



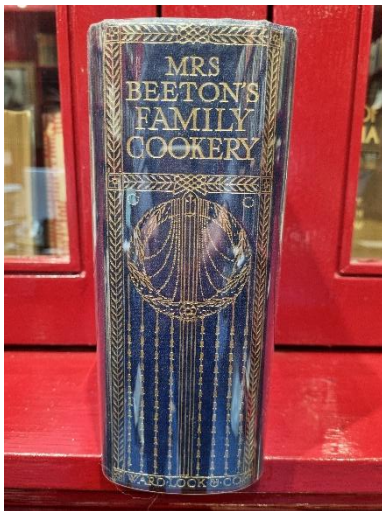
HEYWOOD HILL

MAYFAIR

Food & Drink

1. BEETON, Mrs. **Mrs. Beeton's Family Cookery**

London Ward Lock and Co., Ltd [No date c. 1930]



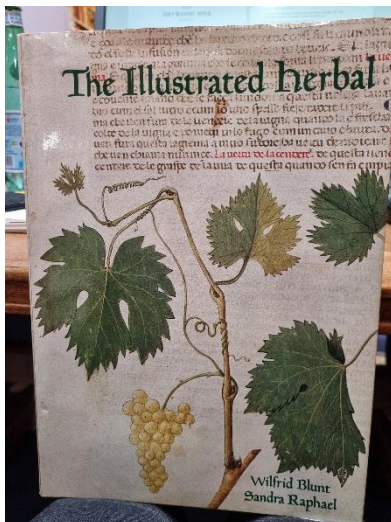
New Edition with 20 plates in colour and nearly 300 illustrations.

Stout 8vo., original dark blue leatherette backed cloth boards. Spine richly gilt. A handsome copy.

[38233] **£125**

2. BLUNT, Wilfrid & RAPHAEL, Sandra. **The Illustrated Herbal**

London Frances Lincoln 1979



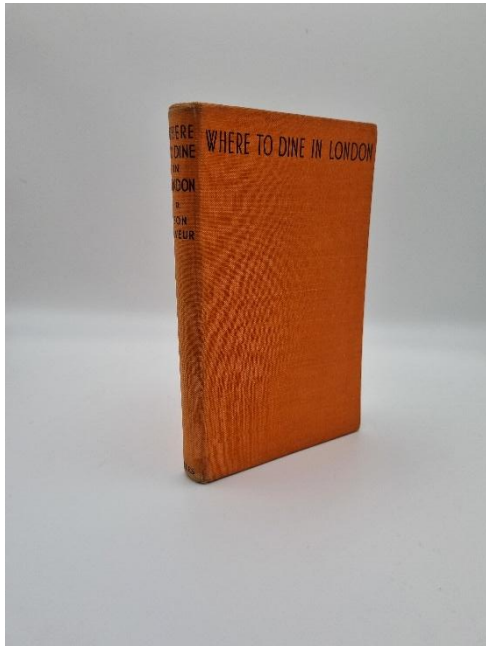
First edition. Gift inscription to bookseller John Collins on half-title, "To 'John' departmental director extraordinaire from his old pal Howard".

4to., original cloth with dust wrapper. A fine copy.

[38342] **£50**

3. **BON VIVEUR [Pseud. Fanny Cradock] Where to Dine in London**

London Geoffrey Bles 1937



First edition of Fanny Cradock's first book, written under the pseudonym of Bon Viveur, a nomenclature that she would revisit when writing later with her husband Johnnie Cradock

8vo., original cloth lettered in black on spine and upper board. Spine a little sunned, small stain on front endpapers, otherwise a very good copy.

Chapters include: Food and its history -- How to choose a meal -- The marriage of food and wine -- Restaurants de luxe -- Restaurants of the Nations -- Taverns, Chop-houses and English restaurants -- Where to dine near home -- All through the night.

A fascinating overview of restaurant dining in London in the 1930s.

[38853] **£995**

4. **BUCKLAND WRIGHT, John Menu card for the Double Crown Club Dinner on 26th April 1950. Designed by John Buckland Wright**

London Kettner's Restaurant 1950



Colour printed 4 -page menu card with four copper engravings in colour collotype by John Buckland Wright. Inscribed by Buckland Wright on the front cover, "For Peter Alford, John Buckland Wright." Peter Alford was a bookbinder and presumably a guest at this dinner.

The designs are: Primavera (front cover), Seahorse (back cover), Fruit and Wine (top inside verso) and Artist and Printer (top inside recto)

8vo., a near fine copy. Printed by the artist and W.S. Cowell Ltd on wove paper.

The Double Crown Club is a dining club and society of printers, publishers, book designers and illustrators in London that was founded in 1924. Among its early members was the typographer Stanley Morison.

According to Sir Sydney Roberts, writing in his 1966 memoir "Adventures With Authors," the founding of the Double Crown came during a "typographical renaissance which had a notable influence on book-production." While the 1890s saw new standards being applied, Roberts wrote, it was not until after World War I that "publishers as a whole began to

recognize that the basic principles of book design could, and should, be exemplified as clearly in a half-crown textbook as in a three-guinea edition de luxe."

The club was meant to foster the exchange of ideas on "good printing" and was to meet no fewer than four times a year, and no more than six times.

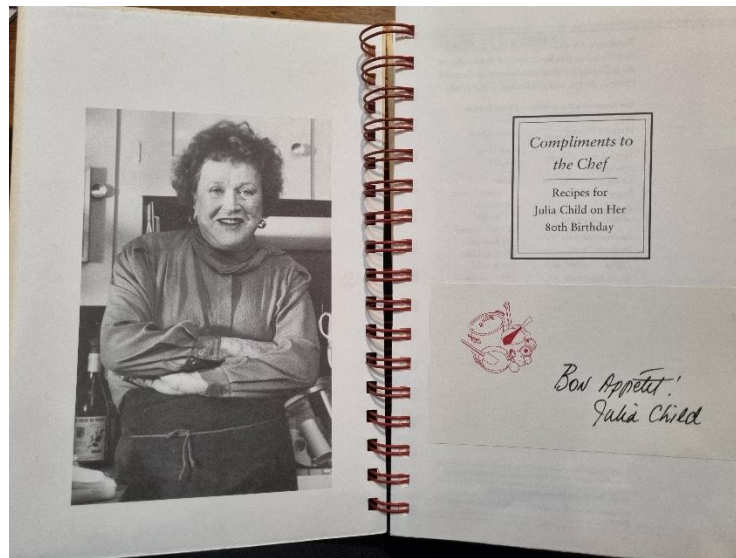
The name refers to a size of paper, but Roberts writes, it also was chosen because the club planned to "crown" two books a year. That tradition ended in 1927. But one tradition remained—the typography for the menu for each dinner was handled by a member. The first dinner was October 31, 1924, with Simon designing the menu.

Sensuous Lines (Fleece Press) p. 198-199.

[37351] £495

5. CHILD, Julia **Compliments to the Chef. Recipes for Julia Child on her 80th Birthday**

Boston WGBH Educational Foundation 1992



First edition with a label signed "Bon Appetit! Julia Child" tipped onto title-page.

8vo., spiral bound in original stiff card photographic wrappers. A very good copy.

To commemorate Julia Child's 80th birthday, WGBH produced a gala birthday celebration on November 2nd, 1992 at the Copley Plaza Hotel in Boston. Tributes, both on videotape and in person, created a spectacular international event. This extensive cookbook includes hundreds of recipes from the country's finest chefs as a way of saying "Bon Appétit and Bon Anniversaire, Julia. Keep on Shining!" Recipes include Larry Forgione's Cedar-Planked Salmon with Soft Corn Pudding and Apple Cider Vinegar Sauce, Lydia Shire's Grilled Lobster, Johanne Killen & George Germon's Rigatoni with Sicilian Sauce, Edna Lewis' Liver Pudding, and many, many more. Back cover features a photo of Julia after she received the Emmy Award in 1966 for *The French Chef* - the first Emmy ever given to a public television personality.

Among the many chefs who contributed recipes to this cookbook are: Anthony Ambrose, John Ash, David Bouley, Daniel Bruce, Todd English, Mary Ann Esposito, Bobby Flay, Jean Pierre Coyenvallé, Robin Haas, Emeril Lagasse, Jacques Pépin, Greg Powell, Theo Schoenegger, Ana Sortun, Charlie Trotter, Tony Vallone, Pascal Vignau, Justin Wilson and Terry Zarikian

[38834] £495

“Squeeze me, gentlemen. I’m Fresco Lime”

6. [COCKTAILS] AMERICAN LIME CORPORATION **Cocktail Memoirs of Fresco Lime. A Tart and Aromatic Fruit of the West Indies.**

New York American Lime Corporation [1935]



First edition of this 20 page cocktail pamphlet produced by the “Exclusive Importers of Fresco Limes”. Illustrated with cartoons and advertisements printed in green and black.

Small 8vo., 115 x 140 mm, original card wrappers with an image of an alluring lady sipping a cocktail on upper wrapper, and an image of a Fresco Lime Mint Julep and Fresco Lime Chiffon Pie to lower wrapper, stapled as issued.

Each spirit used for the cocktail recipes is matched by an advertisement for a particular brand. Rum cocktails are sponsored by Carioca, Benedictine by D.O.M, Gin by Burnett’s White Satin Gins, Vermouth (sweet and dry) by Cora, Orange Liqueur by Cointreau, Brandy by Remy Martin, Grenadine by Nuyens, Whiskey by Schenley’s, and Vodka by Smirnoff.

[38936] £250

7. [COCKTAILS] [DEWAR'S] **Global Gaities Cocktail Set**

[1940s]



6 illustrated cloth cocktail napkins (5.5" x "8.5) each depicting a native of a different locale complete with cocktail and complete cocktail recipes laid onto accordion-folded thin card with printed cover entitled "Global Gaities Cocktail Set"

With recipes for Hawaiian Special, Bacardi Cocktail, Forbidden Fruit, Vodka Collins, Advocaat Christmas, and La France.

Printed card with a little nominal edge wear. The napkins are unused, bright and fresh.

Originally sold with a large table cloth featuring 10 different cocktails, the selection of 6 of the illustrated cocktails varied from copy to copy. This selection with the cover printed in blue, other selections have the cover printed in brown and green.

[37949] **£450**

8. [COCOA] **Bournville Cocoa Parlour Quoits**

Birmingham Cadbury c.1920



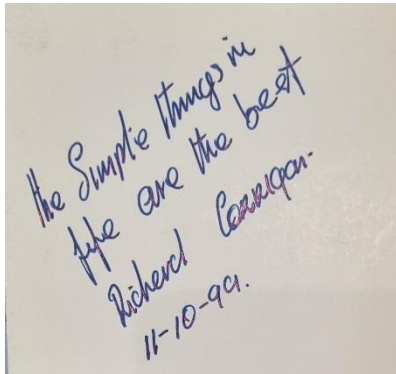
Rare pop-up games of quoits with a folded board and card quoit. The numbers on the board are interspersed with 6 roundels showing sites on the Bournville estate in Birmingham; Private Offices, Girls' Gymnasium, Men's Cricket Ground and Pavilion, Men's Fishing Pool, Girls' Swimming Baths, and Bridge connecting Girls' Recreation Ground with the Men's.

"Stand the open board on the floor or table then each player in turn throws the ring from the toe mark and if he succeeds on throwing it over the Bournville Cocoa tin he counts the number at which the arrow points as his score. When any player reached 25 he has won the game. If the arrow points to a dividing line, or the ring falls arrow side down, the score does not count for that throw."

In 1893 the Quaker Cadbury family bought land close to their chocolate factory in a rural area of Birmingham and by 1900 over 300 houses had been completed. Development continued up to WW1. The most attractive houses are in the Arts and Crafts style with large gardens and were designed by the resident architect William Alexander Harvey. The village plan incorporated park recreation areas. Post WW1 smaller areas of housing were developed and land purchased for sports facilities, a fishing lake and outdoor swimming. In 1900 the Bournville Village Trust was set up to administer the estate independently of the Cadbury company and family and after WW1 additional land was purchased and further housing and amenities developed. [38916] **£250**

9. CORRIGAN, Richard **The Richard Corrigan Cookbook. From the Waters and the Wild**

London Hodder and Stoughton 1999



First edition inscribed by Richard Corrigan, "The simple things in life are the best, Richard Corrigan."

