

# 中國食譜

## Books *for* Cooks

Catalogue 7

Firsts Hong Kong ~ December 2025



## [1] [MANUSCRIPT TASTING NOTES] FOLEY, DENNIS J

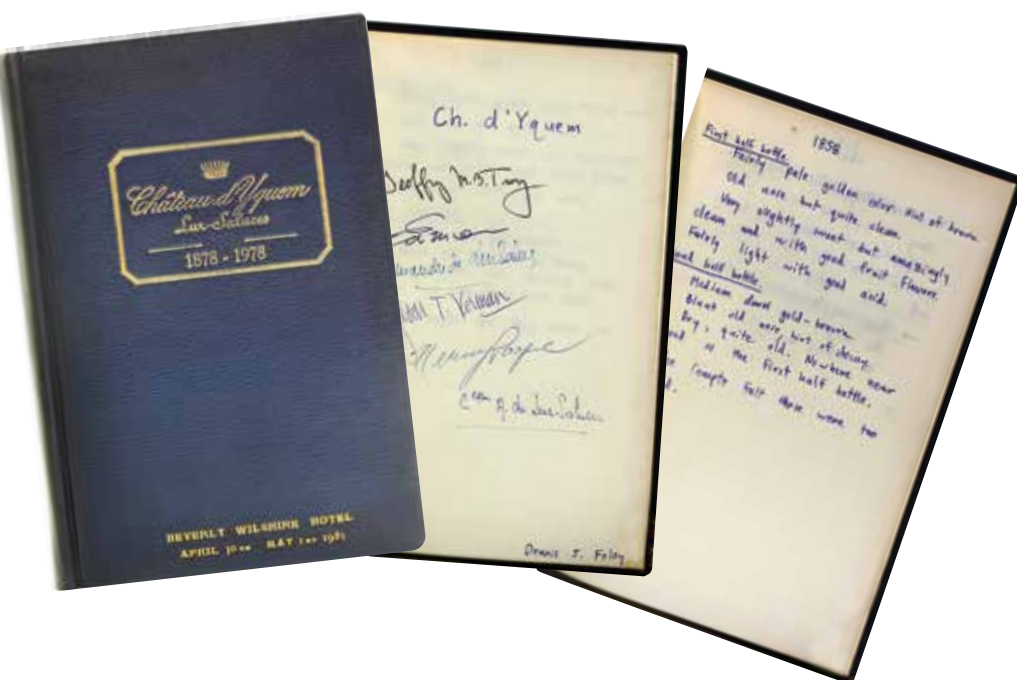
*Chateau d'Yquem Lur-Saluces 1878-1978 Beverley Wilshire Hotel April 30th - May 1st 1983*

Octavo (215x140mm) blue pebble grain morocco, gilt stamped and titled, all edges speckled red, 34,[4]ff. Bound by Max J Adjarian, Malibu.

A contemporaneous hand-written record of an extra-ordinary vertical tasting of sixty-five vintages of Chateau d'Yquem over two days: 1858, 1861, 1869, 1871, 1874, 1892-3, 1899, 1900, 1904, 1908, 1913-14, 1916-21, 1923-29, 1933-40, 1943-71, 1972, 1975-1978. This line-up included all of the great vintages produced from 1893 to 1978; a line up all the more extraordinary given that no vintage was declared in 1910, 1915, 1930, 1951, 1952, 1964, 1972 and 1974. Most notes include a comment attributed to the Comte Alexandre de Lur Saluces (1934-2023) who conducted the tasting. Signed to [1] ff by five attendees including the Comte, Ed Lazarus and Geoffrey Troy.

¶ “Chateau d'Yquem, the greatest wine of Sauternes and according to the famous 1855 classification, of the entire Bordeaux region. It is sweet, golden, and apparently almost immortal.”<sup>1</sup>

Perhaps the most expensive wine in the world, one of the greatest wines ever produced and certainly the greatest white wine every produced, Chateau d'Yquem is painstakingly made from small quantities of botrytis affected semillon and sauvignon-blanc grapes, meticulously harvested and then vinified before being aged for close to 30 months. The Comte Alexandre de Lur Saluces was the descendant of the family who had owned the vineyards since the late mid-eighteenth century although the chateau is much older, and the vineyards much older again. The Comte was a viticulturist and the manager of the Chateau for 36 years from 1968 - 2004. It is now majority owned by LVMH Moët Hennessy – Louis Vuitton.



The author, Dennis Foley (1938 - 2012) was an internationally recognised gourmand and wine connoisseur from San Francisco. He had a wide-ranging career in rare wine and food as an authority, writer, consultant, judge, appraiser, auctioneer, educator, and chef. For many years he was the rare wine expert at Christies in the USA and for several other auction houses. He was a member of the Society of Bacchus, the Wayward Tendrils and the Bohemian Club amongst many other gastronomic groups. He wrote many articles for the Underground Wine Journal and the Wayward Tendrils. His papers are archived with the Smithsonian. The other attendees, Lazarus and Troy were his life long friends and colleagues in wine and food, sharing many of his passions and commitments.

Max J Adjarian was a master renaissance binder. For some years he worked as a restorer for the French Bibliothèque National.

A beautifully bound, fine and extra-ordinary record of one of the greatest wines of the world.

§ Unrecorded.

<sup>1</sup> Robinson, Jancis & Ors. The Oxford Companion to Wine: 5th Ed. Oxford: Oxford University Press, 2023, p.851

Item #11154

**\$750 AUD | \$3,975 HKD**

## [2] ANGOSTURA BITTERS (DR J G B SIEGERT & SONS) LTD

*For Home Use: a book of reference on many subjects relative to the table.*

Port-of-Spain : Angostura Bitters (Dr J G B Siegert & Sons) Ltd, 1935. Sixth edition. First published circa 1928.

Quarto (255x160mm) illustrated printed heavy stiff grey card wrappers, yapp edges, cream paper, stapled 2],45,[1]pp. Hand-written spine label. Near Fine.

¶ An elegant promotional booklet for using Angostura Bitters, produced in the West Indies since 1824 and available in Europe since 1830. The first thirty pages are chapters on cocktails (many classics), punches, cups, aperitifs, egg-nogs, long drinks, wines and non-alcoholic drinks. There are eighty-four alcoholic and sixteen non-alcoholic drinks. The remaining sixteen pages contain recipes for fruit

dishes, jellies, ices, puddings, sweets, sauces, soups, invalid dishes and medicinal uses, all using Angostura Bitters.

Uncommon. A near fine and very useful addition to any cocktail bar library.

§ OCLC records four holdings this edition, all in the USA and none earlier than this edition; thirteen holdings various editions post 1936.

§ Noling p.8 for 4th edition (1932) and 10th edition; not in Gabler.

Item #11363

**\$150 AUD | \$800 HKD**





### [3] [UNKNOWN]

*"Chinese Cooking Classes" sponsored by The Grand Hotel Recreation Club.*

Taipei : The Grand Hotel Recreation Club,  
1965. 1965 edition. First issued 1958.  
Printed by Dixon Press. Taipei.

Octavo (230x155mm) illustrated orange stiff  
card wrappers, stapled, 24pp. Wrappers near  
fine. Internally crisp and clean

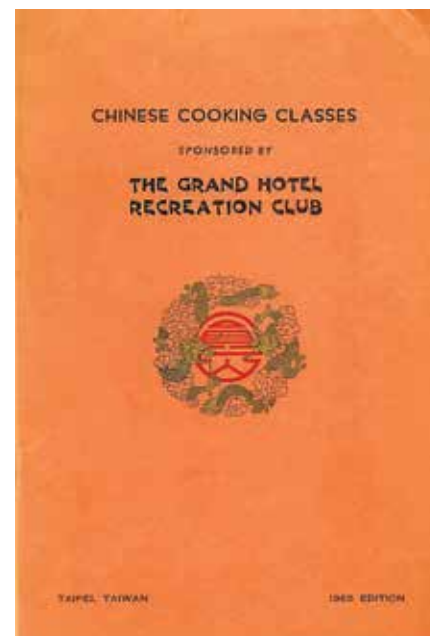
¶ The Grand Hotel (Yuanshan Dafandian) was  
first built in 1952 utilising ancient and classical  
Chinese architecture; particularly its red and gold  
lacquer exterior and was substantially extended on  
several occasions over ensuing decades. Although  
it functioned as Taipei's first five-star hotel  
providing accommodation and dining for domestic  
and international guests, it was the main venue used  
for hosting visiting dignitaries and state dinners and  
banquets, providing the most authentic "Chinese"  
experience in its restaurant dining, accommodation  
and entertainment options. The restaurants and  
chefs were all considered to be of the highest  
calibre, creating authentic classical Chinese  
banquets of the highest quality. The dishes chosen  
for the menus of the Golden Dragon Pavilion  
restaurant were often Chuan-Yang cuisine, a  
combination of Sichuan and Huaiyang dishes that  
originated in Shanghai.

The hotel is set in twelve acres of luxurious  
grounds with sporting facilities, a movie theater,  
bandstand, swimming pool and gardens. The

Grand Hotel Recreation Club was created to  
manage these facilities. Club facilities and a  
dining room were added to the hotel in 1955.  
Membership was open to local residents,  
international visitors and hotel guests. The club  
was a popular venue for dining and entertainment.

During the 1950s and 60s government officials  
worked to educate residents, both local and  
international about traditional Chinese culture  
and civilization. These cooking classes were one  
way in which Chinese culture was celebrated and  
taught. The cookbook contains fifteen recipes,  
mostly wok fried, all popular menu choices at the  
Grand Hotel Recreation Club dining room. The  
recipes are written in the ingredients/preparation/  
method format and are named in English,  
romanised Chinese and traditional Chinese. The  
first two pages explain the operation of the classes  
(as a joint cooking exercise after a presentation),  
the kitchen equipment required to be brought to  
each lesson (including a cast iron wok), instructions  
on seasoning a wok and instructions for preparing  
several common ingredients such as salted ginger.  
It appears the presenter/cook was a staff member  
of the kitchens of the Grand Hotel Recreation  
Club kitchen.

An excellent copy of an early cooking class  
manual teaching "Chinese cuisine" to local  
residents and international visitors.



§ OCLC records only one holding this edition, University  
of Pennsylvania, and only eight holdings world wide all  
editions (1958 -1965)

§ Newman, citing the 1964 edition, presumably with  
different recipes.

<sup>1</sup> Tseng, Pintsang & Chen, Yujen "Making 'Chinese Cuisine':  
The Grand Hotel and Chuan-Yang cuisine in postwar  
Taiwan" Global Food History Vol 6, No 2, London :  
Routledge, 2020 pp.110-124.

Item #10940

**\$250 AUD | \$1,325 HKD**

### [4] THE FOOD & BEVERAGE DEPARTMENT OF THE HONG KONG HILTON

*Culinary Heritage of Hong Kong*

[Hong Kong] : Hong Kong Hilton, undated,  
circa 1980.

(280x210mm) four-hole stab sewn red silk binding,  
ribbed stiff brown paper wrappers, gold printed  
title, twenty-two cream folded leaves, [44]pp.  
Permanently affixed in a (335x220mm) brown silk  
tri-fold chitsu 帙 case with a cream title label 香  
江食譜 [Menu of the Fragrant Harbour] and two  
bone clasps. Fifty-five mounted monochrome and  
colour photographs. Chitsu case and title label  
lightly soiled, case slightly rolled; faint offset toning;  
faint foxing to several pages.

¶ There are twelve chapters: a history of Hong  
Kong, the people of Hong Kong, Geography and  
Climate, Chinese food, Chopsticks, Chinese Tea,  
Ingredients, Utensils, Cooking techniques, Festivals,  
Kitchen God, and Recipes. There are twenty-  
two recipes, all Cantonese or Eastern/Shanghai  
Chinese, eight for festival celebrations and fourteen  
for banquet style dishes. The photographs in the  
first eleven chapters are of old Hong Kong, the  
Chinese kitchen at the Hong Kong Hilton, how to  
hold chopsticks, numerous ingredients and kitchen  
implements. Each dish in the Recipe chapter is  
photographed, garnished as it would have been  
served in the Hotel's restaurant.

The twenty-six story Hong Kong Hilton was built  
in Central at 2 Queens Road on the former parade

ground of the Murray House Barracks. When  
it opened in April 1963, it was Hong Kong's  
first five-star hotel. It closed in May 1995 and  
was demolished to make way for the Cheung  
Kung Center. During the 1960s, 70s and 80s,  
the Hilton had an impressive culinary reputation  
and was well-known (and is remembered  
fondly) for its several restaurants including the  
Eagle's Nest on the top floor. It was also the  
first hotel in the world to offer a self-service,  
in-room drinks service, a.k.a. 'the Mini-Bar'; an  
idea quickly copied world-wide. The Chinese  
chefs employed at the Hong Kong Hilton  
often travelled overseas to demonstrate their  
Cantonese culinary skills and special dishes at  
food festivals, banquets and special occasions at  
other Hilton hotels around the world including  
Guam, Honolulu and California.

Consistent with this, *Culinary Heritage* may have  
been produced to coincide with the 1980 or  
1981 "*Jing Jiang Culinary Extravaganza*" when a team  
of twenty-five Chinese mainland chefs from  
the renowned kitchens of the Jing Jiang Hotel  
in Shanghai prepared a seventeen-course State  
Banquet at the Eagle's Nest restaurant for a select  
number of guests of the Hong Kong Hilton.  
In 1981, each table of twelve cost \$6,000 USD  
(today - approximately \$24,000 USD or \$2,000  
USD per head)<sup>1</sup>.



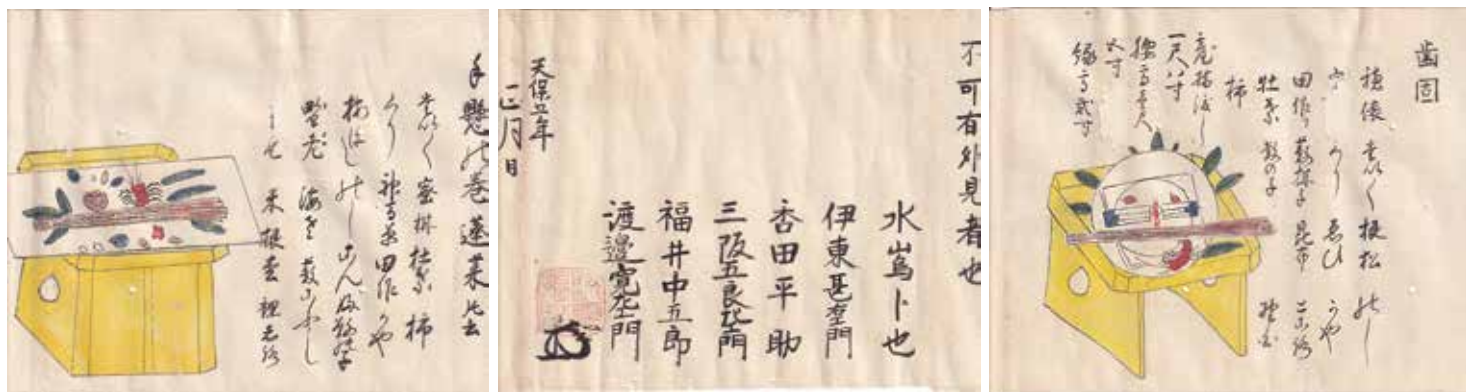
A rare culinary souvenir/keepsake of Hong  
Kong's culinary heritage from Hong Kong's  
first five-star hotel.

§ Not recorded.

<sup>1</sup> The Los Angeles Times, March 19, 1981 p.105.

Item #11004

**\$600 AUD | \$3,180 HKD**



**[5] 渡邊寛左工門 [WATANABE, KANZAEMON]**  
 年中手掛之巻 [Nenjū tegake no maki] [Scroll of Annual Decorations]

[Japan] : copied by 藤原恒教 Fujiwara, Tsunenori for 渡邊寛左工門 Watanabe Kanzaemon to present to 木邑正太郎 Kimura, Shōtarō. Tenpō 5 [1834]

An illustrated manuscript hand scroll in ink on fine paper (165x3275mm) blue block-printed and hand moulded hyōshi with stylised chrysanthaneums, black wooden rod, silk cord, seven panels, thirteen hand-coloured woodblock illustrations. Title label lightly worn, first two panels lightly wormed, some repair, small loss of text; slight insect damage to the bottom edge not affecting the text; else bright, clean and crisp.

The thirteen illustrations, in four colours, are of decorated sanbō (wooden ceremonial offering stands) for significant occasions in the Edo period Japanese ceremonial and lunar year. The first illustration is 手懸の巻蓬菜とも (Tegake aka Hōrai) as part of Osechi Ryori or New Year's Banquet with shrimp, herring roe, chestnuts, persimmon and bitter oranges. The herring roe represents a wish for many children, chestnuts wealth and good fortune, shrimp long life, oranges the continuity of good fortune, etc. The second illustration is 歯固め (Hakatame) (teeth-strengthening), a new-year's ritual where offerings are made to ensure longevity including chestnuts, shrimp, kelp, persimmon and hodawara (a seagrass). The third illustration, also a new-year's ritual performed on the eleventh of January is an offering of Kagami Mochi or "armour plate" rice cakes which having been offered to the gods for eleven days (often in front of a samurai's armour) would be broken with a hammer, cooked and eaten. The fourth illustration is of cranes (a symbol of renewal) which together with the pine and noshi included in the fifth illustration would be made into a 昼院床飾 (Toko-kazari) (alcove decoration). The remaining illustrations, save for one, are of symbolic and ritual food offerings for the Gosekku, five annual ceremonies traditionally held at the Japanese imperial court since the 8th century. The festivals were held until the beginning of the Meiji era. Some of them are still observed as public holidays and rituals today: 人日 Jinjitsu-no-sekku on the seventh of January, 上巳 Joshi-no-sekku, on the



third of March; 端午 Tango-no-sekku, on the fifth of May; 七夕 Tanabata on the seventh of July; and 重陽 Chōyō no en on the 9th of September. The other illustration (in calendar order) is for Chūgen (the festival of mid-summer gift giving on the fifteenth of July. Although the foods are symbolic and representative, they were usually also eaten in traditional dishes that were associated with each festival.

The colophon identifies the source of the content of the scroll as 水嶋卜也 (Bokuya Mizushima (1607 - 1697)). Mizushima had studied Osagawara etiquette under teachers trained by Osagawara masters. He established himself in Edo as an etiquette expert and with his students taught and wrote on various aspects of etiquette bringing the traditions and rituals to a much wider and public audience. It is unclear whether Mizushima's teachings and rules of etiquette were from the Osagawara school

or of his own making or a mixture of both. Contemporaries were critical of his authority. Whatever the case, it is clear that the Mizushima school's teachings formed a considerable part of the Edo period's understanding of Osagawara-style courtly etiquette.<sup>1</sup>

Nothing further is known about Watanabe but based on the colophon it is likely that he was a master of the Mizushima school of etiquette and that he was presenting the scroll to Kimura upon graduation.

Rare. An elegantly illustrated late Edo period etiquette instruction manual for the significant ceremonial festivals of the Japanese calendar.

§ Unrecorded.  
<sup>1</sup> Kinski, Michael. "Basic Japanese Etiquette Rules and Their Popularization" *Japonica Humboldtiana*, 5 (2001) pps.61-123

Item #11361

**\$4,500 AUD | \$23,850 HKD**



## [6] [MENU] SAVOY HOTEL LONDON 25/6/1896

### *Savoy Hotel London [Carte du Jour Déjeuner] 25.6.96*

London : Savoy Hotel, [Thursday] 25 June 1896.

Single leaf (145x100mm) stiff cream card with stamped crest of the hotel, menu handwritten in black ink in French priced at 7/6. Verso handwritten in black ink heading "Princess Ida" listing eight dishes, noting dinner at 10/-.

In 1890 the opera producer Richard D'Oyly Carte engaged Cesar Ritz and Escoffier to run his recently opened a luxurious hotel and restaurant next to the Savoy Theatre. Escoffier and Ritz had been working together in Monaco and were well known to London Society and British Royalty. The restaurant was highly successful and where Escoffier created many of his famous dishes including *Peaches Melba*, *Melba Toast* and *Fraises à la Sarah Bernhardt*. *Escoffier's involvement at the Savoy ended, in some scandal, in 1898; whereupon he and Cesar Ritz opened the Ritz and the Carlton Hotels.*

The daily menu (dated, and to be discarded daily) offered six courses. This menu also includes a handwritten menu for dinner, presumably to precede or follow a performance of Gilbert & Sullivan's *Princess Ida* by Richard D'Oyly Carte's Opera Company at the Savoy Theatre next door.

An elegant light luncheon menu from the heyday of the Savoy Hotel and Restaurant perfect for the High Victorian socialite or Prince or Princess. An intriguing example of the relationship between Ritz, Escoffier and D'Oyly Carte.

Scarce. A lovely ephemeral object.

§ Unrecorded. OCLC records one holding of a dinner menu from the Savoy Hotel from 1898 at UNLV.

Item #10494

**\$200 AUD | \$1,060 HKD**



## [7] [MENU]

*Thanksgiving November 30, 1933. Company 'H' 15th US Infantry, Tientsin China.*

(170x185mm) colour illustrated, stiff cream card wrappers, red silk ribbon, [4]pp.

Page [1] lists the roster for Company 'H'; pages [2] and [3] are a centrefold photo of the Company in dress uniforms at their headquarters. Page [4] is the bill of fare for the Thanksgiving Dinner. Interestingly, notwithstanding the Regiment's longstanding deployment in Northern China, the menu is exclusively traditional American with roast turkey and baked Virginia ham at the centre of the celebration.

¶ The 15th US Infantry Regiment was deployed to China in 1912. It was garrisoned mainly in the international quarter of Tientsin and along the Peking-Mukden Beijing-Shenyang railway under the provisions of the Boxer Protocol of 1901 to protect American interests in the US concession area. Along with other troops from other nations stationed in Tientsin, it provided security and stability in the region particularly during the 1920s when criminals and warlords sought to establish themselves but also during the Sino-Japanese war.<sup>1</sup>

*"Regimental life, including its off-duty and social aspects, made China in those days a very attractive assignment. Life was good for all ranks. The regiment's families lived in comfortable homes in the Western quarter. Each had a nurse (amah) for their young child or children, a cook,*



*a number one boy, and possibly for American dollars. At three-month intervals Army transports brought in replacements, took away those returning to the States, and delivered potatoes and other food supplies. Game, fowl, and eggs were plentiful locally."*<sup>2</sup>

The regiment was extremely proud of its record of a quarter of century of active service in Northern China without firing a shot in anger. In 1938, after Japan conquered much of eastern China, including Peking, Tientsin and Shanghai several months earlier, the regiment completely withdrew.

A fine rare ephemeral menu from a time and place of great instability and conflict.

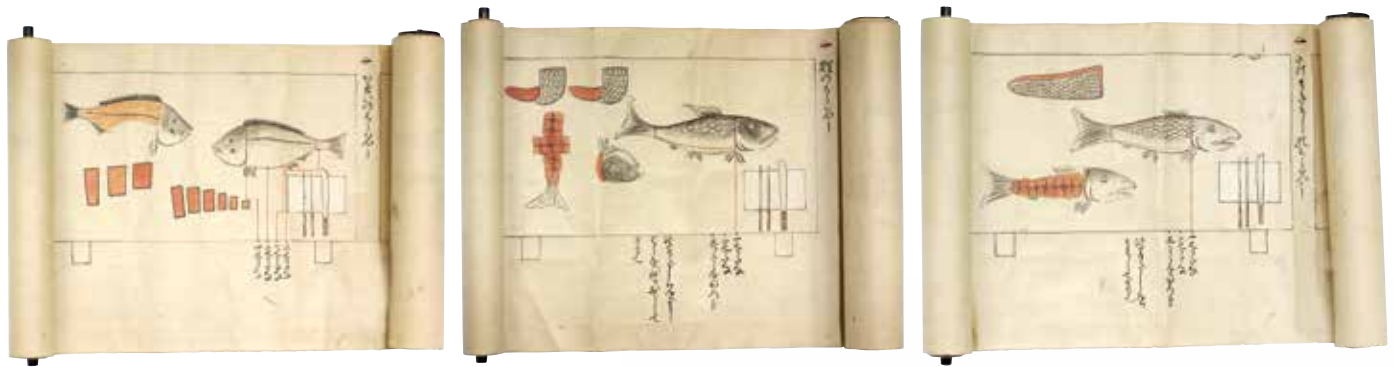
§ Unrecorded.

<sup>1</sup> The Sentinel Vol XXVIII, No 7 12 February 1938.

<sup>2</sup> Cushman, Lt-Gen John H. "The 15th Infantry in China" Command and General Staff College Foundation News, Number 11/fall 2011

Item #11366

**\$450 AUD | \$2,385 HKD**



## [8] [OGASAWARA-RYŪ]

### 小笠原流料理秘伝書

*Ogasawara-ryū ryōri hidensho [Secret transmissions of culinary methods in the Ogasawara style]*



[Japan] : unknown scribe. Undated, circa 1750<sup>1</sup>.

An illustrated manuscript hand-scroll in ink on fine paper (225x4400mm) dark blue gilt decorated hyōshi, black lacquer rod, silk cord, eight panels, thirteen two-colour woodblock illustrations. Lacks title label; hyōshi skilfully restored, else bright clean and crisp. Each of the thirteen illustrations shows the correct way to cut a type of fish in preparation for cooking or presenting a meal and the resulting cuts. The incisions are numbered, in the order to be made, and the required knives, tools and boards are illustrated in the bottom right of each panel. The text at the end of the scroll specifies the requisite dimensions of cutting boards, knives and chopsticks.

The thirteen illustrations are: 鮭のほうちやう (Sake no hōchō) (salmon incision); 酒常の包丁 (Sake tsune no hōchō) (standard salmon cut); 酒またましの包丁 (Sake mata mashi no hōchō) (cutting up a salmon mata mashi style); 鯉の包丁 (Karei no hōchō) (cutting up a flounder); 鯉の包丁 (Koi no hōchō) (cutting up a carp); タラの包丁 (Tara no hōchō) (cutting up a cod); 鈴木 of 包丁 (Suzuki no hōchō) (cutting up a sea bass); 鯉

の鱗取り (Koi no uroko-tori) (descaling a carp); <鱗を取り除いた鯉を解体する (Uroko o torinozoita koi o kaitai suru (cutting up a descaled carp); 鯛のさしみのやう (sashimi of red sea bream); 鱒の包丁 (Masu no hōchō) (trout); うなぎの背割りの包丁 (Unagi no sewari no hōchō) (eel); and 鮒のほうちやう (Funa no hōchō) (Crucian carp). The colophon records the pedigree of the content, naming Ogasawara Nagatoki 小笠原大膳 大夫 長時 (1514–83) and his descendant Ogasawara Sadami 小笠原主馬頭 貞通 (1686–1747).

¶ The Ogasawara-ryū is a school of traditional samurai and aristocratic etiquette that has its origins in the practices of the Imperial Court in the twelfth century. For centuries, the Ogasawara gave instruction on military etiquette (particularly archery and horse-back archery) and courtly manners to the Imperial and Shogunate families and nobility. The teachings are characterised by elegant, efficient and mindful movement in all things. From the fourteenth-century onwards, the Ogasawara teachings on many aspects of samurai and domestic etiquette including kitchen practices became widespread. With culinary knife skills the Ogasawara teachings resulted in precision, elegance

and beauty, and an absence of waste; as well as an economy of movement and efficiency.

Many of the cuts illustrated in this text are relevant to sashimi; an aristocratic tradition dating from about the twelfth century where slivers of raw fish were dipped in salt or vinegar; and the quality of the fish and the dexterity and precision of the cut were along with an artistic presentation, the most important aspects of the dish. In the Edo period, sashimi was a luxury meal reserved to high-ranking government officials and the aristocracy.

An excellent mid-Edo period illustrated hand-scroll demonstrating the precision, economy and etiquette of samurai inspired knife skills for sashimi and other fish cuts.

Rare

<sup>1</sup> dated by reference to Ogasawara Sadami 小笠原主馬頭 貞通 1686–1747 at the conclusion of the colophon.

Item #11176

**\$4,500 AUD | \$23,850 HKD**

## [9] AUSTRALIAN HOME COOKERY SERVICE

### *Australian Cook Book*

Australia House, [London] : Australian Home Cookery Service, circa 1932<sup>1</sup>. First and only edition.

(205x120mm) pictorial stiff card wrappers, promotional recipe pamphlet, stapled [24]pp. Wrappers faintly creased, faint edgewear.

During the 1920s and 1930s Britain made several attempts to promote intra-Empire trade of raw materials and food; notably the Empire Marketing Board and the Imperial Preference tariff reform of 1932. Australia exported flour, dried fruits, honey, jam, tinned and frozen meats, tinned and fresh fruits, butter, eggs and wine. To promote consumption of Australian produce, the Australian Home Cookery Service was established at Australia House, London during the 1920s. Cooking demonstrations were held around Britain for housewives, usually concluding with an Australian wine or sherry tasting. As part of the promotion, this small booklet of recipes was distributed.

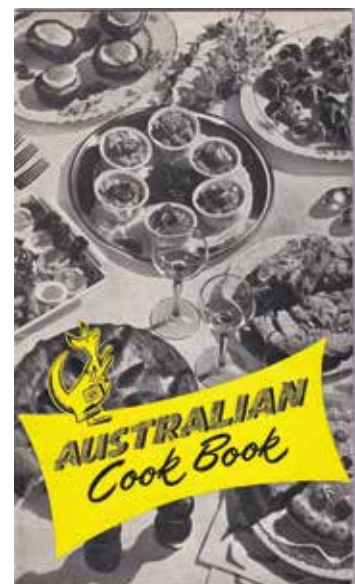
There are twenty seven recipes, all using multiple Australian produced ingredients. The recipes are mostly simple Anglo-Australian dishes with somewhat fanciful and unauthentic names such as “Corroboree Hot-Pot”, “Hunter Valley Casserole”, “Kimberley Beef Ring”, “Corned Beef Cutlets with Woolongong Sauce”, “Lingalunga Peach Pie”, or “Boomerang Chocolate Cake”.

A fascinating example of intra-Empire trade and related marketing between Australian and Britain during the Inter-war period. For wine historians, an insight into the marketing of Australian wine during the 1930s by the Australian Wine Board. Australian wines are matched and recommended for most recipes. Scarce.

§ OCLC records only two holdings, both in Australia.

§ Not in Hoyle.

<sup>1</sup> Dated by reference on p.[24] to “Imperial Preference” a British tax and tariff regime that applied to Empire producers between 1932 and 1937.



Item #10733

**\$120 AUD | \$640 HKD**





## [10] APICIUS, CAELIUS.

*Apicii Coelii de Opsoniis et Contimentis, Sive Arte Coquinaria Libri Decem. Cum Annotationibus Martini Lister, è Medicis domesticis serinssimae Majestatis reginae annae, et notis selectioribus, variisque lectionibus integris, Humelbergii, Barthii, Reinesii, A Van der Linden, & Aliorum, et & variarum lectionum libello.*<sup>1</sup>

Amstelodami [Amsterdam] : Janssonio-Waesbergios, 1709. Second edition of the text as edited and annotated by Martin Lister; first privately published London, 1705 in a limited edition of 120 copies.

Octavo (175x110mm) contemporary full sheep boards, raised bands, gilt decorated spine in 5 compartments, tan gilt spine label, all edges decorated, 'antique spot' marbled endpapers to pastedowns, [40], 277,[43]pp :  $\pi^2$ , \*<sup>6</sup>, \*\*<sup>8</sup>, \*\*\*<sup>4</sup>, A - V<sup>8</sup>. Monochrome engraved frontispiece by Jan Goeree (1670-1731) showing five cooks in a kitchen preparing a meal; title page in red and black; several engraved floriated initials and ornamental tailpieces. Boards faintly sprung, edges faintly rubbed; spine label chipped; ownership notes in ink from 1800 to front free endpaper; ex-libris label "Skjenket til Fyens Stiftsbibliotek af Biskop Dr. Fr. Plum. 1834" to front paste-down; pages lightly and evenly aged, some light buckling; faded dampstain to top edge.

*Apicius* (as this work is often described) is the only surviving cookbook from the Roman Empire. The identity of the author(s), and the ultimate origins of the work are still much debated but it is generally thought to date from the 2nd to 5th century AD. The work survived principally as two 9th century manuscripts (although there are other fragments). The work was written in the vulgar Latin of Rome's lower classes leading Alan Davidson to suggest that it was "an aide-memoire for those who worked in the kitchens of the wealthy."<sup>2</sup>

The first printed edition of *Apicius* was published in Milan in 1498. A significant edition was published in 1542 with a commentary by Gabriel Humelberg (1487-

1544), a German doctor. There have been other editions with commentaries. Lister (1639-1712) was an English physician and naturalist. He was a member of the Royal Society and physician to Queen Anne. He authored several significant works on English spiders, Shells, Conches (*Historia conchyliorum*) and Molluscs as well as translating Latin texts. His edition of *Apicius* is considered significant because his commentary: first, was presented in parallel (two column format) with other commentaries, particularly Humelberg's thus consolidating editorial commentaries and providing a full annotation; second, provided a contemporary medical perspective on the recipes and their health consequences; and third, provided explanatory details on Roman culinary traditions.

There are approximately 470 recipes in *Apicius*, of which almost half are for sauces. The balance are mostly for meat, fish and vegetables. There are only a few recipes for sweet dishes. Most of the dishes are heavily spiced.

From the library of Bishop Frederick Clausen Plum (1760-1834). Plum was appointed to the Bishopric of Odense in 1811. He had already taken a keen interest in public education, teaching communities to read, and the establishment of libraries. Upon his appointment, he began to reform the school system. In 1813, he established Fyens Stiftsbibliotek, which was partially de-accessioned and closed in the mid-twentieth century.

Uncommon. A lovely copy. One of the cornerstones of any collection of early cookery books.



§ Well held in Europe and North America, OCLC records no holdings in Asia or Australasia.

§ Cagle 1076; Bitting, p.13; Maclean p.4 (suggesting only 100 copies printed); Vicaire, 32; Horn-Arndt, 9; Graesse, 160 (suggesting only 100 copies printed); Oberlé Fritsch, 2; Oxford, p.49 (also suggesting only 100 copies printed); Pennell, p. 112; Schraemli (1) 25; Simon BG 126; Wheaton & Kelly 183; Maggs 21; Drexel 119

<sup>1</sup> Translated from the Latin as "On the Subject of Food and Seasonings, or the Art of Cooking, Ten Books: with Annotations of Martin Lister, from the Domestic Physicians of Her Serene Majesty Queen Anne, and with more select notes, and various complete readings, by Humelbergii, Barthii, Reinesii, A Van der Linden, & Aliorum, and a booklet of various readings."

<sup>2</sup> Davidson, Alan. The Oxford Companion to Food. Oxford: Oxford University Press, 1999. p.23.

Item #11090

**\$2,000 | \$10,600 HKD**

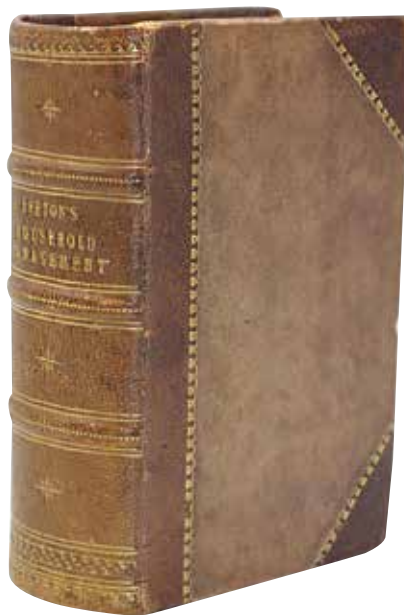
## [BEETON, ISABELLA [ISABELLA MARY NÉE MAYSON (1836-1865)]]

In 1856, Isabella married Samuel Beeton, an entrepreneurial London publisher who had made his fortune publishing a pirate edition of Harriet Beecher Stowe's *Uncle Tom's Cabin*. By mid-1857 Isabella was editing S.O. Beeton's successful *The English Woman's Domestic Magazine*, an innovative women's magazine illustrated with French fashion plates and filled with serialised fiction. *The Book of Household Management* was first composed and published as a 24 part, 48 page supplement to *The English Woman's Domestic Magazine*. The supplements were serialised between 1859 and 1861, at a cost 3p each. Published in October 1861 in book form it was almost immediately a run-away commercial success, this impression being quickly printed within weeks of the first.

