THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY
Presented by A. W. BITTING
GASTRONOMIC BIBLIOGRAPHY

By KATHERINE GOLDEN BITTING

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APICIUS • PLATINE • GALEN • SCAPPI • LA VARENNE • DUFOUR • GLASSE • APPERT • CARÈME
BRILLAT-SAVARIN • GRIMOD DE LA REYNIÈRE • SOYER • MURO • VICAIREF • ESCOFFIER

SAN FRANCISCO, CALIFORNIA

1939
DEDICATED TO MY SISTER

HELEN GOLDEN

"Clean-souled, clear-eyed, unspoiled, discreet,
Thou gav'st thy gifts to make Life sweet."
Preface

EVEN the casual person who eats only to live is food conscious. This is due, doubtless, to the discoveries of the biochemists and their dissemination by the host of food writers for magazines, newspapers, and food and beverage manufacturers. The domestic science teachers and dietitians, who are constrained through their work to keep posted on recent developments, are ordinarily the interpreters between the two groups and, in addition, through their immediate work, they reach the home in a convincing manner. In consequence, books on foods and beverages have become, if not in the class of best sellers, at least generally popular. They rank second only to the Bible in number printed.

Aside from the practical value of furnishing needed information, these books offer much of interest and pleasure to the collector. There are many phases, even for one who has a specific and limited objective, on which to concentrate. Primitive forms and development; cookery from its early crudeness and simplicity through its various stages to its modern evolution in homes, hostelries, and factories; famous cooks and inventors of dishes and of apparatus from the early hand-turned spit to the present iron chink that is almost human in its varied efficiency; from the original terrifying Papin digester to the modern controlled retort that provides practically a case history of a particular food; the table with its artistic appurtenances and aesthetics; the history of food in the various countries. In fact, there is an unlimited number of subjects that affect everyone and are of almost universal concern.

The collector is constantly confronted with the problem of selection. This is often solved by taking every item available—no matter what phase is treated—for there is a fascination about the history of foods and the sociability of feasts throughout the ages. From the so-called Golden Age of simplicity of manners and food when wholesome herbs and fruits were the régime, to the latest luxuries made possible by the work of chefs, preceded by that of scientists and engineers in preservation and transportation, each period has its own interest.

The French books show the greatest versatility and charm as to subject matter and mode of treatment. Recipes are often written in verse
and set to appropriate music. In their hands, even the lowly porker becomes something artistic; not as we would do, by stressing the sanitation and efficiency of the complicated machinery used in killing and preparing him for market, but as an artist poses his subject in a picturesque or whimsical manner.

The earliest books are usually practical and, in addition, stress religious observances and Christian feasts with their attendant dishes. Some of the authors were also physicians and included some general medical advice. After these then came a gradual diversity in the use of food materials which at present are seemingly innumerable. This is largely due to the keen interest in the latest discoveries relative to diet, as well as to new dishes. Their authors are doctors and dietitians, cooks and domestic scientists, and occasionally, the social gourmet, with a total disregard for calories and vitamins, but a talent for simplicity of ingredients combined with novelty of seasoning. Outdistancing all, however, is the food manufacturer who distributes attractive books prepared by specialists, but who, in many cases, cannot refrain from the inclusion of his own particular brand, thus detracting from an unbiased consideration of their merits. The need expressed by Elwanger for “an expert anthology to garner the most worthy recipes already existing in such bewildering profusion,” apparently has been amply met.

In research on foods it is highly desirable to know something of the history of the various materials used, the products which are prepared from them, and the processes used in various places in order to understand how they have attained their present status. This same information is desirable in formulating definitions and in arriving at standards, rather than depending upon the judgment of some food officials to settle such matters arbitrarily. The late cook books and other treatises upon foods usually supply little information of this sort. An examination of early cook books furnishes evidence that there has been evolution in cookery and food preparation along many lines in different localities, and it is a fascinating study to trace the relationship to present-day household practices as well as commercial operations.

This bibliography represents a by-product on food research extending over a period of nearly fifty years. It covers the material which has been acquired or examined, and is not compiled from outside sources. It is devoid of any element of inspiration or thought of reward other
than the pleasure derived in doing it and making it easier for others who may be engaged in a similar or allied line of work.

In the beginning, my collecting of books on gastronomy and closely allied subjects was made without experience other than a cursory examination of the table of contents. Those items were selected which seemed most promising to throw light upon some point under consideration. It was a haphazard procedure, though in the end it produced some good results. Real progress was not made, however, until a copy of Vicaire’s *Bibliographie Gastronomique* was acquired. This masterpiece in its field was published in Paris in 1890 and covers the early European literature in a most satisfactory manner. Vicaire was librarian to the Bibliothèque nationale and correspondent to the Vatican Library, thus having access to unlimited works. It was fortunate that the preparation of the bibliography was in the hands of such an eminent scholar and versatile writer. He had the further distinction of being well informed upon foods and the culinary art; thus his copious annotations are of unusual interest to those engaged in the art as well as to the bibliophile.

Other bibliographies found to be particularly useful are *Catalog der Kochbücher Sammlung* von Theodore Drexel; *Das Menu* von Ernest von Malortie; *English Cookery Books to the year 1850* by A. W. Oxford; *Bibliography of American Cookery Books, 1742-1860* by Waldo Lincoln; and *Bibliotheca Bacchia* by Andre L. Simon. Besides these are reference lists by writers on food such as Kitchiner, Mrs. Pennell, Elwanger, Lewer and many others. To these should be added the catalogues from both American and European dealers which contain reports as to editions and timely book items compiled, naturally, by experts. There are also the personal notices of books so kindly sent us, for all of which we are most grateful.

The most valuable advice upon collecting was received from Mr. E. Nourry, bookdealer in Paris. He had many volumes of rare books which excited a desire to break the tenth commandment. It was explained to him that it was necessary to restrict purchases to very modest means and not according to the desire. He responded in a most friendly and almost fatherly manner: “That is no serious handicap, but may be your good fortune. Make careful selection of books according to subject matter rather than by editions; purchase only what you can afford at a time; become familiar with them by use, thus learn to appreciate them,
and maybe to love them.” One can now understand after twenty years that it was more than advice; it was wisdom gained by long experience. Following his precepts, the collection has grown by small increments to more than three thousand titles, many of them classed as rare items.

The collecting of books upon foods, cookery and dining has been carried far beyond the field originally contemplated. The subjects are so intimately associated with the social life of all peoples that no hard and fast rules can be followed in classifying some books. “An Itinerary,” a record of travel in Europe, Britain, Scotland and Ireland by Fynnes Morison early in the seventeenth century, would naturally be classified under Travel, but it is probably the most informative work available on foods, their preparation and costs and the customs at the inns at that time, so it is included in this bibliography. The same principal has been followed in the case of several others.

One diversion has been the inclusion of many American cook books published by societies, lodges, churches, and similar organizations, since these books contain many recipes more or less distinctive to the locality and not found in other sources. They are useful in following the development of sectional cookery, as in the New England and Southern states. Many of these small works are not copyrighted nor do the titles appear in any catalogue, thus making it difficult to locate them.

Government and official publications, with few exceptions, have not been included, since they are listed regularly and are accessible in most libraries, colleges and universities.

Thanks are due to Dr. J. Christian Bay, and members of his staff of the John Crerar Library; to Mr. Valta Parma, curator of rare books, and other staff members of the Library of Congress; to local libraries; to my sisters; and to my husband, who has aided me in every way possible.

SAN FRANCISCO, CALIFORNIA
NINETEEN HUNDRED THIRTY-NINE
THE effort has been to avoid editing any printed matter other than to follow a fairly uniform arrangement, as: the name of the author, title in full, publisher, place and date of publication, and such other descriptive matter of the publication as is generally deemed pertinent for a complete record and to establish identification. The attempt has been only partially successful as a real reproduction of many titles would necessitate the use of photographic processes.

The various authors doubtless prepared their titles, indicated the parts to be given prominence and followed the usual rules of grammatical construction. The printer, in order to get display and balance of type to fit the space or page, broke the lines, capitalized first letters or certain words, or even changed the size or style of type to avoid a monotonous appearance. He might change or eliminate punctuation in some cases. How wide these variations may be is seen in different editions of a work by the same or different publishers. Accents in foreign languages are not used nearly so frequently on title pages as in texts and several marks used in old books are now obsolete. In the final analysis a title page may be pleasing to the eye but when the same matter is transferred to regular type on a book page it may look awkward and open to criticism. The effect is heightened when a number are near each other.

There has not been complete uniformity in the use of letters and numerals to indicate the date, the numerals being substituted for letters at times. The asterisk indicates volumes in library of the compiler.

The illustrations are principally from early works not generally accessible and for the most part are full size. They have been selected as typical of the styles used at different times and in different places and thus give a basis for making comparisons with those of the present.

The arrangement of the matter is in alphabetic order in three parts: by author, by title when anonymous, and by a short reference title to the author or to the original title rather than to a page. No attempt has been made at a complete classification.
# List of Illustrations

<table>
<thead>
<tr>
<th>Illustration</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Title page, Apicius (c. 1497). Pennell</td>
<td>1</td>
</tr>
<tr>
<td>Title page, Appert, 1810</td>
<td>12</td>
</tr>
<tr>
<td>Title page, Apicius, Lister edition, 1705</td>
<td>22</td>
</tr>
<tr>
<td>Four French Savants</td>
<td></td>
</tr>
<tr>
<td>Frontispiece, carving, Voorsyndinge, 1664</td>
<td>71</td>
</tr>
<tr>
<td>Title page, Crisostomus, 1495</td>
<td>106</td>
</tr>
<tr>
<td>Portrait, A. Escoffier</td>
<td>112</td>
</tr>
<tr>
<td>Decorated fruits for dessert, Geigher, 1639</td>
<td>113</td>
</tr>
<tr>
<td>Coffee, Dufour, 1685</td>
<td></td>
</tr>
<tr>
<td>Cacao, Dufour, 1685</td>
<td></td>
</tr>
<tr>
<td>The Gourmand</td>
<td>138</td>
</tr>
<tr>
<td>Japanese carved fish, Shitsukesho, 1642</td>
<td>139</td>
</tr>
<tr>
<td>Portrait, John Evelyn, 1706</td>
<td>148</td>
</tr>
<tr>
<td>Ice cream utensils, Emy, 1768</td>
<td>151</td>
</tr>
<tr>
<td>Ripe cherries, Cries of London, Tuer, 1885</td>
<td>173</td>
</tr>
<tr>
<td>Cookery, manuscript, Cotton, 1641</td>
<td>174</td>
</tr>
<tr>
<td>Title page, Alimentorum, Galen, 1633</td>
<td>175</td>
</tr>
<tr>
<td>Title page, Glaise, 1747</td>
<td>188</td>
</tr>
<tr>
<td>Title page, Platine, 1503</td>
<td>207</td>
</tr>
<tr>
<td>Herrings, Les Cris de Paris, Fournel, 1887</td>
<td>240</td>
</tr>
<tr>
<td>Receipt, Preserving Gooseberries, Kidder, 1720</td>
<td>241</td>
</tr>
<tr>
<td>Inscribed books, Escoffier, 1910</td>
<td>243</td>
</tr>
<tr>
<td>Gastronomic map of France, Almanach des Gourmands, 1825</td>
<td>249</td>
</tr>
<tr>
<td>Press marks</td>
<td>253</td>
</tr>
<tr>
<td>Title page, Chinese and English cook book</td>
<td>266</td>
</tr>
<tr>
<td>Chapter headband, Mrs. Beeton, 1861</td>
<td>267</td>
</tr>
<tr>
<td>Cartoon, Le Petit</td>
<td>283</td>
</tr>
<tr>
<td>Title page, Japanese cook book, 1642</td>
<td>297</td>
</tr>
<tr>
<td>Title page, The English Housewife, Markham, 1675</td>
<td>308</td>
</tr>
<tr>
<td>Sketch, Alexandre Dumas</td>
<td>338</td>
</tr>
<tr>
<td>Primitive American cooking, boiling</td>
<td>339</td>
</tr>
<tr>
<td>Title page frontispiece, Nonnus, 1645</td>
<td>345</td>
</tr>
</tbody>
</table>

xii
Primitive American cooking, steaming 348
Sketch, Alexis Soyer 352
Primitive American food, shellfish 353
Portrait, Pegge, 1780 362
Title page, Porphyrii, 1547 378
Primitive American cookery, ovens 385
Primitive American foods, dried meats 386
Title page, Domenico Romoli, 1560 404
Primitive American grinding utensils 413
Title page, Scappi, 1605 418
Title page, Schoockii, 1664 422
Portray, Olivier de Serres, Vsihaide, 1886 429
Title page, Amelia Simmons, 1796. Lincoln, 1929 434
Primitive American cookery, hominy 455
Title page, Herball, Gerarde, 1633 470
Wine press, Bertall, 1878 473
Goddess of Gastronomy, Soyer, 1853 474
Cider press, Vinetum Britannicum, 1676 480
Title page, Vinetum Britannicum, 1676 480
Frontispiece, Bibliotheque d’un Gourmand, 1803 505
Leather bottles, Baker, 1921 507
Half Way House 509
Color plate, Edgewater Beach Salad Book, Shireliffe, 1928 510
Opposite page 510
Title page, The Great Byble, 1539 525
Title page, Delights for Ladies, 1644 542
Frontispiece, La Vie a Table, Chatillon-Plessis 559
Café, Cris de Paris, Fournel, 1887 566
Cooking utensils, Scappi, 1600 574
Inventress of the Oxford sausage, (c. 1835) 587
Title page, Book of Receipts 596
Roasting, Roti-Cochon, (c. 1696) 599
Title page, Schola Salernitana, 1649 601
Title page, De Verstandige Kock, 1669 614
Title page, Mysterie of Vintners, 1675 616
The Signs of the Zodiac, Martilogo, 1484 620
Title page, A Handbook of Gastronomy, Brillat-Savarin 625
Title pages, Modern Greek cookbooks 628
xiii
Gastronomic Bibliography
Apitii Celii de re Coquinaria libri decem.

Suetonius Traquillus De Claris Gramaticis.

Suetonius Traquillus De Claris Rhetoribus:

Coquinariae capita Graeca ab Apitio posita hae sunt:
Epimeles: Artoptus: Cepurica: Pandeeter: Osprion
Trophetes: Polyteles: Tetrapus: Thalassa: Halieust
Hanc Plano adulatricem medicinæ appellat.

APICIUS

Title-page of the undated edition of Apicius, believed to be the earliest printing of the oldest manuscript devoted to cookery. It is believed that this edition was prior to 1498. From Pennell.
GAstronomic Bibliography

A

AABEL, M.

AABEL, MARIA

ABEL, MARY HINMAN
Practical Sanitary and Economic Cooking adapted to persons of moderate and small means by Mrs. Mary Hinman Abel. The Lomb Prize Essay, Rochester, American Public Health Association, 1890. In 8 (12 x 18.5), viii + 188 pages. Cloth.*

The same, plus 40 pages: food of children and some remarks on household management, 1900.*


The Library of Congress indicates a printing, 1890, with English and German on alternate pages.

ABT, ISAAC A.

The author has given in a clear, simple form, first a table of measurements, mineral constituents of the food, and a table of caloric values, followed by the recipes suitable for various ages.

ABERCROMBIE, JOHN
The Hot-House Gardener on the General Culture of the Pine-Apple and Methods of Forcing Early Grapes, Peaches, Nectarines, and other choice fruits, in Hot-Houses, Vineries, Fruit-Houses, Hot-Walls, etc., with directions for raising Melons and Early Strawberries. By John Abercrombie, Author of Every Man his own Gardener; The Universal Gardener’s Calendar; The Complete Kitchen Gardener; and the Garden Vade Mecom. Illustrated with five copper plates, representing the Pine-Apple, Grapes, Peaches, Nectarines, Cherries,

ACCUM, FREDERICK

A Treatise on Adulterations of Food, and Culinary Poisons, exhibiting the fraudulent sophistications of bread, beer, wine, spirituous liquors, tea, coffee, cream, confectionery, vinegar, mustard, pepper, cheese, olive oil, pickles, and other articles employed in domestic economy and Methods of detecting them. By Frederick Accum, operative chemist, etc. London, Longman, Hurst, Rees, Orme, and Brown, 1820. In 12 (11 x 19), xvi + 372 pages. Boards.* Vignette on title page in red and black.

The same, 1820, but marked second edition. Old leather.* Lincoln cites an American edition, 1820.

Culinary Chemistry, exhibiting the scientific principles of Cookery, with concise instructions for preparing good and wholesome pickles, vinegar, conserves, fruit jellies, marmalades, and various other alimentary substances employed in Domestic Economy, with observations on the chemical constitution and nutritive qualities of different kinds of food. With copper plates. London, R. Ackermann, 1821. In 12 (11 x 18.5), xxxii + 1 leaf + 356 pages. Cloth.*

A treatise on the art of making good and wholesome Bread of wheat, oats, rye, barley, and other farinaceous grain, exhibiting the alimentary properties and chemical constitution of different kinds of bread corn, and of the various substitutes used for bread, in different parts of the world. By Frederick Accum, operative chemist, Lecturer on practical Chemistry, on mineralogy, and on Chemistry applied to the Arts and Manufactures; Member of the Royal Irish Academy; Fellow of the Linnaean Society; Member of the Royal Academy of Sciences, and of the Royal Society of Arts of Berlin, &c. &c. London: Printed for Thomas Bays, 1821. In 8 (10.5 x 18.5), iii + 160 pages. Boards.* In the center of the title page is pictured an oven in colors.

Art de faire les Vins de Fruits, précédé d'une esquisse historique sur l'art de faire le vin de raisin; de la manière de soigner une Cave; suivi de l'art de faire le Cidre, le Poiré, les Hydromels, les Arômes, le Sirop et le Sucre de pommes de terre; d'un Tableau de la quantité d'Espirit contenu dans diverses qualités de vins; de Considérations diététiques sur l'usage du Vin; et d'un Vocabulaire des Termes scientifiques employés dans l'Ouvrage. Traduit de l'anglais de Accum, auteur de L'Art de faire la bière. Par MM. G** et O*** (Guilloud et Olivier). Paris, Raynal, 1825. In 12 (11 x 18), iv + 134 pages. Paper.*


ACTON, ELIZA

Modern Confectionery; containing receipts for drying and candying, comfits, cakes, preserves, liqueurs, ices, jellies, creams, sponges, pastes, potted meats, pickles, wines, etc. By the author of the Modern Cookery. Derby, Printed by H. Mozley, etc., 1826 (? x 15), 213 pages.

Modern Cookery, in all its Branches: reduced to a system of easy practice, for the use of private families. In a series of receipts, which have been strictly tested, and are given with the most minute exactness. By Eliza Acton. Illustrated with numerous woodcuts. To which are added directions for carving, garnishing, and setting out the table; with a table of weights and measures; the whole revised and prepared for American housekeepers, by Mrs. S. J. Hale. From the second London edition. Philadelphia: Lea and Blanchard,
1845. In 12 (12 x 19.5), xxxiv + 418 pages. Cloth.*

Hazlitt cites the first English edition as 1845, in 16. Lincoln cites editions of above: 1847, 1852, 1854, 1858. Oxford cites second edition 1845; 5th 1846, 1855. There are also editions of 1850 and 1860, the latter revised by Mrs. S. J. Hale.

The English Bread-Book for domestic use, adapted to families of every grade: containing the plainest and most minute instructions to the learner; practical receipts for many varieties of bread; with notices of the present system of adulteration, and its consequences; and of the improved baking processes and institutions established abroad. By Eliza Acton, author of "Modern Cookery." London, Longman, Brown, Green, Longmans, & Roberts, 1857. In 8 (10.5 x 17.5), xii + 204 pages. Cloth.*

Modern Cookery, for private families, reduced to a system of easy practice, in a series of carefully tested receipts, in which the principles of Baron Liebig and other eminent writers have been as much as possible applied and explained. By Eliza Acton. Newly revised and much enlarged edition, copiously illustrated. London: Longman, Brown, Green, Longmans, and Roberts, 1859. In 8 (11.5 x 17.5), xii + 7 plates + frontispiece + 643 pages. Cloth.*

ADAIR, ARTHUR H.


ADAM, H. PEARL

Kitchen Ranging by H. Pearl Adam. New York, Jonathan Cape and Harrison Smith, [1929]. In 8 (13 x 20), 400 pages. Cloth.

The book is international in scope.

ADAMS, ABBY MERRILL

Sense in the Kitchen: a manual of the art and science of cooking. Containing the philosophy and chemistry of cooking all kinds of vegetable and animal food, and their effects upon the system, together with 689 tried recipes. By Abby Merrill Adams. Syracuse, N. Y., A. S. Hunter, 1878. (13 x 18.5), iv + 5-338 pages. Cloth.


ADAMS, JEAN PRESCOTT


Illustrated in color, text in red and blue.


ADAMS, SAMUEL and SARAH

The Complete Servant; being a practical guide to the peculiar duties and business of Servants, from the housekeeper to the servant of all work, and from the land steward to the foot-boy; with useful receipts and tables, by Samuel and Sarah Adams, fifty years Servants in different Families. London: Published by Knight and Lacey, publishers of books connected with the useful arts, at the James Watt, in Paternoster-Row, mdccclxxv. In 12 (11.5 x 19), vi + 430 + 72 pages. Boards.*

Few outline sketches in the text.

Contains recipes for pastry, confectionery, perfumery, wines, family medicine, tables for "Precedency" among ladies and gentlemen; also for measurement and marketing.
ADANSON, AGLAÉ


ADE, GEORGE

Frontispiece, 12 full page plates, end papers illustrated. Two printings in 1931.

AGNETTI, V.


AGNOLETTI, VINCENZO

Printer's device on title page.


AHLERT, OTTO

AINSWORTH-DAVIS, J. R.

Frontispiece a pen sketch of a 17th century kitchen and 35 other illustrations, six of which are full page.
AKERSTRÖM-SÖDERSTRÖM, JENNY

Frontpiece portraits of the three princesses; illustrations in the text, colored plate at end giving chemical composition of various foods.

It is stated in the preface that the book was "to serve as a cookery guide book for the royal households of these same princesses."


Half title. Illustrations in text.
The recipes were selected from those in "Prinsessornas Kokbk."

Another edition 1934.

ALBER, JUANA

Headbands at chapters.

ALBERT, B.
Manuel completé d'économie domestique contenant la cuisine la charcuterie, la grosse pâtisserie, et la pâtisserie fine, l'office dans toutes ses branches; la cuisine des malades; les remèdes urgents que l'on peut se permettre d'administrer en attendant l'arrivée du médecin, dans les cas d'empoisonnement, d'indigestions, brulures, asphyxie, chutes, contusions, et autres accidents graves; des considerations hygiéniques sur les propriétés des substances alimentaires; les procédés les plus sûrs et les plus économiques pour la conservation des substances alimentaires de toutes natures; la conduite de la cave; un recueil de recettes choisies sur toutes les branches de l'économie domestique; enfin la description et l'usage des fourneaux et ustensiles économiques récemment introduits dans les cuisines. Avec quatre planches. Par B. Albert, ex-chef de cuisine de S. E. le cardinal Fesch. Seconde édition. A Paris, chez Emile Babeuf; Bruxelles, chez le même, 1822. In 8 (13.5 x 21), vi + 454 pages. Half calf.*

An engraved frontispiece, entitled "Interieur d'une cuisine bien ordonne," 3 plates showing kitchen utensils.

Vicaire cites an edition of 1812 as second edition, and with four plates; he also states there is an edition of 1822, published by Babeuf and with 4 plates, though in the description of the plates, only 3 are mentioned.

Third edition, 1825: Le Cuisinier parisien ou Manuel complet etc.; 4th 1828, 5th 1833, 6th 1834; an edition of 1838 cited by Kitter-Hopson, Newark, as 6th; 7th 1845, augmented and with wood engravings.

ALBERT, GASTON

Illustrations in the text.

ALCOCK, ELIZABETH
The Frugal Housekeeper’s Companion: being a complete System of Cookery, the result of thirty-six years’ actual experience, in some of the most respectable Families in the Kingdom; containing a great number of Original Recipes in Modern Cooking, Pickling, Preserving, &c.; The Art of Confectionary, and of making jellies, jams, creams, &c. Bills of Fare for every month in the year; Directions for Marketing, the Art of Carving, &c. By Elizabeth Alcock. Liverpool, Printed by James Smith, sold by the author, No. 71, Byrom-street; Isaac Clarke and Co., Manchester, 1812. In 8 (11 x 18.5), xxiii + 1 for errata not num. + 263 pages. Boards.*

Contains autograph of A. W. Oxford.

ALCOTT, WM. A.
Vegetable Diet: As sanctioned by medical men, and by experience in all ages. Including a system of vegetable cookery.

Lincoln cites 1st edition 1838; 2d editions revised and enlarged 1851 and 1859. He states that there is no cookery in the 1838 edition, but that the 1851 edition has a chapter on vegetable cookery.

The last chapter in the present volume is headed "Outlines of a new system of food and cookery," but is limited to vegetable cookery.

The Young Housekeeper, or Thoughts on Food and Cookery. By Wm. A. Alcott, author of The Young Husband, Young Wife, Young Woman's Guide, House I Live In, etc. Twentieth stereotype edition. Boston: Charles D. Strong, 1851. In 8 (10.5 x 17.5), 424 pages. Cloth.*

Lincoln cites 1st edition, 1838; also 2d and 3d; 4th 1839; 5th 1842; 6th 1846; 8th 1848; 9th 1849; 20th 1855.

ALDEN, ADA E. and ALICE ADAMS
[Anon.]

Cover-title: The A. A. Cook Book.

ALDEBRANDIN, MAÎTRE

Illustrated with numerous reproductions of the miniatures of the original manuscript. Title page in red and black.

The work treats of foods and beverages and their preparation in the 13th century.

Only 250 numbered copies; this is No. 156.

ALDRICH, MRS. THOMAS BAILEY

ALEXANDER, AGNES B.
How to use Hawaiian Fruit and Food Products. By Agnes B. Alexander, Honolulu, Paradise-Pacific Print, 1912. In 8 (15.5 x 23), 73 pages. Cloth.*

Second edition.

ALEXANDER, CHARLES W.


ALEXANDER, HELEN

ALEXIS, PIÉMONTOIS [Seigneur]

Ornamental initials.

First edition 1555 in Italian, zd 1557; 1st French 1557, zd 1558 and is the most sought; other editions 1561, 1576, 1578; 1st English 1578, zd 1562-65; others 1568, 1614; German 1577. Latin edition 1560, translated by J. J. Weckerum. The zd edition, 1557, is also from the Plantin press. It is claimed that Des secrets was translated and published in every European language in the 50 years following its publication.

The authorship is attributed to Guillaume Ruscelli, an Italian scholar.
ALICIA

Our Afternoon Teas and a few dainty puddings. Tested recipes by Alicia. Calcul- 

ALLEN, H. WARNER

1933. In 8 (12 x 19), 117 pages. Cloth.

The Romance of Wine. By H. Warner Allen. London, Ernest Benn Limited, 
1931. In 8 (15 x 24.5), x + 11-204 pages. Cloth.

Four full page plates, nine maps, two folding.

ALLEN, IDA COGSWELL BAILEY

The Golden Rule Cook Book; menus for every day, suggestions for entertain-
ing, over two hundred tested recipes, by Mrs. Ida Cogswell Bailey Allen written 
expressly for the Golden Rule House, the Citizens' Wholesale Supply Co., Colum-
bus, Ohio. Columbus, Ohio, The Pfeifer Show Print Company, 1916. (2 x 23.5), 
128 pages. Cloth.

Illustrated. Part of the pages blank for memo-
randa. Contains advertising.

Third edition 1918, 5th 1921.

Mrs. Allen's Cookbook by Ida C. Bailey Allen—with an introduction by Professor 
Lewis B. Allyn. Illustrated from photographs by T. L. Allen and A. E. Sproul. 
Boston, Small, Maynard & Company, 1917. (12.5 x 18), xiv + 1 lf. + 756 
pages. Cloth.

Frontispiece. Plates.

Frontispiece. Plates.

Mrs. Allen's Book of Wheat Substi-
tutes. By Ida C. Bailey Allen. Boston, 
Small, Maynard & Company, 1918. In 
8 (11 x 17), 80 pages. Boards.*

Blank pages at end for memoranda.

Mrs. Allen's Book of Sugar Substitutes. 
By Ida C. Bailey Allen. Boston, Small,
Maynard & Company, 1918. (11 x 17), 
92 pages. Boards.

Tempting Recipes by Mrs. Ida C. 
Bailey Allen, founder "Mrs. Allen's 
School of Good Cookery," etc. St. Louis, 
Temtom Corn and Fruit Products Refining 
Company, [1920]. (10 x 17.5), 110 
pages. Paper.*

Colored and other illustrations. 
Contains advertising.

The Cookery Calendar—originated and 
published by Woman's World Magazine 
Co., Inc., Chicago, [c 1921]. (24.5 x 26), 
v.

Illustrations, part colored. 
Title varies in the different editions: Woman's 
World Cookery.

Home Partners; or, Seeing the family 
through, by Ida Bailey Allen. Illustrations 
by Jack Wilbur. New York, Priv. Print., 
1924. (11 x 17.5), 88 pages.

Frontispiece and illustrations.

Mrs. Allen on cooking, menus, service; 
2500 recipes by Ida C. Bailey Allen—illu-
trations posed by Ida C. Bailey Allen 
and Jack Wilbur. Garden City, N. Y., 
Doubleday, Page & Company, 1924. 
(12.5 x 18.5), XVIII + 1007 pages.

Frontispiece portrait, plates, illustrations.

Advertising pages 979-1001.

One Hundred Four prize radio recipes 
with twenty-four radio home-maker's 
talks. By Ida Bailey Allen. Decorations by 
E. M. Stevenson. New York, J. H. Sears 
& Company, Inc., 1926. (11 x 17), 3 + 
9-125 pages.

Frontispiece and illustrations.

The Modern Method of Preparing 
Illustrations by Jack Wilbur. New York, 
Corn Products Refining Company, 1926. 
(10 x 17.5), 110 pages. Boards.*

Frontispiece and other illustrations. 
Contains advertising.

Second to 5th printings 1927.

Frontispiece and 11 plates, 12 text illustrations with verses.

Preceding the recipes is a short description of the common table vegetables.


Frontispiece portrait, plates, illustrations in text.

Advertising pages 779-1008.


ALLEN, LUCY G.


Frontispiece and 20 full page plates.


Thirty full page plates.


Frontispiece and 11 full page plates.

ALLEN, MARGARET PRATT and IDA ORAM HUTTON


ALLHUSEN, DOROTHY


Illustrated.

Many of the recipes have the name of the donor or source.

ALLYN, ANGIE M.

The M. Ayr Cook Book, containing reliable and thoroughly-tested receipts for cooking, practical suggestions, and valuable household hints, contributed by many of the M. Ayr ladies. Collected and arranged by Miss Angie M. Allyn. Mt. Ayr, Iowa, H. J. Reger, 1901. (12.5 x 18.5), 184 pages.

Advertising interspersed.

ALSAKER, R. L. [Rasmus Larsen]


An edition 1924.


ALSBERG, CARL L.

Combination in the American Bread-Baking Industry. With some observations on the mergers of 1924-25 by Carl L. Alsberg, Director Food Research Institute, sometime chief, Bureau of Chemistry, U. S. Department of Agriculture. Stanford University, California, Miscel-

ALTER, JEANNETTE C.


ALTAMIRAS, JUAN

Nuevo Arte de Cocina, Sacado de la escuela de la experiencia economica, su autor Juan Altamiras. Barcelona: En la Imprenta de Sierra y Marti, Plaza de S. Jayme, n.d. In 8 (10 x 15), 6 lvs. not num. + 188 pages. Vellum.*

Vicari cites two editions: Madrid, D. Jos. Dobla, 1791; and Barcelona, Thomas Pifferer, no date. Other editions: Barcelona, 1756, Barcelona, Juan de Bearesa, 1756, 1760; Barcelona, M. A. Marti, vuida, 1767; Madrid, Marti, 1779; Madrid, 1788, Barcelona, no date (c. 1800); Barcelona, M. Sauri, 1846. There is an edition, Madrid, 1817. The 1756 edition has the author’s name Altimarias as in Vicari’s edition of 1791. The format of the above edition is in 8 as in the 1767 edition and the name Marzi is also in the firm of printers, which should indicate the date to be either just before or after that date. The format of all the other editions cited is either 12 or 16.

AMATEUR, ANNE


AMBOISE-THOMAS, JOSY


AMÉRO, JUSTIN


Illustrated with 7 portraits without text: Marquis de Cussy, Grimod de la Reyniere, Prince de Talleyrand, Brillat-Savarin, Antonin Carême, Joseph Berchoux, Calmet.

Tome premier: "Physiologie du Gout"—Brillat-Savarin; "Calendrier gastronomique"—Grimod de la Reyniere; "L’Art Culinaire"—Marquis de Cussy; "Regles d’Hygiene"—Dr. Roques; "Aphorismes de l’Ecole de Salerne"—Dr. Gautier; "Dictionnaire des origines et provenances," "Dictionnaire hygienique des aliments," "Nomenclature des localités de France renommées pour la superiorité de leurs productions."

Tome second: "Histoire de l’Art culinaire et des repas chez les peuples modernes, dans tous les temps, particulièrement chez les Francia;" "Practiciens Gourmands, Buveurs, etc. les plus famaux; Anecdotes," "Poèmes: poésies diverses et chansons."

AMIET, ERNEST E.


Unusual recipes adapted from hotel use for the home, and furnishing a most desirable addition to the menu. First edition.

AMMANN, DAVID


ANAND, MULK RAJ

Curries and Other Indian Dishes. By Mulk Raj Anand. London, Demand
Harmsworth, [1932]. In 8 (12.5 x 18.5), 131 + 111 pages. Cloth.*

Frontispiece—"Radha in her kitchen."
In addition to the recipes, which include chutneys, pickles, sweet dishes, and jams, is an account of the place occupied by food in the ritual of Indian life.

ANDERSON, H. S.

Fourth edition revised. [c 1915].
There are no meats included in the recipes, though otherwise not strictly vegetarian.

Frontispiece, illustrations in the text.

ANDERSON, R. E.

ANDES, LOUIS EDGAR


ANDREA, A. LOUISE
Frontispiece portrait of the author.

Dehydrating foods, fruits, vegetables, fish and meats, the new, easy, economical and superior method of preserving all kinds of food materials, with a complete line of good recipes for everyday use, by A. Louise Andrea. Boston, The Cornhill Company, 1920. (13 x 18.5), 7 + 206 pages. Cloth.
Frontispiece portrait of the author, plates.

The Modern Home-Maker; cookery, canning and preserving, by A. Louise Andrea; also menus for nervousness, for gaining weight, for reducing weight; tables of food values, good and harmful food combinations, charts, etc., reprinted by permission from Eugen Christian's new book "Why Die," care of clothing, health, hygiene and sanitation, by Rebekah S. Hafcut. St. Petersburg, Fla., Gift Publishing Company, [1929]. (15 x 23.5), 5-239 pages.
Illustrations, 2 portraits, bibliography.

[ANDREWS, JULIA C.]
The book was published anonymously.
ANDREWS, [LUCY C.]

ANGWIN, M. C.
Simple Hints on Choice of Food with Tested and Economical Recipes for Schools, Homes, and Classes for Technical Instruction, by M. C. Angwin, Diplomate (1st class) of the “National Union for the Technical Training of Women.” Principal of the Sheffield School of Domestic Training (Yorkshire Ladies’ Council of Education). Sheffield, Independent Press Limited, 1898. In 16 (12 x 17 5), 124 pages. Cloth.*

New, revised and enlarged edition. 13th thousand.

ANTHELME-SAVARIN, JEAN

Six full page etchings.

De luxe edition limited to 375 copies; this is No. 274.

ANTHUS, ANTONIUS

APELL, CHARLES
Up-to-date Candy Teacher. The most complete and up-to-date illustrated candy teacher that is out on the market, with complete instructions in the manufacture of all the different classes of candy made for the wholesale and retail trade. Up-to-date illustrated methods for the manufacture of Stick and Ball Chewing Gum. Up-to-date illustrated methods for the manufacture of ice cream and soda fountain specialties by the use of refrigeration. By Charles Apell. Bloomington, Ill., the author, [1921]. 475 pages. Cloth.

Frontispiece portrait of the author.

APICIUS, COELIUS


The titles of the ten books comprising the works of Apicius are printed in both Greek and Latin on the verso of the title page. The dedication, pages 3-9, is dated: Basilea, v. Idas Mar- tias, Anno M.D.M.XL. The book comprises: De re Culinaria, page 10 to top of page 100; De Conditvris variis, ex Joanne Damasceno, pages 100-105; De Facultativs Alimentorum, ex Pavlo Ægineta, pages 106-124; then the 10 books of Platine—De tuenda valetudine, pages 125-314; the index in two columns, 13 pages.

The printer's mark, a griffin, is on the title page, and a different representation of it on the verso of the last leaf.

All of the book, with the exception of the headings, is printed in italics.

L'ART DE CONSERVER,
PENDANT PLUSIEURS ANNEES,
TOUTES LES SUBSTANCES ANIMALES ET VÉGÉTALES;

OUVRAGE soumis au Bureau consultatif des Arts et Manufactures, revêtu de son approbation, et publié sur l'invitation de S. Exc. le Ministre de l'intérieur.

PAR APPERT,

Propriétaire à Massy, Département de Seine et Oise, ancien Confiseur et Distillateur, élève de la bouche de la Maison ducale de Christian IV.

« J'ai pensé que votre découverte méritait un témoignage particulier de la bienveillance du Gouvernement. »

Lettre de S. Exc. le Ministre de l'intérieur.

A PARIS,

CHEZ PATRIS ET Cie IMPRIMEURS-LIBRAIRES, QUIX NAPOLEON, AU COIN DE LA RUE DE LA COLOMBE, N° 4.

1810.

APPERT

Title-page from the first edition of Appert. This is the most important modern work upon food preparation. The art of canning and the development of the industry is based upon this research.

Title in red and black. All annotations in double column and pertain to the same subject.


Frontispiece an engraving of a kitchen, with title Apicus Coelius de Arte Coquinaria cum Notis M. Listeri. Title page in red and black.

Vicaire states this is a Variantum included in the Tresor des livres rares et precieux of M. Graesse, and that only 100 copies were printed, though this is not absolutely certain. This London edition of 1705 was privately printed at the expense of 18 subscribers, among whom were Lord Somers, Robert Harley, Sir Christopher Wren, Isaac Newton, and Sir Hans Sloane.

Vicaire lists the following editions: Venice, 2 n.d., probably anterior to the dated; Mediolani, 1490, 1498 (title diff.:); Basil, 1541; Lyon, 1541; Zurich, 1542; London, 1705; Amsterdam, 1709; Lubeck, 1791; Heidelberg, 1867; 2 other editions mentioned (Mediolani, 1490; Marcoz-braitz, 1787) but not verified.

Mrs. Pennell cites an edition of 1486 and Nourry one for 1496. Others, editions 1571 and 1715.

The Lister edition of Apicius is the first to be fully annotated and therefore the one most sought.


One full page plate showing the beginning of the first receipt in the earliest of the 9th century manuscripts. At the end the printer’s device from the 1458 edition.

Only 679 copies printed; this is No. 94.
This is the first French translation, and a veritable mine of information on the ancient cuisine. Besides being of great scientific value, as the author has translated the original literally, tracing obscure words and phrases through the various editions and works on Apicius, full notes and references are given. The work should serve as a standard for future treatises on the cuisine.

Guegan states there are 12 ms. of Apicius, two traced to the 9th century, the other ten to the 15th century and these the copies of humanists. Another manuscript was destroyed in a fire in 1574.

He lists: Venice, n.d.; Milan, 1498; Venice, 1503; Antwerp, 1520; Basil, 1541; Lyons, 1541; Zurich, 1542; London, 1705; Amsterdam, 1709; others the same as 1709: Amsterdam, 1787, copies n.d. nor place, 1787, 1791, 1800; Heidelberg, 1867; the same with corrections, 1874.

Italian translation: Venice, 1516, no copy found; Venice, another as rare as the first, Venice, 1852.

German translation: Breislau und Leipzig, 1909, only an approximation.

Other editions: Venice, c. 1500 (Salamander Cat.); Lyons, 1571 (Davis & Orioli Cat.); Paris, 1933; French translation.


Subscription edition.

The first translation of Apicius into English and is fully annotated.

It is not probable that any one of the three Roman epicures who bore the name of Apicius was the author of the book. The name was synonymous with gourmandise and, among the ancients, was given to choice dishes. The name of a cake given by Chrysippus of Tyana (3d century a. c.) in his book on bread is apicianum, quoted by Athenaeus, which would place the name previous to the time of the Roman epicures. It has been surmised that the name of the author was Coelius, who gave the name Apicus to his book.

APPERT, NICOLAS


On recto of leaf preceding the short title is: Abregé des Transactions Philosophiques, Chimie.
Cinquième partie. The caution against copying, on the verso of the short title, is signed by the author. A folding plate following the title page shows the apparatus used in the author's laboratory.


A second copy in paper (14 x 21.5).


This is the last edition edited by Appert.


This is part of Collection A. Carême. See also Encyclopédie Domestique, 1822.


One folding plate.


An appreciation of M. Appert precedes the text.

The book was made to be as nearly a facsimile of the original as the conditions one hundred ten years later permitted.


Bookplate of Georg Eekl.


The first German translation was made in 1810, a few months after the original appeared, by the chief pharmacist of the Coblenz General Hospital, who sent a copy to the French Minister of the Interior, in October, 1810. Vicaire cites the second French edition, 1811, only 4,000 copies. This is the rarest of the editions. Dredel cites a Swedish translation, Stockholm, 1811, in 8, 119 pages.

Nicolas Appert (1750-1841) was the inventor of the process for the conservation of foods by heat in hermetically sealed containers and on a commercial basis, an invention that exerted a revolutionary influence on the preservation and distribution of foods. His name is often given erroneously as Francois, but the birth register in Chalons-sur-Marne gives the name Nicolas.


Two frontispieces, portrait of Appert with dates 1750-1841, the second that of Louis Pasteur. The article is a statement as to the priority of the work of Appert as stated in Pasteur's works, with references of confirmation in Pasteur's works. It was written by M. Chevallier-Appert, a descendant of Appert. The brochure cites additional editions of Appert's work in 1857 and 1858.

ARAGO, JACQUES


Presentation copy autographed.

ARBUTHNOT, JEAN


Second part has separate title page:

Règles Pratiques sur la diète dans les différentes constitutions et maladies du corps humain. Par Jean Arbuthnot, etc.

Seconde partie. A Paris, Chez Guillaume Cavelier, m. dccc.xii. In 12 (10 x 17), 1st part, xxiv + 180; 2d part, 7 not num. + 188-330 + 6 not num. pages. Mottled calf.*

Vicaire states the translation was made by M. Boyer de Prebandier. The original appeared in 1735. An edition Paris, 1755.

ARCHAMBAULT


Vicaire cites 1st edition 1821; 2d 1822.

ARCHDEACON, WILLIAM

Archdeacon's Kitchen Cabinet, A Book of Receipts, for the manufacture of pickles, preserves, jellies, syrups, sauces, ketchups, vinegars, and canning of all kinds of Fruit, Vegetables, Meats, Fish, etc., etc., and other receipts of valuable improvements in house-keeping, cooking, the laundry, the toilet, the sick room, dietetic rules, family medicines, etc. Many of which have never been made public, compiled from an actual experience of over thirty years! With many choice and reliable selections from the Highest Known Authorities, on a great variety of subjects, carefully compiled, with a copious index conveniently arranged for domestic and public use. By William Arch-

This book gives the earliest description of a method of peeling fruits with lye as applied to a commercial operation.

[ARCHER, MARY]

Text runs parallel with back of cover.

ARM, ALFRED

First edition 1917.

ARMSTRONG, HENRY PRENTISS

ARMSTRONG, JOHN

The four books are on Air, Diet, Exercise, and the Passions. The third one has a powerful description of the effect of the plague. The author has been highly praised as a writer of blank verse.

First edition 1744.

The Muncher's and Guzler's Diary. The Wit's, the Critics', the Farmer's, the Petit-Maitre's Pocket Companion: The Jacobite's, the Whig's, the Freethinker's, the Methodist's Breviary: The London, the Rome, the Constantinople, the Pekin, the Cairo, the Mexican, the Brentford Calen-

dar: The Gentleman's, the Lady's, the old Woman's, the Child's Manual: The Male, the Female, the Hermaphrodite Prognosticator: The Mole's, the Salamander's, the Butterfly's, the Flying-Fish's, the Whale's, the Alligator's, the Phoenix's, in a word, the Universal Almanack. By Noureddin Abrashin. The second edition, *London: printed for J. Cooke, in Pater-Noiser-Row,* 1750. In 8. Boards.

In his Miscellanies, 1770, Armstrong stated "first printed in 1748", no copy of that date found. A facetious work of real rarity.

ARMSTRONG, KATHRYN

Blank pages at end.

ARNBRECHT, JACOB
Hygienic Cook Book. A collection of choice recipes carefully tested. Plain directions on healthful cookery: nutritive value and digestibility of foods; proper food combinations; food for the sick; weights and measures for the kitchen, etc. Compiled by Jacob Arnbrecht. *College View, Nebraska, International Publishing Association,* [1914]. (13.5 x 20), 318 pages. Cloth.

ARNOLD, WALTER
The Life and Death of the Sublime Society of Beef Steaks, by Bro. Walter Arnold.

"What a host of bright names to our memories dear
Crowding round the old bar that once furnished their cheer
To the jolly old Steakers of England."

In 16 (14 x 19), xxiv + 157 pages. Cloth.*

Six photos and 1 print tipped in.
ARNOU, CH.

Illustrated.

Illustrated.
This is the third edition, the first, 1912.

ARNOUX, FRANÇOIS


The first part describes hell and the torments resulting from famine, thirst, stenches, and bitter tastes. The second part treats of the presence in Paradise of all things desired, the banquets, and happy guests, the nourishment of the elite, the blissful odors and savors.

ARONSON, MRS. FRED B.


ARONSON, MRS. SIGISMUND and MRS. WILLIAM GOTTMSTEIN


ARONSTAM, N. E.


ARTUSI, PELLEGARINO

12th edition 1908.

ASHLEY, WILLIAM

Frontispiece a rye plant, maps, plate.
Tables, references, and notes.

ASHTON, JOHN

Frontispiece: Egyptians threshing, winnowing,
storing, and noting quantity of corn, plates, illustrations in text.

ASKER, C. F.

Tites of recipes in red. Table of chemical constituents of foods.

ASKWITH, LORD [George Ranken]

ASSELINE, ALFRED

A series of short poems.

ASSEROIETTE, C. [Mme. E. Servie]
Ma Cuisine par C. Asserollette. Paris, E. Plon, Nourris et Cie, Imprimeurs-Editeurs, [1890]. In 16 (9 x 14), 294 pages. Cloth.*

ASTOR, JANE

The second, third, and fourth pages of the index comprise medical and household remedies, marked pages 5-58, but not in the book, which is evidently a careless reprint of a much earlier work.

ATHENÆUS

Second part:

Many finely designed headbands and initial letters, etc.


Athenaeus treats of a number of subjects relative to gastronomy. The names of the most famous epicures are cited, anecdotes of noted persons, usages in the ordinary repasts and in feasts, as well as the virtues and qualities of legumes, fish, and meats.

ATHEY, LILLIAN COX
Printed on one side of leaf only.

[ATKINS, BARBARA M.]
Anonymous; the author, Barbara M. Atkins.

ATKINSON, EDWARD
Diagrams of Aladdin oven at end.
The same, 1896, 225 pages.

ATMORE, CRAIG
The study includes the result of research to determine the origin and synthesis of mincemeat.

AU, M. SING
The Chinese Cook Book, covering the entire field of Chinese cookery in the Chinese order of serving, from nuts to soup. Compiled and edited for the American cook by Mr. M. Sing Au. With decorations by Warren G. Troutman. Reading, Pa., Culinary Arts Press, P. O. Box 915. (15.5 x 23), 47 pages. Paper.*

AUBERT
Three columns to a page, the terms in French, English, Spanish, German, Italian, and Portuguese.

AUDIGER
The author's name is not on the title page, but occurs at the end in the privilege of the king, where it is stated: "Notre bien ame le sieur Audiger—composer un Livre intitule, La Maison Règlee."
Two bookplates, one of René Choppin.
The book is considered very valuable historically in indicating the manner of conducting a great house, the number and duties of the various servants, as well as the methods for preparation of various dishes in the 17th century.

AUDOT, LOUIS EUSTACHE

Colored frontispiece, numerous illustrations in the text.


First edition 1818. Vicaire cites 2d edition 1819, 3d 1823, 4th 1825, 6th augmented 1827, 7th 1828, 8th 1829. All editions including 39th had only the initials L. E. A., the 40th 1850 had the name M. L. E. Audot and all later editions, 44th, 1864, 52d 1873, 58th 1880, and the 65th 1887. 79th edition 1901.

Almanach des Ménagères et des Gourmets pour 1854, produits de chaque mois, provisions, services actuels à la française et à la Russe. Avec figures, recettes nouvelles ou peu connues, anecdotes, etc.; par l’auteur de la Cuisinière de la Campagne et de la Ville. Paris, Audot. In 8 (11.5 x 18), 120 pages. Boards.*


This is the third year, the first was published in 1853 and the second in 1855.


Preface is dated London, 1846.

Lincoln cites an American edition 1846.

The title “French Domestic Cookery, combining economy with elegance” was used in 1825 by an English physician.

[AUDOT]

Ornamental initials, tailpieces.

The author cites an Almanach des Gourmets, 1854. Vicaire calls attention to a citation of a Bréviaire du Gastronome, 1854.

AUDRAN, H. M.
AUGUSTE, VINCENT


AULAGNIER, A. F.


The author's autograph is written above the false title.

This work appeared first in 1839, with the title: "Dictionnaire des substances alimentaires indigènes et exotiques et de leurs propriétés," etc., par A. F. Aulagnier. Then it appeared in 1839, with the title practically as the present one and the author, F. Aulagnier.

AUSTIN, BERTHA J.


Illustrations in the text.

Same title. Book Two. 249 pages. Illustrations in text.


AUSTIN, HARRY A.


AUSTIN, THOMAS


The work contains an extensive glossary and index, pages 119-151. There are numerous annotations in the margins by a former owner.

AXTELL, LUZELLA E.


Illustrations full page and in the text.

Treats of values of various foods, and tricks in cookery in substitutions of non-fat substances.

First edition 1930; reprinted 1930, 1931.

AZURIDA, CONCHA V DE

APICIUS

Frontispiece of the 1709 edition of Apicius, based on the translation and scholarly annotations of Lister.
**Aphorisms**

THE WORLD WOULD HAVE BEEN MERELY NOTHING EXCEPT FOR LIFE. ALL THAT LIVES, FEEDS. ANIMALS FEED; MAN EATS; WISE MEN ALONE KNOW HOW TO EAT.

THE JOYS OF THE TABLE BELONG EQUALLY TO ALL AGES, CONDITIONS, COUNTRIES, AND TIMES; THEY MIX WITH ALL OTHER PLEASURES, AND REMAIN THE LAST TO CONSOLE US FOR THEIR LOSS.

—Brillat-Savarin.

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**B**

BABCOCK, EMMA WHITCOMB

BABET

At the end are menus for family dinners and for Christmas and New Years.


Illustrated. One recipe on recto of each page.

BABINSKI, HENRI [ALI-BAB]

Frontispiece portrait of the author in color by Eugene Cadel.

The first 55 pages consist of an historical review of gastronomy in the countries of the world.

The same. Troisieme édition entièrement refondue. 1923. (21 x 28), 1107 pages. Paper.


BACCIUS, ANDREA

Title page engraved on copper, consisting of wide ornamental border, an oval in lower center with portrait of author, the legend in the border "Andreae Bacii Elpidii setat svae anno LXXXII." Following is the dedicatory letter, the permission to print by Pope Clement VIII, an Index capitvm, and an Index rerum. The dedica-
tion is dated May, 1595, the title page 1596, and
the Superiorem permisso at the end, 1597.
Vicaire makes the following statement: "The
work of Baccius is one of the greatest rarity; it
is one of the most considerable treatises which
have been published on the wines of France,
Spain, and the other countries of Europe. There
are also found in it details on the eculary cus-
toms of the ancients."

BAGLIONI, "PIN"
150 Hors D’Oeuvre Recipes by "Pin"
Baglioni of the Embassy Club, London.
Claude Kendall & Willoughby Sharp,
New York [1935]. In 8 (11.5 x 15), 119
pages. Cloth.  *
Frontispiece of a table.
Advertising pages inserted.

BAIER, E.
Gemüse- und Obstdauerwaren (Kon-
serven). Eine Beschreibung nach wirt-
schaftlichen, chemisch-technologischen,
nahrungsmittelrechtlichen und hygiene-
ischen Gesichtspunkten. Von Professor
Dr. E. Baier, Direktor des Nahrungsmittel-
Untersuchungsamtes der Landwirt-
schaftskammer für die Provinz Branden-
burg zu Berlin. Leipzig, Akademische
Verlagsbuchhandlung m.b.H., 1920. In 8
(17 x 24.5), 5 pages not num. + starting
with 242-457. Paper.  *

BAILEY, C. T. P.
Knives and Forks selected and de-
scribed. With an introduction by Major
C. T. P. Bailey of the Victoria and Albert
Museum. London and Boston, The Medi-
ci Society, [1927]. In 8 (18.5 x 25),
viii + 16 pages + 72 plates. Cloth.  *
Three of the plates are colored.
The work treats of the early knives and forks,
the materials of which they were made, their
ornamentation, and the owners, also the ancient
customs.

BAILEY, E. H. S.
The Source, Chemistry and Use of
Food Products. By E. H. S. Bailey, Ph.D.
Professor of Chemistry and Director,
Chemical Laboratories, University of
Kansas. Author of "A System of Qualita-
tive Analysis," "Sanitary and Applied
Chemistry," etc. With 75 illustrations.
Philadelphia, P. Blakiston’s Son & Co.,
[1914]. In 8 (13.5 x 19.5), xiv + 517
pages. Cloth.  *
Second edition 1921, 3d 1928.

BAILEY, HARRIET P.
On the Chañ’-Dish. A word for Sun-
day night teas. New York, G. W. Dilling-
ham, 1890. In 8 (11.5 x 14.5), 70 pages.
Cloth.  *

BAILEY, IDA D.
The Atlanta Exposition Souvenir Cook
Book. A safe guide to ordering and cook-
ing. Compiled by Mrs. Ida D. Bailey,
der under direction of Woman’s Domestic
Science Committee. Washington, D. C.,
R. L. Pendleton, 1895. (7 x 21.5), 60
pages.

BAILEY, L. H.
The Principles of Vegetable-Gardening
New York, The Macmillan Company,
1912. In 8 (12.5 x 19), x + 458 pages.
Cloth.  *
Illustrated.

BAILEY, NATHAN
Dictionarium Domesticum, Being a
New and Compleat Household Diction-
ary. For the Use both of City and Coun-
try. Shewing, I. The whole Arts of Brew-
ing, Baking, Cookery, and Pickling. Also
Confectionary in its several Branches. II.
The Management of the Kitchin, Pantry,
Larder, Dairy, Olitory, and Poultry. With
the proper Seasons for Flesh, Fowl and
Fish. III. The Herdsman: Giving an Ac-
count of the Diseases of Cattle, Poultry,
&c. And the most approved Remedies for
their Cure. IV. The English Vineyard;
being the best Method of making English
Wines and of Distilling most Kinds of
Simple and Compound Cordial Waters.
V. The Apiary: Or, The Manner of
Breeding, Hiving and Managing of Bees.
VI. The Family Physician and Herbalist.
Containing the choicest Collection of


GASTRONOMIC BIBLIOGRAPHY


Engraved frontispiece of five separate pictures, showing a woman performing various kinds of work.

BAILEY, PEARL L.

Cloth.*

Frontispiece, illustrations. Bibliography.


Frontispiece, full page plates, and illustrations in the text.
Copyright 1914, 1918, 1921, 1923.

BAILLEUX, LOUIS


Thirty-four engraved plates.
A comprehensive work in which minute directions are given for the various preparations.

BAINVILLE, JACQUES, et al.


One of the numbers of Les Cahiers de la République des Lettres, des Sciences, et des Arts.

BAKER, KATE CONGER


BAKER, MABEL


BAKER, MRS. M. P., et al.


Thumb index.

BAKER, OLIVER

Black Jacks and Leather Bottels. Being some account of Leather Drinking Vessels in England and incidentally of other Ancient Vessels. By Oliver Baker, Fellow of the Royal Society of Painter-Etchers, Member of the Royal Birmingham Society of Artists, Royal Cambrian Academician. With numerous illustrations by the Author. London, W. J. Fieldhouse,
Esq., 1921. In 4 (23 x 31.5), 190 pages + 7 not num. Cloth.*

Frontispiece and two colored plates, numerous full page illustrations, and many in the text.
The subject is treated historically, with many old broadsides, verses with music.
This is No. 8a, autographed by the author-artist.

BAKER, WALTER
In 8 (20 x 13), 38 pages. Cloth.*

Frontispiece, 4 plates in text and 7 colored at end.
The book is an advertisement but contains a description of the cocoa tree, the various species, the products, and uses.

BAKER, W. C.

Plates, part colored, illustrations in the text.

BALINGHEM, ANTOINE DE

The douze Propositions are dated 1625, but pagination is continuous with the Après dinées.

Beautiful red morocco binding with fine gilt border both inside and outside, and on back, gilt edges.

Bookplate of Champer, another in black and gold on the last flyleaf marked CV.
The author facetiously inveighs against drunkards and drunkenness.

BALL, CHARLES OLLIN

Folding plates, tables, thermal charts.

BALLARD, CHRISTOPHE

Engraved frontispiece in each volume and some tailpieces. The songs are accompanied by music.
This is the third edition. Vicaire cites an edi-
GASTRONOMIC


One illustration.

BARBIER-DUVAL


Ninety-nine figures in the text.

BARDET, G.


Tables.

BARDORF, C. F.

The Story of Sugar by C. F. Bardorf. Fellow of the Canadian Institute of Chemistry; Member of the Society of Chemical Industry of Great Britain; Member of the American Chemical Society. Easton, Pa., The Chemical Publishing Co., 1924. In 8 (13 x 19), vii + 191 pages. Cloth.*

Illustrated.

BARKER, LADY


A strong plea for both boys and girls in moderate circumstances to learn to cook.

BARNARD, ELIZABETH

Table Setting and Service. By Elizabeth Barnard. Smart table service that
combines new ideas with traditional rules that have stood the test of time. *No place, pub., nor date.* (15 x 22.5), 40 pages. Paper.

Illustrations.

**BAREKOW, ANNA**


**BARNES, AMY**


**BARNES, A. R. (Mrs. Wm. G. Barnes)**

*The South African Household Guide containing practical hints on plain cooking, with recipes; general hints; medical advice to mothers, etc.; household work; notes for farmers. By A. R. Barnes (Mrs. Wm. G. Barnes). To which is added a guide to poultry-keeping, and hints on gardening. Fourth edition. Cape Town, Darter Bros. & Co., 1907. (13 x 19.5), 257 pages. Cloth.*

Advertising inserted.

**BARNES, MARY FRANCES HARTLEY**

*Feeding the Child from Two to Six. By Mary Frances Hartley Barnes, A.B. Smith College, etc. With introduction by Richard M. Smith, M.D., assistant professor of child hygiene, Harvard University Medical School, etc. New York, The Macmillan Company, 1928. In 8 (12.5 x 18.5), xv + 206 pages. Cloth.*

Menus for each month and recipes.

**BARNET, DAISY WILSON**

*Tested Recipes for the modern hostess; a compilation of choice recipes selected from various sources, by Daisy Wilson Barnet . . . Chicago, Regan Printing House, [1906]. (12.5 x 18.5), 52 pages. Paper.*

**BARNETT, ANNIE A.**


Second edition 1917, 4th 1918. This is a vegetarian cookery book.

**BARNUM, H. L.**

*Family Receipts, or practical guide for the husbandman and housewife, containing a great variety of valuable recipes, relating to agriculture, gardening, brewery, cookery, dairy, confectionary, diseases, farriery, ingrafting, and the various branches of rural and domestic economy. To which is added a plain, concise method of keeping farmer’s accounts, with forms of notes of hand, bills, receipts, &c. By H. L. Barnum, editor of the “United States Agriculturist and Farmer’s Reporter.” Published by A. B. Roff. Cincinnati, Lincoln & Co. Printers, 1831. In 8 (12 x 20), iv + 5-400 pages. Calif.*

Frontispiece, illustrations in text of cookery section.

This appears to be the first book treating on cookery printed in the Middle West.

**BARNUM, MRS. RICHARD S., et al.**

*Recipes, contributed by the Presbyterian ladies of Waukegan and their friends . . . edited by Mrs. Richard S. Barnum, Mrs. Elizabeth B. Rice, Mrs. William T. Hardie, Miss Mary A. Upton. Waukegan, Ill., 1924. (17 x 22), 4 + 7-191 pages. Cloth.*

Includes blank pages for additional recipes.

**BARRETT, CH. JOSEPH**

*Manuel complet diurétique et pratique du chocolatier, limonadier, distillateur-
liquoriste, confiseur, pâtissier suisse, suivi
d'un traité sur l'art de faire et de con-
server les vins et les vinaigres de table et
de toilette. Ouvrage orné de 8 Planches
ten taille douce, et d'un Tableau compara-
tif de degrés d'alcool en degrés centési-
maux; par Ch. Joseph Barretta, D.-M.,
breveté de leurs altesses royales princes
et princesses de la branche aînée de France.
Paris, Mathias; Lyon, Ch. Savy Jeune,
1847. In 8 (12.5 x 20.5), iv + 814 pages.
 Boards.*

Eight engraved plates without text. Arms of
Barretta on title page.

BARRINGER, MARIA MASSEY

Dixie Cookery: or, How I managed my
table for twelve years. A practical cook-
book of Southern housekeepers. By Mrs.
Barringer ... Boston, Loring, 1867. (12.5
x 19), 121 pages. Three-quarters leather.
Preface signed Maria Massey Barringer.

BARROLL, MARY LOUISE

Around the World Cook Book. The
culinary gleanings of a naval officer's wife.
By Mary Louise Barroll. New York, The
Century Co., 1913. In 8 (14 x 20), vii +
360 pages. Cloth.*

BARROWS, ANNA

Principles of Cookery. By Anna Bar-
rows, Teacher of Cookery, Teachers' Col-
lege, Columbia University, Director
Chautauqua School of Cookery, Author
Home Science Cook Book, formerly Editor
Ameri can Kitchen Magazine. Chi-
cago, American School of Home Economies,
1922. In 8 (13 x 19), vi + 234 pages.
Cloth.*

Fifteen full page plates, numerous illus-
trations in the text.

Pages 197-230 are pag ed 3-36, and the head-
ing is "Freehand Cooking."

BARROWS, ANNA and BERTHA E.
SHAPLEIGH

An Outline on the history of cookery
by Anna Barrows and Bertha E. Shap-
leigh, assisted by Anne D. Blitz, School
of Practical Arts, Teachers College, Co-
lumbia University. Technical Education
Bulletin, No. 28. New York, Teachers
College, 1917. (15 x 22.5), 36 pages.
Paper.*

BARRY, ALICE LYNN

The Home Kitchen, by Alice Lynn
Barry. Springfield, Mass., McLoughlin
Brothers, Incorporated, [1932]. (13 x

BARRY, RENA ELIZABETH and
AGNES H. MANSFIELD

How to Cook It, by Rena Barry, A.B.,
Springfield, Mass., Rena Barry and Agnes
H. Mansfield, 1922. (14.5 x 22), 97
pages. Paper.

BARTHELEMY, F.

Le Menu Quotidien, recueil des menus
de dejeuners et diners de famille pour
chaque jour de l'annee et jours de fetes.
Menus de dejeuners et diners de cere-
monies, de repas de noces, de banquet,
etc. Precede d'une etude sur les menus,
le Service de la Table et les Mois gastronomi-
ques. Par F. Barthélemy. Paris, M. Didot,
Editeur, 129 Faubourg Saint-Honoré,
n.d. In 8 (15.5 x 23.5), 191 pages. Half
cloth.*

BARTLETT, JOSEPHINE

The Bulletin Cook Book. Compiled
from recipes printed in the Bulletin's
prize recipe contest. San Francisco, The
Bulletin, 1916. In 8 (20 x 28), 116
pages. Paper.*

BARTLETT, MARIE MUNN

Conservation Menus and Recipes, com-
bined by Marie M. Bartlett. Chicago, Bar-
nard & Miller, printers, 1918. (? x 23),
2 + 3-34 pages. Paper.

BASHINSKY, ELIZABETH
BURFORD

Tried and True Recipes; second book,
compiled by Elizabeth Burford Bashins-
sky. Alabama division, United Daughters
of the Confederacy ... *Troy, Ala., 1926.
(7 x 23.5), 384 pages. Cloth.
Illustrations.
Advertising pages 338-377; blank pages at end.

BATCHELDER, ANN
“Cookery for Today.” Including ten exclusive recipes by Ann Batchelder De- 
lineator Institute. *Chicago, Butterick Pub-
lishing Company, 1932. In 8 (15 x 22.5), 
164 pages. Cloth.
Frontispiece, eight full page plates, and nu-
merous illustrations in the text.
Some food brands shown in a few of the illus-
trations.

BATES, GEORGE M.
Select Recipes of Prominent Ladies. 
Compiled and published by George M. 
Bates, World War Veteran. *Saint Paul, 
Minnesota, [1929]. (13 x 16.5), 75 
pages. Cloth.
Menus and signed recipes.

BAUER, FRED
The most complete and helpful book on 
cake ornamenting designs and instructions 
published. By Fred Bauer, author and 
publisher “Practical Cake-Art,” etc. *Chi-
icago, Fred Bauer, 1924. (15.5 x 23).
Frontispiece, plates (8 double, colored), illus-
trations in text.

BAUHIN, GASPARD
Histoire des Plantes de l’Europe, et des 
plus usitées qui Viennent d’Asie, d’Afrique 
& d’Amerique. Ou l’on voit leurs Figures 
leurs noms, en quel temps elles fleurissent, 
& le lieu où elles croissent. Avec un Abrégé 
de leurs Qualités & de leurs Vertus spécí-
fiques. Divisée en deux Tomes, & rangee 
suivant l’ordre du Piaux de Gaspard Bau-
hin. Two volumes. *A Lyon, Chez les 
Frères Duplain, M.DCC.LIII. In 12 (9 x 
16.5), vol. 1, 4 pages preface + 8 lvs. not 
num. lecteur + 6 not num. distribution + 
10 not num. table + 2 not num. privilege 
+ 442 pages; vol. 2, 443-866 pages + 39 
lvs. not num. for table. Mottled calf.* 
Illustrated with 866 figures.
Original edition in Latin, 1623, was the re-

terd reference work for more than a hundred years 
and particularly valuable on cultivated plants.

BAUTTE, A.
A travers le Monde Culinaire et Gour-
mard. Critique de la cuisine & de l’admin-
istration des grands hôtels, et restaurants 
mondains, des familles princières et arist-
In 8 (12 x 18.5), xi + 328 pages. Paper.*

BAXTER, LUCIA ALLEN [MILLET]
Housekeepers Handy Book, by Lucia 
Millet Baxter, with illustrations by Mary 
H. Northend. *Boston and New York, 
Houghton Mifflin Company, 1913. (11.5 
X 17.5), 270 pages. Cloth.
Frontispiece, plates, diagrams.

BAXTER, RICHARD
Baxter’s Practical up-to-date Receipt 
Book for Bakers. An invaluable collection 
of receipts for the baker who wishes to 
keep up with the times. By Richard Bax-
ter. Revised and enlarged edition. *Chi-
icago, Laird and Lee, 1906. In 8 (12.5 x 
16.5), 100 pages + 15 additional for 
memoranda. Oilcloth.*
Frontispiece portrait of author.
First edition 1896.

BAYON, RAFAEL ZERDA
Química de los Alimentos adaptada a 
las necesidades economicas e higienicas de 
Colombia. *Bogota, Imprenta del Comer-
cio, 1917. In 8 (15.5 x 23.5), 409 pages.
Cloth.
Two plates.

BAZAN, PARDO
Biblioteca de la mujer dirigida por la 
Condesa de Pardo Bazan. La Cocina Es-
panola Antigua. *Madrid, Sociedad Anon-
ima Renacimiento, n.d. In 12 (10 x 16), 
viii + 412 pages. Cloth.
BAZIN, A. and E. MAUPRIEZ

Frontispiece “La Halle a la Viande, a Compiègne,” and 2 folding plates.

BEARD, GEORGE M.

BEARD, HARRY R.

BEARN, PIERRE

BEARSE, ALICE [Anon.]
Ladies’ P. M. Cook Book, given by them, for the benefit of the Comit Library . . . Hyannis, Mass., F. B. & F. P. Goss, 1899. (13.5 x 19), 46 pages.

BEATY-POWNALL

BEAUVARD, ANDRÉE

Tables, illustrations in text.

BEAUVILLIERS, A.

On title page of each volume is a figure engraved by Jubin, the one in volume 2 designed by Demarais. The date in each is 1814, that of the first edition, but 6 has been written over the 4. There is also in volume 1, the autograph of “Ae Beauvilliers.” The changed date and autograph are also in a duplicate copy of volume 1.


BEAUVOR, ROGER DE

A posthumous work. The author’s true name was Edouard de Bully; he also wrote Le Café Procope and a comedy in verse. Following a note by the publisher is a biographical notice of xxxi pages by Alexandre Dumas, consecrated to the memory of the author. The book contains many amusing and curious statements relative to gastronomes he had observed.

BECHTEL, THEODOR
Henriette Löffler’s Illustriertes Kochbuch für einfachen Tisch und die kleine
Küche. Umgearbeitet und vermehrt mit
vielen Recepten nach eigener Erfahrung
von Theodor Bechtel, Koch in Stuttgart,
früher im Hotel Klumpp im Wildbad.
Ulm, J. Ebner, [1878]. In 8 (12.5 x
19.5), xii + 724 pages. Cloth.*
Title page illustrated, and many illustrations
in the text. 10th edition.

BECK, FANNY
Hygienisches Kochbuch. Anleitung zu
einer einfachen sparsamen und gesunden
Ernährung von Fanny Beck. Nebst zwei
Kapiteln von Frau Klara Muche. Berlin,
S.W. 13, Verlag von Friederich Schirmer,
n.d. (12 x 19), 8 pages not num. + 184.
Cloth.

BECKETT, MRS. EDWIN
Fruit Bottling and Preserving by Mrs.
Edwin Beckett. London, George Newnes,

BEECHER, CATHARINE ESTHER
A Treatise on Domestic Economy, for
the use of young ladies at home, and at
school. By Miss Catharine E. Beecher,
late principal of the Hartford Female
Seminary. Boston, Marsh, Capen, Lyon,
and Webb, 1841. In 12 (11.5 x 19), xxiv +
441 pages. Cloth.*
Illustrated.

Miss Beecher’s Domestic Receipt Book:
designed as a supplement to her Treatise
on Domestic Economy. New York, Harper
& Brothers, 1846. (11 x 18.5), xii + 293
pages. Cloth.

The New Housekeeper’s Manual: Em-
bracing a new revised edition of the
American Woman’s Home; or, Principles
of domestic science. Being a guide to eco-
nomical, healthful, beautiful, and Chris-
tian homes. By Catharine E. Beecher and
Harriet Beecher Stowe. Together with
The Handy Cookbook: A complete con-
densed guide to wholesome, economical,
and delicious cooking. Giving nearly 500
choice and well-tested receipts. By Cath-
arine E. Beecher ... New York, J. B.
Ford and Company, 1874. (14 x 20),
Frontispiece, illustrations.

BEECHER, MRS. HENRY WARD
The Home: How to make and keep it.
By Mrs. Henry Ward Beecher. Minne-
apolis, Minn., Buckeye Publishing Co.,
1883. In 8 (15 x 22), x + 11-598 pages.
Cloth.*
Frontispiece portrait of the author.
Pages 421-565 are on cookery, a chapter on
food for infants, history of coffee and tea, and
miscellaneous articles on the home.

BEETON, S. O. [ISABEL MARY]
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 memo-
randa; with a history of the origin, prop-
erties, and uses of all things connected
with home life and comfort. By Mrs.
Isabella Beeton. “Nothing lovelier can be
found in Woman, than to study household
good.”—Milton. London: S. O. Beeton,
1861. In 8 (11.5 x 17.5), xxxix + 1112
pages. Cloth.*
Profusely illustrated, also the frontispiece and
12 plates in color. This is one of the earliest
cookery books using colored illustrations.
This is the 1st edition of an important English
work.

Beeton’s Every-day Cookery and House-
keeping Book: Comprising instructions for
mistress and servants, and a collection of
over sixteen hundred and fifty Practical
Receipts. With numerous wood engravings
and one hundred and forty-two coloured
figures, showing the proper mode of send-
ing dishes to table. London, Ward, Lock
and Co., n.d. In 8 (12.5 x 18.5), lxxiv +
404 pages. Cloth.*
The work is in dictionary form with a descrip-
tion of the plates at the end.


Colored frontispiece, plates (part colored), illustrations.


BEEZLEY, RUTH ALLEN and ANNIE R. GREGORY

The National Course in Home Economics; how to practice economy in the home, containing original suggestions on home millinery, home dressmaking, fancy work, home decorating, home laundry, home gardening, home cooking, etc., by Ruth Allen Beезley . . . It contains also more than one thousand tested and approved economical recipes, contributed by prominent women covering every branch of the art of cooking, including modern up-to-date dishes, picnic cooking, Chinese dishes, eat to grow thin and eat to grow fat menus, special menus for holidays, etc., by Annie R. Gregory . . . The art of carving, illustrating the preparation of plain and fancy dishes, table decorations, the selection of meats, etc. Chicago National School of Home Economics, [1917]. (17.5 x 23), 578 pages. Oilcloth.

BÉGUIN, MAURICE


Pages double-rulled at top, wide margins, half paper.

BEHNKE, KATE EMIL and E. COLIN HENSLowe


An edition 1915.

BELBEUF, MARQUIS DE


Frontispiece portrait of the author and three other plates.

The grand panetier was chief of the pantry in the royal household, the office being held by a strong seigneur, who functioned the first day of the year and on four principal festivals; gentlemen servants functioned on other days.

BELFRAGE, S. HENNING and LUCY H. YATES


Two full page plates.

BELL, JAMES

The Chemistry of Foods. With microscopic illustrations. By James Bell, Ph.D.
BELLI, MRS. J. N.

BELLI, KATHARIN
Blank pages for notes, pages 260-295.

BELLAMY, J. C.

BELLANGER, PIERRE et ETIENNE GROSCLAUSE
Illustrations in color and gilt by Louis Jou, ornamental initials in color. Pamphlet printed by hand on Holland paper, 250 copies with name of the recipient printed in red. This is No. 29, copy of Louis Barthou.

BELLE-ALESNE, MAXIMILIEN
On the last page are the Approbation and the Permission, the latter signed Camusat.

BELLE, FRANCES P.
California Cook Book. An unusual collection of Spanish dishes and typical California foods for luncheons and dinners which may be quickly and easily prepared. Compiled by Frances P. Belle. Chicago, Regal Publishing Corporation, 1925. In 8 (13.5 x 19), 142 pages. Cloth.*

BELLIN, MILDRED
Modern Kosher Meals, recipes and menus, arranged for each month of the year, based on current food supplies by Mildred Bellin. New York, Block Publishing Company, 1934. (13.5 x 19.5), viii + 114 pages. Cloth.*

BELLOWS, ALBERT J.
First edition 1867.
BELON

Le Pâtissier National et Universel, ouvrage rédigé sur un plan entièrement neuf, d'après les inventions et découvertes modernes en substances, ustensiles, etc.; contenant les procédés employés par les plus célèbres pâtissiers français et étrangers, pour la pâtisserie de boutique, pâtisserie des grandes maisons, pâtisserie pittoresque, pâtisserie du petit four, etc.; par M. Belon, Chef pâtissier du Monseigneur le cardinal de C... Avec planches représentant tous les Modèles du genre. Paris, Imprimerie du Mme. Huard (nee Vallat La Chapelle), 1836. In 8 (11.5 x 20.5), 320 pages. Three-quarters leather.*

Frontispiece and two folding plates.

BEN, PAUL et A. DESREZ

Science du bien vivre ou monographie de la cuisine envisagée sous son aspect physique, intellectuel et moral, guide de la maîtresse de maison, suivie de mille nouvelles recettes par ordre régulier, du service de la table; d'une liste des provisions que l'on doit faire dans un ménage, et de l'indication des pays d'où elles peuvent être tirées; d'un calendrier culinaire; d'une nomenclature des vins de choix et de l'ordre dans lequel ils doivent être servis; de la préparation et de l'arrangement du dessert; d'une nomenclature de tous les ustensiles nécessaires dans une cuisine; d'un vocabulaire des termes employés à la cuisine et à l'office; des travaux de l'office; de la description des menus pour 3, 5, 7 et jusqu'à 20 convives; de la composition des menus de diners maigres; des moyens de bien faire le café, suivis de quelque conseils sur la manière dont il doit être servi; par Paul Ben et A. Desrez. Deuxième edition. Paris, Chez Mlle

Émélie Desrez, 1845-46. In 8 (16 x 24), permission and preface 2 pages + 225. Paper.*

There are many fine illustrations, music for songs, etc., and much interesting matter. The text is arranged in two columns.

Vicaire cites this edition without number, then cites a second edition, 1845, and a third, 1846; another edition in 1864, and an edition with a modified title, published in Belgium.


Vicaire cites a similar edition, no date [1864], but 240 pages.

BENEDICT, A. L.


Tables and diagrams.

BENEDICT, JENNIE CARTER


Pages 89-110 blank for memoranda.

The Blue Ribbon Cook Book; being a second publication of "One Hundred Tested Receipts," together with others which have been tried and found valuable, by Jennie C. Benedict... Louisville, J. P. Morton & Company, 1904. (14.5 x 21), 143 pages. Cloth.

Thumb index.

Eight blank leaves for memoranda inserted between pages 132-1331 advertising pages 133-143.
BENOIST, S.

This work is credited to Claude Lancelot.

BENTLEY, MILDRED MADDOCKS
Plates, printed on both sides. Blank pages for memoranda.

The Pure Food Cook Book, the Good Housekeeping recipes, just how to buy—just how to cook, edited by Mildred Maddocks . . . with an introduction and notes on food and food values by Harvey W. Wiley, M.D. Over 70 illustrations. New York, Hears’s International Library Co., 1914. (12.5 x 18.5), viii + 2 + 417 pages. Cloth.

Frontispiece plates, illustrations in text. Blank pages at end of each chapter.


Frontispiece, plates, facsimiles.

BENTON, CAROLINE FRENCH
The text is in narrative form.

Frontispeice and five other full page plates.
Seasonal menus for four weeks are provided, besides menus in the text.

Frontispeice and eight full page plates.

BENTON, J. ROSALIE

BENZON, KARL

This is a gastronomic dictionary with titles in English.

The 31 pages at the end have a separate title: "Några råd hur man tillverkar Bardrinkar. Anonsbilaga." These are American drinks with titles in English.
GAstronomic Bibliography

BERAUD, HENRI

BERCHOUX, JOSEPH
La Gastronomie, ou l'homme des champs à table, pour servir de suite à l'Homme des Champs par J. Delille. Second édition, revue et augmentée, avec figure. A Paris, Chez Giguet et Michaud, 1803 (An xii). In 12 (10 x 15.5), 176 pages. Boards. The poem is divided into four chants: Histoire de la cuisine, Le premier service, Le second service, Le dessert. The chants are followed by notes and references. The Envoi to Mme. Larcher-D'Arcy is signed J. B.


Half title: La Gastronomie, ou l'homme des champs à table. The Poésies Fugitives, pages 155-255. First edition 1801, signed only Joseph II***; 3d 1804; 4th 1805 and XIII, signed J. Berchoux; new edition 1829; last edition 1876, reprinted in Classiques de la Table and Physiologie du Goût. The poem has been translated into several languages.

BERDMORE, SEPT.

BERG, AMELIA VON

BERJANE, J.

Clever and amusing line sketches throughout.

BERJANETTE

Each page illustrated with two-tone engravings.

BERNARD

One plate.

BERNARD, BERNARD

Frontispiece portrait of the author.

BERNA[RD] DE M[ONTBRISON] L.
Propos de Table. A Montpellier, De l'Imprimier d'Auguste Ricardo, Place de
Capucins, maison d'Alco, No. 195. Premier Janvier 1805.

Bound with Thalie A la Campagne, ou Suite des Propos de Table. 33e Fevrier 1805. In 8 (12 x 19), 11 + 46 + 170 pages. Leather.*

Part one contains six poems upon the table; part two, two comedies, one in verse, the other in prose. Said to be one of 50 copies. Vaillant describes an edition in 1807, published in Paris.

BERNARDI, T.

Le Glacier Royal, ou l'art de donner des bals et soirées, par Bernardi, officier de bouché, contenant les meilleures recettes pour faire les Glaces, Sorbets, Café, Punch, Chocolats, Thé, Marmelades, Pâtes, Fruits à Peau-de-vie, Sirops, etc., suivi de la construction d'une glacière, d'une distribution indiquant la quantité et l'ordre du service à faire pour recevoir depuis 25 jusqu'à 200 personnes; de menus de deserts de Déjeuners, Dîners et Soupers pour les quatre saisons; orné de Six Planches gravées pour le service des desserts, et les ustensiles nécessaires à la confection des glaces. Ouvrage entièrement neuf, utile aux gens du monde, et indispensable aux limonadiers, restaurateurs, confiseurs, maîtres d'hôtel, épiciers, etc. Paris, Gustave Barba, 1844. In 12 (11.5 x 18.5), xii + 288 pages. Paper.*

L'Écuyer Tranchant ou l'art de découper et servir à table, complément indispensable du cuisinier royal, par Bernardi, auteur du Glacier Royal. Ouvrage entièrement neuf, contenant l'art de découper et de servir à table; la manière de disposer le couvert; des Menus en gras et en magire pour tous les jours de l'année, depuis deux couverts jusqu'à cent cinquante; la composition de diners avec la deserte, des repas de corps, des ambus, des buffets; la manière de commander un déjeuner ou un diner au restaurant, avec mets; une nomenclature culinaire pour chaque mois de l'année; un traité des hors-d'œuvre d'office; des remarques sur les sauces, etc., etc. Orné de 24 planches explicatives gravées sur acier. Paris, Gustave Barba, 1845. In 8 (13.5 x 21), 371 pages. Cloth.*

BERNARDS, CELIA and SIBYLLA HADWEN

Good Foods for better health, by Celia Bernardi ... and Sibylla Hadwen ... Portland, Ore., Press of Sweeney, Straub & Dimm, 1934. (15 x 24), 209 pages.

Blank pages at end; references page 199.

BERNHARD, WILLIAM


BERRY, RILEY M. FLETCHER


A brief history and description of each fruit precede the recipes.

BERTALL


Half title, frontispiece, illustration on title page, 64 plates; more than 400 illustrations in the text, treated historically and satirically.

Numerous anecdotes are given on the wines, the vineyardists, the proprietors, and tasters. The book is exceptional and, according to Vicaire, much sought.

BERTHE, TH.

1876. In 12 (12 x 18.5), x + 380 pages. Paper.*

BERTOLI, LODOVICO
Woodcut on title page. Engraved bookplate.

BERTRAND, J. D.

BESSEMER, HENRY
On a New System of Manufacturing Sugar from the Cane, and its Advantages as compared with the Method generally used in the West Indies: Also some remarks on the best mode of insuring its general and simultaneous introduction into the British Colonies, by Henry Bessemer, C.E. London, William Taylor. In 8 (15.5 x 23), iv + 61 pages. Cloth.*

BESSEMER, WILHELMINE v.
Another printing in which the recipes are numbered (2174), but not the pages.

BEUTEL, [FRANZ JOSEF]

Colored frontispiece, plates, and other illustrations.


BEVAN, G. PHILLIPS

BICKERDYKE, JOHN

Frontispiece cut of an ancient brewhouse, 1568. Ornamental initials. Many amusing and apt verses quoted in the text.
He that buys land buys many stones,
He that buys flesh buys many bones,
He that buys eggs buys many shells,
But he that buys good ale buys nothing else.
This is the first edition, a later one, without date, Field and Tuer, publishers.

BIDAUlT, C.
Conservation de la viande et du poisson par C. Bidault, vétérinaire principal de l’armée, directeur du laboratoire de microbiologie de l’inspection générale des sub-

Many illustrations and diagrams. Errata on verso of title page.

BIDDER, MARION GREENWOOD


BIERBAUM, OTTO


A lexicon of gastronomic terms. Beginning on page 773 are recipes of 16th, 17th, and 18th centuries.

BILZ, F. E.


Frontispiece portrait, colored plates and cuts.

BISHOP, FREDERICK

The Wife’s Own Book of Cookery, containing upwards of fifteen hundred original receipts, prepared with great care, and a proper attention to economy, and embodying all the latest improvements in the culinary art; accompanied by important remarks and counsel on the arrangement and well-ordering of the kitchen, combined with useful hints on domestic economy. The whole based on many years’ constant practice and experience; and addressed to Private Families as well as the Highest Circles. By Frederick Bishop. Late cuisinier to St. James’ Palace, Earl Grey, the Marquis of Stafford, Baron Rothschild, Earl Norbury, Captain Duncombe, and many of the first families in the Kingdom. Illustrated with 250 descriptive engravings. London: Ward and Lock, n.d. In 8 (12 x 19), xvi + 398 pages. Cloth.*

Engraved frontispiece and short title. Folding plate of the Windsor kitchen.

The Illustrated London Cookery Book, containing upwards of fifteen hundred first-rate receipts, selected with great care, and a proper attention to economy; and embodying all the latest improvements in the culinary art: accompanied by important remarks and counsel on the arrangement and well-ordering of the kitchen, combined with useful hints on domestic economy. The whole based on many years’ constant practice and experience; and addressed to Private Families as well as the Highest Circles. By Frederick Bishop. Late cuisinier to St. James’s Palace, Earl Grey, the Marquis of Stafford, Baron Rothschild, Earl Norbury, Captain Duncombe, and many of the first families in the Kingdom. Profusely illustrated with engravings on wood. London, n. pub., 1852. In 12 (13.5 x 21.5), xxxi + 460 pages. Cloth.*

The frontispiece is an illustration of a kitchen; the false title page has an illustration of game. A folding plate opposite page 434 shows the royal kitchen at Windsor Castle.
At the end is an amusing story with illustrations of a French plum pudding in English style.

BISIER, LOUIS


BITTING, A. W.


Spinach. As above. 1926, 35 pages.
Corn. As above. [1927], 69 pages.
The Artichoke. [1928], 35 pages.
Sauerkraut. [1929], 54 pages.

These treat of the subjects from the historical, botanical, technological and gastronomical phases. The articles appeared first in The Canning Trade.

Concentrated Milk in the Days of Napoleon. Chicago, Evaporated Milk Association, [1931]. Pamphlet, (15 x 22.5), 7 pages.


Plate, illustrations in the text.

Appertizing or the Art of Canning; its history and development. By A. W. Bitting, M.D. Formerly food technologist, Bureau of Chemistry; food technologist, research laboratory, National Canners Association; executive officer, planning branch, Quartermaster Department (during the War); director of research, Glass Container Association. San Francisco, California, The Trade Pressroom, 1937. In 8 (17 x 24.5), 852 + v pages. Cloth.*

Full page and illustrations in the text. In addition to text, contains the early research papers, now out of print.

BITTING, KATHERINE GOLDEN


Illustrated with photomicrographs of parts of peach and diagrams of lye peeling machinery. Includes patents on lye peeling devices.

Deterioration in Asparagus. 1917. Bulletin No. 11. 18 pages.*

Illustrated by 8 photomicrographs and 1 photograph of stalks.


Illustrated.

Un Bienfaiteur de l'Humanite. 1924. 18 pages. Paper.*


BIVINS, S. THOMAS

The Southern Cookbook. A manual of cooking and list of menus including recipes used by noted colored cooks and prominent caterers. By S. Thomas Bivins, Principal, Chester Domestic Training Institute, Chester, Penn. Hampton, Virginia Press of the Hampton Institute, 1912. In 8 (13.5 x 21), 239 pages. Cloth.*
BIXBY, CAROLYN WEBBER
Illustrated.

BJÖRLUND, GUSTAFVA

BLACK, MRS. M.
Superior Cookery, by Mrs. Black. Late Principal of the West-End Training School of Cookery, Glasgow. First class diplomate of the National Training School of Cookery, South Kensington. Thirtieth thousand. London and Glasgow, Collins' Clear-Type Press, n.d. In 8 (12 x 18.5), 200 pages. Cloth.*
Frontispiece and 7 other full page colored plates.


BLACKMAN, EDITH

BLACKSTONE, ELLA M.
Colored frontispiece, illustrations. Pages 372-384 blank.

New Standard Domestic Science Cook-book, compiled, revised, and arranged by Jennie A. Hansey... and Ella M. Blackstone (pseud.)... A new and original system of classification, fourteen hundred recipes for all occasions... 155 special drawings, 17 full-page plates. Chicago, Laird & Lee, [1911]. (14 x 21), vi + 491 pages.
Frontispiece. Ella M. Blackstone pseudonym of Jennie A. Hansey.

BLAKE, MRS. EDGAR N.
Practical and Dainty Recipes; luncheon and dinner giving in Woodward, Oklahoma. A useful and valuable book of recipes, all of which are tested and tried... Edited by Mrs. Edgar N. Blake... Woodward, Okla., W. A. Pyne Printing Co., [1907]. (14 x 20), 106 pages. Cloth.

BLAKE, JOHN H.
Frontispiece a map of the tea districts of China; 20 full page plates; 3 maps, tea district of Japan, Ceylon, and British India.

BLAKELOCK, MILDRED P.

BLAKESLEE, MRS. E. C. and EMMA LESLIE, and S. H. HUGHES
The Compendium of Cookery and reliable recipes. Two complete volumes in one, containing the entire compilation of rules for cooking and confectionery, to-
gether with the Book of Knowledge, or, 1000 ways of getting rich. As prepared by Mrs. D. C. Blakeslee, of Chicago, Miss Emma Leslie, of Philadelphia, and Dr. S. H. Hughes, chemist of Boston. Revised, enlarged and illustrated. Chicago, The Merchants’ Specialty Co., 1890. In 8 (13.5 x 20), 5 lvs. not num. + 309 + 103 pages. Cloth.*

A few illustrations of meat cuts.

BLAKEY, ROBERT

Etched frontispiece and title page by George Cruikshank.

Essays on fishwives, eels, pike, oysters, lobsters, and crabs in which many historical illusions and references are made.

BLANC, HONORE, du FUGERET

Engraved frontispiece.

First edition 1825. The above is greatly augmented, the author stating in the preface that in some respects it is entirely new. One of the additions, “Les Rayoles,” is in prose, the rest of the book is in verse.

BLANCHARD, E. L.

The last three pages are a “dining directory.”


Frontispiece, numerous illustrations in the text. Contains The Gastronomic Tourist, Lay of the Lobster, etc.

BLANCHARD, VIRGIL W.
The Blanchard System of physical culture; embodied in the scientific application of food for the prevention and cure of physical and mental disease, intemperance, etc. Address delivered by Virgil W. Blanchard, M.D. New York, Blanchard Food Cure Company, 1877. Pamphlet, (15 x 23), 23 pages. Paper.

BLANCHON, H. L. ALPH

BLANCK, ALEXANDER P.

BLANDIN, CHARLES

Illustrated.

The cover states: Ouvrage couronné par l’Académie française et par la Médaille d’honneur d’or de la Société Nationale d’Encouragement au Bien (1921).

Included is a brief history of cooking, food, and drinks.
BLANQUET, MME ROSALIE
First edition appeared in 1863.

La Patisssier des Ménages, indiquant les moyens pratiques pour préparer et confectionner les pâtisseries les plus en usage, les hors-d'œuvre, les entremets, tourtes, vol-au-vent, flans, tarts, tartelettes, galettes, complété par les meilleures recettes pour faire les glaces, les sirops, les liqueurs et les boissons pour bals et soirées, les conserves de fruits, soit à l'eau-de-vie, soit glacées, les confitures, marmelades, et composées par Mme Rosalie Blanquet, Auteur de la Cuisinière des Ménages. Paris, Théodore Lefèvre et Émile Guérin. 1878. In 12 (10.5 x 17.7), 356 pages. Figures in text. Half red morocco.*

BLATCH, MARGARET

BLAY, MARIA, et al.
Harper’s Cook Book Encyclopædia arranged like a dictionary, and compiled under the direction of the editor of Harper’s Bazaar with contributions by famous authorities on cooking, including Maria Blay, Christine T. Herrick, Margaret Sangster, Elena de la Torre Bueno, Marion Harland, Mary J. Lincoln, Josephine Grenier, Ysaguirre, etc. New York and London, Harper & Brothers, 1902. (14.5 x 20.5), xii + 443 pages. Cloth. Frontispiece, 7 plates.

BLEGNY, NICOLAS DE
Le Bon Usage du Thé du Café et du Chocolat pour la préservation & pour la guérison des Maladies. Par M. de Blegny, Conseiller, Médecin Artiste ordinaire du Roy & de Monsieur, & préposé par ordre de Sa Majesté, à la Recherche & Verification des nouvelles découvertes de Médicine. A Lyon, Chez Thomas Amaury, rue Mercière, au Mercure Galant, M.DC.-LXXXVII. In 12 (8 x 14.5), 11 lvs. not num. + 357 pp. + 5 not num. Calf.*
Engraved frontispiece and 13 other full page figures, the one on page 11 a repetition of the frontispiece, engraved by T. Hainzelman.
The work is divided into four parts: the first treating of the nature, properties, and usage of tea; the second of coffee; the third of chocolate; and the fourth the explanation of the figures in the preceding parts and the "Commodities that are actually dispensed by the artists of the Royal Laboratory of the four nations." Among these are various essences, oils, waters, and remedies.
The book was registered July 30, 1686, and printed for the first time February 15, 1687. Permission to print given to Thomas Amaury. Vicaire states that some examples have the name of Amaury, Lyon, 1687, while others have the name of E. Michallet, Paris, 1687.

BLENCOWE, ANN
Only 650 copies printed; this is No. 122. The introduction is by George Saintsbury.

BLISMON
Gastronomiana. Trésor des bons mots, plaisanteries, aventures, excentricités, etc., des Disciples de Comus. Edition renfermant tout ce qu'un véritable gastronome doit connaître pour faire son chemin dans tous les états policiés de notre globe. Par Ana-gramme Blismon. Paris, Delarue,
BLITS, H. I.
Professor H. Blits’ methods of canning fruits and vegetables by hot air and steam, and berries by the compounding of syrups, and the crystallizing and candying of fruits, etc. With new edition and supplement. Pittsburgh, H. I. Blits, 1890. In 16 (12.5 x 17.5), vi + 314 pages. Cloth.*

Bound with the above:
The Universal and Lightning System of Memorizing. Pages 315-506.

The same, without the treatise on mnemonics. (12 x 17), 106 pages. Cloth.*

BLITZNER, JOHN

BLLOT, PIERRE
What to Eat, and How to Cook It: Containing over one thousand receipts, systematically and practically arranged, to enable the housekeeper to prepare the most difficult or simple dishes in the best manner. By Pierre Blot, late editor of the “Almanack Gastronomique,” of Paris, and other gastronomical works. New York, D. Appleton and Company, 1866. In 12 (11.5 x 18.5), 259 pages. Cloth.*
An edition 1895.

An edition 1873.

BLÜHER, P. M.


Blüher’s Rechtschreibung der Speisen und Getränke, Alphabetisches Fachlexikon, Französisch-Deutsch-Englisch (und andere Sprachen). Gegen 15,000 Fachausdrücke mit Erklärung, Muster von Menü, Speise- und Getränk-Karten, Ab-
BLUM, SANFORD


Tables and menus. First edition 1924, 2d 1926.

BLUNT, ALEXANDER


A presentment of the case of gin versus malt liquors in Miltonic blank verse, portraying humorously the habits of drunkards. First edition, rare.

BOCHARTUS, SAMUEL


Title page in red and black with engraving on lower part, of a group of men being shown a picture of a spiral tower, with many different animals in the background.

The work is dedicated to Serenissimo Principi Carolo II. Magnae Britanniae, &c. At the end is the date 1663.

BOCK, HIERONYMUS


BOGAERTS, I.


BOGERT, L. JEAN

Diet and Personality. Fitting food to type and environment by L. Jean Bogert,

BOGS, MARIE

BOHrer, CRESCENTIA

BOIS, D.

BOIS, D.
Well illustrated and with the different species and varieties enumerated and described.

BOLAND, MARY A.

First edition 1893, revised in 1900.

BOLITHO, HECTOR

Frontispiece, Still Life by Abraham van Beyeren.
A most interesting and out of the ordinary treatise by one who evidently knew oysters.

BOLTON, DOROTHY

BOMBERGER, MAUDE A.

There are descriptions of old manors and their former inhabitants, recipes of dishes and beverages, and bits of topical poetry.

BONNÉ, JOSEPHINE
Tausend und Ein Rezept von selbsthergestelltem und gelobtem der Österreichisch-Ungarischen Küche. Josephine Bonné. Chicago-Akron, Ohio-New York,
The Gastronomic Bibliography


BONNEFONS, NICOLAS DE


Engraved frontispiece of a kitchen garden with various workers, and the seigneur, his lady, and child, ornamental head and tailpieces.

The Epître aux Dames is signed R.D.C.D.V. B.D.N., which reversed gives the name and the vocation of the author—Nicolas de Bonnefons, valet de chambre du Roi. The work is divided into three parts: the first treats of the soil; the second, fruits and vegetables, the manner of conserving fruits in their natural state, dry, with salt and vinegar, sweet wine, cider, and honey, liquid with sugar, dry and pastes, conserves of flowers, and masepains.

Vicaire cites first edition 1654; 4th 1655, 1656; 1st edition augmented 1661; 3d 1662, 4th 1663; 5th 1664; other editions 1673, 1679, 1684, 1712, 1715, 1741.

The 1661 edition, like the 1654 Jardinier, is very rare, both printed at Amsterdam, chez Jean Blaeu, and placed in the Elzevir collections by bibliophiles.


BONNER, MARY DAVENPORT


Blank pages 195-208, for notes.

BONNEY, THÉRÈSE and LOUISE


French Cooking for American Kitchens, by Thérèse and Louise Bonney. New York,

BONTOU, ALCIDE
Fifth edition.

BOORDE, ANDREW
The First Boke of the Introduction of Knowledge made by Andrewe Boorde of Physycke Doctor.
A Compendious Regiment or A Dyetary of Healty made in Mountpyllier, compiled by Andrewe Boorde of Physycke Doctour.
Barnes in the Defence of the Berde; a Treatise made, answerynye the Treatise of Doctor Boorde upon Berdes.
Contains many illustrations, reproductions from the early text.
Oxford states that the first edition of "A Compendious Regiment" had no date, the next was 1562.

BOOTH, ANNIE M.
Simple Cookery Including Vegetarian and Invalid Dishes, Confectionery, Ices, etc. By Annie M. Booth, Senior Staff Teacher of the Domestic Economy School, Gloucester. London, Grant Richards, 1903. In 8 (12 x 19), 2 lvs. not num. + 344 pages. Cloth.*

BOOTHBY, WM. T.
Cocktail Boothby's American Bartender, Standard authority. The only practical treatise on the art of mixology published. Containing nearly four hundred standard recipes for the mixing of absinthes, cocktails, coolers, cobblers, crustas, fixes, flips, fizzes, hot drinks, lemonades, punches, sangarces, shakes, toddies, etc. Also much valuable information relating to the retail liquor business. Press of H. S. Crocker Company, San Francisco, 1891. In 16 (13.7 x 20), 90 pages not num. Paper.*

BOREL
There are 8 plates, instead of 6, 4 folding plates opposite title page, and 3 between the two parts.

BORELLA
The Court and Country Confectioner: or, the House-Keeper's Guide; To a more speedy, plain, and familiar method of understanding the whole art of confectionary, pastry, distilling, and the making of fine flavored English wines from all kinds of fruits, herbs, and flowers; comprehending near four hundred fifty easy and practical receipts, never before made known. Particularly, Preserving, Candying, Icing. Transparent Marmalade, Orange, Pine-Apple, Pistachio, and other Rich Creams. Caramel, Pastils, Bomboons. Puff, Spun, and Fruit Pates. Light Biscuits. Puffs. Rich Seed-Cakes, Custards, Syllabubs. Flummeries, Trifles, Whips, Fruit, and other Jellies. Pickles, &c., &c. Also new and easy directions for clarifying the different degrees of sugar, to-

The last 46 pages are separately numbered for "On Distilling in General."

This is the first edition; a new one in 1772 gives the author's name as Borella.

BORGARELLO, E.


BORN, PH.


The description of the plate is on the verso.

BORROWMAN, HELEN I.


BORST, ELLA HENRY


BOSREDON, A. de


Vignette on title page of a workman with a hog on a leash.

The book was composed in collaboration by several gastronomes of Perigord: de Seilhac, Millet, Bosredon, etc., and contains many new culinary receipts. It is said to be very rare.

BOSSE, SARA and ONOTO WATANNA


BOSTWICK, LUCY W[ATSON]


BOUCHÉ, JACQUES

Gallet et le Caveau, 1698-1757. A. Londres m.dccc.lxxii [1882]. In 8 (9 x
GASTRONOMIC BIBLIOGRAPHY

135), 4 not num. + 154 pages. Half morocco.*


BOUCHET, GUILLAUME
Les Serées de Guillaume Bovchet, Iuge et Consul des Marchans à Poitiers... 1598. In 12 (7.5 x 14), 34 + 435 pages. Vellum.*

The first section, 61 pages, treats upon wine.

BOUILLARD, PAUL

Preface by Clément Vautel.
Bookplate of Robert Viel.


Dedicated to M. Escouflier.

BOUILLON-LAGRANGE

There are 3 engraved plates at the end. From page 375 to 435 is a supplement in the form of a dictionary.

Vicaire cites a third edition in 1825.

BOULANGER, ÉMILE

Two plates.


Three plates.

BOULENGER, E. G.

Valuable for the history of the fish, shellfish, fowl, etc., treated.

BOULESTIN, X. MARCEL

Besides the wood engraved frontispiece, there is one colored plate.

No. 12 of 20 copies printed on hand-made paper and signed by the author.

An edition 1924.


One colored plate.

No. 18 of 20 copies printed on hand-made paper and signed by the author.


Frontispiece, illustration on title page in color, and illustrations in the text.

Edition of 25 on hand-made paper; this is No. 11, signed by the author.
The book contains information about meals in the parts of France where the foods and wines are the best, also places outside of France. The information was obtained while the author was on a trip, and ordered no special dish, just took the menu for the day.

BOULOMIE, JEAN


Frontispiece, illustrations on title page and in the text, 12 plates.

The author's name is signed to the letter of transmittal.

BOURDON


Twenty-five plates.
The book is rare.
Bookplate of Gaston Chandon de Briailles.

BOURJAILY, BARBARA WEBB and DOROTHY MAY GORMAN


BOURSON, PAUL


Profusely illustrated with views of interiors and exteriors of hotels and restaurants.

BOUTET, HENRI


Title page in red and black. Cover and illustrations in text in color.

Only 300 copies printed; this is No. 154.

BOUTROUX, LEON


BOUTTEVILLE, L. DE et A. HAUCECOREN

Le Cidre, traité rédigé d'après les documents recueillis, de 1864 à 1872, par le Congrès pour l'étude des fruits à cidre par L. de Boutteville, D.M., Président honoraire de la Société centrale d'Horticulture de la Seine-inférieure, Membre correspondant de la Société d'Agriculture et de Commerce de Caen, et des Sociétés d'Horticulture du Calvados, de l'Orne, de Beavais, etc., et A. Haucecoren, Pharmacien à Yvetot, Lauréat de l'Ecole de Médecine et de Pharmacie de Paris, Vice-President de la Société d'Horticulture de l'arrondissement de Yvetot, Membre honoraire de la Société d'horticulture de Beavais, etc. Illustré de Figures sur bois et de Chromolithographies. Rouen, Deshay, 1875. In 8 (18.5 x 27.5), xxiii + 364 pages + 1 large folding plate and 8 colored plates. Paper.*

First edition; the second 1876. Contains autograph of the author.

BOUZY, MICHEL

Les Poissons, Coquillages, Crustacés; leur préparation culinaire, par Michel

**BOWDICH, MRS.**


**BOWER, JOHN A.**


**BOWMAN, ANNE**


**BOYD, MRS. WILLIAM HART**


**BOYER, HARRIET AMELIA**


**BOYER, JOSEPHINE and KATHERINE COWDIN**


**BOYNTON, LOUISE and GEORGIE BOYNTON CHILD**


**BRADBURY, MARION**


**BRADLEY, ALICE**

Wheatless and Meatless Menus and Recipes, arranged by Alice Bradley... *Boston, B. B. Nichols, printer*, 1918. (13 x 20.5), 35 pages. Wartime recipes to conserve foods and at the same time provide wholesome, satisfactory meals.

BRADLEY, EDITH and MAY CROOKE


Frontispiece and 20 other full page illustrations.

BRADLEY, MRS. J. S.

Mrs. Bradley’s Housekeeper’s Guide; or, A new, plain, and economical cookbook, containing the greatest variety of new, valuable and approved receipts ever published in one work. Arranged on a modern and scientific basis. By Mrs. J. S. Bradley. Cincinnati, H. M. Rallison, 1852. (12 x 18.5), x + 11-187 pages. Boards.

Illustrated.

BRADLEY, MRS. MARTHA

The British Housewife: or, the Cook, Housekeeper’s and Gardiner’s Companion. Calculated for the Service both of London and the Country; and directing what is necessary to be done in the Providing for, Conducting, and Managing a Family throughout the Year. Containing a general Account of fresh Provisions of all Kinds. Of the several foreign Articles for the Table, pickled, or otherwise preserved; and the different Kinds of Spices, Salts, Sugars, and other Ingredients used in Pickling and Preserving at Home; Shewing what each is, whence it is brought, and what are its Qualities and Uses. Together with the Nature of all Kinds of Foods, and the Method of suiting them to different Constitutions; A Bill of Fare for each Month, the Art of Marketing and chusing fresh Provisions of all Kinds; and the making as well as chusing of Hams, Tongues, and other Store Dishes. Also Directions for plain Roasting and Boiling; and for the Dressing of all Sorts of Made Dishes in various Tastes; and the preparing the Desert in all its Articles. Containing a greater Variety than was ever before publish’d, of the most Elegant, yet least Expensive Receipts in Cookery, Pastry, Puddings, Preserves, Pickles, Fricasses, Ragouts, Soups, Sauces, Jellies, Tarts, Cakes, Creams, Custards, Candies, Dry’d Fruits, Sweetmeats, Made Wines, Cordials, and Distillery. To which are annexed, The Art of Carving; and the Terms used for cutting up various Things; and the polite and easy Manner of doing the Honours of the Table: The whole Practice of Pickling and Preserving: And of preparing made Wines, Beer, and Cyder. As also of distilling all the useful Kinds of Cordial and Simple Waters. With the Conduct of a Family in Respect of Health; the Disorders to which they are every Month liable, and the most approved Remedies for each. And a Variety of other valuable Particulars, necessary to be known in all Families; and nothing inserted but what has been approved by Experience. Also the Ordering of all Kinds of profitable Beasts and Fowls, with respect to their Choice, their Breeding and Feeding; the Diseases to which they are severally liable each Month, and Receipts for their Cure. Together with the Management of the pleasant, profitable, and useful Garden. The whole embellished with a great Number of curious Copper Plates, shewing the Manner of Trussing all Kinds of Game, wild and tame Fowls, &c. as also the Order of setting out Tables for Dinners, Suppers, and Grand Entertainments, in a Method never before attempted; and by which even those who cannot read will be able to instruct themselves. By Mrs. Martha Bradley, late of Bath: Being the
GASTRONOMIC BIBLIOGRAPHY

Result of upwards of Thirty Years Experience. The whole (which is deduced from Practice) completing the careful Reader, from the highest to the lowest Degree, in every Article of English Housewifery. London: Printed for S. Crowder and H. Woodgate, at the Golden Ball in Paternoster Row, n.d. [Kitchiner, 1755]. 2 vols. In 8 (12 x 20), vol. 1, 752 pages + 7 plates; vol. 2, 469 pages + 33 not num. for table of contents. Old calf.*

Engraved frontispiece and 7 full page engraved plates showing tables laid for different seasons and occasions, and method of trussing game and poultry.

Bookplate of Wm. Ward Jackson, Esq.

The British Housewife: or the Cook, Housekeeper's, and Gardiner's Companion, etc. By Mrs. Martha Bradley, late of Bath: Being the result of upwards of Thirty Years Experience. London: Printed for S. Crowder and H. Woodgate, at the Golden Ball in Paternoster Row, n.d. [1755]. In 8 (11.5 x 20), 752 pages. Old leather.*

Kitchiner gives date as 1755.
Oxford gives the date as c. 1770.
This is Vol. I. Lacks frontispiece, title page, and plates.

BRADLEY, RICHARD

A Short Historical Account of Coffee; Containing the most remarkable Observations of the greatest Men in Europe concerning it, from the first Knowledge of it down to this present Time; with a more accurate Description of the Coffee-Tree than has yet been Publish'd. To which is prefix'd, an exact Figure of the Tree, Flower and Fruit, taken from the Life; done at Amsterdam. By R. Bradley, Fellow of the Royal Society. London: Printed and Sold by E. Matthews, at the Bible in Pater-Noister-Roe, n.d. [c. 1720]. In 12 (7.5 x 13.5), 3 lvs. not num. + 30 pages. Calf.*

Frontispiece an engraved folding plate of a branch of the coffee tree, bearing leaves, flowers, and fruit, with the title at the top "The Coffee Tree."

A Survey of the Ancient Husbandry and Gardening, Collected from Cato, Varro, Columella, Virgil, and others the most eminent Writers among the Greeks and Romans: Wherein many of the most difficult Passages in those Authors are explain'd, and the whole render'd familiar to our Climate; with Variety of new Experiments. Adorn'd with Cuts. With a Preface, shewing the Use of Husbandry, and the Necessity of erecting Publick Gardens. By R. Bradley, Professor of Botany in the University of Cambridge, and F.R.S. London: Printed for B. Motte, at the Middle Temple Gate, Fleet-Street, 1725. In 8 (12 x 19.5), 8 lvs. + 373 pages + 5 lvs. Leather.*

Two folding plates.

The Country Housewife and Lady's Director, in the Management of a House, and the Delights and Profits of a Farm. Containing Instructions for managing the Brew-House, and Malt Liquors in the Cellar; the making of Wines of all sorts. Directions for the Dairy, in the Improvement of Butter and Cheese upon the worst of soils; the feeding and making of Brawn; the ordering of Fish, Fowl, Herbs, Roots, and all other useful Branches belonging to a Country-Seat, in the most elegant manner for the Table. Practical Observations concerning Distilling; with the best Method of making Ketchup, and many other curious and durable Sauces. The whole distributed in their proper Months, from the Beginning to the End of the Year. With particular Remarks relating to the Drying or Kilning of Saffron. By R. Bradley, Professor of Botany in the University of Cambridge, and F.R.S. The Sixth Edition. With Additions. London. Printed for D. Browne, at the Black-Swan without Temple-Bar, mdcxxxvi. In 8 (12 x 19.5), xi + 187 pages + 8 not num. for index. Calf.*

An engraved frontispiece shows the various activities of a farm and home.
Bound with it:
The Country Housewife and Lady’s Director, in the Management of a House, and the Delights and Profits of a Farm. Part II. Including A great Variety of the most curious Receipts for Dressing all the sorts of Flesh, Fish, Fowl, Fruit and Herbs, which are the Productions of a Farm, or from any Foreign Parts. Contained in Letters, and taken from the Performances of the most polite Proficients in most Parts of Europe. Now publish’d for the Good of the Publick. By R. Bradley, Professor of Botany in the University of Cambridge, and F.R.S. To which is Added, From a Poulterer in St. James’s Market, the Manner of Trussing all Sorts of Poultry. Adorn’d with Cuts: Shewing, how every Fowl, Wild or Tame, ought to be prepared for the Spit; and likewise any kind of Game. London: Printed for D. Browne, at the Black-Swan without Temple-Bar; and T. Woodman, in Russell-Street, Covent-Garden. M.DCC.XXXII. VII + 188 pages + 10 not num. for index.

Oxford cites 2d edition 1727; 3d 1728; 6th with additions in 1732, and containing a second part. The above the same 6th edition with additions, the 1732 edition of the second part bound with it.

BRADSHAW, PENELOPE
Bradshaw’s Valuable Family Jewel. Being a store-house of such Curious Matters as All ought to be acquainted with, Who intend to spend their Lives either Pleasant or Profitable. Containing All that relates to Confectionary, Cookery, Pastry, Preserving, Pickling, Cordials, Made Wines, Brewing, &c. With a great Number of other Necessary Articles not to be met with in any other Book: Particularly, an excellent Method for the Management of a Beer-Cellar: How to keep Ale or Beer always exceeding Fine; and how to restore sour Beer to its first Perfection; which Article has been of the utmost Service to the Purchasers of this Book. Likewise, an excellent Method to preserve a constant Stock of Yeast, even in the most scarce Seasons. In this Book is likewise inserted Mons. Millien’s Method of preserving Metals from rust, such as Guns, Grates, Candle-Sticks, &c. for the Discovery of which the Royal Academy of Paris gave him 10,000 l. By Mrs. Penelope Bradshaw. The Ninth Edition. No place nor date [1745, written by a former owner]. In 12 (10 x 15), xi + 12-96 pages. Cloth.*

At the bottom of page 82 the medical recipes begin, the first that of Mrs. Joanna Stephens, for which she received 5000 pounds reward, as announced in the London Gazette, March 23, 1739-40. On the flyleaf is: Mrs. Wilmot, 1767.

There is no mention of this book in Mrs. Pennell, Oxford, Vicaire, etc.


BRADT, CECILIA K. [Anon.]

BRAND, HENDERSON WILLIAM
The Modern Process for the Preservation of all Alimentary Substances; by which they retain their native purity and essential qualities, in any climate for several years; and by means of which may be served, at a few minutes’ notice, a complete and exquisite dinner. By Henderson William Brand, author of “The Complete Modern Cook”; from the kitchen of His Majesty George the Fourth; chief cook to T. W. Coke, Esq., of Holkham Hall; Earl Mansvers, His Grace the Duke of Norfolk, the Marquis of Ailsa, and Lord Rolle. London: Published for the author by Simpkin, Marshall, & Co., 1838. (10 x 16), xv + 104 pages. Three-quarters leather.*

The book is based on Appert’s “L’Art de Conserver,” 1810, of which there was an English translation, 1811.

BRANDEIS, ANTONIE
Kochbuch für die Tropen. Nach langjährigen Erfahrungen in den Tropen und

BRANDÈS, MARY
Illustrated with a colored cover and many humorous sketches in the text.

BRANDT, HERMAN D. and J. HENRY CORDES [Anon.]
Colored frontispiece. Text within ornamental borders.

BRANFOOT, M. H.
Frontispiece and one other plate in color, one in black and white, a few illustrations in the text. An index of authors cited and an extensive bibliography.

BRANNET, WILLIAM T.
Illustrated.
Third edition 1914.

BRAUN, EMIL
Many colored plates as well as other illustrations.
A comprehensive treatise, the subject treated historically for the various countries, and the practise up to the time of publication.

BRAUNE, FRAU HAUPTMANN CLARA, et al.
Eight colored plates.

BRAXTON, GEORGE F.

BRAYLEY, ARTHUR W.
Bakers and Baking in Massachusetts. Including the flour, baking supply and kindred interests from 1620 to 1909. By Arthur W. Brayley, author of “History of Boston Fire Department,” etc. Illustrated. Boston, The Master Bakers’ Association of
BIBLIOGRAPHY

BREAGEALE, J. F.
Illustrated.

BRENNER, GERTRUDE FRELOVE
The All-American Cook Book; being a collection chiefly of recipes of the favorite dishes of famous Americans. Compiled by Gertrude Frelove BreNNer ... Chicago, Judd Publishing Company, 1922. (14 x 21.5), 186 + 6 pages. Cloth.
Recipes signed.

BREGENBEK, MAGNUS

BREGEN BEK, JOSEPH and ANNE MILLER
The Practical Cook, English and Foreign; containing a great variety of old receipts, improved and re-modelled; and many original receipts in English, French, German, Russian, Spanish, Polish, Dutch, American, Swiss, and Indian Cookery. With Copious Directions for the Choice of all Provisions, the laying out a table, giving small and large dinners, and the management of a cellar. By Joseph Bregen, Formerly Cook to H. E. Prince Rauskouski; to H. H. the Prince Nicholas Esterhazy; The Russian Ambassador at Paris, &c., &c. and Anne Miller, cook in several English families of distinction. London: Chapman and Hall, Strand, 1845. In 8 (10 x 16.5), xxvii + 498 pages. Cloth.*
Ten engraved plates showing the parts of the cuts of meat, and arrangement of the various dishes for courses.
Published in New York by Robert Sears, 1848.

BREMER, MARY MOORE [Anon.]
Fourth edition.

BREMOND, DEUTER FELIX
Illustrated with numerous figures in the text.

BRENNER, ROSA

BREUETEL, JULES
Frontispiece, numerous illustrations in the text. Vicaire cites editions: 1860, 1865, and 1872.
BREVANS, J. DE

The same, third edition entièrement refondue. Avec 96 figures intercalées dans le texte. 1908. 368 pages.*


BREWER, MRS. WILLIAM H.
[Anon.]

BREWSTER, EDWIN TENNEY and LILIAN

The appendix comprises tables for nutritional needs.

[BRIAND]

Vicaire states that according to France litteraire, 1769, the author is M. Briand.

BRIDGES, MILTON ARLANDEN
Dietetics for the Clinician, by Milton Arlanden Bridges . . . in collaboration with Ruth Lothrop Gallup . . . foreword by Herman O. Mosenthal. Philadelphia,
Lea & Febiger, 1933. (? x 24), xvi + 17-666 pages. Contains a general bibliography.

BRIFFAUT, EUGÈNE

Two similar full page illustrations on first and second leaves, many other gay and clever illustrations in the text, which equals the illustrations in these respects.

BRIGGS, EDGAR WILLIAM [Anon.]
Contains advertising. Another edition 1913.

BRIGGS, RICHARD

To the Reader is signed by the author and dated Oct. 1788, which is that of the 1st edition; Vicaire cites the 2nd edition 1791; and Mrs. Pennell the 3rd 1794. These three are English editions. Lincoln cites three American editions: the one described above and two others, Boston, 1798 and Philadelphia, 1798.

Pages 1-24 contain bills of fare for the 12 months, but are not in the 1792 edition.

BRIGODE, LOUISA

BRILLAT-SAVARIN, JEAN ANTHELMÉ
Physiologie du Gout ou Méditations de gastronomie transcendante; ouvrage theo-
The Physiology of Taste; or, Transcen-
dental Gastronomy. Illustrated by anec-
dotes of distinguished artists and states-

Brillat-Savarin's Physiologie du Gout. A Handbook of Gastronomy. New and complete translation with fifty-two original etchings by A. Lalauze. New York,
FOUR FRENCH SAVANTS

N. APPERT
Investigator, who discovered the art of canning or preserving foods by means of heat in a sealed container.

A. BRILLAT-SAVARIN
Philosopher, who made dining a social refinement as well as an occasion of great pleasure.

L. PASTEUR
World scientist, who discovered the cause of changes in foods and provided the basis for all our preservative processes.

A. CAREME
Master chef, who vastly improved the culinary art, and forceful, versatile writer who inspired a nation to follow his teachings.
J. W. Bouton, 1884. In 8 (15 x 22), xvi + 516 pages. Cloth.*
Frontispiece a portrait of Brillat-Savarin.
An unabridged translation.

Six full-page etchings.
De luxe edition limited to 375 copies; this is No. 274.
Frontispiece portrait of Brillat-Savarin, numerous illustrations in the text.
Edition de luxe limited to 500 numbered copies; this is No. 225.

BRISSE, BARON LEON
The menus included in the list are those which Baron Brisse supplied to the journal Liberté while a member of its editorial staff, and which were later brought together in the book.


BRIZUELA, MELQUIADES
Folding map, plates, illustrations in text.

BROADBENT, ALBERT
Tables.

BROOKE, HUMPHREY
Pages double-ruled, forming an outer space for subjects.

BROOKS, CATHARINE
The Complete English Cook; or Prudent Housewife. Being an entire New Collection of the Most Genteeel, yet least Expensive Receipts in every Branch of Cookery and good Housewifery. Viz,
Roasting, Boiling, Stewing, Ragoos, Soups, Sauces, Fricassey's, Pies, Tarts, Puddings, Cheesecakes, Custards, Jellies, Potting, Candying, Collaring, Pickling, Preserving, Made Wines, &c. Together with the Art of Marketing. And Directions for placing Dishes on Table for Entertainments: Adorned with Proper Cuts. And many other Things equally Necessary. The Whole made Easy to the Meanest Capacity and far more Useful to Young Beginners than any Book of the Kind ever yet published.

In cooking Fowl, or Flesh, or Fish, Or any nice, or dainty Dish, With Care peruse this useful Book, 'Twill make you soon a perfect Cook.

By Catharine Brooks of Red-Lyon-Street. To which is added, The Physical Director; being near Two Hundred safe and certain Receipts for the Cure of most Disorders incident to the Human Body. Also the whole Art of Clear-Starching, Ironing, &c. The Second Edition, with the Addition of a great variety of Made Dishes, &c. London: Printed for the Authors, and sold by J. Cooke, at Shakespeare's-head, in Pater-noster Row, [Date Jan. 20, 1762]. In 12 (8 x 15), 132 pages. Old leather.*

Frontpiece mounted engraving of a kitchen. On the verso of the title page is the caution: To prevent Impositions, Ladies are intreated to observe, That all Copies of this Book, but such as are signed by the Authoress and Publisher, are spurious and an Imposition on the Public. As witness our Hands, C. Brooks, J. Cooke. This would appear to have been no idle caution either, for the title page of the Ann Peckham book is too nearly like this in wording and arrangement to be a mere coincidence.

On the inside of the cover is a black leather bookplate with gilt letters: Mary Clark Her Book 1769. Printed on the flyleaf is Mary Clark Her Book February 27 1769.

BROOKS, CHARLES JOSEPH


BROOKS, EDWARD


BROOKS, R. O.


BROOKS, WILLIAM H.


Half title. Frontispiece portrait of the author, and 15 full page plates illustrating cakes. The work is for professional bakers. The author has a page among the advertisements at the end in which he writes of himself "an expert with a world-wide reputation."

BROTHERS, MINNIE E.


Included is a sectional view of a simplified flour mill and a view of the Minneapolis milling district. Blank pages for additional recipes.

BROUILETT, HARRY G., et al


Diagrams, tables, illustrations.
BROWN, CORA, ROSE and BOB
[Robert Carlton]
The recipes contain other alcoholic beverages as well as wines, with references to original sources, and are compiled systematically.

The European Cookbook for American Homes. (From Italy, Spain, Portugal and France) by The Browns, Cora, Rose and Bob. New York, Farrar & Rinehart, [1936]. In 8 (13.5 x 21), vi + 400 pages. Cloth.*
The names of the recipes are given in the original and English.

BROWN, FRANK M.

BROWN, GOODWIN

BROWN, MARGARET

BROWN, MARY

BROWN, MARY ALICE
Dainty Dining. Arranged by Mary Alice Brown. A few simple luncheons and a few not so simple; but with tried receipts for each and all. With a postscript for dinners added by request. No place nor pub. [1908]. (15 x 27.5), 144 pages. Cloth.

BROWN, ROSE


Second edition.


Fourth edition.

Sweets for Bazaars, Children's holidays, etc. A Handbook of Easy and Cheap Recipes for making all sorts of pretty Marzipan Sweets, Chocolates, Candies, and such like. n.d. 29 pages. Paper.*

These pamphlets are uniform, not dated, the cover printed in red.

BROWN, SUSAN ANNA

One recipe to a page. In addition to the pudding recipes are 10 recipes for sauces.


BROWN, MRS. W. W.

BROWNE, CHARLES

Frontispiece an amusing interpretation of a hasty breakfast and numerous illustrations of similar nature in the text.
A cookery book out of the ordinary—no calories, diets, nor even vitamins—an oasis in the desert of eating for health books.
A revised edition 1931.

BROWNE, EDITH A. and MYRIAM ROTHCHILD
Black’s Domestic Dictionary edited by Edith A. Browne, F.R.G.S., Lecturer at Harrod’s Stores 1917-18, etc., and Myriam Rothschild, Organiser and Director of various War Hostels and Food Supply Centers, etc. London, A. & C. Black, Ltd., 1920. In 8 (13.5 x 21.5), 340 pages. Cloth.*

BROWNE, PHYLLIS
[Mrs. Sarah Sharp Hammer]

An edition 1898.

BROWNE, SUSANNA SHANKLIN
First edition 1922.

BRUCE, H. L.
Advertising interspersed.

BRUGIERE, SARA VAN BUREN


Ornamental head and tailpieces.

BRUYERINUS, JOANNUUS
De re cibaria libri XXII, omnium ciborum generis, omnium gentium moribus, & vas probata complectentes: Joanne Bruyеринио Campeggio Lugdun. auctore. Omnibus stviosis et patribus familiae apprime vitis. Francoforti, Ex Officina Palatienae, m. b. c. In 8 (9 x 15.5), title, epist., index captivm 8 lvs. not num. + 863 pages. Vellum.*

Printer’s device on title page. The Epistle begins: Joannes Bruyеринио Campeggio Michaeli Hospitali, Franciae Cancellario prudentissimo, accessimq. et literatissimo S. P. et end: amae. E. Symphorianopolis, Lugdunensi, Idibus Maii, M.D.LX.

The treatise consists of 22 books in which foods, their qualities, properties, and uses are described. It is valuable for its historic information and quoted frequently by Le Grand D’Aussy in his Histoire de la vie privée des Français. The opening paragraph of each chapter has a woodcut initial.

Contains bookplate of Mr. le Bon. de Warenghien.

The first edition is 1560, the preceding is evidently the second. Vicaire cites an edition 1606, with a different title, and states that copies of any one of them are very rare and difficult to obtain.

BRYAN, LETTICE

Plate.

BRYANT, CHARLES
Flora Diatetica: or, History of Esculent Plants, both domestic and foreign. In which they are accurately described, and which to their Linnaean Generic and Specific Names. With their English Names annexed and ranged under Eleven General Heads, viz., Esculent: 1 Roots, 2 Shoots, Stalks, etc., 3 Leaves, 4 Flowers, 5 Berries, 6 Stone-fruit, 7 Apples, 8 Legumes, 9 Grain, 10 Nuts, 11 Fungiuses. And a particular Account of the Manner of using them; their native Places of Growth; their several Varieties, and Physical Properties: Together with whatever is otherwise curious, or very remarkable in each Species. The whole so methodized, as to form a short Introduction to the Science of Botany. By Charles Bryant, of Norwich. London: Printed for B. White, m. b. c. LXXXI. In 8 (13 x 21), xvi + 379 + 12 not num. Old calf.*

BRYANT, LOUISE STEVENS

BUCHLI-KONRAD, FRAU B.

BUCHMEIER, MARIE
Praktisches Koch-Buch für die bürgerl., sowie feine Küche, enthaltend zirka 1930

Frontispiece, illustrations in the text.


Illustrations in text.


Illustrations.

BUCH'HOZ, J. P.

L'Art alimentaire ou methodes pour préparer les Aliments les plus sains pour l'Homme. Par M. Buch'hoz, Auteur de différents Ouvrages économiques. A Paris, Chez l'Auteur, m.dcc.lxxxiii. In 12 (10 x 18), preface 2 pages not num. + 352. Leather.*

A 2d edition in 2 volumes, 1787, with modified title.


Traité usuell du chocolat, contenant la description et la culture du Cacaoier ou Cacaoyer, arbre qui produit le fruit avec lequel on fabrique le Chocolat; celles de la Cannelle, de la Vanille, du Salep de Perse, de l'Ambre gris, du Sucre, et autres substances que l'on fait entrer dans la fabrication du Chocolat; les différents façons de préparer ce comestible, pour en faire un aliminent recherché et propre à flatter le gout de tous les consommateurs les plus distingués, ce qui lui a fait donner, avec juste titre, le sur-nom de Mest de Dieux. On y fait voir aussi son utilité précieuse dans la médecine. Edition redigée par l'éditeur. Paris, Chez Chambon, 1812. In 8 (14 x 21), 112 pages. Paper.*


Bound with it:


BUCKINGHAM, JANE W.


Blank leaves interspersed. Preface signed J. W. B.
BUCKLAND, ANNE WALBANK

Our Viands whence they come and how they are cooked with a bundle of old recipes from cookery books of the last century. By Anne Walbank Buckland, member of the Anthropological Institute, etc. London, Ward & Downey, 1893. In 8 (12 x 19), 308 pages. Cloth.*

The history of dishes and ingredients is traced.

BUCKMASTER, J. C., et al.


Buckmaster's Cookery: Being an abridgment of some of the lectures delivered in the cookery school at the International Exhibition for 1873 and 1874; together with a collection of approved recipes and menus. London: George Routledge and Sons, n.d. (10 x 16.5), xi + 302 pages. Cloth.

The same, new edition, carefully revised, 1887.

BUELL, JESSIE BELLE


BUELL, J. S.

The Cider Makers' Manual. A practical hand-book, which embodies treatises on the apple; construction of cider mills, cider-presses, seed-washers, and cider-mill machinery in general; cider making; fermentation; improved processes in refining cider, and its conversion into wine and champagne; vinegar manipulation by the slow and quick processes; imitation ciders; various kinds of surrogate wines; summer beverages; fancy vinegars, etc., etc. By J. S. Buell. Buffalo: Haas & Kelley, 1869. In 8 (11.5 x 18.5), viii + 9-174 + vii pages. Cloth.*

BUELL, MARIA NYE

Centennial Cookery Book. Sold for the benefit of the Woman's Centennial Association of Marietta, Ohio. Marietta, Ohio, Times Print, 1887. (14 x 23), 145 + 16 pages.

Preface signed M. N. B.

BUIGRETTE, LEON


BUISSON, et al.


BUIST, ROBERT

The Family Kitchen Gardener; containing plain and accurate descriptions of all the different species and varieties of Culinary Vegetables; their botanical, English, French, and German names, alphabetically arranged, and the best mode of cultivating them, in the garden or under glass; with a description of implements and medicinal herbs in general use. Also, descriptions and characters of the most select fruits, their management, propagation, etc. Illustrated with twenty-five engravings. By Robert Buist, author of the

[BULLET, L'ABBÉ]

Title page with border and illustration.

The original edition cited by Vicaire is similar to the above but has 17 pages. He states that while the work is very rare, the rarity is exaggerated by Barbier who says only two copies are known. He also states: "This work has been reprinted for the first time in 1808 (with the date 1762), at Besançon, in 8 and 50 copies printed. Other reprints: Besançon, 1762 (Paris, 1823), in 12; Paris, J. Renouard, 1827, in 12 (with notes by C. Amonton). 100 copies printed, and at Lille, Vanacker, printer, no date (1856), in 8 with 12 pages.

"The work of the Abbé Bullet is found also in tome XC of the Magasin Encyclopédique."

The present copy is referred by M. Nourry to Gabriel Peignot, whose "Dictionnaire raisonné de Bibliologie" was published in 1802, so presumably this is not one of the later reprints.

BULOS, A.

First edition 1828.

BUNDESEN, HERMAN N.

Sketches in text.

BUNYARD, EDWARD A.

Edition limited to 1000 copies, signed by the author; No. 150.

BURBANK, LUTHER
His Methods and Discoveries and Their Practical Application. Prepared from his original field notes covering more than 100,000 experiments made during forty years devoted to plant improvement. With the assistance of The Luther Burbank Society and its entire membership under the editorial direction of John Whitson and Robert John and Henry Smith Williams, M.D., LL.D. Vol. IV. Illustrated with 105 direct color photograph prints produced by a new process devised and perfected for use in these volumes. New York and London, Luther Burbank Press, 1914. In 8 (15 x 22.5), 304 pages. Cloth.*

Mounted photographs.

BURGESS, FRED W.

Many full page plates, including one of the shields and date letters for plate.

BURGOS, CARMEN DE [Colombine]
"Quieres Usted Comer Bien? Manual practico de cocina. Obra indispensable para cocineras y para las señoras que deseen intervenir en la cocina y en la direccion de la casa. Contiene, explicado en forma clara y precisa, todo cuanto se refiere a la cocina y al servicio domestico y una multitud de recetas para hacer toda clase de platos, desde los mas sencillos hasta los mas exquisitos y complicados: entremeses, reposteria, conservas, helados, cocktails, etc., etc. Obra ilustrada con doce magnificas cromotipias y treinta grabados en negro."

Twelve full page plates in color, six in black, and numerous illustrations in the text.

BURKE, THOMAS


Menus and dishes discussed.

Will some one lead me to a pub? Being a note upon certain of the Taverns, old and new, of London. Presenting something of their Story, their Company, and Quiddity. Which may entertain Those at Home, and may cause a Spasm of Nostalgia in the Breasts of Englishmen in the Dominions, the Dependencies, and the Lonely Out-posts of our Far Flung, etc., where Today, as in Kipling’s Day, Men sit Swapping lies about the Purple East, and when they tire of that, talk in the sour-sweet Accents of Exile, of their Favorite London Bars; by Thomas Burke and published by George Routledge & Sons, Ltd., Broadway House, 68–74 Carter Lane, London, E.C., 1936. In 8 (12.5 x 18.5), 4 not num. + 84 pages. Cloth.*

Illustrated with 13 line drawings by Frank Carter.

BURNET


Double columns. One plate precedes title page, 9 at the end, and many illustrations throughout the body of the work.

BURNET, REGULA


Frontispiece.

BURNET, R. W.


An appendix at the end contains recipes for sick-room cookery.

The preface to the 2d edition is dated Dec., 1890.

BURR, MRS. CLARENCE I.

What Shall We Have to Eat? The question answered; or, a bill of fare for every day in the entire year with some receipts. By Mrs. Clarence I. Burr. South Framingham, Mass., Lakeview Press, 1893. (13.5 x 20.5), 111 pages. Cloth.

BURR, FEARING

The field and garden vegetables of America; containing full descriptions of nearly eleven hundred species and varieties; with directions for propagation, culture, and use. By Fearing Burr, Jr., Boston,
Crosby and Nichols, 117 Washington St. 1863. In 8 (15 x 22.5), xv + 674 pages. Cloth.*
   A few illustrations in text.

Burr, Hattie A.
   The Woman Suffrage Cook Book. Containing Thoroughly Tested and Reliable Recipes for Cooking, Directions for the Care of the Sick, and Practical Suggestions, contributed especially for this work. Edited by Mrs. Hattie A. Burr. Boston, Published in aid of the festival and bazaar, 1886. In 16 (12 x 18.5), xiv + 148 pages. Boards.*
   The contributors are the women who were well-known in the earlier work for suffrage.

Burrell, Caroline Benedict
   Thirty full page illustrations.
   Menus and directions for luncheons for various occasions.


Burt, S. H.
   The Universal Household Assistant or what every one should know. A cyclopedia of practical information. Complete directions for making and doing over 5000 things necessary in business, the trades, the shop, the home, the farm, and the kitchen. Recipes, prescriptions, medicines, manufacturing processes, trade secrets, chemical preparations, mechanical appliances, aid to injured, antidotes, business information, every day law, ornaments, home decorations, art work, fancy work, agriculture, fruit culture, stock raising, and hundreds of other useful hints and helps, gathered from the most reliable sources. Compiled and arranged by S. H. Burt. New York, S. H. Moore & Co., 1888. In 8 (11 x 16.5), 509 pages. Cloth.*
   Some pages lacking.

Bush, Rebecca Gibbons Tatnall
   The same, 1920, 350 pages.

Bussing, Charles F.

Buttner, J. L.
   Illustrated.

Byron, May

Carving became a fine table art in the 17th Century.

CABRISAS, JUAN

Nuevo Manual de la Cocinera Catalana y Cubana, ó sea completísimo manual de cocina, repostería, pastelería, confitería y licoristas, según el método practico que se usa en Cataluña y la isla de Cuba. Contiene una noticia de la limpieza de la cocina y de la cocinería; utensilios y condimentos; cocidos y asados de carne, pescado, volatería y caza; salsas y gelatinas; pasteles y embuchados; cremas y requesones; confituras y almivares; licores y refrescos, etc. Recopilado por Juan Cabrías, antiguo cocinero de la fonda de los Tres Reyes. Habana, Adres. Graupera, 1858. In 8 (11 x 16), 158 + 75 pages. Two parts in one. Paper.*

[CADET de GASSICOURT, CHARLES LOUIS]

Cours Gastronomique, ou les Diners de Manant-ville, Ouvrage Anecdotique, Philosophique et Littéraire; seconde édition dédiée à la Société Epicurienne du Caveau moderne, séante au Rocher de Can-

The body of the work begins with page 17.

The editors state in the Avertissement, following the dedication, that whereas the work is published as the second edition, it is the first time it appears complete and in this form. The reason for calling it the second edition is that most of it had been printed previously in the Epicurien Français.

Facing the title page is a large folding gastronomic map of France designed and engraved by Tourcaty, which gives alongside the name of the place the name of the food manufactured and sold there. On the upper left side is pictured a portly man, holding an oval on which is printed Carte gastronomique de la France, and below is the Caveau moderne, a grotto in which is a table with service, and surrounding the grotto entrance rocks on which are the names of the members of the Société Epicuriennes.

Cadet de Gassicourt (1769-1821) was noted for his versatile talents, having been a pharmacist, lawyer, and author. He planned and inaugurated a new board of health in 1806, serving as secretary for many years; he accompanied Napoleon in the 1809 campaign as apothecary. He published many valuable and successful books, and was a member of many scientific societies.

CADET-DE-VAUX, ANTOINE-ALEXIS


CAINE, WILLIAM


A clever and amusing burlesque on the happenings incident to dining out.

CAIRD, J.

The Complete Confectioner and Family Cook; including all the late improvements in Confectionary, Preserving, Pickling, Jellies, Creams, Pastry, Baking, Cookery, &c., &c. With many valuable receipts, and ample directions for Marketing, Trussing, Carving, &c. The whole being the result of many years practice and experience. By J. Caird. Illustrated with copperplates and wooden cuts. Edinburgh: Printed for John Anderson, 1809. In 8 (10 x 18), iv + 454 pages. Half leather.*

CALCOTT, MARIA


The plants described are illustrated by line drawings.

CALDWELL, MRS.


Text starts on lining papers.

CALKINS, MYRTLE


Pages 250-256 blank for memoranda.


This is the same as the above with a change of title.
CALLAHAN, GENEVIEVE A.
Sunset All-Western Cook Book. How to select, prepare, cook, and serve all typically Western food products. Recipes included for favorite regional and foreign dishes peculiar to the West. By Genevieve A. Callahan, home economics editor Sunset Magazine. Stanford University, California, Stanford University Press, 1933. In 8 (15.2 x 23), vii + 216 pages. Stiff paper.*

CALLOW, A. BARBARA
Nine full page illustrations, some of them photomicrographs.

CAMBA, JULIO
La Casa de Luculo o el arte de comer. (Nueva filosofia del gusto.) Madrid, Compa. Iberoamericana de Publicaciones, [1929]. (12 x 18), 277 pages. Cloth.

CAMBELL, SYLVIA
The Practical Cook-Book: Containing recipes, directions, &c., for plain cookery, being the result of twenty years experience in that art. By Mrs. Sylvia Cambell. Cincinnati: Longley Brothers, 1855. In 8 (11.5 x 17.5), vi + 113 pages. Leather.*
Pages 102-113 are headed “advertisements,” some of the devices illustrated, notably “a patent can for preserving.” With this arc directions for canning, corn being one of the foods, thus showing that it was canned in the home before being done successfully commercially, also very far west for that period.
Lincoln cites an edition 1860.

CAMERON, MISS
Second edition.