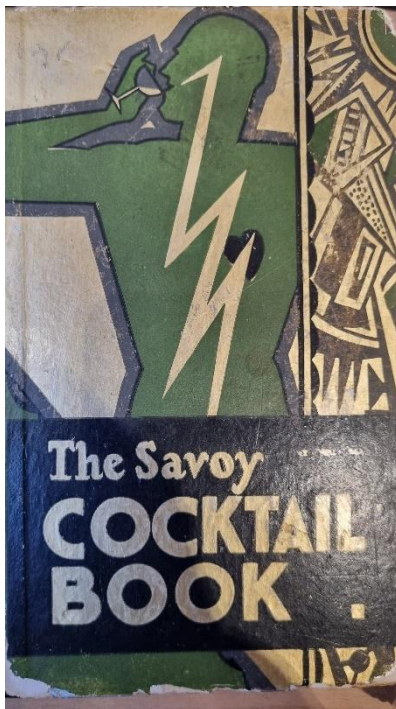
4to., original cloth with dust wrapper. A near fine copy.

[38252] **£50**

First Edition of the iconic cocktail book

10. CRADDOCK, Harry. **The Savoy Cocktail Book.**

New York Richard R Smith 1930



First US Edition. Decorations throughout by Gilbert Rumbold.

8vo., original quarter black buckram over illustrated art deco boards in green, black and silver foil. A notably nice copy, with scarcely any oxidation to binding, a little rubbing to lower edges and corners, neat ink names on endpaper and dedication leaf. Copies in this condition are rare.

Compiled during the height of the 1920s jazz age by Savoy Hotel bartender, Harry Craddock, with his recipes for numerous quintessential cocktails, including Sours, Highballs, Juleps, Cobblers, Punches and many others.

[39117] **£2500**

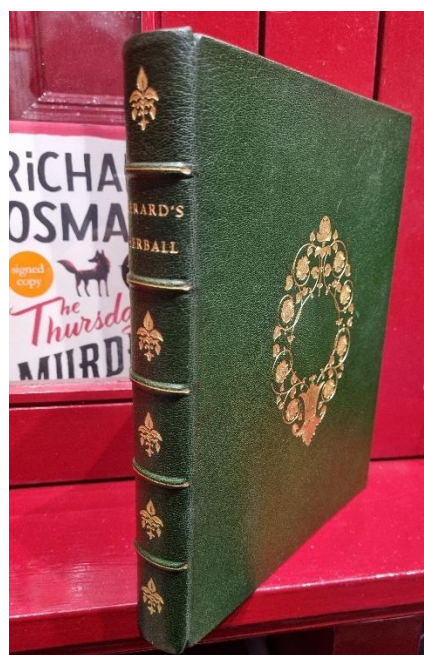
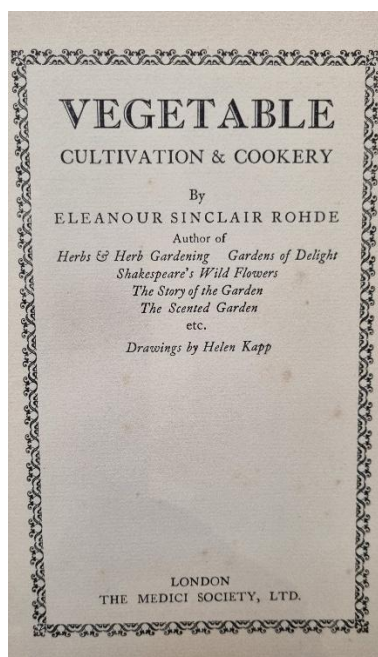
Elizabeth David's Copy

11. [DAVID, Elizabeth] ROHDE, Eleanor Sinclair **Vegetable and Cultivation Cookery**

London The Medici Society 1938

First edition. Elizabeth David's copy with her bookplate.

8vo., original cloth lettered in black on spine. Cloth a little rubbed, otherwise a very good copy. [39069] **£195**



12. GERARD, John **Herball. The Essence thereof distilled by Marcus Woodward from the Edition of Th. Johnson, 1636.**

London Gerald Howe 1927

First Howe edition, trade issue. This is the first modern edition of Gerard's celebrated Renaissance herbal, edited and abridged by Marcus Woodward. A finely printed and beautifully illustrated production, it was aimed to "preserve as much as possible of the spirit of the original" (Introduction).

4to., sometime finely bound by Bayntun Riviere in full dark green morocco, lettered and ruled in gilt on spine with gilt botanical centre tools, boards with rich gilt central floral spray, all edges gilt, rich gilt turn-ins, marbled endpapers. Bookplate of Captain Richard Campbell RN. A very handsome volume.

The greatest and most famous English herbal, Gerard's *Herball* or *Generall Historie of Plants* was first published in 1597, and subsequently enlarged by the London apothecary and botanist Thomas Johnson in 1633 and 1636. It detailed, with illustrations, several hundred English plants and many other foreign species. The publication "gripped the imagination of the English garden-loving world, and now, after the lapse of three hundred years, it still retains its hold on us. There are English-speaking people the world over who may know nothing of any other, but at least by name they know Gerard's Herball" (Rohde, p. 98).

The present edition, "a miniature of the great Gerard", contains a selection of the "best and most characteristic passages" (Introduction), reprinted faithfully according to the original division into books and chapters, and accompanied by reproductions of the original illustrations. It also includes a short biography of Gerard, a summary of his sources, and a final appendix with notes identifying some of the plants described.

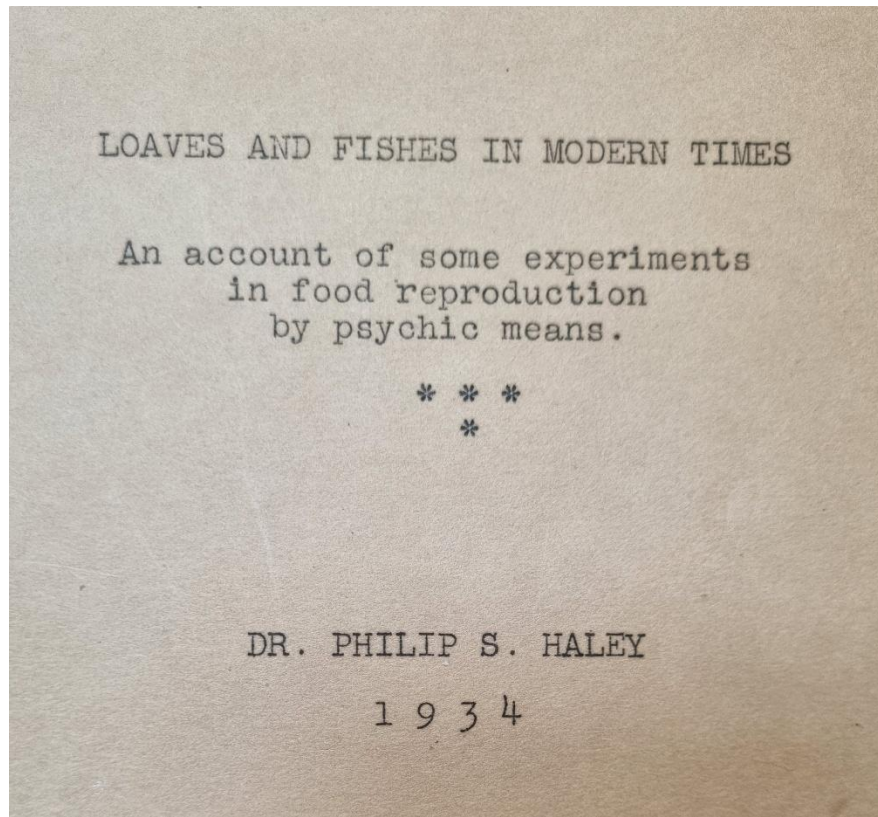
[38830] £495

13. HALEY, Dr Philip S. **Loaves and Fishes in Modern Times. An Account of some Experiments in food reproduction by Psychic Means**

1934

First edition. Presentation copy. Front free endpaper inscribed "To Theodor Reich - Scientist, Philosopher and Friend. Philip S. Haley. 7/21/65". Reich (or Reik) was one of Freud's first students in Vienna and was a seminal

figure in American psycho-analysis. A couple of ink corrections, the illustration of “a metal container used to control food” which in other recorded copies is a black and white tipped-in photograph, in this copy a simple ink drawing.



8vo., 215 x 140 mm. pp. 34 and a loosely inserted folding diagram. Original beige wrappers with title and author and year typed on upper cover. Spine torn in places with some loss. Internally there is some foxing, some names for a couple of seances sometime blocked out with a little related offset browning, but overall a very good copy of a scarce book,

Scarce accounts of experiments in the “increase in food by supernormal means” by an occultist active in various parapsychological research societies in California during and after the Depression.

Philip Haley’s *Loaves and Fishes*, self-published in 1934, describes a series of experiments—“to a limited extent self-explanatory” and “held under the auspices of the California Psychical Research Society”—which he led between 1933 and 1934 on “the ideological creation of food through ideoplasty.” His introduction outlines the origins of these experiments, as well as their methods, food containers, and results: “The total number of experiments for actual food increase to date has been fifty-four. At three of these we noted definite decrease following our request for this phenomenon. Increases were 45; one doubtful.” The rest of the volume contains detailed notes on individual seances and several letters of testimony on the results of the experiments.

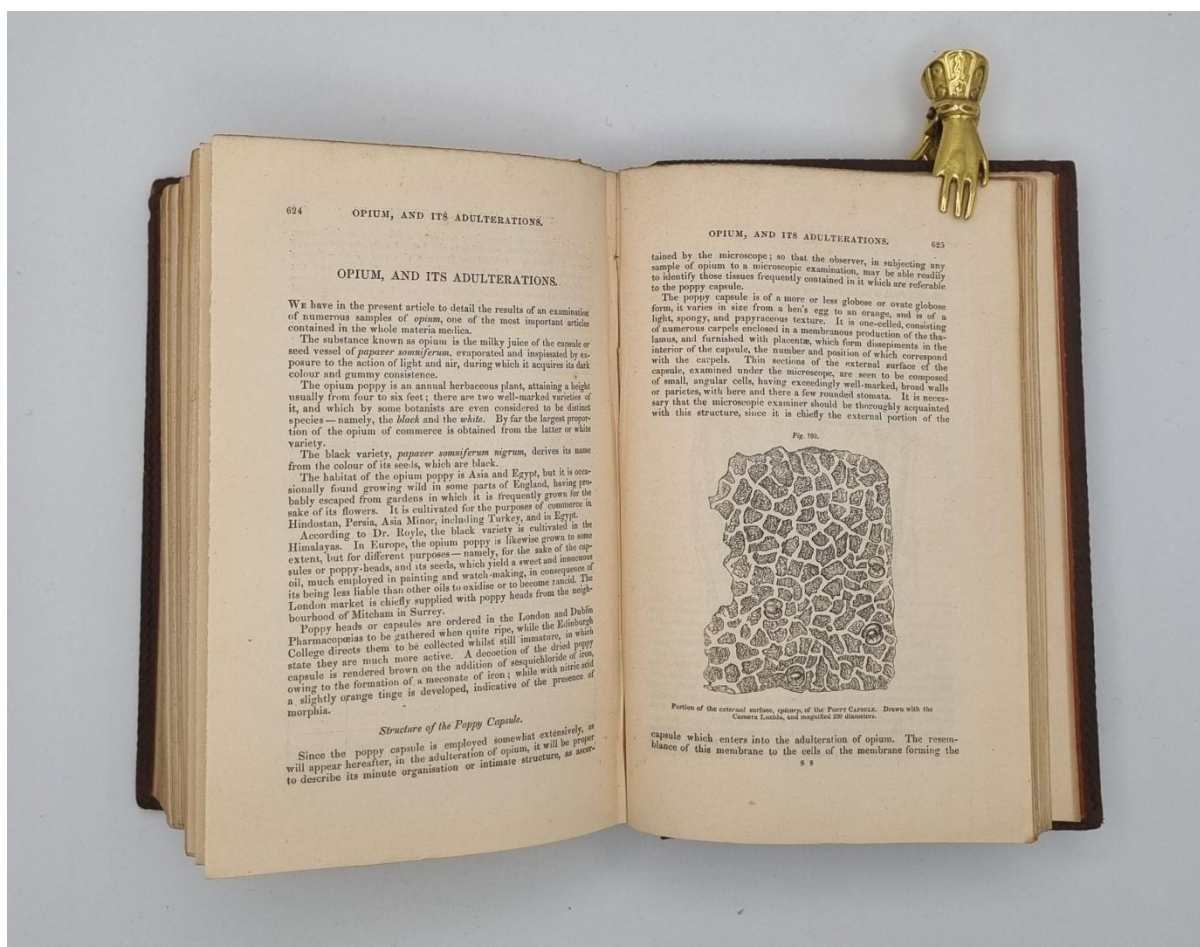
OCLC records four copies worldwide (Yale, Indiana, BL and University of London).