An extensive guide to running an urban household in mid-Victorian Britain, *The Book of Household Management* was larger than anything similar published to date. It was encyclopedic in intent and nature offering information and advice on any aspect of household duties one might need. Although mostly a cookery book there are extensive chapters on medical and legal practices, the management of servants, housekeeping, and the raising of children. Mrs Beeton claims very few recipes for her own. Some are attributed to Mrs Glasse, Miss Acton, Dr Kitchener, Mrs Rundell etc. Others, not attributed, were gleaned from reader contributions to the *English Woman's Domestic Magazine*, the authors already noted and many more sources besides. Equally much of the non-kitchen related content was gleaned elsewhere. Isabella's skills were not so much in the kitchen, but rather at her desk, as a writer, journalist, compiler, organiser and editor. The recipes are compiled with an almost ruthless clarity. Extensively indexed, each entry is numbered and each of the 2,751 recipes provides in order the ingredients, mode, time, average cost, sufficiency (no of serves) and seasonal availability; a style adopted in part from Eliza Acton, but which Mrs Beeton made her own and which has formed the basis for modern recipe writing ever since. A further unique feature of *The Book of Household Management* was its educational content aimed at women; i.e., the inclusion of much factual information surrounding the subject of the recipes extending to relevant history, mythology, religion, agriculture, science.

*The Book of Household Management* was also one of the first cookery books to use colour illustrations. The illustrator for the head and tail pieces was Harrison Weir (1824-1906) and probably Myles Birket Foster (1825-1899). The artist for the colour titlepage is unknown. The engraver was most likely H Newsom Woods.<sup>1</sup> Between 1861 and 1865, two smaller books under Mrs Beeton's name were published repeating and reordering content from this text. Work had also begun on a second edition. Isabella died in 1865. A second edition was published in 1869. Over the next century, a myriad number of 'new editions' (expanded, condensed, adjusted, rewritten etc), as well as versions, variations and selections under various titles were published under her name. They all stem from this text. Over the years, her name has become a generic term for a domestic cooking authority<sup>2</sup>. Regardless of the origins of some of the content, *The Book of Household Management* is a significant authority on Victorian cooking and home management and was a significant influence on the domestic identity of the emerging mid-Victorian British middle classes throughout the British Empire.

<sup>1</sup> Hughes, Kathryn. *The Short Life & Long Times of Mrs Beeton*. London : 4th Estate, 2005, p.330. <sup>2</sup> *Oxford English Dictionary*



[11] *The Book of Household Management; comprising information for the mistress, housekeeper, cook, kitchen-maid, butler, footman, coachman, valet, upper and under house-maids, lady's-maid, maid-of-all-work, laundry-maid, nurse and nurse-maid, monthly, wet, and sick nurses, etc. etc. Also, sanitary, medical, & legal memoranda; with a history of the origin, properties, and uses of all things connected with home life and comfort.*

London : S.O. Beeton, 248, Strand, W.C. 1861.  
First edition, second impression in book form<sup>1</sup>.  
Printed by Cox and Wyman, London.

Octavo (180x120mm) contemporary half bound light brown pebble grain morocco, spine in 4 compartments, 3 raised bands, gilt ruled and titled, light brown pebble grain morocco cloth boards, decorative gilt edges, dark green endpapers, all edges speckled red, xxxix, [1], 1112pp : [a]<sup>4</sup>, b-c<sup>8</sup>, B - 4A<sup>8</sup>, 4B<sup>4</sup>. Chromolithograph illustrated title-page and twelve out-of-text plates, approximately 600 woodblock engraved monochrome in-text illustrations; numerous monochrome wood

engraved head and tail pieces.<sup>2</sup> Board edges lightly rubbed, corners gently bruised; lacks most of the front free endpaper; faint occasional signs of use; faint sporadic foxing; internal text block crisp and clean.

Uncommon. An excellent early copy of one of the definitive British cookbooks of the mid-nineteenth century.

§ This impression not included in the usual bibliographies. cf for the first impression Axford p.38; Bitting p.32; Cagle 561; Craig 8; Simon BG 186.

<sup>1</sup> Address on illustrated title-page is 248 Strand. First line of errata is corrected to p.657.

<sup>2</sup> Illustration as issued. The idyllic frontispiece included with the first impression was not used for this impression. Four of the colour plates are on the white background used in the first impression, eight on a salmon background making it earlier in the second print run.

Item #11355

**\$2,000 AUD | \$10,600 HKD**



[12] *The Book of Household Management; comprising information for the mistress, housekeeper, cook, kitchen-maid, butler, footman, coachman, valet, upper and under house-maids, lady's-maid, maid-of-all-work, laundry-maid, nurse and nurse-maid, monthly, wet, and sick nurses, etc. etc. Also, sanitary, medical, & legal memoranda; with a history of the origin, properties, and uses of all things connected with home life and comfort.*

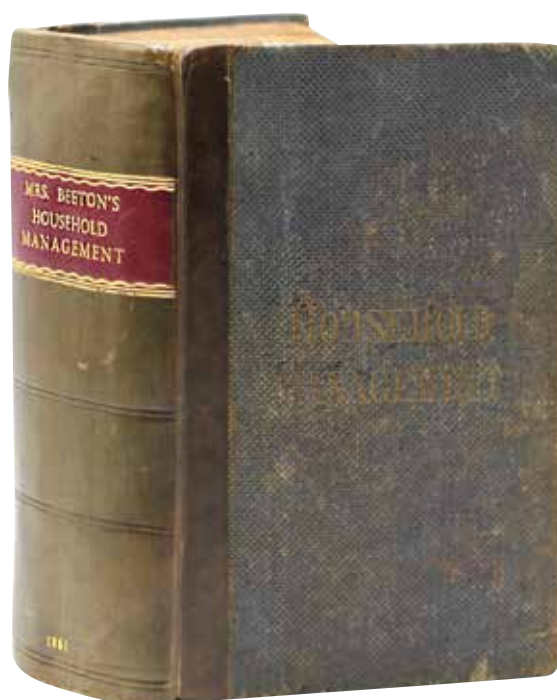
London : S.O. Beeton, 248, Strand, W.C. 1861. First edition, second impression, second state, in book form<sup>1</sup>. Printed by Spottiswode and Co, London.

Octavo (180x120mm) contemporary half bound light brown pebble grain morocco, spine in 4 compartments, 3 raised bands, gilt ruled and titled, light brown pebble grain morocco cloth boards, decorative gilt edges, dark green endpapers, all edges speckled red, xxxix, [1], 1112pp : [a]<sup>4</sup>, b-c<sup>8</sup> B - 4A<sup>8</sup>, 4B<sup>4</sup>. Chromolithograph illustrated title-page and twelve out-of-text plates, approximately 600 woodblock engraved monochrome in-text illustrations; numerous monochrome wood engraved head and tail pieces.<sup>2</sup> Board edges rubbed, corners gently bruised; both hinges repaired, preserving the original endpapers; a light but consistent patina of home use throughout, page edges soiled, some folded corners, several creases and a few small closed tears, a note in ink to p.821.

An apparently uncommon variant, as all other copies so far consulted were printed by Cox & Wyman.

Uncommon. A solid very early working copy of one of the definitive British cookbooks of the mid-nineteenth century.

§ This impression not included in the usual bibliographies. cf for the first impression Axford p.38; Biting p.32; Cagle 561; Craig, 8; Simon BG 186.



<sup>1</sup> Address on illustrated title-page is 248 Strand. First line of errata is corrected to p.657.

<sup>2</sup> Illustration as issued. The idyllic frontispiece included with the first impression was not used for this impression. The colour plates are on a salmon background making it later in the second print run.

Item #11148

**\$2,000 AUD | \$10,600 HKD**

[13] *Beeton's Cottage Cookery Book: containing simple lessons in cookery and economical home management.*

London : Ward, Lock & Co, undated, circa 1884<sup>1</sup>. Printed by Ward Lock & Co at Salisbury House. Price 6d.

Octavo (175x115mm) tan, stamped, black lettered and decorated boards, [2],vi,[7]-106,[20 publisher advertisements]pps : [1]<sup>8</sup>, 2 - 8<sup>8</sup>. Advertisements to blue endpapers and rear boards. Boards lightly soiled, corners faintly bruised; spine head and tail trifle worn; occasional faint foxing not affecting the text; end-papers lightly offset toned; hinges cracked and soft, but holding.

Advertised as “an easy and complete guide to economy in the kitchen, and a most valuable handbook for young housewives”, there are twenty-two chapters with almost 400 fairly plain and simple English recipes. Aimed squarely at the poor, and the working or artisanal classes, economy and nutrition are stressed throughout. At the same time it aims to provide an education for girls destined for life as a servant in the arts of

cooking so that they are not “so stupid at cooking”. Chapter XIV *The Pudding Cloth - How to Make a Pudding* is particularly interesting providing a range of sweet and savoury puddings, including a *Pudding of Australian Meat*.

An intriguing insight into the household budgets, diet and tables of the working classes in Great Britain and some challenging views on the value of working class girls at the height of Empire.

Uncommon.

§ Unrecorded.

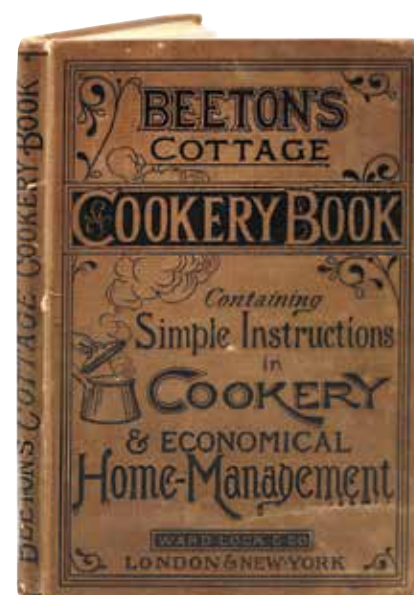
§ Not in Driver

<sup>1</sup> The title page refers to offices in London and New York.

The publisher advertisements at the rear refer to offices in London, New York and Melbourne. The New York office was opened in 1882, the Melbourne office in 1884.

Item #11338

**\$250 AUD | \$1,325 HKD**



[14] BEATTIE, MAY H (ED). [MAY HAMILTON (1908 - 1997)]

*Recipes from Baghdad*

Baghdad : Iraqi Red Crescent Society, (Women's Branch), 1961. Third edition, first published 1946. Printed by El-Ani Press, Baghdad. Caricatures by Suad Salim\*.

Quarto (240x165mm) printed cream wrappers, stapled 160, ix, [1]pp. Folding chart. Rear wrapper and spine faintly soiled; top-edge faintly dusty; small binding blemish to top edge; bookseller's ticket "Cook's Books T & M McKirdy" to rear hinge.

¶ Although p.1 notes "*This book lays no claim to be comprehensive manual of oriental and occidental recipes. It is simply a collection of recipes obtained from Baghdad residents of many nationalities.*", and there are British, American and European recipes scattered throughout, this is first and foremost a compilation of the local and traditional dishes of the residents of Baghdad. It begins with a detailed and interesting introduction, explaining local ingredients and marketing, traditional spices and flavourings, the Iraqi kitchen, Arabic hospitality and difficulties with local measures (standardising using a Gold Flake cigarette tin as a measuring cup).

There are 457 recipes all written in the ingredient/method format, some with quite detailed instructions. About half of the recipes are Arabic or Middle-Eastern and include instructions for bastourma, kebabs, hummus, baba ghanouj, dolma, leban, Circassian chicken, pilau, burghul, sharbat and middle-eastern baked goods. There are also Eastern Mediterranean, general Arabic, Farsi, Armenian and North Indian dishes. The balance of the recipes reflect the international and increasingly cosmopolitan outlook for Baghdad when first collated in 1945 and first published in 1946 with the support of the Queen of Iraq to raise funds for the Indian Red Cross.

A second "edition" (but rather impression) was published in 1952 by the Iraqi Red Crescent (first established in 1932) and this third "edition", was published in 1961 after the removal of the monarchy and the establishment of the nationalistic Republic of Iraq in 1958. This scarce edition, was published during a politically and economically difficult time in Iraq, perhaps explaining why it was privately published, in wrappers, not boards, and without the forewords by the former Queen of Iraq and British nobility. The illustrations are also left out, reducing the cost of production.

The chapter on the drinks of Baghdad includes an interesting contribution on cocktails from W M Hogg which begins "*Cocktails are like Arabic verbs. At first acquaintance they appear disarmingly simple but a close study leads to headaches*".



Several local variations are included. Beattie was a researcher, trained as a microbiologist, who moved to Baghdad with her husband in 1937. She lived in Baghdad until being evacuated to India during WWII. She returned to Britain in 1946. During her time in Iraq she was interested in and researched many aspects of Iraqi culture and the local middle classes. *Recipes from Baghdad* is a reflection of her interest in the women of Baghdad. In the 1950s her experience and research informed her ground-breaking published works on Persian and Oriental carpets. Her fellow contributors Bedia Afnan and Renee Al Kabir were respectively an eminent Iraqi teacher who later worked for the United Nations, and a member of a prominent Baghdadi Jewish family.

"...not only a collection of recipes Oriental and Occidental but contains much lore of interest associated with... Arab dishes and beverages."

Extremely scarce. A near fine impression of the first Iraqi cookery book in English, and the first Iraqi book published for almost 700 years.

§ OCLC records only 5 holdings this version: UC Berkeley, Kansas, Harvard, Michigan, National Library of Israel. Only 15 institutional holdings all other versions, none in Asia, Australasia or Oceania.

§ Not in Axford.

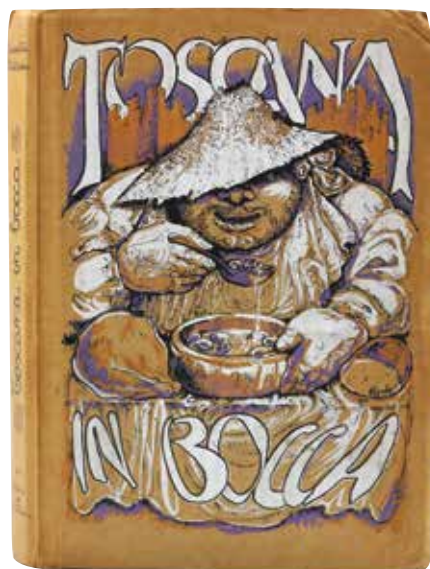
\* Although acknowledged on the title page, the caricatures are not present, and the text in most places reset. Suad [Hajj Su'ad Salim (1918 - 2001)] was an Iraqi artist, cartoonist and designer with connections to the former Iraqi royal family perhaps explaining the omission.

<sup>1</sup> The Middle East Journal Vol 1: Issue 4, 1947.

Item #11333

**\$1,500 | \$7,950 HKD**





## [15] BUTAZZI, GRAZIETTA (GRAZIETTA CHIESA 1925 - 2013)

### *Toscana in Bocca*<sup>1</sup>

Palermo : Editrice de 'il Vespro', 1977. First Edition. Preface by Tino Buazzelli. Price L.6000.

(250x175mm) colour screen-print illustrated unbleached cardboard boards, unbleached 'cartapaglia' or 'oatmeal' paper, numerous screen-printed colour illustrations, 206,[18]pp. Cover illustration by Rodo Santoro. Trilingual manuscript in dialect, with translations in Italian and English. Corners gently bruised as usual; bookplate of Elizabeth David to front paste-down

¶ "The young publishing house 'Il Vespro' of Palermo, attentive to the voices of minority cultures and popular additions, should be noted for the creation of a singular and original series of essays on regional gastronomy, *Italia in Bocca*. Made of straw or rag paper with a color cover, in corrugated cardboard, which have allowed a silk-screened policy of price containment without giving up a pleasant, friendly and tasty editorial appearance, the volumes establish a perfect balance between graphic innovation and content. The texts are enriched by drawings and illustrations of various artistic orientations, by reproductions of authentic costumes, songs, nursery rhymes, popular proverbs, by a glossary.

The Publishing House has two essential cultural and educational purposes: that of defending gastronomic traditions with respect for the genuine recipes that are best preserved and still operate in the strata of popular

culture; the other, of re-educating people not to a dream cuisine that rests on a completely mythical economy, as attested by the many volumes that have appeared in recent years, accompanied by sumptuous illustrations that capture the dish only 'from above', an object that is at once close and elusive, but a cuisine made of real dishes that can be packaged. Praise and credit to to the special authors and the staff of *Il Vespro* who have been able to remember, present and transmit to the reader the rich and genuine heritage of the foods and wines of every single Italian region, among the few elementary, irreplaceable, radically human values that sustain us.<sup>2</sup>

Belying its humble appearance, (the paper used is that which is used to wrap fresh pasta) the *In Bocca* series is a treasure trove of half-forgotten, regional and traditional recipes, mixed with regional and folk history, richly illustrated and enhanced by small essays on various aspects of regional traditional Italian gastronomy. Highly sought after for its evocative design and the rich and unusual historical gastronomic content. Much contained here is not to be found in other books on Italian regional food or gastronomy. *Toscana in Bocca* is a rich collection of traditional Tuscan recipes, seasoned with Tuscan history, folklore and poetry.

Butazzi was a pioneering author and historian of Italian fashion. She established the field of Italian fashion studies with critically

acclaimed curated exhibitions displaying Italian fashions from the Medieval to the Contemporary. Agostino "Tino" Buazzelli (1922 - 1980) was an Italian stage, television and film actor. He appeared in almost fifty films. He is best remembered for this portrayal of the fictional gourmet & gourmand detective Nero Wolfe on Italian television between 1969 and 1971. Rodo Santoro (1938 - 2025) was a restoration architect, set designer, painter, journalist and author who spent much of his life in the Italian south.

From the library of Elizabeth David, via her literary trustee, editor and life long friend Jill Norman.

Scarce. Immaculate provenance.

§ OCLC records only thirteen holdings, twelve in the USA and the BL.

<sup>1</sup> 'in bocca' means 'in the mouth'

<sup>2</sup> Sada, L. "Note de Bibliografie" *Lares*, Vol. 46, No. 3 (Luglio-Settembre 1980), pp. 401-2.

Item #10963

**\$3,000 AUD | \$15,900 HKD**

[16] [CANNADAY, HELEN CHANDLER (1874 - 1956)]

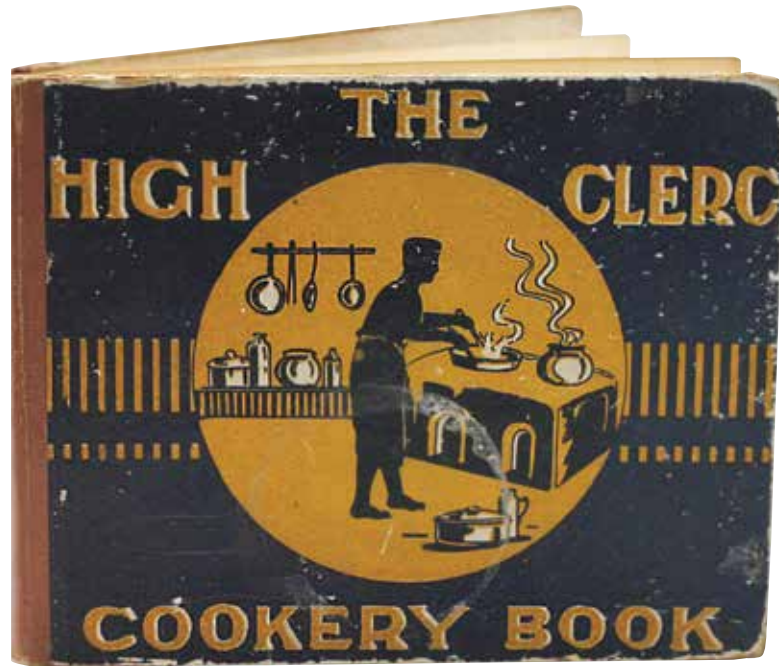
*The High Clerc Cookery Book.*

Kodaikanal, Madras State : School for Missionaries' Children, 1951. Fifth edition, first published 1924. Printed at the Popular Press, Trivandrum. Preface by Helen Chandler Cannaday. Price 3.Rs.

Quarto (145x185mm) quarter bound, tan cloth, printed two-colour illustrated boards, [4],iii,[3],xv,[1],iii,[3],196,[16 blank]pp. Indexed. Boards lightly soiled, edges worn, corners bruised and rubbed; pages age-toned. Printer's ticket to rear paste-down; end-papers offset toned; small signs of kitchen use; several small marks in ink; internally generally clean and crisp.

¶ The *High Clerc Cookery Book* was published to raise funds for the High Clerc School in Kodaikanal, a hill town in Southern India, established in 1845 by the British and Christian missionaries to provide relief from the summer heat and diseases of the plains. There were three main groups of missionaries, American, Swedish and German. Helen Chandler was born in Madura in Tamil Nadu to missionary parents. After religious schooling in the USA, she became a missionary at the age of fifteen. She was the third generation of her family to take up missionary service. In 1911 she married the Reverend Dr Isaac Cannaday, an American Lutheran minister on mission to India. They lived and served in Kodaikanal until her death in 1956.

The school was established by a committee led by Mrs Margaret Eddy in 1901 to provide an English language education for the children of missionaries away from the heat and danger of the plains. It was named for High Clerc Hotel, a building bought by Mrs Eddy and used to establish the school. By the 1920s it offered dormitories and sporting facilities catering to a varied community of European, American and



Indian families. The school continues today as the Kodaikanal International School.

There are approximately 700 recipes written in the ingredients/method format, in fifteen chapters. Two new chapters were added for this edition. One, just over forty recipes is for Indian dishes. The other "Men's Favorites" contained recipes for the husbands and bachelors who worked away from the hill station. The rest are a mixture of American, British, Scandinavian, European, and Anglo-Indian recipes. The donor of each recipe is identified. A local named 'Appu' contributed a number of recipes for baked goods as well as Indian dishes. The recipes are mostly expressed in Western measures, cups, teaspoons etc, but some of the Indian recipes are expressed in local measures. There is a

helpful table of measures at the beginning, just after the index.

Scarce in any edition. An unusual charitable community cookery book illustrating the diverse culinary traditions of the hill town communities in Southern India.

§ OCLC records only one holding this edition, University of Virginia and only five holdings in total of all other editions.  
§ Not in Axford

Item #10388

**\$350 AUD | \$1,855 HKD**



[17] CARMICHAEL, CAMPBELL [AMBROSE CAMPBELL (1871 - 1953)]

*Legislative Assembly New South Wales Report upon the Distribution of Foodstuffs by Municipal Markets and Otherwise and upon the Standards and Cost of Living in Various Countries.*

Sydney : William Applegate Gullick, Government Printer, June 1915. First and only edition. Price 2/-.

Folio (340x210mm) publisher's original printed tan wrappers, [2],24pp. Two out-of text monochrome illustrated leaves, one folded map. Wrappers age-toned and brittle, small split to tail of joint of upper wrappers;

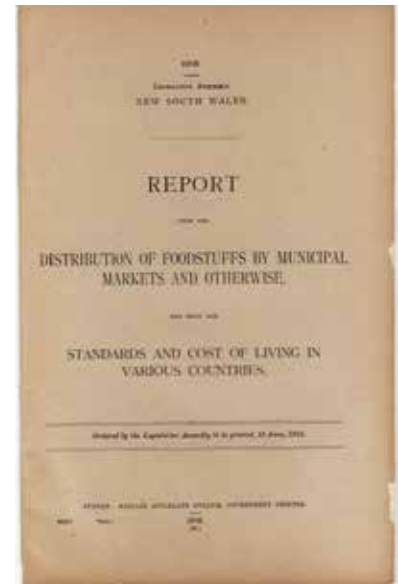
¶ Carmichael was a New South Wales State Member of Parliament for Leichardt from 1907 - 1919. During this time he held several positions in the Labour Government before enlisting in the AIF in 1916, using his position to encourage 1000 other volunteers to enlist. He was awarded the Military Cross on the Western Front, as a Captain of Infantry. In 1914, whilst the Minister for Education, Carmichael was appointed a commissioner to travel to Europe to investigate the operation of public markets. At the time there was a public debate in New South Wales (as well as Victoria and South Australia) about the quality and prices of foodstuffs available at markets concerned for the public need for a plentiful supply of affordable good quality food. This debate was led in New South Wales by *The Worker*, a newspaper founded by trade unions.

Carmichael visited and reported on public markets in Milan, Zurich, Munich, Dresden,

Leipzig, Berlin and London. His commission was interrupted by the outbreak of war in Europe, which meant planned visits to North America did not proceed. The appendices to the report detail his findings at European markets, commenting on rents, congestion, local government issues, cool-store access and rail transport. The illustrations are of the Milan and Munich Municipal Markets and a folding map of the rail network supplying Paris's Les Halles and subsidiary suburban markets.

Carmichael recommended, amongst other things: having one wholesale market supplying all other retail markets; bringing all markets under direct government control; making transport by sea and rail efficient and linking all markets to reduce costs and barriers to market; and, managing retail sales either by regulation or agency to ensure sharp practices and improper pricing/quality issues are dealt with. There does not appear to have been any further debate or action by Government after the report was tabled. Similar issues again arose in the 1930s during the Depression.

A rich insight into food marketing in Europe and Australia and various public policy responses to urban supply of quality produce leading up to World War I; issues that continue to reverberate today throughout the world in relation to



supermarket monopolies, farmers markets and local government control and support of retail and wholesale markets for food.

Scarce.

§ Unrecorded.

Item #10441

**\$350 AUD | \$1,855 HKD**

[18] COCHRANE, RENATA. [RENATA CECILY NÉE CAMPBELL-ROGERS (1919 - 1983)]

*12 Things to Do with Rice.*

[Sydney] : South Pacific Commission Literature Bureau, undated, circa 1961<sup>1</sup>. First and only edition. No printer stated. Price 1/- per copy.

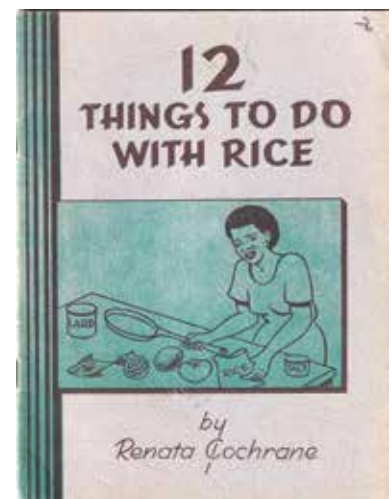
Quarto (205x155mm) illustrated stiff grey card wrappers, stapled 23,[1]pp. Illustrations to wrapper verso. Edges lightly rubbed; small ink notation to top right corner; wrappers faintly soiled. Internally crisp and clean.

¶ Renata Cochrane and her husband Percy (1907 - 1980) lived and worked in the Territory of Papua New Guinea with their small children from the late 1940s to the late 1960s. Percy was the senior broadcaster and head of the radio services of the territory. Renata was a freelance writer and journalist often taking commissions from the government for film and radio scripts about Papua New Guinea. She wrote for the Papua New Guinea Departments of Health and Agriculture. In 1959 she began writing for the PNG Villager and the Post Courier, at first a tropical cookery column and later a column for women's issues. She also wrote numerous government publications for indigenous people in the regions. She also wrote a cookery book for the South Pacific Post and several booklets about food and health for the Literature Bureau of the South Pacific Commission ("SPC").

The Cochranes travelled widely throughout the Territory. Their extensive sound recordings, films and papers and materials about indigenous Papua New Guineans collected in the field during their two decades about their two decades in the Territory are held in three large archives at the National Library of Australia, the New Zealand National Library and the University of Wollongong.

The SPC was established in 1947 by the governments of Australia, France, the Netherlands, New Zealand, the United States and the United Kingdom. It was committed to improving the economic and social welfare of the people of the South Pacific. Since 1998 all the nations of the South Pacific have joined, and the SPC is known as the Pacific Community. The Literature Bureau published numerous pamphlets and booklets on various aspects of domestic health, life, education, diet etc.

*12 Things to do with Rice* has five basic recipes, seven more complex recipes and basic advice on nutrition. Standardised measures are illustrated on the inside covers. A companion volume *12 Things to do with Peanuts* was issued at the same time.



Scarce.

§ OCLC records only two holdings: State Library Queensland and the University of Hawaii.

<sup>1</sup> South Pacific Bulletin Vol 11, No 4 4 October 1961, p.70.

Item #11364

**\$200 AUD | \$1,060 HKD**

## DAVID, ELIZABETH [NÉE GWYNNE (1913-1992)]

To many, David is without question, the best British writer on food and drink of the twentieth century; effortlessly blending a literary style rich with historical anecdotes and sharp wit, with a no-nonsense, yet accessible approach to the best cooking.

### *Elizabeth David Kitchen Utensils Shop - Pamphlets*

The Elizabeth David Kitchen Utensils shop opened in November 1965 just off Sloane Square. For the next 5 years or so, the shop consumed much of Elizabeth's attention leaving little time for writing. The pamphlets written and published by her for the shop were both items for immediate sale, and essays or preparatory sketches suggesting the scholarly works to come: *Spice Salt & Aromatics in the English Kitchen*, Penguin 1970, *English Bread & Yeast Cookery*, Allen Lane 1977 and *The Harvest of the Cold Months*, Michael Joseph, 1994 and underlining her new direction and interest in the cookery of England as distinct from the Mediterranean.

The shop's elegant fit out, displays and decor were designed by the photographer and interior designer, Anthony Denney. The elegantly simple illustrated wrappers here echo the shop's design. Denney and David were close friends and Denney was intimately involved in the shop. David had at least once considered using Denney's illustrations for her books.<sup>1</sup> Sadly, the wrapper illustrations are not attributed.

<sup>1</sup> Cooper, Artemis. *Writing at the Kitchen Table: the authorized biography of Elizabeth David*. Ecco, 2000, p. 241.

### [19] *The Baking of an English Loaf*

[London]: Elizabeth David Ltd Kitchen Utensils, 1969. First and Only Edition. Printed by Hopkins & Bailey Ltd, Birmingham.

Duodecimo (150x120mm) stiff tan card printed wrappers, stapled 24pp. Priced 2/6. Small blemish to verso wrappers top edge; else crisp and fine.

*The Baking of an English Loaf* first appeared in article form in Queen Magazine on 4 December 1968. It was revised, enhanced and turned into a booklet in 1969 for the Elizabeth David Kitchen Utensils shop. Printed by Elizabeth David at her cost. Not reprinted. Later much revised, it was incorporated in *English Bread & Yeast Cookery* Allen Lane 1977. Chapters include: The baking of an English loaf, flour for bread, the yeast, the equipment, the basic

recipe, important points to note, variations, books on yeast cookery, bread on the table, French and English.

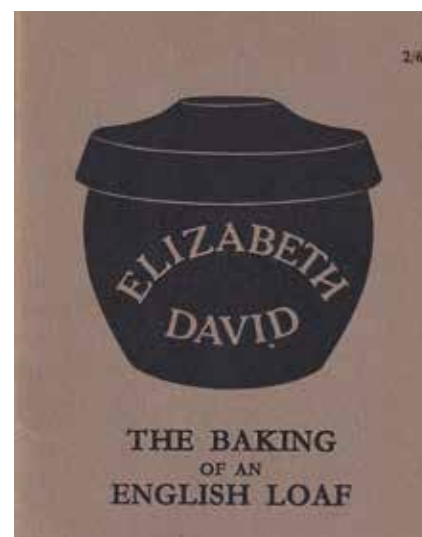
*"It is not my intention to make even a slight attempt to persuade you into baking your own bread. I am simply going to tell you how to set about it if you feel you must, and I find it comical as well as shameful that in this day and age anybody should be forced into so archaic an activity"* (page 1)

Near Fine. A lovely copy.

§ OCLC records 13 holdings; COPAC 6 holdings.

Item #10065

**\$100 AUD | \$530 HKD**



### [20] *Dries herbs, Aromatics and Condiments*

[London]: Elizabeth David Ltd Kitchen Utensils, 1967. First and Only Edition. Printed by Hopkins & Bailey Ltd, Birmingham.

Duodecimo (150x120mm) ochre stiff card printed wrappers, stapled 20pp. Priced 2/6. Wrapper edges faintly faded to stapled edge;

*Dried Herbs, Aromatics and Condiments* first appeared in article form in the April 1965 issue of Nova. It was revised, enhanced and turned into a booklet in 1968 for the Elizabeth David Kitchen Utensils shop. Printed by Elizabeth David at her cost. Later it was to be repurposed as the basis for *Spices, Salt and Aromatics in the English Kitchen*, Penguin Books,

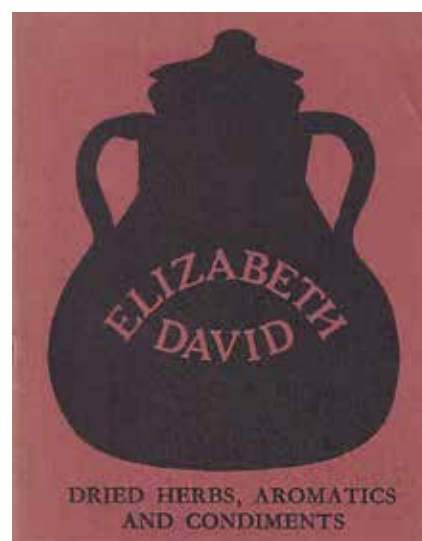
1970. The first in this series, *Dried Herbs* came about because the shop had begun to stock speciality ingredients such as gros sel, herbs, Dijon mustard and saffron. The chapters are: How to store and use, bouquet garni, twelve sections on various herbs and spices, and 10 pages of recipes using the various ingredients including a lovely tomato 'jam'.

Near Fine.

§ OCLC records 11 holdings; COPAC 4 holdings.

Item #380

**\$100 AUD | \$530 HKD**





## [21] *Green Pepper Berries: a new taste*

Pimlico : Elizabeth David Kitchen Utensils, 1972. First and only edition<sup>1</sup>. Printed by Hopkins & Bailey, Birmingham. No price.

Quarto (125x105mm) white printed wrappers, stapled, [8]pp. Wrappers soiled; small signs of kitchen use.

Four pamphlets published between 1967 and 1969 are well known, albeit scarce: *Dried Herbs, Aromatics & Condiments*; *English Potted Meats & Fish Pastes*, *The Baking of an English Loaf*; and *Syllabubs and Fruit Fools*.

This pamphlet published in 1972, is not. Although it has the same hallmarks of scholarship and elegant prose, it very specifically promoted a singular product “Sagrimand” or *poivre vert*, a newly developed version of pepper, with the berries picked fresh and soft and canned un-dried. “Sagrimand” was shipped directly from Madagascar and marketed

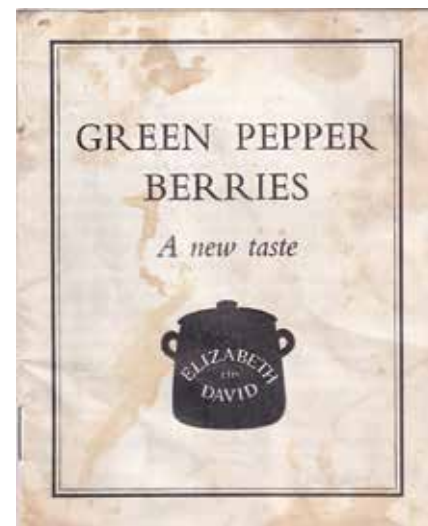
exclusively in England by the shop. There are five recipes using green pepper berries, and several suggestions on how to use “Sagrimand”, including the now classic green pepper sauce.

*Green Pepper Berries* was David’s last pamphlet for the shop. By mid-1972, the differences between the shareholders and David over the direction of the business had reached the point that David felt compelled to resign and cease all connection with the business, placing a notice in the *Times* to that effect.

A rare and ephemeral promotional pamphlet.

§ OCLC records only one holding, Harvard, in the archive of David’s papers.

<sup>1</sup> In 1974, Williams-Sonoma published a booklet with a much longer introduction and the five recipes (see Norman, Jill (comp). *Is There a Nutmeg in the House?* London : Michael Joseph, 2000, p.93).



Item #11299

**\$160 AUD | \$850 HKD**

## *Saccone & Speed Pamphlets*

Saccone & Speed are venerable London fine wine merchants, known for their sherry, port and other wines. The firm was established in 1908 from the merger of two family firms of wine merchants established in the early part of the nineteenth century. For many years they had outposts in Gibraltar, East Africa and elsewhere in the British Empire.

## [22] *The Use of Wine in Fine Cooking*

London : Saccone & Speed Ltd, undated, circa 1951. First and only edition. Printed by McCorquodale & Co.

Octavo (160x120mm) illustrated cream stiff wrappers, stapled [2], 12 (including the wrapper verso) pp. Wrappers faintly soiled, edges faintly agetoned; else crisp, clean and bright. The illustration on the cover is by Grimod de la Reyniere [Alexandre Balthazar Laurent (1758 - 1838)] and is taken from the engraved frontispiece of volume one of his *Almanach des Gourmand*, Paris, 1804.