CAMPBELL, CLYDE H.
Numerous illustrations and tables and an extensive classified bibliography.
Folding plate, numerous illustrations, tables. Greatly augmented.

CAMPBELL, HELEN [Stuart]
The Easiest Way in Housekeeping and Cooking. Adapted to Domestic Use, or Study in Classes. By Helen Campbell, author of “Chips from a North-Western Log,” etc. New York, Ford, Howard & Hulbert, 1881. In 8 (12 x 17), 283 pages. Cloth.*
In Foreign Kitchens: with choice recipes from England, France, Germany, Italy, and the North. By Helen Campbell ... Boston, Roberts Brothers, 1893. (11.5 x 17.5), vi + 7-116 pages. Cloth.*

CAMPBELL, MATILDA G.
Illustrated.
An edition in 1914.

CANNONHERIUS, PIETRO ANDREA
Le Lodi et I bissami del vino di Pietro Andrea Canonheriero. All’Illustrissimo Signore Paris Pinello Marchese di Ciuita Santo Angelo. In Viterbo, Per Girolamo
Discopo, 1608. In 8 (9.5 x 14.5), 107 pages. Half calf.*

Printer's device on title page, two ornamental initials.

Vicaire states that at the end is an engraving of a Madonna. This copy appears complete, but there is no inscription. In his copy Pietro is spelled Pietra.

Canzonerios was an Italian physician and doctor of law, born in Genoa.

This is the first edition and very rare.

Caramel, Blanche

Le Nouveau livre de cuisine par Blanche Caramel. En prenant ce livre pour guide, les maîtresses de maison obtiendront de bons repas avec le minimum de dépenses. Elles y trouveront un millier de recettes donnant minutieusement les proportions et, en outre, des types de menus, un calendrier gastronomique et de précieux conseils d'hygiène sur ce qu'il faut manger.


In 8 (12 x 18.5), vii + 446 pages. Cloth.*

An edition 1927.

Carbonell, J. Fernando


In 8 (11.5 x 16), 385 pages. Cloth.*

Bookplate C. Valle-Riestra, 1917.

Cardelli, M.


Vicaire states that Cardelli is pseudonym for M. Querard.

CAREFUL, MARTHA


Carrême, Antonin


A page having an engraved ornamental border, designed by Carrême, is placed between the false and true title pages.


First edition 1815; second 1828; the third, besides being much augmented, has a historical notice on Carême by Frederic Payot. An edition of 1879 with the modified title: Le Patisnier national parisien, etc. The reason asserted for the change in title was that as the sucre royal, the superfine sugar of his time, had fallen into desuetude, the term was not applicable, so national was substituted.

Le Cuisinier Parisien, ou l'art de la cuisine française au dix-neuvième siècle, traité élémentaire et pratique des entrés

Ornamental engraved false title as in Vols. 1-5 of the Carême collection.


Following the title page is a eulogy to the memory of M. Laguipière, one of the cooks attached to the army during the campaign of 1812 in Russia; then an appreciation by M. Jules Janin. First edition 1828, 2d 1828, 3d 1842.


Frontispiece, portrait of Carême by Freny, engraved by Fontaine. Two engraved false titles, many plates, and woodcuts throughout.

The work is dedicated to Lady Morgan who had written in La France a most flattering appreciation of the work of Carême, who, at the time, was chef de cuisine for the Baroness Rothschild.

The volumes are from the first edition, 1833-1835.

The intention of Carême was to have the work in seven parts, but his death prevented this consummation. Tome 1 has parts 1 and 2; tome 2 has part 3; and tome 3 has parts 4 and 5. Tomes 4 and 5 are the work of Plumeriey. The title of the third volume has this difference: *Aprés Traité élémentaire et pratique est ajouté du travail en gras et en maïs.*


Dedicated to Monsieur Muller, L'un des Maîtres-d'Hôtel, Controleur de la Maison de Sa Majesté l'Empereur de toutes les Russies. A false title enclosed in an ornamental border, also a short title, the verso of which is signed Carême. Vicaire cites 1st edition 1815; 2nd 1822; and a new one, the 3rd 1854.


Eight engraved plates, 7 of which are folding and 24 folding tables.
Vicaire cites first edition 1822, the above is the second.  
Nourry lists original edition 1823, Cat. 259, 1934.

CARÊME [PETIT-FILS]  

CAREY, HENRY [Anon.]  
A Learned Dissertation on Dumpling; Its Dignity, Antiquity, and Excellence. With a Word upon Pudding. And many other Useful Discoveries, of great Benefit to the Publick. To which is added, Namby Pamby; A Panegyric on the new Versification address'd to A... P... Esq.; The sixth edition. London, Printed for J. Roberts in the Oxford-Arms Passage, Warwick-Lane, and Sold by E. Nutt under the Royal Exchange, A. Dodd without Temple-Bar, and N. Blandford at the London Gazette, Charing-Cross, m.dcc.xxvi. In 8 (12.5 x 18.5), title + 1 if. not num. + 32 pages. Sewed.*  
No covers, remains of calf binding on back. One headband—Hunting the Boar.  
Henry Carey was an English poet and playwright; his most famous poem is Sally in Our Alley.

CAREY, NANCY  
Illustrations by C. H. Sykes.

CARING, ELSIE GENEVIEVE  
Advertising interspersed.

CARL, JOHANN SAMUEL  

CARLISLE, MRS. JOHN G., et al.  
With few exceptions there is only one recipe to a page with the verso blank. The contents consist of chapter headings only.

CARLSSON, VICTORIA  

CARNEY, CLEVE  

Title page has portrait of the author. 12 full page colored plates. Contains 270 recipes of a professional.

Frontispiece portrait of the author and several colored plates.

CARON, EMMA C.  

Many of the recipes have the autographs of the contributors in facsimile.
CARON, PIERRE
An edition 1886.

CARQUÉ, OTTO
First edition 1925.
Treats of diet and vegetarianism.

CARR, LUCIEN
Presentation copy.

CARRELL, THEODORA M.

CARROLL, GEORGE D.
Frontispiece engraved coat of arms of Prince Albert. The book contains numerous menus of dinners in honor of notable persons.

CARRUTHERS, MRS. FRANCIS
An edition 1905.

CARRUTHERS, ZILPHA
Silhouette illustrations throughout.
A story of the historic and symbolic records relating to the dairy cow.

CARTER, CHARLES
The Complete Practical Cook: Or, A New System of the Whole Art and Mystery of Cookery. Being a Select Collection of Above Five Hundred Recipes for Dressing, after the most Curious and Elegant Manner (as well Foreign as English) all kinds of Flesh, Fish, Fowl, &c. As also Directions to make all Sorts of excellent Pottages and Soups, fine Pastry, both sweet and savoury, delicate Puddings, exquisite Sauces, and rich Jellies. With the best Rules for Preserving, Potting, Pickling, &c. Fitted for all Occasions. But more especially for the most Grand and Sumptuous Entertainments. Adorned with Sixty Curious Copper Plates; Exhibiting the full Seasons of the Year, and Tables proper for Every Month; As also Variety of large Ovals and Rounds, and Ambogues and Square Tables for Coronation-Feasts, Installments, &c. The Whole entirely New; And none of the Recipes ever published in any Treatise of this Kind. Approved by divers of the Prime Nobility; And by several Masters of the Art and Mystery of Cookery. By Charles Carter, Lately Cook to his Grace the Duke of Argyll, the Earl of Pontefract, the Lord Cornwallis, &c. London: Printed for W. Meadows, in Cornhill; C. Rivington, in St. Paul's
Church-Yard; and R. Hett, in the Poul-
try, M.DCC.XXX. In 4 (20 x 26), frontis-
piece large folding plate, No. 59, title page, dedication, to the reader 8 lvs. not num. + plates 1-58, 60-224 pages. Calf.*

The frontispiece shows arrangement of dishes for the Coronation Dinner of King George, title page in red and black. The book is dedicated to the Right Honourable William-Anne Keppel, Earl of Albemarle, Viscount Bury, and Baron of Ashford, &c. Preceding the contents is a brief explanation of some of the terms used, which would seem necessary as some of the terms are strange; as, Beef la Trembleur, Banniets, Knotts, Montego, Mittlets, Nantiles, Pometoon, Socho, Sattoots, etc.

The Compleat City and Country Cook: or, Accomplish’d Housewife. Containing Several Hundreds of the most approv’d Receipts in Cookery, Confectionary, Cordials, Cosmetics, Jellies, Pastries, Pickles, Preserving, Syrups, English Wines, etc. Illustrated with Forty-nine large Copper plates, directing the regular placing of the various Dishes on the Table, from one to four or five Courses: Also, Bills of Fare according to the several Seasons for every Month of the Year. Likewise, The Horse-shoe Table for the Ladies at the late Instalment at Windsor, the Lord Mayor’s Table, and other Hall Dinners in the City of London; with a Fish Table, &c. By Charles Carter, Lately Cook to His Grace the Duke of Argyle, the Earl of Pontefract, the Lord Cornwallis, &c. To which is added by way of Appendix, Near Two Hundred of the most approv’d Receipts in Physick and Surgery for the Cure of the most common Diseases incident to Families: The Collection of a Noble Lady Deceased. A Work design’d for the Good, and absolutely Necessary for all Families. London: Printed for A. Bettersworth and C. Hitch; and C. Davis in Pater-noster Row: T. Green at Charing-Cross; and S. Austen in St. Paul’s Church-yard, 1732. In 8 (11.5 x 19.5), viii + 280 pages. Old leather.*

Forty-nine plates, 4 of which are folding, at the end.

The same. The second edition with large additions, 1736. viii + 329 pages + 2 lvs. advertising. Plates as in the 1732 edition. Old leather.*

CARTER, HERBERT S.


Diets for special conditions with recipes.


Diets for various conditions, tables of food values, and weights and measures.

CARTER, SUSANNAH

The Frugal Housekeeper: or, Complete Woman Cook. Wherein The Art of dressing all Sorts of Viands, with Cleanliness, Decency, and Elegance, is explained in Five Hundred approved Receipts, in gravies, sauces, roasting, boiling, frying, broiling, stews, hashes, soups, fricases, ragouts, pastries, pies, tarts, cakes, puddings, syllabubs, creams, flummery, jellies, jams, and custards. Together with the best methods of potting, collaring, preserving, drying, candying, pickling, and making domestic wines. To which are added various bills of fare, and a proper Arrangement of Dinners, two courses, for every Month in the Year. By Susannah Carter, of Clerkenwell, London. Philadelphia, James Carey, 1796. In 12 (10 x 17), 132 pages. Boards.*

Double frontispiece two engraved plates facing
each other. On page 128 is a plate, showing the arrangement of a dinner or supper table consisting of nine dishes, each numbered. The bills of fare for each month follow, the dishes in them numbered to correspond with the table arrangement.

The statement "To the Reader" states: "In this revised and corrected edition of The Frugal Housewife, several considerable improvements have been made," etc.

An inscription on the flyleaf: Juliana Seeger her book—present from her Aunt Mrs. Anne Seeger Phila 1801.

Lincoln cites the following editions in addition to the above: London 1772, a reprint Boston [1773], New York [c. 1792], Philadelphia 1802. Oxford cites English editions: 1st undated, 1795, and a later one undated, London c. 1798 (Mags).

CARTON, PAUL

CARY, ELISABETH LUTHER and ANNIE M. JONES


CARY, IDA LEE

Plate.

CASSAN, D. C.

The author tells in verse of a gastronomic misadventure which happened to some monks who had inaugurated Lent by eating a dish of spinach dressed with bacon through a mistake of the cook.

The first edition was issued in 1836, and quickly exhausted.

CATO, MARCUS and M. TERENTIUS VARRO

Bound with it:

Both books, with the exception of the index for the first one, are printed in italic, and have the same mark on the title pages, but a different one at the end. There are ornamental initial letters for the chapters. The union of the two books is said to be rare.

Cato and Varro contain information on the preparation of honey, wine, fruits, and legumes. Palladius informs as to the manner of making hydromel, verjuices, cotignac, and conserving olives and preparing the oil.

Marcus Porcius Cato lived in the third century B.C., was a patriot and statesman who enforced his principles of economy and sobriety, and because of this was called "Cato the Censor." He wrote on agriculture.

Marcus Terentius Varro lived in the second century B.C. and was a celebrated Latin author, styled "the most learned of the Romans," wrote "De Re Rustica" and many other works on various subjects.

Rutilius Taurus Æmilianus Palladius, a Roman writer on agriculture, lived probably between 300-400 A.D. His "De Re Rustica" was popular in the Middle Ages.

CATO, VARRO, COLUMELLA, and PALLADIUS
Libri de Re Rustica, M. Catonis Marci Terentii Varronis, L. Iunii Moderati Columella, Palladii Rutilii, quorum summam pagina sequenti reperies. Parisii apud Ioan- nem paruum sub Flore Lilio, Via ad sanc-

Title and date in gilt on back.
Engraved device of Jehan Petit on title page.
Columbella's books I and II are copiously annotated in a fine hand, the ink faded.
Vicaire cites first edition, 1472, and refers to Brunet and Hazard for further editions. He gives the full names as: Marcus Priscus Cato, Marcus Terentius Varro, Lucius Junius Moderatus Columella, and Palladius Rutulus Taurus Aemilianus.
An edition 1528, no place nor printer.

CAUCHOIS, F. A.


CAUDERLIER


Original edition. There were numerous reprints, the 7th in 1889.


CAVALCANTE, CAV. IPPOLITO

La Cucina Teorico-Pratica ovvero il pranzo periodico di otto piatti al giorno, cumulativamente col suo corrispondente riposto, e dettaglio approssimativo della spesa giornaliera, pratica di scalaere e servire in tavola finalmente quattro settimane. Secondo le stazioni della cucina casareccia in dialetto Napolitano del Cav. Ippolito Cavalcante Duca di Buonvicino.
Quarta edizione. Napoli, Stamperia e Cartiere del Fioreno, 1844. In 8 (12 x 20), 702 pages, first 9 not num. Green calf, back and sides ornamented in gilt, stamped with cathedral forms, a plate in the center with gilt crown and monograms of Queen Marie-Amélie and Louis-Philippe. Full gilt edges.*

Four large engraved folding plates at the end.
Vicaire cites an edition of 1841, and states that Queen Amélie possessed a copy written in the Neapolitan dialect reprinted in 1844 under the above title. Nourry states that the above is the copy described by Vicaire and which figured in the sale of the library of the château de N„ in 1881.

CAVE, HENRY W.


Frontispiece portrait of author, numerous plates and illustrations in the text, map of Ceylon.
A presentation copy.

CAYLA, F.


Bound with the same a section, Le Vin, L'Alcool, les Eaux-de-Vie et les liqueurs. 70 pages, separate pagination. Paper.

This latter section illustrated by many figures in the text.


In addition to regimes are notes on special foods.

CERTEUX, A.

Les Cris de Londres au XVIIIe Siècle. Illustré de 62 gravures avec épigraphes en vers. Traduites par Mlle X. Préface, notes et bibliographie des principaux ouv-

**CERVIO, VINCENZO**


The above follows the work of Scoppi (1605 ed. and also that of 1610), has the same engravings on the title page and heading the text. It has a separate pagination, which starts on the second folio of the text, the title, dedication, table, and first page of text unnumbered. It is printed in italics.

This is an elaborate treatise on carving, with directions for various foods, including fruit, fish, shellfish, and fowl.

Vicari cites 1st edition 1581, [1593], 1604, 1610.

**CERWIN, HERBERT**

Famous Recipes by Famous People. The American Association of Gourmets presents the epicurean delights of those who really like to know what to eat, in the hope that the tea room, the quick lunch counter and the hamburger stand will take their place along with the vanishing American and the forgotten man. All recipes were tested and sampled by a group of competent gourmets who gathered for that specific purpose at Hotel Del Monte. Recipes compiled and commented upon by Herbert Cerwin. Illustrations by Paul Whitman. Del Monte, California, Hotel Del Monte, 1936. Sewed. (15 x 18.5), 43 pages. Paper.*

Frontispiece autographs (with printed translations) and 6 plates.

Recipes with donors' names and occupations.

**CHADWICK, J.**


Lincoln cites editions: Boston 1852; 2 in 1853; 1856, 1857, 1859.

**[CHAILLOT, PIERRE]**


The author has inserted 4 pages of manuscript, between pages 178 and 179, on the potato, then little known in the south of France.

The work is said to be very rare.

**CHAM ET HOUSE-MARC**


An amusing album, comprising 16 pages of lithographs with appropriate legends. Very rare.

**CHAMBERLAIN, JOSEPH S. and C. A. BROWNE**


Illustrated.

**CHAMBERS, MARY D.**

Principles of Food Preparation. A manual for students of home economics. By

Frontpiece and 13 other full page illustrations.

First edition 1914.

Breakfasts, Luncheons and Dinners. How to plan them, how to serve them, how to behave at them. A book for school and home by Mary D. Chambers, B.S., A.M. Formerly Instructor of Normal Classes in Domestic Science, Pratt Institute, Brooklyn, N. Y., etc. Author of Principles of Food Preparation; A Guide to Laundry Work, etc. Illustrated. Boston, The Boston Cooking-School Magazine Co., 1924. In 8 (12.5 x 19), xi + 137 pages. Cloth.*

Frontpiece.


Frontpiece and 7 full page plates, each with two illustrations.

CHAMBERS, THOMAS KING


CHAMBRAY, MARQUIS DE

L'Art de faire le bon Cidre, avec la manière de cultiver les Pommiers et Poiriers selon l'usage de la Normandie; par le Marquis de Chambray. Précédé de l'essai sur les principes de la greffe, par Cabanis; on y a joint la Composition pour guérir les maladies des arbres, par M. Forsith. A Paris, Chez Marchant, an xi [1803]. In 12 (10.5 x 16.5), vii + 148 pages. Boards.*

Engraved folding plate.

First edition 1785, others 1781, 1782; reprint 1890 by l'Société centrale d'Horticulture de la Seine Inferieure.

Bookplate of J. Dujardin.

CHAN, SHIU WONG


CHANCEL, JULES


Three colored plates.

CHAPEL, INIE GAGE

An All-Western conservation cook book; containing all the tables, recipes and important items discussed in Aunt Prudence's kitchen department of the Evening Telegram . . . By Aunt Prudence,
GAstronomic Bibliography


Cover title: Telegram Conservation Cook Book.

CHAPTAL, JEAN ANTOINE


Dedicated to “Mon Collègue et Ami P. C. Laplace.”

The same. Half calf, back ornamented, title on applied band.

First edition Pan X [1802], 2d 1807; 3d 1819; 4th 1839.

J. A. Chaptal, Comte de Chanteloup, a distinguished French chemist and statesman (1756-1829), after being graduated as a physician at Montpellier, went to Paris where he worked in chemistry and other sciences, was appointed by Napoleon a councillor of state in 1800 and the following year minister of the interior. It was said of him that the office was never administered more efficiently than during the years of his incumbency.

CHAPUSOT, FRANCESCO

La Cucina sana, economica ed elegante secondo le stagioni di Francesco Chapusot già capo cuoco dell'ambasciatore d'Inghilterra. Torino, dalla Tipografia Favale, 1840. 2 vols. In 8 (14 x 22), vol. 1, xvi + 142; xvi + 157; vol. 2, xv + 96; xvi + 175 pages. Half leather.*

Thirty-two engraved plates. The work is divided into four parts for the seasons (inverno, primavera, estate, autunno) with special pagination for each, and the plates at the end of each. At the end of the fourth part is a general index.

CHARABOT, A.


Headbands and tailpieces.

At top of title page: Bibliothèque professionnelle.

[CHARLETON, WALTER]


Pages roughly double-lined at the top. On page 236 are “Errors of this Second Impression.”

This treatise is bound with “A Brief Discourse Concerning the Different Wits of Men,” 1675, but written in 1669, with the paging continuous.

The author was physician to the King. The book is anonymous.

The Art and Mystery of Vintners and Wine-Coopers: Or, a Brief Discourse concerning the various Sicknesses and Corruptions of Wines, and their Respective Remedies; also approved directions for the conserving and curing all manner and sorts of wines; whether Spanish, Greek, Italian, Portugal or French, very necessary for all people. Delivered to the Royal Society by Gresham College, by one that served two apprenticeships to a vintner in the City of London. London, printed by W. R. and to be sold by A. Baldwin at the Oxford-Arms in Warwicklane, 1703. In 12 (9 x 14.5), 69 pages. Unbound.*

The work is divided into 4 books, and is the second part of Charleton’s Two Discourses. Like the above it is not signed, but the author was Walter Charleton, M.D.

CHARPENTIER, HENRI and BOYDEN SPARKES

Life a la Henri. Being the memoirs of Henri Charpentier by Henri Charpen-

Frontispiece portrait of Charpentier; also four plates.

An interesting recital of the author's apprenticeship and training and encounters with the prominent.


Dr. Chase's Recipes; or, information for everybody: an invaluable collection of about eight hundred practical recipes for merchants, grocers, saloon-keepers, physicians, druggists, tanners, shoe makers, harness makers, painters, jewelers, blacksmiths, tinners, gunsmiths, barbers, bakers, dyers, renovators, farmers, and families generally. To which have been added a rational treatment of pleurisy, inflammation of the lungs, and other inflammatory diseases, and also for general female debility and irregularities. All arranged in their appropriate departments. By A. W. Chase, M.D., practical therapeutist. Twenty-fourth edition. Stereotyped. Carefully revised, illustrated, and much enlarged, with remarks and full explanations. *Ann Arbor, Michigan: Published by the author*, 1865. In 8 (11 x 17), xxxii + 33-384 pages. Cloth.

Frontispiece portrait of the author, few other illustrations.

Dr. Chase's Recipes: or, Information for everybody: An invaluable collection of about eight hundred practical recipes, for Merchants, Grocers, Saloon-Keepers, Physicians, Druggists, etc. By A. W. Chase, M.D. Stereotyped, carefully revised, illustrated, and much enlarged, with remarks and full explanations. *Ann Arbor, Michigan, published by the author*, 1869. In 12 (11 x 16.5) xxv + adv. + 33-384 pages. Cloth.*

Preceding the title are 4 plates: a portrait of the author, a cut of the author's steam printing house, the University of Michigan in 1865, and the fourth a horse with the parts numbered and named; in addition are cuts in the text.

The copyright is dated 1867. A statement be-

low is that the present is the 50th edition—375th thousand—English and German.

Dr. Chase's combination receipt book, being a combination of three books ... by Dr. A. W. Chase, enlarged by over one hundred physicians and authors. [Combination edition]. *Detroit, Mich., The F. B. Dickerson Company*, 1915. (7 x 23.5), part 1, 5 + 504; part 2, x + 505-1042; part 3, 4 + 1043-1292 pages.


CHASE, FLORENCE AUSTIN


Illustrations.


Illustrations.

CHATILLON-PLESSIS


Frontispiece full page fanciful conception of *La Maison du Gourmand*, a house ornamented with sculptured animals that are used for food, and with a line of servants carrying the prepared dishes from the kitchen below up an outside staircase to the diners above. In the foreground are a
fountain of wine that is being taken away in jars by women and two dogs having a tug of war with a bone.

There are many other fanciful illustrations throughout the book, as well as pictures of famous eating places and houses for food preparation, and copies of famous pictures of gourmandise.

CHATIN, AD.

A presentation copy signed by the author.

CHAUVEN, JANE PUTNAM

CHEMIN, CH.

Illustrated with headbands and tailpieces.

There are menus for different occasions and a list of hors-d’oeuvres.

CHENOWETH, W. W.

Numerous illustrations, reference tables for guidance, and bibliography.

CHESBROUGH, MARY MOTT
The Chicago Record Cook Book. Seasonable, inexpensive bills of fare for every day in the year... Chicago, Chicago Record, [1896]. (1 x 20), iv + 5-607 pages.

Menus and Recipes. To promote the larger use of Canned Foods. No place, Ralph W. Crary, Chas. T. Henderson, 1915. Folio (22 x 43.5), 29 leaves not num., verso of each blank. Paper.*

Each leaf is headed by the caption “What shall we eat today??” and a portrait of the author.

CHESNE, JOSEPH DU

On verso of 10th leaf is the date, 24. December, 1605, for the completion of printing. A few headstrips and ornamental initials. Subjects are printed in the margins.

The work treats of the foods which should be used in order to keep healthy, as meats, fish, legumes, and fruits, and gives receipts for their preparation.

Vicaire cites editions: 1608, 1613, in Latin 1606, with editions 1607, 1620; other editions: 1608, 1615, 1619, 1625.

The initials P. L. printed on front and back covers. Presentation inscription on flyleaf.

CHEVALLIER, A. et J. HARDY
CHEVRIER, M. A.

Frontispiece, large folding plate at end showing stoves, cooking apparatus, elaborately built up dishes, and table arrangements.

A couple of the cutters in the plate were evidently the inspiration for two "modern" inventions.

CHEYNE, GEORGE

Title page in red and black, with printer's device. Some ornamental headstrips and tailpieces. The work is rare.

The approbation is dated Jan. 1725, the privilege Jan. 1726.

CHIDLOW, DAVID, et al.

Frontispiece, numerous illustrations in the text.

CHILD, GEORGIE BOYNTON

Frontispiece and other full page plates as well as other illustrations and diagrams in the text. First edition 1914; 2d 1915; 3d 1915; 4th 1916; the above 5th and revised edition.

[CHILD, LYDIA MARIA]

The statement on the verso of the title page is that the title has been deposited in the District Clerk's Office by David L. Child, the 12th day of November, 1829.

Lincoln cites other editions: 2d 1830; 4th 1831; 5th, 6th, 7th, all 1831; 8th, 9th, 10th, 11th, 1832; 12th, 13th, 1833; 14th, 15th, 1834; 16th 1835; 20th 1855; 21st, 22d, 1858, 27th 1842; 30th 1844; 30th 1845, 31st 1845; 32d 1847; 32d 1850. Oxford cites an English edition 1835.

The second edition, 1830, and subsequent editions had the title changed to The American Frugal Housewife. The English work, The Frugal Housewife, by Susannah Carter, had been reprinted in Boston as early as 1772.

The Frugal Housewife. Dedicated to those who are not ashamed of economy. By Mrs. Child, author of the "Mother's Book," the "Little Girl's Book," etc. Ninth edition. Corrected and arranged by the author. To which are added, Hints to persons of moderate fortune. Some valuable receipts, etc. London: Printed for T. T. and J. Tegg, Cheapside; N. Hails,
GAstronomic Bibliography

Pickadelly; Bowdery and Kerby, Oxford Street; also R. Griffin and Co., Glasgow, 1832. In 12 (8.5 x 14.5), 176 pages. Half calf.*

Engraved frontispiece.

CHILD, THEODORE


CHITTENDEN, RUSSELL H.


Full page illustrations. Tables.

CHITWOOD, IDA M.


Frontispiece portrait.

CHOMEL, [NOEL]

Dictionnaire Économique or, The Family Dictionary. Containing The most experienced Methods of improving Estates and of preserving Health, with many approved Remedies, for most Distempers of the Body of Man, Cattle and other Creatures, and the best Means for attaining long Life. The most advantageous Ways of Breeding, Feeding and Ordering all Sorts of Domestic Animals, as Horses, Kine, Sheep, Swine, Poultry, Bees, Silk-worms, &c. The different Kinds of Nets, Snares and Engines for taking all Sort of Fish, Birds, and other Game. Great Variety of Rules, Directions, and new Discoveries, relating to Gardening, Husbandry, Soils and Manures of all Sorts; the Planting and Culture of Vines, Fruit Trees, Forest Trees, Underwoods, Shrubs, Flowers, and their several Uses; the Knowledge of Foreign Drugs, Dyes, Domestic and Exotic Plants and Herbs, with their specific Qualities and Medicinal Virtues. The best and cheapest Ways of providing and improving all manner of Meats and Drinks; of preparing several Sorts of Wines, Waters and Liquors for every Season, both by Distillation and otherwise: Of preserving all kind of Fruits as well dry as liquid, and making divers Sweetmeats and Works of Sugar, and other profitable Curiosities, both in the Confectionary and Culinary Arts of Housewifery. Means of making the most advantage of the Manufactures of Soap, Starch, Spinning, Cotton, Thread, &c. The Methods to take or destroy Vermin and other Animals, injurious to Gardening, Husbandry, and all rural Oeconomy; with a Description of Garden and other Country Tools and Utensils. An Account of the several Weights, Measures, &c. of Metals and Minerals, with Their Preparations and Uses. All Sorts of Rural Sports and Exercises, conducing to the Benefit and innocent Enjoyments of Life; as also Painting in miniature, and divers other Arts and Terms of Art explained, for the Entertainment and Amusement of Gentlemen, Ladies, &c. The whole illustrated throughout with very great Variety of Figures, for the reader understanding and practising of things to which they belong. Done into English from the Second Edition, lately printed at Paris, in two Volumes, Folio, written by N. Chomel: With considerable Alterations and Improvements. Revised and Recommended by Mr. R. Bradley, Professor of Botany in the University of Cambridge, and F. R. S. In two volumes. Vol. I. From A to H. Vol. II. From H to Z. London: Printed for D. Midwinter, at the Three Crowns in St. Paul's Church-Yard.
M.DCC.XXXV. In folio (10 x 32.5), pages not numbered. Old calf.*

Title pages in red and black, numerous illustrations and diagrams in the text.

CHRISTIAN, EUGENE and MOLLIE GRISWOLD


Frontispieces portraits of the authors.

250 Meatless Menus and Recipes to meet the requirements of people under the varying conditions of age, climate and work. Written and published by Eugene Christian and Mollie Griswold Christian. New York, 1910. In 8 (12.5 x 19), 181 pages. Cloth.*

Frontispiece portrait of Mollie Griswold Christian.

CHRISTIAN, EUGENE


Lesson I. The three great laws that govern life—human nutrition, corrective eating. 8 pages.
Lesson II. What food is and its true purpose. 8 pages.
Lesson III. Digestion, assimilation and metabolism explained in plain language. 9 pages.
Lesson IV. The chemistry of the body and the chemistry of food explained and simplified. 10 pages.
Lesson V. How wrong eating causes disease. 13 pages.
Lesson VI. How foods cure, or how foods establish health by removing the causes of disease. 8 pages.
Lesson VII. Scientific eating explained, simplified and made practical—with sample menus. 15 pages.
Lesson VIII. Harmonious combinations of food and digestive inharmonies. 15 pages.
Lesson IX. How to select, combine and proportion your food according to age—with simple menus. 15 pages.
Lesson X. How to select, combine and proportion your food according to your occupation and the season of the year—with simple menus. 14 pages.
Lesson XI. Obesity, its cause and cure—with sample menus. 16 pages.
Lesson XII. Emaciation, its cause and cure—with sample menus. 19 pages.
Lesson XIII. The business man—right and wrong way of living—sample menus. 12 pages.
Lesson XIV. Vieno system of food measurements—a new and simple method of measuring food values. 16 pages.
Lesson XV. Food and morality. 12 pages.
Lesson XVI. Tea, coffee, liquor, tobacco and drugs—scientific reasons why people should not use them. 14 pages.
Lesson XVII. Super acidity, fermentation, gastric catarrh and ulcer, intestinal gas and auto-intoxication—causes and results. 12 pages.
Lesson XVIII. Super acidity, fermentation, gastric catarrh and ulcer, intestinal gas and auto-intoxication—the remedy. 13 pages.
Lesson XIX. What to eat and what to omit for all stomach and intestinal diseases—a ready reference lesson. 10 pages.
Lesson XX. Intestinal congestion (constipation)—its cause and cure—with sample menus for four seasons of the year—diarrhea. 15 pages.
Lesson XXI. Appendicitis, its cause and the remedy with simple menus. 15 pages.
Lesson XXII. Nervousness, its cause and cure—with sample menus. 16 pages.
Lesson XXIII. Corrective menus—two for each season of the year. 11 pages.
Lesson XXIV. Diagnosis simplified and made practical, 24 pages.


CHRISTIANSON, LOUISE C.

CHRISTIE, GEORGE ALLAN

CHUBB, W. P.
The General Receipt Book; or, Oracle of Knowledge: Containing nearly One Thousand Useful Receipts and Experiments, in every branch of science. Including Medicine, Chemistry, Mechanics, Cookery, Dying, Painting, Colouring, Pickling, Preserving. With directions for making British wines. The whole so clearly explained as to be within the reach of the most limited capacity. Compiled and extracted from valuable private manuscripts, public documents, and expensive works of the most eminent practitioners. By W. P. Chubb, Chemist. London, J. Smith, 33 Broad Street, Bloomsbury, 1825. In 12 (11.5 x 19), 3 lvs. not num. + 230 pages; index + 5 more. Boards.* Frontispiece engraved portrait of Sir Astley Cooper, Bart.; other illustrations in the text.

CHURCH, A. H.

CHURCH, EDITH and BERTINA A. LEETE

CHURCH, EDWARD

CHURCHILL, SARAH DUCHESS OF MARLBOROUGH
The manuscript cookery book of Sarah Churchill Duchess of Marlborough, 1738. (18 x 24), 164 pages not num. Undressed leather.* "Sarah Churchill 1738" on verso of front cover. Contains cookery recipes and medical preparations in Mrs. Churchill's hand as well as in those of others.

CIACONIVS, PETRVS
Petrus Ciacconius, Toletanvs. De Triclinio Romano. Fvlii Ursini Appendix. Romae, Apud Georgium Ferrarium, 1588. In 8 (11 x 17), title, etc. 8 lvs. + 192
pages + names, index, and errata 7 lvs. Limp vellum.*

Four wood engravings in the text. Treats of the feasts and epulay habits of the ancient Romans. Vicaire cites editions: 1590, 1664, 1689, 1758.

CIM, ALFRED

Cover has portraits of members of the society. Original edition. A presentation copy with the author's autograph.

CIOCCA, G.

Plates, diagrams, illustrations in the text.

CLACQUESIN, PAUL
pold Cerf, 1900. In 8 (20 x 28.5), 329 pages + 3 lvs. for tables. Illustrated with 29 plates without text and figures in the text, reproducing ancient engravings. The work contains an interesting history of ancient liqueurs of the Orient, Greece, and Rome, artificial wines, distilleries, and the alchemists.

CLAIRED, MABEL
The Busy Woman’s Cook Book or Cooking by the Clock. By Mabel Claire. New York, Greenberg, Publisher, Inc., 1927. In 8 (12.5 x 18.5), xiii + 1 not num. + 88 pages. Cloth.*


Illustrations.

CLARA, DONNA

CLARK, IDA HOOD

Frontispiece, and 12 full page illustrations with diagrams for division of beef, mutton, and pork.

CLARKE, ANNE

Frontispiece.

CLARKE, MRS. CHARLES
High-Class Cookery Recipes, as taught in the school by Mrs. Charles Clarke, the lady superintendent. Seventh edition. London, William Clowes and Sons, 1897. In 8 (12 x 18), xii + 265 pages. Cloth.*

Recipes for curries and Indian dishes are included.

Official Handbook of The National Training School of Cookery and other branches of domestic economy, Buckingham Palace Road, S. W. Plain Cookery Recipes, as taught in the school. By Mrs. Charles Clarke, Principal. Second series.


CLARKE, HELEN CARROLL and PHOEBE DEYO RULON


Title in ornamental border.

CLARKE, IMOGEN


Blank pages at end. Title in red and black, pages in red-lined border.

CLARKE, MARY LAMSON


Issued to advertise baking powder.

CLAUDON, EMILE


An engraved folding plate, showing apparatus for manufacture, and woodcuts.

The half title and title pages bear the stamp of the “Société des Brasseurs Belges. Gand.”

CLAYTON, H. J.

Clayton's Quaker Cook-Book, being a practical treatise on the culinary art adapted to the tastes and wants of all classes. With plain and easily understood directions for the preparation of every variety of food in the most attractive forms. Comprising the result of a life-long experience in catering to a host of highly cultivated tastes. By H. J. Clayton. San Francisco, Women's Co-operative Printing Office, 1883. In 4 (13 x 20), xv + 80 pages. Cloth.*

Frontispiece a portrait of the author.

CLEEF, HENNY VAN


CLELAND, ELIZABETH


Second edition 1759.

CLEMEN, RUDOLF A.

By-Products in the Packing Industry. By Rudolf A. Clemem, Assistant Director,

Many full page plates and diagrams in the text, both extraordinarily illuminative of the subject.

CLERMONT, B.
The Professed Cook; or, The Modern Art of Cookery, Pastry, & Confectionary made plain and easy; Consisting of the most Approved Methods in the French, as well as English Cookery. In which the French names of all the different Dishes are given and explained, whereby every Bill of Fare becomes intelligible and familiar. With the addition of the best receipts, which have ever appeared in the French or English Languages. By B. Clermont. The Tenth Edition, revised and much enlarged. London: Printed by C. Richards, No. 18, Warwick Street, Golden Square; for T. Simpson, No. 337, Oxford Street, 1812. In 4 (13.5 x 22), xxxix + 549 pages. Cloth.*

Oxford cites 2d edition 1769; Harlitt cites 3d 1776, the first to bear the author's name. The author states the work is a translation of Monet's "Les Soupers de la Cour," 1755.

CLERMONT-TONNERRE, E. de

CLEUZIOU, HENRI du

Numerous illustrations.

Treats of the vessels used in the funeral repasts among the ancients, the cup of immortality, the great sacred egg.

CLIFTON, ELIZABETH
The Cookmaid's Assistant, or Art of Cookery, made plain and easy. Containing the greatest Variety of approved Receipts, in all the Branches of Cookery and Confectionary. Viz. Marketing, Roasting, Boiling, Frying, Broiling, Stewing, Hashing, Baking, Fricassee, Ragouts, Soups, Broths, Gravies, Sauces, Puddings, Pies, Tarts, Cakes, Syllabubs, Creams, Plum mery, Jellies, Jams, Custards, Potting, Collaring, Drying, Candying, Pickling, and English Wines. With a Bill of Fare for each Month in the Year. The whole calculated to assist the prudent Housewife in furnishing the cheapest, and most elegant Dishes, in the various departments of Cookery. By the late Mrs. Elizabeth Clifton, of Richmond in Surrey. London: Printed for the Proprietors, and Sold by all Booksellers in Town and Country, n.d., [c. 1750]. In 8 (10 x 16), xii + 216 pages. Calf.*

First edition.
The book is scarce; it is not listed in the gastronomic bibliographies nor has it been seen in the catalogues. Part of the title is the same as that of Mrs. Glass's book, 1747.

COATES, HARRIET ELLSWORTH

Illustrated in color, text within lined borders.

COBB, JOHN N.
Canning of Fishery Products. Showing the History of the Art of Canning; the Methods Followed With Each Species, and Suggestions for Canning Unutilized Species; Where, When and How They Are Obtained; Together With Other Information of much Value to Canners. By John N. Cobb. Director, College of Fisheries, University of Washington. Author of "Fisheries of Alaska," etc. Seattle, Wash., Miller Freeman, Publisher, 1919. In 8 (19.5 x 27.5), ix + 217 pages. Cloth.*

Illustration mounted on cover. Numerous illustrations full-page and in the text.

COBETT, WILLIAM
Cottage Economy; containing information relative to the brewing of beer, mak-
ing of bread, keeping of cows, pigs, bees, ewes, goats, poultry, and rabbits, and relative to other matters deemed useful in the conducting of the affairs of a labourer's family; to which are added, instructions relative to the selecting, the cutting and the bleaching of the plants of English grass and grain, for the purpose of making hats and bonnets; and also instructions for erecting and using ice-houses, after the Virginian manner. To which is added The Poor Man's Friend; or a defence of the rights of those who do the work, and fight the battles. By William Cobbett. New York: John Doyle, 1833. In 12 (9 x 15), 158 + 68 pages. Boards.*

Lincoln cites 1st American from 1st London edition 1824. The introduction to the above volume is dated Kensington, 1821.

The writer deprecates the brewing of beer by breweries instead of the former method, that is, each laborer brewing his supply in his home.


COCKBURN, SISTER

[Adelaide M. Cockburn]

COCKS, CHARLES


In addition to the illustrations there are maps in color. The last 10 pages consist of a bibliography.

An English translation of the 4th edition was made in 1882; 5th edition, 1885.

COCROFT, SUSANNA


Frontispiece portrait of the author.

COFFIGNON, A.


Frontispiece and 7 other fine line plates, 3 double page plans.

Bookplate of Gaston Chandon de Briaules.

COLBRATH, M. TARBOX


The same, 1883.


COLCORD, ANNA L.

A Friend in the Kitchen: or What to Cook and How to Cook it. Containing about 400 choice recipes carefully tested; together with plain directions on healthful cookery; how to can fruit; a week's menus; proper food combinations; rules for dyspeptics; food for infants; simple dishes for the sick; wholesome drinks; useful tables on nutritive values of foods, time required to digest foods, weights and measures for the kitchen, etc. By Mrs. Anna L. Colcord. Oakland, Cal., Pacific Press Publishing Company, [1899]. In 8 (12 x 18), 126 + iv pages. Cloth.*

Frontispiece in color, illustrations in text.
COLE, LIZZIE

COLE, MARY
The Lady's Complete Guide; or Cookery in All its Branches. Containing The most approved Receipts, confirmed by Observation and Practice, in every reputable English Book of Cookery now extant, besides a great Variety of others which have never before been offered to the Public. Also several translated from the Productions of Cooks of Eminence who have published in France, particularly M. Commo's *Histoire de Cuisine*, M. Disang's *Maitre d'Hotel*, M. Dupont and M. Valois, M. Troas, and M. Delatour, with their respective names to each Receipt; which with the Original Articles, will form the most complete System of Cookery ever yet exhibited, under the following Heads, viz. Roasting, Boiling, Made-Dishes, Frying, Broiling, Potting, Fricas-sées, Ragouts, Soups, Sauces, Gravies, Hashes, Stews, Puddings, Custards, Cakes, Tarts, Pies, Pasties, Cheesecakes, Jellies, Pickling, Preserving, Confectionary, &c. To which is added, in order to render it as complete and perfect as possible, The Complete Brewer; Containing Familiar Instructions for brewing all Sorts of Beer and Ale; including the proper Management of the Vault or Cellar. Also The Family Physician; Consisting of a considerable Collection of approved Prescriptions, etc. By Mrs. Mary Cole, Cook to the Right Hon. the Earl of Drogheda. *London: Printed for G. Kearley, No. 46 Fleet-Street, 1788.* In 8 (12.5 x 21), 4 lvs. not num. + xxvii + 564 pages. Old leather.*

Mrs. Pennell cites an edition of 1789, and Kitchiner one of 1791, which is the 3d edition.

COLE, R. LEE

COLE, MRS. THOS.
Manuscript Cookery Book. 1687-1763. (18.5 x 23.5), about 170 pages. Black leather, ornamented in gilt, silver clasps.*

A collection of cookery, medical, and household recipes, with an alphabetic index for the earliest part, which is written in a clear, small hand, as beautiful as an early printed book. The pages are lined to form a border, the recipes well arranged with the title and, in many cases, the name of the author. The later part is in various hands, not comparable to the first either in writing or arrangement. Many extra pages added.

COLLING, EMILY MARIAN

COLLINGWOOD, F. and J. WOOLAMS
The Universal Cook, and City and Country Housekeeper. Containing all the Various Branches of Cookery: the different methods of dressing Butchers Meat, Poultry, Game, and Fish; and of preparing Gravies, Cullices, Soups, and Broths; to dress Roots and Vegetables, and to prepare Little elegant Dishes for Suppers or light Repasts: To make all sorts of Pies, Puddings, Pancakes, and Fritters; Cakes, Puffs, and Biscuits; Cheesecakes, Tarts, and Custards; Creams and Jams; Blanc Mange, Plummer, Elegant Ornaments, Jellies, and Syllabubs. The various articles in Candying, Drying, Preserving, and Pickling. The preparation of Hams, Tongues, Bacon, &c. Directions for Trusting Poultry, Carving, and Marketing. The making and management of Made Wines, Cordial Waters, and Malt Liquors. Together with Directions for Baking Bread, the management of Poultry and the Dairy, and Kitchen and Fruit Garden; With a Catalogue of the various Articles in Season in the different Months of the
Year. Besides a variety of useful and interesting tables. The whole embellished with the heads of the authors, bills of fare for every month in the year, and proper subjects for the improvement of the art of carving, elegantly engraved on fourteen copperplates. By Francis Collingwood, and John Woolams, Principal Cooks at the Crown and Anchor Tavern in the Strand... late from the Lincoln Tavern. Third edition. London: Printed by C. Whittingham, Dean Street, Fleet Lane, 1801. In 8 (12.5 x 20.5), 15 lvs. + 13 plates + 451 pages. Leather.*

Oxford cites 1st edition 1792; 2d 1797; 4th 1806 and also 1807.

Le Cuisinier Anglais Universel, ou le nec plus ultra de la gourmandise, contenant la manière d’apprêter les viandes de boucherie, la volaille, le gibier, le poisson; de saler les viandes, de trancher la volaille, de faire les jus, les coulis, les bouillons. Les meilleures recettes pour accommoder les végétaux, et autres mets délicats propres aux soupers, aux collations, et aux malades. En outre la manière de faire les pâties, puddings, crêpes, beignets, gâteaux, souffles, biscuits, talmouses, tartes, flans, crémes, conserves, blanc-manger, flummery, gelées et syllabubs. Suivi de la manière de confire, mariner les fruits et faire les eaux cordiales. Divers articles d’économie domestique, tels que l’art de faire la bière, l’art de faire le pain; des instructions pour soigner la volaille, gouverner la laiterie, faire le beurre et le fromage; des conseils utiles aux bonnes ménagères et aux domestiques relatifs aux soins du ménage et à la propreté des appartements. Le tableau des productions de chaque mois de l’année, pour dresser le menu des repas, et la manière de servir les tables; l’art de couper; enfin la manière de choisir les comestibles et de bien faire les achats. Par F. Collingwood et J. Woolams, Chefs de cuisine très-célèbres attachés aux réunions des membres du Parlement, a Whig-Club et autres sociétés composées des plus fa-


Portraits of the authors between the false title and title page in Vol. I, engraved by Canu.

The 4th edition of which this is a translation is dated 1866, Mrs. Pennell cites the first edition 1792; Oxford cites the 2d 1797, and a second 4th edition 1807.

COLLINS, A[NNA] M[ARIA]

Mrs. Collins’ Table Receipts; adapted to western housewifery. New Albany, Ind., Ins. R. Nunemaker, 1851. In 8 (10.5 x 17), xi + 12-144 pages. Cloth.*


This book is identical with the above.

COLOMBIÉ, AUGUSTE


The presentation copy of the author to M. Georges Vicaire, also two autographed letters from him to M. Vicaire.


A poem in the front of the book is dated 1891.

COLQUITT, HARRIET ROSS

The Savannah Cook Book. A collection of old fashioned receipts from colonial

Amusing line sketches.

COLUMELLA, LUCIUS J. M.


*Title in ornamental border, ornate headbands and initials. Pages double-lined in color, marginal notes.*

The work is dedicated “A Monseigneur, le Reverendissimi Cardinal du Bellay.”

The first edition of the work of Columella was in Latin, 1472, and followed by numerous others. The first French translation, according to Vicaire, was 1551, a second 1552, but with a different title. The present is probably the third, as in the Privilege on the recto of the last leaf the date is February, 1553; and permission given to “Jaques Keruer” for the following ten years, counting from the date of the first impression. The work has also been translated into Italian, English, and German.

Information is given as to the care of the home, the description and care of various plants and animals, how to make wines, vinegars, vinaigre, hydromel, mustard, cheese, etc.; how to make oil and to preserve olives, turnips, radishes, and other vegetables, and how to keep fruits, all as they were done in the first century of the Christian Era.


Book XII treats exclusively of household duties: Storing of foods, pickling, preserving, making of cheese, wines, etc.

Contains bookplate of Wrightson Mundy, Esq., of Marketon, 1793.

COLVILLE, JAMES


There is a list of executives, also rules of the Scottish History Society. Contains lists of the foods of the period with their prices.

COLVILLE, JESSIE HENDERSON


Blank pages interspersed. Tables on lining papers.

COMPTON, MARGARET


The same 1902.


CONDIT, ELIZABETH and JESSIE A. LONG

How to Cook and Why by Elizabeth Condit, assistant supervisor in household science, Pratt Institute, and Jessie A. Long,

Title page in red and black.
First edition.

CONRING, ANGELA VON und ANITA ELVERS


CONSTANTIN CESAR


CONSTANTIN, E.


CONSTANTSIN, FRAU


COOK, ANN


COOKE, C. W. RADCLIFFE


COOKE, CONRADE


COOKE, MAUDE C.


Same as above, but title: Montgomery Ward & Co., Common Sense Cookery. Same year and format.

Same as above, but title: The Colorado Cook Book, [1901]. Same format.

COOPER, CHARLES

The English Table in History and Literature by Charles Cooper. *London, Sampson Low, Marston & Co., Ltd., n.d. [1929].* In 8 (15.5 x 23.5), ix + 230 pages. 14 full page plates. Cloth.*

COOPER, Lenna Frances


COOPER, Lenna F., EDITH M. BARBER, HELEN S. MITCHELL

Nutrition in Health and Disease for Nurses. By Lenna F. Cooper, B.S., M.A., M.H.E., food director, University of Michigan, etc.; Edith M. Barber, B.S., M.S. writer and consultant, food and nutrition, etc.; Helen S. Mitchell, B.A., Ph.D., professor of nutrition, Battle Creek College, etc. 102 illustrations. *Philadelphia and London, J. B. Lippincott Company, [1928].* In 8 (13 x 20), viii + 574 pages. Cloth. Numerous diagrams and tables. This is the second printing in the year.

COPELY, LU VADA


COPLEY, ESTHER

The Housekeeper's Guide, or A Plain & Practical System of Domestic Cookery,

Two title pages, the first with an engraving in the lower part, engraved frontispiece of a larder, and five plates between pages xi and 1.


Only one title page, same frontispiece and first title as above, the five plates following.

The Cook's Complete Guide, on the principles of Frugality, Comfort, and Elegance including the Art of Carving, and the most approved method of setting out a table explained by numerous copper-plate engravings, instructions for preserving health, and attaining old age; with directions for breeding and fattening all sorts of poultry, and for the management of bees, rabbits, pigs, &c. Rules for cultivating a garden, and numerous miscellaneous receipts. By a Lady, authoress of "Cottage Comforts." London: George Virtue, 26, Ivy Lane, Paternoster-Row, n.d. [c. 1810]. In 8 (13 x 21), iv + 838 pages. Leather.*

Engraved frontispiece, engraving on lower half of first title page, 10 plates not dated, the directions for their placing on page II. The short title: The New London Cookery, and complete domestic guide by a Lady. The book is sometimes listed under this title. On the back is "London Cookery."

The same, no date, 5 plates between pages 742-743 dated 1827. Half leather. Title on back "Domestic Cookery," and a difference in text arrangement, page 728. The publisher listed 26, Ivy Lane, and Bath Street, Bristol.*

The same, no date, plate opposite page 11, dated 1836. Calf. Title on back "Cookery.**

COPPIN, CHARLES ARTHUR
Includes advertising.

COQUELET ET TISSIER, Mesdames

Title page in red and black, and headings throughout the book in red. Head- and tailpieces, initial letters, and numerous illustrations in the text.

The work is dedicated to the memory of the artist, Henri Bellery-Desfontaines.

[CORCELLET]
"Publiées par Corcellet."

CORDON ROUGE

CORLEY, BUREN L.
Frontispiece portrait of the author.

CORNARIUS, I.
Iani Cornarii Medici Physici Zuiccaeiensis, De Consiliiorum ueteru Graecorum, & hoc tempore Germanorum ritibus, moribus ac sermonibus: item de Amoris prae-
CORNARO, LEWIS


Engraved head- and tailpiece, and initial. Marginal headings.

The Spectator, Vol. III, No. 195, says of Cornaro that he “was of an infirm Constitution, till about Forty; when by obstinately persisting in an exact Course of Temperance, he recovered a perfect state of Health, insomuch that at Four-score he published his Book. He lived to give a Third, or Fourth Edition of it; and after having passed his Hundredth Year, died without Pain or Agony, and like one who falls asleep.”

Vicaire cites the original edition of Cornaro’s treatise 1538, Padoue; the first edition of Lessius’ translation 1613, followed by other translations in French.

CORNARO, LOUIS


Vicaire gives the translator as Mr. de la Bondoniere. He cites other editions: 1704, 1772, 1782.

CORNELIUS, MARY HOOKER


Copyright 1845. A foreword is dated August 15, 1845.


First preface dated 1845, preface to this edition, 1871.

Another copy 1871. Boston, Thompson, Bigelow & Brown.

Lincoln cites the following editions: 1846, 1849, 1850, 1852, 1853, 1854, 1855, 1856, 1857, 1858, 1859, 1860. The copyright is given as 1845 for all through 1858; then 1859 for the editions of 1859 and 1860. He also states that the 1846 edition is probably the 2d, though no earlier edition had been found.

In my 1871 edition there are copyrights listed for 1859, 1863, and 1871.

CORNORTH, GEORGE E.


Frontispiece portrait of the author, other illustrations in the text.


Frontispiece, illustrations.
CORRADO, VINCENZO
Il Credenziere di Buon Gusto Opera meccanica dell’oritano Vincenzo Corrado. Napoli, Nella Stamperia Raimondiana, MDCCLXXVIII. In 4 (17.5 x 23.5), 10 lvs. not num. + 62 pages. Old vellum.*

Frontispiece engraved portrait of the author and at the end a fine engraved plate of a beautifully decorated table both by Aloja, the latter after Giannini. The title in ornamental border and with an engraved medallion in the center of the page, another on the verso of the third leaf.
The dedication occupies 2 leaves, the preface 6, and the index 1. A wide ornamental allegorical strip heads the text.
The book treats of juleps, hot drinks, sherbets, preserves, comports, candied fruits, marmalades, spirits, cordials.
In the bibliography of Corrado’s works in Il Moltiplicco, page xi, it is said the book had a great success; many copies being sold in Paris.
Bound with it:
Del Cibo Pitagorico ovvero erbeceo per uso de’ nobili, e de’letterati Opera meccanica dell’ Oratano Vincenzo Corrado. In Napoli, Nella Stamperia dei Fratelli Raimondi, MDCCCLXXXI. 4 lvs. not num. + 47 pages.

Engraved portrait of the author, a symbolic illustration in center of the title page, and head strip at beginning of text.
The book consists mainly of meatless dishes or those with very little meat.
Bound with it:

Engraved portrait as in the preceding works, an engraved cut of poultry feeding on lower part of title page, ornamental tailpieces.
The work is dedicated to the shade of Apicius, and occupies 3 pages, the preface 2, and a discourse on the author including a bibliography of his works, 5 pages, followed by eulogistic verses by a friend of the author, 3 pages.
The work treats of the raising of poultry for the table.
Il Cuoco Galante opera meccanica dell’ Oratano Vincenzo Corrado. Terza edizi-

Frontispiece engraved portrait in a circle, a tablet below has the inscription: “Il Corrado Oritano e questo, Meccanico Immortale, di Pregi onesto: Galante il Cuoco, e l’Credenziere di gusto, Opre son sue Ti basta. Intendi il resto.”
Two large engraved folding plates at the end.
The first edition 1774, 2d 1775, 3d the above, 4th 1794, 5th 1801 with modified title.

CORROZET, GILLES
The treatise is preceded by a Preface by Paulin Paris consisting of a brief sketch of Corrozet (1510-1568), who was a composer, printer, and bookseller, as well as designer of heraldic devices. The treatise is in verse, illustrated by wood cuts of the various devices. The full title of the original is:
The verso of the title page A Monsignore le Prevost de Paris au son lieutentant civil request for permission to print; leaf 2 Il est permis aux vapplicants faire imprimer et vendre dater VI jour de Mars, mil cinq cents XXXVIII. 3 lvs. not num. + 547 lvs. + 1 page with Gilles Corrozet’s device.
Each subject is preceded by its blason.

CORSON, JULIET

Miss Corson's Practical American Cookery and Household Management. An every-day book for American housekeepers, giving the most acceptable etiquette of American hospitality, and comprehensive and minute directions for marketing, carving, and general table-service; together with suggestions for the diet of children and the sick. By Miss Juliet Corson, author of "The Cooking-School Text-Book and Housekeepers' Guide," etc. New York, Dodd, Mead, and Company, 1886. In 8 (12.5 x 19), xxii + 591 pages. Cloth.* The book is the result of an appeal by the author for information relative to local dishes sent to the U. S. Commissioner of Education, and circulated by him throughout the country, consequently representative of the entire country.


A course of lectures on the Principles of Domestic Economy and Cookery. By Miss Juliet Corson, Superintendent of the New York School of Cookery. Delivered in the Farmers' Lecture Course of the College of Agriculture of the University of Minnesota. Board of Regents of the University of Minnesota, 1886. In 8 (14.5 x 23), 120 pages. Paper.


The same. 17th edition revised and enlarged, 1885.


CORTHAY, AUGUSTE


One of the important works on commercial conserving.

COSNETT, THOMAS

The Footman's Directory, and Butler's Remembrancer; or, the advice of Onesimus to his young friends: comprising hints on the arrangement and performance of their work; rules for setting out tables and sideboards; the Art of Waiting at Table, and conducting large and small parties; directions for cleaning plate, glass, furniture, clothes, and all other things which come within the care of a man-servant and advice respecting behaviour to superiors, tradespeople, and fellow-servants. With an appendix, comprising various useful receipts and tables. By Thomas Cosnett. A new edition, with considerable additions and improvements. London: Printed for Simpkin and Marshall, and Henry Colburn; sold also by J. Duncan, Hatchard and Son, Gosling and Egley, Bell and Bradfute, Edinburgh,
and J. Cumming, Dublin, &c., 1825. In 8 (10.5 x 17), xvi + 288 pages. Boards.*

Frontispiece a folding plate of dinner table arrangement.

The title page has date 1825, the cover 1826, the preface states it is the 5th edition. Oxford cites 1st edition 1823.

COSTA, MARIA THEREZA A.
Noções de Arte Culinaria, 15.a Edição. Sao Paulo, Instituto D. Anna Rosa, 1929.
In 8 (16 x 22), 261 pages. Half cloth.

At the beginning is a glossary and a table of temperatures for cooking meats.

This is the 75th thousand.

COTTON, JOSIAS
Josias Cotton his Book Anno Dii 1641.
Seventeenth century manuscript collection of cookery and medical receipts, written in different contemporary hands. There are 67 leaves, 42 of which are written on one side only. Small quarto (14.5 x 19.5). Original vellum.

The title is written on the cover and on the first and third leaves. The second leaf has a partial index.

There is a legend, dated 1641, on the cover, but this is mostly illegible due to the browning of the vellum.

COTTON, OLIVE A.
Cake and Bread Recipes. Loaf cakes, layer cakes, frostings, small cakes, gingerbread, breakfast and tea cakes, bread and rolls. Compiled by Mrs. Olive A. Cotton.

Pages 155-173 are blank for insertion of extra recipes.

COUGNET, ALBERTO


Cooking in Asia (Tartaro, Chinese, Indians, Circassians, etc.); Africa (Arabia, Ethiopia, Numidia, Senegambia, etc.); America (North and South); Europe (Turkey, Greece, Scandinavia, England, France, Italy, etc.).

Illustrations in the text.

COUPIN, HENRI

COUSIN, JULES ALEXIS PAUL
Voyages gastronomiques au Pays de France.

Le Lyonnais et le Sud-Est. Lyon, Chez l’Auteur, n.d., [1924]. In 8 (12.5 x 18.5), 160 pages. Cloth.*

Maps with advertisements at end.

[COUSIN, MAURICE, COMTE DE COURCHAMPS]

Dictionnaire Général de la Cuisine française ancienne et moderne, ainsi que de l’Office et de la Pharmacie domestique, ouvrage ou l’on trouvera toutes les prescriptions nécessaires à la confection des aliments nutritifs ou d’agrément à l’usage de plus grandes et des plus petites fortunes; publication qui doit suppléer à tous les livres de Cuisine dont le public n’a que trop experimenté le charlatanisme, l’insuffisance et l’obscurité; Enrichi de plusieurs menus, prescriptions culinaires, et autres opuscules inédits de M. de la Reynière, Auteur de l’Almanach des Gourmands; suivi d’une collection générale des menus français depuis le douzième siècle, et terminé par une pharmacopée qui contient toutes les préparations médicinales dont l’usage est le plus utile et le plus familier, dédié à l’auteur des mémoires de la Marquise de Crequy, *Paris, Plon Frères, 1853.* In 8 (15 x 24), 635 pages.

The false title, *Neu-Physiologie du Gout,* formed the first part of the title of the original edition which appeared in 1839.

Vicaire supplies the name of the author as M. Maurice Cousin, comte de Courchamps.

COWAN, JOHN


COX, E. H. M.


Title enclosed in colored ornamental border, each of the 9 chapters with separate title and plate. The chapter on vegetables and salads has recipes.

COX, MAGGIE [PARKER]

The Parker Cook Book; published for the benefit of the First Presbyterian Church, Abilene, Texas; edited and compiled by Mrs. Samuel R. Cox... *Abilene, Tex., Abilene Printing and Stationery Co., [1932].* (15 x 23), 416 pages. Cloth. Frontispiece, illustrated. Includes advertising and blank pages. Second edition.

CRADDOCK, HARRY

The Savoy Cocktail Book. Being in the main a complete compendium of the Cocktails, Rickeys, Daiquiris, Slugs, Shrubs, Smashes, Fizzes, Juleps, Cobblers, Fixes, and other Drinks, known and vastly appreciated in this year of grace 1930, with sundry notes of amusement and interest concerning them, together with subtle observations on wines and their special occasions. Being in the particular an elucidation of the manners and customs of people of quality in a period of some equality. The cocktail recipes in this book have been compiled by Harry Craddock of the Savoy Hotel, London. The decorations are by Gilbert Rumbold. *New York, Simon and Schuster, Inc., 1934.* In 8 (12.5 x 19.5), 287 pages. Boards. Illustrations in color. Pages ruled, name of drink in the margin opposite the list of ingredients.

CRAIES, EUTERPE

Recipes from East and West compiled by Euterpe Craies, certificated by the National School of Cookery. *London, George Routledge & Sons, n.d., [1912].* In 8 (10.5 x 17), xvi + 141 pages. Cloth.* Frontis piece, and an illustration on title page.

CRAIG, ELIZABETH

The Stage Favourites’ Cook Book. Four hundred British, American, and Continental actresses have contributed to this volume, and every recipe has been edited and tested personally. By Elizabeth Craig, M.C.A. “Those who are dead already, when they’ve smelled one of my dishes come to life again.” Philemon. London: Hutchinson & Co., Paternoster Row, [1923]. In 6 (18.5 x 25), 8 not num. + 224 pages. Cloth.*

Recipes are signed.

Colored frontispiece and plates, illustrated in color.

CRAIG, SARAH E. WOODWORTH
Scientific Cooking with Scientific Methods, by Sarah E. Woodworth Craig ... Cincinnati, O., Standard Publishing Co., 1911. (13 x 18), ix + 404 pages. Cloth.

CRAMP, HELEN
The Institute Cook Book planned for a family of four. Economical recipes designed to meet the needs of the modern housekeeper, including chapters on entertaining, paper-bag cookery, casserole cookery, fireless cookery, chafing-dish cookery, meat substitutes. By Helen Cramp, Ph.B., University of Chicago. Illustrated. Philadelphia, International Institute, [1913]. In 8 (15 x 22), iv + 507 pages. Cloth.*

Frontispiece and 8 full page colored and 12 black and white plates, the latter having the illustrations on both sides, with one exception, besides others in the text. After each section are blank pages.

The same, but much abridged. Oakland, Cal., The Smithsonian Company, 1915. iv pages as above, the remainder having the original pagination, thus leaving gaps between successive pages. Cloth.*

The book was published also under titles: 1.


CRAWFORD, [E.]

The preface is signed E. Crawford.


CRAWFORD, S. L. and F. M. WARD

CREMER, W. H.

False title page repeated at the end.

CRESCENTIO, PIETRO
Pietro Crescentio tradotto novamente per M. Francesco Sansovino nel quale si trattano le cose della villa con le figure delle herbe poste nel fine. Con vn vocabolario delle voci difficili che sono in questa opera, & con i distegni de gli stromenti co quali si cultivae & si lavora la terra. In Venetia Appresso Francesco Rampazetto, MDLXIII. In 8 (10 x 15), title page + 7 lvs. not num. + 481 leaves. Three-quarters leather.*

Twenty-two full page woodcuts.
Probably the earliest printed book advocating simple preparation of foods to discourage indulgence in eating and lauding abstinence as a virtue. It was the forerunner of a type which has appeared at intervals. The book itself is a masterpiece of typography.
A treatise on agriculture divided into 12 books, the first paragraph of each beginning with an ornamental initial letter. The 4th book is devoted to the vine and wines.

First edition 1471, Latin; other editions followed rapidly. They were published in Latin, Italian, French, German, English and Spanish.

CRICTON, E.


CRINGAN, MRS. JOHN W.

Instruction in Cooking with selected receipts by Mrs. John W. Cringan, teacher of cooking in the high school of Richmond, Virginia, etc. Richmond, J. L. Hill Printing Company, 1895. (15 x 21.5), 327 pages. Cloth.

Crippen, Alice Hotchkiss


Frontispiece and illustrations in the text.

CRISOSTOMUS, JOHN [SAINT]

Beatus Johæne crisostomus de reparati one lapsi. Rouen, Martin Morin, 1495.

In 8 (10 x 15), 42 leaves not num. Vellum.*

The book comprises A6-E8-F8, without advertising. Text (dimensions 10 cm in length by 6.1) is continuous without paragraphs or initials, except a small initial space at the beginning. The typographical mark, allegorical, occupies nearly the whole of the title page, and consists of a globe divided into two equal parts, the initials M M in the upper part, the head of a Moor in the lower, the globe surmounted by the cross on a ground sown with flowers. The address “Imprime a Rouen devant Sainte Lo” is in the surrounding border. Text A2 recto: “Incipit liber sancti Johannis crisostomi constantinopolitani episcopi de reparatione lapsi et quomodo sit a puto resurgendum. F8 recto, beginning L 19: Nunc tractatum scripsit iohanes crisostomus ad amans.

ticu amicu suu philocaptu hermonis pulcherrime mulieris.”

“Exaratu et copletu rothomagi per me Magistru martinius in ante prioratun sancti laudi comontan. XXI di Junii. Anno dni Millesimo CCCCLXXXV.”

On the verso of the title page are five lines of manuscript by F. T. Desbills, a French poet of the 18th century, stating his opinion of the work.

The book is exceedingly rare. Duhem states there were only 2 copies in France, of which this is one, and one in the United States. He states: unknown to Hain-Copinger-Reichling; Burger-Index, p. 5073; Proctor, 8774; Catal. Lorimer, 4561; Lepreux (Gallia Typographica), I, 327; Bonnejoy (Histoire du régime végétarien), 155-163, et 216.

Saint John Cryssostomus (347-407), patriarch of Constantinople, devoted himself to religion and incurred himself to severe ascetic discipline, founded hospitals, and through his eloquence made many conversions. In the present work he condemns voluptuousness—gluttony, refinement of dishes, quest for delicate foods, and the taste for intoxicating drinks.

The De reparatone lapsi was the ninth book printed and the rarest production of the famous Norman typographer, Martin Morin, who created the first Rouennais printery in 1490, and continued up to 1520. He had been sent to Germany to learn the art from the pupils of Gutenberg. He printed many missals and law books, all of which are sought for the beauty of their typography. His grand mark with the head of the Moor has been described and reproduced frequently.

CRISSEY, FORREST


Ten maps, and numerous illustrations.

CROCKER, BETTY

Vitality Demands Energy. 109 smart new ways to serve bread, our outstanding energy food. The facts about bread as proved by science... Its contribution to the well balanced, appetizing diet; its importance in providing endurance energy that promotes vitality, as explained by nutrition authorities. New and correct uses for bread and other baked wheat products, by Betty Crocker. No place [Minne-
CROLY, JANE CUNNINGHAM
Jennie June’s American Cookery Book, containing upwards of twelve hundred choice and carefully tested recipes; embracing all the popular dishes, and the best results of modern science, reduced to a simple and practical form. Also, a chapter for invalids, for infants, one on Jewish cookery; and a variety of miscellaneous receipts of special value to housekeepers generally. By Mrs. J. C. Croly, (Jennie June). Author of “Talks on Women’s Topics,” etc. New York: The American News Company, n.d. In 12 (12.5 x 18.5), vi + 1 leaf not num. + 399 pages. Cloth.*

The chapter on carving is illustrated by small sketches in the text.

The same. 1866. vii + 343 pages.*

Excelsior edition, evidently a second; copyright 1878.

CRONKITE, MRS. H.
Mrs. Cronkite’s Cook Book, containing over seven hundred useful and practical recipes for cooking all kinds of soups, fish, etc. Sacramento, G. W. Herr, 1885. (7 x 17), xxxiv + 279 pages. Cloth.

CRONSHAW, H. B.

Illustrated.

CROON, PEETER
Cocus Bonus ofte Geestelycke sinne-beelden ende Godvrruchtige uyt-leggingen op alle de gereestschappen van den Kock. Bemerckt door Peeter Croon Canon-

inck Regulier, ende Religieus van S. Maerten tot Loven. Tot Brugge, by F. Beernaert, in de Breydel staete in S. Xavierius, n.d. In 12 (7.5 x 12.5), title, permission, etc. 10 leaves + 207 pages + 1 not num. for the table. Calf.*

The work is in two parts, that of the second is:


Each of the two parts has an engraved folding plate, alike in both, representing a monk holding in one hand a rosary, and the other a skimmer with which he skims the contents of a pot hung over the fire; shown through an open door is another monk writing in a large book.

The author, a theologian, has written in prose and verse; in the first part comparing the virtues and vices to the utensils used in cooking or to the finished dishes. In the second part he figuratively serves a repast and enumerates the qualities of the various dishes, these furnishing him with subjects for philosophic and religious dissertation.

The work is unique and original in treatment, and also very rare.

CROVETTO, ANGELO
Cucina ed Igiené... Genova, Premiata Tipografia Sociale, 1927. (16 x 23.5), 388 pages. Cloth.

At head of title: Igienista A. Crovetto.

CROWELL, JOHN S. [Anon.]
The Standard Cook Book for practical housewives... Springfield, O., Mast, Crowell & Kirkpatrick [1894]. (7 x 20), 320 pages.

Sunlight series.

CROWEN, MRS. THOMAS J.
The American System of Cookery. Comprising every variety of information for ordinary and household occasions. Second edition. By a lady of New York, Author of “Every Lady’s Book,” of which there have been sold above two hundred

First edition 1847.
A presentation copy from the author to Miss Fanny Rogers, dated 1851.
An edition 1864.

Mrs. Crowen's American lady's cookery book... By Mrs. T. J. Crowen... New York, Dick & Fitzgerald, [1866]. (12.5 x 18.5), iv + 11-480 pages. Cloth.*

Illustrated.
A revised and enlarged edition of "The American System of Cookery."


Second edition 1845; another 1845 called 2d, an enlarged edition of the 2d.

The American Lady's System of Cookery. Comprising every variety of information for ordinary and holiday occasions. By Mrs. T. J. Crowen, author of "Every Lady's Book," etc. Auburn, Derby and Miller, 1852. In 8 (12 x 19), x + 11-450 pages. Cloth.*

Chapter on carving illustrated.
Copyright 1847.


Chapter on carving illustrated.
Lincoln cites editions of 1856 and 1857.

CROZÉ, AUSTIN DE

La Psychologie de la Table suivi de recettes curieuses et savoureuses par un groupe de 75 gourmets, chefs et cordon bleus. A Paris, Rene Hilsam et Cie.,

MCMXVII. In 12 (11 x 18), 269 pages. Cloth.*


Illustrated. Shows labels and styles of flasks of the 18th and 19th centuries.

CRUSS, WILLIAM V.


Illustrated.

Home and Farm Food Preservation. By William V. Cruess, Assistant Professor of Food Technology (zymology) University of California Experiment Station. New York, Macmillan Company, 1918. In 8 (12.5 x 18.5), xxiv + 276 pages. Cloth.*

Numerous illustrations.

CRUSS, W. V. and A. W. CHRISTIE


Full page illustration and others in the text.

CRUIKSHANK, A. C.


CRUMBINE, SAMUEL J. and JAMES A. TOBEY

The Most Nearly Perfect Food. The story of milk by Samuel J. Crumbine,
GASTRONOMIC BIBLIOGRAPHY

Frontispiece and 21 full page plates.
Contains tables of milk values and a list of the Biblical references to milk, and some recipes.

CULPEPPER, NICHOLAS
Twenty-four full page colored plates, 4 plants on a page, and 1 folding plate having 11 plants.

CUNIBERTI, JULIA LOVEJOY

CURNONSKY and MARCEL ROUFF
Le Périgord, 1921. 116 pages + 3 for tables.*
L’Anjou, ill. de Le Ralic, 1921. 118 pages + 2 for tables.*
La Normandie, ill. de F. Auer, 1921. 121 pages + 2 for tables.*
La Bresse-Le Bugey-Le Pays de Gex, ill. de Jean Hée, 1921. 119 pages + 2 for tables.*
L’Alsace, ill. de Gil Baer, 1921. 120 pages + 2 for tables.*
Paris I (du 1er au VIIe arrondissement), ill. de A. Galland, 1921. 122 pages + 1 for table.*
Paris II (du VIIIe au XXe arrondissement), ill. de A. Galland, 1921. 120 pages + 1 for table.*

La Touraine, ill. de Le Ralic, 1922. 130 pages + 2 for tables.*
Le Béarn, ill. de Ivan Thiéle, 1922, 115 pages + 2 for tables.*
La Provence, ill. de A. Puyplat, 1922. 118 pages + 2 for tables.*
La Bourgogne, ill. de Le Ralic, 1923, 135 pages + 2 for tables.*
La Bretagne, ill. de J. Hémard, 1923. 122 pages.*
La Savoie, ill. de Djo, 1923. 118 pages + 1 for table.*
Bordeaux, le Bordelais et les Landes, ill. de Joseph Hémard, 1924. 111 pages + 2 for tables.*
Environ de Paris I (Seine, Seine et Oise et Oise), ill. de Joseph Hémard, 1924. 116 pages.*
Environ de Paris II (Seine et Marne et Aisne), ill. de Joseph Hémard, 1924. 105 pages + 2 for tables.*
Lyon et le Lyonnais II. Illustrations de Joseph Hémard. Paris, F. Rouff, 1925. 103 pages + 4 for table et notes.*
York, Harper & Brothers, [1926]. In 8 (10.5 x 16.5), 320 pages. Cloth.

Inserted are 13 folding maps, the end papers also maps, besides 25 smaller ones in the text. Included are some choice recipes.

The edition by Harper and Brothers has the title changed to “The Epicure’s Guide to France.”


Twenty-six maps, 13 inserted, the others in the text. Contains recipes of famous chefs and descriptions of eating places.

CURTIS, ISABEL GORDON

Left-Overs Made Palatable. How to cook odds and ends of food into appetizing dishes. A manual of practical economy of money, time and labor in the preparation and use of food. Based on actual results by many of the best cooks and housekeepers, every recipe having also been tested at the New England Cooking School, by some of the ablest experts, or by the author, Isabel Gordon Curtis, Associate Editor of the Good Housekeeping Magazine. New York, Orange Judd Company, [1901]. In 8 (11 x 17.5), 3 lvs. not num. + 168 pages. Cloth.*

Frontispiece and illustrations in the text.


Frontispiece and two other full page illustrations in colors, and black and white in the text.


Blank pages interspersed.

CURTIS [CORTI], MATTHEO, DE PAVIA


Has the Aldine printer’s mark, the anchor.

Matthew Curti, 1475-1542, became professor in Pavia at the age of 22.

CUSIMANO, JACK

Economical Italian Cook Book containing many new and delicious receipts and designed especially to meet the present high cost of living. Los Angeles, California, published by Jack Cusimano, 1917. In 8 (14.5 x 19), title, introduction, contents 4 lvs. + 53 pages. Cloth.*

Frontispiece portrait of the author with two plates in color, representing the forms of Italian paste.

CUST, LADY


In the preface it is stated that the recipes are Dutch, French, Spanish, English, West Indian, and North American.

CUTTER, B. B.

[Sophia Genevieve Robinson]


The book contains many unusual recipes.

CUTTER, SARAH J.


Pages of advertising inserted in text, and recipes with footnotes advocating a particular brand of baking powder.
AUGUSTESCOFFIER

Master chef at the beginning of the twentieth century.
Decorated fruits and vegetables. From Mattia Giegher, 1639.

DAGOURET, PIERRE


DAHL, J. O.

DAHLGREN, B. E.
Frontispiece, branch of fig tree with leaves and fruit.

The Coco Palm. Chicago, Field Museum of Natural History, 1922. Leaflet No. 2. 7 pages. Uniform with above.*
Frontispiece, palm trees with fruit, one other full page plate.

Wheat. Chicago, Field Museum of Natural History, 1922. Leaflet No. 3. 8 pages. Uniform with above.*
Frontispiece, 17 different heads of wheat.

Frontispiece, flowering and fruiting stem of the cacao tree, one other full page plate of an open cacao pod, and three Aztec pictographs in the text.

DALGAIRNS, MRS.
In addition to cookery there is instruction on domestic wines, miscellaneous household practices, the garden, bees, and poultry.
DALLA BONA, GIOVANNI


Two engraved initials, head- and tailstrip.

DALRYMPLE, GEORGE

The Practice of Modern Cookery; adapted to Families of Distinction, as well as to those of the Middling Ranks of Life. To which is added, a Glossary explaining the Terms of Art. By George Dalrymple, Late Cook to Sir John Whitefoord, Bart. *Edinburgh: Printed for the Author. Sold by C. Elliot, Edinburgh; and T. Longman, London.* mdcclxxxvi. In 8 (13 x 21), vi + 475 pages. Old leather.*

DANE, PHOEBE


DANFLOU, ALFRED


Twenty-five full page mounted photographs.

The same. Deuxième partie. Quatrièmes et cinquièmes grands crus du Médoc. Same format as above, 103 pages.*

Twenty-three plates.

The author states there were to be four parts, the third and fourth to include wines not classed from Medoc and also white wines, but the above volumes are all that appeared.

There are numerous annotations in English relative to the wines throughout the two volumes.

DANIEL, FLORENCE


First edition 1908, 2d 1915, 3d 1916, 4th 1917, 5th the above.

DANIELL, OLIVE C. [Anon.]


DARLING, EDGAR S. [Anon.]


Illustrated.

DAVENPORT, FLORA LUFKIN


DAVENPORT, LAURA

The Bride's Cook Book; a superior collection of thoroughly tested practical recipes specially adapted to the needs of the young housekeeper, selected and arranged by Laura Davenport. *Chicago, The Reilly and Britton Co.,* [1908]. (15.5 x 22), 265 + 9 pages. Cloth.

Colored frontispiece and illustrations. Nine pages at end blank.

Thumb index.

The Small Family Cook Book, compiled with particular reference to econ-
GASTRONOMIC

BIBLIOGRAPHY

omy in the kitchen and reducing the cost of living. By Laura Davenport... Chicago, The Reilly and Britton Co., [1911]. (15.5 x 20), 256 pages. Cloth.

Frontispiece, plates. Pages 231-256 blank for recipes.

The Ideal Home Cook Book, by Laura Davenport; especially designed for the inexperienced housekeeper. Practical, economical and thoroughly tested recipes proportioned for small families. Chicago, The Reilly and Britton Co., [1913]. (15.5 x 20), 256 pages.

Plates. Pages 231-256 blank.

DAVEY, NORMAN


Frontispiece, plates, illustrations in text.

Treats of the specialties of various houses.

DAVIDIS, HENRIETTE

German National Cookery for American Kitchens. A practical book of the art of cooking as performed in Germany by Henriette Davidis. Compiled and adapted for the United States, according to the thirty-fifth German original, with weights and measures in American equivalents, and an appendix of selected recipes of peculiar American dishes. Embracing also a topically arranged list of over 550 characteristic German dishes in German, with English translation, giving page where these recipes can be found; also a vocabulary of culinary terms in both languages, with full table of contents and indices. Third American augmented and illustrated edition. Milwaukee, C. N. Caspar Co., 1904. In 16 (13 x 19), xl.viii + 563 pages. Cloth.*


Leipzig, C. A. Seemann, 1876. (13 x 19), xvi + 432 pages.


The same, 1897, Frau Hedwig Voss edition, (14 x 20.5), 646 pages. Cloth.

The same, 1901.


Frontispiece, illustrations.

On cover: German-American series, No. 10.

The same, 1898, same format.

Wis., C. N. Caspar, 1897. (13 x 19), 2 + iii-xliv + 520 (i.e. 720) pages. Cloth.

The same, 1911.

Henriette Davidis' practical cook book, compiled for the United States from the thirty-fifth German edition. Containing an appendix of receipts for dishes prepared in styles peculiar to cooking as done in this country. With the German weights and measures according to the American system. Supplemented by an English-German and German-English vocabulary of culinary terms. Milwaukee, C. N. Caspar, 1897. (13 x 19), xlvi + 717 (i.e. 523) pages. Oileth.

Paging irregular, pages 521-523 numbered 715-717.


Colored plates.

DAVIDSON, BLANCHE N., et al.

Our Friends' Recipes, compiled by Mrs. Benjamin Davidson, Mrs. Isaac G. Trauerman, Mrs. Herman Galinsky, Mrs. Emil Marx, assisted by Mrs. Walter Franc, Mrs. Benjamin Schulein, Mrs. Joseph Bolstein. Sioux City, la., Davidson Bros. Co., [1918]. (14.5 x 22), 134 pages. Oileth.

Cover-title: The Best in the West.

DAVIDSON, MRS. HUGH COLEMAN


DAVIDSON, J. E.


DAVIES, FREDERICK and SEYMOUR

Drinks of all Kind, hot and cold for all seasons. By Frederick Davies, author of "Wedding Breakfasts," "Ball Suppers," and other works on cookery, confectionery, etc., and Seymour Davies, late of the Occidental House, Philadelphia, etc. London, John Hogg, n.d. In 8 (12 x 18.5), xix + 151 pages. Cloth.*

The same, but 148 pages. Boards.

DAVIES, HESTER

DAVIES, J.


DAVIES, SAMUEL E.


DAVINI, JOHANNE BAPTISTA


At the end of the first dissertation is the line: Mutinæ IV. Non Martii MDCCXXX.

The full title of the second dissertation:


DAVIS, DAVID I.

The Modern Packing House. A complete treatise on the design, construction, equipment and operation of meat packing houses, according to present American practice, including methods of converting by-products into commercial articles. New Edition Revised, Amplified and Enlarged by David I. Davis. First Edition by the Late F. W. Wilder. For Many Years General Superintendent Swift & Co. Chicago, Nickerson & Collins Co., [1921]. In 8 (15.5 x 23), xii + 3 not num. + 471 pages. Cloth.*

Numerous full page illustrations and diagrams and many cuts in the text.

DAVIS, ELDENE


DAVIS, J. IRVING


Half title, title enclosed in color and black border.

DAVIS, MARY C.

The Cook's Economical Book, compiled and edited by Mrs. Mary C. Davis ... Boston, W. A. Butterfield, [1918]. (15 x 23), 5-104 + 2 pages. Cloth.

Illustrated.

DAWE, W. H.

The Wife's Help to Indian Cookery, being a practical manual for housekeepers. Compiled and edited by W. H. Dawe, assistant secretary to the board of revenue, Northwestern provinces, Allahabad, India. "She riseth also while it is yet night, and giveth meat to her household."—Prov. xxxi, 15. London, Elliott Stock, 1888. In 12 (12.5 x 18.5), viii + 250 + 8 blank pages. Cloth.*

DAWSON, THOMAS

The Good Huswifes Jewell. Wherein is to be found most excellent and rare Devises for Conceites in Cookerie, found out by the practise of Thomas Dawson. Where-
unto is adjoyned sundry approved receits for many soveraine Oyles, and the way to distill many precious waters, with divers approved Medicines for many diseases. Also certain approved points of husbandery, necessary for all Husbandmen to know. Newly set forth with Additions, 1587. Imprinted at London by John Wolfe for Edward White, dwelling at the little North door of Paules at the signe of the Gurne. 1587. In 8 (9.5 x 14), 53 pages + 6 for contents. Leather.

Vicaiere cites an edition 1585; the above is probably the second; Lower (A Book of Simples) cites editions 1596, 1597, 1610.

DAY, SAMUEL PHILLIPS


Frontispiece portrait of Lo Fong Loh, 6 full page plates, ornamental head- and tailstrips and initial letters.

D'AYGALLIERS, P.


DEARTH, NELLIE D.


DEAVER, MARGUERITE


Text printed on one side of leaf only.

The same, revised and enlarged, 1914.

DE BAUDRICOURT, LE SIRE


Numerous illustrations in the text.

The book is rare. A presentation copy by the author to a friend.

DE BOTH, JESSIE MARIE


Cover title: The Times-Star cooking school cook book.


DE BURIGNY, M.


The book begins with the life of Porphyry, following with the translation of his treatise on Abstinence from Animal Flesh, Vie de Plotin, by Porphyry, and Dissertations sur l'Existence des Genies.
DE FREDERIC, M. J. N.

DE GRAF, BELLE
Frontispiece portrait of the author.
The same, St. Charles, Ill., The Universal Press, 1927.
Advertising inserted.

DEHERRYPON, MARTIAL
Paper.*

DÉJEAN, M.
Vicaire cites 1st edition 1753; other editions 1759, 1764, 1777, 1788, and 1801 in 2 vols. All these contain a treatise on Odeurs. He states that the true name of the author was Ant. Hornot.

DELAAGE, Sister EMILienne MARIE
La Gaye Science du Foyer; ou, Recueil de ce qui est le plus utile pour aider à la vie meilleure et moins chère. 200 préparations au moyen desquelles l’homme s’approprie l’usage des productions de la terre ... et les convertit en une substance, qui ... lui fournit une nourriture ... Paris, Librairie d’education nationale, [1931]. (12.5 x 19), 326 pages. Paper.

At head of title: Soeur Delaage.
The work is divided into two books, but has continuous pagination.


DELAGE, HÉLÈNE et GENEVIEVE MATHIOT
Je Sais Cuisinier, par un groupe de corons bleus, sous la direction de Mille. H. Delage et G. Mathiot ... Pres de 2000 recettes ... Paris, A. Michel, [1932]. (12.5 x 18.5), 2 + 3-650 pages. Cloth.
Illustrations in text.
Cover-title: Le Livre sans Rival.

DELCHEER, EUGENE
In 8 (14.5 x 22), 4 lvs. + 2 colored plates + 339 pages. Paper.
A presentation copy from the author to Monsieur de Guetzer.

DELCOURT, PIERRE
The book is divided into two parts; the first treats of alimentary products; the second of commercial, pharmaceutical, etc.

DELESSERT, B. et A. P. DECANDOLLE
Sur les fourneaux à la Rumford, et les soupes économiques. Paris, Chez Laloil,
Chez Magimel, an VIII [1800]. In 8 (13 x 21), 40 pages + 1 folding plate. Paper.

DE LEYRER
La Regina delle cuoche. Cucina Scelta e Casalinga per sani ed ammalati breviario pratico di cucina per le buone madri di famiglia e per chi vuole diventare un’abile cuoca. Dietetica speciale e consigli medici piccolo archivio di scoperte utili alla casa e medicina pratica. Istruzioni di Pasticceria, Confetteria, Conserve, Liquori ecc. del Prof. de Leyrer, coadivutato da un ex cuoco del grandioso Restaurant Brabant di Parigi. Milano, C. F. Manini, [1882]. In 12 (14.5 x 21), 270 pages. Cloth.*

DÉLIÉE, FELIX J.
The Franco-American Cookery Book or how to live wisely every day in the year, containing over 2000 recipes. By Felix J. Déliée, caterer of the New York Club; ex-Chef of the Union and Manhattan Clubs. A new treatise, containing 365 different bills of fare, giving concise instructions how to properly prepare and serve all kinds of domestic and foreign culinary provisions in every way for each succeeding season, and mostly convenient for private families, clubs, restaurants, hotels, etc. Seventh edition, revised, with illustrations. New York and London, G. P. Putnam’s Sons, 1884. In 8 (14 x 23), IV + 1 leaf + 626 pages. Cloth.*

The menu for a dinner for eight for each day in the year is given, followed by the recipes. At the end is a glossary of terms.

DELILLE, J.

DE LONG, WILLARD W. and BELLE D.
Seattle home builder and home keeper, by W. W. De Long and Mrs. W. W.


DE LOUP, MAXIMILIAN

DELVAU, ALFRED

[DEMACHY et PONTEAU]

De la Cuisine et de l’Office occupies pages 172-212.

The book is anonymous, but Thiebaud lists the above as the authors. It is autographed by Lottin Jr.

DEMING, O. L.
Science and Experiment as Applied to Canning. Edited by O. L. Deming of the “Canner and Dried Fruit Packer.” Chicago, Sprague Canning Machinery Co.,
DENMAN, JAMES L.

DENNIS, ANNIE E.
world; a compendium of the nation’s greatest city; and a guide for the great army of home-builders. By Frank A. De Puy, A.M. *New York, Eaton & Mains, 1900. In 8 (12.5 x 18.5), 400 pages. Cloth.*

Frontispiece and seven other full page illustrations.

DE RIVAZ, EVELYN


DERODE, M. L.


This is a report of the jury of the *Exposition Universelle Internationale de 1900 a Paris.*

DERYS, GASTON


DE SALIS, MRS.

Oysters a la mode or the Oyster and over 100 ways of cooking it, to which are added a few recipes for cooking all kinds of shellfish. By Mrs. De Salis, authoress of “Savouries a la mode,” etc. *London, Longmans, Green, and Co., 1888. In 8 (12 x 17), xi + 68 pages. Boards.*

Second edition.

Dressed Game and Poultry a la mode, 1888. 79 pages.*

Dressed Vegetables a la mode, 1888. 85 pages.*

Sweets and Supper Dishes a la mode, 1888. 80 pages.*

Edition 1892.

Puddings and Pastry a la mode, 1889. 70 pages.*

Savouries a la mode, 1889. 55 pages.*

Cakes and Confections a la mode, 1889. 61 pages.*

Drinks a la mode, Cups and Drinks of every kind for every season, 1891. 100 pages.*

Gardening a la mode, 1895. 119 pages.*

The above works are in a series and uniform in format.


Title in red and black.


DESILYONS, JEAN

Discours Ecclesiastiques contre le pa
ganisme des Roys de la Feve et du Roy-
Boit, Pratiqués par les Chrétiens charnels
en la Veille & au Iour de l’Epiphanie de
N. S. Iesvs-Christ. Par M. Jean Desilions,
Prestre Docteur de la Maison & Société de
Sorbonne, Doyen & Theologal de l’Eglise
Cathédrale de Senlis. A Paris, Chez Guil-
laume Desprez, rue Saint Iacques, à S.
Prosper, m.dcl.xiv. In 12 (8 x 14.5), 32
lvs. not num. + 64 pages 1st discours; 60
pages 2d discours. Calf.*

The book is divided into two parts, in the first
discourse, the author, a doctor of the Sorbonne,
and Dean of the Senlis Cathedral, violently op-
poses the ceremonies of the *Roys de la Feve et du
Roy-Boit* and establishes that the eve of the Epip-
any, like other fêtes, was consecrated to prayer
and not to joy and banquets. In the second dis-
course he seeks to reform the rejoicings and to
suppress the feast as an orgy, resembling the Saturnalia of the ancients.
A second edition, 1670, contains much original matter.

DESNOSTERRES, GUSTAVE

The work is divided into ten chapters, followed by an appendix and a bibliographical notice in which is given less known works of la Reynière and the journals in which they appeared. Vicaire states that there is a portrait of la Reynière in the work, but there is none in this copy nor any indication that there ever was, as the book is in perfect condition.

DESNOWERS, FERDINAND
In 12, 72 pages. Paper.*

DES OMBIAUX, MAURICE

Title page in red and black, titles and chapter initials in red.
Only 200 copies of luxe printed; this is No. 19.


Only 500 copies printed on English paper; this is No. 219.


Half title. Colored frontispiece.
Only 400 copies printed; this is No. 139.


Half title. Etched frontispiece.
Only 400 copies printed; this is No. 81.

Le Nobiliaire des Eaux-de-Vie et Liqueurs de France. Maurice Des Ombiaux.

Title page in red and black, chapter initial guide-letter in red.
Only 550 copies printed; this is No. 90.


[DESSALEURS]

Vicaire states that the author of this anonymous plaquette, that appeared in 1729, is Dessaleurs the elder, son of the Ambassador to Constantinople. The author scoffs spiritedly against the preliminary discourse in “Les Dons de Comus” in which a supposed French cook writes fluently of history, metaphysics, and general science. The discourse in question is said to have been written by two Jesuit priests.

Bound with the Lettre are six other brochures of the same period, but not of gastronomic interest.

[DESTAMINIL]
Le Cuisinier français perfectionné, contenant les meilleures prescriptions de la cuisine ancienne et moderne. Précédé de notions sur le service, de menus divers, d’un vocabulaire des termes et des ustensiles en usage pour la cuisine, l’office et la cave, de l’art de découvrir et de servir à table, etc.; suivi de l’art de conserver les substances alimentaires, d’un Traité des altérations et des falsifications des substances solides et liquides employées dans l’économie domestique, des aliments dangereux et nuisibles, des empoisonnements
par les champignons, les moules, le vertede-gris; de l’asphyxie par la vapeur du charbon, etc. Paris, B. Renault, 1844. In 8 (13 x 21.5), 368 pages.*

The author’s name and the place of publication do not appear, but are evidently unintentional omissions, as Vicaire’s copy of the same date has both.

This is the first edition, the second 1845; these followed by many reprints to 1861.

DETLEFS, EDWARD
A Little Book of practical cookery, by Herr Edward Detlefs... Danville, Ill., n. pub., 1900. (12 x 18), iii + 5-72 pages.

DEVAUx, PAUL

At head of title: Maurice & Germaine Constantin-Weyer.

DE VOE, THOMAS F.
The Market Assistant, containing a brief description of every article of human food sold in the public markets of the cities of New York, Boston, Philadelphia, and Brooklyn; including the various domestic and wild animals, poultry, game, fish, vegetables, fruits, etc., with many curious incidents and anecdotes. By Thomas F. De Voe, author of “The Market-Book,” etc. New York, Hurd and Houghton, 1867. In 8 (12 x 19), 455 pages. Cloth.*

Frontispiece an engraving of the shop of the author, showing a butcher incongruously attired in a tall dress hat and butcher’s apron, cutting a rib of beef. Numerous illustrations in the text.

DE WOLFE, ELSIE [Lady Mendl]

Half title, frontispiece the author’s dining room, 6 other plates.
Contains menus suitable for luncheons and dinners; also recipes.

DICKEY, ELLEN ROSE
Frontispiece portrait of the author.

DIGBY, KENELM
Two Treatises, By the Honourable and truly Learned Sir Kenelm Digby Knight. The one, Of Choice and Experimented Receipts in Physick and Chirurgery; as also Cordial and Distilled Waters and Spirits, Perfumes, and other Curiosities. The other, Of Cookery, With several ways for Making of Metheglin, Sider, Cherry-Wine, &c. Together with Excellent Directions for Preserving, Conserving, Candiying, &c. Published by his Son’s Consent. London, Printed for H. Brome at the Star in Little Britain, 1669. 2 vols. in 1. In 8 (9.5 x 14.5). Contemporary sheepskin.*


Title of first treatise:
Choice and Experimented Receipts in Physick and Chirurgery, As Also Cordial and Distilled Waters and Spirits, Perfumes, and other Curiosities. Collected by the Honourable and truly Learned Sir Kenelm Digby Kt. Chancellour to her Majesty the Queen Mother. Translated out of several Languages by G. H. London, Printed for the Author, 1668. Dedication 3 pages not num. + 308 + 6 lvs. for table + 1 page for advertisement.

Title of second treatise:
The Closet of the Eminently Learned Sir Kenelme Digbie Kt. Opened: Whereby is Discouered Several ways for making of Metheglin, Sider, Cherry-Wine, &c. Together With Excellent Directions For Cookery: As also for Preserving, Conserving, Candiying, &c. Published by his Son’s Consent. London, Printed by E. C. for
H. Brome, at the Star in Little Britain, 1669. 2 pages not num. + 312 + 11 not num.

Oxford cites 2d edition 1675; the 3d edition is 1677.


Frontispiece portrait of Sir Kenelm Digby from the painting by Van Dyke at Windsor Castle.

DILLIGER-STRAFER, E.


Illustrations in text and 12 colored charts.

DINAUX, ARTHUR et GUSTAVE BRUNET


The work is a mine of information on the societies; information so often difficult to obtain.

DINGENS BROTHERS


Advertising interspersed.

DOBBS, ETHEL MAY


List of books for reference pages xiii-xiv.

DOBSON, ELIZABETH

Cookery as it is now in use in Great Brittain and Ireland. To which is Added Bills of Fare for every season in the year. Elizabeth Dobson, 1735. Ms. (20.5 x 31), 44 lvs. + 6 pages of index. Paper.*

Manuscript neatly written in a legible hand. Has three pages with bills of fare, indicated by diagrams, for midsummer, spring, and winter.

DODD, MARGARET E.


This is one of the texts of the Library of Home Economics.

DODDRIDGE, AMELIA


Plates.

DODDS, SUSANNA W.

Health in the Household; or, Hygienic Cookery. By Susanna W. Dodds, A.M., M.D. Sixth edition. St. Louis, S. W. and M. Dodds, 1901. In 8 (12.5 x 19), xiii + 603 pages. Cloth.*

Copyright 1883.

DODS, MISTRESS MARGARET

[Mrs. C. J. Johnstone]

The Cook and Housewife’s Manual: A practical system of modern domestic cookery and family management; containing a
GASTRONOMIC

compendium of French cookery, and of fashionable confectionary, preparations for invalids, a selection of cheap dishes, and numerous useful miscellaneous receipts in the various branches of domestic economy. The sixth edition, revised and enlarged: to which is added, a comprehensive treatise on domestic brewing. By Mistress Margaret Dods, of the Cleikum Inn, St. Ronan’s, Edinburgh, Oliver & Boyd; London, Simpkin, Marshall & Co., 1837. In 8 (10.5 x 18.5), 491 pages. Three-quarters leather.*

Oxford cites 1st edition 1826, 2d 1827, 4th 1829, 7th 1842, 8th 1847, 10th 1854, 11th 1862. The 5th edition is 1831.

DOENNIG, M. und E.


Frontispiece.

DOLBENS, LADY [ELIZABETH]

Cookery manuscript of the 17th century. A Manuscript Volume of Cookery and Medical Receipts by Lady Dolbens, daughter of the Earl of Digby, with some other similar receipts in a later hand. 1690-1790. In 4 (18.5 x 24), 186 pages. Green vellum, embossed and decorated in gilt.*

The receipts are classified under Cookery, Wines, Preserving, and Physick with unclassified later additions.

Heading the receipts on the first page is: “The Lady Dolbens Advice to her Niece.” In a different hand in the margin is written: “Lady Dolben was a Daughter of the Earl of Digby whom’ Name was Elizabeth & whom Sr. John Dolben Married.”

The writing is rather large, legible, and with bold flourishes in the titles of the receipts.

DOLBY, RICHARD


Saltkeld cites an edition of 1832, and Oxford one of 1833.

DOMÉNECH, IGNACIO

La Pastelería Mundial y Los Helados Modernos es la obra de pastelería y helados más completa que se conoce en España y América. Contiene cerca de 2000 fórmulas explicadas para confeccionar exquisitos y elegantes trabajos y más de 300 ilustraciones, compuesta por Ignacio Doménech. Los ramilletes, El decorado en Pastelería, Confituría, Bombones, Petits Fours, las piezas montadas, los pasteles pequeños, las cremas, las gelatinas, las frutas, los helados, las pastas secas, los mazapanes, los pudings, refrescos, etc. Madrid, Imprenta Helénica, [1912]. In 4 (16.5 x 24), viii + 1 lf. + 530 pages. Cloth.*

Frontispiece portrait of author, dated 1913, portraits, plates, illustrations in the text.


DONAHEY, MARY DICKERSON

DONATI, ANTONIUS


Engraved design in middle of title page, and the same on the verso of the blank leaf at the back. An engraved initial letter at the beginning. A rare work on the different species of manna.

DONIES, J.


At the end, under the chapters on the industrial features, are 17 illustrations in the text.

DONNAN, MRS. WILLIAM S.

[Anon.]

A Collection of Virginia Recipes. Richmond, Va., Whittet & Sheppardson, 1890. (12 x 17), 87 pages.

DONNELLY, ACHSA P. and JANET P. TOURTELLOTTTE


Recipes consist mainly of the combinations used for ladies’ entertainments.

DONNELLEY, NAOMI A. [Anon.]


Bound with:

The Lakeside Cook Book No. 2; A manual of recipes for cooking, pickling, and preserving, and other useful information for the Housekeeper. By N. A. D. Chicago, Donnelley, Gazette & Lloyd, 1878. 47 pages.


DONELLY, ANTOINETTE


Nine full page plates showing reducing exercises.

D’ONOFRIO, G.


A manual for professional preservers of food.

DONOVAN, MICHAEL


Engraving on title page of each volume, signed by H. Corbould, artist, and E. Finden, engraver.
DORAN, DR. JOHN
Table Traits with Something on Them.
Lincoln cites an American edition 1855.

DORAN, ROXANA BROOKS
Illustrated with silhouette portraits.

DORNBLUTH, OTTO
First edition 1877.


DORNIGER, MARIE
Frontispiece, illustrations.

DOSQUET, WILHELM

DOUARCHE, LÉON
Premier Congrès International du Raisin et du Jus de Raisin de Tunis.

DOUET-D’ARCQ, M. L.
An important collection on the expenses for the table of the kings of France, containing details of contracts with domestics, tithes on kitchen, pantry, wine-cellar, and fruitery supplies.

DOUGLAS, ELIZABETH

DOUGLAS, ROBIN
Comments on restaurants and menus.

DOUGLAS, WILLIAM & SONS
Douglas’s Encyclopaedia. A Book of Reference for Bacon Curers, Bacon Fac-
GASTRONOMIC BIBLIOGRAPHY

1715-1786, and numerous full page and other illustrations in the text. Facsimile of a map of Boston by Capt. John Bonner, 1722, at the end.

DRAPER, LYMAN C. and W. A. CROFFUT


Frontispiece a picture of a dwelling house with plans below.

The beverages and cookery comprise pages 604-608.

DREWS, GEORGE J.

Unfired Food and Tropho-Therapy (food cure). By George J. Drews, A.D., D.C., N.D. Designed for mothers, students and doctors. A complete treatise on the use of unfired food for the cure and prevention of disease. Five volumes in one. Part one—unfired food combinations... 360 recipes. Part two—materia alimentaria... the chemistry of food. Part three—tropho-therapy... cause and cure of disease. Part four—hygienics... promiscuous subjects. Part five—alimentary botany, source and description of food. Fifth edition, revised. Chicago, Ill., Dr. George J. Drews, [1912]. In 8 (15.5 x 22), 311 + x pages. Cloth.*

Frontispiece portrait of author, numerous illustrations and tables.

DREXEL, THEODOR

Catalog der Kochbücher Sammlung von Theodor Drexel. Als Manuskript gedruckt.
The verso of the false title has a bibliography of the works consulted by the author, followed by a portrait of the author. Eighteen full page illustrations. First edition 1869.

DRUMMOND, J. C.

Diagrams, tables.

DRURY, JOHN

Title page illustration in red. Gastronomic map of Chicago on verso of front cover and recto of first page; also on verso of last page and recto of back cover.

The work is a guide to the eating places of Chicago, with chapters on menus, tipping, etc. The format is similar to that of the companion volume, “Dining in New York.”

DUBIEF, L.-F.

Vicaire cites second edition 1887, and first 1877; the latter must be a second printing of the above.
DUBOIS, MAURICE


This is one of 50 special copies.

DUBOIS, O.

Traté théorique et pratique des aliments et des boissons, ouvrage indispensable à consulter pour vivre longtemps et bien se porter contenant: la définition, les propriétés et la classification des aliments et des boissons; l'explication des phénomènes de la digestion et de la nutrition; la description des maladies causées par l'usage ou abus des aliments et des boissons, avec l'indication de ce qu'il faut faire pour guérir ces maladies d'une manière prompte, certaine et peu coûteuse, et des régimes à suivre en cas de maladie.

Par O. Dubois, docteur en médecine, etc. Paris, chez l'auteur, n.d. In 12 (10.5 x 17), 155 pages + 159-166 supplement. Paper.*

DUBOIS, URBAIN


Engraved frontispiece, numerous illustrations in the text.
Vicaire cites 2d edition 1869, 3d 1872, 4th 1882.

Artistic Cookery. A Practical System suited for the use of the Nobility and Gentry and for Public Entertainments. With eighty engraved plates: by Urbain Dubois, chef de cuisine of their Majesties the King and Queen of Prussia; author of "Cuisine Classique" and "Cuisine de Tous les Pays." London: Longmans, Green and Co., 1870. In 4 (23.5 x 31), lvi + 244 pages. Cloth.*

Title page in red and black. Facing the dedication is an engraving of a bas-relief of the heads of the King and Queen of Prussia to whom the book is dedicated. Two plates show a dining table with service à la Française and service à la Russe. The plates following show the dressed dishes, these forming an exposition of formal and high-class cookery in themselves.


An important work demonstrating the extent, scope, and artistry of the French cuisine.
First edition 1872-1874.


Illustrated.
Vicaire, in estimating the work of Dubois, says that the name of Dubois will pass to posterity like those of Menon, Carême, and Gouffé.

La Cuisine d'Aujourd'hui École des Jeunes Cuisiniers. Service des déjeuners


Title page in red and black.


DUBOIS, URBAIN et EMILE BERNARD


DUBOCHET, A.


Twelve plates consisting of portrait of Rabelais from an ancient picture, 3 plates of views, and 8 plates of facsimiles of autographs of Rabelais.

Luxurious printing, headbands, ornamental initials, and parchment inner cover. Bound by Pierpont. Only 272 copies privately printed; this is No. 266.

Chapter consecrated to garum, including its history, a Latin and French recipe, and a piece composed by Rabelais in honor of the sauce.

DUBOURG, ANTONY

Dictionnaire des Ménagers. Paris, 1836. 2 tomes in 1 vol. in 4; part 1, 491 pages; part 2, 519 pages.

DUBUSSON

L'Art du Limonadier. Extraits des meilleurs auteurs qui ont traité de la distillation, et principalement de Dubuisson; Contenant la manière de préparer les Bavaroises, le Cachou, le Café, le Chocolat; de former les conserves de Roses, les Crèmes et Fromages glacés, de distiller les Eaux odoriférantes; de procéder à la confection des Elixir, des Essences, des Emulsions, des Huiles, des Extraits; de confire les Fruits à l'eau-de-vie et au sucre; de composer l'Hydromel, les Liqueurs aqueuses, (spécialement la Limonade) les rafraîchissantes, les spiritueuses, les Ratafias; de faire des Louche, des Pastilles, des Pâtes, des Sorbets; la Teinturerie, principalement de Thé; et les Vins artificiels. Ouvrage utile, non seulement aux Limonadiers, aux Distillateurs; mais à tous les Économies et Pères de famille. A Paris, Chez Galland, An xii-1804. In 8 (13 x 21), 294 pages. Paper.*

The work is valuable as it is treated scientifically for the period.

Vicaire cited 1st edition 1779; 2d 1788.

DUCHEMP, HENRY et ALBERT JENNING


DUCHARDON, L.


DUCKWALL, EDWARD WILEY


This first edition of the work of Duckwall is very rare. It is the first general work on the bacteriology of canning.


Illustrations number 187, and are mostly from photomicrographs.

This treatise anticipated much present-day work.

DUFF, SISTER LORETTA BASIL


Illustrations in text.

DUFFIELD, MARY B. and ISABELLA G. D. STEWART


DUFOUR, L'ABBÉ VALENTIN


Title page in red and black.

Following the French translation is the Latin
text: *De interdito carnis equinae evi dissertatio historica.*

Only a small number printed on laid paper. Copy No. 5. Rare. A presentation copy, signed by the Abbe Dufour.

**DUFOUR, PHILIPPE SYLVESTRE**


Frontispiece and three other full page engravings; 4 engraved headbands, those on pages 1, 223 and 305, and initials, identical. The title page in black and red with printer's device. Dedicated to Monsieur le chevalier Vulon, signed Sylvester Dufour. The *Attestation* is dated: *A Lyon le 10, de May 1684,* signed Falconet Fils. At the end of the *Privilege* is the statement: *Achieve d'imprimer pour la premiere fois le 30. Septembre 1684.*

This copy has the bookplate: "Ex-Libris archi-Commendæ Viennensis ordinis Teutonici. Ab archi-Commendatore Carolo Borromeo S. R. I. Comite de Collredo a Walsee et Mels. Collectis."


The engravings consist of a frontispiece and three folding inserts, pages 15, 193 and 259. The engraved headbands and initials of the first edition are replaced by smaller ones of no significance.

This edition reprinted at Lyon, 1688, and a 3d 1693, at La Haye.

In the preface the author states that about 12 years previously a Latin manuscript on coffee had been translated and printed by him, as coffee was becoming the mode. This work was so successful all copies sold in less than a month, that after much research he wrote a new one to which he added discourses on tea and chocolate, the only thing in common with the Latin translation being the name, all else being original with himself. He states, as a merchant and negotiating with others doing business in the Levant, he had become familiar with the subject.

In a work on the same subjects, 1671, in the letter to the reader, appears the name "Jacob Spon, medecin lyonnais," which would seem to indicate that Dufour and Spon were the same person.

On the verso of the frontispiece of this [above] second edition is written in pencil, but so dim with age as to be scarcely legible: "Ph. S. Dufour epieiter droguiste à Lyon. J. Spon qui etait ami de Dufour a donné une traduction latine de son ouvrage." This would indicate two separate persons.

Vicaire discusses this question of identity with more background and documentary evidence.

Vicaire cites in addition to the two French editions in 1685, a Latin translation with the title: *Tractus Novi de potu caphe, de Chiniensum the, et de chocolata. Parisii, P. Muget, 1685.* In 12. This was reprinted 1699.

The Manner of Making Coffee, Tea, and Chocolate. As it is used in most parts of Europe, Asia, Africa, and America. With their Vertues. Newly done out of French and Spanish. *London: Printed for William Crook at the Green Dragon without Temple Bar near Devereaux Court, 1685.* (8 x 14), 4 1vs. not num. + 152 pages. Calif.*

Bound with it:

* A Curious Treatise of the Nature and Quality of Chocolate. Divided into Four Parts. In the first whereof is declared what Chocolate is; and more particularly of the quality of Cacao, and all the other In- gredients. In the Second is shewn the quality that results from that Composition. In the Third is taught how to make it, and how many waies the West Indians use it and which of them is the most
The work by Dufour upon coffee, tea, and chocolate is a classic. It is the standard reference for the early history and methods of preparation. Frontispiece, 1685.
CHOCOLATE

The classic picture of cacao from which chocolate is prepared.

Novi Tractatus de Potu Caphè; de Chimnium Thé; et de Chocolata; à D. M. Notis illustrati. Genevæ, Apud Cramer & Perachon, 1699 (?). In 12 (7.5 x 15), title + 4 pages not num. + 188. Old vellum.*

Three engraved plates, same as those in the 1685 edition.
The numerals for the year of publication are illegible; a former owner has written in pencil MDCCXXIX (?) which is not the combination printed, as that consists of only six letters with what appears as an L written in. In the Bibliopola Lectori Salutem the name D. D. Jacobus Spanius, Medicus Lugdunensis occurs. This with the index, precedes the engraving and the text. Vicaire gives the date of publication 1699.

DUFournet, M.

Dujardin, J.

Many illustrations from old prints.

DUlAC, ÉDOuARD

Forty-six outline maps in the text, showing location of the places mentioned.

Dull, Henrietta Stanley

Dumas, Alexandre

Frontispiece portrait of Dumas, and a portrait of D. F. Vuitlent, both engraved by Raion.

Preceding the dictionary are "quelques mots au lecteur," 2 pages on "une cuisine modèle," and a long "lettre à Jules Janin." Following these are "Calendrier gastronomique par Grimod de la Reyniere," and "Encore un mot au public," all occupying 106 pages.

This is the last work of Dumas, who died before it was published. A copy, now owned by Frank H. Douthit, has the statement: "De la Bibliothèque du Comte de Chambrord (Henri V de France, Duc de Bordeaux). Né en 1820." The book is bound in green morocco, gold fleur de lis in corners, and crest of King with Henri V on front cover.


In this sketch Dumas tells that he could do his own cooking even under primitive conditions, as his mother did hers, but that she was the daughter of the maître d'hôtel for the Duc d'Orléans, and had inherited her father's recipes.

Petit Dictionnaire de Cuisine par Alexandre Dumas. Paris, Alphonse Lemerre,
MDCCCLXXII. In 18 (12 x 18.5), III + 819 pages. Cloth.*

Preceding the dictionary in "Un mot au public," Dumas states that the work was to be "le couronnement d'une oeuvre litteraire ou cing cents volumes." At the end of the volume are menus for different occasions.

DUMAS, F. G.


Foreword by Fulbert Dumontel, menus for each month, many illustrations full page and in the text; a list of restaurants with their principal dishes, table of articles, illustrations, and authors.

DUMONT, ÉMILE


Frontispiece in color, numerous illustrations in the text.

DUNCAN, DANIEL

La Chymie Naturelle, ou l’Explication chymique et mécanique de la Nourriture de l’Animal, Par Daniel Duncan Docteur en Médecine de la Faculté de Montpellier. Imprimé à Montauban, & se vend, à Paris, Chez Laurent D’Houry, M. DC. LXXXIII. In 12 (9.5 x 15.5), 31 pages not num. + 339. Vellum.*

The book is divided into two parts: the first on the external preparation of food; the second on the changes which follow its entrance into the body.

A sonnet by De Bilieres follows the preface:
Selon Descartes, qui raisine
Sur tous les Esprits les plus forts
Dans la connaissance des corps,
Notre corps n’est qu’une machine.

C’est ainsi qu’il le determine,
Contemplant ses divers ressorts
Disposes dedans & dehors
D’une façon toute divine.

Duncan, tu passes plus avant
Que cet ingénieux Scavant,
Dont on revoit la mémoire;
Quad tu dis que Dieu de sa main
A bati dans le corps humain
Un merveilleux Laboratoire.

DUNCAN, FRANCES

Home Vegetables and Small Fruits, Their Culture and Preservation. By Frances Duncan, Member of Council, etc. Illustrated. New York; Charles Scribner’s Sons, 1918. In 8 (12.5 x 18.5), xiv + 193 pages. Cloth.*

Frontispiece and seven other full page and other illustrations in the text.

DUNHAM, EDITH


The title alone appears on the title page in the manner of the earliest books. The preface states the motives in assembling the recipes, “haggled, borrowed and inherited” was to secure “financial aid for the Passavant Hospital; and to pay tribute to Mrs. Joseph Coleman.”

DUNLAP, LINA


Title in red and black, recipe titles in red.
Treats of beverages, salads, sandwiches.


Format as above.
Treats of breads, cakes, pies.


Format as above.
Treats of soups, meats, vegetables.
DUPIN, PIERRE


Frontispiece portrait of author.

DURAND, C.


The following statement occurs on page xii: Petit poème composé pour l'éloge de Durand, premier Traiteur de Nimes, et insere au Journal du Gard, le 5 janvier 1810. Ce sujet, mis au concours, fut chanté par beaucoup de gens a talent; le petit comité, choisi pour juger les divers morceaux, dona la palme au suivant.

Durand's signature appears opposite the title page.

Vicaire states this first edition is not common.


The 8th edition, 1863, has the same title as this, the 9th edition.

DURAND - LEFEVBRE, MME.


DURAND, M.


DURANTE, CASTOR

Il Tesoro della sanità, Di Castor Durante da Gualdo, Medico, & Cittadino Romano. Nel quale s'insegna il modo di conservar la Santità, & prolongar la vita, Et si tratta della Natura de' Cibi, de' rimedi, & de' nocumenti loro. Con la tavola della cose Notabili. In Venetia, Appresso Lucio Spineda, MDCL. In 8 (9.5 x 15), title + 7 lvs. not num. + 270 pages. Vellum.*

The second leaf has a portrait on the lower half, evidently that of the author, on the verso of which is the dedication “All' illustriss et eccelentiss. Signora, La Sig. Donna Camilla Peretta.” This occupies three pages, is dated “Di Roma li 20 di Luglio, 1566,” and signed, Castor Durante. There are 4 ornamental headbands, 2 tailpieces, and many ornamental initials. Some of the chapters begin with a stanza, and some end in inverted cone form.

The book treats of various foods: meat, fish, legumes, fruits, condiments, wine, etc.

Vicaire cites editions: 1st 1566, in Bergamo; 1596, in Venetia; 1612, in Rome; the present edition he mentions, but had not seen.

Editions: Roma, 1586; Venice, 1588, 1589, and 1603—these 4 listed in catalogues.

DURET, E.


Four outline sketches on the cuts of meat.


DURKEE, E. R. & CO.

DUTAUD, HANNAH CAREN

DUTHIE, R. J.

DUTTON, ANNE MARY
Manuscript Cookery Book, 1800. (18.5 x 24), 151 pages, then the book reversed + 36 + 3 pages index + 90 pages. Boards.* “Anne Mary Dutton 1800” on verso of front cover. Contains cookery recipes and medical prescriptions, many of which are credited to various persons.

DUVAL, GASTON

DU VERGER, FRANCOIS-GUISLIER
Traité des Liqueurs, Esprits ou Essences, et la manière de s’en servir utilement. Par François-Guislier Du Verger, Maître distillateur en art de Chimie à Paris, établi à Brusselle. A Louvain, Chez Guillaume Struykwant, a la Lampe d’or, mcccxxviii. In 12 (8.5 x 15), title + 12 lvs. not num. + 169 pages + 7 not num. Calf.* The approval decree by the Faculty of Louvain follows the text, dated Dec. 16, 1726.

DWELLE, CARRIE E.

DWIGHT, HENRIETTA LATHAM

DWYER, ELEANOR and VINCENT
Carving was developed among the Japanese coincident with the Europeans. A cookbook published in 1642 has one hundred and fifty pages of illustrations.

Eales, Mary

Mrs. Mary Eales’s Receipts. Confectioner to her late Majesty Queen Anne. London: Printed by H. Moore in Black-Fryers, and to be had at Mr. Cooper’s at the Three Pigeons the lower End of Bedford-Street, near the New Exchange in the Strand, 1718. In 12 (10.5 x 17). Contents 3 lvs. + 100 pages. Old leather.*

Original edition. Ornamental strips separate the recipes.

Oxford states there were two reprints in 1733, one with the title changed to “The Compleat Confectioner!”, a second edition “corrected, with additions,” 1747; a fifth edition, 1753. There is also an edition 1742, with a second part giving a few pages on the cooking of fish and meat and a long section on brewing and wine making.

Earl, Ethel


The directions are for persons of limited means but refined taste.

An edition 1892.

Eaton, Mrs. Mary


Frontispiece and five full page plates.

Eaton, Mrs. Mary

The Cook and Housekeeper’s Complete & Universal Dictionary; Including A system of Modern Cookery in all its various Branches, adapted to the use of Private Families. Also a variety of Original and Valuable Information, relative to Baking, Brewing, Carving, Cleaning, Collaring, Curing, Economy of Bees, ... of a Dairy, Economy of Poultry, Family Medicine, Gardening, Home-made Wines, Pickling, Potting, Preserving, Rules of Health. And every other Subject connected with Domestic Economy. By Mrs. Mary Eaton. Embellished with engravings. Bungay: Printed and published by J. and R. Childs, 1823. In 8 (13.5 x
20.5), xxxii + 495 pages. Three-quarters leather.*

Frontispiece portrait of the author and four full page engraved plates. One of the two title pages is engraved, and differs from the second only in having the date 1822, and omission of mention of the engravings.

ECCLES, ANNA K.

Seven full page plates of kitchen utensils with the advertising matter conspicuous on some of them.

EDDEN, HELEN

Frontispiece showing an old kitchen, amusing small sketches throughout, all in brown. Included are some Irish, Scotch, and Welsh dishes.

EDDINGTON, JANE

Illustrations.

EDDY, WALTER H.

Tables, analyses.

The Nutritive Value of the Banana; report of researches conducted and supervised by the Institute of Practical Arts Research, laboratory of physiological chemistry. New York City, Teachers College, Columbia University, 1933. (15 x 22.5), 37 pages.

Diagrams, bibliography.

EDGEWORTH, MARY L.

EDLIN, A.
A Treatise on The Art of Bread-Making. Wherein The Mealing Trade, Assize Laws, and every Circumstance connected with the art; is particularly examined. By A. Edlin, London: Printed by J. Wright, St. John's Square, for Vernor and Hood, Poultry, 1805. In 12 (11 x 18.5), xxiv + 216 pages + 5 folding plates at end. Boards.*

The work is dedicated to Benjamin Count Rumford.

EDMUNDS, JOSEPH
Curries: and how to prepare them. Recipes by some of the most eminent chefs de cuisine, including E. Francatelli (late chef de cuisine to H.R.H. the Prince of Wales), and C. Herman Senn (Hon. Director of the Universal Cookery and Food Association). Compiled by Joseph Edmunds. London: The Food and Cookery Publishing Agency, [1902]. (10.5 x 16), 82 pages. Cloth.

Frontispiece. Illustrations.

EDWARDS, EDWIN

The title page in red and black, and the pro-
spectus and index are printed; the dedication in
floral border, the illustrations with the narrative
of journeys to the inns, are etched and printed
on parchment paper.

Old Inns etched by Edwin Edwards.
Second Division—Eastern England. Lon-
don, 1880. Title + 2 lvs. for Introduc-
tory Note and Index of etchings + 53 lvs.
of etchings. No. 76.

Uniform with First Division, but no narrative
of journeys.

Old Inns etched by Edwin Edwards.
Third Part. London, 1881. Title + 2 lvs.
for Introductory Note and Index + 25 lvs.
of etchings. No. 67.

Uniform with Second Division. (39.5 x 46).
Cloth, title and date in gilt. M. A. Delatre,
printer for the three parts.
The three parts in artists' brown paper, bound
in one volume.

As stated by the artist in the prospectus to the
first division, his intention was to have four divi-
sions for England and Wales—east, west, north,
south—each to have two parts, containing not
less than fifty sheets to each part. Two hundred
and fifty sets were to be printed, but this number
was reduced to one hundred and fifty, the num-
ber of each set marked in the order in which the
sheets left the press, the plates then destroyed or
re-embossed to serve again.

Unfortunately the artist was unable to com-
plete the work, and his wife, E. Ruth Edwards,
who had worked with him, arranged the second
and third parts, after his death. Both the artist
and his wife are unstinted in their praise of the
part done by M. A. Delatre.

EDWARDS, MRS.

Mrs. Edwards' Cookery Book: Recipes,
preparing, cooking, things in season, bills
of fare, ball suppers, savouries, cakes, ices,
drinks, invalid cookery, vegetables, etc., etc.
London, T. Werner Laurie Ltd., n.d. [1913].
In 8 (14 x 21), viii + 303 pages.
Cloth.*

EDWARDS, PERMELIA

The Table and Its Service; an encyclo-
pedia of its full requirements, service and
supply; what to eat, what to buy, how to
cook, how to serve . . . By Permelia
Edwards . . . Spokane, Wash., n. pub.,
[1905], (21 x 18), 2 + 7-488 pages.

Blank leaves at end.

EDWARDS, CLARENCE E.

Bohemian San Francisco, its restaurants
and their most famous recipes. The ele-
gant art of dining. By Clarence E. Ed-
words. San Francisco, Paul Elder and
Company, 1914. In 8 (14 x 20), xiv
+ 138 pages. Cloth.*

Frontispiece the old Cobweb Palace at Meiggs' Wharf.
Printed on bister colored paper, the subject in
red, and with insets. The binding is equal to the
text; both are distinctive.

EFENDI, TURABI

Turkish Cookery Book. A collection of
receipts, dedicated to those royal and dis-
tinguished personages, the guests of His
Highness the late Viceroy of Egypt, on
the occasion of the banquet given at Wool-
wich, on board His Highness's yacht the
Faiz-Jehad, the 16th July, 1862. Com-
piled by Turabi Efendi, from the best
Turkish authorities. London, n. pub.,
[1864]. In 8 (11.5 x 18), vii + 82 pages.
Cloth.*

The upper half of the title page is in Turkish
characters.

EHERET, ARNOLD

A Scientific Method of Eating your
way to health. Eherent's mucousless-diet healing
system. By Prof. Arnold Eherent. A
complete course for those who desire to
learn how to control their health. Los
Angeles, California, Eherent Literature Pub-
lishing Co., [1924]. (13.5 x 20), 134
pages. Paper.*

Frontispiece portrait of author.

EINHORN, MAX

Lectures on Dietetics by Max Einhorn.
Professor of medicine at the New York
Post-Graduate Medical School and Hospi-
tal, etc. New York, Paul B. Hoeber,
1914. In 8 (12.5 x 18.5), 4 lvs. not num.
+ 11-156 pages. Cloth.

EISEN, GUSTAV
Frontispiece and 15 full page plates, and 93 illustrations in the text.

ELIAS, JULIE

ELLET, [ELIZABETH FRIES]

The New Cyclopaedia of Domestic Economy, and Practical Housekeeper. Adapted to all classes of society, and comprising subjects connected with the interests of every family; such as domestic education, houses, furniture, duties of mistress, duties of domestics, the storeroom, marketing, table and attendance, care and training of children, care of the sick, preparation of foods for children and invalids, preservation of health, domestic medicine, the art of cookery, perfumery, the toilet, cosmetics, and five thousand practical receipts and maxims. From the best English, French, German, and American sources. Illustrated with over two hundred engravings. Edited by Mrs. E. F. Ellet, author of “The Women of the Revolution,” etc. Norwich, Conn.: Henry Bill Publishing Company, 1873. In 8 (14 x 23), 603 pages. Cloth.*
Frontispiece and one full page colored plate.
An edition 1872.

ELLIOTT, R. N.

ELLIOTT, SARAH A.
The same. New York, O. Judd Company, 1883.

ELLIOTT, VIRGINIA and ROBERT HOWARD JONES
The book is exceptional in matter and format.

ELLIS, JOHN
An Historical Account of Coffee. With an engraving and botanical description of the tree. To which are added Sundy papers relative to its culture and use, as an article of diet and of commerce. Published by John Ellis, F.R.S., Agent for the Island of Dominica. With large folding plate of the Coffee-tree. London, Edward and Charles Dilly, 1774. In 4, 71 pages. Half morocco.

Folding colored frontispiece.
Linnaeus termed Ellis "a bright star of natural history."
ELLIS, WILLIAM
Frontispiece an engraving of a farm yard, signed I. Rops.
Ellis was a farmer, who had been engaged as a writer by Osborne, the bookseller. His work shows a coarse form of expression in regard to details.

ELLIS, WILLIS ARNOLD
Blank leaves at end.
The work is anonymous, the copyright by Willis Arnold Ellis.

ELSASSER, MARIE

ELLSWORTH, MILON W. and TINNIE [Mrs. M. W. Ellsworth]
Colored frontispiece and plates, illustrations. Blank leaves for recipes.
Frontispiece and illustrations.
Plates and illustrations in text.
The work is evidently abridged from one of 737 pages, but without repagination, as the numbering is not consecutive.
The same, revised and enlarged, 1896.
The same, New Century edition revised and enlarged, 1902.
Illustrated.

ELLWANGER, GEORGE H.
The Pleasures of the Table. An account of gastronomy from ancient days to present times. With a history of its literature, schools, and most distinguished artists; together with some special recipes, and views concerning the aesthetics of dinners and

Thirty-four full page illustrations, some of them facsimiles of the title pages of rare or famous books, and reproductions of famous pictures on gastronomic subjects selected with discrimination.

An informative and suggestive work with bibliography.

ELPHICK, LEVY SIMPSON


ELSLEY, BETTY

Betty Elsley’s Book. A manuscript cookery book in several early 18th century hands. (15 x 20), about 300 pages, but many blank. Bound in brown sheepskin with pressed ornamentation and fine double lines at margin.*

EMERSON, EDWARD R.


EMERSON, LUCY

The New England Cookery, or the Art of Dressing all kinds of Flesh, Fish, and Vegetables, and the Best Modes of Making Pastes, Puffs, Pies, Tarts, Puddings, Custards and Preserves, and all kinds of Cakes, from the Imperial Plumb to Plain Cake. Particularly adapted to this part of our Country. Compiled by Lucy Emerson. Montpelier: Printed for Josiah Parks (proprietor of the work), 1808. In 24 (9.5 x 15.5), 5 not num. + 6-81 + 3 not num. pages. Boards (paper pasted on board).*

Lincoln states that the title and much of the text are copied from the 1808 edition of “American Cookery,” by Amelia Simmons.

EMERY, NICOLAS D’


Frontispiece and 8 curious full page copper engravings.

The work is in two parts with similar title pages. The pagination continuous in the two and the tables counted though not numbered.

There are chapters devoted to cooking, making wines, vinegars, and conserving flowers, fruits, vegetables, fish, and meat.

Vachier cites other editions following this, though none earlier, one without date, between 1650-1710, in 2 volumes; the same, 1700, 2 vols., 1737, 4 vols., the same, 1740, 4 vols. Other editions, 1688, 1 vol. (Salamancler); 1697, 2 vols., 10 plates (Nourry).

EMIEUX-FOURBET, CAROLINE


Contains culinary receipts and other household matter for each month.

EMY, M.

L’Art de bien faire les glaces d’office; ou les vrais principes pour congeler tout

* The engraved frontispiece is of chubby winged cherubs making ices; the other two plates are of utensils and moulds for ices that are practically the same as those for home use today. There are directions for making ice-cream, called fromages glaces, and also for making pineapple ices. The use of pineapple for this purpose is of very early date.

ENGLER, MAURICE


This is the 4th edition as stated in the preface. Of the illustrations, 20 are full page.

ENGRI, A.


ENSWORTH, H. B.


Blank pages at the end of each section. Recipes signed.

ERASMUS, DESIDERI

De Interdicto esv carnivm, deque simulibus hominum constitutionibus, ad reverendum in Christo P. & illustrenum principem Christophorum episcopum Basilien epistola apologetica Eras. Roterodam. Basiliæ, m.d.xxii. In 8 (9 x 14.5), title + text 28 folios not num. + 7 blank of the original paper. Three-quarters calf, back ornamented in gilt.*

A wood engraving occupies half of title page, an ornamental initial at beginning of text. There are no paragraphs. The date is on the last page: Basilia postridie pascha; Anno. m.d.xxii.

Original edition of the dialogue of Erasmus on Abstinence from Meat. The first dialogue of Tome III of the Colloquies.

Erasmus (1466-1536), a Dutch scholar and theologian was said to be the most eminently learned man of his time.

ESCOFFIER, AUGUST


This indicates what can be included within the space of a booklet by an expert.


Frontispiece portrait of author, 10 plates, illustrations in text.

The most complete edition contains receipts and processes relative to the art of wax flowers applied in culinary ornament.

This is the copy presented by the author to Madame Sarah Bernhardt, and contains his inscription.

Only 250 copies printed, 50 on Imperial Japan. First edition 1885, 2d 1892, 3d 1902.
A folding table at the end.

Frontispiece portrait of the author.
The work is an exposition and analysis of cookery by a world recognized master.
The same. 1930. Another impression of the revised 1909 edition.*

At head of title: A. Escoffier avec la collaboration de MM. Phileas Gilbert et Emile Fetu.

ESCOFFIER, ANDRÉ
At head of title: A. Escoffier. The Library of Congress has listed this as André Escoffier.

ESTES, RUFUS
Good Things to Eat, as suggested by Rufus; a collection of practical recipes for preparing meats, game, fowl, fish, puddings, pastries, etc., by Rufus Estes... *Chicago, The Author, [1911].* (15 x 22.5), 142 pages. Cloth.
Frontispiece portrait.

ESTES, ST. LOUIS A.
Frontispiece portrait of author.

ESTIENNE, CHARLES
Printer's device on title page. On verso of title is permission to print, given to Francois Estienne, "huicijusm jour de Iuign. 1557." The second leaf "Carolus Stephensvs adolescentvls bonarum literarum studiosis. S." The text begins on the third leaf.
This is the first edition and also an example of the famous Estienne Press.

Pradvm Rvsticvm, in quo cuiusvis soli vel culti vel inculti plātarum vocabula ac descriptiones, earumque consccedarum atque excolendarum instrumenta suo ordine describuntur. In adolescentorum, bonarum literarum studiosorum, gratiam. *Leteteias, Apud Carolum Stephanum Typographus Regium, M.D.LIII.* In 8 (11.5 x 17), 648 pages + 22 lvs. not num. for Index. Half leather.
The Estienne device on the title page, text in italics, index in 3 columns. On verso of title page are the subjects of the 10 chapters: Hortus, Seminaria, Vinetum, Ager, Pratum, Lacus, Arundinetum, Sylvus, Frutetum, Collis. This is the original edition of the *Pradvm,* and consists of Estienne's *Vinetum,* 1537, and *De Nutrimentis,* 1550, first published separately. Vicaire cites two editions of the *Pradvm* in 1629.

L'Agirculture et Maison Rvstique, de Maistres Charles Estienne, et Iean Lie-

Title page in red and black, subject matter in margins, diagrams of garden beds as in the Latin edition and a few illustrations in the text, one full page, ornamental initials.

Bound with it:


Fourteen illustrations showing features in the wolf hunt.

The Maison Rustique is Estienne's translation of his Prædium, which first appeared in 1564, and was followed by many editions in Latin, Italian, and French, and one in German, 1592. On Estienne's death, his son-in-law, Jean Liebault, augmented the work considerably. It was translated into English by Richard Surleit, and this translation reviewed and augmented in 1616 by Gervase Markham. (See Stevens.)


Engraving on title page, headband at beginning of text, and initials.

Divided into six books, with hunting of the wolf at the end. Subject notes in margins.

ESSIG, MERCY RICHARDS

The Modern Club Book of Recipes, contributed by club members and their interested friends, compiled and edited by Mrs. Norman S. Essig... Philadelphia, Pa., The John C. Winston Company, 1921. (15.5 x 23), 8 + 348 pages. Cloth.

ESTABROOK, SARAH B.


Advertising interspersed.

ÉTIENNE, M.

Traité de l'office, par M. Étienne, ancien officier de l'ambassade d'Angleterre, officier de Madame la Princesse de Bragration, a Paris. Avec dessins gravés sur acier. Paris, Chez l'Auteur, 1847. 2 vols., in 8 (13.5 x 21.5), the pagination is by subjects. Tome 1: 4 pages not num. + des
JOHN EVELYN

Noted English scholar and writer produced the earliest work upon salads and their uses in 1699.

hors-d'oeuvre 50 + Des compotes 111 + Traité de l'office 210. Tome II: Réflexions générales 3 pages + Conserves 40 + Fruits 12 + Café, etc. 19 + Glaces 202 + Traité with table 220 + 1 errata not num. Half leather.*

The work appeared first as part of the Carême collection, which accounts for the pagination of the separate subjects. It has also appeared as a separate volume in 1845 and 1859, and is listed by Vicaire in two volumes, 1845-1846.

Etienne's work is said to be the most complete for its time on the various subjects treated. The author's autograph is included to insure authenticity of the work.

EUSTIS, CÉLESTINE


Frontispiece and seven other full page illustrations with accompanying words and music on guard sheet. The illustrations are of negroes, and the accompaniments are the songs they sing while working.

A preliminary statement, following the introduction, is printed in French.
EVAN - THOMAS, OWEN


Frontispiece a rare old turner’s foot lathe; the other illustrations mostly full page, picturing drinking vessels, wassail bowls, trenchers, mortars, pipes, salt cellars, spoons, ladles, and various peasant arts.
The book is a mine of unusual information and finely illustrated.

EVANS, EDNA


Plates. Drawings by Harold Evans.

EVANS, MARY ELIZABETH

Mary Elizabeth’s War Time Recipes. Containing many simple but excellent recipes, for wheatless cakes and bread, meatless dishes, sugarless candies, delicious war time desserts, and many other delectable “Economy” dishes. By Mary Elizabeth. With twenty-one illustrations. Toronto, McClelland, Goodchild & Stenwick, Ltd., 1918. In 8 (12.5 x 19), x + 1 not num. + 164 pages. Cloth.*

Frontispiece portrait.

My Candy Secrets. A book of simple and accurate information which, if faithfully followed, will enable the novice to make candies that need not fear comparison with the professional product. By Mary Elizabeth, author of “Mary Elizabeth’s War Time Recipes.” With fifty-three illustrations from photographs specially taken to show actual processes of making candies. New York, Frederick A. Stokes Company, [1917]. In 8 (16.5 x 25), xxvi + 146 pages. Cloth.*

EVANS, W. J.


Illustrations in the text and two folding plates.

EVELYN, JOHN


A large folding plate between pages 108 and 109, listing 35 salad ingredients.

Oxford cites a second edition 1706 and a modern reprint.

Evelyn wrote Acetaria when he was nearly eighty.

Silva, or a Discourse of Forest Trees, and the propagation of Timber in His Majesty’s Dominions. As it was Deliver’d in the Royal Society the xvth of October, mdcclxii, upon occasion of certain Querries propounded to that Illustrious Assembly, by the Honourable the Principal Officers and Commissioners of the Navy. In Two Books. Together with an Historical Account of the Sacredness and Use of Standing Groves. Terra, a Philosophical Essay of Earth, being a Lecture in Course. To which is annexed Pomona: or, an Appendix concerning Fruit Trees, in relation to Cyder; the Making, and several Ways of Ordering it. Published by Express Order of the Royal Society. Also Acetaria: Or, a Discourse of Sallets. With Kalendarium Hortense; or the Gard’ners Almanack; directing what he is to do Monthly throughout the Year. All which several Treatises are in this Fourth Edition much Inlarg’d and Improv’d, by the Author John Evelyn, Esq.; Fellow of the Royal Society. London: printed for Robert Scott in
Little-Britain; Richard Chiswell in St. Paul’s Church-yard; George Sawbridge in Little-Britain; and Benj. Tooke in Fleet-street, mdcxxi. In folio (19.5 x 30.5). First book, 18 lvs. not num. + 384 pages; second book, 3 not num. + 275 pages + 5 not num. Mottled calf.*

Frontispiece portrait of author, 2 illustrations in text of Discourse. Title page in red and black.

First edition 1664.

EVERS, CARL


Colored and black illustrations.

EWALD, C. A.


Many references and tables.

EWART, J. C.

The Preservation of Fish. By J. C. Ewart, M.D., Regius Professor of Natural History, University of Edinburgh; Member of the Fishery Board for Scotland. London, Charles Griffin & Co., 1887. In 8 (12.5 x 18.5), xi + 45 pages. Paper.*

EWART, NELLIE E.

Daily Living. A manual designed to simplify the work of the housekeeper.

Being a practical cook book adapted to families of moderate and small means, introducing food principles, marketing, cooking and serving. With suggestions for afternoon tea serving, etc., furnishing menus and recipes for 365 consecutive days. By Nellie E. Ewart, Boston Cooking School graduate, 1898. Boston, H. P. Hood & Sons, 1908, (13 x 18.5), xiv + 578 pages. Cloth.

Frontispiece.

EWING, EMMA P.


Frontispiece portrait of the author.

An edition 1899.


Narrative style used in book.

FROZEN DELICACIES
Ices, sherbets, frozen fruit pulp and ice cream were covered in a treatise in 1768.
From Emy.

FACHIRI, ANTONIO P.
Bacchus joins Lucullus. A brochure aimed at supplying a few hints regarding the art of eating and drinking, a promise about to be fulfilled thanks to repeal of the 18th Amendment. Edited by Antonio P. Fachiri. London, McCorquodale & Co., Ltd. [1934]. Limited to one hundred copies. In 8 (17.5 x 23), 61 pages. Cloth.*

Menas with appropriate wines.

FAIDEAU, F.

Frontispiece and vignette on title page in color, numerous illustrations in the text.
Only 480 copies printed. This is No. 301.

FAINE, EPPIE M.

Frontispiece.

FAIRCCHILD, LEE

Short title and title in red and black, headings in red. Limited to 750 copies. This is No. 201.
An 8-line inscription signed by the author.
“A Bibulous Rubaiyat, with especially fine illustrations depicting the love-dellirium induced by wine.”