[39175] **SOLD**

14. HASSALL, Arthur Hill **Adulterations Detected: or, Plain Instructions for the Discovery of Frauds in Food and Medicine.**

London Longman Brown Green Longmans and Roberts 1857

First edition.



8vo., original brown cloth, elaborately decorated in blind, lettered in gilt on spine. A little chipping to headband, otherwise a very good copy.

“The present work is not intended to supersede my previous book, entitled “Food and its Adulterations; “ the plans and objects of the two works being distinct.”

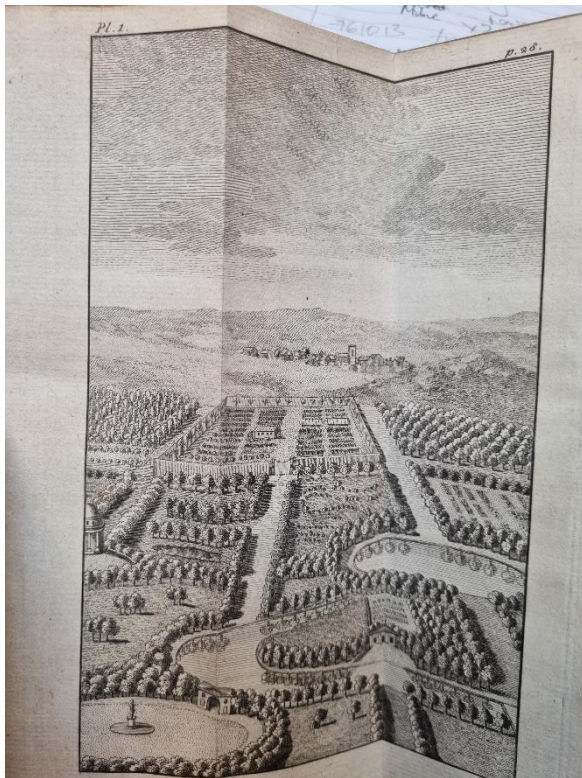
“In the present work, the analyses above referred to [in *Food and its Adulterations*] are not given, but merely the general conclusions or results derived from those analyses: in addition to which, this work contains the results of the analyses of several hundreds of samples of articles of food and drugs, which have never been published in The Lancet, and the whole of which have been made by myself during the years 1855 and 1856.”

Hassall's work on food adulteration which was common in Victorian Britain led to the 1860 Food Adulteration Act and other legislation. The range of substances investigated is very broad, from tea and coffee to sugar and milk, anchovies and potted meats to curry powder and turmeric, vinegar and pickles to gin, brandy, wine and opium.

Rare in commerce, only three copies recorded at auction.

[39005] **SOLD**

15. [HILL, John] *The Gardener's New Kalendar. Divided According to the Twelve Months of the Year, And Under each month into separate weeks. Illustrated with elegant and useful Figures. Containing the whole practice of Gardening, under the four general heads, 1. The Pleasure Garden, 2. The Kitchen Garden, 3. The Seminary, 4. The Fruit Garden and Orchard. The System of Linnaeus is also explained. With a Copper Plate Figure, elegantly engraved from a Drawing of Mr. Wale, after a design laid down in the Compleat Body of Gardening.*



London Printed for T. Osborne 1758

First edition. With 3 engraved folding plates and engraved head and tail pieces.

8vo., handsomely bound by Anthony Gardner with his calligraphic Apologia in brown ink on the rear endpaper. "Bound in tan Nigerian goatskin finished in a simple fashion" (Apologia). Gardner underplays the elegance of his binding of full tan niger morocco, ruled in gilt and blind, lettered in gilt on spine. Spine slightly sunned, inoffensive small worm hole and tracks to top corners of pp. 78-428, otherwise a handsome copy.

"Bookbinding began as a hobby for Anthony Gardner (1887-1973), but following his retirement as a Chief Structural Engineer in the Ministry of Works in 1953 he established his own bookbinding and restoration firm. Gardner was also a self-taught engraver and calligrapher". (Bodleian Library)

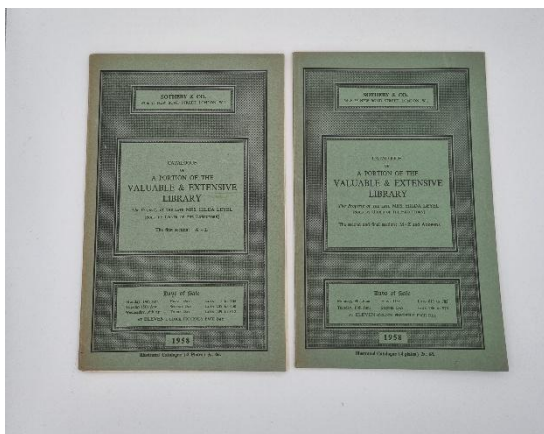
Gardner made a point of adding an "Apologia" to his bindings explaining the work that he had executed. He also numbered his bindings, this being No. 1012, executed c. 1973. Gardner's archives are held at the

Bodleian Library. For more on Gardner see Dorothy Harrap's essay in Book Collector Magazine Summer 1973 written shortly before he executed this binding.

[39263] £350

16. **LEYEL, Mrs Hilda Catalogue of a portion of the valuable and extensive library, the property of the late Mrs. Hilda Leyel. The first section: A-L ... Works on alchemy, astrology, science and medicine; angling, hunting and sport; ballet and dancing; cookery; and husbandry and gardening, also English books printed before 1700; fine bindings; fête books; travel § The second and final section: M-Z and addenda ... Collections on roses and on wine and distilling; Andrews's roses; Choix des Plus Belles Roses; Mary Lawrence's collection of roses from nature; Redouté's roses and the Gaignat copy of Petrus Crescentis, Le Livre des Prouffitz Champestres (catalogues for auctions conducted by Sotheby & Co., London, 14 April-10 June 1958)**

Sotheby & Co 1958



Two volumes (24.5 cm), I (14-16 April 1958): 75 (1) pp., [4] plates. Lots numbered 1-612. List of prices realised and buyers' names loosely inserted.

II (9-10 June 1958): 42 pp., [4] plates. Lots numbered 613-978. List of prices realised and buyers' names loosely inserted.

Publisher's green printed wrappers. - Included in the second portion were 30 books on roses; the fine Liechtenstein library copy of A collection of roses from nature, with 91 plates coloured by hand by Mary Lawrence and published by her in 1799, realised £840 (E.P. Goldschmidt). Hilda Leyel (1880-1957) also collected

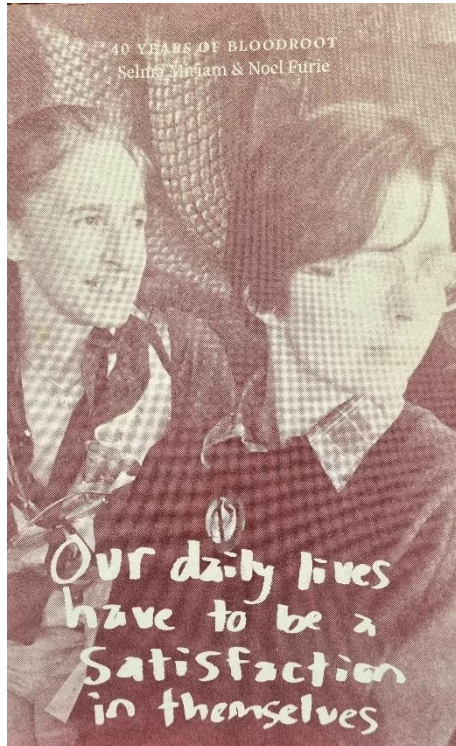
botanical books during her years as chairman of the Society of Herbalists; these were consigned by the Society to Sotheby's, and sold 7-8 July 1958 (236 lots) and 13 March 1967 (318 lots).

Very good copies.

[39086] £95

17. MIRIAM, Selma, and Noel FURIE. **Our Daily Lives Have to Be a Satisfaction in Themselves. 40 Years of Bloodroot. Essays by Selma Miriam & Noel Furie. Photographs by Noel Furie**

[Bridgeport]: Alder & Frankia 2017



First edition, limited to 200 numbered copies printed and bound by Emily Larned, signed on the limitation page. Beautifully produced anthology of writings by the founders of Bloodroot Collective and the Bloodroot feminist vegetarian restaurant and bookstore in Bridgeport, Connecticut. Edited, designed, printed, and bound by book artist Emily Larned.

8vo., Hand sewn in illustrated card covers. A very good copy.

“A small, perfect book rich in ideas and experiences, and one where form and function are inseparable: the soft mulberry tones of the risographic printing and the unadorned spine (mulberry stitching to show) are pleasing to the eye and hand” — The Endless Bookshelf Book of the Year, 2017. Also honoured by AIGA (50 Books/50 Covers). A trade edition (printed offset) followed in 2020.

“A New York Times article called Bloodroot “A Salon for Activists.”

“Yes, lively political conversation is usually as close as the next table, posters for animal and women's rights are in clear view, but mostly people come from all around to eat our good food and enjoy a relaxing atmosphere.

There's no cash register and no waitressing. Place your order with a woman seated behind a desk after making your choice from the blackboard menu. Enjoy your food either in our comfortable dining room or on our patio in good weather, and bus your own table when you are through. Things are a little different here. It's evident from the moment you step inside the door. This is a feminist vegetarian restaurant.”

In the mid-1970s, a number of women felt the influence of feminism strongly enough to put their beliefs into effect, by starting feminist businesses. We were among them. We wanted to create a feminist community for men and women that was self-sustaining. A lot of feminist bookstores were cropping up all over the country, but, Selma had always been interested in cooking and the way that food seemed to bring people together. So, opening a restaurant seemed the logical choice.

Our vision included offering ethnic foods, we wanted to serve food that represented a diverse group of people from all over the world. We also didn't want to use meat, as we don't believe in exploiting, dominating or eating animals. From our first cookbook, The Political Palate, “Feminism is not a part-time attitude for us; it is how we live all day, everyday. Our choices in furniture, pictures, the music we play, the books we sell, and the food we cook all reflect and express our feminism.”

Two of the original collective members still provide the foundation for Bloodroot today. We are Selma Miriam and Noel Furie. We look forward to meeting you.” (Bloodroot Website)

[37362] £495

18. [NAVAL ARCHITECTURE] WATTS, Philip **Dinner given by his old colleagues to Philip Watts, on the occasion of his leaving Elswick for the Admiralty. Monday June 9th 1902**

London Printed by Eyre and Spottiswoode 1902



The commemorative menu for the dinner held at the Station Hotel in Newcastle-upon-Tyne for British naval architect Sir Philip Watts. The menu includes a 6 stanza poem entitled *The Phantom Fleet*, and a print of a cartoon by Edward Tennyson Reed captioned '*Wanted at the Admiralty*'. The cartoon shows Britannia leading Philip Watts by the hand with Neptune prodding him with a trident. A battleship is seen in the background.

Folio, original blue printed wrappers, pp.4. A little creasing and spotting otherwise a very good copy.

Watts was famous for designing numerous Elswick cruisers and the revolutionary battleship HMS Dreadnought. Watts became a constructor to the Admiralty from 1870 to 1885, and reached the rank of chief constructor. From 1885 to 1901 he was director of the war shipping department of Armstrong Whitworth at Elswick (subsequently returning as a director of the company in 1912). He became Director of Naval Construction with the Admiralty from 1902 to 1912.

During his time as Director of Naval Construction, Watts pioneered the concept of 'all big gun' armament in battleships. Lord John 'Jacky' Fisher was First Sea Lord at this time and was also dedicated to the radical modernisation of the Royal Navy. He commissioned from Watts a design for an 'all big gun' battleship. The result, the HMS Dreadnought (launched 1906) revolutionised the world of naval warfare. The ship was the fastest and most heavily armed battleship in the world at the time of its construction. Its unprecedented success established 'Dreadnought' as a class of ship, one that emulated the original design and dominated naval warfare until after the First World War.

After the Dreadnought, Watts went on to design the Bellerophon, St Vincent, Neptune, Orion, King George V, Iron Duke, and Queen Elizabeth classes of battleship. In the lead up to the First World War Watts developed the 'battle cruiser'. Almost all of the Royal Navy battleships that were successful during the First World War were designed by Watts.

Watts' family had a long history in naval construction. His father, grandfather and great-grandfather had all been shipwrights.

