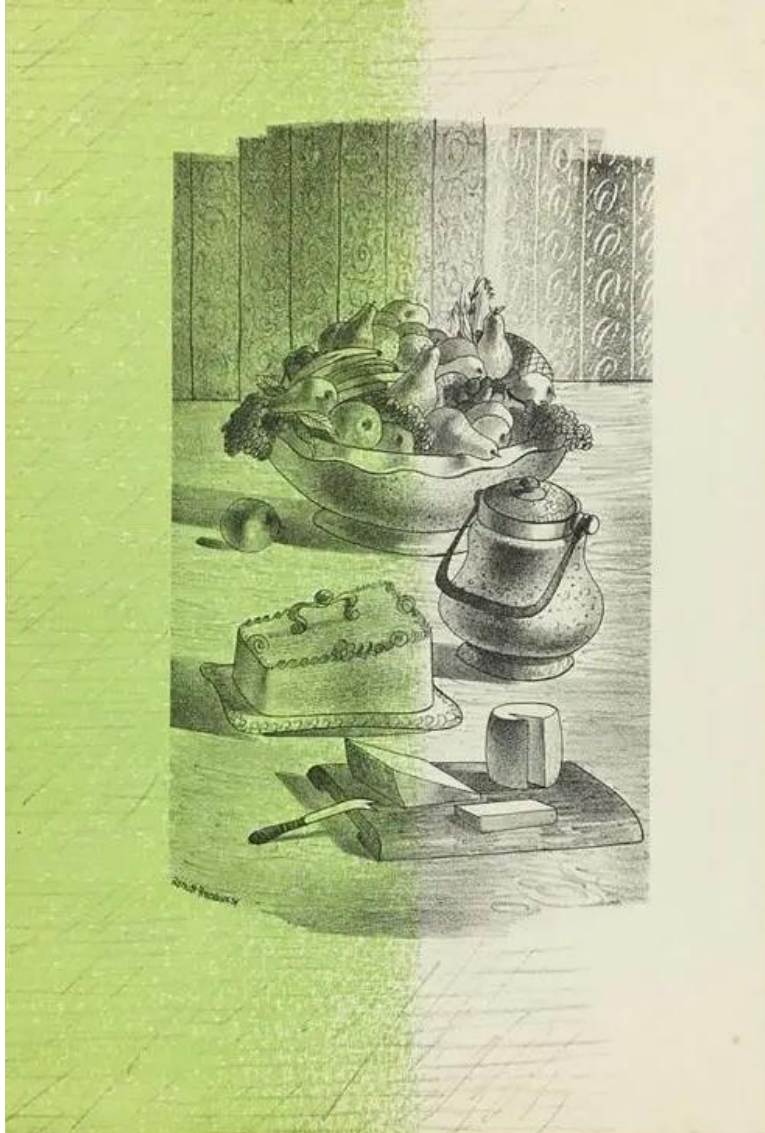


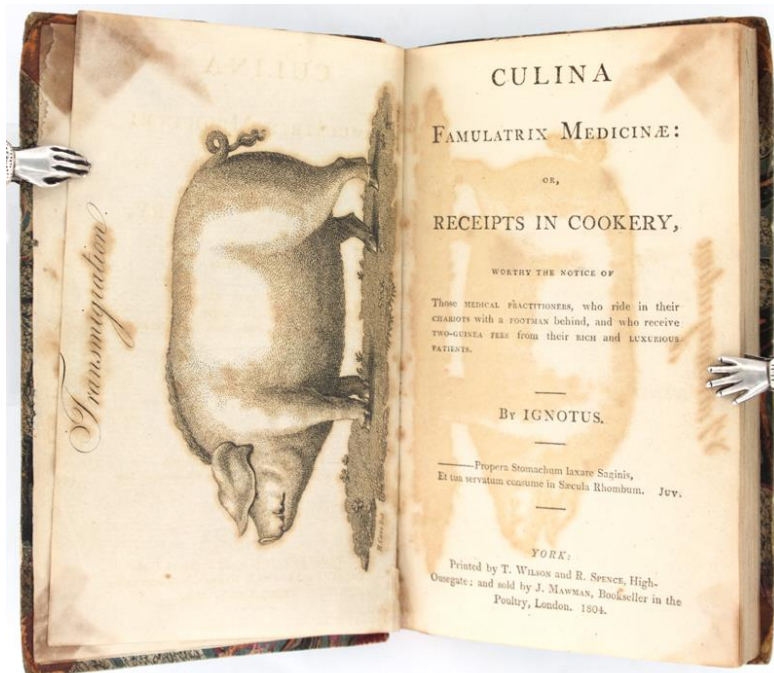
FOOD & DRINK.