¶ Written on commission, the booklet discusses the role of wine in cooking, and how to flamber, marinate and chose wines before

giving nine elegantly written recipes for French dishes using wine and a liqueur. With the permission of Saccone & Speed the content was incorporated into the first edition of David’s *French Country Cooking* published by John Lehmann in 1951.

One of the most scarce of David’s publications. A near fine ephemeral item.

§ OCLC records only three holdings, all in the UK: BL, NLS and Oxford Brookes.

Item #11153

**\$350 AUD | \$1,855 HKD**



## [23] *The Use of Wine in Italian Cooking*

London : Saccone & Speed Ltd, undated, circa 1952. First and only edition. Printed by McCorquodale & Co.

Octavo (170x130mm) illustrated cream stiff wrappers, stapled [1], 19pp. Wrappers faintly soiled, staples started, some discolouration; else crisp, clean and bright. The illustration on the cover is by J Strickland Goodall [John (1898-1996)] a British artist and illustrator, in the style of John Minton’s cover illustration for David’s *French Country Cooking*.

¶ Written on commission, the booklet discusses Italian food and wine, the role of wine in Italian cuisine, the marinading of meat

and fish closing with fifteen recipes using a range of Italian white and red wines. With the permission of Saccone & Speed the content was incorporated into the first edition of David’s *Italian Food* published by Macdonald & Co in 1954.

One of the most scarce of David’s publications. A near fine ephemeral item.

§ OCLC records only nine holdings, six in the UK, one in Ireland and two in the USA

Item #11152

**\$350 AUD | \$1855 HKD**





**[24] 'A Book of Mediterranean Food' and 'French Country Cooking': Elizabeth David's first two books recently finely rebound in tan morocco backed cloth boards, housed together in a matching double slip-case.**

Both volumes, true first editions, published London, by John Lehmann Ltd, large crown octavo (205x135mm) quarter bound tan morocco, brown cloth boards, five raised bands, six gilt decorated compartments, burgundy morocco spine labels, marbled endpapers, decorations by John Minton; printed by Purnell & Sons Ltd, Paulton.

*A Book of Mediterranean Food*. 1950. xi,[3],15-191,[1]pp. Half title faintly offset toned; top edges lightly soiled; all edges lightly age-toned; a few faint hints of kitchen use.

*French Country Cooking*. 1951. x,11-247,[1]pp. Fore-edge lightly soiled; all edges lightly age-toned; a few hints of kitchen use.

In the introduction to *A Book of Mediterranean Food*, David quotes one of her favourite authors, Marcel X Boulestin: "It is not really an exaggeration to say that peace and happiness begin, geographically, where garlic is used in cooking." Judging by the instant success on publication, many readers agreed, notwithstanding that her recipes called for ingredients such as aubergines, basil, figs, garlic, olive oil and saffron, which at the time were scarce if not unknown to war weary Britain.

On release, *A Book of Mediterranean Food* received many enthusiastic reviews, for example: "It is a pleasure to read a cookery book written with such charm and discrimination... All who appreciate this kind of fare should hasten to buy a copy at once. They will be delighted at once by its authenticity, by its admirable production, and most of all by the young author's choice and enthusiasm."<sup>1</sup>

*French Country Cooking* was published to instant acclaim and success, a year after her highly successful *A Book of Mediterranean Food*. Intended to be a companion and extension of her first book, it was assembled from her ever-growing collection of French and Mediterranean recipes. David also drew upon

her personal experiences in France, particularly in 1930 when she lodged with a French family whilst studying at the Sorbonne.

Acutely aware of her readership, David collected the recipes: "most of which derive from French regional and peasant cookery, which, at its best, is the most delicious in the world; cookery which uses raw materials to the greatest advantage without going to the absurd lengths of the complicated and so-called 'Haute Cuisine'.... Good cooking is honest, sincere and simple..."<sup>2</sup> New chapters on 'Batterie de Cuisine' and 'Wine in Cooking', previously published in part elsewhere provided solid and entertaining instruction to her readership (an ongoing signature of her writing in future years); making the simple, but beautifully prepared dishes of rural France immediately accessible. Part of the immediate charm of David's first two books are the evocative decorations throughout by John Minton [John Francis (1917 - 1957)]. Minton was a British painter and illustrator who taught at several art schools including the Royal College of Art, a prolific book and print illustrator, set and costume designer; a contributor to almost every field of design at the time.

"When she began writing in the 1950s, the British scarcely noticed what was on their plates at all, which was perhaps just as well. Her books and articles persuaded her readers that food was one of life's great pleasures, and that cooking should not be a drudgery but an exciting and creative act. In doing so she inspired a whole generation not only to cook, but to think about food in an entirely different way."<sup>3</sup>

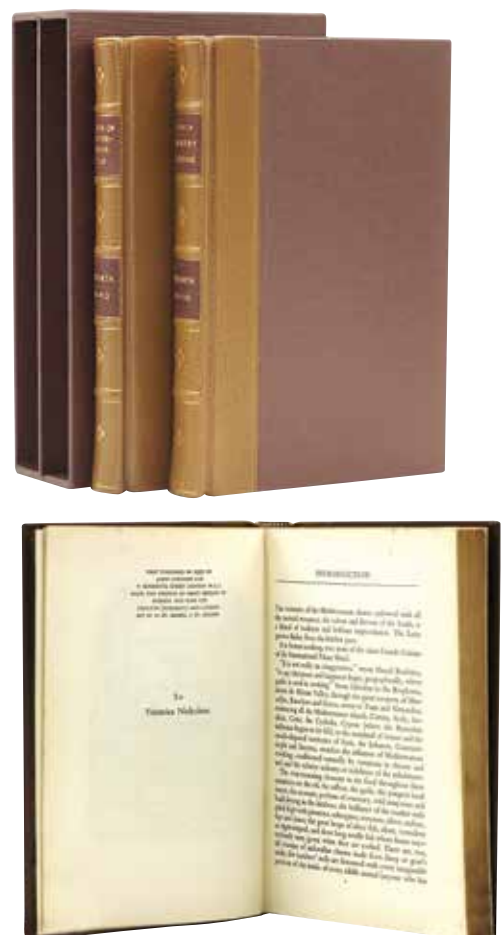
Excellent, handsomely bound copies of two of the landmark cookery books of the twentieth century. Scarce.

<sup>1</sup> *The Queen* (Magazine), 1951.

<sup>2</sup> *French Country Cooking* p.ix.

<sup>3</sup> Cooper, Artemis. Elizabeth David. *The Oxford Dictionary of National Biography*. 50960.

Item #10736



**\$3,200 AUD | \$16,960 HKD**



[25] *Memorial Service for Elizabeth David CBE 1913 - 1992 at St Martin-in-the-Fields, Trafalgar Square, Thursday 10 September 1992.*

Octavo (205x140mm) stiff pictorial card wraps, stapled [4]pp. Designed by Sheppard Day Associates Ltd. Illustrations by John Minton from Elizabeth David's *French Country Cooking* John Lehmann, 1951.

Elizabeth David CBE died at the age of 78 on 22 May 1992. The funeral took place at the family church St Peter's ad Vincula, Folkington on 28 May 1992. Her memorial service took place in the following Autumn.

*"It was a sunny day.... There had not been more than a brief announcement in the press, but the church was packed with chefs and restaurateurs, food critics, cookery writers and wine writers - not to mention a great throng of family and friends.... Alice Waters spoke of her gratitude....Hugh Johnson observed that she 'combined the writing of an angel with a certain celestial invisibility'.... Gerald Asher remembered her sitting in his kitchen in San Francisco..."*<sup>1</sup>

After the service, chefs Sally Clarke, Simon Hopkinson and Martin Lam gave a celebratory picnic in her memory:

*"...bocconcini with basil leaves, marinated lentil and goat-cheese salad, tarts of spinach and gruyère, baby beetroots and chives, Piedmontese peppers, spiced aubergine salad, grilled tuna with red onion and beans, and a 'salade de museau'. With it the guests drank a Macon Prissé 1991 and a Morgon Château Gaillard 1991....It was a profoundly happy and convivial meal."*<sup>2</sup>

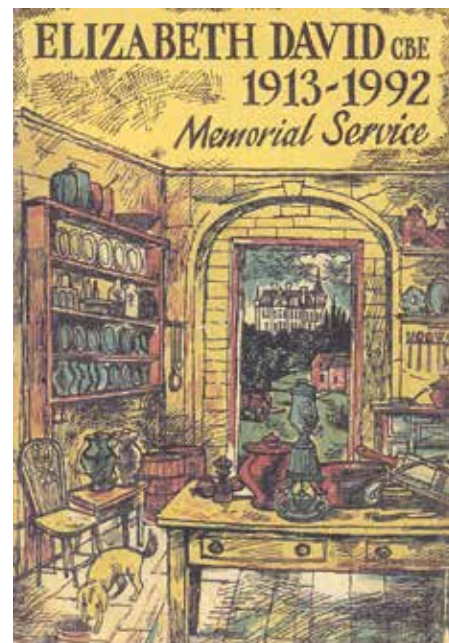
A fine and scarce ephemeral item relating to one of the most significant food writers of the twentieth century.

§ Unrecorded

<sup>1</sup> Cooper, Artemis. *Writing at the Kitchen Table: the authorized autobiography of Elizabeth David*, Ecco, 2000 p.335

<sup>2</sup> *ibid* p.336

Item #7275



\$750 AUD | \$3,975 HKD

[26] [CLARKE, SALLY AND HOPKINSON, SIMON AND LAM, MARTIN]  
[Menu] *A Picnic in Memory of Elizabeth David*

(270x250mm) handwritten menu, on antique wallpaper<sup>1</sup>. Double mounted, under glass, elegantly framed by Charles Hewitt, in hand water-gilded triple molding. Faint foxing to top edge, else fine.

¶ Elizabeth David's memorial service took place at St Martin-in-the-Fields [London] on 10 September 1992. After the service, chefs Sally Clarke, Simon Hopkinson and Martin Lam gave a celebratory picnic (using Elizabeth David's recipes) in her memory for a small gathering of family and friends in the Nash Room of the Institute of Contemporary Arts.

*"...on the long tables stood flower pots, some containing artichokes, some filled with fresh herbs. In between were little white bowls of olives, radishes, butter and loaves of cornmeal and rosemary bread. At each place was a menu, rolled up with a sprig of rosemary held together with twine: rosemary for remembrance. The rest of the meal was set out on round tables spread with blue-and-white gingham picnic cloths: bocconcini with basil leaves, marinated lentil and goat-cheese salad, tarts of spinach and gruyère, baby beetroots and chives, Piedmontese peppers, spiced aubergine salad, grilled tuna with red onion and beans, and a 'salade de museau'. With it the guests drank a Macon Prissé 1991 and a Morgon Château Gaillard 1991. The sun streamed in through the tall windows. It was a profoundly happy and convivial meal. Everyone there understood that the best way to remember Elizabeth, then as now, was at a table with wine and talk and friends."*<sup>2</sup>



A fine and scarce ephemeral item celebrating the life of one of the most significant food writers of the twentieth century.

§ Unrecorded

<sup>1</sup> Each individual menu was on a different selection of antique paper.

<sup>2</sup> Hewitt is perhaps Australia's master framer, often used to frame significant Australian Artists such as Brett Whitely and regularly commissioned by the National Gallery of Australia.

Item #11360

\$4,000 AUD | 21,200 HKD

[27] DAVIDSON, ALAN. [ALAN EATON (1924-2003)]

*Seafood of South-East Asia: an illustrated catalogue of the edible marine fish, crustaceans, molluscs and other sea creatures of the region, with their names in the various languages, followed by a collection of recipes from each of the countries with additional information for cooks.*

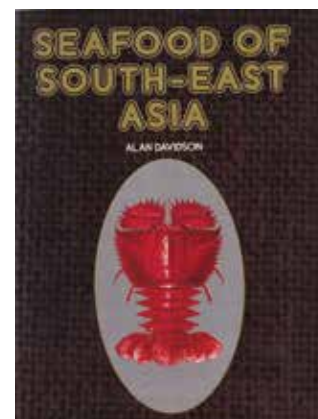
Singapore : Federal Publications, 1977. Copyright 1976. First edition thus<sup>1</sup>. Printed by Kyodo-Shing Loong Printing Industries Pte Ltd.

Quarto (260x200mm) pictorial dust jacket, brown boards, gilt titled spine, 198,[2], 16 out-of-text colour plates painted by Tang Ying Wei, [2], 201-366. Numerous in-text illustrations of each edible marine animal catalogued by Banjong Mianmanus, Thosaporn Wongratana, Elian Prasit, Soun, and Singha. Faint shelfwear to boards edges; small chip to the dust jacket spine foot, spine edges lightly worn; page top-edges a trifle dusty and soiled; fore-edge lightly age-toned; faint offset toning to the endpapers; internally some sporadic faint foxing, otherwise crisp, clean and fine. Signed to the front free endpaper in red ink "*with best wishes Alan Davidson*"; owner signature "*Cherry Ripe*"<sup>2</sup>

The first 200 pages are the catalogue of marine animals. Each catalogue entry has a hand drawn botanical illustration, the common and scientific names, general descriptive remarks, a note on its use in cuisine and the common name used in Burma, Thailand, Cambodia, Vietnam, Hong Kong, the Philippines, Indonesia and Malaysia.

The second half of the book is a collection of recipes, starting with illustrated general comments on other ingredients commonly used, various fish sauces and pastes and kitchen ingredients. The excellent and authentic recipes are organised by country. At the end, is a fulsome bibliography, index and a very handy chapter on the comparative weights and measures used throughout South-East Asia.

Alan Davidson was a British diplomat between 1948 and 1975. Encouraged by Elizabeth David and others he retired early and devoted himself to a full time career of writing about food. His first books were catalogues of edible seafood informed from his experiences and connections in the diplomatic service. Although not the first such catalogues, they were extremely well received. This is the third of those books, and the least common. Davidson was particularly well suited to writing on South-East Asia as his final posting was to Laos. Davidson began working on his 'magnum opus' *The Oxford Companion to Food* after the completion of this book. Recognised as one of the most significant food historians of the late twentieth century, Davidson (with his wife and others) also established the Oxford Symposium of Food and



Gastronomy, Prospect Books, a specialist publisher of rare and unusual books on food, *Petits Propos Culinaires*, a singular journal on culinary matters as well as a number of other books on gastronomy and food history.

Scarce in commerce. An important landmark in the global appreciation of the cuisines of South-East Asia and an important addition to any collection on South-East Asian food.

<sup>1</sup> Davidson privately published a very limited edition in 1976. This is the first Trade edition.

<sup>2</sup> Cherry Ripe is an awarded food writer, journalist, broadcaster and author of five books including *Goodbye Culinary Cringe* (1993, second ed. 1996) and *Australia The Beautiful Cookbook* (1995) and *Ripe Enough?* (1999). Since 1990 she has written for *The Australian* and has also contributed to many other publications from *The Observer* in the UK, to *The Wall Street Journal* in the US.

Item #11324

**\$350 AUD | \$1,855 HKD**

[28] DE NOTER, R. [RAPHAËL (1856-1936)]

*La Bonne Cuisine Aux Colonies: Asie-Afrique-Amérique, 400 recettes exquises ou pittoresques*<sup>1</sup>.

Paris : Dépôt Général à L'Art Culinaire, 4, Place Saint-Michel, 1931. First edition. Printed by Louis Bellenand et Fils, Fontenay-aux-Roses. Preface by Paul Reboux. In French.

Octavo (190x120mm) grey-green stiff card wrappers, lettered in blue, xvi, 183,[1]pp : π<sup>8</sup>, 1-12<sup>8</sup>. Numerous in-text monochrome wood engraved illustrations, most by the author and some by Ch. Vilmorin & Cie, Paris (who also advertised on the rear wrapper). Wrappers age-toned; top edge dusty and unopened; fore-edge untrimmed; pages fragile, age-toned, edges chipped.

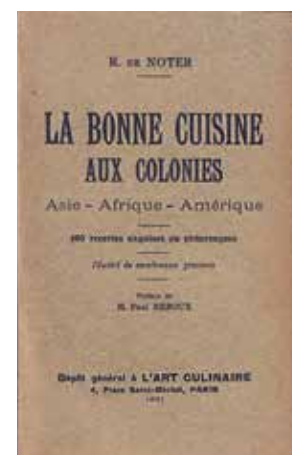
¶ de Noter was a French publicist, linguist and author. He was a member of the National Horticultural Society and authored books on plants and trees and on cookery. Reboux (1877-1963) was a French journalist. The publisher, L'Art Culinaire was a French fortnightly trade magazine for chefs that at its height included Escoffier and Prosper Montagne amongst its contributors.

*La Bonne Cuisine* is a compilation of information and recipes for the cuisine and produce of various European colonies (mostly French, excluding the Pacific, but including several other countries such as Canada and the United States) from a number of printed sources. Part 1 contains 'exotic' recipes, written longhand and often including a description or explanation of

an exotic ingredient. Part 2 contains fruits and confitures and Part 3 'exotic' vegetables.

de Noter compiled and illustrated this unusual compilation only two months before the Paris Colonial International Exhibition opened in the Bois de Vincennes (in the 12th arrondissement) in May 1931, presumably in anticipation of the public's interest (and that of hospitality and providore businesses) in exotic foodstuffs and ethnic cuisines. Exhibitor nations included France, Italy, the Netherlands, Belgium, Denmark, Italy, Japan, Portugal and the USA. The selection of recipes in *La Bonne Cuisine* reflects the nations participating. Highly successful, the Exhibition coincided with the centenary of France's acquisition of Algeria. It attracted some 8-9 million visitors over a period of six months, creating a boom in ethnic restaurants in Paris, particularly those offering Vietnamese or North African cuisines.

Like the Exhibition, *La Bonne Cuisine* provides, with hindsight, an understanding of popular European views on colonialism, colonial foodways and trade, and colonial subjects during the 1930s. There are stereotypical references to cannibalism in the Pacific and the references to dog, turtle liver and monkey meat beg questions. On the other hand, there are interesting and useful recipes for rice, curries, Japanese eggplants, soy and tofu products, and many other non-European fruits and



vegetables many authentically presented.

Uncommon. An excellent insight into European knowledge of and views on (or the lack thereof) colonial foodways and ingredients, probably written both for the consumer and the hospitality trade. Delightful vignette illustrations.

§ OCLC records only eight holdings.

§ Not recorded in the usual bibliographies.

<sup>1</sup> translates as "*Good Cooking in the Colonies: Asia, Africa, America: 400 exquisite and quaint recipes*"

Item #10997

**\$200 AUD | \$1,060 HKD**



## [29] DE MEDIOLANO, JOHANNES (CA.1240- 1311)

*Schola Salernitana, sive de conservanda valetudine praecepta metrica. Autore Joanne de Mediolano hactenus ignoti cum luculenta & succinta Arnoldi Villanovani in singula capsta exegsi. Ex recensione Zachariae Sylvii Medici Roterodamensis. Cum ejusdem praefazione. Nova editio, melior & aliquot Medicis opusculis auctior.*

Roterodami [Rotterdam] : Ex Officina Arnoldi Leers, 1667. Third edition thus, first published in 1649. In Latin.

Duodecimo (135x80mm) contemporary full marbled calf boards, raised bands, gilt tooled and decorated and titled spine in five compartments, all edges marbled [48], 517, 11pp : \*<sup>12</sup>, \*\*<sup>12</sup>, A - V<sup>12</sup>. Monochrome, woodblock engraved full page frontispiece by the Dutch engraver Matthias von Somer, decorative headpieces, floriated initials. Bookplate to front pastedown "Ex Bibliotheca Jean Rouche Doct. Méd"; red and black ink stamp to titlepage "Bibliotheca Vernetiana"; corner worn, small loss; faint occasional foxing and offset toning; tight backed; p2 bottom corner thin.

¶ Sometimes known as "Regimen Sanitatis Salerni", *Schola Salernitana* is a medieval text, of somewhat ambiguous authorship, attributed to the famous medical School of Salerno (Sicily) established in the 9th century. Written in verse, probably to assist an oral tradition, it is a collection of aphorisms, dicta, observations and medical opinion on the question of diet. The likely intended audience was the common man, not a physician (unless as a mnemonic). 372 lines in this edition, the verse is generally in hexameter (but with many variations). Of the 103 sections, thirty-four directly concern foods and diet, a number of verses opining on specific foods. Another nine sections are on wine and a further section deals with the medicinal and dietary properties of various edible herbs. Some foods are promoted as antidotes for poison.

The commentary on the verse is by Arnaldus de Villanova (ca.1240 - 1311) a celebrated Catalan physician who translated a number of medical and scientific works from the Greek and Arabic into Latin. Arnaldus aligns the text with then contemporary medical practice, relating it to authorities such as Galen. A later

commentary was published by John Curio of Erford, Germany in 1538-1556 polishing the verse and reforming the commentary with additions and corrections. In 1625, a French physician Renatus Moreau attempted a new version reorganising and significantly adding to the verse and commentary. This version of *Schola Salernitana*, edited by Sylvus, a Dutch physician, returns to the original text, as corrected by Curio, adopting most of Curio's reformed commentary and omitting all of the changes made by Moreau, and is considered to be the editio recepta or authoritative text<sup>2</sup>.

A later, but authoritative edition of one of the fundamental works on Western thought on diet synthesising Greek, Arabic and Western medical thought that influenced centuries of European kitchens and medical practices

An excellent copy.



§ OCLC records no physical holdings of any editions of *Schola Salernitana* in Australasia.  
§ USTC 1557881; Krivatsky 9487, cf 9485. cf Osler 3877, 2nd Ed.

<sup>1</sup> The word 'Vernetiana' and aspects of the coat of arms are in ink, obscuring half of the original stamp.  
<sup>2</sup> Croker, Sir Alexander. *Regimen Sanitatis Salernitana: a poem on the preservation of health in rhyming latin verse.* Oxford : D A Talboys, 1830 p.38-40.

Item #11125

**\$1,000 AUD | \$5,300 HKD**

[30] FARLEY, JOHN. (1755/6 - 1827)

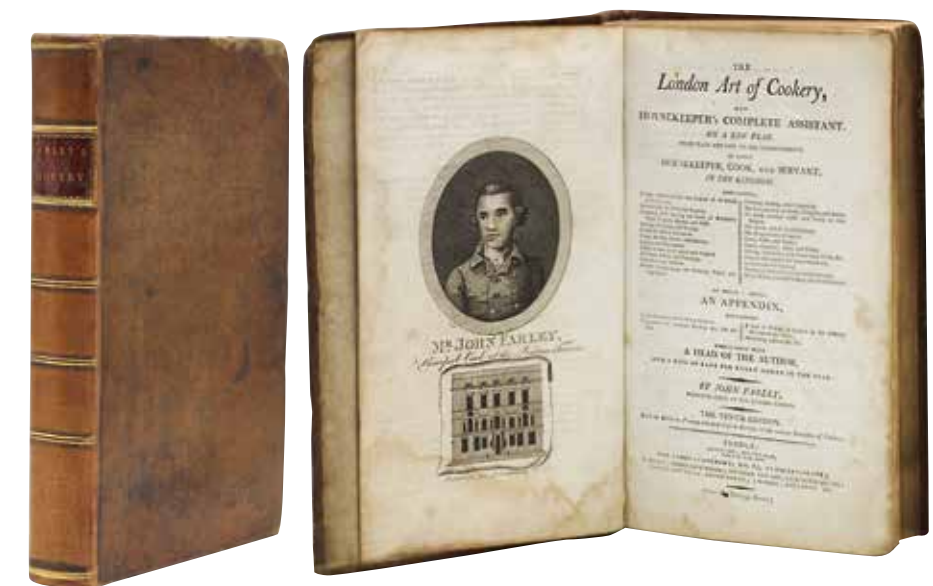
*The London Art of Cookery, and Housekeeper's Complete Assistant. On a new plan. Made plain and easy to the understanding of every housekeeper, cook, and servant, in the kingdom. Containing, proper directions for the choice of all kinds of provisions; instructions for trussing poultry; roasting and boiling all sorts of butcher's meat; poultry, game and fish; baking broiling and frying; sauces for every occasion; soups, broths, stews, and hashies; ragoos and fricasses; made dishes, both plain and elegant; all sorts of pies and puddings; pancakes and fritters; proper instructions for dressing fruits and vegetables; pickling, potting and preserving; the preparation of hams, tongues and bacon; to keep garden stuffs and fruits in perfection; the whole art of confectionary; the preparation of sugars; tarts, puffs and pasties; cakes, custards, jams and jellies; drying, candying and preserving fruits, &c.; elegant ornaments for entertainments; instructions for carving; necessary articles for sea-faring persons; made wines, cordial wines, and malt liquors. To which I added, an appendix containing considerations on culinary poisons; directions for making broths, &c., for the sick; a list of things in season in the different months of the year; marketing tables, &c., &c.. Embellished with a head of the author and a bill of fare for every month in the year.*

London : James Scatcherd, No 12, Ave-Maria-Lane; T Wilkie; Messers Richardson; Longman and Rees; Lackington and Co; Cadell and Davies; Darton and Co; J Walker; and J Nunn, 1801. Tenth edition, first published 1783. Printed by C Whittingham, Dean Street, Fetter Lane. Price six shillings, bound.

Octavo (215x135mm) professionally rebaked contemporary styled smooth tan sheep spine, gilt ruled into six compartments, red, gilt lettered spine label; original smooth double ruled tan sheep boards, original endpapers, xxiv, [12],366,[2]pp : pi, [A]8, a4, B - Aa8. Engraved frontispiece, twelve out-of-text copperplate engraved bills of fare. Spine and boards edges lightly worn, corner gently bruised, some wear; all edges agetoned; damp stain to bottom edge of signatures A-M, pin-hole worming to upper margin signatures K-Aa neither affecting legibility; small signs of kitchen use, some occasional light foxing

¶ *The London Art of Cookery* contains approximately 800 recipes, written longhand, and well organised, in three parts, thirty-six chapters and five appendices with a detailed table of contents, but no index. It was an extremely popular late-eighteenth century cookbook, with ten editions in seventeen years. The recipes are in the most part, straightforward with little French influence. There are a number of interesting chapters with recipes for Pickling, Collaring, Potting, Preparation of Hams, Bacon, &c., Made Wines, Cordial Waters, Malt Liquors, Culinary Poisons, and Necessary Articles for Sea Faring Persons.

John Farley, according to the records of the Vintners Company in 1778, was a freeman cook working at the London Tavern in Bishopsgate Street, East London. In 1784 he became a member of the Vintners Company and by 1819 had risen to be Master of the Vintners Company. In all editions of *The London Art of Cookery* Farley is described as the "Principal Cook at the London Tavern". Whether any of the recipes in the book were served at the London Tavern is unknown. Acclaimed for many years as a significant book of late



eighteenth-century British recipes, it is now clear that the the book was ghost written by "the printer and hack Richard Johnson" <sup>1</sup> for which he was paid the sum of £21 by the publisher James Scatcherd. He was also paid further sums for work on later editions.<sup>2</sup>

"Farley's claim to fame has rested solely on his cookery book, although this is now known to be the work of a hack writer, Richard Johnson. Ninety per cent of *The London Art of Cookery* was compiled from the two culinary best-sellers of the eighteenth century, without ever acknowledging his female sources. These were Hannah Glasse's *The Art of Cookery Made Plain and Easy* (first published 1747) and Elizabeth Raffald's *The Experienced English Housekeeper* (first published 1769). The remaining 10 per cent of Farley's book came from several other eighteenth-century cookery books. Copyright laws did not cover the field at that time and other contemporary cookery writers borrowed material. Johnson appears not only to have used two-thirds of Glasse's book and half of Raffald's to compile Farley's book, but his copying technique involved changing the first and last lines of each recipe without seemingly improving the original text to any marked degree. His selection of excellent and often workable recipes, however, may well account for the book's popularity" <sup>3</sup>

Notwithstanding its illegitimate conception, a popular and well-regarded collection of recipes that also provides some insight into the murky process of cookery book production in Britain in the eighteenth century. An important part of any collection of British cookery.

An excellent copy of a later edition.

§ Cagle 679; Maclean, pps.50-52; Oxford, p.114 in a note; cf Bitting p152-3.

<sup>1</sup> Lehmann, Gilly. *The British Housewife: cookery books, cooking & society in eighteenth-century Britain*. Totnes : Prospect Books, 2003 p. 79.

<sup>2</sup> Targett, Peter. "Richard Johnson or John Farley?, *Petit Propos Culinaires* 58, London, p.31-33.

<sup>3</sup> Lucraft, Fiona. "John Farley" *Oxford Dictionary of National Biography*, Oxford, 2004

Item #11339

**\$900 AUD | \$4,770 HKD**



**[31] FISHER, M F K**  
*With Bold Knife & Fork.*

New York : G P Putnam's Sons, 1969. First Edition. Printed in the United States of America

Octavo (235x160mm) illustrated dust jacket, quarter bound black cloth, gilt titles, russet boards, blind-stamped with a chafing dish, to-edge red, 318,[2]pp. Dust jacket price clipped, edges worn, small chips, some loss, lightly soiled; fore-edge faintly soiled. Signed and inscribed in ink to the front free-endpaper "for Oscar Mendelsohn from his admirer and friend M F K Fisher St Helena, 1969." Internally fine.

¶ An elegant collection of recipes and vignettes in essay form, most of which originally appeared in the New Yorker as a series called "Gastronomy Recalled". Over seventeen chapters, Fisher reevaluates some 140 recipes from her lived experiences in America and France. From the introduction: "This book is about how I like to cook, most of the time, for people in my world, and it gives some of the reasons. These have made life enjoyable, so they may be of interest to other human beings"

Oscar Mendelsohn, OBE [Oscar Adolf (1896-1978)] was an Australian polymath, bon vivant and public food analyst/chemist, grazier, art collector, writer, and composer. Mendelsohn served in both World Wars, established the premier analytical food laboratory in Australia,

and established a reputation as a leading bon vivant. In his later years Mendelsohn was professionally known for his work in forensic chemistry, and as an expert graphologist and consultant on disputed documents.

"Outside his professional field, Mendelsohn had wide interests. He gained a national reputation for promoting civilized attitudes to eating and drinking, and founded the long-running Fellowship of Trenchermen. Among his many works were *The Earnest Drinker* (London, 1950), *Drinking with Pepys* (London, 1963), *The Dictionary of Drinkers and Drinking* (London, 1965) and *From Cellar and Kitchen* (Melbourne, 1968). One curious work included 1187 synonyms for the adjective 'drunk'. He possessed an excellent palate for wine, detested 'Black Velvet' (stout and champagne) and favoured Calvados."

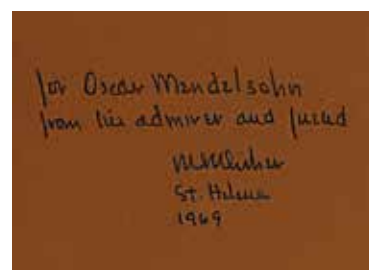
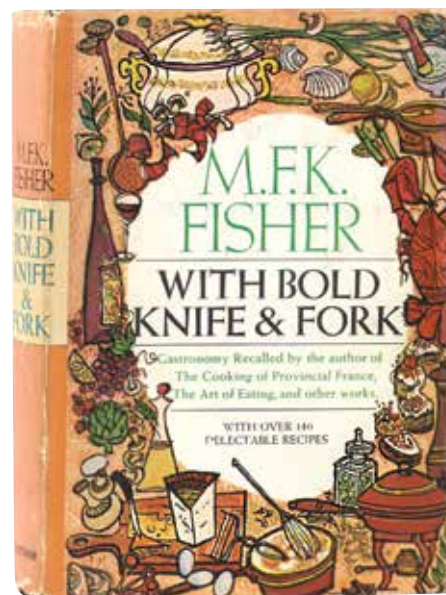
A lovely copy with significant provenance.

§ Zealand & Tarpey-Schwed. M F K Fisher: an annotated bibliography. 4th Edition, 2013, p.31.

<sup>1</sup> Marginson, Ray, "Oscar Mendelsohn" *Australian Dictionary of Biography: Volume 15*, Carlton : Melbourne University Press, 2000.

Item #11343

**\$1,200 AUD | \$6,360 HKD**



**[32] FOWLER, COLONEL HALSTEAD C [CLOTWORTHY AKA 'CHICK' (1889 - 1950)] AND WAGNER, DOROTHY**  
*Recipes out of Bilibid.*

New York : George W Stewart, Publisher Inc, 1946. First edition and only edition. Printed by the Cornwall Press, Cornwall, New York.

Quarto (210x155mm) pictorial dust jacket, red cloth boards x,[2],81,[3]pp. Dust jacket clipped, spine sunned and head and tail chipped, small closed tears, lightly soiled; bookseller tickets to front and rear pastedowns "The Personal Book Shop Boston" and "Cooks Books T & M McKirdy".

Bilibid was a civilian prison in central Manila, the Philippines. During World War II it was converted by the Japanese into a prisoner of war camp with hospital and transit facilities for American and Filipino soldiers. In 1944 British soldiers were transferred to Bilbid from Malaya. Fowler was stationed in Manila as commander of the 71st Field Artillery to defend against the invading Japanese. He was captured in April 1942. The prison was relieved in February 1945 during the Battle of Manila. Eight hundred soldiers and four hundred and fifty civilians were freed; many of them suffering from malnutrition.

Starvation was a constant in the prison camps and food was a constant topic of conversation.

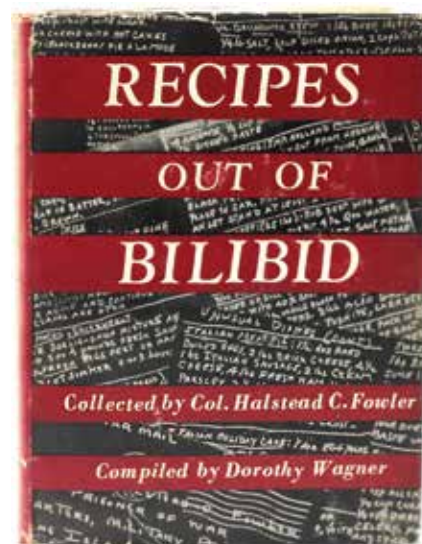
After he survived the Bataan death march Fowler began collecting recipes from fellow prisoners of war, writing them on scraps of envelopes. Between May 1942 and February 1945 he collected hundreds of recipes. On return to the USA he turned over a selection to his Aunt who compiled and tested them for this book. The recipes are written in the ingredients/method format, grouped together by cuisine: American, British, Chinese, Filipino, French, Italian, Javanese, Mexican, Polish, Russian, Scandinavian and Swiss. Where a contributor was known, a short biography was included often noting their war service and imprisonment. Notable for the breadth of contributions. There is also a detailed description of the staff.

During his six months of combat Fowler was awarded the Distinguished Service Cross twice and received three Purple Hearts.

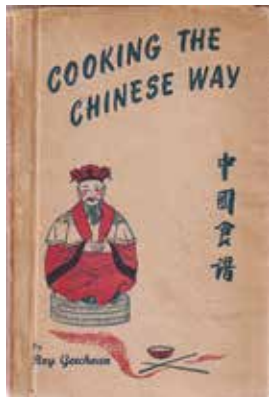
Scarce.

§ OCLC records sixty holdings, all but one in the USA; one holding German National Library.

Item #11332



**\$200 AUD | \$1,060 HKD**



**[33] GEECHOUN, ROY [LEE LOK GEE CHOON (1905-2004)]**

*Cooking the Chinese Way*

Melbourne : W D Joynt & Co., September 1949. Second Impression, first published November, 1948. Printed by Colarts Studios Pty Ltd, Melbourne.

Octavo (185x120mm) illustrated printed cream paper wrappers fixed to boards, with flap 64pp. Illustrated by Ruth Shackel. Near fine; spine lightly rubbed; faint soiling to front free endpaper. Signed neatly in blue and black ink "Roy Geechoun 2003 at Bendigo" to the front free endpaper.

Australia's first Chinese (Cantonese) cookery book. Short essays on Chinese Foods Abroad, Bamboo Shoots, Sprouted Bean Shoots, Water Chestnuts, Bean Curd (an invaluable food), See You (soy bean sauce) and Chinese rice, preserving and beverages are interspersed with thirty recipes. There is also a recipe for dim sims; the uniquely Melbourne version of a Cantonese siu mai dumpling.