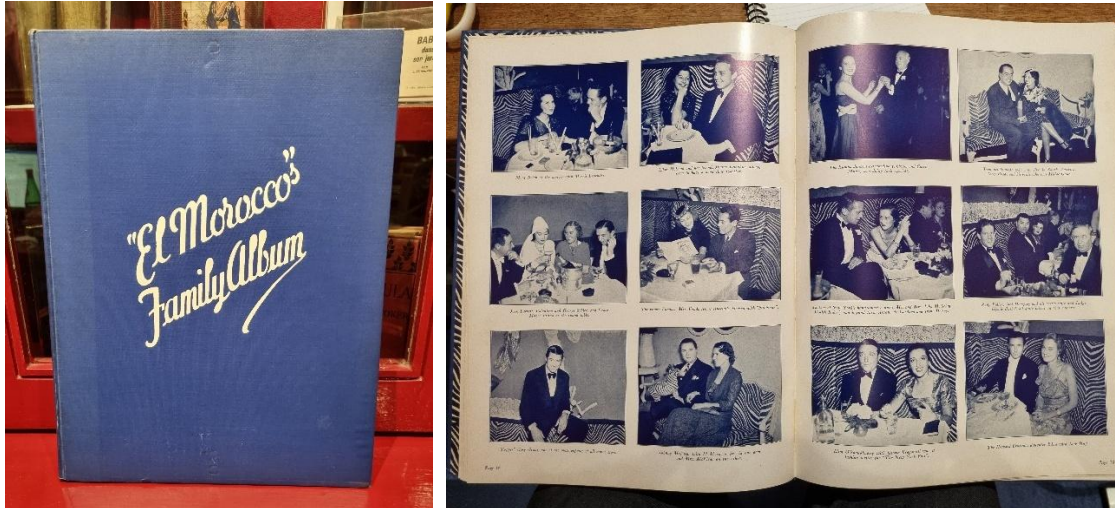
[37641] £195

"This book is a Parade of People that Count"

19. PERONA, John.

John Perona's El Morocco Family Album. With photographs by Jerome Zerbe and an introduction by Lucius Beebe.

New York Privately Printed 1937



First edition. Privately printed for famed night club owner John Perona to give to his celebrity guests at his swinging speakeasy-cum-nightclub, "El Morocco". Illustrated throughout with over 350 photographs of New York's high society by Jerome Zerbe.

Folio, original blue cloth lettered in white on upper board, with decorated endpapers printed with a navy blue and white zebra stripe motif emulating the upholstery on the banquets in the club, designed by legendary night club interior designer Vernon MacFarlane. A light mark from a paper clip on p.56 which also has a little light spotting, otherwise a very good copy.

Jerome Zerbe was one of the first celebrity photographers and for many years was the official photographer at El Morocco. He pioneered the business arrangement of getting paid by the night club to photograph its visitors, then turn around and give the photos away to the gossip pages.

"In the last month of 1933, the repeal of prohibition brought the features of Maury Paul's beloved Cafe Society into the public prints and an entirely new field of social reporting was begun. Jerome Zerbe, who came to New York from Cleveland but a few weeks before, was commissioned by "Town and Country" ... to photograph the first party of Repeal Week for them, and the party of course, was at El Morocco."

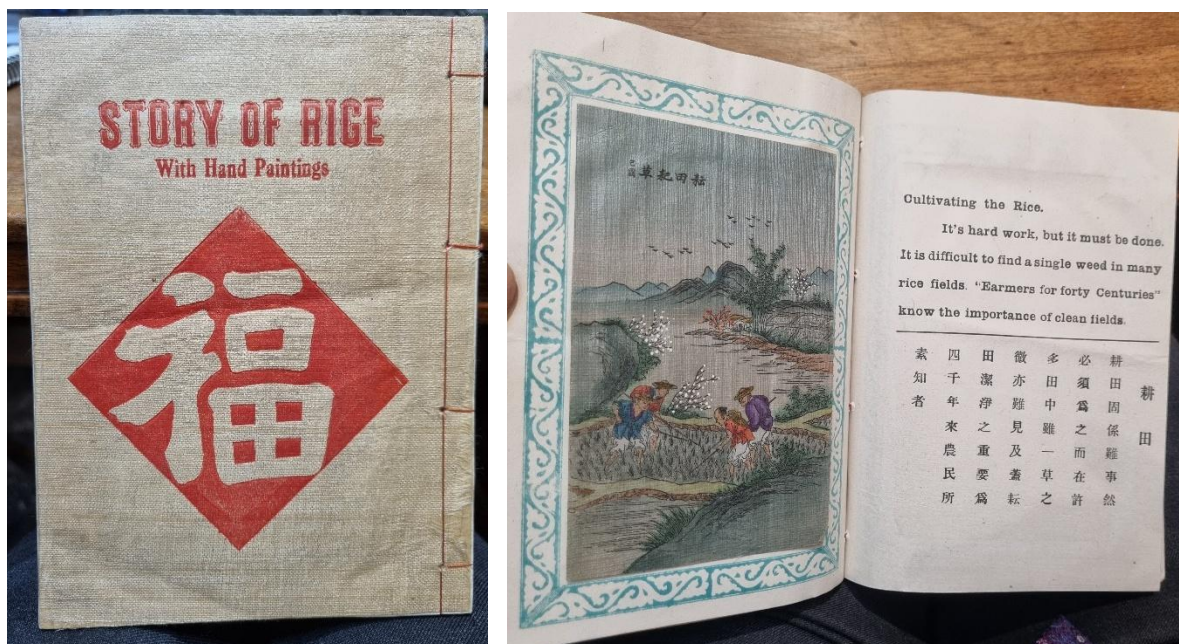
[37298] £1500

20. [RICE] **Story of Rice with Hand Paintings**

[Shanghai?] No publisher c.1947

First edition. Neat ink inscription dated "Shanghai '47". Text in English and Chinese.

7" x 5¼", 1 page of text + 12 mounted colour illustrations within blue printed borders showing the sequence for growing rice, from preparing the soil, fertilizing the field, planting the seed, transplanting the rice plants, irrigating the rice field, cultivating the rice, threshing the ripe rice, drying the rice, separating the good from the bad, storing the rice for winter, etc.



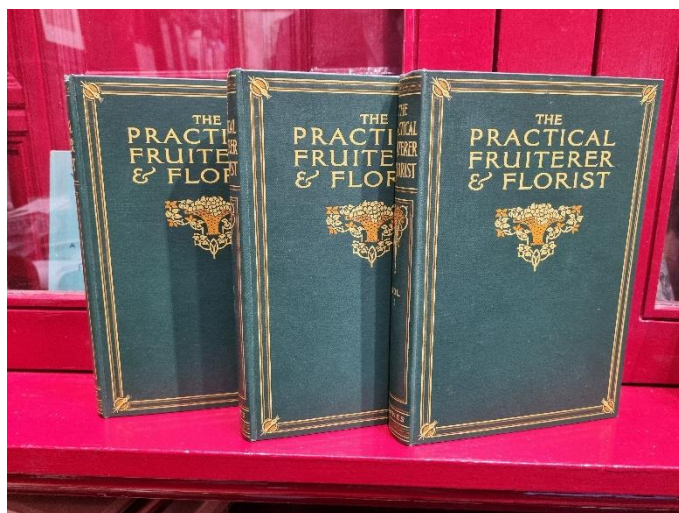
Original pictorial cloth wrappers printed in red, stab-bound. Small stain on inside of upper wrapper, otherwise a very good copy.

No institutional copies found.

[38449] £495

21. SHEARN, W. B. and JEFFS, Wilfred A. (editors) **The Practical Fruiterer & Florist: a Complete Guide on All Matters Relating to the Retail Fruit, Flower and Vegetable Trades**

London George Newnes [1935]



First edition. The editors were "assisted by over 40 expert contributors"

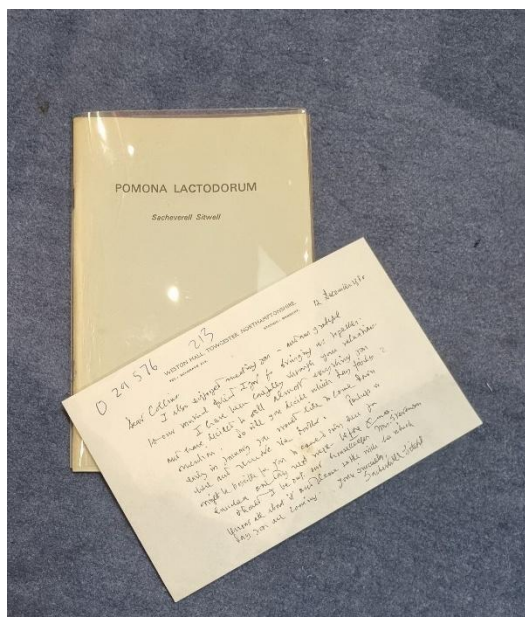
8vo., 3 volumes in original decorative cloth. A near fine set.

[38366] £125

22. SITWELL, Sacheverell **Pomona Lactorum**

No place No publisher. Printed by Smart & Co Ltd Brackley [1978]

First edition inscribed to auctioneer and bookseller John Collins, "For John Collins Yours Sacheverell Sitwell 17.xii.80". With an autograph letter signed by Sitwell to Collins loosely inserted. The letter on Weston Hall headed paper and discusses the sale of some books from Sitwell's collection.



8vo. original printed wrappers. Very good copy of this privately printed poetry pamphlet. The poems relate to various fruit trees.

[38508] £75

23. SOYER, Alexis **The Kitchen Department of the Reform Club. Respectfully dedicated to the Members.**

London Alexis Soyer 1842

Large (500 x 930 mm) hand coloured lithograph drawn and engraved by John Tarring. A view of the Reform Club's kitchens with a plan and key below. The main picture shows staff at work in the kitchen; it includes the area for meat preparation, background left, the principle kitchen in the centre.

Mounted framed and glazed. A little light surface browning.

The Reform Club first opened its doors to members in a house at 104 Pall Mall, on 24 May 1836. Planning for a new building began swiftly, and, after an architectural competition Charles Barry was selected to create a new clubhouse. Sir Charles's design was inspired by the Italian Renaissance architecture that he was exposed to as a young student in Rome. The front façade of the Clubhouse borrows from the Palazzo Farnese, a building studied closely by Barry which was completed in 1589 by Michelangelo. The Reform's clubhouse was finished in 1841 and was immediately hailed as a masterpiece of classical architecture.

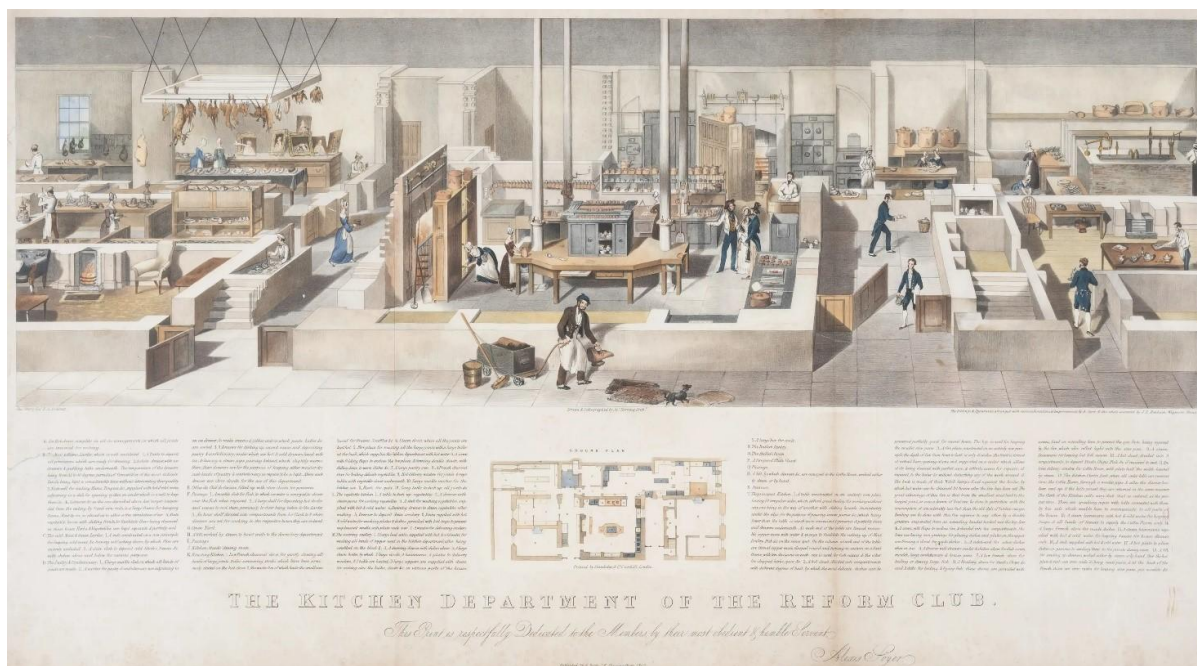
The kitchen at the Reform Club was built by Berry but the innovative design came from the brilliant mind of one of the earliest celebrity chefs. Alexis Soyer. Soyer cooked for the Reform Club from 1837 to 1850 (beginning at the Club's original location). His salary was over £1,000 a year – a fabulous sum for the time (he also had cookbooks, bottled sauces and inventions bringing him even more income).

