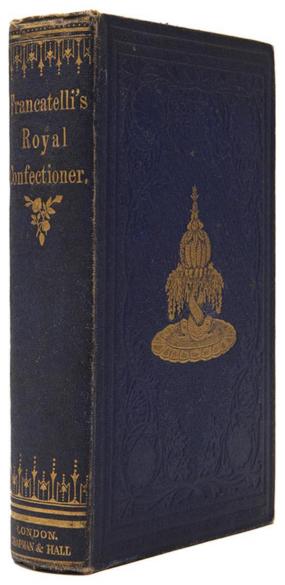
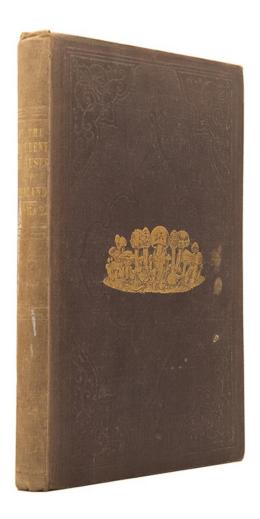
# SHAPERO

# RARE BOOKS

#### GASTRONOMY FEBRUARY 2025



(No. 8)



1. BADHAM, M.D., CHARLES DAVID. A Treatise on the Esculent Funguses of England, Containing an Account of their Classical History, Uses, Characters, Development, Structure, Nutritious properties, Modes of Cooking and Preserving, &c., London, Reeve, Brothers, 1847.

Charles Badham (1805-1857) studied medicine at Pembroke College then practised in Rome and Paris for several years until ill health forced him to abandon his medical career. He returned in 1845 and was ordained in 1847. For the remainder of his life, while holding curacies in East Anglia, he devoted himself to natural history. He was a frequent contributor to Blackwood's and Fraser's Magazines, and published three works, Insect Life (1845), The Esculent Funguses of England (1847) and Prose Halieutics, or Ancient and Modern Fish Tattle (1854).

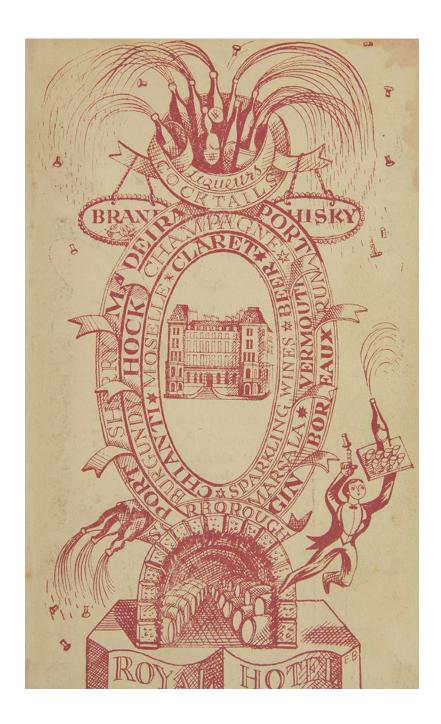
Badham's Italian experience is reflected in the 'Conclusion' of this title in which he discusses the indigenous funguses. His work is credited in being a pioneer for the use of mushrooms in British cooking.

First edition, 8vo. x, 138pp., 20 copperplate engraved plates, 17 (including frontispiece) hand-coloured, plate 17 partially coloured, last three uncoloured, as usual, some light marginal toning, nonetheless very good, publisher's blind-embossed cloth, gilt vignette to upper board, a little rubbed at extremities, faded, rear board lightly mottled, otherwise very good.

£,450 112654

+44-(0)20-7493 0876

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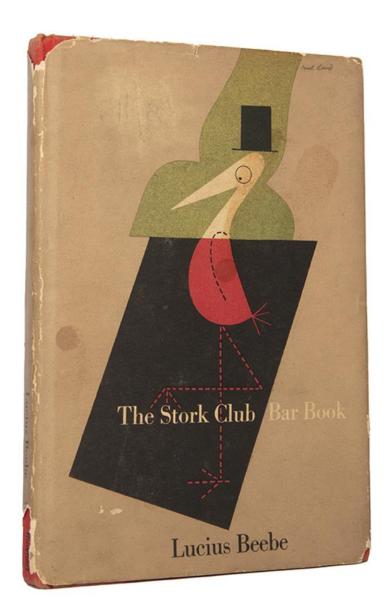


### **2. BAWDEN, EDWARD. Wine List. Royal Hotel, Scarborough.** Scarborough, Royal Hotel, [1934].

An original example of a rare and early piece of commercial work produced by Bawden for at least two of the great Victorian hotels in Scarborough, the Pavilion and here the Royal.