Geechoun was the son of Chinese market-gardeners in the Victorian city of Bendigo who went on to become an importer, parliamentarian and owner of the Kowloon restaurant in South Yarra. From the introduction:

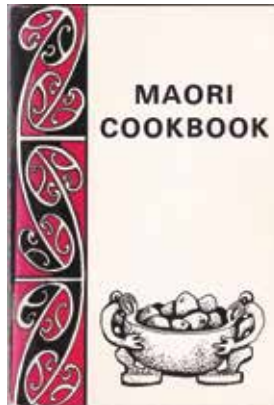
*"What most people, who are interested in Chinese cooking, want to learn, is how to cook a real Chinese meal at home. The recipes in this book are representative of the best and most popular Chinese dishes introduced to Europeans by Chinese away from their homeland. Despite the handicap of not always being able to get the ingredients he is used to in his native country, the Chinese abroad manages to stick pretty closely to his national dishes. He is of course often compelled to use substitutes, and no doubt during the course of time these adaptations will be looked upon as true Chinese dishes."*

Scarcely generally. A rare signed copy in excellent condition.

§ OCLC records only three holdings this edition, all in Australia NLA, SLV, Monash and only nine holdings the first edition, all but one in Australia.  
§ This impression not in Hoyle. cf Hoyle 562.

Item 11365

**\$1,000 AUD | \$5,300 HKD**



**[34] GLENFIELD COLLEGE HOME AND SCHOOL ASSOCIATION**

*Maori Cookbook*

Auckland : New Zealand Consolidated Press, Auckland, undated [1977]<sup>1</sup>. First edition.

Octavo (205x140mm) two colour illustrated and printed stiff card wrappers, stapled, flushcut edges, 120pp. Wrappers very faintly aged and scuffed; internally crisp and fine.

¶ Established in 1969. Glenfield College is a state, co-educational secondary school on Auckland's North Shore. Produced as a fund raising community cookbook by the school's community association, the *Maori Cookbook* contains approximately 350 recipes from the Maori, New Caledonia, Tahiti, Samoa, the Cook Islands, Tonga, Hawaii, Fiji and Pitcairn Island. The recipes are written in the ingredient/method format, with individual chapters for each country. More than half of the recipes are Maori.

The first thirteen pages provide detailed instructions for constructing and cooking with a 'hangi' a traditional New Zealand Māori method of cooking food using heated rocks buried in a pit oven called an umu. Recipes follow for Maori bread; indigenous grains, vegetables, berries and plants, mutton birds; swamp hen, eels, and shellfish including paua. In the remaining chapters, the mostly traditional islander recipes using indigenous ingredients sit along side various recipes influenced by migration and colonisation; particularly the recipes for sweets. These include recipes for paw paw, guava, coconut, pineapple, prickly pear, kumara, whitebait, manioc, turtle, dogfish or shark, crab, cabbage tree, together with some curries and dishes of Chinese origin. Most recipes serve four.

Uncommon An excellent and well explained compendium of traditional and everyday recipes from the indigenous peoples of New Zealand and the Pacific.

§ Well held institutionally in New Zealand. OCLC records only one holding in Australia, SLNSW; only eight holdings in the USA and one holding in the UK, Oxford Brooks.

<sup>1</sup> Recorded by the National Library of New Zealand as published in 1977. The table of simple metrication to the front wrapper verso is consistent with New Zealand finishing its conversion to metric in 1976.

Item #11341

**\$200 AUD | \$1,060 HKD**



**[35] GRIST, D H (COMP. [DONALD HONEY (1891 - 1986)] ON BEHALF OF THE DEPARTMENT OF AGRICULTURE, S.S. & F.M.S.)**

*Agriculture in Malaya*

[London] : The Malayan Information Agency, 1936. First edition. Printed by Jas Truscott & Son, London and Tonbridge. Price 7/-.

Octavo (215x140mm) colour illustrated light card wrappers, stapled 101,[1]pp. Staples lightly rusted, loose in wrappers, edges faintly aged; rear wrapper lightly soiled.

¶ Grist was an agricultural economist and editor working in the Malay Civil Service for the Department of Agriculture, Straits Settlements and Federated Malay States. Grist arrived in Malaya in 1921 and lived in Port Sweetenham and Kuala Lumpur. During WWII he and his wife were interned at Changi Prison.

This booklet was issued as an introduction to all the agricultural industries in Malaya, not just rubber for the intending emigrant pioneer. It is largely an abstract of a much larger book "*An Outline of Malayan Agriculture*" similarly published in 1933. Although not expressly stated as such, the booklet is a prospectus for agricultural ventures in coconuts, oil palms, pineapples, rice, vegetables and fruit, tapioca, sago, tea, coffee, spices and livestock as well as rubber for intending emigrants from Britain to Malaya in the mid-1930s.

Scarce and ephemeral. Issued at the height of the Empire Marketing Scheme for preferential trade for foodstuffs and goods throughout the Empire, it offers an interesting insight into the farming, trade and commerce of Malayan goods by British settlers.

§ OCLC records only six holdings: University of Malaya, University of Michigan, NLB Singapore, RBG Kew, Oxford and Wellcome.

Item #11355

**\$200 AUD | \$1,060 HKD**





## [36] GUILLIER, HENRY (1847 - 1912)

### *Les Grands Vins de la Gironde Illustrés*

Libourne-Bordeaux : Henry Guillier, undated, circa 1908. First edition. In French (one leaf in English). Photography by Maurice Guillier.

Quarto (245x305mm) publisher's original burgundy percaline cloth folding album-case with flaps, upper cover decorated in gilt with the City of Bordeaux coat of arms and titled in gilt. One hundred and forty-nine leaves (including two duplicates) of monochrome photograph montage and illustration of individual chateaux and negociants with descriptive letter press text to verso (mainly drawn from the 1908 eighth edition of Edouard Férét's classic work *Bordeaux et se vins*). Comprises index card, and, as called for by the index card, 148 leaves depicting individual chateaux, communes, regions and negociants (including duplicates of leaves for Chateau Lavil and Chateau Roussillon) each with original tissue guard. Case hinges and corners faintly rubbed, light wear to one corner; lacks original silk ties, (as usual); faint foxing to the edges of several tissue guards not affecting the images or text; otherwise in near fine condition.

Each leaf has between ten and fifteen photographs of the respective chateaux, chai, vineyards, bottle, and label and in most cases is signed in the plate by the photographer and occasionally the publisher.

¶ Henry Guillier was a prolific local photographer and publisher based in Libourne, Bordeaux. He published vintage photographic postcards of the Bordeaux region from 1899 until his death in 1912. During this time over 15,000 images and postcards of the region were produced. A few of the images in *Les Grand Vins* were later also issued as individual

postcards. After his death the business was continued by his wife, under the imprint "Vevue Guillier" and later, by his sons under the imprint "Guillier Freres". The business closed in 1934. A street in Libourne is named for Guillier.

*Les Grand Vins* is an important record of the great wines of the Gironde. Although Férét had previously included engraved illustrations of the various Chateaux or Chai, *Les Grands Vins* was one of the first photographic records of the wines of Bordeaux and certainly the grandest. All the celebrated regions and communes (Sauternes and Barsac - Médoc - Saint-Émilion - Pomerol - Fronsac - Graves) and grand crus and châteaux (Château d'Yquem, Château Lafite-Rothschild, Château Latour, Château Mouton-Rothschild, Château Margaux, Château Ausone, Château Haut-Brion, etc.) are represented. Intriguingly the title page depicts six First growth's and adds Chateau Haut-Bailly (Léognan Graves) a cru exceptionnel (printed) with an illustration of a rising star attached to it and Chateau Mouton-Rothschild (Pauillac Medoc) a grand cru classe (printed illustration affixed). *Les Grand Vins* has been noted by Chateau Haut-Bailly as confirmation of its ascension to the highest level of quality.

Designed as a photographic companion to complement Feret's *Bordeaux et se Vins*, *Les Grand Vins* was presented by the owners of the great vineyards of the Gironde and the principal Bordeaux wine houses to the English trade and the grand hotels of London, presumably at the Franco-British Exhibition of 1908 in London, to promote the wines of Bordeaux. Later versions entitled *Les Vins de la Gironde* incorporating up to 169 leaves to



include other lesser estates were distributed to the trade and grand hotels of Europe.

Uncommon generally and rare in this complete and excellent condition. A stunning record of the great wines of Bordeaux.

§ OCLC records only one holding this title, University of Vermont House (only 115 plates); UC Davis holds a copy of the later edition *Les Vins de la Gironde*; not held by the BnF.

Item #11172

**\$8,000 AUD | \$42,400 HKD**



## [37] HARNEY, BILL [WILLIAM EDWARD (1895 - 1962)] AND THOMPSON, PATRICIA (1912 -1987)

### *Bill Harney's Cook Book*

Melbourne: Lansdowne Press, 1960. First Edition. Printed by Herald Gravure Printers, Melbourne. Illustrated by Vane

Octavo (210x135mm) illustrated boards, 89 (including the rear free endpaper)pp. Boards faintly worn; top edge faintly aged; pastedowns lightly offset toned; internally crisp, clean and bright. Inscribed to the front free endpaper "To Andrew & Ruth Abbie in the hope that perhaps this may sweeten anthropological expeditions from Reggie Harris"

Bill Harney was one of Northern Australia's most endearing and fascinating 'larger than life' characters. After serving in WWI for the next fifty years or so, he took many jobs across Northern Queensland, the Territory and Northern Western Australia. Although Harney had received little formal education, he taught himself and built up an exceptional knowledge particularly of indigenous matters across the whole of Northern Australia. He communicated easily with the Aborigines and became an authority on their lore, customs, rites and languages. Between 1940 and 1947, after the death of his part Aboriginal wife (from tuberculosis) Harney worked for the government's Native Affairs Branch as acting patrol officer and protector of Aborigines. He then worked as an adviser to the American National Geographic Society's expeditions (1948-54) to Melville Island and Arnhem Land, and on the set of the film, *Jedda* (1955). In 1956 he visited Britain where he gave talks on radio and television about aboriginal and outback life. He was considered by many to be an expert on indigenous practices. He was appointed ranger at

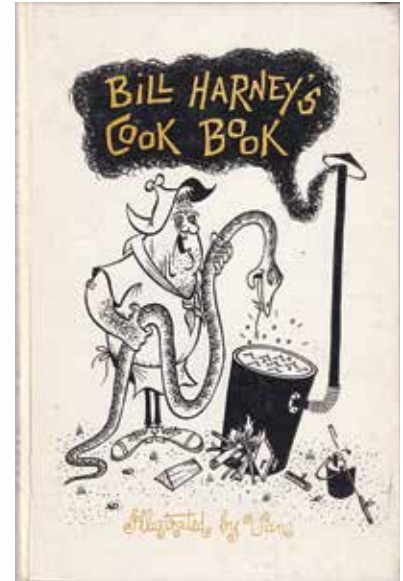
Ayers Rock-Mount Olga National Park in 1957, before retiring in 1962.<sup>1</sup>

Professor Andrew Arthur Abbie (1905 - 1976) was an anatomist and anthropologist at the University of Adelaide. Between 1951 and 1964 he led numerous departmental expeditions to indigenous communities in northern South Australia and the Northern Territory undertaking significant anthropological and social studies of their way of life.<sup>2</sup> From 1963 until 1972 he was chair of the South Australian Board of Aboriginal Affairs. His research formed the basis for his seminal work *The Original Australians* published in 1969 in which he noted that Harney "probably knew more about the Aborigines than any other white man and was the author of a number of fascinating books"<sup>3</sup>.

Reggie Harris [Dr C R S Harris aka 'Crash' (1896 - 1979)] was a lecturer in Medicine and Humanities in Abbie's department at the University of Adelaide.

Harney was also an excellent storyteller and raconteur, publishing a number of books about his experiences over the years. The amusing illustrations by Vane [James Vane Crawford Lindesay (1920 - ??)] whilst entirely in keeping with Harney's sense of humour, belie the underlying serious content where Harney describes in detail indigenous foods, foraging practices, hunting, cooking techniques including a number of recipes; much of which was observational and not recorded elsewhere.

Scarce. A fine copy of a much-overlooked reference on indigenous foods and cooking



techniques with excellent provenance.

§ OCLC records only two holdings this edition, both in Australia: Murdoch University, University of Queensland.

<sup>1</sup> Kennedy, Jennifer J. "William Edward (Bill) Harney (1895-1962)" *Australian Dictionary of Biography, Vol 14*, 1996.

<sup>2</sup> Professor Abbie's materials, papers and books are archived at the Barr Smith Library, Adelaide and the Australian Institute of Aboriginal and Torres Strait Islander Studies, Canberra.

<sup>3</sup> Abbie, A.A. *The Original Australians*. New York: Elsevier, 1969. p.115.

Item #11358

**\$600 AUD | \$3,180 HKD**

## [38] HOLLAND, FRANK [FRANK HENRY (1871 - 1945)]

### *'Unpalatable'*

[Johannesburg]: The Star, April 25, 1907.<sup>1</sup>

Single leaf (310x240mm), pen and ink print illustration, verso blank. Edges faintly aged, faint foxing to one part of the margins, faint creasing to one corner, else crisp and clean.

¶ One of a series of political cartoons that appeared in the Johannesburg Star during the six months January to June 1907. In April and May 1907 a Colonial Conference was held in London. The heads of government ("the Colonial Premiers") from every part of the British Empire attended. One of the major topics for discussion was the tension between the British Liberal Government's free trade policy and a preference for Colonial or Imperial goods championed by the Liberal Imperialists and many of the Colonial Premiers. The issue was important due to the need to resolve the economic functioning of the Empire, particularly the need for the funding of the management and defence of the Empire, whilst the former colonies (now "Dominions") were becoming independently governed with independent fiscal policies and commercial interests.

H J Tennant (caricatured) was a junior MP and a member of the Liberal Imperialist faction of the Government lead by Asquith. He was also Asquith's brother-in-law. The cartoon references a parliamentary resolution welcoming the Colonial Premiers and inviting them to lunch, but omitting any reference to the British Government's free trade policies. Like the Liberal Imperialists, the Colonial Premiers were mostly in favour of Imperial preference for their goods. The conference concluded without the issue being firmly resolved. Later attempts to establish a process of Colonial preference resulted in the ill-fated Empire Marketing Scheme of the 1930s.

Frank Holland was a British caricaturist and political cartoonist, best known for his comic and newspaper strips produced between 1890 and 1920.

Scarce. An apt 'culinary' reminder that politics in international trade remains a cauldron of 'soup' of differentiated interests and trade imbalances and the primacy of national (or in this case Colonial) self interest even within a close 'family'



such as the British Empire of the Edwardian era.

§ Not recorded.

<sup>1</sup> A single loose leaf p.43, probably issued in sheets, from *Political Cartoons by Frank Holland reprinted from the Star together with a complete portrait gallery of the Transvaal Parliament*, Johannesburg: Argus Printing & Publishing, 1907, itself scarce.

Item #9941

**\$350 AUD | \$1,855 HKD**



[39] [HOWE, JAMES WONG] (1899 - 1976)

[Menu] *Ching How : Chinese Food in the Chinese Manner.*

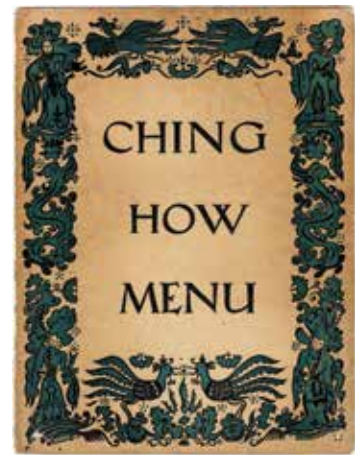
[Studio City] : [Ching How Restaurant]:  
undated, circa 1943<sup>1</sup>. Printer unknown.

Bifolium (310x240mm) printed, illustrated  
heavy cream card, [4]pp. Agetoned, lightly  
scuffed and soiled; closed seven cm split to fold  
from the bottom edge.

James Wong Howe and his wife, the novelist  
Sanora Babb, opened Ching How at 11386 Ventura  
Blvd, North Hollywood, in 1940, a time when the  
Exclusion Act forbade Chinese Americans from  
owning property, becoming citizens or marrying  
those of other races. Howe and Babb had married  
in Paris, but their marriage was not recognised.  
Babb owned the restaurant as Howe could not own  
property. Promoted as serving "*Chinese food in the  
Chinese manner*," Howe sought to elevate Chinese  
cuisine and to distinguish his restaurant from the  
many cheap and cheerful establishments Americans  
had become used to. To this end, the restaurant  
employed a professional Chinese trained chef,

offering a bilingual menu featuring authentically  
prepared, mostly Cantonese, dishes. Notably Chop  
Suey does not feature on the menu. Opening-night  
guests included actors Cary Grant, Randolph Scott,  
John Garfield and Claude Rains. Regulars included  
Bob Hope and his wife, James Cagney and many  
other Hollywood actors. The restaurant was  
forced to close in 1952, when Babb was blacklisted  
and Howe, effectively grey-listed, by the House Un-  
American Activities Committee.

Howe, a Chinese American, immigrant was an  
early pioneer in cinematography in Hollywood  
during the 1920s. Feted for his use of shadow  
and the inventor of many devices and techniques  
still used today, he was the cinematographer  
for some of Hollywood's biggest films for over  
fifty years. His last film was *Funny Lady* starring  
Barbra Streisand. During his career he was  
nominated ten times for an Academy Award for  
Cinematography and won two Oscars. He taught  
cinematography at the University of California.



Scarce. A lovely ephemeral item from one of  
the early attempts to elevate Chinese food.

§ Unrecorded.

<sup>1</sup> Dated by reference to the Office of Price Administration  
reference at the food of the menu.

Item #10942

**\$250 AUD | \$1,325 HKD**

[40] HULTON, MRS JESSOP [BLANCHE]

*Curry Recipes: selected from the unpublished collection of Sir Ranald Martin.*

London : The Wine & Food Society, 1951.  
Revised edition, first published 1938. Printed by  
The Curwen Press, Plaistow.

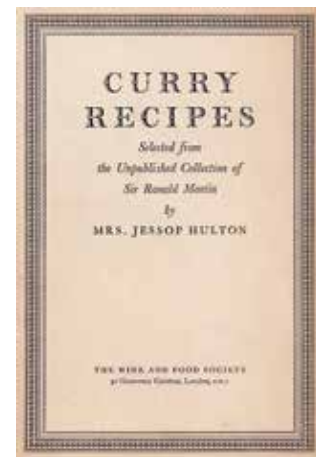
Octavo (185x125mm) publisher's original printed  
cream stiff card wrappers, stapled, 15,[1]pp. Fine.

¶ The author and compiler was the grand-daughter  
of Sir James Ranald Martin, a British military  
surgeon in the Honorable East India Company 1817  
- 1840. Sir Ranald was noted for his pioneering  
work on the consequences of deforestation  
and the existence of links between human and  
environmental health observed in India. Appointed  
to many boards and posts, Sir Ranald was an  
eminent medical expert on aspects of the tropics.  
He was also well known for setting an excellent table  
graced with original Indian dishes prepared from a  
collection of recipes he had gathered whilst in India.

An elegantly printed collection compiled from the  
unpublished papers of Sir Ranald, of 27 recipes  
for Anglo-Indian (with perhaps more emphasis on  
Indian tastes) curries, dhal, chutneys and rice. There  
are substantial curries and pillau, as well as a number  
of interesting 'curry' savouries that would have  
graced a Victorian supper table. A helpful glossary  
of Hindustani weights, measures and ingredient  
names is included.

The Wine and Food Society (later the International  
Wine and Food Society) was established in  
1933 by André L Simon and A J A Symons and  
continues today. Simon oversaw the publication  
of a quarterly journal *Wine and Food* and a series of  
discrete monographs distributed to members only,  
a number of which are scarce.

Scarce, particularly in such fine condition.



§ OCLC records only 9 holdings this edition world wide,  
none in Asia or Oceania; and only 7 holdings the first edition.  
The National Library of Australia holds a later impression.

Item #11186

**\$250 AUD | \$1,325 HKD**

[41] 'JIMMY', LATE OF CIRO'S LONDON.

*Cocktails*

Philadelphia : David McKay Company, Washington  
Square, undated, circa 1930. First edition.

Octavo (170x115mm) quarter bound yellow linen cloth,  
black gilt stamped, pebbled cloth boards, top edge  
yellow, 96pp. Spine faintly worn and lightly soiled, else  
fine; no dust jacket (if issued for this binding).

¶ An A-Z of two hundred and fifty-one cocktail  
recipes, with the ingredients not measured by volume  
but expressed as 'parts' or ratios. At the end are seven  
pages of unusual and amusing toasts. Noted for the  
inclusion of a variant recipe for the Pegu Club Cocktail  
(p.60), the house drink of the British officer's Pegu  
Club in Rangoon, Myanmar. Giro's of London was an  
exclusive nightclub on Leicester Square in London. It  
opened in 1915, after successful openings of other Giro's  
venues in Monte Carlo, Paris, and Deauville. "*Ciro's was*

*as famous for the quality of its bars as it was for the excellence  
of its cuisine and the exclusivity of its clientele, and it was  
instrumental in naturalizing the American cocktail in Europe.*"

Its most famous bartender was Henry 'Harry' McElhone  
(the author of *Barflies and Cocktails* and *The ABC of  
Mixing Cocktails*) and renowned for his eponymous  
'Harry's New York Bar' in Paris. 'Jimmy' apparently  
took over the bar at Giro's in 1923 after Harry left for  
Paris. Not much else is known about 'Jimmy'. *Cocktails*  
was also published with a dust jacket and red boards by  
David McKay, New York (no date); with the same title  
by the Musson Book Co in Canada (1930) and as "*The  
Green Cocktail Book*" by T Werner in London (1932).  
Scarce. An excellent copy

§ OCLC records only eleven holdings, ten in North America,  
one in Germany  
§ Noling p.227; cf EUVS for the British and New York imprints



<sup>1</sup> Wondrich, David & Rothbaum (ed). *The Oxford  
Companion to Spirits & Cocktails*. Oxford, 2022, p.50

Item #10944

**\$600 AUD | \$3,180 HKD**

## [42] JOHNSON, MADAM [MARY (ACTIVE 1753 - 1772) COMPILER]

*Madame Johnson's Present: or, the best instructions for young women in useful and universal knowledge. Digested under the following heads: I. The young woman's guide to letters and knowledge. II. The compleat market-woman. III. The cook's guide for dressing all sorts of flesh, fowl and fish. IV. For pickling, pastry and confectionary. V. An estimate of the expences of a family in the middling station of life. VI. The art and terms of carving fish, fowl, and flesh. VII. A bill of fare for every month in the year for dinner and supper, and also for extraordinary occasions. VIII. The young woman's instructor for the right spelling of words used in marketing, preserving, &c. With several useful tables, being the compleatest book of the kind ever published.*

London : Printed for H Owen, at the Britannia-Printing-Office, in White Friars, Fleet-street, 1759. Second edition, first published 1754<sup>1</sup>. Price sewn, 1/3. bound 1/6.

Duodecimo (160x100mm) contemporary stiff "antique spot" marbled paper wrappers, title-page printed in red and black, flush cut edges, rounded corners iv,192, [14]pp : [A]<sup>2</sup>, B - R<sup>6</sup>, S<sup>6</sup>(- s4-s6,T4. Frontispiece engraved portrait of the author. Armorial bookplate of "Fanny Bridges" to the front pastedown; wrappers lightly scuffed, corners chipped; closed tears to L1 and L2; lacks leaves three leaves in the index, s4 - s6; edges aged; faint occasional foxing; two contemporary handwritten page markers for "raspberry vinegar" laid in.

¶ Mary Johnson was "for many years the superintendent of a Lady of Quality's family in the City of York"<sup>2</sup>. *Madam Johnson's Present* is a mid-to-late seventeenth century compilation of moral instruction and practical information written for the edification of household servants. It provided guidance on grammar, spelling, arithmetic, cookery, marketing, confectionery and a servant's duties to their employer and God. The cookery and marketing chapters run from p.72 to p.181, approximately half the work, covering preserving, charcuterie, baking, cheese-making, pies, puddings, roasts, vegetables and jellies as well as other dishes. The bills of fare and carving terms are cribbed from Hannah Woolley's *The Ladies Delight* (1672)<sup>3</sup>.

Although there is some evidence drawn from analysis of extant bookseller's sales records that copies were occasionally bought by household

servants seeking to educate themselves, the regular newspaper advertisements between 1755 and 1770 claimed it "a very proper Christmas-Box or New Years Gift for Servant Maids", suggesting the main market was purchases by the Mistresses of significant households for their staff as gifts.

From the private library of Lady Fanny Bridges née Fowler (1746-1825). Lady Bridges was the wife of Sir Brook William Bridges, mother-in-law to Jane Austen's brother Edward and the grandmother of Jane Austen's favourite niece and regular correspondent, Fanny Knight. She lived at Goodnestone Park in Kent. By virtue of Edward's marriage to Elizabeth Bridges, Jane Austen was a regular guest at Goodnestone Park and began writing "*First Impressions*" (a.k.a. "*Pride & Prejudice*") after a visit in 1796.

Another daughter of Lady Bridges, also named Fanny (1771-1805), married Lewis Cage in 1791 and had in turn a daughter named Fanny (1793 - 1874) who became Lady Fitzwalter Fanny Bridges when she married her first cousin. It has been suggested that this Fanny, who after the death of her parents in 1805 moved to live with the then Dowager Lady Fanny Bridges at Goodnestone Park and was a close friend, relative and correspondent of Fanny Knight was likely the inspiration for the protagonist in Austen's 1813 novel, *Mansfield Park* given the many common or similar aspects of her life to that of the character "*Fanny Price*".

A practical and illuminating insight into the world of a Georgian household female servant, the level and breadth of knowledge and skills required and their levels of literacy at



Goodnestone Park during the time Jane Austen was a regular visitor. A rare, early edition with intriguing provenance.

§ There are only two holdings in OCLC for this edition: 1759 Owen imprint, LOC ; 1759 Fuller imprint, Indiana.

§ Maclean pp.75-77, note 2; Axford p.256; Biting p.247. cf, other editions: Cagle 782; Oxford, p.83 note; Vicaire 465; Lehmann pp.106-7. Not in ESTC; cf the Fuller imprint T170669.

<sup>1</sup> Cagle consistent with Maclean states, first published 1754 as "*The Young Woman's Companion; or the Servant-Maid's Assistant*", reprinted in 1755 with a new title and then twice reprinted in 1759 once with this imprint and once with the imprint "J Fuller", both styled Second Editions. Oxford and Lehmann suggest first published 1753, which Maclean treats as a separate work.

<sup>2</sup> Title page of the 1753 edition.

<sup>3</sup> Lehmann, Gilly. *The British Housewife: cookery books, cooking & society in 18th-century Britain*. Tonnes : Prospect Books, 2003, p. 430.

Item #11310

**\$7,500 AUD | \$39,750 HKD**

## [43] KADIR, S ABDUL

*Cookery Book for Indonesian Food (Rijsttafel)*

[Indonesia ?]<sup>1</sup> : The Author, undated, circa 1950<sup>2</sup>. First and only edition. Printed by Ten Hagen, The Hague. In English

Octavo (180x115mm) orange stiff card printed wrappers, stapled, 18,[2]pp. Rear wrapper lightly soiled, else crisp, clean and bright.

¶ There are thirty-one recipes for rice dishes, sambals, salads, roedjaks and Indonesian curry dishes, mostly using chicken. Written in the ingredient/method format, the recipes use Dutch, Indonesian and English names for various ingredients, particularly spices. The measurements are by volume e.g., tea-spoon and cup. The author is unknown.

Rare. An enticing and authentic collection of dishes for the signature colonial dish of the Dutch East Indies, Rijsttafel.

§ OCLC records only one holding, Michigan State.

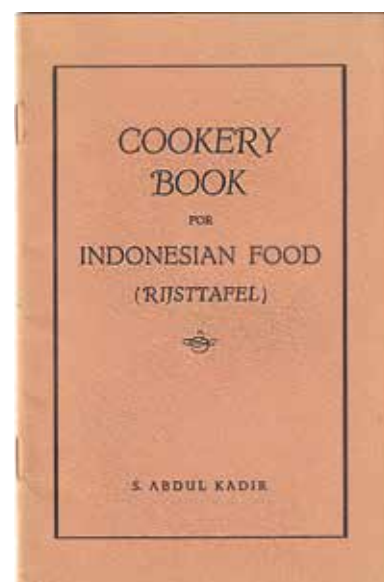
§ Not in Witteveen & Cuperus.

<sup>1</sup> The introduction suggests this was possibly a promotional booklet, perhaps issued by an Indonesian Hotel for tourists to take home after a visit to Indonesia. The spices are described in a mixture of Dutch, Indonesian and English. The reference to "before the war" could mean WWII or more likely the Indonesian National Revolution 1945 - 1949. Witteveen & Cuperus is generally considered comprehensive suggesting it was not published in the Netherlands.

<sup>2</sup> Michigan State date it to circa 1960. A date closer to the revolution makes more contextual sense. Ten Hagen were active printers during the early 1950s.

Item #11147

**\$350 AUD | \$1,855 HKD**





#### [44] KAI, THAM YUI. (ED). (1925 - 1996)

##### *Cookery by Tham Yui Kai: Part II.*

[Singapore] : [The Author], November, 1968. First (and only) Edition. Printed by Boon Hua Printing Co. Price \$4.00. Preface by Huang Kek Chee.

Octavo (190x130mm) colour printed light card wrappers, [24],189,[3]pp. Colour photographic frontispiece, portrait of the author; six pages of colour photographs of various dishes, folding page with colour photographs of ingredients. Advertisements to front and rear endpapers. Bilingual: traditional Chinese/English. Wrappers lightly scuffed and soiled; spine small loss to tail, corners bruised and creased; small closed tear to margin of p.153; owner name in ink to wrapper verso.

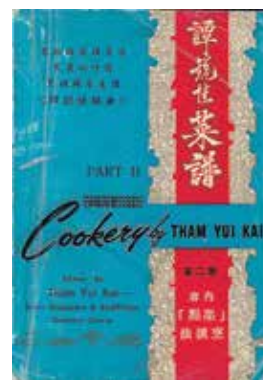
¶ The author began cooking professionally in the late 1950s as a trainee under Master Luo Cheng at the prestigious Cantonese fine dining institution, the Cathay Restaurant in Orchard Road, Singapore. In 1962, Chef Kai opened his own restaurant the Lai Wah, serving authentic Cantonese cuisine<sup>1</sup>. Together with his training colleagues Chefs Lau Yoke Pui, Sin Leong and Hooi Kok Wai, (who also each opened their own acclaimed establishments) they became known in Singapore as the “Four Heavenly Culinary Kings” each serving their own versions of Cantonese cuisine as taught by their Master with their own signature dishes. The chefs met regularly to discuss new ideas and recipes many of which became iconic Singaporean dishes such

as Singapore’s Chilli Crab. Together they are credited with establishing Singapore’s culinary reputation for Cantonese inspired cuisine.

Most famously, in 1964, the Four Heavenly Culinary Kings debuted for the Chinese New Year, their version of the now traditional ritual dish Lo Hei Yee Song (“Prosperity Toss”) or Yu Sheng, (鱼生) a dish of slivers of raw fish, shredded carrot and daikon, pickled ginger, condiments, flavourings and a plum sauce, served unmixed on a plate. Diners then toss the ingredients high in the air with chopsticks while making loud wishes for good fortune, health, and success.<sup>2</sup>

From the 1960s onwards, Chef Kai also gave regular cookery classes in person in community centres, such as the Singapore Queenstown Women’s Association, weekly on Radio Singapore, and regularly on both Singapore television and Singapore Rediffusion, (an early cable service). Many of the lessons were then published as books from 1968 onward.

Book II, published the same year as Book I, contains eighty two recipes written in traditional Chinese and English. The dishes are a mixture of simple and complex using a wide range of traditional and luxurious ingredients. Measurements are given in Tahs and Kati, with a conversion chart for ounces at the front. Written in the ingredient/method format, Chef Kai’s recipes provide expanded instructions on



the preparation of many of the ingredients before giving a detailed explanation of the final cooking and assembly of the dish; making them suitable for professional as well as domestic use.

Rare. An excellent compilation of interesting and less common Cantonese inspired recipes showing the range and innovation of one of Singapore’s great and influential chefs of the 1960s and 1970s.

§ Not recorded. Despite publishing a number of cookbooks in English and Chinese between the 1960s and 1996, institutional holdings of works by Tham Yui Kai worldwide are scarce; only 20 holdings in total for all editions of all works, whether in English, Chinese or Bilingual.

§ Not in Newman.

<sup>1</sup> The Lai Wah continues to trade under the direction of Chef Kai’s son.

<sup>2</sup> Koe, Amanda Lee. “Into the Melting Pot: food as culture” *Biblio-Asia* Vol 9, Issue 3 2013 pp.30-33.

Item #11330

**\$350 AUD | \$1,855 HKD**

#### [45] KAN, JOHNNY (1906 - 1972) AND LEONG, CHARLES L (1911 - 1984)

##### *Eight Immortal Flavors.*

Berkeley : Howell-North Books, 1964. Fourth impression, first published 1963. Foreword by James Beard.

Octavo (235x155mm) colour illustrated dust jacket, yellow-gold cloth boards, 246,[2]pp. Signed to the front free-endpaper “Cordially Johnny Kan”. Dust jacket spine faintly sunned, edges lightly creased, some wear; top edges lightly soiled; several small signs of kitchen use not affecting the text, otherwise near fine.

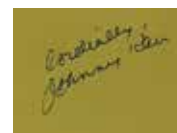
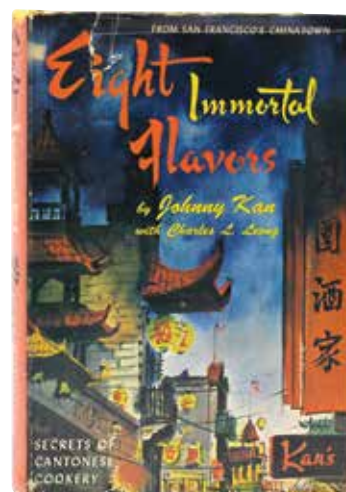
¶ Johnny Kan grew up in Portland, Oregon, a boyhood friend of James Beard. After his family moved to San Francisco, Kan became an entrepreneur in hospitality wholesaling peanuts, working in bakeries, inventing Chinese flavours for ice-cream such as ginger and lychee etc, eventually opening a fine-dining Chinese restaurant, Cathay House, with a business partner in 1939. Kan’s vision for Cathay House was for true Chinese cuisine to be rescued from the depths of the chop-suey houses that most Americans equated with Chinese food and restored to the heights of fine dining and culinary appreciation. WWII and a partnership dispute interrupted Kan’s vision but in 1953 he opened his own restaurant Kan’s in the heart of San Francisco’s Chinatown, which became the benchmark restaurant for fine-dining

Chinese cuisine and fine dining more generally throughout the USA.

Feted by critics including Claiborne and Beard, Kan’s was filled daily with a who’s who of stars, notables and gourmands. Kan is also credited with the introduction of the ‘Lazy Susan’ to the dining table, for introducing open kitchens to show how Chinese food is properly cooked, for initiating San Franciscans (and American’s) into Chinese haute cuisine and for teaching the movie star (and accomplished chef) Danny Kaye how to cook Chinese.<sup>1</sup>

*Eight Immortal Flavors*, (Salty, Bland, Sweet, Sour, Bitter, Hot, Fragrant and Golden) contains approximately 600 recipes, all authentically Cantonese. Reflecting Kan’s restaurant menu there are no American-Chinese dishes e.g, chop-suey, chow mein, egg rolls etc. Many of the most popular dishes are included, but Kan’s signature dish, Peking Duck, which was only available if pre-ordered a day in advance, is not. There are lengthy detailed helpful essays on ingredients, techniques, drinks and menus.

An excellent signed early printing of one of the landmark works on authentic Chinese cuisine in America.



§ Although well held by US institutions, OCLC only records one holding of any edition in Asia or Oceania; National Library of Australia

§ Newman.

<sup>1</sup> Chan, April. “Johnny Kan: The Untold Story of Chinatown’s Greatest Culinary Ambassador” *California History* Vol. 94, No. 4 (Winter 2017), pp. 4-22

Item #11162

**\$250 AUD | \$1,325 HKD**

[46] KHIN MAUNG GYI, JOSEPHINE. [LAM CHOY SHEUNG]

*Chinese Dishes*

[Colombo] : The Associated Newspapers of Ceylon, December 1955. First edition. In English. Printed by the Wesley Press, Welawatte.