Soyer had escaped the political unrest in France in 1830 in a rather dramatic fashion, "The cooks were driven from the palace, and in the flight two of Soyer's confrères were shot before his eyes, and he himself only escaped through his presence of mind, in beginning to sing 'la Marseillaise' et 'la Parisienne;' when he was in consequence carried off amid the cheers of the mob."

Once in London he never looked back and from his triumph at the Reform Club he went on to cook for royalty at great houses all over the country, write a best-selling cookbook, invent a field stove to feed the troops (the design was used until the end of the 20th century) and create recipes for feeding the poor more nutritious food.

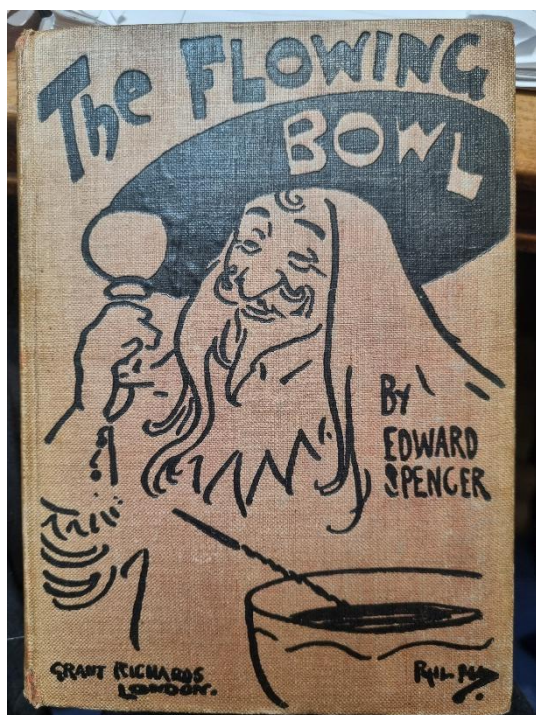
He also dressed very eccentrically "à la zoug-zoug" (his expression for design on the bias), and had a style described as "studiously awry". His hats were always set at a rakish angle — even his calling card featured a parallelogram, not a rectangle.

Always an innovator, he strived to make his kitchen a showplace for new technology and streamlined organisation of workstations. [38833] £1500



24. SPENCER, Edward **The Flowing Bowl. A Treatise on Drinks of all kinds and of all periods, interspersed with sundry anecdotes and reminiscences.**

London Grant Richards 1899



First edition of this famous and much reprinted cocktail book. Scarce in first edition.

8vo., original decorative cloth designed by artist Phil May. A little rubbing to head of spine, otherwise a very good copy.

“More than just a collection of cocktail recipes, this book delves into the social customs surrounding drinks, exploring their preparation and consumption throughout various eras. Spencer's work provides a rich tapestry of anecdotes and reminiscences, making it a delightful read for anyone interested in the history of bartending and the evolution of drinks.

Explore the drinks of yesterday and gain insight into a bygone era. "The Flowing Bowl" is a timeless exploration of alcoholic beverages, offering both practical knowledge and engaging historical context. Whether you're a cocktail enthusiast or simply curious about the past, this book provides a unique and informative journey through the world of drinks.”

Including chapters on “The aftermath of revelry”, “Drinks in Charles Dickens” and “Strange Swallows” - “We will now proceed to consider certain weird potations, some of which I have personally tested, and others of which not all the wealth of Golconda, Peru, and Throgmorton Street would induce me to sample of my own accord, and all of which bring more or less trouble in their wake.”

[39113] £1750

25. VERITY, Simon and Judith. **A Collection of Recipes from Friends in England for Felicity and Timothy Wotton.**

[Privately Printed] 8th Nov. 1973

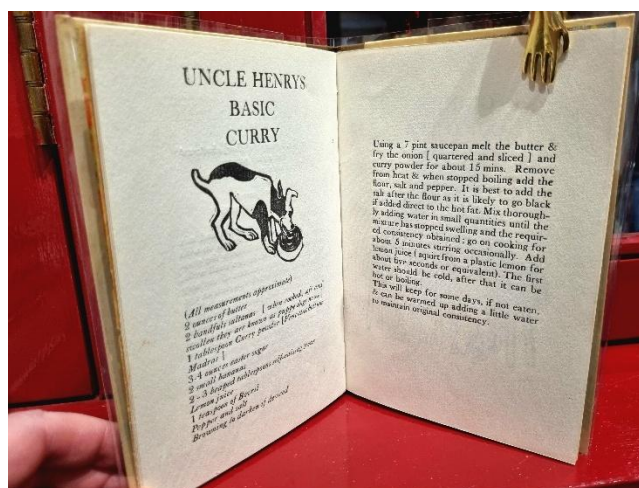
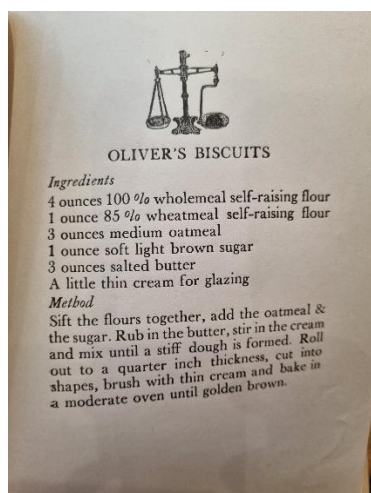
First edition. Undoubtedly a small and very scarce edition for private circulation, hand-printed by Simon and Judith Verity. With 19 recipes and a remedy for a black eye contributed by friends and family, each illustrated with a cut by Judith Verity.

Simon Verity, sculptor and printmaker, trained with the architectural firm Oliver Hill as well as with Robert Baker at Wells Cathedral. He is known for his garden sculpture having created pieces such as the seated nude for the National Trust at Kiftsgate, Gloucestershire. He was also responsible for the maze and grotto at Leeds Castle, Kent, in 1988. He has works in the private collections of King Charles III, Sir Elton John, and Lord Rothschild. His wife Verity is a fellow stone sculptor and artist.

8vo., cloth-backed paper boards, marbled endpapers.

Recipes include Uncle Henry's Basic Curry, Aunt Molly's Beef Roll, and Godfather's Tomato Jam.

[37065] £495



26. VERITY, Simon (Printer and Illustrator). BEVERLEY, Margaret Jeanette "Titania" **A Book of Special Recipes for Oliver Hill Concocted by his Wife Titania.**

Set and engraved by his peculiar printer Simon Verity at Daneway Christmas 1965

First edition. Undoubtedly a small and very scarce edition for private circulation of seven recipes illustrated with small vignette cuts.

Verity told the story in *Matrix 35* of his time at Daneway as a "troubled adolescent" where he stayed for five years. Oliver Hill (famous architect, 1887-1968) was his great-uncle and had Daneway as his home from 1948. In 1953 Hill, aged 66, finally married Margaret Jeanette Beverley and re-named her Titania. It was on Oliver Hill's own press that Simon Verity printed this book. Daneway House itself is famous – it was rented for some years in the early 20thC. as a showroom by Ernest Gimson and from 1922-1933 was rented as a country retreat by Emery Walker.

8vo., 19.5 x 14.5 cm. (28)pp. Cloth boards, endpapers with a feather illustration.

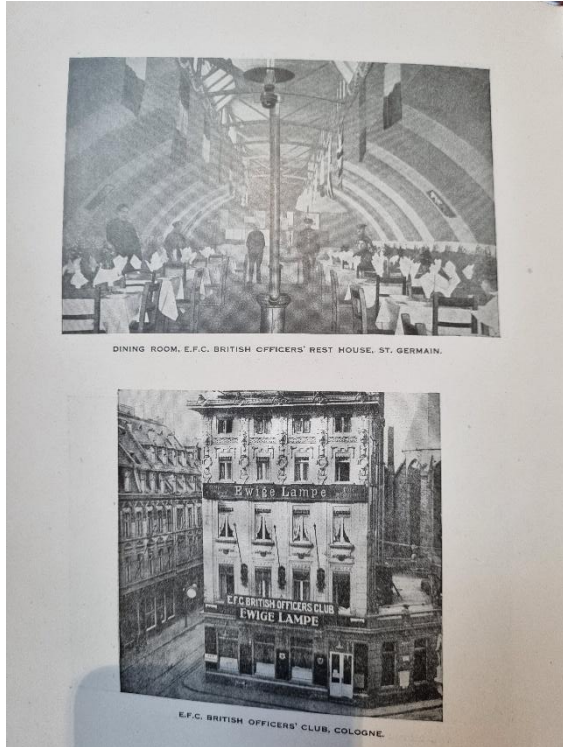
A charming piece of private printing, designed and executed by Simon Verity and printed on his great uncle's press at his home, Daneway.

Recipes include Chateau Pie, Leghorn Cake and Pea Soup. [37064] £495

“An army marches on its stomach”

27. VREDENBURG, Capt E, **West and East with the E.F.C.(Expeditionary Force Canteens)**

London Printed on the Authority of E.F.C. by Raphael Tuck & Sons Ltd. [1919]



First edition. One of presumably only a small number of copies specially bound for presentation. With a typed letter signed by A.W. Prince Controller of the Expeditionary Force Canteens to General Henry Horne, dated 14th May 1919. “Sir, I beg to transmit herewith a specially bound copy of a brochure descriptive of the Organisation in the various theatres of War, which I trust that you will do me the honour of accepting. I venture to think that the account of the work which has been carried on during the last four years may prove of interest to you”

8vo., in deluxe red morocco, lettered in gilt on spine with gilt border and lettering on upper board. A little restoration to foot of spine and a little scraping to lower board, otherwise a very good copy.

The fore-runner to the NAAFI, the EFC was formed to provide a solution to the problem of supplying and feeding British forces on a scale never before experienced caused by the outbreak of the First World War. “The Expeditionary Force Canteens has provided some measure of comfort and respite to the Officers and other ranks of the Armies in France, Italy, Gallipoli, Salonica, Mesopotamia, Egypt and east of the Suez Canal”.

The recipient of this specially bound copy, General Henry Sinclair Horne, 1st Baron Horne, was a military officer in the British Army, most notable for his generalship during the First World War. He was the only British artillery officer to command an army in the war.

[37696] £295

28. WESTON, R. **Tracts on Practical Agriculture and Gardening. Particularly addressed to the Gentlemen-Farmers in Great-Britain. With several useful Improvements in Stoves and Green-Houses. To which is added, a Chronological Catalogue of English Authors on Agriculture, Botany, Gardening, &c**

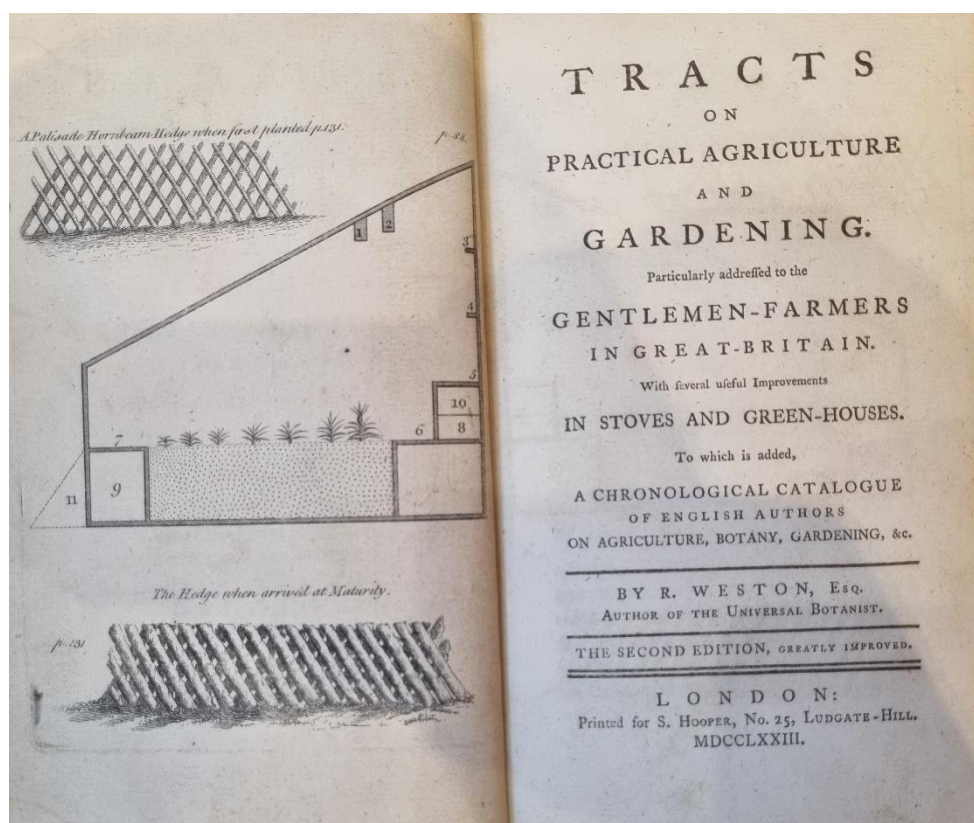
London S. Hooper 1773

Second edition “greatly improved”. The first edition was published anonymously in 1769. The final 136 pages contain the first English agricultural bibliography, enlarged from the first edition, in which the author lists and, oftentimes, annotates about 1500 titles. It is arranged chronologically and there is an excellent index at end.