Item 14

BLACKWELL'S RARE BOOKS

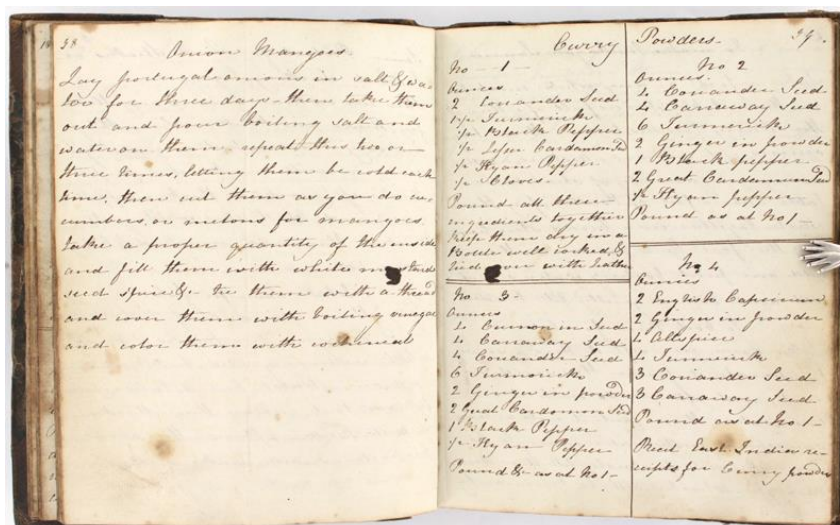
48-51 Broad Street, Oxford, OX1 3BQ, UK
Tel.: +44 (0)1865 333555 Fax: +44 (0)1865 794143
Email: rarebooks@blackwell.co.uk Twitter: [@blackwellrare](https://twitter.com/blackwellrare)
blackwell.co.uk/rarebooks



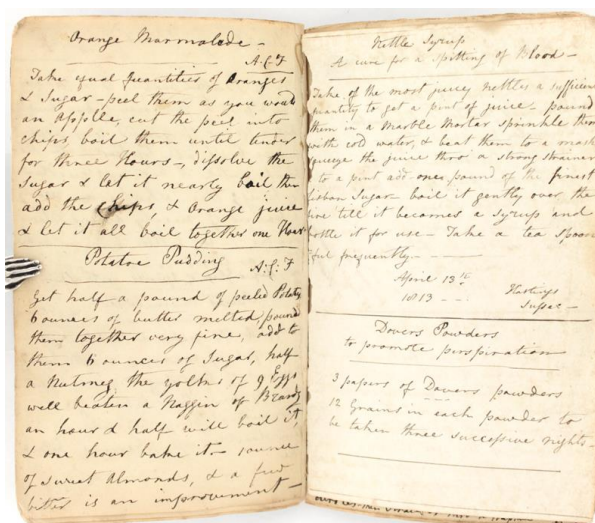
1. 'Ignotus' [i.e., Alexander Hunter] *Culina Famulatrix Medicinæ*: or, Receipts in Cookery, worthy the Notice of those Medical Practitioners, who ride in their Chariots with a Footman behind, and who receive Two-Guinea Fees from their Rich and Luxurious Patients, York: Printed by T. Wilson and R. Spence, and sold by J. Mawman, 1804, FIRST EDITION, the engraved frontispiece ('Transmigration', a fabulous hog), a little browned and offset to following two leaves, one or two spots to top corner at close, some handling marks, pp. 235, foolscap 8vo, contemporary half roan with marbled boards, heavily worn, the remnants of gilt-stamped crest at foot of backstrip still identifiable as that of Yorkshire M.P. Francis Ferrand Foljambe, recent cloth tape to front hinge, some tissue-repair to gutter between flyleaf and frontispiece (no half-title present), fair condition (Cagle 769; Oxford p. 133; Vicaire 240 [citing only 4th edn]) **£400** *The author was physician Alexander Hunter, born and educated in Edinburgh (with spells for anatomical training in Rouen and Paris), with the majority of his career spent in York - where he founded the York Lunatic Asylum in 1777, with his role in shaping policy, and subsequent defence of his actions, a cause of controversy. Hunter's responsibility for the text can be inferred from the second edition onwards, where he credits himself by name for the revisions undertaken to the text; there were four further editions in Hunter's lifetime (he died in 1809), and a couple posthumously - but the first edition of this work is scarce. As the work's long-title suggests, it is an opinionated disquisition on the 'Culinary Art', taking equal quantities from the author's stocks of epicurean tastes and medical knowledge - sometimes through pithy observation (e.g., a 'Dunelm of Crab' is seen to 'wear a gouty complexion'), in one instance in the form of a lengthy Dialogue, located in France, a diversion from Anchovy Toast, between Archaeus and Dr. Franklin.*

2. (Cookery.) *Manuscript Recipe Book*, [1809-49], Neat manuscript cookery book in just a couple of hands, hand-numbered, prefatory index, paper watermarked 1809, c. 20 loosely inserted recipes and notes and various cuttings to the pastedowns; a little stained and spotted but wholly legible, pp. 130 (c. 2/3 of the book in use), small 4to, half polished blind tooled goatskin and paper backed boards; rather rubbed, spine end chipped; ownership inscription of Mrs Simpson, Hilton Lodge (Derbyshire), good **£800**

Mrs Simpson's recipes include wines and jellies, flummeries, oyster omelette, Oxford dumplings, Adelaide sandwiches, Dutch sauce, German puddings, 'pink colouring for sweets', Alderman's feast, giblet soup, how to stew a cod's head, whiggs, punch and cyder cup. Medicinal and household recipes to rear. Many are named for their originator or donator. Inserted sheets include correspondence on headed paper, and a recipe for pot pourri.