FAIRCLOUGH, M. A.

A comprehensive work.

FAISST, EMMA
Neues praktisches Koch-Buch für die badische Küche mit erprobten Hinweisen für Anfängerinnen und angehende Haus-
FALES, WINIFRED and MARY H. NORTHEND


Frontispiece and 58 other full page plates.


Colored frontispiece, illustrations.

FALKENTHAL, WILLIAM C. (Anon.)


Frontispiece portrait.

FANNY, LA DOCTORA


FARESTIER, ROSINA

La Cocina de las Familias, contiene una infinidad de guisos propios para familias y 160 minutos de almuerzos y comidas. Barcelona, Ramon Sopena, n. d. In 8 (10.5 x 18), 143 pages. Paper.*

Following the recipes are menus suitable to the four seasons.

FARLEY

The Guide to Preferment; or, complete Art of Cookery: Containing directions for marketing; the season of the year for butcher's meat, game, poultry, fish, &c. To roast, boil, stew, broil, and fry everything necessary to be sent to table; to make soups, gravies, sauces, ragouts, &c. Instructions for making pies, puddings, tarts, &c. The forms of placing the dishes on table, and a plate shewing the proper method of trussing. By Mr. Farley. London: Published by Dean and Munday, Threadneedle-Street, n. d. In 12 (9.5 x 15), 11 + 13-116 pages. Paper.*

A folding plate showing the "Art of Trussing," but no forms to show the placing of the dishes on the table, as indicated. The recipes are different from those in John Farley's "London Art of Cookery."

FARLEY, JOHN

for Scattered and Letterman, Ave-Maria-Lane; etc., 1804. In 8 (13 x 21), xxiv + 366 pages. Boards.*

Engraved portrait and 12 copper plates of table arrangements.

Viceire cites the 8th edition, 1790, and Harlitt the 4th edition, 1807. Oxford cites 1st, 1783; 2d, 1784; 3d, 1785; 4th, 1787; 5th, 1789; 7th, 1792; 8th, 1796; 9th, 1800; 10th, 1804; 11th, 1807, 12th, 1811.

FARMAN, ELLA
The Cooking Club of In-Whit Hollow
by Ella Farman. Author of “Allie Bird
Series,” “A White Hand,” etc. (c. 1876).
Boston: Published by D. Lothrop & Co.,
Dover, N. H., G. T. Day & Co. In 8
(11.5 x 17.5), 223 pages. Cloth.*

FARMER, FANNIE MERRITT

The same, 1914. Copyright 1898.

Food and Cookery for the Sick and
Convalescent by Fannie Merritt Farmer.
Principal of Miss Farmer’s School of
Cookery, etc. Revised, with additions.
Boston, Little, Brown, and Company,
1913. In 8 (12.5 x 19), xiii + 305 pages.
Cloth.*

Frontispiece and many other full page illustrations.

Fourth edition. First, 1904; 2d, 1905; 3d, 1907.


Illustrated. Advertising, but an attractive booklet.

Catering for special Occasions with
Menus and Recipes by Fannie Merritt
Farmer. Author of “The Boston Cooking
School Cook Book.” Illustrated with half-

Frontispiece and 11 other full page plates.

Title page in red and black, and each page deco-
 rated on side and bottom with whimsical cherubs.

✓ A Book of Good Dinners For My
Friend Or “What to Have for Dinner.”
By Fannie Merritt Farmer. New York,
Dodge Publishing Company, [1914]. In
8 (15.5 x 23.5), 271 pages. Paper.*

Ornamental border in color on each page,
cover ornamented in colors.


The Boston Cooking-School Cook Book.
By Fannie Merritt Farmer. Revised edi-
tion. With illustrations. Boston, Little,
Brown, and Company, 1933. In 8 (13.5 x
20.5), xii + 8 lvs. not num. + 3-831
pages. Cloth.*

Frontispiece, numerous illustrations in the text.

Verso of cover and recto of first page have tables,
also the recto of back cover. The unnumbered
leaves have menus for various occasions.


The same, 1900, xxx + 599 pages.

The same. Revised, with an appendix
of 300 recipes, 1902, xxx + 644 pages.
Illustrated.

The same. With an addenda of 60
recipes, 1904, xxx + 666 pages.

The same. With an addenda of 100
recipes, 1905, xxx + 682 pages.

The same. Revised, with an addenda of
150 recipes, 1906, xxx + 698 pages.

The same. Revised, with 125 new reci-
pes, the recipes from the appendix and
the addenda introduced in logical order
throughout the book, and 100 half-tone
illustrations, 1907; xv + 648 pages.

Frontispiece and 70 plates.

The same, 1913.

The same, 1914.
The same. Revised edition, with additional chapters on the cold pack method of canning, on the drying of fruits and vegetables and on food values. With over 133 halftone illustrations, 1918, xl + 656 pages.

The same. New edition, revised and enlarged, with 122 halftone illustrations, 1923, xvi + 806 pages.

The same, 1926, xvi + 808 pages.

The same. New edition completely revised, 1930, xii + 831 pages.

The same, 1934.


Frontispiece, plates, some colored.

A New Book of Cookery, by Fannie Merritt Farmer ... eight hundred and sixty recipes, covering the whole range of cookery, eight colored plates, and two hundred and twenty-six halftone illustrations. Boston, Little, Brown, and Company, 1912. (12.5 x 18.5), xvii + 440 pages. Cloth.

Frontispiece and part of plates colored.

The same, 1915.

FARME R, A. N. and JANET RANKIN HUNTINGTON

Food Problems to illustrate the meaning of food waste and what may be accomplished by economy and intelligent substitution. What we waste, its money value, how we waste it, how we may save food, how you and I can help. By A. N. Farmer, superintendent of schools, Evanston, Illinois, and Janet Rankin Huntington, state department of public instruction, Wisconsin. Boston, Ginn and Company, 1918. In 8 (13 x 18.5), xxi + 90 pages. Boards.*

FAUCHEUX, P.

Traité de Conserves alimentaires à l'usage des ménages suivi des meilleurs procédés et recettes pour les fruits secs, fruits à l'eau-de-vie, confitures, marmelades, gelées, sucs, sirops, liqueurs, crèmes, etc. Par P. Faucheux, chef-conservateur de l'un des principaux établissements de Nantes. Nantes, Imprimerie du commerce, V. Mangin, 1851. In 8 (14 x 23), ix + 216 + x pages. Paper.*

FAULKNER, FRANK


Twelve full page illustrations and others in the text.

First edition, 1876; 2d, 1878; rewritten 1st edition [1884].

FAU TLER OY, MRS. A. M.


Four pages of menus. Receipts signed by donors.

FAU RE, MME. CL.


FAVRE, JOSEPH

Dictionnaire Universel de Cuisine. Encyclopédie illustrée d'hygiène alimentaire. Plus de 3500 recettes, près de 5000 articles, près de 800 figures dans le texte. Le Dictionnaire comprend: L'étymologie, la
FEGDAL, CHARLES


Full page and illustrations in the text.

FELICI, GIO-BATISTA


One of the rare works on chocolate, not listed by Vicaire.

FELKER, P. H.

The Grocers’ Manual, containing the natural history and process of manufacture of all grocers’ goods. Also their adulterations and how to detect them; rates of tare, as allowed by custom and law; tables of weights, measures, moneys, etc. The whole being designed as a guide to aid in the purchasing of goods. By P. H. Felker. Claremont, N. H., Printed by the Claremont Manufacturing Company, 1878. (12.5 x 18.5), 312 pages. Cloth.

FELLGER, FRIEDERIKE


Plates, some colored.

FELLOWS, CHARLES


Third edition, 1897.


FERGUSSON, ERNA
Mexican Cookbook by Erna Fergusson. Illustrated by Valentin Vidaurreta ... Santa Fe, N. Mex., The Rydall Press, c. 1934. (15.5 x 19.5), 119 pages. Cloth.*

[FERNS, CATHARINE V.]

FERRARIS TAMBURINI, GUILIA
Come posso mangiar bene? Libro di cucina con altre 1000 ricette di viande comuni, facili ed economiche per gli stomachi sani e per quelli delicati. 2ª edizione ampliata. Milano, Ulrico Hoepli, 1900. (12.5 x 18.5), 469 pages. Cloth.

Colored frontispiece, illustrations.

FERRÈE, C. J.

Frontispiece with map on verso, plates, diagrams, tables.

FICINUS, MARSIILII
Marsiili Ficini Florentini, medici atque philosophii celeberrimi, de vita libri tres. Nunc à mendis stiúq; uindicati. Quae his recens adiecta sunt, versa indicabit pagella. No place nor date [1549]. In 8 (10 x 16.5), 7 lvs. not num. + 7-669 pages + 28 lvs. not num. for index. Calif.*

Title enclosed in ornamental border, ornamental initials. At the end of the index: Brasílica apud Heeresdes Andreae Cratandri, Anno M. D. XLIIX.

On the recto of last leaf: Series chartarum, a b c d e f g h i k l m n o p q r s t u v w x y z A B C D E F G H I K L M N O P Q R S T V X Y Z. Omnes quaternones, sed a et Z sunt duerniones. On the verso the typographical mark of Andre Cratander. Text printed in italics.

FIELD, ANN

Manuscript cookery book in several hands. Pasted on the inside of back cover is a poem, entitled "Beauty and fashion a Reparatee, Oct.
FIELD, RUTH ALDEN
The Corona Cook Book; a collection of choice recipes, with an expansible device for keeping personal cooking rules, by Ruth Alden Field. Chicago, The Abbey Company, 1911. (15.5 x 11.5), 100 cards (20 blank) in case.
Arranged by subject with guide card.

FIESSINGER, CH.

FIGUIER, LOUIS
Illustrated.

FILIPPINI, ALESSANDRO
The Table: How to buy food, how to cook it and how to serve it. By Alessandro Filippini. New York, C. L. Webster & Company, 1889. (14.5 x 23), vii + 432 pages.
Frontispiece portrait.

Supplement to The Table: By Alessandro Filippini. New York, C. L. Webster & Company, 1890. (14.5 x 23), v + 7-75 pages. Half leather.
Frontispiece portrait.

Second edition.
Included are menus for every day in the year.

The three treatises bound in one book.

The International Cook Book. Over 3300 recipes gathered from all over the World, including many never before published in English... By Alexander Filippini. Formerly of Delmonico's, and Travelling Inspector of the International Marine Company. Author of "The Table." Garden City - New York, Doubleday, Page & Company, 1911. In 16 (13.5 x 21), xv + 1059 pages. Cloth.*
Title page in red and black.
Menus for breakfast, luncheon, and dinner for every day in the year, with recipes for the dishes following each menu. The recipes are numbered consecutively, and the index based on the numbers. Pages 981 to 1070 are supplementary recipes.
An edition 1906.

FINCK, HENRY T.
Illustrations full page and in the text.
Second edition 1924.

FINEBOUCHE, MARIE-CLAUDE


Cover and title page illustrated, page headings in red.

Limited edition. This is No. 245.

The author is in reality Mme. Jean Ajabert, the wife of a celebrated writer and famous gourmet.

FINGOSIER


This is No. 32 of 50 copies marked by the publisher for bibliophile gastronomes.

Contains rare and ordinarily inaccessible recipes.

FINNEY, JESSIE and ALICE EATON

The King's Daughters Cook Book. A collection of reliable recipes from experienced housekeepers. Published by the ladies of the Charity Circle. Oshkosh, W. M. Castle, printer, 1891. (13 x 19), 1 + 7-304 pages. Cloth.

Compiled by Jessie Finney and Alice Eaton. Recipes signed.

Advertising and blank leaves interspersed.

FIREBAUGH, W. C.


Frontispiece and 9 other full page illustrations, title with ornamental border.

A résumé of contents is at the head of each chapter.

First copyright 1923.

FISH, ADA Z.


FISHER, MRS. ABBY


The book is remarkable in that the author was obliged to dictate it, as she states in the preface that neither she nor her husband was able to read or write. That she had a knowledge of her subject is abundantly evident.

FISHER, IRVING


First edition, 1907.

FISHER, MARIAN COLE

Twenty Lessons in Domestic Science. A Condensed Home Study Course, Marketing: Food Principles [sic], Functions of Food, Methods of Cooking, Glossary of Usual Culinary Terms, Pronunciations and Definitions, etc. by Marion Cole Fisher, formerly of St. Paul Institute of Arts and Science, Chautauqua Lecturer. Chicago, The Commonwealth Press,
[1916]. In 8 (15.5 x 23.5), 108 pages. Cloth.*

Fifteen pages of diagrams from the Department of Agriculture publications.

Tenth edition, 1922.


Frontispiece portrait of author, colored plates, illustrations.

Contains advertising.

FISHER, MRS.

The Prudent Housewife: or, Complete English Cook, for Town and Country. Being the newest Collection of the most Genteel, and least expensive Receipts in every Branch of Cookery, viz. Going to Market: For Roasting, Boiling, Frying, Hasing, Stewing, Broiling, Baking, and Frasceseeing, Also for Making Puddings, Custards, Cakes, Cheese-Cakes, Pies, Tarts, Ragouts, Soups, Jellies, Syllabubs, Wines, &c. To which are added, selected from the Papers of a Lady of Distinction, lately deceased, New and Infallible Rules to be observed in Pickling, Preserving, Brewing, &c. And, in order to render it still more valuable than any other Publication that hath appeared, a Treasure of Valuable Medicines, for the cure of every Disorder crowns the whole of this Work; which contains every Instruction that relates to the pleasing of the Palate, and the preservation of that inestimable Blessing, Health. Written by Mrs. Fisher, of Richmond. London: Printed by T. Sabine, No. 17, Little New-Street, Shoe-Lane, Fleet-Street: Where Printing is expeditiously performed in all its Branches on reasonable Terms, n.d. [c.1750]. In 8 (11.5 x 18), 144 pages. Calif.*

Frontispiece engraving of amusing kitchen scene, and three full page plates showing table arrangements. All pages with ornamental fillet.

The same, 4th edition, no date, but the frontispiece is dated July 21, 1788. The frontispiece in this edition is crude in execution and with the figures changed some-

what and reversed in position from left to right.*

FISK, EUGENE LYMAN


FITCH, FANNIE C. [Anon.]


Half title, blank pages after each division for additional recipes. Contains many New England recipes and includes the oft-quoted "Culinary Couplets" and miscellaneous household remedies. Published anonymously.

FITCH, WILLIAM EDWARD


FITCHETT, LAURA S.


One recipe to a page, much blank space.
Copyright by Laura S. Fitchett.

FITTS, EMMA FRANCES

The Universal Cook-Book, compiled from the tested recipes of practical cooks.

*Advertising and blank leaves interspersed.*

**FITZGERALD, DOROTHY**

The Quality Cook Book, Modern Cooking and Table Service, by Dorothy Fitzgerald. *New York, Grosset & Dunlap, 1932.* (13 x 20), viii + 271 pages. Cloth.*

Frontispiece, small illustrations at beginning of chapters.

**FIZIELIÈRE, ALBERT DE LA**


The book is one of the Petite bibliothèque des curieux, drawn to only a small number. The author reviews the famous wines and the principal cabarets of the 17th century and recounts many interesting and amusing anecdotes of them.

**FLAGG, ETTA PROCTOR**


**FLANDERS, LYDA**

Worcester Evening Post prize cook book; a household encyclopedia in miniature covering the entire subject of cooking for the average family, with 1411 home-tested recipes selected from contributions to a contest by 33,000 women readers of the Worcester Evening Post, edited by Lyda Flanders... *Worcester, Mass., Worcester Post Co., 1929.* (12.5 x 18.5), viii + 498 pages. Cloth.

Frontispiece.

[FLEMING, ATHERTON]

Gourmet's Book of Food and Drink; with decorations in colour by Hendy.

London, John Lane, [1933], (14 x 22), xiii + 278 pages. Colored illustrations. Treats of gastronomy, dinners and dining, and English cookery.

**FLETCHER, HORACE**


Illustrations in the text. First edition 1901; reprints, 2 in 1904, 3 in 1905, 1906, 1907, 1908.

The New Glutton or Epicure by Horace Fletcher, Fellow American Association for the Advancement of Science. *New York, Frederick A. Stokes Company, 1908.* In 8 (11 x 17.5), xxiv + 313 pages. Cloth.

Copyright 1899, 1903. Pub. 1903; reprinted 1904, 1905, 1906, 1907, 1908.


Frontispiece portrait of the author.

**FLETCHER, MRS. J. M.**


Advertising interspersed.

**FLETCHER, L. E.**

FLEURY, ELIE
Manuel Pratique de Diffusion. See Horsin-Deon. [1880].*

FLEURY, R. DE

FLEXNER, MARION W. and ISABELLA MCLENNAN MCMEKIN

FODOR, MRS. AND MRS. DE KOVACH
The Best Hungarian Dishes by Mrs. Fodor and Mrs. de Kovach, Budapest, Dr. George Vajna and Co., n.d. In 8 (16.5 x 20.5), 65 pages. Boards.*

FOECKERSAHMB-KROPPEN, LE BARON DE

Title and text in red with the designs in black. The arms of Champagne in upper left corner of title page and cover. Half title, two plates without text; the first portrait of Alfred Werle, to whom the work is dedicated; the second allegorical exalting the wines of Champagne, hams and biscuits of Reims, pigs feet of St. Menchoult, and many other illustrations in the text.
The preface is dated 1883.

FOILLARD, LEON AND TONY DAVID

Twenty-three plates, illustrations in text. Only a limited number of copies printed.

FOLIN, OTTO

FOLLET, ELIZA G.
Ruled pages inserted.

FOLLET, MRS. JOHN DAWSON
Table Decorations and Delicacies; a complete hand-book for the hostess, by Hester Price (Mrs. John Dawson Follett); with ninety-six illustrations. Philadelphia, The John C. Winston Company, [1914], (7 x 20.5), 121 pages.
Plates.

FONTANE, FREDERIQUE CHARLOTTE

FONTENELLE, JULIA DE
Manuel théorique et pratique du vinaigrer et du moutardier, suivi de nouvelles recherches sur la fermentation vineuse, présentées à l’Académie Royale des Sciences. Par M. Julia de Fontenelle, Professeur de chimie médicale; Secrétaire perpetuel de la Société des sciences physiques et chimiques de France; membre honoraire de la Société Royale de Varsovie, etc. Deuxième edition, revue corrigée et augmentée. Avec figures. Paris, Roret,
FORSTER, E. L. B.

FORSYTH, J. S.
A Dictionary of Diet; being a practical treatise on all pabular and nutritive substances, solid and liquid, with their compounds, used as food; including the observations of eminent philosophers, physicians, gastronomers, and other industrious inquirers into the true science of eating, drinking, and preserving health, through the medium of well regulated and easily digestible food, founded on the known specific properties of all kinds of human aliment; with the means of prevention, and cure, of the diseases resulting from a deranged condition of the organs of digestion, etc., etc. By J. S. Forsyth, Surgeon, author of the “London Medical and Surgical Dictionary,” etc. Second edition. London: John Churchill, 1834. In 12 (12 x 19.5), xxxix + 403 pages. Cloth.*

Frontispiece engraved portrait of John Abernethy, F.R.S.

FORWARD, CHARLES W.


FORSTER, EDITH HALL and MILDRED WEIGLEY

Sixty-five illustrations.

FOREST, LOUIS

Two title pages, L'Art de Boire, etc. on second. Sixteen plates without text, 9 of which are copies of water colors; 7 mounted wash drawings of types of glasses and numerous colored drawings in the text.

An amusing and interesting work luxuriously printed on Holland paper.

FOOTE, E. J.
FOS, LEON DE
Gastronomiana. Proverbes—Aphorismes—Précéptes et Anecdotes en vers, précédés de notes relatives à l'Histoire de la Table par Georges d'Heylli. Paris, Chez Rouquette; Clermont-Ferrand, Chez J. Boucard, m.dccc.lxx. In 18 (12.5 x 19), xxxv + 169 pages. Cloth.*

No. 12 of the 40 copies on Holland paper, signed F.

The work is divided into two books, the first has six chapters, the second, one, Historiettes Gastronomiques; this is followed by an appendix in which is reproduced Avantages de la bonne che re sur les femmes by Grimod de la Reyniere.

The verses are charming, expressed with gaiety and originality on subjects ordinarily treated in a commonplace manner.

FOSTER, OLIVE HYDE

Frontispiece, illustrations.
Partly reprinted from various periodicals.

FOTHERGILL, J. MILNER and HORATIO C. WOOD

FOUASSIER, PAUL

Besides the recipes there are analytic tables of materials, and cuts of apparatus.


Some cuts of apparatus.

FOUQUET, F.

Designs by Gassier, Rousseau, M. Arnac. Title page, two full page and other illustrations in red and black; a double page map of Provence in black in which is indicated the location of the various products. Four pages of advertising in the text and 7 at the end.

FOUQUET, MADAME
Recueil de Recettes où est expliquée la manière de guérir à peu de frais toute sorte de maux tant Internes, qu'Externes inveteres, & qui ont passé jusqu'à présent pour incurables. Divise' en deux Parties.
Le tout a été experimenté par les charitables soins de Madame Fouquet. Augmenté dans cette Edition de la manière de faire cent Potages, & d'un traité pour conserver le Bouteau de mal contagieux par le P. Riveyron Hermite. A Lyon, Chez Jean Corte, rue Merciere, a la Trinite, m.dccc.lxx. In 12 (8.5 x 14.5), 42 pages not num. + 359 + 12 not num. Old mottled calf.*

A curious old book containing various remedies freely mingled with prayer. The gastronomic part covers the manner of making potages at slight expense and imparting to them the flavors of herbs that are lacking in winter. The preface is signed by Dr. Delessive of the University of Montpellier. The statement on the title page indicates a previous edition, though the permission to print was accorded only on April 16, 1679.

FOURNEL, VICTOR
FOURNIER, J. B.


Three engraved folding plates. Opposite title page are additions to errata.

FOX, FANNIE FERBER and LAVINIA S. SCHWARTZ


FOX, HELEN MORGENTHAU


Twelve full page illustrations.

The book starts in the old cookery book style with tributes to the author and her work, and ends with recipes in which the herbs are used. There is also a bibliography.

FOX, MINERVA CARR


Frontispiece and 11 plates.


FRANCATELLI, CHARLES ELMÉ

The Royal Confectioner, English and Foreign: A practical treatise on the art of confectionery in all its branches; comprising ornamental confectionary artistically developed; different methods of preserving fruits, fruit pulps, and juices in bottles, the preparation of jams and jellies, fruit, and other syrups, summer beverages, and a great variety of national drinks; with directions for making dessert cakes, plain and fancy bread, candies, bonbons, comfits, spirituous essences, and cordials. Also, the art of ice-making, and the arrangement and general economy of fashionable desserts. By Charles Elmé Francatelli, pupil to the celebrated Carême, and late Maitre-d'Hotel to her Majesty the Queen; author of “The Modern Cook,” “The Cook’s Guide,” and “Cookery for the Working Classes.” With numerous illustrations in Chromo-Lithography. *London: Chapman and Hall, 1862. In 8 (12.5 x 20), xxiii + 422 pages. Cloth.*

Five full page wood engravings, and nine full page chromo-lithographs.

Second edition, 1866.*

Francatelli’s Modern Cook. A practical guide to the culinary art in all its branches. Comprising, in addition to English cookery, the most approved and recherché systems of French, Italian, and German cookery. Adapted for the use of all Families, large or small, as well as for Hotels, Restaurants, Cooks, Cake Bakers, Clubs, and Boarding Houses; in fact, for all places wherever Cooking is required, while at the same time, all will save money by referring to its pages. By Charles Elmé

Illustrated.
The book contains bills of fare designed for different numbers of persons and for every month of the year; also a glossary of the more unusual terms used.


FRANC-NOHAIN

This is written in verse, and exhibits characteristic French talent and humor. Original edition.

FRANCIS, G. W.
The Dictionary of Practical Receipts: containing the arcana of trade and manufacture, domestic economy, artistic, ornamental, and scientific processes, pharmaceutical and chemical preparations, etc., by G. W. Francis, F.L.S., xxxiv with improvements by D. Francis, Secretary to the Beaumont Philosophical Institution, Mile End, member of the Society of Arts, etc. London: J. Allen, 20 Warwick Lane, Paternoster Row; D. Francis, 24, Mile End Road; and all booksellers. 1862. In 12 (13.5 x 22), 4 not num. + 348 + 32 pages. Cloth.*

FRANCISQUE - MICHEL et ÉDOUARD FOURNIER

Many illustrations, full page woodcuts and vignettes in the text.

FRANCK, SEBASTIAN

A second part consists of two letters. The first:

The second:
Ein Sendbrief an de vollen Brüder/ in Deutschem Lande/ geschrieben, 1555. 18 lvs. not num.

A curious work on excesses in eating and drinking, gluttony and drunkenness. A rare work but over-estimated as a gastronomic item.

FRANCK, WM.

Engraved frontispiece by Pauquet, 6 folding tables of the wines for different years, and a large map of the department of the Gironde.

First edition, 1824.
FRANÇOISE, Mlle.
Contains recipes for potages, poissons, entrees, gibier, foie gras, sauces, legumes, entremets.
Vicaire cites 1st edition 1885 or 1886, reprinted 1886.
Bookplate of Gaston Chandon de Brissiltes.

FRANDSEN, J. H. and E. A. MARKHAM
The Manufacture of Ice Creams and Ices. By J. H. Frandsen, M.S.A., Head Professor of Dairy Husbandry, University of Nebraska, and E. A. Markham, formerly Instructor in Dairy Manufactures, University of Nebraska. New York, Orange Judd Company, 1915. In 8 (13 x 19), xiv + 315 pages. Cloth.*
One hundred three illustrations, 17 of which are full page.

FRANKEL, JULIUS
A Practical Treatise on the Manufacture of Starch, Glucose, Starch-Sugar, and Dextrine. Based on the German of Ladislaus Von Wagner, professor in the Royal Technical High School, Budapest, Hungary, and other authorities, by Julius Frankel, Graduate of the Polytechnic School of Hanover. Edited by Robert Hutter, chemist, practical manufacturer of starch-sugar, etc. Illustrated by 58 engravings, covering every branch of the subject; including examples of the most recent and best American machinery. Philadelphia, Henry Carey Baird & Co., 1881. In 8 (14 x 23), 344 pages. Cloth.*

FRANKLIN, ALFRED
La Vie privée d’autrefois. Arts et Métiers modes, moeurs, usages des parisiens du XIIe au XVIIIe siècle d’après des documents originaux ou inédits, par Alfred Franklin. Paris, E. Plon, 1888-1898. In 12 (12 x 18.5).*
Illustrated with figures according to the ancient prints; stitched, paper covers.

La Cuisine, 1888, 265 pages. Cloth.
Variétés gastronomiques, 1891, 280 pages.
Le Café, le thé & le chocolat, 1893, 319 pages.
La Vie de Paris sous Louis XIV; tenue de maison et domesticité, 1898, 356 pages.
The above are part of a series and contain reprints of rare and unattainable documents, exceedingly valuable in historic data.

FRASER, SAMUEL

FRATI, LUDOVICO
At the end are explanatory notes.

FRAZER, MRS.
The Practice of Cookery, Pastry, Confectionary, Pickling, and Preserving. With
Directions for choosing Provisions, Trussing Poultry, &c. To which is added An Appendix, containing Receipts for making Vinegar, Ketchups, Wines, Cordials, &c. Likewise The Art of Carving. Also Lists of Supper and Dinner Dishes, and Of Articles in season in the different Months of the Year. With plates Shewing the Manner of Trussing Poultry, and Placing Dishes on a Table. By Mrs. Frazer, Teacher of these Arts in Edinburgh. Improved and enlarged. Edinburgh, Printed for Peter Hill, 1800. In 12 (10 x 17.5), xvi + 270 pages. Two plates before title page. Old leather.*


FRAZER, MARY HARRIS


FREDERICK, CHRISTINE

Meals that cook themselves and cut the costs, by Mrs. Christine Frederick ... New Haven, Conn., The Sentinel Manufacturing Co., [1915]. (13 x 19.5), 3 + 9-69 pages. Cloth.*

A description of the Sentinel automatic cook stove is featured.

FREDERICK, GEORGE J.


Contains considerable information of an out of the ordinary character on various dishes, eating places, and countries.

FREDERIKSEN, JOHAN D.


Frontispiece and 10 other full page illustrations, and many others in the text.

FREE, ALICE LLOYD


Frontispiece, plate.

Recipes signed.

FRESEE, SARAH JANE

The Sunny South and Golden West Cook Book, by Sarah Jane Freese, in charge of compilation and publication ... Old Town, Me., 1932. (14 x 22), viii + 199 pages. Cloth.

Contains blank pages for notes.

FREMOLLE, N.

Les Cabarets, ou Revue Bachique, Comique, Morale, Philosophique, Sentimentale, Galante, etc. Par une société de Musiciens, de Peintres et de Poètes. A Anvers, Chez J. Van Eecke, mdccclxxvi. In 12 (9 x 14.5), 200 pages. Half leather.*

The work is signed at the end: N. Fremolle, Auteur Editeur.

FRENCH, JOHN

The Art of Distillation: or, A Treatise of the choicest Spagyrical Preparations, Experiments, and Curiosities, performed by way of Distillation. Together with the description of the choicest Furnaces and Vessels used by Ancient and Modern Chymists. And the Anatomy of Gold and Silver; with the chiefest Preparations and Curiosities thereof; together with their Virtues. In Six Books. By John French, Dr. in Physick. To which is added in this Fourth Impression. Sublimation and Calcination: In Two Books. As also, The London Distiller exactly and truly shewing the way (in words at length, and not in mysterious Characters and Figures) to

Full page and illustrations in the text of the apparatus used in distillation.

First edition, 1651.

Dr. French was physician to the parliamentary army under Fairfax.

FRERE, CATHERINE FRANCES


An unusual cookery book, including British and Continental recipes by a woman of culture, and arranged and edited by another.

Lady Clerk was Lady Charlotte Colman Clark.


The reprint of the original work comprises only 28 pages, each page being faced by one of explanatory notes, printed in red, the title page in red and black with a small cut of hawking.

FREYBERG, H. u. W.


Six full page and other illustrations in the text.

Another edition, n.d., same format as above.*

Divided into three sections, the contents following the first. Full page and illustrations in the text of machinery and hand implements used in the bake shop.

FRICH, LILLA P.


Illustrated.


Illustrated.

FRIEDENWALD, JULIUS and JOHN RUHRHAH


A few illustrations in the text.

Copyright 1905, reprinted 1906, 1907; revised 1909, reprinted 1910, 1912; revised 1913, reprinted 1914, 1915, 1915, 1917; revised 1917.

Diet in Health and Disease. By Julius Friedenwald, M.D., Professor of gastroenterology in the University of Maryland School of Medicine, Baltimore, and John Ruhrhah, M.D., professor of diseases of children in the University of Maryland

Treats of classes of foods, beverages and stimulants, special diets, and recipes.


FRIEDMAN, JACOB

Friedman’s Common-Sense Candy Teacher. A most complete line of up-to-date Formulas, with all instructions in the Art of Making Candies, both steam and open fire work, for the large manufacturer or the beginner, by a practical workman of thirty-five years’ experience in teaching the craft both in America and Europe. Up-to-date Ice Cream and Fountain Work in all its branches. By Jacob Friedman. Chicago, Jonas N. Bell, [1906]. In 8 (14 x 21.5), 359 pages. Cloth.*

Frontispiece portrait of the author.

FRIES, ALFRED

The Blue Book of American Dishes. (Illustrated.) A Summary of approved recipes as practiced by professional cooks in the American Catering Industry collected by Alfred Fries, Chef, Pompeian Rooms, Congress Hotel; President, Chicago Branch of the International Cooks Association; Honorary Member, American Caterers Association; Honorary Member, Internationaler Verband der Köche. Chicago, the author, [1926]. In 8 (12.5 x 17.5), 201 pages. Cloth.*

Numerous illustrations throughout the text.


Frontispiece portrait of author, plates, illustrations in text.

FRIESSNER, CH. und K. NAKE


FRITSCH, J.


FRÖBEL-OBELIN-VEREIN


Contains advertising.

FRÖHLICH, ELISE

FROST, S. ANNIE


FROUDE, CHARLES C.
First printing 1923, 2d and 3d 1924, 4th 1926, 5th 1927.

FRUGOLI, ANTONIO

On lower half of title page is an engraved medallion with motto: Tempore suo deliciae dabis. The dedication is to All’ Emin.mo et Rever.mmo Sig. Prencipe il Signor Card. D’Harach Arcivescovo di Praga, dated, Roma li 3. Aprile 1678, and signed Antonio Frugoli. On page 3 is “Alli benigni lettori,” and on the verso is an engraved portrait of the author with a verse below. Then follows the table of 17 pages not numbered.
The work consists of 7 books; the first treats of the duties of the steward and the ordering of banquets in the Italian, Spanish, German, and French manner. The second treats of meats, domestic fowl, and the game that is suitable to eat. The third treats of salt and fresh water fish, and their preparation. The fourth of milk foods, condiments, aromatics, and legumes. The fifth of different herbs and roots to be used in cooking and served cooked or raw. The sixth enumerates the drinks to be served during the four seasons of the year. The seventh treats of ancient and modern foods and drinks.
Bound with the above and a continuation is the eighth book with the following title:


Between pages 8 and 9 is a folding plate of knives, forks, and kitchen utensils.
Following the title is the dedication, 2 pages, then the note to the reader, 1 page, followed by 4 pages of eulogistic verse, and 3 pages of table.
This eighth book treats of methods of carving and meat and maigre dishes.
Vicaire cites an edition of 1632, as well as the above, and states that the treatise of Frugoli is very rare and curious.

FRÜHLING, R. und J. SCHULZ

FRYE, G. V.
Frye's Practical Candy Maker comprising practical receipts for the manufacture of Fine Hand-Made Candies, especially adapted for fine retail trade. By G. V. Frye, practical candy maker, Chicago, Ill. (1884). In 8 (13 x 19.5), 96 pages. Boards.*


The book has alternate blank pages for remarks.

FRYER, JANE EAYRE
Easy Steps in Cooking or Mary Frances among the Kitchen People. By Jane Eayre Fryer. Full page illustrations by Margaret G. Hays. Other illustrations by Jane Allen Boyer. [No place nor publisher], [1912]. In 8 (17 x 23), 175 pages. Cloth.*

The entire book is illustrated in red and black.

The same, but title "The Mary Frances Cook Book or adventures among the kitchen people." Philadelphia, The John C. Winston Co., [1912].*

Presumably this one was published later than the other, but there is no indication to that effect, unless one assumes that the use of the double name as a title, which has become a trade practise, followed the trend of fashion.

Mrs. Fryer's loose-leaf cook book; a complete cook book giving economical recipes planned to meet the needs of the modern housekeeper, including chapters on balanced rations, entertaining, school lunches, diet for weight control, etc., arranged by Jane Eayre Fryer . . . with blank pages for preserving personal recipes and memoranda, which can be inserted in any part of the book under the subjects to which they refer . . . Chicago, Philadelphia, etc., The John C. Winston Company, [1922]. (16 x 21), 64 lvs. + 475 pages.

Frontispiece and some of the plates colored; illustrations.

The Winston cook book of guaranteed recipes, planned for a family of four; economical recipes designed to meet the needs of the modern housekeeper, with special chapters on practical home economics, entertaining, diet for weight control, school lunches, balanced rations, proper meals for children, by Jane Eayre Fryer . . . Philadelphia, Chicago, etc., The John C. Winston Co., [1926]. (16 x 22.5), xi + 3-533 pages.

Frontispiece, plates, illustrations. Part of pages blank.

FUJIMOTO, T.

There is considerable information on the food of the various classes, and the methods of preparation and serving which could not be obtained from the ordinary cookery books. There are many quaint turns of expression.

FULBERT - DUMONTEIL
La Cuisine Française. L'Art du bien manger fins et joyeux croquis gastronomiques écrits pour les Gourmets par le
FULTON, E. G.
At the end is a directory of vegetarian restaurants, sanitariums, and sanitarium food factories.

FURGERSON, A. N. and CONSTANCE JOHNSON
Arranged in encyclopedic form; many blank leaves inserted.

FURNIVALL, FREDERICK J.
Fifteen full page plates at end.

FURNIVALL, F. J., W. M. ROSETTI and E. OSWALD, ESQ.

In “The Good Wyfe Wold a Pylgremage” is the following advice to her daughter:

Dosttur, seyde ye good wyfe,
hyde thy legys whyte,

And show not forth thy streth hossyn
to make men have de-lytt;
Thow hit please hem for ‘a tym,
hit schall be thy de-spytt,
And men wyll sey,
“of yi body y on carst but lytt”

Witt an O and an I,
seyd Hit is full ryve,
“The bocher’ schewyth feyre his flesche,
for’he wold sell hit full blythe.”

“Ripe Cherries!”

STREET CRIES
The Cries of London, Paris, and other cities give an understanding how foods were hawked as well as the costumes of the time.

From Tever.
To pickle Walnuts

Gather your Walnuts thrice than as little as you can take them and Wipe them and boyse them half an hour then take them out and put them into water and salt and let them stand all night boyse them three days together then put them into vinegar and salt every night then wipe them all before you put them into the pickle take the pickle with vinegar and Cinnamon Cloves and more boyse them together let it stand till it is cold then put them into a pot and cover it down close with wine leaves then put in a little Mustard seed.

COOKERY MANUSCRIPT
From Josias Cotton, 1641.

GACON - DUFOR, MME.
Manuel du Pâtissier et de la pâtissière, à l’usage de la ville et de la campagne; contenant les moyens de composer toutes sortes de Pâtisserie, soit fortes, soit légères; ainsi que la conservation des viandes, des poissons, des fruits et légumes qui doivent y entrer. Par Mme Gacon-Dufour, auteure de divers ouvrages d’économie, d’arts et de sciences. Paris, Roret, 1825. In 12 (6 x 13.5), x + 288 pages. Half leather.*

GALEN, CLAUDIUS

* Typographical device on title page, engraved ornamental initial for each heading, and round letters. No paragraph divisions. Printed by Simon de Colines.

There are copious annotations on margins, and an additional index on five blank folios at the end, all in the same hand.

The treatise is on Greek dietetics: The first book, on the grains and their employment in alimentation; the second, the vegetables and fruits; the third, flesh, fowl, fish, milk, cheese, wine, honey, and other foods preserved in salt.

Vicaire cites the work of Galen by different interpreters and under different titles: 1541, 1547, 1549 same title; 1555, 1570 a different one; 1546, 1547 another; and two editions in French 1552 and 1553, each with a different title. Vicaire’s copy differs from this in that in his the name Ioachino has been omitted.

Galen, a celebrated Greek medical writer, rejected the various medical systems of his time (131-200 A.D.) and formed a new system of experimental physiology that endured for more than 1300 years. He was the most voluminous of all ancient writers. There are 93 of the 98 Galen publications in the library of the College of Physicians, Philadelphia.


Ornamental initial letters, round letters, and subjects in italics in margins. Some notes in margins made by a former owner.

Following is the Psellus treatise, beginning on
the verso of folio 29 and ending on recto of folio 46.
This interpretation was published at the same place and in the same year as the one by Gandavo. Vicar cites others published later.

Cl. Galeni Alimentorum Facultatibus Libri III. Ex Martini Gregorii interpretatione; pluribus in locis, hac editione, emendata. Subjunctus est, alimentorum de quibus agit, index & Nomenclator Graecus, Latinus, Gallicus, Belgicus. Legesvni Batavorum, Apud Asingam de Fries, Anno 1633 [1633]. In 16 (6 x 9.5), title + 2 not num. + 320 + 41 pages not num. for the chapters with the names of the foods treated in them in the four languages. Old overlapping vellum.*

**Cl. Galeni**

**ALIMENTORVM FACULTATIBVS**

**LIBRI III.**

Ex Martini Gregorii interpretatione; pluribus in locis, hac editione, emendata.

Subjunctus est, alimentorum de quibus agit, index & Nomenclator Graecus, Latinus, Gallicus, Belgicus.

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**LYCEDVNI BATAVORVM,**

**Apud Asingam de Fries.**

**ANNO 1633.**

GALLAIR, ADOLPHE


The chapters are ornamented with headbands and tailpieces.

GALLIER, HUMBERT DE


Part of the series: Les Moeurs & la Vie Privée d'Autrefois. Troisième édition.

GALLINA, PETER


GALWAY, LADY VERE


Two pages of illustrations.

GANCEL, JOSEPH


The work is intended for chefs and presupposes much training on the part of those using it.
GARCIA DE LA LEÑA D. CECELIO


GARDINER, CATHERINE
LARISON, et al.

Includes advertising.

GAGARINE, PRINCESS
ALEXANDRE


This is the same as the above with a different title and the statement “first published 1924.” In both books is the statement: “Manufactured in the United States of America.”

GARDNER, HERBERT W.
Recipes and menus of noted Pacific Coast chefs (compiled for family use) many of whom have served in the world’s largest and most celebrated hotels, cafes and clubs, and who are boosting Northwest products... Issued by the Seattle Culinary Association, Incorporated. Compiled by H. W. Gardner. *Seattle, Wash., 1923* (15 x 24), 127 pages.

Illustrated. Advertising interspersed.

GARLIN, GUSTAVE

The text is in two columns, the tables in three.

A handsome and complete culinary treatise; contains copies of menus served to many notables, with arrangement and decorations of the table; in fact, is a practical culinary library.


Frontispiece an illustration on wood of a reunion of Pales, Diane, Ceres, Bacchus, Glauco, and Pomone.

GARNER, W. E.

One recipe on recto of each leaf, verso blank.
GARNETT, T.
Lecture on the Preservation of Health.
By T. Garnett, M.D. Member of the Royal Medical, Physical, and Natural History Societies of Edinburgh; the Literary and Philosophical Society of Manchester; the Medical Society of London; the Royal Irish Academy, and Professor of Physics and Philosophy in Anderson’s Institution. Glasgow. Liverpool, Printed by J. McCreery, 1797. In 8 (11 x 18.5), v + 6-72 pages. Cloth.*

GARRETT, THEODORE FRANCIS, et al.

A monumental work with numerous colored and other plates and illustrations in the text.

GASCOYNE, GEORGE
A Delicate Diet for dainty mouthde Droonkards. Wherein the fowle abuse of common Carowing, and Quaffing with harrie draughtes, is honestie admonished.

In the Advertisement it is stated that Gascoyne’s tract had become so extremely scarce, only one copy of the original edition remained, which the editor used for the reprint.
The treatise begins with Saint Augustine’s admonition against drunkenness, then follows a diatribe against excesses of eating and drinking in which the author cites as examples of gourmandizers, Alexander the Macedonian, Apicius, Lucullus, and others.

GASK, NORMAN

Frontispiece, 32 full page plates, illustrations in the text.
Over 200 famous spoons are illustrated and described with makers’ marks for identification.

GASSIES DES BRULIES

Nine engraved plates. Printed on parchment paper.
Vicaire says the only copy known of this farce is in the British Museum. It has been reprinted in two theatrical journals and in 1875 in book form by Leopold Pannier.

GATES, S. M.
Mother’s Cook Book for every day in the week. And kitchen encyclopedia. By S. M. Gates. Chicago and Philadelphia,
GASTRONOMIC BIBLIOGRAPHY


Frontispiece.

The same, 1895. Chicago, Ill., W. B. Conkey Company.

GAUBERT, PAUL


The book is divided in three parts: 1. Fonction digestive; 2. Regles de l’Hygiène de la digestion; 3. Dictionnaire des Aliments. In this last part to the usual description of the substance is added its effect on the digestive system.

The book is dedicated to Madame la Comtesse de Preissac.

GAUTHIER


An engraved frontispiece of a laboratory.

Vicaire says that Barbier attributes the work to M. Gauthier, but calls attention to the similarity of the work to that of Pere Poncelet, though the work is claimed to be entirely new. Some of the plates of Poncelet’s have been taken bodily: Plates III, IV, and V of the former appear as Plates IX, VI, and VII in the latter. The author states in his Avertissement that he has sought information in all works treating of the same subjects in order to make his more useful, and particularly in that of M. Demachet. It is possible that some of our present “scientists” he avoided reference to the one most used so as not to call attention to the extent of the “lifting” done.

GAUTIER, ARMAND


Illustrations and tables of chemical composition of foods.

Diet and Dietetics. By A. Gautier, professor at the Faculty of Medicine, Paris; member of the Institute. Edited and translated by A. J. Rice-Oxley, M.A., M.D. London, Constable and Company Ltd., [1906]. In 8 (13 x 22), xii + 552 pages. Cloth.

Aliments and regimens. Illustrations in the text, tables.

[GAUTIER DE MONTDORGE, ANT.]

Brochure Nouvelle. No author nor place. M.DCC.XLVI. In 8 (12.5 x 19.5), 188 pages + 1 for errata not num. + 1 for table of chapters not num. Old leather.

An inscription on the end paper states that the work is by Ant. Gautier de Montdorge.

GAUTRELET, DR. E.


GAY, AUGUSTE and ANNE PAGE


There are many elaborate charts to aid in the work.

GEHREN, WILHELMINE VON

Küche und Keller, ein hauswirtschaft- liches Nachschlagebuch zugleich ein Ratgeber für eine vernunftgemäße Ernährung des Menschen auf Grundlage der neuesten wissenschaftlichen und prak-

Colored frontispiece, plates, illustrations in text.

GEIBLER, H. von


GELLEROY, WILLIAM

The London Cook, or The whole Art of Cookery made easy and familiar. Containing a great number of approved and practical Receipts in every Branch of Cookery. Viz. Chap. I. Of Soups, Broths and Gravy. II. Of Pancakes, Fritters, Possets, Tansays, &c. III. Of Fish. IV. Of Boiling. V. Of Roasting. VI. Of Made-Dishes. VII. Of Poultry and Game. VIII. Sauces for Poultry and Game. IX. Sauces for Butcher's Meat, &c. X. Of Puddings. XI. Of Pies, Custards, and Tarts, &c. XII. Of Sausages, Hogs-Puddings, &c. XIII. Of Potting and Collaring. XIV. Of Pickles. XV. Of Creams, Jellies, &c. XVI. Of Made Wines. By William Gelleroy, Late Cook to her Grace the Duchess of Argyle. And now to the Right Hon. Sir Samuel Fludger, Bart. Lord Mayor of the city of London. To which is prefixed, A large Copper-Plate, representing his Majesty's Table, with its proper Removes, as it was served at Guild-Hall, on the 9th of November last, being the Lord Mayor's Day, when His Majesty and the Royal Family, did the City the Honour to dine with them, and were highly pleased with their Entertainment. *London, S. Crowder and Co. at the Look-Glass, 1762. In 8 (11.5 x 19.5), folding plate + iv + 4 not num. + 486 pages. Old calf.*

An edition of the same year as the above was published in Dublin, J. and J. Whitehouse (Carr. Davis & Orioli).

The author was cook to the Duchess of Argyle. Simple as well as elaborate receipts are included in the work.

GENTIL


The engraved frontispiece represents a branch of the coffee plant with flowers and berries, the dissected flowers and berries shown around the margin. Signed O. Michel.

GEOFFROY, DE M.


Chapter II treats of the nourishment of the body; legumes, fish, fruit, cheese, meats, etc. Chapter III treats of wines, cider, beer, coffee, tea, and chocolate, etc., etc.

GEOFFROY, [ETIENNE-FRANÇOIS]

Examen du Vinaigre concentré par la gelée. Par M. Geoffroy le Cadet. *Amster-
GEORGE, FLORENCE A.

The preface is dated 1908.


The publisher states that the work was completed after the author's death by Miss Kate Lackland.

GEOPRETIUS, ROBERTUS
Regime sanitatus Roberti Geopretii atrebatii, non solum medicis, vetum etiam omnibus studiois per necessarium & vitile. Eiusdem tractatus de Peste. Parisiis, Apud Arnoldum & Corolum Angeltieri Fratres, 1540. In 16 (6.5 x 11), 40 leaves. Vellum.*

Five ornamental initials, one of which is white on a black background, all the remaining spaces for capitals having a guide letter.

Manuscript notations in the margins by the surgeon, Hervé-Fierabras, and the physician, Isaac Basselier, whom Duhem states were ancient companions of Rabelais. The autograph of Hervé-Fierabras is on the title page, and on leaf 9 is "Ex Libris Isaac Basselier . . . anno 1563." Part of this inscription is so faded as to be illegible.

The work is dedicated by Geopretius to King Henry VIII, who was famous for his prodigious obesity.

There are thirty chapters, treating of the order of foods, animal, fish, fowl, milk, cheese, butter, fruits, wines, breakfast and the principal meal, non-injurious drinks, etc.

M. Duhem states that the treatise is excessively rare, only 3 copies known. Cited by Hirsch, Supplement, VI, 827.

GEORGIANA COUNTESS OF DUDLEY

Frontispiece portrait of author. Title page in red and black.

Recipes, literary quotations interspersed, historical sketch on fruits at end by J. H. Turner.


Frontispiece portrait of author, 7 other plates. Literary quotations interspersed.

GEPHART, FRANK CURTIS

GERA, DR. F.
De la Fabrication du Fromage, par le Dr. F. Gera, de Conegliano. Traduit de l'Italien par Vor Rendu, inspecteur de l'agriculture. Traduction couronnée par la Société royale et centrale d'Agriculture.

Two engraved folding plates of appliances.

GERARD, CHARLES


Title page in red and black; engraved headbands and tailpieces for the chapters. This is No. 9 of the 15 printed on Whatman paper.

There are many gastronomic anecdotes and much historical data difficult to obtain ordinarily.

First edition 1862.

GERARD, LILLIAN WHITE


GERARDE, JOHN


Engraved title page by Jo Payne, the title in an oval frame in the center, surrounded by compartments of symbolic pictures of Ceres, Gen. 1: 29, and Pomona, pictures of Theophrastus, Dioscorides, and in the lower center Gerarde, with a vase of flowers on either side. Woodcut ornamental initials, headbands and 2765 plates of plants.

First edition 1597, 2d 1631 and 1636.

In his "History of Botany," J. Reynolds Green says that Gerard's Herbal is the greatest botanical work of the 16th century. He states further that though Gerard claimed for the Herball primarily a scientific purpose, he included much contemporary folklore, some of which was largely legendary. A biographer of William Morris states that the beautiful drawings in the Herbal were studied by Morris when a boy, and later were the inspiration for his designs in wall-papers, glass, and tapestries.

Gerarde (1545-1607?) was trained as a surgeon, but appreciated the need for greater familiarity by physicians with the various simples. He had a garden which contained nearly 1100 species of plants, native and exotic, of which it was said by the physician to Queen Elizabeth: "for there you shall see all manner of strange trees, herbes, roots, plants, flowers, and other such rare things that it would make a man wonder how one of his degree, not having a purse of a number, could ever accomplish the same."

GERHARD, ALBERT F.


Illustrated with numerous halftones (86) and outline sketches.

The same, n.d., xix + 484 pages.

GEROLD-SAUELANDER, BERTHA


GERSON, MAX

Meine Diät; ein Ratgeber für Kranke und Gesunde, von Dr. Max Gerson; mit 12 Tafeln und einem Diätzettel. Berlin, Ullstein, [1930]. (14 x 22), 4 + 168 pages.

Plates, folding tables.

GIAQUINTO, ADOLFO

Raccolta Completa della Cucina di Famiglia. Opera arricchita di nuovo ed esteso ricettario pratico di cucina, di conserva alimentari, e per cucinare il Coniglio. Sesta edizione. Bracciano, Premiata
GIBAUDT, GEORGES


A comprehensive and scientific exposition of the subject.

The presentation copy of M. Georges Gibault to Monsieur Leo d'Orfer, Directeur de "L'Table."

GIBBS, WINIFRED STUART


Economical Cooking, planned for two or more persons, compiled from many sources and especially devised to reduce the cost of living ... By Winifred S. Gibbs ... New York, The New York Book Company, [1912]. (11.5 x 17), 2 + 11-157 pages. Paper.

Frontispiece, illustrations.

GIBSON, MRS. CHARLES H.

[Marietta Fauntleroy Hollyday]


Blank pages interspersed.

GIBSON, W. HAMILTON


Colored frontispiece of The Deadly "Amanita." Subjects in indentations in the text.

Needless to say the illustrations are not only exact but beautiful.

GIEGHER, MATTIA

Li Tre Trattati di Messer Mattia Giegher Bavaro di Moscve Trinciante dell'ill. Natione allemanda in Padova. Nel primo si mostra con facilità grande il modo di piegare ogni sorta di panni lini, cioè, saluette, e toaglie, e d'apparecchiare vna taula, con certe altre galanterie degne d'esser sapute; le quali cose tutte son rappresentate in figure di rame: e questa è invenzione del tutto nuoua dell'autore, ne mai più per addietro veduta. Nel secondo, intitolato lo Scalco, s'ingegna, oltre al conoscere le stagioni di tutte le cose, che si mangiano, la maniera di mettere in taula le viuande; il che, con tre differenti figure di taulo intagliate in rame, chiaramente si mostra. Nel terzio, detto il Trinciante, s'ingegna il modo di trinciare ogni sorta di viuande, con le sue figure medesimamente in rame; opera rinouata, e di molte cose accresciuta. In Padova Per Paolo Frambottto, m. dc. xxxix.

Con licenza de' Superiori. In 4 oblong (20 x 15), 25 1vs. not num. + 54 pages + 49 engraved plates, 2 of which are folding. Vellum.*

The volume consists of: Title page, on verso of which is the "Registro"—1 leaf. Dedication to the "Ill. Sig. Bvrcardo Ranzovio," dated Padua, Sept. 23, 1629, and signed "Matthia Giegher"—1 leaf. The note of the editor, Paolo Frambottto, "Al Benigno Lettore"—1 leaf. *Ta-
vola de' capitoli," of which there are 20—1 leaf. "Trattato delle piegature"—4 lvs. "Seguita il modo comme si trinciano"—1 page. "Tavola de volatili, pesci, e frutti,"—2 pages. "Di che qualita debba essere il trincianti"—14 lvs. "I nomi delle Carni de quadrupedi e' l'modo di trinciarle"—1 page. Dedication "A nobilissimi voci sig. Scolari Pavor dell' opera," dated Padua, April 8 1623, signed Mattia Giegher, occupies the first page. On page 2 "Tavola de' Capitoli principali delle cose nell' Opera presente contenute," and occupying the remainder of 54 numbered pages. Then follow: An engraved portrait of the author in a medallion, the frame of which is inscribed "Barbaro d' eta d' Anni 40. Mattia Giegher." Then follow 6 plates, numbered 1-6, 6, 5, 4, which show how napkins are folded into fancy shapes; then 4 plates, numbered 56, 55, 58, 57 for table service; 12 plates numbered consecutively for carving, 2 folding plates of knives and forks; and at the end 24 plates for carving fowl, fish, and fruit.

The list of plates showing the carving of meat indicates only 11 plates.

In the copy described by Vincenzo the plates follow the subject matter instead of being at the end. He states, however, that he has seen a copy with arrangement as above. He further states that the three treatises of Giegher are very rare, and not often complete.

GIESE, MRS. J. H.


Many pages of advertising in the text.

GIFFORD, H.

The General Receipt-Book: or, Oracle of Knowledge: containing several hundred useful receipts and experiments in every branch of science, including Medicine, Chemistry, Mechanics, Dying, Painting, Colouring, Pickling, Preserving, &c. &c. With directions for Making British Wines; The whole so clearly explained as to be within the reach of the most limited Capacity. Compiled and extracted from valuable Private Manuscripts, public Documents, and expensive Works of the most eminent Practitioners. By H. Gifford, Chemist. London, Published by J. Smith, 193, High Holborn, n.d. [c. 1790]. In 12 (7.5 x 14), 142 pages. Cloth.*

In the Address it is stated that the size is reduced from that of the original edition.

GIGER, MRS. FREDERICK SIDNEY

Colonial Receipt Book; celebrated old receipts used a century ago by Mrs. Goodfellow's cooking school; also famous old Creole and Moravian receipts; together with some of the best formulas of our well known modern chefs; compiled and edited by Mrs. Frederick Sidney Giger for the benefit of the endowment fund of the students' ward, hospital of the University of Pa. Philadelphia, The J. C. Winston Co., 1907. (15.5 x 23.5), 275 pages. Cloth.

Frontispiece, illustrations. Advertising interspersed.

GILBERT, GEORGE F.

The Doughboy Cook Book, containing two hundred and thirty-two of the most valuable recipes ever appearing in book form, endorsed by leading chefs and eminent medical authorities... compiled by George F. Gilbert. Mansfield, Ohio, Doughboy Publishing Company, [1919]. (15 x 23.5), 31 pages.

GILBRETH and BOSSUE


Frontispiece at back of book. 516 numbered recipes with title in English, the text in Chinese; preface in English. The 34 pages at the end are conversational phrases in both languages to aid cooks and waiters; also a list of the names of kitchen and other household apparatus.

The names of the authors are as near as could be interpreted from the sound of the Chinese characters. The work was prepared for the Fat Ming Co.

GILES, JOHN

Ananas: or a Treatise on the Pine-Apple. In which the whole culture, management, and perfecting this most excellent Fruit,
is laid down in a clear and explicit Manner. To which is added, The true Method of raising the finest Melons with the greatest Success: Shewing the whole Process of their Management, from sowing the Seeds to ripening the Fruit. The Whole deduced from many Years Practice and Observations; and containing various Improvements in the Culture of these Plants never before published. Illustrated with a Curious Copper-Plate, in which is exhibited at one View a Stove, &c. peculiarly adapted for raising the Pine-Apple Plant.


One plate.

GILLETT, EGBERT W.
Gillett's Magic Cook Book ... Chicago, E. W. Gillett, [1892]. (12.5 x 17.5), 283 pages. Paper.

GILLETT, L. H. and PENEOPE BURTIS RICE
Influence of Education on the food habits of some New York City families. By L. H. Gillett, New York Association for Improving the Condition of the Poor. Penelope Buritis Rice, New York Association for Improving the Condition of the Poor. New York, the same association, 1931. (15 x 23), 48 pages. Boards.

GILLETTE, MRS. FANNY LEMIRA

Frontispiece Vanderbilts dining room and four full page plates portraits of the wives of the presidents. Sketches in the chapter on carving.

The same, Chicago, 1889.

Frontispiece Mrs. Benjamin Harrison.

The same, New York, Gillette Publishing Company, 1887.

This was the first edition.

The White House Cook Book, a comprehensive cyclopedia of information for the home, containing cooking, toilet and household recipes, menus, dinner-giving, table etiquette, care of the sick, health suggestions, facts worth knowing, etc., by Hugo Zieman ... and Mrs. F. L. Gillette. Chicago, New York, etc., The Saalfeld Publishing Co., [1900]. (17.5 x 23.5), 2 + vi + 7-590 pages. Cloth.


The same, revised by Mrs. Mary E. Dague. Akron, O., The Saalfeld Publishing Company, 1925. (2 x 24.5), vi + 7-608 pages.

Published 1924.


Frontispiece, portraits, illustrations.


Frontispiece, portraits, illustrations.


Frontispiece portrait of the author, 5 plates, 4 colored. Menu of the author's 50th wedding anniversary in gilt. Illustrations in the text. At the end of text cookery terms are defined.

GILLIERS
Le Cannameliste français, ou nouvelle instruction pour ceux qui désirent d'apprendre l'office, rédigé en forme de dic-


The book is sought not only by those interested in the history of gastronomy, but also by artists and goldsmiths because of the beauty of the plates, as they show table pieces of the 18th century. The engravings are finely executed and are signed by Dupuis, designer, and Lotha, engraver. The frontispiece is unsigned.

The word *canavelle* is a botanical term meaning sugarcane, and comes from the Low Latin, *canum*, meaning cane or reed, and *mel*, honey.

GILLIS, MARY M.

Food Efficiency; or, the best food for the least money, by Mary M. Gillis. Jersey City, N. J., International Letter Club, [1920]. (1 x 19.5), 264 pages.

GILLMORE, MARIA McILVAINE


GILLUM, LULU WILLIAMS


Illustrations. Bibliography pages 312-314.

GILMOUR, ISABEL W.


GILPIN, MRS. JOHN


Advertising interspersed.

GINORI, ANDREA


The half title gives “Nell’ anno 1765.”

GIOVANNI, VIALARDI


Title in ornamental border. Illustrations in text.
GIRARD, EUGENE
Frontispiece portrait of author, plates.

GIRARDIN, LEON
Foreword dated 1904. Frontispiece portrait, plates.

GIRONCI, MARIA
Third edition 1917.

GIST, ELIZABETH
Advertising interspersed.

GIVEN, META H.
Eating for Efficiency. Meta H. Given ... Chicago, Ill., Home economics department, Evaporated Milk Association, [1927]. (17 x 25), 64 pages.

GLADFELTER, LISBETH M.
An outline of Domestic Science, embracing 80 lessons. The course to extend over two years. Each class to receive One Lesson per week of one and one-half hours each. Designed for use in the Public Schools. Lisbeth M. Gladfelter, teacher domestic science, St. Louis Public Schools. December, 1898. (15.5 x 23), 23 pages. Paper.*
Frontispiece interior of practice schoolroom. Included is a bibliography of works to be consulted by students.

GLASER, STEFAN

GLASSE, HANNAH
The Art of Cookery Made Plain and Easy. Which far exceeds any Thing of the Kind ever yet Published. Containing, I. Of Roasting, Boiling, &c. II. Of Made-Dishes. III. Read this Chapter, and you will find how Expensive a French Cook’s Sauce is. IV. To make a Number of pretty little Dishes fit for a Supper, or Side-Dish,
and little Corner-Dishes for a great Table; and the rest you have in the Chapter for Lent. V. To dress Fish. VI. Of Soops and Broths. VII. Of Puddings. VIII. Of Pies. IX. For a Fast-Dinner, a Number of good Dishes, which you may make use of for a Table at any other Time. X. Directions for the Sick. XI. For Captains of Ships. XII. Of Hog’s Puddings, Sauces, &c. XIII. To Pot and Make Hams, &c. XIV. Of Pickling. XV. Of Making Cakes, &c. XVI. Of Cheesecakes, Creams, Jellies, Whip Syllabubs, &c. XVII. Of Made Wines, Brewing, French Bread, Muffins, &c. XVIII. Jarring Cherries, and Preserves, &c. XIX. To Make Anchovies, Vermicella, Ketchup, Vinegar, and to keep Artichokes, French-Beans, &c. XX. Of Distilling. XXI. How to Market, and the Seasons of the Year for Butcher’s Meat, Poultry, Fish, Herbs, Roots, &c. and Fruit. XXII. A certain Cure for the Bite of a Mad Dog. By Dr. Mead. By a Lady. London: Printed for the Author; and sold at Mrs. Ashburn’s, a China-Shop, The Corner of Fleet-Ditch, mdcclxvii. And at Mrs. Wharton’s at the Bluecoat Boy, near the Royal Exchange. In 4 (36 x 51.5), 20 pages for list of subscribers, contents, instruction, + 166 pages text. Leather.

The same. Second edition. London: Printed for the Author, and sold at Mrs. Wharton’s Toy-Shop, the Bluecoat-Boy, near the Royal-Exchange; at Mrs. Ashburn’s China-Shop, the corner of Fleet-Ditch; at Mrs. Condall’s Toy-Shop, the King’s Head and Parrot, in Holburn; at Mr. Underwood’s Toy-Shop near St. James’s-Gate; at most Market-Towns in England, mdcclxvii. In 8 (12 x 16.5), iv + 5 not num. for list of subscribers + 22 not num. for contents + 330 pages. Mottled calf.*

Pages 3-10 are in duplicate.


The title page is the same as the first edition except two changes in spelling—Vermicelli and Cutchup.

Oxford cites this edition, but not where published.

Contains engraved bookplate of Hugh Ferrar of Huntingdon; below this is a simple one of Mrs. Hughes.

The same. To which are added, One hundred and fifty New and useful Receipts, and a Copious Index. By a Lady. A New Edition. With the Order of a Modern Bill of Fare, for each Month, and the Manner the Dishes are to be placed upon the Table. London: Printed for a company of Booksellers, and sold by L. Wangford, in Fleet-Street, and all other Booksellers in Great Britain and Ireland. Be careful to observe (Mrs. Glass being dead) that the Genuine Edition of her Art of Cookery is thus signed, by W. Wangford, n.d., [c. 1750]. In 8 (13.5 x 21), iv pages + 9 lvs. not num. for contents + 298 pages of text + 11 lvs. not num. for index. Calif.*

Engraved frontispiece of two women, the cook and mistress, with the following verse below:

The Fair, who’s Wise and oft consults our Book,
And thence directions gives her Prudent Cook,
With Choicest Viands, has her Table Crown’d.
And Health, with Frugal Ellegance is found.

There is a large folding plate containing a modern bill of fare for every month in the year.

Mrs. Pennell states that the 4th edition, 1751, is the only one with the engraved frontispiece, but the above was published, according to the caution, after the death of Mrs. Glass. As the second edition of The Compleat Confectioner, dated 1772, has the signature, H. Glass, signed
THE
Art of Cookery,
MADE
PLAIN and EASY;
Which far exceeds any Thing of the Kind ever yet published.

CONTAINING,
I. Of Roasting, Boiling, &c.
II. Of Made-Dishes.
III. Read this Chapter, and you will find how Expensive a French Cook's Sauce is.
IV. To make a Number of pretty little Dishes fit for a Supper, or Side-Dish, and little Corner Dishes for a great Table; and the rest you have in the Chapter for Lent.
V. To dress Fish.
VI. Of Soops and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a Fast-Dinner, a Number of good Dishes, which you may make use of for a Table at any other Time.
X. Directions for the Sick.
XI. For Captains of Ships.
XII. Of Hog's Puddings, Sauces, &c.
XIII. To Pot and Make Hams, &c.
XIV. Of Pickling.
XV. Of Making Cakes, &c.
XVI. Of Cheesecakes, Creams, Jellies, Whip Syllabubs, &c.
XVII. Of Made Wines, Brewing, French Bread, Muffins, &c.
XVIII. Jarring Cherries, and Preserves, &c.
XIX. To Make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French Beans, &c.
XX. Of Distilling.
XXI. How to Market, and the Seasons of the Year for Butcher's Meat, Poultry, Fish, Herbs, Roots, &c. and Fruit.
XXII. A certain Cure for the Bite of a Mad Dog. By Dr. Mead.
XXIII. A Receipt to keep clear from Buggs.

By a LADY.

The SECOND EDITION.

LONDON:
Printed for the AUTHOR, and sold at Mrs. Wharton's Toy-Shop, the Bluecoat-Boy, near the Royal-Exchange; at Mrs. Abbern's China-Shop, the Corner of Fleet-Ditch; at Mrs. Condall's Toy-Shop, the King's Head and Parrot, in Holborn; at Mr. Underwood's Toy-Shop, near St. James's-Gate; and at most Market-Towns in England.

M.DCC.XLVII.

[Price 3 s. 6 d. stich'd, and 5 s. bound.]

Title page of the best known English cook book. By Hannah Glasse.
to the preface and first page of text, it would indicate that the above edition is later. The title page is similar to that of the 1770 edition. The book was listed by the dealer as c. 1750, presumably because of the engraved frontispiece. In no other edition seen listed is there mention of the folding plate.

The Art of Cookery, Made Plain and Easy; Which far exceeds any Thing of the Kind yet published. Containing, I. How to Roast and Boil to Perfection every Thing necessary to be sent up to Table. II. Of Made-dishes. III. How expensive a French Cook's Sauce is. IV. To make a Number of pretty little Dishes for a Supper or Side-dish, and little Corner-dishes for a great Table. V. To dress Fish. VI. Of Soops and Broths. VII. Of Puddings. VIII. Of Pies. IX. For a Lent Dinner; a Number of good Dishes, which you may make use of at any other time. X. Directions to prepare proper Food for the Sick. XI. For Captains of Ships; how to make all useful Things for a Voyage; and setting out a Table on board a Ship. XII. Of Hogs Puddings, Sausages, etc. XIII. To pot and make Hams, &c. XIV. Of Pickling. XV. Of making Cakes, etc. XVI. Of Cheese-cakes, Creams, Jellies, Whipt-Syllabubs, etc. XVII. Of made Wines, Brewing, French Bread, Muffins, etc. XVIII. Jarring Cherries and Preserves, etc. XIX. To make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French Beans, etc. XX. Of Distilling. XXI. How to market; the Seasons of the Year for Butchers Meat, Poultry, Fish, Herbs, Roots, and Fruit. XXII. A certain Cure for the Bite of a Mad Dog. By Dr. Mead. XXIII. A Receipt to keep clear from Buggs. To which are added, By Way of Appendix, One hundred and fifty New and Useful Receipts, And a Copious Index. By a Lady. A new edition. London, Printed for W. Strahan, etc. 1770. In 8 (12 x 19.5), vi + 12 lvs. not num. + 384 pages + 12 lvs. Old leather.*

Autograph H. Glasse on first page.

The same. A New Edition, With all the Modern Improvements. And also the Order of a Bill of Fare, for each Month, in the Manner the Dishes are to be placed upon the Table, in the present Taste. London, Printed for W. Strahan, etc. 1778. In 8 (12 x 19.5), vi + contents 10 lvs. + 397 pages + 12 lvs. for index. Leather.*

Autograph H. Glasse on first page.

The same. 1799.*


The same. Alexandria: Printed by Cottom and Stewart, 1812. In 12 (10 x 17.5), 288 + xii pages. Calf.*

The Complete Art of Cookery, exhibited in a plain and easy manner, with directions for marketing; the seasons for meat, poultry, fish, game, etc. and numerous useful family receipts, etc. By Mrs. Glasse. London, Published by J. S. Pratt, 1843. In 8 (7.5 x 12.5), 304 pages. Cloth.*
Frontispiece pictures an old kitchen, one other full page plate, page 47, and illustrations in the text for carving, and the cuts of venison, beef, and mutton.

The Art of Cookery has had many editions. Vicaire cites 8; Mrs. Pennell 7; and later Oxford cites: 1747, 1747, 1748, 1751, 1755, 1758, 1760, 1763, 1765, and others 1767, 1770, 1774, 1778, 1784, 1788, 1796, 1803. To these may be added the precedings: 1799, 1805, 1812 and 1843, and Mrs. Pennell states that a printing was made as late as 1852. There is an Edinburg edition of 1796.

The Servant’s Directory, or Housekeeper’s Companion: Wherein the Duties of the Chamber-Maid, Nursery-Maid, House-Maid, Laundry-Maid, Scullion, or Under-Cook, are fully and distinctly explained. To which is annexed A Diary, or Housekeeper’s Pocket-Book for the whole Year. With Directions for keeping Accounts with Tradesmen, and many other Particulars, fit to be known by the Mistress of a Family. By H. Glass, Author of “The Art of Cookery made plain and easy.” London, printed for the Author; and sold by W. Johnston in Ludgate-street, etc., 1760. In 8 (13 x 20.5), title and preface viii + 4 not num. + 80 pages of text + 389 for receipts. Old leather.*

The pagination for the receipts is separate from the text, and for these there should be 432 pages.

The Compleat Confectioner: or, the Whole Art of Confectionary Made Plain and Easy. Shewing, The various Methods of Preserving and Candying, both dry and liquid, all Kinds of Fruit, Flowers, and Herbs; the different Ways of Clarifying Sugar; and the Method of Keeping Fruit, Nuts, and Flowers fresh and fine all the Year round. Also Directions for making Rock-works and Candies, Biscuits, Rich Cakes, Creams, Custards, Jellies, Whip Syllabubs, and Cheese-cakes of all Sorts, English Wines of all Sorts, Strong Cordials, Simple Waters, Mead, Oils, &c. Syrups of all Kinds, Milk Punch that will keep twenty Years, Knicknacks and Trifles for Desserts, &c. &c. Likewise, The Art of making Artificial Fruit with the Stalks in it, so as to resemble the natural Fruit. To which are added, Some Bills of Fare for Desserts for Private Families. By H. Glass, Author of the Art of Cookery. London: Printed for J. Cooke, at Shakespeare’s Head, in Paternoster Row, MDCCLXII. In 8 (13 x 20.5), title and dedication iv + 304 + contents xiv pages. Old leather.*

Dedication signed H. Glasce, and similar autograph at top of first page of text. An ornamental initial for dedication and another for text.

Mrs. Glass states in the dedication that her work was compiled “partly from the manuscripts of a very old experienced housekeeper to a family of the first distinction, and partly from my own experience.”

Mrs. Pennell cites a copy without date and with an appendix of 48 pages & index 12 leaves. Oxford cites an edition c. 1760, and states that beginning in Nov. 1799 the work was issued in 10 weekly parts with additions and corrections, and in 1800 was bound and published in one volume.

GLENNIE, AGNES ELISABETH


GLOVER, ELYE HOWELL


Many illustrations, mostly full page.


Frontispiece and full page illustrations.

Frontispiece.
The three books are uniform in format.


GLOVER, E. T.

Two blank leaves are left at the end of each division for additional receipts.

GODBERT, A.

GODSSLING, ADELINE O.

Frontispiece, plates (printed on both sides), illustrations.

The Orange Judd Cook Book; a practical collection of tested recipes for practical housekeepers, by Adeline O. Goessling ... Chicago, New York, etc., Orange Judd Company, 1914. (12.5 x 18), 4 + 276 pages. Cloth.

Frontispiece, plates, illustrations.

GOFF, MAY PERRIN

Frontispiece, colored, of a dining room with table. Numerous illustrations, some colored.

GOGUÉ, A.

GOINS, JOHN B.

Illustrated. Copyright 1908.

GOLD, MOLLIE and ELEANOR GILBERT

GOLDEN, KATHARINE E.
[K. G. Bitting]
Yeasts and Their Properties. Purdue University monographs. Series relating to
Illustrated by photographs and photomicrographs.

Illustrated by photographs.

Pure Yeast in Bread. Excerpt from Proc. of the Acad. of Science, 1897. 4 pages.

These treatises are the first recorded work in this country on the use of pure yeast in bread.

**GOLDBERG, HENRIETTA P.**

Frontispiece portrait.

**GOLDSCHMIDT, FRITZ**

Illustrated.

**GOLLMER, RICHARD**


**GONET, GABRIEL DE**


Frontispiece and other full page illustrations on copper and wood. Those on copper are whimsical in conception and signed by the artist, Varin.
Vicaire gives two titles by Gonet, the first *Repertoire de Cuisine simplifiée colligé*, etc. (1872), the second a reprint (1884) with the title *La Cuisinière universelle*, etc., but does not mention the present one, which Nourry lists as about 1860.

**GOODFELLOW, JOHN**

The Dietetic Value of Bread, by John Goodfellow, F.R.M.S. Lecturer on physiology and hygiene at the Bow and Bromley Institute, London; member of the Société Française d'Hygiène; etc. *London, Macmillan and Co. and New York*, 1892. In 8 (11.5 x 18), xx + 328 pages. Cloth.*
Illustrations in the text.

The Elementary Principles of Bread-making by John Goodfellow, Ph.D.,
GOODFELLOW, MRS.

Mrs. Goodfellow’s Cookery as it should be. A new manual of the dining-room and kitchen. Containing original receipts on every branch of cookery; domestic beverages; food for invalids; brandying fruits; pickling; preserving; salting and curing meats; etc.; together with rules on carving, with full illustrations of the same; suggestive hints to young housekeepers; table cutlery; wines; yeasts and fermented beverages; also bills of fare for every day in the year; forming one of the most complete cook and household receipt books ever published. Philadelphia, T. B. Peterson & Brothers, [1865]. In 8 (12.5 x 18.5), xiii + 4 pages not num. + 14-362 pages. Cloth. * 

Illustrated.

GOODHOLME, TODD S.


GOODHUE, ISABEL


Verse of each page blank for memoranda.


GOODRICH, HELEN PIXELL

Canning and Bottling with notes on other simple methods of preserving fruit and vegetables. By Helen Pixell Goodrich, D.Sc. (Lond.) Late technical adviser on canning in the Food Production Department. With an introduction by Frederick Keeble, C.B.E., F.R.S., D.Sc. Controller of horticulture in the Food Production Department, Board of Agriculture. London, etc., Longmans, Green and Co., 1918. In 8 (12.5 x 18.5), x + 70 pages. Paper. *

GOODYEAR, SARAH


GOOLD, JOSEPH

Aerated Waters and how to make them; together with receipts for non-alcoholic cordials, and a short essay on the art of flavoring. By Joseph Goold. (Being a revised and enlarged edition of previous works by the same author.) London: J. Gilbert Smith, 1880. In 8 (13.5 x 21.5), 11 + 118 pages. Cloth.

GOOLD, MARY


GORDON, CONSTANCE E.


Contains menus, recipes, and price lists.
GORDON, MARY DUKE and ELEANOUR SINCLAIR ROHDE

GOSSMANN, MINNA und HCH.
First edition 1894; 2d 1898.

GOTTFRIED, RUTH APPLETON
JEREMIAH
The Questing Cooking; a bundle of good recipes from foreign kitchens, by Ruth A. Jeremiah Gottfried. Cambridge, Washburn & Thomas, 1927. (7 x 17.5), xi + 380 pages. Cloth.

GOUDEAU, EMILE
Frontispiece and 50 plates in color. Edition de luxe of 138 copies. This is No. 48.

GOUAN, ANTONIO

The book contains two title pages, Latin and French, and the text in Latin and French. The text of each with separate pagination. Four folding plates at the end.
Bookplate of John Wilson on verso of front cover, with that of Arnold Shirliff on the opposite page.
Presentation copy from Mr. Arnold Shirliff.

GOUDISS, ALBERTA Moor-House
Quick Meals; from market to table for two or four or six; thirty dinner menus with market orders and 183 unit recipes, including cold dishes, easy desserts, frozen dainties, main dishes for vegetable meals, Sunday night suppers, tasty entrees, thirty-minute dinners, two-course meals, unusual sandwiches. By Alberta M. Goudiss...

GOUĐISS, C. HOUSTON and ALBERTA M.

Foods that will win the war and how to cook them. By C. Houston Goudiss, food expert and publisher of the Forecast Magazine, and Alberta M. Goudiss, director of the School of Modern Cookery. New York, The Forecast Publishing Co., 1918. In 8 (13.5 x 19), 121 pages. Cloth.* Illustrated.

Food Friends We Neglect. A Group of Rich Nutrients which Deserve Seats of Honor at Our Tables. By C. Houston Goudiss. Food Advisor of The People’s Home Journal, etc. New York, The People’s Home Journal, 1921. In 8 (16 x 23.5), 87 pages. Boards.* Title page in red and black, chapter initial letter in red. A discussion of various foods or groups is followed by appropriate recipes.


GOUFFÉ, JULES


The same. Cinquième édition, 1881, 3 lvs. + vii + 864 pages. Four planches imprimées en chromolithographie et 182 gravures sur bois.* This work is considered one of the most important and the most sought, though due to the varied materials required in the recipes, more suited to large establishments than to the ordinary household. Seventh edition 1888, new edition 1889, and edition 1902.


Le Livre de Pâtisserie par Jules Gouffé, officier de bouche du Jockey-Club de Paris. Ouvrage contenant 10 planches chromo-

Frontispiece portrait of the author.

The work is divided into two parts: the first includes counsel to young pastry-cooks, the meaning of the terms used, and, the preparation of the materials; the second instructs in the construction of large pieces and separate entremets.


Frontispiece portrait of the author.

First edition 1869.


Colored frontispiece and plates, illustrations in text.

Zweiter Band. xxxv + 488 pages.

Colored frontispiece and plates, illustrations in text.

GOURAUD, F. X.


GOURIEL, J. B.


Frontispiece an engraving with the stanza:

"C‘en est fait, j’ai perdu la vie,
Heïl ! si vous pleurez ma mort,
Accusez de mon triste sort
L’auteur de la Gastronomie."

The poem is anonymous, but Vicaire gives Gouriel as the author.

GOURLEY, JAMES E.


GOY, SYLVAIN CLAUDIUS

La Cuisine Anglo-Américaine. Comprant la cuisine anglaise, la cuisine américaine, avec la pâtisserie de cuisine et de magasin, les desserts, les glaces, la petite boulangerie, les boissons américaines, etc., précédée d‘un petit historique de l‘agriculture et des produits du nouveau monde au moment de la découverte. La cuisine de
l’Amérique Centrale, comprenant tous les
plats de quelque importance usités dans ces
contrées et dont beaucoup peuvent être
pratiqué partout. Recueilles sur les
légumes et les fruits tropicaux. Par Sylvain
Claudius Goy. Après Vingt-cinq ans de
service à l’étranger, dont trois ans comme
second au Naval and Military club de
Londres. Ancien chef du Morrison’s Hotel
d’à Dublin et du Metropolitan Club de New
York, etc. No place nor publisher, 1915.
(13.5 x 20), 2 lvs. not num. + 489 pages.
Cloth.

GRAHAM, SYLVESTER
A Treatise on Bread, and Bread-Making.
By Sylvester Graham. Boston: Light
and Stearns, 1837. In 16 (9.5 x 15), viii +
9 + 131 pages. Cloth.

Rev. Sylvester Graham (1794-1851), a vege-
tarian, was the inventor of “Graham bread.”

GRAND-CARTERET, JOHN
Raphaël et Gambrinus ou L’Art dans
la Brasserie par John Grand-Carteret.
Frontispiece de Marcellin Desboutin. Il-
ustrations de Pille, G. Jeanniot, Dantan,
Félix Règamey, Mars, Jules Adeline, Au-
guste Viollier, Coll-Toc, Fernand Fau.
Paris, Louis Wettreusser, 1886. In 8 (15 x
20.5), xxii + 1 + 326 pages. Paper.*

A presentation copy, autographed by the author.
Original edition, first printing.

GRANDCHAMP, MIQUE
Le Cuisinier à la bonne franquette, le
plus simple, le plus facile, le plus complet
des manuels de cuisine bourgeois par
Mique Grandchamp, Maître d’Hotel An-
néciën. 11ème edition, 1924. Aix-les-Bains,
Ph. Grosset, 1924. In 18 (13 x 19.5),
544 pages. Cloth.*

GRANDI, FERDINAND
Cuisine Italienne ou cent-recettes
choisis a l’usage des amateurs et des cuisi-
niers par Ferdinand Grandi, Chef de
huile de M. Le Marquis de Montay-
nard, ex chef du Prince Anatole Demi-
doff. Auteur de la Gastronomie Princièrre.

Paris, Librairie Audot Lebrac et Cie, suc-
cesseurs. 8 Rue Garanciere, 1891. In 16
(12 x 18.5), 8 not num. + 99 pages. Paper.*

GRANDI, FERDINAND
Les Nouveautés de la Gastronomie
Princièrre par Ferdinando Grandi chef des
cuisines de son excellence le Prince Ana-
tole de Démidoff. Ouvrage orné de 25
figures. Paris, Audot, 1866. In 8 (16 x
25), 212 pages. Paper.*

Thirteen full page plates.
The recipes are out of the ordinary and for
trained chefs; some of the names are also out
of the ordinary as, Timbale au 15 Septembre 1864,
Esturgeon aux Foyettes Rémies, Magnonaise de
poisson aux quatre ports de mer, etc.

GRANDIDIER, L’ABBÉ
Anecdotes relatives à une ancienne con-
frérie de buveurs, établie sur les confins
de la Lorraine et de l’Alsace; extraites des
essais historiques sur cette dernière prov-
ice. Manuscrit composé par M. l’abbé
Grandidier, chanoine et prébendier du
grand choeur de l’église Cathédrale de
Strasbourg, membre de plusieurs acad-
émies de France, d’Allemagne et d’Italie,
etc. Nouvelle édition, soigneusement
revue et annotée. Nancy, à la Librairie
Ancienne et Moderne de Cayen-Liébault,
1864. In 8 (14 x 20), viii + 24 pages.
Boards.*

False title on the verso of which is cent wings
exemplaires; frontispiece an etching consisting
of a border enclosing the title Confrérie de
Buveurs. The anecdotes begin on page 1.
The fraternity of drinkers is that of the Con-
frérie de la Corne, instituted in 1866 by Bishop
Jean de Manderscheid-Blanckenheim, at the
chateau of Haut-Barr. The requirement for ad-
mission to the society was the ability to empty the
bowl, which held nearly two pots of wine, at a
single draft. The emblems of the society are rep-
resented in the frontispiece.

For information relative to the society see:
Arthur Dinaux, Les Sociétés Budines, 1867, pages
186-198, Vol. I.

GRANGE, CYRIL
Home Bottling and Canning fruit,
vegetables, poultry, meat, including
drying and salting. By Cyril Grange,

Frontispiece, 14 full page plates, each having 2 or more figures.

GRANT, ELIZABETH RAPER

The Receipt Book of Elizabeth Raper and a portion of her cipher journal. Edited by her great-grandson the late Bartle Grant, with a portrait and decorations by Duncan Grant; written 1756-1770 and never before printed. Sano (Eng.), The Nomesuch Press, 1924. (15 x 23), 3 lvs. not num. + 94 pages. Cloth.

Two plates.

Limited to 850 copies; this is No. 495.

GRAPALDI, FRANCISCUS MARIUS


Portrait of author, surrounded by ornamental border, occupies two-thirds of title page. Ornamental initials for each paragraph, larger ones for chapters. Wide margins with notes.

This edition, said to be the most complete, treats of the various parts of the house, kitchen garden, fish, fishing, raising hares and birds, etc.

Nourry states that the popularity of the work is indicated by 12 editions having been made in less than 40 years, one of the earliest 1501.

The author was a learned Italian writer (c. 1465-1515).

GRATZ, HERMAN

The Making of Ice Cream, ices, frozen fruits, French creams, frozen puddings, sauces, biscuits, glacés, mousses, preserving fruits for ice cream use, novelties in ice cream. The handling of fancy forms and every detail belonging to the ice cream business plainly and conscientiously described and copyrighted by Herman Gratz ... No place, the author, 1909. (12.5 x 18), 85 pages. Cloth.

GRAVES, CLARA N.


GRAVES, LULU C.


Numerous full page plates and illustrations in the text.

A list of references consulted at the end of each chapter.

GRAY, ARTHUR


Frontispiece Boswell and Johnson at the Mitre; illustrations in the text. Title page in red and black.

GRAY, BARRY AND JOHN SAVAGE


Frontispiece and 15 other full page plates; pages ruled with ornaments at corners.

GRAY, GRACE VIALL

Every Step in Canning the Cold-Pack Method. By Grace Viall Gray, Ph.B., Ed.
GREEN, OLIVE [Myrtle Reed]
Title page in red and black, with small illustration. The set is uniform in format.

Everyday Luncheons, [1906]. 327 pages.*

One Thousand Simple Soups, 1907. 376 pages.
The inside front cover has a clever pen and ink sketch and "Emma Pattison Her Soup Book." On flyleaf is the autograph of the author, Myrtle Reed.

How to Cook Shell-Fish, 1907. 335 pages.*
Bookplate "Lalla Rookh Her Book." Autograph of author.

How to Cook Fish, 1908. 522 pages.*
On the inside of front cover a pen and ink sketch and "Emma Pattison Her Fish Book, Dec. 1908." Autograph of author on flyleaf.

How to Cook Meat and Poultry, 1908. 504 pages.*
On inside of front cover a pen and ink sketch and "Emma Pattison Her Book, Dec. 25 1908." Autograph of author on flyleaf.

One Thousand Salads, 1909. 415 pages.*
On inside of front cover a pen and ink sketch, and "One Thousand Salads printed." On the opposite page: "Emma Patterson's Salad Book Dec. 1910."

Everyday Desserts, [1911]. Second impression, 525 pages.*

Everyday Dinners, [1911]. 410 pages.*

GREENAWAY, KATE
mented with border enclosing dainty figures of children.*

The book consists of colored plates for the alphabet, each has a plate, except the last ones—U, V, W, X, Y, Z.

GREENBAUM, FLORENCE KREISLER

The International Jewish Cook Book, a Modern "Kosher" Cook Book. By Florence Kreisler Greenbaum, Instructor in Cooking and Domestic Science. 1600 recipes according to the Jewish dietary laws with the rules for Koshering. The favorite recipes of America, Austria, Germany, Russia, France, Poland, Roumania, etc. New York, Bloch Publishing Company, 1918. In 16 (13.5 x 19.5) xii + 419 pages. Cloth.*

GREENBERG, MRS. L. J.


GREENE, R. L.


GREENSLADE, KATE


GREER, CARLOTTA C.


Frontispiece and numerous illustrations in the text.

Food and Victory, a war supplement to Text-Book of Cooking, by Carlotta C. Greer . . . Boston, New York, etc., Allyn and Bacon, [1918]. (13 x 18), xiv + 62 pages. Cloth.

Frontispiece, illustrations.

School and Home Cooking, by Carlotta C. Greer, . . . Boston, etc., Allyn and Bacon, [1920]. (14 x 18.5), 530 + 24 pages. Cloth.*

Frontispiece, illustrations, tables.


Numerous illustrations and diagrams.

GREGORY, ANNIE R.


Colored frontispiece, plates (some colored), illustrations.

The book is also issued under the titles: "The Ideal Cook Book," "Canada's Favorite Cook Book," and "Woman's Favorite Cook Book."

The Blue Ribbon Cook Book. By Annie R. Gregory, assisted by one thousand housekeepers. Approved and endorsed by A. Chabris, for ten years chef of the Union League Club, Chicago, now of Grand Pacific Hotel. Embellished with many colored and photo engravings illustrating the art of carving, table decoration, preparation of fancy dishes, etc. Chicago, Monarch Book Company, 1906. In 4 (17.5 x 23.5), 578 pages. Oilcloth.*

Sixteen full page half-tone illustrations and 16 colored plates.
GREIM, JOHN


GRETHER, ERNEST

The Bride’s Book, compiled under the supervision of Ernest Grether . . . , a chef known in Europe, etc. Los Angeles, [1927] (15 x 22), 200 pages. Paper. Illustrated.

GREY, ELIZABETH

[Countess of Kent]

A Choice Manual, or, Rare and Select Secrets in Physick and Chirurgery. Collected and Practised by the Right Honourable, the Countess of Kent, Late Deceased. Whereunto are added several Experiments of the Virtues of Gasconpoudre and Lapis contra Yarvm, by a Professor of Physick. As also most exquisite ways of Preserving, Conserving, Candying, &c. The Eleventh Edition, with Additions. London, Printed by Gertrude Dawson, and are to be sold by Wil. Sheares, 1659. In 12 (8.5 x 14), title, dcb., to the reader, and contents 7 lvs. + 258 pages + 3 lvs. for table of additions. Tooled calf.*

Bound with the Choice Manual is the following by the same author:

A True Gentlewoman’s Delight, Wherein is contained all manner of Cookery: Together with Preserving, Conserving, Drying, and Candying. Very necessary for all Ladies, and Gentlewomen. Published by W. J. Gent. London, Printed by G. Dawson, and are to be sold by Wil. Sheares, 1659. In 12 (8.5 x 14), 9 lvs. not num. + 154 pages. The dedication is signed W. J., and note to the reader W. I.

Oxford cites 1st edition 1652; 2d 1653 (2 imprints); 10th 1658, 1659; 14th 1661, 15th 1667; 18th 1682; 19th 1687; 1708. He states that Prof. Ferguson cites the 4th 1654, and the 12th 1659 (evidently a misprint for 1659), the same year as the 11th edition.

Both works are usually bound together, the second rarely found separate.


In this edition the publisher is given as W. G. instead of W. J., though the name is given as Jar, and, as in the 11th edition, the comma after the initials omitted.

GRIER, SARAH A.


Frontispiece portrait of the author.

GRIEVE, MRS. M.


GRiffin, WILLIAM


GRIMOD DE LA REYNIERE, ALEXANDRE - BALTHAZAR - LAURENT

Almanach des Gourmands, ou Calendrier nutritif servant de guide dans les moyens de faire excellente chère; suivi de

Dedicated to M. d'Aigrefeuille.
The Almanachs have the same general title, the sub-title only being slightly modified. Each year has a different engraved frontispiece. Though not signed, the author was well known.


Frontispiece—Les audiences d'un Gourmand. Dedicated to M. Camerani.


Frontispiece—Seance d'un Jury de Gourmands degustateurs.
Dedicated to Carlin Bertinazzi, dernier Arlequin de la Comedie Italiene à Paris.

Quatrième année. Contenant un grand nombre d'Articles de morale Gourmande et de Considérations alimentaires; beau-
coup de Recettes Gourmandes inédites et curieuses; la Description de plusieurs espèces de ragoûts, tant exotiques qu'indi-

Frontispiece—Les Méditations d'un Gour-
mand. Dedicated to La Societe des Mercredis.

Cinquième année. Contenant un grand nombre d'Articles de Morale et d'Hygiène gourmandes, plusieurs Rec-
ettes gourmandes inédites et curieuses; un petit Traité des Diners par Coeur, du Savoir-vivre et des Offres-réelles; les Découvertes Gourmandes et Friandes de 1806; quelques Anecdotes gourmandes; la Correspondance gourmande; la Petite Revue de l'année 1806, formant le Quatrième Promenade d'un Gourmand dans Paris; Poésies gourmandes, etc. De l'im-
primerie de Cellot. A Paris, Chez Marad-
an, Libraire, rue des Grandes-Augustins, No. 9. m.dccxvii. In 18, xiv + 362 pages. Leather.*

Frontispiece—Le premier devoir d'un Amphi-
trion.
Dedicated to the Manes du Docteur Gastaldy.

Sixième année. Contenant plusieurs articles qu'il importe aux Amphithéaters, aux convives, et surtout aux Gourmands, de lire et de méditer; des Découvertes importantes pour les Gourmets; quelques Chapitres de Morale et de Méthaphysique gourmandes; des Recettes inédites et curi-
euses; petit Traité des Liaisons, des Braises et des Coulis; des considérations sur les Progrès de l'art du Four, sur plusieurs ob-
jets d'Economie domestique, et sur quel-
quels Marché de Paris; des Poésies et des Chansons gourmandes; la Petite Revue de l'année 1808, formant la Sixième Promenade...

Frontispiece—Les Rêves d'un gourmand. Dedicated to Grimod de la Verneuil.

Septième année. Contenant un grand nombre de Chapitres intéressans, pour servir à l'Histoire de l'Art alimentaire; plusieurs Recettes gourmandes inédites; un article sur la Conserve de Café; des Considérations importantes sur les Sauts, le Chocolat et les Andouilles de Vire; des Anecdotes gourmandes; les Découvertes nouvelles de 1808 et de 1809; de petits Traités sur les Sardines de Nantes, les Liqueurs de Bordeaux, le Riz de Pommes de terre, etc.; des Aperçus nouveaux sur les Mutations gourmandes; la Correspondance gourmande; des Poésies et des Chansons gourmandes, la Petite revue de l'année 1809, formant la Sixième Promenade d'un Gourmand dans Paris, etc. etc. De l'imprimerie de Cellot. A Paris, Chez Joseph Chaumereot, Libraire, au Palais-Royal, Galeries de bois, No. 188. m. dcccc.x. In 18 (9 x 13), xvi + 340 pages. Paper.*

Frontispiece—Le lever d'un gourmand. Dedicated to the Manes de J. Albois d'Agincourt.

Huitième année. Contenant, parmi un grand nombre d'Articles intéressans sur l'Art alimentaire, une petit Dissertation sur les Truffes; une sur les Grillades, sur les Récusions, sur le Beurre, le Vin de Madère, les Repas de Noces, les Cuisinieres, les Oeufs, les progrès de la Cuisine dans le 18ème siècle, le Kirschwasser, etc.; l'éloge des Cure-dents; les Découvertes nouvelles de 1810 et de 1811; des Poésies et des Anecdotes gourmandes; la Correspondance gourmande; la Petite Revue de l'année 1811, formant la Septième Promenade d'un Gourmand dans la bonne ville de Paris; quelques Articles de Gastronomie étrangère, etc. De l'imprimerie de Cellot. A Paris, Chez Joseph Chaumereot.

Libraire, au Palais-Royal, Galeries de bois, No. 188. m. dcccc.xii. In 18 (8.5 x 13), xiv + 360 pages. Leather.*


The work is divided into three parts: the first contains 30 chapters on dissection of meats, illustrated with 17 plates; the second 7 chapters on menus; and the third 10 chapters on elements of the well-bred gourmand; these followed by a table of chapters, an alphabetic and analytic table, an announcement, and a page of errata.

The plates are said to be largely copied from Pierre Petit's work L'Art de trancher la Viande, c. 1615.

**GRIMSKÖLD, CARL**


Printed in double columns, Swedish and English.

**GRISWOLD, FRANK GRAY**


Frontispiece. Edition limited to 200 copies.

**GROOM, ARTHUR**

Old London Coaching Inns and their successors. The London Midland and Scottish railway and travel and transport in four centuries. With Literary and Historical Notes by Arthur Groom. Illustrated. Euston Station. London, Eyre and
GASTRONOMIC BIBLIOGRAPHY

Spottiswoode, [1927; see page 2]. In 4 (19.5 x 25), iv + 43 pages. Cloth.*
Frontispiece and one other full page plate in color, eight other full page plates and many woodcuts in text.

GROOME, DORA and MAY LITTLE
The present work is a continuation of a book printed four years previously and out of print.

GROSSMAN, MARY ELIZABETH

GRUBB, EUGENE H. and W. S. GUILFORD
Illustrated.

GRUBEN, LINA von und LUISE HARTDEGEN
First edition 1896, 2d 1899, 3d 1902.

GRUVER, SUZANNE CARY
Illustrated with Cape Cod sketches.

GUARRACINO, BEATRICE
The Book of Meals ("Please, m'm, the butcher!"). Catering for the housewife of moderate means, with menus of all meals for a year, numerous recipes, and fifty-two additional menus of dinners without meat. By Beatrice Guarracino. London, T. F. Unwin Ltd., [1922]. (13 x 19), viii + 567 pages. Cloth.
Frontispiece, plates.
First edition 1902, the above the 4th.

GUÉGAN, BERTRAND
The work contains typical receipts taken from the ancient works on cookery, starting with 1290 and down to 1800, thus presenting a convenient and accurate source of comparison of the foods and their preparation, and incidentally the orthography and manner of writing.


One full page plate showing the beginning of
the first receipt in the earliest of the 9th century manuscripts, at the end the printer's device from the 1498 edition.

Only 697 copies printed. This is No. 94.

This is the first French translation, and a veritable mine of information on the ancient cuisine, besides being of great scientific value as the author has translated the original literally, tracing obscure words and phrases through the various editions and works on Apicius, and has given full notes and references. The work should serve as a standard for future treatises on the cuisine.

GUEST, FLORA BIGELOW


GUICHARD, M. P.


GUILLAUME, ALBERT


A clever set of skits on a society dinner.


An amusing satirical album.

GUILLÉN - GARCÍA, D. GUILLERMO J. DE

El Olivo, la Aceituna y el Aceite. Comprende lo que conviene saber para cultivar bien el olivo y obtener abundante y buena aceituna; la manera de recolectarla y prepararla; elaboración perfeccionada de aceite; su conservación; mejoramiento de los aceites malos y medianos; algo sobre su reconocimiento y cómo debemos exportar el aceite por D. Guillermo J. de Guilléñ-García, ingeniero industrial, etc. Segunda edición. Barcelona, Librería de Francisco Puig, 1917. In 8 (15 x 22.5), 208 pages. Paper.*

GUILLIERMOND, ALEXANDRE


GUNTER, BESSIE E.


Blank leaves at end.

GURNEY, LYDIA MARIA


GUTKIND, CURT SIGMAR

Das Buch der Tafelfreuden aus allen Zeiten und Breiten gesammelt von Curt Sigmar Kutkind. Im Hyperion-Verlag zu Leipzig, [c. 1929]. In 8 (18.5 x 24.5), 644 pages. Cloth.*

Illustrated with 12 colored plates and 67 half-tones and numerous reproductions of cuts.
GUTTMAN, MARILLA and MRS. LEVI OPPENHEIMER
Contains advertising.
First edition.

GUYBERT, PHILIBERT

The second title page, the one given by Vicaire for edition 1645:


The chapter on making jellies and cordials occupies pages 379-391, and that of various con- fistures pages 392-427. There is no index.

Vicaire cites an edition of 1645, with 880 pages of text and a table of 15 leaves not numbered, and also another edition of the same year with 900 pages of text. He states that the Bulletin du Bibliophile, 1857, page 551, mentions an edition of 1634.

GWYNN, STEPHEN
Contains information as to the country in which the wine is made, its history, literature, and the people who make it.
HABS, ROBERT und L. ROSNER
Frontispiece colored, 22 full page plates in black and white. Title page in red and black.
Two bookplates: Sir W. Hesketh Lever, Bart. and Baron Leverhulme of Bolton-le-Moors.

HACHEBÉE
Vicraire cites an edition 1879. In 18, 176 pages.

HACKWOOD, FREDERICK W.
Frontispiece colored, 22 full page plates in black and white. Title page in red and black.
Two bookplates: Sir W. Hesketh Lever, Bart. and Baron Leverhulme of Bolton-le-Moors.

HADDAD, EMILY MARIE and
BERENICE RACHEL TUTTLE
Frontispiece, plates, illustrations in text.

HADWEN, SIBYLLA and
CELIA BERNARDS
Handy Book of Recipes for Twenty-five. A book for medium-sized groups, fra-
ternal organizations, small school cafeterias and tea rooms. By Sibylla Hadwen, R.N., Superintendent of dietary department and of the nurses of the Oregon State Tuberculosis Hospital, formerly director of dormitories, Oregon State College. And Celia Bernards, B.S., Oregon State College, graduate dietitian of the Cottage Hospital, Santa Barbara, California, formerly dietitian at St. Vincent’s Hospital, Portland, Oregon. Boston, M. Barrows & Company, 1931. In 8 (13 x 20), 3 lvs. not num. + 164 pages. Cloth.

Contains menus for ordinary and special occasions, tables for temperature and time cooking, and numerous exceptional recipes.

HAFFNER-GINGER, BERTHA

Illustrated.
Many blank leaves inserted.

HAGGART, MARGARET H.

Frontispiece, illustrations.

[HAGUENOT, H., VENEL, et LE ROY]
Mélanges Curieux de Interessants, de divers objets relatifs à la Physique, à la Médecine, & à l’Histoire naturelle. A Aix-en-Provence, Chez Joseph Robert, m.dcc.-LXIX. In 12 (9 x 16.5), xii + 334 pages. Old mottled calf.*

The work contains three gastronomic memoirs by professors in medicine at the University of Montpellier. Pages 124-167, properties of animal foods—meat, game, fish, snails, even to vipers; pages 167-224, dissertation on milks—cow, ass, human, whey; pages 224-258, mineral waters.

Bookplate of P. Rouget, Lyonnaise gastronomer.
The work is very rare; figured in the gastronomic collections of Rouget and Grimod de la Reyniere.

HAHN, MARY

HAIG, KENNETH G.

HAINES, EDITH
Tried Temptations. [Boston, Thomas Todd Company, 1926]. In 8 (12.5 x 19), 4 lvs. not num. + 73 pages. Half cloth.*


HAINES, MARY LEWIS

Another edition the same year, but no place nor publisher.

Haldane, A. G.


Book compiled for the benefit of St. Peter's Church, Stanley. Advertising interspersed.

Haldenby, Albert

A Collection of Valuable Receipts, containing useful directions for Confectionary and Cookery, carefully selected. To the Nobility and Ladies this book is humbly presented by Albert Haldenby, surgeon. Wakefield: Printed by Thomas Nicholas and Son, Northgate, 1838. In 8 (9.5 x 16), 36 pages. Half leather.*


Hale, Sarah Josepha


Lincoln cites 3d edition, 1852, and 5th edition, 1853, with copyright 1852. Copyright and dated preface in the preceding are 1852. As the three editions have the same pagination, it would indicate that they are merely reprints.


This is really "The Ladies' New Book of Cookery," with different headings and rearrangement. The "Philosophy of Cookery," the introductory chapter in both books, has been rewritten in the preceding work.

The Way to Live Well, and to be well while we live. Containing directions for choosing and preparing food, in regard to health, economy, and taste. By Mrs. S. J. Hale, author of "The Ladies' Wreath," "Traits of American Life," "Northwood," etc. Boston: Published by Horace Wentworth, 86 Washington Street, 1851. In 12 (11 x 18), x + 11-144 pages. Half cloth.*

A few outline drawings of animals, showing the cuts of meat.

Lincoln cites an edition 1849, and also the same work published 1844, under the title "The Good Housekeeper," the rest of the title as above.


Another issue, 1857.

Revised edition, 1873.

The author was an exceptional woman, who advocated many advancements for women, was editor of the Ladies' Magazine, afterward united with Godley's Lady's Book. Through her efforts Thanksgiving was made a national festival held on the same day throughout the country.

Halford, Kate


HALL, ELIZABETH M.
Practical American Cookery and domes-
tic economy. Compiled by Elizabeth M. Hall. Illustrated. New York and Au-
burn, Miller, Orton & Mulligan, 1856.
In 12, x + 11-436 pages.
Another edition 1858.

HALL, GEORGE W.
Food in War Time. 5th thousand, re-
vised and enlarged. London, G. Bell &
Sons, Limited, [1916]. (13 x 18.5), 48
pages.
Introduction signed: George W. Hall.

HALL, H. FRANKLYN
300 Ways to Cook and Serve Shell Fish,
Terrapin, Green Turtle, Snapper, Oyst-
ers, Oyster Crabs, Lobsters, Clams, Crabs,
and Shrimps. By H. Franklyn Hall, Chef
Boothby Hotel Company, Philadelphia,
Pa. Philadelphia, Pa., Christian Banner
Print, 1901. In 8 (14.5 x 23.5), 102
pages. Cloth.*
One leaf of advertising inserted in the text
and four more at the end.

HALL, MARY ELIZABETH
Candy-Making Revolutionized. Con-
fectionery from Vegetables. By Mary
Elizabeth Hall. Illustrated. New York,
Sturgis & Walton Company, 1912. In 8
(12 x 18), x + 1 leaf not num. + 154
pages. Cloth.*
Frontispiece in color and five other full page
illustrations in black.

HALL, T.
The Queen’s Royal Cookery: or, Ex-
pert and ready Way for the Dressing of
all Sorts of Flesh, Fowl, Fish: Either
Baked, Boiled, Roasted, Stewed, Fried,
Boiled, Hashed, Frigasied, Carbonaded,
Forced, Collared, Soused, Dried, &c.
After the Best and Newest Way, With
their several Sauces and Sallads. And mak-
ing all Sorts of Pickles. Also Making Va-
riety of Pies, Pasties, Tarts, Cheese-Cakes,
Custards, Creams, &c. With The Art of
Preserving and Candying of Fruits and
Flowers; and the making of Conserves,
Syrups, Jellies, and Cordial Waters. Also
making several Sorts of English Wines,
Cyder, Mead, Methglin. Together With
several Cosmetick or Beautifying Waters:
And also several Sorts of Essences and
Sweet Waters: By Persons of the highest
Quality. By T. Hall, Free Cook of Lon-
for A. Bettersworth and C. Huch at
the Red Lyon in Pater-noster Row; James
Hodges, at the Looking-glass on London
bridge; and S. Bates, at the Sun and Bible
in Giltspur Street, n.d. [1730]. In 12
(8.5 x 14), 168 pages, the first 7 not num.
Leather.*
Frontispiece a portrait of Queen Anne, marked
A R, below it a kitchen, and below that a pastry
room in which three women are working at a
Table, on the right of this a room for “Chymistry”
in which a woman is distilling. On page 124 is a
plate showing various forms of mince pie, “goose-
berry” and “apple” tarts, and goose, cel, lamb,
Lumber, and pigeon pies, and damson tart.
Oxford cites 1st edition 1709; 2d, 1713; and
3d, 1719.

HALL, WINFIELD S.
Nutrition and Dietetics. A manual for
students of medicine, for trained nurses,
and for dietitians in hospitals and other
institutions. By Winfield S. Hall, Ph.D.,
M.D. Professor of physiology Northwestern
University Medical School, etc. Sec-
Appleton and Company, 1919. In 8 (14.5
x 21.5), xi + 315 pages. Cloth.
A few illustrations in the text.
Copyright 1910 and 1913.

HALLIDAY, EVELYN G. and
ISABEL T. NOBLE
Hows and Whys of Cooking. By Eev-
ylyn G. Halliday, Assistant Professor of
Home Economics, The University of
Chicago, and Isabel T. Noble, Assistant
in Home Economics, The University of
Chicago. Chicago, Illinois, The Univer-
sity of Chicago Press, 1928. In 8 (13.5
x 21), xi + 179 pages. Cloth.
Colored frontispiece and many full page plates.
HALLOCK, GRACE T.
Colored frontispiece, other illustrations in the text.
Full page colored illustrations.

HAMBLIDGE, GOVE

HAMEL, G. T.
Illustrated.

HAMILTON, ALEXANDER V.

HAMILTON, DOROTHY M.

HAMILTON, MYRTA
Helpful Hints to Housekeepers. Helpful hints collected and compiled by the Young People’s Circle of Plymouth Church, Indianapolis, Ind. ... Indianapolis, W. B. Burford, 1890. (16 x 22.5), 117 pages.

HAMMERSTEIN, ETTA [von OPPENHEIM] FREIFRAU von

HAMMOND, ELIZABETH
Modern Domestic Cookery, and Useful Receipt Book; Containing the most approved directions for purchasing, preserving, and cooking Meat, Fish, Poultry, Games, &c. in all their varieties; Trussing and Carving; preparing Soups, Gravies, Sauces, Made Dishes, Potting, Pickling, &c. with all the Branches of Pastry and Confectionary. A complete Family Physician. Instructions to servants for the best Methods of performing their various Duties. Art of making British Wines, Brewing, Baking, &c. By Elizabeth Hammond. London: Printed and sold by Dean and Munday, Threadneedle-Street, 1818. In 12 (9.5 x 15.5), 288 pages. Old leather.*
Frontispiece an engraving of a kitchen, signed by Corbould, designer, and Davenport, engraver.
Much scroll work and an engraving on the false title page, and 4 plates.

Oxford cites 1st edition 1817, 7th and 9th editions undated.

HAMMOND, MRS. ERICSSON

The Swedish, French, American Cook Book. By Mrs. Ericsson Hammond, Owner of the Swedish, French, American Cooking School. A carefully composed book containing menus, excellent recipes of appetizers, soups, fish, entrees, meats, vegetables, birds, aspics, salads, egg and cheese dishes, hot and cold desserts, cakes, breads, pastries, sugars, preserves, etc. New York, Mrs. Ericsson Hammond, [1918]. In 8 (25 x 20.5), 4 lvs. not num. + 480 pages. Cloth.*

Frontispiece portrait of the author. Illustrated with full page plates of dishes, showing the manner of decorating. Some advertising in naming particular brands of ingredients.


Frontispiece portrait of the author.

HAMPPEL, FRIEDRICH JOS.


HANDY, AMY L.


Two illustrations.

HANEY, JESSE


HA'NISH, OTOMAN ZAR-ADUSHT


Copyright United Kingdom, 1914; U. S. A., 1909.


Fifth edition, 1909.

HANKS, CHARLES STEDMAN


Frontispiece and 9 other full page illustrations besides many in the text.

HANSEN-TAYLOR, MARIE

Letters to a Young Housekeeper, by Marie Hansen-Taylor (Mrs. Bayard Tay-
lor). New York, Charles Scribner’s Sons, 1893. In 8 (11.5 x 18), xi + 219 pages. Cloth.*
Eight menus at end for luncheons and small dinners.
An edition 1892.

HANSEY, JENNIE A. and ELLA M. BLACKSTONE
Dr. N. T. Oliver’s Treasure Secrets. The Century Cook Book. A carefully selected list of household recipes by Jennie A. Hansey and a thoroughly practical and entirely original Family Medical adviser by Dr. N. T. Oliver. 301 illustrations. Chicago, Laird & Lee, [1894]. (13.5 x 18.5), xvi + 354 + 14 ruled pages.
In two parts: part 1 to page 232 on cookery; part 2, on general care of the body and home.

Frontispiece colored.

Colored frontispiece, illustrations.
Pages 372-384 blank.

Frontispiece.

HARBISON, EDITH GWENDOLYN
Second printing, first, 1914.

HARCUM, CORNELIA GASKINS

HARDENBURG, E. V.
Bean Culture by E. V. Hardenburg, Ph.D., Professor of Vegetable Gardening, New York State College of Agriculture at Cornell University. New York, The Macmillan Company, 1927. In 8 (12.5 x 18.5), xiv + 1 leaf not num. + 238 pages. Cloth.*
Forty illustrations, some full page, others in the text.
The subject is treated as to kinds, culture, diseases, and marketing.

HARDER, JULES ARTHUR

Frontispiece a portrait of the author, followed by an illustrated false title.

The French and German names of the plants are given, as well as the description, cultivation, and mode of preparation. The remaining volumes were not published, which is a real loss judged by this one.

**HARDING, ADELAIDE MAY**

The Borrowings. By Adelaide M. Harding ... Loraine, O., 1921. (15.5 x 23.5), 112 pages. Paper.

Advertising interspersed.

**HARE, W. R.**


**HAREL, PAUL**


**HARGIS, LAVINIA**


**HARLAND, MARION**

[Mrs. Mary Virginia Terhune]


Revised edition, 1881.


Another edition 1900.


Colored frontispiece and 5 other colored plates.


The same, 1893.


Frontispiece portrait, plates.

The same. With supplementary recipes by Christine Terhune Herrick. *New York,*
C. Scribner’s Sons, 1895. (12.5 x 18), 4 + 289 pages.

Another edition 1897.


Breakfast, dinner and supper. How to cook and how to serve them. Edited by a skilled corps of practical experts; to which is added important departments on the preparation of food for infants and advice to housekeepers by Marion Harland. With a prefatory poem by Ella Wheeler Wilcox. New York, G. J. McLeod and Company, [c. 1897]. (16 x 24), viii + 1 leaf + 359 pages. Cloth.

Frontispiece portrait, illustrations.


Illustrated.

Marion Harland’s Complete Cook Book. A practical and exhaustive manual of cookery and housekeeping, containing thousands of carefully proved recipes—prepared for the housewife, not for the chef—and many chapters on the care and management of the home—the final expression of her life’s experience. By Marion Harland. Author of Common Sense in the Household, etc. Indianapolis, The Bobbs-Merrill Company, 1903. In 4 (14.5 x 21), xii + 780 pages. Cloth.*

Fully illustrated.

Another edition, revised and enlarged, 1906.

The New England Cook Book. The latest and the best methods for economy and luxury at home. Containing nearly a thousand of the best up-to-date receipts for every conceivable need in kitchen and other departments of housekeeping. Boston, Chas. E. Brown Publishing Company, 1905. In 8 (13 x 19), 2 lvs. for title and contents, the 4th page num. vi, then the foreword, the verso of which is num. 30, to page 286 + 10 lvs. for contents, the verso of each page, advertising matter. Cloth.*

The cover has the names: Marion Harland, Mrs. D. A. Lincoln, Miss M. Parloe, Thomas J. Murray, and many others.


The New Common Sense in the Household, being “Common Sense in the Household,” by Marion Harland, revised for gas and electricity by her daughter, Christine Terhune Herrick. Table of calories and daily menus with calory values, by Gertrude York Christy... New York, Frederick A. Stokes Company, 1926. (13 x 19.5), xix + 499 pages.

HARMAN, MRS. R. D. and MRS. S. GARD’NER


Advertising interspersed.

HARRIGAN, MRS. GEORGE M.


Advertising leaves interspersed. Recipes signed. Contains a poem on food and diet by Pope Leo XIII.
HARRIS, ETHEL [LONGLEY]
Wholesome Cooking, a practical book for a practical cook; two hundred well-tested recipes selected by Ethel Harris.
*Chicago, New York, Rand, McNally & Company, [1913].* (9.5 x 16), 32 pages. Cloth.

HARRIS, FRANCES BARBER
An edition 1926.

HARRIS, HENRY G. and
S. P. BORELLA
A few explanatory diagrams.

HARRIS, JESSIE W., ELIZABETH V. LACEY, and ALICE F. BLOOD
Everyday Foods, by Jessie W. Harris, Head of School of Home Economics, University of Tennessee, etc., and Elizabeth V. Lacey, Assistant Professor of Home Economics, New York State College of Home Economics at Cornell University, etc. Under the editorial supervision of Alice F. Blood, Ph.D., Director of the School of Household Economics, Simmons College, Boston, Massachusetts. *Boston-New York-Chicago-Dallas-San Francisco: Houghton Mifflin Company, [1927].* xiii + 512 pages. Cloth.
Illustrations, tables and diagrams.
Revised and enlarged edition 1933.

HARRISON, MRS. BENJAMIN, *et al.*
The Washington Cook Book. The most complete and valuable cook book in the world. Statesmen's Dishes, practical autographic receipts by Mrs. Benjamin Harrison, Mrs. William Windom, Mrs. John Wanamaker, Mrs. William H. H. Miller, Mrs. John W. Noble, Mrs. Jere M. Ruik, Mrs. Melville W. Fuller, Mrs. Samuel E. Fuller, Mrs. Stephen J. Field, Mrs. D. J. Brewer, Mrs. John J. Ingalls, Mrs. John Sherman, Mrs. John H. Reagan, Mrs. M. S. Quay, Mrs. M. C. Butler, Mrs. T. B. Reed, Mrs. John G. Carlisle, Mrs. Morrison R. Waite, Mrs. John A. Logan, Mrs. Philip H. Sheridan, and more than two hundred other women prominent in official and social life at the National Capital. Also, Mrs. H. P. Bailey's celebrated receipts for "The Chafing Dish and Blazer." *New York, G. W. Dillingham, 1890.* In 8 (12 x 18.5), 290 pages. Cloth.*
While the book will not qualify as "the most complete and valuable cook book in the world" today, even as an "antique" it is very interesting. Some of the ladies were not above, perhaps ingeniously, to do a little conjunctive advertising, in stipulating the particular brand of gelatin, baking powder, chocolate, etc., and the California representative ran true to form in boasting the state for its fruit, though naively cautioning the reader to "remove specks and to be sure the core is sound." There are punches and toddies as well as unfermented grape juice.
The book indicates there was near-official precedence for the more recent cosmetic, mattress, etc. lady endorsers.

HARRISON, MARIE
Blank pages interspersed.

HARRISON, MARY
First edition, 1893; another, 1905. The above is revised and enlarged.
HARRISON, ROBERT ADDISON

HARRISON, SARAH
The House-keeper's Pocket-Book, and Complete Family-Cook: Containing Above Twelve Hundred Curious and Uncommon Receipts in Cookery, Pastry, Preserving, Pickling, Candying, Collaring, &c. With plain and easy Instructions for Preparing and Dressing every Thing suitable for an Elegant Entertainment, from Two Dishes to Five or Ten, &c. and Directions for ranging them in their proper Order. By Mrs. Sarah Harrison, of Devonshire. The Sixth Edition, revised and corrected. To which is now added several modern Receipts, by very good Judges of the separate Articles, particularly to dress Turtle, &c. Also, Every one their own Physician; A Collection of the most approved Receipts for the Cure of most Disorders incident to Human Bodies. Carefully compiled by Mary Morris. London: Printed for R. Ware, at the Bible and Sun on Ludgate-Hill, 1755. In 8 (10 x 16.5), 2 lvs. not num. + 36 pages + 4 lvs. not num. + 215 pages + 12 lvs. not num. Old leather.*


HARRISON, GRACE CLERGUE and GERTRUDE CLERGUE

HARROP, GEORGE A.

HARROW, BENJAMIN

Frontispiece portrait of Russel H. Chittenden, 7 portraits of other nutritional authorities, and anatomical figures in the text. Each chapter is followed by a list of references. This is the second printing in the year.

HARTER, SUNOLIA VAUGHN
80/20 Cook Book and food manual, day by day, meal by meal, with recipes, formulas and order of work, by Sunolia Vaughn Harter . . . Toledo, O., Household Arts Department, Defensive-diet League of America (International), [1928]. (20 x 26), 211 pages. Cloth.
Blank pages 203-205.

HARTLEY, DOROTHY

Colored frontispiece, 6 full page plates, and numerous illustrations in the text.
The author has collated the various editions
of Tusser's work, and added notes and recipes from other sources; a facsimile of the 1st edition is included.

HARTMAN, GEORGE

The True Preserver and Restorer of Health: Being a Choice Collection of Select and Experienced Remedies for all Distempers incident to Men, Women and Children. Selected from, and Experienced by the most Famous Physicians and Chyrurgions of Europe. Together with Excellent Directions for Cookery; as also for Preserving, and Conservng, and making all sorts of Metheglin, Sider, Cherry-Wine, &c. With the Description of an Ingenious and Useful Engin for Dressing of Meat, and for Distilling the Choicest Cordial Waters without Wood, Coals, Candle, or Oyl. The Second Edition with Additions. Published for the Publick Good by G. Hartman, Chymist. London, Printed by T. B. and are to be sold by Randal Taylor near Stationers Hall, 1684. In 8 (9 x 14.5), 8 lvs. not num. + 352 pages. Three-quarters calf.*

The second part is entitled:

Excellent Directions for Cookery; together with the Description of an Useful Engin serving for the same; and likewise for Distilling the Choicest and Best Cordial Waters. As also Select Receipts for Preserving, Conservng, and Candying, &c. With a Collection of the Choicest Receipts for making Metheglin, Sider, Cherry-Wine, &c. The Second Part. London, Printed by T. B. for G. Hartman Chymist, 1682. 80 pages + 32 for the Collection.

A folding plate of the Engin is bound between the title page and page 3, and a second plate is on page 7.


Initials of former owner stamped on verso of title.

Mrs. Pennell has a 2d edition. The title: "Hartman’s Curiosities of Art and Nature; or, The True Preserver, etc." She does not mention the folding plate. Another edition is indicated by the statement of a dealer: "Very rare. The only copy that occurs in the auction records is the later edition of 1695, and that only once."

Hartman was steward for Sir Kenelm Digby, and in the dedication to the Lady Anna, Countess of Sunderland, he says: . . . "Your incomparable Kinsman, and my truly Honourable Master, Sir Kenelm Digby, whom I had the Honour to serve for many years beyond the Seas, as well as in England."

HARVEY, LUCILE STIMSON


Four colored plates showing cuts of meat.

HASELMORE, ANTHONY


Engraved frontispiece of a kitchen, and engraving of farmyard on lower half of title page, 17 engraved plates following title page. The supplement occupies pages 369-524.

Oxford states the book without the supplement was reprinted as Clements' edition of the New Family Cookery.


Engraved frontispiece, farmyard pictured on lower half of title page, and 9 full page engraved plates at end of text.

Oxford cites The Economist, or, New Family Cookery, 1824, and states that the book without the supplement was reprinted as Clements' edition of the New Family Cookery.

HASLEHURST, PRISCILLA

The Family Friend, or Housekeeper's Instructor: containing a very complete collection of original & approved Receipts in every branch of cookery, confectionery, &c. By Priscilla Haslehurst, who lived Twelve Years as Housekeeper in the fam-
HASSACK, PAUL


HASTINGS, MILO


HAUSER, BENJAMIN GAYELORD


HAUSNER, A.


HAVET, ARMAND-ERNEST et M. LANCIN

Le Dictionnaire des Ménages, ou Recueil de recettes et d'instructions pour l'économie domestique; Savoir: Moyens de conserver les Fruits, les Légumes, les Grains et autres Provisions alimentaires; De faire les Confitures, les Marmelades, les Sirops, les Liqueurs, les Ratafias, les Fruits secs et à l'eau-de-vie; De préparer le Café, le Chocolat, le Thé, le Punch, la Limonade, et autres Liqueurs d'agrément; L'art de faire le Pain, le Vin, le Cidre, et les Boissons économiques; Les Vinaigres naturel et aromatisés, les Eaux odoriférantes; Soins à donner à la Cave, à la Basse-cour, aux Oiseaux de volière et aux Animal domstiques; Destruction des Insectes nuisibles; conservation du Linge, des Etoffes, et d'autres Effets et Meubles; Enfin, quantité de procédés pour tirer meilleur parti de sa fortune et rendre sa vie plus agréable. Ouvrage utile aux Pères et Mères de famille, et à tout Chef de maison. Par M. Hav... Médecin et Botaniste, auteur du Moniteur Médical, et M. Lancin, Propriétaire-Cultivateur. Paris, Pierre Blanchard, 1820. In 8 (12.5 x 20), 517 pages. Three-quarters leather.*

Vicaire cites a 2d edition in 1822, and a 3d in 1826 with the name of Lancin omitted.

HAWHE, MRS. H. J.

"The Eclipse," for hotel and home cooking suitable for rich and poor. Columbus, O., Glenn, printer, 1875. (13.5 x 22), 53 pages. Cloth.

HAWKER, C. E.


HAWKINS, MRS. GEORGE, et al.

The Malone Cook Book. Compiled from recipes contributed by ladies of Malone and published by the Woman’s Aid

Frontispiece.
Contains advertising.
Fourth edition revised and enlarged.
Fifth edition, 1908; 6th, 1917; 7th, 1923.

HAWLEY, EDITH
Numerous tables and diagrams.

HAYES, EMILY (pseud.)
[EMMA E. GORDON]

HAYES, EMMA ALLEN

HAYS, MARGARET G.

Frontispiece and 18 full page illustrations in red and black.

HAYWARD, ABRAHAM and
CHARLES SAYLE

Frontispiece portrait of A. Hayward; Lemerrier, engraver.
An edition 1852.

HAYWOOD, MRS.
A New Present for a Servant-Maid: Containing Rules for her Moral Conduct both with respect to Herself and her Superiors: The Whole Art of Cookery, Pickling, Preserving, &c. &c. and every other Direction necessary to be known in order to render her a Complete, Useful, and Valuable Servant. In Ten Books. I. Necessary Cautions and Precepts for gaining Goodwill and Esteem. II. Directions for Marketing, for the Method of Chusing all Kinds of Butchers Meat, Fish, Fowl, &c. with Instructions for Carving. III. The Whole Art of Cookery fully displayed, both with regard to Dressing plain Victuals, and also that of made Dishes, Soups, Broths, &c. Together with the best Methods of Pickling all Kinds of Fruits, Buds, Flowers, &c. IV. The Art of Preserving the most useful Fruits, &c. V. The Method of Candying the Fruits, &c. generally kept in a Family. VI. The best Methods of Making all Kinds of English Wines, and giving them the true Flavour of those imported from abroad. VII. The Whole Art of Distillation; with the Methods of making the Cordial and Sweet scented Waters hitherto used in England, and also those imported from other countries. VIII. Useful Family Receipts. IX. Some general Rules and Directions for Maid-Servants. X. Instructions for Carving according to the Terms of Art. With Marketing Tables, and Tables for Casting-up Expenses, &c. The Whole interspersed with a great Number of Original Receipts, never before published. By Mrs. Haywood. London: Printed for G. Pearch, No. 12, Cheapside; and H. Gardner, opposite St. Clement’s Church, in the Strand, m.dcc.lxxi. (11 x 18), xiv + 272 pages. Half calf.*

Frontispiece an engraving of a kitchen with a fireplace, the spits for roasting drawn up above the mantel.
HAZELDINE, NORTON F. W.
Therapeutic Dietetics or the science of health foods and their medical values. By Norton F. W. Hazeldine, principal of the Venice Health School, Venice-on-Sea, California. Los Angeles, the author, n.d. In 8 (13 x 17.5), 147 pages. Cloth.*
Frontispiece portrait of the author.
Second edition.

HAZLITT, W. CAREW
Title page in red and black. Illustrated.

HEAD, BRANDON

HEALY, MAURICE
Contains interesting biographies and anecdotes.

HEARD, MARY A.

HEARN, LAFCADIO
La Cuisine Creole. A collection of culinary recipes from leading chefs and noted Creole housewives, who have made New Orleans famous for its cuisine. New York: Will H. Coleman, No. 70 Business Quarter, Aitor House, [1885]. In 8 (14 x 19), iv + 268 pages. Cloth.*
The work is anonymous, but Merle Johnson, in American First Editions, 1929, page 94, lists it as a work of Lafcadio Hearn, and states: “First edition, first issue, with the word ‘Brulot’ in line 9 of the introduction which occupies a page and a half.” He also states that “Hearn’s books were not printed in large editions, but were fairly uniform, twelvemo in size, and the earliest titles are the scarcest, almost in the order of publication.”

The copyright is 1885, as in the 1st edition, but the book appears to be of recent printing. The preface occupies only one page instead of one and a half pages, and the word “Brulot” is the last word in line 9, instead of the first word, both features identifying marks of the 1st edition. The 1st edition is rare.

HEATH, AMBROSE
Title and illustration in decorative border.

Title and illustration in decorative border.
Recipes for a great variety of both hot and cold soups of native and foreign origin with suggestions as to their proper garnish.

HEATON, ROSE HENNIKER
Clever pen sketches throughout and verses that are pat. A very oasis in gastronomic works, with some delightful menus.

HECKMANN, A. and ALB. SCHLEY
Artistic Sugar Work and Ice Sculpturing. By A. Heckmann, Principal of the School of High Class Pastry, Cologne (Rhone), Germany and Alb. Schley, Expert Instructor, Cologne (Rhone), Germany. English translation revised by Alfred Fries, President of the International Cooks Association, Section Chicago. Nordhausen Harz, Germany, Heinrich Kul linger, n.d. (24 x 32), 12 pages + 56 plates, 40 of which are colored. Cloth.*
[HECQUET, PHILIPPE]


The book is divided into three parts, the first on the foods used in Lent, the second on fasting, and the third on drinks.


The author contends that the Lenten régime was beneficial; an answer to it was made by Nicolas Andry in Le Régime du Carême, 1710.

De la Digestion et des maladies de l’estomac, suivant le système de la trituration & du broyement, sans l’aide des levains ou de la fermentation, dont on fait voir l’impossibilité en santé & en maladie. A Paris, Chez François Fournier, m.dccxxii. In 12 (9 x 16.5), xxxiii + 17 not num. + 442 pages + 22 not num. Vellum.*

The author’s name is not on the title page, but is mentioned in the approbations, where he is referred to as a learned doctor and author.

HEGENBARTH, FLORIE, FRAU


Advertising inserted.

HEGNER, JANE ZABRISKIE

The Nellie Custis Cook Book; or, War time diet for American families... Ann Arbor, Mich., Ann Arbor Press, [1917]. (15 x 22.5), 78 pages. Paper.

Includes advertising.

HEIDE, HENRY


Frontispiece portrait of the author in monochrome, 14 full page plates, all but one in color. A technical work for professional bakers.

HEILMANN, E.


Bookplate of Gaston Chandon de Briailles.

HEIMBURG, NELLIE VON


HEINEMAN, PAUL G.


Numerous illustrations in the text.

The work starts with an historical chapter on milk, contains numerous tables and a bibliography at the end of each chapter.

[HEINZER, MELTON ANTHONY and KATIE MARGARET]


Plates on verso of nearly every page.
HELLSTERN, CHARLES

Illustrated. Published in 11 parts.

HELOUIS, ÉDOUARD


HEMLOW - MERIAM


HEMMERDINGER, DR., et al.

Frontispiece, double plates.

HENDERSON, AL.

Illustrated with eight vignettes and numerous ornamental initials, all engraved and printed on a different quality of paper and pasted in.
The work consists of two parts and an appendix. The first part has the history of ancient wines, the second that of modern wines, both with references and extracts.
The author's name is not on the title page, but is signed to the preface.

HENDERSON, MARY F.

Practical Cooking and Dinner Giving. A treatise containing practical instructions in cooking; in the combination and serving of dishes; and in the fashionable modes of entertaining at breakfast, lunch, and dinner. By Mrs. Mary F. Henderson. Illustrated. New York, Harper & Brothers, 1877. In 8 (12.5 x 18.5), 376 pages. Cloth.*
Frontispiece, many illustrations in the text. First edition 1876; others 1902, 1904.
The same, 2d edition, 1878. Presentation copy; belonged in succession to three relatives of the donor.*

Diet for the Sick. A treatise on the values of foods, their application to special

Illustrations in the text.

HENDERSON, MINNIE
[Love-Sterne]
Selected recipes used by Mrs. Henderson... Gulfport, Miss., no pub., [1924]. (11 x 22), 2 + 7-32 pages.
Title on cover: Recipes from the Gulf Coast.

HENDERSON, W. A.
The Housekeeper’s Instructor; or, Universal Family Cook. Being a full and clear Display of the Art of Cookery in all its Branches. Containing etc. To which is added, The Complete Art of Carving, illustrated with engravings, etc. By W. A. Henderson, Many Years eminent in the Culinary Profession. The Fourteenth Edition. Corrected, revised, and considerably improved, etc. By Jacob Christopher Schnebelie. London: printed and sold by J. Stratford, No. 112, Holborn-Hill, 1807. In 8 (12 x 20.5), 448 pages + 8 lvs. Mottled leather.

Frontispiece portrait, plates part folding, illustrations.

Oxford cites 12th edition 1804, also 1805, 19th, 1806. He states that the 11th, 17th and 20th are undated. Vicaire cites the 17th, 1811, and spells the name of the revisor “Schrubbelie.” Hazlitt gives the same edition with the same spelling. The earlier editions seem to be unknown.

How to cook, carve and eat; or, Wholesome food, and how to prepare it for the table... To which is added a chapter on the art of carving... By W. A. Henderson. New York, Leavitt & Allen Brothers, [1870]. (12.5 x 19.5), 360 + 3-61 + xii pages. Cloth.

Frontispiece, plates.

HENDERSON, W. A. and D. HUGHSON

Engraved frontispiece, short title with engraving on lower half and two engraved plates of cuts of meat and fish. The 61 pages at the back entitled “The New Family Receipt Book,” with separate index, the index for “Modern Domestic Cookery” following.

Lincoln cites 1st edition 1829, other editions, 1844, 1845, 1847, 1856.

HENNEBERG, W.

Illustrated.

HENRIETTE, MME.

HERISSE, EMILE
Illustrations in the text.
Frontispiece and 16 full page plates.

HERITAGE, LIZZIE
Frontispiece.

HERMBSTADT, SIGISMUND FRIEDRICH
One plate.

HERRICK, CHRISTINE TERHUME


Consolidated Library of Modern Cooking and Household Recipes. Christine Terhune Herrick, author of “The Little Dinner,” “The Chafing-Dish Supper,” etc., and associate author with Marion Harland of the National Cook Book and a list of contributors which includes many of the famous chefs and cooking experts of the United States. 5 vols. New York, R. F. Bodmer Company, 1907. In 8 (13.5 x 21.5), vol. 1, 6 lvs. not num. + 336 pages; vol. 2, vi + 346; vol. 3, vi + 342; vol. 4, 4 pages not num. + 346; vol. 5, vi + 293 pages. Oilcloth.*
Full page and other illustrations.
An edition 1904.

Text enclosed in ruled border.

Like Mother Used to Make, by Christine Terhune Herrick ... Boston, D. Estes & Company, [1912]. (12.5 x 18.5), 4 + 200 pages. Cloth.


Smart Supper Recipes, by Christine Terhune Herrick ... Boston, L. C. Page & Company, [1928]. 4 + 11-126 pages.
Published in 1907 under title: Sunday Night Suppers.
The author was a writer of a great number of articles in newspapers and magazines.
HERTZ, REBEKKA
There are 14 plates.

HERZOG, ELSA

HESELTINE, MARJORIE and ULA M. DOW
“Suggestions for the kitchen bookshelf,” pages 485-487.

HESS, OLGA

HEWITT JR., ROBERT
Coffee, its history, cultivation and uses, by Robert Hewitt Jr. Illustrated with original designs by eminent American artists, and a map of the world showing the several places where Coffee is or may be produced; and where it is used. New York, Appleton & Co., 1872. In 8 (15 x 22), viii + 102 pages. Illustrated, colored frontispiece. Cloth.*

HEXAMER, F. M.
Frontispiece and 44 other illustrations, some full page.

HEYL, HEDWIG

Plates, illustrations.

Six tables, 4 colored.
An edition 1900.

HEYRAUD, H.

HEYWOOD, MARGARET
WEIMER, et al.
The International Cook Book. Totally different and complete with suggested menus, rules for proper table service, an abundance of practical recipes for every need, famous international recipes, all
HIBBEN, SHEILA
A well-planned work.

HIER, W. G.
Seven illustrations.

HILDEBRAND, LOUISE and JOEL H.
Camp Catering, or how to rustle grub for hikers, campers, mountaineers, packers, canoers, hunters, and fishermen. By Louise Hildebrand and Joel H. Hildebrand, with drawing by Milton Hildebrand. [c. 1938]. Stephen Daye Press, Brattleboro, Vermont. In 8 (12.5 x 18.5), 87 pages.*

HILDEBRAND, OTTO

HILL, A. P.
House-keeping made easy. Mrs. Hill’s new family receipt book for the kitchen . . . Particularly adapted to the South, with directions for carving and arranging the table for parties, etc., by Mrs. A. P. Hill . . . New York, J. O. Kane, 1867. (12.5 x 19), 5-427 pages. Illustrated.

HILL, BENSON E.
The Epicure’s Almanac; or Diary of Good Living; containing a choice and original receipt or a valuable hint for every day in the year. The result of actual experience, applicable to the enjoyment of the good things of this life, consistently with the views of those who study genteel economy. By Benson E. Hill, author of “Recollections of an Artillery Officer,” “A Pinch of Snuff,” &c. London: How and Parsons, 1841. In 12 (10.5 x 16), viii + 172 pages. Cloth.*
The Epicure’s Almanac for 1842; containing a calendar of the month adorned with cuts; tables of the various dishes in season: with a collection of original and choice recipes. By Benson E. Hill, Esq. London: How and Parsons, 1842. In 8 (10.5 x 16), ix + 169 pages. Cloth.*
The Epicure’s Almanac and Directory; containing a calendar of the various dishes in season during each month: with a collection of original and choice recipes. By Benson E. Hill, Esq. London: J. How, 1843. In 8 (10.5 x 16), viii + 166 + 4 pages not num. Cloth.*
HILL, GEORGIANA


How to Cook Potatoes, apples, eggs, and fish. Four hundred different ways... New York, Dick & Fitzgerald, [1869]. (11 x 16), 178 pages.

HILL, JANET MACKENZIE


Sixty-six full page plates.


Frontpiece and 39 full page plates, each with 2 or 3 separate illustrations. At the end are menus for a week in each month and also for special feasts. An edition 1909; one 1931.


Balanced Daily Diet. 95 pages.

Uniform with the above. Attractive booklets, containing much useful information. Both advertising.

Nyal Cook Book, practical recipes that have been tested in actual use, prepared by Janet MacKenzie Hill... Detroit, Nyal Company, [1916]. (13 x 19.5), 10 + 224 pages.

Frontpiece, plates.


An edition 1918.


Frontispiece and 7 full page plates.
First edition, 1915.

HILL, JOHN

The Family Herbal, or an account of all those English Plants, which are remarkable for their virtues, and of the drugs which are produced by Vegetables of other Countries; with their descriptions and their uses, as proved by experience. Also directions for the gathering and preserving roots, herbs, flowers, and seeds; the various methods of preserving these simples for present use; receipts for making distilled waters, conserves, syrups, electuaries, juleps, draughts, &c. &c. with necessary cautions in giving them. Intended for the use of families. By Sir John Hill, M. D., F. R. A. of Sciences at Bordeaux. Embellished with fifty-four coloured plates. Bungay, Printed and published by G. Brightly and T. Kinneriley, n.d. In 8 (12 x 21), xi + 376 pages + 54 colored plates. Calif.*

This is evidently a later edition of the Useful Family Herbal, 1755. Not mentioned by Reynolds Green in his History of Botany.

HILL, LEWIS WEBB and RENA S. ECKMAN

First edition, 1915; 2d, Jan. 1916; 2d reprint, April 1916, 3d, 1917, 4th 1921.


Frontispiece, many diagrams and tables.

HILL, SARAH C.


Each chapter has 3 blank leaves at the end for additional recipes.

HILLE, ELSIE AUDREY

Colored plates, portrait, illustrations.

HILLER, ELIZABETH O.

Left-over Foods and how to use them, with suggestions regarding the preservation of foods in the home; written by Elizabeth O. Hiller for the McCray Refrigerator Co., Kendallville, Indiana. Kendallville, Ind., 1910. (7 x 23), 32 pages.
Colored frontispiece, illustrations.

Frontispiece portrait of author.

Fifty-Two Sunday Dinners. A book of recipes arranged on a unique plan, combining helpful suggestions for appetizing, well-balanced menus, with all the newest ideas and latest discoveries in the preparation of tasty, wholesome cookery. Written
and compiled by Mrs. Elizabeth O. Hiller, Founder and Principal of the Chicago Domestic Science School, and a noted writer and lecturer on culinary subjects. Chicago, N. K. Fairbank Company, 1913. In 8 (13.5 x 20), 192 pages. Cloth.*

Illustrated.