8vo., choicely rebound by Anthony Gardner with his calligraphic Apologia in red ink in a spiral on the rear endpaper. With engraved frontispiece of a hornbeam palisade hedge. “Bound in native Nigerian goatskin blind-tooled in a simple fashion” (Apologia). Gardner underplays the elegance of his binding of full russet niger morocco, ruled in blind with a blind roll border, lettered in gilt on spine, sprinkled edges. A little occasional light browning, otherwise a handsome copy.

"Richard Weston (1733-1806) appears to have had an excellent knowledge of nursery gardening and nurserymen's sale catalogues. He was interested in agriculture and all forms of horticulture, and he also made a study of horticultural and botanical literature. Weston's first important published work appeared in 1769 anonymously. This was his *Tracts on practical agriculture and gardening*. At the end of this volume, and in

subsequent editions of the work, is a very useful '*Catalogue of English authors on husbandry, gardening, botany, and subjects relative thereto*'. "



"Bookbinding began as a hobby for Anthony Gardner (1887-1973), but following his retirement as a Chief Structural Engineer in the Ministry of Works in 1953 he established his own bookbinding and restoration firm. Gardner was also a self-taught engraver and calligrapher". (Bodleian Library)

Gardner made a point of adding an "Apologia" to his bindings explaining the work that he had executed. He also numbered his bindings, this being No. 1016, executed c. 1973. Gardner's archives are held at the Bodleian Library. For more on Gardner see Dorothy Harrap's essay in Book Collector Magazine Summer 1973 written shortly before he executed this binding.

Amongst the various subjects covered are hints for raising mulberry trees for the feeding of silkworms, growing cauliflowers under glass, growing aromatic herbs, roses and flowers, and raising peas, asparagus, melons and mushrooms in pits, improvements in Cider, Perry and Wines, methods of fattening fowls, geese, ducks and turkeys etc etc.

[39260] £995

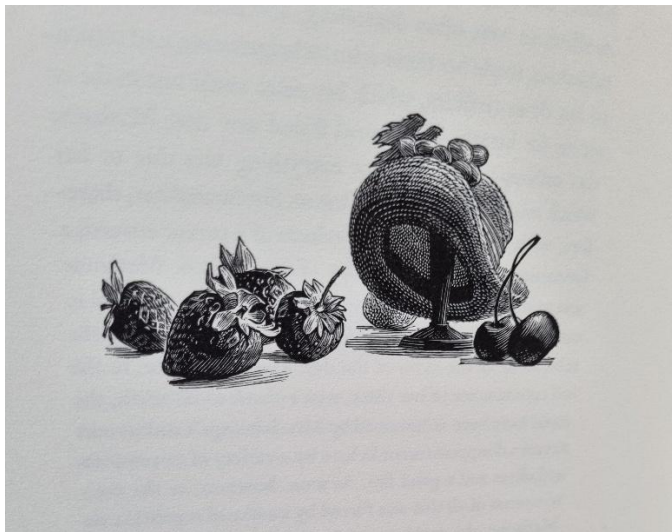
29. [WOOD ENGRAVING] AUSTEN, Jane **The Fruits of Jane Austen An Anthology of References to Fruit from the Novels and Letters of Jane Austen. With wood engravings by Simon Brett**

Hinton Charterhouse, Bath The Old School Press 1994

First edition, limited edition of 135 numbered copies signed by Simon Brett.

8vo., original cloth backed patterned paper boards, paper spine label. A fine copy.

[38238] £125



30. [WOOD ENGRAVING] COMPAGNIE GÉNÉRALE TRANSATLANTIQUE [LE CAMPION, Valentin artist] **A Collection of 4 Menus for Breakfast, Lunch and Dinner on board M.S. Lafayette**

1937

4 menus, with 4 different wood engraving illustrations of ships by Valentin Le Campion on upper wrappers, title in red, text in French.

The menus are for Tuesday 27th July (dinner); Wednesday 28th July (dinner); Tuesday 3rd August (dinner with breakfast menu loosely inserted); Saturday 7th August 1937 (lunch).

M.S. Lafayette was launched on 19th May, 1929. Marquis Henri de Dampierre, the descendant of the famous Lafayette, who helped the Americans during the break from the British Empire in the late 18th Century, had secured a ticket for her first voyage. The commander on the Lafayette's first voyage was the experienced Captain Jules Chabot who had been in CGT for more than twenty years. From her first voyage until 1932, M.S. Lafayette was the largest ship in the CGT service. However she would only run for five more years. In 1938 she caught fire while being overhauled at Le Havre. She was sold to a breaker in Rotterdam.

Valentin Le Campion was a fine Art Deco era engraver and illustrator. He studied art techniques in his native Russia, under Favorsky and Alexis Kravtchenko. He moved to France around 1927 and settled permanently in the Paris suburb of Plessis-Robinson in 1933. Le Campion was commissioned to engrave many ex libris bookplates as well as illustrating a number of books including such classics as Swift's *Gulliver's Travels*, Defoe's *Robinson Crusoe* and Pushkin's *The Captain's Daughter*. His ex libris engravings, in particular, epitomise the both beautiful and powerful design elements of the Art Deco era.

[37939] **£195**

31. MOTONAVE OCEANIA [POPI, pseud POLLI, Mariella, and ROMALI, Filippo Artists] **A Collection of lunch and dinner menus for the MN. Oceania [with] an illustrated concert programme.**

August 1934



9 menus, 7 with colour illustrations to upper covers by various artists, including Popi and Filippo Romali.

The menus cover the period 1st to 13th August 1934. 3 menus have artwork by Popi, 2 by Filippo Romali.

With a concert programme for August 11th with an illustration of a cross-legged guitarist by Popi on the upper cover.

Motonave Oceania was an Italian ocean liner. She was built in 1933 for the Lloyd Triestino shipping line which merged into the Società Italia Flotte Reuniti due to the depression and widespread unemployment of Italian ships. The Oceania became a troop ship in World War 2 and was sunk by a British submarine in 1941.

Filippo Romoli was born in 1901 in Savona. In 1919 he moved to Genoa with his family and eventually found work as draughtsman with a local manufacturer of electrical machinery, while doing artistic work as a freelancer. In 1926 he started doing publicity graphics for Barabino & Graeve. He designed many posters, folders and other similar paper graphics. He also did a number of

hotel labels, in the Deco style, which he fortunately signed. After the war he diversified into other fields of artistic creativity, working almost until his death in 1969, but is best remembered for his Deco posters of the late 1920s and 1930s.

A fascinating snapshot the cuisine offered aboard a 1930's Italian cruise ship with striking examples of commercial artwork.

[37940] £495

32. S.S. Europa Lunch Menu



August 6th 1938 The lunch menu for the S.S. Europa for Saturday August 6th 1938. Text in German and English. Front cover with an illustration of Nuremberg's Executioner's Bridge by G. Ritscher. Descriptive text in German, English and Italian on lower cover.

The specialties of the day were Polish Bortsch, Braised Chicken Lloyd Style and Holsatian Veal Steak.

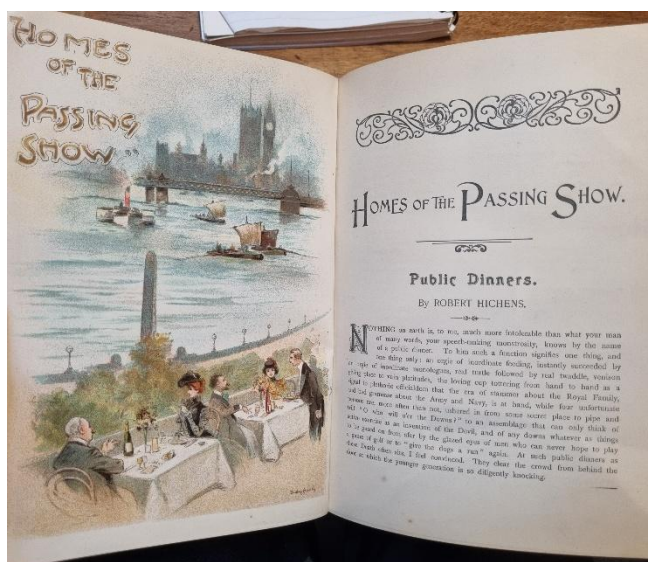
The S.S. Europa, was a German ocean liner built for the Norddeutsche Lloyd line (NDL) to work the transatlantic sea route. She and her sister ship, Bremen, were the two most

advanced, high-speed steam turbine ocean vessels in their day, with both earning the Blue Riband.

[37941] £75

33. THE SAVOY HOTEL Homes of the Passing Show

London The Savoy Press 1900



First edition of this anthology about the Savoy Hotel and other hotels in the Savoy Group, including Claridges and The Berkeley Hotel, with short notes about The Grand Hotel in Rome and The Marivaux Restaurant in Paris.

8vo., original pictorial paper covered boards. Boards a little rubbed, a little spotting to endpapers, otherwise a very good copy.

Containing:

Public dinners by Robert Hichens.

Out of our window by Elizabeth Robins Pennell.

Then and now by Beatty Kingston.

The house of call for emperors [and] The

highway of the universe by John Hollingshead.

A gourmet's paradise [and] Two restaurants for kings by Colonel Newnham Davis.

A study in hotel decoration by Horace Townsend (of the Studio).

Society and restaurants [and] A historical hotel by Mrs. Humphry ("Madge," of Truth).

Spirits at the Savoy, a dramatic dialogue by L.D.C.

Savoy et Claridge's: impressions by X.

The Savoy Hotel and Restaurant by W.C.K.W.

Rome and Roman society by B. Pisani.

Special features of the Savoy Hotel and Restaurant.

Special features of Claridge's Hotel

Pictures include:

Waterloo Bridge etching by Joseph Pennell.

Our tree drawing by Joseph Pennell.

Barges coming up with the tide etching by Joseph Pennell.

St. Paul's on a spring day drawing by Joseph Pennell.

The lights of Charing Cross etching by Joseph Pennell.

The Savoy Hotel by J. McNeill Whistler (an original etching made by J. McNeill Whistler for Mr D'Oyly Carte).

Savoy pigeons etching by J. McNeill Whistler.

The Savoy Café drawing by Hilda Cowham.

Cover, title, and eleven coloured drawings by Dudley Hardy.

[38250] £195

34. [SCARBOROUGH] LAUGHTON, Tom **Royal Hotel. The Story of a Family Enterprise.**

Scarborough Royal Hotel [c. 1960]



First edition of this illustrated history of the Royal Hotel in Scarborough. From the library of Heywood Hill with an ink note on title-page by him referring to p.3 where the name of designer and decorator John Hill is underlined.

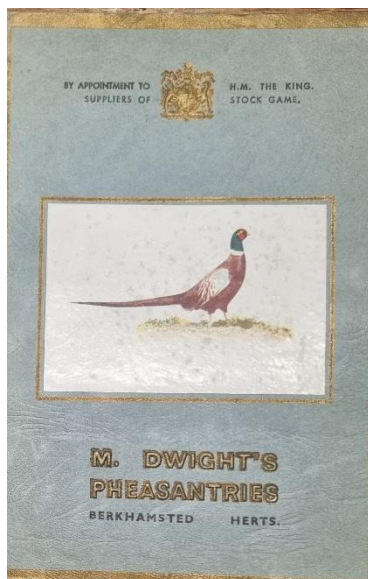
4to., original illustrated boards. A little spotting to upper board, otherwise a very good copy.

A swish piece of advertising printed at the Curwen Press. The booklet was designed and decorated by Laurence Scarfe whose decorations are reminiscent of Edward Bawden.