3. (Irish Cookery.) Magrath (Mrs., of County Wexford) Manuscript Recipe Book, c.1813-50, manuscript in a couple of hands; uniformly toned with some staining, discolouration at the edges, one page torn out but present, central couple of gatherings loose, pp. [49], all but 3 in use, small 8vo, stab sewn into contemporary marbled and blue paper wrappers, rather worn, ownership inscription of Mrs. Magrath, Bawn James, New Ross, County Wexford, good **£950** *Early nineteenth-century manuscript book of recipes and cures from Ireland. Recipes such as rules for cooking all kinds of meats and fowl (including lark and snipe), as well as potato soup, Sally Lunn's, pickled lemons, rice porridge, punch jelly, Shrewsbury cakes, 'Mrs. Caine's curry powder' and - most unusually - a version of persico liqueur. The rural Irish version here makes use of redcurrants and whiskey, in place of the more conventional peach from which it derives its name. The cures include 'nettle syrup, a cure for the spitting of blood', a specific treatment - 'For M.M [presumably a Magrath] by order of Doctor Castle', and a means of distinguishing aralic acid from Epsom salts by applying ink, taken from the British Medical Observer. Many of the recipes are initialled, named or dated, the earliest being 1818. Bawn James in New Ross, Co. Wexford, was the home of several generations of Magraths.*

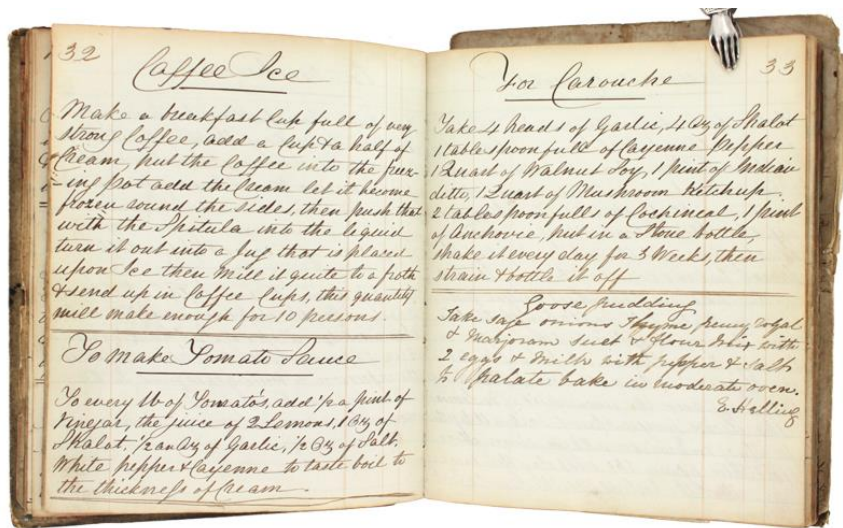


4. (Cookery.) [Anonymous.] *The Tricks of Trade in the Adulterations of Food and Physic.*

With Directions for Their Detection and Counteraction. David Bogue, 1856, FIRST EDITION, David Bogue's Annual Catalogue and Present Books For Youth at rear, pp. xvi, 191; 32; [16], 12mo, original green coarse horizontal rib-grained cloth, covers panelled in blind with triple-fillet within border, backstrip a shade darkened, lettered in gilt with fleuron, some faint foxing to the cloth, likewise to edges, roughtrimmed, binders ticket to rear pastedown, very good **£175**

Published in the wake of the first reports of the Select Committee on Adulteration of Food, which itself formed amid the rising public concerns over food safety led by John Postgate and the earlier work of Frederick Accum. The findings of the Committee were damning, although efforts at legislation 'met with strenuous opposition from retailers' (John Postgate, ODNB); the 1860 Adulteration of Food and Drink Act gave local authorities optional powers, but it wasn't until the Amendment of 1872 and finally the Sale of Food and Drugs Act of 1875 that serious measures were finally put into place.

The present work serves more as a - very thorough - warning than a guide, the methods described for detection tending towards a more scientific approach than might be expected of a typical Victorian household, e.g. measuring ratios of ash. The contents list is a rogues gallery of unsavoury business practices, with sections including 'Bone ashes in flour', 'Brick-dust in chicory', and 'Iron filings in tea', to name but a few.



5. (Manuscript cookery book.) *'Receipts, Mrs. Heek'*, 1862', Manuscript notebook, neatly legible text (just over half the leaves in use); some toning and soiling, but - for a cookery book - internally clean, pp. [80] (170 x 200 mm), brown paper backed boards, marbled edges and endpapers, title by hand to upper cover; a little shaken and browned, with the upper joint starting; ownership inscriptions and the odd biographical detail within the text (see below), good **£650**

A neatly written and fully indexed mid nineteenth-century recipe book. Mrs. Heek's go-to recipes include soup maigre, bath buns, Irish sauce, 'souflee' potatoes, Seville orange tart, puddings (Irish, Genoese, Alderman - a variation of Bakewell tart using apricots), 'German Pie' (beef and pork sausages, liver, large oysters with their juice, and cayenne pepper), home remedies, and a method for preserving eggs. Loose sheets feature recipes for parsnip wine (with a horseradish variant for those who favour something spicier), various icings, and raspberry vinegar.

The very different addresses in the front of the book - 30 Pudding Lane and 22 Upper Brook Street - presumably represent Heek's places of lodging and work respectively. She was the cook for William Battie Wrightson M.P., (1789-1879) of Cusworth Hall in Doncaster, who had 22 Upper Brook Street as his London residence from 1841 until his death. A later addition in a different hand (a recipe for knitted woollen slippers), suggests a later owner in the West Midlands.