Octavo (220x145mm) colour illustrated stiff card wrappers, 81,[1],vi,pp. Wrappers lightly soiled; spine lightly chipped; owner name to front wrapper verso and rear wrapper, "Mrs C O Thomas 'Greenwood Estate, Gulgadara, Ceylon 9th March 1956"; pages lightly agetoned; lightly wormed; small signs of kitchen use; leaf styled bookmark laid in.

¶ *Chinese Dishes* contains 161 recipes written in a mixture of longhand and ingredient/method format. The recipes are a mixture of recipes of Southern Chinese and Chinese/South-East Asian origin representing a unique fusion of Chinese and local cuisine. There are several mentions of Malay-Chinese ingredients such as balucan. Several dishes seem as much English as Chinese, particularly those for fried

fish. Half the salad recipes appear European. Intriguingly there are ten recipes for the apocryphally Chinese dish, chop-suey, including one described as Hong Kong Chop-Suey.

The author is unknown. The preface suggests she had Chinese parents. Her name suggests she married someone from Burma/Myanmar. No contemporary record of publication could be found. Greenwood Estate is a tea plantation in Sri Lanka.

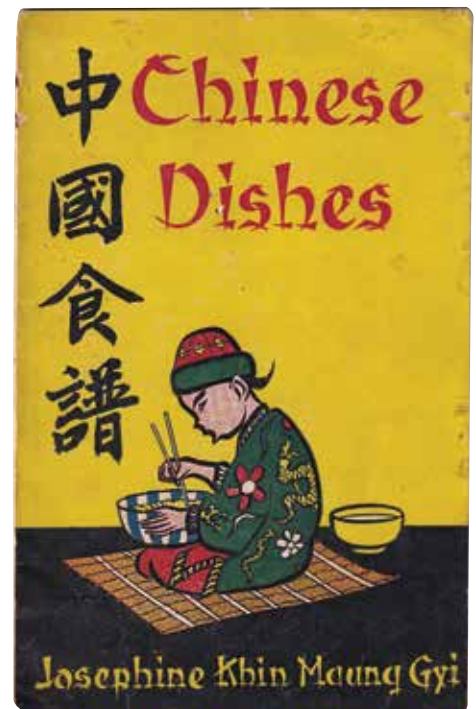
An unusual and scarce illustration of the adaptability of Chinese cuisine in South Asia.

§ OCLC records only one holding, Stonybrook. National Library of Sri Lanka only holds the 3rd edition.

§ Newman. Not in Axford.

Item #11066

**\$500 AUD | \$2,650 HKD**



[47] KWON, GEORGE I [GEORGE IEL-CHOONG] & MAGPIONG, PACIFICO [VICTOR PACIFICO (1906-1967)]

*Oriental Culinary art: an authentic book of recipes from China, Korea, Japan & the Philippines*

Los Angeles : George I Kwon, 1933. First Edition. Printed by Wetzel Publishing Co, Los Angeles. Foreword by Essie L Elliott.

Octavo (185x130mm) reverse binding and pagination, publisher's original dark blue linen grain cloth, gilt decorated and titled upper board and spine, 115,[1]pp : [1-6]<sup>8</sup>, [7]<sup>10</sup>. Spine head and foot very faintly rubbed; gift inscription to the rear free end-paper "June 21 1933 Paul R Jones to his sweet sulsi-yalsi wife Estrellita" ; very faint offset toning to endpapers.

¶ An intriguing collection of 110 Chinese, Korean, Japanese and Filipino recipes. The recipes are grouped by course rather than cuisine and are written in a mixture of longhand and ingredients/method formats.

Although over half the recipes are Chinese or Chinese-American (e.g., 21 recipes for chop-suey), *Oriental Culinary Art* is notable as one of the first American cookbooks to include Korean and Filipino recipes. In contrast to the Chinese recipes (which were compiled by the authors) the Korean and Filipino recipes are quite traditional and authentic and appear drawn from the authors' personal experience and families. The recipes include kim-chi (Korean pickled cabbage), Korean rice cake (tteokbokki),"kot-choo-jang jige" (gochujang jjigae, a spicy Korean paste made into a stew), mando (Mandu or Korean dumplings), lechon

(Filipino roast pig), adobo, and Dinogo-An (Filipino fried blood and organs of a pig).

The authors graduated from UCLA in 1932 at the height of the Depression. Unable to find work as graduates in their fields of political science and education, they worked in a cafe and grocery store, before entrepreneurially self-publishing *Oriental Culinary Art*<sup>2</sup>. Unusually printed with reverse pagination in the oriental fashion.

Scarce. A near fine copy of one of the earliest American collections of Korean and Filipino recipes.

§ OCLC records 23 holdings in the United States, but no holdings anywhere else.

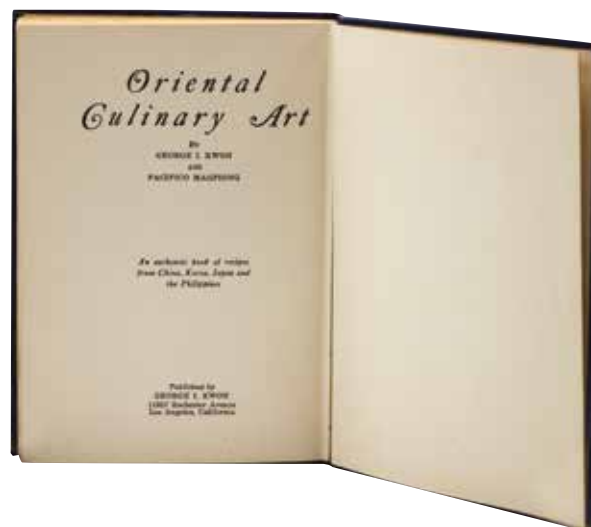
§ Bitting p.266; Cagle & Stafford 426; Brown 178; Axford p.309; Newman.

<sup>1</sup> Jones (1885 -1957) was an entomologist working for the California Department of Agriculture, his wife Estrellita was an illustrator in the film industry.

<sup>2</sup> "Asian American Heroes and Pioneers Bruins", UCLA Alumni Connect, May 2017.

Item #11145

**\$1,200 AUD | \$6,360 HKD**





## LARMAT, LOUIS (1890 - 19???)

*Atlas de la France Vinicole: publié sous le haut patronage due comité national des appellations d'origine des vins et eaux de vie, du comité national de propagande en faveur du vin, du syndicat national du commerce en gros des vins, cidres, spiritueux et liqueurs de Franc.*

¶ “The relationship between maps and wine is a very intimate one. Wine is, after all, the unique agricultural product whose price depends entirely on where it comes from. ... There is one classic wine atlas Louis Larmat’s *Atlas de la France Vinicole*... published with the help of the French wine authorities in the 1940s. It is incomplete, even of France, but some of its maps are masterpieces which will not be surpassed.”<sup>1</sup>

Between 1935 and 1939 French appellation laws were issued to cover the wine industry to address fraud and adulteration and in response to the depression caused by phylloxera. The laws defined the rules for the production of wine by region, type and quality. With the support of the then Minister of Agriculture, Joseph Capus (also Chairman of the INAO), a set of wine atlases was commissioned by the CNAO/INAO to complement these laws. Eleven Atlases were proposed, and six were published between 1941 and 1947; of which this, Tome I was the first to be published.

In each volume the detailed rules of the relevant AOC were set out, informed by general and regional maps. The maps are exquisitely drawn detailing effortlessly yet precisely the contours, elevations and other details relevant to the terroir. In recognition of their excellence, the Larmat Atlases were honored with the Prix d'Agriculture - Gold Medal of the National Academy of Sciences, Literature and Arts of Bordeaux, and the Gold Medal of the Academy of Agriculture of France.

Not much is known about Larmat or the publication of the maps, as they were mostly published during the German occupation of France. He was a French cartographer who made his debut publication in 1924 in Provence. During the 1930s and 40s, he was a publisher in Paris with two separate business addresses. In addition to the atlases (later imprints and editions were in a smaller format) Larmat published two further volumes commissioned by the INAO post war, *Le Vignoble Girondin* (1947) and *Le Vignoble et le Vin de Champagne* (1951).

<sup>1</sup> Hugh Johnson, *World Atlas of Wine*, London : Mitchell Beazley, 1971.



### [48] Tome I - “Les Vins de Bordeaux”

Paris : Louis Larmat Éditeur, 1941. First Edition. Printed by Georges Girard Imp, Paris. Prefaces by J Capus, Roger Descas, and M Salles with contributions for each appellation by a member of the relevant appellation committee.

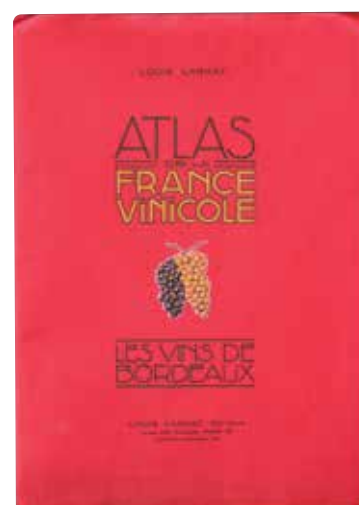
Folio (445x325mm) unbound loose sheets as issued in the publisher’s original illustrated red heavy paper portfolio, [32]pp. Eight large polychrome lithograph folding maps; monochrome engraved tailpieces to each signature. Multilingual: parts of the text are in French, German, English and Italian. As originally issued.

The maps (each 620x445mm) are 1. Carte Générale; 2. Médoc - Haut-Médoc; 3. Graves - Graves Supérieures - Cérons; 4. Région de Sauternes et Barsac; 5. Saint-Émilion - Pomerol - Lalande de Pomerol - Néac - Cotes de Canon-Fronsac; 6. Entre-deux Mers - Graves de Vayres Sainte-Foy-Bordeaux; 7. Loupiac - Sainte-Croix-

su-Mont Premières Cotes de Bordeaux Cotes de Bordeaux-Saint-Macaire; 8. Blayais - Cotes de Blaye Bourgeais - Cotes de Bourg. Portfolio edges faintly soiled; top right corner of loose sheets gently bruised, maps fine, crisp and bright. A near fine copy.

Publication of the first volume in the Atlas was announced in 1939 to be sold for 250FR. Delayed by the commencement of World War II, it nevertheless proceeded and was published in 1941 at the height of the German occupation. Due to the quality of the maps, perhaps apocryphally, the first two volumes of the Atlas are said to have helped the allies navigate and defeat the Germans in both Bordeaux and Burgundy.

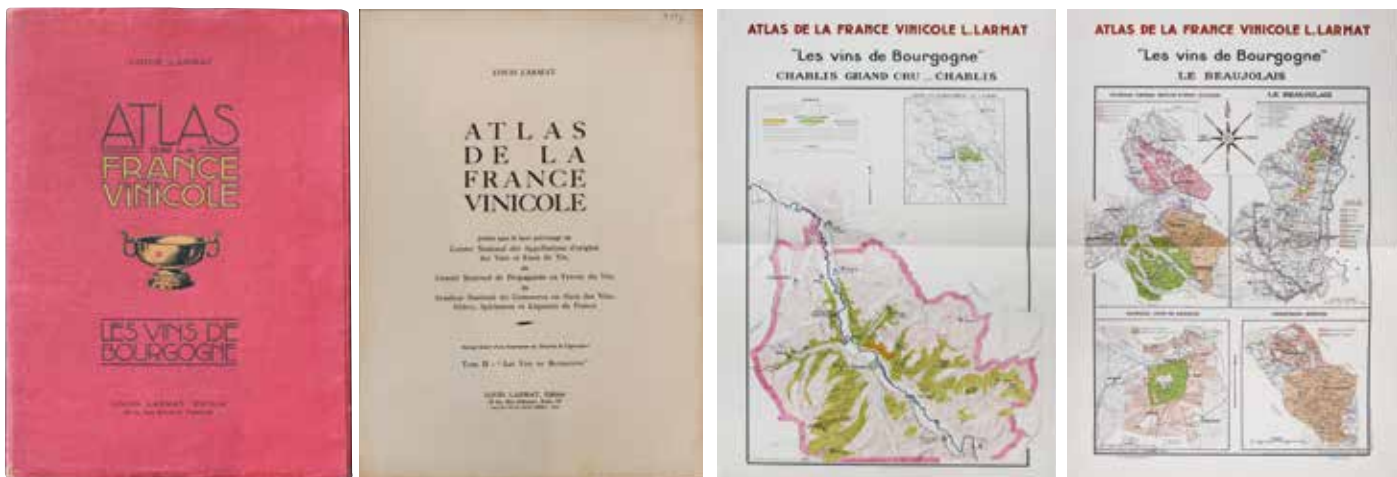
An excellent monograph with maps defining all of the appellations of Bordeaux and not just the celebrated ‘growths’. In many respects, a significant landmark in the literature on French wine, and still relevant today.



Rare, particularly in this near fine condition.

Item #11315

**\$3,000 AUD | \$15,900 HKD**



#### [49] *Tome II - "Les Vins de Bordeaux"*

Paris : Louis Larmat Éditeur, 1942. First Edition. Printed by Georges Girard Imp, Paris. Prefaces by J Capus, Roger Descas and Françoise Bouchard with contributions for each appellation by a member of the relevant appellation committee.

Folio (445x325mm) unbound loose sheets as issued in the publisher's original illustrated red woven paper portfolio, [4], 56pp. Five large polychrome lithograph folding maps; monochrome engraved tailpieces to each signature. Multilingual: parts of the text are in French, German, English and Italian. As originally issued.

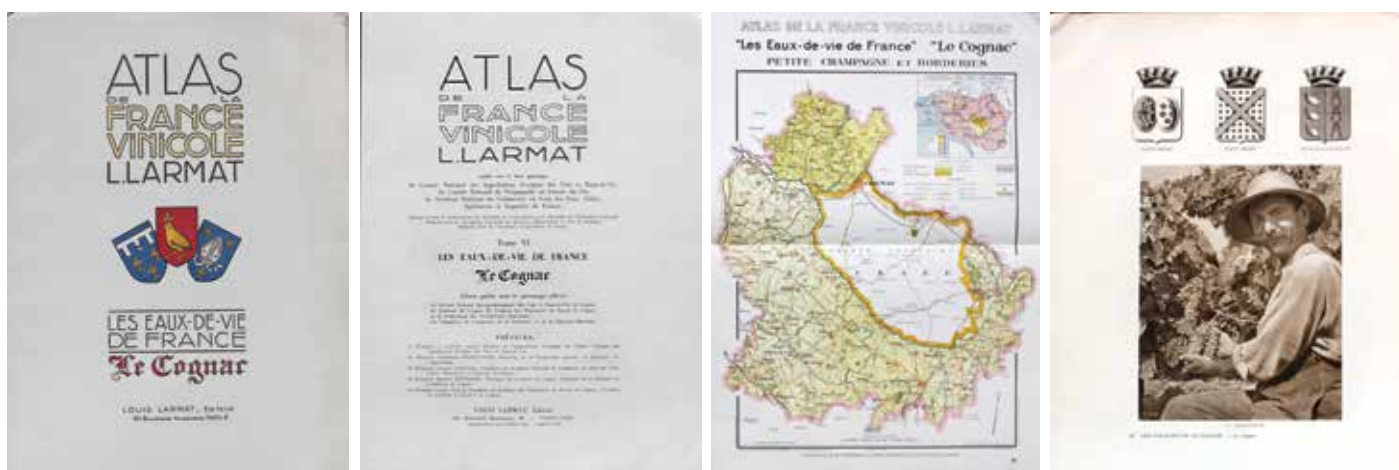
The maps are 1. Chablis Grand Cru - Chablis (625x450mm); 2. La Côte de Nuits (double fold) (1200x445mm); 3. La Côte de Beaune (double fold) (1200x445mm); 4. La Côte de Châlonnaise - Le Mâconnais (double fold) (1200x445mm); 5. Le Beaujolais (650x445mm).

Portfolio edges lightly rubbed, rear a trifle scuffed; small blemish to front inside cover. First gathering lightly and evenly agetoned; ink notation to top corner and very small closed edge tear to p.[1]. Otherwise a near fine copy.

An important and rare monograph on the wines of the Chablis, Burgundy and Beaujolais. The first definitive commercial statement of the appellation rules of the region, beautifully illustrated with maps that remain relevant today. Highly sought after. Near Fine

Item #11224

**\$3,000 AUD | \$15,900 HKD**



#### [50] *Tome VI - "Les Eaux-de-Vie de France Le Cognac"*

Paris : Louis Larmat Éditeur, 1947. First Edition. Printed by Georges Girard Imp, Paris. Prefaces by J Capus, Raymond Braconnier, Gabriel Verdier, Maurice Hennessy and Lucien Roux with contributions for each appellation by a member of the relevant appellation committee.

Folio (445x325mm) unbound loose sheets as issued in the publisher's original illustrated cream heavy paper portfolio, 47,[1]pp. One folded sheet of graphs and sample ageing labels; six large polychrome lithograph folding maps; monochrome engraved tailpieces to each signature; numerous sepia héliogravure

illustrations relating to Cognac production. Multilingual: parts of the text are in French, German, English and Italian. As originally issued.

The maps are I. Carte Générale Le Cognac (525x710mm); II. Grande Champagne (620x445mm); III. Petite Champagne et Borderies (620x445mm); IV. Fins Bois (620x445mm); V. Bons Bois (620x445mm); VI. Bois Ordinaires & Bois Communs dits a Terroir.

Portfolio edges faintly soiled; top right corner of loose sheets gently bruised, maps fine. Otherwise a near fine copy.

An excellent monograph, a beautiful collection of appellation maps and an important addition to the wine literature on the Charente and the production of Cognac.

Scarce.

Item #11316

**\$1,800 AUD | \$9,540 HKD**



## [51] LEE, M P

### *Chinese Cookery: a hundred practical recipes*

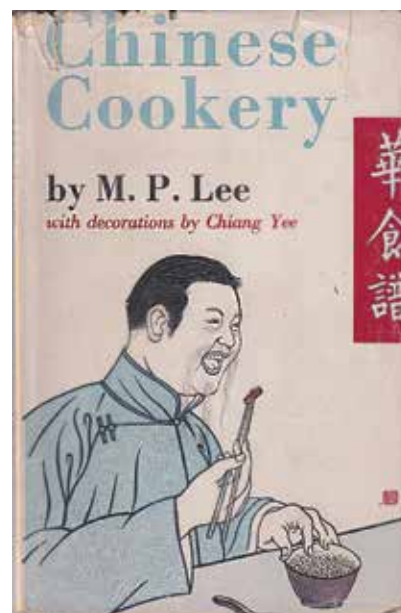
New York : Transatlantic Arts, Inc, 1945. First US Edition. First published in the UK by Faber & Faber in 1943. printed by Duenewald Printing Corporation, ostensibly from the UK edition plates.

Octavo (195x125mm) colour illustrated clipped dust jacket, beige cloth boards, [2],74,[4] pp. Dust jacket illustration and six in-text decorations by Chiang Yee. Dust jacket spine lightly sunned, faintly soiled, faint shelfwear, several small closed tears, comical facial hair added in faint pencil to image; edges lightly chipped, small discrete loss, some creasing; cloth boards near fine; internally bright, crisp and clean.

A slim but serious work on Chinese cookery published in the West during WWII. The jacket flap notes that *"Chinese Cookery is especially suited to wartime conditions; its nutritive value is high, little meat need be used, and with limited materials great variety can be obtained"* and in the Introduction under General Directions, the author notes that *ninety-seven [of the 100] recipes can be cooked with ordinary English foodstuffs and these recipes can be used at any time of the year.... a sufficient amount of lard is obtained in each ration, and to use it in cooking vegetables is a very nutritious use in war-time."*

The practical and nutritious values of Chinese cuisine are emphasised. Practical advice for substitute ingredients is also given: e.g., *"Bovril, Oxo or Marmite, which has a vegetable basis can be a good substitute when soy bean sauces is unobtainable [diluted with water at the ratio of 1 to 3]"*. The recipes are grouped in five chapters: Rice and Noodles, Poultry and Meat, Fish and Eggs, Soups and Vegetables and Salads. In keeping with the war time and rationing theme, many of the dishes use offal and more modest meat cuts and the recipes are economic and use a wide range of available vegetables. A number of the recipes are clearly authentic, notwithstanding wartime deprivations and the cooking methods, seasoning and serving well explained. The appendix listing London stores and restaurants where ingredients can be obtained included in the UK edition, is omitted in this edition.

Lee was a pseudonym for Li Mengbing (or Mengping), a diplomatic secretary in the Chinese Embassy in London<sup>1</sup>. Chiang Yee (1903-1977) was a Chinese poet, author, artist who lived in England between 1933 and 1955. During this time he wrote and illustrated a popular and well regarded series of observational memoirs *"The Silent Traveller"*; for which in 1977 he was nominated for the Nobel Prize for literature.



An important and beautifully illustrated work in the canon of Chinese cookery books in the West.

§ Although institutionally well held in North America, Europe and Australia, OCLC records only two holdings in Asia: Taiwan University and the National Library of China § Newman;

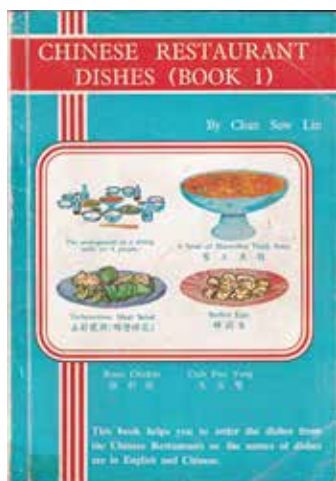
<sup>1</sup> Bevan, Paul & Ors. *Chiang Yee & his Circle: Chinese Artistic & Intellectual Life in Britain, 1930-1950*. Hong Kong : Hong Kong University Press, 2022.

Item #11040

**\$300 AUD | \$1,590 HKD**

## LIN, CHAN SOW

*Miss Lin was a private cooking schoolteacher teaching Chinese cookery between the 1950s and 1980s in Malaya, Malaysia and Singapore. Originally an English teacher, (although she had also studied Domestic Science whilst a schoolgirl at a convent school in Kuala Lumpur) she was selected by the Federated States of Malaya government to be come a domestic science teacher (as part of a move to reform education for girls in Malaya at the time) and undertook a brief intensive course on domestic cookery. She made a name for herself during the 1950s and 1960s teaching Chinese cookery to the wives of Western ex-patriates (particularly British servicemen) working in Malaysia. At some point, early in her career she spent considerable time in Canton and Hong Kong to observe and learn more about Chinese cookery. She moved to Singapore in 1961 and conducted classes from her homes Kuala Lumpur and in River Valley Road Singapore for the next several decades.<sup>1</sup> For most of the 1960s she was the Chinese Cookery expert for the Straits Times newspaper providing recipes to the Woman's pages. She self-published a number of cookery books for restaurant and regional Chinese cooking as practiced in Malaysia and Singapore. <sup>1</sup> Straits Times 11 January 1962, p.10*



## [52] *Chinese Restaurant Dishes (Book 1)*

Singapore : Chan Sow Lin, 1962. Third edition, first published 1956. Printed by the Standard Engravers & Art Printers, Kuala Lumpur. price \$3.50. Forewords by A W Lacey, A F Young and Joyce Pumfrey

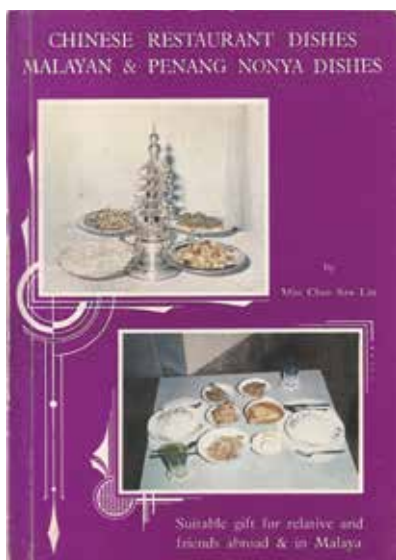
Octavo (195x135mm) colour illustrated stiff card wrappers, [26],102pp. Irregular pagination. Wrappers lightly soiled, edges lightly rubbed; tape marks to spine foot; top-edge a trifle dusty. Almost Near Fine.

Scarce.

§ OCLC records only two holdings: Stonybrook and the Culinary Institute of America § Newman.

Item #10908

**\$350 AUD | \$1855 HKD**



[53] *Chinese Restaurant Dishes, Malaysian & Nonya Dishes including Hong-Kong, Shanghai & Peking Restaurant Dishes Book II.*

Kuala Lumpur : Chan Sow Lin, 1968. Third edition. Printed by The Standard Engravers & Art Printers, Kuala Lumpur. Price \$3.75

Octavo (190x130mm) pictorial purple stiff card wrappers, [30],109,[3]pp. Irregular pagination. Four pages of colour illustration. Faint creasing. Near Fine

Scarce. An excellent copy.

§ OCLC records only two holdings: University of Georgia and Michigan State.

Item #10948

**\$350 AUD | \$ 1,855 HKD**

[54] *Chinese Restaurant Dishes [75 recipes].*

Kuala Lumpur : Chan Sow Lin, 1962. Fourth Edition, first published 1959. Printed by the Standard Engravers and Art Printers, Kuala Lumpur. Price \$3.70

Octavo (190x135mm) illustrated blue stiff card wrappers, stapled, [176]pp. Wrappers lightly soiled, some faint foxing, top edge trifle dusty. Owner initials to titlepage.

Scarce. A very good copy.

§ Unrecorded in this edition.

Item #11067

**\$350 AUD | \$1,855 HKD**



[55] *Hong-Kong, Shanghai & Peking Restaurant Dishes*

Kuala Lumpur, Malaya : The Author, 1961. Second edition. First published 1960. Printed by The Standard Engravers & Art Printers, Kuala Lumpur. Price \$3.75.

Octavo (195x135mm) original illustrated colour stiff card wrappers, flush-cut edges, 74 leaves, (ostensibly [32],108pp, but with unusual pagination in the recipe section). Wrappers lightly soiled, faint crease, small chip to fore-edge; owner name in ink to wrapper verso; small signs of kitchen use.

¶ Published before Miss Chan moved from Kuala Lumpur to Singapore. There are 18 pages of various cooking classes and dinners hosted by Miss Chan, two in-text colour photographic plates and five further in-text pages of black and white photographs of various dishes.

This version of *Chinese Restaurant Dishes* has approximately 120 clearly written recipes (a bit more than half Cantonese) with the names of the recipes in English, Chinese, and romanised Cantonese organised in the following chapters: Sharksfins (sic); Bird's Nests; Chicken; Duck;

Pork; Beef; Prawns, Fish & Crab; Steamed Food in Boiler; Soups; Noodles; and Rice. Following the excellent recipes, there is a glossary in English, Chinese, and romanised Cantonese of ingredients and a directory of where to buy ingredients and kitchenware in the UK, Malaysia, Australia and the USA.

When compared with Miss Chan's earlier books, this copy of *Chinese Restaurant Dishes* shows the extent of the Chinese diaspora throughout South East Asia and the cohesive nature of Chinese cuisine regardless of its location. When compared to each other the various books also show the rapid development of Western interest in learning to prepare and eat increasingly more complex and traditional Chinese dishes.

Scarce. An excellent copy.

§ OCLC records only one holding, Los Angeles Public Library.

Item #10949

**\$350 AUD | \$1,855 HKD**





[56] LLEWELYN, MRS A E (ED). [MORAG]

*The Y.W.C.A. of Malaya Cookery Book: a book of culinary information and recipes compiled in Malaya*  
[*The Y.W.C.A. International Cookery Book of Malaya*]

Kuala Lumpur : The Y.W.C.A of Malaya, 1962.  
Ninth Edition. First published in 1932. Printed  
by Printed by Printcraft Ltd, Kuala Lumpur.

Octavo (215x145mm) quarter bound blue  
cloth, yellow printed boards, flush cut edges  
x,245,xi-xxiii,pp. Foreword by Frances E  
Frock, President Y.W.C.A. of Malaya. Fourteen  
full page in-text illustrated local advertisements.  
Illustrations of local produce. Simple  
illustrated headpieces to most chapters.

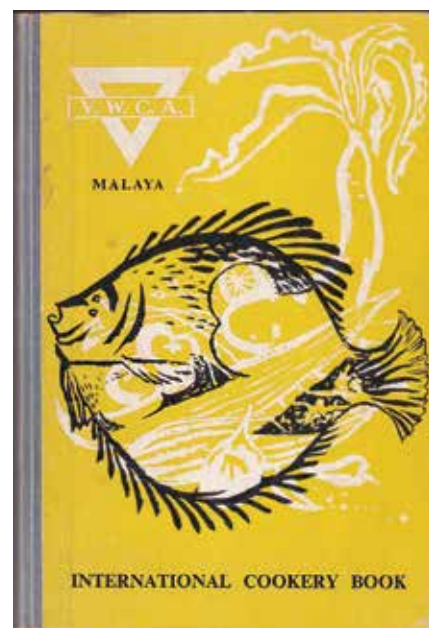
Boards edges faintly worn, corners gently  
rubbed; spine lightly sunned, head and tail  
lightly worn; a few small signs of kitchen use;  
internally near fine.

The Y.W.C.A. of Malaya was established  
in 1875. In 1931, at the Y.W.C.A. Malayan  
Conference in Ipoh, the publication of a  
cookery book was proposed to preserve the  
various dishes taught at the Y.W.C.A. Cookery  
classes had been offered for some years.  
Although originally designed to teach Western  
dishes, by the 1930s the classes also taught  
Malayan dishes to an audience of local and  
ex-pat residents. In 1932 *The Y.W.C.A. Cookery  
Book of Malaya* was published, with a print  
run of 1000 copies.<sup>1</sup> Already unusual for an  
expat cookery book, there were in addition to  
the usual Anglo-French cosmopolitan receipts,  
significant references to local cuisine and

produce contributed by experts: Holtum, the  
director of the Botanical Gardens in Singapore  
on cultivating salad plants and providing an  
illustrated list of indigenous local ingredients  
with the Malay and Chinese names; Bertwhistle  
the Fisheries officer on local fish; and Furtado  
on local Indo-Malay cooking terms and items.

Llewellyn arrived in Malaya in 1934 with  
a diploma in domestic economy from the  
University of London. In 1936 she gave  
cooking classes in Kuala Lumpur on behalf of  
the Y.W.C.A. Llewellyn was the 3rd editor of the  
Cookery Book, editing the 5th to 9th editions  
between 1946 and 1962. Local dishes had  
been included in the earlier editions, but under  
her editorship, the number of local recipes  
significantly increased with separate chapters for  
Malay, Indonesian, Chinese and Indian cooking  
(there are also many such recipes in the general  
chapters, particularly relating to baking). A  
bilingual section on meal planning and cooking  
techniques was also added. Later editions such  
as this ninth edition became the official domestic  
economy textbook in Malaya schools. Malay and  
Chinese measures used in some recipes.

In the introduction to the ninth edition, Mrs  
Llewellyn sketches out further improvements to  
be added to later editions. Unfortunately this  
was her final contribution and the final edition  
published as she returned to England in 1966.



A significant reference on Malay and Anglo-  
Malay cooking of the mid-twentieth century.

Scarce, as tightly held, an excellent copy.

<sup>1</sup> Tan, Bonny. *In Cookery We Trust: The YWCA Cookery Book (1932-1964)*, BiblioAsia Vol 9, Issue 3

Item #11331

**\$350 AUD | \$1,855 HKD**

[57] [LORD AND LADY NORTHCLIFFE]

[*Menu*] *Sutton Place Déjeuner du 8 Juin 1909*

(140x90mm) heavy stiff cream card, all edges  
gilt, gilt titled and printed to one side, with  
thirteen autographs to the verso in pencil. Stiff,  
crisp, recto faintly soiled.

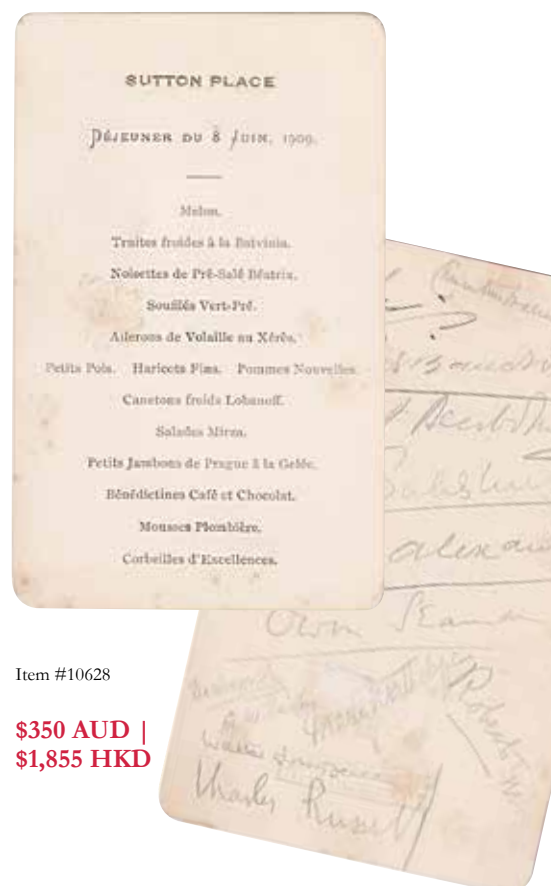
In June 1909 the first Imperial Press Conference  
was held in London bringing together publishers  
and journalists from across the British Empire  
to discuss the functions of the press in the Empire.  
This led to the creation of the Empire Press  
Union, which later became the Commonwealth  
Press Union. The conference was a week long  
and country wide event. In addition to the  
formal conference events there were a number  
of social engagements.

Lord Northcliffe (Alfred Harmsworth 1865-  
1922) was a British newspaper and publishing  
magnate. He owned the Daily Mirror, the Daily  
Mirror and The Amalgamated Press amongst  
many other publishing assets and was a dominant  
figure in popular journalism and publishing  
during the Edwardian era. He participated widely  
in the conference and was active in the ensuing  
Empire Press Union which later become the  
Commonwealth Press Union.  
On the 9th June after the resumption of the  
Conference at the Foreign Office, the delegates

went by special train to Northcliffe's leased  
estate Sutton Place, Guildford in Surrey where  
they were his guests for lunch. Sutton Place  
is a Grade I listed Tudor Mansion constructed  
during the time of Henry VIII [ca.1525].

The guests who signed the menu were:  
Viscount Esher, The Marchioness of Salisbury  
(wife of the British Statesman and member  
of the Queen's Court), the Lady Clementine  
Waring, Earl Roberts (Commander in Chief  
of the Armies), Lord Desborough (politician),  
Mr Gerald Balfour (politician), Mr George  
Alexander (the English stage actor and  
producer), Mr Owen Seamen (the publisher  
of Punch, poet and journalist), Mr Charles  
Russell, Walter Lawrence (British and Indian  
Statesman), Mr Herbert Beerbohm Tree (actor,  
director and theatre manager) and their host  
Lady Mary Northcliffe. One signature could  
not be identified

A rare ephemeral item illustrating the  
confluence of class, politics, journalism, the arts  
and publishing during the Edwardian period  
and the importance of social occasions in  
earnest meetings of delegates from across the  
British Empire.



Item #10628

**\$350 AUD | \$1,855 HKD**

## [58] LUMSDAINE, JACK [1895 - 1948]

*The Sydney Flour Song: Sydney Flour is our Flour, we use it every day.*

Sydney : Sydney Flour Pty Ltd, undated, circa 1945.

Bifolium (285x210mm) illustrated cover, sheet music for voice and piano [4]pp. Pages very faintly creased, faint soiling not affecting the text, small closed tears to the top and bottom edge margins; else bright crisp and clean.

¶ The Sydney Flour Company was formed during the financial and agricultural crisis in the New South Wales colony during the 1840s when smaller mills were forced to merge during a prolonged drought. The mills were on Darling Harbour. By the 1940s the company had become part of the Brockhoff Biscuit conglomerate. *The Sydney Flour Song* was a promotional advertising jingle played during the 1940s and 1950s on Sydney radio station 2GB to

promote sales of local self-raising flour. Lumsdaine was a Sydney based singer (baritone), songwriter and radio announcer on 2GB. His most famous songs celebrated Australian icons of the 1930s such as Don Bradman, Phar Lap and the Sydney Harbour Bridge. In addition to this jingle he wrote and performed songs for Kellogg's Cornflakes, Sanitarium's Granose and Vermix.

Scarce.