Contains a menu for each Sunday with accompanying recipes.


HINCKLEY, MRS. E. M.


HINDBEDE, M.


HINDLEY, CHARLES


HINDLIP, GEORGIANA MILLICENT [Palmer Morewood] BARONES


HINKEL - RUDRAUF, MARGUERITE


HIRSCHLER, MRS. DAVID


HIRTZLER, VICTOR

Hotel St. Francis Book of Recipes and Model Menus. L'Art Culinaire. By Chef Victor Hirtzler. Late of Sherry's and Wal-
HITCHCOCK, NEVADA DAVIS


Illustrated.

HOBBS, SAMUEL

The Kitchen Oracle of Modern Culinary Art. Containing good dinners and how to dress them, for every month in the year; and a large amount of useful information on all matters connected with the kitchen, a large number of dishes of great novelty, and the greatest improvements in culinary art at the present day. By Samuel Hobbs, author of one hundred and sixty culinary dainties, for the epicure, the invalid, and the dyspeptic. Late Chef to Messrs. Gunter & Co., Berkeley Square. London: Dean and Son, n.d. In 8 (13.5 x 21.5), 541 pages. Cloth.*

Twelve full page plates of culinary utensils.

HODGSON, MARY


HOFF, A. C.


Illustrations: World famous hotels and portraits of the contributing chefs.

The Chafing Dish Specialties, 1913. 47 pages.*

International Dessert and Pastry Specialties, 1913. 62 pages.*

Bread and Pastry Recipes, 1913. 79 pages.*

Soups and Consommès, 1913. 63 pages.*

Salads and Salad Dressings, 1913. 48 pages.

Dainty Sweets, 1913. 58 pages.

Ultra Select Dishes for Afternoon Teas, 1913. 63 pages.

Fish, Oysters, and Sea Foods, 1914. 64 pages.

Roasts and Entrées, 1914. 64 pages.

Relishes, Garnitures, and Fancy Vegetable Dishes, 1914. 64 pages.

Steaks, Chops, Eggs, 1914. 64 pages.

Table Decoration, 1914. 62 pages.

HOFFMAN, FREDERICK

A Treatise on the Nature of Aliments, or foods, in general; shewing Their good and bad Qualities; and which of them are most proper in the different stages of Life. To which is added An Essay on the Nature of Digestion, and the Vital Powers by which it is performed. By Frederick Hoffman, M.D. L. Davis and C. Reymers, 1761. In 8. Sewed. Cloth.
HOFFMAN, MAY FISKE


Title from cover. Marginal index.
Part printed on one side of leaf only.

HOGAN, LOUISE E.


Two plates, a few illustrations in the text.
Copyright 1896, 1906, 1909.


Copyright 1902, 1910. A few outline diagrams.
Pages 138-144 blank for additional notes.

HOHENWALD, HEDWIG VON


Frontispiece, 1 colored plate, illustrations in the text.
Blank pages interspersed.

HOLBROOK, JOHN S.


The illustrations are of period dining rooms with the proper silver.

HOLBROOK, MARTIN LUTHER


Tables.

HOLLOWAY, LAURA C.


The Buddhist advices animal foods and stimulants.

HOLLYDAY, MRS. R. C.


Illustrated.

HOLT, L. EMMETT


HOMESPUN, PRISCILLA

The Universal Receipt Book; being A Compendious Repository of Practical Information in cookery, preserving, pickling,
distilling, and all the branches of domestic economy. To which is added, Some Advice to Farmers. By Priscilla Homespun. Second edition with great additions. Philadelphia: Published by Isaac Riley, 1818. In 8 (9.5 x 17), 378 pages. Mottled calf.

This is The Universal Receipt Book, augmented and rearranged.

HONBERGER, MAUD MITCHELL
Tried Receipts of Pasadena; compiled for the benefit of the William A. Scripps home for aged people, the Pasadena children’s training society, the Pasadena charitable League, the Pasadena day nursery, ... Pasadena, Cal., Pasadena Stationery & Printing Co., 1914. (15 x 23.5), 112 + 3 pages.

Includes advertising.

HÖNTSCH, HEINRICH


Contains advertising.

HOOKER, MARGARET
HUNTINGTON
Ye Gentlewoman’s Housewifery containing Scarce, Curious, and Valuable Receipts for making ready all sorts of Viands. A repository of useful knowledge adapted to meet the wants of good wives and tender mothers. Also Sundry Salu- tary Remedies of Sovereign and Approved Efficacy and Choice Secrets on the Improvement of Female Beauty. Compiled from old and reliable sources. By Margaret Huntington Hooker. New York, Dodd, Mead and Company, mcccccvii. In 8 (12.5 x 19), xxii + 1 leaf not num. + 227 pages. Cloth.*

Frontispiece and 7 full page plates, numerous illustrations in the text.

An imitation of an old cookery book.

HOOPER, MARY


Contains a menu for each month in the year with recipes, the remainder of the work the regular division of dishes with recipes.

HOOTON-SMITH, EILEEN

Comments on famous restaurants, food, service, prices.

HOPKINS, ALBERT A.
Home Made Beverages. The manufacture of non-alcoholic and alcoholic drinks in the household. By Albert A. Hopkins, editor of the “Scientific American Cyclo-

Frontispiece, "Stemming the grapes," a few illustrations in the text.

HOPKINS, DENNIS M.

Plates, diagrams, illustrations in the text.

HORNIBROOK, ETTIE A.

Frontispiece and outline sketches of various positions.

HORSFORD, E. N.

HORSIN - DEON, PAUL

Bound with it:

FLEURY, ELIE

HORTON, MABEL MARIE

HORVATH, A. A.

HOTZ, WILHELM

Colored double plates, illustrations.

HOUGH, CHARLOTTE AMELIA

HOUNIHAN, JOHN D.
J. D. Hounihan’s Bakers’ and Confectioners’ Guide and Treasure, a practical guide to the art of bread, cracker, cake and pastry baking, showing how to make all kinds of candy, ice creams, custards, mas-
malades, jams, &c., also preserving & pickeling [sic]. A complete guide in all the branches of the trade, containing over 850 recipes. Staunton, Va., John D. Hou- nihan, [1877]. In 12 (12 x 16.5), vi + 7 + 363 pages. Cloth.*

Twenty full page monochrome plates in blue, red, and green; other illustrations in the text.

HOUSE, MRS. E. O. and MRS. R. S. NORTON

Chop-sticks. Collection of tried recipes... Troy, N. Y., C. L. Martin, Book and Job printer, 1884. (?) x 22), 158 pages.

Pages 55-102 advertising and blank pages.

HOUSSAYE, J. G.


HOWARD, ARTHUR P.


Five illustrations.

HOWARD, MRS. B. C.


Fifth edition.

HOWARD, HENRY

England's Newest way in all sorts of Cookery, Pastry, and all Pickles that are fit to be Used. Adorn'd with Copper Plates, setting forth the Manner of placing Dishes upon Tables; And the Newest Fashions of Mince-Pies. By Henry How- ard, Free-Cook of London, and late Cook to his Grace the Duke of Ormond, and since to the Earl of Salisbury, and Earl of Winchelsea. Likewise The Best Receipts for making Cakes, Macaroons, Biskets, Ginger-bread, French-bread: As also for Preserving, Conserving, Candying and Drying Fruits, Confectioning and making of Creams, Syllabubs, and Marmalades of several sorts. The Fourth Edition, with Additions of Beautifying - Waters, and other Curiosities. As also, to this Edition, above Fifty new Receipts are added, never before Printed, which renders the whole Work compleat. London, Printed for and Sold by Chr. Coningsby, at the Ink-bottle against Clifford's-Inn-Gate, in Fetter- lane, Fleetstreet, 1717. In 8 (9.5 x 16), title + 11 lvs. not num. to the reader, table, and index + 224 pages + 7 publisher's advertisement. Old calf.*

Three copper plates, one folding.

On the inside of the front cover is written in a contemporary hand: “Ann Frule her.” The remainder of the inscription covered by the bookplate of Caroli E. Doble.

Vicaire cites 1st edition 1703; 2d, 1708. Oxford cites 3d, 1710; 5th, 1726.

HOWARD, MARIA WILLETT

Howney's Cook Book illustrated in colors. A new guide for the housekeeper, especially intended as a full record of delicious dishes sufficient for any well-to-do family, clear enough for the beginner, and complete enough for ambitious providers. Prepared and revised by one of the most experienced and successful teachers of cooking in the country, as the latest fruits of practical and scientific knowledge of the art. Maria Willett Howard. Revised edition. Boston, The Walter M. Howney Co., 1912. In 8 (13.5 x 20), vii + 421 pages. Cloth.*

First edition 1907; second, 1908; revised edition, 1921.

**HOWARTH, WILLIAM J.**


Frontispiece a kitchen having a cylindrical stove set in a fireplace.

Copyright 1845.
Lincoln cites edition: 1st, 1845; 2d, 1845; stereotyped editions: 1846, 1847, 1848.

**HOWLAND, ESTHER ALLEN**


**HOWLAND, MARION R.**


Plates.

**HOWSON, MRS. H.**


Another edition, 1881.

**HUBBELL, EMMA and ROXANA ALLEN**


**HUEDDESON, MARY PASCOE**


**HUDDLESTON, ETHEL FELDKIRCHNER**


Contains the recipes featured at the lectures given by the author.

**HUEG, HERMAN**


Many full page and other designs for decorations and set pieces.

Tenth edition.

**HUGGINS, MOLLIE**

Tried and True. Tennessee Model Household Guide. Practical help in the household. By Mollie Huggins. *Nash-
ville, Tenn.: Publishing House Methodist Episcopal Church, South, 1897. In 8 (12 x 18.5), 300 pages. Cloth.*

HUGHES, MARY B.
Frontispiece and one other illustration in the text.

HUGHES, WALTER C.
The Story of Candy by Walter C. Hughes, Secretary of The National Confectioners’ Association of the United States. Chicago, [1930]. Sewed (15.5 x 23), 30 pages. Firm card.*

HUGHES, WILLIAM. PISCATOR

HUGHSON, D.
The New Family Receipt Book: or universal repository of domestic economy including a fund of useful knowledge and experience in all the various branches of cookery, medicines, confectionery, pastry, brewing, distilling, pickling, preserveing, by D. Hughson, D.D. London, Printed for W. Pritchard, 36 Warwick-Lane, Newgate Street, and J. Byth, 52 Paternoster Row, 1817. In 4 (21.7 x 28), 384 pages. Leather.*

HULBERT, MARY ALLEN

HULSE, OLIVE M.
Numerous quotations from writers with an appreciation of food.

At the foot of each page of the recipes is an appropriate literary quotation. The chapter on Dessert Lore, following the preface, has a brief commentary on pastries. Over the original title is pasted another with the change: “San Francisco, Cal., Park-Wright Press,” no date.

Copyright 1914.
There are usually two recipes to a page with an appropriate literary quotation at the foot.

HUMELBERGIUS, SECUNDUS, DICK
Apician Morsels; or, Tales of the Table, Kitchen, and Larder: containing a new and improved code of Estics; select epicurean precepts; nutritive maxims, reflections, anecdotes, &c. illustrating the veritable science of the mouth; which includes the art of never breakfasting at home, and always dining abroad. by Dick Humelbergius Secundus. London: Whittaker, Treacher and Co., Ave-Marie Lane, 1829. In 8 (10 x 16.5), vii + 348 pages. Three-quarters leather.*
Frontispiece and one other plate by R. Cruikshank.
Vicaire cites another edition, 1834; Lincoln cites a New York edition, 1829.
The same. New York, J. D. Strang, 1836. (10 x 17.5), 212 pages. Cloth.*
Frontispiece and one other plate.
HUMPHRY, MRS.
The title has the author's name: "Mrs. Humphry, 'Madge' of Truth."

HUNAULT, PIERRE
Discours Physique, sur les propriétés de la Sauce, & sur le reste des Plantes aromatiques, dans lequel par occasion l'on traite de la dissolution des corps, & de la digestions des alimens dans l'estomac. Par M. Hunault, D.R.M. de la Faculté de Médecine de l'Université de la Ville d'Angers. A Paris, Chez Laurent D'Houry, m.dcc.xcviii. In 12 (9 x 15.5), 6 lvs. not num. + 106 pages + 2 lvs. not num. for table. Old calf.*
The work treats of tea and coffee, the history, description, and properties of varieties of sage, and remedies for indigestion.
A very rare treatise.

HUNT, LAURA A.
Contains advertising.

[HUNTER, ALEX.]
Frontispiece illustration of a hog with the heading Transmigration.

Engraved frontispiece of a kitchen, in the foreground a cook holding a large roast.
This is a revised edition of the above with the same dedication and an added chapter, entitled Men and Manners, between the text and index.

HUNTINGTON, EMILY
The title page in red and black. Full page and other illustrations in the text. One chapter has music and songs.
Only 250 copies for subscribers.

HUNZIKER, OTTO F.
Illustrated.

Numerous illustrations, diagrams, tables. Bibliography pages 619-649. The contents occupy 10 pages not num. before the text, index at the end.
Second edition, 1918; 3d, 1920; 4th, 1926.
HURD, SOPHIE B.

HURLBUT, MRS. WILLIAM D., et al.
Stevenson Memorial Cook Book. Chicago, Sarah Hackett Stevenson Memorial Lodging House Association, [1919]. In 8 (15 x 23), 6 not num. + 7-197 pages. Cloth.*
On the verso of the 4th page it states that the work was compiled by Mrs. William D. Hurlbut assisted by the executive committee.

HUSSON, C.
L'alimentation Animale, ce qu'elle a été—ce qu'elle doit être, ce qu'elle devrait—ce qu'elle produit—comment on la prépare. La viande, son histoire—ses caractères—son utilité—ses dangers—statistique—hygiène—police sanitaire par C. Husson. . . . Paris, Dunod, 1881. In 8 (15.5 x 24), vi + 272 pages. Half leather.*


HUTCHINSON, PEGGY
Peggy Hutchinson's North Country Cooking Secrets. 350 recipes made up of 60 spice loaves, 88 unusual cakes, 14 gingerbreads, 40 tea-time dainties, 36 biscuits, 15 pastries, 30 savories, 28 cold sweets, 30 puddings, 9 oddments—350. London, T. Werner Laurie, Ltd., [1935], In 8 (12.5 x 18.5), 190 pages. Cloth.*

HUTCHINSON, ROBERT

HUTCHISON, WILLIAM G.
The book is dedicated to the author's "Fellow Members of the Elizabethan Literary Society." Pages 259-294 contain notes explanatory of the sources of the poems which range in their culling through the centuries.

HUYN, ANNA

HYATT - WOOLF, CHARLES
HYDE, DOUGLAS


An interpretation of the Fulacht or cooking apparatus of the Great Queen Bellona, or war goddess of the Irish, from a 17th century copy of a 13th century (?) manuscript. Water was the motive power. The following is part of the description:

- Of wood was its central-shaft, of wood its smooth wheel, between water and strong fire,
- Of Iron was its body, there never was its like, with moving hooks on one of its two forks,
- Twice nine pulleys in its great centre-shaft with ready activity a-turning,
- Thirty spits used to project out of it,
- Thirty pot hooks, thirty spindles.

![Image of a woman carrying a basket with the words 'Harentosz Harentosz'.]

**Fig. 6. — Harentosz D'apres les Cris de Paris du XV* siecle.**

**CRIES OF PARIS**

The cries of Paris are the best known of continental Europe. The above cut is believed to be from the earliest drawing of that type. From Fournel.
IBBETSON, A.
Colored frontispiece and 26 full page plates.

IHLEFELD, FRIEDA

IMHOOF, MARIE
One plate.
Titles of recipes in English and German.

IRWIN, MAY
Frontispiece portrait of the author.
The text and illustrations constitute a series of chuckles and prove that the ancient art of cookery need not be taken too seriously.

ISNARD, LÉON


ISOLA, ANTONIA
[Mabel Earl McGinnis]

IVES, CATHERINE
When the Cook is Away, by Catherine Ives. London, Duckworth, 1928. (12.5 x 18.5), 263 pages. Cloth.

IVES, ELLA MAE
The Home Dietitian. A comprehensive cook book, containing over 2000 excel-lent, tested, practical, economical and unusual recipes; a large number of menus for everyday use, as well as for all special occasions; valuable charts and articles on foods and diets, with particular attention given to foods for children, and corrective diet for adults that are either under-weight or over-weight. Compiled by (Mrs. W. H.) Ella Mae Ives. Assisted by other na-tionally-known experts on diets and home economics. Third edition enlarged and re-vised. Philadelphia, David McKay Com-pany, [1928]. In 8 (13.5 x 20.5), x + 750 pages. Cloth.

Illustrations, including plan.

The Home Circle Dietitian, a comprehen-sive cook book containing 1200 excel-lent recipes, a large number of menus, valuable charts and special articles on food and diets, with particular attention given to foods for children, edited and pub-lished by (Mrs. W. H.) Ella Mae Ives... Columbus, O., Press of the Sunshine Shop of the Warner P. Simpson Co., [1925]. (7 x 24), 318 pages.

Portrait.
LES FLEURS EN CIRE

INSCRIBED BOOKS
Presentation books by an author are always desirable.

JACK, FLORENCE B.


JACOB, NAOMI

JACOBSEN, EDUARD

Tables, illustrations.

JACOUTOT, AUGUSTE

Divided into two parts, the first on chocolate manufacture, the second on confectionery. Illustrated. Frontispiece portrait of the author.

JACQUEMIN, GEORGES et HENRI ALLIOT
GASTRONOMIC

BIBLIOGRAPHY

Foncier de France), Agent technique a la Direction de l’Agriculture et du Commerce de la Tunisie. A Paris, Chez M. Ch. Amat; a Malzéville, près Nancy, a l’Institut de Recherches Scientifiques et Industrielles (Fondataion G. Jacquemin), [1906]. In 8 (15 x 24), viii + 652 pages. Paper.*

Plates, illustrations in text.
A scientific dissertation with references.

JACQUES, MARIE


Frontispiece by Eleanora Madsen.

JAGO, WILLIAM


Eleven plates and numerous illustrations in the text.

This work was the first scientific treatise on the art of bread making and has been kept up to date by subsequent revisions.

JAMES, ALICE L.


The same, new and revised edition, 1932.


Title page in red and black.

JAMES, RIAN


Revised edition.

Title page illustration in blue. Gastronomic map of New York on verso of cover and recto of first page, also on verso of last page and recto of back cover.

A guide to eating places in New York with information on wines, tipping, etc.

JAMES, VIRGINIA E.

A (Key) to Good Cooking and useful household hints. By Mrs. Virginia E. James. New Orleans, L. Graham & Son, 1890. (19 x 25.5), 509 pages. Oilcloth.

JAMISON, JENNIE A.


JANK, JOS. K.


Many tables of value to spice merchants.

JARRIN, G. A.


Frontispiece portrait of the author engraved on stone by A. Paisey. Two folding plates.
JEFFRESON, JOHN CORDY

Bookplate of Laurence A. Waldron, Dublin.

JEANES, WILLIAM

The Modern Confectioner: A practical guide to the latest and most improved methods for making the various kinds of confectionery; with the manner of preparing and laying out desserts; adapted for private families, or large establishments. By William Jeanes, chief confectioner at Messrs. Gunter's, confectioners to Her Majesty. London, John Camden Hotten, 1861. In 12 (12.5 x 20), xv + 224 pages. Cloth.*

Fourteen full page plates.


Frontispiece and the first 8 full pages plates as in the 1st edition.

JEANNES - SANS - TERRE


JEANNETON, MAM'SELLE


Illustrations throughout text.

JEKYLL, AGNES


JENKS, JAMES

The Complete Cook: Teaching the Art of Cookery in all its Branches; and to Spread a Table, in a Useful, Substantial and Splendid Manner, at all Seasons in the Year. With Practical Instructions to Choose, Buy, Dress and Carve all Sorts of Provisions. Far exceeding any Thing of the Kind yet Published. Containing the greatest Variety of Approved Receipts in Cookery, Pastry, Confectionary, Preserving, Pickling, Collaring, &c And Dishes for Lent and Fast-Days, a Variety of Made Dishes, and to Dress both the Real and Mock Turtle. With an Appendix Teaching the Art of Making Wine, Mead, Cyder, Shrub, Strong, Cordial and Medical Waters; Brewing Malt Liquor; the Management and Breeding of Poultry and Bees; and Receipts for Preserving and Restoring Health and Relieving Pain; and for Taking out Stains, Preserving Furniture, Cleaning Plate, &c. For the Use of Families. By James Jenks, Cook. London: Printed for E. and C. Dilly in the Poultry, MDCCCLXVIII. In 8 (10 x 17), xx + 364 pages. Calf.*

JENNINGS, JAMES

Two thousand five hundred Practical Recipes in Family Cookery; In which the whole Art of preparing food and drink for the human stomach is simplified and explained, in accordance to the best knowledge of the age, and most conducive to the Health and Happiness of our Species; with an Introduction on the duties of cooks and other servants; Observations on the Implements employed in Cooking; instructions for marketing, for trussing,
and for performing the honours of the table with grace and propriety in the whole Art of Carving. By James Jennings, Author of the Family Cyclopaedia. London: Sherwood, Gilbert and Piper, Paternoster-Row, 1837. In 8 (10.5 x 17.5), xcix + 476 pages. Cloth.*

Frontispiece an engraving of a kitchen with the title "The Cook's Guide," and the usual cuts of meat used at that period to illustrate the chapter on carving. The book is also embellished with numerous rhymes.

JENNINGS, MRS. S. C.

Blank leaves and ruled pages inserted.

JENSEN, BROKEN

JENSEN, KAREN

At head of title: Fkr. Jensen.


The same, 1909, elleve opslag.

JERMAIN, FRANCES D.

Interleaved. Recipes signed.

JEROME, HELEN

Four full page plates and many illustrations in the text.

JEWRY, MARY

Frontispiece a colored plate.


JOBEY, CHARLES

Vicaire describes an engraved frontispiece, but Noury states that this is often lacking. Two copies, both without the frontispiece.

JOHNSON, CONSTANCE FULLER
When Mother Lets Us Cook. A book of simple receipts for little folk with important cooking rules in rhyme together with handy lists of the materials and utensils needed for the preparation of each dish.
JOHNSON, INGRID N.
War Economy Cook Book; containing 200 receipts for making delicious and economical dishes from potatoes, vegetables, fish, fowls and game. Copyright 1918 by Mrs. Ingrid N. Johnson. Coeur d'Alene, Idaho, Journal Publishing Co., 1918. (7 x 20), 40 pages.

JOHNSON, MARY
Madam 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 Expenses 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, Cookery, Pickling, Preserving, &c. With several useful Tables, being the completest Book of the Kind ever published. The Compiler, Madam Johnson, in order to make this Book come as cheap as possible to the Purchasers, has, out of her Benevolence, fixed the Price at 1s. 6d. bound, tho' it contains double the Quantity that is usually sold for that Sum. The Second Edition. London, Printed for H. Owen, at the Britannia-Printing Office, in White Friers, Fleet-street, 1759. In 8 (10 x 17), iv + 192 + 20 pages not num. Calf.*

Frontispiece engraved portrait of the author, entitled: Madam Johnson the accomplished Lady. Title page in red and black. Pages 109-120 are repetitions of pages 78-89. Vincaire's citation of the second edition, 1759, differs from the above in that it was printed for J. Fuller. Oxford cites 1st edition 1753, 3d 1765, 4th 1766, 6th 1772.
JOHNSON, NANNIE TALBOT
Interleaved.
Revised and enlarged edition 1923.

Cake, Candy, and Culinary Crinkles; a companion to "What to Cook and how to cook it." By Nannie Talbot Johnson (Mrs. W. A. Johnson). Louisville, Ky., Pentecostal Publishing Co., 1912. (12.5 x 19), 5 + 9-222 pages. Cloth.

JOHNSTON, B.
Eat and Grow Fat. B. Johnston. A handy and efficient guide to the most approved methods of restoring flesh, including menus potent and palatable. New York, the Sherwood Company, [1917]. In 8 (12 x 17), 108 pages. Cloth.

JOHNSTONE, JAS.
Contains a bibliography on fish canning and related subjects.

JOHNSTONE, MAY SEARLES
A general index precedes the title page.


JOIGNEAUX, P.
Full page and other illustrations in the text.

JONCOURT, MARIE DE
[Mrs. W. Phibson Beale]

JONES, MARY CHANDLER
Four outline drawings.

JONES, MATTIE M.
The Hygienic Cook Book; containing recipes for making bread, pies, puddings, mushes, and soups, with directions for cooking vegetables, canning fruit, etc. To which is added an appendix, containing valuable suggestions in regard to washing, bleaching, removing ink, fruit, and other stains from garments, etc. By Mrs. Mattie M. Jones. New York, Miller & Browning, 1864. (12.5 x 18.5), 48 pages. Paper. Illustrated.

[JONES, NETTIE M.]
Gastronomic maps are not new. The first French map appeared about 1550. The above appeared in 1825.
JONES, MRS. PAUL

The title on the cover and heading the recipes is "Louisiana Purchase Cook Book." Pages of advertising inserted in the text.

JONES, R. HENRY
Experimental Domestic Science by R. Henry Jones, M.Sc., F.C.S., Head of the Chemical Department, Harris Institute, Preston, etc. London, William Heinemann, 1912. In 8 (12 x 18), ix + 235 pages. Cloth.*

JORDAN, EDWIN OAKES

Two full page illustrations, others in the text.

JORDAN, STRoud

JORDAN, WHITMAN H.

Illustrations full page and in the text. Many tables of chemical analyses.

JOSSE, L.
Par Brevet d’Invention de Perfection et d’Importation en France, Accordé le 27 Decembre, 1824, Par S. M. Charles X à L. Josse, Moutarde Americaine Aromatique. (33 x 46).*

Seal of the Kingdom in colors.

This is the patent granted by King Charles X of France to L. Josse for perfection and imper- tation into France of an aromatic mustard. The upper half is in color; the crown surmounts two shields, that of France and of the King, partly enclosed by two branches of leaves and berries, the whole sheet enclosed in a colored border.

JOSSERAND, BETH WARNER

Blank pages inserted.

JOTTERAND, AUG.

Numerous menus and recipes for special occa- sions and peoples.

JOURDAN - LECOINTE

Colored frontispiece, illustrations, diagrams.

JOYANT, MAURICE
La Cuisine de Monsieur Momo, Célibataire. Maurice Joyant. Paris, Editions Pellet, [1930]. In 4 (18.5 x 24), v + 284 pages + 5 not num. Paper.* Frontispiece and 9 colored plates, and 15 uncolored, by H. de Toulouse-Lautrec. Limited printing, 250 copies on Whatman paper. This is No. 37. Many of the recipes are credited to others.

JUDD, MRS. McCARTHY
The Making of a Cook by Mrs. McCarthy Judd, Diplomeene of London Training School of Cookery, Head Mistress of Domestic Economy at Ringensd and Ballbridge Technical Schools. Part II. Section I. High-class Cookery. Section II. Confectionery. Dublin and Belfast, The Educational Company of Ireland, n.d. In 12 (12 x 17.5), viii + 96 pages. Cloth.*

JUDD, MRS. ORANGE (Anon.)
The Kitchen; or, Every-day cookery, containing many useful, practical directions, recipes, etc... A companion volume to Rand McNally & Company's Pocket Cyclopedia. Chicago, Rand, McNally & Company, 1885. (11 x 15), 104 pages. Paper.

JUDGE, ARTHUR I.

JUDSON, CLARA INGRAM

Verso of leaves blank.


JUDSON, HELENA

The same, revised and enlarged by Flora Rose ... New York, The Butterick Publishing Company, [1924]. (14 x 22), Liv + 734 pages. Frontispiece, illustrations.

JULLEMIER, PAUL
Manuel de l'Emploi des Conserves pour la Maison, la Campagne, les Voyages, etc. Comment les acheter, comment les employer, comment les accommoder, et les servir a table. Plus de cent recettes, formu-
les, tableaux, etc. *Paris, Bibliothèque de l’Art Culinaire, 1921.* In 8 (14.5 x 22.5), 2 lvs. not num. + 111 pages. Paper.*
Fourth edition.
Illustrated with clever sketches.

JULLIEN, A.
Manuel du Sommelier, ou instruction pratique sur la manière de soigner les vins; Contenant la Théorie de la Dégustation, du Collage et de la Fermentation secon-
daire des Vins; les Moyens de prévenir leur altération et de les rétablir lorsqu’ils sont dégénérés ou naturellement défec-
teurs; la Manière de distinguer les Vins purs des Vins mélangés, fraîchâtres ou artificiels, etc.; suivi Du Tarif des Droits de mouvement, d’entrée, d’octroi, de vente en détail et de douane, établis par la loi du mars 1817. Dédicé à M. le comte Chap-
tal, Membre de l’Académie des Sciences, auteur de l’ouvrage intitulé: *L’Art de Faire le Vin.* Par A. Jullien, Auteur de la Topo-
graphie de tous les Vignobles connus, inventeur des cannelles sérifières et autres instru-
ments pour la décantation et la filtration des liquides. Avec deux planches. Seconde Édition, revue, corrigée et aug-
Two folding plates of utensils used and one folding table.
First edition 1813.

Bound with it:

Supplément au Manuel du Sommelier, Contenant la Théorie de la clarification et la manière de l’opérer; de nouveaux pro-
cédés pour rétablir les vins et les liqueurs qui sont altérés; le tarif actuel de tous les impôts établis sur les boissons; les prix de location, d’emmagasinage, de décharge-
ment, etc., que l’on paye à l’entrepôt de Paris, etc. etc. Par A. Jullien, Marchand de vin en gros, inventeur des poudres pour clarifier les vins, des cannelles sérifières et de plusieurs autres instruments. *A Paris, L’Auteur; L. Colas; Madame Huzard,* 1820. 55 pages.

Also bound with it:

L’Art de Conserver, etc., 1810.

JUNELLE, HENRI

JUNIPER, WILLIAM

Treats of drinking songs, customs, drunkards, slang, ills and taverns. Index contains names of authors quoted, ills, taverns, and recipes.

JURGENSEN, CHR.

JUSSILA, KIRJOITTANUT JOHN

Russian-Finn cookery book with most of the recipe titles in English. At the end of the recipes is a glossary with the names in English, the pono-
nunciation, and the Finnish name, followed by an index.

JUSTIN, MARGARET M. et al.
Foods. An introductory college course. By Margaret M. Justin, Ph.D., dean of the division of home economics, Kansas State College; Lucile Osborn Rust, pro-
fessor of home economics education, Kansas State College; and Gladys E. Vail, in-
K, A. T.

KAHN, LEAH BARASH

KANDER, MRS. SIMON
[Elizabeth Black]
The Settlement Cook Book. Compiled by Mrs. Simon Kander. Tested recipes from the Settlement cooking classes, the

KAKUZO, OKAKURA

KAMIONKA, A. J.

* Small outline sketches head chapters.

The “Settlement” cook book, compiled by Mrs. Simon Kander, assisted by Mrs. Henry Schoenfeld, Mrs. Isaac D. Adler, containing many recipes used in the “Settlement” cooking classes, the Milwaukee public school cooking centers, and gathered from various other reliable sources. For the benefit of the “Settlement,” ... 7th edition. Milwaukee Press of J. H. Yeawdale & Sons Co., 1915. (13.5 x 19), xxxi + 488 pages. Oilcloth. Illustrated.

The same, 10th edition, enlarged and revised, 1920. xxxi + 503 pages.
Only Mrs. Kander’s name appears.

The same, 11th edition, enlarged and revised, 1921. xxxi + 565 pages.

The same, 13th edition, enlarged and revised. 1924, xxxii + 623 pages.

KARG, RUDOLF
Colored frontispiece, colored and uncolored plates.

KARI, ROSE

KARUSSH, FRIEDERIKE

Numerous illustrations.

KAUDERS, MARIE
Vollständiges, israelitisches Kochbuch mit Berücksichtigung der österreichischen, ungarischen, deutschen, französischen und englischen Küche, sowie der Öster- küche ... Von Witwe Marie Kauders, nebst Observanzen für den jüdischen Haushalt, ... Vierte, vermehrte und verbesserte Auflage. Prag und Breslau, J. B. Brandejs, 1903. (? x 18.5), xix + 366 pages.*
Frontispiece portrait.

KAUFMAN, N. M.
Congress Hotel Home of a Thousand Homes. Rare and piquant dishes of historic interest. No place [Chicago], N. M. Kaufman, 1914. (11.5 x 19), 28 lvs. not num. Cloth. Frontispiece, illustrations with literary quotation on verso of each leaf, some illustrations colored.

KAUFMAN, NETTIE M. [Anon.]
Pages partly blank.

KAUFFMANN, ALPHONSE, et al.
The new White House dishes ... A complete cook book and household economit, written by Alphonse Kaufmann - David Chidlow - Mrs. Myra Russell Garrett - Mary B. Vail-Ella Shuart-Eben E.
KEEGAN, LOUISE M.


The book consists mainly of tables of food values; a bibliography at the end.

KEEN, ADELAIDE


Frontispiece an Austrian salad.
An edition 1902.

KEEN, GEORGIA HARMONY

Some Famous Old Recipes, compiled by Georgia Harmony Keen... Elizabeth, N. J., Printed for the author by Journal Press, 1904. (12.5 x 18), 120 pages. Paper.

KEESLING, B. F.


Advertising both separate pages and in the text. Recipes credited to the donors.

KEGLER, HENRI

Fancy Salads of the Big Hotels. Second printing, including Hors d’Oeuvres and Cocktails (Shellfish). New York City, The Hotel Industry, [1923]. In 8 (13 x 19), 78 pages. Half cloth.*

Frontispiece and one other full-page illustration, and the illustration of a salad at the head of many pages.
First printing 1921.

KELLER, DORIS


KELLER, FRIEDERIKE

So schmeckt’s am besten! Über 3000 Koch-Rezepte für vier und mehr Personen.
von Friederike Keller, geb. Wachter
München, Theodor Ackermann, n.d.
(14.5 x 22), 903 pages. Cloth.

KELLER, SARAH KULP
The Pennsylvania German Cook Book.
(Revised and enlarged.) Containing 560
excellent recipes, compiled by Mrs. J. A.
Keller . . . Alliance, O., The R. M.
Scranton Printing Company, [1902].
(15 x 22.5), 71 pages. Paper.

KELLET, SUSANNA, ELIZABETH
and MARY
A Complete Collection of Cookery Re-
cipts, (Consisting of near Four Hun-
dred,) Which have been Taught upwards
of Fifty Years, with great Reputation.
By Susanna, Elizabeth, and Mary Kellet.
Newcastle Upon Tyne: Printed by T.
Saint; and sold by W. Charley, Whit-
field and Co. and all the Booksellers in
Town and Country, 1780. In 4 (12.5 x
21), title and dedication 2 lvs. not num.
+xii+102 pages. Three-quarters leather.*

The book is dedicated "To the Ladies who
honoured our School with their Attendance."
Following the dedication is a list of subscribers,
presumably the pupils referred to and for whom
the book was printed, and likely the book was
limited to the number of copies taken by these
subscribers.

There are some odd recipes, different from the
usual ones for the period.

KELLOGG, ELLA EATON
Science in the Kitchen. A scientific
treatise on food substances and their diete-
tic properties, together with a practical
explanation of the principles of healthful
cookery, and a large number of original,
apalatable, and wholesome recipes, by Mrs.
E. E. Kellogg, A.M., Superintendent of
the Sanitarium School of Cookery, etc.
Chicago, III., Modern Medicine Publish-
ing Co., 1893. In 8 (14 x 22), 581 pages.
Olcloth.*

Numerous illustrations, full page colored and
others in the text.

Every-Day Dishes and Every-Day
Work. By Mrs. E. E. Kellogg, A.M.

Author of "Science in the Kitchen," etc.
Battle Creek, Modern Medicine Publish-
ing Company, 1897. In 8 (14 x 21.5),
184 pages. Cloth.*

Science in the Kitchen by Ella Eaton
Kellogg. A scientific treatise on food sub-
stances and their dietetic properties to-
gether with a practical explanation of the
Principles of Healthful Cookery. A thou-
sand choice, palatable, and wholesome
recipes. Revised and enlarged edition.
Battle Creek, Modern Medicine Publish-
ing Co., 1904. In 8 (14 x 21.5), 508
pages. Cloth.*

Owing to the association of the cook book with
a widely-known sanitarium, it had an unusual de-
mand through two decades.

Healthful Cookery. A collection of
choice recipes for preparing foods, with
special reference to health. Compiled by
Mrs. E. E. Kellogg, A.M. Battle Creek,
Michigan, The Modern Medicine Pub-
lishing Company, [1904]. (12.5 x 18),

KELLOGG, JOHN HARVEY
The Living Temple. By J. H. Kellogg.
Battle Creek, Mich., Good Health Pub-
lishing Company, 1903. In 8 (12.5 x
18.5), 568 pages. Cloth.*

Plates, one in color.

The New Method in Diabetes. The
practical treatment of diabetes as con-
ducted at the Battle Creek Sanitarium,
adapted to home use, based upon the treat-
ment of more than eleven hundred cases.
J. H. Kellogg, M.D., LL.D. Battle Creek,
Michigan, Good Health Publishing Co.,
1917. In 8 (12.5 x 18.5), 177 pages.
Cloth.

Illustrated by full-page plates.

The New Dietetics. A guide to scien-
tific feeding in health and disease. By
John Harvey Kellogg, M.D., LL.D.,
F.A.C.S. Revised edition. Battle Creek,
Michigan, The Modern Medicine Pub-
KELLOGG, VERNON and ALONZO E. TAYLOR

The Food Problem by Vernon Kellogg of the United States Food Administration, and the Commission for Relief in Belgium; and professor in Stanford University, California and Alonzo E. Taylor of the United States Food Administration, and Export Administrative Board; and professor in the University of Pennsylvania. With a preface by Herbert Hoover, United States Food Administrator, and Chairman of the Commission for Relief in Belgium. New York, The Macmillan Company, 1918. In 8 (12.5 x 19.5), viii + 520 pages. Cloth.*

Frontispiece, 7 plates.
Contains bookplate of Anna B. Hale.
Revised and enlarged edition 1905.


The dishes intrigue the imagination, they are entirely apart from those of the usual cookery book.

KENT - JONES, D. W.


Tables, diagrams, illustrations in text, folding colored plate. Bibliography.
First edition 1924.

KEOLEIAN, ARDASHES H.


Frontispiece portrait of the author.
KEPHART, HORACE

KERR, NORMAN

KERR, WM.

Advertising interspersed.

KESTEN - CONRAD, DR. ELSE und KLARA BRIESE, geb. KESTEN

KETAB

Indian dishes introduced into England from the colonies.

KETTILBY, MARY
A Collection Of above Three Hundred Receipts in Cookery, Phywick, and Surgery; For the Use of all Good Wives, Tender Mothers, and Careful Nurses. By Several Hands. The Fifth Edition. To which is Added, A Second Part, containing A Great Number of Excellent Receipts, for Preserving and Conserving of Sweet-Meats, &c. London: Printed for the Executrix of Mary Kettily, and sold by W. Parker, at the King’s Head in St. Paul’s Church Yard, 1734. In 8 (11.5 x 19), viii + 272 pages + 2 lvs. for index. Old leather.*

This comprises: Part I. 183 pages + 7 for index; Part II. marked 4th edition, 1734, with the pagination continuous from Part I, pages 191 to 272 + 4 for index.

Oxford cites 1st edition, 1714; 2d, 1719; 3d, 1724; 4th, 1728; 5th, 1734; 6th, 1744; 7th, 1759. He states that in some copies the edition of 1724 is given as 2d. He spells the name “Kittelby.” Hazlitt cites an edition of 1729.

KETTNER

Second edition 1912.

KEYZER, FRANCES

Contains advertising.
First edition 1908, 2d 1909, 3d 1915.

KIDDER, EDWARD
E. Kidder’s Receipts of Pastry and Cookery, For the Use of his Scholars. Who teaches at his School in Queen Street near St. Thomas Apostles. On Mondays, Tuesdays & Wednesdays, In the Afternoon. Also on Thursdays, Fridays & Saturdays, In the Afternoon, at his School next to Furnivals Inn in Holborn. Ladies may be taught at their own Houses. London, no publisher, n.d., [1720]. In 8 (11 x
16), title + 42 lvs. + 8 plates + 1 page Kidder’s advertisement. Calf.*

Frontispiece portrait of the author by Robert Sheppard, the plates, three of which are folding, and the text, are all engraved on copper.

Bound with the above copy are 75 pages of cookery receipts in a contemporary hand, the last page an index.

The same. Old calf embossed.*

Without the added manuscript receipts. The portraits of Kidder differ in that in the former the hair is natural and wavy, reaching to the shoulders, whereas in the latter there is the curly wig of a magistrate, though the face appears slightly plumper and younger.

KIENCTZ, LEON


KIESLINGER, EMILIE

Die Krankenkost; ein praktisches Handbuch für Ärzte, Kranken- und Wohlfahrtsanstalten, Sanatorien, Pflegepersonen, Erziehungsanstalten und für die Familie. Von Emilie Kieslinger ... und Dr. Karl Wirth ... München, J. F. Lehmann, 1910. (7 x 23.5), 11 x 250 pages.*


Two colored plates, illustrations in text.

KIESLING, E. F. and SON


On page 93 is an indorsement by the Director of Education for California of the U. S. Food Administration.

Inserted are many pages of advertising for Los Angeles, with the name on the front cover.

Another copy, 91 pages, with San Jose advertising and name on the cover. The U. S. Food Administration indorsement omitted.*

An edition, 1929.

KIMBALL, CLAUDE EUGENE

[Anon.]


Pages 15-207 printed on one side of leaf only.

KIMBALL, LAURA A. [Anon.]

Manual of Practical Housekeeping. The household treasure, compiled from recipes gathered from ladies of Fort Wayne and other places, and printed for benefit of Plymouth Congregational Church, Fort Wayne, Ind. Fort Wayne, Ind., Gazette Book Printing House, 1873. (15 x 22), 128 pages. Cloth.

Interleaved and advertising inserted.

Second edition 1873, 3d 1880.

KING, CAROLINE BLANCHE

Caroline King’s Cook Book; foundation principles of good cookery, with recipes, by Caroline B. King ... illustrated from photographs. Boston, Little, Brown, and Company, 1918. (13 x 19), xvii + 275 pages. Cloth.

Frontispiece, plates.

KING, C. H.


KING, HELEN GLEASON

Some Things in Good Taste ... Bay City, Mich., [1925]. (15.5 x 23), 85 pages. Paper.

Contains blank pages and advertising.

Copyright by Helen Gleason King.
KING, MRS. JOHN ALEXANDER
Illustrated with full page plates and tailpieces.

KING, MRS. J. LA FOREST
The King's Own Cook Book by Mrs. J. La Forest King. Springfield, Ill., The H. W. Rokker Co., 1903. (12.5 x 19), 336 + 4 + 17 pages.

KING, J. B. S.

KING, WILLIAM
The first 51 pages contain Letters to Dr. Lister and others, the remainder consists of Horace's Art of Poetry in Latin on one side and facing it Dr. King's Art of Cookery.
The poem is a satire on Lister's edition of Apicius Cælius.
An edition about 1720 contains an engraved frontispiece in place of the half title of the above.

KINNE, HELEN and ANNA M. COOLEY
Illustrated.

KINSLEY, H. M.
Frontispiece and many full page illustrations of chafing dishes and accessories.

KIRBY, MARY and ELIZABETH
Illustrations in the text.

KIRK, ALICE GITCHELL
Frontispiece portrait, plates.
Frontispiece portrait of the author, 11 plates, one of which is folding and colored. Chapters are headed by literary selections.

KIRKLAND, A.
Studies for the Bakehouse: Being lectures delivered to the Ayshire Class. By

Frontispiece portrait of the author.
The pages are apparently carelessly numbered as none is lacking between viii and 13.

KIRKLAND, MISS E. S.
Written in the form of narrative and recipes.
Copyright 1877 and 1905. Tenth edition 1900.

Copyright 1877.

KIRKLAND, JOHN
Volume I contains 14 full page colored and other plates. Volume II has 19, besides many illustrations in the text.
An edition 1924.

KIRKPATRICK, MRS. THOMAS JEFFERSON
Farm and Fireside Practical Cook Book. Embracing about 1000 recipes selected from 20,000 which were gathered from over 90,000 households. Compiled by Mrs. T. J. Kirkpatrick. Springfield, Ohio, Farm and Fireside Company, 1881. (13 x 19), 64 pages. Paper.
Farm and Fireside library, No. 3.

Farm and Fireside library, No. 21.


Farm and Fireside library, No. 109.

Farm and Fireside library, No. 111.

KIRWAN, A. V.
Host and Guest. A book about dinners, wines, and desserts. By A. V. Kirwan, of the Middle Temple, Esq. London, Bell and Dally, 1864. In 8 (12.5 x 19), xxii + 410 pages. Cloth.*
Chapters have engraved headbands, tailpieces, and ornamental initial letters.
KITCHINER, WILLIAM

Apicius Redivivus. The Cook’s Oracle: Containing practical receipts for roasting, boiling, frying, broiling, vegetables, fish, hashes, made dishes, &c. &c. On the most economical plan for private families; also, the art of composing the most simple, and most highly finished broths, gravies, soups, sauces, and flavoring essences: The quantity of each article being accurately stated by weight or measure; the humblest novice may work with the same certainty as the experienced cook. The result of actual experiments made in the kitchen of a physician, for the purpose of composing a culinary code for the rational epicure, and augmenting the alimentary enjoyments of private families; combining economy with elegance; and saving expense to housekeepers, and trouble to servants. The second edition, carefully revised. London: Printed for John Hatchard, 1818. In 12 (10.5 x 17), lvi + 58-592 + 8 pages of music. Boards.*

The eight pages at the end comprise an “Anacreontic Song.”

Oxford cites first part of title was dropped after the 1st edition, but this is a mistake.

This edition contains a list of 212 cookery books, dating from 1513 to 1814. The author states their pages are filled with “strange and unaccountable, and uselessly extravagant farcigos, and heterogeneous compositions.”

Dr. Kitchiner was a wealthy physician, but did not practice. He demonstrated his skill as a cook by preparing feasts for his friends.


Oxford cites 1st edition 1817, 3d 1821, 4th 1822, 5th 1823, 6th 1823, 7th 1823; others 1827, 1831, 1838, 1840; a shilling Kitchiner in 1861. Lincoln cites American editions 1822, 1823, 1825, 1831, 1832, 1855, in addition to the above.

The Cook’s Oracle, containing receipts for plain cookery, on the most economical plan for private families; containing also a complete system of cookery for Catholic families. Being the result of actual experiments instituted in the kitchen of William Kitchiner, M.D. New edition. Edinburgh, R. Cadell; etc., 1845. (12 x 17), 424 pages. Cloth.

KITTREDGE, MABEL HYDE


KLAPP, RUSSELL

Guilford Wedding Bells—and homes, prepared in the interest of new homes and homemakers in Guilford County. Green-
KLEBER, MRS. L. O.
Illustrations, portraits.
Part of pages blank.

KLEIN, C. F.
Frontispiece shows a kitchen.

KLEIN, NORA C. [Anon.]

KNAPP, ARTHUR W.
Numerous full page and other illustrations, maps, and diagrams.

KNIGHT, ELSIE

KNIGHT, MRS. H. L.

KNIGHT, JAMES
Colored and other illustrations.

KNIGHT, MRS. MIDGIE
Hollywood’s Famous Recipes of the movie stars, in which 100 screen favorites reveal their culinary secrets, with 100 exclusive portraits. Presented by Goodan-Jenkins Furniture Co. Los Angeles, Calif., [c. 1932]. (15 x 24), 96 pages.
The photographs and recipes from the private collection of Midgie Knight, page 2.

KNIGHT, S. G.
Tit-Bits; or, How to prepare a nice dish at a moderate expense. By Mrs. S. G.
Copyright 1864.

**KNIGHT, T. A.**

*The xxiii pages at the end are a postscript on imposition of titles for the Established Church.*

**KNORR, ELIZABETH H.**
Jessie Melch]
Every day cook book, edited and compiled by Mrs. Elizabeth H. Knorr. *Cincinnati, F. Shipman, [1915]. (14 x 22.5), 100 pages.*

**KNOWLES, LAURA T.**

*Among the typically Southern ingredients, gumbo féé is described.*

**KNOX, C.**

*Forty-three full page illustrations and many others in the text.*

*The work covers all phases of factory practice.*

**KOCHE, J. und ANDREAS KNAUTH**


**KOHLEN, KARL**

**KOLLITSCH, OLGA**
Tippen und Doch mein eigener Koch; in 40 minuten ohne Vorkenntnisse ein gutes Essen; Anleitung, wie sich der Kochlaic mit geringstem Zeitaufwand 30 verschiedene Mittagessen herstellen kann. Stuttgart, K. Thiennemann, [1930]. (14 x 21), 44 pages.

**KOPP, CORNELIA**

*Illustrations, diagrams. Advertising interspersed.*

**KÖPPEN, ERNST**

**KRACKHART, CARL**
Neues illustriertes Conditoreibuch. Ein praktisches Lehr und Handbuch für Conditoren, Feinbäcker, Lebküchner, Patisse-
KRAFFT, MICHAEL

The American Distiller, or, the theory and practice of Distilling, according to the latest discoveries and improvements, including the most improved methods of constructing stills, and of Rectification. By Michael Krafft, of Bristol, Pennsylvania, distiller. Philadelphia: Printed for Thomas Dodson, at the Stone House, 1804. In 8 (12.5 x 21), 219 pages. Half cloth.*

Two large engraved folding plates showing apparatus.

The work is dedicated to Thomas Jefferson, president, as "the munificent patron of the sciences," and contains directions for making apple-brandy, mint, citron, orange, cinnamon, clove, etc. waters.

KRAMER, BERTHA F. [Anon.]


The same, 9th edition revised and enlarged, 1893.


Consists of 20 leaves sewed as a unit.

KREBS, LÉON


Illustrated.

KRUSE, RIGMOR

Fransk køkken; franske madopskrifter samlede, simplificerede samt tilrettelagte for dansk køkken; illustrationer af Jean Besançon . . . København, Gyldendal, 1929. (14.5 x 22), 290 pages. Paper.

Illustrated.

KUGEL, DAISY ALICE

Spilman College Bulletin, Recipes for foods classes. Written and arranged by Daisy Alice Kugel, head of home economics department. Atlanta, Ga., The Atlanta University Press, 1930. (16.5 x 23), 130 pages + 6 not num. for index. Paper.


KUHLMANN, MARY L. PERRIE


KUHLMANN - REDWITZ, ANNA von


KUNZE, WILHELMINE und JULIE ROSCHMANN

Koch-Rezepte für unsere Töchter. Herausgegeben von Wilhelmine Kunze,

KURTH, H. UND HENRY PETIT

Eight colored plates, illustrations in text.

KURTH, L.

Illustrations in text.

KUX, AUGUSTE

First edition 1886, 2d 1888, 3d 1892, 4th 1894.

KWONG, GEORGE I. AND PACIFICO MAGPIONG

Title page at the back, pagination starts at back and runs to front.
L—, MAJOR

Twelve bills of fare, one for each month, precede the recipes.
Second edition 1886.

LABBÉ, MARCEL

Bibliothèque de Therapeutique publiée sous la direction de A. Gibert, Professeur à la Faculté de médecine de Paris & P. Carnot, Professeur agrégé de Therapeutique à la Faculté de médecine de Paris.

Illustrations in the text. Tables.

LA BEDOLLIÈRE, ÉMILE DE

Primitive conditions and times are described to show the origin of customs, their survival, the table, and fêtes. The ancient chronicles, charts, and manuscripts, particularly the collections of the Benedictines were studied and are listed.

LABOUREUR, SUZANNE et X. M. BOULESTIN

LACAM, PIERRE
Le Mémorial des Glaces faisant suite au mémorial de la pâtisserie, renfermant 3000 recettes de Glaces, Boissons, Entremets. Petit-Fours, Gaufres, Confitures, Gaufrettes, Conserves de Fruits, de Jus, Purées, Pains d'épices, Biscuiterie, Confiserie, Timbales, etc. Par Pierre Lacam. Avec les Portraits de Claude Gelée, les trois frères Julien, Ch. Monselet, E. Ber-

Included is a sketch of the painter Claude Lorraine, whose real name was Claude Gelée and who was the reputed inventor of puffpaste.

LACAN, ERNEST


On the third page is the dedication: "A monsieur le prévôt des marchands et a messieurs les échevins de l'an de grace MDCCCLXVI qui ont eu l'honneur de réaliser l'excellente pensée d'un musée historique de la ville de Paris et de l'instituer a l'Hotel Carnavalet."

The menu for the supper served December 24, 1677, is given on pages 20-21.

Only 250 copies of the booklet printed.

LA CHAPELLE, VINCENT

Le Cuisinier Moderne, Qui prend a donner toutes sortes de Repas, en Gras & en Maigre, d'une manière plus délicate que ce qui en a été écrit jusqu'à présent; divisé en quatre volumes, Orné de Figures en Tailles-douces, Dedié A Son Altesse Serenissime, Monseigneur le Prince d'Orange et de Nassau, &c. Par le Sieur Vincent La Chapelle, Son Chef de Cuisine, & ci-devant de Mylord, Chesterfelt. A La Haye, Imprimé chez Antoine de Groot, Aux dépens de l'Auteur, & ce vend, Chez Antoine Van Dole, Libraire, M.DCC.XXV. 4 vols. in 8 (11.5 x 19), vol. 1, 2 livs. not num. + 261 pages + 15 not num. for table; vol. 2, 258 pages + 14 not num. for table; vol. 3, 288 pages + 18 not num. for table; vol. 4, 313 pages + 20 not num. for table. Vellum.*

Title pages in red and black. Engraved coat of arms heads the dedication: "A Son Altesse Serenissime, Guillaume-Charles Henri Friso, Prince d'Orange, et de Nassau, etc."

The plates have been placed at the end of Vol. IV, and comprise: 7 numbered, 1 unnumbered showing models of plates, 1 terrine not labeled and 1 labeled, 1 surtout, and 7 plates of menu. Some of the numbered plates are very large.

Vicaire describes the plates as distributed in the four volumes and in different sequence from the above. The above arrangement is probably due to re-binding of Tomes I and II into one volume and III and IV into a second.

This set includes Tome V which contains the additions made to the second edition.

The same in five volumes. Vol. 5 same format, 10 pages not num. + 346 + 13 form tables + 3 folding plates and 1 folding menu.*

Each of the five volumes contains an elaborate engraved bookplate of the Christian Ernst Graf zu Solberg, dated 1721.


Six folding plates inserted between page XL and the beginning of the text.


Frontispiece a folding plate. All plates engraved.

This is the 1st edition.

LACHEVRE, FREDERIC

Poetes et Goiffres du XVIe Siecle. La Chronique des Champons et des Gélinottes du Mans d'Etienne Martin de Pinchene publiée sur le manuscrit original de la Bibliothèque Nationale par Frederic Lachevre. Frontispiece a Peau-forte grave par


**LACOUR, LOUIS**


The preface and the Avant-propos (pages 115–156) from Audiger’s *Maison régide* have been reproduced. Title page in red and black, engraved headbands and tailpieces.

Only 450 copies printed.

**LACOUR, PIERRE**


The recipes indicate how the patrons of the post-Volstead purveyors acquired their taste for synthetic beverages, for these contain no small quantity of sulphuric acid, cayenne, mustard, horse-radish, and similar appetizers.

**LACROIX, PAUL**


Title page in red and black with printer’s device, beautiful initial letter heads each chapter. Only 330 copies printed. This is No. XIV (that of M. de Lescure), on Chinese paper.


**[LACY, JOHN]**

Wyl Bucke His Testament: The legacies palatably prepared for the Legatees. Reprinted (not for publication) at the Chiswick Press. 1827. (12.5 x 17), xi + 3 not num. + 4-36 pages. Half morocco.

Picture of a deer, page 3.

The above is a poem signed John Lacy, the original printed by Wm. Copeland, whose work extended from 1548-1568.

**LA FAYETTE, PROF.**

Prof. La Fayette’s French Family Cook Book. In this work the reader will find a genuine French family cook book, giving French recipes and instructions, together with the latest scientific discoveries regarding bread making, canning, etc. *London - Chicago - New York, Paris Publishing Co.*, 1885. In 8 (13 x 19), 160 pages. Cloth.*

**LA GANTE, FLORENCE**


Colored frontispiece, illustration on title page and in the text.

**LA GARENNE, SIEUR DE**

Les Bachanales or Loix de Bachvs Prince de Niss en Arabic Roy d’Egypte et des Indies, et Dieu des beuvres. Ouvrage Lirorophique, dans lequel on void les diuers & merveilleux effect du vin, les extrausantes & ridicules failles ou il porte...

Title page in red and black. Following the preface, the original is printed with explanatory marginal notes. The original was printed in 1650, but without the eulogy on tobacco and without the author’s name; the second edition appeared in 1657, of which the preceding is a reprint, the number limited to 200 copies.

LAINE, GEORGE T. [Anon.]


Advertising interspersed.

LARMID, A. BONNET

Recipes of Various Kinds; in Cooking, Preserving, Brewing: and other important matters. Collected and improved by an Amateur of the first distinction, derived from sources the most authentic, ancient & modern, foreign & domestic, and embracing a Compendium & Useful & entertaining Knowledge; Submitted with the utmost deference to a discerning and discriminating Public by the Publishers. London, Herbert Jenkins, Ltd., 1927. In 8 (11 x 17.5), IX + 230 pages. Half cloth.

Copied from an old manuscript with part of the old expressions retained.

LAIRD, MARION


LAKE, NANCY


LA MAZILLE


Frontispiece. Illustrations in the text.

The final chapter describes old local customs.

LAMB, CHARLES

The King and Queen of Hearts, showing how notably the Queen made her Tarts, and how scurvily the Knave stole them away; with other particulars belonging thereto. Printed for Tho: Hodgkin, Hanway Street, Nov. 18, 1809. In 16 (9.5 x 13.5), 14 lvs. not num. Paper cover.*

The cover has title:

The King and Queen of Hearts: With the Questions of the Knave who Stole the Queen’s Pies. Illustrated with fifteen elegant engravings. London: Printed for M. J. Godwin, at the Juvenile Library, No. 41, Skinner Street, Snow Hill, and to be had of all Booksellers. 1809.

The engraved title page is on the verso of the cover, with the second facing it on the first page. Then follow two blank pages, then two facing engravings, this arrangement continued, bringing the fifteenth engraving on the recto of the back cover.

A rare Lamb item. The booklet is engraved throughout on copper, except the outer cover title which is printed from type. The engraved title page bears the date November 18, 1809. There are said to be three typed title pages, dated 1806, 1808, and 1809 respectively, with the following engraved pages in all three identical; probably all printed at the same time, and bound in varying covers according to trade requirements. The credit for the identification of the toy book as Lamb's
work is due to Mr. E. V. Lucas, his biographer, who discovered a copy in 1901. It is the first of the children's books by Lamb, and was announced as follows:
“A facsimile with introduction by E. V. Lucas, 2 parts in 12, 1902.”


LAMB, CORINNE


LAMB, PATRICK

Royal Cookery; or, the Complete Court-Cook. Containing the Choicest Receipts in all the particular Branches of Cookery, Now in Use in the Queen's Palaces of St. James's, Kensington, Hampton Court, and Windsor. With near Forty Figures (curiously engraved on Copper) of the magnificent Entertainments at Coronations, Installment, Balls, Weddings, &c. and at Court; Also Receipts for making the Soups, Jellies, Bisques, Ragoo's, Patties, Tazien, Forc'd-Meats, Cakes, Puddings, &c. By Patrick Lamb, Esq.; Near 50 Years Master-Cook to their late Majesties King Charles II, King James II, King William and Queen Mary, and to Her Present Majesty Queen Anne. To which are added, Bills of Fare for every Season in the Year. London, Printed for Abel Roper, and sold by John Morphew, near Stationers-Hall, 1710. In 8 (12 x 19), 7 lvs. not num. + 127 pages + 34 plates. Calf.*

This is the original edition, the 2d 1716, 3d 1726. Oxford cites an edition 1731.

Vicaire gives 36 plates for the 1st edition, Mrs. Pennell 22, Oxford does not state any number. Some dealers list “all the folding plates 34,” but the numbers of the plates indicate 35.

LAMBE, WILLIAM


LAMBERT, ALMEDA


Prepared to popularize the use of nuts.

LAMBERT, EDW.


On the inside cover is F. Sharp, Portsmouth, 1784.

Oxford cites an edition c. 1750, that gives the full name Edward, also the addition: “To which is now added The Ladies' Toilet or the Art of Preserving Beauty.” London, printed for F. Newbery, at the Corner of St. Paul's Church-Yard. 63 pages. This is undoubtedly a later edition than the above.
LAMBERT, L. F.

The same. *Coateville, Pa., 1931.* (15 x 23.5), 31 pages. Paper.*

Illustrated by diagrams of a mushroom house, 4 full page plates of mushrooms, and illustrations of mushrooms grown in barrels.

Lambert was the first commercial grower of pure culture spawn.

LAMBLING, et al.
La Cuisine et la Table Modernes par MM. Le Dr. Lambling, professeur à la Faculté de médecine de Lille; Dr. A. Moreau, du Service vétérinaire de la Ville de Paris; Douane, ingénieur-construteur; Gustave Vouquin; Mourier, propriétaire des restaurants Foyot, du Café de Paris, à Paris, du Pavillon d’Armenonvill au bois de Boulogne; Legros, de la Maison Vilminor-Andrieux; Gilot, Mermet, Norton, Potron, négociants en denrées alimentaires; Metzger, de la Maison Boffault de Paris; F. Moreau, de la Maison Albert Cuviiller de Bercy; Bedet, chef de cuisine du restaurant du Pavillon d’Armenonville. Introduction de M. Margueray, membre de la Chambre de Commerce de Paris, président du Comité de Alimentation parisienne. 603 gravures, dont 135 reproductions de photographies, 4 cartes. Paris, Larousse, n.d. In 16 (14 x 20.5), 4 pages not num. + viii + 489. Cloth.*

Full page and numerous other illustrations.

LAMPECHT, H.

Illustrations.

LANDAU, ELIZA

Tables, menus, culinary terms defined.

LANDIS, CLARA S.

LANDO, HORTENSIO

Woodcut mark on title page and woodcut initial letters, the book printed in italic letters. The Commentario, 46 leaves, is a burlesque description of the principal families and important men of most of the Italian towns. The latter part, the *Catalogo,* is devoted to eating and drinking. The author enumerates a large number of foods with the names of their inventors, and the notable and other persons who first cooked and ate them.

The author’s name is not on the title page, but appears on the verso of leaf 70, and also in an acrostic at the end of the *inventi,* *Swinetob,* *Svdna,* retrva tse (Hortensio Landus autor et). The book is not a translation from the Armenian.

LANDO, VINCENZO
Saggio sopra l’Estrazione dello Zuccheri dai Frutti del Faguo Castanea Linn. di Vincenzo Lando, Dottore in Filosofia e Medicina, Etc. *Genova, Dalla Stamperia di Giacinto Bonaudo, 1812.* In 8 (14.5 x 22), viii + 95 pages. Mottled leather.*

The work is interesting and rare, and was inspired by the dearth of cane sugar, the author...
advocating the chestnut and mulberry as sources of sugar, rather than the beet advocated by Achard, and the grape by Parmentier.

A presentation copy from the author to "Monsieur Jabhoni, Membre de la Legion d'honneur, Chevalier d'Ordre Imperial."

LANE, DOROTHY E.
A plea for vegetarian diet.
The same, 1926.

LANG, GLADYS T.

LANGDON, AMELIE

LANGERWISCH, IDA, et al.
The preface states the work was prepared by a committee: Mrs. Ida Langerwisch, Miss Jessie M. Grant, Miss Helen E. Wilson, and Miss Helen Zimmerman.

LANMAN, FAITH R., HUGHINA MCKAY, FRANCES ZUILL
Handbook of Recipes for the course in domestic science (Columbus public schools). Arranged by Faith R. Lanman ... Columbus, O., [c. 1909], (15 x 22), 46 + 2 pages.
Second edition 1911, 3d 1913, 4th 1915, 5th 1918, 6th [c. 1920], 7th [c. 1923], 8th [c. 1924]. Last three editions illustrated.

LANSDOWN, LILLIAN B.
Two full page and one illustration in the text.

LANSING, MARION FLORENCE and LUTHER HALSEY GULICK
Frontispiece, plates, illustrations in the text.

LAPAIRE, HUGUES
The numerous woodcuts are by the Berrichon sculptor, Emile Popineau, the music for the songs by Rene Arnauld.

LARMANDIE, COMTE LÉONCE DE
The same, 1909.

LARNED, LINDA HULL

Frontispiece, 2 plates, illustrations in text. Title in border.


Title in border.


One recipe to each page.


One recipe to each page.


One recipe to each page.

[LA ROQUE, JEAN DE]

Engraved frontispiece, folding map, 3 folding plates.

The “Traite Historique” has separate title page but the pagination is continuous. Printed marginal notes.

The dedication is signed La Roque, 25 Mai 1715.

Not in Vicaire.

LA SEINE, PETRO

The treatise De Frugalitate occupies 44 pages.

La Seine was an Italian philologist, 1590-1616.

LASKOWSKI, P. E.

LASSABLÎÈRE, DR. P.

LATHROP, MRS. C. M. [Anon.]
Riverside Recipe Book . . . New York, Press of W. R. Jenkins, 1890. (12 x 17.5), 4 + 1 leaf + 64 pages. Interleaved.

LATHROP, ELISE
Early American Inns and Taverns. By Elise Lathrop. Author of “Where Shakespeare Got His Stage,” “Sunny Days in Italy,” etc. Illustrated. New York, Robert
and economical kitchen guide... Composed principally of... original tested receipts submitted in competition... by expert practical housewives. St. Louis, Mo., Journal of Agriculture Co., 1894. (15 x 22.5), xi-xxi + 23-328 pages. Frontispiece portraits. Edited by Mrs. Helen M. Laughlin.

LATUREBACH
Title enclosed in ornamental border.

LAVALLE, J.
Traité Pratique des Champignons Comestibles comprenant leur organisation, leurs caractères botaniques, leurs propriétés alimentaires, leur culture, la manière de les préparer, les moyens de les distinguer des espèces vénéneuses et les soins à donner aux personnes empoisonnées par ces dernières; par J. Lavalle, Docteur es-sciences et Docteur en médecine, Professeur de botanique, etc. Ouvrage orné de gravures coloriées. Paris, J.-B. Bailliere; Dijon, Lamarche et Drouelle, 1852. In 8 (14.5 x 22.5), 147 pages. Half leather.*
Twelve colored plates. Vicaire gives 1851 as the date.
Bookplate of Dr. A. Gabriel Pouchet.

LA VARENNE
Le Cuisinier François. Enseignant la maniere de bien apprester & assaisonner
toutes sortes de Viandes grasses & maigres, Legumes, Patisseries, & autres mets qui se servent tant sur les Tables des Grands que des particuliers. Avec vne instruction pour faire des Confitures et des Tables necessaires. Par le Sieur de La Varenne, Ecuyer, &c. Derniere edition augmentee & corrigee. A La Haye, Chez Adrian Vlaqg, m.dcl.vi. In 12 (7.5 x 13.5), title + 4 lvs. not num. + 426 pages + 27 for table not num. Vellum.*

Engraved frontispiece.

This edition, Vicaire states, is the most esteemed of all, and is classed with the Elzevirs, forming in some respects the counterpart of the Pâtissier François of 1655, but does not attain, in the sales, the high price of the latter.


The Nouveau Confiturier (73 pages + 4 for table at the end) has separate pagination.


La Lyon, Chez Jacques Cavier, rue Com-fort, au Chef S. Jean Baptiste, m.dcl-

LXXVIII. In 12 (8.5 x 14), 458 pages + 7 not num. for table. Old calf.

This edition contains Le Pâtissier Français, pages 167-72; Advertisement au Lecteur, pages 373-378; Le Confiturier Français, pages 379-445; La Manière de Plier le Linge, pages 447-458.

The title differs from that of any of the editions listed by Vicaire, who states that the 1685 edition also contains Le Pâtissier Français.


Vicaire cites the following editions: 1st, 1651 others 1652, 1654, 1656, 1661, 1664, 1670, 1676, 1682, 1689, 1698, 1700, 1712, one not dated (privilege dated 1723), not dated (1690-1715), 1721, not dated (permission 1738), 1726, an Italian translation, Bologne, 1693.

LAVERNE - HENRIET


LAVOINE, L.


Illustrated.

LAZARQUE, E. AURICOSTE DE


The work is divided into three parts: 1. Potages, poissons, saucis, espices, salades, conserves, fromages, boissons; 2. Cuisine de chasse, haltes de chasse, cuisine folklorique du pays Messin, cuisine Israelite en Lorraine, cuisine militaire; 3. Cuisine des dames.

First edition 1890, 5th 1927.
The author was a physician and at one time was president of the Academy of Metz. His book is most interesting as he has included history, legends, and anecdotes in accounts of the dishes, as well as recipes, though he confesses a horror of cooking.

LEA, ELIZABETH E.

Copyright 1851.
Lincoln cites 10th edition 1859.

LEACH, ALBERT E.
Numerous illustrations and tables in the text and 40 plates at the end. A bibliography at the end of each chapter.
First edition 1904.

LEMAS, J.
Festin Joyeux, ou, la cuisine en musique, en vers libres. A Paris, chez Lesclapart Pere, MDCCLXXVIII. 2 parts in 1 vol. In 12 (9 x 15.5), x1ch7 + 189 + 1 not num. + 16 pages + 24 pages of music. Half calf.*
Folding plate in first part. Title page to second part is the same as the first but has in addition the word Ambigu.
The book appeared anonymously, but the author has signed the dedicatory epistle. The music at the end furnishes the airs which are indicated at each recipe, as “Poulaude ou chapon nouveau, sur l’Air: Almanach, Almanach nouveau,” etc.

LEBAULT, ARMAND
La Table et le Repas a travers les siecles. Histoire de l’alimentation, du mobilier a l’usage des repas, du ceremoniel et des divertissements de table chez les peuples anciens et les francais, precedee d’une etude sur les mceurs gastronomiques primi-
LEBRUN et W. MAIGNE


LÉCHALET, JACQUES


Illustrations in the text.
The treatise is on wine, cider, and beer, with a brief account of cooling drinks.

LECHEF, M.


Illustrated.

LECLERC, HENRI


Headbands.

LE COINTE, JOURDAN


The first volume has a folding plate, showing a stove, roaster, and various utensils. The second has the date 1789, evidently a mistake as the volumes are uniform in all respects.

LE CORDIER, H.


The title of the original:


Inserted at the end is a carton of 8 pages containing the “Remerciment a Mademoiselle” and the “Privilege,” lacking in some of the few known original copies.
The poem deals with country life, the charms of the valley of the Auge, its slopes, harvests, orchards, fruits, herbs, its cheese is described and vaunted, and the cider from its apples is an “exquisite liqueur,” superior to pilsne, lemoanda, and wine.
The work is rare, few copies being known, and because of the rarity and beauty of some of the verse, the “Societe des Bibliophiles Normands” deemed it worthy of reprinting.

LECOURT, H.


Three plates—utensils, a repast of friends, and a dinner of ceremony—illustrations in the text. The book is divided into 11 chapters, the text in French with titles in French, Chinese, and the Chinese characters.

Only 550 copies. This is No. 127 on Chinese peel paper.

LEE, JENNETTE

If you must cook, ... by Jennette Lee. *New York, Dodd, Mead and Company*, 1926. (12.5 x 18.5), ix + 174 pages. Cloth.

LEE, JOHN A.

Illustrated.

LEE, WILLIAM HENRY and JENNIE A. HANSEY

Colored frontispiece. Thumb indexed.

LEES-ODDS, MATILDA
The Culinary Art; or, Science in the kitchen, as taught by Matilda Lees-Dods of the South Kensington School of Cookery, London. *Philadelphia, Enterprise Publishing Co.*, 1879. (14 x 22.5), 64 pages.


LEFEUVRE, ÉMILE

At the end is a questionnaire in English and French.

LEFEUVRE, J.

LE - FEUVRE, RENÉ F.

Illustrated.

LEFFMANN, HENRY and WILLIAM BEAM
LE FORESTIER du BOISDELA-
VILLE, DOCTEUR

Fungiphagie du Canton de Laigle (Orne), ou usage gastronomique de quel-
quelles espèces de champignons propres a cette localité par Le Deur. Le Forestier du
Boisdelaville. Alençon, E. De Broise,
1863. In 8 (13.5 x 20.5), 25 pages. Half
leather.*

At the end are 8 folding lithographic plates,
7 of which are in color.

LE GENDRE

La Manière de Cultiver les Arbres
Fruitiens. Par le Sr. Le Gendre, Curé
d'Henoville. Où il est traité des Pepi-
nieres, des Espaliers, des contre-Espaliers,
des Arbres en buisson & à haute tige. Nou-
velle edition. A Paris, Chez Nicolas Le
Gras, au troisième Piliier de la Grand
Salle du Palais, à L, couronnée, M.dcc-
lxxxiv. In 12 (8.5 x 15.5), 14 lvs. not
num. + 126 pages.*

Following are:

Instructions pour les Arbres Fruitiens.
Par M. R. T. P. D. S. M. The pagination
is continuous with the above 127-238.

Traité des Chasses de la Venerie, et
Fauconnerie. Ou est exactement enseignée
la méthode de connoisste les bons Chiens;
la Chasse du Cerf, du Sanglier, du Lièvre,
du Dain, du Chevreuil, du Connul, du
Loup, &c. Avec les termes & proprietes de
chacune. Pagination continuous with
above: 239-282 + 2 not num. pages for
Table.

These three treatises form the third tome of
Traitez de Jardinage; see Bonnefons.

LE GRAND D’AUSSEY

[Pierre Jean Baptiste]

Histoire de la vie privée des Français,
Depuis l’origine de la Nation jusqu’à nos
jours. Par M. Le Grand d’Aussy. Si quid
novisti rectus istics, Candidus imperti; si
non, his utere mecum. Hor. A Paris, De
l’Imprimerie de Ph. D. Pierres, Imprime-
neur Ordinaire du Roi, &c. ru S. Jacques.
M.dcc.lxxxii. Avec Approbation et Privi-
lege du Roi. 3 vols. In 8 (12.5 x 20), vol.
1, 13 preliminary + 3 privilege and errata
+ 373 pages; vol. 2, 383 pages; vol. 3, 363
pages. Mottled leather.*

A second edition was published in 1783.

Histoire de la vie privée des Français,
Depuis l’origine de la Nation jusqu’à nos
jours; Par Le Grand D’Aussy. Nouvelle
édition, avec des notes, corrections et ad-
jections, Par J. B. B. De Roquefort. Paris,
Laurent-Beaupré, libraire, Palais Royal,
n° 318, 1815. 3 vols. In 8 (13 x 21.5),
vol. 1, vi + 448 pages; vol. 2, 431 pages;
vol. 3, 481 pages + 1 for errata. Half
leather.*

This is one of the finest works upon the social
life of the French people and the third edition
is the preferable one as many vague expressions
as to time have been made definite. The treatise
is much quoted for its extremely valuable data
on foods and their preparation. The third volume
finishes with Proverbes, a manuscript of the 18th
century that lists the commodities of the period
which had le plus de reputation. Besides the regu-
lar table of contents there is a table of authors
and personages cited giving some pertinent facts
concerning them.

Le Grand d’Aussy was a French litterateur of
the 18th century, and for some years before he
died, keeper of the French manuscripts of the
Bibliothèque Nationale.

LEGRAND, HENRI

La Nourriture de l’enfance, menus et
recettes, par le Dr. Henri Legrand . . .
Paris, Bibliothèque Larousse, [c. 1910].
(13 x 20.5), 139 pages.

LEHNDOFF, CLARA GRAEFIN

Koch- und Wirtschaftsbuch. Nach eige-
nen Erfahrungen zusammengestellt von
Clara Gräfin Lehndorff (geborene Gräfin
Kalnein) Graditz. Torgau, Friedr. Jacob’s
Buchhandlung (F. Opitz), n.d. (12.5 x
17.5), 3 lvs. not num. + 89 + 4 not num.
pages. Cloth.

LEHNER, JOSEPH CHARLES

World’s Fair Menu and Recipe Book.
A collection of the most famous menus ex-
hibited at the Panama-Pacific Internation-

Frontispiece portrait of the author.
Copyright 1899.


Frontispiece portrait of the author.
First edition 1895, others 1897, 1903, 1914.

LEMERY, LOUIS


First edition 1702.

A Treatise of all Sorts of Foods, Both Animal and Vegetable: also of Drinkables: Giving an Account How to Chuse the best Sort of all Kinds; Of the good and bad Effects they produce; the Principles they abound with; the Time, Age and Constitution they are adapted to. Wherein their Nature and Use is explain'd according to the Sentiments of the most eminent Physicians and Naturalists Ancient and Modern. The Whole divided into one Hun-
dred seventy-six Chapters. With Remarks
upon each. Written originally in French.
By the Learned M. L. Lemery, Physician
to the King, and Member of the Royal
Academy. Translated by D. Hay, M.D.
To which is added An Introduction treat-
ing of Foods in general: A Table of the
Chapters, and an Alphabetical Index. A
Work of universal Use to all who are in-
clin’d to know the good or bad Qualities
of what they eat or drink. London: Printed
for T. Osborne in Gray’s Inn, 1745. In 12
(10 x 16.5), xii + 372 pages + 12 leaves.
Old leather.*

Title page in red and black.
The first English translation was printed 1704.
Oxford cites two imprints in 1745, the second
with a frontispiece, called the third edition.

Trattato degl’ Alimenti, e della ma-
niera di conservarli lungamente in sanita;
Con la differenza, e scelta che si dee far
di loro in particolare, con l’uso, e natura
de i medesimi secondi principj Chimici,
e Mecchanici. Di m. Lemeri Accademico
della Real societá di Francia. Transport-
tato dal Francese. All’ Illustiss. & Excel-
lentiss. Don Guido Vaini Principe di Cau-
talupo, Duca di Selci, &c. Cavaliere del
Regio Ordine dello Spirito Santo. In
Venezia, per Girolamo Albrizzi, mccc.
In 12 (7.5 x 13), 8 not num. + 286 pages
+ 3 lvs. not num. for table. Vellum.*

Frontispiece an engraving of a tree in
fruit with animals feeding beneath. On the tree a
scroll with the motto Sic vos non vobis. Title page
in red and black.

LE NORMAND, L. - SEB.

L’Art du Distillateur des Eaux-de-vie
et des esprits, dans lequel on a donné la
description des nouveaux appareils de dis-
tillation. Par L.-Séb. Le Normand, Pro-
fesseur de Technologie et des Sciences
Physico-chemiques appliquées aux arts,
membre de la Société d’Encouragement
pour l’industrie nationale, de la Société
royale Académique des sciences de Paris,
et de plusieurs autres Sociétés savantes. A

In 8 (12.5 x 20.5), vol. 1, lxxix pages +
486 + 1 errata + 6 folding plates; vol. 2,
558 pages + 1 errata + 6 folding plates.
Boards.*

LEONARD, CECELIA

The American Ladies Cook Book. By
Cecelia Leonard ... Cleveland, O., R.
Cony & Company, 1913. (13 x 20), 496
pages.
Illustrations, tables.

LEONARD, MRS. C. H. and
MRS. W. H. WHITTIER

Mrs. Leonard’s cook book, compiled by
Mrs. C. H. Leonard and Mrs. W. H.
Whittier. Grand Rapids, Mich., Grand
Rapids Refrigerator Company, [c. 1923].
(15 x 23), 253 pages. Cloth.
Interleaved.

LEONARD, IRIS F. and
DORIT K. WEIGERT

Professional Candy Making. Compiled
by Iris F. Leonard and Dorit K. Weigert
nationally recognized candy lecturers,
consultants, instructors and manufacturers
of the incomparable Iridor Candies. New
York, The Iridor School, [1926]. (13.5
x 20.5), x + 131 pages. Cloth.
Frontispiece, plates.

LEONARDI, FRANCESCO

L’Apicio moderno ossia l’arte di ap-
prestare ogni sorta di vivande di Fran-
cesco Leonardi Romano gia’ cuoco di S.M.
Caterina II. Imperatrice di tutte le Russie,
etc. No place, 1790. 6 vols. In 8 (12 x
18), vol. 1, lviii + 259 pages; vol. 2, lxx
+ 248 pages; vol. 3, 350 pages; vol. 4,
327 pages + 1 not num. errata; vol. 5, xvi
+ 290 pages; vol. 6, 325 pages. Parch-
ment.*

LEPAGE, AUGUSTE

Les Dîners artistiques et littéraires de
In 12 (12 x 18.5), xi + 360 pages. Paper.*
The book is dedicated to André Theuriet, with an explanation as to the *Dinners*: “For many years, the painters, sculptors, poets, and prosaists, in a word all those who are occupied with what affects art and literature join in groups, and these periodic reunions form what are called the ‘Dinners’. “To be part of certain ones of these dinners, the guest must have been born in some part of France. The apple brings together the Normans and Bretons; the shrimp, southerners from Nice to Bayonne; the cabbage soup, the Auvergnats,” etc.

The preceding is one of 20 copies on Holland paper.

**LE PELLETIER, JEAN**

Dissertations sur l’Arche de Noe, et sur l’hémic et la livre de S. Benoist. Dans l’une on examine plusieurs Questions curieuses, dont la decision prouve la matiere, la capacite, la figure ou disposition de cette Arche; le nombre des Animaux, & la quan-

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**LE PEINTRE ET SON MODELE**

From *Le Petit*.
LEQUEUX
L., D. [D. LERIGET]
La Cuisine élémentaire et économique, propre à toutes les conditions et à tous les pays; contenant des recettes d'un usage journalier, la plupart inconnues jusqu'à présent, des préceptes généraux clairs et précis pour préparer toutes les espèces d'alimens, de pâtisseries, de confitures et de liqueurs de ménage; avec une planche explicative d'un fourneau et de différents ustensiles de cuisine, de nouvelle invention. Par D. L. Troisième édition. A Paris, Chez Leachier, an XV - 1807. In 12 (11 x 18), VIII + 304 pages.*
Engraved frontispiece of a stove and utensils.

LESCARDÉ, F.

LESCLIDE, RICHARD
The author was for years the friend and secretary of Victor Hugo.

LESLIE, ELIZA
First edition 1827.
The same. Twentieth edition, enlarged. Boston, Munroe & Francis, 1851. In 12 (9.5 x 15.5), 120 pages. Cloth.*


The author from which the translation was made is not listed in Vicaire.


Copyright 1837.
Lincoln cites 3d edition 1838; Fox (Gardening with Herbs) cites an edition 1830.

Miss Leslie’s Lady’s New Receipt-Book; A Useful Guide for Large or Small Families, containing directions for Cooking, Preserving, Pickling, and preparing the following articles according to the most new and approved receipts, viz: Soups, fish, meats, vegetables, poultry, game, oysters, puddings, pies, tarts, custards, ice creams, blanc-mange, cakes, confectionary, sweetmeats, jellies, syrups, cordials, candies, perfumery, etc. Third edition, enlarged, with one hundred and twenty additional receipts for preparing farina, Indian meal, fancy tea cake, marmalades, etc. Being a sequel to her “Complete Cookery,” Philadelphia, A. Hart, 1850. In 12 (11 x 19), 504 pages. Old leather.*

Copyright 1850. The preface is dated 1846, and in it the author states the present volume is designed as a sequel to “Directions for Cookery in all its Branches.”

Miss Leslie’s lady’s new receipt book; a useful guide for large or small families, containing directions for cooking, preserving, pickling, etc. Third edition enlarged with one hundred and twenty additional receipts... Being a sequel to her “Complete Cookery.” Philadelphia, A. Hart, c. 1850. In 12 (12 x 20), 504 pages.

Preface dated 1846.


Illustrated.
First published under title: Directions for Cookery. Lincoln cites 56th edition 1846, 58th enlarged 1859.

More Receipts. By Miss Leslie. Comprising new and approved methods of preparing soups, fish, oysters, etc. Also, lists of articles suited to go together for breakfasts, dinners, and suppers; and much useful information on many miscellaneous subjects connected with general housewifery and needle-work. 7th edition. Philadelphia, A. Hart, 1852. In 12 (? x 19), 520 pages.

New Receipts for Cooking. By Miss Leslie. Comprising all the new and approved methods for preparing all kinds of soups, fish, oysters, terrapins, etc. With lists of articles in season suited to go together for breakfasts, dinners, and suppers; and many new receipts, and much useful information on all subjects whatever connected with general housewifery. Philadelphia, T. B. Peterson, [c. 1854]. In 12 (11 x 19), 520 pages. Cloth.*

Lincoln cites an edition no date [1859?]. Another edition [c. 1874].

Miss Leslie’s New Cookery Book. Philadelphia: T. B. Peterson and Brothers,
[1857]. In 12 (? x 19), xxxi + 32-662 pages.
Later editions have title: Miss Leslie's New Cook Book.

The same, 1881.
Frontispiece, illustrations in text.

LESSIUS, LEONARD

Besides the Treatise translated by Lessius, and the one of Cornaro, there are also three others, one by T. Garnett, another by John Tweed, and a third by Thos. Sheppard.
Oxford cites 2d edition 1634; and an edition 1743 by Timothy Smith.
Lessius, 1554-1623, taught philosophy in the Jesuit College at Louvain and among his works translated this book of Louis Cornaro.

LETHEBEY, H.
On Food: Its varieties, chemical composition, nutritive value, comparative digestibility, physiological functions and uses, preparation, culinary treatment, preservation, adulteration, etc. Being the substance of Four Cantor Lectures, delivered before the Society for the Encouragement of Arts, Manufactures, and commerce, in the months of January and February, 1868. By H. Letheby, M.B., M.A., Ph.D., etc. Professor of Chemistry in the College of the London Hospital, etc. Second Edi-
First edition 1869.

LEY, ESTHER
A Cookery Book properly explained, and in accordance with the rules of the Jewish religion. Jewish Cookery Book, on Principles of Economy, adapted for Jewish Housekeepers, with the addition of many useful medicinal recipes, and other valuable information, relative to housekeeping and domestic management. By Mrs. Esther Levy (Née Esther Jacobs). Philadelphia, W. S. Turner, 1871. In 8 (11.5 x 17.5), 200 pages. Cloth.*

LEWIS, DIO
Frontispiece and one full page plate.

LEWIS, H. EDWIN

LEWIS, T. PERCY and
A. G. BROMLEY
index interspersed with advertising matter. Cloth.*

Many full page colored plates, a few others in the text.

LEY, MRS. HENRY

Contains advertising.

LEYEL, HILDA and OLGA HARTLEY

Blank page precedes each section.

LIERRE, HENRI

The treatise is on the manufacture and the substances and plants used in absinthe and other alcoholic drinks, and results to drinkers. The work is very rare.

LIGER, LOUIS
Dictionnaire Pratique du bon ménager de campagne et de ville, Qui apprend généralement la manière de nourrir, éléver & gouverner, tant en santé que maladès, toutes sortes de bestiaux, Chevaux & Volailles; de scâvoir mettre à son profit tout ce qui provient de l’Agriculture; de faire valoir toutes sortes de Terres, Prez, Vignes & Bois; de cultiver les Jardins, tant Fruits, Potages, que Jardins Fleuristes; de conduire les Eaux, & faire généralement tout ce qui convient aux Jardins, d’ornements. Avec un traité de tout ce qui concerne la Cuisine, les Confitures, la Pâtisserie, les Liqueurs de toutes sortes, les Chasses différentes, la Pêche, & autres divertissements de la Campagne; les mots Latins de tout ce qu’on traite dans ce Livre, & quelques Remarques curieuses sur la plupart; le tout en faveur des Étrangers, & de tous ceux qui se plaisent à ces sortes de lectures. Ouvrage tres-utile dans les Familles. Par le Sieur L. Liger. Nouvelle Edition revûe, corrigée & augmentée. A Paris, Chez la Veuve de Pierre Ribou, m.dccc.xxii. 2 vols. In 4 (18.5 x 25), vol. 1, vi + 436; vol. 2, 400 pages. Calif.*

Engraved headband at beginning of text in each volume.

Vicaire cites 1st edition 1715, 2d 1721; in 1731 the book was reprinted with numerous augmentations by Chesnay des Bois under the title: Dictionnaire universel d’agriculture et de jardinnage, de fauconnerie, chasse, pêche, cuisine et mangez.


Title page in red and black with engraved vignette. Headbands, tailpieces, ornamental initials, and numerous illustrations in the text.

The flyleaves at the end are covered with closely written notes, dated 1745-1747.

Vicaire cites first edition 1700, two 2d editions, one 1701, two volumes in one volume, the other 1708, two volumes. The title was then changed to La Nouvelle Maison Rustique with the following editions: 3d 1721, 4th 1732, the same 1756, 5th 1740, 6th 1749, 7th 1755, 8th 1762, 1763, 9th 1768, 10th 1772, 11th 1790, new edition entirely recast and in 3 volumes 1798, another 1804.

Le Menage des Champs et de la ville; ou nouveau cuisinier françois, accommodé au goût du Temps. Contenant tout ce qu’un parfait Chef de Cuisine doit scâvoir pour servir toutes sortes de tables, depuis celles de plus grands Seigneurs jusqu’ à celles des bons Bourgeois, avec une instruction pour faire toutes sortes de Pâtisseries, Confitures sêches & liquides, & toutes les

Vicaire cites 1st edition 1714, other editions 1735, 1746, 1756.
The work is anonymous, but the author is traced from his other works.

LIMNER, LUKE


LIMERICK, MARGARET CLARK


LINAND, BARTHELEMY


Two bookplates.

LINCOLN, MARY JOHNSON

[Mrs. D. A. Lincoln]

Advertising pages 1-6, 114-128.


Copyright 1887. An edition 1905.


Illustrations in the text.
Copyright 1883. Editions 1900, 1904.


An edition 1912.

The School Kitchen Textbook. Lessons in cooking and domestic science for the use of elementary schools. By Mary J.

Frontispiece, one plate, and one outline diagram in the text.


Fourteen plates.

Copyright 1904.

LINCOLN, MARY J., et al.


Contains advertising.

LINCOLN, WALDO


The list contains 204 separate titles, but the multiple editions of these (one having as many as 23, another 19), brings the number of separate items to 460. As the titles are arranged chronologically, the various editions are thus separated.

LINDAU, NORMAN C. and ELEANOR HOLMES HINKLEY


Included in the volume are two other plays, but which are not of gastronomic interest. Pagination for the Cooks and Cardinals 57-91, and that for A Flitch of Bacon 93-119.

LINDLAHR, ANNA and HENRY


LINDSAY, JESSIE and HELEN M. TREES


LINDSAY, J. SEYMOUR


Numerous full page and other illustrations, and 7 plates at the end, all line drawings by the author.

The book is divided into six sections: The hearth, including implements connected with cooking and the hearth combined; cooking and kitchen utensils; implements for artificial light; implements for tobacco smoking; those not included in the above classes; remarks on American Colonial implements.
LINDSAY, LADY SARAH

LINDTNER, DR.

LIPPMA, BETTY F. (Anon.)

LIPPOLO, E.

LITTLE, MAY

LITTLEDALE, CLARA SAVAGE

LIVERSEE, JOHN FRANCIS
Adulteration and analysis of foods and drugs; Birmingham methods and analyses of samples; review of British prosecutions during half a century, by J. F. Liversee ... with a foreword by the Right Honourable Neville Chamberlain ... London, J. & A. Churchill, 1932. (17 x 25.5), xv + 599 pages.

LIVINGSTON, LORRAINE
Approved Enduring Favorites ... compiled by Lorraine Livingston, ARC-NA, French Army, member of St. Louis Unit, illustrated by Edna Braun, Reconstruction Aid, U. S. A., member of St. Louis Unit, St. Louis, St. Louis, Mo., Women's Overseas League, [c. 1932]. (15 x 23), v+1+170 pages. Cloth. Headbands.

LLANOVER, LADY

LLOYD, ELLA BENTLEY

LÖVENBERG, FRAN B.

LOCARD, ARNOULD

LOCK, C. G. W., G. W. WIGNER and R. H. HARLAND

LOCKE, EDWIN A.

LOCKE, JOHN
Observations upon the growth and culture of vines and olives: The production of silk: The preservation of fruits. Written at the request of the Earl of Shaftesbury: To whom it is inscribed: By Mr. John Locke. Now first printed from the original manuscript in the possession of the present Earl of Shaftesbury. London: Printed for W. Sandby, in Fleet Street, 1766. In 12 (8.5 x 15.5), xv + 73 pages. Half cloth.* The letter accompanying the manuscript is signed "John Locke, Ch. Ch. 1 Feb. 1670." The manuscript was written from observations made by Locke in France. The editor (G. S.) states that "Should it gain a passage to America, it will be of far more extensive use both to that country and to Britain," and suggests that the productions of the colonies should supplement those of Britain, as the cultivation of vines, olives, silk, and fruits, the silk in the province of Carolina. This is the first edition and considered rare. The treatise occupies pages 645-670 of Vol. IV in the 5th edition of the Works of Locke, 1777.

LOCKHART, MARION

LOEB, CARL

LÖFFLER - BECHTEL
[Henriette Löffler]

LÖFFLER, FRIEDR. LUISE
Neues Stuttgarter Kochbuch oder bewährte und vollständige Anweisung zur schmackhaften Zubereitung aller Arten
von Speisen, Backwerk, Gefrorenem, Ein-
gemachtem u.s.w. Von Friedr. Luis Löf-
fler. Sechundzwanzigste umgearbeitete
und vermehrte Auflage mit acht Tafeln
in Farbendruck. Stuttgart, J. F. Steinkopf,
1908. (13 x 20), 511 pages. Cloth, dec.
Eight colored plates, illustrations in the text.

LOFFLERIN, F. L.
Oekonomisches Handbuch für Frauen-
zimmer. Erster Bandes, welcher das Koch-
buch enthält, Zweyte Abteilung. Vierte,
sehr verbesserte und vermehrte Auflage.
In 8 (11 x 18.5), VIII + 600 pages. Half
leather.*

A second title page:
Neues Kochbuch oder geprüfte Anweisung zur
schmachhafiten Zubereitung der Speisen, des Back-
werks, der Confitüren, des Gefrorenen und des
Eingemachten. Anhang oder Zweyter Theil. Vier-
tete durchaus verbesserte und vermehrte Auflage.
The foreword is signed F. L. Lofflerin, and
dated for 1st edition 1804, 2d 1808, the above
4th.

LOISEL

Traité complet de la culture naturelle
et artificielle de l’Asperge, ou exposé
pratique et raisonné de tout ce qu’il est
utile de savoir dans ce genre de culture;
par Loisel, Horticulteur, Chef de culture
du domaine de M. le duc de Clermont-
Tonnerre à Gisors, Vice-Président du
Cercle horticole de l’Eure, Membre de plusieurs
Sociétés d’horticulture, etc. Paris,
Librairie de H. Cousin, 1846. In 12 (10.5
x 17.5), 121 pages. Half calf.*

Bound with it:

PAQUET, VICTOR

Traité de la Conservation des Fruits et
des Meilleures espèces d’Arbes Fruitiere
a faire entrer dans un jardin, ouvrage dans
le quel sont développés les procédés dont
les résultats ont été récompensés de
médailles par la Société royale d’horticul-
ture de Paris et celle d’Horticulture de
Meaux, Par M. Victor Paquet, Jardinier,
membre de la Société royale d’horticul-
ture de Paris, et de plusieurs Sociétés scien-
tifiques agricoles, horticole, etc. Paris, H.
Cousin; Lyon, Ch. Savy Jeune, 1844. 308
pages.

LOMBARD, L. M.
Le Cuisinier et le Médecin et le Méde-
cin et le cuisinier ou Le Cuisinier Médecin
et Le Médecin Cuisinier ou l’art de con-
servar ou de rétablir sa santé par une ali-
mentation convenable. Guide indispen-
sable a toutes les personnes qui veulent kon-
naitre leur tempérament, le gouverner en
santé ou en maladie, selon les règles de
l’hygiène, suivi d’un Livre de Cuisine
d’économie domestique et d’hygiène ali-
mentaire appliquée selon les divers tém-
péraments indiquant par ordre alphabé-
tique le mode de préparation de tous les ali-
ments français et étrangers, les qualités
et les prix de tous les vins, liqueurs et boi-
sons, l’indication de tous les végétaux et
animaux qui servent a l’alimentation, la
manière de découvrir toutes les viandes
roties, gibiers, etc.; le service de la table,
etc. Les propriétés de toutes les substances
alimentaires, des eaux minérales, leur in-
fluence sur les divers tempéraments, les
maladies résultant des abus et excès, et le
moyen de s’en préserver, par une société
de médecins, de chimistes, de cuisiniers
et d’officiers de boucher, sous la direction de
Mr. L.-M. Lombard, docteur en méde-
cine de la faculté de Paris. Paris, L.
Carrier, MDCCCLV. In 8 (16 x 25), XIX +
239 + 368 pages. Half cloth.*

The treatise has a false title, title, engraved
frontispiece, and half title enclosed in engraved
ornamental border. The frontispiece, signed by
Paquet and Brunier, depicts a cook and a doctor
shaking hands. The border of the half title con-
sists of a kitchen at the top, a wine cave at the
bottom, these connected on the sides by festoons
of various foods through which a streamer runs
on which are the names of famous cooks and
gourmards on the left and famous doctors on the
right.

The book is divided into two parts, the first on
alimentation and the regimen to follow; the sec-
ond a culinary dictionary in double columns, in
which are many illustrations. Vicaire describes a
third part, a Guide des consommateurs, with spe-
LOMBEZ, M. H.


LONGSTON, JESSICA and L. BERENICE BROWNLOW

Favorite Recipes of foods we like to cook... compiled by Longston & Brownlow... revised and enlarged with additional filling by Jeannette Cramer... decorations by Quincy Scott; crust by Jessica L. Longston and L. Berenice Brownlow. St. Helens, Ore., Mist Publishing Company, 1933. (12 x 18), 41 pages.


LOOFFT, MARCUS


Three-quarters calf.

Engraved frontispiece, one headband.

LORAND, ARNOLD


Treats of good and evil effects of food substances, vegetarianism, “table d’hôte” diet.

The same. 1928. xiii + 432 pages. Cloth.

LORBEAC, CHARLES DE


Half title. Illustrations on title page and in text.

From the library of the Comte de Chambord (Henri V de France).

LORD, CLARA SOPHIA


Contains advertising.

LORD, ISABEL ELY


[LORRY, M.]

(10 x 17), vol. 1, xxiv + 440 pages + 3 not num.; vol. 2, xv + 1 not num. + 436 pages. Mottled calf.*

The author’s name is not on the title page, but the Approbation states the work is by M. Lorry, the dedication to Monseigneur le Marechal Duc de Richelieu is signed Lorry M.D.

This is the second edition, the first appeared in 1754 in 1 volume.

LOUGHEAD, FLORA APPONYI
(Anon.)

Title in color.

LOU, WILLY
[Mrs. Charlotte Amelia (Cheesebro) Hough]

Title in color.

LOWE, BELLE

Numerous plates and illustrations in the text.

LOWINSKY, RUTH

The illustrations for the table decorations are in the modern manner. Many of the pages have ruled spaces for notes.


Many of the pages have ruled spaces, some with few lines of print; also contains matter not germane to the subject.

LUBENBERG, FRAU B.

LUCAS, ELIZABETH
Mrs. Lucas’s French Cookery Book. With some Additional Hints from English and American Kitchens. By Elizabeth


Recipes for fish and accompanying sauces, also vegetables suitable to serve with fish. Some of the recipes have the donor's name.

LUCK, MRS. BRIAN


LUDLUM, MRS. L. M.


LUVDY, ROBERT B. and JOHN CLARENCE FUNK


LUDY, ROBERT B.


Frontispiece, the supposed oldest inn in the world in Pompeii, and numerous illustrations, furnishing a valuable record, including the small and obscure ones of the early American settlers, as well as the great and famous foreign structures.

A presentation copy containing the author's signature.

LUMMIS, CHAS. F.

The Landmarks Club Cook Book. A California collection of the choicest recipes from everywhere. Compiled by the Landmarks Club (incorporated); including a chapter of the most famous old Californian and Mexican dishes by Chas. F. Lummis. Los Angeles, Cal., The Out West Company, 1903. (15 x 22.5), 2 + vi + 261 pages. Cloth.

Frontispiece, plates.

LUNEL, B.

Guide pratique de l'Épicerie ou dictionnaire des denrées indigènes et exotiques en usage dans l'économie domestique, compréhensif : l'étude, la description des objets consommables; les moyens de constater leurs qualités, leur nature, leur valeur réelle; les procédés de préparation, d'amélioration et de conservation des denrées, etc.; contenant en outre : la fabrication des liqueurs, le collage des vins, les moyens de guérir leurs maladies, etc.; enfin les procédés de fabrication d'une foule de produits que l'on peut ajouter au commerce de l'Épicerie. Par le Docteur B. Lunel, ancien délégué par l'Académie des Arts et Métiers pour l'Exposition universelle de 1855. Paris, Eugène Lacroix, 1864, In 18 (11.5 x 18), iii + 256 pages. Paper.*

The work is in the Bibliothèque de professions industrielles, commerciales & agricoles, J. Hetzel et Cie.

LUPTON, FRANK M. [Anon.]

LUSTIG, LILLIE S., et al.
Illustrations in the text.

LUTE, ISABEL M.
Bistre paper, printing in red and brown.
Propaganda for milk.

LUTES, DELLA T.
Bridge Food for Bridge Fans. By Della T. Lutes. Author of “Table Setting and Service” and “The Gracious Hostess.” Boston, Massachusetts, M. Barrows & Company, [1935]. (14 x 20), 5 + 70 pages. Cloth.*


LYFORD, CARRIE ALBERTA
A Book of Recipes for the cooking school, by Carrie Alberta Lyford, director of the home economics school at the Hampton Normal and Agricultural Institute, formerly specialist in home economics, United States Bureau of Education. Hampton, Va., The Hampton Normal and Agricultural Institute, [1921]. (13 x 19), 2 + 299 + xviii pages. Cloth.

LYMAN, JOSEPH B. and LAURA E.
The Philosophy of House-Keeping; A Scientific and Practical Manual for the preparation of all kinds of food, the making up of all articles of dress, the preservation of health, and the intelligent and skillful performance of every household office. By Joseph B. Lyman, author of the “Prize Essay on Cotton Culture,” etc., and Laura E. Lyman, author of the “Prize Essay on House-Keeping.” Hartford: Goodwin and Betts, 1867. In 8 (11.5 x 19.5), xiv + 15-560 pages. Cloth.*
One full page and other illustrations in the text.

LYNCH, CARRIE PAULINE
Pauline’s Practical Book of the culinary art, for clubs, homes or hotels. Omaha, Neb., 1919. (15 x 23), 112 pages. Cloth.
Illustrated.
Preface signed Carrie Pauline Lynch.

LYNN, ALMA W.

LYNNDIE, ELMER [Mrs. J. F. Stone]
The Mode Cook; or, Things good to eat and how to make them. By Elmer Lyndie. New York, O. Judd Co., 1885. (12.5 x 18.5), 120 pages. Cloth.

LYONS, STELLA H.
Written by a diabetic and expert cook with most satisfactory results in enhancing the ordinary restricted menu.
M., MRS. R. V. and MRS. D. C. C.
Interleaved.

MAASSEN, CARL GEORGE VON
Vorwort dated Nov., 1928.

MACAULEY, THURSTON
A literary feast culled from wide world and all time sources and a refutation of the superior opinion of the unenlightened on cookery books.

MacBRIDE, DAVID
In a discussion of scurvy the statement is made that if fresh vegetables, of whatever kind, be supplied, they will prevent the disease.

MACDONALD, AZNEAS

MACDONALD, DUNCAN
There is an 1808 edition; also one 1819.
MACDOUGALL, ALICE FOOTE


Title page in red and black.


Eight halftone plates.

MACDOUGALL, ALLAN ROSS

The Gourmet’s Almanac. Wherein is set down, month by month, recipes for Strange and Exotic Dishes with divers considerations anent the cooking and the eating thereof, together with The Feast Days and The Fast Days and Many Proverbs from Many Lands, also the words and music of such Old-Fashioned Songs as should be sung by all proud and lusty fellows. To all this is appended A Garland for Gourmets tressed with many quaint fancies and literary blossoms culled from the most noble writers of all the ages. The whole being collected and compiled by Allan Ross MacDougall. Illustrated by several artists of note and talent. New York, Covici-Friede-Publishers, 1930. In 8 (15.5 x 23), xiii + 1 not num. + 15-308 pages + 1 not num. for acknowledgments + 4 pls. for indexing favored dishes. Cloth.*

Title page in green, red, and black. Music for some of the songs.

The same. London, Desmond Harrington, mcmxxi. In 8 (12.5 x 19), xxix + 31-358 + 8 blank pages for “favoured dishes.” Cloth.*

Illustrations on tinted paper.

The statement on the verso of the title page is that the book was first published in 1931, presumably in Great Britain, is meant, as the American edition is dated 1930.

MACÉ, JEAN


Vicaire cites 1st edition 1861, the 66th in 1888, and it has also been published with illustrations.


MACFADDEN, BERNARR


Frontispiece portrait of the author.


Frontispiece portrait, plates part colored, illustrations in the text.

An edition 1933.
MACHER, J. J.


The same, 1838.*

Vieira cites 1st edition 1803, other editions 1806, 1817, 1821, 1828, 1829, 1830, 1837, and 1846.

MACIVER, MRS.


Oxford cites 1st edition 1773, and 1777, 3rd 1782, the above, and others 1789, 1800.


MACKENZIE, COLIN


Lincoln cites editions 1831 and 1855. Oxford cites English editions 1821, 3d 1824, and states that the book was reprinted in America as late as 1870. There is an edition 1866, Philadelphia.


Universal Encyclopedia on cover.

MACKNIGHT, T. M.


MACLAREN, W. A.

Rubber, Tea & Cacao with special sections on coffee, spices and tobacco. Compiled and edited by W. A. Maclaren with a foreword by H. R. H. the Prince of Wales, K.G. and general introductions by the Rt. Hon. Sir Eric Geddes, G.C.B. (President of the Federation of British Industries) and H. Eric Miller (Vice-Chairman of the Rubber Growers’ Asso-

This is one of The Resources of the Empire Series.

The book contains many tables and diagrams of interest to the trade besides the descriptions.

MACLEOD, ANNIE LOUISE and
EDITH H. NASON


MACMICKLE, VIRGIL


MACMILLAN, GEOGETTE


Illustrated.

MACNAUGHTON, MARY


MACPAIL, CHRISTIAN


Illustrations full page and in the text.

MACQUIN, ANGE-DEWIN

Tabella Cibaria. The Bill of Fare: A Latin poem, implicitly translated and fully explained in copious and interesting notes, relating to the pleasures of Gastronomy, and the mysterious art of Cookery. London: Published by Sherwood, Neely, and Jones, Paternoster Row; J. Robins and Co., Ivy Lane, Paternoster Row, 1820. In 4 (19.5 x 24.5), viii + 104 pages. Vellum.*

Pages v-viii contain references to the verses of the poem in French, Latin, and English; the poem pages 1-12; the remainder of the book has the very copious notes, and index.

The author, the Abbé Ange-Denis Macquin, a writer of note, states: "This little poem was written several years ago in an idle hour and at the solicitation of a few friends mostly foreigners, who challenged the author upon the apparent impossibility of expressing, in decent Latin verses, the curious and pleasently tangible variety of dishes which French eating-houses and hotels lavishly display upon their long and hardly intelligible Bills of Fare."

MACRAE, MRS. STUART


MACROBIUS, AMBROSIUS

AURELIUS THEODOSIUS

not num. + 697 + 55 pages not num. Vellum.*

There are seven books on the Saturnalia, a dissertation on Greek and Latin verbs (pages 535-584), then copious notes on the Saturnalia, and the index. This is the most complete edition. Other editions: 1st 1472, 2d 1481, others 1513, 1517, 1527, 1538, 1585. The title page has the Plantin device, the printing done during the period when the Plantin press was conducted by Plantin’s nephew, Franciscus Raphelengius. The book treats of the origin of the Saturnalia, the annual festival of Saturn, a form of harvest home, the repasts, foods and their properties and usages among the ancients. Macrobius was a Roman writer and grammarian of the 4th century.

McCANN, ALFRED W.

McCARRISON, ROBERT

Illustrations: 82 original full page and in the text. Tables.

McCULLEN, MRS. J. C. [Anon.]

Frontispiece, illustrations.
Interleaved, contains advertising.

McCOLLUM, E. V. and NINA SIMMONDS
The American Home Diet, an answer to the ever present question, What Shall We Have for Dinner. By E. V. McCollum, Professor of Chemical Hygiene and Nina Simmonds, Associate in Chemical Hygiene in the School of Hygiene and Public Health of the Johns Hopkins University, Baltimore, Md. Detroit, Frederick C. Matthews Company, 1920. In 8 (15.5 x 22.5), 2 lvs. + 233 pages. Cloth.*


Many full page plates and diagrams.

McCORMICK, MARY Lillian
[Anon.]

Recipes signed.

MCINTYRE, FRANK

Frontispiece portrait of the author.

McCULLOCH-WILLIAMS, MARTHA

Contains many exceptional dishes not found in the ordinary cookery books.
M'EWEN, MARJORY
The Elements of the Arts of Cookery and Confectionery, according to the most modern and approved practice; with full and explicit directions respecting killing, curing, and keeping meat, by Mrs. Marjory M'Ewen, teacher of those arts, 24 South Hanover Street. Third edition. Edinburgh, W. Forrester, 1844. In 12 (11 x 18), viii + 1 leaf not num. + 218 + v pages. Cloth.*

Three plates.
Oxford cites an edition 1835, the name spelled M'Ewan.

McFEE, INEZ NELLIE
Young People's Cook Book, or how the Daytons cook at home and in camp, by Inez N. McFee, author of “Food and Health,” etc. New York, Thomas Y. Crowell Company, [c. 1925]. (13.5 x 20), x + 290 pages. Cloth.

McGUIRE, LELIA M.

Frontispiece, two women baking pastry at a primitive oven in the open.

MCHEERY, A. DORIS and MARJORIE M. COOPER

McKINNEY, EMMA and WILLIAM

McKNIGHT, LILLIE

Advertising interspersed.

MCLAIREN, LINE LOYALL

First edition.
Each page with an amusing border in green.
Second edition, 1907.


Frontispiece and chapters have plates of the California bear in fanciful poses.

McLESTER, JAMES S.

Treats of food products, diets for various conditions, has tables, charts, and a bibliography at the end of each chapter.
McMurray, Kathryn Romig
Contains advertising.

McNair, James B.

Inserted in the front is an outline map of the "Main spice-producing regions and old caravan and trade routes."
The bulletin gives briefly a description, history, and use of the plants treated with a sketch of a branch showing leaves, flower, and fruit.


Frontispiece and five other full page plates.

McNally, Clara Louise, et al.

McNeil, Blanche and Edna V.

Frontispiece, sketches in text.

McNeil, F. Marian

Frontispiece, illustration of "An Orkney Ingleneuk."
Contains historical data and definitions of the unfamiliar terms.

McPhail, Mrs. Clement
Carrington
Contains advertising.

Madden, Frederick

Title page in red and black. Limited to 12 copies only, printed on large paper. Bound by Hayday.
Colored armorial bookplate of Joseph C. King Eyton inserted.

Maddocks, Mildred

Many blank pages for memoranda. Plates, printed on both sides.

The Pure Food Cook Book, the Good Housekeeping recipes, just how to buy—just how to cook, edited by Mildred Maddocks... with an introduction and notes on food and food values by Harvey W. Wiley, M.D. *Over 70 illustrations. New York, Hearst’s International Library Co., 1914.* (12.5 x 18.5), viii + 2 + 417 pages. Cloth.

Frontispiece, plates.
Blank pages at end of each chapter.
MADSEN, KIRSTINE

MAGIRON

MAGNIER, ACHILLE
A presentation copy contains autograph of the author.

MAHÉLIN
Three folding plates.

MAIDEN, RACHEL BELL
Numerous pen sketches.
Contains original and selected recipes.

MAINGE, W.
Illustrations in the text.

MAILLAND, LÉON
Title page in red and black.
This is No. 23 of 25 copies on Japanese vellum.

MAITLAND, AGNES C.

MALLOCK, M. M.
The Economics of Modern Cookery or A Younger Son’s Cookery Book. By M. M. Mallock. London, Macmillan and Co.,
GASTRONOMIC BIBLIOGRAPHY

Illustrations in the text.
First edition 1896.

The same, 1913. In 8 (11.5 x 17), viii + 378 pages. Cloth.*
Illustrated.

MALORTIE, ERNST VON
Frontispiece, the verso of which is an ornate menu card in color. The Tablette gastronomiques, pages 38-100 are by M. Antoine Girot, ancient Chef-cuisinier of S. M. le Roi de Hanover.
Vicente states that Baron Ernst de Malortie was former grand master of the court of King George of Hanover, and died in 1887, aged 84 years. He gives 1879 as the date of the above and that there were many editions.

Volume 1, pages 341 to 463, contains a bibliography of 1704 items and is particularly useful in covering the German works.

MALZBENDER, MATHEW

Practical Manual for confectioners, pastrycooks and bakers; containing detailed directions for pastrycooks in hotels.
Frontispiece portrait of author.
Advertising interspersed.

The same, 1923.
German and English in parallel columns.

MANARESI, ANGELO
Numerous tables and an extensive and practical bibliography at the end of each division.
First edition 1915, 2d 1923.

MANCHESTER, H. H.
Plates, illustrations in the text.
Contains advertising.

MANDEVILLE, PAUL
The first volume treats of the history, development, and culture of the hen through the ages, and is profusely illustrated; the second, of the hen as food, contains numerous recipes and a few illustrations in the fore part.
MANELPHUS, IOANNES

The arms of the Pope on lower part of title page. The dedication to Pope Innocent X on the second leaf, on third leaf is “Innocentio X. pont. opt. max. Elogium,” and on the fourth leaf begins: “Perillustri & Excellentissimo Physico Ioanni Manelphe in Romano Archigymnasio Medicinæ Practice Professori,” the verso, “Ioanni Baptiste Pacini Pistoriensis. The next two unnumbered leaves have the “Index Capitvm.”

The work consists of 61 chapters on foods and drinks in which the author likewise quotes the opinions of early writers.

A rare work on Epicurean diet.

MANGIN, ARTHUR


MANGOR, ANNA MARIE

Four plates at end.

MANN, E. E.


MANN, MARY
Christianity in the Kitchen, A Physiological Cook Book, by Mrs. Horace Mann.
Boston, Ticknor and Fields, 1858. In 8 (11 x 18), viii + 189 pages. Cloth.*
Lincoln cites an edition 1857.

MARAVAL, MADELEINE

MARCEL, B.
Profusely illustrated with wash drawings.

MARCELLYS

Plates, illustrations. Contents and indexes in English and French.

The same. New York, Charles Scribner’s Sons, 1930.

MARCHADIER, A. L. et A. GOUJON

MARCO, EMILE
L’Art de Donner à Dîner, de découvrir les viandes, de servir les mets, de déguster les vins, de choisir les liqueurs, etc., etc.; enseigné en douze leçons, avec des planches explicatives du texte. Par Un ancien Maître-d’Hotel du président de la Diète de Hongrie, ex-chef d’office de la Princesse Charlotte, etc., etc. A Paris, Chez Urbain Cané, 1828. In 18 (9.5 x 14.5), 141 pages + 15 plates. Paper.*
Frontispiece a colored plate, signed Henry Monnier, with the legend: "L’Auteur dans ses fonctions." The plates are lettered A to P with I omitted, and G preceding F.
The author (M. Emile Marco de Saint-Hilaire) states in the Avant-propos that he borrowed the idea of his work from an Italian manuscript entitled Catalogo dell’inventario delle cose che si mangiano, in the Bibliothèque du conseil-d’Etat.

MARCOVICI, EUGENE E.
Treats of types of foods, diets, and special recipes. Tables.

MARCUSE, JULIAN und
BERNARDINE WÖRNER
Contains advertising.

[MARIN, FRANÇOIS]
Les Dons de Comus, ou les Délices de la Table. Ouvrage non seulement utile aux Officiers de Bouche pour ce qui concerne leur art, mais principalement à usage des personnes qui sont curieuses de savoir donner à manger, & d’être servis délicatement, tant en gras qu’en maigre, suivant les saisons, & dans le goût le plus nouveau. A Paris, Chez Prault, Fils, Quay de Conty, vis-à-vis la descente du Pont Neuf, à la Charité, m.dcc.xxxix. In 12 (9.5 x 17), xlviii + 275 pages. Vellum.
Frontispiece engraved by Le Bas. Title page in red and black.
The book is divided into three parts, and these into chapters, the first part has xii chapters on potages and preparation of the various foods;
THE ENGLISH House-Wife,

CONTAINING

The inward and outward Vertues which ought to be in a Compleat Woman.

As her Skill in Physick, Chirurgery, Cookery, Extraction of Oyls, Banqueting stuff, Ordering of great Feasts, Preserving of all sort of Wines, conceited Secrets, Distillations, Perftimes, Ordering of Wool, Hemp, Flax: Making Cloth and Dying: The knowledge of Dayries: Office of Maltins of Oats, their excellent ues in Families: Of Brewing, Baking, and all other things belonging to an Houshold.

A Work generally approved, and now the Eighth time much Augmented, Purged, and made most profitable and necessary for all men, and the general good of this Nation.

By G. Markham.

LONDON,
Printed for George Sambridge, at the Sign of the Bible on Ludgate Hill. 1675.
the second part six chapters on hors d’oeuvres, entrées, and sauces; the third part on menus for the four seasons. At the top of page xliv is a typographical error, Materes for Materias.

This is the original edition and in a single volume. The editions following are in 3 volumes and greatly augmented. Vicaire cites the following: 1742, 1743, 1750, 1775; and with changed title. He does not cite that of 1758, described below.


There is no frontispiece and the title page, as in all but the first edition, is in black; the Advertisement of the first edition is replaced by the Discours Preliminaire. This is an interesting and learned discourse on the history of cooking, the authorship of which has been attributed to two Jesuit priests, the Peres Pierre Bruant and Guillaume Huscinthe Bouganet.

The work is anonymous, but Marin was the author and was a famous chef, first with Madame Gevres and later maitre d’hotel for the Marechal de Soubrise, a noted epicure of the 18th century.

MARINETTE


MARIO, AUGUSTE

Frontispiece, plates.

MARKHAM, GERVASE
The English House-wife, containing the inward and outward Vertues which ought to be in a compleat Woman. As her skill in Physick, Surgery, Cookery, Extraction of Oyles, Banqueting stuffe, Ordering of great Feasts; preserving of all sorts of Wines, concocted Secrets, Distillations, Perfumes, ordering of Wooll, Hemp, Flax, making Cloth, and Dying, the knowledge of Dayries, Office of Malting of Oates, their excellent uses in a Family, of Brewing, Baking, and all other things belonging to an Household. A Work generally approved, and now the fifth time much augmented, purged, and made most profitable and necessary for all men, and the generall good of this Kingdom. By G. M. London, Printed by B. Alsop for John Harrison, and are to be sold at his Shop in Pauls Church-yard, 1649.

In 4 (14 x 18.5), title + 4 lvs. not num. + 252 pages. Calf.*

The dedication is signed Gervase Marcham.

The same, 9th edition, 1675. 188 pages.

The regular title is preceded by the title: “A Way to Get Wealth.”

The work has been reprinted often; Oxford cites the original 1649, other editions 1651, 4th 1653, 5th 1657, 6th 1648, 1649, 1656, 7th 1660, 8th 1664, 1668, 9th 1675, 1684, and that an edition of 1653 was reprinted by Constance, Countess De La Warr in 1907.

Markham was industrious and versatile. He served in the Low Country Wars and in Ireland prior to 1593; then became writer, using different media and treating of diverse subjects, as poetry, Italian translation, drama, horses and farriery, sports, archery, fowling, hawking, hunting, husbandry, and as the present treatise indicates, also housewifery, and in addition, military works.

MARKS, ROBERT

Illustrated in color and black and white.

A booklet to furnish information to meet the demand for post-prohibition wines. There are 7 pages of receipts for use in wine cookery.
MARPERGERS, PAUL JACOB

Engraved frontispiece of 13 separate symbolic pictures representing various phases of living, and 2 ornamental headbands.
Title page in red and black.
The most thorough German work of that date.

MARREC, FRANÇOIS
Three full page plates, numerous illustrations in the text.

MARSHALL, A. B.
The Book of Ices, Including cream and water ices, sorbets, mousse, iced soufflé, and various iced dishes, with names in French and English, and various colored designs for ices, by A. B. Marshall. London. In 16 (12 x 18), vii + 64 pages, four colored plates, illustrations in text. Cloth.*

MARSHALL, AGNES B.
Title page in red and black.

MARSHALL, ANN PARKS
Illustrated.
Contains advertising.

MARSHALL, MRS. CHARLES
Recipes Old and New. Collected by Mrs. Charles Marshall for the benefit of the Confederate Relief Bazaar. April,


Contains advertising.

MARSHALL, ELIZ.

MARSHALL, JOSIAH T.

The book is dedicated to John Jacob Astor, "an emigrant from the Rhine," and was designed to furnish information as to conditions in the West to European emigrants and settlers from the Atlantic states.

MARSHALL, NINA L.

A finely illustrated and most valuable book to the student of mushrooms. The last chapter treats of mushrooms for the table. A list is given of the authorities consulted.

MARSON, G. C.

MARTFELT, CHRISTIAN

This essay won the prize offered by the Agricultural Society of Copenhagen for the salting and preserving of meat in Ireland and Hamburg. The Danish government was so impressed by it that Danish firms were subsidized to make experiments on the author's recommendations.

MARTIALIS, MARCUS VALERIUS

An engraved frontispiece in Volume II.


Title page in red and black with printer's device and engraved head- and tailpieces.

The Epigrams of Martial translated into English prose, each accompanied by one or more verse translations, from the works of English poets, and various other sources. London, George Bell and Sons, n.d. [prior to 1891]. In 8 (11.5 x 18), x + 660 pages. Three-quarters leather.*

The preface is signed H. G. E.

There is much information as to foods, manners, and customs of the first century.
MARTINOLOGI

Martirologi der Heiligen nach dem Kalender... Gotreic zu Strassburg Iohannes præcis Anno d'ni, MCCCLXXXIII. Folio (19 x 26.5), 67 lvs. not num., 42 lines long. Half leather.*

The figures consist of a large figure of a man with lines extending from the various organs to the signs of the zodiac on each side, 24 ornamental initials, and large black initials for each paragraph. The text is in German-Alsatian dialect.

Three of the zodiacal symbols—the crayfish, the balance, and the virgin—are represented as presiding over good digestion; the initials represent a king at table, a kitchen, gathering grapes, etc. There are curious details in the calendar and text on the old Alsatian gastronomy.

Hain-Copinger, 1687; Proctor, 514; Grasse, iv, 433. No other known copy in U. S.

MARTIN, ALEXANDRE


Frontispiece a folding colored plate by Henry Monnier, representing a gastronome and an author in the shop of Chevet, the legend: Voila une belle piece... et des truffes qui ont un parfum.


Frontispiece a colored folding plate of a gastronome conferring with the cook in a kitchen. Below it is the legend:

Le jour où vous donnez à dîner vous ne tournerez pas votre cuisinière; point de brasserie, de mauvaise humeur, un visage gai, ouvert, un air de satisfaction et de contentement.

MARTIN, B.


The work treats of the milk of different animals, its qualities due to various foods, and of butter and cheese.

Though the title page carries the term usage, the proper term usage heads the text.

MARTIN, MARIA EWING

Recipes from the old country and the new, collected and published for the benefit of the New Straitville social and athletic club by the secretary, Maria E. Martin... Columbus, O., The F. J. Heer Printing Co., 1910. (13 x 19), 340 pages. Cloth.

Blank pages inserted. Contains advertising.

MARTIN, MARY HALE


Colored illustrations.

MARTIN, SARAH

The New Experienced English-Housekeeper, for the use and ease of Ladies, Housekeepers, Cooks, &c. Written purely from her own practice. By Mrs. Sarah Martin, many years housekeeper to the late Freeman Bower Esq. of Bawtry, Being an entire new Collection of original Receipts which have never appeared in Print, in every Branch of Cookery, Confectionary, &c. Doncaster: Printed for the Authors by D. Boys and sold by Mess. F. and C. Ricevington, St. Paul's Churchyard, 1795. In 8 (12.5 x 20), 152 pages + 9 lvs. for index. Leather.*

The first part of the title is almost a facsimile of that of Elizabeth Raffald's "Experienced English Housekeeper." About 300 pages of manuscript inserted containing cookery, and household lore.
MARTINEAU, MRS. PHILIP
[Alice Vaughan-Williams]
First printing 1927, 2d 1927. This is the 3d.


MARTINELO, MARIE
The New York Cook Book: A complete manual of cookery in all its branches. By Marie Martinelo. New York, James Miller, 1882. In 8 (12.5 x 18.5), 1st part, 12 pages not num. + 13-142; 2d part begins with page 7; 120 + 2 lvs. not num. Cloth.* Three colored plates, other illustrations on carving in the text.
The book consists of two separate treatises with different type and pagination; the contents in the front for the first one, and at the end for the second. The second part headed “New York Cook Book” is “Miss Leslie’s Seventy-Five Receipts” with the same pagination as the 20th edition, published in 1851. The illustrations on carving in the first part have served with very slight changes in several of the earlier cookery books.

MARTYN, CHARLES

MARVIN, MRS. A. I.

MARVIN, ARTHUR TAPPAN

MASINUS, NICOLAUS
The treatise is divided into three sections.

MARKELL, HENRY PARR

MASON, CHARLOTTE
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 Deserts: including likewise The fullest and choicest Receipts of various Kinds, with Full Direc-
tions 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. The Fourth Edition. *Dublin, Printed for Robert Burton, No. 2, Capel-Street, the Second from Essex-Bridge, 1778.* In 12 (9 x 16), 446 pages + 9 leaves. Mottled leather.*


MASON, MARY


Diagrams.

MASSEY AND SON

Massey and Son’s Comprehensive Pudding Book; containing above one thousand recipes, connected solely with this branch of the culinary art. French names and a great number of perfectly new puddings. Fourth edition. *London, Simpkin, Marshall & Co., 1875.* In 8 (12.5 x 19.5), xii + 1 not num. + 188 + 4 pages not num. for appendix. Cloth.*

MASSIALOT


Two folding plates (Nouppy lists 8). The table at the end only goes to part of R, the remainder lacking (Vicar gives 46 pages).

Enclosed is a note: “This book ‘Le Cuisinier Royal’ belonged to the Chef (Grandbois by name) of the great Marquis de Montcalm, who fell at the siege of Quebec.”

“It belonged to the library of the Honble. Judge Pothier, of Canada, and when, several years after his death, his books were sold at auction, about the year 1842, I purchased this work in Montreal.”

A German translation was published 1747, with the title: Allgemeine Anweisung zum Kochen.


Eleven plates, showing the size of plates and their arrangement on the table, the first having a scale for measurement.

Tome II. m.dcc.xxix. Title as above. 496 pages + 15 lvs. for table.

Tome III. Same title as Tomes I and II, but preceding Ouvrage très-utile . . . is Par M. Massialot, and following it: Augmentée de Nouveaux Ragoûts par le Sieur Vincent de la Chapelle, Chef de Cuisine de S.A.S. Monsieur le Prince d’Orange & de Nassau, &c. *A Paris, Chez la Veuve Prudhomme, m.dcc.xxxix.* 1 leaf not num. + 391 pages + 19 for Table des Nouveaux ragoûts, etc.

The three volumes are uniform except for slight differences in the gilt ornamentation on the back.

There are 23 plates, 11 in Tome I and 12 in Tome II. Tomes I and II are dated 1748, Tome III dated 1750.

Mastairola's work had a great vogue for more than a century and had many editions. Vicaire cites editions with the title Le Cuisinier royal et bourgeoys, etc.; and in one volume: 1st 1691, 2d 1692, 3d 1693; new edition 1705; the same 1709. In the next edition, 1712, the title was changed to Le nouveau Cuisinier Royal et Bourgeoys, and in 2 vols.; the same, 1714 and 1715, 2 vols.; the same, 1716, 2 vols.; 10 plates; the same, 1719, 2 vols., 11 plates; the same, 1722, 2 vols.; the same 1728, 2 vols.; new edition reviewed and corrected 1734, 3 vols. Then the edition described above 1748-1750. Other editions:


The work was translated into Italian, with the title: Il Cuoio Reale e Cittadino, 1741 and 1780.

MASSINGER, ALICE


MASSON, P.

Le Parfait Limonadier ou La Manièere de préparer le Thé, le Caffé, le Chocolat, & autres Liqueurs chaudes & froides. Par P. Masson, Limonadier. A Paris, Chez Charles Moette, rue de la Boucleirie, entre le Pont S. Michel, et le bas de la rué de la Harpe, à l’Étoile, M.DCCCV. In 16 (8.5 x 15), 166 pages + 42 + 4 not num. Leather.*

The book is divided into two parts with separate pagination. The first has instructions for making beverages, distilling, preparation of musk and amber, treatment of sugar, glassing fruits and flowers, and making pralines and pastes; the second instructs as to the preparation of tea, coffee, chocolate, and other hot and cold drinks.

MASSONIO, SALVATORE


MASTERMAN, LILLIAN C.


Masters, Thomas

The Ice Box: Being a compendious & concise history of everything connected with ice from its first introduction into Europe as an article of luxury to the present time; with an account of the Artificial Manner of Producing Pure & Solid Ice, and a valuable collection of the most approved recipes for making superior water ices and ice creams at a few minutes notice. By Thomas Masters. London, Simkin, Marshall & Co., Stationers’ Hall Court, 1844. In 8 (14 x 22.5), xii + 198 pages. Cloth.*

A Short Treatise concerning some patent inventions and apparatus for the production of ice, and artificial cold, soda water, lemonade, nectar, and all aerated beverages; also, the newly improved rotary knife cleaning machine, and improved culinary utensils; being also a hand-book of instruction, to guide the uninitiated in the
Illustrated.

MATTA, JUAN DE LA
Arte de Reposteria, en que se contiene todo genero de hacer duces secos, y en liquido, vizcochos, turrones, natas: Bebidas heladas de todos Generos, Rosolis, Mistelas, &c. Con una breve instruccion para conocer las frutas, y servirlas crudas. Y diez mesas con su explicacion. Su autor Juan de la Mata, Reposteria en esta Corte, natural del Lugar de Matalavilla, Consejo del Sil de Arriba, Montañas, y Reyno de Leon, y Obispo de Oviedo. En Madrid: en la oficina de Ramon Ruiz. Año M DCCLXI. In 4 (14.5 x 19.5), 2 lvs. not num. + 208 pages. Limp vellum.*
This is the 2d edition. Vehling cites 1st, 1755.

MATTHEWS, HENRY M. [Anon.]

MATHIAS, STEFANIE
Title page in red and black, subjects in margin. Illustrated.

MATTHESON, EMMA B. and
ETHEL M. NEWLANDS
There are references at the end of each chapter. An edition 1917.

MATTEI, VENANTIO
Ornamental initials and tailpiece.

MATTHEWS, MARY LOCKWOOD
Foods and Cookery and the care of the house. First lessons for elementary school by Mary Lockwood Matthews, B.S., Professor of home economics and head of the department of home economics in Purdue University. Boston, Little, Brown, and Company, 1921. (12 x 18), 189 pages. Cloth.
Plates, illustrations in text, diagrams.

MATTHEIEN, ADELE GIGNOUX
Interleaved.

MATZ, B. W.
First edition 1922.
MAUDUIT, VICOMTE DE
Mauduit's Cookery Book. The Vicomte in the Kitchen. The art of cooking, preserving, eating, and drinking; with the manner how to make simple dishes; all kinds of banqueting stuffs, of the wines to be drunk with them; and of sauces, syrups, and jams. Also a selection of recipes from many countries, and counties; together with many economic and distinguished novelties; with finally a choice of menus for all occasions, seasons, purses, and moods. By Vicomte de Mauduit, author of "The Vicomte in the Kitchenette," etc. With introduction by Frances, Countess of Warwick, and Elizabeth Craig, M.C.A., M.I.H. London, Stanley Nott, [1934]. In 8 (13.5 x 21.5), 326 pages. Cloth.*
Frontispiece, the author, an impression by Betty Dyson.
The author states the recipes are according to his own way of cooking them and many of his own invention.
First edition 1933, 2d printing Feb., 1934; 3d, July, 1934.

The same. New York, Covici-Frieda, [1934]. Same as above.*

The Vicomte in the Kitchenette. Being the art of cooking within restricted space, limited time and reduced income; with the manner how to make easy dainty and tasty dishes; all kinds of inexpensive and rapidly made novelties; together with a glossary of cooking terms; with finally much advice to those about to set up small houses. By Vicomte de Mauduit (author of "The Vicomte in the Kitchen," "The Vicomte in the Pantry," etc.). With drawings by Mary Shepard. London, Stanley Nott, [1934]. In 8 (12 x 18.5), 146 pages. Cloth.*
Frontispiece, the author shown in the kitchenette, other humorous plates.

MAUMENE, E. J.
Traité Théorique et Pratique de la Fabrication du Sucre comprenant la culture des plantes saccharines, l'extraction du sucre brut, le raffinage, le traitement des mélasses, la distillation, et les opérations relatives au travail des salins et potasses l'analyse des matières utiles à la culture et à la fabrication, etc., etc. Par E. J. Maumene, Docteurés sciences, Lauréat de l'Institute, etc. Tome II. Paris, Dunod, 1878. In 8 (15 x 22.5), 811 pages. Three-quarters leather.* Illustrated.

MAUPIN
Lecciones breves y sencillas sobre el modo de Hacer el Vino, extractadas de las obras de Mr. Maupin, dirigidas y dedicadas a los cosecheros de vino del Reyno de Aragon. Con licencia: En Zaragoza, por Blas Miedes Impresor de la Real Sociedad, Año 1786. In 4 (14.5 x 20), 123 pages. Boards.*
This Spanish translation of the work of Maupin is very rare.

MAURIZIO, A.

Plates, illustrations in the text, tables. Among the illustrations are those of ancient ovens and implements.

MAURY, SARAH WEBB and
LENA L. TACHAN
A Penny Lunch. Its equipment, menus, and management. By Sarah Webb Maury, Lena L. Tachan with an endorsement

Two plates.

MAY, ROBERT
The Accomplish Cook, or the Art and Mystery of Cookery. Wherein the whole Art is revealed in a more easy and perfect Method, than hath been published in any language. Expert and ready Ways for the Dressing of all Sorts of Flesh, Fowl, and Fish, with variety of Sauces proper for each of them; and how to raise all manner of Pastes; the best Directions for all sorts of Kickhaws, also the Terms of Carving and Sewing. An exact account of all Dishes for all Seasons of the Year, with other A-la-mode Curiosities. The Fifth Edition, with large Additions throughout the whole work: besides two hundred Figures of several Forms for all manner of bak'd Meats (either Flesh, or Fish), as Pyes, Tarts, Custards; Cheesecakes, and Florentines, placed in Tables, and directed to the Pages they appertain to. Approved by the fifty five Years Experience and Industry of Robert May, in his Attendance on several Persons of great Honour. London, Printed for Obadiah Blagrove at the Bear and Star in St. Pauls Church-Yard, 1685. In 8 (11.5 x 17.5), 15 lvs. + 461 pages + 10 not num. for Table + 7 not num. for advertising. Three-quarters leather.*

Four folding plates and many illustrations in the text.

Oxford cites 1st edition 1660, 2d 1665, 3d 1671 (two imprints), 4th 1678.

There is a short sketch of "Passages of the Author's Life," coupled with a laudation of hospitality and the esteem in which cookery was held by the Ancient Romans. The text itself is a clear exposition of the preparation of the dishes of the period.

MAYER, ANNA

Two folding plates.

MAYHEW, HORACE

Frontispiece, 6 plates, numerous illustrations in the text.

Contains "The Duty Off Tea," "How to Get a Glass of Warm Brandy and Water for Nothing," etc.

MAYNWARINGE, EVERARD

MEAD, WILLIAM EDWARD


At the end are notes and references, and a bibliography.

The book describes foods and drinks, their preparation and service, feasts and their setting.
MEADE, MARTHA
Modern Meal Maker by Martha Meade. The cook book that thinks and plans, containing 1,115 interesting menus for every meal in the year, 744 “Home Perfected” receipts, 2,000 unique “recipettes,” and other valuable homemaking information, collected in one compact volume and indexed for convenient daily use by the West’s favorite cooking counsellor and famous radio lecturer. San Francisco, Sperry Flour Co., 1935. (23 x 15), 428 pages. Boards.*

Blank pages at end.
Loose-leaf construction, text parallel to back, tab index by months.

MédéRS, Mrs. WiLLiAM

MÉIBOMIUS, JOAN. HÉRNICUS
The treatise by Turnebus extends from S. recto Y3, this followed by the index. A rare work that treats of beer, wine, cider, cocoa, and other beverages and fermented liquors. Vicaire states there are listed two identical copies with dates respectively 1677 and 1679.

MÉIER, LINA
The Art of German Cooking and Baking. Revised and enlarged edition. Compiled and Published by Mrs. Lina Meier.

MEIGHN, MOIRA
Contains blank pages.

MELLISH, KATHARINE

MELROE, ELIZA
An Economical and New Method of Cookery; describing upwards of Eighty Cheap, Wholesome, and Nourishing Dishes, consisting of roast, boiled, and baked meats; stews, pies, and above Forty Soups; a variety of puddings, pies, & with New and Useful Observations on Rice, Barley, Pease, Oatmeal, and Milk, and the numerous dishes they afford adapted to the Necessity of the Times, equally in all Ranks of Society. By Eliza Melroe. London: Printed and published for the
Author, by C. Chapple, No. 66, Pall-Mall; sold also by T. N. Longman, Paternoster-Row; and all other Booksellers in Town and Country. Price 2s. 6. or six for 10s. 6d. if purchased by Clubs of the labouring Poor, or intended for their Use. 1798. In 8 (13 x 19.5), 94 pages + viii for appendix and index. Paper.*

This is one of a series of pamphlets issued because of the dearth of bread.

MELVILLE, MARTHA

Something Different to Serve. Cleve-
land, O., Martha Melville, 1928. (15 x 23), 2 lvs. + 44 pages. Paper.

Recipes, suggestions, menus.

MENDALL, MRS. P. H.


MENDELSOHN, FELIX


MENON

La Cuisinière bourgeoise, suivie de l'office à l'usage de tous ceux qui se mêlent de dépenses de maisons. A Paris, Chez Guillaume, Quay des Augustins, entre les rues Paëëe & Git-le-Cœur, au Lys d'or. m.dccc.xlvi. In 12 (9.5 x 16.5), vii + 400 pages + 4 not num. for Approbation, Privi-
lege, and errata. Old leather.*

The author's name does not appear on the title page, but appears in the Privilege du Roi, where it is stated: "Notre bien aimé le Seigneur Menon nous a fait exposer qu'il désirait faire imprimer & donner au Public un Ouvrage de sa composi-
tion, La Cuisinière Bourgeoise.

The same, 1771, a Nouvelle édition, augmentée de plusieurs Ragoûts des plus nouveaux; & de différentes Recettes pour les Liqueurs. A Bruxelles, Chez François Foppens, Imprimeur-Libraire, m.dccc.
lxxxi. 408 pages. Old leather.*

The same, 1774. 480 pages.

La plus nouvelle Cuisinière Bourgeoise, suivie de l'office à l'usage des personnes qui se mêlent de la cuisine et de la dépense. Augmentée de plusieurs ragoûts nouveaux, de différentes recettes pour les liqueurs, de l'art de faire les glaces, la pâtisserie et les crèmes. Paris, Vauguelin, 1822. In 12 (10.5 x 18), 334 pages. Leather.*

Vicaire cites, since the first edition in 1716 there were 10 other editions in the 18th century, not including that of 1774, and 31 editions in the 19th century.