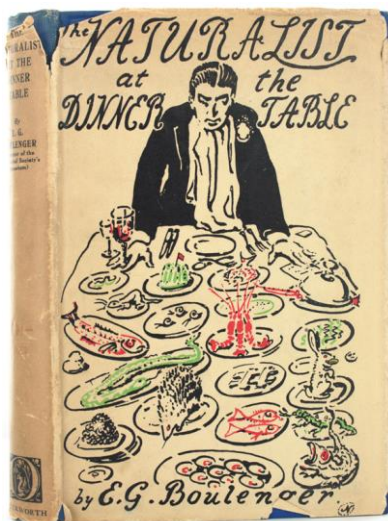
KATHLEEN HALE DUSTJACKET

6. Leye (Mrs. C.F. [i.e. Hilda W.W.]) Puddings. Baked, Boiled, Fried, Steamed, and Iced [The Lure of Cookery series.] George Routledge, n.d. [but 1927,] FIRST EDITION, one leaf with crease at top corner, pp. vii, 85, foolscap 8vo, original green boards, the backstrip and upper board lettered in blue, the latter with a border stamped in same, backstrip browned at head, dustjacket by Kathleen Hale, chipped, more so at ends of browned backstrip panel, good **£175**

Hilda Leye was a cookery author and herbalist, responsible in large part for reviving in the twentieth-century the tradition of which Culpeper was the apogee. In the year of this book, her star was on the rise - she had founded the Society of Herbalists and opened her shop, Culpeper House, in Baker Street.

Although it is in the field of herbalism that her legacy largely resides, as a cookery writer she was an acknowledged influence on Elizabeth David, among others, and the present book is a good example of her style - unfussy and unreserved, with an equal knowledge of traditions and the contemporary domestic environment. The 'Lure of Cookery' series was aimed at the inexperienced, young housewife - as the cover image by Kathleen Hale depicts - offering, to use David's word for Leye's essence, 'stimulus' rather than a rote manual

A large part of Kathleen Hale's early career consisted of dustjacket-design work, including other titles in this series.



7. (Nicholson.) BOULENGER (E.G.) The Naturalist at the Dinner-Table. Duckworth, 1927, FIRST EDITION, a few faint spots to margins, pp. 160, crown 8vo, original blue cloth, backstrip lettered in gilt, light spotting to edges, these untrimmed and uncut, dustjacket with a design by William Nicholson, chipped and nicked with some splitting at joint-folds, good **£250**

Notable for the scarce William Nicholson dustjacket, a marvellous design with the author at the head of the table, setting himself to eat a feast that includes - as the book itself does - a hedgehog, snake, and various forms of lizard amongst more traditional fare.

The author was a notable zoologist, Director of the Zoological Society's aquarium, with this his sole culinary work - it is a precursor to the 'wild food' movement established by authors such as Roger Phillips and Richard Mabey, with the author's account informed by his intimate knowledge of the habits and physiology of the creatures as well as of the best cooking methods and the resulting taste.

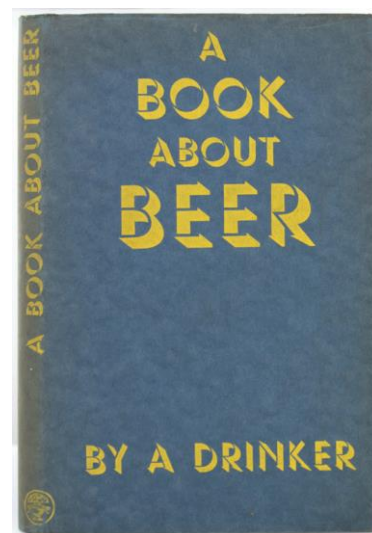
8. Belloc (H. [Hilaire]) The Praise of Wine. An Heroic Poem [...] To Duff Cooper. [Privately Printed,] Christmas 1931, FIRST EDITION, pp. 8, 8vo, the sheets loose as issued in self wrappers, very gently toned at borders and with a couple of faint spots, untrimmed, very good (Cahill 122) **£350**

Scarce. The earliest incarnation of this poem, sent as a Christmas gift to the author's friends - this copy unsent and apparently from the author's library.

9. (Beer.) **'A Drinker' A Book About Beer.** Jonathan Cape, 1934, FIRST EDITION, drawings to the text, a few spots to page-heads of opening leaves, recurrent at rear, pp. 112, foolscap 8vo, original quarter green cloth with buff boards, backstrip lettered in brown, slight lean to spine, a sprinkling of spots to boards, spotting to textblock edges, bookseller ticket to front pastedown, the flyleaf with the stamp and ownership ticket of H.B. and H.J. Corning respectively (both Buenos Aires), endpapers spotted, dustjacket with a hint of fading to backstrip panel and a shallow chip at one corner, very good **£500**

A scarce book, the author obscure, addressed 'both to the serious and to the casual drinker', aiming to give greater prestige to 'a drink which is neither a king nor a prince [...]; but a friend'.

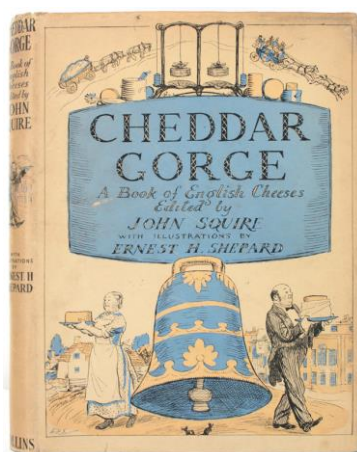
In the manner of the voluminous books on wine which, the author avers, outweigh its actual consumption, our host herein provides details of beer's production, the varieties, how and when it should be drunk, its effects, and recommends food-pairings.