Stud bound, in burgundy boards, Bawden design on cream paper to both boards printed in black. Full page illustrated title page by Bawden, vignettes and borders throughout. A very good copy.

£450 103734



**3. BEEBE, Lucius. The Stork Club Bar Book.** New York & Toronto, Rinehart & Company, Inc., 1946.

A classic cocktail book from café society New York, with the scarce dust-jacket. The Stork Club was established during the prohibition by the bootlegger Sherman Billingsley, going on to become one of the most prestigious clubs in the world before its closure in 1965.

With recipes for the times of day including Rob Roys, Daiquiri, and the signature Stork Club Cocktail — a dash of lime juice, half an orange, triple sec, 1½ oz gin, Angostura bitter 'Shake well and strain in chilled 4 oz. glass'.

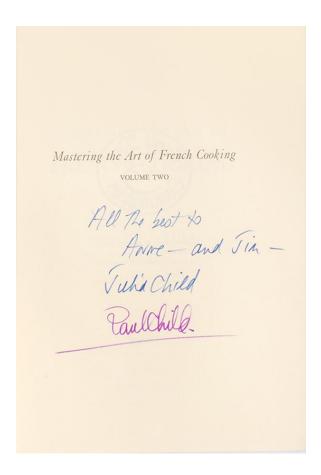
Provenance: Barbara Western (ownership inscription to front flap of dust-jacket).

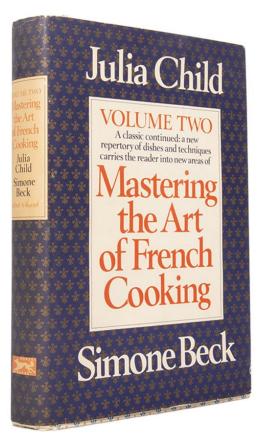
First edition; 8vo (21  $\times$  14.5 cm); publisher's pictorial cloth, original printed pictorial dust-jacket a little frayed with some small loss to head and foot of spine, a touch of rubbing, a very good copy; 136pp.

£,675 114538

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#### SIGNED BY JULIA CHILD

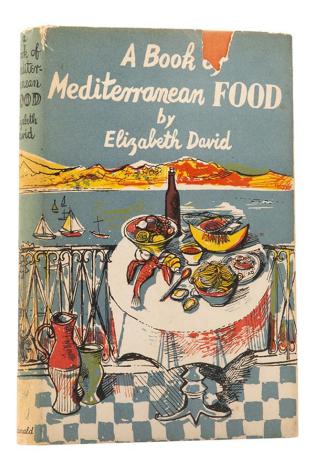
4. CHILD, JULIA; BECK, SIMONE. Mastering the Art of French Cooking. Volume Two. New York, Alfred A. Knopf, 1970.

The first edition, signed by Julia Child and her husband Paul Child, of the continuation of *Mastering the Art of French Cooking*. Published 9 years after the first, it is a sequel as much as a second volume and tackles the subject differently from the first, being more of a catch all guide to the different areas of French cuisine rather than being an introduction to the classics and techniques.

The many illustrations were done after photographs by Paul Child, Julia's husband and long time contributor to her books.

First edition, INSCRIBED COPY; 8vo (26 x 18.5 cm); INSCRIBED BY JULIA CHILD AND PAUL CHILD TO HALF-TITLE, profusely illustrated throughout, internally fine; publisher's patterned boards, original patterned dust-jacket, a little rubbing to extremities otherwise a near-fine copy; xxi, 555, liv, [3]pp.

£2,500 114744



# 5. DAVID, ELIZABETH. A Book of Mediterranean Food. London, Macdonald, 1958.

Second edition of this influential cookbook, improved with revisions, in the original pictorial dustjacket.

Second edition (revised and expanded); 8vo; illustrations by John Minton, gift inscription to front pastedown, light toning to leaves; publisher's orange cloth, gilt lettering to spine on a brown ground, with the pictorial dust-jacket by John Minton, light toning to edges, slight spotting, spine slightly darkened, light edgewear, front panel chipped with loss, overall a very good copy.