[37639] £50

35. [PHEASANTS] **M. Dwight's Pheasantries**

Berkhamstead M. Dwight Pheasantries 1951



Price List for the 1951 season from M. Dwight Pheasantries, "The oldest and largest Game Farm in England. Establishes 200 years". Suppliers of Stock Game by Appointment to King George VI. Illustrated with black and white photographs.

Small 8vo., pp. 12 in original card printed wrappers with label with an image of a pheasant on the upper wrapper. Label a little grubby otherwise a very good copy.

An interesting shooting ephemeron.

[37749] £50

A Collection of Cookery Books produced for local charitable bazaars and other fundraising purposes, held throughout the length and breadth of the British Isles during the first half of the twentieth century

(See images at end of descriptions)

“Practical and valuable hints and recipes are contained in this book to suit all tastes.”

36. BAILDON LADIES' EFFORT Choice Tested Recipes given by Friends in Aid of the Bradford Children's Hospital Bazaar

Bradford Baildon Stall Bazaar November 1932

First edition of this provincial cookery book published in conjunction with the Baildon Stall Bazaar. Scarce, unrecorded in institutions and at auction.

8vo., pp. 60. Original stiff card printed wrappers. With advertisements for local businesses throughout. Wrappers a little grubby, a couple of recipes marked in the margins, a little occasional browning, otherwise a very good copy.

More interesting recipes include Russian Toffee, Ragout of Ox Kidney, Tenby Cream and Persian Tarts. With pencil notes for Almond Cake and Plum Cake.

[39273] **£50**

37. Bedfordshire Band of Hope Union The Cook Book

Bedford Printed and Published by Fisher & Sons 1909.

First edition of this scarce provincial cookery book published in connection with the Bedfordshire Band of Hope Union Bazaar held on November 25th and 26th 1909. Unrecorded in institutions or at auction.

Small 8vo., original red cloth lettered in gilt on upper board.

Some more unusual recipes include Argonaut Soup ("the drier the water the sooner it will brown"), Norwegian Eggs, To Toast a slice of Bread (Men only) and Rassogola (a Bengali Sweet).

[39254] **£95**

38. B.E.N. and M.L.N (Compilers) The Beckenham Book of Cookery and Household Hints.

Beckenham [All Saint's Church Beckenham] 1915

First edition of this provincial cookery book published to assist the Fund for purchasing "Sidney Lodge". The booklet was to have been published the year before but the outbreak of WW1 delayed its issue. Unrecorded in institutions and at auction.

8vo., original red printed wrappers. With advertisements for local businesses. Wrappers worn especially to spine, some internal browning and staining, a good copy.

More interesting recipes include Norwegian Recipe for Hazel Hen, 3 different recipes for Marmalade Pudding, Siberian Crab Cheese, and a hint for making a home-made barometer by dropping a sugar cube into hot coffee.

[39257] **£75**

39. Caldicot Church Renovation Fund **Recipes Old & New Collected in Aid of Caldicot Church Renovation Fund**

[Caldicot] Caldicot Church Restoration Fund [No date]

First edition of this provincial cookery book unrecorded in institutions or at auction.

12mo., pp. 53 + advertisements for local businesses. Original printed wrappers, a little browning to wrappers. A very good copy.

The recipes start in forthright tone with a French Soup, "Boil a sheep's head and pluck in a gallon of water..."

[39252] **£50**

40. Church of England St Aldhelm's Home for Boys **A Waifs and Strays Cookery Book**

Frome Printed at the Church of England (St Aldhelm's) Home for Boys 1909

First edition. Seemingly unrecorded in institutions or at auction.

Small 8vo., pp.72, original green cloth lettered in black on upper board. Neat ink name. A very good copy.

St Aldhelm's Home for Boys, at Frome, was opened by the Waifs and Strays Society in around 1894 as a replacement for the Sunnyside Home in Frome. The new home could accommodate up to 45 boys aged from 8 to 14. The home was equipped with a self contained printing department, with a master printer, who was employed in the home, in charge. St Aldhelm's closed in 1951, although the printing works continued in operation until 1962.

[39247] **£95**

41. E.B.H. [HUGHES, Ethel B.] (Contributor and Editor) **Worcestershire Wrinkles.**

Worcester Littlebury & Company: The Worcester Press [No date. C. 1920]

First edition of this provincial cookery book. Seemingly unrecorded either institutionally or at auction.

Small 8vo., pp.48 original green cloth lettered in gilt on upper board. Spine sunned otherwise a very good copy.

Many of the recipes are by Ethel B. Hughes who edited the book. "I dedicate this little book and all tried and good recipes to all cooks, amateur or otherwise, and feel sure that when wishful to be successful in good cooking the only way is to always copy your recipe, and not to trust to your memory.

Amongst the usual recipes some more obscure dishes are listed such as Russian Fish Pie (Koolibach), Bobotee (a delicate Indian curry) and Egyptian Eggs.

[39246] **£95**

42. FULWOOD PARISH CHURCH **Fulwood Parish Church Home Tried Recipe Book.**

Sheffield Fulwood Parish Church 1935

First edition of this provincial cookery book published to help the Church's Expenses Fund. Scarce not recorded in institutions or at auction.

8vo., pp.40 with 4 black and white photographs at the centre of the vicar, the interior of the church, and the curate. Original printed wrappers stapled as issued. A little rubbing to wrappers, staples a little rusted, otherwise a very good copy.

This fund raising cookery booklet is somewhat unusual in that it has a short history of the church and a short essay by Wilfrid Isaacs on "The history of the Preachers' Gown worn at Fulwood Church".

The collected recipes show a northern influence and include Bakewell Tart, Haslet, Yorkshire Cheese Cakes, Whitby Cakes, and Yorkshire Parkin.

[39259] **£95**

43. JORDAN, Gertrude M. (Editor) **The Eddisbury Cookery Book. Over Four Hundred Recipes**

Chester Printed by W.H. Evans, Sons & Co June 1933

Second edition, the first edition was printed in February 1933. Despite running to a second edition this is a scarce title with no copies recorded at institutions.

8vo., pp.96, original printed wrappers. A little wear and soiling to wrappers, some water staining, some occasional browning and staining, otherwise a good copy.

Dishes include Eggs in Oranges (Hiking Dish), India Pickle (Taken from a book which dates back to Queen Elizabeth, Ladysmith Pudding, and Rainbow Cake.

[39274] **£50**

44. KEIGHLEY LIBERAL BAZAAR **Souvenir Recipe Book**

Keighley 1928

First edition of this provincial cookery book published in conjunction with the Keighley Liberal Bazaar held on October 17th-20th 1928, Scarce, unrecorded in institutions or at auction.

8vo., pp. 77, original printed wrappers. With advertisements for local businesses throughout. Some rubbing and staining to wrappers, otherwise a very good copy.

"The Keighley Division of the Liberal Association held a Bazaar in the Municipal Hall (Mechanics' Institute) from Wednesday 17th to Saturday 20th October 1928. The purposes of the Bazaar were "1. To free the Association from debt, 2. To provide the means of conducting Active Political Work throughout the (Keighley) Division, 3. To combine the workers throughout the Division in one common object for the benefit of the Party".

Stalls within the Bazaar included plain and fancy needlework stalls, a fruit, flower and basket stall, a fancy stall, a sweet stall, a mystery parcels stall, a china and glass stall, a home produce and pound stall, a perfumery and toilet requisites stall, a men's miscellaneous stall, and a cigarettes and tobacco stall." (Keighley and District Local History Society Website)

More interesting dishes include Teneriffe Pudding, Friars Omlet, and American Fudge.

[39266] **£95**

45. Lancaster Parish Church **Culinary Recipes Contributed by Many Ladies Interested in the Lancaster Parish Church Bazaar November 1913.**

Lancaster Lancaster Parish Church Bazaar 1913

First edition of this provincial cookery book published in support of the November 1913 Lancaster Parish Church Bazaar. Scarce not located in institutions or at auction.

8vo., original cloth backed printed paper covered boards. Boards slightly rubbed, a little occasional browning, otherwise a very good copy.

Some of the more interesting recipes include Chartreuse Entree (sweetbreads in mushroom sauce), Hashed Calf's Head and Tomatoes, Mock Pigeon, and a version of Scripture Pudding.

[39251] **£95**

46. LONDON POLICE COURT MISSION **The Speedwell-Feedwell Recipe Book in Aid of our East-End Hostel for Girls. Compiled by Sister Constance and Staff**

London The London Police Court Mission 1928

First edition of this cookery book published to support the Speedwell Club run by the London Police Court Mission. Uncommon with only two copies listed institutionally at Oxford Brookes and Strathclyde Universities.

8vo., pp.114 in original printed wrappers stapled as issued. Some rubbing, chipping and soiling to wrappers, some rusting to staples, red staining to title-page from wrappers, a little spotting, a good copy. With errata page tipped in. A previous owner has amended in ink the errata to the relevant text pages.

The Police Court Mission was founded by the Church of England Temperance Society in 1876 and began in London; offenders could avoid punishment by being placed under the supervision of court missionaries, for practical support and guidance and were also encouraged to sign the temperance pledge to abstain from drinking. These Police Court Missionaries were effectively early Probation Officers and as legislation moved on during the early part of the twentieth century, so some court missionaries were given official status as 'Officers of the Court', and later official Probation Officers.

The booklet includes, inter alia, a Children's Section, Fruitarian and Vegetarian Section, Special Potato Recipes (20 potato recipes) and a Colonial and Continental Section.

[39272] **£50**

With contributions from West End actresses

47. MANSIE, Mrs and BROWN, Mrs T. (Editors) **The City Temple Cookery Book, Collected and Compiled by Mrs Mansie and Mrs T. Brown**

London Printed by Geo. B. Flower 1930

First edition of this scarce 1930 cookery book, unrecorded at institutions and auction. Interestingly several of the recipes used were submitted by performers at local theatres, Miss Olive Blakeney (Shaftesbury Theatre), Miss Minnie Melville (Coliseum), Miss Jeanne de Casalis (Coliseum), Miss Mary Glynne (Lyceum), Miss Edna Best (St James's Theatre), Diana Wynward (St Martin's Theatre), Miss Irene Vanburgh (King's Theatre) Miss Marie Lohr (Comedy Theatre) and Miss Isabel Jeans (Ambassadors Theatre).

8vo., original cloth lettered in blue on spine and upper board with London street scene showing the City Temple at Holborn in blue on upper board. A little chipping and rubbing to spine, boards a little dusty, otherwise a very good copy.

[39255] **£95**

48. M.O.M. and M.G. (Compilers) **The Lady of the Lake Cookery Book compiled by M.O.M. and M.G.**

Callandar In Aid of the Trossachs Parish Church Bazaar 1907

First edition of this Scottish cookery book published to be sold at the Trossachs Parish Church Bazaar in December 1907. Scarce with only two copies listed at Edinburgh University and National Library of Scotland.

8vo., in variant red cloth backed boards lettered in white on upper boards. The copy at Edinburgh University in in a blue binding and we have seen copies in a more elaborate binding. PP. 168 + vi (Index) + Advertisements. Boards a little rubbed, neat ink name on front paste-down and again on fore-edge, otherwise a very good copy.

As to be expected there are some particularly Scottish recipes including Scotch Haggis, Scotsman German Pudding, White Balmoral, Edinburgh Cake and Rothesay Pudding. Other interesting recipes include Pheasant a la Marengo, Madras Curry (as made at home by a native), and a recipr for Scripture Cake ("Follow Solomon's advice for the making of a good boy - Proverbs Chap xxiii, verse 14 - and you will make a very good cake.")

[39258] **£95**

49. MORRISON, Sophia and Louisa (Editors) **The Manx Cookery Book. Issued in Aid of the Peel Church Spire Re-building Fund**

London and Manchester Sherratt & Hughes 1908

First edition. A very rare provincial cookery book issued for sale on Lady Raglan's stall at the Peel Church Spire Rebuilding Fund Bazaar, held on August 26th and 27th 1908.

8vo., original stiff card printed wrappers, stapled as issued. Some rubbing, chipping and wear to wrappers, rusting to staples, a little occasional browning, otherwise a very good copy.

A fascinating Isle of Man cookery book, sponsored and paid for by Thomas Crellin of Oakland California. Crellin was secretary of the Morgan oyster company and prominent in San Francisco and Oakland business circles. He was shot by a revolver owned by E. M. McMillan, deputy and fish commissioner in 1909 when the Fish Commissioner's pistol exploded. The Crellin family had moved from the Isle of Man to Oakland.

Sophia Morrison, the editor, whose mother was Louise Crellin, was a Manx cultural activist, folklore collector and author. Through her own work and role in encouraging and enthusing others, she is considered to be one of the key figures of the Manx cultural revival. She is best remembered today for writing *Manx Fairy Tales*, published in 1911, although her greatest influence was as an activist for the revitalisation of Manx culture, particularly through her work with the Manx Language Society and its journal, *Mannin*, which she edited from 1913 until her death.