10. Conrad (Jessie) **Home Cookery.** Preface by Joseph Conrad. Jarrolds, 1936, FIRST EDITION, one or two small spots to margins, a few pencil checks to margin of Index at rear, pp. 160, crown 8vo, original blue cloth, lettered in black to backstrip and upper board, the latter with vignette stamped in same, the backstrip slightly sunned through the jacket, a few spots to edges, ownership inscription to front pastedown and gift inscription to flyleaf, dustjacket a little chipped at head of rear panel and ends of backstrip panel, the rear panel with small patch of surface abrasion at head, a couple of short closed tears at foot of front panel, very good **£180**

The author was the wife of Joseph Conrad, and the work reprints the learned Preface provided by her late husband for her first book of cookery ('Simple Cooking Precepts for a Little House', 1921) - reused here on the basis that its sentiments still applied, and that Joseph Conrad had 'partaken and approved all the recipes included in this' (p. viii).

The work is written in an appealing style, largely drawing on the author's British working-class background - fitting the author's brief to make culinary tasks 'as easy and simple as possible' - though with the international and plus haute flavour afforded by her life with Conrad occasionally evident.



‘WITH LOVE FROM KIP [I.E., ERNEST H. SHEPARD]’

11. (Shepard.) **SQUIRE (J.C., Editor) CHEDDAR GORGE, a Book of English Cheeses.** Edited by John Squire. Collins, 1937, FIRST EDITION, engraved-title and 34 other line-drawings, including 10 full-page, by Ernest Shepard, pp.181, 4to, original yellow cloth, lettered in gilt to upper board and backstrip, edges slightly dustsoiled, gentle bump to top corner of upper

board, a few tiny spots to free endpapers, dustjacket with shallow chip at one corner and some light soiling, very good **£350**

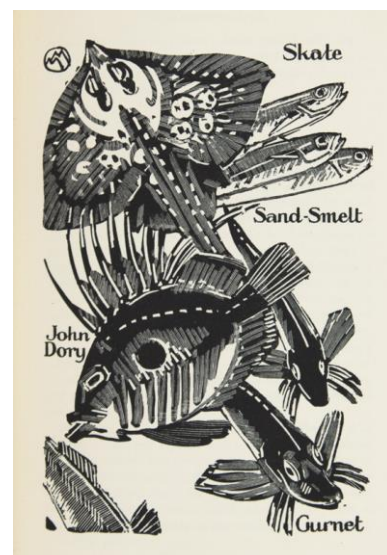
Signed on the half-title by the illustrator, Ernest H. Shepard, who also contributes 3pp. of text. A Christmas Greetings card from the same is laid in at the front, carrying his own design and inscribed by him on the verso: 'Betty & Arthur, with love from Kip'.

Contributors included Sir John Squire, Vyryan Holland, Ambrose Heath and Andre L. Simon.

12. (Prunier.) BOUZY (Michel) **Madame Prunier's Fish Cookery**

Book. Selected, Translated and Edited, with an Introduction and Notes, from 'Les Poissons, Coquillages, Crustacés et leur Preparation Culinaire [...] by Ambrose Heath. With a special foreword by Madame S.B. Prunier and Decorations by Mathurin Meheut. Nicholson & Watson, 1938, FIRST ENGLISH EDITION, full-page wood-engraved illustrations, pp. xviii, 290, crown 8vo, original sea blue cloth, the lettering to backstrip and vignette to upper board stamped in a darker shade of blue, cloth gently rubbed at extremities, corners very gently knocked, a few faint spots to pastedowns, that at front with label regarding sponsorship of this work (by 'Violet The Lady Melchett, The Hon. Mrs. Malcolm Bowes-Lyon and Colonel The Hon. Angus McDonnell'), dustjacket with a Mehuet design to the front panel printed in black and blue, the marbled blue of the rest of the dustjacket largely washed away (evident to flaps), faintly spotted and with a couple of little waterspots to backstrip panel, very good **£235**

The French restaurateuse had recently opened her St James's restaurant; its patronage by the well-beeled evident in the declared sponsorship of this work.

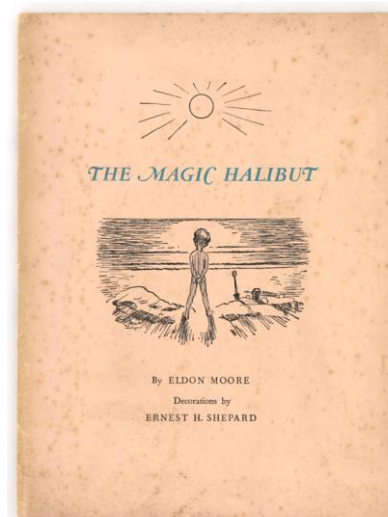


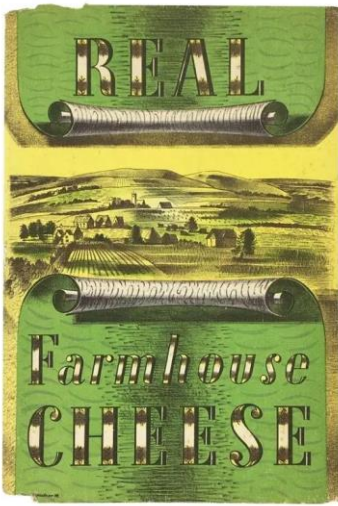
13. (Shepard.) MOORE (Eldon) & Ernest H. Shepard