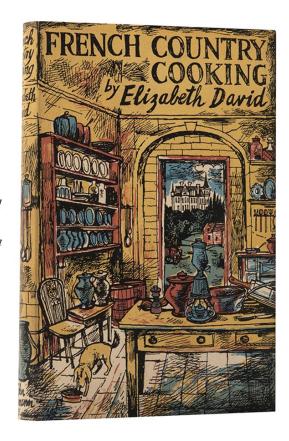
£275 108396

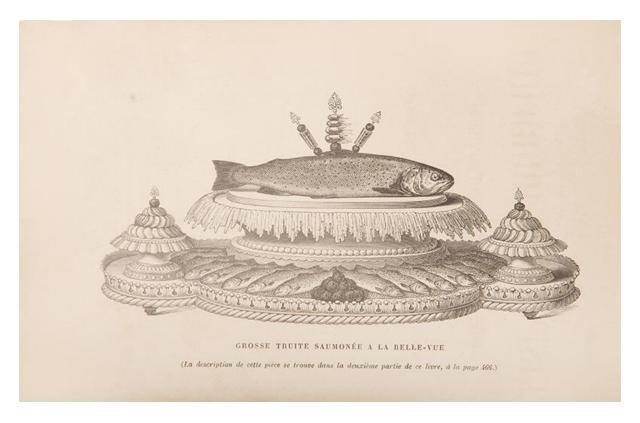
# 6. DAVID, ELIZABETH; MINTON, JOHN (ILLUSTRATOR). French Country Cooking. London, John Lehmann, 1951.

An exceptional copy of this first edition of Elizabeth David's second book, still a core text and inspiration for any aspiring cook over seventy years on. Rare in this condition.

First edition, first impression; 8vo; full-page illustrations and decorations by John Minton throughout, previous owner's signature to front free endpaper; publisher's beige cloth, brown decorative panel and gilt lettering to spine, slight offsetting to endpapers, minor spotting to fore-edge, with the unclipped pictorial dust-jacket by John Minton, without fading, loss or tears; a near-fine example.

£2,000 109286



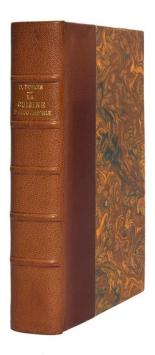


## 7. DUBOIS, URBAIN. La cuisine d'aujourd'hui école des jeunes cuisiniers service des déjeuners, service des diners, 250 manières de préparer les œufs... Paris, Dentu, 1889.

A scarce first edition by Urbain Dubois (1818-1901), the man credited with introducing the term 'chef' and one of the most important chefs in nineteenth century France.

First edition. 8vo (295 x 245 mm), xv, 760 pp., frontispiece, illustrations throughout including many full-page, occasional small marginal nicks, small previous owner's label to title-page, later French tan morocco gilt over marbled boards, a very good copy.

£285 115341

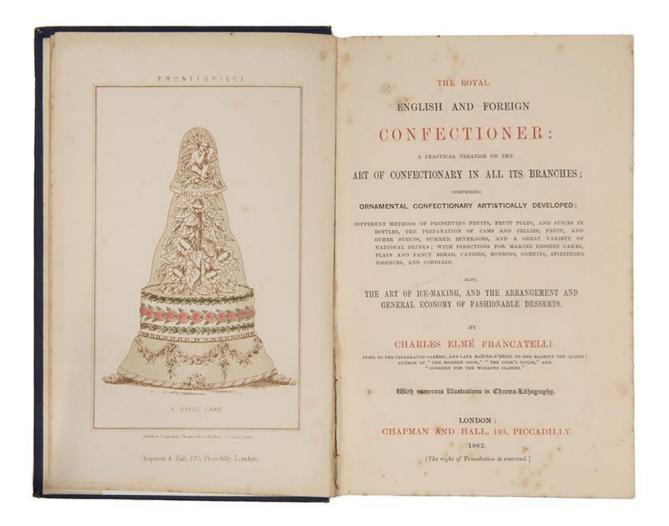


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8. FRANCATELLI, CHARLES ELMÉ. The Royal English and Foreign Confectioner: A practical treatise on the art of confectionary in all its branches; comprising ornamental confectionary artistically developed... also, the art of ice-making, and the arrangement and general economy of fashionable desserts. *London, Chapman and Hall, 1862*.

The first edition of this guide to the 'chief elements of a Fashionable Dessert' by the mâitre d'hotel to Queen Victoria, Charles Elmé Francatelli (1805-1876). With over 800 recipes from jellies and jams to wedding cakes, including the classic sponge.