La Nouvelle Cuisine avec de nouveaux desseins de tables et vingt-quatre menus; Où l'on apprend ce que l'on doit servir suivant chaque Saison, en gras, en maigre, & en Pâtisserie; & très-utilité à toutes les personnes qui s'en mêlent, tant pour or-
donner, que pour exécuter toutes sortes de nouveaux ragoûts, & des plus à la mode. A Paris, au Palais, Chez Paulus-Dé-

Eight folding plates in Tome I, and four in Tome III. Tome II differs from the other two in that it states: "A Paris, au Palais, Chez la Veuve de Théodore Le Gras, Libraire, Gallerie des Prisonniers, a l'Image Notre-Dame."

Menon's name is not on the title page, but appears in the privilege, Tome I, and is signed to the ceding of the privilege in Tome III. In Tomes I and II the title at the head of the pages of the text is Nouveau Traité de la Cuisine, and in the Approbation in the front of Tome III the title is given as La Nouvelle Cuisine.

La Science du Maître d'Hôtel, Con-
sieur, A l'usage des officiers, avec des ob-
servations Sur la connoissance & les pro-
priétés des Fruits. Enrichie de Desseins en

Five folding plates, marked 2 for page 1, 1 for page 267, and 2 for page 348. Vicaire cites 5 plates, but the second at page 19.
He cites, besides the above, four other editions at Paris, 1760, 1768, 1777 and 1788. First edition, 1749, very rare; evidently unknown to Vicaire.
Second copy, 1750, same binding, but has title Science du M. D. Hst. on the applied band on the back. Four of the 5 plates are missing, but their placement was the same as in the preceding.

Les Soupers de la Cour, ou l’art de travailler toutes sortes d’aliments, pour servir les meilleures Tables, suivant les quatre saisons. A Paris, Chez Guillon, Libraire, Quai des Augustins, au Lys d’Or, m.dcc.xvii. 4 vols. In 12 (10 x 17), Tome I, xii + xxii + 2 not num. + 404 pages; Tome II, xxii + 460 pages; Tome III, xii + 300 pages; Tome IV lacking. Old leather.

Original edition.
The same, second edition. Has same title as the first, but Nouvelle édition added. A Paris, Chez Cellot, Imprimeur-Libraire, rue Dauphine, m.dcc.xxviii. 3 vols. In 12 (10 x 17), Tome I lacking; Tome II, xxx + 524 pages; Tome III, xxxvi + 374 + 2 pages not num. for privilege. Mottled leather.
The author’s name is not on the title page, but his mark (interpreted by Vicaire) is on the first page of the Avertissement in Tome I of the 1st edition.
In the preceding, though both are incomplete, fortunately one supplements the part lacking in the other, so that the entire work is covered.
This is the most celebrated of Menon’s works and one of the most important among the culinary works of the 18th century, consequently has become rare and difficult to obtain in complete form.

La Cuisinière Bourgeoise; précédée d’un manuel prescrivant les devoirs qu’ont à remplir les personnes qui se destinent à entrer en service dans les maisons bourgeoises ... 12e édition, revue par une maîtresse de maison. Paris, J. Moronval, 1841. (10 x 17), iv + 5–312 pages. Half leather.

Frontispiece.

Le Manuel des Officiers de Bouche, ou le précis de tous les Apprêts que l’on peut faire des Alimens pour servir toutes les Tables, depuis celles des grands Seigneurs jusqu’ à celles des Bourgeois, suivant l’ordre des Saisons & des Services: Ouvrages très-utiles aux Maîtres pour ordonner des Repas, & aux Artistes pour les exécuter. A Paris, Chez le Clerc, Quay des Augustins, a la Toison d’or, m.dcc.lxix. In 12 (11 x 18), 618 + 3 pages not num. Paper.
The approbation is dated October 30, 1758. Vicaire states the date is November 30, 1758.

Mensch, Julius

Thirty-six full page illustrations from photographs, and illustrations in the text.

Menzel, Toni
Neuzeitliche Küche, von Toni Menzel ...

Merges, Nikolaus

MERRIAM, WILLIAM R.

Illustrated.
Under food and kindred subjects are: Flouring and gist mill products; Slaughtering and Meat packing; Cheese, Butter, and Condensed Milk; Canning and Preserving; Oleomargarine; Salt; Beet Sugar; Rice; Starch; Cotton Seed Products; Alcoholic Liquors; etc.
There is much historical data of unusual interest.

MERTENS, R. - E. JUNGE

MERY, C. de
Le Café, Poème; Accompagné de documents historiques sur le café, sur son origine, sur son commerce, et sur les peuples d'Orient, qui font spécialement usage du café; d'un tableau philosophique, moral et pittoresque des établissements de café en Europe, en Asie, en Afrique, principalement de ceux de Constantinople, de Londres et de Paris; d'observations médicales et hygiéniqdes sur le café; et de notes géographiques et critiques; par C. de Mery. Paris, Jacques Léduyen; Renner, Verdier, 1837. In 12 (10.5 x 16.5), cxvii + 204 pages. Paper.*

At the end is an alphabetical list of writers on coffee.
The work is rare.

MESERVE, MARY ANN [Anon.]
These receipts are guaranteed to be strictly original with the Songo cook, and have, in past years, met with approval by the guests of the house... Portland, Me., Smith & Sale, printers, 1914. (14 x 22.5), 66 pages.

Frontispiece and one plate.

MESSIBUGO, CHRISTOFARO di
Libro novo nel qual s'insegna a far d'ognisorte di uiuanda secondo la diversitá de i tempi, così di Carne come di Pesce, et il modo d'ordinar banchetti, apparecchiar Tavole, fornir palazzi, & ornar camere per ogni gran Principe. Opera assai bella, e molto Bisognuole à Maestri di Casa, à Scalchi, à Credenzieri & à Cuochi. Composta per M. Christofaro di Messibusgo, & hora di nouo corretta, & ristampata. Aggiuntou di nuovo, il modo di saper tagliare ognisorte di Carne, & Vcellami. Con la sua Tavola ordinata, oue ageuolmente si troverà ogni cosa. In Venetia, m.d.lxix, no pub. In 8 (9.5 x 15), 115 lvs. Original boards with leather thongs.*

Woodcut on title page, ornamental initials.
The work is dedicated "Allo illustrissimo et Reverendissimo Signore, il Signor Don Hippolito da Este, Cardinal di Ferrara."
Vicaire cites editions: 1552, 1556, 1576, 1578, 1581, 1617, and states that Brunet cites one in 1626. He does not cite the above nor that of 1610 (Cat. Salamander).

This is a famous 16th century work and of historical interest on the various foods and their preparation.
METCALF, MARTHA L.  
Students Manual in Household Arts.  
Illustrations in the text.

MEUSEK, MARY LOUISE  
What to cook and how to cook it, by M. Louise Meuser ... Paola, Kan., no pub., 1926. (15.5 x 23), 127 + 5 pages. Paper.

MEW, JAMES and JOHN ASHTON  

Frontispiece and 8 full page illustrations. 
Treats of drinks historically as well as descriptively and contains a wealth of information.

MEYER, ADOLphe  
Eggs, and How to Use Them. A guide for the preparation of eggs in over five hundred different styles with some reference to their importance in the past and present times. By Adolphe Meyer, M.C.A. Many years Chef of the Union Club, etc. New York, The author, 1898. In 8 (11.5 x 18), 149 pages, 4 of which are blank. Cloth.*


The Post-Graduate Cookery Book consisting of a large number of special receipts, many of them original, which are offered in this form as a supplement to existing works on the culinary art. By Adolphe Meyer. Author of "Eggs and How to Use Them," etc., and for more than ten years Chef of the noted Union Club, New York. New York, The Caterer Pub. Co., 1903. In 16 (14 x 19.5), 282 pages + 1 not num. for errata. Cloth.*

Frontispiece portrait of the author.

MEYER, ETHEL S.  

Second edition 1899.

MEYER, VIRGINIA M.  

MICHAEL, EDMUND  

The coloring and execution of the plates are exceptional.

MICHEL, AUGUSTE  
Manuel des Amphitryons au début du XX° siècle. Petit traité théorique et pratique sur la manière d'inviter et de recevoir; de dresser, garnir et décorer la table, faire le menu, choisir les vins, diriger

Text pages ruled in red.

MICHEL, FERNAND

Numerous illustrations throughout the text. At the end are definitions of the technical terms.

MICHEL, FRANCISQUE et ÉDOUARD FOURNIER

Tome I is divided into 4 chapters, the principal divisions of which are: 1. L'orient (temps anciens), Judee, Egypte, Inde, Perse, etc. 2. Hotelleries et cabarets chez les Grecs. 3. A Rome et dans l'Empire Romain. 4. Au moyen age.

Tome II, Chap. 5. Du XVIe au XVIe siècle. 6. Depuis la fin du XVIe siècle jusqu'à nos jours. Included is a collection of plates taken from La Grande Bohème, besides other illustrations, depicting the life of the periods covered. Vicaire states that the plates are not an integral part of the work, but copies containing them are much sought. They are sometimes in color.

The first edition appeared in 1851; the above is the second. Vicaire lists the work under the name Fournier.

MICHEL-ROUSSET, JACQUES
[Ingénieur-Chimiste]
Illustrated.

MIDDLINGTON, JOHN
Five Hundred New Receipts in Cookery, Confectionery, Pastry, Preserving, Conserving, Pickling; and the Several Branches of these Arts necessary to be known by all good Housewives. By John Middleton, Cook to his Grace the late Duke of Bolton. Revised and Recommended by Mr. Henry Howard. London: Printed for Tho. Astley, at the Rose against the North Door of St. Paul's, mdcclxxiv. In 8 (11.5 x 20), iv + 249 pages + 8 not num. for index. Calf.*
Illustrated.

Printer's device of a rose on title page, in ornamental band and initial at the beginning of the text.
Inscribed on the flyleaf is: "This With My Love to vou I give, Reachel C. Darmee, March 8, 1736."**

MIDDLINGTON, MAY

Each page has one recipe in both English and Spanish.

MIGLIARIO, IDA, et al.

First printing 1931.
There are twenty-five classifications "with a discussion of the principles of cookery applicable to that classification." Marginal index of chapters.

MILES, EUSTACE H.
Muscle, Brain, and Diet. A plea for simple foods by Eustace H. Miles, M.A.


Advertising interspersed.

MILES, HALLIE EUSTACE


First edition 1915, 2d 1916, 3d the above.

MILLEN, ROSE


Frontispiece portrait, illustrations.

MILLER, EDITH STARR

Common Sense in the Kitchen, normal rations in normal times, by E. S. Miller. New York, Brentano’s, 1918. (16.5 x 21), 55 pages. Cloth.

MILLER, ELIZABETH M. [Anon.]


Illustrations.

MILLER, ELIZABETH S.

In the Kitchen. Boston, Lee and Shepard; New York, Lee, Shepard, and Dillingham, 1875. In 8 (17 x 22), 568 pages, some blank after each section. Cloth.*

An edition 1903.

MILLER, MRS. J. D.


Plates, illustrations in text, diagrams.

Contains bibliographies.

MILLET - ROBINET, MME.


Numerous illustrations in the text in both volumes. A very complete small encyclopedia that has become classic.

Vicaire cites 1st edition 1844-1845; editions 1859, 1862, 1880.

Conservation des Fruits par Mme. Millet-Robinet, auteur de La Maison rustique des Dames, de L’Éleveur des Oiseaux de Basse-cour, des Conseils aux Jeunes Femmes, etc. Paris Dusacq, 1854. In 12 (11.5 x 18.5), 176 pages. Paper.*

MILLIERS, G. W.

Servants and Stars; conditions under which we labor, also favorite dishes of the movie stars. By G. W. Milliers. Hollywood, California, G. W. Milliers, n.d. In 8 (15 x 23), 144 pages. Paper.*

The first part treats of the duties of servants and the shortcomings of their employers, particularly those of the movie colony. The cookery part begins with page 98.
MILLINGTON, CHARLES
The Housekeeper's Domestic Library; or, New Universal Family Instructor in practical economy. Containing the whole art of cookery, in all its new and fashionable varieties; with proper instructions for baking, roasting, boiling, broiling, frying, hashing, stewing, fricasseeing, ragooing; with confectionary in all its branches. Potting and collaring fish and meat; salting and curing hams, tongues, bacon, beef, pork, &c. Pickling of every description; brewing of porter, ale, beer, and table-beer; distilling of spirits, simple waters, compounds, and cordials; and the making and keeping of choice wines, &c. Also, The Complete Art of Carving, and performing the honours of the table with grace and propriety; with new bills of fare; made dishes of all descriptions; directions for marketing, &c. &c. By Charles Millington. London: Printed by W. Flint, Old Bailey; for M. Jones, No. 1, Paternoster Row, 1805. In 8 (12.5 x 21), viii + 1 leaf not num. + 403 pages + 20 for index. Half leather.*

Twelve full page plates, showing table arrangement, and 16 plates showing the various cuts of meat and animals.
Oxford cites an edition 1810.
Two autographs on flyleaf: Sarah Todd, 1805; Sally Todd, 1816.

MILLS, ELIZABETH, et al.
At the Sign of the Rolling Pin, compiled by Elizabeth Mills ... Marjorie Peck ... Grace Roper ... Margaret Salladin ... Mildred Wheeler ... Middle-town, N. Y., Stivers Printing Co., 1916. (17 x 17), 227 pages. Cloth.
Illustrated.

MITCHELL, C. AINSWORTH


MITCHELL, CLARA G.
Blank leaves interspersed.

MITCHELL, MARGARET J.
There are a few diagrams in the forepart of the text.
Illustrated.
MITCHELL, M. M.
Plates, illustrations.

Illustrations in the text.

MITZUTANI, K.
Frontispiece portrait, plates, table (part folding), diagrams (part folding), illustrations in text.
Text in Japanese, introduction in English.
First edition, Aug. 5, 1930; 2d, Oct. 10; 3d, Nov. 10.

MIYAGAWA, Y.
Ten full page plates, 3 dishes to a plate.
The book was printed in Japan in Japanese characters, with the exception of the preface which is in English, signed by M. H. Simmons, Medical Director, U. S. Navy, dated 1907.

MIZAULO, ANTOINE
Printer's device engraved on title page, 3 ornamental initials.
The work is divided into two parts, the first treat of the purgative qualities of certain plants; the second of aromatic and medicinal wines.
Simon cites the first edition 1575.

MOESCHLER, VELMA
Frontispiece.
Contains recipes and menus.

MOFFATT, ALEX. W.

MOFFET, THOMAS
Health's Improvement: or, Rules Comprising and Discovering the Nature, Method and Manner of Preparing all sorts of Foods Used in this Nation. Written by that ever Famous Thomas Moffet, Doctor in Physick. Corrected and Enlarged by Christopher Bennet, Doctor in Physick, and Fellow of the College of Physicians in London. To which is now prefix'd A short View of the Author's Life and Writings, by Mr. Oldys. And an Introduction, by R. James, M.D. London: Printed for T. Osborne in Gray's-Inn, 1746. In 8 (10 x 18.5), 3 lvs. not num. + xxxii + 398 pages. Old leather.*
The original edition, 1655, was printed after Moffet's death (1553-1604); the name in that edition was spelled Muffet.
The scientific names of vegetables, fruits, etc., with a brief history of their use in other countries are given as well as their modes of preparation, together with counsels as to their healthfulness.
MOLLARD, JOHN

The Art of Cookery made easy and refined; comprising ample directions for preparing every article requisite for furnishing the tables of the Nobleman, Gentleman, and Tradesman. By John Mollard, Cook; Lately one of the Proprietors of Freemasons’ Tavern, Great Queen Street, Lincoln’s Inn Fields; now removed to Dover Street, Piccadilly, formerly Thomas’s. Second edition. London: Printed for the author, and sold by J. Munn, Great Queen Street, Lincoln’s Inn Fields, 1802. In 8 (13 x 21.5), xxiv + 12 plates + 314 pages + 21 not num. for index. Old leather.*

The same, fourth edition, 1808. 12 lvs. + 211 pages.

Twelve full page plates between contents and text.


MOLL-WEISS, AUGUSTA


MONAGHAN, ELIZABETH A.


The recipes are preceded and followed by an exposition of food values.

MONCURE, MRS. M. B.


MONKMAN, ELIZABETH


MONSELET, CHARLES


The same for 1869. 95 pages + 10 for advertising and table.*

The same for 1870. 89 pages + 1 not num. for table.*

The set is complete in five volumes. The text is enclosed in a border, the first three uniform, the other two uniform but different from the first three. The covers, with the exception of that for 1870, have the following statement after the
name Monselet: “avec le concours d'une foule de Sommités Littéraires & Gastronomiques.” The Almanachs contain interesting and light touches on various gastronomical subjects, and much information not readily found.

There are 22 chapters, the subjects varied, written in prose and verse.
The preceding is No. 22 of the first edition, limited to 50 copies, on Holland paper. A second edition appeared the same year.
Monselet was a famous French Littérateur of the 19th century whose works on gastronomic subjects are much sought because of their originality of treatment and charming style.

MONSON - FITZJOHN, G. J.
Frontispiece and numerous illustrations in the text.

MONTAGNÉ, PROSPER et PROSPER SALLES

Les Délices de la Table; ou, les quatre saisons gourmandes; petit traité de cuisine transcendantale à l'usage des gens de bon goût et des amateurs du bien manger. Paris, Flammarion, [1931]. (14.5 x 18), 382 pages.

MONTBRISON, L. BERNARD DE
In this first edition, which consisted of a small number of copies for the friends of the author, there are six Propos: Epitre a M. Grimod de la Reyniere, Les Femmes, Les Craqueurs, Chanson a boire, Description en vieux vers d'un Voyage après souper, Le Revenant. In an edition of 1807, cited by Vicaire, there are twelve, but only five on gastronomy.
In the preceding copy, facing the Avant-Propos is a written presentation to Mr. Auguste Tandon de la part de l'auteur, and following this in a different hand is a testimonial of esteem.

MONTEUUIS, A.


MONTIÑO, FRANCISCO MARTÍNEZ
Arte de cocina, pastelería, vizcocheria, y conservería: compuesta por Francisco Martínez Montiño, Cocinero Mayor del Rey nuestro Señor. Nuevamente corregida, y enmendada. Barcelona: En la Imprenta de Maria Angela Marti viuda, en la plaza de S. Jayme, Ano 1763. In 8 (9.5 x 14.5), 7 lvs. not num. + 510 pages + 8 lvs. not num. for tables. Mottled leather.*
The privilege is dated 1623.
MONTOUGUEIL, GEORGES
Illustrations in color.

MONVOISIN, A.
Illustrated.

MOODY, HARRIET C.

MOODY, MARGARITE A.

MOORE, ALICE
Chinese Recipes. Letters from Alice Moore to Ethel Moore Rook. Cover de-

Frontispiece a small Chinese holding a steaming dish.

MOORE, CARRIE PICKETT
The Way to the Heart, hints to the inexperienced; a collection of tested Virginia recipes, prepared and arranged by Carrie Pickett Moore. Richmond, Va., Whittet & Shepperon, 1905. (15.5 x 21), 155 pages. Cloth.
Title page in red and black.

MOORE, CHARLES G.
The Vest Pocket Vegetable Book. By Charles G. Moore. The Vest Pocket Vegetable Book is not, as its title might infer, an advocate of the vegetarian theory, but rather an earnest plea for a more general recognition of the vegetable kingdom, in combination with the animal kingdom, as a prolific source of supply of appetizing, wholesome and nutritious foods for mankind. Chicago, The Chicago Monthly, 1906. In 8 (9 x 16.5), 126 pages + 5 blank for memoranda. Leather.*
Frontispiece portrait of the author in a circle at the top and below a cook preparing vegetables.

MOORE, CORA

MOORE, HELEN FRANCES

MOORE, HELEN WATKEYS
Each recipe headed by a literary quotation.
MORARD, MARIUS
Frontispiece portrait of author, plates, illustrations in the text.

MOREHOUSE, ARTHUR G.
[Anon.]
Advertising interspersed.

MORENCI, L. R.

MORITZ, MRS. C. F. AND ADELE KAHN
Blank pages at end for memoranda.

Diagrams.

MORPHY, COUNTESS
Illustrated.
Illustrated end papers.
Recipes of 29 countries treated in separate sections, each one with introduction, table of contents preceding, and index at end. Colored blank pages for additional matter inserted at end of each section.

Each section is followed by blank colored pages for additional matter.

MORRIS, JOSEPHINE
Colored plates, illustrations.
Copyright 1912 and 1913.

MORRIS, RICHARD
Liber Cure Cocorum. Copied and edited from the Sloane Ms. 1886. By Richard Morris, author of “The Etymology of Local Names,” member of the Philolog-
MORRIS, T. N.
A compilation of the technical tests for the examination of food products with references at the end of each chapter.

MORROW, KAY, et al.

MORSE, SIDNEY
Household Discoveries. An Encyclopaedia of Practical Recipes and Processes.

MORNING, W. GOLDEN
Peru. History of Coca "The Divine Plant" of the Incas. With an introductory account of the Incas, and of the Andean Indians of to-day. By W. Golden Mortimer, M.D., Fellow of the New York Academy of Medicine; member of the Medical Society of the County of New York; etc. With one hundred and seventy-eight illustrations. New York, J. H. Vail & Company, 1901. In 8 (15 x 23), xxxi + 576 pages. Cloth.* Of the 178 illustrations, the frontispiece and 25 others are full page. At the end are 26 pages of bibliography and 32 pages of index and glossary. A most comprehensive treatise of the subject.

MORTON, LILLIAN
Thrift Cook Book, for the economical housewife; proven recipes of delicious foods, helping to conserve wheat, sugar, beef, and other expensive materials, and still supply attractive and healthful meals at home, by Lillian Morton... Chicago, Shrewsbury Publishing Co., [c.1918]. (12 x 18), 142 pages. Paper.

MORYSON, FYNES
An Itinerary Written by Fynes Morson, Gent. First in the Latin Tongue, and then translated by him into English: Containing His Ten Yeeres Travell through
the Twelve Dominions of Germany, Bohmerland, Switzerland, Netherland, Denmark, Poland, Italy, Turkyy, France, England, Scotland and Ireland. Divided into III Parts. The I. Part. Containeth a Journall through all the said twelve Dominions: Shewing particularly the number of miles, the soyle of the Country, the situation of Cities, the descriptions of them, with all Monuments in each place worth the seeing, as also the rates of hiring Coaches or Horses from place to place with each daies expences for diet, horse-meste, and the like. The II. Part. Containeth the Rebellion of Hugh, Earle of Tyrone, and the appeasing thereof: written also in forme of a Journall. The III. Part. Containeth a Discourse upon severall Heads, through all the said severall Dominions. At London printed by John Beale, dwelling in Aldergeate street, 1617. Folio (21.5 x 32.5), 13 not num. + 295 + 301 + 292 pages. Calf.*

Woodcut initials, head- and tailpieces.

The title occupies two facing pages. The book contains information on the foods, their preparation, manner of eating and living of the people of the various countries visited. At the beginning is a table of the currency of each country with the approximate value in English money.

MOSER, MRS. N.

From Sea to Table with descriptions of all kinds of fish in British waters and numerous recipes, how to cook and serve them. By Mrs. N. Moser. Illustrated. London: Everett & Co. Ltd., n.d. In 16 (12 x 18.5), 176 pages. Paper.*

A sketch of each fish heads the description.

MOSS, MARIA J.


Recipes preceded by verses of poetry, some quoted, others evidently original. A scarce work.

MOTT, MARY

Manuscript Cookery Book. English, (10 x 24.5), in 2 parts, the first part of 256 recipes, the second of 164. For the second part the book is reversed, so as to work toward the middle, where are some blank pages. Each part starts with an index of the recipes, each one of which has two initials, presumably those of the donors, the same ones occurring frequently in both parts, and at the headings in the text. The writing is small, but clean cut, legible, and the work neatly arranged. The same writing occurs in both parts, with the exception of a few recipes at the end of each. Bound in calf. Covers, back, and inner edges ornamented in gilt and gilt edges.

On the front flyleaf is written: “Mary Mott. Decem. 16, 1679.” On the back fly-leaf: “This Book to be given to Mr. George Abbey at my Death—Mary Kerr, 30th May 1825.”

The recipes are culinary and medical.

MOUGEOT, P. B. A.


MOULS, L’ABBE X.


A curious and learned discussion of the subject.

The work is rare.

MOWAT, JEAN


Illustrated.

MOXON, ELIZABETH

English Housewifery. Exemplified in above Four Hundred and Fifty Receipts, giving Directions in most Parts of Cookery; and how to prepare various Sorts of
Soops, Made-Dishes, Pastes, Pickles, Cakes, Creams, Jellies, Made-Wines, &c. With Cuts for the orderly placing the Dishes and Courses; also Bills of Fare for every Month in the Year; and an alphabetical Index to the Whole. A Book necessary for Mistresses of Families, higher and lower Women Servants, and confined to things Useful, Substantial, and Splendid, and calculated for the Preservation of Health, and upon the Measures of Frugality, being the Result of Thirty Years Practice and Experience. By Elizabeth Moxon. With an Appendix, Containing upwards of Seventy Receipts, of the most valuable Kind, (many never before printed) communicated to the Publisher by several Gentlemen in the neighbourhood, distinguished by their extraordinary Skill in Housewifery. To this Edition is now added, an Introduction, giving an Account of the Times when River Fish are in Season; and a Table, shewing at one View the proper Seasons for Sea Fish. The Eleventh Edition, Corrected. Leeds: Printed by Griffith Wright, For George Copperthwaite, Bookseller in Leeds; and sold by Mr. E. Johnson, Bookseller in Aue-Mary Lane, London; and by most Bookellers in Great Britain. 1775. In 12 (10 x 17), viii + 5-203 pages + supplement of 33 pages, 7 pages for bills of fare + 4 lvs. for index. Old leather.*

Six plates, 3 folding.

Oxford cites 1st edition 1749, 2d, 3d, 4th and 5th undated; a supplement 1758; also the original with supplement 1758, 9th 1764, 2 printings; 10th 1769, 3 printings; 12th 1785, 3 printings; 13th 1789, 5 printings; also a 12th edition 1778, 5 printings; 14th, no date.

MOYNIER, MM.
De la Truffe, traité complet de ce tubercule, contenant sa description et son histoire naturelle la plus détaillée, son exploitation commerciale et sa position dans l'art culinaire; suivi d'une quatrième partie contenant les meilleurs moyens d'employer les truffes en apprêts culinaires; les meilleures méthodes d'en faire des conserves certaines; les indications, recettes et moyens les plus positifs et les plus compliqués sure tout ce qui concerne cette substance; par MM. Moynier. Paris, Barba; Legrand et Bergougnioux, 1836. In 8 (13.5 x 21), 404 pages. Paper.*

Vicaire cites a first edition 1835.

MUCKENSTURM, LOUIS

Text enclosed in green, double-lined border. Cover in red and green.


Frontispiece portrait of the author. The receipts are on the verso of the leaves and numbered, facing the blank unnumbered recto of the following leaf.

MULDER, G. J.
The Chemistry of Wine by G. J. Mulder, Professor of Chemistry in the University of Utrecht. Edited by H. Bence Jones, M.D., F.R.S. Physician to St. George’s Hospital. London, John Churchill, New Burlington Street, 1857. In 8 (10.5 x 17), xii + 390 pages + 1 for errata. Cloth.*

MUMFORD, ANGELINA JENKINS

MUNDIUS, HENR.
MURO, ANGEL

El Practico tratado completo de cocina al alcance de todos y aprovechamiento de sobras contiene: las formulas propias y exclusivas del autor para la confeccion de caldos, sopas, potajes, salas, guisados, entradas, asados, frutos, entremeses, postres y pasteleria, y algunas buenas recetas de aficionados doctos y de maestros cocineros antiguos y modernos, con un Apéndice que comprende el arte para el mejor aprovechamiento de las sobras, las reglas para el servicio de una mesa y el modo de trinar y de comer los manjares. Por Angel Muro autor de Conferencias culinarias y del Diccionario general de cocina. Séptima edición ilustrada con 240 grabados. Aumentada con 60 minutos de almuerzos y comidas para todos gustos y condiciones, y algunas fórmulas completamente nuevas. Madrid, Miguel Guizarro, 1895. In 8 (13 x 21), x + 862 pages; appendice: 110 + xlviii + 1 for table. Half leather.*

Frontispiece portrait of the author.

Diccionario General de Cocina. Ilustrado con cromos de lujo. Comprende:
1. Una nomenclatura completa de las voces Castellanas que tienen relación con el arte culinario y un grupo de palabras extranjeras aceptadas en la cocina española;
2. Tres mil formulas o maneras de condimentar toda clase de carnes, aves, caza, pescados, legumbres, huevos, frutas, etc.;
3. Indicaciones diversas para confeccionar salsas, compotas, dulces, pastas, conservas, licores, jarabes, esencias, etc.;
4. Preparaciones practicas y fáciles de todo cuanto cria la naturaleza susceptible de ser comido y bebido; 5. Apuntes científicos de los articulos que sirven para la nutrición del hombre, solos ó en clase de auxiliares, para su mejor condimento, y reglas para la instalación de la cocina y comedor;
6. Bibliografía gastronómica. Obra completa igualmente útil para las mujeres de gobierno de su casa, para los más expertos jefes de cocina, para los aficionados y hasta para los cocineras de poco saber. Se
han completado muchas fórmulas de condimentos con algunas observaciones médicas que dan a conocer las propiedades del alimento en lo que á la salud se refiere, y que además indican á cada temperamento el grado de conveniencia del manjar. Por Angel Muro, Autor de "Conferencias culinarias" publicacion mensual. Madrid, Jose Maria Faquiceto, 1892. 3 vols. In 4 (17 x 25), ix + 10-1019 + 1031 + 1 not num. for contents. Mottled sheepskin.*

Frontispiece and half title in one, colored.

Titles of culinary works are given under the various letters.

MURPHY, BESSIE R.


MURPHY, CHARLES J.

American Indian Corn (Maize). A cheap, wholesome, and nutritious food; 150 ways to prepare and cook it. By Charles J. Murphy, formerly Commissioner for the State of Nebraska. Revised and edited with the addition of many new recipes and a foreword by Jeannette Young Norton, author of Mrs. Norton's Cook Book, etc. New York and London, G. P. Putnam's Sons, 1917. In 8 (12.5 x 18.5), xii + 2 not num. + 128 pages. Cloth.*

MURPHY, CLAUDIA QUIGLEY

A Collection of Cakes, yesterday and today, in which is included a tried and accurate notation of Early English and Colonial American receipts, showing the beginning and progress of the gentle art of cake making to the present time. By Claudia Quigley Murphy, author of "Bread—The Vital Food," "Cocoa—Nature's Choicest Gift," "History of Quick Breads," "Art of Writing," "Art of Table Setting." To be used in the class room for teaching of culinary art, as well as in home demonstration work, women's clubs, etc. New York City, the author, 1923. In 8 (14 x 20.5), 32 pages. Boards.

The History of the Art of Tablesetting Ancient and Modern. From Anglo-Saxon days to the present time, with illustrations and bibliography. For the use of schools, colleges, extension workers, women's clubs, etc. By Claudia Quigley Murphy, consultant in home economics. New York, the author, 1921. (15 x 22), 65 pages. Boards. Illustrated.

MURRAY, J. ALAN


Three plates and illustrations in the text, many tables and food analyses.


MURRELL, JOHN

Murrels Two Booke of Cookerie and Carving. The fourth time printed, with new Additions. London, Printed by M. F. for John Mariot, and are to be sold at his Shop in Saint Dunstans Churchyard in Fleet street, 1641. In 12 (8.5 x 13.5), Separate title and dedicatory epistle 2 lvs. not num. + 189 pages + 10 not num. for table. Calf.*

Separate title for each part:

A New Booke of Cookerie. Wherein is set forth a most perfect direction to furnish an extraordinary, or ordinary feast, either in Summer or Winter. Also a Bill of Fare for Fish-daies, Fasting-daies, Ember-weekes or Lent. And likewise the most commendable fashion of Dressing, or Soweing, either Flesh, Fish, or Fowl: for making of Gellies, or other Made-dishes for service, to beautifie either
Noblemans or Gentlemans Table. Together with the best and newest Art of Carving and Sewing. All set forth according to the now new English and French fashion. By John Murrel.

The Second Booke of Cookerie. Wherein is set forth the newest and most commendable Fashion of Dressing, Boyling, Sowcing, or Roasting, all manner either Flesh, Fish, or any kind of Fowle. Together with an exact order of making Kickshawes, or made-dishes of any fashion, fit to beautifie either Noblemans or Gentlemans table. All set forth according to the now new English and French fashion. By John Murrel. The sixth Impression. London, Printed for John Marriot, and are to be sold at his shop in Saint Dunstan Church-yard. 1641.

A New Booke of Carving and Sewing. London, Printed by M. F. for John Marriot, and are to be sold at his shop in Saint Dunstan Churchyard in Fleetstreet. 1631.

The general title is lacking in this copy; the one given has been taken from Oxford as the dedicatory epistle of the first book corresponds in date—July 20, 1630. The copy is evidently made up of different editions: 1st part, 4th edition, 1631; 2d part, 6th, 1641; 3d, 1631. The pagination is continuous in the three parts, and is said to be the same in all the editions so that the parts could be used from various editions to make up a volume.

Oxford cites 4th edition, 1631, 5th, 1638, 6th, 1641, 7th, 1650. Fletcher (Cat. 1529) third printing 1629. Maggs (Cat. 559, 1911) 5th printing 1641. There are two printings marked 5th time, that of 1631 and 1641, cited by Oxford in "Notes from a Collector's Catalogue," p. 62.

Bookplate of Arnold W. Oxford.

MURRAY, THOMAS J.


Copyright 1884.

The following are uniform in format with the above:


Copyright 1884.

The same, 1891.


Copyright 1891.


Copyrights 1884, 1895.

The book consists of 10 separate booklets, with individual pagination.

MYERS, ELLA E.

The Family Cook Book and General Guide. (Illustrated.) Practical Receipts, in four parts. Embracing modern cookery in all its arts, family medicines and household remedies, farming hints and complete farriery, events of the last century.

Plates, illustrations in text.


A few illustrations, ornamental initials.

ALEXANDRE DUMAS

A noted author and gourmand who wrote novels and stories because he needed the revenue but produced his masterpiece, the "Grand Dictionnaire de Cuisine," because he loved the work.
The Indians boiled food by burning a bowl in a log, filling the bowl with food and water and dropping hot stones into the mixture.

NAEGELE, EMIL

NAIDEN, MARY S.
Luncheon and Dinner Menus. With recipes for every day in the year. No place, the author, [1923]. (14.5 x 22.5), 175 pages. Cloth.
Pages 1-58, menus; 59-175 recipes. Pagination irregular.

NAMUR, IRENE CASE
Scientific Health Menus and Recipes; containing balanced menus for winter and summer, meat and fish recipes, together with suggestions for gaining weight, blood building, reducing, reducing menus, and determining chemical needs in diet with the effective elements in food; compiled and prepared by Irene Case Namur ... Menus and recipes arranged by Orlo Zim under supervision of Dr. Namur. Albany, C. F. Williams & Son, Inc., [c. 1931]. (17 x 26.5), 3 + 78 pages.

NAPIER, ROBINA
The first reprint of this manuscript was in 1500 by Richard Pynson who was the king's printer in the time of Henry VIII; a second printing was done by John Byddell, and the third the preceding.

NASH, MRS. F. B.

NASH, MRS. WILLIAM H. [Anon.]
NATZMER, ANNA von

Frontispiece and 2 colored plates, 6 plates at end of text.

NAUMANN, L.

Ornamental half title. Illustrations in the text.

NEELY, FLORA
Hand-book for the Kitchen and Housekeeper’s Guide. Containing household recipes of every description, as well as hints for the management of the store-room, laundry, housekeeper’s department, the nursery, sick-room, the toilet, family chores. By Flora Neely. New York, Trow’s Printing and Bookbinding Co., 1879. (12.5 x 18), 358 pages. Cloth.
Illustrated.
Editions 1884 and 1910.

NEFF, ISABEL HOWARD

One outline drawing showing cuts of beef.

NEGLEY, KATE EDNA
Interleaved.

NEIL, MARION HARRIS


The pagination of text begins with 12.
Frontispiece and 15 other full page illustrations.


Frontispiece and 11 other full page illustrations.


Frontispiece and 5 full page colored plates, 14 in black and white.


The same. San Francisco, Examiner-Press, 1889.


Advertising interspersed.

The same with title:


NELSON, GEORGE LUTHER


Illustrated. Contains blank pages and advertising.

First edition.

NELSON, HARRIET S.


NESBIT, WILBUR D.


The collection consists of poetic extracts on drink from different authors.

NESBITT, FLORENCE

Low Cost Cooking. By Florence Nesbitt, B.A., etc. A manual of cooking, diet, home management and care of children for housekeepers who must conduct their homes with small expenditures of money.
Chicago, American School of Home Economics, 1917. In 8 (13.5 x 19.5), 127 pages. Cloth.*
Copyright 1915.

The same, revised edition, 1924.*

NEUMANN, M. P.

Diagrams, illustrations in the text, tables.

NEWNHAM-DAVIS, LIEUT.-COL.

First edition, 1903; second, 1908.

Frontispiece and 4 full page illustrations.

NICHOLS, MRS. H. S. PRENTISS
[Isabel McIlhenny Nichols]

NICHOLS, JOHN BENJAMIN

Fisk Fund prize dissertation.

NICHOLS, NELL B.
Dedicated to the author's mother and other pioneer women.

NICHOLS, T. L.
How to Cook. The principle and practice of scientific, economic, hygienic and aesthetic gastronomy; with model recipes in every department of cookery, original and selected. By T. L. Nichols, M.D., author of "How to live on sixpence a day," "Human physiology the basis of sanitary and social science," etc., etc. London, Longmans, Green, & Co., 1875. In 8 (10 x 16.5), 139 pages. Cloth.*


NICHOLSON, ELIZABETH
Copyright 1855.

NICHOLSON, F. A.
Madras Fisheries Department. Remarks on Canning by Sir F. A. Nicholson, K.C.I.E., (Late) Honorary Superinten-

NICOL, MARY E.


A literary quotation heads each menu.

NICOLARDOT, LOUIS

Histoire de la Table, curiosités gastronomiques de tous les temps et de tous les pays par Louis Nicolardot. Paris, É. Denu, 1868. In 12 (11.5 x 18), xxiv + 434 pages. Paper.*

The included articles had been published in various journals before they were published in book form.

NICOLAS, NICHOLAS HARRIS


Title page in red and black. Limited to 12 copies only on large paper. Bound by Hayday. Colored armorial bookplate of Joseph C. King Eyton inserted.


Uniform with the above.

NIETLISPACH, FRIDA


Colored frontispiece, plates, part colored.

NIGNON, EDOUARD


Illustrated in color; frontispiece, and coat-of-arms of the trade represented at head of each chapter, tailpieces and ornamental initial letters.


NIHILUS, JEAN


Recipes for appropriate sauces are included. Bookplate of Gaston Chandon de Briailles.

Bound with it:

99 Recettes pour Accommoder le poisson et les plats maigres par Carême Petit-fils. 128 pages.
99 Manières Pratiques d’utiliser le Boeuf Bouilli et la recette authentique de la poule au pot par Babet. Préface de Mme M. De Fontclosé. 128 pages.

NOLA, RUBERTO DE
Libro de cozina compuesto por Maestre Rey de Ruberto de Nola cozinero que fue del Serenissimo Señor de Fernádo de Napoles, de muchos potajes y salsas y guiados ?? el tpo del carnal y de la quesma, y májas y salsas y caldos ?? diólietes de muy grá sustácia, y fructas de sarté, y macapanes, y otras cosas muy prouechosas, y del servir y oficios de las casatas de los Reyes y gáades señores y cavalleros, cada uno como ha de servir su cargo, y el trinchante como ha de costar todas maneras de carnes, y de aves y otras muchas cosas en él añadidas muy puechosas. Agoza nueua-mente coº regido y emmendado. Año de 1556. In 4.
Title in red and black with ornamental woodcut border.
Vicaire cites editions: 1st, 1525; others 1529, 1544; quotes Brunet an edition 1577. The above is listed by Maggs Bros., Cat. 600, 1934.
The first Spanish cookery book, the editions of which are exceedingly rare.
See Perez, Dionisio.

NOLTON, JESSIE LOUISE
Chinese Cookery in the Home Kitchen.
Being recipes for the preparation of the most popular Chinese dishes at home.
A recipe on recto of each leaf, the facing verso ruled for notes. The pages ruled and decorated in green.

NONNUS, LUDOVICUS
Ludovicl Nonni Medici Autverpiensis Diaeteticon sive de re cibaria Libri IV.
The engraved frontispiece serves also for the title, which represents Æsculapius, the god of Medicine, seated on a pedestal, receiving fruits and vegetables from Ceres and grapes from Bacchus. These are on the rights on the left are Diana with an offering of various forms of game, and below her on the shore is Neptune with his offering of fish.
On the second leaf is the dedicatory epistle to “Perillvstre viro D. Thomae Lopes de Vila, Baroni de Limaia.” This occupies two leaves and is dated May, 1645. The next leaf has two sets of verses addressed to the reader, and followed by the privilege from the king, dated October, 1644. Then 6 leaves for the Argumenta Capitum and 2 for the Nomenclator, the half of the second leaf has the Abbreviatio, dated July, 1647. The body of the work finishes at page 300, the Index at page 526, this page ending with the errata.
The treatise is divided into 4 books, the first on the repast in general and fruits and legumes; the second on animals, fowl, and games; the third on fish; and the fourth on beverages.
First edition, 1627; the second the more complete. Another edition, 1646.

NOOLAS, RAB
Frontispiece, plates, and illustrations in the text. Half title.
Only 600 copies. This is No. 394.
Contains an anthology of topsers and quotations from Genesis to James Joyce. The colophon states the production arranged by P. R. Stephens and Edward Goldston, who are evidently representative of Rab Noolas in reverse.

NORBERG, INGA
Blank pages at end for additional recipes.

NORIEGA, EDUARDO
Nociones prácticas para conocer, prevenir y curar las Enfermedades del Olivo por Eduardo Noriega, Ingeniero agróno-
A combination frontispiece and title page.
NORMAN, GRACE F.

NORTH, ABBIE A. and MARY H. ESPEY

NORTHCOTE, LADY ROSALIND
Eighteen full page photographic reproductions, the frontispiece the statue of John Parkinson. Title page in color.

NORTON, CAROLINE TRASK
The author states that the book is adapted to cooking in both high and low altitudes.
Third edition, 1918.

NORTON, JEANNETTE YOUNG

NOTER, RAPHAEL DE

NOTT, JOHN
The Cooks and Confectioners Dictionary: Or, the Accomplish'd Housewives Companion. Containing I. The choicest Receipts in all the several Branches of Cookery; or the best and newest Ways of dressing all sorts of Flesh, Fish, Fowl, &c. for a Common or Noble Table; with their proper Garnitures and Sauces. II. The best Way of making Biskets, Farces, forc’d Meats, Marinades, Olio’s Puppots, Raggoos, Sauces, Soups, Pottages, &c. according to the English, French, and Italian Courts. All Sorts of Pickles. III. All Manner of Pastry-Works, as Biskets, Cakes, Cheese-cakes, Custards, Pastes, Patties, Puddings, Pies, Tarts, &c. IV. The various Branches of Confectionary; as Candying, Conserving, Preserving, and Drying all sorts of Flowers, Fruits, Roots, &c. Also Jellies, Composts, Marmalades, and Sugar-works. V. The Way of making all English potable Liquors; Ale, Beer, Cyder, Mead, Methergin, Mum, Perry, and all sorts of English Wines; also Cordials, and Beautifying Waters. VI. Directions for ordering an Entertainment, or Bills of Fare for all Seasons of the Year; and setting out a Desert of Sweet-meats to the best Advantage: With an Explanation of the Terms us'd in Carving. According to the Practice of the most celebrated Cooks, Confectioners, &c. in the Courts of England, France, &c. and many private and accomplish'd Housewives. The Second Edition with Additions. Revised and Recommended by John Nott, late Cook to the Dukes of Somerset, Ormond and Bolton; Lord Lansdown and Ashburnham. London: Printed by H. P. for C. Rivington, at the Bible and Crown, in St. Paul's Church-yard, 1724. In 8 (12 x 19.5), pages not num., 4 cm. in thickness, ar-
ranged alphabetically with items numbered. Old calf.*

Engraved frontispiece, 2 headbands, 3 tailpieces and 2 ornamental initials. Title page in red and black.

Oxford cites editions: 1st, 1723; 3d, 1726; 4th, 1733.

A comprehensive work of the dishes and their preparation in the 18th century.

NOURSE, MRS.

Frontispiece, and folding plate at end.


NOWAK, CARL A.
New Fields for Brewers and others active in the Fermentation and Allied Industries. Edited by Carl A. Nowak. B.Sc., F.C.S. Secretary Master Brewers’ Assn. of the United States, etc. A Complete and Comprehensive Reference Book for Beverage Manufacturers, Bottlers, Brewers, Brewing Chemists, Distillers, Food Chemists, Malsters, Students. First edition, Two Thousand. St. Louis, C. A. Nowak, Publisher, [1917]. In 8 (13 x 19), 300 pages. Cloth.*

There is a bibliography of 32 pages at the end.

NUTT, FREDERICK
The Complete Confectioner: or, The Whole Art of Confectionary; forming A Ready Assistant to all Genteele Families; giving them a perfect knowledge of confectionary; with instructions, neatly engraved on ten copper-plates, how to decorate A Table with Taste and Ele-

Ten full page plates.

Oxford cites 1st edition, 1789; also “A new edition improved,” 1789; 3d, 1806; 4th, 1807; 6th, 1809; 7th, 1815; 8th, 1819.

The Complete Confectioner; or, the whole art of confectionary made easy: also receipts for home-made wines, cordials, French and Italian liqueurs, &c. By Frederick Nutt. Seventh edition enlarged and improved by J. J. Machet, distiller and confectioner at Paris. London, Samuel Leigh, 1815. In 12 (10.5 x 17.5), xxiv + 261 pages. Three-quarters leather.*

Ten full page plates. Frontispiece an engraving entitled Pomona.

The Imperial and Royal Cook: consisting of the most sumptuous made dishes, ragouts, fricasses, soups, gravies, etc. Foreign and English: including the latest improvements in fashionable life. Second edition. By Frederick Nutt, author of The Complete Confectioner. London: Samuel Leigh, Strand, 1819. In 8 (9.5 x 17.5), xxiv + 276 pages. Boards.*


NYSSENS, ERN.

Bookplate of Robert Viel in each volume.
PRIMITIVE COOKING
Cooking by steaming. A shallow spot is scooped from the ground; a fire is built on the spot and stones heated; then the stones covered with grass or green leaves, the food material laid on and covered with green material.

O'BRIEN, CHARLES

O'BRYAN, MARIE J.


OBSOPOEUS, VINCENTIUS
Title page in red and black, with engraved printer's device.

Bound with it:
Title page in red and black with printer's device (different from above), and initial letters.
There are only three books in the Arte Bibendi. Vicaire cites editions: 1516, 1537, 1573, 1648, 1717, 1754. He states that the 1648 edition, the preceding, is sometimes placed in the Elzevir collection.

OCHS, HELENE und ROBERT HAECKER
Praktisches Kochbuch für einfache bürgerliche Küche. Zugleich ein Leitfaden für den Unterricht an ländlichen Haushaltungsschulen, Kochschulen &c. Verfasst von Helene Ochs, Kochlehrerin, und Robert Haecker, Landwirtschaftsin-
GASTRONOMIC BIBLIOGRAPHY

Sons, 1906. In 8 (11.5 x 18.5), ix + 160 pages. Cloth.*
   Bookplate of Pickford Waller inserted.

OLCOTT, BELLE

   Narrative style, more sentimental vaporings than cookery.

OLCOTT, HENRY S.

Sorgho and Imphee, the Chinese and African sugar canes. A treatise upon their origin, varieties and culture; their value as a forage crop; and the manufacture of sugar, syrup, alcohol, wines, beer, cider, vinegar, starch and dye-stuffs; with a paper by Leonard Wray, Esq., of Caffraria, and a description of his patented process for crystallizing the juice of the imphee. To which are added, copious translations of valuable French pamphlets. By Henry S. Olcott. Fully illustrated with drawings of the best machinery. New York, A. O. Moore, 1857. In 8 (12.5 x 19), xi + 135-350 pages. Cloth.*
   Full page and illustrations in the text.

OLDFIELD, JOSIAH

   A plea for thought and moderation in eating.

   Frontispiece portrait of the author.

   Treats of the influence of eating on disease.
OLDMEADOW, ERNEST

O'LEARY, IRIS PROUTY [Caroline]

The Art of Cooking for Two; or feeding Peter. By Mrs. Iris Prouty O'Leary... Philadelphia and London, J. B. Lippincott Company, [1931]. (12.5 x 19), 206 pages. Cloth.

Second edition of above.

OLIPHANT, MRS. NELSON

Groups of blank pages.

OLIVER, EDITH

Frontispiece. On cover: Compiled by Edith Oliver.

OLIVER, SADIE C.

Five plates.

OLSEN, JOHN C.

Frontispiece colored and many other illustrations in the text.

OPPENHEIMER, REBECCA W.
Diabetic Cookery. Recipes and Menus by Rebecca W. Oppenheimer. With an introduction by A. T. Ringer, M.D., Professor of clinical medicine (diseases of metabolism) at the Fordham University School of Medicine, etc. New York, E.P. Dutton & Company, [1919]. In 8 (12.5 x 19), xv + 159 pages. Cloth.

First edition 1918.

ORMISTON, HELEN F. [Anon.]

Interleaved.

OROSA, MARIA Y.

The bulletin was designed to teach the native of the Philippine Islands how to preserve the products of the country.

ORR, MRS. N.
De Witt's Connecticut Cook Book, and housekeeper's assistant. Containing plain and economic styles of dressing and cooking every kind of fish, flesh, fowl and vegetable, in the most healthful and inviting manner, with full directions for laying and decorating the table; carving the meat, and serving the vegetables and the dessert. To which is added a large number of tried recipes, for preserving, canning, and curing all sorts of vegetables and fruits, so as to retain their original flavor and appearance. By Mrs. N. Orr. New York, R. M. De Witt, [1871]. (11 x 16.5), 192 pages. Boards.
The authors of the various articles are respectively, J. A. Ortolan, Dr. — —, Dr. Leon Petit, and A. O.

OSTHAUS, LEO [Anon.]
The Red Cook Book of treasured recipes and diet kitchen, being a careful compilation of rare family recipes that have passed from one generation to another, not heretofore published, together with a complete diet kitchen, an essential to the health of every household. First edition. St. Louis, Mo., L. Osthaus, 1915. (13 x 19.5), 212 + 4 pages. Paper. Ruled leaves at end. Recipes signed. Contains advertising.

ÖSTMAN, ELISABETH

OSWALD, ELLA

German and English names of the recipes.

OTTO, FR.

OWEN, CATHERINE

Perfect Bread. Its preparation and use, with a view to being made readily, appetizingly and economically, including over fifty recipes for making bread, the preparation of yeast, etc. By Catherine Owen. Springfield, Good Housekeeping Press, 1886. (13 x 17), 50 pages. Paper.* Ornamental initials.


OWEN, MRS. T. J. V.

OWENS, FRANCES EMUGENE

The same, 1882. 372 + xii pages. Oilcloth. Ruled pages inserted.

The same. Revised and enlarged. To which has been added a farmers’ department. Chicago, Owens Publishing Co.;
Louisville, Ky., A. E. Owens, 1884. (14 x 22), 360 + 377-500 pages.
   Colored frontispiece, plates, some colored, illustrations in text.

   Two colored plates.

The same. The book also contains a farmers’ department and lumberman’s guide, 1897. (17 x 25.5), xvi + 1014 pages.
   Frontispiece portrait, colored plates, illustration in text.

The same. 104th thousand, 1903.

Oxford, Arnold Whitaker


These two bibliographies are the most detailed and exhaustive treating of English cookery books.

Alexis Soyer

His fame rests upon his great service to English cookery in the home and in the army and navy, to the improvements in the culinary service at public dining places, and to the raising of the standard of excellence at official dinners and grand entertainments.
SHELL MOUNDS

The extensive shell mounds along parts of the Atlantic Coast, especially in Florida, and on the Pacific, particularly on San Francisco Bay, are mute evidence of the enormous quantity of shellfish used by the Indians and their predecessors.

PABKE, MARIE


PACKENHAM, MRS.


The recipes are copied from old manuscripts.

PACKMAN, ANA BIGUE de


Blank pages interspersed.

Frontispiece and two illustrations in line drawings.

PACRETTE, JEAN


Illustrated.

PAGE, ALBERT SAMUEL


PAGUIERRE, M.


Folding map of the wine districts in the vicinity of Bordeaux.

PAIDAR, MARIE and BLANCHE KAMMERER

Prague Chapter book of recipes, 1922... 3d edition, enlarged and revised. Com-
Palmarius

Ivlianii Palmarii de vino et pomaceo, libri Duo. Parisiis, Apud Guillemum, Auray, via D. Ioan, Bellonacensis, sub insigni Bellerophoniti comoni, m.d. lxxviii. Cum Privilegio Regis. In 8 (10 x 16.5), 6 lvs. + 76 lvs.*

Bound with above, Ivlii Palmarii, constantini, medice parisieus, de morbeus contagiosis Libri Septum. Pagination of the two parts is separate. Vellum.*

Palmer, Ida M.

One plate.

Palmer, Lillian Alice

The book consists of heavy calendered buff paper ruled and with suitable headings for inserting recipes. A couple of printed recipes head each division.

Palmer, Mary E.

Frontispiece portrait of the author and 29 full page plates in monochrome.

The preface states a world-wide need existed for directions in regard to roasting and broiling meats; the writer was evidently unaware of the vast literature, both in English and French, on the subject.

Panelli, Dodrigo
The Whitehouse Kitchen Companion. A collection of one thousand original and revised recipes in cooking and housekeep-

Frontispiece portraits.

PAPIN, DENYS

Two folding engraved plates of the details of the machine.
This is the first French edition, the second edition more complete, 1688; first English edition, 1689, and a continuation in 1687.

Papin was a physicist and worked with Huygens, and later with Robert Boyle. In 1680 he was made a member of the Royal Society and was also a member of other learned societies.
The present autoclave in such general use in laboratories, as a steam pressure cooker in kitchens, and as a retort in manufacturies, is Papin’s digester, with improvements, and modifications to suit special purposes.

PAPUT - LEBEAU

PAQUET, VICTOR

PARDO BAZAN, LA CONDESA DE

PARKER, ELIZA R.
Mrs. Parker’s Complete Housekeeper.
Illustrated.
Revised edition, 1894.

PARKINSON, [ELEANOR]
The Complete Confectioner, Pastry-Cook, and Baker. Plain and practical directions for making confectionary and pastry, and for baking, with upwards of five hundred receipts: consisting of directions for making all sorts of preserves, sugar-boiling, comfits, lozenges, ornamental cakes, ices, liqueurs, waters, gum-paste ornaments, syrups, jellies, marmalades, compotes, bread-making, artificial yeasts, fancy biscuits, cakes, rolls, muffins, tarts, pies, &c. &c. With additions and alterations, by Parkinson, Practical Confectioner, Chestnut Street. Philadelphia: Lea and Blanchard, 1840. (10.5 x 18.5), 154 pages. Old calf.*

Modelling tools are illustrated on page 91.
The same, Philadelphia, W. A. Leary & Co., 1851. The two titles are on the front title page.*
Lincoln cites Sanderson’s work: 1843, 1849; bound with the work of Parkinson 1844.

PARKINSON, JOHN
Theatrum Botanicum: The Theater of Plants. Or, an herball of a large extent: Containing therein a more ample and
exact History and declaration of the Physicall Herbs and Plants that are in other Authors, increased by the access of many hundreds of new, rare, and strange Plants from all the parts of the world, with sundry Gummes, and other Physicall materials, than hath beene hitherto published by any before; And a most large demonstration of their Natures and Vertues. Shewing withall the many errors, differences, and oversights of sundry Authors that have formerly written of them; and a certaine confidence, or most probable conjecture of the true and genuine Herbs and Plants. Distributed into sundry Classes or Tribes, for the more easie knowledge of the many Herbes of one nature and property, with the chiefe notes of Dr. Lobel, Dr. Bonham, and others inserted therein. Collected by the many yeares travaile, industry, and experience in this subject by John Parkinson Apothecary of London, and the Kings Herbarist. And Published by the Kings Majestyes especiall privilidge. London, Printed by Tho. Cotes, 1640. In folio (21.5 x 33), 9 lvs. not num. + 1753 pages + 1 leaf for Errata sic Corrigenda. Old calf.*

Short title page engraved with title in central medallion surrounded by compartments, two of which picture Adam and Solomon, a third small oval with portrait of the author.

There are nearly 4000 plants described, many illustrated with woodcuts. In the enumeration of the plant synonyms valuable work of others is incorporated. In the Virtues the author quotes largely from medicinal works and discusses the opinions of Greek, Roman, and Arabian physicians. The classification is founded on medicinal qualities, habitat, or apparent botanical differences. The herbal also brought together what was known about food-producing plants.

First edition with different title 1629.

PARLOA, MARIA


First edition 1872, 2d 1877, others 1878, 1880, 1881, 1886, 1900.


Frontis piece in color, illustrations of cuts of meat and kitchen utensils in the text.

This is the first edition. An edition 1887, revised edition 1908.


Miss Parloa's Kitchen Companion. A guide for all who would be good housekeepers. By Maria Parloa; founder of the original Cooking School in Boston; Principal of the School of Cookery in New York; and author of Miss Parloa's New Cook Book, etc. Illustrated. Boston, Estes
GASTRONOMIC BIBLIOGRAPHY

and Lauriat, 1887. In 12 (14 x 21), 966 pages. Cloth.*

This is the first edition. A second 1894, 3d 1895.


PARMENTIER, A. A.

The introduction consists of a history of bakeries.

Another copy in old leather, back ornamented in gilt.

L'art de faire les eaux-de-vie d'après la doctrine de Chaptal, où l'on trouve les procédés de Rozier, pour économiser la dépense de leur distillation et augmenter la spiritualité des eau-de-vie de vin, de lie, de marc, de cidre, de grains, etc. Suivi de l'art de faire les vinaigres simples et compo- és, avec la méthode en suage a Orléans pour leur fabrication, les recettes de vin- aigres, de bière, de cidre, de lait, de malt, etc. Paris, Delalain, 1805. In 8. Half leather.

First edition 1808, and third 1810, have the same form as the above, but have different titles.


PARMENTIER, A. et N. DEYEUX

The date 1826 is written on the title page.
PARSONS, MRS. CHARLES F.
Reliable Cook Book. Tried and approved recipes of Mrs. Chas. F. Parsons...Cedar Rapids, Ia., Commercial Art Printing Company, 1913. (14 x 21.5), 195 pages.

PARSONS, FLORENCE CROSBY

PARTRIDGE, PAULINE DUNWELL and
HESTER MARTHA CONKLIN

PASTEUR, LOUIS


Twelve full page plates and other illustrations in the text.

Autograph of H. S. Martin on false title.

It is said that this book was written by Pasteur as revenge for the loss of his son in the Franco-Prussian war. Embittered, he vowed that he would put French beer on a par with the German product, and studying with that object in view, he was enabled to advise his compatriots how to improve the quality of their beer. The original was published in 1876.

PATTEE, ALIDA FRANCES


PATTEN, MRS. FRANCIS JARVIS
Our New England Family Recipes, compiled by Mrs. Francis Jarvis Patten. New York, National Society New Eng-
BIBLIOGRAPHY

GAstronomic

Illustration. Pages enclosed in red rules.
Edition limited to 500 signed copies. Recipes signed.

PATTERSON, BETTY BENTON


PATTON, WILLIAM

Two illustrations in the text.

PAUL, CHARLIE

Numerous full page illustrations.

PAUL, SARA T.

The Economical Cook Book. A practical guide for housekeepers in the preparation of Every Day Meals, containing more than one thousand domestic receipts, mostly tested by personal experience with suggestions for meals, lists of meats and vegetables in season, etc. By Mrs. Sara T. Paul. No place, The John C. Winston Co., 1905. In 8 (12 x 18), 338 pages. Oilcloth.*

Cookery from Experience. A practical guide for housekeepers in the preparation of every day meals. Containing more than one thousand domestic receipts, mostly tested by personal experience, etc. By Mrs. Sara T. Hall. Philadelphia, Porter and Coates, [1875]. (12.5 x 18.5), vi + 7-338 pages. Cloth.
Blank leaves inserted.

PAULL, IRVING S. and W. S. GOODNOW

Congress Hotel, Home of a Thousand Homes. Rare and piquant dishes of historic interest. [Chicago?], no pub., 1914. (11.5 x 19), 27 lvs. not num. Cloth.*
Frontispiece and 7 plates in color, others in black. The whole printed on grey paper.
Copyright by N. M. Kaufman.

PAULMIER, JULIEN DE

Following the introduction is the reprint of the original with the following title:
Traité du Vin et du Sidré, Par Julien de Paulmier, Docteur en la faculté de Médecin a Paris.
À Caen, chez Pierre le Chandelier, 1589. Avec Privilege du Roy.
Title page in red and black. Limited printing, No. 200.
The original is in Italian, 1588. The author, it is related, became a hypochondriac after the massacre of Saint Bartholomew and retired to Normandy. His cure later he attributed to cider, which he considered superior to wine. The year following the publication of the treatise, a pupil of his translated it into French and made additions. This latter work is so rare that the present reprint was made for the Société des Bibliophiles Normands. There is an edition 1607.

PAVY, F. W.

PAYNE, A. G.

PAYEN, A.
Vicaire cites 2nd edition, 1854.

PAYEN, A. et CHEVALLIER
Traité de la Pomme de Terre; sa culture, ses divers emplois dans les préparations alimentaires, les arts économiques, la fabrication du sirop, de l’eau-de-vie, de la potasse, etc. Par MM. Payen et Chevalier. Paris, Chez Thomine, 1826. In 8 (13.5 x 23), viii + 160 pages + 3 engraved plates. Paper.*
The authors received the gold medal for the work from the Royal Society of Agriculture.

PEARSE, CECELIA MARIA

PEARSON, ADA T.

PECHIN, MARY SHELLEY

PECKHAM, ANN
The Complete English Cook; or, Prudent Housewife. Being a Collection of the most general, yet least expensive Receipts in every Branch of Cookery and Good Housewifery, with Directions for Roasting, Boiling, Stewing, Ragoons, Soups, Sauces, Fricassee, Pies, Tarts, Puddings, Cheese-Cakes, Custards, Jellies, Potting, Candying, Collaring, Pickling, Preserving, Made Wines, &c. Together with Directions for placing Dishes on Tables of Entertainment; and many other Things equally necessary. The whole made easy to the meanest Capacity, and far more useful to young Beginners than any Book of the Kind extant. By Ann Peckham, of Leeds, Well known to have been for Forty Years one of the most noted Cooks in the County of York. To which is added a Supplement, Containing Forty-Nine Receipts, never before printed. Leeds, Printed for Griffith Wright and John Binn, n.d. [between 1771 and 1790]. In 12 (9.5 x 16), 242 pages + 9 for index not num. Old leather.*

Oxford cites 1st edition 1757, 2d 1771; Hewitt gives 4th c. 1790. Since the above has the supplement, it is probably the third.
The title was apparently copied from that of Catherine Brooks.
PEEKE, HEWSON L.

One of 100 copies.

PEEL, DOROTHY C.
[Mrs. C. S. Peel]


My Own Cookery Book, By Mrs. C. S. Peel, Director of women’s service, Ministry of Food, 1917-1918, etc. London, etc., Constable and Company, Ltd., 1923. (12 x 18.5), viii + 245 pages. Cloth. Plates.

PEEL, C. S. and IWAN KRIENS
The Victory Cookery Book, by Mrs. C. S. Peel, until recently director of women’s service, Ministry of Food, etc., and Iwan Kriens, Culinary expert and food specialist, etc. With a foreword by the Right Hon. J. R. Clynes, M.P., food controller. London, John Lane, 1918. In 8 (12.5 x 18.5), 254 pages. Cloth.*

PEGGE, SAMUEL
The Forme of Curys, a roll of ancient English cookery, compiled, about A.D. 1390, by the Master-Cooks of King Richard II, presented afterwards to Queen Elizabeth, by Edward Lord Stafford, and now in the Possession of Gustavus Brander, Esq. Illustrated with Notes, and a copious Index, or Glossary. A Manuscript of the Editor, of the same Age and Subject, with other conguous Matters, are subjoined. London, printed by J. Nichols, printer to the Society of Antiquaries, 1780. In 8 (12 x 20.5), xxxvi + 188 pages. Three-quarters leather.*

Frontispiece the rare engraved portrait of Samuel Pegge, dated 1784, painted by A. Devis and engraved by J. Basire. The added manuscript belonging to Dr. Pegge consists of “Rolls of Provisions, with their Prices, Dishes, etc,” during the reign of Henry VIII.

Engraved bookplate.

PEIGNOT, GABRIEL
Des Comestibles et des vins de la Grèce et de l’Italie, en usage chez les Romans; Par G. Peignot. No place nor date [Dijon, 1822]. In 8 (13 x 21.5), 43 pages (Extract 153-196). Half cloth.*

A learned treatise. Treats of garum, silvium, wines, etc.
One of 50 copies only.

Recherches Historiques et Philologiques sur la Philotésie ou usage de boire à la santé chez les anciens, au moyen age et chez les modernes. Par Gabriel Peignot.
**Gastronomic Bibliography**

_Dijon, Chez Victor Lagier, m.dccc.xxxvi._
In 12 (13 x 21), 51 pages. Boards.*

The work is very rare as only 150 copies were printed.

**PELHATE-VALLEE, MARIE**


Recipes, menus.

**PELLENC, CESAR**

Les Plaisirs de la Vie. Par Cesar Pellenc. Si desint vire tamen est laudanda voluntas. _Aix, Chez Jean Roize Imprimeur de l'Université, a la place des Prescheurs, m.dclxv._ In 8 (9 x 14), 16 pages not num. + 155, Morocco.

The foods are all described in verse.

**PELLERIN, G.**


Illustrations in the text and numerous tables.

**PELLETIER, EUGENE et AUGUSTE**

Le thé et le chocolat dans l'alimentation publique aux points de vue Historique - Botanique - Physiologique - Hygiénique - Économique, industriel et commercial. Par Eugène et Auguste Pelletier, Directeurs-gérants de la Compagnie française, membres de la Société d'encouragement. _Paris, chez les auteurs, 1861._ In 16 (11.5 x 18.5), 142 pages. Cloth.*

A second printing the same year, 150 pages.

**PELTZ, GEORGE A.** [Anon.]

The Latest and Best Cook Book. . .


Frontispiece, illustrations, folding plate.

**PENNELL, MRS. ALVIN ROSS**

The Housewife's Helper. 500 helps by 500 wives; each one tried, tested, proved, and thoroughly reliable . . . _Cato, N. Y., Mrs. A. R. Pennell, [c. 1898]._ (14 x 21), 144 pages. Paper.

**PENNElL, ELIZABETH ROBINS**


Moiré.*

Illustrated title page by Patten Wilson.

A series of papers first published in the "Pall Mall Gazette," and illustrated. The introduction gives a résumé of the fine old cookery books.


The illustrations are facsimiles of title pages and illustrations from the books treated. Edition de luxe, limited to 350 copies. This is No. 94.

Typographical work by Bruce Rogers.


**PENNIEUR DE LONGCHAMP, P. B.**

Dissertation physico-médicale, sur les truffes et sur les champignons. Par Mr. Pennier de Longchamp le Fils, Docteur agrégé de la Faculté de Médecine d'Avignon. _A Avignon, Chez Roberty & Guilhermont, m.dccc.lxvi._ In 12 (11 x 18), vii + 59 pages. Paper.*
PENNINGTON, MRS.
The Royal Cook; or the Modern Etiquette of the Table, Displayed with Accuracy, Elegance, and Taste. Being a full and exact Description of the Manner of dressing and serving up the Royal Dinners at St. James's, Buckingham-House, Kew, and Gunnersbury. With the like Particulars at the Houses of Gloucester and Cumberland. To which is added, A Specimen of the Mode of living at Northumberland and Sion Houses, Alnwick Castle, &c. As also the fashionable Style of decking the Tables of all the principal Nobility and Gentry, Foreign Ambassadors, and Ministers of State, both upon public and private Occasions. Among these curious and necessary Particulars of Fashionable Information, is interspersed, A new and polite, but ingenious and frugal Collection, founded on Experience, of the very best Directions for Going to Market; For Roasting, Boiling, Frying, Hashing, Stewing, Broiling, Baking, Fricasseeing; Also for Making Puddings, Custards, Cakes, Cheese-Cakes, Pies, Tarts, Ragouts, Soups, Jellies, Syllabubs, Wines, &c. To which are added, selected from the Papers of a Lady of Distinction, lately deceased, New and Infallible Rules to be observed in Pickling, Preserving, Brewing, &c. And, in order to render it still more valuable than any similar Publication that hath hitherto appeared, an Important Treasure of Domestic Medicine, for the Cure of every Disorder (communicated by a Gentleman of Eminence in the Faculty) crowns the whole of this Work; which contains every Instruction that relates to the Gratification of the Palate, the Improvement of Female Economy, and the Preservation of that inestimable Blessing, Health. Written, and now published, under the Sanction of some of the most respectable Characters in the Kingdom. By Mrs. Pennington, of Kensington. London: Printed for Richard Snagg, No. 29 Pater-noster Row, n.d., [1787]. In 8 (10 x 17.5), title + 4 plates not num. + 142 pages. Boards.*

The plates show the arrangement of dishes for royal dinners.

Part of the title page and contents are taken from "The Frugal Housekeeper."

PERCY, LADY ALGERNON

PEREIRA BRACAMONTE, DOMINGOS
Banquete que Apolo hizo a los Embajadores del Rey de Portugal Don Ivan Quarto. En cuyos platos hallaran los señores comitados, mesclada con lo dulce de alguna poezia, y política, la conservacion de la salud humana. Dedicado solamente al que le costare su dinero. Por el licenciado Domingos Pereira Bracamonte. En Lisboa, En la emprenta de Laurencio de Ambares, y a su costa. Año 1642. In 4 (14 x 18.5), 4 not num. + 164 pages. Limp vellum.*

Four ornamental initials.
The work by a Portuguese doctor consists of poetical descriptions of fruit and vegetables, with short prose essays on the medicinal value of each. The ingenious title is justified by the amusing introduction, in which the author explains that King John IV of Portugal was the rightful occupant of the throne, and that Apollo, having received his ambassadors and agreed that the Spanish Philips were usurpers, had retired to one of his salons in the Zodiac, and left Pomoa and Flora to entertain the diplomats at the Palace. The repast is then prepared in the Muses' kitchen, and each dish appears with its poem.

PÉREZ, DIONISIO

Title page in red and black. Two facsimile title pages in the text.

Facsimile reproductions of title pages of Barcelona edition, 1520, and Logrono, 1529; also a blazon, page xxiv.
Half-title: Como se servia de comer al Rey Hernando de Napoles por su cocinero Roberto de Nola, España.

An added title page opposite the regular one:
Los Clásicos olvidados. (Nueva Biblioteca de Autores Españoles) publicada bajo la direccion de Pedro Sáinz y Rodrigo, Catedrático de la Universidad de Madrid. Vol. IX. Ruperto de Nola. Libro de Guisados. Madrid, MCMXXIX.

The prologue outlines the typographical and bibliographical history of the book.

Guía de Buen Comer Español inventario y loa de la cocina clásica de España y sus regiones. Madrid, Artes Graficas, 1929.
In 8 (12.5 x 19), 356 pages. Paper.

PERIGORD, A. B. DE


Engraved frontispiece representing "L’Inspiration du Gourmand" (see verso of title page), and engraved folding plate "Carte gastronomique de la France."

Vicaire cites two editions the same year and another the following year. He also states that Perigord is the pseudonym of Horace Raisson.


Vicaire cites 1st edition at the end of 1851, but dated 1852; 3rd 1875, and later editions to 1887, all marked 7th edition. As this is 7th, re-reviewed, etc., it must be one of these later editions.

PERINI, GIACOMO


PERRET, LOUISE


Title page in red and black; sections have heading and illustration in color, otherwise blank.

PERRY, EVADNA KRAUS and
O. W. Phipps

Vegetable Salads for Health. From Garden to Table—No Cooking. Needles, California, no publisher, [1925]. (15 x 23), 35 pages. Paper.*

Ingenious combinations of fruits and vege- tables in salads.

Presentation copy from the junior author.

PERRY, MAUDE A.

Dietetics and Nutrition by Maude A. Perry, B.S. Formerly director of dietetics at the Michael Reese Hospital, Chi-
cago, Illinois, etc. *London, Henry Kimp-
tou, 1930. In 8 (13.5 x 19.5), 332 pages.
Cloth.*

The book contains diets to suit the various con-
ditions of health and disease.


Treats of various forms of foods, questions at end of each chapter.

PERSIO, ANTONIO
Del bever caldo costumato da gli antichi Romans, Tratto d’Antonio Persio. Nel quale si pruova con l’istoria, et esempio de gli antichi, et con la ragione, che il bere fatto caldo al fuoco, è di maggior giuamento, et forse-sancheugusto, che non è il freddo hoggi dis volto. *Alla Santità di N. S. Clemente Ottavio con privilegio. In Venetia, Presso Gio Battista Ciotii, alsegno della Mineruia, 1593.* In 8 (10 x 15.5), 8 lvs. + 86 lvs. Vellum.*

PETER LORD BISHOP OF CORK
and ROSSE
A Discourse of Drinking Healths. Wherein the great Evil of this Prevailing Custom is shewn; And the Obligation which lieth upon all good Christians to Suppress and Discountenance it to the most of their Power. By Peter Lord Bishop of Cork and Rosse. *Dublin: Printed for John Hyde, Bookbinder in Dame Street, 1716.* In 8 (10.5 x 17), viii + 2-217 pages + 2 not num. for contents and errata. Old panelled calf.*

Facing the title page is the inscription: “For Mr. Tighe. From y Author.”

PETERMAN, E.
Die Fleisch-, Schinken- und Wurst-

PETERS, LULU HUNT
Diet and Health with Key to the Calo-
ries. By Lulu Hunt Peters, A.B., M.D.,
Ex-Chairman, Public Health Committee,
California Federation of Women’s Clubs,
Los Angeles District. *Chicago, The Reilly
and Lee Co., [1924].* In 8 (12.5 x 19),
129 pages. Cloth.

First printing 1928, 2d 1919, 2 in 1920, 6 in
1921, 9 in 1922, 6 in 1923, 6 in 1924.

PETERSON, ANN JOSEPHINE and
NEA N. BADENOCH
Mrs. Anna J. Peterson’s simplified cooking. By Mrs. Anna J. Peterson . . .
and Mrs. Nena N. Badenoch . . . Hand-
b ook of everyday meal preparation . . .
*Chicago, American School of Home Eco-
nomics, 1924.* (13.5 x 19), 255 pages.
Cloth.
Frontispiece portrait of author, plates.
Second edition 1925.

PETERSON, MRS. M. E.
Petersen’s Preserving, Pickling & Can-
nng fruit manual. Containing a choice collection of receipts for preserving, pick-
ing and canning fruits, many of them being original from housewives of ex-
perience. By Mrs. M. E. P. Philadelphia,
G. Peterson & Co., 1869. (10.5 x 16),
iv + 5-72 pages. Cloth.*

PETIT, [ALPHONSE]
La Gastronomie en Russie par A. Petit, chef de cuisine de son excellence mon-
sieur le Comte Panine, ministre de la Ju-
tice. Paris, Chez L’Auteur et Émile Mel-
lier, 1860. In 12 (11.5 x 18), 275 pages.
Paper.*

A treatise containing practical information on Russian cookery, with a French-Russian vocabu-
lar y for provisions, technical terms, utensils, and accessories.

PETIT, C. J.
Guide du Commerce de l’Épicerie rela-
tivement à la France, divisé en trois parties: 1ère partie. Elle contient, pour chacune des marchandises, rangées par ordre alpha-
bétique, la description de leurs signes naturels et de leurs diverses qualités, la désignation des pays de production, etc., et tout ce qui peut éclairer sur la connaissance commerciale de chaque article. Cette première Partie est précédée d’une nomenclature en huit langues des marchandises décrites; savoir: en français, italien, espagnol, portugais, anglais, hollandais, allemand et danois. Il"e partie. Elle comprend, pour les départements de la France et pour les autres pays commerçant des quatre parties du monde, selon le degré d’importance du commerce que chacun fait avec la France: 1. Description sommaire du département ou pays, et rivières navigables; 2. Productions, industrie et commerce du département; dénégation, pour les départements frontières, des entrepôts et des bureaux de douanes; objets d’importation et d’exportation pour chaque pays; 3. Personnel des administrations avec lesquelles le commerce est spécialement en relation, et des chambres de commerce. Noms de principaux armateurs, assureurs, négociants, commissionnaires, fabricants de savon, d’eaux-de-vie, de vinaigres, raffineurs de sucre, fabricants et épurateurs d’huiles, commissionnaires-chargeurs, courtiers, etc. (Les maisons anciennes y sont désignées.) 4. Usages et renseignements locaux, tels que comptes simulés d’achat et de vente, tares, termes de paiement, conditions de livraison, instructions nautiques, etc.; tarifs divers et spéciaux de navigation, pilotage, magasinage, octroi, etc. Nota. Pour les pays étrangers, on a joint des extraits des divers tarifs des douanes de chaque pays, ainsi que la concordance des poids et mesures de chaque nation avec ceux de France. III Partie. Cette partie, qui porte le titre de Manuel du commerce de l’épicerie relativement aux douanes, contient: 1. L’extrait des lois et ordonnances, décisions, etc. rendues en matière de douanes, en vigueur sur le commerce de l’épicerie; 2. L’acte de navigation et les dispositions législatives qui s’y rapportent; 3. Les lois de contributions indirectes qui concernent les droits de consommation et de circulation sur les eaux-de-vie, vinaigres et huiles. Ce Manuel est terminé par une table raisonnée alphabétique des matières, une table chronologique des lois, et un extrait du tarif général des douanes pour les articles du commerce de l’épicerie, dont on a donné la description. Dédié aux chambres de commerce, par C. J. Petit, auteur du “Guide du commerce des eaux-de-vie et esprits-de-vin.” Paris, Imprimerie J. Smith, mdcxxxiii. 2 vols. In 8 (13 x 20.5), vol. 1, xiii + 270 + 219 pages; vol. 2, 871 pages. Half morocco.*

Parts 1 and 3 are in the first volume. Also the author's autograph.

Bookplate of Gaston Chandon de Briaillies in each volume.

PETIT, H.


A presentation copy with author's signature.
Rare, not in Vicaire.

PETIT, PAUL


The author is "Professeur de Chimie agricole à la Faculté des Sciences de Nancy."

PETLINI, AMEDEO

First edition 1882.
PETRONIUS, ALEXANDER

Alexanderi T. Petronii De victv Romanorum et de sanitate tvenda libri qvinqve ad Gregorivm XIII. Pont. opt. max. His accecssere libelli duo De Alu sine medicamentis mollifiendi. Romae In Aedibus Populi Romani, MDLXXI. In fol. (21.5 x 32), 340 pages + 23 not num. for the table, errata, and Regestvm. Half leather.*

The lower part of the title page has an oblong figure with elaborate corner scrolls enclosing an oval in which is a winged dragon in a heart-shaped frame, above which are two crossed keys supporting a tiara. This figure differs from the one described by Vicaire, edition 1581. At the back of the book, below the Regestvm is an illustration with the inscription: Romae In oedibus Populi Romani, anno m. dlxxxii.

The first part of the work is divided into five books, each beginning with an ornamental initial letter; the second part beginning with page 293 has the title: "Alexander T. Petronii De alvo sine medicamentis mollifiendi Libri duo. Opus quidem plerisque omnibus vitis: sed ys qui se, prout natura postulat, exercere non possunt, ap- prime necessarium. Romae, In Aedibus Populi Romani. MDLXXI."

This title page has a smaller figure, such as described by Vicaire: two figures supporting the crossed keys that in turn support the tiara, below the winged dragon, the whole without the ornamental border of the figure on the front title page.

PETTY, FLORENCE


First edition 1917, 4 reprints the same year, in 1918.

PFORDTE, FRANZ


PFUHL, ALEXIS CONSTANTIN

CARL


PHARAON, FLORIAN


Cover with a vignette of a returned hunter and receptive cook.

PHELAN, CHAS.


Eight full page illustrations.

PHELAN, THOMAS A.

The Book of Tea Secrets. Being a little treatise on "The Cup that Cheers." In which there are included some interesting information as to the many varieties of teas, their wonderful properties, how to select the right kind of tea to suit the individual palate and how to prepare the beverage in perfection for the table. By Thomas A. Phelan, ex-president National Tea Association of the United States. New York, The Ajax Publishing Company, 1910. (12.5 x 16), 32 pages. Paper.

Plates, illustrations in the text.

PHILP, ROBERT KEMP [Anon.]

The Family Save-all. A system of secondary cookery, containing nearly one thousand three hundred invaluable hints for economy in the use of every article of household consumption. By the editor of "Enquire within upon everything" . . . 12th thousand. London, Houlston and Wright, 1869. (13 x 19), 2 + iii-vi + 342 pages.
PHILIPS, JOHN


"The Splendid Shilling: in Imitation of Milton." This is said to be its first appearance since 1704 in Gildon's Miscellany. The plain is set forth in the opening lines:

Happy the Man, who void of Cares and Strife,
In Silken or in Leathern Purse retains
A Splendid Shilling: he nor hears with pain
New Oysters cry'd, nor sighs for cheerful Ale;
But with his Friends, when nightly Mists arise,
To Juniper's, or Magpie's, or Town-Hall repairs.

This is the 1st edition.

Cider, A Poem, by John Philips, with Notes Provincial and Explanatory, (including the present most approved Method of Making Cider in Herefordshire), and other Illustrations, by Charles Dunster, M.A. London. Printed by George Stafford, Crane Court, Fleet Street; and Sold by R. H. Evans, Pall Mall; T. Payne, Mew's Gate; J. Robson, Bond Street; J. Nicholls, Red Lion Passage, Fleet Street; Archer, Dublin; and Layng, Edinburgh. n.d.

In the lower half of the page is an engraving of an ancient cider mill in which the grinding stone is being turned by a horse, and beneath the inscription:

—blind Bayard worn with work and years
shall roll the unwieldy stone from morn
to eve.
The short title under which the book is usually listed:


The poem is profusely annotated, with the last seven pages additional notes.

Philips (1631-1706) was a nephew of John Milton.

The poem was finished in 1706 and published in 1708. It was issued in 1715 and 1720 with the other works of the author and is supposed to have consisted of the unsold copies bound together.

PHILLIPS, A. LYMAN


An interesting and unusual "cupboard," furnishing much more than an account of food and drink.

PHILLIPS, CAROLINE LOUISE and J. H. SHALLEMBERGER


PHILLIPS, FANNIE FRANK and REEVA HUSON LEVY


Advertising interspersed.

PHILLIPS, SARAH

The Ladies Handmaid: or, a Compleat System of Cookery; on the Principals of Elegance and Frugality. Wherein the useful Art of Cookery is rendered plain, easy and familiar: containing the best approved, yet least expensive Receipts in every Branch of Housewifry, viz. Roasting, Boiling, Made-dishes, Soups, Sauces, Jellies, Ragouts, Fricassee, Tarts, Cakes, Creams, Custards, Pastry, Pickling, Jarring, &c. And every other Branch of Cookery and good Housewifry, too tedious to
be enumerated in a Title Page. Together with Instructions for Carving and Bills of Fare for every Month in the Year. Embellished with variety of curious Copper-Plates, representing the genteeliest Method of Disposing or Placing the Dishes, Trusting Fowls, &c. Also the Best approved Method of Clear-Starching. By Mrs. Sarah Phillips, of Duke-Street. London: Printed for J. Coote, at the King's Arms, opposite Devereux-Court, in the Strand. M.DCCCLVIII. In 8 (12 x 20), 4 + Contents, 17 not num. + 5-472 pages. Calf.*

Engraved frontispiece, by Proud, portrait of the author, the oval frame ornamented with fish and game; above is a winged herald with trumpet. Four full page engraved plates between pages 446 and 447. The contents have been placed between pages 4 and 5.

The work is rare; it is listed by Kitchiner, but not in the other usual gastronomical sources.

The same. Frontispiece and title page lacking, otherwise complete.*

PIAZZANI, R.

PICHON, JEROME et GEORGES VICAIREF

An engraved frontispiece, and two other plates show the inscription on the tomb of Taillevent, and in addition are shown three seals. Printed on vellum paper. 350 numbered copies; this is No. 346.

A supplement forms a second volume:

Le Manuscrit de la Bibliothèque du Vatican. The supplement is pagd as a continuation of the first volume: 181-297 pages + 2 not num.

The supplement is the result of the finding of an additional manuscript in the library of the Vatican.

The same. (17.5 x 24), on fine, heavy paper.

PICKENPAUGH, LAURA D.

PICTORIUS, [G.]
Sermonum convivialium libri x, Histo- rica, poetica, ac medicae rei studiose valde utiles: Autore D. Georgio Pictorius Villingano medico. Et, Ebrietatis in exilium relegatae threnodia, (ejus demque); resurgens triumphans, autore eodem. Praetera de Pharmacandi comprobata ratione, medicinaria simplicium rectificatationes symptomatum purgationis hora supervenicientia emendatione libri ii per Theodorium Ulsenum. . . Quibus accedit quoque; Q. Sereni Samonici libellus de omnium morborum cura, carmine quo- que conscriptus, & eiusdem D. Pictorii commentarijs explanatus. Basilae, per Heinricum Petri, 1559. In 8 (10x15.5), 30 not num. + 218 pages + 32 not num. + 118 pages + 10 not num. Vellum.*

The section of interest to gastronomy is “Ebrietatis in exilium relegatae threnodia,” pages 193 to 218.
PICTORIO, JOH. BAPTISTA
Black letter chapter headings and initials. Remain of clasps. Title page in red and black. The work is said to be very rare.

PIÉCHAUD, MARTIAL

PIERCE, CHARLES
A presentation copy with the author's signature.

PIERCE, ELLA A.

PIERCE, PAUL
Breakfasts and Teas. Novel suggestions for social occasions. Compiled by Paul Pierce, Editor and Publisher of What to Eat, the National Food Magazine, Superintendent of Food Exhibits at the St. Louis World's Fair. Honorary Commissioner of Foods at the Jamestown Exposition. New York, Barre & Hopkins, [1907]. In 8 (11 x 15.5), 96 pages. Cloth.*


PIETTRE, MAURICE

PIGOT, LÉON
Numerous illustrations in the text, and one on cover.

PIKE, GRANVILLE ROSS and CLARA J.
Interleaved. Advertising interspersed.
PILINSKI, ADAM

*Printing limited to 80 numbered copies; this is No. 60.*

PILON, EDMOND

Frontispiece, a portrait of Olivier de Serres, at the top of which is O. de S. VII—1539-1619. Chapters have headbands, tailpieces and ornamental initial letters.

Limited printing. Copy No. 484.

PINK, OCTAVIUS

The thirteen Cries are reproduced in color from the original copperplates, with a portrait in black of Wheatley, an extra plate "Winter," and a variant in black by Vendramine after Wheatley, of "Hot spiced gingerbread." Each of the 13 plates is accompanied by the music for it and a page of description.

The c. ies illustrated are: Primroses; Milk below Mauds; Sweet China Oranges; Do you want any Matches?; New Mackerel; Knives, Scissors, and Razors to Grind; Fresh Gathered Peas; Young Hastings; Round and Sound Five pence a Pound Duke Cherries; Strawberries Scarlett Strawberries; Old Chairs to mend; A new Love Song only halfpenny a piece; Hot Spice Gingerbread Smoking hot; Turnips and Carrots Hot.

PIRKEY, M. UVA
The U V A Cook Book by M. Uva Pirkey. *Los Angeles, California, Gem Pub-

lishing Company,* [1926]. In 8 (13 x 19), 104 pages. Cloth.

PISANELLI, BALDASSAR
Trattato della Natvra de’ Cibi e del Bere, Del S. Baldassar Pisanelli, Medico Bolognese, Nel quale non solo tutte le Virtu, & i Vitij di quelli minutamente si palesano; ma anco i Rimedii per correggere i loro difetti copiosamente s’integnano: tanto nell’ apparecchiarli per l’uso, quanto nell’ ordinare il modo di ricur-gli. Distinto in vn vago, e bellissimo parti-mento, tutto ripeno della Dottrina de’piu celebrati Medici, e Filosofi: con molte belle Historie Naturali. *In Bergamo, Per Comine Ventura, e Compagni,* MDLXXXVII. In 4 (11 x 17), 4 lvs. not num. + 152 pages. Half leather.*

*Printer’s device on title page, many ornamental initials.*

On each page two foods are described, with sub-headings in italics in the margin, and the natural history of these on the opposite page.

Vicaire cites the following editions: 1st, 1584; 2d, 1586; two in 1587, the preceding, and one published in Torino, 1589, 1596, 1598, 1602, 1619, 1629. Other editions: 1601, 1612, 1649, 1659, and 1665.

Pisanelli practised medicine in Bologna in the 16th century and became celebrated through the erudition shown in this work. In it is described the natural history, the usages, the qualities of fruits, liqueurs, meats, game, fish, milk, cheese, etc., and under what conditions the foods and drinks should be used.

PIXLEY, ARISTENE

The introduction is a brief sketch of Vermont and its cookery. The book is dedicated to the "Leading Lady of Vermont, Grace Coolidge."

PLAT, HUGH
A Closet for Ladies and Gentlewomen, or The Art of Preserving, Conserving, and Candyng. With the manner how to make diuerse kinds of Sirups, and all kinde of Banquettting stuffs, Also diuerse Soveraign Medicines and Salves for sundry

Title and all pages enclosed in ornamental borders.

Bound with:


The pages are double-ruled at the top, other sides single-ruled, all done by hand. A poem of three and a half pages following the title is signed by H. Plat.

John Smith, Glasgow, lists an issue 1603, otherwise not recorded.


Numerous cuts.

The volume contains several recipes relative to wine, etc.

"The author stumbled upon the use of steam, and constructed a steam bellows, and also contrived a use for it to sprinkle about, by the force of steam, rose-water, and other scent."

PLATINE, [BARTOLOMEO]


Platine vivi celeberrimi, De honesta voluptate ac validudine libri decem qz emendasitisse impressi: cum noua tabula indice, Venetii per Ioanem Tacuini de Trino. MDCCCLXXII in 11 Januarii. In 4 (15 x 20.5) 4 lvs, title and table of contents not num. + 72 lvs. Half leather.

Not recorded by Vicaire.


The treatise is in ten books, each beginning
with an ornamental initial letter, the remaining paragraphs having a guide letter.

Vicaire cites the earliest editions, without date, as about 1474, the earliest dated, 1475; other editions 1480, 1498, 1499, the above not listed, then seven in Latin, the first French translation 1505, and nine later; Italian 1494, with two others; first German translation 1530; two later.

This is the first printed cookery book; it treats of the mode of living, the quality of the various foods—meat, fish, fruits, vegetables—how they nourish the body, their preparation, and the sauces suitable for meat and fish dishes.

Platine (originally named Sacchi) was a historian, and at the time of writing the cookery book, the librarian at the Vatican. His appointment to the post is commemorated in a fresco in which Sixtus IV, surrounded by his court, is represented as appointing Platine Vatican prefect.

One of the fine collections of this work is owned by Mr. Frank H. Douthit of Chicago. In includes the first edition in 1474, and those following in 1480, 1498, 1499, 1505, 1508, 1515, 1516, 1517, 1528, 1529, 1530, 1530, 1575 and 1578.

PLATT, FRANCES E.

What We Know about Cooking: compiled from tested recipes of the ladies of Bath, N. Y., by Mrs. James M. Platt... Batté, N. Y., Steuben Courier Print, 1875. (13 x 18), 48 pages. Cloth.

PLATT, WASHINGTON


PLOGSTED, PEARL DROSTE


PLUMEREY

L’Art de la Cuisine française au XIXe siècle, Traité des entrées chaudes, des rots en gras et en maigre, des entremets de légumes, entremets sucrés et autres, ou 6e,

7e et dernière partie de l’ouvrage de Carême; par Plumerey, Élève de la maison du prince de Talleyrand, ancien chef des cuisines de madame la princesse de Poniatowski, chef actuel des cuisines de Son Excellence le comte de Pahlen, ambassadeur de Russie à Paris. Paris, au dépôt, rue Thérèse, 11, Dentu, Tresse, etc., 1843-1844. 2 vols. In 8 (13.5 x 21.5); tome IV, xi + 475 pages + 2 for errata; tome V et dernier, xxxv + 539 pages + 1 for errata. Half morocco.*

Frontispiece vol. 2, M. Grimod de la Reynière. Plates in vol. 3 are of apparatus used by Appert.

Frontispiece vol. 4, are Le cordon bleu d’un bonne petite maison.

Frontispiece vol. 5, portrait of Appert.

These are part of the unfinished work of Carême “L’Art de la Cuisine française au XIXe siècle.”

[PLUMPTRE, ARABELLA]

Domestic Management: or, the healthful Cookery-Book. To which is prefixed, a treatise on diet, as the surest means to preserve health, long life, &c. with many valuable observations on the nutritious and beneficial, as well as the injurious effects of various food; also remarks on the wholesome and pernicious modes of cookery, intended as an antidote to modern errors therein. To which is added, the method of treating such trifling medical cases as properly come within the sphere of domestic management. By A Lady. London: Printed for B. Crosby and Co., Stationer’s-Court, Paternoster-Roe, and sold by every bookseller in the United Kingdom, 1810. In 12 (10.5 x 17.5), xxiv + 355 pages + 22 not num. for index. Boards.*

The author’s name is attributed to Watt by Oxford.

Autographs of Catharine Robertson, 1814, and A. W. Oxford.

POINDEXTER, CHARLOTTE

MASON

Jane Hamilton’s Recipes. Delicacies from the Old Dominion. Preserved and Compiled by her great-niece, Charlotte
GASTRONOMIC


Many blank pages and 16 at the end for additional recipes.

POIRET, PAUL


The recipes are by leading chefs and others.

POLIN, H. et H. LABIT


Illustrations in the text, tables.
A publication of the Encyclopédie Scientifique des Aide-Mémoire.
Treats of injurious alterations in foods and how to recognize them.

Bookplate of Gaston Chandon de Briailles.

POLLARD, MAJOR HUGH B. C.

POLYONIMUS SYNGRAPHEUS

Schola Apiciana. Ex optimus quibusdam authoribus diligentier constructa, qua continetur officia convivialioris, cultus et habitus boni convivij, qualitates & regulae opsoniorum, rationes secundi vel scrutandi in mensa, sermones convivales, questiones convivales incundissimae, & alia item plura. Polyonomo Syngrapho authore...
PONCELET P. POLYCARPE


Frontispiece lacking, 5 engraved plates. A supplement in the form of a dictionary and a vocabulary or explanation of the unusual terms.

Vicaire cites 1st edition 1755 in one volume, one in 1765 and one in 1774 with title as in the 1800 edition.


PONCHON, RAOUL


Frontispiece and numerous illustrations throughout in color.

Only 600 copies; this is No. 99 on uncut vellum paper.

A clever and amusing set of satirical skits in verse.

POND, HELEN W.


The verso of each page to 50 is advertising matter. This is the second edition.

The recipes are somewhat casual even for the period.

PONTANUS, IOAN BAPTISTA


Printer's engraved device on title page.

Very rare; not in Vicaire.

POOLE, HESTER M.


POPE, AMY ELIZABETH


POPE, AMY ELIZABETH and E. M. GERAGHTY

Essentials of Dietetics in health and in disease. A book for nurses and a practical guide for the household. By Amy Eliza-

Six plates, many menus and tables of food values.

First edition 1908, 2d 1917, 3d 1931.

POPE, MARY


POPP, CHAS. W.

*Popp’s Modern Confectionery.* No place [London], publisher, nor date [later than 1908, see page 115]. In 8 (15 x 24.5), 116 pages. Cloth.*

PORCHON, A.


The pages not numbered consist of the title, the epistle to Monseigneur Louis de Baillieux, signed A. Porchon, M.D., the preface, the approbation, and the privilege. The text is in two parts: Les Règles de la Santé and La Table de Santé.

Engraved headbands and ornamental initials.


Pasted in is the sign of a former owner, a celebrated Cornarian: Monseigneur le Comte de Mar-

cillae, ancien Capitaine de Caralene, Gentihomme de S. A. S. Monseigneur le Prince de Conti: A Nismes.

PORGES, O. und D. ADLERSBERG


PORPHYRIUS

*Porphyrii de Abstintia ab eis animalivm, libri quattor, Ioanne Bernardo Feliciano interprete. Cum Summi Pontificis, & Senatoris Venetis privilegio in annos X. Venetis apud Ioan. Gryphium. M.D.XL.VII.*

In 4 (14.5 x 20.5), 6 folios not num. + 100 folios numbered. Flexible vellum.*


Vieaure cites editions: 1548 in Greek, 1620 in Greek and Latin, 1747 in French, 1767 in Greek and Latin. Tregaskis listed a copy, Florence, March 22, 1548: Bernardo Giunta, as a first edition.

The above is the first edition and possibly the first book on vegetarianism.

Porphyrius (233-c. 304), celebrated philosopher, was born in Syria. His original name was Malchus or Meleck, meaning "King." Porphyrius signifies purple or wearer of purple.

PORTER, ARINA L. and EVA B. BALL


Advertising interspersed.

PORTER, GEORGE RICHARDSON

*The Nature and Properties of the Sugar Cane; with Practical Directions for
PORPHYRII
DE ABSTINENTIA
AB ESV ANIMALIVM,
LIBRI QVATVOR,
IOANNE BERNARDO FELICIANO
INTERPRETE.

Cum Summi Pontificis & Senatus
Veneti privilegio in annos X.

Frontispiece, three folding plates, three full page plates, and two illustrations in the text.

PORTER, MRS. M. E.


The New World's Fair cook book and housekeeper's companion: containing carefully prepared and practically tested recipes for all kinds of plain and fancy dishes ... together with things every housekeeper should know ... By Mrs. M. E. Porter ... Philadelphia, J. E. Potter & Company, [c. 1891]. (13 x 19.5) iv + 28 + 25-485 pages. Cloth.

Colored frontispiece and plates, illustrations. Title page in red and black.

This is an enlarged edition of "Mrs. Porter's New Southern Cookery Book."

PORTER, PHOEBE

Manuscript Book of Cookery and Medical Receipts. A.D. 1829. (12.5 x 19), 132 pages, 33 blank. Three-quarters morocco.*

Written in a neat flowing script with the receipts separated by six heavily ruled graduated lines in inverted pyramidal form.

POWELL, A. F.


Four folding plates and 385 figures in the text. Vickers cites an edition of 1872.

POWELL, THE GUIDE TO PREFERMENT, OR, POWELL'S COMPLETE BOOK OF COOKERY, CONTAINING THE NEWEST AND BEST RECEIPTS IN COOKERY, FOR ROASTING, BOILING, BROILING, FRYING, FRICASSEES, HASHING, STEWING, FORCE MEATS, POTTING, RAGOONS, COLLARING, SALTING, AND DRIED SOUPS, BROTH, AND GRAY, BAKING, PIES AND PASTIES, TARTS, PUDDINGS, CAKES, CHEESECAKES, CUSTARDS, JELLIES, CONSERVING, CANDYING, PRESERVING AND CONFECIONARY, PICKLING, MAKING WINES, &c. &c. &c. Likewise, The best method of Marketing, to know the Goodness and Badness of each particular Sort of Eatables that you want to buy of the Butchers, Poulterers, Fishmongers, Cheesemongers, Pork-Shops, Ham-Shops, Bacon-Warehouses, Egg-Warehouses, &c. and to prevent being cheated. With the forms of placing Dishes on a Table, either in the middling or genteelclest Taste. Very necessary for Ladies, Gentlemen, and their Servants. London: Printed by W. Bailey, No. 42, Bishopsgate-street within. MDCCLXXXVII. In 8 (11.5 x 18), 128 pages. Calf.*

Frontispiece an engraving depicting an English kitchen on the upper half, and a French kitchen on the lower.


Bound with the above:

The Fountain of Knowledge, or British Legacy. No date, same printer, 108 pages.
This contains a medley of domestic information, how to raise fighting cocks, brewing, butter and cheese making, and cookery receipts. From page 83 on is a treatise—“Every one their own Physician.”

POWELL, MRS. EDWIN JAMES
Plates.

POWELL, MAUDE

POWELL, MRS. MILTON

POWELL, OLA
Second edition 1918, 3d 1919.

POWER, EILEEN
Half title. Frontispiece and 15 other full page plates. A drawing on the title page represents the Menagier teaching his wife.
The Menagier was written by a wealthy Parisian bourgeois, about 1391, when he was over sixty, for his wife, who was only fifteen, to instruct her in behavior towards her husband and outsiders, how to manage her house, garden, servants, and how to cook, etc.
The translator shows through various sources a similarity of customs and cookery to the English of the period.

POWERS, KATE
Best Receipts. Containing thoroughly tested and reliable receipts for cooking, home remedies, and general information, contributed especially for this work. Edited and published by Mrs. Kate Powers, Sheldon, la. [c. 1900]. (15 x 22.5), 132 pages. Paper. Recipes signed.

[POYNTER, MISS E. S.]
“What” and “How” or What shall we have? and How shall we have it? By E. S. P. Second edition. Calcutta and Simla, Thacker, Spink & Co., 1921. In 8 (12 x 18.5), xii + 277 pages. Half cloth.*
The book is on Indian cookery and includes a number of ingenious and appetizing dishes. The author, according to the press announcement, was connected with Zemana Mission, Durbanga.

POZZI-ESCOT, M. E.

PRAGA, MRS. ALFRED
Cookery and Housekeeping, by Mrs. Alfred Praga, author of “Dinners of the

Half title: The Woman’s Library, Vol. V. (Six volumes in all.)

PRAROND, ERNEST


PRATO, KATHARINA


Kochbuch für Officiers-Menagen, von Katharina Prato ... Graz, A. Zimmermann, 1866. (11 x 17), 2 + 300 pages. Cloth.


PRATT, J. T.


PRATZ, CLAIRE DE


PRESCOTT, AUGUSTA S.


Blank leaves for memoranda. Recipes signed.

PRESCOTT, SAMUEL C.


PRESCOTT, SAMUEL C. and BENARD E. PROCTOR

Food Technology. By Samuel C. Prescott, Sc.D., Dean of Science, and Head, Department of Biology and Public Health,

PRESSAC, PIERRE DE

From the Collection Les documents bleus, No. 35 of 50 on special paper.
The author is municipal administration councillor of Paris and an informed gourmet. The present work is the result of travels throughout France in research work.

PRESTON, W.

Title page and text in English and Chinese.

PRETLOW, MARY DENSON


PRETORIUS, MARTIN W., et al.
Scientific Cooking. A careful compilation of tried and approved health recipes arranged according to their respective classes, in order to assist the housewife who is interested in the health of her family to balance and prepare her meals scientifically and easily. By Martin W. Pretorius. With the collaboration of Miss Lillian Bournman and Mrs. Agnes White Gillanders. 2d edition. Hollywood, Calif., The Food Chemistry Educational Institute, [1934]. (17 x 27), 3 + 4-112 pages.

Author’s portrait on title page.

PREVILLE L. DE

Contains bookplate of M. Georges Vicaire.

PRICE, ELIZABETH
PRICE, GEORGE UVEDALE

The plates trace the preparation of tea from picking to market.

PRICE, HESTER
[Mrs. John Dawson Follett]

Ninety-six leaves with alternate double plates.

PROUDFIT, FAIRFAX T.

One colored plate, diagrams, tables.
First edition 1918, 2d 1922, 3d 1924, 4th 1927, 5th 1930, the above a reprint.

PSELLUS, MICHAEL
CONSTANTINUS

The Vichtus Ratione is the famous treatise on aliment by Psellus, of Nicomedia, born at Constantinople A.D. 1020, and was living in 1105. He was said to be the most excellent scholar of his time. He wrote in prose and verse on varied subjects, and received from several emperors the title of “Prince of Philosophers.”

See Galen.

From the press of Simon de Colines.

PULTE, MRS. J. H.

PURCELL, ELEANOR

Frontispiece, illustrations.

PURDY, MABEL DULON

Frontispiece the Maid of Orleans statue by Anna Vaughan Hyatt. References at the end of chapters.

PURINTON, EDWARD EARLE

Frontispiece portrait of the author.

PUTEANUS, ERYCIUS
Erycl Puteani Comus sive Phagesiposia Cummeria somniwm; Secundo jam et accuratius editum. Lovanian, typis Gerardi
GASTRONOMIC BIBLIOGRAPHY

Rivii, [1611]. In 12 (9.5 x 15), 2 + 205 pages. Vellum.*
Cum Privilegio.
A curious work upon banquets.

Eryci Pteanei Comvs, sive Phagesiposia cimmeria. Somnivm. Legduni-Batavorum,
Ex Officina Josephi Navii, [1630]. In 12
(6.5 x 12.5), 144 pages. Flexible vellum.*
Wood engraving on title page with legend:
Mero's transplant lost in undis. The dedication is
to “Nobili Viro, Christophoro Van Etten, Dami-
no de Cavwehych.”
Vicarie cites editions: 1598, 1608, another
1608, the above 1634, and a French translation
1611. He states that Erycius Puteanus was really
Henry Dupuy, born at Gueldre in 1574 and died
at Louvain in 1646. He also states that the book
is excessively rare, due to the destruction of
many copies by the Anversois who were lovers
of good cheer, and to have been designated and
outraged by the author.

Bound with it:
Eryci Pteanei Thyrsi Philotessii, sive
Amor Laconissans. Stili & Sermonis Aevlei.
Same year, 1630, and same wood cut on
title page.

PUTNAM, ELIZABETH H. L.
Mrs. Putnam’s Receipt Book, and Young Housekeeper’s Assistant. Boston, Ticknor,
Reed, and Fields, 1849. (11.5 x 18), 5-11 + 131 pages. Cloth.

The same. New and enlarged edition,
1852, also 1857.*
PRIMITIVE OVENS

The oven shown at the left is from a drawing made of one uncovered at Pompeii. The one at the right is from a crude rock and mud oven as used by the Indians and Mayans. There is a marked similarity in the two. OVENS of the same type are still used in the Southwest and in Mexico.

Q

[QUENTIN, PIERRE]

L'Art d'employer les fruits, et de composer à peu de frais toutes sortes de confitures et de liqueurs. Pour faire suite à la Cuisinière de la campagne. A Paris, Chez Audot, 1818. In 12 (10.5 x 17.5), 155 pages. Paper.*

The work is anonymous, but the author's name appears in the 4th edition, 1874. Second edition 1825, with modified title; 3d 1829, 5th 1886. Each edition augmented.

QUENTIN, PIERRE


Numerous full page illustrations and others in the text.

QUIGLEY, DANIEL THOMAS


QUIN, CHARLES W.


QUINLAN, MARY ELLEN

The Universal Cook Book by Mary Ellen Quinlan, University of Chicago. With advice to the housewife, compiled from bulletins of the Department of Agriculture, prepared by United States government experts... Chicago, The Universal Press, Inc., [c. 1923]. In 8 (13.5 x 23.5), ix + 735 + 7 pages. Cloth.*


Colored frontispiece, plates, some colored, diagrams.

QUINN, C. L.

INDIAN FOODS

The Indians preserved meat by separating the larger muscular pieces, drying them in the air, or on rocks in the sun. The hard, dry meat was chopped into pieces, ground in a mortar and mixed with fat. This constitutes pemmican and was wrapped in skins until ready for use. Salmon was also dried for later use.

RABELAIS, FRANCIS


RABETTE, CHARLOTTE

[Charlotte]

✓


RABISHA, WILL

The Whole Body of Cookery Dissected, Taught, and fully manifested, Methodically, Artificially, and according to the best Tradition of the English, French, Italian, Dutch, &c. Or, A Sympathy of all varieties in Natural Compounds in that Mysterie. Wherein is contained certain
Bills of Fare for the Seasons of the year, for Feasts and Common Diets. Whereunto is annexed a Second Part of Rare Receipts of Cookery: With certain useful Traditions. With a Book of Preserving, Conserving and Candying, after the most Exquisite and Newest Manner: Delectable for Ladies and Gentlewomen. London, Printed for E. Calvert, at the sign of the black Spread Eagle, at the West end of St. Paul's, 1673. In 8 (10 x 16), 30 pages not num. + 13-19 + 280 pages + 3 lvs. not num. Leather rebound at the Marygold Bindery.*

Oxford cites editions: 1st, 1661 and 1673; 2nd, 1675, 1682.
In the front of the book is a poem in commendation of the author which begins:

Cooks burn your books, and vail your empty brains;
Put off your feigned Aprons, view the strains
Of this new piece, whose Author doth display
The bravest dish, and shew the nearest way
To inform the lowest Cook how he may dress,
And make the meanest meat the highest mess.

RAFFALD, ELIZABETH

The Experienced English Housekeeper, For the Use and ease of Ladies, Housekeepers, Cooks, & Wrote purely from Practice, and dedicated to the Hon. Elizabeth Warburton, Whom the Author lately served as Housekeeper: Consisting of near Eight Hundred Original Receipts, etc. The Second Edition, with an Appendix, containing 102 additional Receipts, etc. By Elizabeth Raffald. London: Printed for the Author, and sold by R. Baldwin, No. 47, in Pater-Noster Row, 1771. N.B. No book is genuine but what is signed by the Author. In 8 (12.5 x 20.5), 2 lvs. not num. + IV + 384 pages + 7 lvs. not num. Old leather.*


Mrs. Pennell cites 1st edition 1769, 4th 1775. Vicarite cites 3rd 1773. Oxford cites 5th 1776, 6th 1778, 7th 1780, 8th 1782, 9th 1784, 10th 1786, 11th 1794, 12th 1799, 13th 1806. Other editions mostly described as new: 1784, 1787, 1788, 1791, 1793, 1794, 1795, 1796, 1798, 1803, 1805, 1814, 1825. He states that most of the editions have the author's portrait as frontispiece.

RAIMBAULT, A. T.


Engraved frontispiece. The author's name is not on the title page, but the Prolegomenes is signed H. R.


The same frontispiece as in the preceding, and an engraved folding gastronomic map of France. The author's name appears on the title page, but alone.
First edition 1827, the 2nd edition November of the same year, with the names of the authors, H. Raisson and A. R. (August Romain).

RAISSON, HORACE


Engraved frontispiece. The author's name is not on the title page, but the Prolegomenes is signed H. R.


The same frontispiece as in the preceding, and an engraved folding gastronomic map of France. The author's name appears on the title page, but alone.

First edition 1827, the 2nd edition November of the same year, with the names of the authors, H. Raisson and A. R. (August Romain).

RAMBOSSON, J.

Histoire et Légendes des Plantes utiles et curieuses. Par J. Rambosson, ancien rédacteur en chef de la Science pour tous,

The book treats of tea, coffee, chocolate, pineapple, olive, potato, pepper, etc., with an account of experiments on the preparation of coffee by Brillat-Savarin, Balzac, and Rossini.

RAMM, JOHANNA

RAND, LIA [Mrs. Giulia Brandeis]
The Philosophy of Cooking comprising forty-one explanatory letters and three hundred and ten foreign recipes. French, German and Italian, adapted for the American home table. By Lia Rand. No place, published for the author, 1894. In 8 (13.5 x 19.5), title and preface 2 lvs. not num. + 196 + xv pages. Cloth.*

At the end are testimonials from people in Brooklyn.

RANDLE, HELEN
GERTRUDE, et al.

RANDOLPH, MARY

Three folding plates.

The same. Baltimore, John Plaskitt, 1836. In 12 (10.5 x 17.5), xii + 13-180 pages. Old leather.*


Lincoln cites 1st edition 1824, 2d 1825, 3d 1828, other editions 1831, 1836, 1838, 1850. There is also an edition 1832. From the third on, all are copyrighted 1828.

RANHOFER, CHARLES
The Epicurean. A complete treatise of analytical and practical studies on the culinary art, including table and wine service, how to prepare and cook dishes, an index for marketing, a great variety of bills of fare for breakfasts, luncheons, dinners, suppers, ambigous, buffets, etc., and a selection of interesting bills of fare of Delmonico's, from 1862 to 1894. Making a Franco-American culinary encyclopedia. By Charles Ranhofer, former chef of Delmonico's, honorary president of the "Societe Culinaire Philanthropique" of New York. Illustrated with 800 plates. New York, C. Ranhofer, 1894. In 4 (20 x 28), viii + 3 not num. ; 1183 pages. Cloth.*


RASKIN, XAVIER

A comprehensive work showing discrimination.

RAY, GEORGES

RAYMOND, EMMELINE
Le nouveau livre de cuisine, recettes pratiques, recueillies et classées, par Mme Emelmine Raymond, vérifiées avec la collaboration D'Henriette Poul. Instructions concernant les déjeuners et dîners, le couvert, le service de la table, le nettoyage de l'argenterie, de la verrière, etc. Paris, Firmin-Didot et Cie, 1886. In 8 (11 x 18), ix + 505 pages. Half morocco.*

RAYMOND, RENEE


RAYNOUARD, CHARLES
Comment sont préparées les conserves pour nos soldats. Par Charles Raynouard, ingénieur des arts et manufactures. Illust-
[184–]. In 12 (10 x 16), iv + 5–94 pages. Cloth.*


REAL, ANTONY


Cover and title page in red and black.

REAMY, MRS. L. B. L.

Tried Recipes. A valuable collection of tested recipes and useful suggestions, gathered from various sources and compiled by Mrs. L. B. L. Reamy. Richmond, Ind., The author, 1888. (12.5 x 19), 2 + 7-609 pages. Oilcloth.

RÉAUMUR, RENÉ-ANToine-Ferchault de


Réaumur was a great scholar, a physician and naturalist, inventor of the thermometer which bears his name, became a member of the French Academy at the age of 24.

REBOUL, J. B.


Frontispiece portrait of the author.

REBOUX, PAUL


The same, New York, A. A. Knopf, 1930.

RECTOR, GEORGE


Printer’s device in red on title page.

A most interesting and graphic chronicle of the famous restaurant with the idiosyncrasies of some of its celebrated and otherwise known clients and some of its recherche dishes. The work appeared first as a series of articles in the Saturday Evening Post.


Frontispiece a picture of “Rector’s.”

A la Rector, a miscellany of cooking recipes assembled with great diligence and faithfully described herein by George Rector whose renown as an epicure extends even to foreign lands, including the Magnificent Formula for his Celebrated Onion Soup. Illuminated with many tales, pictures, etc., and painstakingly edited by an authority of note. New York, The Great Atlantic & Pacific Tea Co., [1933]. In 8 (15.5 x 23), 111 pages. Boards.*

Amusing and clever illustrations and headings in red and black. The comments and stories make the book more than a cookery book.

A presentation copy from the author.

First edition 1932.

RECTOR, THOMAS M.

REDDING, CYRUS


Engraved frontispiece entitled "Relics of the Bore's Head"; engraved headpieces.


At the end is a list of the more important French vineyardists.

REDDINGTON, JOSEPHINE


Frontispiece a school kitchen, students preparing dinner over a turf fire.

This is the 8th edition, 1st and 2d 1905, 3d 1906, 4th 1908, 5th 1910, 6th 1913, 7th 1917.


Book II. Hot and Cold Fish Dishes. All tried recipes. 1907. Same format as above, 58 pages.

REED, VIRGINIA

The Way We Did at Cooking School. By Virginia Reed, editor of "Daily Cheer for All the Year." New York, John B. Alden, 1897. (12.5 x 19), xiii + 282 pages. Cloth.

Illustrated.

Copyright 1896.

REES, E. ROBERTA


REES, J. AUBREY


Eight full page illustrations. In an appendix is a list of the members of the Grocers Company who were Lord Mayor of London, and the year or years of their incumbency.

REES, JENNIE DAY


Illustrated. Marginal index.

REEVE, MRS. HENRY

Cookery and Housekeeping. A manual of domestic economy for large and small

REGINALDETUS, PETRUS
Speculum finalis retributionis. Lugduni, Ioannes Trechsel, 1492. In 4 (13.5 x 20.5), 66 leaves not num., 1 of which is blank. Vellum, rebound.*

First edition. First page has title only. Text in two columns of 53 lines; characters semi-Gothic; guide letters in space for initials. At the end is the date and the typographical mark of Ioannes Trechsel.

The book contains strange descriptions of the régime and repasts of the lost in Hell and of the elect in Paradise. The first 30 leaves describe the sufferings due to hunger, thirst, fetid odors, etc., written by Reginaldetus, who was a monk of the order of St. Francis. The remainder was written by the Canon Arnouc, who was inspired by the curious book to write of the joys of the elect of Paradise. He treats of the nourishment of bread, milk, and honey; the delightful odors of the dishes, the music at banquets, and the lavish exquisite things.

Duhem quotes the following citations: Hain-Coppinger, 13767; Proctor, 8598; British Museum, 38122; Castan (Inconnues de Besançon), 809; unknown to Vicaire, Simon, and Cailliot.

Maggs cites a 2d edition 1794, in Catalog 470, 1925.

RÉGIS DE LA COLOMBIÉRE, DE

Title in red and black. Only 296 copies, for subscribers only; this is No. 6, one of two copies on chamois paper.

There is much curious information on a multitude of Marseille gastronomic specialties. The author has simplified the ancient cries by translating into modern French.

REIBER, ÉMILE

Title in red, purple, and black, enclosed in wide ornamental border, two half titles, pages double-lined, bistre, profusely illustrated in red and brown, full page plates, illustrations in the text, headpieces and tailpieces, and initial letters.

Following the regular text are Revendications Alsaciennes that include ethnologic and artistic as well as most interesting and valuable information on the Alsatian dialects, commerce, literature, development of the arts, trades, and the persons concerned in them, illustrated and with printers’ marks.

Seventy-eight woodcuts and copper plates of the 16th and 17th centuries, mounted on yellow paper, have been added at the end and bound in with the book.

The printing limited to 700 numbered copies; this is No. 520.

REIBER, FERDINAND

Title page in red and black.

Treats of origin of beer, hops, manufacture of beer, brewers and breweries, societies, and beer in different countries.

REICHET, MELANIE

Frontispiece portrait of the author.

REID, FRANCES
Foods for Smart Entertaining. By Frances Reid. Menus and tested recipes for many delightful occasions. U.S.A.,
Illustrations in text. Titles of recipes in margins.

REID, HARTEALW

REID, THOMAS WILSON
Frontispiece cut of Wine office court; double page cut of Cheshire Cheese.

REILLY, ESTELLE M

REINSCH, A.
Illustrated.

REMENTERIA Y FICA,
D. MARIANO DE
Manual del Cocinero, Cocinera, repostero, pastelero, confitero y botillero, con el metodo para trinchar y servir toda clase de viandas, y la cortesania y urbanidad que se deben usar en la mesa. Traducido por D. Mariano de Rementeria y Fica. Quinta edition, aumentada con muchos articulos nuevos; el modo de conservar toda clase de sustancias alimenticias, los pescados frescos, y una noticia curiosa sobre toda clase de vinos nacionales y extrangeros, sus propiedades y modo de servirlos en las mesas. Madrid, Imprenta de Yenes, 1838. In 12 (8 x 13.5), 2 lvs. not num. + 556 pages. Mottled calf.*

REMY, JULES
Twelve colored plates.

RENAUDET, BENJAMIN
Les Secrets de la Bonne Table. 120 recettes inédites recueillies dans les provinces de France. Paris, Albin Michel, n.d. (11.5 x 18), 208 pages. Cloth.

RESTAURANT, RAYMOND
Hippocrate de l’usage du boire a la glace pour la Conservation de la Santé. Par le Sieur Raymond Restaurant de la Ville du S. Esprit, Docteur en médecine de la Faculté de Montpellier. A Lyon, Chez Claude Bougeat, sur le Quais des
Célestins, au Mercure François, M.DC.LXX. In 12 (8 x 14), 14 pages not num. + 88 pages. Paper.*

A curious historical treatise with marginal references in Latin.

REVEL, JEANNE ELIAS


The author's pseudonym, Janelia, at head of title.


Diagrams.

REY, J.


The author's name does not appear on the title page, but is signed to the Avant Propos. p. viii. The preface is in English, but the rest of the book in French.


Frontispiece and 6 other colored plates, numerous uncolored, and illustrations in the text.

The ethics of the table, recipes, French menu dictionary, and an alphabetical list of foods and condiments in five languages are given.

REYMANN, GEORGE


REYNES, J.


Four lithographic plates, with 27 figures representing the comestible species of France.

Very rare work.

REYNOLDS, CUYLER

The Banquet Book. A classified collection of quotations designed for general reference, and also as an aid in the preparation of the toast list, the after-dinner speech, and the occasional address; together with suggestions concerning the menu and certain details connected with the proper ordering of the banquet. By Cuyler Reynolds. Author of "Janet," etc. With an introduction by Elbert Hubbard. New York - London, G. P. Putnam's Sons, 1902. In 8 (12.5 x 19), x + 475 pages. Cloth.*

Frontispiece by Arthur Rackham.

REYNOLDS, MARY R.


Illustrated.

REYNOLDS, PHILIP KEEP

The Banana: Its History, Cultivation and Place among Staple Foods. By Philip

*Frontispiece family tree of the Muscaceae, and 43 full page plates.

A comprehensive treatise with an extensive bibliography.

REYNOLDS, ROBERT

The professed cook: adapted to the families of either noblemen, gentlemen, or citizens; containing upwards of seven hundred French and English practical receipts in cookery, and one hundred in confectionery; to which is added bottling of fruits and juices, home made wines, distilling, pickling and preserving; with an appendix, containing the duties of the steward, housekeeper, and man-cook, and other information necessary to be known by every mistress of a family and servant.

By Robert Reynolds, cook to his Grace, the Duke of Portland, and pupil of Mr. P. Simon, cook to Louis xvii, King of France. Third edition with considerable additions. London, E. Churton, 26 Holles Street, 1849. In 24 (12.5 x 19.6), xix-411 pages. Cloth.*

*Portrait frontispiece.

RHETT, BLANCHE S.


*Frontispiece and 7 other full page plates.

RHODES, SUSIE ROOT and GRACE PORTER HOPKINS

The Economy Administration Cook Book. Edited by Susie Root Rhodes, Past President of the League of American Pen Women, etc., and Grace Porter Hopkins, Vice President D. C. Federation of Women's Clubs, etc. Hammond, Ind., W. B. Conkey Company, [1913]. In 8 (15 x 21.5), 696 pages. Half cloth.*

*Frontispiece and numerous full page illustrations, numerous portraits of the women connected with administration members.

The work consists of a large collection of unclassified recipes.

RIANT, A.


*Frontispiece, 17 other full page wood engravings, and 12 in the text.

First edition 1875.

RICARD, ADOLPHE

Éloge de Jean Raisin et de sa bonne mère la vigne. Par Adolphe Ricard, d'après tous les poètes

"Qui depuis trois mille ans, et jusques à nos jours,
On chanté le bon vin, Comus et les Amours."


*An historical analysis of the subject with numerous quotations.

RICE, MRS. E. H.


RICE, LOUISE


*RICHARDIN, EDMOND

La Cuisine française du XIVe au XXe Siècle. L'Art du bien manger suivi de l'art de choisir vins et de les servir à table, d'un chapitre spécial, orné de figures explica-

Frontispieces, plates, illustrations in text. Title page in red and black.

The same. Editions d'Art et de Littérature, 1910. xvi + 926 pages.

The same. Editions d'Art et de Littérature, 1914.

Accompanied by loose printed pages giving the new matter contained in this edition.


Frontispiece, illustrations. Bibliography at the end.


Frontispiece, plates, illustrations in text.

RICHARDS, ELLEN H.


Second edition 1897.


Tables.
RICHARDS, LENORE and NOLA TREAT


RICHARDS, PAUL


Frontispiece portrait of the author and illustrations in the text.


RICHARDSON, A. E. and H. DONALDSON EBERLEIN


RICHARDSON, MARY and GEORGE PROPHETER


RICHARDSON, W.

The Practical Fishmonger and Fruitkeeper by W. Richardson, President Ashford Chamber of Commerce. London, Virtue
cellerfeldensis post habita academicarvm
disputationvm specimina die XVIII. Sept.
suum medicinæ honoribvs ornavdorvm
humanissime invitat et de Piscivm Sylvati
çiro quaedam præfatur de canvs ordinis
medii Georgis Gottlob Richter D. Con-
siliariæ avlícv et archistor regivs medi-
cinæ professor primivs et Georgiae
Avgvstæ H. T. Pro-Rector. Göttingæ
Litteris Hagerianis, 1752. In 4 (18.5 x
23.5), 24 pages. Paper.*
A scientific thesis with references.

RICHON, CHARLES et
ERNEST ROZE
Atlas des Champignons comestibles et
vénénux de la France et des pays circon-
voisins contenant 72 planches en couleur
où sont représentées les figures de 229
types des principales espèces de champi-
gons recherchées pour l'alimentation,
et des espèces similaires suspectes ou dan-
gereuses avec lesquelles elles sont con-
fondues. Dessinées d'après nature avec
leurs organes reproducteurs amplifiés par
Charles Richon, Docteur en médecine,
membre de la Société Botanique de France
de la Société Académique du Département
de la Marne, etc. Accompagné d'une
monographie de ces 229 espèces et d'une
histoire générale des champignons comes-
tibles et vénéneux par Ernest Roze, Lau-
réat de l'Institut, membre de la Société
Philmatique de Paris de la Société Bo-
tanique de France, etc. Texte illustré de
62 photogravures de dessins primitifs des
anciens auteurs et de figures organographi-
ques des auteurs récents d'après des re-
productions exécutées par Charles Rollet.
Paris, Octave Doin, 1888. 2 vols. In folio
(26.5 x 35), vol. 1, 2 lvs. not num. +
xcviii + 265 pages of plates; vol. 2, 2 lvs.
not num. + 72 plates in color. Leather.*
Vol. I. Texte. Première partie—Etude histor-
ique; deuxième partie—Description des espèces,
Table synoptique des planches, 72 planches en
couleur.

RICHET, LOUISE
Die ächte Hamburger Küche, oder
leicht fassliche Anweisung, wie im bür-
gerlichen Hausstande die Küche gut,
schmackhaft, abwechselnd und dabei doch
wohlfeil zu führen ist. Auf eigene, seit
fünfundzwanzig Jahren in der Küche
gemachte Erfahrungen begründet und
hrsg. von Louise Richter ... 2. bedeutend
verm. Aufl. Hamburg, B. S. Berendsiohn,
1854. (11.5 x 18), xxiv + 384 pages.
Cloth.

RICKETSON, SHADRACH
Means of Preserving Health, and Pre-
venting Diseases; Founded principally on
an attention to air and climate, drink,
food, sleep, exercise, clothing, passions of
the mind, and retentions and excretions.
With an appendix, etc. By Shadrach
Ricketson, physician in New York. New
York, Collins, Perkins, and Co., 1806. In
12 (10.5 x 17), x + 298 pages. Leather.*

RIDDELL, R.
Indian Domestic Economy and Receipt
Book, with Hindustanee Romanized
names; comprising numerous directions
for plain wholesome cookery, both Ori-
ental and English; with much miscellane-
ous matter, answering all general pur-
poses of reference connected with house-
hold affairs likely to be immediately re-
quired by families, messes, and private
individuals residing at the presidencies or

Seventh edition 1871. The work originally published at Madras.

RIESENBERG, EMILY


RIGAUX, E.


Plates, illustrations in text.

From the library of the Comte de Chambord (Henri V de France).

RIS-PAQUOT


Treats of crèmes, fromages, gâteaux, pâtes, biscuits, bonbons, glaces, tartes, etc., compotes, gelées, confitures, glace.

RISSET, ALBERT


Portrait of M. Urbain Dubois, p. 5, to whom is inscribed the inspiration for the book, and on the following leaf a poem encomiating the author by Comtesse Ouvaroff. Some illustrations, most of which are from L'Art Culinaire.

RITSON, JOSEPH


RITTER


Six folding plates.

ROBBINS, W. W., J. P. HARRINGTON and B. FREIRE-MARRECO


Eight full page plates, outline sketches in the text, folding map.

Descriptions of plants, parts used for food, and methods of preparation.

ROBERT


Pages ix-xvii comprise a dictionary with many
illustrations of culinary apparatus, there are diagrams for table service and a menu of a repast for 100 covers. Pages 407-414 is an addition with recipes and notes.

ROBERT-ROBERT [Robert Burnand]


Comments on foods, beverages, and restaurants.


ROBERTS, FLORENCE

ROBERTS, I.
First edition 1836.

ROBERTSON, GEORGIA
Efficiency in Home-making and first-aid to good cooking, by Georgia Robertson, author of Common Sense Recipes for Every-day Use, etc. Washington, D. C., Robertson, [1915]. (13.5 x 21), 157 + viii pages. Cloth.

ROBERTSON, HANNAH


ROBERTSON, SARA T. and SARAH S. CALDWELL
Advertising interspersed.

ROBIDA, A.
The title page is a mounted etching on Chinese paper with title at top and publisher's name in red. The verso has No. 1 and autograph. The next page is a repetition. The book consists of twenty leaves, each with an aphorism and amusing illustration.
Bookplate of Paul de Cauville.

ROBIN, LOUIS
ROBINS, ELIZABETH and OCTAVIA WILBERFORCE
Narrative style, recipes in appendix.

ROBINSON, ANNA BELLE

ROBINSON, EVA ROBERTA and HELEN GUNN HAMMEL
Lessons in Cooking through preparation of meals. By Eva Roberta Robinson, B.S., teacher of cookery, University of Chicago, etc., and Helen Gunn Hammel, graduate of the University of Chicago, dietitian, etc. A Correspondence course designed to teach the art of cooking in the home, etc. Chicago, American School of Home Economics, 1912. (13.5 x 19), xiii + 9-467 pages. Cloth.
Frontispiece, plates, illustrations, tables.

ROBINSON, H. MANSFIELD and CECIL H. CRIBB
The Law and Chemistry of Food and Drugs, by H. Mansfield Robinson, LL.D. (Lond.), Solicitor and Clerk to the Shoreditch Sanitary Authority, etc., and Cecil H. Cribb, B.Sc. (Lond.), F.I.C., Public Analyst to the Strand District, etc. London, F. J. Rehmam, 1895. In 8 (12.5 x 18.5), xx + 1 leaf not num. + 499 pages. Cloth.*

ROBINSON, JAMES
The Whole Art of Curing, Pickling, and Smoking Meat and Fish, both in The British and Foreign Modes; with many useful miscellaneous receipts, and full directions for the construction of an economical drying-chimney and apparatus, on an entirely original plan. By James Robinson, eighteen years a practical curer. London: Longman, Brown, Green, and Longmans, 1847. In 8 (10.5 x 17), xii + 153 pages. Cloth.*

ROBINSON, JANE E.
The book is dedicated to the "Ladies of the South, by the Author, a true Southerner, both by birth and principle."
Following the preface is a poem on the "fatal error" of a man selecting a wife for her looks and parlor accomplishments. Contains the usual collection of medical and household remedies as well as cookery receipts.

ROBINSON, SOLON

ROCHFORT, LOUISA

ROCKWELL, FREDERICK FRYE
Save It For Winter. Modern Methods of Canning, Dehydrating, Preserving and Storing Vegetables and Fruit for Winter Use. With comments on the best things to grow for saving and when and how to grow them. By Frederick Frye Rockwell, Author of "Around the Year in the Gar-
den,” etc. Illustrated. New York, Frederick A. Stokes Company, 1918. In 8 (12.5 x 18.5), xiii + i leaf not num. + 206 pages. Cloth.*

Frontispiece and 17 other full page illustrations and many others in the text.

ROQUES, X.


Numerous illustrations and diagrams.

RODRIGUES, DOMINGOS


Engraved headpieces and tailpieces.

An edition Lisbon, 1732.

The author was head cook to the King of Portugal.

ROGER


ROHN, JOSEPHINE TROUT


ROKILANSKY, MARIE VON


Plates, illustrations in text.

ROLET, ANTONIN


ROLFE, MRS. JOHN HENRY

[Anon.]

Receipt Book. Published and sold by the Improvement Society of the Second Reformed Church, New Brunswick, N. J. Containing contributions from many of the noted housekeepers of this church. Compiled by one of the housekeepers ... New Brunswick, N. J., The Improvement Society, 1890. (14.5 x 22.5), 60 pages. Cloth.

Blank leaves interspersed, recipes signed.
ROLFE, R. T. and F. W.

ROLLESTON, SAMUEL

ROLLET, RENÉ

ROLPH, GEORGE M.
Something about Sugar. Its history, growth, manufacture and distribution, by George M. Rolph. Sugar is nothing more nor less than concentrated sunshine. San Francisco, John J. Newbegin, 1917. In 8 (17 x 24.5), 99 + 344 pages. Cloth.* Frontispiece and 149 full page plates showing the various phases in the development, manufacture, and distribution of sugar and portraits of persons concerned in its discovery, and the historical steps in development. This is considered one of the best works on sugar.

ROMBAUER, IRMA S.

ROMERO, MATIAS

ROMOLI, DOMENICO
La Singolare Dottrina di M. Domenico Romoli soprannominato Panunto, Dell’ ufficio dello Scalco, dei condimenti di tutte le viande, le stagioni che si convengono a tutte gli animali, vcelli, & pesci, Banketti di ogni tempo, & mangiare da apparecchiarsi di di, in di, per tutto l’anno a Prencipi. Con la dichiarazione della qualità delle carni di tutti gli animali, & pesci, & di tutte le viande circa la sanità. Nel fine vn breu tractato del regimento della sanità. Opera sommamente vitale a tutti. Col Privilegio del Sommo Pontefice, & dell’ illustre. Senato Veneto per anni xx. [Venice, Michele Tramezzino, 1560]. In 8 (9.5 x 14.5), 16 lvs. not num. + 376 lvs. Vellum.* Title, approbation given to Michele Tramezzino, dated 23d day Tuesday in Rogation, 1650; dedication "A. M. Francesco ristico nobile Pado-vano, Michele Tramezzino", the table, and the text divided into twelve books. From the verso of folio 359 to recto of 376 is the "Trattato del regimento della sanità." Printer’s device on
LA SINGOLARE
DOTRINA DI M. DOMENICO
Romoli soprannominato Panunto,
Dell'ufficio dello Scalco, de' condimenti di tutte le vi-
uande, le stagioni che si convengono a tutti gli ani-
mali, velluti, & peschi, Banchetti di ogni tempo, &
mangiare da apparecchiarsi di di, in di, per tutto
l'anno a principio,
Con la dichiarazione della qualità delle carni di
 tutti gli animali, & peschi, & di tutte le
vivande circa la sanità.
Nel fine un breve trattato del reggimento della sanità.
Opera sommamente utile a tutti.

E IL MIO FOGLIO

Col Privilegio del Sommo Pontefice, & dell'Illustre
Senato Veneto per anni XX.
B. 30. 4
title page, and ornamental initials for the books with the exception of the fourth.
Original edition. Vicaire cites other editions of 1598 and 1620.
This is one of the most famous Italian 16th century cookery books.

RONALD, MARY
[Mrs. Augusta Foote Arnold]
The Century Cook Book with a new supplement of one hundred receipts of
especial excellence. By Mary Ronald. This book contains directions for cooking in its
various branches, from the simplest to high-class dishes and ornamental pieces;
a group of New England dishes furnished by Susan Coolidge; and a few receipts of
distinctively Southern dishes. It gives also the etiquette of dinner entertainments—
how to serve dinners—table decorations, and many items relative to household af-
In 8 (14 x 20), xiv + 635 pages. Cloth.*
Frontispiece and 26 other full page plates.
First edition 1895; 2d 1896; an edition 1909.
A most comprehensive cookery book showing
a wide knowledge of the subject.

Luncheons. A Cook's Picture Book. A
supplement to the Century Cook Book.
By Mary Ronald. Author of the Century
Cook Book. Illustrated with over two hun-
dred photographs. New York, The Cen-
tury Co., 1906. In 8 (14 x 20), viii +
223 pages. Cloth.*

RÖNIG, JOSEPH und
E. F. von RUMOHR
Geist der Kochkunst, von Joseph Rönig.
Überarbeitet und herausgegeben von E.
F. Rumohr. Stuttgart und Tübingen, in
der Cotta'schen Buchhandlung, 1822.
In 8 (13 x 20.5), vii + 202 pages. Half calf.

ROOKER, WILLIAM A. and
MILO R. DAUGHTERS
Fruit Pectin, its commercial manufac-
ture and uses by William A. Rooker. In-
cluding a chapter on patents on the manu-
facture and use of pectin by Milo R.
Daughters. New York, N. Y., Avi Pub-
lishing Co., Inc., 1928. (12.5 x 18.5),
x + 170 pages. Cloth.*
Plates, diagrams.

ROPER, DORA C. C. L.
Scientific Feeding. By Mrs. Dora C.
C. L. Roper, D.O. Oakland, Cal., R. S.
Kitchener, Printer, 1914. (13 x 17.5),
260 + 6 pages. Cloth.
Tables.
Second edition 1914.

Vegetarian Supplement to Scientific
Feeding. By Mrs. Dora C. C. L. Roper,
D.O. Oakland, Cal., Buckner Printing
Co., 1915. (14 x 19.5), 5 + 13-158 pages.
Paper.

ROQUEPLAN, NESTOR
Parisine. Neuvième édition. Paris,
J. Hetzel et Cie., Éditeurs, 18 rue Jacob,
n.d. In 12 (11 x 17.5), 330 pages. Half
morocco.*
The part on the cuisine, pages 259 to 326.

RORER, SARAH TYSON
Mrs. Rorer's Philadelphia Cook Book.
A manual of home economies. By Mrs.
S. T. Rorer... Philadelphia, Arnold and
Company, [1886]. (13 x 19), viii + 581
pages.
Frontispiece portrait.
The same. Philadelphia, G. H. Bu-
chaman and Company, 1886.

Canning and Preserving by Mrs. S. T.
Rorer. Author of "Mrs. Rorer's Cook
Book," "Home Candy Making," "Hot
Weather Dishes," etc. Philadelphia, Ar-
old and Company, 1887. In 8 (12.5 x
18.5), 69 pages + 5 blank + 4 not num.
Cloth.*

Home Candy Making by Mrs. S. T.
Rorer, author of "Mrs. Rorer's Cook
Book," "Canning and Preserving," "Hot
Weather Dishes," etc. Philadelphia, Ar-
old and Company, 1889. In 8 (12 x
18.5), 60 pages + 11 blank + 3 not num.
Cloth.*

Illustrated.

Illustrated. Advertising interspersed.

Revised and enlarged edition 1912.


Frontispiece portrait of the author.


Revised and enlarged edition 1912.

Illustrated.


Copyright 1907.

Ice Creams, Water Ices, Frozen Puddings together with Refreshments for all


Plates.

ROSE, GILES

A Perfect School of Instructions for the Officers of the Mouth: Shewing the Whole Art of A Master of the Household, A Master Carver, A Master Butler, A Master Confectioner, A Master Cook, A Master Pastryman. Being a Work of singular Use for Ladies and Gentlemen, and all Persons whatsoever that are desirous to be acquainted with the most excellent Arts of Carving, Cookery, Pastry, Preserving, and Laying a Cloth for Grand Entertainments. The like never before extant in any Language. Adorned with pictures curiously Ingraven, displaying the whole Arts. By Giles Rose, one of the Master Cooks in his Majesties Kitchen. London,

Printed for R. Bentley and M. Magnes, 111 Ruisel-street in Covent-Garden. 1682. In 8, 12 lvs. + 563 pages. Calf.

Woodcuts, many full page and in the text, reproductions from the original.

Despite the claim "The like never before extant in any Language," the book is a translation of "L'Escole Parfaite des Officiers de Bouches," first published in 1662. The translation is much scarcer than the original.

ROSE, MADEMOISELLE


Cent façons de préparer les fruits. Bar-le-Duc, Ernest Flammarion, [1931]. In 8 (11.5 x 15.5), 91 pages. Half cloth.*

ROSE, MARY SWARTZ

Feeding the Family by Mary Swartz Rose, Ph.D., Assistant Professor, Department of Nutrition, Teachers College, Columbia University. New York, The Macmillan Company, 1917. In 8 (12.5 x 18.5), xv + 449 pages. Cloth.*

Frontispiece and 19 other illustrations. Second edition 1924, 5th 1929. Dietaries are given for various ages and conditions.