(Illustrator) The Magic Halibut. Crookes Laboratories, n.d. [circa 1939?] FIRST EDITION, title-page border and drawings throughout by Ernest H. Shepard, a few spots to inner margins, pp. 27, crown 8vo, original stapled wrappers with integral pink dustjacket, drawings by Shepard to both covers, spotted overall with some light soiling **£150**

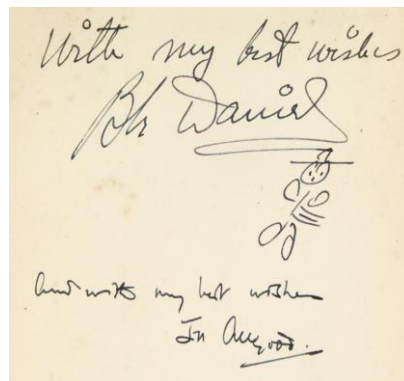
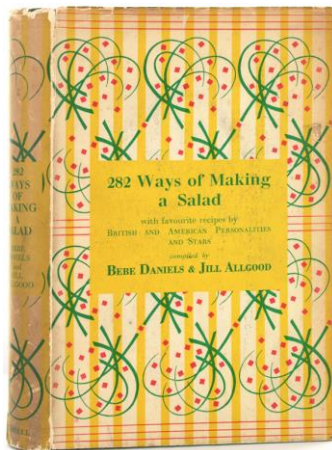
An eccentric children's story, wherein a boy named Timothy falls from the branch of a tree into what would seem to be at once a pond, the sea, and an aquarium - where he encounters the titular fish, who guides him both in sea and on land (somehow, around a zoo), to offer various lessons, including numerous adapted songs, principally for the rather self-defeating purpose of extolling his own nutritional value.

A 'Very Learned Commentary' at the rear builds towards the pamphlet's underlying purpose, i.e., as an advertisement for the beneficial effects of 'Crookes' Halibut Liver Oil' on not only humans, but leopards and pandas. Scarce. Not dated, but printing code at rear includes the likely year of '39'.





- 14. Freedman (Barnett) Real Farmhouse Cheese.** [Milk Marketing Board. 1949], FIRST EDITION, 8 lithographs by Barnett Freedman printed in black and green or yellow, a few spots on first leaf, pp. 16, folio, original sewn linen wrappers over card, with a design overall in grey, green and yellow by Barnett Freedman, incorporating the circus-style lettering on scrolls, a pastoral landscape on the front panel, and two further designs - wheat & barrels and cheese & wine glass - on the flaps, slight damage at inner upper and lower corners, very good **£500**
Commissioned in 1939 and written and illustrated by Barnett Freedman, it was finally published in 1949 by the Milk Marketing Board. It portrays cheese production from the cow to the dining table.



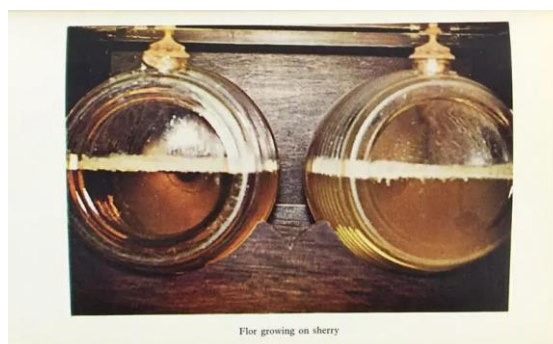
CELEBRITY SALADS

- 15. Daniels (Bebe) & Jill Allgood (Editors) 282 Ways of Making a Salad,** including Some Special Salads, Salad Dressings and Favourite Recipes by British and American Personalities and Stars... Cassell, 1950, FIRST EDITION, handling mark to page at rear, pp. xiii, 206, crown 8vo, original green cloth ('waterproof', the publisher advertises), backstrip lettered in gilt, a little soiled and speckled to boards, faint spots to edges and endpapers, dustjacket slightly browned and soiled, a little nicked and chipped at extremities, very good **£250**

Inscribed on the flyleaf by both editors: 'With my best wishes, Bebe Daniels', a little doodle beneath her name; 'And with my best wishes, Jill Allgood'. The former an American film-star, based in London since the mid-1930s, the latter a British radio producer and writer - whose friendship with her co-editor would later yield a biography of Daniels and her husband, Ben Lyon (among the contributors here).

Their dedications at the head of the work set the project in the context of the recent War: Allgood considers it a 'continuation of our work together' during the conflict (the radio series 'Hi Gang!' - though rather different in nature, it does have contributors in common); Daniels, meanwhile, refers to the relaxation of rationing, in paying tribute to 'those unsung heroines the British housewives who, at last, can get some of the tools with which to do the job'.

The recipes from starry quarters include the rather unadventurous - Laurence Olivier and Vivien Leigh collaborate on a 'Green Salad for a Salad Bowl', or Gregory Peck's 'Leaf Lettuce Salad' - to the more outlandish contributions of Humphrey Bogart ('Asparagus with Tongue and Cheese'), Richard Attenborough and Sheila Sim ('Fruit and Jelly Mould', which involves crumbling a set fruit jelly over lettuce hearts and seasonal fruit), 'Chicken and Pineapple Aspic' (a contribution by the editors) or Lionel Barrymore's 'Jellied Walnut-Apple Salad'. Bob Hope, Lauren Bacall, Tyrone Power, John Mills, Arthur Askey, Veronica Lake, Bing Crosby and Betty Grable are among the other contributors.