With provenance for the American cookware engineer Carl Sontheimer (1914-1998), best known for inventing the Cuisinart food processor.

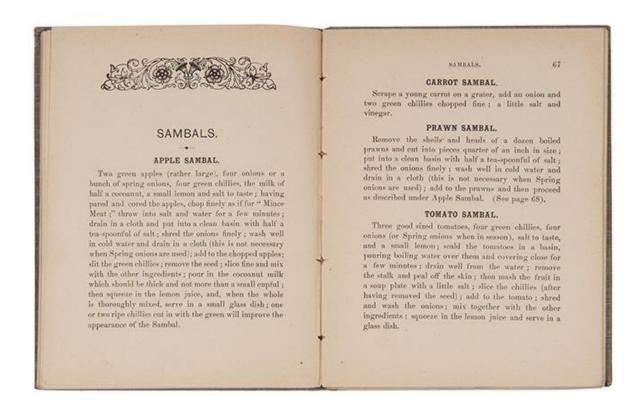
Provenance: Sontheimer Foundation (bookplate).

First edition; 8vo (20.5  $\times$  13 cm); bookplate to front pastedown, numerous chromo-lithographs including frontispiece, 18pp publisher's ads to rear, top-edges occasionally unopened, tear into text of p.xxiii, rear ads with a few tears and pp ads11-14 conjoined; publisher's purple blindstamped cloth, gilt centre-piece, spine lettered in gilt, edges a little worn, a little spotting to half-title and title, otherwise very good; xxvii,  $\lceil 1 \rceil$ , 422, 18pp.

£950 111822

+44-(0)20-7493 0876

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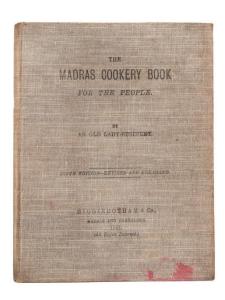


### 9. [HIGGINBOTHOM, MRS. J.] The Madras Cookery Book for the People. By An Old Lady-Resident. Madras and Bangalore, Higginbotham and Co., 1901.

Recipes are listed by course, including soups, fish, meat, eggs, rice, curries, savoury dishes, as well as sambals (a chilli sauce or paste), chutneys, pickles, sweets, cakes, etc. The British Library ascribes authorship to Mrs J. Higginbotham, presumably of the Madras publishing company, which issued other cookery tittles. A scarce title.

Fifth edition, revised and enlarged; small 8vo (155  $\times$  120 mm); decorative headpiece vignettes, the odd, minor spot and pencil marginalia, else very good; publisher's grey cloth with black titles repeating title-page, extremities a little worn and stained, otherwise a very good copy; ink manuscript 'Chapatty recipe' loosely inserted.

£350 106694







#### THE FIRST PRINTED COOKBOOK

10. PLATINA, BARTOLOMEO. De honesta voluptate et valetudine libri decem. Köln, ex officina Eucharius Cervicornus, 1537.

Rare 16th-century Latin edition of the first printed cookbook to be published on a mass scale. Written in c. 1465 by Bartolomeo Sacchi, known as il Platina after his birthplace of Piadena, the work first appeared in print between 1470 and 1475 in Rome, and in 1475 in Venice. Published in Latin, it was largely a translation of recipes by his contemporary and the highly regarded Renaissance chef Maestro Martino da Como from his *Libro de Arte Coquinaria* (c. 1465).

Several versions were distributed during the Renaissance both in the original Latin and in numerous European vernaculars. It was originally intended to inform the choices of cooks in the houses of the elite but translations into the vernacular did all the work to reach those in the middle class who were looking to inform themselves on the cuisine of the time. Platina presented cooking as an aesthetical experience and a mode of not only providing sustenance but also enjoyment to the consumer.

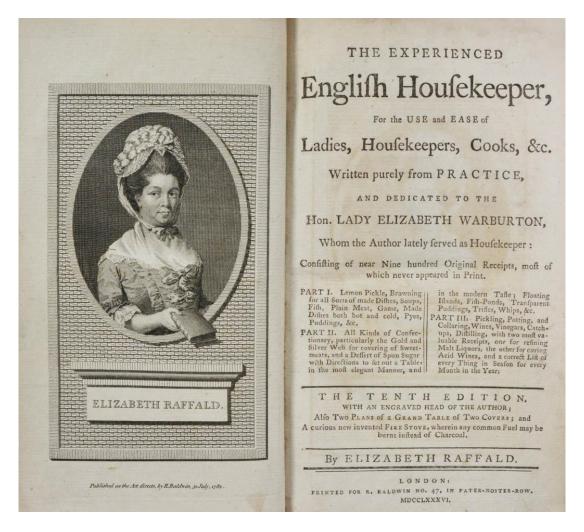
8vo; woodcut printer's device to title, decorative woodcut initials opening each book, 2-line initials elsewhere, early annotations in ink throughout, some dampstaining throughout, edges trimmed costing some annotations but not affecting text; later limp vellum, slightly worn and soiled, some warping to covers, red speckled edges; collation: A8 a-q8 r3; [16] 232 [32] pp.