Everyday Foods in War time by Mary Swartz Rose, Assistant Professor, Department of Nutrition, Teachers College, Columbia University. New York, The Macmillan Company, 1918. In 8 (12.5 x 17.5), viii + 117 pages. Cloth.*


The Foundations of Nutrition. By Mary Swartz Rose, Ph.D., Professor of

Frontispiece portrait of Lavoisier, numerous illustrations in the text. References at the end of each chapter.

Sixth printing, 1st and 2d 1927, 3d 1928, 4th and 5th 1929.

ROSE, ROBERT HUGH


ROSENBURG, OLGA


ROSSICKY, MARY


Frontispiece portrait of the author. English and Bohemian names of the recipes.

ROSS, GEORGE


Maps on end papers.

ROSS, JANET


First edition 1899; reprinted 1900, 1903, 1905; with additions 1908, 1911, 1914.

[Rosselli, Giovanni de]

Evpvario, il Quale tratta Del Modo di cuscinare Ogni Carne, Vescelli, e Pesci d'ogni sorte. Et di piu insegna far Sapori, Torti, Pastelli, al modo di tutte le Provincie del Mondo. E di nuovo Ristampato con aggiunta di molte altre cose bellissime. In Venezia, et in Bassano, Per Gio: Antonio Remondini, Con Lic. de' Sup., n.d. [c. 1750, according to Nourry]. In 16 (7 x 13), 132 pages. Leather. On the lower part of the title page is a coronet with flower in center and on each side of it a feather, enclosed in an ornamental border having a figure at the upper corners. Ornamental initials. The treatise consists of three books: the first on the manner of cooking all kinds of flesh and fish and other kinds of food; the second to prepare all sorts of foods, as to make blanc-mange from capon, etc.; third to cook fish, herbs, and other things during Lent. Vicaire states that the earliest edition known is 1516; other editions: 1517, 1518, 1521, 1536, 1579, and two incomplete editions differing in some respects from the preceding, one of which he believes to be about 1550. He does not cite the above. The title page has the stamp of the "Bibliothèque economique Lasterie" and also that of the "Societe d'Encouragement. Bibliotheque pour l'Industrie Nationale."

ROSSER, ELIZABETH

ROSSIGNON, JULIO

Manual del Cultivo del Café, Cacao, Vainilla y Tabaco en la America Espanola y de todas sus aplicaciones. Comprendiendo el estudio quimico de dichas sustancias y su influencia en la higiene. Por Julio Rossignon, excatedratico de ciencias naturales de las Universidades de Paris, Guatemala y San Salvador, individuo de la Sociedad de Horticultura de Paris, etc. Paris, Librería de Rosa y Bouret, 1869. In 12 (9.5 x 15.5), 315 pages. Cloth.*

An appendix contains a history of tea.

ROTHINGRAM, M. A.


ROTTENHÖFER, J.


Illustrations in the text.


Engraved title page, illustrations in text.

ROUFF, MARCEL


Colored illustrations. Limited edition, this is No. 232.
Dedicated to Brillat-Savarin, parmi les morts, A Curonosky, Gabion, Guy de Pourtalès parmi les viants.

ROUGET-BAUTIAN, G. F. L.

Dictionnaire d'Hygiène Alimentaire. Traité des Aliments, leurs qualités, leurs effets, le choix que l'on doit en faire selon l'âge, le sexe, le tempérament, la profession, les habitudes, les saisons, l'état de convalescence, par G. F. L. Rouget-Bautian. Auteur de divers Ouvrages Scientifiques. Toulouse, Bombard, 1862. In 8 (10.5 x 17.5), 152 pages. Half cloth.*

Original edition.

ROUKHOMOVSKY, SUZANNE


Headpieces and tailpieces engraved on wood.

ROUSSET, HENRI


Conserves alimentaires par H. Rouset, Ingénieur-Chimiste ancien Préparateur à
Illustrations in text.

ROUVIERE, F.
Second edition 1891.

ROUZIER, EDOUARD
Menus by Edouard Rouzier and “les Grands Chefs Provinciaux” presented at the Section d’Art Gastronomique Régionaliste du Salon D’Automne 1931. 43 Chefs de Cuisine, 43 Déjeuners, from November 2 to December 14.

ROVETTA, RENATO
Numerous folding and single plates, and illustrations in the text; also plates in color.
The book is for the professional industries.

ROWLAND, MABEL
In addition to the 256 recipes, are portraits of their donors.

RUDE, MAXIME
An interesting study on the cafes of Paris and their patrons.

RUDMANI, GISEPPI
Illustrated.
Editions: 1888, 1895 (German edition), 1896, 1902, 1907.

RUDY, ABRAHAM
Practical Handbook for Diabetic Patients. With 180 international recipes. (American, Jewish, French, German, Italian, Armenian, etc.) By Abraham Rudy, M.D. Formerly assistant to Dr. Frederick M. Allen, etc. Introduction by Dr. Frederick M. Allen. *Boston, M. Barrows & Company,* 1929. In 8 (14.5 x 21.5), xi + 180 pages. Cloth.
Illustrations full page and in the text, table, diagrams, and classification of foods.

RUNDELL, MRS. [Anon.]
Frontispiece and 9 full page plates. The frontispiece pictures a pantry with plates arranged on a dresser, game, meat, etc., piled on a table, fish on the floor. The title *Art of Cookery* is on the tablecloth.

The legend on the frontispiece is changed to "New System of Domestic Cookery."
Plates same as 1810 edition.

Another edition, 1840, same publisher.

Philadelphia, Benjamin C. Buzby, 1810.
In 12 (8.5 x 14), 263 pages. Three-quarters leather.*

In 8 (10.5 x 18), xxxi + 316 pages. Calf.*
Plates 1-5, 8 are between pages xxiii and xxxi; plates 6 and 7 between pages 94 and 95.
New edition 1860.

The Experienced American Housekeeper, or Domestic Cookery: Formed on Principles of Economy for the use of Private Families. With an engraving.
New York, Johnstone & Van Norden, 1823.
In 8 (9 x 14.5), 216 pages. Calf.*
This is an abridged edition of A New System as the recipes are the same in both, but plates omitted and a different frontispiece, together with an advertisement of an improved cooking stove.

American Domestic Cookery, Formed on principles of economy, for the use of private families. By an experienced housekeeper. Illustrated by nine engravings.
Baltimore, Fielding Lucas, Jun., 1819.
In 12 (8.5 x 14), 347 pages. Calf.*
Vignette on title page.
This is the same, with the exception of minor changes, as "A New System."
Lincoln cites the above, published by Evert Duyckinck, New York, 1823.
The author of "A New System" is given as Mrs. Helene Rundell by Hazlitt, who states that the 1st edition appeared in 1808, was popular and had many reprints.

RUSH, JANE
The Cook Book. By Jane Rush ...
Cloth.
Pages outlined in red.
Contains blank pages.

RUSSELL, BRIGID
Young Housewife's Cookery Book. By Brigid Russell. Diplomée of the Board of Education in Cookery and Laundry Work; for Principal of the Castlerosse School of Industry, Killarney; late Head Teacher of the Killarney School of Housewifery (Department of Agriculture and Technical Instruction for Ireland).
In 8 (12 x 17.5), 197 + v pages. Cloth.*

RUSSELL, JOHN
The Boke of Nurture folowing Englishe gise, by me John Russell, sum tyme seruande with Duke Umfre for of Gloucestur, a prynce fulle royalle, with whom vschere in chambr was Y, and Marshalle also in halle. Edited from the Harleian MS. 4011 in the British Museum by Frederick J. Furnivall.
London, John Childs and Son, printers, n.d.
In 8 (14 x 22), 2 pages not num. + 117-239 pages.
Half leather.*
Bound with it are: Wylamy Bulleyen on Boxing & Neckeweede from the Booke of Compoundes, fol. lxvii; Andrew Borde on Sleep, Rising, and Dress. (From his Regiment, f. 1557); William Vaughan's Fifteen Directions to preserve Health; The Dyer for every Day; On Rising, Diet, and Going to Bed; The Boke of Kesyngge, Engraving by Wynkyn de Worde, 1508; The Booke of Demeano; The Boke of Curtayse; etc.
The pagination indicates that this book was preceded by another part, though the title page has no information to that effect.
Bookplate of Robert Buchanan Stewart.

RUTHVEN, LORD PATRICK
The Ladies Cabinet Enlarged and Opened: Containing Many Rare Secrets,
RYFF, Gaultherum


Title page in red and black; following is Vorrede zum Leser, 5 lvs., Register der Pfleg, starting on verso of 5th leaf and extending for one more leaf. Four figures in the text.

Though the above is dated 1555, it differs from that described by Vicaire in not having a figure on the title page, having 6 instead of 5 lvs. not num., no figures on first leaf of text, and 243 instead of 152 num. lvs. of text. He reports two other editions, 1564 and 1608. There is an edition Franckfort, no date.


Illustrations.

Colophon: Ende der Teutschen Apothecken Zu Franckfurt am Meyn/ Bei Chr. Egen. Erb. MDL.VI.
PRIMITIVE AMERICAN GRINDING INSTRUMENTS

A pair of rocks, one about a foot and a half square and slightly hollowed on the upper side, the other a heavy pear-shaped rubber. The combination makes a crude shallow mortar and pestle. Both rocks may have been obtained from streams.

Hand-fashioned rock mortars and pestles of varying size.

A flat rock on an incline, usually with short legs, and a cylindrical roller. Developed by the Mayans.
SAINT-AMANT

Ornament on title page, ornamental headbands and tailpieces.

On title page is ancient signature: "Ex Bibliotheca vicentii francisci Jounene Massiliensis."
The work is by the poet Saint-Amant (1594-1661), containing many gastronomic poems, among which are: Les Cabarets, Le Cidre, Le Vigne, Le Melon, Le Fromage, Chansons à boire, etc.

Vicaire cites the first edition, 1629; a second, the same, in 1643; a second part in 1642, and again in 1643; a third part in 1649; and the three parts in the above, 1661.

Saint Amant was a famous gastronome, member of the Société bachique, and was surmounted "Le Gros." The work is said to be very rare.


Engraved headbands and ornamental initials; music for one of the poems.

This is the only modern reprint of the complete works of Saint-Amant and has much additional matter.

SAINT-ANGE, M^ME E.

A comprehensive work with explanatory diagrams.


ST. CLAIR, LADY HARRIET
ELIZABETH


First edition 1866, 6th edition, also a German edition, the translation made by Count Münster.

SAINT-JUAN, MARIE DE

Eleven plates, numerous illustrations in the text.

Bookplate of Gaston Chandon de Briailles.

ST. MARY EDITH, SISTER
The Secrets of Good Cooking. Containing the substance of the courses, given at the Montreal Cooking School, (Congregation of Notre Dame), and a choice of more than 1500 recipes, all tested in the laboratory-kitchen of the school. By Sister St. Mary Edith, Principal of the Montreal Cooking School. Montreal, The Canadian Printing and Lithographing Company, Limited, [1928]. In 8 (17.5 x 24.5), xvi + 309 pages. Oilcloth.*

Four colored plates and 13 in monotone.

The book contains a glossary of culinary terms, a complete course in modern cooking, with numerous recipes, a chapter on table etiquette, one on table service, and an elaborate index. It is written in the questionnaire style.
SAINTSBURY, GEORGE


Edition de luxe signed by the author. Only 500 copies printed.


The work treats of wines, spirits, liqueurs, beer and cider, bottles and glasses, cellar arrangements, and at the end a few menus with suitable wines.

SAINT-SURIN, MME. ROSA DE


Viecaire cites nine editions of Les Contenances de Table, without date, but published the last of the 16th or early 17th century, and three reprints in the 19th century. He does not mention the above. The Contenances comprise admonitions to children on their behavior at table.

SALA


Typographical marks on the two title pages, full page engraving on verso of 4th leaf, ornamental initials, subjects in margins. Each part has separate pagination.

The first part treats of different foods and seasonings with their qualities; the second their selection according to the temperament.

SALA, GEORGE AUGUSTUS


SALCEDA, MARIA IBARROLA DE


Advertising inserted.

[SALLENGRE]


Viecaire cites 1st edition 1714; 1715 (3); 1720; 1734.

The title is somewhat of a misnomer, as the text gives the history of drinking in various countries with copious references rather than a eulogy of drinking.

Autograph of Raoul Postel magistrat.


SALLES, PROSPER et PROSPER MONTAGNÉ


Seven full page and numerous illustrations in the text.

Bookplate and autograph of Ph. Heuline.
SALMON, WILLIAM

The Family-Dictionary; or, Household Companion: Wherein are Alphabetically laid down Exact Rules and Choice Physical Receipts for The Preservation of Health, Prevention of Sickness, and Curing the severall Diseases, Distempers, and Grievances, incident to Men, Women, and Children. Also, Directions for Making Oils, Ointments, Salves, Cordial-Waters, Powders, Pills, Bulac's, Lozenges, Chymical Preparations, Physical-Wines, Ales, and other Liquors, &c. and Descriptions of the Virtues of Herbs, Fruits, Flowers, Seeds, Roots, Barks, Minerals, and Parts of Living Creatures, used in Medicinal Potions, &c. Likewise, Directions for Cookery, in Dressing Flesh, Fish, Fowl, Seasoning, Garnishing, Sauces, and Serving-up in the Best and most acceptable Manner. The Whole Art of Pastry, Conserving, Preserving, Confectioning, &c. Also, The Way of Making all sorts of Perfumes, Beautifying-Waters, Pomatums, Washes, Sweet-Balls, Sweet-Bags, and Essences; Taking Spots, and Stains out of Garments, Linnen, &c. and Preserving them from Moths, &c. Washing Point, Sarmets, and Restoring Faded Linnen; and Scouring, or Brightening Tarnished Gold, or Silver Lace, Plate, &c. Together, With the Art of Making all sorts of English Wines, as Currants, Cherries, Gooseberries, and Cyder, Mead, Metheglın, &c. And the Art of Fining, and Recovering Foul or Faded Wines. The Mystery of Pickling, and keeping all Sorts of Pickles throughout the Year. To which is Added, as an Appendix, The Explanation of Physical Terms, Bills of Fare in all Seasons of the Year. With the Art of Carving. And many other Useful Matters. By J. H. London, Printed for H. Rhodes, at the Star, the Corner of Bride-lane, in Fleet-street, 1695. In 8 (11.5 x 19), title + 3 lvs. not num. + 380 pages + 31 not num. + 5 of advertising. Old leather.


Salmon traveled in various countries as a mountebank, and later practised medicine in London. He also wrote treatises on medicine of the same general order as his cookery book.

SAMPSON, EMMA SPEED


SANDERSON, J. M.

The Complete Cook. Plain and practical directions for cooking and housekeeping; with upward of seven hundred receipts: consisting of directions for the choice of meat and poultry; preparations for cooking, making of broths and soups; boiling, roasting, baking, and frying of meats, fish, &c. Seasonings, colourings, cooking vegetables; preparing salads, clarifying; making of pastry, puddings, gruels, gravies, garnishes, &c. and with general directions for making wines. With additions and alterations, by J. M. Sanderson, of the Franklin House. Philadelphia: Lea and Blanchard, 1840. In 8 (10.5 x 18.5), 196 pages. Old calf.*

A few illustrations in the text showing the trussing of game.

SANSUM, W. D.

The Normal Diet. A Simple Statement of the Fundamental Principles of Diet for the Mutual Use of Physicians and Patients. By W. D. Sansum, M.S., M.D., F.A.C.P. Director of the Potter Meta-
bolic Clinic, Department of Metabolism, Santa Barbara Cottage Hospital, Santa Barbara, California. Third revised edition. *St. Louis, The C. V. Mosby Company,* 1930. In 8 (13.5 x 19.5), 134 pages. Cloth.*

First edition, 1925; 2d, 1927; the above the 3d and 6th thousand.

References at end of chapters.

**Sargeant, Kate**

One hundred Mushroom receipts by Kate Sargeant. *Cleveland, Charles Orr,* 1899. In 8 (13.5 x 18), 52 pages plus 4 not num. for index. Paper.*

The title page has some repetition of the decoration on the cover.

The list of mushrooms given has the technical as well as the common names.

**Sarrah, José**


Illustrations in the text.

**Sauer, Elfrieda von Rohr**


Third edition enlarged and revised 1929.

**Savage, William G.**

Food Poisoning and Food Infections by William G. Savage, B.Sc., M.D. (Lond.), D.P.H. County Medical Officer of Health, Somerset, etc. *Cambridge, University Press,* 1920. In 8 (13.5 x 21.5), viii + 1 leaf not num. + 247 pages. Cloth.*


Bibliography at end.


**Savarin, Jeanne**


Illustrations in the text.

**Savigny, G. B. de**


Vignette on title page; other illustrations in text.


**Saxl, N. Thomas**


Two colored plates and numerous engravings.

Contains tables, recipes, food classifications, mineral and vitamin sources.

**Scacchi, Francisci**

Francisci Scacchi Fabrianensis de Salvbri potv dissertatio. *Romae, Apud Alexandru Zanneium,* M.D.CXXII. In 4 (14 x
OPERA DI M.
BARTOLOMEO
SCAPPI,
CVOCO SECRETO
DI PAPA PIO QUINTO.

Diuisa in sei Libri.
Nel primo si contiene il reggonoimento che fu l'Autore con Giovanni suo discepolo.
Nel secondo si tratta di diverse viuande di carne, di quadrupedi, come di volatili.
Nel terzo si parla della fatica, e stagione de' peschi.
Nel quarto si mostrano le liete del presentar le viuande in taula, così di grasso come di magro.
Nel quinto si contiene l'ordine di far diverse sorti de passes, & altri lavori.
Nel sexto, & ultimo libro si ragiona de' convalescenti, & molte altre sorti di viuande, per gli infermi.

RISTAMPATA CON DUE AGGIUNTE,
Cioè; il Trinciante, & il Maestro di Calsa.
CON LE FIGURE CHE FAN BISOGNO NELLA CUCINA,
& alli Reuerendissimi nel Conclave.

IN VENETIA, Presso Alessandro Vecchi. M DC V.
SCAPPIS, BARTOLOMEO

Opera di M. Bartolomeo Scappis, covo secrete di Papa Pio Quinto, divisa in sei libri. Nel primo si contiene il ragionamento che fa l'Autor con Gio. suo discepolo. Nel secondo si tratta di diuerse viuande di carne, si di quadrupedi, come di volatili. Nel terzo si parla della statura, e stagione de' pesci. Nel quarto si mostrano le listes del presentar le viuande in taula, cosi di grasso come di magro. Nel quint o si contiene l'ordine di far diuerse sorti di paste, & altri lavori. Nel sesto, & ultimo libro si ragiona de' conualescenti, & molte altre sorti di viuande per gli infirmi. Con il discorso funerale che fu fatto nelle effeque di Papa Paulo III. Con le figure che fanno bisogno nella cucina, & alli Reuerendissimi nel Conclase. In Mercatu, Presso Alessandro Vecchi, MDCC. In 4 (14.5 x 20.5), 6 lvs. not num. + 369 lvs. + 7 lvs. not num. Vellum.*

On the lower part of title page two rooms are represented, the left one picturing a dining room with two men seated at a table and served by a cook who is carving a fowl; the right one shows a hooded chimney before which are various fowls and meat fastened on spits rotated by an ingenious machine over the fire below. A full page portrait of the author engraved on copper faces folio 1; between folios 122 and 123 are 27 plates on wood, depicting culinary utensils and scenes. Engraved initial letters.

Vicaire cites: 1st edition 1570, others c.a. 1576, 1596, 1598, 1605, 1610, 1622, 1643.

Bound with the above is Il Trincianita by Vin- cenzo Cervio. See Cervio.
Opera di M. Bartolomeo Scappi, cvoco segreto di Papa Pio Qvinto diuisa in sei libri. ... (7 lines). Con il discorso funerale, che fu fatto nelle esequie di Papa Pavlo III. Con le figure che fanno bisogno nella cucina, & alli Reuerendissimi nel concluane. In Venetia, Apresso Alessandro Vecchi, MDXXVI. (14.5 x 20.5), 343 lvs. Vellum.*

Portrait, 15 plates (1 folding), some plates have the illustrations on both sides.
Italic type, some Roman.

SCHADT, MABEL E.


SCHAEFFER, JENNIE [Anon.]


SCHAGER, INGEBORG HILDA

SOFIA


Diagrams.

SCHARLING, E. A.


SCHATZMANN, R.


Folding plate.

SCHEFER, G. and H. FRANÇOIS

Recettes de Cuisine Pratique par Mme G. Schéfer, Inspectrice de l’Enseigne-

Illustrations in the text.

The same. Deuxième édition, revue et corrigée, no date.

SCHEIBENBOGEN, ANTOINE

Cuisine et Pâtisserie Austro-Hongroises. Par Antoine Scheibenbogen. Membre de l’Académie de Cuisine, Lauréat des Cuisiniers Français, Membre du Jury (Exposi-
tions Culinaires 1893). Avec un aperçu de La Boulangerie Viennoise et Française. 1ère Edition-1ère Mille. Paris, Chez Pau-

Numerous illustrations in the text.
The work is said to be very rare.

SCHELHAMMER, MARIA SOPHIA

Das Brandenburgische Koch-Buch, oder: Die wohlunterwiesene Köchinn. Das ist: Unterricht/ wie man allerlei wohl-
schmeckende Speisen aufs füglichste zubereiten/ schmackhafter Suppen/ Po-
tagen/ Pasteten/ Torten und allerhand

Frontispiece, 17 plates, some folding. Title in red and black.

Published anonymously.

Bound with it:

Der Wohl-unterwiesenen Köchin zufällige Confect-Tafel, bestehend in Zubereitung allerhand mit Zucker eingemachten Früchten/ Säften/ Wein/ Aquaviten/ Brandweinen/ Bieren/ Essig/ und dergleichen etc. Ans Tages-Licht gestellt von Maria Sophia Schellhammerin/ gebohrnen Conringin/ mit schönen Kupferstichen geziert/ vermehret und verbessert/ und von den groben Druck-Fehlern gesäubert. Berlin und Potsdam/ Bey Johann Andreas Ridigern/ Anno 1732, 3 lvs. not num. + 244 pages + 10 not num.

Frontispiece, title in red and black.

SCHLICKEYSEN, GUSTAV


This is a treatise on vegetarianism.

SCHLIEBEN, MARIA, GRAFIN VON [Anon.]

Die Kunst der Schnellküche ... von Fritz von der Spree. Berlin, Berolina-Verlag, [1927]. (10 x 15.5).

SCHLOESSER, FRANK


An interesting and out of the ordinary treatment of the subject.


Frontispiece and five plates, headbands and tailpieces.

SCHLOSSER, P. JAC.


SCHNEIDER, ALBERT

Bacteriological Methods in Food and Drugs Laboratories with an Introduction to Micro-analytical Methods. By Albert Schneider, M.D., Ph.D. (Columbia University), Professor of Pharmacognosy and Bacteriology in the College of Pharmacy of the University of California, San Francisco. Philadelphia, P. Blakiston’s Son & Co., [1915]. In 8 (13.5 x 19), viii + 288 pages. Cloth.*

SCHNEIDER, CONRAD


Illustrations in the text, tables.

SCHNEIDER - SCHLÖTH

Illustrations in the text.

SCHONBERG, MATHILDE

SCHOOCKIUS, MARTIN

Title page in red and black with illustrations on lower half, and 4 ornamental initial letters.

SCHOONMAKER, FRANK and TOM MARVEL

Illustrations and maps.

SCHRAMM, HANNAH [Anon.]

SCHREIBER, FRITZI

SCHREYER, WALDEMAR

MARTINI SCHOOCKII TRACTATUS DE BUTYRO.
Accessit ejusdem Diatriba de AVERSIONE CASEI,
Hac altera Editione aucta & vindicata.

GRONINGAE, Typis JOHANNIS COLLINI, 1664.
GASTRONOMIC BIBLIOGRAPHY

Steiger's German-American Cookbook. 
Illustrated. 
German text.

SCHUCK, EDITH G. and HERMAN N. BUNDESEN 
Colored plates, portraits, illustrations.

SCHULTZ, PAULINE (Anon.) 

SCHULZE, ELSIE M. H. 
Plates, illustrations in the text.

SCHULZE-SMIDT, BERNHARDINE 

SCHUSTER, CHRISTINE 
Two colored plates, illustrations in the text.

SCHWAAB, ERNEST F. 
An edition 1891.

SCHWARTZKOPF, LEOPOLDINE, et al. 
The Modern Cook Book. Tested recipes from many lands, selected and adapted for the American household, by Mrs. L. Schwartzkopf ... assisted by Mrs. Lena Taussig and Mrs. Tillie Davidson. New York, A. & C. Boni, 1925. (13 x 18.5), vi + 276 pages. Cloth.
Tables.
SCOTSON - CLARK, G. F.
First edition 1924; second impression 1924.

SCOTT, ANNA M.

SCOTT, NATALIE V.

[SCOTUS, MICHAEL]
Mess Philosphicae Que tractat de his/ quibus utimur in mensa; de naturis re/ rum videlicet cibi & potus; de questioni/ bus mensalibus varius ac locudis qui/ bus in mensa rec reamur; deque conditionibus
eorum quibus in mensa conver/ samur philosophice hylariterque predit.
(Final paragraph) Impressus Uneretis a Simone ex huere 1514. In 4 (15 x 21), 36 pages. Heavy paper.*

SCRIPPS, J. ANNIE
Our Daily Bread, as prepared for us at Dr. Fairchild's Hygiene Home, Quincy, Illinois. Compiled and arranged by J. Annie Scripps. Detroit, Mich., W. A. Scripps, Printer, 1879. (12.5 x 18), 63 pages. Paper.

SEAMSTER, ALBERT SILAS
Portrait.

SEARLE, TOWNLEY

SEASON, EVA A. [Anon.]
Illustrated.

SEBIZIO, MELCHIORE
GASTRONOMIC BIBLIOGRAPHY

The cover has arms in gold on the sides. The first title page has the printer’s mark; the second is engraved with fruit and vegetables at the top and animals and cuts of meat at the bottom; at each side are two figures, Hippocrates and Dioscorides on the left, and Galen and Theophrastus on the right.

The work is dedicated to: Serenissimo celsissimo-que Principi ac Domino, Domino Eberhardo, DucI Württembergensi et teccensi, Comiti Montisbelgardensi, Dynastae Heidenheimico &c.

The subjects are printed in the margins.

SECOND, HENRI


Presentation in the form of a 10-line sonnet, signed by the author and dated 30 Mars 1911. Bookplate of Robert Viel.

SÉE, GERMAIN

Du Régime Alimentaire, traitement hygiénique des malades par Germain Sée. Avec 8 figures dans le texte.


SEELEY, MRS. L.


Frontispiece and numerous full page plates. This is 2d edition, published 3 months after the first.

The same, 1914. Fifth edition.*


SEGUIN, JEAN


Numerous woodcuts in the text.

SEIGNOBOS, MADAME


SEILHAC, LÉON DE


SELIVANOVA, NINA NIKOLOAEVNA


The chapters are: 1. From the 17th century to our days. 2. Meals here, there and everywhere. 3. Holidays and other ceremonies. 4. Kitchens, storerooms and markets. 5. Some more recipes. These followed by an index of recipes.

An interesting book on the kinds of food and their preparation in Russia.
SELESKOWITZ, LOUISE
Colored frontispiece, half-title in border, colored plates, illustrations in text.

SEMPEL, DUGALD

SERGER, H. und BRUNO HEMPEL

At the end are added a 12-page calendar and ruled pages.


Jahresbericht, 1918. Erstattet von Dr. H. Serger, etc., und Peter Biegler, 1. Assistant. 47 pages. Paper.*


SETHUS, SYMEON

There is a Greek title, followed by the Latin as above. The Greek text begins page 2 (verso of title) and ends page 86; the Latin text pages 87-199. The printer's device on title page, and each text begins with an ornamental initial. The vellum used for the binding is from a sheet of music, having musical notes, words, and an illuminated letter.
The work is on dietetics, the properties of both liquid and solid foods in alphabetic order from their Greek names.
Vicaire cites additional editions to the above: 1561, 2 in 1668, one of them having the Greek and Latin in two columns.

SENN, CHARLES HERMAN
Practical Gastronomy and Culinary Dictionary being a valuable guide to cooks and others interested in the art of cookery. Containing sketches and quotations of culinary literature, a complete menu com-
piler and register of most known dishes in English and French, with practical observations on the same. By Charles Herman Senn, Distinguished with the grand decoration of "Le Cordon Rouge," etc. London, Spottiswoode and Co., 1892. In 8 (12 x 18.5), 574 pages. Cloth.*

Frontispiece consists of a design illustrating the art of cookery and dining. Full page portraits of Brillat-Savarin, Dr. Kitchiner, Antonin Carême, Louis Eustache Ude, Alexis Soyer, Charles E. Francais, Alfred Suzanne, Eugene Pouard, Antoine A. Parmentier, with brief sketches of their careers.

An edition of 1894.


Though the 6th edition of "Practical Gastronomy," it is practically a different book due to revision and additions. The name of the author is sufficient guarantee that it is valuable to those interested in food preparation and menu making. There is a list of 17 of Senn's works in the advertisement at the end.


Eight plates.


Illustrations in text.


SERAND

SERLE, JANE
Mrs. Jane Serle’s Receipt Book, 1743. In 8 (16 x 20), 95 pages. Vellum.*

Manuscript book, thumb indexed, main part in one hand, the rest in various hands. Contains culinary, medical, and household recipes.

SERRES, OLIVIER de

Engraved headpieces for divisions, ornamental initials.

The privilege was given at Paris, Jan. 8, 1599; the first printing, as stated in the colophon, was the last day of July, 1600.
The following editions are listed: 1600, 1603, 1605, 1608, 2 in 1611, 1615 and 1617 the same, 1619, 2 in 1623, 1629 (reprint of 1619), 1635 (reprint of 1623), 1631, 1639 (reprint of 1629), 1646 (reprint of 1631), 1651 (reprint of 1639), 1661, 1663 (similar to 1646), 2 in 1675, 1802 (like 1600), 1803 (4 vols. and different title), 1804-1805 (2 vols.), 1873.

Vicairre gives 1804-1807, Vaschalde in his life of de Serres gives 1804-1805.

The author has been called the father of French agriculture, but his work is more comprehensive, including the preparation and use of foods and drinks: breads, wines and other drinks, conserving with salt, vinegar, must, sugar, honey, etc. The work is valued for its history of foods and their preparation as well as the masterful summary of agricultural knowledge at that time.

SEURRE, E.

The New Practical Cookery Guide. A complete modern culinary dictionary. Second edition of Multum in Parvo (enlarged). Containing over 5600 up-to-date and selected dishes, including many foreign and Indian recipes, and high-class entremets (sweets), by eminent chefs. All the principles of the art of cookery, modern developments and improvement in every branch of high-class cuisine. Description and instruction given in English. The art of menu making made easy, also instruction in Carving. Compiled by E. Seurre, M.C.A., gold medalist chef de cuisine. London, Horse & Coxe, 1913. (10.5 x 15.5), xix + 548 pages. Cloth.

SEVIN, GASTON


Recipes and contents printed on recto of leaf only, verso blank.

SEXTON, MARIAN B. [Anon.]


Recipes signed.

SHACKLEFORD, ANN

The Modern Art of Cookery Improved; or, Elegant, Cheap, and Easy methods, of preparing most of the Dishes now in Vogue; in the Composition whereof both Health and Pleasure have been consulted, by Mrs. Ann Shackleford, of Winchester. To which is added, an Appendix containing a Dissertation on the different Kinds of Food, their Nature, Quality, and various Uses. By a Physician. And a Marketing Manual, and other useful Particulars. By the Editor. London: Printed for J. Newbery, at the Bible and Sun, in St. Paul's Church-Yard; and for F. Newbery, in Pater-noster-Row, 1767. In 8 (10.5 x 17), xxiv + 284 + 14 not num. pages. Calf.*

Oxford states an undated edition was published in London. This is the first edition and rare.

SHAND, P. MORTON


There is an edition 1920.

SHANKLAND, MRS. EDWARD R.


Interleaved.


Interleaved.

SHANKS, LAURA E.

The Farmer’s Guide Cook Book. Tested recipes contributed by readers of the home and family department of The Farmer’s Guide. Laura D. Shanks, Editor Home and Family Department. Huntington,
SHARPE, M. R. L.


Frontispiece and 3 other full page plates.

SHEEN, JAMES RICHMOND

Wines and other fermented liquors; from the earliest ages to the present time. Dedicated to all consumers in the United Kingdom. By James Richmond Sheen,... London, Robert W. Hardwicke, 192 Piccadilly, W., [1864]. In 16 (11 x 17), xii + 292 pages. One illustration. Cloth.*

SHELLEY, HENRY C.


Frontispiece colored illustration of King's Head Tavern, and numerous other full page illustrations. Title page in red and black.

SHEPPERD, JUNIATA L.


Illustrations in text, diagrams.

SHERIDAN, C. MAC


A cookery book containing the favorite recipes of noted men.
SHERMAN, HENRY C.
Numerous illustrations, about half of them full page. A bibliography at the end of each chapter.

SHERMAN, H. C. and S. L. SMITH
Numerous illustrations and diagrams.


SHERSON, ERROLL
Two Hundred Ways of Cooking Fish by Erroll Sherson. Including a special section dealing with the preparation and making of Fifty Succulent Sauces to serve with fish. New York, Frederick A. Stokes Company, n.d. In 8 (12.5 x 18), 154 pages. Cloth.*
Frontispiece and 4 other full page plates in monochrome.


SHERWOOD, M. E. W.
The first half is devoted to gastronomy, the second mainly to entertaining.

SHILLABER, LYDIA


SHINKLE, CHAS. A.

SHIRCLIFFE, ARNOLD
The Edgewater Beach Hotel Salad Book. Contains recipes that have taken years of research to collect; also many new recipes . . . is a ready reminder for the experienced salad maker, and furnishes invaluable working knowledge to those who have natural talent for this work. By Arnold Shircliffe. Chicago, Hotel Monthly Press, 1926. In 8 (17 x 25.5), xxi + 265 pages. Leather.*
Frontispiece and 7 full page plates in the 4-color process, each picturing 2 salads. At the end are a glossary and a bibliography.
The work is a fine exposition of the art of salad-making and its picturization. (See insert opposite page 516.)
GASTRONOMIC BIBLIOGRAPHY

Frontispiece and 14 full page plates in the 4-color process.
First and 2d printing 1926, 3d 1928.
A presentation copy from the author.

Frontispiece portrait of the Earl of Sandwich, and 41 full page plates. At the end a list of makings, garnitures, and a bibliography.
The book is original and comprehensive.

SHITSUKESHO, RYORI
Manner of Cookery. Japan, 1642. (oblong 20 x 13.5), pages not num., 2 vols., each 1.2 cm. thick.*
Numerous woodcuts depicting methods of carving, preparing, and cooking fish, fowl, etc.

SHORT
This volume consists of “Dinners at Home” and “Breakfasts and Luncheons” combined, each with separate index.

SHRIVER, FANNY
Every-day Cookery. A collection of new and reliable recipes... Compiled by Mrs. Fanny Shriver... Cumberland, Md., The Daily News job office and book bindery, 1883. (13.5 x 19.5), 49 pages. Cloth.

SHUMAN, CARRIE V.
Frontispiece portrait of Bertha Honore Palmer, president Board of Lady Managers, 22 other full page portraits, and illustrations in the text.

SHUTT, MRS. W. E.

SIEPEN, EDITH

SIGNAUD DE LA FOND, JEAN RENÉ
[Anon.]
In 8 (12.5 x 19.5), vol. 1, iv + 493 pages; vol. 2, 476 + 3 pages not num. Mottled calf.*
An engraved headband starts each volume.
There is a chapter on extraordinary abstinence and another on extraordinary eaters, besides articles on milk, eggs, etc.
Bookplate in Tome I of “Monsieur Ch. Cotier, premier Consul de la ville de Carpentras (pour la seconde fois). An 1787.” M. Cotier was a famous gastronome.
First edition 1781, Paris, no pub. (Rue et Hotel Serpente as in above.)

SILLECK, MISS WILLIE
Interleaved.
AMERICAN COOKERY,
OR THE ART OF DRESSING
VIANDS, FISH, POULTRY and VEGETABLES.
AND THE BEST MODES OF MAKING
PASTES, PUFFS, PIES, TARTS, PUDDINGS,
CUSTARDS AND PRESERVES,
AND ALL KINDS OF
CAKES,
FROM THE IMPERIAL PLUMB TO PLAIN CAKE.
ADAPTED TO THIS COUNTRY,
AND ALL GRADES OF LIFE.

By Amelia Simmons,
AN AMERICAN ORPHAN.

PUBLISHED ACCORDING TO ACT OF CONGRESS.

HARTFORD:
PRINTED BY HUDSON & GOODWIN.
FOR THE AUTHOR.

1796.

(From Lincoln)
SILVERMAN, HARRY G.

Congratulations... Compiled, edited, and copyright by Harry G. Silverman. Altoona, Pa., [1930]. (20 x 29), 320 pages. Contains advertising and blank pages.

SILVERNAIL, LULU THOMPSON


One Thousand Successful Recipes... By Lulu Thompson Silvernail... Kansas City, Mo., "S. and H. Cook Book," [1926]. (15.5 x 23), 366 pages. Frontispiece portrait.

SIMMONDS, PETER LUND

The Curiosities of Food; or the dainties and delicacies of different nations obtained from the animal kingdom. By Peter Lund Simmonds, F.R.G.S., F.S.S., author of "A Dictionary of Trade Products," etc. London, Richard Bentley, 1859. In 8 (10.5 x 17), xvi + 372 pages. Cloth.*


SIMMONS, AMELIA

American Cookery; or, the art of dressing viands, fish, poultry, and vegetables; and the best mode of making Puff-Pastes, Pies, Tarts, Puddings, Custards, Pickles, and Preserves. And all kinds of Cakes, from the Imperial Plumb to Plain Cake, adapted to this Country, and all Grades of Life. By an American Orphan. New York, William Beattall, 1822. In 12 (9 x 14.5), 72 pages. Half leather.

There are many recipes that do not appear in the late cookery books, as, Election cake, Independence cake, Indian Slapjack, etc.

Lincoln states that this seems to be the first cookery book published in the United States of American authorship. He cites editions: 1796, 1798, 2d edition undated c. 1800, 2 in 1808, 1812, 1814, 1815, 1819, 1822, 1831. The 1796, 1798, and 1800 printings were signed Amelia Simmons, or American Orphan; the following ones merely an American Orphan.

SIMMONS, OWEN

The Book of Bread by Owen Simmons, F.C.S. London, Maclaren & Sons, n.d. (22.5 x 28.5), 336 pages. Cloth. Illustrated in color and by photographs.

SIMMS, VIRGINIA SHRIVER

Favorite Recipes of the members of the National Editorial Association, compiled by Virginia Shriver Simms... East Liverpool, O., Printed by J. H. Simms, 1914. (11 x 15.5).

Text runs parallel with back of cover.

SIMON, ANDRÉ LOUIS


Half title, publisher's device on title page. This is the first of a series of textbooks on wines and spirits.


Frontispiece and 43 other full page illustrations, reproductions of Hogarth, Rowlandson, and other 18th century artists in the author's collection.

The 18th century bottlescrew is the corkscrew of today. The story is of what and how all classes drank, the glasses used, songs that were sung, and much of the social history.

Bibliotheca Bacchica. Bibliographie raisonnée des ouvrages imprimés avant 1800 et illustrant la soif humaine sous tous ses

Illustrated with a large number of facsimiles of the original frontispieces and engravings, as well as specimen pages, showing the typography of the 15th century. Three indexes; authors, chronic references, and geographical table of presses.

Printing limited to 250 copies; this is No. 220.


Two reprints, 1930 and 1931; an American edition 1930.


One hundred ninety-nine copies printed; this is No. 86. A presentation copy from the author to T. Earle Welby.


Two hundred seventy-five copies printed; this is No. 220.

Frontispiece in red and black and numerous other facsimiles of title pages and illustrations from the listed works.

At the end are lists of authors, titles, presses, printers, and bibliographic references.


Many recipes in which wine is an ingredient.


Information as to kinds of port.


Information, technical, commercial and social.


SIMONSON, GERDA


Frontispiece, illustrations.

Advertising throughout and at end.

SIMPSON, CORELLI C. W.


SIMPSON, JOHN

Complete System of Cookery, on a plan entirely new, consisting of every thing that is requisite for cooks to know in the kitchen business; containing Bills of Fare for Every Day in the Year, and directions to dress each dish; being one year's work, at the Marquis of Buckingham's, From the 1st of January, to the 31st of December, 1805. By John Simpson, present cook to

Oxford cites 2d edition 1807, 3d 1813, 4th 1822, also undated editions 1807 and 1816.

SIMPSON, LEONARD FRANCIS


SIOT - DÉCAUVILLE


SJÖSTRÖM, ELIN


SKUSE, E.


Portrait of author with thermometer and kettle on title page.

Third edition; first 1878.


Illustrated.

SMEDLEY, EMMA

Institution Recipes for use in schools, colleges, hospitals and other institutions, by Emma Smedley, superintendent of high school luncheons, Philadelphia, Pa.; formerly instructor in domestic science, Drexel Institute, etc. Revised with additional recipes and chapters on the administration and equipment of school lunch rooms. Media, Pa., E. Smedley, [1912]. (12.5 x 18.5), ix + 248 pages. Cloth.

Blank pages at end of each chapter.

Published in 1904 with title: Institution recipes in use at the Johns Hopkins Hospital and Drexel Institute lunchroom.

SMITH, ALBERT


Numerous illustrations.

The items as given in copy should be used (I believe) as they have illustrations by “Phiz” and Cruikshank.

Bound with: The Comic Almanack for 1848,
A Romance of Mince Pie, and Heads and Tales of Travellers & Travelling.
Bookplate of E. Bradley, author of "Mr. Verdant Green," also his autograph.

SMITH, MRS.
Frontispiece an engraving of game.
Kitchiner cites an edition of 1870; Oxford cites 4th 1817 and one of 1823; there is one 1828 edition illustrated.

SMITH, CORAL B.

SMITH, DOROTHY W.
In front an index of recipes. The preface states that sugar was the only food traded for. Headings: Bread, beans, beef, berries, bananas (Indian), corn, etc.

SMITH, EDWARD
Illustrated with cuts and diagrams.

SMITH, ELIZA (?)
The Compleat Housewife: or, Accomplish'd Gentlewoman's Companion: Being a Collection of upwards of Five Hundred of the most approved Receipts in Cookery, Pastry, Confectionary, Preserving, Pickles, Cakes, Creams, Jellies, Made Wines, Cordials. With Copper Plates curiously engraved for the regular Disposition or Placing the various Dishes and Courses. And also Bills of Fare for every Month in the Year. To which is added, A Collection of Above Two Hundred Family Receipts of Medicines; viz. Drinks, Syrups, Salves, Ointments, and various other Things of sovereign and approved Efficacy in most Distempers, Pains, Aches, Wounds, Sores, &c. never before made publick; fit either for private Families, or such publick-spirited Gentlewomen as would be beneficial to their poor Neighbours. By E—— S——. The Fourth Edition corrected and improved. London: Printed for J. Pemberton, at the Golden Buck, over against St. Dunstan's Church in Fleet-street, 1730. In 8 (11.5 x 19.5), 8 lvs. not num. + 332 + xvii pages + 2 lvs. advertising. Old leather.*
Six folding plates at the end.
The plates are not usually present until the ninth edition and those which follow.

First edition 1727; Oxford cites 2d 1728, 3d 1729, 5th 1732, 6th 1734, 7th 1736, 8th 1737, 9th 1739, 10th 1741, 11th 1742, 12th 1744, 14th 1750, 15th 1751, 16th 1758, 17th 1766, 18th 1773. Lincoln cites American editions 1742 from 5th edition, 1752 from 6th edition, [1764].
The 1742 edition was published by William Parks, Williamsburg, Virginia, and has the distinction of being the first cookbook printed in this country. A bibliographical study has been made of the work by Miss Genevieve Yost and only four copies are known. No copies have been located of either the 1752 or 1764 editions.
SMITH, ESTHER L.
Loose-leaf, sections separated by heavy colored leaf on which is list of recipes.

Portraits, plates, illustrations.

SMITH, FRANCES LOWE


SMITH, GEORGE CARROLL

SMITH, ISABEL COTTON
Colored frontispiece, plates, illustrations in text.
Contains menus and recipes.

SMITH, JACQUELINE HARRISON
and SUE MASON MAURY HALSEY
Recipes signed.
In this edition only the name of Jacqueline Harrison Smith appears.

Recipes signed.
Copyright by Jacqueline Harrison Smith.

SMITH, JOHN
Fruits and Farinacea the proper food of man; being an attempt to prove, from history, anatomy physiology, and chemistry, that the original, natural, and best diet of man is derived from the vegetable kingdom, by John Smith. With notes and illustrations by R. T. Trall, M.D. From the second London edition. New York, Samuel R. Wells, 1875. In 12 (12 x 18.5), xix + 20-314 pages. Cloth.*
Illustrations in the text.
First American edition 1854.

SMITH, JOHN THOMAS
Frontispiece of the author and 30 etched plates.

SMITH, MARY
The Complete House-keeper, and Professed Cook. Calculated for the greater Ease and Assistance of Ladies, Housekeepers, Cooks, &c. &c. Containing upwards of Seven Hundred practical and
approved Receipts, arranged under the following Heads: I. Rules for Marketing. II. Boiling, Roasting, and Broiling Flesh, Fish, and Fowls; and for making Soups and Sauces of all Kinds. III. Making made Dishes of all Sorts, Puddings, Pies, Cakes, Fritters, &c. IV. Pickling, Preserving, and making Wines in the best Manner and Taste. V. Potting and Collaring; Aspikes in Jellies; savoury Cakes, Blamonge, Ice Creams and other Creams, Whips, Jellies, &c. VI. Bills of Fare for every Month in the Year; with a correct List of every Thing in Season for every Month; Illustrated with two elegant Copper-plates of a First and Second Course for a genteel Table. A new edition with considerable Additions and Improvements. By Mary Smith, late Housekeeper to Sir Walter Blackett, Bart. and formerly in the service of the Right Hon. Lord Anson, Sir Thomas Sebright, Bart. and other Families of Distinction, as Housekeeper and Cook. Newcastle: Printed for S. Hodgson; and G. G. J. and J. Robinson, Paternoster Row, London, M.DCC.LXXXVI. In 8 (13 x 21), 406 pages. Boards.*

Two folding plates at the end.

*Ettinger cites an edition 1772.

SMITH, MRS. MARY G.

Temperance Cook Book written by Mrs. Mary G. Smith, for the benefit of all housekeepers. Second edition. San Jose, Mercury Book and Job Printing House, 1887. In 8 (15 x 22), 261 pages. Cloth.*

Pages of advertising inserted.

SMITH, MARY STUART


Contains many of the famous Southern recipes.

SMITH, PRUDENCE

Modern American Cookery: Containing directions for making soups, roasting, boiling, baking, dressing vegetables, poul-


The recipes are classified, though not in present-day order, an advance on many of the American cookery books of that period. The publishers call attention to the singular and learned preface.

SMITH, R.

Court Cookery: or, The Compleat English Cook. Containing the Choicest and Newest Receipts for making Soups, Pottages, Fricassesys, Harshes, Farces, Ragoo's, Cullises, Sauces, Forc'd Meats, and Soupes: With various Ways of Dressing most Sorts of Flesh, Fish, and Fowl, Wild, and Game; with the best Methods of Potting, Collaring and Pickling. As likewise Of Pastes, Pies, Pasties, Patties, Puddings, Tansies, Blakets, Creams, Cheesecakes, Florendines, Cakes, Jellies, Sillabubs and Custards. Also Of Candying and Preserving: With a Bill of Fare for every Month in the Year, and the latest Improvements in Cookery, Pastry, &c. By R. Smith, Cook (under Mr. Lamb) to King William; as also to the Dukes of Buckingham, Ormond, D'Aumont (the French Ambassador) and others of the Nobility and Gentry. The Second Edition, with large Additions. London: Printed for T. Wotton, at the Three-Daggers in Fleet-Street, M.DCC.XXV. In 8 (12 x 19.5), 4 lvs. not num. + 218 pages + 7 lvs. not num. Calf.*

There are ornamental initial letters, headbands, and tailpieces.

Oxford cites 1st edition 1723, divided into two parts with separate index for each.

The author, in his dedication, is adversely critical not only of his mentor, Lamb, but of others in the same line of endeavor, at the same time displaying considerable self-esteem for his own.


Manuscript Cookery Book, mainly written in one hand, containing many recipes, covering the gamut of cookery,
with menus for special occasions. 1820-1823. In 4 (15.5 x 19.5), 188 pages, some blank. Vellum.*

SMITHERMAN, MRS. JAMES E.

Two full-page pictures of a "Typical Louisiana Home" and a church. Advertising inserted in the foreword, and many poems, favorites of the author's relatives, in the text.

SNOW, JENNY H.

Copyright by Jenny H. Snow.

SNYDER, HARRY

Biography (50 pages) illustrated with 5 portraits.


Illustrations in text.

SNYDER, SHERWOOD P.
A Treatise on Foods and Their Effects Upon Health and the Physical and Moral Life. Also a complete list of recipes and instructions for the hygienic preparation of the common food products with special lists of menus. Tenth edition revised and enlarged by Sherwood P. Snyder, Food Specialist. Dayton, Ohio, Health Publishing Co., 1913. In 8 (13.5 x 19.5), 281 pages. Cloth.*

Editions 1908 and 1910.

SNYDER, MRS. SHERWOOD P.

Illustrated.

SODERINI, GIOVAN VETTORIO e BERNARDO DAVANZATI BOSTICHI

Printer's device on each title page, 5 ornamental initials. Very rare.

SOHN, CHARLES E.

Frontispiece outline of body and internal organs.

Properties of various foods and condiments, tables, short bibliography at end.

SOLIS, VIRGIL
Drinking-Cups, Vases, Ewers, and Ornaments designed for the use of Gold and Silversmiths. Twenty-one fac-similes
of extremely rare etchings by Virgil Solis. 

Frontispiece.

SOMMER, HUGO HENRY

Diagrams, illustrations.

SOPHIA

SORBIATTI, GIUSEPPE

Two folding plates at the end, illustrations in the text.

Bookplate of Gaston Chandon de Briailles.

SORBY, EDITH

*First edition; preface signed 1894.*

SOUTHGATE, HENRY
Things a lady would like to know concerning domestic management and expenditure arranged for daily reference with Hints regarding the Intellectual as well as the Physical Life by Henry Southgate, author of “Many Thoughts of Many Minds,” etc. Third edition. *London and Edinburgh, William P. Nimmo, 1875. In 8 (13.5 x 20), 543 pages. Cloth.*

Frontispiece and decorated short title. Numerous headbands and tailpieces. The menu for each day is headed with a literary quotation. Editions 1874 and 1877.

SOUTHWORTH, MAY E.

Revised edition 1906.


Revised edition 1906.


Recipe titles in red.


Title double-ruled in orange and black, pages double-ruled at top, names of recipes in orange.

One Hundred and One Mexican Dishes. Compiled by May E. Southworth.
Recipe titles in red.
First printing 1906.

Frontispiece tipped-in photograph. Recipe titles in blue.

First edition.

SOWLE, HENRIETTA
Title page in red and black, subjects in the wide margins.

SOYER, ALEXIS
The Gastronomic Regenerator: A simplified and entirely new System of Cookery, with nearly two thousand practical receipts suited to the income of all classes. Illustrated with numerous engravings and correct and minute plans how kitchens of every size from the kitchen of a royal palace to that of the humble cottage, are to be constructed and finished. By Alexis Soyer, of the Reform Club. Third edition. London, Simpkin, Marshall & Co., 1847. In 8 (13.5 x 22), xxviii + 720 pages + 17 for contents. Cloth.*
Frontispiece portrait of the author with 7 full page plates. Inserted is a menu for 150 covers at the Reform Club, July 3d, 1845, given to “His Highness Ibrahim Pacha.”
Oxford cites editions: 1846, 6th 1849, 1852, 9th 1861.

The Modern Housewife or Menagere. Comprising nearly one thousand receipts for the economic and judicious prepara-

Frontispiece portrait of the author.

The same, London, 1851.

The same, London, 1861.
Thirty-sixth thousand.

Copyright 1849. Lincoln cites editions 1850, 1851.

The same, New York, 1869, with same format as above.

Lincoln cites an American edition 1853.

Frontispiece portrait of the author.

Frontispiece portrait of the author; other full page illustrations.


Frontispiece portrait of author, illustrations.

SOYER, NICOLAS

First edition, June 6, 1911; second, June 30, 1911; third, July 27, 1911.

This book must have been exceedingly popular to have achieved three editions in 51 days.


Colored frontispiece, 3 color plates, 8 in black and white.


SPALLANZANI, LAZZARO

Engraved head and tailpieces.

The title of Tome III differs from that of the others, and is as follows:

Expériences pour servir à l'histoire de la génération des animaux et des plantes; Par M. l'Abbé Spallanzani, Professeur d'Histoire naturelle dans l'Université de Pavie, & Membre de diverses Académies. Avec une ébauche de l'histoire des êtres organisés avant leur fécondation; Par Jean Senebier, Ministre du Saint-Evange, & Bibliothécaire de la République de Genève.

Spallanzani was an eminent Italian anatomist, who wrote on respiration, digestion, and kindred subjects. The Encyclopaedia Britannica characterizes the above as his great work, because of his interpretation of the process of digestion.

SPATH, CHARLOTTE

SPEECHLY, WILLIAM
A Treatise on the Culture of the Pineapple and the Management of the Hot-House. Together with a Description of every species of Insect that infest Hot-houses, with effectual Methods of destroying them. The second edition, with additions. By William Speechly. York, Printed for the Author, 1796. In 8 (13 x 22),
xvi + 211 pages. With 6 folding engraved plates. Calf.*


First edition 1779 with 2 engraved plates.

SPEER, LOUISE D.


Blank pages interspersed.

SPENCER, EDGAR L. [Anon.]

The Great Rock Island Cook Book, comprising a carefully compiled selection of the most useful recipes and other valuable information in the culinary art. . . . Dedicated to the women of America, by the general ticket and passenger department of the Chicago, Rock Island & Pacific Railway. . . . Chicago, The J. M. W. Jones Stationery and Printing Company, 1883. (13.5 x 21.5), iv + 118 + 3 pages.

Advertising interspersed. Another edition 1884.

SPENCER, EDWARD

["Nathaniel Gubbins"]

The Flowing Bowl. A treatise on drinks of all kinds and of all periods, interspersed with sundry anecdotes and reminiscences. By Edward Spencer ["Nathaniel Gubbins"], author of "Cakes and Ale," etc. London, Grant Richards, 1899. In 8 (12 x 17.5), xiv + 243 pages. Cloth.*


Cover illustration by Phil May.


Cover illustration by Phil May.

SPENCER, EVELENE and JOHN N. COBB

Fish Cookery. Six hundred recipes for the preparation of fish, shellfish, and other aquatic animals, including fish soups, salads and entrées, with accompanying sauces, seasonings, dressings and forcemeats. By Evelene Spencer, fish cookery expert for United States Bureau of Fisheries, and John N. Cobb, director, College of Fisheries, University of Washington, Seattle. Boston, Little, Brown, and Company, 1921. In 8 (12.5 x 18.5), x + 364 pages. Cloth.*

SPETZ, GEORGES


Very attractive book, line borders and illustrations in color.

SPLINT, SARAH FIELD

Smoothtop Cookery with Gas the modern fuel. Edited by Sarah Field Splint. Food Department, McCall Magazine, etc. In collaboration with C. E. Fitchen. Home Economics Director Standard Gas Equip-

The Art of Cooking and Serving by Sarah Field Splint, Editor Food Department, McCall's Magazine. Formerly: Chief of Division of Food Conservation, U. S. Food Administration; Associate Editor, The Delineator; Editor, The Woman's Magazine. *Cincinnati, Ohio, Procter & Gamble,* [1927]. In 8 (12.5 x 18.5), title and 2 lvs. not num. + 252 pages. Cloth.*

Frontispiece and 8 full page colored plates, others in black and white, and other illustrations in text. Advertising.

**SPRIGGS, EDMUND I.**


Contains tables, menus, and descriptions of certain legumes.

**SPRING, HELEN M. and CATHERINE J. COOLIDGE**


**SPRINGSTEED, ANNE FRANCES**


**SPÜHLER, IDA**


Pages 417-422 blank.

**SQUIRE, EMILY E. [Anon.]**


Advertising pages 103-147.

**STACPOLE, J.**


Full page colored plates inserted.

**STAFFE, LA BARONNE**


The introduction is dated 1893.

**STAMMER, CHARLES**


Illustrated.

Bound with the above:

Premier Supplément Annuaire du Traité Complet, Théorique et Pratique de la Fabrication du Sucre, compte rendu des
progrès de la science et de l'industrie Sucrière. Années 1870 et 1871, cxi pages. Illustrated.

Deuxième Supplément . . . pour les années 1873 et 1874, 95 pages.
Illustrated.

STANFIELD, ELIZABETH W.
Includes advertising.

STARKER, ELISE
The same but title changed to:
Eighteenth edition, 71-75th thousand.

STATAS, PETER

STECKER, C. H.
Frontispiece portrait of Max Ams, founder; other portraits of notable members of the company, and many illustrations.
The same for 1915.*
Frontispiece portraits of founder and officers of the company. 258 pages. Uniform with above.
The year books contain information on canning.

STEEL, F. A. and G. GARDINER
Third edition 1893.

STEENBOCK, HARRY, et al.
Reprint from The Journal of the American Medical Association.

STEEOE, MAUD HEATON
Illustrations by E. Steese.

STEIBEL, CHARLOTTE

STEIMANN, ANTONIE
Die Tüchtige Hausfrau. Ein praktisches Nachschlagebuch der gesamten Hauswirtschaft, Kochkunst, Putzmacherei, Haus- schneiderei, Wäschenäherei, Kunststofferei, sämtlicher Handarbeiten, nebst nahezu 1000 erprobten Ratschlägen und einem neuen grossen Kochlexikon für die

Frontispiece portrait, plates part colored, part superimposed, illustrations, folding diagrams.

The "Extrabuchlagen und Modelle" in pockets at end of each volume.

STEINTHAL, HELENA

STENNIS, MARY A.

Sixteen full page plates, eight colored, showing fruits and vegetables.

There are descriptions, recipes, and menus.

STEP, EDWARD

Frontispiece and all illustrations full page.

STERLING, MARY D.

Blank leaves interspersed.

STERN, FRANCES and GERTRUDE T. SPITZ

The menus are comprehensive, containing the amount, weight, protein, fat, carbohydrates, number of calories, and cost for various foods for one person.

STERRITT, LAURA C.

STEVENS, CHARLES and JOHN LIEBAULT
STEVENSON, CHARLES H.


This is the most thorough historical work upon the commercial fishing industry in this country. It includes all the methods used in the preparation of fish products.

STEVENSON, MATILDA COXE


Frontispiece.
The edible plants are listed with description of preparation of the part or parts used as food.

STEWART, BESSIE


STEWART, FRANCES ELIZABETH


STEWART, ISABELLA G. D., SALLY B. SILL, MARY B. DUFFIELD


STEWART, MARION


STIEFEL, IDA und MINNIE JACOBS


English and German.
Interleaved, advertising interspersed.

STIEFF, FREDERICK PHILIP


Gastronomic map of Maryland in color in front and back on inner side of cover and opposite page. Numerous illustrations of famous and typical persons and places throughout the work.
The receipts are either from the original source or over a hundred years old, so that the book is a compilation of Maryland's gastronomic traditions.
STIGAND, C. H. and MRS. C. H.

STILES, PERCY G.

STOCKBRIDGE, BERTHA E. L.

The Practical Cook Book. The same as above, 1922.

STOCKING, WILLIAM A.

STOKLASA, JULIUS

STOLL, HORATIO

STONE, MRS. ALBERT A.
The Roanoke Cook Book. Favorite Recipes by some of Roanoke's Good Housekeepers. Published by the Woman's Civic Betterment Club. Compiled by Mrs. Albert A. Stone. Roanoke, 1907. In 8 (15 x 20.5), 164 pages, 42 of which are blank. Cloth.*

STONE, ELIZABETH

Copyright by Mrs. Elizabeth Stone.

STORKE, E. G.
The Family and Householder's Guide; or, how to keep house; how to provide; how to cook; how to wash; how to dye; how to paint; how to preserve health; how to cure disease; etc., etc. A Manual of household management, from the latest authorities. Edited by E. G. Storke. Auburn, N. Y., The Auburn Publishing Company, [1859]. In 12 (13 x 20), 238 pages. Cloth.* Engraved frontispiece.

STORY, JOSEPHINE
[Mrs. Emilie Baker Loring]

STORY, SOMMERVILLE
Dining in Paris. A guide to Paris à la carte and table d'hôte. By Sommerville

Some unusual recipes.


STOVALL, WILLIAM G.


Illustrated. Pages 71-74 blank.

STRATTON, FLORENCE


First edition.

STRAUSS, H. und

ELISE HANNEFANN


Tables, menus, list of references at end of each chapter.

STREET, JULIAN


Frontispiece, illustrations in text. Title page in blue and black.


Contains a folding map of France.

STROHM, GERTRUDE

The Universal Cookery Book. Practical recipes for household use. Selected from the most eminent authorities . . . together with original recipes, by Gertrude Strohm. New York, White, Stokes & Allen, 1887. (13 x 19), xx + 245 pages. Cloth.

An edition 1893.


STROUSE, SOLOMON and

MAUDE A. PERRY


STROWIG, NELL and RUTH REES

Recipe Book for home economics classes. Compiled by Nell Strowig . . . and Ruth
Rees... *Salt Lake City, Utah,* 1933. (14.5 x 22.5); iv + 176 + 3 pages.
Diagrams. Cover design by Cornelius Salisbury.

**STUCKIUS, JOHANN WILHELM**


Printed in italics; subjects in margins. Ornamental initials.

Original edition; Vicaire cites editions 1597, 1692.

It is stated that this work treats more fully than any other known of the manners, customs, and traditions of the table among the ancients. Stuckius was a Swiss scholar and antiquary, born at Zurich about 1550, died 1607.

**STURGEON, LAUNCELOT**

Essays, moral, philosophical, and stoma-
achical, on the important Science of Good Living. Dedicated to the Right Worship-
ful The Court of Aldermen. By Launce-
lot Sturgeon, Esq., Fellow of the Beef-
Steak Club, and an Honorary Member of several Foreign Pic Nics, &c. *London,* G.

...and W. B. Whittaker, 1822. In 8 (9.5 x 17.5); xvi + 226 pages. Leather.*
Frontispiece, "Meditations of an Epicure."

**STYER, J. FRANKLIN**


Frontispiece, 16 plates, illustrations in the text.

**SUDDOTH, HARRIET ALMARIA BAKER**

The American Pictorial Home Book; or, Housekeeper's encyclopedia... For the special use of families and nurses, in city and country; restaurants, boarding houses and hotels. By Mrs. Harriet Almaria Baker Suddoth... *St. Louis, Mo., Historical Publishing Co.,* 1883. (13.5 x 20); 606 pages. Cloth.*

Frontispiece portrait of author, colored plates.

**SUGDEN, CLAIRE**


**SUHR, INGEBOURG**


**SULLIVAN, CAROLINE**


First edition 1893, 2d 1897, 3d above.
SULZ, CHARLES HERMAN

SUMMERVILLE, AMELIA

SUNDIN, KNUT W.
Frontispiece portrait of author. Advertising throughout and at the end.

SURE, BARNETT
Treats of the discovery of the vitamins, their presence in foods, and their role in disease.

SUTHERLAND, G. A.
The work represents the opinions of twenty authorities.

SUZANNE, ALFRED

SUZANNE, ALFRED and C. HERMAN SENN

SWAIN, RACHEL

SWALVE, BERNHARDO
SWANSON, C. O.
Wheat Flour and Diet. By C. O. Swan-
son, Ph.D. Professor and Head Depart-
ment of Milling Industry, Kansas State
Agricultural College. New York, The
Macmillan Company, 1928. In 8 (12.5 x
18.5), xi + 203 pages. Cloth.*
Diagrams in text.

SWEETMAN, MARION DEYOE
Food Preparation. A textbook for col-
eges on the science of food processing.
By Marion Deyoe Sweetman, Professor
of Home Economics, University of
Maine. New York, John Wiley & Sons,
Inc.; London: Chapman & Hall, Limited;
1932. In 8 (14.5 x 23), xi + 344 pages.
Cloth.*

SWETT, LUCIA GRAY
New England Breakfast Breads, lunch-
eon and tea biscuits. By Lucia Gray Swett.
Illustration by L. M. P. Boston, Lee and
Shepard; New York, Charles T. Dilling-
ham, [1890]. (21 x 15), vi + 3-129
pages. Cloth.
One recipe to a page.

SWEZY, ISABELLE CLARK
Can’t Fail Cook Book. By Isabelle Clark
Swezy. Seattle, John Vitucci Company,
[1915]. (13.5 x 19.5), 64 + 2 pages.
Cloth.
Title from cover.
The recipes call for the use of Vitucci olive oil.

SWIFT, MARJORIE and CHRISTINE
TERHUNE HERRICK
Feed the Brute. By Marjorie Swift and
Christine Terhune Herrick... New York,
Frederick A. Stokes Company, 1926. (12.5
x 18), xiii + 174 pages. Boards.

SYKES, L.
The Olio Cookery Book. By L. Sykes.
Adapted to meet the requirements of the
Board of Education examination in cook-
ery. Fourteenth edition. London, Simp-
kin, Marshall, Hamilton, Kent, & Co.,

SYKES, WALTER J. and
ARTHUR R. LING
The Principles and Practice of Brew-
ing. By Walter J. Sykes, M.D., D.P.H.,
F.I.C. Third edition, thoroughly revised
by the author and Arthur R. Ling, F.I.C.
Lecturer on brewing at the Sir John Cass
Institute. With numerous illustrations.
London, Charles Griffin and Company,
Limited, 1907. In 8 (15.5 x 22.5), xviii
+ 588 pages. Cloth.*
INDIAN COOKERY

Corn was soaked in weak lye from wood ashes, or mixed with fresh wet ashes until the hull loosened. The kernels were then washed, soaked until soft and cooked. The small grains shown above are normal, the swollen grains have been treated. The method was adopted by the white man and is still in use.

T

TAILHADE, LAURENT

Petit Bréviaire de la Gourmandise. Paris, Albert Massein, 1919. In 8 (1.5 x 18.5), title + 50 pages. Half morocco.* Only 30 copies printed; this is No. 20.

TAMBURINI, GIULIA FERRARIS


TAMISIER, M.

Le Bastidon des Douze ou la Société de Sans-Façon par M. Tamisier, Membre de l’Académie de Marseille. Marseille, Laveirarié, 1878. In 8 (13.5 x 21), 93 pages. Half cloth.* Title page in red and black. Only 330 copies printed; this is No. 139 on parchment paper, initialed by the publisher. The work belongs in the “Collection provençale.”

TANNEGUY DE WOGAN, E.


TANTY, FRANÇOIS

La Cuisine Française. French Cooking for Every Home. Adapted to American requirements by François Tantly, late “chef de cuisine” of the Emperor Napoleon III and of the imperial family of Russia, Late proprietor of the “Grand Hotel” and the Restaurant Dussaux at St. Petersburg. Purveyor to the French and Russian armies. Member of the Imperial Order of the Red Cross (Russia). Chicago, Baldwin, Ross & Co., [1895]. In 8 (13.5 x 19), 158 pages. Paper.* Dedicated to Mrs. H. G. Selfridge.

TARENNE DE LAVAL, L’ABBÉ

Le Pâtissier à tout feu, ou nouveaux principes économiques de pâtisserie, à l’usage des dames et des personnes qui s’occupent elles mêmes de leur cuisine.

Three plates.
Vicaire 1st edition the same year. He states the author was M. l’abbé Tareen de Laval, a priest in the parish St-Roch. The initials are used to hide the identity of the author.

TATTERSALL, MISS M. A. S.


TAYLOR, ADAM

A Treatise on the Ananas or Pineapple, Containing plain and easy Directions for raising this Most excellent Fruit without Fire, and in much higher Perfection Than from the Stove. Illustrated with an elegant Copper Plate, in which is exhibited the new invented Pine-Frame, &c., peculiarly adapted for that Use; with another, shewing the Fruit colour’d from Nature. To which are added, full Directions for raising Melons. By Adam Taylor, Gardener near Devizes. *Devizes; Printed by T. Burrough, for the Author, mdcclxxix. In 8 (12.5 x 20), vi + 62 pages. Boards.*

The author eulogizes the Pineapple as the “King of Fruits,” “surpasses all the Fruits with which the World is at present acquainted,” “to

the Ananas or Pineapple the preference is always given by Connoisseurs in Taste.”

An edition 1770 was published in Dublin.

TAYLOR, ALLAN


Many illustrations of labels.

TAYLOR, ALONZO ENGLEBERT


TAYLOR, CAROLINE N.


TAYLOR, D. D. COTTINGTON


Frontispiece portrait of author, full page plates, outline sketches in text. Tables of menus for different occasions and numbers.

TAYLOR, EDNA N.


Date of copyright, 1911.
TAYLOR, E.

The Lady's, Housewife's, and Cookmaid's Assistant; or, The Art of Cookery Explained and Adapted to the meanest Capacity. Containing, I. How to roast and boil to perfection every thing necessary to be sent up to table. II. Of made-dishes. III. To make a number of pretty little dishes for a supper or side-dish, and little corner dishes for a great table. IV. To dress fish. V. Of soups and broths. VI. Of puddings. VII. Of pies. VIII. Of hogs puddings, sausages, &c. IX. To pot and make hams, &c. X. Of pickling. XI. Of making cakes, &c. XII. Of cheese cakes, creams, jellies, whip-syllabubs, &c. XIII. Of made-wines, brewing, French bread, muffins, &c. XIV. Jarring cherries preserves. XV. To dress turtle, and make mock turtle. The whole designed to fit out an Entertainment in an Elegant Manner, and at a Small Expense. By E. Taylor. Berwick upon Tweed, R. Taylor, 1769. In 8 (10.5 x 17), xii + 275 pages + 12 not num. Old leather.*

TAYLOR, JENNIE


TEALL, EDNA A. W.


Frontispiece, to full page plates, and numerous illustrations in the text.

The illustrations are amusing, and the inclusion of historical matter instructive and interesting. The attempt is to get away from the regulation surfeit of commonplace recipes.

TEETSHORN, KATE S.

The Calendar of Dinners, a daily blessing to the housekeeper. 365 seasonable dinner menus, with valuable recipes, collected by Kate S. Teetshorn... Chicago, Sullivan & Blakely Printing Co., 1912. (14 x 24), 55 leaves. Paper.

Ornamental borders. Text runs parallel with back.


TEIT, JAMES A. and ELSIE VIAULT STEEDMAN


Lists plants used for food and describes part used and method of preparation.

TELFORD, EMMA PADDOCK


Advertising in the text.


The page following xiv is numbered 5 with none lacking.

Included are a week's menus for each season.
TELLIER, CH.
Plate, illustrations, diagrams.


TENDRET, LUCIEN
La Table au pays de Brillat-Savarin. Belley, Louis Bailly Fils, Éditeur, 1892.
In 12 (11.5 x 18.5), 283 pages. Paper.*
Presentation copy with the signature of the author.
M. Tendret was “Avocat a Belley.” His work has become rare.

TERRINGTON, WILLIAM
In 8 (10.5 x 16.5), xv + 224 pages. Cloth.*

THACKER, JOHN
The Art of Cookery. Containing Above Six Hundred and Fifty of the most approv’d Receipts published under the following Heads, viz. Roasting, Boiling, Frying, Broiling, Baking, Fricasees, Puddings, Custards, Cakes, Cheese-Cakes, Tarts, Pyes, Soops, Made-Wines, Jellies, Candying, Pickling, Preserving, Pastry, Collering, Confectionary, Creams, Ragoons, Braising, &c. &c. Also, a Bill of Fare for every Month in the Year. With an Alphabetical Index to the Whole: Being a Book highly necessary for all Families, having the Grounds of Cookery fully display’d therein. The second edition. By John Thacker, Cook to the Honourable and Reverend the Dean and Chapter in Durham. London: Printed for J. Richardson, in Pater-noster-row; and Sold by J. Richardson, in Durham, MDCCCLXII. In 8 (12.5 x 20.5), 8 vls. not num. + 322 pages + 16 vls. not num. for bids of fare. Calf.*
First edition, 1758.
Bookplate of William Gordon Esqr. of Fyvie.

THAUSING, JULIUS E.
The Theory and Practice of the Preparation of Malt and the Fabrication of Beer, with especial reference to the Vienna Process of Brewing. Elaborated from personal experience by Julius E. Thausing, Professor of the School for Brewers, and of the Agricultural Institute “Francisco-Josephum,” of Modling, near Vienna. Translated from the German by William T. Brant; Graduate of the Royal Agricultural College of Eldena, Prussia. Edited by A. Schwarz and Dr. A. H. Bauer. Illustrated by one hundred and forty engravings, including the most Modern Approved Machinery. Philadelphia: Henry Carey Baird & Co., 1882.
In 8 (14 x 22.5), 815 pages. Cloth.*

THAYSEN, A. C. and L. D. GALLOWAY
The Microbiology of Starch and Sugars.
Tables. List of literature at end of each chapter, and index of authors and subjects.

THEBUSSEM, DOCTOR
La Mesa Moderna. Cartas sobre el comedor y la cocina cambiadas entre el Doctor Thebussem y Un Cocinero de S.M. Madrid: De Fernando Fe, Carrera de San Jeronimo, De Leocadio Lopez, Calle del Carmen, 1888.
In 4 (14 x 21), 316 + 1 not num. Paper.*

THEISE, WILLIAM [Anon.]
Haushaltungs-Kochbuch, ein vollständiges Handbuch praktischer, sparsamer, wohlschmeckender, gesunder und nütz-

THEISS, HELEN E.

THIERION, A.

THOM, CHARLES and ALBERT C. HUNTER
Hygienic Fundamentals of Food Handling by Charles Thom and Albert C. Hunter of the Microbiological Laboratory Bureau of Chemistry, United States Department of Agriculture. Baltimore, Williams & Wilkins Company, 1924. In 8 (14 x 22.5), 228 pages. Cloth.* Four full page and other illustrations in the text.

THOMAS, CARROLL HOYT
[Anon.]
Majority of leaves printed on one side only.

THOMAS, EDITH M.
Plates, portraits, illustrations. In addition to the cookery, it treats of the social life and customs.

THOMAS, JERRY
The Bon Vivant's Companion or How to Mix Drinks by Professor Jerry Thomas. Formerly principal bartender at the Metropolitan Hotel, New York, and at the Planters' House, St. Louis. Edited, with an Introduction by Herbert Asbury. New York, Grosset & Dunlap, [1934]. In 8 (14 x 21), 111 + 169 pages. Cloth.
Frontispiece, numerous full page plates of former drinking scenes.
Seven printings: 1, 1927; 2, 1927; 3 and 4, 1928; 5, 1929; 6, 1930; 7, 1934.

THOMAS, JULIAN P.

THOMAS, MAY ROBINSON

THOMPSON, A. P.

THOMPSON, ANNA

THOMPSON, HENRY
Food and Feeding. By Sir Henry Thompson, F.R.C.S., &c. With an appendix. Third edition, considerably en-

The same, ninth edition, enlarged and revised, 1898. 312 pages.

Frontispiece, two thermometers used in cooking.


Frontispiece portrait of author. Subject of paragraphs in margin and text.
First edition, 1886.

**THOMPSON, J. DOUGLAS**


**THOMPSON, MRS. J. DOUGLAS**


**THOMPSON, LILIE C.**

The "Epicurean" or, connoisseur manual, embracing a choice selection of original receipts... By Miss Lilie C. Thompson. *Waco, Tex., n.pub., 1898. (15 x 21), 91 pages. Cloth.*

Frontispiece portrait.

**THOMPSON, MARGARET J.**

Food for the Sick and the Well. How to Select It and How to Cook It. By Margaret J. Thompson, R.N. *Yonkers-on-


**THOMPSON, VANCE**


Menus followed by recipes, and list of forbidden foods.


**THOMSON, HELEN MAR**


Thirty-two pages of advertising in front, frontispiece, diagram.

**THUDICHUM, J. L. W.**


The Spirit of Cookery. The same as above, but the publishers in addition to Warne are: London, Paris, Madrid: Bailliere, Tindall & Cox, 1895.

**THURBER, FRANCIS B.**

Coffee: from plantation to cup. A brief history of coffee production and consumption with an appendix containing letters written during a trip to the coffee plantations of the east, and through the coffee consuming countries of Europe. By Fran-

TIBBLES, WILLIAM


Numerous analytical tables.

TICKLETOOTH, TABITHA

Frontispiece portrait of author.
First edition, 1866.

TIEGS, BRUNO

TILDEN, MAJOR JOSEPH

Titles of recipes in red and black.


TILDEN, J. H.


Frontispiece portrait of author.

TILGNER, DAMAZY JERZY

Numerous full page and other illustrations in the text.
Presentation copy from the author.

TILTON, E. STEVENS
Home Dissertations: an Offering to the Household for economical and practical skill in cookery, orderly domestic management, and nicety in the appointments of home. Excerpts from favorite authors, compiled and illustrated by Mrs. E. Stevens Tilton. Washington, John H. Magruder, [1885]. In 8 (19 x 23), 174 pages + 1 not num. Cloth.*

✓ The same but published in San Francisco, Goldberg, Bowen & Co., 1891.
TIMBS, JOHN
Frontispiece, numerous plates.

Contains many questions and answers on foods, beverages, and the household.

TIPTON, EDNA SIBLEY
Table Decorations for All Occasions by Edna S. Tipton. With thirty-five illustrations from photographs. New York, Frederick A. Stokes Company, 1924. In 8 (13.5 x 20.5), xviii + 128 pages. Cloth.*
Full page illustrations.

Menus contain foods that are said to be nonfattening.

Menus for Every Occasion by Edna Sibley Tipton. Author of "Table Decorations for All Occasions." New York, Frederick A. Stokes Company, 1927. In 8 (13.5 x 20.5), 217 pages. Cloth.*
The menus are varied and attractive and should be a relief to a puzzled hostess.

TITUS, JOHANNA

TODD, MARGARET M. [Anon.]

TODOROFF, ALEXANDER
Nineteen full page illustrations and others in the text.
The text is in the form of question and answer.

TOL-EDEM-MEAEB-CLOC
Privately printed by A. Menetière at Pau, 1881; though the title is dated 1880. (The three X's in the date are evidently a mistake and three C's intended.) Only 150 copies printed; this is No. 14, on Whatman paper. Title in blue and black, pages ruled in blue and with extra wide margins.

TOMB, EVVA SKELTON
Recipes signed. Advertising interspersed.

ToppAN, FAette s.
Contains advertising. "Arranged and compiled by Faette S. Toppan."
TORELLI, ADOLPHE

The "recettes" should be of aid to some of the present writers of fiction whose characters are stylish tanks.

TOUBEAU, MAXIME

TOURNEFORT, JOSEPH PITTON
The Compleat Herbal: or, the Botanical Institutions of Mr. Tournefort, Chief Botanist to the late French King. Carefully translated from the Original Latin. With large Additions from Ray, Gerarde, Parkinson, and others, the most celebrated Moderns. To which are added Two Alphabetical Indexes; One, containing the Names; the Other, the Physical Vertues and Uses of the several Plants. Illustrated with about Five Hundred Copper Plates, containing above Four Thousand different Figures, all curiously Engraven. A Work highly Instructive, and of general Use. Vol. 1. With a short Account of the Life and Writings of the Author. London: Printed for R. Bonwicke, Tim. Goodwin, John Walthoe, S. Wotton, Sam. Manshup, Rich. Wilkin, Benj. Tooke, Ralph Smith and Tho. Ward; and are to be Sold by F. Morphew near Stationers-Hall, 1719-1730. 2 vols. In 4 (18 x 24), vol. 1, 6 + 625 pages; vol. 2, 649 pages + 10 not num. for index. Three-quarters vellum.*

This work is a translation of Institutiones rei Herbariae, 1700, an enlarged edition of Elementa de Botanique, 1694.

TOUZALIN, LIDA M.
L'Amérique à Table ou 200 recettes de cuisine américaine. Paris, Ernest Flammarion, [1929]. In 16 (13 x 17), x + 11 + 218 pages. Half leather.*

TOWNSEND, GRACE

Colored frontispiece, illustrations.


Frontispiece, illustrations in the text.

TOWNSEND, JOHN
The Universal Cook; or, Lady's Complete Assistant. Containing Every Thing that is valuable in every Book of the Kind hitherto published, together with great Variety of Original Receipts, of the Author's own Composition, and others communicated to him by his Friends who are celebrated in the Culinary Art. The Whole forming a perfect and complete System of Cookery, and will be found, upon Perusal, to be superior to any of those Books of Cookery, which are sold at double the Price. Near Eight Hundred of very valuable Receipts are to be found in this Book, under the following Heads, viz. Puddings, Pies, Tarts, Custards, Pasties, Creams, Cakes, Ragouts, Fricassey, Soups, Broths, Pickling, Conserving, Preserving, &c. Together with Directions for Roasting and Boiling: also the complete Art of Clear-Starching, &c. The Plan of the Author has been, to render this Perform-
ance as useful as possible, by affixing a moderate price to it, and by making use of a fine small type, to bring a large quantity of matter into a narrow compass, a circumstance which, at the same time, makes it more portable and convenient. By John Townshend, late master of the Greyhound Tavern, Greenwich, and Cook to his Grace the Duke of Manchester. London: Printed for S. Bladen, at No. 28, in Paternoster-Row, MDCCLXXIII. In 8 (10.5 x 16.5), 14 not num. + 308 pages. Calf.*


TRACY, SUZY


TRAIN, CARRIE W. [Anon.]


TRALL, RUSSELL THACHER

The New Hydropathic Cook Book; with recipes for cooking on hygienic principles: Containing also a philosophical exposition of the relations of food to health; the chemical elements and proximate constitution of alimentary principles; the nutritive properties of all kinds of aliments; the relative value of vegetable and animal substances; the selection and preservation of dietetic materials, etc. By R. T. Trall, M.D. With numerous illustrative engravings. New York: Samuel R. Wells, 1869. In 12 (11.5 x 18.5), xviii + 19-226 pages. Cloth.*

Copyright, 1863. Lincoln cites editions 1854, 1855, 1857.

The author, a physician who became a hydropathist, was the editor of medical journals and the author of numerous medical works.

TRAMBY


Vicaire cites another edition the same year, Chalon-sur-Saone.

Accompanying the chants are detailed historical references.

TREAT, SARA


Illustrations, part colored.

TREMEL, MAY


TRESSLER, DONALD K.


Illustrated and with numerous tables. A bibliography at the end of each chapter.

A comprehensive work.
TROPPAU, ELEONORA, HERTZOGIN ZU, et al.


Title page in red and black.
TROWBRIDGE, J. M.

TROWBRIDGE, LAURA
Excelsior Cook Book and Housekeeper’s Aid; containing receipts for cooking all kinds of meats, fowl, fish; and making gravies, soups, sauces, bread, cakes, pastry, puddings, custards, preserves, essences; canning fruit; the making of butter, cheese, soaps; the art of dyeing; antidotes for poison; cookery for the sick; family physician, gardening, house-plants, the toilet, and many miscellaneous receipts. By Mrs. Laura Trowbridge. New York, Mason, Baker & Pratt, [1870]. In 8 (12 x 18.5), 288 pages. Cloth.*

Four small diagrams of cuts of meat.
An edition 1861, same number of pages; also one in 1870, New York, Oakley, Mason & Co.

TRUELLE, A.

Numerous illustrations.

TRUSLER, J.
The Honours of the Table, or Rules for behaviour during meals; with the whole Art of Carving, illustrated by a variety of cuts. Together with Directions for going to Market, and the Method of Distinguishing good Provisions from bad; to which is added a Number of Hints or concise Lessons for the Improvement of Youth, on all Occasions in Life. By the Author of Principles of Politeness, &c. For the use of young people. The second edition. London, Printed for the Author, at the Literary-Press, No. 62, Wardour-street, Soho; and all Book-sellers in Town and Country, m.dcc.xcii. In 8 (10 x 16.5), 120 pages. Calf.*

On the verso of the title page is printed an engraved shield, having the appearance of a book-plate, with the name Trusler below.
First edition 1788; the above the 2d, 3d 1801. Oxford cites 4th and 5th undated.

The Art of Carving excerpted from a work entitled The Honours of the Table (1788) by the Revd. Dr. John Trusler, author of The Principles of Politeness, &c. With a Biographical Note by S. M. and an Appreciation by S. C. R. Cambridge, University Press, 1932. In 8 (10.5 x 17.5), xii + 76 pages. Cloth.*

Illustrations after the original.

TRYON, THOMAS
[Philotheos Physiologus]
A Treatise of Cleanliness in Meats and Drinks, of the Preparation of Food, the Excellency of Good Airs, and the Benefits of Clean Sweet Beds. Also of the Generation of Bugs, and their cure. To which is added, a short discourse of the Pain in the Teeth, showing from what Cause it does chiefly proceed, and also how to prevent it. By Tho. Tryon. London, Printed for the Author, and sold by L. Curtis near Fleet-Bridge, 1682. In 4 (14 x 19.5), title + 21 pages. Half leather.*

The book is very rare.

The Way to Health, Long Life and Happiness, Or, A Discourse of Temperance and The particular Nature of all things requisite for the Life of Man, As All sorts of Meats, Drinks, Air, Exercise, &c. with special Directions how to use each of them to the best Advantage of the Body and Mind. Shewing from the true ground of Nature whence most Diseases proceed, and how to prevent them. To which is added, A Treatise of most sorts of English Herbs, With several other remarkable and most useful Observations, very necessary for all Families. The whole Treatise displaying the most hidden secrets of Philosophy, and made easie and familiar
to the meanest Capacities, by various Examples and Demonstrances. The like never before Published. Communicated to the World for a general Good, by Philotheos Physiologus. London, Printed and Sold by Andrew Sowle, at the Crooked-Billet in Holloway-Lane near Shoreditch, 1683. In 12 (10 x 17.5), 7 lvs. not num. + 669 pages + 3 pages adv. + 1 leaf title + 22 pages. Old leather.*

Following the text is: A Dialogue Between an East-Indian Brackmanny or Heathen-Philosopher, and a French Gentleman, Concerning the Present Affairs of Europe. The last two pages of this contain the Sandys translation of Ovid's verses on the benefits of abstinence from flesh.

This is the 1st edition; 2d, 1691; 3d, 1697.

It is queried (Goodspeed's Cat. 239, 1935) if this were not the book to which Benjamin Franklin refers in his Autobiography in which he says: "When about 16 years of age I happened to meet with a book, written by one Tryon, recommending a vegetable diet. I determined to go into it ... I made myself acquainted with Tryon's manner of preparing some of his dishes, such as boiling potatoes or rice, making hasty pudding, and a few others, and then proposed to my brother, that if he would give me, weekly, half the money he paid for my board, I would board myself. He instantly agreed to it, and I presently found that I could save half what he paid me. This was an additional fund for buying books."

In Sparks' Life of Franklin is an account of his first voyage from Boston to Philadelphia. "Being becalmed off Block Island, our crew employed themselves in catching cod, and hauled up a great number. Till then, I had stuck to my resolution to eat nothing that had bad life, and on this occasion I considered, according to my master Tryon, the taking every fish as a kind of unprovoked murder ... When the fish were opened, I saw smaller fish taken out of their stomachs, then thought, if you eat one another, I don't see why we may not eat you. So I dined upon cod very heartily, and have since continued to eat as other people."

The Way to get Wealth. I. Directing how to make 23 sorts of English Wine, equal to French, and Cyder equal to Canary, to make Wine of all sorts of Herbs, to make Mead, Rum, Rack, Mum, Coffee, Tea, Chocolate, Butler's Ale, Brandy, Cordial Waters, and 40 sorts of Ale, in a Minute; the Mistery of Vintners; Physical Receipts; to remember all you read or do; to make Corn produce a trebble Crop; to make China Varnish and Black Ground for Japan Work to Black Wood and Gild; Directions for Servant Maids to dress Fish, Flesh and Fowl. II. A help to Discourse, giving an account of the Commodities of all Countries, Inventors of Arts and Sciences, of the River Nilus, Gardening, &c. III. A Book of Knowledge for all Persons, containing Accounts cast up, Rates of Car, Water and Coachman, to keep Accents, make Bills, Bonds, Bills, Receipts; recover bad Debts, and compound them; to write Letters; days fortunate; of Sun rising and setting; Tide ebbing and flowing; make Strops to set Razors; to preserve the Eyes, and other Rarities. The Second Edition Enlarged. London, Printed for G. Conyers at the Gold Ring in Little Britain, n.d. In 12 (8 x 14.5), 84 + 120 + 76 pages. Old leather.*

The second part or book has the same general title but with different descriptive matter.

The third part has the title: The Way to get Wealth; or, An easy Way to make Wine of Gooseberries, Currants, Raspberries, Mulberries, etc., dated 1702.

The three parts have separate pagination and were evidently issued separately, though there is "An Alphabetical Table to the three Books or Parts" in the front. The third part, the only one dated, bears that of the first edition, whereas the first part states second edition, which was 1706.

TSCHIRKY, OSCAR


Frontispiece portrait of the author.

The page following xxxi is numbered 9, but no pages lacking.


Frontispiece portrait of the author.
TUER, ANDREW W.
Old London Street Cries and the cries of today with Heaps of Quaint Cuts including hand-colored Frontispiece; By Andrew W. Tuer, author of Bartolozzi and his Works, &c. London, Field & Tuer, 1885. In 8 (9.5 x 12.5), 137 pages. Boards.*

London Cries: with Six Charming Children printed direct from stippled plates in the Bartolozzi style, and dupli
cated in red and brown, and about forty other illustrations including ten of Rowlandson’s humorous subjects in facsimile, and tinted; examples by George Cruikshank, Joseph Crawhall, &c. The text by Andrew W. Tuer, Author of “Bartolozzi and his Works.” London, Field & Tuer, n.d. In 4 (21.5 x 28.5), 48 leaves. Half cloth.*

TURNBOW, GROVER DEAN
Ice Cream. A textbook for student and manufacturer by Grover Dean Turnbow, Assistant Professor of Dairy Industry, University of California, and Andrew Raffetto, formerly with the University of California. New York, John Wiley & Sons, Inc. ; London, Chapman and Hall, Limited, 1928. In 8 (14 x 22.5), 9x + ?? pages. Cloth.
Illustrated.

TURNER, ALICE M. [Anon.]

Advertising and blank leaves interspersed.

TURNER, ELLE V.

TURNER, ELISE
Printed on one side of leaf only.

Printed on one side of leaf only.

TURNER, H. A.

TUSHER, THOMAS
Five Hundred Points of good Husbandry. As well for the Champion or open Country, as also for the Woodland or Seerall, mixed in every Moneth with huswifery, ouer and besides the Booke of Huswifery. Corrected, better ordered and newly augmented to a fourth part more, with divers other lessons, as a dyet for the Farmer, of the properties of winds, plants, hops, hearbs, bees, &c. approved remedies for sheepe and cattle; with many other matters both profitable, &c. not vnpleasant for the Reader. Also two Tables, one of Husbandry, and the other of Huswifery, at the end of the Booke, for the better and easier finding out of any matter conteyned in the same. Newly set forth by Thomas Tusser Gentleman. At London, Printed for the Company of Stationers. An. Dom. 1630. In 4 (13.5 x 18.5), 161 pages + 3 not num. Calf.*

Title page in ornamental border, ornamental headbands and initial letters, text in black letter. Two letters to Lord William Paget, the second one with “Thomas Tusser Made Me” printed
along the inner margin. There is also a letter to
the reader.

Bookplate of George Gatton Hardingham.

Thomas Tusser (1523-1580, dates given by
H. M. W. in 1848 edition), an English poet and
writer on agriculture, wrote A Hundred Good
Points of Good Husbandry in 1557 (1558 as
now reckoned, as the year began on March 25,
instead of Jan. 1), and Five Hundred Points of
Good Husbandry United to as Many of Good
Wifery, 1577. There are many editions of his
work, some of which are: 1580, 1590, 1620, 1678,
1672, 1812, 1831, 1910, 1931. The last was
printed at the desire of Mr. Rudyard Kipling,
who said of Tusser: "He went to his grave not
knowing he had made a book which should last
in the full flower of practical use (neither antho-
logized nor classicated but en bloc) for two
hundred and fifty years."

Miss Dorothy Hartley (see Hartley) in her
collation of the Tusser editions cites 1557, 1571,
1573, 1574, 1577, 1580, 1585, 1593, 1604, 1620,
1672, 1710, 1812, 1846.

Some of the Five Hundred Points of
Good Husbandry, as well for the cham-
pion or open country as also for the wood-
land or several, mixed in every month
with huswifery, over and besides The
Book of Huswifery, with many lessons
both profitable and not unpleasant to the
reader. Once set forth by Thomas Tusser,
Gentleman. Now newly corrected and
edited, and heartily commended, to all
true lovers of country life, and honest
thrift, by H.M.W. Oxford, John Henry
Parker, 1848. In 8 (9 x 14.5), 19 not
num. + 45 pages. Paper.*

This is an abridgement of Tusser's book which
was in verse, even the dedicatory epistle and in-
troduction. It was said of it that "this rhythm was
always good, and his language free from inven-
tion."

TYREE, MARION CABELL

Housekeeping in Old Virginia. Containing
contributions from Two Hundred
and Fifty of Virginia's Noted House-
wives, Distinguished for their Skill in the
Culinary Art and other Branches of
Domestic Economy. Edited by Marion
Cabell Tyree. Louisville, Ky.: John P.
Morton and Company, 1890. In 8 (12 x
18.5), 528 pages. Cloth.*

Copyright 1879. Preface dated 1877.

Housekeeping in Old Virginia. Containing
contributions from two hundred
and fifty ladies in Virginia and her sister
states distinguished for their skill in the
culinary art and other branches of domes-
tic economy. Edited by Marion Cabell
Tyree. New York, G. W. Carleton & Co.,
1877. (12.5 x 18), xviii + 19-528 pages.
Cloth.*

First edition 1876; another, 1878.

TYRELL, CHAS. A.

The Royal Road to Health or the secret
of health without drugs. By Chas. A.
Tyrrell, M.D. Two hundred and six-
fifth edition completely revised, enlarged
and illustrated. New York, Tyrrell's
Hygienic Institute, 1920. In 8 (12.5 x 18.5),

Frontispiece portrait of the author, a few il-
lustrations in the text.

Copyright 1907.

TWEED, JOHN

Popular Observations on Regimen and
Diet; in which the nature and qualities of
our common food are pointed out and ex-
plained; together with practical rules and
regulations in regard to health, adapted to
various situations and circumstances, from
infancy to old age. By John Tweed, sur-
geon, &c. Bocking, Essex. Chelmsford:
Printed and sold by Meggy and Chalk,
n.d. (11 x 18.5), vi + 248 + xi2 pages.
Cloth.*
THE HERBALL
OR GENERALL
Historie of
Plantos
Gathered by John Gerard
of London Master in
CHIRURGERIE,
Very much
Enlarged and Amended by
Thomas Johnson
Citizen and Chirurgeon
Of LONDON
London Printed by
Adam Gough, John Norton
and Richard Whiteaker
Anno 1633.
MORE THAN A SCORE OF FOODS WERE MADE AVAILABLE AS A RESULT OF THE DISCOVERY OF THIS COUNTRY BY COLUMBUS. AMONG THESE ARE: CASSAVA, COCONUT, CORN, EGGPLANT, GRAPEFRUIT, KIDNEY BEANS, LIMA BEANS, MAPLE SUGAR, PEPPERS, PINEAPPLE, PUMPKIN, SQUASH, SWEET POTATO, CACAO, TURKEY, VANILLA, AND WHITE POTATO.

UDE, LOUIS EUSTACHE

The French Cook; or The Art of Cookery developed in all its various branches. By Louis Eustache Ude, formerly cook to Louis XVI, King of France, and at present cook to the Right Hon. Earl of Sefton. London, the Author, 1813. In 8 (13 x 20.5), L11 + 480 pages. Old leather.*

Original edition.
Eight full page plates of bills of fare for courses.

The same but different title:

The French Cook; a system of fashionable, practical, and economical Cookery, adapted to the use of English families. By Louis Eustache Ude, ci-devant cook to Louis XVI, Charles X, and the Earl of Sefton; projector of the original Coffee-room held in the United Service Club-House in Albemarle-Street; steward to his late Royal Highness the Duke of York; and for twelve successive years steward and manager of the St. James's Club. Fourteenth edition, corrected and revised throughout by the author; in which are introduced a practical method of economy, and a system of cleanliness—observations on the advantage of good cookery—the meals of the day—new method of giving good and extremely cheap fashionable suppers at routs and soirees, as practised by the author when with the Earl of Sefton—much good advice—anecdotes—rules for carving—choice of meat—and an additional list of several new dishes, lately introduced into this country by the author. London, Eber and Co., 1841. In 8 (12 x 19.5), L + 534 pages. Half cloth.*

Frontispiece portrait of the author and nine full page plates of bills of fare for courses.


UKERS, WILLIAM H.


Frontispiece in color, also 16 plates; numerous
plates in black and white and illustrations in the text.
Contains a finished history of coffee in all its known phases, the title truly designating the work. A coffee chronology and bibliography at the end are especially valuable.

Frontispiece and 31 other plates; tables.

UNDERHILL, Jennie E.

URBAIN-DUBOIS, Felix

URBAN, Erich
Illustrated.
Copyright dated 1909.

Plates, part colored, plan.
Sections of the book are printed on different colored paper.

UTRECHT-FRIEDEL, MMF.
Second edition, 1802. Vicaire cites the third edition 1811, with the title changed to Le Confiseur Imperial, but the number of the edition must be a mistake as the present copy with that title is dated 1809. He further states that in 1816 the title was again changed to that of Le Cuisinier Royal.

Le Confiseur Impérial, ou l’Art du Confiseur dévoilé aux gourmands; contenant la manière de faire, par excellence et avec économie, les Confitures, Conserver, Gelées, Marmelades, Compotes, Crèmes d’entremets, Dragées, Pastilles, Sirops, Punch, Pains d’épices de Hollande, Macarons, Biscuits; Fruits à l’eau-de-vie, Ratafias, Liqueurs fines, Crèmes et Huiles; les procédés à suivre pour fabriquer le Chocolat, faire les Eaux odoriférantes, préparer les Glaces, la Limonade, l’Oregast, le Thé, le Chocolat et le Café; suivi d’une instruction sur la distillation et sur la manière de faire le Vinagre et de l’aromatise. Par M. Utrecht-Friedel. Edition revue et augmentée par un Gastronome Français. A Paris, Chez Henri Tardieu, 1809. In 8 (11 x 18), x + 311 pages. Paper.*

The first edition appeared in 1814 under the title of Le Petit Cuisinier, etc.; a second edition the same year, then reprinted in 1821 under the above title, and the following years, 1822, 1823, 1827, 1828, 1829. In 1829 the title was again changed.


This is the same as La Petite Cuisinière augmented by the supplement and chansons. Vicaire does not include it in his enumerated editions.

La plus grande presse à vin (Chauveau).

The greatest wine press of France—about the fourteenth century.—From Bertall.
VACHON, JOSEPH


VAERST, EUGEN VON

Title in red and black.
Limited edition. Fifty special copies numbered.

VAIL, MARY BEALS


VALLA, GEORGIUS

The book contains two treatises, that of Valla on wine, grapes and medicinal plants; that of Æginata (7 lvs.) on foods.
At the end of Æginata’s work is “Argentine per Henricum Sybold, Mense Augusto.”

VALLENTIN, C. A.

Illustrations.
Bound with it:
Praktisk, Kok-Bob för Sjuka till Atervinnande. 29 pages.

VAN ARSDALE, MAY B, et al.

Our Candy Recipes by May B. Van Arsdale, associate professor of household art, Day Monroe, instructor in foods and cookery, Mary T. Barber, instructor in foods and cookery, Teachers College, Columbia University, New York. New
Illustrations in the text.

VANDEGEER, DIRK
Numerous full page miscellaneous illustrations for decoration of dishes.
Copyright is dated 1923, Oceanside, Calif.

VAN DER NOOT, THOMAS
Frontispiece, medallion on verso, the same repeated on last leaf with an illustration on verso. The text in black letter.
This is a facsimile reprint of the first printed Dutch cookery book.

VAN GALDER, ANNA CLAIRE

VANIERII, JACOBI

VAN NORMAN, H. E.
Dry Skim Milk "97% Food Solids." H. E. Van Norman, B.S., LL.D., President American Dry Milk Institute, etc.

Chicago, American Dry Milk Institute, 1926. (15 x 23), 27 pages. Paper.*
Illustrated.
Presentation copy.

The same. Second edition, revised and enlarged, 1928.


VAN RENSSELAER, MARTHA, FLORA ROSE, HELEN CANON
Numerous illustrations, full page and in the text.
Copyright 1919; published 1912.

VAN VOAST, ELLEN

VARILLE, MATHIEU
Frontispiece reproduction of old picture; headbands and tailpieces.
This is a special edition; copy No. 816.
Treats of the old Lyonnaise innkeepers, cabarets, and famous restaurants; the Lyonnaise cookery, accompanying wines, and typical recipes; the usages of the table, and accounts of Lyonnaise gourmets.

La Mustardographie. Traité en matière de dialogue par lequel toutes personnes peuvent facilement apprendre et pratiquer
l'honnête art du moutardier par Mathieu Varille (Monsieur Prudhomme), proprié-
taire d'olivettes à Lourmarin-de-Provence
et Marius Audin (Monsieur Homais),
naturaliste et vinaigrier. A Lyon, Aux
Deux-Collines, 1935. In 4 (10 x 15.5),
80 + 3 not num. pages. Half morocco. *
Half title. Frontispiece and five other plates
in monochrome.
Only 500 copies printed; this is No. 246.

VASCHALDE, HENRY
Olivier de Serres, Seigneur du Pradel,
sa vie et ses travaux, documents inédits,
illustré de portraits, gravures et fac-similé.
Par Henry Vaschalde, officier de l'instruc-
tion publique, membre de plusieurs so-
ciété savantes. Paris, E. Plon, 1886. In 8
(16 x 25.5), 227 pages. Paper. *
Frontispiece portrait of de Serres, 7 plates, 2
illustrations in the text.
Half-title: Olivier de Serres, Seigneur du
Pradel.

VASEY, ANN
Favorite English, Dutch, German,
French recipes. By Ann Vasey. Los An-
geles, Calif., Gem Publishing Company,

VAUGHAN, ANITA GERTRUDE,
et al.
Notes on Cookery. Compiled by Mrs.
Leonard Vaughan, Mrs. Thomas Har-
wood, Mrs. Horace E. Collom. Chicago,
Pub., 1928. (15.5 x 23.5), 83 pages.
Cloth.
Some recipes signed.

VAUGHN, KATE BREW
Culinary Echoes from Dixie. Kate
Brew Vaughn. Cincinnati, The McDonald
Press, [1914]. (12.5 x 19.5), 4 lvs. not
num. + 271 pages. Cloth. *
Portrait of author.
An edition 1917.

VEHLING, JOSEPH DOMMERS
Apicius. Cookery and Dining in Im-
perial Rome. A bibliography, critical re-
view and translation of the ancient book
known as Apicius de re Coquinaria now
for the first time rendered into English
by Joseph Dommers Vehling. With a dic-
tionary of technical terms, many notes,
facsimiles of originals, and views and
sketches of ancient culinary objects made
by the author. Introduction by Prof.
Frederick Starr, formerly of the Univer-
sity of Chicago. Chicago, Walter M. Hill,
1936. In 4 (20 x 28), xxi + 1 not num.
for preface + 304 pages. Boards. *
Title page in red and black. Illustrations com-
prise facsimiles of various editions and pen and
ink drawings of scenes and objects by the trans-
lator. A list of subscribers precedes the title page.

VENNER, TOBIAS
Via Recta ad Vitam Longam. Or, A Plain
Philosophical Demonstration of the Na-
ture, Faculties, and Effects of all such
things as by way of nourishments make
for the preservation of health, with divers
necessary dietetical observations; as also
of the true use and effects of Sleep, Exer-
cise, Excretions, and Perturbations, with
just applications to every age, constitutio-
ion of body, and time of yeere. By To.
Venner, Doctor of Physick in Bathe.
Whereunto is annexed by the same Au-
thor, a necessary and compendious Trea-
tise on the famous Baths of Bathe, with
a censure of the medicinable faculties of
the water of Saint Vincent's Rocks near
the City of Bristol. As also an accurate
Treatise concerning Tobacco. London,
Printed for R. Bishop, for Henry Hood,
and are to be sold at his shop in Saint
Dunstans Churchyard in Fleetstreet, 1638.
In 4 (13.5 x 18), title + 6 lvs. not num. +
304 pages. Sheepskin. *
Ornamental headbands and chapter initials.
A separate title page on page 306: "The Baths
Of Bathe," etc., dated 1637; another on page
343, "A Briefe and Accurate Treatise con-
cerning the taking of the Fume of Tobacco," etc.,
also dated 1637.
Main part of the work is dedicated to: Avgvs-
tissimo Christiani Orbis Monarcha, Carolo,
D. G. Magne Britannie Francia, et Hibernia Regi
Potentissimo, Prosperv Imperivm In Hac Vita,
cum eterna felicitate in vita futura compreactur,
atque in fidelis animi testimonium, debitaque subjectionis Symbolum, Opus Hoc salutiferum humilium officii, dictat, consecrat. To. Venerus.

The part on The Baths is dedicated to Serenissime Principi Marie, Angliae, Scotiae, Franciae, et Hiberniae, Reginiae, Hoc De Thermis Batoniciensibus Opsiavlvm humilium dedicate & consecrat To. Venerus Med. Dr.

The third part on Tobacco has no dedication. In it Venner censures those who smoke between the courses at meals and characterizes as idle and foolish those “that cannot travel without a Tobacco pipe at their mouth.”

VERDIER, ERNEST


No. 70 of 500 examples on antique Holland paper.

VERDOT, C.


The first edition was printed the same year.

VERRAL, WILLIAM

A Complete System of Cookery. In which is set forth, a Variety of genuine Receipts; collected from several years Experience under the celebrated Mr. de St. Clouet, sometime since Cook to his Grace the Duke of Newcastle. By William Verral, Master of the White-Hart Inn in Lewes, Sussex. Together with an Introductory Preface, Shewing how every Dish is brought to Table, and in what Manner the meanest Capacity shall never err in doing what his Bill of Fare contains. To which is added, a true Character of Mons. de St. Clouet. London, Printed for the Author; and sold by him; as also by Edward Verral, Bookseller, in Leices: And by John Rivington in St. Paul’s Churchyard, London, MDCCLX. (12.5 x 19.5), xxxiii + 240 pages. Three-quarters leather.

The dishes have the French and English names.

VETTER, M.


V... Y [ERRY], A. M.


Vieire lists this work as by Jourdan Lecointe and states there were many editions: 1st 1844, 2nd 1848, 3rd 1867. The edition that he describes is of 1833, by Jourdan Lecointe, but following “Le Cuisinier des Cuisiniers” the title is different, one of the names included being “Verry.”

VIARD, A.

Le Cuisinier Impérial, ou l’art de faire la Cuisine et la Pâtisserie pour toutes les fortunes; Avec la manière de servir une Table depuis vingt jusqu’à soixante Couverts; Troisième édition, revue et corrigée par l’Auteur, augmentée d’un grand nombre d’articles concernant l’Office, et suivie d’une Table plus étendue et mieux ordonnée que la première; Par A. Viard, Homme de bouche. A Paris, Chez Barba, 1808. In 8 (13 x 20), viii + 448 pages. Half leather.*
The work is dedicated “Aux Gourmands passés, présents et futurs.”

There are at least 52 editions of this work, the fifth and following editions to the 22d are called Cuisinier Royal, the 22d and subsequent ones are called Cuisinier National. 7th edition, 1812.

VIARD, A. et FOURET


Three large folding plates.
Treizième édition, 1928.
First edition 1806, title Le Cuisinier Imperial, author: Viard, 2d, 1807; 3d, 1808, 5th, 1810; 8th, 1814; 9th, 1817; title changed to Le Cuisinier Royal, augmented with an account of wines by Pierhugue, 10th, 1820, further augmented and the name of Fouret appears; 11th, 1822, 12th, 1825; 13th, 1828; 14th, 1831, the name of Delan added, with the wine account by M. G. —, restaurateur; 1832, reprinted 1837 and 1840; 20th, 1846; still further augmented, and Viard has become Viart with T. Bernardi, officier de bouche, added; the 22d appeared at the end of 1852 with date of 1853, and title changed to Le Cuisinier national de la ville et de la campagne (ex-Cuisinier Royal) par Viart, Fouret et Délain, hommes de bouche. 22d edition augmentée de 200 articles nouveaux par Bernardi, officier de bouche, Encyclopédie culinaire contenant, etc. Paris, G. Barba, in 8; in 1854 the title became Le Cuisinier imperial de la ville et de la campagne; same in 1858 and 1864; 32d, 1875, became again the Cuisinier national.
The changes in title, which tend to confuse, seem to have been unavoidable, as they were made to conform with the changes in government.

VIART, FOURET et DÉLAN

Le Cuisinier Impérial de la ville et de la campagne (ex-Cuisinier Royal) par Viart, Fouret et Délain, Hommes de bouche. Vingt-Troisième Édition augmentée de 200 articles nouveaux par Bernardi, Officier de bouche, encyclopédie culinaire contenant: L'Art de faire la Cuisine, la Pâtisserie, et tout ce qui concerne l'Office, pour toutes les fortunes; une Notice complète de tous les Vins, par Pierhugue, Sommelier du Roi; une distribution des vins par ordre de service par M. Grignon. Une table générale du marché avec l'indication des saisons où la Viande, la Volaille, le Poisson, le Gibier et les Légumes sont de meilleure qualité et à meilleur marché; des Menus de déjeuners, servis en ambigus, en toutes saisons, une table alphabétique de tous les mets par ordre de service. Ornée de treize planches pour le service des tables, depuis douze jusqu'à soixante couverts, etc. Paris, Gustave Barba, 1854. In 8 (13.5 x 21), 4 lvs. not num. + 616 pages. Boards.*

VICAIRE, GEORGES


Title page in red and black and with printer's device. Engraved headband, tailpiece, and initial letter for each chapter. (Each letter of the alphabet constitutes a chapter.)
The work is dedicated to le Baron Jerome Pichon, President de la Société des Bibliophiles Français. Edition limited to 500 copies, and includes about 2,500 items.
The work is considered the most erudite and valuable bibliography extant on gastronomic subjects.

VICTOR, METTA VICTORIA

[FULLER]

Beadle's Dime Cook Book. Embodying what is most economic, most practi-
VINE, FREDERICK T.


Frontispiece, illustrations in the text.
Includes advertising.

VIRINGUS, IOANNES W.


Engraved device on title page, ornamental initials for chapters, and marginal references in the text.

The work is very rare, printed by Guillaume de la Riviere (1591-1634), who, according to Deschamps, is the printer of whom the boast was justly made that he was the artisan of the bibliophiles.

VOISIN, GASTON


Frontispiece and three full page plates.

VOLLNER, WM.

The United States Cook Book. A complete manual for ladies, housekeepers and cooks, with directions for preparing in the best and most economical manner, meat, vegetables, beverages, pastry, jellies, ices, etc.; to lard and carve; to ornament and send to the table the different dishes and beverages, as also, to preserve different fruits, etc.: With particular reference to the climate and productions of the United States. By Wm. Vollmer, Formerly "Chef de Cuisine" of several of the first Hotels in Europe; now steward of the Union...

Editions 1874, 1882.

One of a number of books introducing European cookery methods modified to meet local conditions.

VONLETT, JAQUE

La Vraye Mettode de bien trencher les viandes tant à l'Italienne qu'à la main et les différentes façons de peler et de servir toutes sortes de fruits et le moyen de faire diverses figures par Jaque Vonlett, fribourgeois. Lyon, 1647. Recueilli, mis en ordre et préface par Charles de Salverte. A Dijon, aux Editions du Raisin, 1926. In 4 (22 x 28), 40 pages. Paper.*

Only 110 copies printed; this is No. 27.
The manuscript, from which this was printed, belonged to Baron Jerome Pichon, then to Georges Vicaire, and now to Charles de Salverte who prepared the present copy.

There are 31 plates representing the manner of carving all sorts of meats and fish, as well as ornamental cuttings of fruits.

VON SCHUMACHER, K. and M.


Cider, unfermented and fermented, was a very important beverage in England and France during the latter part of the eighteenth and first half of the nineteenth centuries.
THOSE WHO ARE DEAD ALREADY, WHEN THEY'VE SMELLED ONE OF MY DISHES COME TO LIFE AGAIN. —Philemon.

Success in the culinary art sometimes leads to self-adulation.

WACHTMEISTER, CONSTANCE and KATE BUFFINGTON DAVIS

WADE, MARY L.
An edition 1918.

WADHAMS, CAROLINE REED
Simple Directions for the Cook by Caroline Reed Wadhams. With introduction by Maurice A. Bigelow, Ph.D. Director of the School of Practical Arts Teachers College, Columbia University. New York, London, Bombay, Calcutta, and Madras, Longmans, Green and Co., 1917. In 8 (10.5 x 17), xii + 84 pages. Cloth.
Frontispiece in color of a kitchen.

WAGGONER, J. FREDERICK
[Anon.]
Interleaves. Recipes signed.
Ninth thousand, 1876; new edition, 1896.

WAGNER, E.

WAGNER, LADISLAUS VON
A Practical Treatise on the manufacture of Starch, Glucose, Starch-Sugar, and Dextrine. Based on the German of Ladislaus Von Wagner, professor in the Royal Technical High School, Budapest, Hungary, and other authorities, by Julius Frankel, graduate of the Polytechnic
School of Hanover. Edited by Robert Hutter, chemist, etc. Illustrated by 58 engravings, covering every branch of the subject; including examples of the most recent and best American machinery. Philadelphia, Henry Carey Baird & Co., 1881. In 8 (14 x 23), 344 pages. Cloth.

Works upon starch and starch products were scarce at that time.

WAGNER, LEOPOLD


WAGNER, PHILIP M.


WAINWRIGHT, ELIZABETH


Headbands and tailpieces. Title vignette contains author's name and the date 1711.

First edition, 250 copies only, July, 1931.

The manuscript recipe book of which this is the first printed version was written by Mrs. Elizabeth Wainwright. The date on the fly-leaf of her notebook is Jan., 1711. It contains cookery recipes and medicinal prescriptions.

WAITT, CLARA FARMER


Contains advertising.

WALKER, A. HORACE

The Inspection of Fish, Poultry, Game, Fruit, Nuts, and Vegetables. By A. Horace Walker, Sanitary Inspector to the Metropolitan Borough of St. Pancras, etc. Lon-
don, Bailliere, Tindall and Cox, 1911. In 8 (13.5 x 19), x + 1 leaf not num. + 180 pages. Cloth.*

Twenty-two illustrations.


WALKER, GEORGE


Only 600 copies, 100 on Japan paper. This is No. 100. A presentation copy.

The first issue of the work was in 1814; copies of this became so scarce and high-priced, and were so much sought that the second issue was made 74 years later.

Some of the plates with their accompanying text are of gastronomic interest, as the fishermen, woman making oat cakes, cranberry girl, milk boy, and Midsummer Eve repast.

WALKER, THOMAS


Edition limited to 600 copies.

WALLACE, HELEN BRUCE


Frontispiece, plates, plan, facsimiles.
WALLACE, JOSEPHINE M.

WALLACE, LILY HAXWORTH

A blank page for memoranda follows each chapter. Advertising of the company product in each recipe.
Editions 1918, 1929, 1932, 1933.


First edition 1904.


Frontispiece portrait of the author; numerous full page plates, some colored, and others in the text.
A comprehensive work on the different phases of cookery and the apparatus involved.
Edition 1931.

WALLEY, THOMAS

WALLI, MINA

The text is in double columns, the Finnish in one and the English in the other. The index has the Finnish titles for the recipes, with the English in parentheses.


The arrangement differs from the preceding in that the recipe in English follows the Finnish.

WALSH, JOHN HENRY

Lincoln cites an edition, 1857, with the title "The Economical Housekeeper, being practical advice," the remainder of the title as above.

WALSH, JOSEPH M.

Frontispiece, plate, illustrations in the text.

WALTER, ERICH
Manual for the Essence Industry. Comprising the most modern methods for making all kinds of essences for liquors, brandies, liqueurs, and all alcoholic drinks, fruit juices, fruit-wines, and jams. Also, manufacturing mineral waters; essences of fruits and other vegetable raw materials;


WANKLYN, J. ALFRED


WAPS, T.

El Ideal de los Cocineros o sea el arte de guisar y comer bien. Por T. Waps, antiguo jefe de cocina. Compendio utilísimo y práctico de los conocimientos, indispensables para una buena cocinera o cocinero, pinche, marmitón, jefe y mozo de comedor, y muy especialmente para las madres de familia. Sexta edición, corregida y notablemente aumentada. Barcelona Ramon Sopena, n.d. In 8 (11 x 17), 288 pages. Cloth.*

The same. Novena edición, corregida y notablemente aumentada, 1931. Same number of pages and format as above.*

WARD, ARTEMAS


Colored frontispiece, 14 colored, 4 uncolored plates and numerous illustrations in the text. This is a reprint of the first edition.


The work is profusely and finely illustrated, with 80 colored plates, 25 in black and white, and numerous illustrations in the text.

The book is a mine of information on foods.


Frontispiece and 70 other full page color plates, many others in black and white, many illustrations in the text.

This is a revised edition of the above with the name changed to indicate its larger scope.

First edition, 1882; 2d, 1911, much enlarged; 3d, 1923. The above the second printing of the third.

The book was a labor of love on the part of the author, who issued it without any effort at pecuniary gain.

WARDALL, RUTH A. and EDNA NOBLE WHITE

A Study of Foods by Ruth A. Wardall, M.A., Head of Department of Home Economics, State University of Iowa, and...

Frontispiece picture of a school kitchen.

WARE, CLARA PRISCILLA BUCKLAND


Portrait.

Contains advertising.

WARFORD, AARON A. [Anon.]

The Gem Cook Book. No. 1. Containing useful recipes for cooking all kinds of meats, fish, game, oysters, bread, cake, and pastry of all kinds. Also, valuable recipes for making preserves, jellies, and jams... *New York, F. Tousey, 1881. (15 x 24), 48 pages. Cloth.*

WARNER, HARRIET


WARNER, RICHARD


Two colored plates.

The book contains "The Forme of Cury," "Ancient Cookery," Inthorizations of Archbishop Neville and Archbishop Warham, with names of those in attendance, their order of precedence, the various provisions, and their cost.

The "Roll" was printed by Samuel Pegge in 1780, who retained the old abbreviations, and who gives much additional historical information. The Warner printing, 11 years later, is much more easily interpreted as the abbreviations are replaced by the full spelling.

Title page engraved; contains the double-page tinted plate of a Peacock Feast and single plate of a Saxon Entertainment. The inclusion of the Peacock Feast plate is rare. "John Carter (the draughtsman and architect) prosecuted Warner for pirating in this work, his print of the 'Peacock Feast,' and got the verdict of £20. The print was therefore torn from all the copies then unsold."

WARNER, VICTORIA


WARREN, JANE

San Francisco Economical Cook Book. A practical guide to every-day cookery, with minute directions how to buy, dress, cook, serve and carve, and 300 standard recipes, for canning, preserving, curing, smoking, and drying meats, fowl, fruits and berries. A chapter on pickling and candying. Forming altogether one of the most valuable household books of the day. By Mrs. Jane Warren. *San Francisco, Sullivan, Burris & Dewey, n.d. In 8 (12.5 x 18), 96 pages. Paper.*


The Handy Reliable Cook Book. A practical and comprehensive manual of commonsense cookery. Showing how to buy, dress, cook, serve and carve every kind of meat, game, fish, fowl and vegetable. Also giving plain directions for preserving, pickling, canning and drying all kinds of berries, fruits, meats, game, etc. By Mrs. Jane Warren. *New York, Hurst...*
& Company, [1892]. (12.5 x 18), 13 lvs. not num. + 27-124 + 7-100 pages. Paper.

Bound with it:

The Art of Canning, smoking, pickling, drying, and otherwise preserving meats, fowl, game, fruit and berries; also how pickles are made and the process of candying, described in a plain practical manner for home use. 99 pages + 6 not num. for ready reckoner.

WARREN, MARY ELIZABETH

Cover-title: The Mississippi Cook Book of new Southern recipes.

WASHBURN, GEO. R. and STANLEY BRONNER

The book consists of a series of articles on the various beverages written by experts; each article accompanied by an inset portrait of the author. At the end are recipes for mixed drinks. There is much definite information on the manufacture and care of the beverages.

WASHINGTON, MRS.

WAHRAN, YOGI

The recto of each leaf is blank to page 350, though counted in the pagination. The recipes occupy pages 380 to 406 with a few interspersed in the text. Most of the recipes would have no appeal unless to the cult, turmeric being an ingredient of the majority of them. Home-made candy consists of raisins and senna leaves ground together, made into balls, and rolled in flour. This appears on the page with "How I massage the body."

The impression is given on the title page that the book was published in India, but the colophon on the verso of the last leaf is as above.

WATERS, MRS. W. G.


WATKINS, MRS. SPENCER and MRS. FRANCIS F. FIELD

Recipes signed.
Blank leaves and advertising interspersed.

WATSON, CHALMERS
Illustrated with full page plates.

WATSON, JOHN EDWARD
The Housewife's Directory: being The most Complete System of Domestic Economy ever submitted to public notice.
GASTRONOMIC BIBLIOGRAPHY 487


WATSON, MARCIA L.

An edition 1898.

WATSON, MARGARET J. M.
The Home Preservation of fruit and vegetables by Margaret J. M. Watson, Diplomée Edinburgh School of Cookery and Domestic Science, etc. London, Oxford University Press, 1926. In 8 (12 x 18.5), vi+2 not num. +142 pages. Cloth.*

WATSON, MARY L.

The book consists of quotations for every day in the year; not a gastronomic work.

WATTS, NELLIE

Illustrations in the text.

WATTS, W. W.

One hundred thirty-four full page plates.

WAUER, D.

WAUGH, F. W.

Illustrated with 39 plates, 2 colored, and 2 figures in text.

The brochure is descriptive of native Indian foods and the method of preparation.

WEATHERLEY, HENRY
A Treatise on the Art of Boiling Sugar, crystallizing, lozenge-making, confits, gum goods, and other processes for confectionery, etc. In which are explained, in an easy and familiar manner, the various methods of manufacturing every description of raw and refined sugar goods, as sold by the trade, confectioners, and others. By Henry Weatherley, inventor of the currant dressing machine, etc. Philadelphia, Henry Carey Baird, 1865. In 8 (11 x 19), 131 pages. Cloth.*

WEAVER, LOUISE BENNETT and HELEN COWLES LE CRON
A Thousand Ways to please a family with Bettina's best recipes by Louise Bennett Weaver and Helen Cowles Le Cron. These recipes are arranged for a family of four or more. Decorations by Elizabeth Colborne. New York, A. L. Burt Company, [1922]. In 8 (13 x 19.5), 397 pages. Cloth.

Full page plates and illustrations in the text.
WEBER, I. M. ERICH
Explanation of plate on verso of preceding plate.
Accompanying the book of plates is a supplement of 30 pages of recipes for the cakes illustrated, and also a set of stencils and pattern stencils for the decorations.
Frontpiece portrait of the author, and 18 plates in monochrome, all the rest in colors.
First edition, 1913, in German; the above the first American edition, also the same edition published in English, German, Swedish, French, and Spanish.
The title page, the copyright, and the signature of the preface have the author's first initial as “I,” but the cover and heading of the preface have “J”.

Frontpiece portrait of author; 102 colored plates.

WEBER, OTTILIE
WEBSTER, MRS. A. L.

Frontispiece of a rooster, with the legend:
"The cock doth crow, to let you know,
If you be wise, what time to rise."
Lincoln cites 1st edition, 1844, 2d, 1844; 13th, 1850; 15th, 1852, with the name of the author; 18th, 1853; 19th, 1853; 20th, 1854; 20th revised, 1855; 20th revised, 1856. Copyright by A. L. Webster, 1843.

The same. 1884. Same number of pages.*

WEBSTER, MRS. JOHN J. and MRS. H. LLEWELYN


WEBSTER, LADY SARAH JOANNA
Receipt Book. Manuscript, in several hands, c. 1850. (16.5 x 19). Cloth, leather back.*
The recipes are both culinary and medical, and included are many clippings on miscellaneous subjects.

WEBSTER, THOMAS and MRS. PARKES
An Encyclopaedia of Domestic Economy: comprising such subjects as are most immediately connected with housekeep-

ing; as, the construction of domestic edifices, etc., a general account of the animal and vegetable substances used as food, and the methods of preserving and preparing them by cooking; making bread; etc. By Thomas Webster, F.G.S., &c., assisted by the late Mrs. Parkes, author of "Domestic Duties." From the last London edition. With notes and improvements by D. Meredith Reese, A.M., M.D., of New York. Illustrated with nearly one thousand engravings. New York: Harper & Brothers, 1845. (14 x 22.5), xxiv + 25-1238 pages. Boards.

An edition 1859.
Lincoln cites editions 1849, 1852, 1855.

WECKERIN, ANNA

Vicare devices edition 1607, and quotes editions 1597 and 1620.

WEETER, ELIZABETH M.
The Lutheran Cook Book. A compilation of carefully selected and tried recipes for three times every day eating... 4th ed. Compiled by Mrs. Elizabeth M. Weeter. Newark, O., 1907. (12.5 x 18), 110 pages. Cloth.

Contains blank pages and advertising.

WEHMAN, HENRY J.
Wehman's Cook Book. A complete collection of valuable recipes suited to every household and all tastes. New York, H. J. Wehman, [1890]. (11.5 x 18), 100 pages. Paper.

WHRFRITZ, MARY und FANNY
Illustrations in text.
Preface dated 1900.

WEILD, JOHN
Frontispiece portrait of the author.

WEILERIN, SOPHIA JULIANA
Engraved copper-plate of an old kitchen on the title page.
The foreword for the 3rd and 4th editions is dated "im Christmonden 1789 u. 1792."


WEISKIRCH, LAUREL ELIZABETH
Printed on cover: "The Clew to 1500 American and Foreign Recipes."

WEISENTURN, EMIL
Headbands.

WELBY, T. EARLE
A pungent and interesting treatise.


WELCH, DESHLER
The Bachelor and the Chafing Dish with a dissertation on chums. By Deshler Welch. Containing some valuable recipes gathered from fascinating sources in
GASTRONOMIC

WELCH, MARY B.

WELLMAN, MABEL THACHER


Frontpiece and illustrations in the text.

The same, 1918.

WELLS, HELEN M.


WELLS, J. R.
The Family Companion, containing many hundred rare and useful receipts, on every branch of domestic economy; embracing cookery, the cure of diseases, the properties and use of the principal plants used as medicine, housewifery, dyeing, etc. By J. R. Wells, M.D. Second edition. Boston: printed for the author, 1846. In 12, iv + 5-72 pages. Paper.* Another edition 1848.

WELLS, ROBERT
Ornamental Confectionery — A guide for bakers, confectioners, and pastry cooks including a variety of modern recipes, and remarks on decorative and coloured work with upwards of one hundred original designs. By Robert Wells. London, Crosby Lockwood and Son, 1911. (12 x 18.5), xii + 96 pages. Cloth.* Plates; illustrations in text.

The Bread and Biscuit Baker’s and Sugar-Boiler’s Assistant. Including a large variety of modern recipes for bread — tea cakes — hard and fancy biscuits — buns — gingerbreads — shortbreads — pastry — custards — fruit cakes — small goods for small masters — confections in sugar — lozenges — ice creams — preserving fruit — chocolate, etc. With the new methods of quick sponging by Robert Wells, practical baker, confectioner, and pastrycook,


WENZEL, G. L.

Sections divided by thick colored leaves with daily items, diagrams, dish with main ingredients numbered in each section. Thumb index, folding menu planning chart at end. Blank leaves inserted for specials.

WERLIN, OTTO

WERNER, AGNES

Advertising interspersed.

WETHERED, FLORA A.

Frontispiece.

WETHERILL, CHARLES M.
The Manufacture of Vinegar: Its Theory and Practice, with especial reference to the quick process. By Charles M. Wetherill, Ph.D., M.D., Member American Philosophical Society; Academy Natural Sciences of Philadelphia; Member Indiana State Medical Society, etc. Philadelphia, Lindsay and Blakiston, 1860. In 8 (12 x 18.5), 300 pages. Cloth.*

Illustrated.

WHEELER, ELIZA ANN

Illustrated.

WHEELER, RUTH and HELEN

WHITAKER, ALMA

WHITCOMB, M. Houghton
“Souvenir” Cook Book. Tried and approved recipes. Compiled by M. Hough-
WHITE, FLORENCE


Frontispiece, 2 plates.
First edition 1932; third impression 1932.


WHITE, JAMES EDSON and MRS. M. L. WANLESS [Anon.]

The "Home Queen." World's fair souvenir cook book, two thousand valuable recipes on cookery and household economy, menus, table etiquette, toilet, etc. New York, Chicago, G. F. Cram, 1893. (18.5 x 24), vi + 5-18 + 17-608 pages. Oilcloth.

Illustrations. Some recipes signed.
An edition 1898.

Hemmet's drottning kokbok. Iva tusen värdefulla recepter för matlagning och hushållning, matsedlar, bordskick, toalett, m.m. . . . Chicago, Ill., The Fort Dearborn Publishing Co., 1899. (15 x 22.5), 604 pages. Oilcloth.

Illustrated. Blank leaves interspersed.
A Swedish translation of the "Home Queen Cook Book."

WHITE, MRS. PETER A.


WHITE, SALLIE JOY


WHITEHEAD, JESSUP


The volume is made up of four books named in the title, previously published separately in the "Oven and Range" series.


Bound with it are the author's "The Hotel Book of Breads and Cakes," 1881, 36 pages, and "Cook's Scrapbook."


Cooking for Profit. A new American cook book adapted for the use of all who

Illustrated.

Part II has title: “Eight Weeks at a Summer Resort. Our Daily Bill of Fare and What it Cost.”


Illustrated.

The final 29 pages consist of diagrams and directions on how to fold napkins into fanciful shapes.


The same. Seventh edition, 1901, same format.*

The unnumbered leaves at the end are titled “Cook’s Scrapbook,” and contain interesting stories and bits of information relative to food and cooking.


Volume I of the “Oven and Range Series.”

*WHITLING, LILIAN*

The Complete Cook by Lilian Whitling, late staff teacher of the National School of Cookery, With forty-two illustrations. *London, Methuen & Co., [1908]. In 8 (13.5 x 22), x + 562 pages. Cloth.*

*WHITNEY, MRS. A. D. T.*


Editions 1906, 190- (15th impression).

*WHYBROW, A. N.*


*WICKSON, EDWARD J.*

The California Fruits and How to Grow Them. A manual of methods which have yielded greatest success, with the lists of varieties best adapted to the different districts of the state. By Edward J. Wickson, A.M., Dean and Professor of Agriculture in the College of Agriculture, University of California, etc. Fifth edition, revised and extended. *San Francisco, Pacific Rural Press, 1910.* In 8 (15 x 23), 604 pages. Cloth.*

Many full page and other illustrations in the text.


Frontispiece portrait of Gov. Stephens in his garden. Many full page and other illustrations.
WIDDIFIELD, HANNAH
Widdifield's New Cook Book; or, Practical Receipts for the Housewife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies, meats, soups, pies, vegetables, terrapins, pastries, pickles, syrups, rolls, preserves, puddings, desserts, sauces, cakes, fish, &c. By Hannah Widdifield. Philadelphia: T. B. Peterson and Brothers, [1856]. In 8 (12 x 18), 17-410 pages. Cloth.*

The pagination starts at 23, making the title page 17, preceded by half title with advertising, the verso of which is numbered 18. There are laudatory quotations from various publications following the title. The copyright is by S. & M. Widdifield.

Edition 1873.

WIEMANN, GERTRUDE

Frontispiece cuts of meat in red; numerous illustrations in the text.

WIGGIN, KATE DOUGLAS

Frontispiece picture of the old Congregational Church at Buxton Lower Corner.
Extra blank sheets for additional recipes.

WIGLEY, MRS.

WIHLFAHRT, JULIUS EMIL
A Treatise on Flour, Yeast, Fermentation and Baking together with Recipes for Bread and Cakes. No place, 1906. In 8 (13.5 x 18.5), 120 pages. Cloth.*

The same. Eighth edition revised, 1920, 96 pages.*

WILCOX, ESTELLE WOODS
[Anon.]
Centennial Buckeye Cook Book. Compiled by the women of the First Congregational Church, Marysville, Ohio. . . Maryville, J. H. Shearer & Son, 1876. (13 x 19.5), xvi + 17-384 pages. Illustrated.

Buckeye Cookery and practical housekeeping. Compiled from original recipes . . . 2d ed. Maryville, O., Buckeye Publishing Company, 1877. (13 x 21), 4 + v-xvi + 7-464 pages.

Pages 305-320 blank.

The Dixie Cook Book. Carefully compiled from the treasured family collections of many generations of noted housekeepers. Largely supplemented by tested recipes of the more modern southern dishes, contributed by well-known ladies of the South . . . Revised edition. Atlanta, Ga., L. A. Clarkson & Company, 1883. (14 x 22), vi + 7-688 pages.

Frontispiece, plates, illustrations.

Based upon "The Buckeye Cook Book" (cf publishers' notice).
Revised and enlarged edition 1889.

The Buckeye Cook Book. A careful compilation of tried and approved recipes for all departments of the household. Subscription edition, Minneapolis, Minn., Dayton, O., Buckeye Publishing Co.;


WILDER, JAMES AUSTIN

The instructions are for the practice of elementary cooking without the usual utensils. First printing, 1929; 2d, 1929; 3d, 1930.

WILDER, RUSSELL M., MARY A. FOLEY, and DAISY ELLITHORPE

Colored frontispiece showing Benedict test for sugar in the urine.

WILEY, HARVEY W.


WILKINSON, ALBERT E.
Sweet Corn by Albert E. Wilkinson, Department of Vegetable Gardening, New York State College of Agriculture at Cornell University. New York, Orange Judd Company, 1915. In 8 (12.5 x 18.5), vii + 203 pages. Boards.* Twenty illustrations, 6 full page.

WILKINSON, ALFRED J.

WILKINSON, MARY E. [Anon.]
A Cook Book for the poor, the rich, the sick, the well. A reform from the old wasteful methods to the saving, scientific and nourishing ones. Chicago, W. B. Conkey Company, [1910]. (12 x 18), 328 pages. Cloth.

Frontispiece portrait, illustrations.

WILKINSON, MRS.
Mrs. Wilkinson's Cookery Book. (First class diplomée, late staff teacher, National Training School of Cookery.) Society of Arts, London, 1880. Prize and first class
WILLIAMS, FLORENCE

WILLIAMS, HELEN W.
Cook Book, published by the Cincinnati Business Women's Club, every recipe tested and recommended by members of the club. Compiled by Helen W. Williams. Cincinnati, [1926]. (15 x 23), 96 pages.
Contains advertising.

WILLIAMS, HENRY LLEWELLYN
[Anon.]

WILLIAMS, HOWARD

WILLIAMS, JAMES
The Footman's Guide: containing Plain Instructions for the Footman and Butler, for the proper arrangement and regular performance of their various duties, in large or small families: including the manner of setting-out tables, sideboards, &c. &c. The Art of Waiting at Table, and superintending large and small breakfast, dinner, and supper parties; directions for cleaning and preserving plate, glass, furniture, clothes, etc., and for delivering and

Two folding plates precede title and four plates for placement of dishes on the table in the text.

Autographs of Robert Heath, 1848, followed by that of A. W. Oxford.

WILLIAMS, JENNIE B.

Plates. Interleaved.


WILLIAMS, JESSIE J.

Frontispiece; plates part colored.

WILLIAMS, MAIE H.

Loose-leaf, verso blank.
Preface signed: Maie H. Williams.

WILLIAMS, MARTHA M.

Frontispiece portrait of author.


WILLIAMS, MARY E. and KATHARINE ROLSTON FISHER

Frontispiece and 11 full page plates and other illustrations in the text.

WILLIAMS, MIRIAM J.

Illustrations in text.

WILLIAMS, MYRTLE DYER

WILLIAMS, T.
The Accomplished Housekeeper and Universal Cook. Containing all the various Branches of Cookery; directions for Roasting, Boiling and Made Dishes, also for Frying, Broiling, Stewing, Mincing, and Hashing. The different Methods of Dressing Poultry, Game, and Fish, and of
Preparing Soups, Gravies, Cullices, and Broths; to dress Roots and Vegetables, and to make all Sorts of Pies, Puddings, Pancakes, and Fritters; Cakes, Puffs, and Biscuits; Cheesecakes, Tarts, and Custards; Creams and Jams; Blanc Mange, Flummery, Jellies, and Syllabubs. The various Articles in Candying, Drying, Preserves, and Pickling; the Preparation of Hams, Tongues, Bacon, and of Made Wines and Cordial Waters. Directions for Carving. With a Catalogue of the various Articles in Season every Month in the Year. By T. Williams, and the principal cooks at the London and Crown and Anchor Taverns. London: Printed for J. Scatcherd, No. 12, Ave-Maria-Lane, 1797. In 8 (10 x 17.5), xvi + 12 plates + 274 pages. Calf.*

* The engraved plates give the bill of fare for the first and second courses for each month.

WILLIAMS, W. MATTIEU

* An edition 1885.

WILLIAMSON, SARAH M.

WILLICH, A. F. M.
The Domestic Encyclopaedia; or, a dictionary of facts, and useful knowledge: comprehending a concise view of the latest discoveries, inventions, and improvements, chiefly applicable to rural and domestic economy; together with descriptions of the most interesting objects of nature and art; the history of men and animals, in a state of health or disease; and practical hints respecting the arts and manufactures, both familiar and commercial. Illustrated with numerous engravings and cuts. In four volumes. By A. F. M. Willich, M.D., author of the lectures on diet and regimen, &c. London: Printed for Murray and Highley, etc., 1802. 4 vols. In 8 (12.5 x 21), vol. 1, xvii + 528 pages; vol. 2, xiii + 512 pages; vol. 3, xiii + 512 pages; vol. 4, xiii + 492 pages. Marbled calf.*

* Plates, 1 colored; illustrations in the text.

WILLICHUS, IODOCO

The dedication begins on the verso of the title page and occupies 12 pages, dated 1553, then follow 3 more for the index of chapters. The preface occupies 6 pages. References are in the margins of the text. In this copy are annotations in the margins, the ink faded.

At the bottom of page 219 is Finis, ending the body of the work. On page 220 is a statement to the reader that there is a letter from Iacobvs Bisfront to Conrad Genner S. D. on the manner of making cheese in the region of the Rhetian Alps, dated January, 1556, the letter ending on page 227. Following are a number of references to earlier writers by Conrad Gesner, 14 pages not num., followed by the index. The copy described by Vicaire differs from the above in not having the date on the title page. He states that Brunet indicates an edition 1540, but its existence is doubtful since the above carries the statement nunc primum editus on the title page.

The treatise informs on the art of cooking, cooks, the kitchen, kitchen utensils, meats, fish, legumes, fruits, etc. The book is rare.

WILLIS, EVA
Sauce and Sage. A cookery book that is different by Eva Willis . . . London and

WILLIS, MICHAEL
Cookery Made Easy: being a Complete System of Domestic Management, uniting Elegance and Economy. To which are added, instructions for trussing & carving, with several descriptive plates; method of curing & drying hams and tongues; how to make mushroom and walnut ketchups, Quin's sauce, vinegars, &c. &c. With other necessary Information, the whole being the result of actual experience. By Michael Willis, many years cook at the Thatched-House Tavern. London: Orlando Hodgson, Cloth Fair, n.d. [183–]. In 12 (9 x 14.5), xvi + 216 pages. Half leather.*

Frontispiece two maps, Althone Butcher and Wing Poolterer, and 5 full page plates indicating manner of trussing and carving. Plate V is placed between pages xxi and xiii; the other 4 together between pages xvi and 1.