The 243 page book is printed on thick paper and has advertisements at front and rear, including one for Robertson's Golden Shred marmalade.

The selection of recipes includes on pp. 172 - 203 Manx recipes written in Manx and English, followed by Irish and Other Recipes (pp. 204 - 222), and South African Dishes (pp. 223 - 225), Ancient Recipes and Household Hints. The specifically Manx recipes include Broit Skeddan (Herring broth), Carroo Fuintt (Baked Carp), Prinjeig (Haggis) and Feeyn Berrish Tramman (Elderberry Wine)

The Peel Parish Church, now the Island's Cathedral, had its tower and the spire taken down in 1907 due to foundation problems.

Scarce. No institutional copies listed. One copy noted at auction.

[39245] **£495**

50. NORTON, M.L.P **The Kensington School of Cookery Book**

London J.B. Shears & Sons Sydney Street Chelsea 1924

Second edition (?) with a manuscript note to this effect written at foot of title-page. Another edition appears to have been published by the Women's Employment Publishing Co. Uncommon listed at 5 institutions, none citing this publisher.

8vo., pp. 100 + index, original printed card wrappers. A very good copy.

“This is not an exhaustive treatise on Cookery. It is merely a collection of recipes, which have, hitherto, existed only in manuscript in the school, where some of the recipes in use are already in print and must be looked for elsewhere.”

[39249] **£95**

51. OLDHAM INDUSTRIAL CO-OPERATIVE SOCIETY **Cookery Book**

Oldham Oldham Industrial Co-operative Society c. 1905

First edition of this provincial cookery book. Scarce, not recorded in institutions or at auction.

8vo., pp. 72, in original printed wrappers. Wrappers a little rubbed, a little occasional browning, otherwise a very good copy.

A practical cookery book including “General Hints to Teachers of Cookery (Issued by the Government Board of Education)” and “New Appendix. Being revised instructions issued in 1902 by the Government Board of Education”).

[39271] **£75**

52. PENSWICK SMITH, C. [pseud. Constance Adelaide Smith.] **The Feast of Mothering. How to Make Simnel Cakes, Furmety, Mi -Carême, Custards, and Other Delights**

Nottingham Published for The Mothering Sunday Movement [1932]

First edition. Scarce with two institutional listings at Oxford and the New York Public Library. A later (1936) enlarged edition is recorded at the British Library. A celebration of food associated Mothering Sunday.

8vo., pp. 19, original printed wrappers stapled as issued. Wrappers a little sunned, a little rusting to staples, slight browning to pp.14-15 from a (removed) newspaper cutting, otherwise a very good copy.

The other delights include Chine of Pork, Raist Beef and Laid, Carlings, Fig Pie and Braggot.

Constance Adelaide Smith was an Englishwoman responsible for the reinvigoration of Mothering Sunday in the British Isles in the 1910s and 1920s. Her most influential booklet was *The Revival of Mothering Sunday* (1921). She advocated for Mothering Sunday as a day for recognizing Mother Church, 'mothers of earthly homes', Mary, mother of Jesus, and Mother Nature, basing her work on medieval traditions.

[39253] **£95**

53. SEMPLE, Dugald **Simple Life Recipes with Hints on Diet.**

London C.W. Daniel Limited [No date c. 1915-1919]

First edition. A scarce early vegetarian cookery book with only two copies listed institutionally, at the Wellcome Collection and the Library of Congress. The recipes were compiled by his wife Cathie Semple.

8vo., pp.22 original printed wrappers, stapled as issued. Includes numerous advertisements for vegetarian and health food products of the time. Wrappers a little grubby, name on upper edge of front wrapper, a little rusting to staples, otherwise a very good copy.

Dugald Semple was a Scottish advocate of simple living and animal welfare, naturalist, prolific author, and fruitarian. He is sometimes credited with co-founding the vegan movement in 1944 (with Dorothy and Donald Watson and other friends) although without using the term "vegan".

Writing in 1963 he stated, “I began rather drastically over 50 years ago [~1910] by cutting out not only all meat or flesh foods, but milk, eggs, butter, tea and coffee. Cheese I have never eaten; indeed I hate the very smell of

this decayed milk. Next, I adopted a diet of nuts, fruit, cereals and vegetables. On this Edenic fare I lived for some ten years, and found that my health and strength were greatly improved. [...] While I was in London (during World War I), I found it necessary to add some dairy products to my meals, but on returning to Scotland I gradually eliminated these again. “

[39268] **£195**

54. ST MARY’S PARISH CHURCH NELSON **Bazaar Recipe Book 1911**

Nelson Lancashire St. Mary’s Parish Church 1911

First edition of this scarce, and quite lavishly produced, cookery book printed to accompany the 1911 Church Bazaar. Frontispiece of the Church, text printed on blue, pink and cream paper. Unrecorded in institutions and at auction. With pencil ownership signature of collector R.J. Hayhurst

8vo., pp. 169, original dark blue pebble-grain cloth lettered in silver on boards. With a plethora of advertisements for local businesses.

A distinctly upmarket bazaar cookery book, hardback and printed on coloured paper. Local recipes include Manchester Cake, St Anne’s Cream, and Bury Simnel.

[39293] **£150**

With a section on Edwardian humour

55. STANLEY WESLEYAN METHODIST CHURCH **Recipe and Riddle Book. The British Empire Bazaar. Easter 1908**

Stanley County Durham Stanley Wesleyan Methodist Church 1908

First edition of this provincial cookery book, published in collaboration with the British Empire Bazaar of Easter 1908 to help raise funds to free the recently rebuilt and enlarged church from debt. Scarce, unrecorded in institutions and at auction.

Small 8vo., pp. 61, original printed wrappers tied with original red ribbon. Wrappers a little creased and worn, a little spotting internally otherwise a very good copy.

Various recipes are supplied by Brown & Polson who were Paisley cornflour merchants. Other recipes include Ophir Pudding, Stewed Apples with Apricot Jam, and Devonshire Toffee.

The selection of Riddles (and answers) include “What is the difference between a monkey, the Prince of Wales and a bald-headed man?”. The answer being “The first is a hairy parent, the second is heir-apparent, and last has ne’er hair apparent”

[39267] **£95**

56. TAYLOR, Mrs **The Bedford Up-to-date Cookery Book**

Bedford Hulatt & Richardson [1903]

First edition of this scarce provincial cookery book, only recorded institutionally at the British Library.

Small 8vo., pp. 34, with advertisements for local businesses.

“These recipes have been tested and proved to be both economical and appetizing by a practical housekeeper who has interested herself greatly in the art of cooking. The exact quantities of the different ingredients necessary and the time required for cooking each dish has been carefully noted to meet the requirements of the inexperienced.”

The advertisements at the front of the booklet are for a Bedford chemists Taylor & Brawn. We presume that the author, Mrs Taylor, was associated with the family business, and quite possibly was Annie Elizabeth Taylor, the wife of James Bennett Taylor, the then owner of the business.

Recipes include Jenny Lind Soup, Richmond Maids of Honour, Woodcock Toast and Stewed Breast with Cucumbers.

[39269] **£95**

57. WATSON, Miss E.P. (Editor) **The Samaritan Cookery Book**

Glasgow McNaughtan & Sinclair 1903

Second edition (Completing 12,000 copies). Despite the large number of copies stated to have been printed this is an uncommon book with 6 copies of the first edition (also 1903) and two copies of this second edition listed at institutions.

8vo., pp. 254, original card wrappers decorated in black silver and red with an image of the Glasgow Samaritan Hospital for Women on upper cover. A little rubbing to wrappers, otherwise a very good copy.

The recipes are interleaved with blank pages for additional recipes and by advertisements.

“In connection with the Bazaar organised in aid of the Glasgow Samaritan Hospital for Women, some of the ladies responsible for the Hospital stall decided to compile a Cookery Book, which they hoped would be creditable to themselves, useful to the purchasers, and a substantial help to the cause in which they were interested. The enterprise has the entire sympathy and support of the Medical Staff of the Glasgow Samaritan Hospital.

The Committee considers themselves fortunate in securing such a thoroughly qualified editress as Miss Watson. She most willingly agreed to undertake the somewhat arduous duties, and has spared neither time nor effort to make the book a success; the Committee gratefully acknowledge their indebtedness to her.

The cordial thanks of the Committee are also due to Mr Glendinning for his permission to use recipes from the Appletree Cookery Book, to the many ladies who sent recipes, which, from their experience, they know to be useful, and to the friends who in other ways gave valued assistance.” (Preface)

Contents: Preface -- Poem -- Provisions in season -- Weights and measures -- Soups -- Fish -- Meats and entrées -- Vegetables and salads -- Savouries and breakfast dishes -- Puddings, pastry, &c. -- Creams, jellies, and sweets -- Bread, cakes, &c. -- Invalid cookery -- Sauces and pickles -- Preserves -- Sweetmeats -- Jewish recipes -- Miscellaneous -- Recipes (additional).

[39248] **£125**

58. Wesleyan Church Union Street Accrington **The “Gondolier” Book of Recipes and Household Hints. Over 600 Tried Practical Recipes.**

Accrington Wesleyan Church Union Street Accrington 1928

First edition of this provincial cookery book published to support the church’s March 1928 Bazaar. One of 1000 copies printed, however not recorded either institutionally or at auction.

8vo., pp. 168, original red cloth backed stiff card printed wrappers with a pasted on black and white label of a view of Venice. With many advertisements for local businesses. Wrappers a little rubbed and soiled, a little occasional browning, a couple of marginal ink notes, otherwise a very good copy.

Among the usual array of soups, salads, cakes and biscuits etc, there are a few oddities, including Banana Sauce for Cold Meat, Sponge Parkins (for which there are 10 separate recipes), Goosenargh Cakes and Baked Banana Steak.

[39250] **£95**

59. **WEST DERBY PRESBYTERIAN CHURCH A Souvenir. Recipes for Dainty Dishes and Thoughts for Leisure Moments.**

Liverpool West Derby Presbyterian Church [No date c. 1930]

First edition of this provincial cookery book issue to help raise funds for a new hall for the church. Scarce, not recorded institutionally or at auction. With a handwritten recipe for Royal Plum Pudding on front-free endpaper.

8vo., pp. 88, original printed wrappers. With advertisements for local businesses throughout. Some chipping and wear to wrappers, some spotting internally otherwise a good copy.

More interesting dishes include Grasmere Pudding, Puzzle Pudding, Shrewsbury Cakes, Californian Table Cream and How to Preserve Crab Apples whole. Helpful Household Tips include "To make patent leather shoes look like new, rub over with white of eggs."

[39265] **£75**

60. **WEST WICKHAM West Wickham Cookery Book**

West Wickham Published on behalf and in aid of the New Lecture Hall Fund, West Wickham, December 1934

First edition of this provincial cookery book published to raise funds for the New Lecture Hall in West Wickham. Scarce, unrecorded institutionally or at auction.

8vo., pp. 126, original printed wrappers. With advertisements for local businesses throughout. Wrapper with some wear and staining, a little internal staining, otherwise a very good copy.

In 1931 West Wickham had a population of 6,229, and with more houses being built and nearly 70 shops opened, a larger Lecture Hall was needed. Many fund-raising activities were held to finance the new hall. A Board of Trustees, local members of the community, was appointed to manage and administer the building. The current Lecture Hall was opened in 1934 with the original hall in use for smaller events. During the war years the hall was used for Home Guard and Air Raid Precaution purposes and the old hall as a YMCA canteen for troops in the neighbourhood although social activities also continued.

Amongst the regularly found staple recipes there are some more interesting entries including Farnham Treacle Cake, Daffodil Cake, Parsnip Wine, Bronx Cocktail, together with household tips such as "When cooking mushrooms place a sixpence in the pan. If it should discolour throw them away as they are toadstools", and advice on Bathing Canaries. The booklet ends with a section on C18th Recipes.

[39264] **£95**

61. **WILSON, Miss E. (Compiler) Tried Cookery Recipes**

Cockermouth All Saints Cockermouth Fabric Repair Fund 1939

First edition of this scarce provincial cookery book, published to raise funds for the New Windows at All Saints Cockermouth and sold at the Fete at Grey Abbey on July 6th 1939. Not recorded in institutions or at auction.

8vo., pp.59, original printed wrappers. With advertisements for local businesses throughout. Some soiling to wrappers, some browning and staining internally, a good copy.

Interestingly with a small collection of South African recipes at the end. More local delicacies include Egg Wine (A good pick-me-up after illness) and Kendal Cake.

[39256] **£75**