USTC 615103; Adams, P1411.

£4,500 112965

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11. RAFFALD, ELIZABETH. The Experienced English Housekeeper, for the use and ease of Ladies, Housekeepers, Cooks, &c., wrote purely from practice... consisting of near Nine Hundred original Receipts, most of which never appeared in Print. London, for the author, and sold by R. Baldwin, 1786.

A very good copy of this popular work on cookery and housekeeping by Elizabeth Raffald, which ran to multiple editions in her lifetime including a variety of spurious pirated editions: 'She was a shrewd, tactful and strong-willed woman, with a good knowledge of French and an active concern for the poor. From her shop she ran a school of cookery and domestic economy, and what was probably the first register office for servants in Manchester' (ODNB) 'I would recommend those of a nervous disposition avoid the chapter entitled, To ficcassee [sic] a rabbit's brain.'

Elizabeth Raffald was also instrumental in establishing a second Manchester newspaper, the Prescott's Journal, in 1771, and set up the first Directory of Manchester.

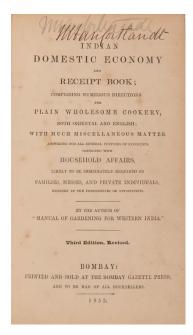
Tenth edition; 8vo; 3 folding engraved plates, two with offsetting from folding, a few recent and older marginal repairs, numerous old pencil annotations. Rebound in twentieth century half black calf, marbled paper boards. Contents a little marked and toned, spine slightly faded, a very nice copy.

Maclean p. 121; Bitting p. 378; Oxford pp. 98-99

£,675 102745

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12. RIDDELL, R. Indian Domestic Economy and Receipt Book. Compromising Numerous Directions for Plain Wholesome Cookery, both Oriental and English; with Much Miscellaneous Matter answering for all General purposes of Reference connected with Household Affairs, Likely to be immediately required by Families, Messes, and Private Individuals, residing at the Presidencies or Out-stations. By the author of Manual of Gardening for Western India. Bombay, the Bombay Gazette Press, 1852.

Third edition, revised. A standard cookery and recipe book for the use of the British Raj. It opens with a forthright but fair-minded section on servants, including their rates of pay in several of the presidencies: 'the misdeeds of Indian Servants appear to be a general and unfailing source of complaints amongst all... Nor is the fault wholly on their side - much that is complained of, originates with the master, and is owing to him.' In addition to the recipes, the book has sections on the outdoor economy, the farm and

poultry yard, the horse and stable and the kitchen garden, with directions for cultivating a wide range of European and Indian Vegetables. The section weights and measures includes marker prices for many commodities and products in the various regions. *Indian Domestic Economy* was published anonymously but is knows to be the work of Robert Riddell. Library Hub lists editions of published from the first 1849 to the eighth 1877, with Madras and Calcutta imprints in addition to Bombay.

Third edition, revised; 8vo (140 x 220 mm); occasional minor spotting finger-soiling but in the main very good; bound in contemporary half leather over marbled boards, some wear to extremities, ownership signatures to upper endpapers and at head of titles, otherwise very good and sound.

£1,500 106695



14. WESTMAN, HABBAKUK O. [PSEUD. ?EWBANK, THOMAS]. The Spoon: with upwards of one hundred illustrations, Primitive, Egyptian, Roman, Mediæval, and Modern... Being a part of the Transactions of the Society of Literary and Scientific Chiffoniers. London, Wiley & Putnam, 1845.

First London edition. A scarce work, chronicling the evolution and implementation of the humble spoon over millennia, on behalf of the presumably fictitious Society of Literary and Scientific Chiffoniers.

First London edition; 8vo; 8 lithographed plates, some foxing and oxidising, armorial bookplate to front pastedown; contemporary half calf, rebacked preserving contemporary spine, edge wear.

£275 101063