§ OCLC records one holding, National Library of Australia

Item #11229

**\$250 AUD | \$1,325 HKD**



## [59] MASON, CHARLOTTE. (ACTIVE 1773-1800)

*The Lady's Assistant for regulating and supplying her table, being a complete system of cookery, containing one hundred and fifty select bills of fare; properly disposed for family dinners of five dishes, to two courses of eleven and fifteen; with upwards of fifty bills of fare for suppers, from five dishes to nineteen; and several desserts: including likewise, the fullest and choicest receipts of various kinds, with full directions for preparing them in the most approved manner, from which a continual change may be made, as wanted, in the several bills of fare. Published from the manuscript collection of Mrs Charlotte Mason, a professed housekeeper, who had upwards of thirty years experience in families of the first fashion.*

London : printed for J Walter, at Homer's-head, Charing Cross, 1777. Third edition, first published 1773.

Octavo (210x130mm) professionally rebaked smooth brown calf boards, five raised bands, 6 plain compartments, gilt lettered red morocco spine label, new end-papers, [4], 436, [24, final leaf blank]pp : [A]<sup>2</sup> B-2F<sup>8</sup> 2G<sup>6</sup>. Advertisements to 2G5v. Small blemish to title-page; faint occasional signs of kitchen use; all edges age-toned and lightly soiled; faint spotting; top left margin 2C6 -2G5 faintly wormed not affecting the text.

¶ Over one third of the book is devoted to bills of fare, ranging from family dinners of five dishes to grand entertainments and cold

suppers on the grounds that young ladies 'are greatly at a loss how to conduct their table with... decency and propriety.' The balance is approximately 1,650 indexed recipes, written long-hand grouped by ingredient e.g., beef or a product e.g., fritters. Notable is the mention of sandwiches at p.427, one of the earliest receipts in print for that dish. Also notable but certainly less popular is a recipe for viper broth at p.200. Generally, although ragout and cullis are both mentioned, there are very few French recipes, making *The Lady's Assistant* an excellent source for Eighteenth century British recipes for the emerging middle class.

Very little is known about the author. The first edition was anonymously published. In later editions she disclosed she was "a professed house-

keeper, who had upwards of thirty years experience of families of the first fashion".

Scarce in any edition. An excellent copy

§ OCLC records 23 holdings this edition worldwide, but only two in Australasia: Monash, Otago.

§ ESTC N12254; Maclean p.95-97; Simon BG 1013; cf Bitting p.314, 4th Ed; Oxford pp.107-8, note; Cagle 861; Vicaire 572; Pennell 161.

Item #11309

**\$1,600.00 AUD | \$8,480 HKD**



**[60] MAXWELL, ALICE. [ALICE A NÉE LAWTON (1901 - ?)]**

*Recipes of Guam: the fandango, the fiesta, the coconut tree.*

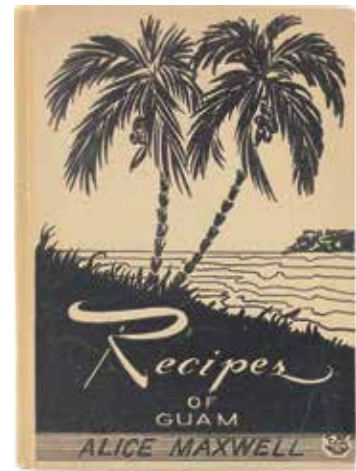
Agana, Guam : The Author, 1954. First edition.  
Illustration by Tony Domingo and Jacinto Corpuz. Contributions by Jesus C Barcinas.  
Printed by The Local Printing Press, Hong Kong.

Quarto (225x160mm) illustrated tan cloth boards, 111,[1]pp. Faint wear to spine head and tail; corner gently bruised; front free endpapers evenly offset toned, otherwise crisp clean and fine.

¶ Maxwell moved from America to Guam, the largest of the Marianas Islands in the mid Pacific with her husband in 1950. She was quickly employed as a Home Economics teacher at the George Washington High School in MongMong. At the time, the High School operated in a series of Quonset huts. Maxwell compiled the content and recipes with her 1952 Junior class and Mrs Juliana F Cruz contributing many of the recipes and details of Guamanian and indigenous Chamarro social and food customs.

There are just over 200 recipes in twenty-one chapters. Indigenous ingredients such as taro, coconut, papaya, pineapple, yam, breadfruit, fruit-bat and palm hearts combine with introduced ingredients pork, corn, chilli, bamboo, and beef. Guam's culinary history is complex, influenced by Spanish, American, Mexican, Filipino, Chinese, and South East Asian cultures. The majority of the recipes show a significant Spanish/Mexican influence. A Spanish colony between the 16th and 19th centuries and a port on the Spanish/Mexican Galleon trade in the 18-19th centuries, Guam's traditional foods now include tortillas, tamales, Valencia, Mexican and Spanish rice dishes, corn puddings, and adobo.

The chapter on the Coconut by Jesus C Barcinas details the myth, history, use and preparation of the coconut and includes recipes for coconut milk, tuba vinegar, coconut cream, coconut oil, coconut soap and copra. There are two recipes for Chop Suey.



The first English language cookery book of the Marianas. An excellent copy.

§ OCLC only records 14 holdings, 12 in the USA, 2 in the UK. No apparent holdings in Asia or Australasia.  
§ Not in Axford.

Item #11141

**\$250 AUD | \$1,325 HKD**

**[61] MAZE, LADY [LAURA GWENDOLINE (1888-1972) ] AND BOWEN, MRS V G [DOROTHY] COMPILED.**

*Bon Appétit: secrets from Shanghai Kitchens.*

MAZE, Lady [Laura Gwendoline (1888-1972) ] and BOWEN, Mrs V G [Dorothy] compiled.

*Bon Appétit: secrets from Shanghai Kitchens.* Shanghai: [The Authors], [1940-1941]. Second Impression

Octavo (190x130mm) original publisher's full red cloth, black lettered, boards, x,235,[7]pp. Boards lightly soiled and fished, spine head and tail gently frayed; some edgewear; endpapers faintly offset toned; top edge a trifle dusty; owner name "*Maisie Purves Smith*" in pencil to front free endpaper; very occasional faint foxing to the margins

In 1940, the Shanghai International Settlement, was a diplomatic 'exception'. Japan was at war with China but not yet the UK, Europe or the USA. British Army garrisons that had been stationed to support the settlement had already been withdrawn to Hong Kong and Singapore. Notwithstanding this, the Settlement, whilst surrounded by the Japanese Army, was an enclave of international business and still the centre of European privilege, decadence and glamour in the Far East. Due to its unique legal status it was also a haven for Jewish refugees and a centre of commerce in the Far East even during the Japanese Occupation.

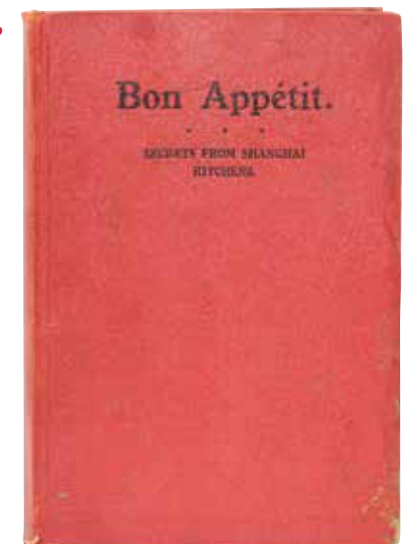
Lady Maze (born in Queensland) was the wife of Sir Frederick Maze, a British civil servant and Chinese customs commissioner, serving as Inspector-General of the Chinese Maritime Customs Service from 1929 to 1943. Mrs Bowden was the wife of Victor Gordon Bowden, an Australian public servant and diplomat who was the Australian Trade Commissioner to China in Shanghai from 1937 - September 1941. In 1940 the authors compiled published and printed *Bon Appétit: recipes from Shanghai kitchens* to raise funds for

the British war effort. Contributions were made by many in the Settlement (diplomatic and business) ('Shanghaianders') including Rear Admiral Glassford (US) who oversaw the gunboat defence of interests in China and Sir Andrew Noble, from the British consulate and each included cocktails from respectively the Royal & United States Navies. The recipes are all attributed.

In early 1941, Lady Maze sent the then recently completed second impression to Australia on behalf of the Women of Shanghai, to benefit the Australian Red Cross. A limited number of the books went on sale in Brisbane and Sydney in May 1941 through the Red Cross Offices and through the Air Force Club. A third impression/edition illustrated by G R G Worcester and with a further 70+ recipes was also subsequently issued in Shanghai before the War in the Pacific.

Despite being subtitled "*recipes from Shanghai kitchens*", and Lady Maze's husband being a renowned Sinophile, the 179 recipes are, with the exception of an unusual chapter on sukiyaki, and helpful instructions on cooking rice, international and lacking any significant mention of Chinese ingredients or influences. Illustrative of the content, and perhaps reflecting the unusual society in the Settlement, is the introduction to the chapter on Hors d'oeuvre: "*Zakouska [Russian hors d'oeuvre] should be of a size small enough to be a mouthful only; those which require more than one bite are often refused at cocktail parties, however enticing they may look; for the job of coping with cocktail glass, hand-bag, and gloves is as much as any woman can manage.*"

In 1941, V G Bowden was transferred to Singapore whilst his wife returned to Australia. In 1942, captured by the Japanese, he was shot - the only Australian diplomat executed in the line of



duty. Lord and Lady Maze stayed on in Shanghai and were interred after being accused of spying before being repatriated with other diplomatic staff by the Japanese to Portuguese East Africa in 1942.

Scarce. An unusual and uncommon fundraising cookbook collated and published by two socialites in the Shanghai International Settlement, after the commencement of the War in Europe and just prior to the War in the Pacific; a fascinating glimpse of the privileged life in the Shanghai International Settlement before it was dissolved.

§ OCLC only records 11 holdings all editions, mostly of the third impression.  
§ Not in Axford

<sup>1</sup> Lady Maisie Drysdale née Newbold (1915–2001), children's librarian and artists' muse, married the Australian surrealist artist Peter Purves Smith in 1946. Russell Drysdale another famous Australian artist was best man. After the death of their respective spouses (1949 and 1963) Maisie and Drysdale married and lived together at Bouddie Farm New South Wales, famous for their hospitality.

Item #11337

**\$250 AUD | \$1,325 HKD**

[62] MCKELLAR, DORIS (COMPILED) [DORIS M (1913 - 1996)]

*Afghan Cookery*

Kabul : Afghan Book, 1971. Second edition, first published 1967. Printed at the Education Press, Franklin Book Program, Kabul. Illustrated by Betty Krausman.

Octavo (215x145mm) printed wrappers, stapled, flush cut edges, 90pp. Wrappers lightly soiled, corners gently bruised, internally crisp and clean.

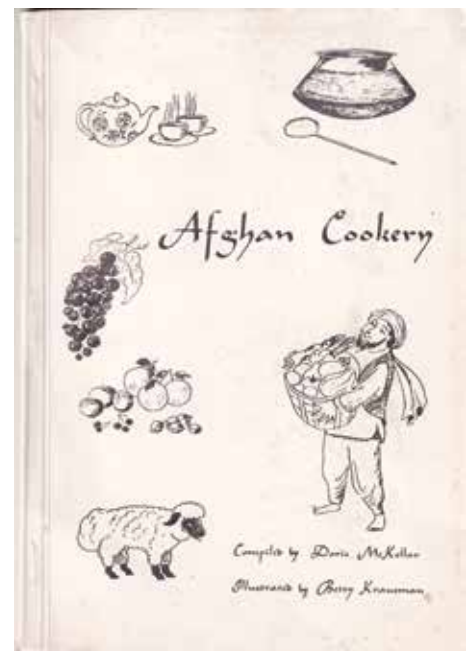
¶ There are thirty-three recipes written longhand in four chapters: Breads; Soups; Main Dishes and Desserts. Each recipe is named in Dari with an English translation. They are traditional and representative of Afghan cuisine. The recipes include Naun - Parkae Lawausha (very thin breads). Naurinj or Zarda Palow (orange pulaw). Qaubili Palow Dampukht (rice with carrots and raisins). Shaumee Kabaub (fried lamb patties), Aushak (ravioli with gondona (leek) filling), Dolmay Barg-e Karam (stuffed cabbage leaves), Buraunee Baunjaun (fried eggplant with yoghurt), Gosh-e-feel (elephant ear) and Baqlauwah (a baked pastry).

McKellar was a high school home economics teacher in Fort Collins, Colorado. In 1965, she was awarded a Fulbright Scholarship to be the Fulbright Lecturer in Home Economics at the University of Kabul for a year. She spent two years in Afghanistan. Inspired by two of her senior students, she became interested in traditional Afghan cuisine and after consultation with her female Afghan colleagues in the Home Economics department who submitted recipes to her, compiled this volume of traditional Afghan dishes in English. The recipes were then tested by women in the American community in Kabul.

Betty Krausman [Mary Elizabeth née Brufley (1923-2023)] was an American illustrator in Kabul at the time with her husband who worked for US Aid for International Development.

An excellent copy of the first work in English recording authentic domestic Afghan cookery.

§ OCLC records nine holdings of the first edition and only four of the second edition worldwide.  
§ Not in Axford.



Item #11342

**\$250 AUD | \$1,325 HKD**

[63] MOORE, ALICE (1885 -1972)

*Chinese Recipes: letters from Alice Moore to Ethel Moore Rook.*

Garden City, New York : Doubleday, Page & Co, 1923. First Edition. Printed at the Garden City Press, New York.

Octavo (195x130mm) quarter bound blue cloth, illustrated yellow boards, xiii,[3].113,[3] pp. Frontispiece illustration. Hinges cracked, but firm, tight backed, some repair; boards lightly soiled; some faint edgewear, small tear to spine; small sign of kitchen use; sporadic faint foxing not affecting the text.

¶ Alice Moore was a career teacher in international American schools. In 1919, after teaching in Istanbul and Athens, she began teaching at the Peking American School. She became Principal in 1928 and was interned by the Japanese for three years during World War II. She reopened the Peking School in 1946 but left in 1949. The Peking American School was a day school in Beijing, China, that served the children of missionaries, business people, and other foreign residents.

A delightful collection of 66 Chinese letters/ recipes combining anecdotes with recipes and occasional comments on life in Peking sent by Alice Moore in Peking, to her cousin, Ethel Moore Rook on Long Island, New York.

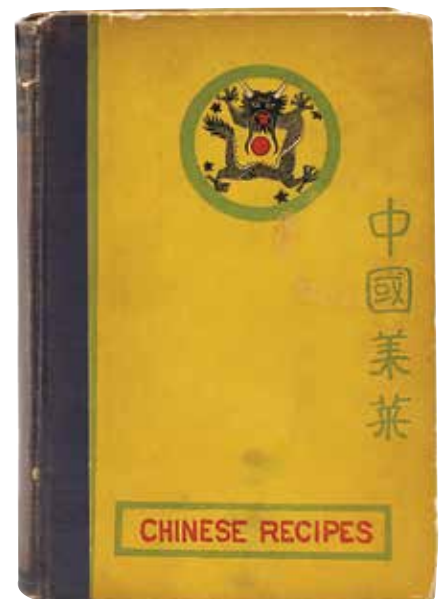
*"When my cousin began to send recipes from Peking my husband and I were eager as two children on Christmas morning.... No one need be afraid of Chinese cooking. It is perfectly balanced and very wholesome and, we think, delicious."*

Scarce. One of the earliest American cookery books on Chinese food.

§ Although well held by US institutions, OCLC records only one holding in Asia or Oceania, University of Hong Kong.  
§ Biting p.330; Axford, p.62; Newman.

Item #11146

**\$300 AUD | \$1,590 HKD**





## [64] MEIER, FRANK (1884 - 1947)

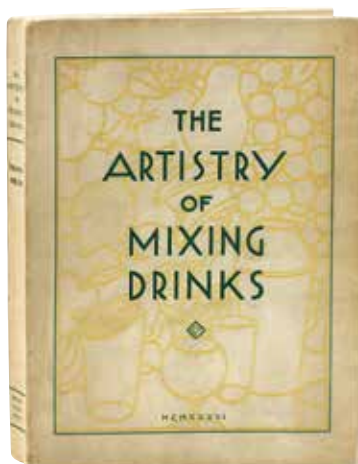
### *The Artistry of Mixing Drink*

Paris : The Fryam Press<sup>1</sup>, 1 October 1936. First edition. One of 700 copies on cream vellum (from the total edition of 1026), out-of-series. Printed by Bishop & Sons, Paris. In English

Quarto (195x145mm) publisher's gold and green illustrated, cream coloured stiff card wrappers, heavy cream paper, flush untrimmed edges, double column text printed black and red, with a red border of the author's monogram 'FM'; [2],182pp. Numerous monochrome Art-deco style illustrations, wine maps, and twenty-four pages of illustrated advertisements for many of the author's suppliers at the Ritz. Unopened. Wrappers very faintly soiled, spine faintly creased. Text block tight, bright and clean.

¶ Born in Tirol, Austria into a family of innkeepers, Meier was for most of his working life a barman, first in London, then New York, then throughout France and Belgium. After his discharge from the French Foreign Legion at the end of World War I he was employed to run the bar at the highly fashionable, and extremely expensive Ritz Hotel Paris; which he did until 1947.<sup>2</sup>

*The Artistry of Mixing Drinks* has almost 500 recipes for cocktails, classic and contemporary and popular bar drinks of the Ritz. Over forty are attributed to Meier, marked with his monogram, including his famous *Bee's Knees*, the *Olympic* and his *Corpse Reviver No 2*.



Not just a cocktail book, Meier included a chapter with excellent advice on wine regions and vintages, illustrated with elegant maps; a chapter of recipes for sandwiches, canapes and savouries (*"Champagne, Sandwiches and an Appetite are things which make an evening pass"*); bartending tips and tricks and a miscellany of things only one of the world's most fashionable and successful bartenders could be expected to know to converse on: horse racing, antidotes for poisons, world time zones, nautical mile conversions, the circumference of the earth in feet and miles plus the planet's surface area, the deepest point in the ocean and the height of Everest; how to calculate the carat weight of a diamond, how to remove stains from an oil painting, how to aid

a drowning victim, someone struck by lightning or even bitten by a snake.

Highly collectible and scarce. A near fine unopened copy of one of the most elegantly designed, written and published cocktail books.

§ OCLC records only 13 holdings, all in North America and the UK.

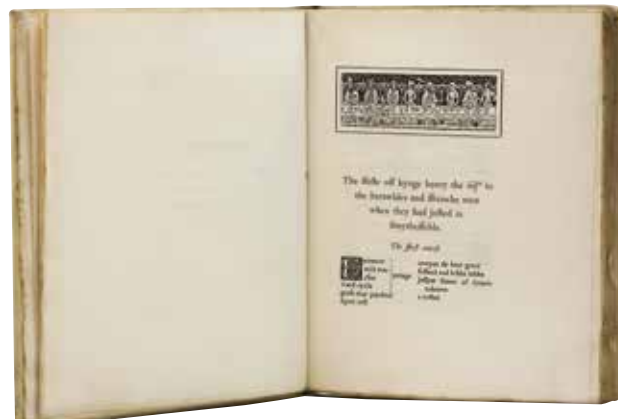
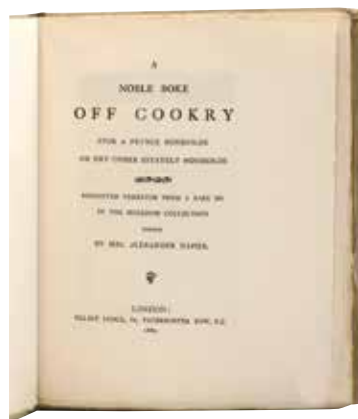
§ Noling p.286; EUVS; not in Gabler.

<sup>1</sup> I.e., self published.

<sup>2</sup> Wondrich, David & Rothbaum, Noah (ed). *The Oxford Companion to Spirits & Cocktails*. New York : Oxford University Press, 2022 p. 454.

Item #11157

**\$2,500 AUD | \$13,250 HKD**



## [65] NAPIER, MRS ALEXANDER [ROBINA NÉE COTTERILL (CA.1829-1910)] (EDITOR)

### *A Noble Boke off Cookery ffor a prynce houssolde or eny other estately houssolde: reprinted verbatim from a rare MS. in the Holkham collection.*

London : Elliot Stock, 62, Paternoster Row, E.C., 1882. First and only Edition.

Octavo (220x175mm) grey and red printed, stamped publisher's Japanese ivory vellum boards, gilt stamped spine, laid paper [2],xiii,[1],136,[2]pp: A - B<sup>8</sup>, K<sup>4</sup>, x<sup>1</sup>. Wood engraved frontispiece, end picce, chapter head and tail decorations and floriated initials by "G.R.H.". Top edge, fore-edge and boards lightly soiled and age toned; top edge trimmed, fore and bottom edge untrimmed, wide margins.

¶ Produced from a fifteenth century manuscript (MS 674 in the library of the Earl of Leicester, Holkham Hall) being a compilation of recipes from several fourteenth century manuscripts. Another version of the original manuscript was the basis for Richard Pynson's *Book of Cokery*, 1500, the first known printed cookbook in English and the only known English incunabula in the genre.

The editor was the wife of the Reverend Alexander Napier, the Vicar of Holkham and

Rector of Egmore; both of whom edited and translated several works.

A lovely near fine and finely printed version of the oldest English cookbook.

§ Axford p.299; Bitting p.339; Driver 751.1; Cagle 902; Wheaton & Kelly 4463. See also Notaker, 501.1

Item #10988

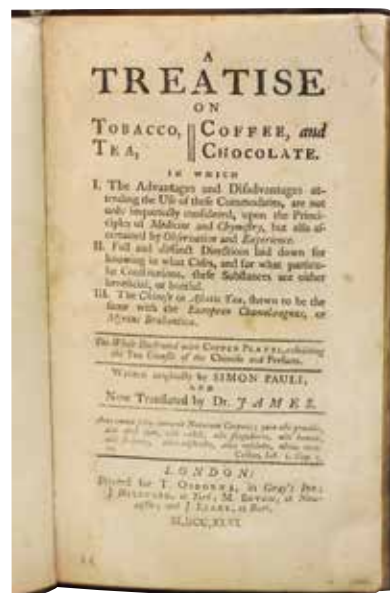
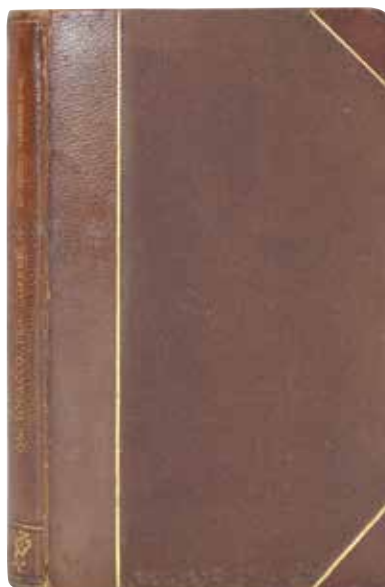
**\$1,000 AUD | \$5,300 HKD**

[66] PAULI, SIMON [DR SIMON PAULLI (1603-1680)]

*A Treatise on Tobacco, Tea, Coffee and Chocolate. In which I. The advantages and disadvantages attending the use of these commodities, are not only impartially considered, upon the principles of Medicine and Chymistry, but also ascertained by observation and experience. II. Full and distinct directions laid down for knowing in what Cafes, and for what particular constitutions, these substances are either beneficial, or hurtful. III. The Chinese or Asiatic Tea, shewn to be the same with the European Chameleagnus, or Myrtus Brabantica. The whole illustrated with copper plates, exhibiting the tea utensils of the Chinese and Persians. Written originally by Simon Pauli, and now translated by Dr James.*

London : for T Osborne, in Gray's Inn; J. Hildyard, at York; M. Bryson at Newcastle; and J. Leake at Bath, M,DCC,XLVI [1746]. First edition in English. First published in Latin as "*Commentarius de abusu tabaci Americanorum, veteri, et herbae theae Asiaticorum in Europa novo*", Strassburg, 1665.

Octavo (205x125mm) early-twentieth-century half bound morocco calf, gilt lettered and ruled, brown morocco grain cloth boards, marbled end-papers, [2],171,[1]pp : [A,(-A1)]<sup>2</sup>, B-I<sup>8</sup>, M<sup>6</sup>. Two linen backed folding plates of fourteen engraved illustrations of coffee and tea making equipment, signed *B Cole*. Board edges and joints lightly worn, corners gently bruised; lacks half-title; marginal notes to front end-papers; remnants of a bookplate to the front free end-paper verso; small paper repairs to title-page edges, very small chip to fore-edge of B2-3; sporadic faint foxing to end-papers; top edges trifle dusty and darkened.



¶ Dr Paulli was a Danish physician and naturalist; a professor of anatomy, surgery and botany at the University of Copenhagen. He was the first court physician to Frederik III of Denmark and published several treatises in medicine and botany. Dr Robert James (1703?-1776) was an English physician. He was a colleague of Samuel Johnson, the author of a number of medical texts, the most notable, *A Medical Dictionary* (1743-1745) and the translator of several more medical tracts.

The *Treatise* examines the reported qualities tobacco and of each beverage, and ultimately, after quoting and debating a number of other authors, finds all four substances lacking in sufficiently redeeming qualities so as to justify consumption or purchase. Most of the *Treatise* is devoted to tobacco and tea. Chocolate and coffee are considered together with tea as like products. In the conclusion, tobacco is declared to be a narcotic; the botanical origins of tea (Chinese and European) are questioned; all four products

are declared to cause sterility and impotence and the Chinese are denounced as defrauding Europeans of immense sums of money for tea from China when local substances are the same. References are made to the diuretic properties of tea and coffee in connection with diabetes; the 'drying' properties of what we now know as tannins and the observation of the mind altering effects of all four substances.

An insight into the medical and gastronomic debates about the new beverages, tea, coffee and chocolate.

Scarce. An excellent copy.

- § Well held institutionally in the USA, UK and Western Europe, however, OCLC records no holdings elsewhere.
- § ESTC T95853; Cagle 918; Maclean, p.111; Noling, p.323; Vicaire, 667 in a note; Wheaton & Kelly, 4688, Arents, 737 - 738; Sabin 59225; Hunersdorff, 1134; Mueller, p.165; Hunt, 527; Goldsmith 8257.1; Kress, S.3751; Waring, p.170

Item #10973

**\$1,800 | \$9,540 HKD**



[67] RANKIN, LOUISE S. [SPIEKER (1897-1951)]

*An American Cookbook for India: published in aid of the Indian Red Cross fund.*

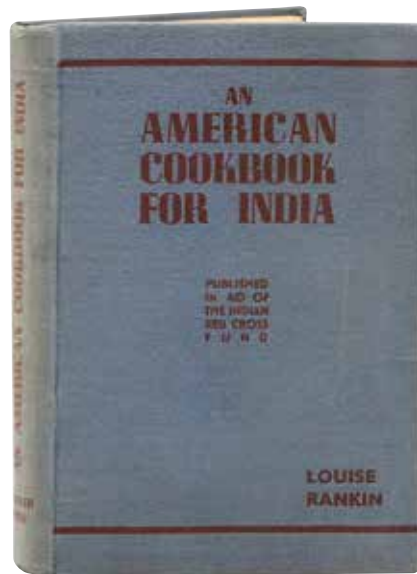
Calcutta : Thacker Spink & Co, (1933) Limited, 1944. Second Edition. First published 1939-1941<sup>1</sup>. Printed by S N Guha Ray at Sree Saraswati Press, Calcutta. Illustration by R D Thompson.

Octavo (200x140mm) publisher's blue pebble grain cloth boards, printed in red, x, [2], 395, [1] pp : π<sup>6</sup>, [1]<sup>8</sup>, 2 - 24<sup>8</sup>, 25<sup>6</sup>. Naive monochrome headpiece illustrations to each chapter. Boards faintly soiled; spine faintly sunned; owner name in ink to front paste down; else generally near fine.

Published to raise funds for charity with the profits to go to the Indian Red Cross Society and the St John's Ambulance Association India, the recipes are all American, mostly from the deep South and for the most part are not of themselves unusual other than their recommendation to expatriates in India; there being no other book written especially for American women in India. There are no curries or indigenous dishes although foie gras papadum is an interesting fusion. Occasionally there is a reference to an Indian ingredient (e.g., coconut, chilli, brinjal, papadums (in the savory chapter) or circumstance, e.g., when describing a Chocolate Spice Cake "Even in the monsoon it keeps well" ). The chapter on fish has a useful introduction to local fish and beef referred to is often beef hump. The original source of the recipes is not mentioned.

The curious and challenging aspect of *An American Cookbook for India* is the author's thinking, conscious or subconscious, behind the writing of the book. On pages vii-viii of her Introduction, Rankin, herself from the South, notes, having discussed other aspects of American cooking:

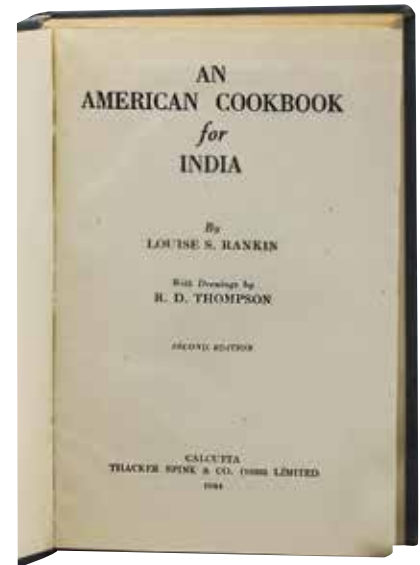
*"And here, in the Negro. is a last source of the greatness of American cooking. Negroes are instinctively great cooks and great gourmets; they handle food lovingly, worshipfully.... Any one who has ever had an Aunt Jennie or Old Lucy in the kitchen has watched a high priestess at her altar, and acquired there some of*



*her zest for food, and discrimination in the preparing of it. The food they cook is as well suited to India as to southern America, and for the same reasons. Many of the recipes in this book are southern ones adapted to the Indian table."*

There are a number of similar references between the recipes to the 'oldways' of the deep South. These observations and references have lead one scholar to note that here: *"the troubling legacy of American slavery and domestic servitude by people of color are superimposed onto India through an extension of U.S. imperialism—in this case, through a complicated form of culinary imperialism in which male Indian cooks continue the work of the "mammies" of the "Old South" by replicating nostalgic southern recipes and perpetuating white supremacy."*<sup>2</sup>

Rankin lived with her husband in Calcutta, between 1933 and 1942. She was also an author of children's books. Her debut children's novel, *Daughter of the Mountains*, was a Newbery Honor recipient in 1949.



Scarce. A challenging and thought provoking alternative to the typical Anglo-Indian cookery book prevalent in India during the last decades of the Raj.

§ OCLC records only 9 copies this edition and only 11 copies all editions, but with some issue as to date of publication across variants of two editions<sup>3</sup>.

<sup>1</sup> The author's preface at p.8 refers to "wartime economies". The War in the Pacific began in December 1941 but had begun for India, as a British dominion in 1939. Rankin had returned from India to the USA in 1942 and it is curious that a manuscript would cross the Pacific theatre or to England for publication although a new edition could be reprinted.

<sup>2</sup> Tunc, Tanfer Emin, *Louise Spieker Rankin's Global Souths: "An American Cookbook for India" and Culinary Imperialism*. *Journal of Social History*, 54, 2021.

Item #11135

**\$350 AUD | \$1,855 HKD**

[68] RAWSON, MRS LANCE. [WILHEMINA ('MINA') FRANCES NÉE CAHILL RAWSON (1851 - 1933)]

*The Antipodean Cookery Book and Kitchen Companion.*

Melbourne : George Robertson and Company, 1907. Fifth edition, first published 1895. Printed by the publisher. Price 6d.

Octavo (180x125mm) illustrated grey soft card wrappers, stapled, 128pp : [A]8, B - H8. Wrappers lightly soiled; spine faintly sunned; wrapper tail, head and fore-edge chipped, small loss; title-page small, closed tear; internally a few pages lightly foxed and soiled with a few small signs of kitchen use.

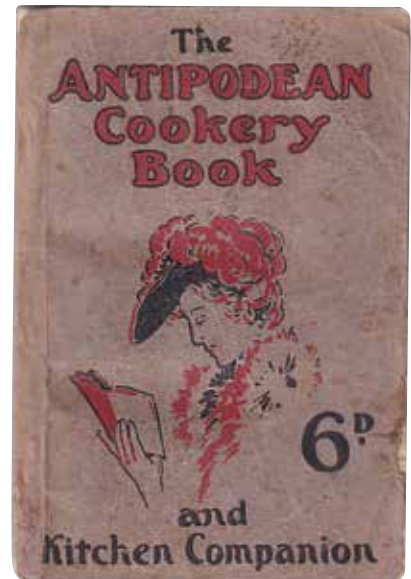
¶ Mina Rawson was Australia's first female cookery book author. She grew up in rural New South Wales and married a farmer from central Queensland, west of Mackay. Mrs Lance Rawson's Cookery Book and Household Hints published in 1876 was the first cookery book written in Australia by a woman and specifically addressed to the conditions there: a very practical tome, written by a colonial bush cook, working on the land in Queensland. From the preface of her first book: *"Mrs Lance Rawson's Cookery Book ... is written entirely for the Colonies, and for the middle classes, and for those people who cannot afford to buy a Mrs Beeton or a Warne, but who can afford the three shillings for this". She believed 'there is really no reason why a lady should not be able to use a hammer as well as a man. If you can only get possession of the tools and a supply of nails you can be independent'.* Her later books,

including *The Australian Poultry Book* and *The Australian Enquiry Book*, all with different recipe collections, have the same sensibility of self-sufficiency and practicality.

The introduction to *The Antipodean Cookery Book* continues this sensibility providing clear instructions for a woman marrying a bushman or grazier including: food values in the bush (p.54), cleaning and preparing ground game (e.g., wallabies, bandicoots, iguana, etc.) (p.108) and killing day on the station (p.39). In all of her books she encouraged women living in the bush to understand the natural environment as a valuable food resource as she herself had done and included recipes for native plant and animal foods that she devised after observing what the Aboriginals living around her ate.<sup>1</sup>

After the detailed and lengthy introduction with numerous tips, hints and suggestions on household management, there are approximately 320 recipes, organised in no particular order, but well indexed. The recipes are written in the ingredient/mode format but printed condensed into paragraphs. Notwithstanding the somewhat sophisticated cover image, the advice and recipes are practical and down-to-earth.

Scarce in any edition. Australia's answer to Mrs Beeton sans plagiarism



§ OCLC records only six holdings this edition, and only three holdings of the first edition, all in Australasia.  
§ Hoyle 1120.

<sup>1</sup> O'Brien, Charmaine *The Colonial Kitchen: Australia 1788-1901* Lanham : Rowman & Littlefield, 2016, p.139.

Item #11359

**\$750 AUD | \$3,975 HKD**

[69] ROBINSON, MARY H AND FERNANDO, RITA.

*Elementary Cookery for Malaysian Schools*

[Singapore] : University Education Press, 1964. First edition. Printed by Creative Service, Singapore. Price \$3.50. In English

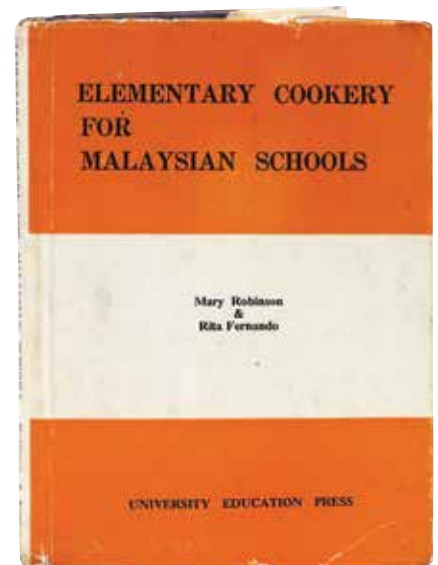
Octavo (195x135mm) orange printed dust jacket, blue cloth boards, [6], 200, v (including rear free endpaper)pp. Dust jacket lightly soiled, edges chipped, small loss, edges and verso foxed; board edges lightly bruised; school stamp in ink to several pages *"Assunta Secondary School Petaling Jaya"*; title page lightly scuffed and offset toned; cracked but firm at p.18; owner name *"Mrs C Tham"* in pencil to paste-downs; a few pencilled notes and folded corners; else internally crisp and clean.

¶ An eminently practical introductory cookery text for lower secondary schools (i.e., students around 14 years old) especially written for the local population. There are approximately 130 recipes interspersed between chapters on basic kitchen and household skills, cleaning, nutrition, meal planning and manners. Most recipes have an English title; some are also in Malay and/or Chinese. Most of the recipes are for traditional Malay, Chinese and Singaporean

dishes: e.g., mee siam, fried kway teow, fried ma, Penang Laksa, hokkien mee, sambals, ikin bilis, laksa, etc. There are also recipes for Indian dishes e.g., chappatis and curries. And even some British: corned beef pasties, fried fish in batter, cheese straws, etc. The baking section is broadly Western but there are a number of recipes for kueh and Malaysian adaptations of British baked goods. Detailed instructions for cooking on fire, cooking rice, setting agar agar and other practical tips round out the text.