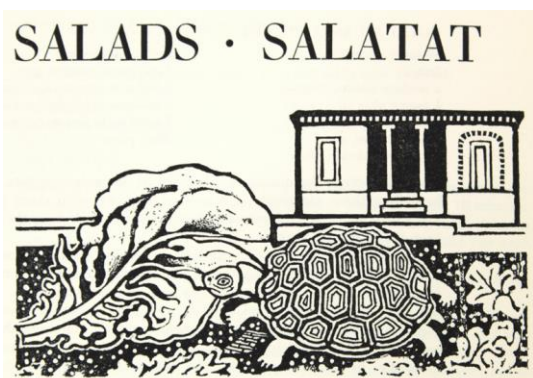
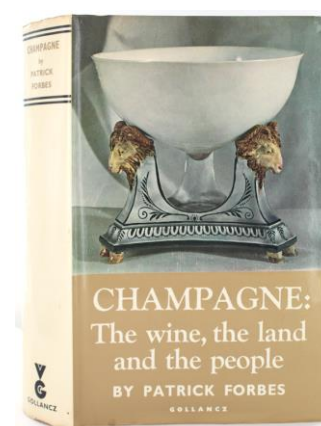


16. (Sherry.) JEFFS (Julian) Sherry. Faber and Faber, 1961, FIRST EDITION, 5 plates, of which one colour-printed, 6 diagrams to the text and a full-page map, pp. 268, crown 8vo, original grey cloth, backstrip lettered in gilt, partially against a maroon ground, slightly browned to backstrip and borders, top edge yellow, edges very faintly spotted, dustjacket slightly nicked and browned to backstrip panel and borders, very good **£40**

‘VICTOR [SPINETTI] FROM JOAN [LITTLEWOOD]’

17. Forbes (Patrick) Champagne: The Wine, The Land, and The People. Victor Gollancz, 1967, FIRST EDITION, 16 plates and 3 maps, pp. 492, 8vo, original maroon cloth, backstrip lettered in gilt, textblock edges faintly toned, endpaper maps, dustjacket, very good **£200**

Signed by the author on the title-page; to the half-title a gift inscription, ‘To Victor, from Joan, October 1972’ - this being to the actor Victor Spinetti, from his mentor, the pioneering theatre director Joan Littlewood.



*To Emilie
with love from
Edward Bawden
1972*

INSCRIBED BY EDWARD BAWDEN

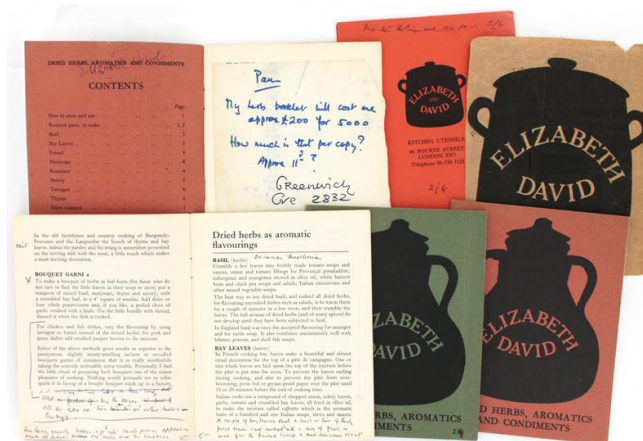
18. Roden (Claudia) & Edward Bawden (Illustrator) A Book of Middle Eastern Food.

Illustrated by Edward Bawden. Photographs by Bruce Pinkard. Nelson, 1968, FIRST EDITION, frontispiece colour photograph and 7 further colour-printed photographic plates, decorations by Edward Bawden throughout, including headpieces to each of the 17 sections (and the Introduction), as well as imitations of Moorish pattern designs, pp. 320, royal 8vo, original dark green leatherette, the backstrip lettered in gilt, small vignette to upper board stamped in gilt, a very small amount of rubbing to tail, promotional material laid in, very good **£900**

Inscribed by the illustrator, Edward Bawden, on the flyleaf: ‘To Emilie, with love from Edward Bawden, 1972’.

The author’s debut, an important book in the transmission of this rich culinary tradition into modern Britain.

Offering a rich record of Roden’s own heritage and childhood, the work is both authentic and scholarly - its influence still apparent today.



THE AUTHOR'S CORRECTED COPY

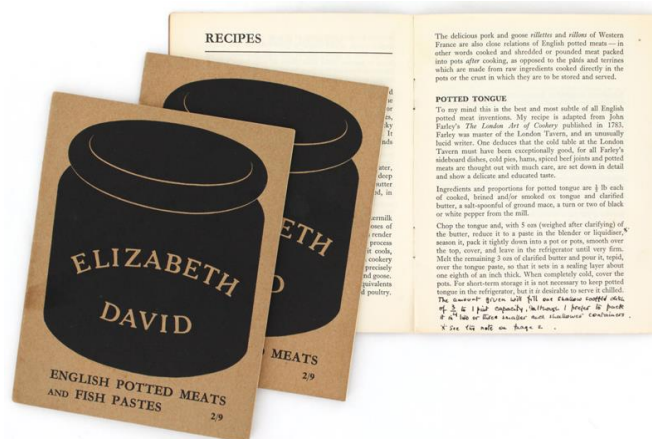
19. David (Elizabeth) *Dried Herbs, Aromatics and Condiments*. Elizabeth David Ltd, [1967,] FIRST EDITION, David's holograph corrections throughout, in black ink, pp. 20, 12mo, original stapled terracotta wrappers, gently faded spine nicked at ends, a couple of tiny marks to front, good **£600**

From the collection of David's editor at Penguin, and literary executor, Jill Norman, this copy bears the author's amendments for a second edition of the work - showing David's characteristic concern with the quality of her prose, in respect of accuracy, appearance and style.