Oxford cites an edition 1824.

WILLIS, OLIVER R.
A Practical Flora for schools and colleges by Oliver R. Willis, A.M., Ph.D., Instructor in botany, physics, and chemistry in the New York Military Academy. New York - Cincinnati - Chicago, American Book Company, 1894. In 8 (13 x 20.5), xvi + 349 pages. Cloth.* Illustrations in the text. In addition to descriptions, the etymology, history, and geography of kitchen garden and other plants are given.

WILLIS, MRS. T. F. and MRS. W. S. BIRD
Housekeeping and Dinner Giving in Kansas City. A treatise containing practical instructions in cooking and serving dishes; in housekeeping and entertaining; also useful medical and miscellaneous recipes. Edited by Mrs. T. F. Willis and Mrs. W. S. Bird. Kansas City, Mo., Ramsey, Millett & Hudson, 1887. In 8 (13 x 19), 229 pages. Cloth.*

WILLY, HERR T.

The preface is concerned with severe criticism on a previously published work on the same subject.

WILSON, EDWARD S.

WILSON, MRS. HENRY LUMPKIN

WILSON, JAMES S.

WILSON, LUCY ELIZABETH

WILSON, MARY A.
Mrs. Wilson's Cook Book. Numerous new recipes based on present economic conditions by Mrs. Mary A. Wilson (Mrs. Wilson's Cooking School, Philadelphia). Formerly Queen Victoria's Cuisiniere and instructor domestic science, University of


WILSON, MARY ELIZABETH
LYLES and MOLLIE HUGGINS


WILSON, ROBERT FORREST


WINCKLER, F. VON


WING, HENRY H.


Illustrated.

WING, MRS. NEWTON C.


Plates, illustrations in text.
Adverting inserted.

WINSHIP, L. H.


WINSLOW, MRS.


This is an almanac with a calendar for the year on the first page. Mrs. Winslow is of soothing syrup fame.

WINSTON, MRS. E. C.

The Dining Room and the Table. By Mrs. E. C. Winston . . . Rochester, N. Y., Genesee Candy Company, 1895. (11.5 x 19), 64 pages. Paper.
WINTERBURN, FLORENCE HULL
Contains menus and recipes for special occasions as well as the general subjects.

WINTHROP, ALDEN
Twenty-two full page illustrations. Portrait of the founder.
This is the history of the House of Underwood in the United States, the first established canning house in this country.

WINTON, ANDREW L., JOSEF MOELLER and KATE BARBER WINTON
A monumental work and invaluable to the food laboratory technician.

WISHARD, WINIFRED

WITHALM, HANNS
WITT, CLARA
The Rose Cross Aid Cook Book. Containing instructions in the art of cooking and the correct combination of foods. Taught by the Rose Cross Aid School while in session at "Beverly Hall." By Clara Witt. Authorized edition ... authorized by R. Swinburne Clymer ... Quakertown, Pa., Printed for the Kansas City, Mo., Chapter of the Rose Cross Aid, 1917. (15 x 22), 192 pages. Cloth.

WOLCOTT, IMOGENE B.

Diagram.

WOLFF, FLORA

WONG, NELLIE C.

Frontispiece and 6 full page plates.
First edition, 1927; new edition, 1930; revised and enlarged, 1932, 2d printing 1933.

WOOD, BERTHA M. and ANNIE L. WEEKS

Illustrated with outline drawings.

WOOD - COMSTOCK, BELLE

Frontispiece portrait of author.
Copyright 1919 and 1922.

WOODMAN, ALPHEUS G.
Air, Water, and Food—from a Sanitary Standpoint. [See Richards.]

One hundred and eight illustrations of which 48 are photomicrographs.

WOODMAN, MISS M. S.

WOODMAN, MARY

Frontispiece.


Frontispiece.
WOODWARD, SARAH J. [Anon.]
Everything for the Table. Haverhill, Mass., C. C. Morse & Son, printers, 1880. (11.5 x 18.5), 69 pages. Paper.

WOOLLEY, HANNAH

Vinettum Britannicum:
OR, A
TREATISE OF CIDER,
And such other Wines and Drinks that are extracted from all manner of Fruits Growing in this Kingdom.
Together with the Method of Propagating all sorts of Vinous FRUIT-TREES.
And a Description of the new-invented INGENIO or MILL, For the more expeditious and better making of CIDER.

Frontispiece pictures. At the top, a hand mill for crushing apples, at the bottom, a hand press for the extraction of the juice.
This is the first edition and signed only with the initials of the author. Vicaire lists the 3rd, 1691, and another, 1678, evidently the 2d.

WRIGHT, A. S.
Bibliothèque d’un Gourmand

Frontispiece, Bibliothèque d’un Gourmand, XIV Siècle.
From Almanach des Gourmands, 1803
WRIGHT, ELEANOR LEE

WRIGHT, HELEN S.


WRIGHT, JULIA MacNAIR, et al.

Frontispiece, plates.
“Bills of Fare for all Seasons” has a title page.

WRIGHT, MARY M.


WYLIE, JOSEPHINE

Third edition, Jan., 1931, title changed to: My Better Homes & Gardens Lifetime Cook Book.

WYMAN, ARTHUR LESLIE

The book is exceptional in the variety of distinctive recipes. It is the result of a prize contest which included Mexican and Spanish as well as American dishes, but lacks the classification of dishes under the chapter headings.


Frontispiece portrait of the author.

WYNNE, SHIRLEY W.
LEATHER BOTTLES
Bottles made of leather were important articles in handling semi-fluid materials and beverages in the XVI century. From Baker.

Y

YAMADA, K. AND B. SHIBUYA

The major portion of the text is in Japanese. Words and sentences are given with the English equivalents and menus are given in both languages. About twenty pages are given to cuts showing the preparation of food and culinary utensils.

YANNER, FRED M.

YATES, LUCY HELEN


Twenty full page illustrations and others in the text.


At the end of each chapter are blank pages for additional recipes, and for use by the publishers in future editions if offered.

YEAGER, JOHN G.

Recipes for the World. Containing recipes and directions for the useful, ornamental and domestic arts of cooking and baking, by the experienced and practical baker, John G. Yeager ... Staunton, Va., Printed at the Staunton Spectator Job Office, 1877. (14 x 22.5), 43 pages. Paper.

YOUKAN, A. E.


YOUUMANS, ELIZA A.


YOUNG, ANNE M.

Bills of Fare. Arranged by Anne M. Young. Chicago, Ogilby & Wells, 1903. (14 x 20), 35 pages. Paper.

Bistre paper; printing in red and brown. Illustrated.

YOUNG, MRS. H. M.

Home-Made Sweetmeats, jams, marmalades, wines, etc. By Mrs. H. M. Young—First Class Diplomée as Demonstrator of Cookery; Authoress of “The Housewife's Manual of Domestic Cookery,” etc., etc. Cambridge, W. Heffer and Sons, 1902. In 8 (11.5 x 17), 33 pages. Half cloth.


Plates.


Illustrations in text.

Preface to 31st edition dated 1913.

YSAGUIRE AND LA MARCA

ZACH, RUDOLPH
Illustriertes Koch-Buch für die feine und bürgerliche Küche mit Berücksichti-
Ten plates, some colored; illustrations in the text.
First edition, 1882.

ZÄHRINGER, VICTORIA
Victoria Zähringer's Kochbuch für ge-
wöhnliche und feinere Küche, zum Haus-
haltsbuch erweitert. Vierte, neu bearbei-
tete Auflage. Mit Abbildungen im Text
und drei Tafeln in Dreifarbenendruck.
Freiburg i. B. und Leipzig, Paul Waetzol,
1905. (14 x 20), viii + 636 pages. Cloth.
Three colored plates; illustrations in text.

ZAVALLA, JUSTO P.
The Canning of Fruits and Vegetables
based on the methods in use in California,
with notes on the control of the micro-
organisms effecting spoilage. By Justo P.
Zavalla, M.S. First edition. First thou-
sand. New York, John Wiley & Sons,
1916. In 8 (14.5 x 23), xii + 214 pages.
Cloth.*
Full page illustrations and others in the text.
Presentation copy from the author.

ZECK, MARTHA PEARL
Practical Cookery. Text book covering
the preparation and serving of meals and
including a number of simple recipes.
Compiled by Martha Pearl Zell... Xenia,
O., [1910]. (15 x 23), 77 pages.

ZIEGENBEIN, HANS und
JULIUS ECKEL
Die gute Wiener Mehlspeise. Die welt-
berühmte Wiener Säss- und Mehlspeisen-
kuche in 1500 einfachen und feinen Re-
zepten. Vom Küchenchef Hans Ziegen-
bein und Küchenchef Julius Eckel. Mit
105 Abbildungen auf 32 Tafeln und 30
Textillustrationen. Wien-Leipzig, Weh-
le Höfels, 1932. (17 x 24), 351 pages.
Cloth.
Was kocht ich heute? (Wiener Küche)
2100 Speisenfolgen der einfachen Küche,
feinen Küche, Sparküche, Kleinhaushalts-

509

ZIPPERER, PAUL

The two lithographed plates show the steps in factory procedure.

ZOEGLA, F. S.

ZSCHILLE, RICHARD

Eight phototype plates of knives, forks, and spoons.
Anonymous Section

Frontispiece.
Blank pages at end.

The A B C of Cooking. For men with no experience of cooking on small boats, patrol boats, in camps, on marches, etc. *New York, Moffat, Yard and Company, 1917. (10 x 14), 40 pages. Cloth.
Alternate pages blank for notes.


The Accomplish’d Lady’s Delight in Preserving, Physick, Beautifying, Cookery, and Gardening. Containing I. The Art of Preserving, and Candying Fruits and Flowers; and making all sorts of Conerves, Syrups, Jellies, and Pickles. II. The Physical Cabinet: Or, Excellent Receipts in Physick and Chyrurgery; With Beautifying Waters, to add Loveliness to the Face and Body. Also some New Receipts relating to the Female Sex, with the True Receipt for making that Famous Cordial Drink, Daffy’s Elixir Salutis. III. The Complete Cook’s Guide; Or, Directions for dressing all sorts of Flesh, Fowl and Fish, both in the English and French Mode; with their Sauces and Sallads: And the making Pyes, Pastries, Tarts and Custards, with many of their Forms and Shapes. IV. The Lady’s Diversion in her Garden: Containing choice Curiosities relating to Plants and Flow-ers; with brief directions for the nice Adorning Balconies, Turrets, and Windows, with Flowers, or Greens, every Month in the Year. The Ninth Edition Inlarged. *London: Printed and Sold by Benj. Harris at the Golden Boar’s-Head, in Grace-church-street, 1706. In 12 (8.5 x 14), false title, title, 2 lvs. + 176 pages + table and adv. 5 lvs. Old leather.*

Two frontispieces: portrait of a lady and engraving of four views with the title above the lower two. The initials N. D. signed to the address: To all Ladies and Gentlewomen.

Oxford cites original edition 1675, 2d 1677, 3d 1683, 4th 1684, 5th 1685, 6th 1686, 7th 1696. Edition of 1706 (above) is 9th.

The Accomplish’d Housewife; or, The Gentlewoman’s Companion: Containing I. Reflections on the Education of the Fair Sex; with Characters for their Imitation. II. The Penman’s Advice to the Ladies; or the Art of Writing made easy, and entertaining. III. Instructions for addressing Persons of Distinction, in Writing or Discourse. IV. An easy Introduction to the Study of Practical Arithmetic. V. Directions for Copying Prints or Drawings, and Painting either in Oil or Water Colours, or with Crayons. VI. Directions for Marketing, with respect to Butcher’s Meat, Poulters’ Ware, and Fish. VII. A Bill of Fare for every Month in the Year. VIII. Receipts in Cookery, Pastry, &c. IX. Instructions for Carving and placing Dishes on the Table. X. All Sorts of Pickles, Made Wines, &c. XI. Remarks on the Nature and Qualities of the most common aliments. XII. Recipes in Physick and Surgery. XIII. Remarks on the Causes and Symptoms of most Dis-
eases. XIV. The Florist's Kalendar. XV. Familiar Letters on several Occasions in common Life; with Instructions to young Orphan Ladies how to judge of Proposals of Marriage made to them without the Consent of their Friends or Guardians. XVI. A Dictionary serving for the Translation of ordinary English Words into more scholastic ones. Concluding with some serious Instructions for the Conduct of the Fair Sex, with regard to their Duty towards God, and towards their Neighbours. London: Printed for J. Newberry, at the Bible and Sun near the Chapter-House in St. Paul's Church-yard, mdcclcxliv. In 8 (9.5 x 16.5), 7 lvs. not num. + 431 pages + 6 lvs. not num. Old leather.*

The work is dedicated to the "Governesses of Great Britain," who are admonished that "among our own Natives, are many who answer Mr. Dryden's beautiful Character of a Country Clown."

He trudg'd along, unknowing what he sought,
And whistled as he went, for want of
Thought.

Mrs. Pennell cites an edition 1748.

This is one of the early books of the publisher, John Newberry, preceded by only eight titles.

Adam's Luxury, and Eve's Cookery; or, the Kitchen-Garden display'd. In Two Parts. I. Shewing the best and most approved Methods of raising and bringing to the greatest Perfection, all the Products of the Kitchen-Garden; with a Kalendar shewing the different Products of each Month, and the Business proper to be done in it. II. Containing a large Collection of Receipts for dressing all Sorts of Kitchen-Stuff, so as to afford a great Variety of cheap, healthful, and palatable Dishes. To which is Added, The Physical Virtues of every Herb and Root. Designed for the Use of all who would live Cheap, and preserve their Health to old Age; particularly for Farmers and Tradesmen in the Country, who have but small Pieces of Garden Ground, and are willing to make the most of it. London: Printed for R. Dodsley, in Pall-Mall; and Sold by M. Cooper, at the Globe in Pater-noster Row, 1744. In 16 (9.5 x 16.5), xii + 216 pages. Old leather.*


Introduction signed "Adelaide."


Third edition.


Frontispiece and 33 full page plates with many other illustrations in the text, as well as music.

The literary part is in verse by 18 members of the "Marmite," the illustrations by 26 members, and the music by 2 members. Each contributor was famous in his line. Only 600 copies printed; this is No. 73.

The "Marmite" dinner was a monthly occurrence, the members being artists, litterateurs, and men in politics.


Frontispiece and 7 colored plates, others uncolored.

Advertising in plates and text.

Almanac and Family Receipt Book for 1874. Coffin and Mayhew, San Francisco, California. Pamphlet (11.5 x 15), 24 pages and cover. Drug store advertisement. Paper*

Almanach du Comestible, contenant une suite de Notices sur les Repas des Anciens et Modernes, les cérémonies qui s’observent autrefois & qui s’observent aujourd’hui aux Repas Publics des Empereurs, des Rois & des Princes Souverains qui règnent en Europe, en Asie, en Afrique & en Amérique: avec un Précis sur les alimens, tiré de la Gazette de Santé, morceau précieux pour les personnes qui veulent manger les choses de goût sans faire tort à leur santé avec quelques préceptes. *A Paris, Chez Desnos. Pour la présente Année,* n.d. [1779, see page 14]. In 16 (6.5 x 11.5), 118 pages. Paper.*

Vicaire states that this is a second part with 180 pages, but is complete and from the statement (page 14) would indicate it to be the second year, though on page 112 is “Fin de cette Partie.”


Dedication: Aux manes de Grimod de la Reynière, Bertrand Guégan dédie humblement cet Almanach.

L’Almanach de Cocagne pour l’an 1921, 232 pages.

Dedication: A Vatet Cuisinier sans peur Bertrand Guégan dédie ce second Almanach de Cocagne.

L’Almanach de Cocagne pour l’an 1922, 214 pages.


The three volumes are illustrated with wood blocks, and each one contains one hundred original receipts, in addition to other most amusing and entertaining matter by some of the foremost literary gastronomes.


L’Amateur des Fruits, ou l’art de les choisir, de les conserver et de les employer, principalement pour faire les Compotes, Gelées, Marmelades, Confitures, Pâtes, Raisinés, Conserves, Glaces, Sorbets, Li-queurs de tout genre, Ratafias, Sirops, Vins secondaires, etc., etc. Par Mr. L. D. B. Paris, Raynal, 1829. In 12 (11 x 18), 2 lvs. not num. + 11 + 216 pages. Paper.*

Vicaire cites an edition 1835.

The work has been attributed to M. Louis Du Bois by M. Barbier, and to M. Louis de Boislardy by M. Guéard.


Advertising interspersed.

The American Domestic Cook Book for 1868. *Albany, N. Y., Dr. Herrick and Co.* In 16 (10.5 x 16.5), 32 pages. Paper.*

An almanac containing more advertising than cookery.


An American work with the same short title, but a smaller volume—100 pages, nearly 500 recipes—was published the same date, *New York.*


The American Home Cook Book, with several hundred excellent recipes, selected and tried with great care, and with a view
to be used by those who regard economy, and containing important information on the arrangement and well ordering of the kitchen. The whole based on many years of experience. By an American lady. Illustrated with engravings. New York: Dick & Fitzgerald, publishers, [1854]. In 16 (11 x 17.5), 133 pages. Boards.*

Illustration of a larder on the cover.

The American Housewife: Containing the most valuable and original receipts in all the various branches of Cookery; and written in a minute and methodical manner together with a collection of miscellaneous receipts, and directions relative to housewifery. By An Experienced Lady. Also the Whole Art of Carving, illustrated by sixteen engravings. New York, Collins, Keese, & Co., 1839. In 12 (11 x 18.5), 144 pages. Half cloth.*

Large folding plate depicting cow, sheep, calf, hog, and deer, with parts numbered for the various cuts. This faces the title page.
Lincoln cites 3d edition 1841; 8th 1843, improved; 8th 1843; 8th 1853. He states that no copies of the 1st, 2d, 4th, 5th, 6th and 7th editions have been found. The book was published in 1841 with the title “The Kitchen Directory,” with editions 1844, 1845, 1859 revised and enlarged, and copyrighted 1855.


The American Practical Cookery-Book; or, housekeeping made easy, pleasant, and economical in all its departments. To which are added directions for setting out tables and giving entertainments; directions for jointing, trussing, and carving; and several hundred additional receipts. By a Practical Housekeeper. Illustrated with fifty engravings. Philadelphia, J. W. Bradley, 1859. In 8 (11.5 x 18), 319 pages. Cloth.*


Illustrated in color and black and white. Advertising.


Title page, and that starting the manuscript, with red initial letters.


The Art and Mystery of Curing, Preserving, and Potting all kinds of Meats, Game, and Fish; also the art of pickling and the preservation of fruits and vegetables. Adapted as well for the wholesale dealer as all housekeepers. By a wholesale curer of comestibles. London, Chapman and Hall, 1864. In 8 (12.5 x 18.5), xii + 184 pages. Cloth.*

The preface is signed J. R., Junior [James Robinson, Jr.?]

*
The Art and Mystery of Vintners and Wine-Coopers: Or, a Brief Discourse concerning the various Sicknesses and Corruptions of Wines, And their Respective Remedies; Also approved Directions for the Conserving and Curing all manner and sorts of Wines; whether Spanish, Greek, Italian, Portugual or French, very necessary for all People. Delivered to the Royal Society Assembled in Gresham College, by one that served Two Apprenticeships to a Vintner in the City of London. London, Printed by W. R. to be Sold by A. Baldwin, 1703. In 4 (9 x 14.5), 69 pages. Cover missing.*


The review was founded in 1883, and is still published, but as a monthly, and has always had the most noted writers on gastronomy as well as practitioners in the art as contributors. The culinary formulae are always of the latest and best. It is well illustrated.


Illustration on title page and in the text. Vicaire cites editions 1866 and 1879.


The author was, according to Baron Pichon (Vicaire), Rolland, cook for the Princesse de Carignan and later for the king at Fontainebleau, to whom he served collations in the gardens. In the book is much relative to the choice of dishes and manner of serving them in the garden and other places as well as the dishes and service for more formal repasts.


One recipe to the page.

The Art of Canning, Smoking, Pickling, Drying, and otherwise Preserving Meats, Fowl, Game, Fruit, and Berries; also, How Pickles are made and The Process of Candying, described in a plain, practical manner for home use. New York, Hurst & Co., 1882. (12 x 17.5), 96 pages. Paper.*

The Art of Confectionery: With various methods of preserving fruits and fruit juices; the preparation of jams and jellies; fruit and other syrups; summer beverages, and directions for making dessert cakes. Also different methods of making ice cream, sherbet, etc. These receipts are from the best New York, Philadelphia, and Boston Confectioners, and include a large number from the French and other foreign nations. Boston, J.E. Tilton and Company, 1866. In 8 (12 x 19), 346 pages. Cloth.*

Title page in red and black.

The Art of Cooking and Serving. Cincinnati, Ohio, Procter & Gamble, [1937].
In 8 (12.5 x 18), 4 not num. + 252 pages. Cardboard.*

Colored frontispiece, full page and illustrations in the text, some colored.

The Art of Dining and of attaining high health; with a few hints on suppers. To which is added anecdotes of dining connected with distinguished individuals. By a Bon Vivant. New York: Robert M. DeWitt, [1874]. In 12 (11.5 x 15), 288 pages. Cloth.*


The Art of Modern Cookery Displayed. Consisting of the most approved Methods of Cookery, Pastry, and Confectionary of the Present Time. Translated from Les Soupers de la Cour, ou, La Cuisine Reformee; the last and most complete Practice of Cookery published in French. To which are added Explanatory Notes and References, together with the Produce of the London Markets; by the Translator, a Foreigner, who has been several Years a Clerk of the Kitchen in Noble Families in this Kingdom. In this Work the French Names are preserved, and explained, for the mutual Ease and Instruction of Natives and Foreigners. London: Printed for the Translator. Sold by R. Davis in Piccadilly, MDCCLXVII. 2 vols. in 1. In 8 (12 x 20), vol. 1, xvi + 24 not num. + 286 pages; vol. 2, short title + 24 not num. + 289-588 pages. Old calf.*

Oxford gives the short title only, date 1766, and states that no copy has been seen of late years. Vicaire cites 1767, but does not state 2 vols. in 1.


Frontispiece, illustrations.

Avant de Quitter la Table, causeries du dessert par X. T. D. Paris, Auguste G hito; Londres, A. Maurice, 1881. In 12 (11.5 x 18.5), xvi + 1 leaf not num. + 379 pages. Three-quarters cloth.*

Frontispiece portrait of the author.

The text is divided into four parts: 1. Notice historique, gives the history of cooking from remote times to the present. 2. Theorie et Pratique, considers digestion, what one eats, recipes and processes. 3. Anecdotes—partridge with cabbage, cheese of Neuchatel-en-Bray, etc. 4. Gastrologie speciale, treats of the future of cooking, cooking and the education of women, etc. The work ends as it begins with advice to the reader.

Balanced Meals with Recipes; food values, drying and cold pack canning, menus, with and without meat, box lunches, By the members of the Lake View Woman's Club. Chicago, [c. 1917]. (13.5 x 18.5), 189 pages. Cloth.

Contains blank pages and advertising at end.


Part of pages blank, advertising interspersed.
Bastiment de recepies, Nouvellemet traduit de Italien en Langue Françoys, contenant Trois parties de Receptaires. La premiere, traicte de diuieres vertus & proprietes des choses. La seconde, est de diuieres sortes dodeures, & compositions di-celles. La tierce comprend auncuns secretz medicinaux proprez a conserver la santé. Oultre la precedente Impression ont este adjoizt auncuns secretz pour les maladies des Femmes, tant en travail d'enfant que aulrement. A Lyon, A Lescu de Colloigne, m.d.xli. In 16 (6 x 10.5), 58 lvs. num. + 9 not num. + 1 blank. Lacks cover. Round letters.*

First French edition. Only copy known (Baudrier, V., 182). There are receipts to keep freshly picked grapes and pomegranates all year without rotting, for confitures, to preserve green nuts, pumpkins, etc., and also medical receipts.

Vicaire cites the original of the above the Italian work: Opera nova singolata difico dirietta, and in addition to the above the following—1544, one no date (c. 1560), 1597, 1693, 1726. There is an edition 1570.


Third edition.


Title page in color.

Benson’s Woman’s Club Cook Book, containing over four hundred of our own and our friends’ choice recipes, collected and compiled by Benson Woman’s Club . . . Omaha, Douglas Printing Co., 1915. (? x 20), 176 pages. Boards.

Contains advertising.


Blank leaves after each section for additional recipes.

Contains advertising.


Part of pages blank. Contains advertising. Copyright by Martin H. Kendig.


Blue Hen’s Chickens Cook Book. Containing a number of long used recipes, em-


Frontispiece monochrome portrait of Sir Polydore de Keyser.


A Book of Fruits and Flowers. Shewing the Nature and Use of them, either for Meat or Medicine. As also: To Preserve, Conserve, Candy, and in Wedges, or Dry them. To make Powders, Civet bagges, all sorts of Sugar-works, turn’d works in Sugar, Hollow, or Frutages; and to Pickell them. And for Meat. To make Pies, Bisce, Maid Dishes, March-panes, Leeches, and Snow, Cracknels, Caudels, Cakes, Broths, Fritter-stuffe, Puddings, Tarts, Syrups, and Sallets. For Medicines. To make all sorts of Poultries, and Sere-cloaths for any member swell’d or inflamed, Ointments, Waters for all Wounds, and Cancers, Salves for Aches, to take the Ague out of any place, Burning or Scalding; For the stopping of sudden Bleeding, curing the Piles, Ulcers, Ruptures, Coughs, Consumptions, and killing of Warts, to dissolve the Stone, killing the Ring-worme, Emroids, and Dropsie, Paine in the Ears and Teeth, Deafness. London: Printed by M. S. for Tho. Jenner at the South entrance of the Royall Exchange, London, 1653. (14 x 18.5), title + 49 pages. Calf.

Eleven engravings of fruit and flowers in the text.


Many full page and other illustrations in the text.


Two title pages, one illustrated in color. An ornamental border in red throughout.

The book has an almanac of gastronomic events, articles on dinners and wines, royal menus, Shakespeare dinners, ceremonial entertainments, city menus, menus for the year, and notes from the author's scrap book.


Blank pages are added at the end for additional recipes.

The same. Detroit, Detroit Times.*

Illustrations at head of chapters.
A Book of Receipts According to the Newest Method Proper For Pastry, Cookery, and Pickling. *No place, no date.* (14 x 17.5), 48 pages + 5 not num. for contents. Old leather. Marginal lines.*

The title is at the head of the first page. The recipes are numbered, there being 95, the first with ornamental initial letter, and are separated by different forms of ornamental strips. The phraseology, use of capitals, and orthography place the work in the 17th century.

This is not cited by Mrs. Pennell, Oxford, nor Vicaire. Teachers College Bulletin, Feb. 24, 1917, by the Misses Barrows, Shapleigh, and Blake, cite under Old Cookery Books—"Book of Recipes for Pastry Cookery and Pickling," 1680, which may be an edition of the same work with a variation in the title due to the omission of the punctuation and the "nd" in pickling.

In receipt 82 the directions for preserving fruit are practically the same as those of today for the government cold pack method for home use, and also for the stove dealers' oven procedure. The receipt is:

To Keep Gooseberries, Damsons, or Bullocks.

Gather Gooseberries at their full growth, but not ripe, Top and Tail them, and put them into Glass Bottles, put corks on them but not too close, then set them on a gentle fire, in a Kettle of cold Water up to the Neck, but not the Cork, let them stand till they turn White, or begin to Crack, and set them by till cold, then beat in the Corks hard, and Pitch them over.

You may do them in an Oven if you please, or Cork them down hard, and Pitch them over, and they will keep without salting.


Portraits.
Advertising interspersed.


Contains advertising.


Copyright by Zitella Wertz.

Blank pages at end.


Frontispiece a reduced facsimile of a page of the original manuscript.
First impression 1908.
Published anonymously. Author, H. W. Lever.


A Book of Tried Recipes. [Chicago, 1890?] (14.5 x 18), 51 pages. Boards.
Title on cover: Choice recipes from our friends and neighbors.

Boys' and Girls' Home Cook Book. Published and put on sale at the annual fair, November 23 and 24, 1906 (Sioux City, la.). In 8 (12.5 x 19), 111 pages. Advertising. Cloth.*


Many unusual books among the 236 listed; also much information as to editions and printing.

Le Bragardissime et loyeux Testament de la Bître. Dédie aux magnanimes Biberons pour les fêtes de Caresme-prenant. *No place, m.dxcii.* In 8 (11 x 18.5), 14
pages + I for printer’s mark. Half morocco.*

Vicaire states that it is a rare and curious piece, only a small number printed from the copy of M. le Baron Pichon.


Frontispiece etching by W. M. McGill from the old Hanper Cup, dated 1577, the oldest piece of plate owned by the College. The first edition 1857; the present includes in addition, all the verses presented since that date.


For the Bride. Memphis, Tenn., American Advertising Association, [1915?]. (14 x 23.5), 137 + 5 pages.

Blank pages at end for family records. Contains advertising.


Advertising matter on alternate pages.


Illustrated. Contains advertising.


Advertising matter inserted.

Published anonymously. The author is E. W. Briggs.

The Bride’s Cook Book. For all receipts and other material published in this book full credit is given, except where hereafter mentioned, to the Department of Household Arts of the Stout Institute... Menomonie, Wis., The Homemaker Publishing Company, [c. 1925]. (15.5 x 23), 163 pages. Imitation leather.

Plate.

Printed on one side of leaf only.


Contains advertising.


Contains advertising.


Contains advertising.

British Everyday Cookery revised and greatly enlarged. Containing 930 carefully selected and tested recipes. Hints on

One plate, illustrations in text.

The British Jewel, or Complete Housewife's Best Companion; Containing I. A number of the most useful and uncommon Receipts in Cookery, with the Manner of trussing Poultry, Rabbits, Hares, &c. illustrated with curious Cuts, shewing how each is to be trussed. II. The best and most fashionable receipts for all manner of Pastry, Pickling, &c. with some general rules to be observed therein. III. Directions for making all sorts of English Wines, Shrub, Vinegar, Varjoue, Catch-up, Sauces, Soups, Jellies, &c. IV. A Table to cast up expenses by the day, week, month or year. V. Every Man his own Physician; a valuable collection of the most approved Receipts for the cure of most disorders incident to human bodies, from the most eminent English Physicians. VI. The manner of preparing The Elixir of Life, Turlington's Balsam, Fryar's Balsam, the Court or Lady's Black Sticking Plaster, Lip-Salve, Lady York's Receipt to preserve from the Small-Pox or Plague, &c. the Royal patent Snuff for the Head and Eyes; Dr. Braken's Powder for the Teeth, a Secret for the cure of the Tooth Ache, a speedy method to destroy Warts or Corns, &c. VII. Directions for destroying Rats, Mice, Bugs, Fleas, &c. with a choice Variety of useful Family Receipts. Together with a Method of restoring to Life People drowned, or in any other Manner Suffocated, To which is added The Complete Farrier, being the Method of Buying, Selling, Managing, &c. and of the Diseases and Cures incident to Horses. London: Printed and Sold by J. Miller, at the Blue Anchor in Mint Street, near St. George's Church, Southwark, 1769. In 8 (9.5 x 16.5), 104 pages. Half leather.

Ten woodcuts showing the manner of trussing fowl.

Oxford cites an edition c. 1780. Davis & Oriol (adv.) editions 1782 and 1785, having a frontispiece showing interior of a kitchen.

There is an edition of 1791.

Bookplate of J. Elliot Hodgkin, 1881, on inside of back cover.

A note in an old-fashioned hand on the inside of the front cover states "Glass's Cookery, so long in vogue, was copied from this Book, by the late Sir John Hill. Maccull Stace, for the Deistry of Mrs. Yardley, and her noted Daughter. Glass was a fictitious name used by Sir John Hill. This is the only copy of the British Jewel I ever saw." M.S. This statement indicates that the British Jewel was published before 1747. The two books are dissimilar in most respects, that of Mrs. Glass being much more extensive. The only copying of one by the other—whichever was the prior work—are the following receipts: Rules for pickling; To pickle Walnuts green, To Pickle Fennel, and To pickle Onions.


Illustrations on title page. Contains advertising.


Portrait. Illustrations in text.
The Bible in

Englyshe, that is to saye the contenste of all the holy Scripture, borth of olde and newe testamente, truly translated after the brete of the hebreu and greke textes, by s pryntant studye of pryvete excellent learned men, express in the oslybe tongues.

Hereprinted by Richard Grafton & Edward Whitchurch.

Cum privilegio ad impressi- 

bun folium.

1540.


Recipes credited to donors. Advertising inserted.


Two bookplates.

One of the "rarets bibliographiques tirées à cent exemplaires numérotés dont 96 sur papier vélin anglais et 4 sur papier de Chine." Vincent Bona, Imprimeur de S. M., à Turin.

Cafeteria, Motor Inn, and Other Food Projects. The cafeteria, counter lunch service, the country business, specialty cooking, food service for clubs. Scranton, Pa., Woman's Institute of Domestic Arts and Sciences, Inc., [1932]. In 8 (13.5 x 20.5), vi + 222 + xix pages. Cloth.

Numerous full page plates, diagrams, and illustrations in the text. Menus and costs.


Headbands in red and black, other illustrations in colors and black.

The introduction states that the recipes were collected and tested by Lilian Dynevor Rice.

Califene Cook Book. The recipes printed within are specially selected from the numerous recipes submitted by California's best cooks. Do not confuse this cookbook with previous issues. San Francisco, etc., The Western Meat Company, n.d. (10 x 19.5), 76 pages. Paper.*


Advertising inserted.


Pages of advertising alternate with those of the text.


Blank pages inserted.


Recipes signed by contributors. Blank pages for memoranda and advertising, both included in the pagination.


Illustrated with four engraved plates. Vignere gives the 1st edition as 1654 and the one just cited as the 3d.

The same, 1705.*

Sometimes accredited to Bonnefons.

The Canadian Economist, a book of tried and tested recipes. Compiled by members of the ladies association of Bank Street Church, Ottawa, the profits to be devoted to the church. Ottawa: Alexr. Mortimer; Toronto: Hunter, Rose & Co., 1881. In 8 (12 x 18), xxiv + 594 pages. Cloth.*

Frontispiece and 7 colored plates.

The Canner. Annual convention number, National Canners Association, 1907 to 1939. The Canner Publishing Co., Chicago, Ill. (21.5 x 29), 100 to 300 pages each year. Paper.*


Advertising, but one of the most informative brochures on home canning. Finely illustrated with color plates.


Advertising. Blank pages at end.

The Carbondale Cook Book of tried and tested recipes prepared by the young lady workers of the Methodist Episcopal


While the book is advertising, the treatment is scientific and informative. The steps in manufacture are described and shown graphically for two forms of condiment: Ve-Tsin (Ve-taste, Tsin-essence = Essence of Taste) and Tien Chu Sauce.


Cheap Receipts and Hints on Cookery; collected for distribution amongst the Irish Peasantry in 1847. Armagh, J. M'Watters, m.dcccxl. In 8 (10.5 x 16.5), vi + 7-91 pages. Cloth.*


Blank pages inserted.


Printed on one side of leaf only.

The recipes are in Chinese followed by the English, except the last 52 pages which are in Chinese only.

A Choice Fragment of what mother-in-law knows about cooking; or, Many a dime saved. Compiled by two ladies of much experience both in cooking and economy. Detroit, W. A. Scripps, 1875. (13 x 18), 24 pages. Paper.

A Choice Manual, or rare and select secrets in physick and chirurgery. Collected, and practised by the Right Honourable, the Countesse of Kent, the late deceased. Wheroeto are added several Experiments of the Virtues of Gasconpounder, and Lapiscontra Varvam, by a Professor of Physick. As also most Exquisite ways of Preserving, Conserving, Candying, & Eleventh edition with Additions. London, Gartrude Dawson, 1659. In 8 (8.5 x 14), 14 not num. + 258 + 5 pages. Leather.*


Illustrated by sectional headbands.
Full page advertisements throughout text, also advertising on lower part of pages and in the text, special brands being named.

Choice Receipts selected and edited by the Guild-house committee of All Saints' Cathedral. Albany, 1898. (12.5 x 17), 95 pages. Three-quarters leather.

Choice Receipts, selected from the best manuscript authorities. Hartford, Cae, Lockwood & Brainard, [1873]. In 12 (11.5 x 18), 68 pages. Cloth.*


Advertising at the front and back.
Recipes signed by donors.

List of ingredients is printed in wide margin.

Choice Recipes, compiled by practical housekeepers of Sonoma County, California, 1900. Prepared for and issued by the Pacific department of the National Fire Insurance Company of Hartford,


Christopher House Guild Cook Book. Compiled by Christopher House Guild of the First Presbyterian Church, Evanston, Illinois, [1912]. In 8 (13 x 19), 212 pages. Cloth.*

Pages of advertising inserted.

The Church Cook Book; published for the benefit of church work and charity. Baltimore, Williams & Wilkins Company, [c. 1908]. (14.5 x 19), 180 pages. Cloth.

Illustrated. Sketches at ends of chapters.


De Cierlycke Voorsnydinge aller Tafelgerechten; Onderwissende Hoe allerhande Spyzen, zo wel op de Vork als zonder dezelve, aardiglik konnen voorgesneden, en in bequame ordre omgedient worden. Alles met zynlicke Konst-platen afgebeeld. T’Amsterdam, By Hieronymus Sweerts, op de Ginkel, by Iam Roompoorts Toren, 1664. In 12 oblong (14.5 x 9.5), 96 pages + 32 engraved plates. Three-quaters leather.*

The frontispiece represents a seigneur at table, a carver standing alongside cutting a fowl held on a fork. The title of the book is printed on the tablecloth.

Clarets and Sauternes. Classed growths of the Medoc and other famous red and white wines of the Gironde. London, The

Wine and Spirit Trade Record, 1920. In 8 (15 x 24), 377 pages. Cloth.*

Illustrated: Chateaux, marks, labels, corks, etc. The book is primarily to furnish information to the wine trade. The author’s preface is signed G.A.K.


Frontispiece engraved on wood.


Vignette of Café de Paris on title page, frontispiece, 14 other plates, 9 of which are engraved portraits, with illustrations in the text.


Frontispiece and one other plate colored, 5 portraits, and illustrations in the text. Vicaire cites 2d edition 1844, another 1844 with some of the plates different, a greater number of illustrations, and a slight difference in the text in some copies; 3d edition 1845, 4th 1848, and the last not dated.


Relates to the food of the Jewish people from a religious standpoint.
The Cleveland Sorosis Cook Book. Cleveland, Printed by W. Kneale, [c. 1916] (13.5 x 20), 144 pages. Oil-cloth.

Part of pages blank.

Contains advertising.


Blank leaves and advertising interspersed.


Contains blank pages and advertising.

Recipes credited to donors.


The Prologo is dated Diciembre de 1908. The dedication signed O.B.S.M.

Bookplate of C. Valle-Riestra.


The same. Decima edicion corregida y anmentada, 1926. 428 pages. Same format as above.*


Numerous illustrations in the text.


Many illustrations, some full page in color.

The author was Richard Cadbury of Birmingham.


Frontispiece portraits of the founders, four full page plates, and numerous illustrations in the text.
A Collection Of all the Statutes now in Force, Relating to Duties upon Salt, With so much of the Laws of Excise, As are Particularly Referr’d to, in the said Statutes. To which is Added, An Abridgment of the whole, Alphabetically Digested under Proper Heads and Titles. London, Printed by Charles Bill, and the Execurix of Thomas Newcomb deceas’d, Printers to the Queens most Excellent Majesty, 1707. In 12 (9 x 15.5), 252 pages + alphabetical table 17 lvs. + 279-361 + table 28 lvs. Old calf.*


In the front of the book are 22 pages of cookery receipts, all in one hand; near the back are 33 pages of medical and miscellaneous receipts in different hands, these evidently of a later date, and bearing dates 1805 and 1834.


Bookplate of Joseph Foster, autograph of Mrs. North, 1840, and in the back is inscribed Francis Knollys, Gent Pensioner.


Blank pages at end.

A Collection of Remarkable good and Useful Receipts. Unbound manuscript of 78 pages, 18 blank. No date.*

The construction, use of capitals, and orthography indicate late 18th century. It is written mainly in a neat hand.

A Collection of Tested Recipes, home delight, compiled and arranged for the benefit of the Ladies’ Aid Society of the First M. E. Church... Albion, Mich, Albion Recorder Book and Job Print, 1890. (7 x 21.5), 148 pages. Paper.

Frontispiece. Advertising interspersed.


Advertising interspersed.

The same. [1901]. (15 x 20), 608 pages. Oilcloth.

Frontispiece in color, plates, illustrations in the text. Title page in red and black.

The author, Maude C. Cooke.


Cover-title: “Columbia (Tennessee) Cook Book.”


Blank pages interspersed.


Illustrated.

The Commission Shop Cook Book. Published by the Commission Shop of Minneapolis, [1923]. (15 x 23), 184 pages. Oilcloth.

Common Sense Cook Book, containing plain directions for all the dishes... from soup to dessert; with... a chapter on beverages, food for infants, etc. By a veteran cook. New York, J. C. Haney & Co., [1867]. (11 x 19), 113 pages. Three-quarters leather.

The Community Cook Book: a practical cook book, representative of the best cookery to be found in any of the more intelligent and progressive American communities. In compiling and revising this book, one person and her needs were always kept in mind—that person is the average American woman. Cincinnati, Powell & White, 1914. (13 x 18.5), 116 pages. Paper.

The Complete Art of Modern Cookery, or Housekeeper’s Companion; containing the most approved, useful, and economical Receipts. By a Professed Cook. London: Orlando Hodgson, Cloth-Fair, n.d. [182—]. In 12 (8.5 x 13.5), 36 pages. Paper.*

Engraved frontispiece depicting a kitchen by W. Nicholls.


The Complete Confectioner, Being a Collection of the most valuable receipts; comprising the whole art of Confectionary, Icing, Candying, Sugar Boiling, Jelly Making, &c. Many of which never before published, the whole being formed on the most economical principles, and will be found highly beneficial to Ladies, Confectioners, Housekeepers, &c. Collected and compiled from Practice, by an Experienced Confectioner. Coventry: Printed and Sold by Andrew M’Cormish, the Proprietor, n.d., [181—]. In 12 (10 x 17), 50 pages. Paper.*

Some unusual terms are used, as Funeral Biscuits, Nelson’s Buttons, etc.

The Complete Confectioner; or, The Whole Art of Confectionary; forming A Ready Assistant to all Genteel Families; giving them a perfect knowledge of confectionary; with instructions, neatly engraved on ten copper-plates, how to decorate A Table with Taste and Elegance, without Expense or Affluence of a Confectioner, By a Person, Late an Apprentice to the well-known Messrs. Negri and Witten, of Berkeley-Square. Second edition. London, J. Mathews, m.bcc.xc. In 8 (9.5 x 15), xxiv + 212 pages. Leather.*

The Compleat Cook. Expertly prescribing the most ready ways, Whether Italian, Spanish, or French, For dressing of Flesh, and Fish, Ordering of Souces, or making of Pastry. London, Printed by T. C. for Nath. Brook, at the Angel in Cornhill, 1655, 123 pages + 5 not num. for table.*

The same, 1656. Leather.*

This is the second edition and does not contain the portrait of the queen, present in some copies of the first edition, 1655, and some of the later editions. Oxford cites editions: 1661, 1662, 1668, 1671, 1674, 1679, 1683. Mrs. Pennell, in addition to the first, cites 1668, and A Queens Delight, 1683, in a separate volume. The 11th edition is 1710.

The queen referred to is Queen Henrietta Maria, wife of Charles I. The prescriptions are those of prominent medical men, dignitaries, and ladies.

Folding table at end.
First edition 1906.

The same. Third edition, revised up to date, 1914. 240 pages. Cloth.*


The same. Fifth edition, completely revised and enlarged, 1924. 384 pages. Cloth.*


A presentation copy.

The Compleat Family Cook. Consisting of a Collection of near a Thousand curious and uncommon Receipts in Soops, Made-Dishes, Pastes, Pickles, Cakes, Creams, Jellies, Made-Wines, &c. With Figures for orderly placing the Dishes; and Courses; also Bills of Fare for every Month in the Year; and an alphabetical Index to the Whole. A Book necessary for Mistresses of Families, higher and lower Women Servants, and confined to Things Useful, Substantial and Splendid, and calculated for the Preservation of Health, and upon the Measures of Frugality, being the Result of many Years Practice and Experience. Revised and Corrected by an Eminent Cook, 1766. To which is added, The London and Country Brewer, with a Copious Treatise on Malt Liquors. To which likewise is added, The Art of Clear Starching, Ironing, &c. To which also is added, The Servant Maid’s best Compan-

ion. Consisting of necessary Cautious and prudential Advice, such as if duly observed cannot fail making them easy and happy in themselves, either in the capacity of a Servant, or Mistress of a Family. Hull: Printed by J. Rawson, and Son, 1766. In 8 (10.5 x 16.5), 216 pages. Old calf.*

This is a copy of Elizabeth Moxon’s English Housewifery with some changes from the 11th edition, 1775. The first edition of her book is 1749. Bookplate of Mrs. H. Ashwell Cadman, Hill Top House, Gosport.

This work is not in Mrs. Pennell, Oxford, Kitchiner, Hazlitt, nor Vicaire.


The title lacking; above taken from Vicaire.

The cookery, pickling, preserving, distilling, wines, brewing occupy pages 97-285, Chapter II—VI of Part I.

This is the second edition; the first 1736.


The preface is dated 1882 and signed J.T.G. Each part has a separate title page.

A Concord Cook Book, compiled by the Church Aid Society of Trinity Church,


In addition to the recipes are medical prescriptions and household matters.


Vicaire cites 1st edition 1636, reprinted in the Recueil des pieces rares, and in the Collection des Puysettes, 76 numbered copies.


Frontispiece vignette of Congressional Club building. Pages 711-760 are advertisements inserted between the text and the list of contributors.

The same: The Congressional Cook Book, 1933.


On the lower half of the title page is an engraving symbolical of the bounty of nature.

This part treats of prodigality in living, as indicated by the chapters: ‘Louvanges de l’homme liberal’; ‘Boire vin sans eau’; ‘De ne manger seul’; ‘Louvanges de la Marmite Grasse,’ etc., with praises of ancient epicures.

Editions: Italian 1601, 1603, 1677; French 1st edition 1604, the above 2d, and 1843.

Cook Book of the Woman’s Association of the Second Presbyterian Church, Saint Louis, 1927. (13.5 x 20), 256 pages. Oilcloth.
Blank pages at end.
Recipes credited to donors.

The Cook County Cook Book; compiled by the Associated College Women Workers, from recipes contributed by Cook County ladies. Chicago, Press of McElroy Publishing Co., [c. 1912]. (13 x 19), 574 pages. Oilcloth.

The Cook Not Mad or Rational Cookery; being a collection of original and selected Receipts, Embracing not only the art of curing various kinds of meats and vegetables for future use, but of Cooking, in its general acceptation, to the taste, habits, and degrees of luxury, prevalent with the American Public in Town and Country. To which are added, Directions for preparing comforts for the Sick-Room; together with sundry miscellaneous kinds of information, of importance to housekeepers in general, nearly all tested by experience. Watertown, Knowlton & Rice, 1830. In 16 (7 x 14), v + 120 pages. Three-quarters leather.*
Second edition 1831.

The Cook’s Own Book, and Housekeeper’s Register: Comprehending all valuable receipts for cooking meat, fish, and fowl; and composing every kind of soup, gravy, pastry, preserves, essences, &c. that have been published or invented during the last twenty years. With numerous original receipts, and a complete system of confectionery. By a Boston Housekeeper. To which is added, Miss Leslie’s Seventy-Five Receipts for Pastry, cakes, and sweetmeats. Alphabetically arranged, and blank pages inserted for family memorandums. Boston, Munroe & Francis; New York, Charles S. Francis; Philadelphia, Carey, Lea, and Blanchard, and Grigg and Elliott,
1833. In 8 (12 x 19), xxxvi + 300 + 37 pages. Old calf.*

Lincoln cites 1st edition 1832; others 1833, 1835, 1837, 1839, 1840, 1849, 1854, 1857. All of these, when mentioned, except the last, copyrighted 1833. The last is copyrighted 1832.

The Cook's Own Book. An American Family Cook Book; containing more than twenty-five hundred receipts, for cooking every kind of meat, fish, and fowl, and making of soups, gravies, pastry, preserves and essences: together with a complete system of confectionery, Miss Leslie's Seventy-Five Receipts for pastry, cakes, and sweetmeats, the art of carving, etc. By a Boston Housekeeper. New York, Oliver S. Felt, 1865. In 12 (12 x 19), xl viii + 300 + 37 pages. Cloth.*

Frontispiece picture of a kitchen enclosed in ornamental border. Body of work arranged alphabetically, with the "Seventy-Five Receipts" at the end.


Frontispiece in this edition consists of colored illustrations of 11 different kinds of fish prepared for the table.


Second edition.


Twenty-four plates, 16 in color, 8 monochrome, numerous pen sketches throughout the text illustrating the directions.

The book is entirely in the Japanese language.


This book was published by a quick-silver company to aid in preventing an industry disease among those employed in mining and handling its products.


On cover: The preparation of food.

The Cookmaid's Complete Guide, and the art of cookery made easy: Being the best and easiest methods of correctly fulfilling all the duties of the cookmaid, in respectable families. With proper instructions for steaming; and the most exact directions for preparing to cook, and for cooking and serving-up, all sorts of provisions; from a single joint of meat, with vegetables, to the finest seasoned dishes of game, poultry, fish, sauces, soups, &c. and also for making and baking pies, tarts, patties, custard, &c. The whole written from experience. By a Lady. London: Thos. Dean and Co., [1841]. In 8 (10 x 16.5), xxxii + 5-173 pages. Cloth.*

Frontispiece.


Blank leaves at end.


The first 14 pages, not numbered, consist of advertising; other pages of advertising throughout text, also blank pages for memoranda.

The same, 1925.

De luxe printing by a famous press. Printed in Great Britain.


Divided into two parts, the first economical recipes; the second, costly and fancy ones. Many colored advertising leaves inserted in the text.


Illustrations, diagrams.


Contains blank pages.


Copyright by Myrtle Leone Wilson.

The Court and Country Cook: Giving New and Plain Directions How to Order all manner of Entertainments, and the best sort of the most exquisite *a-la-mode* Ragoo's. Together with New Instructions for Confectioners: Shewing How to Preserve all sorts of Fruits, as well dry as liquid: Also, How to make divers Sugar-works, and other fine Pieces of Curiosity; How to set out a Desert, or Banquet of Sweet-meats to the best advantage; And, How to Prepare several sorts of Liquors, that are proper for every Season of the Year. A Work more especially necessary for Stewards, Clerks of the Kitchen, Confectioners, Butlers, and other Officers, and also of great use in private Families. Faithfully translated out of French into English by J. K. London: Printed by W. Onley, for A. and F. Churchill, at the Black Swan in Pater-noster-row, and M. Gillyflower in Westminster-hall, 1702. In 8 (11.5 x 19), first part: title + 44 pages not num. + 8 plates + 276 pages; second part: 130 pages; third part, 20 pages, and 2 more for advertising. Calf.*

The first part is a translation of *Le Cuisinier royal et bourgeois*, 1691, by Massialot. The second and third parts are from *Nouvelle Instruction pour les confitures, les liqueurs, et les fruits*, 1692, also by Massialot. (See Vicaire, page 456.) The 11 plates in the copy of *Le Cuisinier royal* possessed by the writer are different from those in the work cited.


The last 46 pages are separately numbered for "On Distilling in General."

This is the first edition; a new one in 1772 gives the author's name as Borella.

Cre-Fydd's Family Fare. The Young Housewife's Daily Assistant on all matters relating to cookery and housekeeping. Containing bills of family fare for every day in the year, which include breakfast and dinner for a small family, and dinner for two servants; also twelve bills of fare for dinner parties, and two for evening entertainments, with the cost annexed. Also diet for invalids, and a few things worth knowing. By Cre-Fydd. New edition, revised. London, Simpkin, Marshall, & Co., 1866. In 8 (12 x 18.5), clx + 340 pages. Cloth.*

There are bills of fare for all days of the year and also for entertainments.


The Creole Cookery Book. Edited by the Christian Woman's Exchange of New Orleans, La. The object of the Christian Woman's Exchange, in the publication of this volume, is to provide funds for the purchase or erection of a building to meet the demands of their constantly increasing business. The recipes which make up the collection are the contributions of housekeepers experienced in the science of cookery as practiced throughout the South, and more particularly as it is understood and applied by the Creoles of Louisiana. New Orleans, T. H. Thomason, 1885. In 8 (13 x 20), xxv + 1 not num. + 216 pages. Three-quarters leather.*

Frontispiece a colored woman, generous figure, a repetition of the one on the cover. Blank pages inserted at the end between the text and advertising.


Cris de St. Petersburg. Collection de petits dessins a l'usage de la jeunesse Des-sines & coloriés dan l'établissement de Charles Beggrow. Perspective de Novsly, Maison de l'Eglise St. Pierre, le logement No. 43. Twelve cards 9.5 x 12.5 nicely colored showing street venders with bread, cakes, fish, milk, vegetables, etc.

La Cuciniera Piemontese che inseagna con facil metodo le maniere d'acconciare le vivande si in grasso che in magro secondo l'ultimo e miglior gusto ... Torino, Tip. dei fratelli Canfari, 1863. (9 x 16.5), 128 pages. Paper.


Copyright 1885. The book appears to be a recent printing, but the service of wines and the various recipes, including liquors, indicate the book was not revised for this 2d edition.

This is by Lafcadio Hearn. (See 1st edition under Hearn.)

La Cuisine de nos pères. L'Art d'accommoder le gibier suivant les principes de Vatel et des grands officiers de bouche. Deux cents recettes à la portée de tout le monde. Paris, Librairie illustree, n.d. [1886]. In 8 (15.5 x 22.5), iii + 185 pages. Half leather.*
La Cuisine Moderne illustrée comprenant la cuisine en général, la pâtisserie, la confection et les conserves, alimentation de régimes, classées méthodiquement par une réunion de professionnels. Le plus pratique des livres de cuisine, renfermant, outre la classification des vins, les soins nécessaires à l’entretien d’une bonne cave. Indispensable à la Maîtresse de maison et à la Cuisinière bourgeoise. Nouvelle édition illustrée. Paris VIIe, Aristide Quillet, n.d. In 8 (15.5 x 23.5), 602 pages. Cloth.*

One folding plate, 15 full page colored, and one uncolored with others in the text.

First edition, 1885.

Le Cuisinier Gascon. A Amsterdam. MDCC.XL. In 12 (9 x 16), 4 lvs. not num. + 208 pages. Leather.*

Anonymous, dedicated to “Un Altesse Sereïnissime Monseigneur le Prince de Dombes.” The names given to the recipes indicate that the writer gave free scope to his imagination.

Another edition, 1747.


Seven full page figures and engraved tailpiece at the end.

La Cuisinière de Genève. Enseignant la manière de préparer toutes sortes de viandes, de volailles, de gibier, de poissons du Lac Léman, de légumes, de fruits, &c. La façon de faire toutes sortes de gelées, de pâtes, de gâteaux, de tourtes, de pâtés, &c. Et de composer divers sirops, glaces, crèmes, essence, &c. à la genevoise. Particulièrement à l’usage des jeunes Cusinières qui veulent se pouser pour des repas un peu recherchés, comme pour des tables bourgeoises. A Genève, Chez Bonnent, 1798. In 12 (10 x 16.5), 192 pages. Half leather.*

Nouvelle édition, Geneva, 1817.


First edition, very rare.


Seven folding plates in second part.

The work is very rare, particularly the two parts together. The second part has had only this single edition; the first part is the 2d edition which is the most nearly complete.

Culinary Arts for all housekeepers. Published by the ladies’ Bible class (Lucius Boughton, teacher), Bowling Green, Ohio. Toledo, Ohio, The B. F. Wade Printing Co., 1898. (13.5 x 20.5), 136 pages. Cloth.*

Advertisements and ruled pages interspersed.

Il Cuoco Piemontese Perfezionato a Parigi Che insegna con facil método a cucinare qualunque sorta di vivande, si in grasso, che in magro, di nuovo gusto: ed avvisi sopra la bontà, e scelta d’ogni cosa appartenente alla Cucina; proseguito dal
Confetturiere. Coi doveri del Mastro di Casa, e la minute per le quattro Stagioni; colla spiegazione degli utensili necessarij, a la maniera di trinciare pulitamente le carni. In Torino, Presso Carlo Giuseppe Ricca Stampatore vicino a S. Rocco. mdcclxvi. In 12 (9 x 15), 504 pages. Mottled leather.*

On the lower part of the title page is an engraving of a chubby Chinese holding a spit.

The work is the adaptation of French methods to Italian ingredients, and is comprehensive in its scope.

The same. Venezia, mdcclxxxix. In 12 (10.5 x 17), 4 + 5-419 + 420-436 pages. Parchment.*

Vicai re cites an edition 1843.


Colored frontispiece of "Sprig of Borage in Glass Cup, of the Third or Fourth Century." At the end "The Mug of a Celt," an engraving of a cup formed from a skull. Pages 35-52 are recipes.


Only 120 copies printed, on Holland paper.


Title page has illustrations of fork and knife. Frontispiece an engraving of an old pewter plate with the legend:

Heat me with water—I stay,
Heat me with fire—I run away. 1679.


Plates.

The Daily News Cook Book. Being a reprint from The Chicago Record Cook Book. Seasonable, inexpensive bills of fare for every day in the year. Designed to furnish "good living" in appetizing variety, at an expense not to exceed $500 a year for a family of five; arranged so that remnants from one day can frequently be used with menus of the next. 1100 prize menus with recipes, carefully indexed, the cream of 10,000 manuscripts contributed by the women of America to the Chicago Record's daily contest for menus for a day. Chicago, The Chicago Daily News Co., 1896. In 16 (13 x 19), 607 pages. Cloth.*


Advertisements inserted at bottom of most of the pages.


Illustrated. Blank pages interspersed.
Danville Cook Book. *Danville, Fred E. Warner,* 1890. In 8 (12 x 19.5), 163 pages; blank pages after each section. Cloth.*


Two plates, illustrations in the text.


Loose-leaf. Part of pages blank.


Advertising on bottom of pages.


Many recipes credited to donors.


Le Dessert du Gastronome, chansonnier des amateurs de la table. *A Paris, chez Tiger,* n.d. [calendar opposite page 90 is for 1815]. In 16 (8.5 x 13), 90 pages + 8 not num. for the calendar. *Boards.*

Engraved frontispiece of the gastronome at table.

Anonymous. Vicaire states that many of the songs are by Dessaugiers.

Der Deutschen Hausfrau Kochbuch für die allgemeine deutsche und deutsch-amerikanische Küche. Enthaltend eine


Dictionnaire des Plantes Alimentaires, qui peuvent servir de nourriture et de boisson aux différents peuples de la terre. Contenant les noms triviaux Latins et Français de ces mêmes Plantes; les pays où croissent les exotiques; la méthode de les préparer en Pain, Pâtes, Pâtisseries, Vermicels, Potages, Conserves, Confitures, Ratafias, Liqueurs, et généralement de

**DELIGHTS FOR LADIES, TO ADORN THEIR PERSONS, TABLES, CLOSETS, AND DISTILLATORIES, WITH BEAUTIES, BANQUETS, PERFUMES, AND WATERS.**

**Read, practice, and censure.**

**LONDON:**
**Printed by James Young:**
**1644.**
quelque manière qu’elles puissent s’em
ployer. Oui Les Arts du Boulangier, du B
tissier, du Vermicellier, du Confiseur, du Distillateur-Liquoriste, du Cuisinier, réunis dans cet Ouvrage, utile aux Cultiva
teurs et aux personnes qui habitent la campagne. A Paris, Chez Samson, Libraire, qui des Augustins, No. 69, près le Pont-
Neuf, an XII-1803. 2 vols. In 8 (13.5 x 21), tome I: vi + table 1 leaf not num. + 398 pages; tome II: 412 pages. Half calf.*

Dictionnaire portatif de cuisine, d’off
ces, et de distillation; contenant la ma
nière de préparer toutes sortes de viandes, de volailles, de gibier, de poissons, de légume
s, de fruits, &c. La façon de faire
toutes sortes de gelées, de pâtes, de past
illes, de gâteaux, de tourtes, de pâtes, ver
nichel, macaronis, &c. Et de composer
toutes sortes de liqueurs, de ratañas, de syr
ops, de glaces, d’essences, &c. Ouvrage
egalement utile aux Chefs d’Office & de
Cuisines les plus habiles, & aux Cuisiniers qui ne sont employées, que pour des Tables
bourgeoises. On y a joint des Observations
médicinales qui font connoître la pro
priété de chaque Aliments, relativement à
la Santé, & qui indiquent les mets les plus
convenables à chaque Température. A
Paris, Chez Vincent, Libraire, rue S. Sav
erin, mdcclxvii. In 8 (10.5 x 17.5), xvi + 382 pages + 1 leaf not num. Boards.*

The false title page states that the Dictionnaire
... Ouvrage pouvant servir de suite au Dictionnaire Domestique. The statement seems to indi
cate the same authorship for both books.

Another edition, Paris, Lottin, Jr., 1772.

Les Dîners du Vaudeville, avec musique
imprimée. Paris, Huet, an 5, 1797—an
10, 1802. In 18 (8 x 12.5), 12 nos. in 2
vols., vol. 1, 36 + 36 = 50 + 36 + 48 + 42 + (music 63); vol. 2, 40 + 39 + 40 + 44 +
32 + 31 + (music 51) pages. Calif.*

In Vol. I, on the fly-leaf are two pages of
comment in English, and on the end leaves of
Vol. II, is a manuscript poem in French, entitled
Chanson—Air du haut en bas, occupying 3 pages.
In each volume is the bookplate of Thomas
Carlyle.

The Dîners du Vaudeville were founded Aug.
19, 1797, the fifth year of the French Republic, by 27 singers and vaudevillists, and continued
until January, 1802. The dinners occurred monthly, 52 in all, with the subjects for the songs vary
ning from 11 to 15 at each dinner, forming 9 volumes in 18. The songs had to conform to a given
subject, sometimes bizarre. The members on enter
ning the restaurant dropped a subject into an urn,
drawing one out on leaving, which was reported in song at the following meeting; politics and religion were the only subjects barred.

For further details and the history of the Dîners, see Les Sociétés Badines, 1867, Arthur
Dinaux.

Dining and its Amenities. By a lover
of good cheer. New York, Reban
Company, 1907. In 8 (13 x 20), viii + 470
pages. Cloth.*

Dinnerology. Our Experiments in Diet
from Crankery to Common-Sense. A tale
for the times. By Pan. Chicago, New York,
San Francisco. Belford, Clarke & Co.,
1889. In 8 (13.5 x 20), 205 pages. Paper.*

Dinners and Dinner Parties. Second
edition with additions, to which is added,
a short catechism of cookery, founded on
the principles of chemistry. London,
Chapman and Hall, 1862. (12 x 19), x +
118 pages. Paper.

Marginal subjects.

Dishes and Drinks; or, philosophy in
the kitchen. By an old Bohemian. Revised
Downey, 1887. (12.5 x 19), ix + 285
pages. Three-fourths leather.

Disertatio de Hygieine, tuende sani
tatis et praeavendorum imminentium mor
borum praecpta tradens. Opus clinicis cu
rande procerum valetudini Prepositis im
primis utile, Nec non Literatis omnibus
Viris. Ab ipsom Autore, quant potuit
diligentiam emendatum. Valentia Caverum,
Apid J. Gilibert, propè Universitatem,
mdccc. Cum privilegio Regis. In 16 (11
x 17), xviii + 320 pages. Leather.*
Distinguished Hostesses. Chicago, Woman's National Republican Club of Chicago, [1931]. In 8 (15.5 x 22.5), 3 lvs. not num. + 158 pages + 11 not num. for index + 5 not num. for list of contributors. Paper.*

Special recipes by members, names of donors, wide margins. Some recipes contain advertising.

Domestic Economy, and Cookery, for rich and poor; containing an account of the best English, Scotch, French, Oriental, and other foreign dishes; preparations of broths and milks for consumption; receipts for sea-faring men, travellers, and children's food. Together with estimates and comparisons of dinners and dishes. The whole composed with the utmost attention to health, economy, and elegance. By A Lady. London: Longman, Rees, Orme, Brown, and Green, 1827. In 12 (10.5 x 17.5), iv + 691 pages. Red morocco.

First edition.

A comprehensive work, due, according to the author's statement in the preface, to a long residence abroad.

Signature of Georgina Marianne Waddington, Feb. 1st, 1827, on title page.

Domestic Management; or, the healthful cookery-book. To which is prefixed, a treatise on diet, as the surest means to preserve health, long life, &c. With many valuable observations on the nutritious and beneficial, as well as the injurious effects of various kinds of food; also remarks on the wholesome and pernicious modes of cookery, intended as an antidote to modern errors therein. To which is added the method of treating such trifling medical cases as properly come within the sphere of domestic management. By A Lady. London, B. Crosby and Co., 1810. In 16 (10.5 x 17.5), xxiv + 355 + 22 pages. Paper.*

The Eagle Cook Book and household manual of domestic and foreign recipes. Brooklyn, N. Y., Eagle Library Publications, 19—. (18.5 x 35.5), 95 pages. Paper.

Illustrated. Contains advertising.

Editions 1928 and 1929 by Rebekah S. Hufton; published by the Brooklyn Daily Eagle.


Blank pages and advertising.

Eat California Fruit by one of the eaters. San Francisco, Passenger Department, Southern Pacific Company, 1907. (11.5 x 16.5), 32 pages. Paper.


Advertising interspersed.

L'Ecole de Salerne. Traduction en vers français par Ch. Meaux Saint-Marc avec le texte latin précédée d'une introduction par le Docteur Ch. Daremberg et suivie de commentaires avec figures. Paris, J. B.
Bibliography

545

Bailière et fils, 1880. In 12 (11.5 x 18.5), viii + 609 pages. Paper.

Ornamental headbands, tailpieces and initials. This edition is accompanied by copious commentaries that occupy more than half of the volume which makes it historically valuable.

Vicaire cites editions: 1647, 1647, 1650, 1651 (printed at Leyden without name of printer, but has the Sphere of the Elcivirs, is very rare), 1652, 1653, 1657, 1660, 1660, 1664, 1698, 2 editions no date, 1736, 1876.

The work is a parody on Regimen sanitatis, written by a Paris physician, Louis Martin.


Finely illustrated by Robert Bonfils. A de luxe edition limited to 150 copies of which this is No. 110. The original publication in 1662.

The Economical Cook Book; or, how to prepare nice dishes at a moderate cost. Containing over 400 carefully tried receipts, selected and arranged by a practical housekeeper. New York, Charles A. Lilley, [c. 1876]. In 8 (12.5 x 18), 120 pages. Cloth.

Bound with it: Selections for autograph and writing albums.


Eighteenth Century Manuscript Collection of Cookery Receipts and Medical Cures in several hands, many of the receipts giving the name of the donors. Quarto (16 x 19), 115 pages. Vellum.

In the back of the book are receipts that appear to be of later date, the pages reversed, one of them dated 1787.

800 Proved Pecan Recipes. Their places in the Menu. By 5083 housewives in America and abroad, who in response to a request for their choicest proved pecan recipes, submitted over twenty-one hundred, covering every phase of every meal, for all seasons of the year. Checking, testing, and re-checking of these 2100 recipes by skilled dietitians has led to the selection of the more than eight hundred shown herein, as the very cream of those submitted. Bound in washable cover. Manheim, Keystone Pecan Research Laboratory, 1925. In 8 (12.5 x 18.5), xiv + 393 pages. Cloth.

Advertising.


Full and partial page advertising throughout, one of the full pages advertising a cemetery.


“Tous les ornement décoratifs de cet ouvrage ont été spécialement dessinés par Pierre Courtois.”

Encyclopédie Domestique, recueil de procédés et de recettes concernant les arts et métiers, l’économie rurale et domestique, et applicables à tous les états et dans toutes les circonstances de la vie, extraits des ouvrages spéciaux de MM. Appert, Berthollet, Bouillon-Lagrange, Buchan, Buchoz, Chaptal, Fourcroy, Olivier de Serre, Parmentier, Rozier, Sonnini, Thenard, Virey, etc., etc. Par A. Faux, avec une Table très-détailée, indispensable pour la prompte recherche de tous les Articles, et pour la classification des matières qui appartiennent au même genre d’industrie. Paris, Raymond; Achillé Jordan; Le-


Engraving on title page. Text enclosed in ruled border.

Preceding the introduction is an Epicure's Calendar, and concluding the work is a bibliography for the epicure.


There were no further issues of the Year Book.

equipment, hiring and training employees, establishing service, ways of obtaining business, keeping accounts. Scranton, Pa., Woman's Institute of Domestic Arts and Sciences, Inc., 1932. In 8 (13.5 x 20.5), vii + 201 + xviii pages. Cloth. Full page plates and illustrations in the text.


Section V: Des Repas de LL.MM. Chapter 1. Service de LL.MM. en grand couvert; Chapter 2. Service de LL.MM. au petit couvert, dans les appartements ordinaires; Chapter 3. Service de LL.MM. dans l'appartement interieur; Chapter 4. Dejeuners.

Vicaire cites date for the book as "Germinal an XIII," and in 4, with 130 pages. While the year is the same, the format was different.

Magens states that the principal editor of the book was Count Louis-Philippe de Segur, state-councillor and grand-master of ceremonies 1809-1813.

Etrennes à tous les amateurs de café, pour tous les temps, ou Manuel de l'Auteur de Café; Contenant l'histoire, la description, la culture, les propriétés de ce végétal, le commerce qui s'en fait en France, &c.; l'introduction de son usage parmi les Mahometans & les Européens; la meilleure manière de la préparer pour en rendre laboison saine, agréable & même utile, & des traits, d'anecdotes & d'observations les plus propres à faire connoitre les effets & les propriétés du Café, & suivies de différentes analyses chimiques. &c. &c. On y a joint la Traduction Française d'un Poème Latin assez rare, de l'Abbé Massieu de l'Académie Française & de celle des Belles-Lettres, sur le Café. Ouvrage mis à la portée de tout le monde, & également utile à tous.
Maitres & Maitresses de Maison ou de Pension, à tous Chefs de Communautés, comme à tous Cafetiers de la Capitale & des Provinces. &c. &c. A Paris, Hotel de Bouthillier, rue des Poitevins, 1789. In 12 (9.5 x 17), xxxvii + 121 + 109 pages + 2 not num. for the table. Old mottled leather.*

The work is divided into two parts, with a table of chapters at the end, VIII in the first part, IX-XIV with the French translation of the Latin poem on coffee, by l’Abbe Massieu, in the second part. The latter has a title that is a repetition of the first.

Vicaire cites an edition 1790.

Etrennes aux vivants, ou l’art de vivre agréablement, sans nuire a sa santé. A Paris, Chez Leclerc, Libraire, Quad des Augustins, à la Toison d’Or, m.dccc.lxxxv. Avec Approbation & Privilège du Roi. In 16 (7 x 12.5). Divided into two parts, the first, De la cuisine, 56-69 pages; the second, De l’Office, 70-129 pages, followed by Table des matières, 130-137 pages, and Approbation and Privilege du Roi, 3 pages not numbered. Old leather.*

The subdivisions of each part are by month with the foods to be obtained and their preparation.


Frontispiece.
Evidently abstracted without repaging.


Every-Day Cooking Cards. Detroit, Michigan, no pub., 1911. (28 x 31.5), 20 lvs. Cloth.

Recipes on recto, verso ruled, thumb index. Headings and thumb index in red, title page in colors.

Copyright by M. E. Trowbridge.

Every Day’s Need. A collection of well proven recipes, furnished by the ladies of the Business Woman’s Union. Brooklyn, Union Steam Printing Establishment, 1876. (12.5 x 17), 100 pages. Three-fourths leather.

The Experienced American Housekeeper, or Domestic Cookery: formed on principles of economy for the use of private families. Hartford, Ct., Andrews and Judd, 1833. In 16 (9.5 x 16), 216 pages. Leather.*

An engraving on title page and 8 engraved plates.

Other editions 1835, 1836. Lincoln cites editions: 1823, 2 in 1827, 1830(?) 1836, 1838.

This is taken from “A New System of Domestic Cookery” by Mrs. Rundell. Hazlitt gives the name as Helene Rundell, while Oxford gives Maria Eliza Rundell.
Fac-Simile of the Album which was submitted to His Majesty King Edward VII, and presented to Messrs. Moët & Chandon, of Epernay (Champagne), France, as a Souvenir of the Coronation, by their London Representatives, August, 1902. London, Marion & Co., Ltd., 1902. In 4 (25 x 33), 40 lvs. not num. Boards.*

Frontispiece in color of flags of countries participating, illustrations in black in text.
Contains fac-similes of menus and press reviews. Cover has portraits of the king and queen in gilt on a red background.

As only a limited number were printed, it is now a rare item.

La Faméuse Compagnie de la Lésine, ov Alesne. C'est à dire, la Manière d'espargner, acquérir & conserver. Ouvrage non moins vtille pour le Public, que délectable pour la variété des rencontres, pleins de doctrines admirables, & de moralité autant qu'il est possible. Traduction nouvelle de l'Italien. Le contenu se pourra voir plus amplement en la page suivante. A Paris, Chez Rolet Bostonné, au Palais, en la galerie des prisonniers, près la Chancellerie, m.d.c.xviii. In 12 (8.5 x 15), 20 lvs. not num. + 225 leaves. Vellum.*


A curious Italian facetiae, comprising statutes for frugality in living by an imaginary company. There are ingenious economies, as "De roster les œufs & le fromage à la chandelle, Prohibition des vestemens longs & larges," etc., and interesting details of domestic life.

The Family-Dictionary; or, Household Companion: Wherein are Alphabetically laid down Exact Rules and Choice Physi-
cal Receipts for the Preservation of Health, Prevention of Sickness, and Curing the several Diseases, Distempers, and Grievances, incident to Men, Women, and Children. Also, Directions for Making Oils, Ointments, Salves, Cordial-Waters, Powders, Pills, Bulus's, Lozenges, Chemical Preparations, Physical-Wines, Ales, and other Liquors, &c. &c. and Descriptions of the Virtues of Herbs, Fruits, Flowers, Seeds, Roots, Barks, Minerals, and Parts of Living Creatures, used in Medicinal Potions, &c. Likewise, Directions for Cookery, in Dressing Flesh, Fish, Fowl, Seasoning, Garnishing, Sauces, and Serving-up in the Best and most acceptable Manner. The whole Art of Pastry, Conserving, Preserving, Candyng, Confectioning, &c. Also, the Way of Making all sorts of Perfumes, Beautifying-Waters, Pomatums, Washes, Sweet-Balls, Sweet-Bags, and Essences: Taking Spots, and Stains out of Garments, Linnen, &c. and Preserving them from Moths, &c. Washing Point, Sarsnets, and Restoring Faded Linnen; and Scouring, or Brightening Tarnished Gold, or Silver Lace, Plate, &c. Together, With the Art of Making all sorts of English Wines, as Currants, Cherries, Gooseberries, and Cyder, Meat, Methglin, &c. And the Art of Fining, and Recovering Foul or Faded Wines. The Mystery of Pickling, and keeping all Sorts of Pickles throughout the Year. To which is Added, as an Appendix, the Explanation of Physical Terms, Bills of Fare in all Seasons of the Year. With the Art of Carving. And many other Useful Matters. By J. H. London, Printed for H. Rhodes, at the Star, the Corner of Bride-lane, in Fleetstreet, 1695. In 8 (11 x 17), no pagination (2 cm. in thickness). Leather.*

On the verso of title is "Licensed, February the 28th, 1694/5." Oxford cites 2d edition 1696, and William Salmon as the author; 3d 1705, 4th 1710.
The Family Magazine: In Two Parts. Part I. Containing Useful Directions in All the Branches of House-Keeping and Cookery. Particularly Shewing How to Buy-in the Best of all Sorts of Provisions; As Poultry-Ware, Butchers-Meat, Fish, Fruit, &c. With several Hundred Receipts in Cookery, Pastry, Pickling, Confectionary, Distilling, Brewing, Cosmetics, &c. Together with the Art of Making English Wines, &c. Part II. Containing A Compendious Body of Physick; Succinctly Treating of All the Diseases and Accidents incident to Men, Women, and Children: With Practical Rules and Directions for the Preserving and Restoring of Health and Prolonging of Life. In a Method entirely New and Intelligible; in which every Disease is rationally and practically considered, in its several Stages and Changes; and approved Recipe's inserted under every Distemper, in Alphabetical Order. Being principally the Commonplace Book of a late able Physician, by which he successfully, for many Years, regulated his Practice. With a Supplement, containing a great Variety of Experienced Receipts, from Two Excellent Family Collections. Now First communicated for the Public Benefit. To which is Added, An Explanation of such Terms of Art used in the Work, as could not be so easily reduced to the Understanding of Common readers. London: Printed for I. Osborn, at the Golden-Ball in Paternoster-Row, mdcxxi. In 8 (12.5 x 19.5), xiv + 123 + 3 not num. for index + 324 pages. Old leather.*

The P.S. to the preface states: "Being still teased for some Name, I will, tho' not my right one, subscribe That of Arabella Atkyns." Oxford cites 2d edition 1743. 1. 4th 1754.

The Family Receipt Book; or, Universal Repository of useful Knowledge and Experience in all the various Branches of Domestic Economy, including Scarce, Curious, and Valuable Receipts, and Choice Secrets, in Cookery, Medicine, Confectionery, Pastry, Preserving, Dyeing, Gardening, Hunting, Fowling, etc., with Specifications of Approved Patent Medicines; all the most Serviceable Preparations for Domestic Purposes; and numerous successful Improvements in the Ornamental as well as Useful Arts, Manufactures, etc. London, Printed for the Editors, and published by Oddy and Co., 27, Oxford Street; and C. La Grange, London, n.d. [circa 1810]. In 4 (20 x 26), 584 + 20 pages. Cloth.*


"Cover design and illustration by Vivian V. Robeson. Compiled by the book section, Beverly Hills Womans Club.*


Favorite Food of Famous Folk. With directions for the preparation thereof given for the most part by the Famous Folk themselves to the Ladies of the Guild of St. James' Parish Church. Louisville, Kentucky, John P. Morton & Company, mcm. In 8 (15.5 x 21), 86 pages. Half cloth.*

Frontispiece, sketch on title page, and tailpieces. Pages ruled and initials in color.
Favorite Recipes compiled by the Woman’s Guild of St. Peter’s Church (Episcopal). Chicago, Woman’s Guild of St. Peter’s Church, 1919. (15.5 x 23), 128 pages. Paper.*

Advertisements and blank pages for additional recipes throughout the book.


Third edition.


Four leaves blank for memoranda.

The Female Instructor; or, Young Woman’s Friend and Companion: Being a Guide to all the Accomplishments which adorn the Female Character, either as a useful member of society—a pleasing companion, or, a respectable mother of a family. To which are added, A Select System of Cookery, The Art of Preserv-


Frontispiece and 7 full page engraved plates, and 2 others showing table arrangement of dishes. On the front fly-leaf is written, with many flourishes: “Miss Peters, Aug‘t, 1839.” Oxford cites editions 1815 and 1816 with a different frontispiece. There is also an 1822 edition.


Fifty Choice Recipes for Spanish and Mexican Dishes. No place nor publisher, [1905]. In 8 (17 x 26), 31 pages not numbered. Cardboard.*

Cover illustrated in red and black.


The introduction is signed J. R.


Recipes signed.

Fish and Sea Food Recipes covering the entire Industry. Published by the Cooking Department. Recipes approved by Good Housekeeping Institute. New York, United States Fisheries Association, 1927. (10.5 x 17), 97 pages. Boards.*

Four full page plates.


The preface is signed M. L. A.

Five Roses Cook Book. Being a manual of good receipts carefully chosen from the contributions of over two thousand successful users of Five Roses flour throughout Canada. Also useful notes on the various classes of good things to eat, all of which have been carefully checked and rechecked by competent authority. Issued by Lake of the Woods Milling Company Limited, Montreal, [c. 1915]. (18 x 24), 144 pages. Paper.*

Issued as advertising.


Flower City Cook Book . . . Published by the ladies of the Lake Avenue Memorial Baptist Church. Rochester, N. Y., Post-Express Printing Company, 1891. (14 x 21.5), 100 pages.

Advertising interspersed.


Founded and edited by C. Herman Senn, G.C.A., A.I.J.

A journal which includes matters relative to gastronomy, and is much more comprehensive in subject matter than the ordinary food journal.


Full page and other illustrations that are reproductions of title pages, tablets, menus and illustrations. Lists 767 items.


A monthly journal devoted to food technology covering all branches of commercial manufacture, packaging, distribution, and storage of foods. The feature is the incorporation of the results of scientific research in a popular form. Illustrated.

Illustrations.

Frontispiece depicts a large loaf of war bread; other illustrations head chapters.

Food Saving and Sharing. Telling how the older children of America may help save from famine their comrades in allied lands across the sea. Prepared under the direction of the United States Food Administration in cooperation with the United States Department of Agriculture and the Bureau of Education. *Garden City, Doubleday, Page & Company, 1918.* In 8 (13 x 19), x + 102 pages. Boards.*
Illustrations.

Food Tables and Recipes for Low Salt Diets. Special Diet Laboratory, Stanford University Hospital. *San Francisco, California, 1932.* (15 x 23), 44 pages. Boards.


Contains recipes and a food chart.


Copyright by Russell C. Lowell.

A revision of: Five hundred ways to cook California sea food.


Frontispiece, plates.
Second edition, 1921; 3d revised and enlarged, 1927.


French and English names of recipes.


The titles of recipes are given in French and English.

The French Family Cook: being a complete system of French Cookery. Adapted to the tables not only of the opulent, but of persons of moderate fortune and condition. Containing directions for choosing, dressing, and serving up all sorts of butcher meat, poultry, &c. The different modes of making all kinds of soups, ragouts, fricandeaux, creams, ratafias, compots, preserves, &c. &c. as well as a great variety of cheap and elegant side dishes, calculated to grace a table at a small expense. Instructions for making out bills of fare for the four seasons of the year, and to furnish a table with few or any number of dishes at the most moderate possible expense. Necessary for housekeepers, butlers, cooks, and all who are concerned in the superintendence of a family. Translated from the French. *London, Printed for J. Bell, 1793. (14 x 21), 4 + III-xxiv + 342 pages. Leather.*


Part of pages blank.


Illustrated in color.


The book is in script, first a list of donors and table of contents, then the recipes in facsimile of donor's handwriting. Illustrated by pen sketches.

The Frugal Housekeeper, or, the Complete Cook. Being the newest Collection of the most Genteel and least expensive Receipts in every Branch of Cookery, viz. Going to Market; For Roasting, Boiling, Hashing, Stewing, Broiling, Frying, Fricasseyng, Baking, Also for Making Puddings, Custards, Cakes, Cheese Cakes, Pies, Tarts, Ragouts, Soups, Creams, Jellies, Syllabubs, Wines, &c. &c. And several select Papers by a Lady of Distinction, lately deceased, of New and Infallible Rules to be observed in Pickling, Preserving, Brewing, &c. To which is added, The Art of Clear Starching, Ironing, &c. With many other Articles equally necessary in the washing of Linen, Lace, &c. Also a Treasure of valuable and useful Receipts from The Toilet of Flora. Being a Collection of the most simple and approved Methods of preparing Essences, Pomatums, Powders, Perfumes, Sweet Scented Waters, and Opiates for preserving and whitening the Teeth, &c. with Receipts for Cosmetics of every kind, that can Smooth and Brighten the Skin, give Force to Beauty, and take off the Appearance of Old Age and Decay. For the Use of the Ladies, &c. *London, Printed in the Year, 1778. In 8 (10.5 x 17.5), 206 pages. Calf.*

No publisher is given for the work.

Vicaré describes an engraved frontispiece, but it has been stated that this has never appeared except in the preliminary announcement of the publisher.

The work is divided into five chapters: Essai sur la cuisine des anciens; L'Année gourmande; Education gastronomique; De l'Hygiène de la table; Produits de l'industrie gourmande.

The epigraph is the oft-quoted aphorism of Brillat-Savarin, but incorrectly attributed to Henri de Pansey: La découverte d'un meubl nouveau fait pour le bonheur de l'humanité que la découverte d'une étoile.

On the verso of the false title is Imprimerie de B. Balzac. The distinguished writer named is the author of the Discours préliminaire in the present work, signed "l'auteur de cet article." Following the Table des matières is a Table alphabétique of the names of persons cited in the work.


The catalog listed 1,015 items with information as to editions and other pertinent matter.

Another: No. 200 du Bibliophile Français, November, 1926, 70 pages. 1,027 items listed.*

These two catalogs were unique in that only works on gastronomy were listed and among them numerous rare and odd ones.

Gastronomy: or, the School for Good Living; a literary and historical essay on the European Kitchen, beginning with Cadmus the cook and king, and concluding with the union of cookery and chemistry. Second edition. London: Henry Colburn and Co., Conduit Street, 1822. In 8 (10 x 17), 232 pages. Boards.*

Oxford cites 1st edition 1814, with title: "The School for Good Living."

The Gate City Cook Book, compiled by Committee number one of the Ladies' Aid Society of the Ponce de Leon Avenue Baptist Church. 1st edition compiled by Committee two, Mrs. S. T. Maret, chairman, 1905. 2d edition compiled by Committee five, Mrs. W. J. Northen, chairman, 1907. 3d edition compiled by Committee one, Mrs. Albert Spalding, chairman, 1915. Atlanta, Ga., n. pub. (15 x 22.5), 90 pages. Paper.

Contains advertising.


The book is in manuscript, copied from the only known collection of the Gazetin du Comestible in the Bibliothèque de l'Arsenal. The first four leaves comprise the "Idée du Gazetin du Comestible," the preliminary announcement as to the object of the journal, which began in January, 1767, and lasted only a year. The first seven numbers appeared without the printer's name, the eighth and following numbers carried the name of Guefier, rue de la Harpe, à la Liberté, 1767. The journal is composed of tables, each of 4 columns, having: first, Names of commodities; second, Cities which supply them; third, Prices; fourth, Observations.

Vicaré states that the 12 numbers are very rare and are a valuable source of information as to the prices of foods in the second half of the 18th century. He devotes two columns to the description, quoting in full the preliminary announcement.

Gems for the Kitchen. A choice collection of receipts, issued by the Young Ladies Society of Christ Church, Twanda, Pa. Towanda, Pa., Reporter-Jour-

Blank pages at end.

Recipes credited to donors.

General Foods Cook Book. A key to the question of three meals a day. New York, Consumer Service Department, General Foods Corporation, [1932]. In 8 (14 x 21), xi + 370 pages. Cloth.*

Frontispiece, and many illustrations throughout the text. The names of the special brands featured are used in both the illustrations and recipes; headings in the margins.

The same, 2d edition, November, 1932.
First edition August, 1932.

The Gentleman's Companion: or, Tradesman's Delight. Containing, The Mystery of Dying in all its Branches. The Manner of preparing Colours. The Method of cleaning and taking out Stains from Silks, Woollen or Linen. To clean Gold or Silver Lace, and Plate. To prepare a Cement for China, or Glass. The Art of Drawing, Limning, Painting, Etching, Engraving, Carving, Gilding, Enamelling, and Refreshing Pictures. Likewise the Quality of Natural and Artificial Metals. How to harden or soften them. The Art of Soldering, burnishing, and guilding Metals. To make all Sorts of Ink. To prepare Gold and Silver for Writing. To make Sealing Wax, or Wafer. To know the Purity of Gold or Silver, and detect counterfeit Coins. The Great Mr. Boyle's Method of Writing in such a Manner as cannot be discovered without the Help of Fire, Water, &c. To take Blott out of Paper. The Art of dressing, cleaning and perfuming Gloves and Ribbons; and washing all Sorts of Lace. To which is added, The Method of curing and preserving all Sorts of Wines in the best Manner. Also, some excellent Receipts in Cookery, Physick, and Surgery. Observations on Silk Worms, with Directions how to manage and keep them to Advantage. With many other useful Things never before printed. London: for J. Stone, at Bedford Row, near Gray's Inn; and Sold by G. Strahan, at the Royal Exchange; W. Mears, on Ludgate-hill; J. Jackson, in Pall-Mall; and C. Corbet, at Temple-Bar, 1735. In 12 (9 x 15.5), 259 pages + 27 not numbered. Three-quarters leather.*

An added chapter, The Vermin-Killer, contains recipes as approved by the ancient writers, Agrippa, Pliny, Aphrian, Paxamus, etc.
The cookery occupies pages 160-204.


Engraved frontispiece.

Drexe (Cat. der Kochbücher Sammlung, 1883) cites 2d part, 1701; Vicaire cites 2 parts in t vol, 1740.

Blank pages at end.


The Golden Banquet and other functions during reception of President Roosevelt. San Francisco, May, 1903. San Fran-
cisco, no pub., 1903. In 8 (18 x 25), 100 pages. Leather.*

Frontispiece in gold and color of the banquet decorations, fourteen plates inserted containing portraits of the President, the speakers, the golden goblet, loving-cup, etc. The first page of each chapter is printed in black letter with an initial in red on a black background with a gold border.

The booklet contains a description of the banquet given to President Roosevelt in 1903 on his visit to California, with menu, decorations, and list of guests, also of the banquet tendered M. H. de Young, president of the Citizens' Executive Committee, in appreciation of his ability in handling the functions tendered President Roosevelt.


The first part is on cookery and household recipes, the second on liquors and household remedies.

The pages are titled "The Everyday Cook Book."


Recipes credited to donors.


Good Housekeeping's Book of Recipes and household discoveries, every recipe actually tested and approved by the Department of Cookery of Good Housekeeping Institute. New York, Good Housekeeping Magazine, [1920]. (12.5 x 18.5), 2 + vi + 216 pages. Cloth.

Frontispiece.

Good Housekeeping's Book of Menus, Recipes, and Household Discoveries. New York, Good Housekeeping, [c. 1922]. In 8 (12.5 x 18.5), 253 pages. Cloth.*

Frontispiece. Table of contents for chapters only. Sixth edition.

The same. 15th edition, 1926.*

Good Housekeeping Book of Meals, tested, tasted, and approved; favorite recipes and menus from our kitchen to yours. Good Housekeeping Institute, Katharine Fisher, Director. New York, Good Housekeeping, [c. 1930]. (12.5 x 19), 256 pages. Cloth.

Frontispiece, illustrations.

Good Housekeeping Cook Book. Recipes and methods for every day and every occasion; tested, tasted, and approved by Dorothy B. Marsh, Katherine Norris, Adeline Mansfield of the Institute staff, in the kitchens of Good Housekeeping Institute; Katharine Fisher, Director. New York, Good Housekeeping, [c. 1933]. (15 x 22), 106 pages. Cloth.

Frontispiece. "First edition."


Contains advertising.

Good Things to Eat. Published by the sixth division of the Ladies' Society, First
Presbyterian Church, Hutchinson, Kansas, 1913. (15 x 20.5), 248 pages. Oil cloth.

Recipes signed.
Advertising interspersed.


Illustrated.
Thirteenth edition; revised 1914; 14th 1914.

Good Things to Eat. Being a collection of recipes which have passed the crucial test of experience, they are therefore presented with absolute confidence in their merits. By Ladies Aid Society of the High Street United Brethren Church, Dayton, Ohio. Dayton, O., The Otterbein Press, 1916. (14 x 22.5), 79 pages. Paper.

Blank pages at end. Contains advertising.
Cover-title: The Housekeeper's Companion.


Contains recipes and menus.

Le Gourmet. Revue de Cuisine pratique, parait le mardi. From the origin, Dec. 4, 1894, to Dec. 25, 1900, 7 years in 7 volumes, Paris. In 4 (18.5 x 27.5). Cloth.*

This is the complete set.
The journal has a notable list of contributors, and contains valuable matter pertinent to gastronomy.


Colored illustrations in text.

Grand Rapids Receipt Book, compiled by the Ladies of the Congregational Church, for the Ladies' Fair, held at Luce's Hall, May 15th, 16th, and 17th, 1871. New edition, revised and enlarged. Published for the committee by H. M. Hindell, 1873. In 8 (12 x 19.5), 51 pages. Half cloth.*

A couple of blank pages inserted after each section for additional recipes.

The Greater Omaha Cook Book, containing many new, select and appetizing recipes, compiled under the supervision of the Sisterhood of Temple Israel, Omaha, Nebraska. Omaha. The Barkley Printing Company, 1916. (15 x 22), 249 pages. Cloth.

Contains advertising.

La Guerre et le debat entre la langue et le vêtre: C'est assauroir la langue, les yeux / les oreilles / le nez / les mains / les pieds / quiz ne Veullent plus rien bailler n'administrer au Ventre / Et cessent chacun de se bozignier. Nouvellement imprime a Paris, 1840. In 4 (12.5 x 16), 22 leaves of text + 1 with editor's notes. Paper.*

Text in verse, 6 vignettes on wood.

This is a facsimile of an old work attributed to Jean d'Abundance, poet of the 16th century. The present editor believes it should be attributed to La Fontaine, poet of the 17th century. There are three ancient editions of this work known, all without date, the one which has served for the present reprint and which states: "On les vend a Paris en la rue Neuve Notre Dame a l'enseigne sainct Nicolas"; the two others are, one at Lyon, Jacques Moderne, in 4; the other at Paris, chez Jean Trepperel. The Société des bibliophiles français had a facsimile reprint of 30 copies made in 1815; the present one was made by Crapelet, chez Silvestre, 1840.


Illustrated. Advertising interspersed.
Lettered on cover: la Edizione.
Treats of gastronomy, Italian cookery, wine and wine making, and travel in Italy. Touring Club Italiano.

Le Guide du Gourmet à Table, or A Practical Guide for Diners and Epicures.
La Maison du Gourmand.

The first important exposition to show the work of chefs was held in Paris in 1892. It was an elaborate affair depicting in a striking manner the evolution and development of the kitchen and table service, and the finest preparations of great chefs. The social and humorous side of the work and dining was described by Chatillon-Plessis in "La Vie à Table à la fin du Siècle." The above is one record of his flight of imagination. From Chatillon-Plessis.


Gulf City Cook Book. Compiled by the ladies of the St. Francis Street Methodist Episcopal Church, South Mobile, Alabama. Dayton, O., United Brethren Publishing House, 1878. (13.5 x 20), 252 pages. Oilcloth.


Frontispiece and 7 full page illustrations.


Blank leaves interspersed.

Die Hausfrau, Gattin und Mutter. Praktische Anleitung für deutsch-amerikanische Hausfrauen in Stadt und Land, zur Führung von Haushaltungen, zur Pflege und Erziehung der Kinder, u.s.w.
Hints for the Table: or, the Economy of Good Living. With a few words on wines. London, Kent and Co., MDCCCLXIX. In 8 (10.5 x 16.5), 184 pages. Cloth.*

Frontispiece and illustration of orotolans and of the potent elutriator for decanting wine.

On the title page is a cut of Hogarth's Invitation Card.


Compiled by young ladies of the flower committee of the Independent Presbyterian Church, Savannah, Ga.

Hints to Housewives on how to buy, how to care for food, meats, drippings and butter substitutes, substitutes for meat, etc. Issued by Mayor Mitchell's Food Supply Committee ... New York, I. Goldmann Company, printers, 1917. (14 x 21), 111 pages.


Seven full page plates, five of which are of marks and monograms of manufacturers of fine pottery, and many illustrations in the text.


There are 27 ornamental initials credited to the engraver, Geoffroy Tory, intimate friend of Simon de Colines. The first word of title also preceded by Tory's typographical device, a leaf in the form of a heart.

Numerous annotations in the blank spaces and margins are apparently by a 16th century scholar, probably the first owner. His name, "Isaacus Lasater," with a Greek inscription is on the title page. The name of another, but later owner, is also on the title page.

The work is so rare that it was not included in Philippe Renouard's Bibliographie des Editions de Simon de Colines, Paris, 1894.

The aphorisms are from the original version of the Italian physician and philologist, Nicolas
Leoniceno, as is also the end treatise, *Aris medicinalis* of Galen. *Praeagia* and *De ratione victus* are the translations of the Basel scholar, Guillaume Cop, physician to Louis XII and Francis I. *De natura humana* is the version of the Lutheran pastor, Andre Althamer; *De platókast* that of the celebrated Greek philologist, Andre Lascaris.

I am indebted to the Montpellier bibliophile, Jules Duhem, for the foregoing information as well as the opportunity to acquire the book.


Thirteen colored plates showing what happened to the pie, one of them on the title page. A juvenile book, the most popular rhymed alphabet of the period. Dame Dearlove originated "Humpty Dumpty."

The History of Ancient and Modern Wines. *London, Gradock and Joy*, MDCCLXXIV. In 4 (21 x 26), xvi + 408 pages. Half leather.* There are eight engravings and a number of vignettes of exceptionally high quality pasted in the text.


Illustrated by photographs and diagrams showing mining, and preparation and purification of salt for the market.

Höchst nützliches Handbuch über Kochkunst, Fabrication der Liqueren, Weine, Cider, Essig, etc. oder Allgemeine Magazine über Landwirtschaft und andere verschiedenen Beschäftigung, nebst eine vollständige Darstellung alles zu fabriciren was dem Land-Geschäft-oder Hausman notwendig ist, und mit Versatz einer Menge selbstgeprüfte Mittel u.ber verschiedene kränkliche Umstände, und physische Auslegung was dem Menschen als Lebensgenuss am besten dienet. *Verfasst und herausgegeben von Dr. G. Girardey. Cincinnati, Ohio, 1842.* In 8 (11 x 17), l. + 372. Half leather.


Frontispiece. Interleaved.


The Home Cook: Containing eight hundred first rate receipts selected with great care and proper attention to economy, and embodying all the late improvements in the culinary art. By a practical
Illustrated.


The Home Guide; or, A Book by 500 Ladies, embracing about 1,000 recipes and hints, pertaining to Cookery, the Household, the Sick Room, the Toilet, etc. Compiled chiefly from “The Home” Department of the Chicago Daily Tribune. Elgin, Ill., S. L. Taylor, 1880. In 12 (11.5 x 16), 160 pages. Cloth.*


The Hostess Cook Book. Written by Iowa women. Des Moines, Women’s and Children’s Association, [1923]. In 8 (15 x 23), 287 pages. Cloth.* Text enclosed in borders and illustrated by portraits of recipe donors. Pages of advertising inserted in text.


Advertising interspersed.

Frontispiece, other illustrations in the text of the last chapter.
Lincoln gives the author as Mrs. Frances Harriet Whipple McDougall.

Blank leaves interspersed.

Ruled pages inserted. Some recipes signed.


The Housekeeper's Help: A book of tested recipes. The proceeds from the sale of this volume are to be devoted to "Foreign Missions," as connected with the "Woman's Board." Indianapolis, Ind., Baker, Schmidlap & Co., 1876. In 8 (12 x 19.5), 139 pages. Cloth.*
Blank pages for recipes. Contains Ruskin's exposition of "What does cooking mean?" and an anonymous poem on "Cooking Beans."

The Housekeeper's Manual, or Complete Housewife. Containing the most extensive variety of Receipts, in the selection of Beef, Veal, Mutton, Fish, Fowl, Wild Game, &c. Roasting, Boiling, Baking, &c. of Flesh and Fish. Pastry in every variety; Preserves adapted to the Climate; Green Fruit &c. Together with receipts in nursing the sick, &c. The whole arranged with a view to improvement on Dr. Kitchener's Manual; and intended as a guide for families. New York: G. G. Sickel, 1831. In 18 (8.3 x 14.5), ix + 10-144 pages. Unbound.*

The Housekeeper's Receipt Book, or, the repository of domestic knowledge; containing a complete system of housekeeping, formed upon principles of experience and economy, and adapted to general use. Including domestic cookery, cookery for the sick, family medicine, treatment of local affections, cure of common disorders, rules of health, systems of brewing, conduct of a dairy, management of poultry, bees, &c. &c. Kitchen Gardening, plants, shrubs, trees, &c. Miscellaneous receipts, &c. &c. To which is added a collection of marketing tables, a system of domestic book-keeping, &c. &c. Embellished with a frontispiece and plates. London, Published by the editor, 1816. In 8 (12.5 x 21), 2 lvs. not num. + 7 plates + 376 pages. Leather.*
Engraved frontispiece of "A Domestic Scene."

Housekeeping in the Blue Grass. A new and practical Cook Book: containing nearly a thousand recipes, many of them new,
and all of them tried and known to be valuable; such as have been used by the best housekeepers of Kentucky and other states. Together with many miscellaneous recipes, useful in families, etc. as given by the ladies of the Presbyterian Church, Paris, Ky. Cincinnati, Geo. E. Stevens & Co., 1875. (13.5 x 20), xv + 168 pages. Cloth.

The same. 10th thousand, new and enlarged edition, 1879.


How to Cook. The housekeeper's friend. Containing valuable recipes for cooking all kinds of meats, fish, oysters, and game. Also full directions how to make bread, cake, pies, puddings, and almost every dish that is used in family cooking. New York, F. Touhey, [c. 1881]. (14 x 16.5), viii + 8-60 pages. Paper.


This is a small almanac with recipes and portraits of 11 New York chefs of the period.


How We Cook in Los Angeles. A practical cook-book containing six hundred or more recipes . . . including a French, German, and Spanish department with menus, suggestions for artistic table decorations, and souvenirs. By the Ladies' Social Circle, Simpson M. E. Church, Los Angeles, Cal. Los Angeles, Cal., Commercial Printing House, 1894. (14.5 x 22.5), 5 + 25-382 pages. Paper.

Advertising interspersed, and ruled leaves. Copyright by Mrs. R. M. Widney.

How We Cook In Tennessee. Compiled by the Silver Thimble Society of the First Baptist Church, Jackson, Tenn. Jackson, Tenn., 1906. (13.5 x 19), 316 pages. Cloth.

Blank leaves inserted; advertising interspersed.


Vending coffee with other foods, as cakes, on the streets in Paris and other European cities greatly stimulated the use of that beverage. From Fournel.

Cafe! Cafe! In the Cris de Paris, XVIII century.

Illustrated by drawings and photographs.

Illustrations of Eating; displaying the omnivorous character of man; and exhibiting the natives of various countries at feeding time. By a Beef-Eater. London, John Russell Smith, 1847. In 8 (10.5 x 16.5), 88 pages. Paper.*
Cover illustrations signed Vasey. Illustrations in the text.

A vocabulary of culinary terms in English, Hindustani, and Bengali.

The Indian Cookery Book: A practical handbook to the kitchen in India, adapted to the Three Presidencies; containing original and approved recipes in every department of Indian cookery; recipes for summer beverages and home-made liqueurs; medicinal & other recipes; together with a variety of things worth knowing. By a thirty-five years’ resident. Calcutta: Wyman & Co., 1869. In 8 (12 x 18), 1 leaf not num. + 123 pages. Cloth.*
Autograph of Bessie Scott, Sept., 1869.


Indian Domestic Economy and Receipt-Book; comprising numerous directions for plain wholesome cookery, both Oriental and English; with much miscellaneous matter answering for all general purposes of reference connected with household affairs, likely to be immediately required by families, messes, and private individuals, residing at the presidencies or outstations. By the author of “Manual of Gardening for Western India.” Bombay: Printed at the “Gentleman’s Gazette” Press, 1849. In 8 (13 x 21.5), xxiv + 2 lvs. not num. for errata and title + 506 pages. Boards.*

The same. Second edition, revised.
Other editions 1859, 1865, and 1870.

Indianapolis Cook Book, compiled by the ladies of the Pattison Methodist Episcopal Church, Indianapolis, Ind. . .
Recipes signed by donors.

The Industrial School Cook Book. Compiled for the Industrial School Association, to be sold for the benefit of the school, Elmira, N. Y. Buffalo, N. Y. [The Peter Paul Book Company], 1896. (13.5 x 19.5), 10 + 9-160 pages. Cloth.
Advertising inserted.

The Inglenook Cook Book. New and revised edition. Choice recipes contributed by sisters of the Church of the Breth-
ren, subscribers and friends of the Ingle­
nook Magazine. Elgin, Ill., Brethren Pub­
lishing House, 1911. (14.5 x 20), 416
pages. Oilcloth.

Inspection Manual for Depot Quartermas­
ters, Camp Quartermasters, Subsistence
Officers and Inspectors of the Subsistence
Division, [1918]. (14 x 22.5). Bulletins
in loose-leaf binder.

The data for the various items included have
been contributed by experts. Alphabetic arrange­
ment.

Instruction sur les Soupes économiques,
avec trois planches en taille douce. A Paris,
de l’Imprimerie Imperiale, 1812. In 8
(13.5 x 21.5), 25 pages. Paper.*

Three plates and an illustration in the text.
The work is rare.

International Cooks’ Association Sec­
tion Chicago. Twenty-sixth Year Book

and Culinary Almanac. Chicago, Ill.,
1932. (20 x 27.5), 104 pages. Paper.*

Cover and illustrations for months of the year
in color; portraits of officers and contributors.
The book contains descriptions of main herbs
and spices, history of chocolate and cocoa, the
carp, etc.; national dishes of Austria, Bohemia,
Hungary, Serbia, Slovak, and Germany, besides
many other original and rare dishes as well as
historical notes.

The same, 1933. 140 pages. Uniform
with above.*

Contains miniature encyclopedia of foods, life
history of salmon, comprehensive article on old
and new items about potatoes, gourmet’s guide to
Germany, article on vegetables, many menus, and
much historical data, besides matters pertinent to
the association.

The Iyanough Cook Book, 2d edition,
enlarged and improved. Published by the
ladies of the Hyannis Public Library As­
sociation. Hyannis, Mass., F. B. & F. P.

The Jamaica cookery book. Three hun­
dred and twelve simple cookery receipts
and household hints, collected by C. S.
Kingston, Aston W. Gardner & Co.,
1893. In 8 (13 x 20.5), xii + 124 pages.
Paper.*

One of the few cookery books published in the
West Indies.

The Jewish Manual; or practical in­
formation in Jewish and modern cookery,
with a collection of valuable recipes &
hints relating to the toilette. Edited by a
lady. London: T. & W. Boone, 29 New
Bond Street, 1846. In 8 (12 x 19), xx +
244 pages. Cloth.*

Le Journal des Scavans, de l’Année
m.dclxxi, par le Sieur G. P. A Amster­
dam, Chez Pierre le Grand, m.dclxxxv.

In 12 (8 x 13.5), title + 595-638 pages.
Ancient paper cover.*

On the title page a sphere. At the end of the
1671.” This is followed by the “Table des Livres dont’il est fait mention dans les Journaux des Années
1670 & 1671.” The articles listed are lettered
A-V. The one of gastronomic interest is titled:
“Questio Media Quodlibetaria Questionibus,
discutienda in Scholis Medicorum die Fovisi 5
Februarii, 1671. Fac. Thevart M.D. Præside, À
Panis spuma cervixiae fermentatus salubris.” The
article occupies pp. 601-610, and is a discussion
of the healthfulness of bread made with franc
levain or with levure. The franc levain is dough
made of water and flour and held until it becomes
sour, that with levure is made with the scum
from the surface of fermenting beer.

The Junior League Recipe Book. Los
Angeles, 1930. In 8 (15.5 x 22.5), 206
pages. Cloth.*
The Kansas Home Cook-book: Consisting of recipes contributed by ladies of Leavenworth and other cities and towns. Published by the Board of Managers for the benefit of the Home for the Friendless, Leavenworth, J. C. Ketcheson, 1874. (11.5 x 16.5), viii + 9-264 pages. Oilcloth.
Interleaved. Most of the recipes signed by the donors.

Interleaved.

Illustrations in text. Fine printing.

Recipes credited to donors.
Advertising inserted.

Kirmess Cook Book. A collection of well-tested recipes from the best housekeepers of Jersey City and elsewhere. Compiled for the kirmess given for the benefit of Christ Hospital of Jersey City, Nov. 7-8-9-10, 1906. Jersey City, 1907. (12.5 x 18), 519 pages. Cloth.

The Kitchen: Recipes, Household Science. 1869. (14 x 22.5), not num., 4½ cm thick. Cloth.
A scrapbook of clippings.

The Kitchen Companion Cook Book and book of 1000 facts... Detroit, Mich.,

Illustrated.

Illustrated.
First edition.

Illustrated end-papers.
Blank pages at end.


Knoxville Cook Book. A collection of practical tested recipes by many of the best housekeepers throughout the entire United States. Compiled and edited by the directors of Knoxville Woman’s Building Association. For only a few of these recipes do we claim originality. They are simply commended as being favorites in use by the ladies whose names are attached to them, names which suggest friends, good and tried as the recipes themselves. Knoxville, Bean, Warters & Co., 1901. In 8 (13 x 19.5), 314 pages. Cloth.*

Kochbuch der Deutschen Kochschule in Prag. Sammlung von erprobten Speisevorschriften. 9. vermehrte Auflage, 26. bis
   Frontispiece.


   Vorwort signed Olga Rosenberg.

Kook Keys. Containing choice recipes and menu suggestions, compiled by Beta chapter of Phi Upsilon Omicron of North Dakota State College, 1930. Fargo, N. D.,


   Title page in red and black, with woodcut vignette.

The La Crosse Cook Book published under the auspices of the Ladies’ Society of the First Presbyterian Church. La Crosse, Wis., 1923. In 8 (14.5 x 22.5), 327 pages + 8 not num. for index. Cloth.*
   Second edition.
   Advertising inverted.

   Contains advertising.
   Recipes signed by donors.


Ladies’ Indispensable Assistant. Being a companion for the sister, mother, and wife. Containing more information for the price than any other work upon the subject. Here are the very best directions for the behavior and etiquette of ladies and gentlemen, ladies’ toilette table, directions for managing canary birds; also, safe directions for the management of children; instructions for ladies under various circumstances; a great variety of valuable recipes, forming a complete system of family medicine. Thus enabling each person to become his or her own physician: To which is added one of the best systems of cookery ever published; many of these recipes are entirely new and should be in the possession of every person in the land. New York: Published at 128 Nassau Street, 1851. (14 x 20.5), 136 pages. Cloth.

The Ladies’ Library or, Encyclopedia of Female Knowledge, in every branch of domestic economy: comprehending, in

Frontispiece in Vol. I has a portrait of "Mrs. Perkins, Many Years Cook in the Families of Earl Gower and Lord Melbourne." In the preface it is stated that the Confectionary and lighter branches of Cookery were obtained from the manuscript of Mr. Perkins. To illustrate carving are two engraved copper plates, plate 1, with 3 figures in Vol. 1, facing page 401; plate 2, with 2 figures, in Vol. 2, facing page 225; 2 folding plates in Vol. 2 and an engraved portrait of Wm. Buchan, M.D., facing page 319.


The Lady's Companion. Containing Upwards of Three Thousand different Receipts in every Kind of Cookery: and Those the best and most fashionable; being Four Times the Quantity of any Book of this Sort. I. Making near two Hundred different Sorts of Soups, Pottages, Broths, Sauces, Cullies, &c. after the French, Italian, Dutch, and English Way; also making Cane Soup for the Pocket. II. Dressing Flesh, Fish, and Fowl; this last illustrated with Cuts, shewing how every Fowl is to be trust'd. III. Directions for making Ragouts and Pricasesys. IV. Directions for Dressing all Manner of Kitchen Garden Stuff, &c. V. Making two Hundred different Sorts of Puddings, Florendines, Tanzeys, &c. which are four Times the Number to be met with in any other Book of this Kind. VI. The whole Art of Pastry, in making upwards of two Hundred Pies, (with the Shapes of them engraved on Copper-Plates) Tarts, Pasties, Custards, Cheese-Cakes, Yorkshire Muffins, &c. VII. Receipts for all Manner of Pickling, Potting, Collaring, &c. VIII. For Preserving, making Creams, Jellies, and all Manner of Confectionary, with particular Receipts for making Orgeat and Blanc Manger. IX. Rules and directions for setting out Dinners, Suppers, and grand Entertainments. To which is added, Bills of Fare for every Month in the Year. Also Directions for Brewing Beers, Ales, &c. making all Sorts of English Wines, Cyder, Mum, Metheglin, Vinegar, Verjuice, Catchup, &c. With the Receipts of Mrs. Stephens for the Stone; Dr. Mead for the Bite of a Mad Dog; the Recipe, sent from Ireland, for the Gout; Sir Hans Sloane's Receipt for Sore Eyes; and the Receipt for making Tar Water. The Sixth Edition, with large Additions. Vol. I. London: Printed for J. Hodges, on London-Bridge; and R. Baldwin, at the Rose, in Pater-noster Row, 1753. In 8 (10 x 17), 413 pages + 16 not num. for index. Calf.*

Oxford states he also lacked the second volume; Mrs. Pennell cites "The Lady's Companion," 2d edition, 1740, but the rest of the title entirely different from the above.


Diagrams.
Titles of recipes in French and English.

The Lady's Own Cookery Book, and new dinner-table directory; in which will be found a large collection of original receipts, including not only the result of the authoress's many years observation, experience, and research, but also the contributions of an extensive circle of acquaintance: adapted to the use of persons

There are lists for the 12 months, dinner menus for different numbers of persons, and a more complete text than usual.

Third edition 1844.

The Lamoille Valley Cook Book, published by the ladies of the Congregational Church of Johnson, Vermont... Johnson, Vt., 1904. (13.5 x 21), 149 pages. Three-quarters leather.

Part of the pages blank.


Advertising interspersed.


Frontispiece, full page map of Colombia, and headbands of map of the world and scenes of coffee cultivation.

A brief history of coffee.

Larkin Housewives' Cook Book. Good things to eat and how to prepare them. Five hundred and forty-eight recipes, of which four hundred and eighty are prize recipes selected from more than three thousand submitted by practical housekeepers in the Larkin recipe contests. Compiled especially for customers and friends of the Larkin Co., by the Larkin Kitchen. Buffalo, Chicago, etc., Larkin Co., [1915]. (13.5 x 20), 139 pages. Cloth.

Illustrated.


Lamborn Valley Cookery, including "Tried Receipts," published in 1889 by the Ladies' Guild. Lebanon Spring, N. Y., Church of Our Saviour, 1926. (12 x 18.5), 133 + 20 pages. Cloth.

Frontispiece, plates, illustrations in the text. Contains advertising. Recipes signed by donors.


Libro llamado el Porque, prouezchissimo para la conservacion de la salud, y para conocer la phisomonia, y las virtudes de las yerbas. Traduzido de Tosceno en lengua Castellana. Dirigido al Exclentissimo y Reuerendissimo Senor Don Hernando de Aragon, Arcibispo de caragoça, y visoroy de Aragon. Impreso en caragoça (Zaragoza) en casa de Juan Millan, Ano de 1567. Vendese en casa de Antonio de Forno mercader de libros, junto a la plaza de la Seu. In 8 (9.5 x 14), 6 lvs. not num. + 172 lvs. num. + 12 lvs. not num. for table. Vellum.*

Printer's devise on title page and engraved initial letter beginning the dedication. The preface states: "Prohemio de Pedro de Ribas Vicario de sant Nicolas, Interprete desta obra, al Lector." A Statement by Antonio de Forno, at whose expense the work was printed, is that it is a translation from the Italian book El Porque.

This is the first Castillian translation and very rare.

There is another edition of the Spanish translation, 1581.


Colored frontispiece and plates, maps.

The book was written in 1848 by a Highland gentleman to help the Scotch to prepare more palatable dishes.


The cover serves as the title page and consists of an ornamental frame showing the products of the French provinces and enclosing the title. Printed in red and black with ornamental initials. The book consists of receipts and reflections of many of the contemporary littérature and artists.


Published under the auspices of Section Hôtellerie de Strasbourg de la Fédération des Hôtelières, Restaurateurs et Débitants d'Alsace et de Basse-Lorraine.

Advertising.

Lizzie's Cook Book edited by "The Bachelette." San Jose, California, Smith & Wilcox, 1891. In 8 (13.5 x 20), 114 pages. Oilcloth.*

Published anonymously; author Lizzie McCollough.

London at Table: or, How, When, and Where to dine and order a dinner; and where to avoid dining. With practical hints to cooks. To which is appended the butler's and yacht steward's manual, and truisms for the million. London, Chapman and Hall, mdcclxii. In 18 (10.5 x 17), 60 pages. Cloth.*

Frontispiece a whimsical engraving by Phiz. Bookplate of J. H. Round.


Frontispiece portraits, 2 plates, illustrations.

The Lutheran Cook Book. Revised and enlarged second edition, compiled by the Spindler-Burnett Bible Class, First Lutheran Church, Dayton, Ohio ... Dayton, 1929. (15 x 23), 127 pages. Paper.

First edition 1924.

The Lynn Bride ... 500 ways to please a husband. Lynn, Mass., compliments of the leading merchants of Lynn, Mass., 1920. (15 x 23), 90 pages. Paper.
Utensils made from copper for cooking and for serving at the table were skillfully constructed and in great variety in 1600. From Scappi.


La Maltote des Cuisinières, or La Manière de bien Ferrer la Mule: Dialogue entre vne vieuelle cuisinière et vne ieune servante. A Paris, no pub., n.d. [c. 1850]. In 12 (10 x 15), 20 pages. Morocco.* Engraved headband and ornamental initial.

The Maltote des Cuisinières is a dialogue in facetious verse between an old cook and a young servant, in which the cook discourses on the old tricks of the trade.

Vicaire cites the 1st edition 1713; another, not dated, from which a reprint of only 32 copies was made, in 1863, also reprinted in the Collection des Joueuses; by Tuchener only 76 numbered copies; also in the Recueil de pièces rares et factieuses anciennes et modernes, 1874, and in tome V of the Variétés historiques et littéraires.

Bound with it are: La confiance des Servantes and La Réponse des Servantes.


Much extra matter written in a very fine hand in the margins.


Treats of bread and its ingredients, post and field equipment, and recipes.

Manual for Army Cooks. Washington, Government Printing Office, 1910. In 8 (10.5 x 14), 185 pages. Cloth.* The work was prepared by a board of officers, and consists of definitions of materials and operations involved, with a few illustrations of equipment.

A Manual of Homeopathic Cookery, designed chiefly for the use of such persons as are under Homeopathic Treatment. By the wife of a homeopathic physician. With additions, by the wife of an
American Homeopathic Physician. "Lo principal que hago es, assistir á sus comidas y cenas, y dexarle comer de lo que me parece que le conviene, y a quitarle lo que imagio que le ha de hazer dano, y ser nocivo al estomago."—Cervantes. New York: William Radde, 1846. In 8 (9.5 x 15.5), iv + 5 to 176 pages. Cloth.


Advertising inserted.
An edition 1918.

The Manual of French Cookery. Dedicated to the housekeepers and cooks of England who wish to study the art. Simplified for the benefit of the most unlearned by one who has tested the receipts. London: Chapman and Hall, n.d. (10.5 x 16.5), xvi + 282 pages. Cloth.


Blank pages and advertising.


Engraved frontispiece of a jaunty cordon bleu with the stanza:

Vous la voyez cette Isabeau
Teint de Rose, piquante mine!
C'est bien le plus friand morceau
De toute sa Cuisine!

Manuscript collection of receipts and menus, some of the latter dated 1820 to 1825. (15 x 19.5), 2 centimeters in thickness. Vellum.*

Contains lists of sauces, entrées, etc., and special recipes signed. The writing is in one hand throughout the book, and indifferent and sprawly.


The recipes are for fruit preserves of various kinds, puddings, and cakes, and are written in a large legible hand.

Manuscript Volume of Cookery Receipts: Rentals for the Manor of Kettleburgh, wines, Oxford sausage, catchup, pickles, pies, cakes, medical recipes, etc. 1762-1767. In 8 oblong (17.5 x 11). Calf.*

Written in several hands.


The annual for 1900 of the society "La Marmite." Numerous portraits of the members, reproductions of noted artists, and poetry written especially for the album of "La Marmite." Only a small number printed.


Advertising interspersed.


Title page in red and black.


Massachusetts Woman's Christian Temperance Union Cuisine. A compilation of valuable recipes known to be reliable together with reports, constitution, by-laws, etc. Published by the ladies of the M. W. C. T. U. in aid of the fair in Horticultural Hall, April 22, 1878. Boston, Mass., E. B. Stillings & Co., 1878. In 8 (14 x 22), 128 pages. Cloth.

Advertising front, back, and throughout text. Blank paper also inserted for additional matter.


Title enclosed in ornamental border.

Vicaire cites editions of the Curionem revised edition: 1594, 1599; Douay, 1611; Francoforti, 1612; Geneve, 1622; Geneve, 1638.

Vicaire states that the work is attributed to John of Milan, written about the end of the 11th century or the beginning of the 12th, and commented on later by Arnaldus de Villanuevas, who lived in the 13th and early 14th centuries. He taught botany, medicine and alchemy at Barcelona, Montpellier and Paris, and was thought superior to all other physicians and alchemists.


Memoires gastronomiques, par la Societe d'Emulation, 3e année. Cambrai, Imprimerie et lithographie de Simon, 1874.

In 8 (14.5 x 22), 44 pages. Paper.* Each page is surrounded by an ornamental border in gilt and colors.

Vicaire cites a French translation by Dr. C. H. Gros, 3d edition reviewed and augmented, 1876.


Title pages in red and black with printer’s device, and two engraved plates: one the reproduction of a miniature that adorned the beginning of one of the manuscripts; page 9, tome I; the second with legend “Chasse à l’épervier en 1379 (Ms. du Roi Suppt. Fr. 6324)2 facing p. 279, tome II.

The Menagier was printed under the direction of Baron Pichon, the president of the Société des bibliophiles francos, who states that certain words not sanctioned by present standards were eliminated from all but 100 of the 324 copies printed. The 100 were intended for libraries, and to preserve the integrity of the original manuscript.

There are three manuscripts of the Menagier known. The editor who owned one had the other two at his disposal for study and comparison, and states that according to the evidence dis-closed, it was written between June, 1392, and September, 1394, the author a comparatively old man who had married a girl of fifteen. The manuscript was written for her guidance, that she might be prepared for a good and useful life with a husband of suitable age after he had gone. The editor states also that the work is evidently a result of the literary movement fostered by Charles V who encouraged his subjects who were capable to write on matters with which they were most familiar and which pleased them most.


Advertising interspersed.


Colored plates, illustrations in the text.


Midlothian Woman’s Cook Book. Tested recipes . . . Midlothian, Ill., Woman’s Society, St. Luke’s Union Church, 1925. (15.5 x 22.5), 128 pages. Paper.

Advertising interspersed.


One plate showing cuts of meat, 13 pages of fillings for double deck sandwiches with a diagram for cutting.

Copyright by Arthur T. R. Horton.

La Misère des Garçons Boulanger. Limoges, Imprimerie de F. Chapoulard, n.d., [c. 1820]. In 12 (10 x 17), 9 pages. Half cloth.*

A poem of 188 lines in which a baker’s boy relates the troubles of his trade and the demands
of the customers who, from the morning on, come in quest of their bread.

Vicaire cites an edition with the title as given at the head of the text: "La misère des garçons Boulanger de la ville et des faubourgs de Paris," a Troyes, 1715, 8 pages.


Blank pages at the end. Many recipes signed by donors.

The Modern Cookery, written upon the most approved and economical principles, and in which Every Receipt has stood the Test of Experience. By A Lady. Eighth Edition, greatly improved, and enlarged with one hundred and sixty-five new receipts, including many for the sick and the poor. Derby: Henry Mozley and Sons, 1843. In 8 (9 x 15), 324 pages. Cloth.*

Frontispiece and 7 full page illustrations.


Frontispiece, illustrations.
At head of title: Murray's Modern Cookery Book.

Blank pages interspersed.


Contains blank pages.

The Modern Method of Regulating and Forming a Table, Explained and Displayed. Containing a great Variety of Dinners laid out in the most elegant Taste, from two Courses of Five and Five, to Twenty-one and Twenty-one Dishes, finely represented, on One Hundred and Fifty-two Copper Plates. Together with Twelve elegant Dinners for different Seasons of the Year. And a correct List of such Particulars as are in Season during every Month. The whole calculated for the Use and Ease of Ladies, Clerks of the Kitchen, Housekeepers, &c. By several eminent Cooks, and others well acquainted with these Arts. Printed for J. Hughes, opposite the Duke of Grafton's, in Old Bond-Street; and S. Crowder, No. 12, Pater-noster-Row, [c. 1750]. Folio, 169 leaves. Three-quarters leather.*

Two bookplates of former owners, one a beautiful steel engraving.


Frontispiece, plates, diagrams.
Other editions: 1924, 1929, 1929, 1932.

Numerous illustrations in the text. Contains much information pertaining to canning.
Advertising.


Copyright by Mrs. E. D. Gillespie.


Part of pages blank.

Title from cover.


Second edition. First, 1912.

The New American Cook Book. Containing thousands of recipes, practical suggestions and methods for the household, contributed by celebrated chefs and more than two hundred experienced housekeepers, who are recognized authorities in the culinary art, and covering every branch of cookery; with special directions for serving at table; also preserving, pickling, candy-making, etc.; presenting the most healthful, palatable, economical and approved uses of the foods of the twentieth century. Hundreds of fine illustrations. Springfield, Ohio, Matt, Crowell & Kirkpatrick, [1897]. In 8 (14.5 x 21.5), 383 pages. Cloth.*


Lincoln cites another printing the same date, New York, D. D. Smith, 70 Vesey-street, A. Forman, print.

There are some unusual recipes, one for spinach, a forerunner for the spinach of today, cooking with no added water, garnished with poached eggs, and unusual for that period; oranges cut in quarters.


Illustrations, some colored.


Recipes signed.

Dr. Daughish for preparation of aerated bread with a diagram of the apparatus used.
The article is said to be very rare.

New Century Belgian Hare Manual and Cook Book. For both veteran breeders and beginners. A standard treatise on breeding, feeding, management, diseases, cooking, etc. Los Angeles, Corbett & Langley, [1900]. Sewed (13 x 17.5), 31 pages. Paper.*

The New Century Cook Book. Compiled from recipes contributed by ladies of Chicago and other cities and towns, and published for the benefit of Wesley Hospital, Chicago. Chicago, Wesley Hospital Bazaar Committee, 1899. (14.5 x 21.5), viii + 5-317 pages. Cloth.
Contains blank pages.

New Delights from the Kitchen, prepared and tested in the Kelvin kitchen by the Kelvinator home economics department, Detroit, Michigan. Dayton, O., The Reynolds and Reynolds Co., [c. 1930]. (15 x 21), 64 pages. Paper.
Colored illustration.

Advertising interspersed. Illustrated.

Recipes signed.

Advertising.
This is the second American edition of the above. Lincoln cites one published the same year in Pittsburgh, and that no copy of the first edition was found.

Oxford cites 1st edition 1810, and other editions 1811 and 1815, which contain 800 recipes. He states that the book is by Mrs. Rundle and is a supplement to "A New System of Domestic Cookery."

A New Family Receipt Book, containing the most valuable Receipts, for the various branches of cookery, selected from the best authorities; together with numerous approved receipts, for brewing, preserving fruits, and making pickles, cordials, jellies, &c. With an appendix, containing a variety of receipts and directions useful in families. Dayton, Ohio, Printed by B. F. Ellis & E. M. Strong, 1835. In 12 (9 x 13.5), 36 pages. Paper.*
In most of the receipts the ingredients are listed but no directions given.
Lincoln cites an edition of 1835, New York, printed by D. Fanshawe, 36 pages, and states that "the recipes are mostly taken literally from 'A new family receipt book,' Hartford, 1829, but arranged differently." He also cites a reprint of the 1835 edition, called "Sears' new family receipt book," etc., published in New York by Robert Sears, 1848.
The New Female Instructor; or, Young Woman's Guide to Domestic Happiness: being an epitome of all the Acquirements necessary to form the Female Character, in every class of life: with examples of illustrious women. To which are added, advice to servants, and a complete Art of Cookery, with plain directions for carving. Also, a great variety of medicinal and other useful receipts in domestic economy; and numerous other interesting articles, forming A Complete Storehouse of Valuable Knowledge. London, R. Edwards, Crane Court, Fleet Street, [1814]. In 8 (12.5 x 21), vi + 1 not num. + 528 pages. Old leather.*

Frontispiece and six other engraved plates.
On the fly-leaf is written “Susannah Brown Her Book—1816,” and below, “Mary Adel her Book the Sister of Susannah Brown—1824.”


Recipes signed.


New Orleans Cook Book. By the Woman's Parsonage and Home Mission So-

society of Parker Memorial M. E. Church, South. New Orleans, no pub., [c.1898]. (15 x 20), 95 pages. Paper.

Contains advertising.


Plates, portraits, illustrations. Contains blank pages.


Lincoln gives a different imprint for the same year.

A New System of Practical Domestic Economy founded on Modern Discoveries and the Private Communications of Persons of Experience. Third edition revised and greatly enlarged. To which are now first added, estimates of household expenses, founded on economical principles, and adapted to families of every description. London: Printed for Henry Colburn and Co., 1823. In 12 (11 x 18.5), xii + 402 + 76 pages + index 11 lvs. not num. Boards.*


Contains charts, diet lists, recipes.


Notice sur les Vivres de campagne ou petits vivres, 1915. 52 pages.*

Notice sur les liquides, 1915. 122 pages.*

Nouveau Traité des Orangers et Citronniers, contenant la manière de les connoître, les façons qu’il leur faut faire pour les bien cultiver, & la vraie méthode qu’on doit garder pour les conserver. *A Paris, Chez Charles de Sercy, au sixième Pilier de la Grand’ Salle du Palais, vis-à-vis la Montée de la Cour des Aydes à la Bonne Foy couronne,* m.dcc.xcvii. In 16 (8.5 x 14.5), title, table, etc. 6 lvs. not num. + 187 pages + table 2 lvs. not num. Vellum.* First edition. Ornamental headbands and tailpieces.

Nouvelle instruction pour les confitures, les liqueurs, et les fruits: Où l’on apprend à confire toutes sortes de Fruits, tant secs que liquides; & divers Ouvrages de Sucre qui sont du fait des Officiers & Confiseurs; avec la manière de bien ordonner un Fruit. Suite du Nouveau Cuisinier Royal & Bourgeois, également utile aux Maîtres-d’Hôtels & dans les Familles, pour scavoir ce qu’on sert de plus à la mode dans les Repas. Nouvelle édition, revue, corrigée, & beaucoup augmentée, avec de nouveaux Dessins de Tables. *A Paris au Palais, chez Claude Prudhomme,* m.dcc.xxxiiii. In 12 (9.5 x 16.5), 12 pages not num. + 547 + 10 not num. + 2 folding plates, showing table arrangement. Leather.* First edition 1692; Massialot said to be the author. 1737 edition has 4 plates.

The same. 1734 edition.*

The same. *1740 edition, chez Joseph Saugrain; Privilège given to la Veuve de Claude Prudhomme.* 9 pages not num. + 118 + 42 not num.* The book had such a vogue that there were many editions through the century following its appearance.


Nuevo Cocinero Mexicano en Forma de Diccionario que contiene todos los procedimientos empleados en la alta, mediana y pequeña cocina, la lista normal de los platillos que deben componer las distintas
comidas, que con variedad de nombres se hacen en el día, el método de aderezar los platos y de disponer los diferentes servicios de una mesa, y lo más selecto de las artes del pastelero, del bizcochero, del confitero, del destilador y del nevero, con todo lo relativo a la repostería. Encontrándose en el todos los artículos importantes de las obras de esta clase que se han publicado en castellano, y otros nuevos, relativos tanto a lo cocina Mexicano, como a la Francesa, tomados estos últimos del cocinero real, de las obras de Beauvilliers, de los tratados de Careme, del diccionario de Mr. Burnet, de la nueva cocina económica, y de otros autores. *Paris - Mexico, Libreria de la Veda

de Ch. Bouret, 1909. In 8 (15 x 24), 5 lvs. not num. + 966 pages. Cloth.*

Frontispiece shows interior of a kitchen, and below this two plates showing salad arrangement. Text in double columns.

The work is said to be rare in spite of its comparatively recent publication.


Frontispiece and illustrations in text of meat cuts.

The recipes are in double columns, Danish and English.

* O *

The Oak Lane Cook Book. Published by the A.W.T. (All work together) Society of the Oak Lane Baptist Church. *Philadelphia, Printed by Public Ledger Company, [c. 1924]. (14.5 x 23), 160 pages. Cloth.*


Title pages illustrated in color.

The preface, signed Armand Bourgeois, states that 1,100 poems were submitted in competition for the prize of 1,000 francs, and that they came from Italians, Austrians, Rumanians, Polish, as well as French.

There are 120 poems. The work is rare.


Contains History of Brewing, pages 105-127; also Historical data about Hops, pages 129-130.


An engraved frontispiece with a medallion at the top in which is the legend Cuique suum.

The work consists of a series of short discourses on various subjects treated from the philosophic and moral point of view; two of them are on drunkenness.
Old English Drinking Songs. Cincinnati, Byway Press, [1903]. In 12 (12.5 x 16.5), 63 pages. Half cloth.*

Title in ornamental border. Printed on vellum. First edition, only 350 copies printed; this is No. 221.

Bookplate of Waldo Leon Rich.
The songs date from 1500-1800.

Old English Receipts for making puddings, preserves, cakes, cordials, ales, cures for the plague etc. Manuscript, n.d. [c. 1730]. (15 x 19), 1 + 74 + 8 vs. Pigs.

1-46 written on one side only.
The handwriting indicates it was written by four persons.

The Old Master Cookery Book. With an Introduction by A. Bonnet Laird. [Title page lacking.] In 8 (11 x 17.5), ix + 230 pages. Boards.

Recipes in cooking, preserving, brewing, etc., with the source of the recipe, and the old-time spelling.

The Old Vanity Fair Tea Room recipes gathered from far and near. Los Angeles; C. A. Bundy Quill & Press, [c. 1927]. In 8 (13 x 20), 160 pages. Boards.

Part of pages blank.
The recipes used in the dining room of the Women's Athletic Club, Los Angeles, California.

The same, no date.


Much space taken up with advertising.


First edition March 1st, 1890.


Ordonnance de Police par laquelle il est enjoit à tous les Boulengers, lauf de gros que petit pain, d'y mettre leur marque, & le nombre de liures qu'il pesera: comme aussi il leur est fait defenses de vendre la liure à plus haut prix qu'il n'est, port par la presente Ordonnance, fur les peines y mentionnées. Du sixième jour de Mars 1649. A Paris, Par les Imprimeurs & Libraires Ordinaires du Roy. m.dcm.xix.

Avec privilege de sa Majesté. Quarto, (16.2 x 22), 4 pages. Paper.*


The introduction is signed L.H.P.

There are many odd-named recipes; as, "Chop-patt," a sort of pancake; "Fish-pash," a preparation of rice in gravy, and various "chatneys."

The Otterbein Cook Book. Published by the Ladies' Aid Society of the U. B. Church, Honey Creek, Ind. Middletown Ind., Press of the Middletown News, [1908]. (15 x 20.5), 160 pages. Cloth.

Illustrated.

This is different from the book of the same name published at Dayton, Ohio.

The Otterbein Cook Book. By the Ladies' Aid Society of the Cowden Me-
Contains advertising.

Contains advertising.

Interleaved.
Advertising interspersed.


Some recipes are signed.

Our Daily Bread; or, Common sense cook book. Compiled and published by the

MRS. DOROTHY SPREADBURY,
INVENTRESS OF THE
OXFORD SAUSAGE.


“Our Home Favorite.” Published by the Young Women’s Home Mission Circle of the First Baptist Church, Saratoga Springs, N.Y. *Saratoga Springs, The Daily Saratogan Steam Job Print, 1882.* (12.5 x 19), 125 pages. Cloth. Blank leaves and advertising interspersed. Recipes are signed.


Frontispiece, one other full page plate, and a diagram of the cuts of beef.


The Oxford Sausage; or, Select Poetical Pieces, written by the most Celebrated Wits of the University of Oxford. A new edition, with cuts, from the original designs, by Thomas Bewick. *London, Longman, Hurst, Rees, Orme, and Brown, 1815.* In 8 (12 x 19), xiv + 17-224 pages. Calf.* Frontispiece portrait of Mrs. Dorothy Speedbury, inventor of the Oxford Sausage and inspiration of learned verses on mutton pies, a panegyric on Oxford ale, an epitaph to an Oxford pie-woman, etc.

Sir Edmund Gosse’s copy with his signature on fly-leaf.

☑ The Oyster; where, how, and when to find, breed, cook, and eat it. *London: Tribner & Co.,* mdcclxi. In 8 (10 x 15.5), 96 pages. Paper.


Contains advertising.

Par Excellence. A manual of cookery, containing choice recipes, contributed and approved by the best housekeepers... the whole carefully arranged and compiled for St. Agnes Guild of the Church of the Epiphany, by a committee. Chicago, Published under the auspices of the Guild, 1888. (13.5 x 19.5), 3 + 162 pages. Oilcloth.

Advertising interspersed.

Le Parfait Charcutier, ou l'Art d'apprêter, d'assaisonner et de faire cuire toutes les diverses parties du Cochon et du Cochon de lait, du Sanglier et du Mar- cassin, dans le goût le plus moderne; avec des observations propres à faire connaître les avantages que l'on peut en tirer pour l'économie domestique. Seconde édition.


The book is rare. Vicaire cites first edition 1815, 175 pages with engraved figure.

The Pastry-Cook's Vade-Mecum: or, a pocket-companion for Cooks, House-keepers, Country Gentlewomen, &c. Containing, Choice and Excellent Directions, and Receipts for making all Sorts of Pastry-Work; Dressing the most Dainty Dishes; Candying, Preserving and Drying all manner of Fruit. As also, the Art of Distilling and Surgery. London: Printed for Abel Roper, at the Black-Bay in Fleet-Street, 1705. In 8 (9 x 15.5), title + 6 not num. + 100 pages. Calif.*

A "Stramp Pie" and "fresh Chresse" are unusual names for recipes in the book.


Le Pâtissier à tout feu ou Nouveaux principes économiques de pâtisserie, à l'usage des dames et des personnes qui s'occupent elles-mêmes de leur cuisine. Ouvrage dans lequel on enseigne à fabriquer d'une manière facile, et à faire cuire, quand on le veut, sans aucune espèce de four, dans une cheminée de cuisine ou de chambre, toutes sortes de feuilletages, de pâtés froids ou chauds, de brioches, de biscuits, de gâteaux de Savoie, et d'acces- soires ou ornements pour chacun d'eaux. On y a joint un Supplément sur l'emploi

Vitaire states that the first edition appeared the same year, but without the initials G.P.L., signed merely Ancien pâtissier retiré. He says that the author was L'Abbé G. P. Tarefne de Laval, a priest of the parish St-Roch, who died in 1847.


Illustrated.
Published anonymously; author Edna Wither- spoon.


Frontispiece illustration and poem “Ain’t.” Illustrations in the text explained in Dutch and English.

The Penny Domestic Cookery Book. London, H. Beil, 1834. In 12 (9 x 13), 21 pages. Paper*

This consists of one folded sheet, uncut. Front page has full size cut.


Frontispiece, plates (partly colored), portraits. Each part has special title page and pagination; was also issued separately.


Peterson’s New Cook Book; or, Useful and practical receipts for the housewife, and the uninitiated. Containing eight hundred and fifty-eight new and original receipts. Philadelphia, T. B. Peterson & Brothers, [c. 1864]. (12.5 x 18.5), 25-533 pages. Cloth.


Evidently a mistake has been made in the pagination; the title page and preface iv, then the text begins, the first page not numbered but should be 9 as the verso is 10, and without any pages lacking.


The Picayune’s Creole Cook Book. Second edition. The question of “a good cook” is now becoming a very vexing problem, and the only remedy for this state of things is for the ladies of the present day to do as their grandmothers did, acquaint themselves thoroughly with the art of cooking in all its important and minutest details, and learn how to properly apply
them. To assist them in this, to preserve to future generations the many excellent and matchless recipes of our New Orleans cuisine, to gather these up from the lips of the old Creole negro cooks and the grand old housekeepers who still survive, ere they, too, pass away, and Creole cookery, with all its delightful combinations and possibilities, will have become a lost art, is, in a measure the object of this book. New Orleans, The Picayune, [1901]. In 8 (15 x 23), 456 pages. Cloth.*

Two full page illustrations. A presentation copy, dated December, 1901.