The authors were experienced home economics teachers with more than thirty-five years of experience between them. Both had studied home economics in Britain, (Fernando on a three-year scholarship to Cambridge). A companion book was issued in 1965 for advanced study of home economics using the 'Cambridge' syllabus.

Rare in any edition or condition. An insight into home economics education in Malaysia at the time of its independence.



§ OCLC records only two holdings this edition: University of Adelaide and Nanyang Technical University. National Library Board of Singapore holds later editions.

Item #11357

**\$450 AUD | \$2,385 HKD**



## 70J 'SHALOT'

### *Things for the Cook: Part 1, English; Part II, Hindustani.*

Calcutta : Thacker Spink & Co, two octavo volumes (215x140mm). Price in 1913, Rs. 2.

Part I: 1914, second edition; quarter bound blue cloth, stamped and illustrated cream boards, vii,[1],128pp : pi<sup>4</sup>, 1 - 8<sup>48</sup>. In English. Cloth fraying, extremities worn; boards lightly soiled, edges worn, corners trifle bruised; bookseller stamp to front pastedown "Higginbothams"; bookplate "Martin & Pamela Finch ExLibris Gastronomique" to front free endpaper; endpapers offset toned; small signs of kitchen use; faint foxing and a few pencil marks.

Part II, 1904, first edition; quarter bound khaki cloth, reverse binding, stamped and illustrated cream boards [2],8,231.[1],8pp. In Urdu ('Hindustani'). Boards faintly soiled, extremities faintly rubbed; several faint spots, else near fine.

¶ Shalot was a 'nom-de-guerre' used by a "distinguished soldier who had served many years in India".<sup>1</sup> Nothing else is known about the author. In 1913, the Civil & Military Gazette (Lahore) listed *Things for the Cook* as one of the "standard books for residents in India."<sup>2</sup> Wyvern, the Anglo-Indian cookery book author Col Kenny-Herbert, considered it an excellent cookery book.<sup>3</sup>

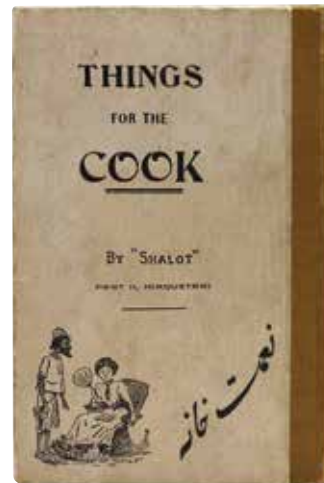
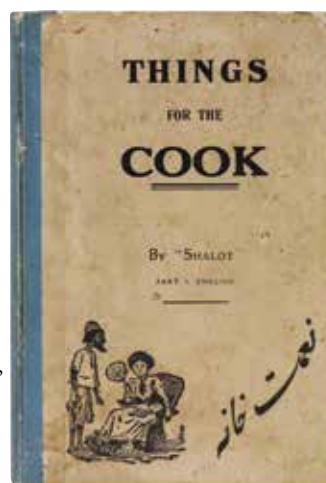
There are eleven chapters containing 218 numbered and indexed recipes written in a mixture of longhand and ingredients/mode format. The introductory notes provide some guidance and insight into the challenges of the Anglo-Indian kitchen, concluding with a useful table of comparative Indian and English weights

and measures. A number of Anglo-French style recipes reflect the High Victorian and Early Edwardian preferences of the time, but there are also recipes for chutneys, pickles, tropical fruits, dhal, fish curry, 'shami kabab', chicken curry, cocoanut milk, chicken curry, Persian 'Fisjan', Indian rissoles, curry powder, fresh curry paste, eggplant pickle, even Indian toothpaste using charcoal and salt. Cayenne pepper is used liberally in a number of recipes.

One enticing recipe is for sardines in gin (#82). The drinks chapter includes a Rum Cocktail from the Simla Club in Calcutta. Several recipes, including an excellent curry, are attributed to Wyvern.

Published bilingually to address the conflict and confusion between the housekeeper and the cook, Shalot notes in the preface that the problem lies as much with the "poverty of culinary phrase and expression...due to the paucity of [English] ideas on the subject" leaving "the English house-keeper in India...doubly handicapped from the outset", as nature and comprehension of the native servant.

*"The cover of the book is adorned with the picture of a worried-looking Mem-Sahib sitting in a wicker chair, and fanning herself while she listens to her cook who is apparently in a voluble state of much be-puzzlement. A phrase in Hindostani ["Kitchen Blessings"] points the fact that a cookery book in the two languages would*



*encourage peace and patience in the bungalows of the British in India."*<sup>4</sup>

An excellent example of the late Anglo-Indian kitchen during the early twentieth century. Rare in any format or combination.

§ OCLC records only: three holdings of the first edition, both parts, Cornell, U Pennsylvania and Leiden; one holding of the first edition, part I, Oxford Brookes; one holding of the second edition both parts, British Library; and one holding of second edition, part I, NYAML; and no individual holdings of part II. The National Library of India could not be consulted.

§ Neither in Biting, nor Axford.

<sup>1</sup> *The Gentlewoman*, 14 September 1907 p.xii

<sup>2</sup> *The Civil & Military Gazette (Lahore)*, 12 October 1913.

<sup>3</sup> *The Gentlewoman*, 18 June 1910 p.xxii

<sup>4</sup> *The Gentlewoman*, 14 September 1907 p.xii

Item #11356

**\$3,000 AUD | \$15,900 HKD**

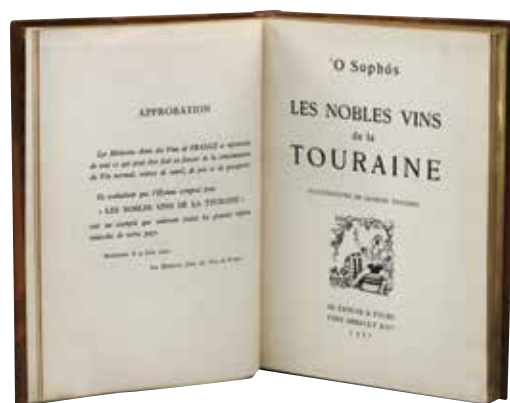
## [71] SOPHÓS, O.<sup>1</sup>

### *Les Nobles Vins de la Touraine.*

Tours : Chez Arrault & Cie, 15 June, 1937. Illustration by Jacques Touchet. In French.

Octavo (185x135mm) half bound speckled tan calf, ochre cloth boards, black & gilt morocco spine label, gilt decorated compartments, smooth blind -ruled spine, all edges gilt, [8],163,[1]pp : [1]<sup>8</sup>, 2 -10<sup>8</sup>,11<sup>6</sup>. Two colour, folding map 'Carte des Vignobles de la Touraine' (300x250mm); numerous in-text engraved vinous illustrations, original mustard, illustrated rear wrapper bound in. Spine head and foot edges faintly rubbed, small closed tear to top edge page [1]; faint spotting to preliminaries, else fine.

¶ A charmingly illustrated mid-century poetic tour of the geography, genealogy and history of the wines of the Loire, finishes with 'visits' to the famed 'caves hospitalières' of Chinon, Montrichard, Vouvray, before listing the vineyards, the viticulturists and the grape varieties planted. Rich with poetry, song, menus, tasting notes and bon mot. An excellent introduction to the often overlooked but excellent wines of the Loire .



Eylaud, a native of Bordeaux, was a doctor of medicine and sociology who devoted his life to the promotion of wine, particularly that of Bordeaux. Poet, novelist, essayist, dramatist, speaker, journalist, vigneron, doctor, and intensely involved in fields as varied as sociology, medicine, oenology, local history, literature and theatre, Eylaud founded the Doctors Friends of Wine and the International Medical Committee for the Scientific Study of Grapes and Wine to defend wine in the light of medicine. A prolific writer, Eylaud published a large number of works, many on the wines of Bordeaux,

during his lifetime. He was also a champion of Montesquieu and the founder and president of the Académie Montesquieu in Bordeaux.

Scarce. A finely bound copy.

§ OCLC records only seven holdings, five in France and two in California.

1. Pseudonym of Dr Jean-Max Eylaud (1896-1979).

Item #11171

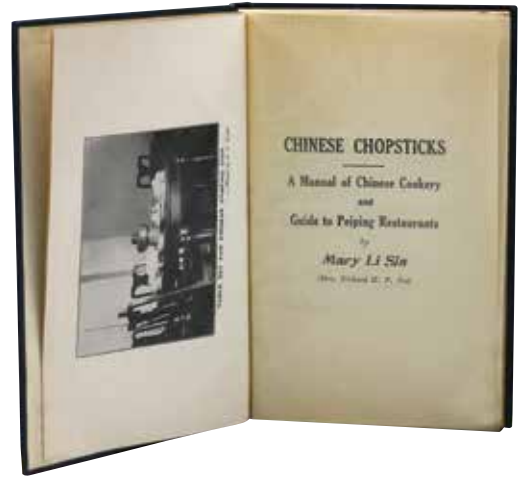
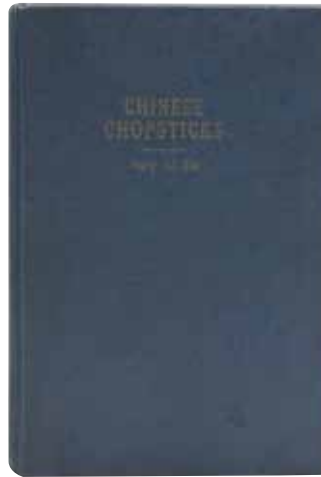
**\$300 AUD | \$1,590 HKD**

[72] SIA, MARY LI [MRS RICHARD H P SIA NÉE LI (1899 - 1971)]

*Chinese Chopsticks: a manual of Chinese cookery & guide to Peiping restaurants.*

Peiping : Printed by the Peiping Chronicle, 1935. First edition. Forewords by Anna M Bille and W B Pettus.

Octavo (195x125mm) dark blue morocco grain cloth boards, gilt titles, [4],x,[2],106pp. Frontispiece and two leaves out-of-text with monochrome photographic illustrations, with tissue guards. Signed in ink with to the front free endpaper "Fraternally Yours Mary Li Sia" with corresponding seal in red ink. Endpapers faintly offset toned; faint edgewear, a few small signs of kitchen use not affecting the text to several pages; several discrete cook's notes in pencil; pps 17/18 lightly creased, otherwise internally crisp and fine.



¶ *Chinese Chopsticks* contains 111 recipes, mostly Cantonese, organised in ten chapters: Cold Dishes, Poultry, Meats, Sea Foods, Vegetables, Desserts, Special Dishes, Soups, Rice, and Tea. The recipes are titled in English and traditional Chinese and written in the ingredient/method format. Then follows four pages of suggested menus, addresses and bilingual menus for twenty-one well-known restaurants in Peiping, priced 'per table' and arranged by regional cuisine, a bilingual glossary of ingredients, a guide to shopping for ingredients in Peiping and two pages of helpful notes and hints.

Sia was born in Honolulu, the daughter of immigrant Cantonese parents who were obstetricians. She studied home economics at the University of Hawaii and Cornell. In 1924 she married a Chinese medical researcher studying in Washington and moved to Peiping,

where they lived until 1939. During her time in Peiping, she gave guided tours to local Chinese restaurants and cooking classes based on the dishes sampled for the international community mostly from the local universities and the Peiping International Women's Club (of which she was a member). These experiences formed the basis for *Chinese Chopsticks*.

Sia returned to Honolulu in 1939 where she began teaching and demonstrating Chinese cooking in schools, at festivals and on television. Her second book *Mary Sia's Chinese Cookbook* was published in 1956 by the University of Hawaii and was reprinted many times up to 1986. Anna Matilda Bille (1879 - 1942) was a professor of English at Tsinghua University from 1922 to 1937. William Bacon Pettus (1878 - 1960) taught at the College of Chinese Studies in Peiping, was

involved with the YMCA as a language specialist and lived in Peiping for most of his life.

One of the very first English-language Chinese cookbooks published in China. Also one of the very first English-language restaurant guides to the regional Chinese restaurants of Peiping with detailed menus and pricing.

Rare. An excellent copy.

§ OCLC records only 5 holdings: NYPL, Stonybrook, Huntington, KSU and the BL.

§ Newman. cf Axford, p.61, for the second edition.

<sup>1</sup> Arndt, Alice (ed). *Culinary Biographies*. Houston : Yes Press, 2006 p.340.

Item #11334

**\$2,000 AUD | \$10,600 HKD**

[73] SONAKUL, SIBPAN. [PRINCESS MOM CHAO (1894 - 1985)]

*Everyday Siamese Dishes*

Bangkok : The Prachandra Press, April 1963. Third edition, first published 1952. Printed at the Pračand Press, 2000 copies. Price 30 TCS.

Octavo (230x155mm) pictorial blue, black and white stiff card wrappers, stapled A-F, a-h, [2], 81, a-c, [6], [A] - E,[1]pp. Bilingual index and glossary in Thai and English; main text and recipes in English with occasional Thai terms. Wrappers lightly worn, edges faintly agetoned, spine head chipped, small tape repair; bookseller ticket "Cooks Books T & M McKirdy" to rear wrapper.

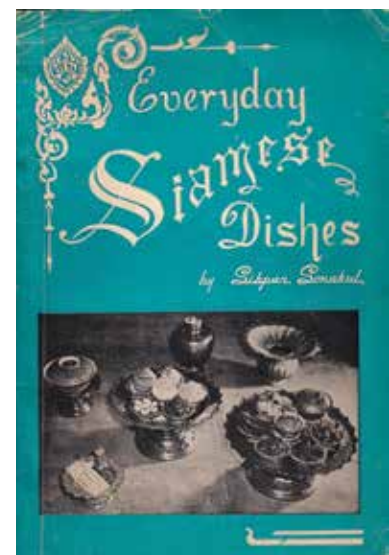
¶ Princess Sonakul was a grand-daughter of King Rama IV. Mainly educated at the Rajini school for girls in Bangkok, she was a full time teacher there from 1935 to 1948 teaching amongst other subjects literature, history and cooking. She wrote several textbooks on Thai history. She also wrote five cookbooks, four collections of foreign recipes published in Thai, in Bangkok and this work which focuses on the principal Thai meal and sweets. A forthcoming second volume on the secondary

meal of the day is mentioned, but apparently was not published. The photographer was his Majesty the King.

There are 160 numbered recipes, some additional variations and a recipe for cooking rice. Recipe names are sometimes in English, and sometimes in Thai, with an English translation. The recipes are confidently written in the ingredient/method format assuming a western readership, but remaining authentic and avoiding substitution throughout. Occasionally Thai names are given for ingredients where appropriate.

Thailand does not have a long tradition of cookbook writing. Before the twentieth century, culinary traditions and recipes were handed down within families and by experience and rarely recorded unless in funeral memory books, making this an early reprint of one of the first Thai cookbooks in English or Thai.

Scarce. Authentic.



§ Institutionally well held in various editions in the USA, Europe and Thailand. Outside of Thailand, only one Asian holding, National Library Board of Singapore and only one holding (1971 imprint) in Australasia, University of Adelaide.

§ cf Axford p.139, first edition.

Item #11328

**\$250 AUD | \$1,325 HKD**



## [74] [TARGET BRAND SPICES]

### *A Trip through Spice Land.*

California : Smart & Final Company, undated, circa 1914-1920.<sup>1</sup>

(110x180mm) printed brown stiff card wrappers, stapled, cream paper, [24]pp. Twenty three monochrome photographic illustrations. Wrapper edges very faintly worn.

¶ An American grocery trade promotional advertising booklet for spices explaining, by illustration, the origins, cultivation and processing of pepper, cassia bark (a.k.a. Dutch cinnamon), mace and nutmeg in Tellicherry and Alleppy in India and Padang Harbour, Sumatra, the Dutch East Indies. The illustrations highlight the exotic origins of the spices and the manual and time-consuming methods of indigenous production. No information about Target Brand Spices could be found. Very subtle marketing material with no reference to brand, quality, exclusivity or price.



Smart & Final was a wholesale grocer established in San Francisco in 1914 from the merger of several local business. Smart & Final quickly expanded and was the first West Coast wholesale grocer to offer retail cash and carry sales instead of delivery on account. It is now one of the largest wholesale cash and carry grocery chains in the USA.

Rare. A fine ephemeral item that shows the US consumer's level of knowledge of the origins of the spices they consumed daily.

§ Unrecorded. See also OCLC accession #40884650 at Harvard for a similar item published by Nation-Wide Stores Division.

<sup>1</sup> Dated by visual reference to the car pictured at p.[19] and the vessel pictured at p.[24].

Item #10932

**\$500 AUD | \$2,650 HKD**

## [75] TERRINGTON, WILLIAM

### *Cooling Cups & Dainty Drinks. Collection of recipes for "Cups" and other compounded drinks and of general information on beverages of all kinds.*

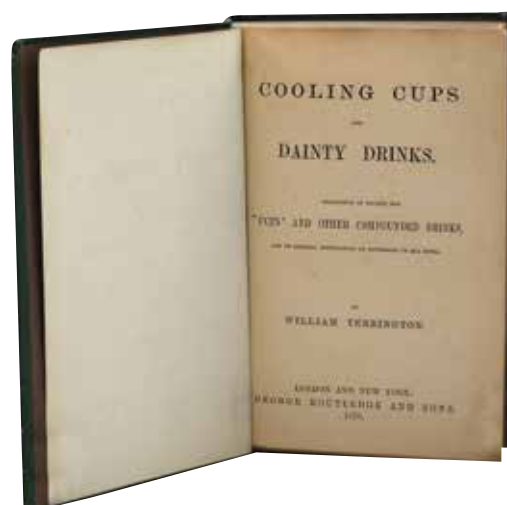
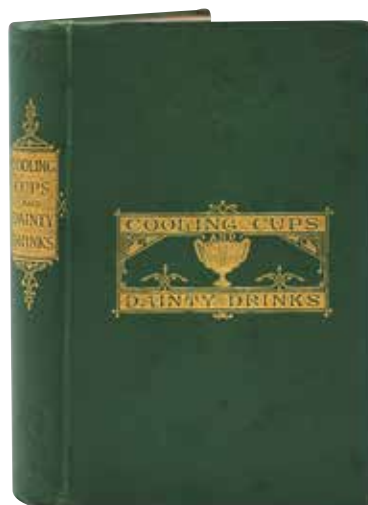
London and New York : George Routledge & Sons, 1870. Second impression. First published 1869. Printed by Woodfall and Kinder, Milford Lane, Strand.

Octavo (165x110mm) green blind ruled and stamped pebbled cloth boards, gilt title and decorations, brown endpapers, xv,[1],223,[1],[16 publisher catalogue]pp : [A]<sup>8</sup>, B-P<sup>8</sup>, x<sup>8</sup>. Decorative wood-engraved head and tail pieces to each chapter. Spine tail gently pushed; top edge a trifle dusty.

¶ "Cocktails are compounds very much used by 'early birds' to fortify the inner man, and by those who like their consolations hot and strong. 'Cocktail' is not so ancient an institution as Juleps &c., but, with its next of kin 'Crusta,' promises to maintain its ground." (p.190)

Recipes include a gin cocktail made with ginger syrup, orange curaçao and bitters (now championed by Sipsmith), juleps, slings, crustas, cobbles, smashes and even an aptly named 'Tickle my Fancy'.

Published to enthusiastic reviews in the British press, *Cooling Cups* is a significant British landmark in the genre of mixology; being the first British book to contain cocktail recipes. It provides a detailed insight into Victorian drinking habits and records the move from traditional wine cups and punches to American



style 'cocktails' and iced drinks. Nothing is known about William Terrington. David Wondrich<sup>1</sup> suggests that he is a 'probably pseudonymous author' associated with the Wenham Lake Ice Co, a business mentioned at p.125, in the chapter on refrigeration or 'icing' drinks. The Wenham Lake Ice Co was also the only advertiser in the book, and was much referred to in the reviews in the Naval and Military Gazette<sup>2</sup>. The publisher advertisements of the day in various newspapers, all allude to Terrington being the House Steward for a member of society.

Near Fine. An excellent copy.

§ OCLC records only 6 holdings; and only 7 holdings of the 1869 edition.

§ Not recorded in the usual bibliographies; cf Biting p.458, Noling p.401 and Gabler G40930 for the 1869 edition.

<sup>1</sup> The Oxford Companion to Spirits & Cocktails, Oxford, 2022 p.722

<sup>2</sup> Naval & Military Gazette and Weekly Chronicle of the United Service - Saturday 3 July, 1869 p.10 noting the Wenham Lake Ice Co forwarded the book for review; Saturday 10 July, 1869 p.14 in the detailed enthusiastic review.

Item #10999

**\$800 AUD | \$4,240 HKD**

## [76] JOHN, FOURTH MARQUIS OF BUTE, K.T. [JOHN CRICHTON-STUART (1881 - 1947)]

### *Moorish Recipes*

Edinburgh : Oliver and Boyd, [1954]. First Edition, printed for private circulation #112 of 185 copies. Printed by T & A Constable, printers for the University of Edinburgh.

Octavo (220x145mm) publisher's original green buckram cloth boards, gilt title to spine, top-edge gilt, fore-edge untrimmed xxiv, 80pp : A<sup>6</sup>, B - F<sup>8</sup>, G<sup>6</sup>. Foreword in English and Arabic. The index lists recipes in both romanised and arabic script. Twenty-one monochrome engraved vignettes of Moroccan kitchen equipment signed "Mangin". Printed, hand numbered, limitation statement to front paste-down; spine a trifle dull; faint edge wear; rear board flecked in a few places; free endpapers offset toned; bookplate of Graham Dogshun<sup>1</sup> to front free endpaper.

¶ Bute was an extremely wealthy Scottish peer who had inherited at the age of nineteen extensive property and business holdings throughout the world. At one stage he was believed to have been the wealthiest man in Britain. He spent much time in Morocco with interests in property, the Tangiers Gazette and hospitality. In 1930 he opened the now historic and luxurious El Minzah Hotel in Tangiers. He also had a palace in Marrakech, which today is the home of the Marrakech Museum.

*Moorish Recipes* is generally considered to be one of the earliest books of Arabic cookery (and more specifically Moroccan cookery) published in English. Collated and compiled by Bute, the

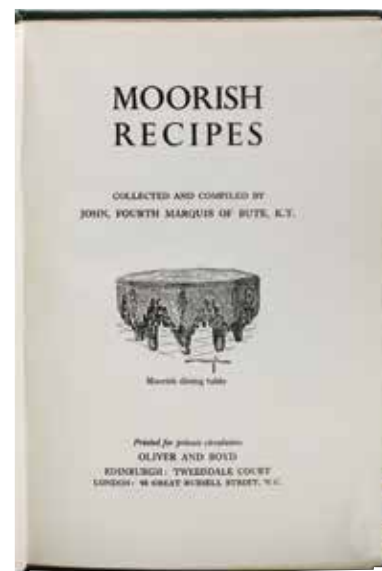
manuscript was not published until seven years after his death, in this limited edition for private circulation.

The unfinished foreword suggests the origins of Moroccan cooking can be found in the expansion of the Umayyad Caliphate, before discussing Moroccan kitchen practices, dining customs and dietary preferences and traditions. *Moorish Recipes* contains 59 traditional Moroccan dishes/recipes, mostly from Marrakech, but also Fez, Tangiers and Rabat. Several recipes are attributed to Damascus and Baghdad. Many were collected by Bute from the table and kitchen of his friend, Si Menebbi el Menebbi, a former senior member of the Moroccan government, and his son Si Abdurachman el Menebbi.

The recipes are well written in the ingredient/method format with approximate measurements in metric and British Imperial. Included are instructions for making pastry (brik), bistacla (bistilla), kuskus (couscous), qaah and kabab (kebab), ktaif, preserved lemons and tagines. A few recipes have brief notes on their origins, service and taste.

As well as being extremely wealthy, Bute was an extremely private person. Nothing more is known of his interest in Moroccan food or the compilation and later publishing of his manuscript.

Scarce. An excellent copy.



§ No institutional holdings are recorded for this edition. OCLC records scant holdings for the 1955 trade edition with the only holding outside of North America and Europe at the National Library New Zealand.  
§ Not in Axford.

<sup>1</sup> Dogshun was the Deputy Director of William Angliss, the specialist hospitality training college in Melbourne for many years. He was the author of the Australian professional hospitality textbook *Cookery for the Hospitality Industry*, now in its sixth edition.

Item #11354

**\$1,600 AUD | \$8,480 HKD**

## [77] THE BENEDICTINE SISTERS OF PEKING [SISTER M FRANCETTA VETTER, O.S.B. (1896 - 1966) AND SISTER M REGIA ZENS O.S.B. (1894 - 1987)]

### *The Art of Chinese Cooking.*

Tokyo : Charles E Tuttle Company, 1959. Ninth impression, first published June 1956. Illustrations by Masahiro Kuwata. Printed by Obun Printing Co, Japan Price. \$2.00 in the US; ¥ 540 in Japan.

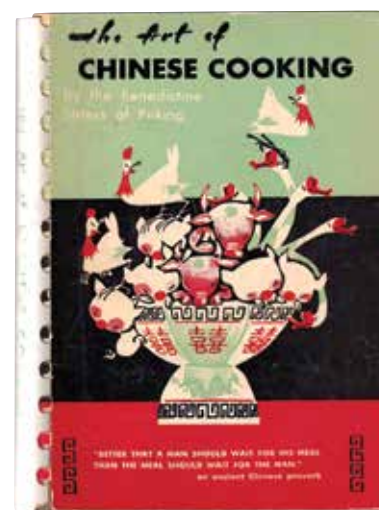
Octavo (180x130mm) white comb bound, illustrated stiff card boards, flush cut edges, xi,[1],94,[6]pp. Printing to comb binding faded; hinges creased; boards faintly soiled; small signs of kitchen use. Detailed marginal notes in ink to one recipe, likely added during a cooking class run by the sisters in Tokyo. Signed in ink to the title page by Sister M Francetta, O.S.B. and Sister M Regia, O.S.B.

¶ In 1930, at the request of the Benedictine administration of the catholic Fu Yen University in Peiping, six missionary sisters from the Order of St Benedict Convent Minnesota led by Sister Vetter, travelled to Peiping, to teach college preparation courses to young Chinese women wishing to study at the University. By 1935, the financial circumstances of the University had changed and the Sisters removed to Kaifeng, a city in East-Central Henan Province. There they opened a medical dispensary, often providing desperately needed care to Chinese

soldiers wounded during the Sino-Japanese war. In 1941 the sisters were interned by the Japanese for the duration of the War in the Pacific. They returned to Kaifeng but by 1949 had been evacuated first to Shanghai, then Formosa (Taiwan). In 1950 half the mission was then evacuated to Tokyo.

Before leaving for China, Sister Francetta had been the head of the Home Economics Department of St Benedict, and Sister Regia had been the head of the kitchen at their Minnesota Convent. During their time in China they learnt much from their Chinese cook Ta Shih Fu and on arrival in Tokyo they decided to sustain their missionary activities by offering Chinese cooking classes. By 1956 the sisters were teaching 150 students a week.

*The Art of Chinese Cooking* is a collection of 69 simple, mostly Northern Chinese home-style recipes in eight chapters, written longhand. Each recipe is named in English, romanised Chinese and traditional Chinese. A brief introduction explaining seventeen ingredients precedes the recipes. At the end there is a tri-lingual glossary of ingredients.



An excellent early impression of a well-loved Chinese cookery book during the 1960s and 70s.

Extremely rare to be signed by the authors.

§ Institutionally well held in various editions and printings. No signed copies recorded either institutionally or in the trade.  
§ Newman, later printings only.

Item #11340

**\$750 AUD | HKD \$3,975**





## [78] [UNKNOWN]

### Cocktail Bar List

Bombay : F Cornaglia & Co, undated circa 1930. Oblong (120x180mm) cream printed silver & black stiff card wrappers, blue paper, red & brown printed, stapled 15,[1]pp. Wrappers lightly soiled, staple started.

Federico Peliti (1844 – 1914) was an Italian baker and confectioner, trained in Turin. When he moved to British India he opened a confectionery business but quickly also became a hotelier, restaurateur, providore and an amateur photographer. *Peliti's* was the first Italian restaurant in India. His restaurant in Shimla, *Peliti's*, was very popular and even mentioned by Rudyard Kipling.

Born in Carignano, Felice Cornaglia had also trained in Turin as a confectioner. His specialty was sophisticated and finely crafted “architectural cakes”. He followed his cousin,

Peliti to India and worked for him in Peliti's various businesses. When Peliti expanded his restaurants to Shimla and Nainital, Cornaglia worked at the restaurant in Calcutta. Around 1880, Peliti established businesses and a restaurant in Bombay (Mumbai). On December 22, 1891, a notice appeared on page 4 of *The Bombay Gazette* announcing that “F Cornaglia was the successor to Federico Peliti, the latter having nothing to do with the Bombay and the Poona business.” It was signed by F Cornaglia of 83 Meadows Street, Fort, Bombay and 1, Main Street, Camp, Poona (Pune). F Cornaglia & Co traded successfully in Bombay and Poona until the 1940s. It was the first European and Italian restaurant in Poona, changing location several times. Advertisements in the *Voice of India* in 1902 show F Cornaglia & Co trading as a manufacturing confectioner, a providore (of European foodstuffs) and a wine merchant

(holding the vice-regal warrant to supply the Governor of Bombay) as well as a restaurant. Up until World War II, Cornaglia's in Bombay and Poona were restaurants serving European food, with music and dancing in later years.

The Bar List contains 164 champagne, absinthe, brandy, whisky, gin and rum cocktails, and 131 long drinks. Several of the drinks listed were first published in *The Savoy Cocktail Book*, suggesting the list is from the mid to late 1930s.

An excellent and scarce ephemeral piece from Anglo-Indian culture in the 1930s.

§ Unrecorded.

Item #10348

**\$200 AUD | \$1,060 HKD**

## [79] [UNKNOWN]

### Continental Cookery Book

Melbourne : Cosmopolitan Publishing Co., Limited, circa 1936<sup>1</sup>. First and only edition. Printed by The Cosmopolitan Publishing Co.

Octavo (195x130mm) illustrated white, red and blue green cloth, gilt lettered boards, heavy cream paper, [8],319,[5 blank]pp: unsigned. Twenty out-of-text full page illustrated advertisements many for Italian goods. Dust jacket soiled, edge tears, chips to spine head and tail, small losses, tape marks to verso; pps. 94-95 offset toned; top edges soiled; fore-edges lightly foxed.

*“It is time for Australians to realise, in fact, that what one may call Mediterranean cookery has much to offer them. Italian cookery, for instance, embodies ideas, aims and methods that have not only been ripening for literally thousands of years, but have been doing so under climatic conditions far more closely resembling those of Australia than do the British... French cookery is practically an offshoot of the Italian. British cookery, with all its merits, can boast no such illustrious pedigree.”*<sup>2</sup>

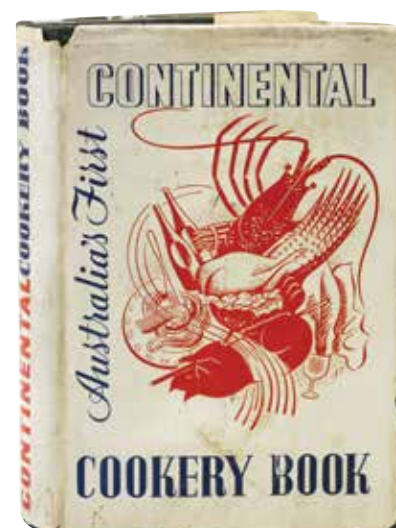
There are approximately 700 recipes, written longhand, and indexed, in fifteen chapters. Although described as “Continental”, a significant number of the recipes are Italian (and very specifically regional Italian); more than any other country. There are recipes

for “quails Tuscan style, cenci, Florentine meatballs, risotto, Romagna Christmas soup, zabaione, focaccia, artichokes, Sicilian eggplant, spaghetti, parmesan, espresso coffee etc., etc.

Other clues to the publishers intent are that the introductory text favours Italian over any other source of Continental recipes; the nature, purpose and business interests of the publisher and its subscribers; and finally, the rare Italian language edition published several months later, proclaims the English edition to be “the first Italian cookbook in Australia”.

The Cosmopolitan Publishing Co was established by a syndicate of Australian Italians associated with Filippo Maria Bianchi and Franco Battistessa, immigrants from Italy in the 1920s who founded *Il Giornale Italiano*, a pro-Fascist newspaper which ran from 1932 to 1940. When publication of the paper was threatened with disruption by its Australian printer because of the Italo-Abyssinian War, the company was established to publish works about Italian culture for an Australian readership. The company closed during WWII.

Rare, particularly with its dust jacket. Australia's first Italian cookery book.



§ OCLC records 6 holdings, all in Australia.

§ Hoyle 504;

<sup>1</sup> Dated by the date reference in the advertisement to the rear paste-down, 1936. Local newspaper reviews are all from August/September 1937

<sup>2</sup> Page 2.

Item #11344

**\$300 AUD | \$1,590 HKD**

## [80] [UNKNOWN]

### *Het Geheim van de Rijsttafel'*

Delft : Oliefabrieken Calvé, undated, circa 1955. Third edition. In Dutch.

Octavo (185x90mm) illustrated, red printed stiff card wrappers, stapled, [2],60,[2]pp. Numerous intext monochrome vignettes. Ex libris bookplate of Michielsen deBink to verso of front wrapper. Fine.

¶ A whimsically illustrated promotional recipe book for Calvé, a cooking and salad oil food manufacturing company in the Netherlands. There are sixty-one recipes for dishes for Rijsttafel (to serve four-six people) and four for oriental dishes, all using Calvé-Delft products and written longhand. There is also an introduction on how to 'set' a rijsttafel, some suggested menus, testimonials supporting the use of vegetable oil rather than the traditional coconut or palm oil and a glossary explaining and translating ingredients.

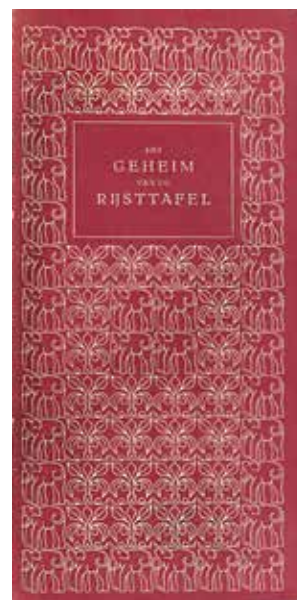
Rijsttafel was an elaborate midday or dinner meal/feast of Indonesian dishes adapted/created/appropriated by the Dutch colonists and plantation managers in the Dutch East Indies in the mid nineteenth century. Based on an indigenous tradition from Padang province in Sumatra, up to forty to sixty

small mostly Javanese dishes of meat, fish, vegetables, sauces and condiments, would be placed on the table, surrounding a large bowl of rice, and usually washed down with beer.

By the 1870s Rijsttafel was being served in the Netherlands as a showcase of the exotic abundance of the Dutch East Indies colony. For the next eighty years Rijsttafel was often served on the Dutch national shipping line making it popular with Dutch and international tourists alike. Rijsttafel remains a popular traditional restaurant meal in the Netherlands. Indonesia declared independence in 1945 and although Rijsttafel is still served in Indonesian restaurants in Western countries, it is now rarely found in Indonesia in part due to its colonial and appropriated history.

Calvé was formed in the late nineteenth century by the merger of several Dutch businesses with French interests. The brand 'Calvé' was registered in 1925. Known principally for its salad oils, mayonnaise and peanut butter, Calvé is today a common brand in European supermarkets and is part of Unilever.

Scarce. An intriguing advertorial booklet celebrating and promoting a 'national' meal that



was an iconic representation of the Dutch East Indies colony that had ceased to exist.

§ Unrecorded by OCLC. Witteven & Cuperes note one holding at Stichting Gastronomische Bibliotheek, Amsterdam.

§ Witteven & Cuperus, 895.

<sup>1</sup> Translates as *'The Secret of the Rice Table'*

Item #10935

**\$200 AUD | \$1,060 HKD**

## [81] VERONELLI, LUIGI (1926-2004) & CARNACINA, LUIGI (1888-1981)

### *Veronelli's Biblioteca del Gastronomo [volumes 1-7, & 10]: Cocktails; Dizionario Gastronomico; I Vini Italiani; I liquori italiani; La Cucina di Notte; I Vini Francesi: Snacks; Le Salse*

Milan : Veronelli Editore: Milan, [1959-1960]. First and only editions, each limited to 1000 copies. Illustration and design by Alberto Manfredi. Priced at 800 lire each.