[With:] *A signed copy of this work, the author's autograph note laid in regarding the cost of printing 'My herb booklet'.*

[And:] *Proofs for the cover design on brown paper (this with the title written in manuscript, by the author) and orange card (with some manuscript elements).*

[And:] *Two further copies of the work, one in variant green wrappers (the price of this corrected from 2/6 to 2/9 on front).*



WHEREIN SHE EXTENDS HER POTTED TONGUE

20. David (Elizabeth) *English Potted Meats and Fish Pastes*. Elizabeth David Ltd, [1968,] FIRST EDITION, a single authorial correction to p. 9 (see below), pp. 20, 12mo, original stapled buff wrappers, two small adhesive patches at head of rear, very good **£275**

The correction by David augments her recipe for 'Potted Tongue'. From the collection of Jill Norman, David's editor at Penguin and her literary executor.

[With:] *Two further copies from the same source, both of the same issue (i.e., without the correction being carried out).*



INSCRIBED, WITH ADDITIONAL TYPESCRIPT (AND FURTHER COPIES)

21. David (Elizabeth) [Cover title:] Syllabubs and Fruit Fools. Elizabeth David Ltd, [1969,] FIRST EDITION, pp. 20, 12mo, original stapled lavender wrappers, slightly sunned to borders, small mark to front, very good **£700**

Inscribed by the author on the inside front-cover: 'For Frances Fedden, from her godmother, with love, Elizabeth, 16.7.69'. Laid in is a 4pp. typescript by David, with her manuscript corrections in green ink, regarding recipes for possets and syllabubs, either for an expansion of this work or another of her books.

Latterly in the collection of David's editor at Penguin (and her literary executor), Jill Norman, and sold along with 4 further copies of the book, one with a manuscript addition by David regarding the use of Cassia bark in the seventeenth-century.



22. David (Elizabeth) [The first three impressions of, along with corresponding proof material for:] The Baking of an English loaf. [3 Vols, + proof material.] Elizabeth David Ltd, [1969-1971,] the third impression with the author's manuscript additions to 6pp., each pp. 24, 12mo, original stapled grey wrappers, very good **£275**

From the collection of Jill Norman, David's editor at Penguin and her literary executor, this group includes the author's corrections to the third impression - she has also made small amendments to some of the proof material, which relates to all three impressions and includes both the text and the cover design.

This was the third in a series of booklets sold via her Pimlico shop; it first appeared as an article in Queen magazine.



23. David (Elizabeth) [Catalogues for:] 'Elizabeth David Ltd', comprising:

- 'Catalogue, 1967-8', illustrated with black and white photographs of the products throughout, a couple excised, pp. 20, 8vo.
- 'Catalogue, 1968-9', illustrated with black and white photographs of the products throughout, a couple excised, pp. 20, 8vo.
- 2 copies of 'Price List 1969, to be used in conjunction with our illustrated catalogue', pp. [64], oblong 8vo.
- a folded leaflet, 'Notes on the Use and Care of Cooking Utensils' [5 items in total]

Elizabeth David Ltd, 1967- 1969, various sizes and formats, original stapled wrappers, second volume slightly sunned to borders and the leaflet a little creased with a few spots at extremities, otherwise very good condition **£50**

A group relating to her Pimlico shop, opened in 1965, from the collection of Jill Norman - David's editor at Penguin and her literary executor.



What would you eat with the curry, bread? We do chapati. If we don't have this spicy curry or chapati we'd be hungry all day. So we have to eat that. That's what we've been eating since childhood. So our stomach doesn't feel filled up without all that stuff.

19

24. (Solmentes Press.) Taxi Driver Curry - 1. Heathrow, 4.30 a.m., Terminal 4 to 3, April 2014. Decorah, IA: Solmentes Press, 2015, 11/45 COPIES (from an edition of 50 copies), 10 woodcuts, pp. [19, rectos only], oblong 8vo, original pictorial cloth, backstrip lettered in white, edges untrimmed, endpapers with a stamped repeating eye design in gold and purple, slipcase, fine **£300**

A transcript of a conversation. 'The woodcuts are based on Indian Kolam, designs traditionally created outside homes to bring prosperity and ward off evil spirits' (colophon).

25. Miller (Lee) & Ami Bouhassane. Lee Miller: A Life with Food, Friends & Recipes. Oslo & Muddles Green: Grapefrukt Forlag & Penrose Film Productions, 2017, FIRST EDITION, lavishly illustrated throughout, pp. 351, 4to, original illustrated boards, slightly bruised to top corner of upper board and a touch of rubbing at foot of backstrip, dustjacket repeating board- design, near fine **£80**

An account of the photographer's life, told through food - a hitherto neglected aspect, brought here into the light by her granddaughter, but evidently one of her presiding obsessions, and reflecting both her American heritage, British residence, and various travels. Uncommon as a first edition.