Each (140x75mm) white comb bound, clear plastic covers, colour stiff printed card wrappers, 36-40pp. In Italian. Light soiling, combs tiring, several partially sprung. Internally clean, crisp; corners gently bruised. Eight of the twelve volumes issued, lacking only *I Gelati*, *La Cucina d'Amore*, *Le Uova*, and *Pastacinni da Te*.

Veronelli was an Italian gastronome, wine critic, self-proclaimed anarchist, poet, provocateur, television presenter, writer and publisher. One of the world's great wine intellectuals of the twentieth century, Veronelli was the first and probably remains the most influential Italian wine communicator to date. He was the 'mid-wife' of many of the great Italian wines and wine estates today, encouraging their establishment and promoting their output.

In 1956 he established a publishing house dedicated to Italian gastronomy, philosophy and politics, issuing several magazines including *Il Gastronomico*. He also published D'Annunzio, Marquis de Sade, Carnacina and a range of eclectic titles. Veronelli closed his publishing house in the 1960s due to poor sales and devoted the next decades to writing books, a television career, and promoting Italian wine.

He often collaborated with his good friend, the celebrated Italian restaurant critic and reviewer Luigi Carnacina. Together they published a large number of cookbooks, books on Italian gastronomy, wine books and guides, many of them considered significant important works in Italian gastronomic literature. In 1989 he established a new publishing house dedicated to wine, which continues today. There is a museum dedicated to his work, streets are named after him in a number of communes across Italy and a hospitality school is named after him. The number of Veronelli's published works on twentieth century wine and gastronomy is probably only surpassed by André Simon's output.

The Biblioteca del Gastronomo was published over two years. All of the books were written by Veronelli or Carnacina. Where another author was credited, the author was fictitious and it was written by Veronelli. <sup>1</sup>

*"Veronelli has created the figure of the modern gastronome. With his cultured and sharp pen, he has been the first to identify a new path, and through his wondrous tales of wine, his travels, his walks in the land, he has inspired many people, me first."*<sup>2</sup>

Scarce generally and rarely seen in a sizeable collection.

§ OCLC records all held by the Italian National Library, a few in the series by Purdue and otherwise only a very small number of individual volumes held by various institutions worldwide.

<sup>1</sup> Gian Arturo Rota, Chair & Curator for the *"Camminare la Terra"* exhibition for Luigi Veronelli held at Wine Italy/Triennale in Milan in 2015.

<sup>2</sup> Carlo Petrini, founder of Slow Food, at the Decennial celebration of Luigi Veronelli in 2015.

Item #11241

**\$800 AUD | \$4,240 HKD**





## [82] VEITH, E. [ERIC THOMAS (1915 - 1967)]

### *Cookery Nook : bi-lingual English-Pidgin for New Guineans.*

Pes, via Aitape, T.N.G. [Territory of New Guinea] : St Joseph's P.T. School, October, 1962] First Edition. Set up and printed solely by Senior Students at St Joseph's P.T. School. Bilingual: English/Tok Pisin. Price 7/- and postage.

Octavo (210x135mm) printed stiff cream wrappers, stapled, [6],100,[2]pp. Several naive engraved illustrations. Wrappers lightly scuffed, soiled and worn, discrete damp stain to bottom edge; a few folded corners; a few signs of kitchen use.

¶ Aitape is a small township on the northern coast of what is now Papua New Guinea and Pes, one of the Catholic parishes in Aitape. Aitape was established in 1905 by German colonists as part of German New Guinea. The Catholic Mission of Aitape was established in the 1890s by German Catholic Missionaries from the Society of the Divine Word. Missionaries from the Franciscan and Poor Clare orders now work in the area. Aitape is still a remote district, particularly the inland ranges.

Veith was a lay brother at the Franciscan Roman Catholic Mission at Aitape. He was also a diploma graduate of the Australian Army cooking school.<sup>1</sup>

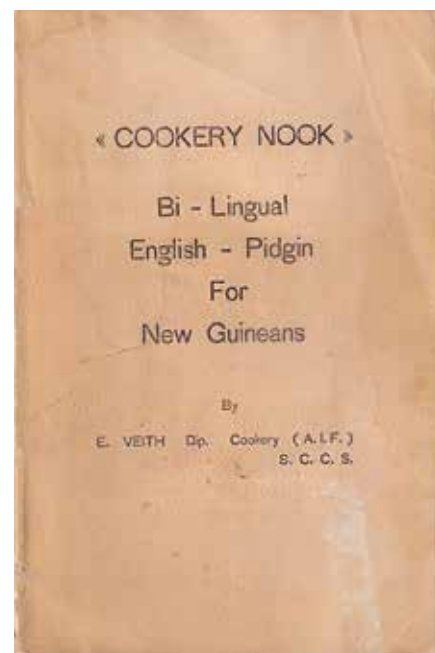
*"The book was entirely produced by the senior students of St Joseph's school, attached to the Mission at Pes, near Aitape. The work was done on a small Italian hand-press, and after each section was printed, the*

*handset type was broken down to be used for the next. The proofs were pulled by a lad of 16 and other students did the collating and binding."*<sup>2</sup>

There are 94 recipes in eight chapters: Meat - Poultry - Casserole (sic) dishes; Fish; Soup; Pudding - Cakes - Pastry; Yeast - Bread; Scones - Pancakes - Specials; Sweets; Sauces and Dressings. The recipes are written as ingredients/method, mostly one per page with the Tok Pisin translation directly beneath the English text. Broadly the recipes are European in style, but with a number of curries, both South-East Asian and Indian influenced. Local fruits and vegetables are used as well as wild meats. Several dishes rely on tinned meat, egg substitutes and a few other station-holder imported staples. The recipes for baking include tropical breads and use pineapple, sweet potato and golden syrup.

From the foreword: *"This book has been compiled to assist people of the Territory both Lay and Mission to improve their table. The recipes have been tested whilst training Native Cooks. I have tried to adhere to bare essentials, but sometimes, even then if ingredients are lacking then you must improvise and do the best with what ingredients to hand. This book is the labour of 15 years, designed to assist your Cook-boy and make tropical life a bit more easy to endure, especially on out Stations"*

An intriguing insight into life in Missionary New Guinea and the basic foods served, published by school children by hand in a very remote part of the world.



Rare.

§ OCLC records only six holdings: three in the USA, Deakin, SLNSW and BL.

<sup>1</sup> *The Canberra Times* 8 November 1963, p.28.

<sup>2</sup> "Kaikai Belong Kong Kong and other New Guinea dishes" *Pacific Island Monthly* Vol XXXIII, No 8, March 1, 1963, p.93.

Item #11329

**\$600 AUD | \$3,180 HKD**

## [83] 矢吹, 勇雄 YABUKI, ISAO

### *The Special Foods of Tokyo てんぷら /*

Tokyo : Foreign Affairs Association of Japan, undated, early reprint circa 1959, first published circa 1954<sup>1</sup>. In English

Quarto (240x165mm) 4-hole stab sewn, Japanese folded leaves, [4],23,[1]pp. Nine out-of-text leaves of colour and monochrome photographic illustration. Wrapper top edge aged; small blemishes to front pastedown; owner name in in to the half-title; bottom kadogire slightly chipped; internally fine.

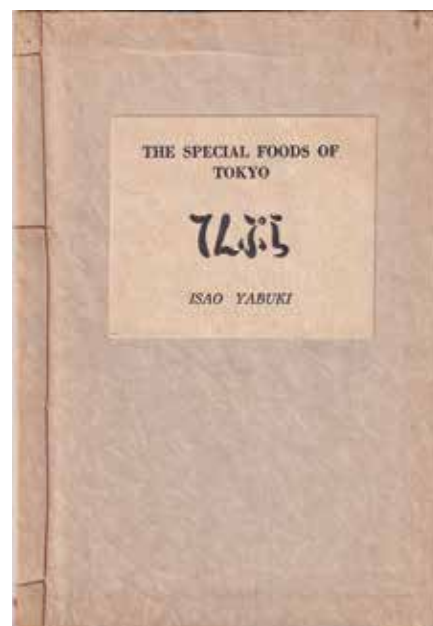
¶ The author was the owner of Ten-Ichi, a famous high-class tempura restaurant in Ginza that opened in 1930. It still trades today under new ownership. Under the author's stewardship Ten-Ichi was considered one of the best tempura restaurants in Tokyo regularly hosting local and foreign dignitaries. *"This small restaurant, conveniently located in the Ginza has been business for more than thirty years and is well known among both Japanese and foreigners for its delicious tempura. The owner...who has written a book on tempura, is also known as a collector of old Japanese art"*<sup>2</sup>

Tempura is believed to have its origins in the arrival of Portuguese Catholic missionaries in Southern Japan in the sixteenth century and their cooking traditions on fast days. Yabuki briefly discusses the history of Japanese cuisine and Buddhist and Western influences as they relate to Tokyo's cuisine before discussing in turn each of the main dishes of Tokyo: tempura, sukiyaki, kabayaki, sushi and sashimi, miso shiro, shoyu, suimono and chawan mushi. Broad instructions on their cooking, service and appropriate tableware are given, tempura of course is discussed first and in the most detail. The final leaf of illustrations has advertisements for Ten-Ichi's two restaurants.

An excellent monograph on tempura and the quintessential special foods of Tokyo.

§ OCLC records twenty-eight holdings, National Diet Library, Oxford Brookes and twenty-six institutions in the USA. None elsewhere.

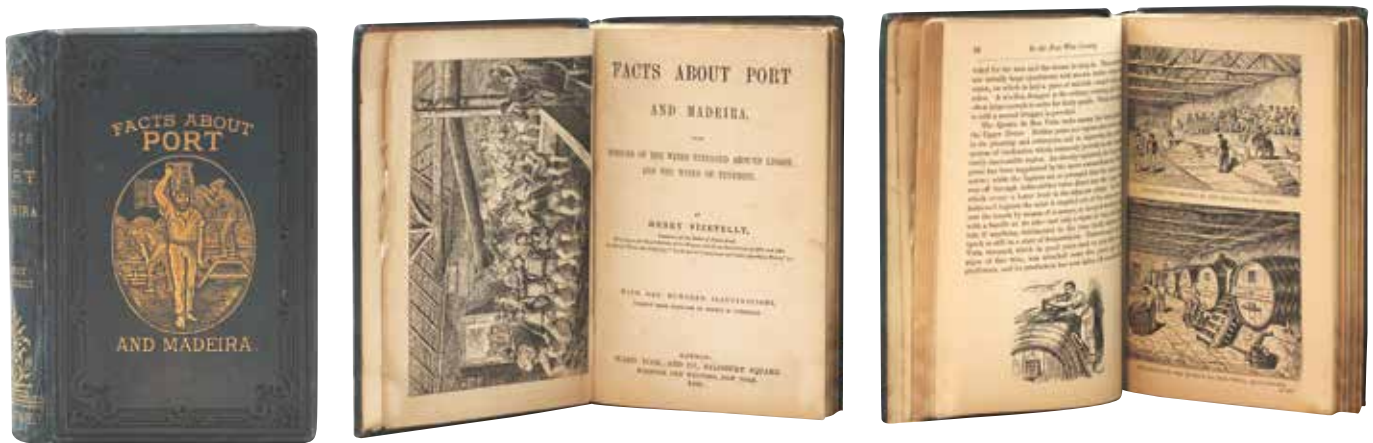
<sup>1</sup> Dated by reference to the dates on the page of autographs between pps. 18-19. First mentioned in *The San Francisco Chronicle*, 2 March 1954, p.19



<sup>2</sup> Ishikure, Kyoko & Sawada, Tsuneko. *From Soup to Ginkgo Nuts: a gourmet's guide to Tokyo*, revised edition. Tokyo : John Weatherhill, 1965, p.59

Item #11345

**\$150 AUD | \$785 HKD**



#### [84] VIZETELLY, HENRY (1820 - 1894)

*Facts about Port and Madeira with notices of the wines vintaged around Lisbon, and the wines of Tenerife with one hundred illustrations*

London : Ward, Lock & Co, Salisbury Square and New York : Scribner and Welford, 1880. First edition. Printed by Jas Wade, Tavistock St, London. Price 1s,6d.

Crown octavo (190x130mm) publisher's decorative and pictorial cloth, gilt, black and blind stamped boards, beveled edges, 211, [1], [12]pp : [A]<sup>8</sup>, B - N<sup>8</sup>, O<sup>2</sup>, P<sup>6</sup>. One hundred monochrome woodcut engraved illustrations, forty of which are full page out-of-text, and mostly from contemporary sketches by Ernest Vizetelly, the author's son and travelling companion, the balance from contemporary photographs; seventeen full page advertisements (including the pastedowns) most to do with wine. Conservation repair and restoration to spine head and tail, front joint and hinges; tight backed by previous owner; small japanese tissue repairs to preliminaries; owner name in pencil to front free endpaper "Capt W K Werritt, Bright Estella"; small hole

to title page gutter not affecting the text; pages lightly and evenly aged; text block a trifle uneven but firm.

¶ Vizetelly was a British journalist, who in later life also published a large number of books, many illustrated, under his own imprint including his own works, and the works of Emile Zola. He had a keen interest in wine, particularly Champagne writing several significant books on the subject including *A History of Champagne*, *The Wines of the World Characterized and Classed*, *Facts about Sherry* and *Facts about Champagne*. He was also a wine-juror for Great Britain at the Vienna and Paris Exhibitions of 1873 and 1878.

In the Autumn of 1877, shortly after harvest, Vizetelly and his son made a three month tour of the Port wine producing regions of Portugal, Lisbon, Oporto, the Duoro and the Madeira vineyards of the Canary Islands. *Facts*

*about Port* is a contemporary record of their experiences, written "on the spot". Vizetelly's account is particularly interesting, setting out the history of port wine, its vinification, and providing detailed contemporary (and illustrated) descriptions of the vineyards, the people and the Port quintas. His account of Madeira is equally interesting and scarce.

Scarce. "A valuable reference"<sup>1</sup>

§ Well held institutionally, but scarce in commerce.  
§ Gabler G42540; Noling p.426; EUVS; Simon BV 117; not in The Port Wine Institute, (Instituto do Vindo do Porto). *Port Wine Bibliography*. 1945, 1947, & 1952. Porto: J.R. Goncalves; Instituto do Vindo do Porto, n.d..

<sup>1</sup> Gabler p.386

Item #11134

**\$800 AUD | \$4,240 HKD**

#### [85] [W & A GILBEY LTD]

*Ways to Serve... Gilbey's Gin*

[Melbourne] : O'Brien Publicity, undated, circa 1945<sup>1</sup>.

(180x90mm) die-cut in the shape of a cocktail shaker, illustrated light stiff card boards, stapled, 3-34pp. Illustrated. Wrapper edges rubbed, faintly soiled; faint foxing.

¶ Gilbey's began in 1857 in London, when two brothers returning from the Crimean war, opened a shopfront selling port, sherry and brandy. In 1872 they opened a gin distillery. Exports to Australia began in the 1890s. Due to rising tax and shipping costs, in May 1937, Gilbey's opened a rebottling, distilling and production facility in Moorabin, a suburb of Melbourne on Port Philip Bay.

The booklet contains 50 recipes for cocktails, rickys, fizzes, punches and cups. All the classics

are included. There are also helpful instructions for the selection of glassware, the serving of wine and the pairing of drinks with food. Each of the Gilbey's products is promoted including pre-mixed cocktails, liqueurs, spirits and agencies such as Moët & Chandon.

A scarce ephemeral promotional cocktail recipe book from the outskirts of the Gilbey's gin empire.

§ Unrecorded.

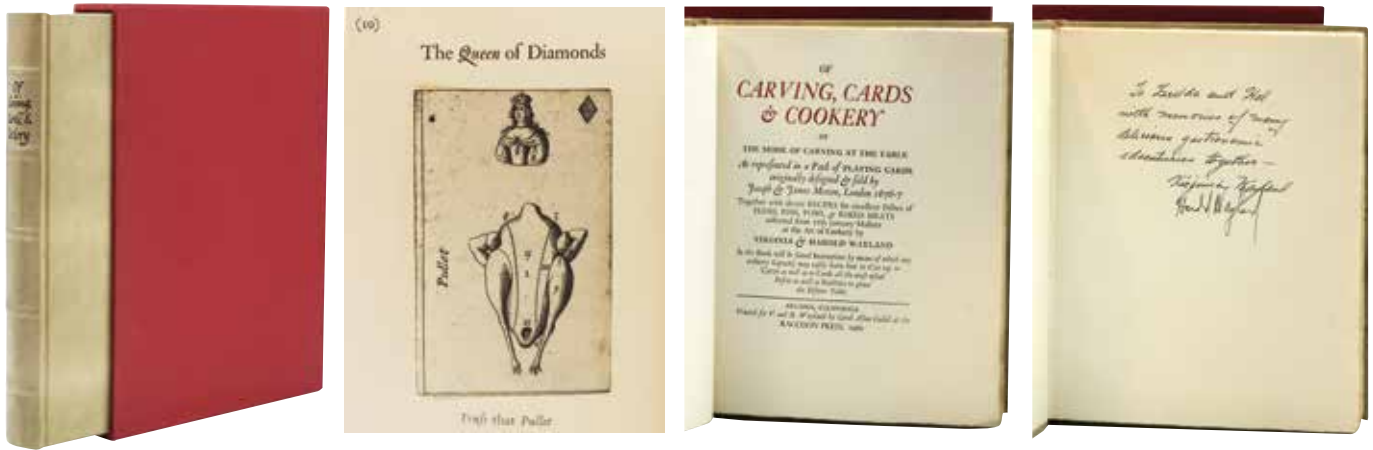
<sup>1</sup> Issued during the Reign of George VI (1936-1952), The illustration of the Moët & Chandon Vintage Champagne featured on the inside rear board is dated 1942. Vintage Champagne is required to be on lees for 3 years, so not before 1945.

Item #11336

**\$120 AUD | \$640 HKD**







[86] WAYLAND, VIRGINIA [JANE NÉE KARTZKE (1909 - 2001)] & WAYLAND, HAROLD [JAMES (1909-2000)]

*Of Carving, Cards & Cookery or the mode of carving at the table: as represented in a pack of playing cards originally designed & sold by Joseph & James Moxon, London 1676-7. Together with divers recipes for excellent dishes of flesh, fish, fowl, & baked meats collected from 17th century masters at the art of cookery... In this book will be found instructions by means of which any ordinary capacity may easily learn how to cut up or carve as well as to cook all the most usual dishes as well as rarities to grace the festive table.*

Arcadia, California : Printed by V & H Wayland by Carol Allen Cockel at the Raccoon Press, 1962. First and only edition, limited #40 of 275.

Quarto (210x165mm) full vellum-like papered boards, spine in six plain compartments, in red cloth slipcase, Arches heavy buff laid mold-made paper, edges untrimmed [8],122,[2] pp. Fifty two mounted facsimile illustrations of cards and a mounted facsimile of the accompanying booklet wrapper (all reproduced by a collotype process from the originals). Author's presentation inscription to the front free endpaper "To Zeralda & Hal with memories of many delicious gastronomic adventures together Virginia Wayland Harold Wayland" Upper paper joint fine split, internal hinge fine, else a fine copy.

The Waylands were collectors of antiquarian playing cards, perhaps best known for significant collections and work on native American Indian playing cards of the nineteenth century. Their collection and interests also extended to European, and in particular, German and late seventeenth century Restoration period English playing

cards. During the late seventeenth century, playing cards were used in England to teach a range of subjects including geometry, heraldry, geography, and pastry-making. Being able to carve meat at a table was a significant social skill. Usually the task of the host, the ability to carve well was a confirmation of social status, education and gentility. In 1677, the London printer Joseph Moxon issued a deck of playing cards with an accompanying booklet. Each suit illustrated how to carve a particular meat: Clubs = fish; Diamonds = birds; Hearts = meats; Spades = baked meats such as pies and pasties. The deck of cards and accompanying booklet was issued by Moxon and his son in various editions for approximately 40 years. The 1693 edition noted that "Methodical cutting [would profit] weak stomachs from heaving at the sight of disorderly mangling a joint or dish of good meat".

*Of Carving* is dedicated to Mrs Melbert B Cary Jnr, [Mary Flagler Cary (1901-1967)] an heiress to the Standard Oil fortune and notable philanthropist who donated her husband's significant collection of playing cards, including

the originals of 50 of these cards, to Yale University. Ordered in suits from King down, each mounted facsimile playing card is accompanied by a selected recipe from a range of contemporary English cookery books: *The Accomplished Ladies Delight* (1719), *The Closet of the Eminently Learned Sir Kenelm Digbie Opened* (1669), *A Perfect School for Instructions for the Officers of the Mouth* by Giles Rose (1682), *The Accomplisht Cook* by Robert May (1678), *The Genteel Housekeepers Pastime of the Mode of Carving at the Table* (1693), *The English House-Wife* by Gervaise Markham (1668), *A Treatise of Foods* by Louis Lemery (1704), and *The Art of Cookery* by William King (ca.1708).

Scarce. Fascinating.

§ Well held institutionally in the US, OCLC records only one holding in Asia or Australasia, Monash.  
§ Axford p.302.

Item #11041

**\$1,000 AUD | \$5,300 HKD**

[87] WICKEN, MRS H F [HARRIET FRANCES NÉE SMITH (1847 - 1937)]

*Australian Table Dainties and Appetising Dishes. A hand guide for Australian housekeepers in the preparation of fruit, vegetables, game, fish, salads, sweets and the picnic basket. Including recipes for the invalid's corner, Lenten fare and Christmas dainties.*

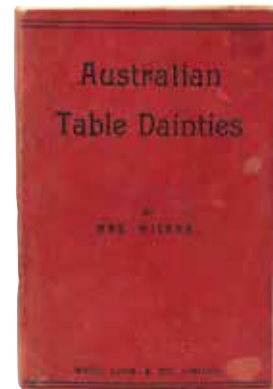
London, New York and Melbourne : Ward, Lock & Co, Ltd, March 1897. First and only edition. Printed by Price 1s.

Octavo (165x110mm) publisher's red limp cloth, printed wrappers, sewn, flush-cut edges x,[2],154,[2]pp : [A]<sup>6</sup>, B - I<sup>8</sup>, K<sup>8</sup>, L<sup>6</sup>. No illustration. Bookseller stamp to title page "A W Birchall & Sons, Launceston"; wrappers lightly soiled, verso lightly stained and discoloured, spine lightly sunned, edges faintly worn, light fraying; front hinge weak, partially split; lightly shaken, partially cracked at signatures; small signs of kitchen use; pps 81-82 offset toned.

¶ Born and raised in London, Mrs Wicken was an early diploma graduate of the National Training School for Cookery, South Kensington (which opened in 1874), and became a cookery lecturer and demonstrator. In 1885 she published *The Kingswood Cookery Book*, based on her classes. In 1886 she followed her husband to Australia, first giving cookery classes in Warrnambool, then moving to Sydney to take up the post of lecturer in charge of the department of domestic economy at Sydney Technical College, Ultimo whereupon she published an 'Australianised' and much enlarged edition of her book because she "found that English Cookery Books were not suitable for the climate and conditions of life here."

Despite removing a quarter of the original recipes, adding almost 400 additional recipes and thoroughly editing the rest, the book remained squarely British in tradition and content; and clearly, to be a text book for schools. Although her curriculum was firmly British, Mrs Wicken had a lasting influence on the teaching of Australian cookery. Several of her students, particularly Amy Schauer and Amie Monro went on to take up similar posts in Sydney and Brisbane both writing cookery books that were used as domestic economy textbooks, and in the case of Miss Schauer, for a number of decades. In 1896, Mrs Wicken moved to Perth and became a lecturer on domestic economy at Perth High School.

In contrast to *The Kingswood Cookery Book*, *Australian Table Dainties* offers a much lighter selection of dishes, with some use of indigenous ingredients. There are approximately 275 recipes, in nine chapters: Fruit Dishes, Fish Dishes, Vegetable Dishes, the Picnic Basket, Salads and Sweets etc., Sundry Dishes, Christmas dainties, Lenten fare and invalid cookery. The first chapter suggests a wide variety of local fruits such as melons, guavas, figs, passion fruit, loquats, pineapple, peaches gramma, granadilla, mangoes and Cape gooseberries. Throughout, Wicken encourages Australians to use more fish, vegetables and fruit in their diets. Unlike many contemporary recipe books, beef, lamb, and



chicken are rarely used. Meat recipes are limited to some feathered game. Under 'K' in the index, there is kedgerie but not kangaroo. Australian fish including barracouda, murray cod and schnapper are well covered. The recipes remain British/Continental in style.

Rare. A lovely pre-federation cookery book providing dainty, lighter dishes particularly catering for vegetarians and pescaterians.

§ OCLC records only 6 holdings, Deakin, NLA, SLNSW, SLV, BL and Cambridge.  
§ Hoyle 1360; Driver 1149.1; Austin, p.131; Ferguson 18520.

Item #11158

**\$1,000 AUD | \$5,300 HKD**

[88] WOMAN'S SOCIETY OF CHRISTIAN SERVICE OF THE METHODIST ENGLISH CHURCH.

*Rangoon International Cook Book*

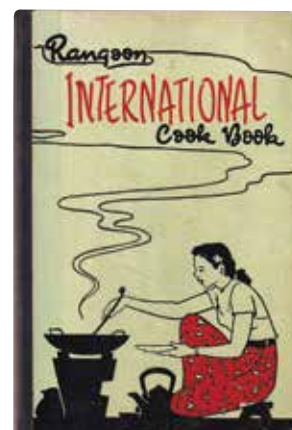
Rangoon : Rangoon Gazette, 1962. Third Edition. First published 1954. Printed by the Rangoon Gazette Ltd, Rangoon for the Methodist English Church. Foreword by Committee Members Karis Brewster Manton, Daphne Virjee and Ruby Lormor.

Octavo (230x145mm) quarter bound black cloth, printed illustrated boards 254,[8]pp. Numerous out-of-text full page advertisements for local Rangoon businesses, many illustrated. Boards worn and soiled; corners bruised, edges rubbed; owner name to front free endpaper; small occasional signs of kitchen use; p.45/46 small closed edge tear; endpapers lightly offset toned; internally fine and crisp.

¶ This third edition is a reissue of the 1956 second edition which added 120 recipes to the first edition. Published to raise funds for the Service's community service projects in Burma, the *Rangoon International Cook Book* opens with chapters on nutrition and child welfare. A helpful seasonal guide to fruits and vegetables available either all year round or by the Burmese seasons - the hot weather, the cold weather or the rainy weather - is followed by suggested ingredient and weight substitutions and sample menus.

There are approximately 620 recipes, each with their country of origin noted. Many recipes are attributed either to their donor or a published source. The attributions often include a comment and in some cases, the contributor's address. Some recipes are noted as "Rangoon tested". Published sources range widely from Mrs Rombauer's *The Joy of Cooking* and Betty Crocker, to *The Nanking Cook Book* (1924) and Olivia's *Choice Curries for all Climes* published in Burma, the US Government Department of Agriculture Farmers Bulletins to Australia's *The Miranda Cookbook*. Contributions also came from a broad cross section of the local populace and the International community in Rangoon.

There are a significant number of South East Asian, Indian and Chinese recipes; more than usually found in similar community or fund-raising cookbooks of this period as well as a number of traditional Burmese recipes, a few of which were contributed by Mrs Aung San, then Chairman of the Social Planning Committee (mother of Aung San Suu Kyi). Much is also made of the traditional Burmese Preserved Ginger recipe on p.221. At the rear is a useful English-Burmese-Hindustani glossary of ingredients and at the front, a business directory for Rangoon. Local measures (viss and ticals) are used in some recipes



An intriguing insight into the International community in post-Colonial Burma, and an excellent collection of traditional and authentic Burmese recipes as well as Chinese and Indian recipes prevalent in Burma at the time.

§ OCLC records only 13 holdings this edition, all in North America; and only 4 holdings all earlier editions, three in the USA and one in Sweden. No holdings in Australasia.  
§ Not in Axford.

Item #10939

**\$350 AUD | \$1,855 HKD**



## [89] WOOD, LES C (ARR)

*Aeroplane Theme Song: as sung by Sidney Burchell [sic] featured by Traders Tonic Tune Sessions.*

[Sydney] : [Traders Ltd], circa 1935.

Bifolium (260x160mm), illustrated cover, sheet music for voice and piano [4]pp. Pages very faintly creased, faint soiling and foxing not affecting the text.

¶ Aeropolane Jelly was a popular jelly crystal dessert launched in Sydney in 1927 by its creator Bert Appleroth and his business partner, Albert Lenertz under their company Traders Ltd. Initially Bert made the product at home and sold it along the tram route he worked on as a conductor. The product was innovatively promoted. In 1930 an advertising jingle written by Lenertz was played on Radio 2KY in Sydney and by the mid-1930s Traders Tonic Tune Sessions were a regular feature on Sydney radio stations.

There are two distinctly different Aeroplane jingles. Most Australians are familiar with the 1938 recording of 8 year old Joy King singing the *Aeroplane Jelly Song* with the refrain “*Aeroplane Jelly for Me*” which continues to be used on occasion. The other, now unknown,

is a more adult tune and lyric. written in a different key. i.e., this version. Whether this version was used for the programme theme, or for other marketing purposes is unknown.

The performer Sidney Burchell (variously Sid or Syd or Sydney and Burchill, Burchall, or Burchell) was a British born romantic baritone. He arrived in Australia in 1920 and travelled widely singing with a vaudeville group. In 1927 he began appearing live on radio. He was extremely popular. By 1935 Burchell had been contracted by the ABC to perform regularly for their radio stations, often with Gladys Moncrieff. He returned to England in 1936.

Scarce. An unusual piece of radio advertising sheet music featuring an iconic Australian product.

§ OCLC records no holdings this version. National Library of Australia holds a similar piece of sheet music with the same cover illustration for the other version of the Aeroplane Jelly song.

Item #10881

**\$250 AUD | \$1,325 AUD**



## [90] WOOD, MAYE

*Malay for Mems*

Singapore, Hong Kong and Shanghai : Kelly & Walsh Limited, 1949. Fifth edition, first published 1929. Printed by Liang Brothers Co., Singapore.

Octavo (165x105mm) quarter bound, brown cloth, printed cream boards, flush-cut edges, text partially in double columns, [6],43,[3]pp. Boards lightly soiled, corners gently bruised; owner name to front free endpaper; cracked but firm at p.8

¶ A slim practical volume written to introduce to “*newcomers [to Singapore and Malaya], especially women the most ordinary and necessary words and phrases required in household management. It is not a grammar, and does not pretend to be anything more than ‘kitchen’ Malay.... There is practically no grammar in ‘kitchen’ Malay. It is mostly a matter of stringing words together, following the same order as in English.*”

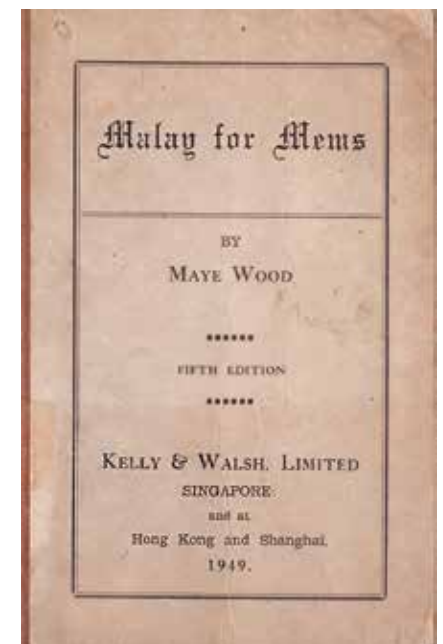
Mostly a series of instructions or queries in the imperative, *Malay for Mems* provides a direct

insight into the work undertaken by Malay and Chinese servants, the expectations of Europeans (mostly British) and the instructions usually provided to the cook and housekeeper. There are also several illuminating examples of the application of etiquette and social norms between the mistress of the household and her household servants at the time. A helpful glossary deals with basic medical issues, tailoring and household repairs. Curious suggestions for how to communicate with servants who spoke Chinese.

*Malay for Mems* was one of five books published by Kelly and Wood for expatriates to learn Malay. Priced at \$1.00 it was the cheapest and smallest and was reissued until 1958.

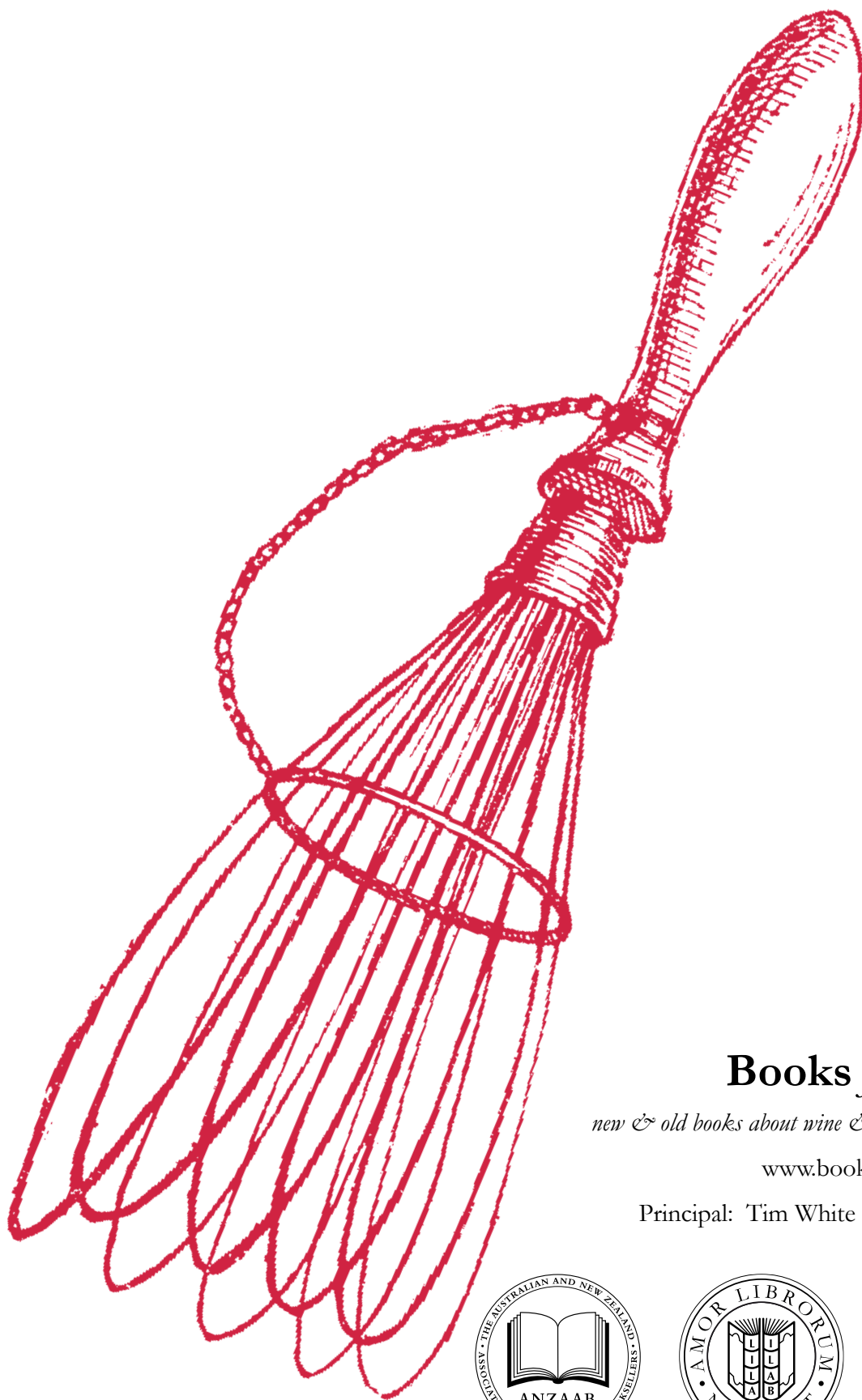
Scarce in any edition. An excellent copy.

§ OCLC records only one holding this edition, NLB Singapore, and only four holdings of any earlier editions, NLB Singapore, Cornell and Leiden.



Item #11271

**\$450 AUD | \$ 2,385 HKD**

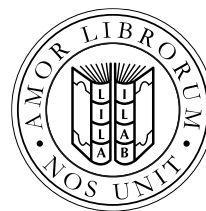
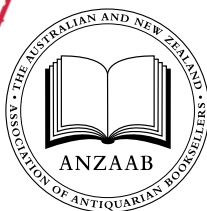


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