The copyrights have the dates: 1901, 1906, 1910, and 1916. These would indicate that the 1st and 2d editions appeared in 1901. There are also later editions: 1922 and 1928.

The Picayune’s Creole Cook Book . . . New Orleans, La., The Picayune, 1900. (15.5 x 23), 352 pages. Paper.*


The same, 3d edition, 1906. 418 pages.*

The same. 5th edition. (15.5 x 23), v + 302 pages. Cloth.


The same, 7th edition, 1931. (27 x 39), 24 pages.

Issued as a supplement to the Times-Picayune.


“Recipes compiled by Mrs. Nellie Duling Gans.”

“Designed by Geo. J. Lewis.”

The Pillsbury Cook Book. A new edition containing more than Three hundred Recipes with illustrations and Menus, selected for their adaptability to the needs of the economical American housewife, with a Popular Educational Series of over Seventy Original Drawings, picturing the Pillsbury Process of Flour Milling; also many other novel and exclusive features. Minneapolis, Pillsbury Flour Mills Co., [1914]. (16.5 x 24), 126 pages. Paper.*

While the book is primarily for advertising purposes, it is free from any obtrusive features and contains attractive recipes.

Pittsburgh Tested Recipes, prepared by the ladies of Trinity M.E. Church, Smallman and Twenty-fifth streets. Pittsburgh, Pa., 1885. (15 x 21), 178 + 3 pages. Cloth.

Interleaved. Advertising interspersed. Prepared by a committee consisting of Juniata De Armit, Mrs. M. E. Johnston, Mrs. Wm. S. Bailey, Mrs. E. T. Millar.


Poison Detected: or Frightful Truths; and Alarming to the British Metropolis. In a Treatise on Bread; and the Abuses practised in making that Food, as occasioning the decrease and degeneracy of the people; destroying infants; and producing innumerable diseases. Shewing also the virtues of Good Bread, and the manner of making it. To which is added, a Charge to the confederacy of bakers, corn-dealers, farmers, and millers; concerning short weight, adulterations, and artificial scarcities; with easy methods to prevent all such abuses. By My Friend, a Physician. London: Printed for Mess. Dodson, in Pall-Mall; Osborne in Gray's-Inn; etc., 1757. In 8 (12.5 x 20.5), 75 pages. Boards.*

The following statement has been given in connection with this book:

In 1757 Dr. James Manning published his pamphlet, "The Nature of Bread Honestly and Dishonestly Made," and two other tracts were then published, the three accusing London bakers of poisoning people with lime, slum and ground bones and reducing the population from two to one million. Dr. F. A. Filby, in his book "A History of Food Adulteration and Analysis," proves that the exaggerations were grotesque.

Portsmouth Monumental Cook Book. Compiled by the ladies of the Soldiers' Aid Society, of Portsmouth, Ohio, ... Portsmouth, J. W. Newman, 1874. (13.5 x 21), 185 pages. Cloth.

Interleaved. Most of the recipes are signed.

Le Pot-au-Feu. Journal de cuisine pratique et d'économie domestique, paraissant le 1er et le 3e Samedi de chaque Mois. From the origin, 1893 through 1902.


First vol. 1893-1896; 2d vol. 1897-1899; 3d vol. 1899-1902.

Contains receipts and articles on gastronomic subjects by noted chefs and others. The complete set is rare.


Numerous full page plates.

One of the Femina-Bibliothèque collection.

De Brada pseudonym for Contessa di Henriette Consuelo Puliga.

The Practical Cook Book compiled by the ladies of the First Presbyterian Church. Meadville, Committee of Ladies of First Presbyterian Church, 1875. In 8 (14 x 21), 227 pages. Cloth.*

Contains many fine old-time recipes, in which the ingredients are not stinted.


Practical Cookery. A compilation of principles of cookery and recipes, and the etiquette and service of the table. Department of food economics and nutrition,
Frontispiece, plates, illustrations in text.
Contains blank pages.

The same, 1925. 7th edition, revised. 375 pages.


Frontispiece and 5 full page illustrations; many in text of chapter on kitchen luxuries.
The publishers state that this is a revised and enlarged edition of Buckeye Cookery and Practical Housekeeping, and is the 5th edition.

Frontispiece and illustrations in the text.
Priscilla Halsehurst was the author of “Family Friend.”

The Practical Housewife, forming a complete Encyclopaedia of Domestic Economy, comprising thoughts on housekeeping, family medical guide, apertinent medicines, food for invalids, cookery for children, rudiments of cookery, domestic manipulation, laying-out tables, trussing and carving, food for the months, summer and winter drinks, useful hints to housekeepers, hints on familiar things, domestic and useful receipts, a copious index, making the reference to each item most easy. By the editors of the “Family Friend.” London: Ward and Lock, n.d. In 8 (12 x 18.5), xxix + 192 pages. Cloth.*
Frontispiece, illustration of a kitchen in the lower half of the false title page, and numerous illustrations in the text.


Many illustrations in the text.

The Presbyterian Cook Book. Published by the Ladies of the Presbyterian Church. Atchison, Kansas, n.d. In 4 (16 x 19), 114 pages. Cloth.*


The preface states the Ladies’ Aid Society compiled the 1st edition in 1905.


The same. Historical Publishing Company, 1886. In 8 (11.5 x 18), 178 pages. Cloth.*

Evidently a 3d edition, as the preface states there were two editions in 1873.


Advertising interspersed.


Contains advertising.

Recipes contributed by presidents of women’s clubs and other women of note throughout the United States. Compiled by the West Newton Women’s Educational Club.


The Progress Meatless Cook Book and valuable recipes and suggestions for cleaning clothing, hats, gloves, house furnishings, walls, and woodwork and all kinds of helps for the household. Chicago, U.S.A., The Progress Company, [1911]. (13 x 18), 272 pages. Oilcloth.

Ruled pages throughout.


Printed in red.


Recipes are signed by the donors.


Contains much advertising. Recipes signed by contributors.

Advertising interspersed.

The Queens Closet Opened. Incomparable Secrets in Physick, Chirurgery, Preserving, Candying, and Cookery; As they were presented to the Queen by the most experienced persons of our times, many whereof were honored with her own practice, when she pleased to descend to these more private Recreations, Never before published. With Additions. Transcribed from the true Copies of her Majesties own Receipt-Books, by W. M., one of her late servants. Vivit post funera virtus. *London, Printed for Nathaniel Brook at the Angel in Cornhill, and William Place at Grays-Inne-gate, 1656.* In 12 (7.5 x 14.5), title + 3 lvs. not num. + 192 pages. Calf.*

The book is in three parts with separate titles, the second and third having separate title pages and the third separate pagination. The title of the first part reads the text and is:

The Queens Cabinet Opened: or, The Pearl of Practise; Accurate, Physical, and Chirurgical Receipts. 192 pages.

A Queens Delight: or, The Art of Preserving, Conserving, and Candying; as also, A right knowledge of making Perfumes and Distilling the most Excellent Waters. Never before published. *Printed for Nathaniel Brook, at the Angel in Cornhill, 1656.* Title + 195-300 pages + 6 lvs. not num. for table.

A Queens Delight: or, The Art of Preserving, Conserving, and Candying; As also, A right Knowledge of making Perfumes, and Distilling the most Excellent Waters. Never before Published. *Printed by R. Wood, for Nath. Brooke, at the Angel in Cornhill, 1660.* In 12 (7.5 x 14.5), 195-300 + 12 for table of The Pearl of Practise + 11 for Queens Delight, both not num.

Bound with it:


This book is the first book evidently made from two separate editions, 1659 and 1660, with The Pearl of Practise missing.


Anonymous. Author Flora Apponyi Loughead.
A BOOK OF RECEIPTS
According to the Newest Method,
PROPER FOR
Pastry, Cookery and Pickleing.

(i) Past Royal.

Mix into four Pound of fine Flower four Ounces of Sugar, beat very fine, half a quarter of an Ounce of Cloves, Mace and Cinamon; then break in one Pound and a half of sweet Butter, but rub it not fine, and make it into Puff with Sherry, Sack and Cream; and it's fit for Patty Pans, or to cover any sweet Florindine.

Or Thus,

Rub into the Flower but half a Pound of Butter, and then rowl in three Pound of Butter; and it's fit for any Almond or Rice Florindine.

A style of title page often used near the end of the seventeenth century.

Advertising interspersed.

Ralston Meals for every day in the year and how to prepare them. The luxury of eating for health without dieting. Washington, D. C., Ralston Company, [1905]. (15.5 x 24), 63 pages. Paper.


Blank pages interspersed.


Advertising interspersed.

Receipts. Manuscript collection of cookery and medical receipts, nearly all in the same hand. n.d. (15.5 x 19.5), 81 pages. Vellum.*

In “A Valuable Receipt of the Dowager Lady,” on page 71, it is stated that it was received “in 1792 . . . now eleven years ago,” thus fixing the date 1803.

Recettes Culinaire. Recueil des recettes primees au concours du Figaro. Paris, L-


The “Concours” was announced April, 1911.

Recipes compiled by the members of St. Frances’ Guild for the benefit of St. Mary’s Home for Girls. Chicago, 1920. In 8 (13 x 19.5), 153 pages. Oilcloth.*

Many blank pages.


Recipes for Instruction in Domestic Science, elementary and intermediate grades. Published by the authority of the Board of Education, City of Detroit. Detroit, 1921. (16 x 22.5), 72 pages.

Recipes for Luncheons, desserts and beverages, contributed by famous cooks. Sioux Rapids, La., Plager & Nelson, 1913. (16 x 22), 48 pages.


There is no title page.

Recipes tested by the families of the parish and compiled by the Women’s Guild. Copyright by the Women’s Guild of the Second Church, West Newton. West Newton, Press of E. F. Dow, 1921. (16 x 22.5), 108 pages. Paper.

Contains advertising.

Recipes Tried and True. Compiled by the Ladies’ Aid Society of the First Presbyterian Church, Marion, Ohio . . .
Marion, O., Press of Kelley Mount, 1894. (13.5 x 20.5), 181 pages. Cloth.

Recipes Tried and True... Compiled by the ladies of the Sisterhood of Temple Emanuel, of Yonkers, New York. Yonkers, Truman Press, 1913. (15.5 x 22), 122 pages. Oilcloth.

Parts of pages blank.


Armorial device and motto on title page.

Six copies only printed upon large paper. The colored armorial bookplate of Joseph C. King Eton inserted. Bound by Hayday.


The spelling is Wrestill and Leckinfield in this edition.

First edition, 1770, edited and annotated by Bishop Thomas Percy, was a very limited one, so is very scarce; the Pickering, 1827, the second edition; the 1905 is the third and a faithful reprint of the first.

Reliable Cook Book. [Title page lacking]. In 4 (12.5 x 16.5), 64 pages. Paper.*

Outline sketches head chapters; sketch of fireless cooker.

Directions and recipes for use of fireless cooker.


Contains advertising.


Two ornamental headbands, initials.

The dedication, in Italian, to "All' Illustrissimo Imbassiatore di Venetia." The piece is in verse and describes a sumptuous repast, designating the most delicate French dishes, conceived for the return to Paris of the young king, Louis XIV.

The work is extremely rare, unknown to Vicaire; no mention of it made by Filizot.


First edition, c. 1636.


Libraire a Saint Jean l'Evangéliste, n.d. [c. 1696].

Page 2 has cut of Le Maître d'École evidently emphasizing the naming of verbs in French and Latin. On pages 3 and 4 in Avertissement, on pages 5-36 are the lessons, beginning with the Oraison, and illustrated by crude drawings illustrative of various foods and their preparation.

Bound with Roti-Cochon is another booklet of the same period and style entitled:

Civilité Puérile et Morale Pour instruire les Enfans, a se bien comporter, tant envers Dieu, que le Prochain; par des Figures Exemplaires sur plusieurs défauts & accidents qui leurs arrivent. Très-utile pour porter à l'école, afin d'y apprendre à bien vivre & lire, soit en Latin ou en Français. A Dijon, Chez C. Michard Imp'. & Marchant Libraire a S. Jean l'Evangéliste.

The Avertissement and Oraison are the same as in Roti-Cochon, also the pictures of Le Rector et Le Maître. Many of the illustrations are also of foods.

The title of the reprint of the above:


This is a reprint of the rare original edition of Roti-Cochon, according to Vicaire, the only copy known being in La Bibliothèque de l'Arsenal. Roti-Cochon is an alphabet prepared for the young Burgundians in the 17th century, in which the vocabulary consists of names of foods and of cookery, these presumably being of more lively and lasting interest than those of more abstruse subjects. The introduction to the reprint is by Georges Vicaire who through his research concludes that the author of this, as well as the Civilité bound with it, was Antoine Michard, and that his son who succeeded him in the business printed them. He also concludes that the primitive illustrations belong to an earlier period.

Round the Table. Notes on Cookery, and plain recipes, with a selection of bills of fare for every month. By "The G. C."

Company, 1913. In 8 (13.5 x 10), xii + 365 pages. Vellum.*

Title page in red and black, page headings in red, and ornamental initials in red and black.

The work of a scholar who has put the lore of the Roman agriculturists within the reach of modern readers.

Roti-Cochon ou Méthode Très-facile Pour bien apprendre Les Enfans a Lire en Latin & en François, Par des Inscriptions moralement expliquées de plusieurs Représentations figurées de différentes choses de leurs connoissances; très-utile, & même nécessaire, tant pour la vie & le salut, que pour la gloire de Dieu. A Dijon, Chez Claude Michard Imprimeur & Marchand

Passt agros & savos.
Il nourrit les fains & les Malades.

CUISINE GARNIE.

BOUILLI
pour abattre la
grosse fain;
avec le ROTI
pour les Feslins.
(Grill Club). London, Horace Cox, 1873. In 8 (15 x 20), viii + 303 pages. Cloth.* Illustrations in text on trussing, boning, and carving fowl, at the end are menus for the months of the year. The same. Second edition, 1873.*


Pages partly blank. Contains advertising.


Frontispiece “Gutenberg and Faust’s First Proof from Movable Types,” vignette on title page, headbands and tailpieces. Inscribed to Washington Irving; preface signed F. S. The book treats of a variety of subjects as well as dietetics.


The journal appeared for less than two years, from June 1, 1864, to December 20, 1865. The director was Baron Brisse, who had some of the leading cooks as well as other writers for collaborators. Like so many of the French journals of this type, it contains much historical matter on foods and its servitude.


Pages 156-174 contain the “Fischkochbuch” with about 30 receipts for preparation of the different kinds of fish.

San Anselmo Cook Book. By the Ladies of Saint Anselm's Church, San Anselmo, California, 1908. In 8 (15 x 22.5), 168 pages. Cloth.*

The book is superior to most books of this type, but is marred by advertising in the text.

First published in 1916 by the Patriotic Food League (Scotland).


Engraved frontispiece.
Vicaire cites other editions with this title: 1657, 1667, 1672, 1683.
A Latin poem on the hygienic and dietetic treatment in vogue at the time. Written probably by Joannes de Mediolano, the commentary by Arnaldus de Villa Nova. The first printing of the Regimen Sanitatis was about 1470, followed by many editions with changed titles and in French, Italian, Polish, English, and also in burlesque. (See Vicaire.)

"The School of Salerno was founded in the early part of the 11th century and was an offshoot of the Monastery of the Benedictine Order, which at that time was the seat of the learning of the World. The King of Sicily in 1137 enacted a law that all who desired to practice medicine must be examined and approved by this School."

First Course Cookery Book. Instructions and recipes specially prepared to meet the requirements of the syllabus of instruction in domestic subjects adopted by the Board, and approved by the Board of Education. London, Tarrant and Clark, 1904. (13 x 18.5), 27 pages.

At head of title: School Board for London. School management department.

The Servant's Guide and Family Manual: with new and improved receipts, arranged and adapted to the duties of all classes of servants: housekeeper, cook, lady's maid, nurse, housemaid, laundrymaid, dairymaid, butler, valet, coachman, groom, footman, and gardener. Forming a complete system of domestic management, from the most recent and authentic sources, aided by numerous private communications. To which is added an appendix of lists, rates, and tables, and other useful information. London: Printed for John Limbird, 143, Strand, 1830. In 8 (11 x 18.5), xii + 288 pages + 24 for appendix + x for index. Cloth.*

An engraved frontispiece representing 16 coronets, mitres, and helmets belonging to the various grades of nobility.

The Service Club Cook Book. Compiled from recipes furnished by members of the Service Club of Chicago ... Chicago, E. Keough Printing Company, 1904. (12 x 18.5), 81 pages. Cloth.

Seven Hundred Domestic Hints in every branch of Family Management; combining utility with elegance, and economy with the enjoyment of Home. By a Lady. London, Charles Tilt, Fleet-street, 1839. In 12 (9 x 14.5), xii + 131 pages. Cloth.*

Second edition.

Seventeenth Century Manuscript Collection of cookery receipts and medical cures in several contemporary hands. Quarto, (15.5 x 19.5), 322 closely written pages. Original limp vellum.*

The first 8 pages have an index; incomplete as it runs only to folio 98.

Seventeenth Century Book of Receipts on Cookery. Oblong (16 x 9.5), thick, but only 124 pages used. Five pages of index, 119 of text. Old leather.*

Has remains of a metal clasp.

All the recipes are written in the same small neat hand, giving a fine appearance to the page.


The Shorewood Cook Book. Compiled by the Ladies' Aid Society of the Luther Memorial Chapel, Shorewood. . . . Albany, no pub., 1922. (13 x 19.5), 160 pages.

Contains advertising.


Illustrations, part colored.

Fourth edition.


Advertising at end.


Colored plates, illustrations in the text.

Interleaved.


Advertising interspersed.


The inside cover illustrated, and each page has text with an ornamental colored border. The work is signed at the end by Le Secretaire general, A. Durius.


Fourth edition.


A collection of choice recipes collected in order to create work for the girls residents of the Sisterhood House. The girls were employed to type, write, stencil, mimeograph, assemble, and decorate the book, which is unique in conception.

The first edition, 500 copies, was sold in one month.


Frontispiece, illustrations.


Advertising matter included in paging. Reprinted from the Star.


Illustrated with full page colored plates.

A trade booklet indorsed by Pratt Institute.

On page 5 is a print of the “New Grace Methodist Episcopal Church.”

Contains blank pages and advertising.


One-half the pages on recipes, most of them signed by local women; one-half advertising.


Interspersed with much advertising.

Numerous illustrations showing process of manufacture.

Frontispiece and many illustrations in the text.
The book gives the history of some national foods, and sketches of a few of the leading personalities in the women’s magazines that treat of foods.

Illustrated.

Numerous illustrations in the text, these including photographs of many of the authors.

The Sugar Plum. Second edition revised and enlarged. Proceeds to go to the Red Cross. [Brooklyn, N. Y.], 1918. In 8 (13 x 20), 75 pages + 8 blank. Oilcloth.*
First edition 1917.

Copyright by E. A. Clarke.

The Fifty-Two Sunday Dinners. Being a selection of tested and balanced menus, easily and economically prepared,

Headbands in blue and black, other illustrations in colors and black.

These are two of a series of cookery books.


Advertising interspersed.

Supply Circulars and Bulletins Purchase and Supply Branch P.S. and T. Div., General Staff, War Department. (13 x 20.5). Loose-leaf folder.

These are Purchase Specifications for the various goods used by the War Department.


Printing is in double column, one Swedish, the other English.

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Tabella Cibaria. The Bill of Fare: A Latin poem implicitly translated and fully explained in copious and interesting notes, relating to the pleasures of Gastronomy and the mysterious art of cookery. *London, Sherwood, Neely, and Jones, 1820.* In 4 (19.5 x 24), viii + 104 pages. Half leather.*

La Table. La table chez les Grecs. Le plat de lentilles d'Essai. Les vingt-deux services d'Hellogable. La table chez les Carthaginois. La table chez les Français. Les petites maisons et les femmes entretenues. Festin de Grimod de la Reynière. La table chez les Chinois et les Japonais. *Paris, P. Lebiger-Duquesne, 1868.* In 12 (10.5 x 16), 173 pages. Half cloth.*

The book is one of the list of the Bibliothèque des Curiosités and is said to be very rare.

Table Talk. A collection of tried and approved recipes. Issued by the Young People's Association of the Second Reformed Church, Hackensack, N. J. Hackensack, Democrat Print, 1886. (14.5 x 22.5), 68 pages. Paper.


Table Talk's Illustrated Cook Book by Table Talk Publishing Co., Publishers of Table Talk Magazine. The American Authority Upon Culinary Topics and Fashions of the Table. *Philadelphia, Pa, [1906]. In 8 (16 x 18.5), 14 not num. + 15-144 pages. Cloth.*

Numerous full page and other illustrations of dining rooms and prepared dishes.

Tablettes Gastronomique de Saint-Petersbourg, rédigées par un amateur, et précédées d'une liste des ouvrages a consulter. *St. Petersbourg, Imprimerie d'Edouard Pratetz, 1856-1858.* 2 parts in 1 vol. In 8 (16.5 x 25.5), part 1, ix + 1 leaf not num. + 102 pages; part 2, 1 leaf not num. + viii + 1 leaf not num. + 308 pages. Half leather.*

Vignette on title page.

Part I comprises short title, statement 100 copies printed, title, permit to print, dated January 29, 1856, table containing list of 365 potages, 147 hors d'oeuvres chauds, 195 relevés de poissons, 408 relevés de boucherie, gibier, etc., 1140 entrees, 65 rois, 198 entremets de legumes, 57 entremets d'oeufs, and 553 entremets sucrés.
Part II consists of vii pages comprising short title, 100 copies printed, title, permit to print dated November 1, 1857, avertissement, list of fish in Russian, French, and scientific names in Latin, and the Recueil des Menus, dating from March 8, 1841, to December 31, 1857, 320 in all, followed by the general table. The work is anonymous, but the author is Prince Alexander Labnaoff de Rostoff. Vicaire states: "L’auteur de ce livre anonyme est le prince Labnaoff qui y a réuni une collection de menus servis en Russie de 1841 à 1857. Cet ouvrage, tiré à petit nombre et non mis dans le commerce, est très rare; tous les exemplaires ont été donnés en Russie sauf trois en France, dont un fait partie de la collection de M. le Bon Pichon. He also states that an interesting article on the work will be found in the Bulletin du Bibliophile, 1868, p. 453.

The above is one of the three French copies.


Tasty Dishes made from tested recipes. Showing what we can have for breakfast, dinner, tea and supper. New York, R. F. Fenske & Company, 1902. (12 x 17), 181 pages. Cloth.

The Tea Room and Coffee Shop. Entering the business, the city tea room, the city residence tea room, the coffee shop. Scranton, Pa., Woman’s Institute of Domestic Arts and Sciences, Inc., [1932]. In 8 (13.5 x 20.5), vi + 154 + xiii pages. Cloth.

Duties of the various workers, menus and combinations of food, and equipment required.


Temple Workers’ Recipes. Collected by the Temple Workers of Plymouth Church. San Francisco, no pub., 1907. In 8 (15 x 22), 143 pages. Cloth.* Blank pages at the end of each section for additional recipes.


The same, revised edition, 1927.*


“That Full Dinner Pail.” What to put in it. Also, suggestions for supper and breakfast. Intended to benefit the woman who does her own housework. Chicago, W. B. Conkey Company, [1901]. (13 x 18.5), 238 pages. Oilcloth.


Illustrated. Blank pages for notes.

Recipes signed by names of donors.

✓ 365 Breads and Biscuits. A Bread or Biscuit for every day in the year. Selected from Marion Harland, Mrs. Lincoln, Good Housekeeping, Table Talk, and Others, 1905. 189 pages. Cloth cover, otherwise uniform with above.*


Small, colored illustrations in margins.

✓ 365 Dinner Dishes. A Dinner Dish for every day in the year. Selected from Table Talk, Good Housekeeping, The Boston Cooking School Cook Book, and Others, 1903. 177 pages. Uniform with above.*

✓ 365 Tasty Dishes. A Tasty Dish for Every Day in the Year, 1906. 213 pages. Uniform with Breads and Biscuits.*

✓ 365 Foreign Dishes. A Foreign Dish for every day in the year, 1908. 154 pages. Boards. Uniform with Breakfast Dishes, etc.*

✓ 365 Orange Recipes. An Orange Recipe for Every Day in the Year, 1909. 158 pages. Uniform with above.*

✓ 365 Vegetable Dishes. A Vegetable Dish for Every Day in the Year, 1910. 205 pages. Uniform with above.*


Reprinted from The Ladies' Home Journal.


Cover title: Wichita Cooking Club Cook Book. Recipes signed.

Time and Temperature Oven Cooking. Issued by the research kitchens of American Stove Company. St. Louis, American Stove Company, [1924]. In 8 (12 x 19), 125 pages. Cloth.*

Colored plates. Menus and recipes.

The Times Cook Book No. 3. Cooking and other recipes by skilled housewives. 198 recipes for Spanish dishes; 96 soups;
199 salads; 417 recipes for bread, rolls, biscuits, buns and the like; 112 ways of cooking meats; 100 recipes for preparing fowl and game; 81 for fish and shell-fish; 196 ways of cooking vegetables; 250 cakes; 45 recipes for cookies and small cakes; 114 pies; 160 puddings; 172 desserts; 115 recipes for hygienic dishes; 31 marmalades; also including instructions for the use of a fireless cooker; and many pointers of value to those who seek the best in the preparation of food. This compilation is from the 1908 cooking contest conducted by the Los Angeles Times, to which contributions were made by hundreds of the best cooks of California and elsewhere. Los Angeles, The Times Mirror Co., [1908]. In 8 (14 x 20.5), 240 pages. Cloth.*

Recipes credited to donors.

Tinned Foods and How to Use Them. Containing menus for all meals through all seasons of the year, and practical recipes for all dishes prepared from preserved and tinned provisions. Especially adapted for small households, economically conducted. Also for yachting and camping-out excursions, wherever ready substitutes for fresh provisions are required. London, Ward, Lock & Bowden, limited, 1893. In 8 (12.5 x 19), 275 pages. Cloth.*


First edition.


The last four pages are in smaller type than the preceding.
The privilege to print is given to Jean-Baptiste Loyson. The title on the back is Parfait Confit.

The same. The title is Trait de Confit.*

First edition 1669 [Cat. Salamanak]. Vicarie cites an edition 1698, and Maggs one of 1689.*

Traité des dispenses du carême, dans lequel on découvre la fausseté des prétextes qu'on apporte pour les obtenir, en faisant voir par la mécanique du corps, les rapports naturels des alimens maigres, avec la nature de l'homme; et par l'histoire, par l'analyse & par l'observation, leur convenance avec la santé. Paris, Chez Francois Fournier, et Frederic Leonard, m. ccccix. In 8 (10 x 16.5), 10 lvs. not num. + 590 pages. Leather.*

Traitez de Jardinage, divisez en trois tomes. Le premier contenant Le Jardinier Francois. Le second tome contenant Les Delices de la campagne. Le troisième tome contenant La Maniere de cultiver les Arbres fruitiers, par le Sieur Curé d'Henuville. Les Instructions pour les Arbres fruitiers, par M. R. T. P. D. S. M. et le Traité des chasses. In 12 (9.5 x 16.5 cm.).*
TOME I. Traitez de Jardinage:


The last pages are incorrectly numbered (312 follows 310, this latter repeated on the following page, then 311, and the last two pages not numbered). The Epistle aux Dames signed; the initials are reversed for Nicolas de Bonnefous, valet de chambre du Roi.

The work is divided into three parts: 1. Du Lieu de la Terre & fonds du Jardin, avec le moyen de mettre en valeur la mecheante terre. 2. Des Melons, Concombres, Citronnilles, et autres especes semblables. 3. De la maniere de conserver les Fruits en leur nature.

TOME II. Traitez de Jardinage:


The treatise is divided into three books: 1. Pain; 2. Des racines; 3. De la volaille.

TOME III. Traitez de Jardinage:


TOME III. Traitez de Jardinage:

Instructions pour les Arbes Fruitiers. Par M. R. T. P. D. S. M. The pagination is continued from the preceding work, 127-238. In the Libraire au lecteur, preceding the text, it is stated that on the death of M. Vautier, premier Medecin du Roy, & un des plus curieux du Royaume, that among his most cherished books this manuscript was found which appealed very strongly to those versed in the subject for its reasoning and knowledge of the subject.*

TOME III. Traitez de Jardinage:

Traite de Chasses, de la Venerie, et Fauconnerie. Ou est exactement enseigne la methode de connoistre le bons Chiens; la Chasse du Cerf, du Sanglier, du Liévre, du Daim du Chevreuil, du Connul, du Loup, &c. Avec les termes & propietches de chacune. The pagination continued from the preceding treatise, 239-282. Table for chapters of La Maniere de Cultivier les Arbes Fruitiers, 2 pages not num. at end.*

This series is also listed under Bonnefous.

Transactions of the Society, Instituted at London, for the Encouragement of Arts, Manufactures, and Commerce; with the Premiums offered in the Year 1807, and an analytical index to their first twenty-five volumes. Vol. XXVI. London, Printed by R. Wilks, Chancery-Lane, 1808. In 8 (14 x 22), xvi + 142 pages. Boards.*

Frontispiece a portrait of Charles Duke of Richmond, drawn and engraved by Wm. Evans from a picture by Romney.

The volume is interesting chiefly for containing a copy of the patent by Thomas Saddington for the preservation of fruit without sugar in closed glass vessels by means of heat.

A Treatise on Fishing for Herrings, Cod, and Salmon; and of curing, or pre-
serving them, as practised by the different nations of Europe. Extracted from several authors. Published by order of the Dublin Society. _Dublin_, 1800. In 8 (13 x 21), xix + 144 pages + 15 not num. Paper.*

One full page engraving.

The Tricks of Trade in the adulterations of food and physic; with directions for their detection and counteraction. _London_, David Bogue, Fleet Street, 1856. In 24 (10.5 x 17), xvi + 191 pages + 32 and 16 advertising pages. Cloth.*


Ruled pages inserted.


Tried Receipts of Pasadena. Compiled for the benefit of the William A. Scripps Home for Aged People, The Pasadena Training Society, the Pasadena Charitable League, the Pasadena Day Nursery. _No place nor publisher_, [1914]. (15 x 22.5), 112 pages + 3 not num. Oilcloth.

Advertising interspersed. Copyright by Maud Mitchell Honberger.


Illustrated. Part of pages blank.

Tried and Tested Recipes contributed by members and friends of the Methodist Episcopal Church, Wayne, Nebraska. _Cedar Rapids, Ia., Landrace Press Co._, 1926. (13 x 23), 228 pages. Cloth.

Contains advertising. Recipes signed.


The verso of each of the first 40 pages is advertising matter.


Copyright 1874, 1875, 1875. The above is the third edition.

The same. Forty-first thousand, 1877.*


Preceding title: Neunte verbesserte und vermehrte Auflage.

Frontispiece, plates, portrait, illustrations.

Recipes signed.


A fine etching on the cover.


Bound with "A Choice Manual, or rare and select secrets in physic and chirurgery.

The True Way of Preserving & Candying, and Making several sorts of Sweet Meats, According to the Best and Trust Manner. Made Publick for the Benefit of all English Ladies and Gentlewomen; especially for My Schollars. London, Printed for the Author, in the Year, 1681. In 8 (9 x 15.5), 154 pages (1st 6 not num.) + 6 not num. for contents. Leather.*

The headings in heavy large black letter. Oxford cites a reprint in 1695.


Frontispiece, plates, diagrams.


The title on the cover: "The Mrs. Harding's Twentieth Century Cook Book and her Recipes for Candy Making."


Full page and numerous illustrations in the text. Advertising throughout.

The journal contains menus and dishes for every month in the year, besides historical and technical matter on pertinent subjects.

The same. Twenty-second Year, 1928. 178 pages.*

The same. Twenty-third Year, 1929. 162 pages.*

The same. Twenty-fourth Year, 1930. 179 pages.*

The same. Twenty-fifth Silver Jubilee, 1931. 201 pages.*

Two Hundred and Five Recipes tried and proven by Trinity ladies. Rochester, N. Y. The St. Paul's Branch of the M.C.L. of Trinity Parish, 1890. (13 x 20), 94 pages. Paper.

Advertising interspersed.

Illustrated.

Illustrated.
Another copy bound in cloth.

The United States Practical Receipt Book: or, Complete Book of Reference, for the manufacturer, tradesman, agriculturist, or housekeeper; containing many thousand valuable receipts, in all the useful and domestic arts, by a practical chemist. Philadelphia, Lindsay & Blakiston, 1844. In 8 (11 x 19), 359 pages. Three-quarters leather.*
Lincoln cites an edition 1846.

The Unity Inn Vegetarian Cook Book. A collection of Practical Suggestions and Receipts for the Preparation of Non-Flesh Foods in Palatable and Attractive Ways. Kansas City, Missouri, Unity School of

Christianity, 1923. In 8 (13 x 19.5), 339 + xxvii pages + 7 blank for additional recipes. Cloth.*

Frontispiece, portrait.
Advertising interspersed.

The Universal Receipt Book, or, Complete Family Directory; being a Repository of Useful Knowledge in the several branches of domestic economy; containing scarce, curious, and valuable receipts, and choice secrets. By a Society of Gentlemen in New York. New York, I. Riley, 1814. In 12 (10 x 17), 2 lvs. + 284 pages. Old mottled leather.*
This is the 1st edition; 2d, 1818.

De L'Usage du Caphé, du Thé, et du Chocolate. A Lyon, Chez Jean Girin, & Barthelemy Riviere, an rue Merciure, a la Prudence, M.D.C.LXVI. In 12 (7.5 x 14), 12 lvs. not num. + 188 pages. Old calf.*

On the verso of leaf 12 is a figure representing the coffee plant, with a curious cylindrical apparatus for roasting.
The book has been attributed by Vicaire to Sylvestre Dufour (see Traitez nouveaux du Café, du Thé et du Chocolate, Lyon, Girin, 1685), and by Barbier to Jacob Spon. These claims are erroneous and rather strange as Girin indicates in his preface the sources of his book.

Le Livre du Café is a French translation of the original Latin composed by a learned doctor of the Empire who did not wish his name to appear. Girin, the editor, states that he himself was the translator, and that he added some extracts from the works of different voyagers on the same subject.

Le Livre du Thé was composed by Girin. The information, he says, was derived from the work of the French missionaries, Monseigneur l'Evêque de Beryte in Cochinchina, and Pere Alexandre de Rodes, and in addition aid from Nicolas
Vicaire states that it was translated into English in 1685. This also must be very rare as it is not listed by Oxford.


La Veritable Maniere de faire le Punch. Se trouve a la cuisine & a la librairie du Petit Journal, n.d. [1866, see p. 33]. (12 x 19), 34 pages. Paper.* Starts with a sonnet to Charles Monselet; the origin of punch is then given and 12 kinds of punch, syrup of punch, and the preparation of tea. The booklet has become very rare.

DE
VERSTANDIGE KOCK,
Of Sorghvuldige Huyshoudster:
Beschrijvende / hoernen op de beste en bequaermste manier / alderhande
Spiessen sal roilden/ strooven/ byden/ baken en bereiden; met de Sauceen daer
toe dienende. Seer dienstigh en profijtelijck in alle Huys-houdingen.
Oock om veelderleye flagh van TAERTEN en PASTEYEN toe te stellen.
Dernederd met de
HOLLANDTSE SLACHT-TYDT.
Hier is noch achter by geboeght / de
VERSTANDIGE CONFITUURMAKER,
Onderwijsende/ hoemen van beiderhande Vlechten / Wors-
telen/ Bloemen en Bladen &c. goede en nutte Confituren
sal komen te maken en bewaren.

'Amsterdam, voor Marcus Doornick, Boekheerkooper op den Brugdam/
in't Kantoor Janszvart. Anno 1669.
Met Prievlegie voog 15 Jaren.
Vest Pocket Pastry Book containing two hundred receipts, etc. All of which appeared originally in serial form in The Hotel Monthly, and are especially adapted to the requirements of the average American hotel, restaurant, bakery, club and institution. Sixth edition. Chicago, The Hotel Monthly Press, n.d. in 8 (8.5 x 16.5), 90 pages. Cloth.*


Vinetum Anglice: or, A new and easy Way to make Wine of English Grapes and other Fruit, equal to that of France, Spain, &c. with their Physical Virtues. Also to make Artificial Wines, and to Order and Recover them when damaged. To make all sorts of Cyder, Mead, Metheglin, Rum, Rack, and many other useful Liquors. To Gather, Order and Keep Fruit in all Seasons. The true Art of Distilling Brandy, Strong-waters and Cordial-waters. To make all sorts of Pickles, and sundry sorts of Vinegars. The whole Art and Mystery of a Confectioner. The compleat Caterer, or how to know whether Flesh, Fish or Fowl be Old or Young, New or Stale. Rules for frugal cheap and well Living. To destroy all sorts of Vermin; with divers other notable things, never before made publick. By D. S. Sold by G. Conyers, at the Gold Ring in Little Britain, [cir. 1700]. (8.5 x 13.5), 9 lvs. + 174 pages. Cloth.*

Beginning with Chap. IX, page 126, the print is fine and continues so to the end. Rebound, pages trimmed.

Le Vin sans Raisin ou Manière de Fabriquer ori-smil水分 toutes espèces de vin et boissons économiques, à l’usage des mé-
The Vineyard: A treatise shewing I. The nature and method of planting, manuring, cultivating, and dressing of vines in foreign parts. II. Proper directions for drawing, pressing, making, keeping, fining, and curing all defects in the wine. III. An easy and familiar method of planting and raising vines in England, to the greatest perfection; illustrated with several useful examples. IV. New experiments in grafting, budding, or inoculating; whereby all sorts of fruit may be much more improved than at present; particularly the peach, apricot, nectarine, plum, &c. V. The best manner of raising several sorts of compound fruit, which have not yet been attempted in England. Being the observations made by a gentleman in his travels. The second edition. London: Sold by D. Browne, at the Black-Swan, without Temple-Bar, 1732. In 8 (11.5 x 19.5), 8 lvs. not num. + 192 pages. Old calf.*

Engraved frontispiece, headbands, initials, and one illustration in the text.

The Virtues of Honey in Preventing many of the worst Disorders; and in the certain Cure of several others: particularly the Gravel, Asthma, Coughs, Hoarseness, and a tough Morning Phlegm: with a particular Direction of the Manner of taking it for the Cure of Consumptions. To which is prefixed an Account of the Origin and Nature of Honey; its various Kinds, English and Foreign; and the Marks which distinguish them: also a Method to obtain Honey as fine in England as from any Part of the World; and the best Ways of taking it. With The Genuine Receipt for the Syrup of Capillaire as made in Italy; and for the celebrated Aristaean Confection. The third edition. London: Printed for J. Davis, in Piccadilly; M. Cooper and R. Baldwin, in Pater-noster Row, and J. Jackson, in St. James's Street, 1760. In 8 (11.5 x 18.5), 52 pages. Half cloth.*


The plates show table arrangement of dishes.
Warne Beere; or, A treatise wherein is declared by many reasons, that beer so qualified is farre more wholesome then that which is drunke cold. With a confutation of such objections that are made against it; published for the preservation of health. *Cambridge: R. D. for Henry Overton, 1641.* In 16. Calf.

First edition, scarce.

War Time Cookery. A collection of recipes that will not only reduce the high cost of living but are especially adapted to wheatless and meatless days, compiled and published by the Club Messenger. *Chicago, 1917.* (? x 17.5), 16 pages. Paper.


Blank leaves interspersed. Recipes signed.


Each section headed with illustrative strip in color.

The Washington County Hospital “Benefit” Cook Book of Priceless “Tried and Tested” Washington County Recipes with minute directions. The Washington County Hospital, Hagerstown, Maryland.

A Practical and Economical Guide to Cooking and the Kitchen, forming altogether one of the most valuable Household books of the Day. *Issued by The Ladies’ Auxiliary and sold for the benefit of The Washington County Hospital, Hagerstown, Maryland, [1914?].* 160 pages. Paper.*

The verso of each page is advertising matter.

To lighten the heavy, erudic quotations that head each section is the following for soups:

“How fortunate the oyster is!
The dollars he can scoop;
And when the Church fair gets him,
He is never in the soup.”


Another edition 1929.


Recipes signed. Blank leaves at end.


Illustrated.


Advertising interspersed, blank pages at end. Recipes signed.


Second edition 1903; another 1915.


What Salem Dames Cooked. Being a Choice Collection of Recipes wherein is shewn how The Delectable Practice of the Salem Dames from the year 1683, to 1730, until 1800 and 1900, may be restored with pleasure to those desirous of experiencing The Delights of their Cookery, together with A Few Housekeeping Hints and Numerous Appropriate Quotations. Compiled and Published by the Board of Managers of the School with a cover design by Ross Turner. *Salem, Massachusetts, Esther C. Mack, Industrial School, 1910.* In 4 (16 x 23.5), 40 pages. Paper.*


The preface is signed P. K. S. Drexel cites an edition in London, 1865.


What Will We have to Eat? Reconstruction Recipes. *Uniontown, Pa. The Spence Bible Class, First Presbyterian Church, [c. 1919].* (17 x 23), 64 pages. Paper. Contains advertising.


At the top of page: Gastronomische Bibliothek Hegenbarth-Florice.


The subject is treated historically and with many classical quotations.

The Winston Cook Book. See Cramp.*
The text is the same as The Institute Cook Book, but the plates are placed in different order, the uncolored ones with illustrations on one side only, thus doubling the number.


Woman's World Cookery Calendar, being a selection of tested recipes for every month and properly balanced menus for each day in the year. Originated and published by Woman's World Magazine Co., Chicago, [1921]. (17 x 25.5), 67 pages. Paper.
Plates, illustrations, part colored.

Advertising interspersed.
Compiled and issued by the ladies of the First Congregational Church.

Advertising interspersed.


The Young Lady's Companion in Cookery and Pastry, Preserving, Pickling, Candying, &c. Containing the newest and best receipts for making all Sorts of Broths, Gravies, Soups, Ragoo's, Hashes, &c. Dressing several Sorts of Meats, Collering, Potting, and making Force-Meats, &c. Also Making of Cakes, CREAMS, Jellies, Marmalades, Tarts, Puddings, Pies, Pasties, Biscuits, Custards, &c. Likewise Preserving and Candying Angelico, Apples, Cherries, Currants, Figs, Gooseberries, Grapes, Oranges, Peaches, Nec-

The Young Wife's Own Cook-Book. Teaching plainly how to buy, dress, cook, serve, and carve every kind of fish, fowl, meat, game, and vegetable. Also, how to preserve fruits and vegetables, and to make pastry. By an Experienced Housekeeper. New York, Hurst & Co., [1877]. In 8 (12 x 18.5), 11 lvs. not num. + 27 to 124 pages. Paper.*
Illustrated.


Cookery, like the planting of seeds, harvesting, slaughtering of animals, and fishing, was conducted with due regard to the signs of the zodiac. The above is a chart as it appeared in the Martiloug kalender for 1484.
ADDENDA

ABELL, MRS. L. G.

The Skilful Housewife’s Book, or complete guide to domestic cookery, taste, comfort, and economy. Embracing 659 receipts, pertaining to household duties, gardening, flowers, birds, plants, etc. By Mrs. L. G. Abell. New York: Published by D. Newell [c. 1846]. In 12 (11 x 17), xii + 13-208 pages. Cloth.*

ANKER, ADOLPH UND M. C. BANZER


BANFIELD, FRANK


BRAGG, PAUL CHAPPIUS

Live Food Cook Book and Menus by Paul Chappius Bragg, 1930. Published by Live Food Products Co., Hollywood, California. In 8 (15.5 x 23.5), 170 pages. Paper.*

BREVANS, J. DE


BRILLAT-SAVARIN


BRILLAT-SAVARIN, JEAN ANTHELME


Engraved portrait frontispiece.

BULLOCK, HELEN

The Williamsburg Art of Cookery or Accomplish’d Gentlewoman’s Companion: Being a Collection of upwards of Five Hundred of the most Ancient & Approv’d Recipes in Virginia Cookery. Soups & Sauces, Flesh & Fish, Breads, Garden Stuff, Pastry, Preserving, Confectionery, Cakes, Puddings, Wines, Punches, &c., and also A Table of Favorite Williamsburg Garden Herbs. To
which is Added, An Account of Virginia Hospitality; Treatises on the various Branches of Cookery; an Account of Health Drinking; Some Considerations on the Observation of Christmas in Virginia, with traditional Recipes for this Season; with the Author's Explanation of the Method of Collecting & Adapting these choice Recipes; and an alphabetical Index to the Whole. By Mrs. Helen Bullock. Williamsburg. Printed for Colonial Williamsburg, Incorporated, on the Press of August Dietz and his Son, Near the Great Prison at Richmond, Virginia, mcmxxxviii. In 8 (10 x 17.5), 9 not num. + 276 pages. Leather.

An unusual local cookery book printed in the style of the first cook book printed at Williamsburg in 1742.

Burrill, Katharine and Annie M. Booth


Byron, May


Christie, Robert H.


Cnyrim, A.


Darrah, Juanita


Dods, Matilda Lees


Elizabeth, Mary

Mary Elizabeth's War Time Recipes. Containing many simple but excellent recipes, for wheatless cakes and bread, meatless dishes, sugarless candies, delicious war time desserts, and many other delectable “economy” dishes. By Mary Elizabeth with twenty-one illustrations. Toronto, McClelland, Goodchild & Stewart, Ltd., 1918. In 8 (12.5 x 19), x + 164 pages. Cloth.*

Eustratiadès, D. S.

FIN BEC

GALESSIO, GEORGES

GIRARDEY, DR. G.
Höchst nützliches Handbuch über Kochkunst, Fabrication der Liqueren, Weine, Cider, Essig, etc. oder Allgemeine Magazine über Liebhaber von Landwirtschaft und andere verschieden Beschäftigungen, nebst eine vollständige Darstellung alles zu fabriéiren was dem Land- und Geschäftshausen notwendig ist, und mit Beysatzen einer Menge selbstgeprüfte Mittel über verschieden kränliche Umständer, und physische Auslegung was dem Menschen als Lebensgenuss am besten dienet. Verfasst und herausgegeben von DR. C. Girardey, Cincinnati, Ohio, 1842. Stereotypy of by F. U. James. In 8 (11 x 17), 1 + 372 pages. Half leather.*
This is the earliest German cook book that I have seen published in this country.

GODBERT, A.

HAGDAHL, DR. CH. EM.

In 8 (15 x 22.5), 6 not num. + 1187 pages. Half morocco.*
Numerous cuts of dishes and apparatus in the text.

HAGGER, CONRAD
This is a mammoth work, title page in red and black. There are 305 full page copper plates showing decorative designs for use in serving foods at the table.

JACOB, HEINRICH EDUARD
Frontispiece showing the coffee plant and 68 other illustrations of a historical character and showing the handling of coffee in commerce.

KONING, MARTINE WITTOP
Eenvoudige Recepten samengesteld door Martine Wittop Koning leerares in koken en voedingsleer een en veertigste

MACDONNELL, ANNE
Frontispiece portrait of Sir Kenelm Digby.

MASHBURN, A. J.

MAY, EARL CHAPIN
A popular chronicle of the beginnings of the canning industry in this country.

MENON

MÉPLAIN, FIRMIN

MILLER, AMOS
The Cook’s Plain English Guide, an economical assistant by Amos Miller. Late Cook at Wright’s Fountain Hotel, Canterbury. Containing receipts the result of thirty-two years’ indefatigable and successful practice, published for the purpose of affording to heads of families, and cooks in particular, a thorough knowledge of all that is worth knowing of the science of cookery. Third edition. Canterbury, H. Ward, n.d. In 4 (11 x 17.5), vii + 52 pages. Paper.*

PETERMANN, E.

PIRELLI, GIACOMO
Il Cuoco per Tutti ossia L’arte di ben cucinare con economia e buon gusto di Giacomo Pirelli. Milano, Cesare Cioffi Librario-Editore, 1887. In 8 (10.5 x 16), 128 pages. Cloth.*

QUENNELL, NANCY
Contains six unusual illustrations.

REACH, ANGUS B.
Claret and Olives from the Garonne to the Rhone: or, notes social, picturesque, and legendary, by the way. By Angus B. Reach, author of “The Story of a Buccaneer.” New York: George P. Putnam, 1852. In 12 (12.5 x 18), 235 pages. Cloth.*
BRILLAT-SAVARIN'S PHYSIOLOGIE DU GOÛT

A HANDBOOK

OF

GASTRONOMY

New and Complete Translation

WITH FIFTY-TWO ORIGINAL ETCHINGS

By A. LALAUZE

NEW YORK
J. W. BOUTON, 706 BROADWAY
1884

Reproduction of the title page from a de luxe edition of the literary classic on gastronomy. In the original the fourth, sixth and eighth lines are in red.
[RUNDEL, MRS. MARIA ELIZA]


This is the first American edition and Oxford also lists it for the first time in England the same year.

RICHTER, VERA M.


ROBERTS, W. K.


SAUONAROLA, MICHELE

Libroto delo Excelletissimo Physico maistro Michele Sauonarola: de tute le cose'che se mazano comunae e piu che comune: e di quelle se beueno par Italia: e de sei cose non naturae: le regule per conferuare la sanita deli corpi humani, con dubij notableissimi Novamente Stampato. In Venetia, per Simone de Luere, m.d.viii. In 1 (15.5 x 21), 54 leaves. Rebound paper.*

Michele Sauonarola was the author of three works treating upon foods and their relation to health, and grandfather of the great reformer.

SCHIEBLER, SOPHIE

WILHELMINE


SETHI, SYMEONIS


SISTER ST. MARY EDITH


SMITH, ELIZABETH W.


VERDAD, DON PEDRO


VIARD, M. M. et FOURET

Le Cuisinier Royal ou l'Art de Faire la Cuisine, la patisserie et tout ce qui concerne l'office, pour toutes les fortunes;
ANONYMOUS


Preface signed M.M.

Cottonseed Oil and Products, n.d. (14.5 x 22), divided into three parts: 41 + 43 + 54 pages. Cloth.*

Illustrated. Title page lacking.

The parts are: History and Development of Cotton-Seed Oil Manufacture; Refining Crude Cotton-Seed Oil; Manufacture and By-Products. This last treats of edible compounds.


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ΔΙΑ ΜΑΓΕΙΡΩΝ ΚΑΙ ΟΙΚΟΓΕΝΕΙΑΣ

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ΤΟΙΟ

ΜΙΧΑΗΛ ΓΚΙΝΗ

ΑΡΧΙΜΑΓΕΙΡΟΥ

ΕΚΔΟΤΙΚΑ ΚΑΤΑΣΤΗΜΑΤΑ

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In 8 (15 x 22.5), 320 pages. Cloth.*

Titles in English, text in Greek. A glossary and menus are provided at the end.

MEΓΑΛΗ ΔΙΕΘΝΗΣ ΜΑΓΕΙΡΙΚΗ

ΗΤΟΙ

ΑΕΠΟΜΕΡΕΙΟΙ ΟΔΗΓΙΑΙ ΤΟΝ ΝΕΩΝ ΜΑΓΕΙΡΩΝ

ΔΙΑ ΤΩΝ ΠΑΡΑΣΚΕΥΗΝ ΦΑΓΩΤΩΝ ΚΑΙ ΓΑΥΧΥΣΜΑΤΩΝ ΠΡΑΚΤΙΚΑΙ ΚΑΙ ΔΟΚΙΜΑΣΙΑΝΤΑΙ ΣΥΝΤΑΓΕΙ ΚΑΤΑ ΤΟ ΑΜΕΡΙΚΑΝΙΚΟΝ ΕΥΡΩΠΑΙΟΝ ΚΑΙ ΑΜΕΡΙΚΑΝΙΚΟΝ ΣΥΣΤΗΜΑ

ΣΥΝΤΑΞΗΕΙΑ

ΤΗ ΣΥΝΕΡΓΑΣΙΑ ΕΥΡΩΠΑΙΟΝ ΚΑΙ ΑΜΕΡΙΚΑΝΙΚΟΝ ΑΡΧΙΜΑΓΕΙΡΩΝ

ΕΙΚΟΝΟΓΡΑΦΗΜΕΝΗ

ΜΕΤΑ ΠΟΛΙΟΝ ΕΙΚΟΝΩΝ ΚΑΙ ΣΗΜΑΤΩΝ ΚΑΙ Σ. ΤΟΟ ΣΥΝΤΑΓΩΝ ΦΑΓΩΤΩΝ

ΕΚΔΟΤΙΚΑ ΚΑΤΑΣΤΗΜΑΤΑ

ΕΘΝΙΚΟΥ ΚΗΦΙΓΚΟΣ ΣΕ ΝΕΑ ΥΟΡΚΗ

1919

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Short Title Index
SHORT TITLE INDEX

Abbeville. Les Convivialités       Ernest Prarond
A B C der Küche                Hedwig Heyl
A-B-C of Cooking               Christine Terhune Herrick
The A B C of Housekeeping      Mrs. J. N. Bell
ABC of Safe Home Canning and   Mary B. Hughes
Preserving                     Henri Lierre
Abstinence from Animal Food     Joseph Ritson
L’Abstinence de la Viande rendue aise’e  
ou moins difficile à pratiquer    Barthélemy Linand
Académie des psychologies du Gout    d’Estienne Grosclaude
Acetaria. A Discourse of Sallets     John Evelyn
Adulteration and analysis of foods and   
drugs                        John Francis Liverseige
Adulteration. See Poisons Detected: or   
Frightful Truths              Anon
Adulterations of Food          Frederick Accum
The Advantages of Raw Food     Julian P. Thomas
Aerated Waters and how to make them  
Joseph Goold                   Henri Mundius
De aere vitali, de esculentis, de potulentis  
L’Afrique Gourmande ou l’encyclopédie    
culinaire de l’Algérie, de la Tunisie et de   
Moroc                        Léon Isnard
D’Agriculture, Le Theatre      Olivier de Serres
L’Agricultura, et Casa di Villa          Charles Estienne
L’Agriculture et Maison Rystique      Charles Estienne
Air, Water, and Food—from a Sanitary  
Standpoint                    Alpheus G. Woodman
La Alcahoca. Cultivo Jeneral-Cultivo en  
Chile                        René F. Le-Fewre
Historique de l’Alcool de l’Alambic et de  
l’Alcoométrie                 J. Dujardin
Ale & Beer                    John Bickerdyke
Ale: in Prose and Verse        Barry Gray
Alimentorum Facultatibus Libri III.   
Claudius Galen
Des alimens, suivant les differentes cons-    
itutions                    Jean Arbuthnot
Les Alimens, Essai sur l’usage       [M. Lorry]
La Réforme Alimentaire             Ern. Nysens
Du Régime Alimentaire              Germain Sée
Des Substances Alimentaires       A. Payen

ALIMENTATION

Alimentation, l’Exposition Universelle  
Internationale de 1900, à Paris.     Gaston Duval
De l’Alimentation artificielle et des  
poudres alimentaires               Louis Robin
L’alimentation Animale              C. Husson
L’alimentation a Compiègne          A. Bazin
L’alimentation et la Cuisine Natu-    
relles                        A. Monteuais
L’Alimentation et les Régimes chez  
l’homme sain ou malade             Armand Gautier
Les Industries de l’Alimentation    Paul Petit
Manuel complet de l’Alimentation.   
Conserves alimentaires             M. W. Maigne
Trattato degli’ Alimenti            Di M. Lemeri
De Alimentis et eorum recta administra-    
tione liber Io.                  Sala
Tractatus de Alimentis cvivsque generis
*Ioan Baptista Pontanus*

De Alimentorum facultatibus
*Melchior Sebizio*

Quimica de los Alimentos adaptada a las necesidades economicas e higienicas de Colombia
*Rafael Zerda Bayon*

**ALIMENTS**

Aliments, boissons et condiments
*F. Cayla*

Examen des Aliments Suspects
*H. Polin*

Nature of Aliments
*Frederick Hoffman*

Traite des Aliments
*Louis Lemery*

Mrs. Allen on cooking, menus, service
*Ida C. Bailey Allen*

The Allen Treatment of Diabetes
*Lewis Webb Hill*

Allgemeines Wörterbuch für Übersetzung der Speisekarten
*Henry Duchamp*

Almanach des Gourmands
*Grimod de la Reyniere*

Almanach des Gourmands
*A. B. de Perigord*

Almanach des Gourmands fondé par Grimod de la Reynière en 1803
*F. G. Dumas*

Almanach des bonnes choses de France
*E. de Clermont-Tonnerre*

Almanach des Menageres et des Gastro-nomes pour 1854
*L. E. Audot*

Almanach des Menageres et des Gastro-nomes pour 1856
*L. E. Audot*

Almanach du Trufficulteur
*A. de Bosredon*

Almanack for 1848
*Horace Mayhew*

Aloe amari sed salubris succi leivnivm
*Hieremiae Drexelius*

Alphabet de la Ménagère
*Charles Driessens*

L'Alsace
*Curnonsky*

L'Alsace Gourmande
*Georges Spetz*

I Go A-Marketing
*Henrietta Swayne*

**AMERICAN**

American and other Iced Drinks
*Charlie Paul*

American Cake Baker
*Otto Wörlin*

American Commercial Methods of Manufacturing Pickles, Preserves, Canned Goods, etc.
*Charles A. Shinkle*

American Family Receipt Book
*Annie R. Gregory*

American Fruits
*Samuel Fraser*

American Home Diet
*E. V. McCollum and Nina Simmonds*

American Indian Corn (Maize)
*Charles J. Murphy*

American Inns and Taverns
*Ellis Lathrop*

American Lady's System of Cookery
*Mrs. T. J. Croswen*

American Pictorial Home Book
*Harriet Almira Baker Sudderth*

American Pure Food Cook Book
*David Chidlow*

American Red Cross Text-Book on Home Dietetics
*Ada Z. Fish*

American Salad Book
*Maximilian De Loup*

American Waiter
*John B. Goin*

American Gastronomy; the favorite tipple of our forefathers
*Hewson L. Peake*

Amerikanische Gerichte
*Alfred Fries*

Der Amerikanische Pasteten-Bäcker
*Fr. Otto*

L'Amérique à Table ou 200 recettes de cuisine américaine
*Lida M. Touzalin*

Manuel des Amphitryons
*Grimond de la Reyniere*

Manuel des Amphitryons au début du XXe siècle
*Auguste Michel*

Ad amplissimum virum Armoldvm
*Ambrosius Macrobius*
Index | Gastronomic Bibliography

Ananas: or a Treatise on the Pine-Apple
John Giles

Ananas or Pineapple
Adam Taylor

The culture of the Ananas; or Pine Apple Plant
Thomas Baldwin

L'Ancienne Alsace à Table
Charles Gérard

Ancient Husbandry and Gardening, Collected from Cato, Varro, Columella, Virgil, and others
R. Bradley

Anecdotes relatives à une ancienne confrérie de buveurs
L'Abbé Grandidière

The Animal Food Resources of Different Nations
P. L. Simmonds

L'Anjou
Curnonsky

Anjou-Touraine, Alsace, Champagne et autres grands vins de France
Georges Montorgueil

Ann Cook and Friend
Regula Burnet

L'Antigastromnie ou l'Homme de ville sortant de table
J. B. Gourier

Antiquitates Culinariae or Culinary affairs of the Old English
Richard Warner

Antiquitatum Convivialium
Johann Wilhelm Stuckius

Les Aphorismes de Brillat-Savarin
A. Robida

Apician Morals
Dick Humelbergius Secundus

Apitii Cellii de re Coquinaria libri decem
Apicius Coelius

Apicii Cellii de opsoniis et Condimentis, sive Arte Coquinaria, Libri Decem
Apicius Coelius

L'Apicio moderno
Francesco Leonardi

Apicius. Cookery and Dining in Imperial Rome
Joseph Dommer's Valing

Apicius. Traduits du latin pour la première fois et commentés
Bertrand Guegan

Caelii Apitii svmmi adlatricis medicinae artificis. De re culinaria libri X
Coelius Apicius

Appert fut le Precurser de Pasteur
M. Chevalier-Appert

The Appetizer. A thoroughly reliable cook book
Sarah B. Estabrook

Appertizing or the Art of Canning
A. W. Bitting

Appetit-Lexikon
Robert Habs und L. Romer

A Apple Pie
Kate Greenaway

Approved Enduring Favorites
Lorraine Livingston

Apres dines et propos de table
Antoine de Balinghem

Araminta’s Miscellaneous Recipes
Mrs. Packenham

Arbres Fruitiers
Le Gendre

l'Arche de Noe
Jean Le Pelletier

Archidipno, overo dell'Insalata, E dell' VSO di essa
Salvatore Masonio

Les Archives de la Gastronomie française
Le Baron de Foelckershamb-Kroppen

Army Bakers. See Manual for
Anon.

Army Cookery Book
Mrs. W. A. Featherstone

Army Cooks. See Manual for
Anon.

Army Ration. How to diminish its weight and bulk
E. N. Horsford

Around the World with Hob
Grace T. Hallock

Art of

L’Art alimentaire
M. Buc’hoz

L’Art culinaire a la Caserne
A. Godbert

L’Art de bien faire les glaces d'office
M. Emg

L’Art de composer facilement, et à peu de frais, les liqueurs de table
Bouillon-LaGrange

L’Art de conserver les legumes
H. L. AlphaBlanchon

L’Art de Conserver, pendant plusieurs années, toutes les substances animales et végétales
Nicolas Appert
Art of (continued)

Art of Curing, Pickling, and Smoking  
    James Robinson
L’Art de Donner à Dîner  
    Emile Marco
Art de faire les Vins de Fruits  
    Frederick Accum
L’Art d’employer les fruits  
    [Pierre Quentin]
L’Art d’Etre Gourmand  
    Gaston Dery
L’Art de Manger et Son Histoire  
    M. Des Ombiaux
L’Art de la Menuiserie par Roubo  
    M. Dufournet
L’Art du Distillateur des Eaux-de-vie  
    et des esprits  
    L. - Séb. Le Normand
L’Art du Limonadier  
    Dubuisson
d’Art Gastronomique Régionaliste organisée  
    Ed. Rouzier
Art of Confectionary  
    Edw. Lambert
Art of Cookery. A Manual for homes  
    and schools  
    Emma P. Ewing
Art of Cooking and Serving  
    Sarah Field Splint
Art of Dinner Giving and Usages of  
    Polite Society  
    George D. Carroll
Art of Entertaining  
    M. E. W. Sherwood
Art of Fishcuring  
    [R. J. Duthie]
Art of French Cookery  
    A. B. Beauwilliers
Art of German Cooking and Baking  
    Lina Meier
Art of Good Living  
    Mrs. M. B. Moncure
Art of Good Living  
    André L. Simon
Art of the Table including How to  
    Wait at Table  
    C. Herman Senn
Art of Preserving Health: A Poem  
    John Armstrong
Art of Preserving all kinds of Animal  
    and Vegetable Substances for Several  
    Years  
    M. Appert
De Arte Bibendi  
    Vincentius Obsopoeus

Art of (continued)

Art de cocina  
    Francisco Martinez Montio
Art de Cozinha  
    Domingos Rodrigues
Art de Reposteria  
    Juan de la Mata
L’Arte Cucinaria in Italia  
    Alberto Couget
Artificiosa Methodus comparandorum  
    Hortensivm Fructuvm, olervm,  
    radicvum, vvarvum, vinorvum, carnivm et  
    iusculorum quae corpus clementer  
    purgent  
    Antoinne Mizaule
Artistic Cookery  
    Urbain Dubois
Artistic Sugar Work and Ice Sculpturing  
    A. Heckmann and Alb. Schley
Asparagus  
    A. W. Bitting
Asparagus  
    F. M. Hexamer
Asperges  
    Jules de Tristan
l’Asperge, La culture naturelle et artifi- 
    cielle de  
    Loisel
Assistants, The Lady’s, Housewife’s, and  
    Cookmaid’s  
    E. Taylor
Athenæi Deipnosophistarvm Libri quin- 
    decim  
    Athenæus
Attractive Meals without Meat  
    G. C. Marson
Auberges & Salons  
    Humbert de Gallier
La Dernièere Auberge  
    Martial Picchaud
Souvenirs d’Auberge  
    Paul Harel
L’Aunis-La Saintonge, L’ Angoumois  
    Curnonsky
The Australian Cook  
    Alfred J. Wilkinson

* B *

Baby’s Food  
    Isaac A. Abt
Bacchus Behave. The lost art of polite  
    drinking  
    Alma Whitaker
Bacchus joins Lucullus. Antonio P. Fachiri
Les Bachanales ov Loix de Bachvs Prince  
    de Nise  
    Sieur de la Garenne
Bachelor and the Chafing Dish  
    Deshler Welch
A Bachelor's Cupboard  
_A. Lyman Phillips_

Backbuch zur Bereitung aller Arten  
_Johanna Polzing_

Bacteriology. Applied to Canning and Preserving  
_Edward Wiley Duckwall_

Bacteriological Methods in Food and Drugs Laboratories  
_Albert Schneider_

Bake. *See* Any One Can Bake  
_Anon._

**BAKERS**

Bakers and Baking in Massachusetts  
_Arthur W. Brayley_

Bakers' and Confectioners' Guide and Treasure  
_John D. Hounihan_

Baker's Guide; or the Art of Baking  
_John Weild_

The Baker's Book  
_Emili Braun_

The Bakery Library. Cook-Art-Craft  
_Fred Bauer_

The Art of Baking  
_P. E. Laikowski_

Easy Baking  
_Emilie Riesenbarg_

Baking. *See* All About Home Baking  
_Anon._

Baking Powder  
_Juana Darrah_

The Banana  
_Samuel C. Prescott_

The Banana: Its History  
_Philip Keep Reynolds_

Banquet Book  
_Cuyler Reynolds_

Le Banquet des Sept Gourmands, roman gastronomique  
_Pierre Vincard_

Banquets of the Nations  
_Robert H. Christie_

Banquete Que Apolo  
_Domingo Pereira Bracamonte_

Barley Wine  
_Samuel Rolleston_

Basler Kochschule  
_Schneider - Schlöth_

Batter and Spoon Fairies  
_Edna A. W. Teall_

Bean Culture  
_E. V. Hardenburg_

Le Bearn  
_Curnonsky_

Bébé Cordon bleu. Petit livre de cuisine pour les enfants  
_Mary Brandes_

Beef. *See* Cashing In on Beef  
_Anon._

Beere. *See* Warme Beere  
_Anon._

Beet sugar  
_Edward Church_

The Beet Sugar Industry  
_Harry A. Austin_

Beginner's Guide to Wines and Spirits  
_J. Irving Davis_

Belgian Hare. *See* New Century Belgian Hare  
_Anon._

Les Belles a Table suivi du Coup du Milieu  
_M. Des Ombiaux_

Das beste aus aller Welt  
_Stefanie Mathias_

Better Meals for Less  
_George E. Cornforth_

Bettina's Cakes and Cookies  
_Louise Bennett Wexor_

Del bever caldo costumato da gli antichi Romani  
_Antonio Perio_

**BEVERAGES**

Beverages  
_J. Alan Murray_

Beverages  
_Charles Herman Sulz_

One Hundred Beverages  
_William Bernhard_

One Hundred and One Beverages  
_May E. Southworth_

Beverages de Luxe  
_Geo. R. Washburne and Stanley Bronner_

Beverages and Sauces of Colonial Virginia  
_Laura S. Fitchett_

Beverages, Past and Present  
_Edward R. Emerson_

Bibliography of American Cookery Books, 1742-1860  
_Waldo Lincoln_

A Bibliography of English Cookery Books  
_Arnold Whitaker Oxford_

A Bibliography for Cookery Investigation Problems  
_Victoria Carlson_

Bibliographie Gastronomique  
_Georges Vicaire_

Bibliotheca Bacchica  
_André L. Simon_

Bibliotheca Raisonnée  
_André L. Simon_

Un Bienfaiteur de l'Humanité  
_K. G. Bitting_

Bien manger pour bien vivre  
_Édouard de Pomiane_
Bierbrauerei, G. E. Habich’s Schule  
Conrad Schneider

Biere. See Le Bragardissime et Joyeux Testament de la  
Anon.

Bills of Fare  
Anne M. Young

Biochemical Studies of Nutritional Problems  
J. C. Drummond

Biscuit and Cake Baking  
Washington Platt

Die Biskuit-, Kakes- und Waffeln-Fabrikation  
H. u. W. Freyberg

Black Art of Cooking  
Carl Loeb

Black Jacks and Leather Bottels  
Oliver Baker

Black’s Domestic Dictionary  
Edith A. Browne

Les Blasons Domestique  
Gilles Corrozet

Blue Book of American Dishes  
Alfred Fries

Out of the Blue Grass  
Lina Dunlap

Boeuf Bouilli et la recette authentique de la poule au pot par Babet  
Jean Nihilus

The Boke of Nurture folowing Eng-londis gise  
John Russell

Bohemian San Francisco, its restaurants and their most famous recipes  
Clarence E. Edwards

La Bonne Chère pas chère sans viande  
Prosper Montagné

BOOK OF  
Book of Carving and Sewing  
John Murrell

Book of Entrées including Casserole and Planked Dishes  
Janet MacKenzie Hill

Book of Herbs  
Lady Rosalind Northcote

Book of Household Management  
S. O. Beeton

Book of Meals  
Beatrice Guaracino

Book of Menus  
Fin Béc

Book of (continued)  
Book for all Households or the Art of Preserving Animal and Vegetable Substances for many years  
Appert  
Translated by K. G. Biting

Books and My Food  
Elisabeth Luther Cary

Bordeaux, le Bordelais et les Landes  
Curnonsky

La Bouillabaisse-Légende-Histoire  
J. A. Ortolan

The borrowings  
Adelaide M. Harding

La Bourgogne  
Curnonsky

Boston Receipts  
[Clara C. Fay]

Boston School Kitchen Text-Book  
D. A. Lincoln

Old Boston Taverns and Tavern Clubs  
Samuel Adams Drake  
and Walter K. Watkins

Bottlescrew Days  
André L. Simon

Traité de la Boulangerie de Paris et de Chalons-sur-Marne  
Lacorne-Henriet

Pour le Boulanger et le Pâtissier  
Paul Fouassier

Petit Manuel de l’Amateur de Bourgogne  
Maurice Des Ombiaux

La Boutique de la Marchande de poissons  
Martial Deherryton

The Flowing Bowl, A treatise on drinks of all kinds and of all periods  
Edward Spencer

BREAD  
Bread  
Harry Snyder

Bread, Cake and Cracker Baker.  
See Complete  
Anon.

Bread and Bread Making  
Emma P. Ewing

Bread and Bread-Making  
Katherine G. Bitting

Bread, and Bread-Making  
Sylvester Graham

Bread and Biscuit Baker’s and Sugar-Boiler’s Assistant  
Robert Wells
GASTRONOMIC BIBLIOGRAPHY

Bread (continued)

Breakfast (continued)

Breakfast Making and Bread Baking
  Minnie E. Brothers
Breakfast Manufacture. See New Bread Manufacture
  Anon.
Breakfast and Pastry Recipes
  A. C. Hoff
Breakfast from pre-historic to modern times
  John Ashton
Breakfast of our Forefathers
  William Ashley
Breakfast of wheat, oats, rye, barley, and other farinaceous grain
  Frederick Accum
Breakfast Breads
  Ella Clark McKenney
Breakfast, cakes, pastries, ices and sweetmeats
  Paul Richards
American Bread-Baking Industry
  Carl L. Aliberg
The Art of Bread-Making
  A. Edlin
Book of Breakfast
  Owen Simmons
Our Daily Bread
  J. Annie Scripps
Elementary Principles of Breadmaking
  John Goodfellow
The English Bread-Book for domestic use
  Eliza Acton
History of a Mouthful of Bread
  Jean Macé
Perfect Bread
  Catherine Owen
Pure Yeast in Bread
  Katherine G. Bitting
Science and Art of Bread-Making
  William Iago
Scientific Bread Making Industry
  K. Mitsu tenda
Thirty Cent Bread
  Alfred W. McCann

BREAKFAST

Breakfast Book
  Rose Brown
Breakfast Book
  Mary L. Watson
Breakfast Dainties
  Thomas J. Murrey
Breakfast, Dinner and Supper
  Maud C. Cooke
Breakfast, dinner and supper
  Marion Harland

Breakfast, Dinner, and Tea: viewed classically, poetically, and practically
  [Julia C. Andrews]
Breakfast Dishes and Savouries
  C. Herman Senn
Breakfast, Luncheon and Tea
  Marion Harland
Breakfast and Savoury Dishes
  Florence B. Jack
Breakfasts and Teas
  Paul Pierce
Breakfasts, Luncheons and Dinners
  Mary D. Chambers
Breakfasts, Luncheons and Dinners at Home
  Short
What to get for breakfast
  M. Tarbox Colbrath
What to Have for Breakfast
  Olive Green
What shall we have for Breakfast?
  Agnes C. Maitland
La Bresse-Le Bugey-Le Pays de Gex
  Curnonsky
La Bretagne
  Curnonsky
Breviaire du Gastronome utile et récréatif
  Audot

BREWINING

Brewing, Distilling, and Rectification
  R. Shannon
Brewing. See Official Catalog of the Second American Exposition
  Anon.
Modern Brewing
  Frank Faulkner
New Fields for Brewers and others active in the Fermentation and Allied Industries
  Carl A. Nowak
The Principles and Practice of Brewing
  Walter J. Sykes
Bridal Chef
  Herman D. Brandt
The Bride's Book
  Eunice Grether
Bridge Food for Bridge Fans
  Della T. Lutes
In Bridget's Vacation
  Susan Anna Brown
<table>
<thead>
<tr>
<th>Title</th>
<th>Author/Translator</th>
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<tbody>
<tr>
<td>Cacao (continued)</td>
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<tr>
<td>Cacao, sur les differentes preparations de chocolat</td>
<td>M. Buch'hoz</td>
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<tr>
<td>Monographie du Cacao</td>
<td>A. Gallais</td>
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<tr>
<td>CAFFE</td>
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<tr>
<td>Cafe</td>
<td>M. Buch'hoz</td>
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<tr>
<td>Cafe</td>
<td>Jean de La Roque</td>
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<tr>
<td>Cafe; See Etrennes a tous les amateur de cafe</td>
<td>Anon.</td>
</tr>
<tr>
<td>Cafe; Son Historique, ses Proprietes</td>
<td></td>
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<tr>
<td>Ant.-Alexis Cadet-de-Vaux</td>
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</tr>
<tr>
<td>Histoire anecdotique des Cafes &amp; Cabarets de Paris</td>
<td>Alfred Delvaux</td>
</tr>
<tr>
<td>Le Petit Cafe Blanc</td>
<td>Henri Boutet</td>
</tr>
<tr>
<td>Le Cafe, Poeme; Accompenage de documents historiques sur le cafe</td>
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<td>C. de Mery</td>
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<tr>
<td>Le Cafe, le the &amp; le chocolat</td>
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<tr>
<td>Alfred Franklin</td>
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<tr>
<td>Du Cafe, du The et du Chocolat</td>
<td></td>
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<tr>
<td>Philippe Sylvestre Dufour</td>
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<tr>
<td>Le Cafe, le Chocolat, le The A. Riant</td>
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<tr>
<td>Del Cultivo Cafe, Cacao, Vainilla y Tabaco en la America Espaniola</td>
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<td>Julio Rossignon</td>
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<tr>
<td>Dissertation sur le cafe</td>
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<td>Gentil</td>
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<td>Du Cafe. Etude Physiologique</td>
<td></td>
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<td>Firmin Meplain</td>
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<td>Tout-Paris au Cafe</td>
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<td>Maxime Rupe</td>
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<td>Novi Tractatus de Potu Cachet; de Chinensium The, et de Chocolata</td>
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<td>P. S. Dufour</td>
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<tr>
<td>Dell' Uso e dell' Abuso del Caffe</td>
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<tr>
<td>Giovanni Dalla Bona</td>
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<td>Cafeine et du Cafe</td>
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<td>D. S. Sustratades</td>
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<tr>
<td>Cafeteria Recipes</td>
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<tr>
<td>Mabel E. Schadt</td>
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<tr>
<td>CAKES</td>
<td></td>
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<tr>
<td>The Cake and Biscuit Book</td>
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<tr>
<td>Elizabeth Douglas</td>
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<tr>
<td>Cake and Bread Recipes</td>
<td></td>
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<tr>
<td>Olive A. Cotton</td>
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<tr>
<td>Cake Baking</td>
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<td>Henry Heide</td>
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<td>Cake Baking</td>
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<tr>
<td>William H. Brooks</td>
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<table>
<thead>
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<th>Title</th>
<th>Author/Translator</th>
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<td>Les Cabarets, ou Revue Bachique</td>
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<td>N. Fremolle</td>
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<td>CACAO</td>
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<tr>
<td>Cacao</td>
<td>B. E. Dahlgren</td>
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<tr>
<td>Cacao du Sucre. See Histoire naturelle du</td>
<td>Anon.</td>
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<tr>
<td>Cacao et ses diverses preparations</td>
<td>Eugene Delcher</td>
</tr>
<tr>
<td>Le Cacao et le Chocolat</td>
<td>Arthur Mangin</td>
</tr>
</tbody>
</table>
Cakes (continued)
Cake, Candy, and Culinary Crinkles
Nannie Talbot Johnson
Cakes and Ale. A Dissertation on Banquets
Edward Spencer
Cakes and Confections a la mode
De Salis
Cakes and Cookies
Elizabeth Monkman
Cakes and Pastries
Cleve Carney
Cakes for Bakers
Paul Richards
Cakes, Sandwiches and Sweetmeats.
See Afternoon Tea Cakes
Anon.
Cake Making
Helen Jerome
The Modern Cake Baker, Pastry Cook
and Confectioner
Fred M. Yanner
Practical Cake and Confectionery Art.
"Pra-Ca-Coa"
I. M. Erich Weber
The Book of Cakes
T. Percy Lewis
Collection of Cakes, yesterday and today
Claudia Quigley Murphy
One Hundred and One Layer Cakes
May E. Southworth
A "Calendar of Dinners"
Harris Neil
The Calendar of Dinners
Kate S. Teetsbom
Le Calendrier Gastronomique pour l’année 1867
Baron Leon Brisse
California Fig Industry
B. M. Lelong
California Fruit. See Eat California
Anon.
California Fruits
Edward J. Wickson
California Vegetables
Edward J. Wickson
Early California Hospitality
Ana Bigue de Packman
Camp Catering
Louise Hildebrand
Camp Kits and Camp Life
Charles Stedman Hanks
The Canapé Book
Rachel Bell Maiden
CANDY
Candy Making
Iris F. Leonard
Candy-Making Revolutionized. Confectionery from Vegetables
Mary Elizabeth Hall
Candy (continued)
The Housewife’s Practical Candy Maker
G. V. Frye
Modern Candy Making
James S. Wilson
Our Candy Recipes
May B. Van Arsdale
Practical Candy Maker
G. V. Frye
Candy Secrets
Mary Elizabeth Evans
The Story of Candy
Walter C. Hughes
Up-to-date Candy Teacher
Charles Apell
Candlelight Tea
Lina Dunlop
Le Cannameliste français
Gilliers
CANNED FOODS
Canned Foods
A. W. Bitting
Canned Foods
Mary Mott Chesborough
Canned Foods. How to Prepare Them for the Table
Charles F. Bussing
Canned Food in Relation to Health
William G. Savage
How to Buy and Sell Canned Foods
John A. Lee
Canned Fruit, Preserves and Jellies
Maria Parloa
CANNING
The Art of Canning
Jane Warren
The Art of Canning and Preserving as an Industry
Jean Pacrette
Canning and Bottling
Helen Pixell Goodrich
Canning and Cooking. See Modern Way of
Anon.
Canning and how to use canned foods
A. W. Bitting and K. G. Bitting
Canning. See Complete Course in
Anon.
Canning and Preserving
Ola Powell
Canning and Preserving
S. T. Rorer
Canning and Preserving. See Art of Canning
Anon.
Canning (continued)
Canning and Preserving. ABC of
Mary B. Hughes

Canning and Preserving with Bacteriological Technique
Edward Wiley Duckwall

Canning, Drying and Preserving
A. Louise Andrea

Canning of Fishery Products
John N. Cobb

Canning Fruits and Vegetables
H. I. Blitt

Canning Fruits and Vegetables
Justo P. Zavalla

Canning, Preserving and Jelly Making
Janet MacKenzie Hill

Canning, Preserving and Pickling
Clyde H. Campbell

Canning, Preserving and Pickling
Marion Harris Neil

Canning the Cold-Pack Method
Grace Viall Gray

Canning Meats
G. T. Hamel

Modern Methods of Canning
Frederick Frye Rockwell

The Secrets of Canning
Ernest F. Schwaab

Thermal Processing of Canned Food
Charles Olin Ball

Cantaloup to Cabbage. How to cook and
serve vegetables Mrs. Philip Martineau

Cape Cod Kitchens. See From Anon.

Cape Cod, What We Cook on
Amy L. Handy

Au Capucin Gourmand. Roman
Henri Beraud

Art of Carving
John Trulser

Practical Carving
Thomas J. Murrey

La Casa de Luculo o el arte de comer
Julio Camba

Castorophie
Hans Balzli

Coutellerie d’Art, Catalogue de l’importante collection de
Richard Zschille

Catering for Special Occasions
Fannie Merritt Farmer

Catering for Two
Alice L. James

Pocket-Companion for Caterers
F. A. Cauchoyer

Catalog der Kochbücher Sammlung
Theodor Drexel

La Cave Bourgeoise
Jacques Léchalet

Caviare to Candy
Mrs. Philip Martineau

Caviar to Cordial
Eleanor and Vincent Dwyer

Notes on a Cellar-Book
George Saintsbury

Census Reports Volume IX. Twelfth
Census of the United States. 1900
William R. Merriam

New Century Home Book
Frank A. De Puy

Cereals and Rickets
Harry Steenbock

De Cervisiae potibusque & ebriaminiibus
extra vinum aliis Commentarivs
Joan. Henricus Meibomius

Chafing-Dish. A word for Sunday night
tea
Harriet P. Bailey

Chafing-Dish and the Preparation of
Sandwiches
Alice L. James

The Chafing Dish Specialties
A. C. Hoff

Chafing Dish Possibilities
Fannie Merritt Farmer

Cheval, La défense de manger de la
chair de
Valentine Dufour

Cult of the Chafing Dish
Frank Schloesier

How to Use a Chafing Dish
S. T. Rorer

Champagne
André L. Simon

Champignons et truffes
Jules Remy

Atlas des Champignons comestibles et
vénèneux
Charles Richon

Traité Pratique des Champignons
Comestibles
J. Lavalle

Charcuterie ancienne et moderne.
Louis-Francois Dronne

Le répertoire de la Charcuterie
Fernand Michel
Index

GASTRONOMIC

Nouvel Manuel Complet du Charcutier du Boucher et de l’Équarrisseur
Lebrun et W. Maigne

La Chasse du Loyp, nécessaire à la maison rustique. Jean Clarmorgan
Charles Estienne

La Chasse et la Pêche Maurice Engelhard

La Chasse et la table, nouveau traité en vers et en prose Charles Jobey

La Chasse Gourmande ou “l’Art d’accommoder tous les Gibiers” Léon Pigot

Chemistry in Agriculture Joseph S. Chamberlain

The Chemistry of Cooking and Cleaning Ellen H. Richards

The Chemistry of Foods James Bell

The Chemistry of Health R. L. Greene

Chemistry of the Household Margaret E. Dodd

Cheshire Cheese, Traits and stories of Ye Olde Thomas Wilson Reid

Guide pratique de l’expert Chimiste en denrées alimentaires G. Pellerin

China, Strange Newes from Townley Searle

Chinese Dishes for Foreign Homes Nellie C. Wong

Chinese Festive Board Corinne Lamb

Chop-sticks. Collection of tried recipes Mrs. E. O. House

CHOCOLATE

Chocolat Buchez

Chocolat & Confectionery Manufacture Auguste Jacoutot

Fabrication du Chocolat d’après les procédés les plus récents J. Fritsch

La Fabrication du chocolat et des autres préparations à base de cacao Paul Zipperer

Manuel complet du Chocolatier, limonadier, distillateur-liquoriste Ch. Joseph Barretta

Nature and Quality of Chocolate P. S. Dufour

BIBLIOGRAPHY 61

Choses et gens des Halles Charles Fegdal

Les Chous culture & Emploi P. Joigneaux

Christianity in the Kitchen. A Physiological Cook Book Mrs. Horace Mann

La Chymie Naturelle Daniel Duncan

Nouvelle Chymie du Goût et de l’Odorat [P. Polycarpe Poncelet]

De re cibaria libri XXII. omnium ciborum genera, omnium gentium moribus, & vsu probata complectentes Joannus Bruyerenus

CIDER

Cider and Perry C. W. Radcliffe Cooke

The Cider Makers’ Hand Book. J. M. Troubridge

The Cider Makers’ Manual J. S. Buell

Le Cidre L. de Boutteville

Le Cidre, le poiré et les boissons économiques E. Rigaux

L’Art de faire le bon Cidre Marquis de Chambray

Citrus, Traite du George Gallesio

Claret and the White Wines of Bordeaux Maurice Healy

Clavdii Galeni Pergamenii de Evchymia et caccochymia, sev de bonis mali’s qve succis generandis Michael Constantinus Pellas

The Chef de Cuisine Dirk Vandegeer

The Chef’s Reminder Charles Fellows

Chef Wyman’s Daily Health Menus Arthur Leslie Wyman

Les Classiques de la Table Justin Amero

The Closet of the Eminently Learned Sir Kenelme Digbie Kt. Opened Kenelme Digby

The Closet of Sir Kenelm Digby Opened Anne Macdonell

A Closet for Ladies and Gentlewomen Hugh Plat

Clubs and Club Life in London John Timbs

Le Cochon. Souvenirs de Normandie Alfred Le Petit
COCINA, LA
La Cocina Casera. Formulario practico de la cocina, el comedor y la despensa. La Doctora Fanny

La Cocina de las Familias. Rosina Forestier

La Cocina Española Antigua. Pardo Bazan

La Cocina para Todos. Juana Alber

Cocina practica Guatemalteca. Concha y de Azurduy

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Cocoa and Chocolate. Walter Baker

The Coco Palm. B. E. Dahlgren

Cocus Bonus. Peeter Croon

Le Code de la Bonne Chère. Edouard Pomaine

Cocktail Boothby’s American Bartender. Wm. T. Boothby

Code Gourmand. Manuel complet de Gastronomie. Horace Raison

Le Coeur et l’estomac. Alfred Asseline

1700 Cocktails and the man behind the bar. R. de Fleury

COFFEE
Coffee: from plantation to cup. Francis B. Thurber

Coffee, its history, cultivation and uses. Robert Hewitt, Jr.

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Coffee and Waffles. Alice Foote MacDougall

Coffee Merchandising. William H. Ukers

All About Coffee. William H. Ukers

Historical Account of Coffee. Richard Bradley

An Historical Account of Coffee. John Ellis


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Col Nome de Dio, il Segreto de Segreti le Moralita, & la Phisonomia d’Aristotle. Giovanni Manente

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Cultivazione Toscana delle Viti, e d’alchini Alberi. Del S. Giovanni Vittorio Soderini

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Comforts of Home. Mrs. E. H. Rice

For the Comfort of the Family. Josephine Story

Comme on dine partout. Jacques Arago
Commentario delle piv notabili & mostruose cose d'Italia, & altri luoghi
Hortensius Lando

Comment on forme une cuisinière
Madame Seignobos

Commercial Fruit and Vegetable Products
William V. Crues

Common-Sense Candy Teacher
Jacob Friedman

"Common sense" in the Farmhouse; or, young mother's assistant
Kate Conger Baker

Compendious Regymnet or A Dyetary of Helth made in Mountpyllier
Andreeu Boorde

Compilation of Household Science
Mary Ryan

Comptes de l'Hôtel des Rois de France aux xive et xve Siècles
M. L. Douët-D'Arcq

Comus sive Phagesiposia Chimera somnivm
Erycius Puteanus

Concentrated Milk in the Days of Napoleon
A. W. Biting

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Otto F. Hunziker

Condiments. See Century of Progress of Anon.

Conditorii-Lexikon
Otto Bierbaum

Confect-Buch
Gaultherus Ryff

CONFECTIONER
Confectioner and Family Cook J. Caird
Confectioner. See Art de Anon.
Confectioners' Hand-Book E. Skuse
Confectioner's and Pastry-Cook's Guide George Read
Confectioners, Pastrycooks and Bakers
Mathew Malzbender
Complete Confectioner
Frederick Nutt
Complete Confectioner, Pastry-Cook, and Baker
(Eleanor) Parkinson

Confectioner (continued)
Compleat Confectioner: or, the Whole Art of Confectionary Made Plain and Easy
H. Glasse

Confectioner. See Complete Confectioner Anon.

Confectioner. See Complete Practical Anon.

Court and Country Confectioner: or, the House-Keeper's Guide Borella

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William Jeanes

The Royal Confectioner, English and Foreign Charles Elmé Francatelli

Universal, and Complete Confectioner Elizabeth Price

CONFECTIONERY
Confectionary and Cookery
Albert Haldenby

Confectionery Problems
Stroud Jordan

Confectionery. See Art of Anon.

Modern Confectionary Eliza Acton

Modern Confectionery Chas. W. Popp

Ornamental Confectionery
Robert Wells

Ornamental Confectionery and The Art of Baking Herman Hug

De Conuiores uterum Graecorum, & hoc tempore Germanorum ritibus
Iano Cornarius

COOK
The Cook Anon.

Cook and Be Cool Marie Harrison

Cook and the Cupboard Anon.

Cook and Housewife's Manual Mistress Margaret Dods

Accomplish Cook, or the Art and Mystery of Cookery Robert May

Amateur Cook Katherine Burrill
Cook (continued)

The American Pastry Cook
Jesup Whitehead

Complete Cook
J. M. Sanders

Complete Cook
Lilian Whiting

The Complet Cook
Anon.

Compleat City and Country Cook
Charles Carter

Compleat Cook: Teaching the Art of Cookery
James Jenks

Compleat Family Cook
Anon.

Compleat Practical Cook
Charles Carter

Court and Country Cook
Anon.

Economical Cook and House-Book
Elizabeth Nicholson

Farm Cook and Rule Book
Nell B. Nichols

Gardener and the Cook
Lucy H. Yates

Home Cook
Anon.

Home Cook and Receipt Book
Ella E. Myers

How to Cook
T. L. Nichols

How to Cook
Anon.

How to Cook and Why
Elizabeth Condit

How to cook, carve and eat
W. A. Henderson

How to Cook for Children
Estelle M. Reilly

How to Cook for the Sick and Convalescent
Helena V. Sachie

How to Cook in Casserole Dishes
Marion Harris Neil

How to Cook Potatoes, Apples, Eggs, and Fish
Georgiana Hill

How to Cook Vegetables
C. Herman Senn

How to Cook Well
J. Ruotsie Benton

If You Must Cook
Jennette Lee

Imperial and Royal Cook
Frederick Nutt

Cook (continued)

Learning to Cook. The book of “How” and “Why”
Mrs. C. S. Peel

The London Cook, or The whole Art of Cookery made easy and familiar
William Gelleroy

Making of a Cook
Mrs. McCarthy Judd

Mode Cook
Elmer Lynnde

Modern Cook
Charles Eleme Francatelli

Modern Cook
Vincent La Chapelle

New London Family Cook
Duncan MacDonald

Noble Cook
Margaret M. Todd

Practical Cook, English and Foreign
Joseph Bregion

Professed Cook
Robert Reynolds

Professed Cook; or, The Modern Art of Cookery, Pastry, & Confectionary
B. Clermont

Professional Cook's own receipt book
Jesup Whitehead

Royal Baker and Pastry Cook
Giuseppe Rudmani

Royal Cook; or the Modern Etiquette of the Table
Mrs. Pennington

Simple Direction for the Cook
Caroline Reed Wadams

Single Handed Cook
C. Dorothy Peel

Six Little Cooks
Anon.

The Songo cook
Mary Ann Merseve

Successful Home Cook
Lucy H. Yates

Thorough Good Cook
George Augustus Sala

Universal Cook
F. Collingwood

Universal Cook
John Townshend

What Every Cook Should Know
Jessie Lindsay

What the Cook Said
Anon.

What to Cook, and How to Cook It
Nannie Talbot Johnson
Cook (continued)

What to cook and how to cook it
Mary Louise Meuser

What to Have and How to Cook It
Edna N. Taylor

What to Tell the Cook
Anon.

When the Cook is Away
Catherine Ives
Young Cook's Guide
I. Roberts

Treasures of a Hundred Cooks
Mary Allen Hulbert

Cooks and Cardinals
Norman C. Lindau
Cook's Complete Guide
Esther Copley
Cook's Decameron
Mrs. W. G. Waters
Cook's Dictionary and Housekeeper's Directory
Richard Dolby
Cook's Economical Book
Mary C. Davis
Cook's Handy Andy
H. A. Turner
Cook's Plain English Guide
Amos Miller

Cook's Tour of European Kitchens
K. and M. Von Schumacher

Cook Book (continued)

Cook Book
Lydia Shillaber

Cook Book
Anna Thompson

Cook Book
Clara Farmer Waite

Cook Book
Henry J. Wehman

Cook Book
Mary B. Welch

Cook Book
Mary A. Wilson

Cook Book
Mrs. W. H. Wilson

Cook Book
Anon.

Cook Book, by the Cincinnati Business Women's Club
Helen W. Williams

Cook Book by "Oscar" of the Waldorf
Oscar Tschirky

Cook Book de Luxe
Felix Mendelsohn

Cook Book for a Bride
Helen E. Theiss

Cook Book for Hard Times
Maude Powell

Cook Book for Nurses
Sarah C. Hill

Cook Book for the Poor, the Rich, the Sick, the Well
Mary E. Wilkinson

Cook Book. Kansas City Chapter of Soroptimist Clubs
Marion Bradbury

Cook Book of Left-Overs
Helen Carroll Clarke

and Phoebe Deyo Rulon

Cook Book of Tested Recipes
Ida Lee Cary

Cook Book 365
Mary Shelley Pechin

Cook Books. Entrees Made Easy
C. S. Peel

1912 Cook Book
Anon.

Acme Cook Book and Housekeeper's Guide
Willis Arnold Ellis

Adelaid Cook Book
Anon.

Alumnae Cook Book
Marion Harris Neil

All-American Cook Book
Gertrude Frelove Brebner

All-Western Conservation Cook Book
Inie Gage Chapel

American Cook Book
Mary D. Sterling

American Cook Book
Janet MacKenzie Hill
<table>
<thead>
<tr>
<th>Short Title</th>
<th>Full Title</th>
<th>Author</th>
</tr>
</thead>
<tbody>
<tr>
<td>American Cook Book</td>
<td>Anon.</td>
<td>Anon.</td>
</tr>
<tr>
<td>American Domestic Cook Book</td>
<td>Anon.</td>
<td>Anon.</td>
</tr>
<tr>
<td>American Family Cook Book</td>
<td>F. M. Lupton</td>
<td></td>
</tr>
<tr>
<td>American Home Cook Book</td>
<td>Grace E. Denison</td>
<td></td>
</tr>
<tr>
<td>American Women's Cook Book</td>
<td>Cecelia Leonard</td>
<td>Anon.</td>
</tr>
<tr>
<td>American Women's Club Cookery</td>
<td>Pearl Droste Plogsted</td>
<td></td>
</tr>
<tr>
<td>Ames Woman's Club Cook Book</td>
<td>Anon.</td>
<td>Anon.</td>
</tr>
<tr>
<td>Amsden Cook Book</td>
<td>Anon.</td>
<td>Anon.</td>
</tr>
<tr>
<td>Ann Arbor Cook Book</td>
<td>Anon.</td>
<td>Anon.</td>
</tr>
<tr>
<td>Appledore Cook Book</td>
<td>Maria Parloa</td>
<td></td>
</tr>
<tr>
<td>Arizona Cook Book</td>
<td>Anon.</td>
<td>Anon.</td>
</tr>
<tr>
<td>Around the World Cook Book</td>
<td>Mary Louise Barroll</td>
<td></td>
</tr>
<tr>
<td>Atlanta Exposition Souvenir Cook Book</td>
<td>Ida D. Bailey</td>
<td></td>
</tr>
<tr>
<td>Atlanta Womans' Club Cook Book</td>
<td>Anon.</td>
<td>Anon.</td>
</tr>
<tr>
<td>Atlanta's Woman's Club Cook Book</td>
<td>Mrs. Newton C. Wing</td>
<td></td>
</tr>
<tr>
<td>Atlas Flour Cook Book</td>
<td>Ellye Howell Glover</td>
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<td>Aunt Betty's Cook Book</td>
<td>Betty F. Lippman</td>
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<td>Aunt Mary's New England Cook Book</td>
<td>Mrs. William H. Brewer</td>
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<td>Baptist Cook Book</td>
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<td>Battle Creek Cook Book</td>
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<td>Beadle's Dime Cook Book</td>
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<td>Belgian Cook Book</td>
<td>Mrs. Brian Luck</td>
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<tr>
<td>Belgian Relief Cook Book</td>
<td>[Mary Archer]</td>
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<td>Benson's Woman's Club Cook Book</td>
<td>Anon.</td>
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<tr>
<td>Berkeley Cook Book</td>
<td>Anon.</td>
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<td>Cookbook Title</td>
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<tr>
<td>California Mexican-Spanish Cook Book</td>
<td>Bertha Hafrner-Ginger</td>
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<td>California Practical Cook Book</td>
<td>Anon.</td>
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<tr>
<td>California Street M. E. Church Cook Book</td>
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<tr>
<td>Caloric Cook Book</td>
<td>Mary Dickerson Donahew</td>
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<td>Calumet Cook Book</td>
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<td>Calvary Church Circle Cook Book</td>
<td>Anon.</td>
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<td>Alex. Campbell Prize Milk Cook Book</td>
<td>Margaret Compton</td>
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<td>Can’t Fail Cook Book</td>
<td>Isabelle Clark Swesty</td>
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<tr>
<td>Canton Favorite Cook Book</td>
<td>Anon.</td>
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<td>Cape Cod Cook Book</td>
<td>Suzanne Cary Gruver</td>
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<td>Cape Cod, What We Cook on</td>
<td>Amy L. Handy</td>
<td></td>
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<tr>
<td>Capitol Cook Book</td>
<td>F. L. Gilles</td>
<td></td>
</tr>
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<td>The Capital Cook Book</td>
<td>Martha M. Williams</td>
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<td>Carbondale Cook Book</td>
<td>Anon.</td>
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<tr>
<td>Centennial Buckeye Cook Book</td>
<td>Estelle Woods Wilcox</td>
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<td>Central Congregational Church Cook Book</td>
<td>Anon.</td>
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<td>Century Cook Book</td>
<td>Jennie A. Hanley</td>
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<td>Century Cook Book</td>
<td>Mary Ronald</td>
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<tr>
<td>Chevy Chase Cook Book</td>
<td>Clara Louise McNally</td>
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<tr>
<td>Chicago Daily News Cook Book</td>
<td>Edith G. Schuck</td>
<td></td>
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<tr>
<td>Chicago Record Cook Book</td>
<td>Mary Mott Chishbrough</td>
<td></td>
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<tr>
<td>Children’s Mission Cook Book</td>
<td>Anon.</td>
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<td>Chinese Cook Book</td>
<td>Shiu Wong Chan</td>
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<td>Chinese Cook Book</td>
<td>M. Sing Au</td>
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<td>Chinese and English Cook Book</td>
<td>Gilchrist and Boisde</td>
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<td>Anon.</td>
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<td>Chinese-Japanese Cook Book</td>
<td>Sara Bosse and Onoto Watanna</td>
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<td>Christ Hospital Cook Book</td>
<td>Margaret Deaver</td>
<td></td>
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<td>Cleveland Sorosis Cook Book</td>
<td>Anon.</td>
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<td>Clew Cook Book</td>
<td>Laurel Elizabeth Weiskirtch</td>
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<td>Cloud City Cook-book</td>
<td>Mrs. William H. Nash</td>
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<tr>
<td>Club Woman’s Cook Book</td>
<td>Mary Davenport Bonner</td>
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<td>Club Woman’s Cook Book</td>
<td>Anon.</td>
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<td>College Woman’s Cook Book</td>
<td>Anon.</td>
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<tr>
<td>Colonial Cook Book</td>
<td>Mrs. George M. Harrigan</td>
<td></td>
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<tr>
<td>Colorado Cook Book</td>
<td>Anon.</td>
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<td>Columbia Cook Book</td>
<td>Anon.</td>
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<td>Jane Putnam Chauen</td>
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<td>Columbian autograph souvenir cookery book</td>
<td>Carrie V. Shuman</td>
<td></td>
</tr>
<tr>
<td>Commission Shop Cook Book</td>
<td>Anon.</td>
<td></td>
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<tr>
<td>Common Sense Cook Book</td>
<td>Mrs. J. M. Fletcher</td>
<td></td>
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<td>Common Sense Cook Book</td>
<td>Lillian C. Masterman</td>
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<tr>
<td>Common Sense Cook Book, our favorite recipes</td>
<td>Jessie Belle Buell</td>
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<td>Community Cook Book</td>
<td>Anon.</td>
<td></td>
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<tr>
<td>Complete Cook Book</td>
<td>Marion Harland</td>
<td></td>
</tr>
<tr>
<td>Complete Cook Book</td>
<td>Jennie Day Rees</td>
<td></td>
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<td>Complete English and Chinese Cook Book</td>
<td>W. Preston</td>
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<td>Concord Cook Book</td>
<td>Marilla Guttman</td>
<td></td>
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<td>Anon.</td>
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<tr>
<td>Congregational Club Cook Book</td>
<td>Anon.</td>
<td></td>
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<tr>
<td>Continental Cook Book</td>
<td>Josephine Bonné</td>
<td></td>
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<tr>
<td>Cook’s Cook Book</td>
<td>Susumu Ichitaro Ohata</td>
<td></td>
</tr>
<tr>
<td>Corn Cook Book</td>
<td>Elizabeth O. Hiller</td>
<td></td>
</tr>
</tbody>
</table>
Cook Book (continued)

Corona Cook Book  Ruth Alden Field
Cosmopolitan Cook and Recipe Book  Dingens Brothers
Cosmopolitan Cook and Recipe Book  Anon.
Council Cook Book  Mrs. David Hirschler
The Country Kitchen Cook Book  Miriam J. Williams
Courier Cook Book  Anon.
Court of Honor Cook Book  Ella Henry Borst
Daily Kennebec Cook Book  Anon.
Daily News Cook Book (Chicago)  Anon.
Dainty Cook Book  Mrs. Nelson Oliphant
Daniel Webster Cook Book  Anon.
Danville Cook Book  Anon.
Dayton Evening Herald Cook Book  Anon.
Decatur Woman’s Club Cook Book  Anon.
Delicate Wishes Cook Book  Anon.
Delineator Cook Book  Mildred Maddocks Bentley
Delta Gamma Cook Book  Anon.
Detroit News Menu Cook Book  Myrtle Calkins
De Witt’s Connecticut Cook Book  Mrs. N. Orr
Dixie Cook Book  E. W. Wilcox
Domestic Cook Book  Mrs. J. H. Pulte
Doughboy Cook Book  George F. Gilbert
Dutch (Reformed) Cook Book  Anon.
Eagle Cook Book  Anon.
East Milwaukee Cook Book  Anon.
Eastern Shore Cook Book of Maryland Recipes  Mrs. William Medders
Eastern Star Cook Book  Anon.
Economical Cook Book  Sara T. Paul

Cook Book (continued)

Economical Cook Book  Anon.
Economical Italian Cook Book  Jack Cusimano
Economical War-Time Cook Book  Janet MacKenzie Hill
Economy Administration Cook Book  Susie Root Rhodes
and Grace Porter Hopkins
Economy Cook Book  Maria McLevain Gillmore
Economy Cook Book  Anon.
El Paso Cook Book  Anon.
Epicure’s Cook Book  Anon.
Erie Cook Book  Laura C. Sterritt
Eta Cook Book  Anon.
Everybody’s Cook Book  Isabel Ely Lord
The Every-day Cook Book  Miss E. Neill
Everyday Cook Book  Anon.
Every Lady’s Cook Book  Mrs. T. J. Crown
Every Woman’s Cook Book  Mrs. Chas. F. Moritz
Every Woman’s Cook Book  Florence Crosby Parsons
Everywoman’s Cook Book  Helen M. Wells
Evening Telegram Cook Book  Emma Paddock Telford
Excelsior Cook Book and Housekeeper’s Aid  Laura Towbridge
Exchange Cook Book  Mrs. W. E. Shutt
Family Cook Book and General Guide  Ella E. Myers
Farm and Home Cook Book  Adeline O. Gossling
Farm and Home Cook Book  Mary R. Reynolds
Farmer’s Guide Cook Book  Laura E. Shanks
Index]  GASTRONOMIC BIBLIOGRAPHY 649

Cook Book (continued)
Favorite Recipes Cook Book                     Marion Harris Neil
Fireless Cook Book                              Margaret J. Mitchell
Fish, Flesh, and Fowl Cook Book                Anon.
Five Roses Cook Book                           Anon.
Florida Tropical Cook Book                      Anon.
Flower City Cook Book                          Rebecca Leiter
Flower City Cook Book                          Anon.
Four World's Fairs' Cook Books of              Anon.
Philadelphia, Chicago, Buffalo                 Eliza Landau
and St. Louis                                  The Franco-American Cookery Book
Fredericksburg Home Kitchen Cook Book           Felix J. Délièe
Fredonia Cook Book                             Anon.
French Cook Book for American Families         Xavier Raquin
French Family Cook Book                        Prof. La Fayette
Gate City Cook Book                            Anon.
Gem Cook Book                                  Fannie C. Eitch
Gem Cook Book                                  Aaron A. Warford
General Foods Cook Book                        Anon.
Genesee Valley Cook Book                       Anselma Jenkins Mumford
Germantown D. A. R. Cook Book                  Anon.
Mrs. Gilpin's Cookery Book                     Isabel W. Gilmour
The Glenwood Cook Book                         Carolyn Webber Bixby
Glenwood Cook Book                             Victoria Warner
Golden Age Cook Book                           Henrietta Latham Dwight
Golden Rule Cook Book                          Ida Cogswell Bailey Allen
Golden Rule Cook Book                          M. R. L. Sharpe
Good Cheer Cook Book                           Anon.
Good Housekeeper's Cook Book                   Emma Paddock Telford
Good Housekeeping Family Cook Book             Mildred Maddocks
Good Housekeeping Home Cook Book               Isabel Gordon Curtis
Good Housekeeping Cook Book                    Anon.
Good Luck Cook Book                            Anon.
Good Wife's Cook Book                          Anon.
Graded Cook Book                               Lavinia Hargis
Grandma's Cook Book                            Ella Bentley Lloyd
Grandmother's Cook Book                        Arthur P. Howard
Grand Union Cook Book                          Margaret Compton
Great Rock Island Cook Book                    Edgar L. Spencer
Great Western Cook Book, or table              Anon.
receipts, adapted to Western house-             Mrs. A. M. Collins
wifery                                          Green Mountain Cook Book
Gulf City Cook Book                            Aristene Pixley
Gun Club Cook Book                             Anon.
Hamilton Cook Book                             Charles Browne
Handy Cook Book                                 Anon.
Handy Cook Book                                 E. Neill
Handy Reliable Cook Book                       Anon.
Harper's Cook Book                              Jane Warren
Hartley House Cook Book and                    Anon.
Household Economist Ella A. Pierce             Anon.
Harris Cook Book                               Abbie A. North
and Mary H. Espey                              Harris Cook Book
Hatfield Cook Book                              Anon.
Hawaiian Cook Book                             Anon.
Healthy Life Cook Book                          Florence Daniel
Helping Hand Cook Book                         Marion Harland
Cook Book (continued)
Highland Circle Cook Book  Anon.
Holland's Cook Book  Elle V. Turner
Home Beautiful Exposition Cook Book  Anon.
Home Cook Book  Anon.
Home Cook Book of Chicago  J. Frederick Waggoner
Home Helps. A pure food cook book  Mary J. Lincoln
Home-Maker's Cookbook  Anon.
Home Menu Cook Book  Myrtle Calkins
“Home Queen” World's Fair Souvenir Cook Book  James Edson White
Home Science Cook Book  Mary Lincoln and Anna Barrows
Hood’s Cook Book  Anon.
Hood's Practical Cook's Book  Anon.
Hostess Cook Book  Anon.
Hotel St. Francis Cook Book  Victor Hirtzler
Household Adviser and Cook Book  Margaret A. Moody
Housewife's Cook Book  Lilla Frich
Hunter Sifter Cook Book  Anon.
Hygeia Cook Book. Cooking for Health  Mary A. Heard
Hygienic Cook Book  Jacob Arnbrecht
Hygienic Cook Book  Mattie M. Jones
Ideal Home Cook Book  Laura Davenport
Ideal Cook Book  Helen F. Ormiston
Ideal Cook Book  Clara Priscilla Buckland Ware
Illinois Cook Book  Mrs. W. W. Brown
Illinois Cook Book  Mrs. T. J. V. Owen
Imperial Cook Book  Grace Townsend
Improved Hygienic Cook Book  Clara S. Landis
Indianapolis Cook Book  Anon.
Industrial School Cook Book  Anon.

Cook Book (continued)
Inglenook Cook Book  Anon.
Ingle-Nook Cookery Book  Mrs. Stuart Macrae
Institute Cook Book planned for a family of four  Helen Cramp
International Cook Book  Alexander Filippini
International Cook Book  Margaret Weimer Heywood
Iyanough Cook Book  Anon.
Jean’s Junior Cook Book  William G. Stovall
Jewish Cook Book, a Modern “Kosher” Cook Book  Florence Kreisler Greenbaum
Journal Cook Book  Augusta S. Prescott
Journal of Agriculture Cook Book  Helen M. Laughlin
Junior Cook Book  Clara Ingram Judson
Just for Ourselves Cook Book  Jennie B. Williams
Just How: A key to the cook-books  Mrs. A. D. T. Whitney
Kansas Home Cook-book  Anon.
Keittokirja, Kolmas, Korjattu ja Laajennettu Paimos Cook Book  Mina Walli
Kenton Cook-Book  Anon.
Kentucky Cook Book  Mrs. John G. Carlisle
Kentucky Cook Book  Emma Allen Hayes
Kentucky Woman’s Handy Cook Book  Jessie Henderson Colville
King’s Daughters Cook Book  Jessie Finney and Alice Eaton
King’s Daughters Cook Book  Anon.
Kirmess Cook Book  Anon.
Kitchen Companion Cook Book  Anon.
A Kitchenette Cookbook  Margaret Pratt Allen
Knoxville Cook Book  Anon.
Cook Book (continued)

K.K.K. Cook Book  Anon.
La Crosse Cook Book  Anon.
Ladies' Aid Society Cook Book  Anon.
Ladies' Home Cook Book  *Julia McNair Wright*
Ladies' Own Cook Book. A practical
and economical guide to cooking,
canning, curing and preserving
*Jane Warren*
Ladies' P. M. Cook Book  *Alice Bearie*
Ladies' P. M. Cook Book  Anon.
Lakeside Cook Book  *Naomi A. Donnelly*
Lamoille Valley Cook Book  Anon.
Lancaster County Cook Book  *Josephine Trout Rohn*
The Landmarks Club Cook Book  *Chas. F. Lummis*
Larkin Housewives' Cook Book  Anon.
Latest and Best Cook Book  *George A. Peltz*
Laurel Cook Book  *Catherine Larison Gardiner*
Laurel Cook Book  Anon.
Lawrenceburg Baptist Cook Book  Anon.
Liberty Cook Book  *Bertha E. L. Stockbridge*
Liberty Cook Book  Anon.
The Lindlahr Vegetarian Cook Book  *Anna and Henry Lindlahr*
A Little Cook Book for a Little Girl  *Caroline Benedict Burrell*
Live Food Cook Book  *Paul Chappius Bragg*
Lizzie's Cook Book  Anon.
Loose-leaf Cook Book  *Jane Eayre Fryer*
Los Angeles Times Prize Cook Book  *A. L. Wyman*
Louis' Every Woman's Cook Book  *Louis Muckensturm*

Cook Book (continued)

Louisiana Plantation Cook Book  *Mrs. James E. Smitherman*
Lowney's Cook Book  *Maria Willett Howard*
Loyalty Cook Book  Anon.
Lucile Cook Book  *Arthur G. Morehouse*
Lutheran Cook Book  *Elizabeth M. Weeter*
Lutheran Cook Book  Anon.
Macon Cook Book  Anon.
Magic Cook Book  *Egbert W. Gillett*
Majestic Family Cook Book  *Adolphe Gallier*
Malone Cook Book  *Mrs. George Hawkins*
Malone Cook Book  Anon.
Mammy's Cook Book  *Katharin Bell*
Mammy Lou's Cook Book  *Betty Benton Patterson*
Mandarin Chop Suey Cook Book  Anon.
Mansfield Cook Book  Anon.
Maquon Cook Book  Anon.
Martha Washington's Cook Book  Anon.
Martha Washington Log Cabin Cook Book  Anon.
Mary Elizabeth's Cook Book  *Mary Elizabeth Grossman*
Marvel Cook Book  *Georgette MacMillan*
Maryland and Virginia Cook Book  *Mrs. Charles H. Gibson*
Massilon Cook Book  Anon.
Mazdaznan Encyclopaedia of Dietetics
and Home Cook Book  *Ottoman Zar-Aduit Hā'niš*
Meatless Cook Book  *Anon.*
Mendelssohn Club Cook Book  Anon.
Metropolitan Club Cook Book  *Jennie Schaeffer*
Cook Book (continued)

Mexican Cook Book  Erna Ferguson
Miss Minerva’s Cook Book  Emma Speed Sampson
Mission Cook Book  Anon.
Missouri Cook Book  Anon.
Model Cook Book  Frances Willey
Modern Cook Book  Ida Bailey Allen
Modern Cook Book  K. Camille Den Dooven
Modern Cook Book  Leopoldine Schwartzkopf
Modern Cook Book and Medical Guide  Frank M. Lupton
Modern Cook Book and Household Recipes  Lily Haworth Wallace
Modern Women of America Cook Book  Anna Claire Van Galder
Mohawk Valley Cook Book  Anon.
Monarch Cook Book  Helen Mar Thomson
Monmouth Baptist Cook Book  Marian B. Sexton
Monmouth Baptist Ladies’ Cook Book  Anon.
Monticello Cook Book  Anon.
Morristown Cook Book  Anon.
Mother’s Cook Book  Matilda Lees Dods
Mother’s Cook Book  S. M. Gates
Mother’s Cook Book  Anon.
Mother’s Cook Book. How to prepare food for children  Barbara Webb Bourjaily
Mt. Ayr Cook Book  Angie M. Allyn
Muskegon Cook Book  Anon.
Mystery Chef’s Own Cook Book  Anon.
National Cook Book  Marion Harland
National Cook Book  Anon.
National Cook Book a Kitchen Americana  Sheila Hibben
National Home Cook Book  Anon.

Cook Book (continued)

National Park Seminary Cook Book  Faette S. Toppan
Nature Cure Cook Book and ABC of Natural Dietetics  Anna Lindlahr and Henry Lindlahr
Nazareth Alumnae Cook Book  Anon.
Neighborhood Cook Book  Anon.
Nellie Custis Cook Book; or, Wartime Diet for American Families  Jane Zabriskie Hegner
New American Beauty Cook Book  Nettie M. Lebo
New American Cook Book  Nettie M. Lebo
New Bedford Times Cook Book  Anon.
New Century Cook Book  Anon.
New Cook Book  Grace E. Denison
New Cook Book  Annie E. Dennis
New Cook Book  Sarah J. Hale
New Cook Book  Mrs. A. P. H. Hill
New Cook Book  Catherine Owen
New Cook Book  Maria Parloa
New Cook Book  Sarah Tyson Rorer
New Cook Book  Hannah Widdifield
New Cook Book and Household Receipts  S. Annie Frost
New England Cook Book  Mary Goold
New England Cook Book  Marion Harland
New England Cook Book  Mrs. D. A. Lincoln
New England Cook Book  Kay Morrow
New England Cook Book  Alice M. Turner
New England Cook Book  Helen S. Wright
New England Cook Book  Anon.
New England Hotel Women’s Cook Book  Anon.
The New Family Cook Book  Jesse Haney
New Family Cook Book  Juliet Corson
Cook Book (continued)

New Home-made Cook Book
  *Henry Llewellyn Williams*

New Home Cook Book  *Anon.*

New Hydroopathic Cook Book
  *Russell Thacher Trall*

New Kentucky Home Cook Book
  *Anon.*

New Orleans Cook Book  *Anon.*

New Reliable Cook Book  *Anon.*

New Revised Universal Cook Book
  *Mary Ellen Quinlan*

New Standard Domestic Science Cook Book
  *Jennie A. Hansey*

New World’s Fair Cook Book
  *M. E. Porter*

New York Cook Book
  *Jane Astor*

New York Cook Book
  *Marie Martinello*

New York Cook Book  *Anon.*

Never Fail Cook Book
  *Annie Copeland Williams*

Nonpareil Practical Cook Book
  *Adele Gignoux Matthiessen*

Nordhoff Guild Cook Book  *Anon.*

North End Club Cook Book  *Anon.*

Nyal Cook Book
  *Janet MacKenzie Hill*

Oak Lane Cook Book  *Anon.*

Official Cook Book of the Hay System
  *Esther L. Smith*

One Maid Book of Cookery
  *A. E. Congreve*

Orange Judd Cook Book
  *Adeline O. Goesling*

Ottarbein Cook Book  *Anon.*

Our Alma Mater Cook Book  *Anon.*

Our Cook Book  *Anon.*

Our Daily Bread Cook Book  *Anon.*

Our Readers Favorite Cook Book  *Anon.*

Palisades Cook Book  *Anon.*

Pan-Pacific Cook Book
  *L. L. McLaren*

Parker Cook Book
  *Maggie Parker Cox*

Cook Book (continued)

Pattern Cook Book  *Anon.*

Peerless Cook Book
  *Mrs. D. A. Lincoln*

Pennsylvania Dutch Cook Book  *Anon.*

Peoria Cook Book
  *Mrs. J. C. McClure*

Pet Cook Book  *Anon.*

Peterson’s National Cook Book  *Anon.*

Peterson’s New Cook Book  *Anon.*

Philadelphia Cook Book
  *Sarah T. Rorer*

Physical Culture Cook Book
  *Bernard Macfadden*

Physical Culture Cook Book
  *Mary Richardson*

People’s Cook Book
  *Jennie Taylor*

Picayune’s Creole Cook Book  *Anon.*

Pictorial Review Standard Cook Book  *Anon.*

Pillsbury Cook Book  *Anon.*

Plain Sailing Cook Book
  *Susanna Shanklin Browne*

Plymouth Church Cook Book  *Anon.*

Portsmouth Monumental Cook Book  *Anon.*

Poetical Cook Book
  *Maria J. Moss*

Polytechnic Cookery Book
  *M. M. Mitchell*

Practical Cook Book
  *Mrs. Bliss*

Practical Cook Book
  *George F. Braxton*

Practical Cook Book
  *Sylvia Campbell*

Practical Cook Book
  *Florence Austin Chase*

Practical Cook Book
  *E. R. Durkee & Co.*

Practical Cook Book
  *Elizabeth O. Hiller*

Practical Cook Book
  *Margaret W. Howard*

Practical Cook Book
  *E. A. Howland*

Practical Cook Book
  *J. H. Tilden*

Practical Cook Book
  *Suzanne Tracy*

Practical Cook Book
  *Lucy E. Wilson*
<table>
<thead>
<tr>
<th>Cook Book (continued)</th>
<th>Cook Book (continued)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Practical Cook Book</td>
<td>The St. Andrews Cook Book</td>
</tr>
<tr>
<td>Anon.</td>
<td>H. B. Ensworth</td>
</tr>
<tr>
<td>Practical Home Cook Book</td>
<td>Saint Louis Cook Book</td>
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<tr>
<td>Anon.</td>
<td>Anon.</td>
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<tr>
<td>Prairies City Cook Book</td>
<td>Salad Appetizer Cook Book</td>
</tr>
<tr>
<td>Anon.</td>
<td>Mrs. Ericson Hammond</td>
</tr>
<tr>
<td>Premier Cook Book</td>
<td>San Anselmo Cook Book</td>
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<tr>
<td>E. Duret</td>
<td>Anon.</td>
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<td>Presbyterian Cook Book</td>
<td>San Antonio Cook Book</td>
</tr>
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<td>Anon.</td>
<td>Anon.</td>
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<tr>
<td>Presidential Cook Book</td>
<td>San Francisco Economical Cook Book</td>
</tr>
<tr>
<td>F. L. Gillett</td>
<td>Jane Warren</td>
</tr>
<tr>
<td>President's Cook Book</td>
<td>San Rafael Cook Book Nettie M. Jones</td>
</tr>
<tr>
<td>Anon.</td>
<td>San Rafael Cook Book Anon.</td>
</tr>
<tr>
<td>Princeton Cook Book</td>
<td>Sarah Daft Home Cook Book Elizabeth M. Miller</td>
</tr>
<tr>
<td>Anon.</td>
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</tr>
<tr>
<td>Progressive Cook Book</td>
<td>The Seasonal Cook Book Jane J. Williams</td>
</tr>
<tr>
<td>Alice Lloyd Free</td>
<td>Service Club Cook Book Anon.</td>
</tr>
<tr>
<td>Progress Meatless Cook Book</td>
<td>Shorewood Cook Book Anon.</td>
</tr>
<tr>
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<td>The Small Family Cook Book Laura Davenport</td>
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<td>Proteus Club Cook Book</td>
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<td>Smiley's Cook Book Anon.</td>
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<td>P. T. A. Cook Book</td>
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<td>Puget Sound Cook Book</td>
<td>Soup to Nuts Cook Book Anon.</td>
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<td>Southern Cookbook S. Thomas Blevins</td>
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<td>Pure Food Cook Book</td>
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<td>Mildred Maddocks</td>
<td>&quot;Souvenir&quot; Cook Book M. Houghton Whitcomb</td>
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<td>Quaker Cook Book</td>
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<td>H. J. Clayton</td>
<td>Spark Cook Book for Spark lid-top gas stoves Belle De Graf</td>
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<td>Quality Cook Book Dorothy Fitzgerald</td>
<td>The Sportsman's Cookery Book Major Hugh B. C. Pollard</td>
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<td>Queen Cook Book</td>
<td>The Stag Cook Book C. Mac Sheridan</td>
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<td>Mrs. William Hart Boyd</td>
<td>The Stage Favourites' Cook Book Elizabeth Craig</td>
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<td>Queen Esther Cook Book</td>
<td>Standard Cook Book Marion Lockhart</td>
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<td>The Standard Cook Book for Practical Housewives John S. Crowell</td>
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<td>Rainbow Cook Book Stella M. Connell</td>
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<td>Record War-time Cook Book</td>
<td>Nevada Davis Hitchcock</td>
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<td>Reliable Cook Book</td>
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<td>Mrs. Charles F. Parsons</td>
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<td>Reliable Cook Book</td>
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<td>Miss Willie Silleck</td>
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<td>Reliable Cook Book</td>
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<td>Rocky Mountain Cook Book</td>
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<td>Caroline Trask Norton</td>
<td>Rose Cross Aid Cook Book Clara Witts</td>
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<td>The Rumford Complete Cook Book Lily Haxworth Wallace</td>
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<td>Rural Cook Book</td>
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<td>The Standard Domestic Science Cook Book</td>
<td>William H. Lee</td>
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<td>Star Cook Book (Canton, N. Y.)</td>
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<td>Stevenson Memorial Cook Book</td>
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<td>The Sunny South and Golden West Cook Book</td>
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<td>Sunset All-Western Cook Book</td>
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<td>Superior Cook Book</td>
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<td>Susie’s Cook Book</td>
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<td>Swedish, French, American Cook Book</td>
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<td>Table Talk's Cook Book</td>
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<td>Temperance Cook Book</td>
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<td>Tested Cook Book</td>
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<td>Times Cook Book</td>
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<td>Mrs. Edwin James Powell</td>
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<td>Twentytenth Century Cook Book</td>
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<td>U. S. C. Cook Book</td>
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<td>Unity Inn Vegetarian Cook Book</td>
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<td>Universal Cook Book</td>
<td>Emma Frances Fitts</td>
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<td>Unrivalled Cook Book</td>
<td>Mrs. Washington</td>
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<td>Up-to-Date Cook Book of Tested Recipes</td>
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<td>Us Two Cook Books</td>
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<td>The U.V.A. Cook Book</td>
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<td>“Victory” Cook Book</td>
<td>Mary Lillian McCormick</td>
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<td>War Economy Cook Book</td>
<td>Ingrid N. Johnson</td>
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<td>Washburn Crosby Co.'s Cook Book</td>
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<td>Washington Cook Book</td>
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<td>Washington County Hospital Cook Book</td>
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<td>Wayne Community House Cook Book</td>
<td>Mrs. Henry Ley</td>
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Cook Book (continued)
Wellesley Cook Book  Anon.
West Bend Cook Book  Anon.
Westminster Cook Book  Anon.
What and How, a Practical Cook Book
Rebecca Gibbons Tattnell Bush
White House Cook Book
Mrs. Fanny Lemira Gillette
White Lily Flour Cook Book
Elizabeth W. Stanfield
White Ribbon Cook Book
Kathryn Armstrong
Whole-Family Cook Book
Clara Savage Littledale
Whole-Family Cook Book  Anon.
Williamsport Cook Book  Anon.
Wilson Range Cook Book  Anon.
The Wine Cook Book
Cora, Rose and Bob Brown
Wines and Spirits Cook Book
Ida Bailey Allen
Wingold Cook Book
Elfrieda von Rohr Sauer
The Winston Cook Book
Jane Eayre Fryer
Winston Cook Book  Anon.
Wisconsin Cook Book
Jennie A. Jamison
Woman’s Alliance Cook Book  Anon.
Woman’s Exchange Cook Book
Minnie Palmer
Woman Suffrage Cook Book
Hattie A. Burr
Woman’s World Cook Book
Marion R. Howland
The Woman’s World Cook Book
Lily Haxworth Wallace
Woolbridge Cook Book  Anon.
Worcester Family Cook Book  Anon.
World’s Fair Souvenir Cook Book
S. T. Rorer
Yellow and Blue Cook Book  Anon.
York Cook Book  Anon.
Cook Book (continued)
Young People’s Cook Book
Inez Nellie McFee
Young Wife’s Own Cook Book
Kate Greenslade
Young Wife’s Own Cook Book  Anon.
Your Home Cook Book
Phoebe Dane
Y’s Cook Book  Anon.
The Cookie Book
Nellie Watts
Love, Health, and the Cook Pot
Elzie Audrey Hille
80/20 Cook Book and Food Manual
Sunolita Vaughan Harter

COOKERY
Cookery
J. C. Buckmaster
Cookery
Mary Duke Gordon
Cookery
Katharine Mellish
Cookery
Roger
Cookery and Confectionary
Conrade Cooke
Cookery and Dining in Imperial Rome
Joseph Dommers Vehling
Cookery and Home Comforts
Mrs. W. W. Hill
Cookery and Housekeeping
Mrs. Henry Reeve
Cookery and Housekeeping
Mrs. Alfred Praga
Cookery and Pastry
Mrs. Maciver
Cookery as it is Now in Use in Great
Brittany and Ireland
Elizabeth Dobson
Cookery As It Should Be
Mrs. Goodfellow
Dudley Book of Cookery and
Household Recipes
Georgiana Countess of Dudley
Cookery, Canning and Preserving
A. Louise Andrea
Cookery for Beginners
Marion Harland
Cookery (continued)

Cookery for Invalids, Persons of Delicate Digestion, and for Children
Mary Hooper

Cookery for Little Girls
Olive Hyde Foster

Cookery for the Middle Classes
H. H. Tuxford

"Cookery for Today" Ann Batchelder

Cookery from Experience Sara T. Hall

Cookery in the Public Schools
Sallie Joy White

Cookery, Its Art and Practice
J. L. W. Thudichum

Cookery Made Easy Michael Willis

Cookery Manuscript of the 17th Century Lady Elizabeth Dolkens

Cookery Simplified Mabel Baker

Cookery With a Chafing Dish Thomas J. Murrey

All-About Cookery S. O. Beeton

American Cookery Amelia Simmons

American System of Cookery Mrs. Thomas J. Croceen

American Cookery Prudence Smith

American Cookery and Household Management Miss Juliet Corson

Art of Cookery John Thacker

Art of Cookery, According to Present Practice Richard Briggs

Art of Cookery Mrs. Glasse

Art of Cookery Improved Ann Shackleford

Art of Cookery Made Easy and Refined John Molland

Art of Cookery Made Plain and Easy Hannah Glasse

Art of Modern Cookery Anon.

Art of Cookery Past and Present De Salis

Away, Dull Cookery T. Earle Welby

British Everyday Cookery Anon.

Cookery (continued)

Buckeye Cookery and Practical Housekeeping E. W. Wilcox

Buckmaster's Cookery Anon.

Camouflage Cookery Helen Watkeys Moore

Camp Cookery M. Parloa

Card Text System of Cookery Helen I. Borrowman

Cassell's Household Cookery Lizzie Heritage

Celebrated Actor Folks' Cookeries Mabel Rowland

Ceylon Cookery Anon.

Cheap Receipts and Hints on Cookery Anon.

Chemistry and Cookery Annie Louise Macleod

The Chemistry of Cookery W. Mattieu Williams

Chinese Cookery in the Home Kitchen Jessie Louise Nolton

Choice Cookery Catherine Owen

Cold Meat Cookery J. E. Davidson

Collection of Cookery Books Thomas J. Murrey

Commonwealth Book of Cookery Muriel V. Palmer

Compendium of Cookery Mrs. E. C. Blakeslee

Complete Art of Modern Cookery Anon.

Complete Cookery Miss Leslie

Complete System of Cookery John Simpson

Complete System of Cookery William Verral

Continental Cookery for the English Table Edith Siepen

The Cookery Calendar Ida Bailey Allen

Cosmopolitan Cookery Urbain Dubois

Court Cookery: or The Compleat English Cook R. Smith
Cookery (continued)

Culinary Arts Western Cookery  
Kay Morrow

Directions for Cookery  Miss Leslie

Directions for Cookery, and Useful Engin Serving for the Same  
Anthony Haselmore

Dixie Cookery Maria Massey Barringer

Domestic Cookery Mrs. R. D. Harman

Domestic Cookery Elizabeth E. Lea

Domestic French Cookery Miss Leslie

Economical Cookery  Marion Harris Neil

An Economical and New Method of Cookery  Eliza Melroe

Economics of Modern Cookery  M. M. Mallock

Easy Way in Cookery Mary Stevens

Elements of the Arts of Cookery and Confectionery Marjory M'ewan

Elements of the Theory and Practice of Cookery Mary E. Williams and Katharine Rolston Fisher

English Cookery Anon.

English and Foreign Cookery  Anne Bowman

Every-day Cookery Fanny Shriever

Experimental Cookery from the Chemical and Physical Standpoint  Belle Lowe

Family Cookery S. O. Beeton

Fish Cookery Anon.

Food and Cookery Anon.

French Cookery for English Homes Anon.

French Domestic Cookery Anon.

Gentle Art of Cookery Hilda Leyel

German Cookery for the English Kitchen Ella Oswald

German National Cookery for American Kitchens Henriette Davidis

Good Cookery Illustrated Lady Llanover

Cookery (continued)

Good Fare. A Code of Cookery  Edouard Pomaire

Guide to Modern Cookery A. Escoffier

Guide to Modern Cookery Mary Harrison

Handbook of Cookery Marian Cole Fisher

Handbook of Cookery for Irish Workhouses Anon.

A Handbook of Cookery for School and Home Ada T. Pearson

Handbook of Practical Cookery Pierre Blot

Handbook of Wholesome Cookery Edith Sorby

High-Class Cookery Recipes, as Taught in the School Mrs. Charles Clarke

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High-Class and Economical Cookery E. Roberta Rees

History of Cookery Anna Barrows

Home Cookery Mrs. H. Howion

Home Cookery in War-Time Ernest Oldmeadow

Household Cookery E. Durst

Household Cookery E. Crichton

Household Cookery Sarah Josepha Hale

Household Cookery and Laundry Work Mrs. Black

Household Cookery Recipes M. A. Rotheram

How-to-Save Cookery. A Wartime Cookery Book May Byron

Instruction in Cookery A. P. Thompson

Invalid Cookery Julia A. Pye

Jack-Knife Cookery James Austin Wilder

Key to Simple Cookery Mrs. Sarah Tyson Rorer
Cookery (continued)

Kitchenette Cookery
  Anna Merritt East
Lady's Complete Guide; or Cookery in All Its Branches
  Mary Cole
Ladies' Handmaid: or, a Complete System of Cookery
  Sarah Phillips
Lebanon Valley Cookery
  Anon.
Lessons in Cookery Food Economy
  Frances Elizabeth Stewart
Lessons in Cookery
  Eliza A. Youmans
Lessons on the Gentle Art of Cookery
  Mrs. F. B. Nath
Lessons in Scientific Cookery
  Susy Tracy
Lightning Cookery
  Countess Morphy
London Art of Cookery, and Housekeeper's Complete Assistant
  John Farley
Manner of Cookery
  Ryori Shitsuketho
Manual of Cookery
  Florence A. George
Manual of French Cookery
  Anon.
Manual of French and American Cookery
  Mrs. L. Seely
Manual of the Principles of Practical Cookery
  E. E. Mann
McCormick's Manual of Cookery
  Anon.
Meat Cookery
  Anon.
Merry Meals or Sunshine Cookery
  Christian Macphail
Modern Cookery
  Anon.
Modern Cookery for Private Families
  Eliza Acton
Modern Cookery, in All Its Branches
  Eliza Acton
Modern Domestic Cookery
  W. A. Henderson and D. Hughson
Modern Domestic Cookery
  Anon.
Modern Domestic Cookery, and Useful Receipt Book
  Elizabeth Hammond

Cookery (continued)

Modern Home Cookery
  Anon.
More Up-to-Date and Economical Cookery
  Dora Groome
  and May Little
New Cookery
  Lenna Frances Cooper
New and Old in Cookery
  Mrs. L. M. Ludlum
New and Easy Method of Cookery
  Elizabeth Cleland
New England Cookery, or the Art of Dressing All Kinds of Flesh, Fish, and Vegetables
  Lucy Emerson
New Family Cookery
  Anthony Havelmore
New London Cookery
  Anon.
New-Old Southern Cookery
  Laura D. Pickenpaugh
New System of Domestic Cookery
  Mrs. Rundell
New System of Domestic Cookery
  Anon.
Notes on Cookery
  Anita Gertrude Vaughan
Official Handbook of the National Training School of Cookery
  Mrs. Charles Clarke
Our Girl's Cookery
  Anon.
Paper-Bag Cookery
  Nicolas Soyer
Plain Cookery Recipes
  Anon.
Plain Cookery Recipes, as Taught in the School
  Mrs. Charles Clarke
Poultry and Game Cookery
  Anon.
Practical Cookery
  Hannah Caren Dutaud
Practical Cookery
  Martha Pearl Zell
Practical Cookery
  Anon.
Practical Cookery by an Epicure
  Anon.
The Practical Cookery Manual
  C. Herman Senn
The New Practical Cookery Guide
  E. Seurre
Cookery (continued)

Practical Cookery, Pastry, Confectionary, Pickling and Preserving
  Mrs. Nourse

Practical Cookery, with Demonstrations
  Maria Parloa

Practical American Cookery
  Elizabeth M. Hall

Practical and Artistic Cookery
  Eugene Girard

A Practical Guide to Cookery in West Africa and the Tropics
  Sister Cockburn

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  James Jennings

Practical Vegetarian Cookery
  Constance Wachtmeister
  and Kate Buffington Davis

The Practice of Cookery, adapted to the Business of Every Day Life
  Mrs. Dalkeith

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  Mrs. Frazer

The Practice of Modern Cookery
  George Dalrymple

Quantity Cookery. Menu Planning and Cookery for Large Numbers
  Lenore Richards and Nola Treat

Principles of Cookery
  Anna Barrows

Principles of Domestic Economy and Cookery
  Juliet Corson

Professed Cookery
  Ann Cook

The Profession of Cookery
  Lucy Helen Yates

Progressive Cookery
  Mrs. E. M. Hinckley

The Queen's Royal Cookery
  T. Hall

Rational Cookery Made Practical and Economical
  Hartelaw Reid

Real Cookery
  Anon.

Roger Cookery
  Anon.

'Round the World Cookery
  Kay Morrow

Cookery (continued)

Short Cut Cookery
  Mabel Claire

Simple Cookery
  Annie M. Booth

Simple Cookery
  Anon.

Simple Cookery for the People
  C. Herman Senn

Simple Italian Cookery
  Antonia Iola

Standard Cookery
  Alexis Soyer

Standard Cookery
  Nicolas Soyer

Standard Paper-Bag Cookery
  Emma Paddock Telford

Superior Cookery
  Mrs. M. Black

Swain Cookery. With Health Hints
  Rachel Swain

Thousand and One Cookery Recipes
  Anon.

Tried and Approved, Buckeye Cookery
  Anon.

Twentieth Century Cookery Practice
  Mrs. Fred B. ("Thalia") Aronion

Two Books of Cookerie and Carving
  John Murrel

Universal Course in Expert Cookery
  Peter Stathai

Vegetable Cookery
  Elizabeth Lucat

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  Anon.

Vegetable Cookery and Meat Substitutes
  Sarah Tyson Rorer

Vegetarian Cookery
  Charles W. Forward

Vegetarian Cookery
  E. L. B. Forster

Vegetarian Cookery
  Florence A. George

Simple Vegetarian Cookery
  Paul Carton

Virginia Cookery
  Velma Moeschler

War-time Cookery
  Edith Blackman

War Time Cookery
  Anon.

Warne's Every-Day Cookery
  Mary Jewry

Wife's Help to Indian Cookery
  W. H. Dawe
Cookery (continued)

Wilson's Meat Cookery
  Eleanor Lee Wright
Williamsburg Art of Cookery
  Helen Bullock
Win-the-War Cookery
  Anon.
Whole Body of Cookery
  Will Rabisha
Woman's Institute Library of Cookery
  Anon.
Woman's World Cookery Calendar
  Anon.
A Year's Cookery
  Phyllis Browne
Young Ladies' Guide in the Art of
  Cookery
  Eliz. Marshall
1500 New Economy Cookery Recipes
  Anon.

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Cookery Book
  Dora Rea
Cookery Book
  Mrs. Wilkinson
Cookery Book of Lady Clark of
  Tillypronie
  Catherine Frances Frece
Cookery Text Book
  Clara N. Graves
Allied Cookery—British, French,
  Italian, Belgian, Russian
  Grace Clergue Harrison
American Lady's Cookery Book
  Mrs. T. J. Crowen
Apsley Cookery Book
  Mrs. John J. Webster
  and Mrs. H. Llewelyn
Book of Cookery. St. Mary's Guild
  Anon.
Books on Cookery
  Anon.
Book of Corn Cookery
  Mary L. Wade
Book of Practical Cookery
  Edward Detlefs
Blue Book of Cookery
  Isabel Cotton Smith
Broadlands Cookery Book
  Kate Emil Behnke
Catalogue of Cookery Books
  Anon.

Cookery Book (continued)

Centennial Cookery Book
  Maria Nye Buell
Century Cookery Book
  Charles Herman Senn
Creole Cookery Book
  Anon.
Day-by-Day Cookery Book. Breakfast,
  Lunch, and Dinner
  A. N. Whybrow
The Economic Cookery Book
  Josephine Redington
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  Book
  S. O. Bostin
English and Australian Cookery Book
  Anon.
A First Book of the Art of Cookery
  Harriet J. Willard
French Cookery Book
  Margaret Brown
French Cookery Book
  Elizabeth Lucas
The Healthful Cookery Book
  Arabella Plumptre
Ideal Cookery Book
  Anne Clarke
Ideal Cookery Book
  M. A. Fairclough
Indian Cookery Book
  Anon.
Jamaica Cookery Book
  Caroline Sullivan
Jamaica Cookery Book
  Anon.
Jennie June's American Cookery Book
  Jane Cunningham Croly
Jewish Chronicle Cookery Book
  Mrs. L. J. Greenberg
Jewish Cookery Book, Adapted for
  Jewish Housekeepers
  Esther Levy
Just a Cookery Book
  Mrs. W. G. Waters
King Edward's Cookery Book
  Florence A. George
The Ladies' New Book of Cookery
  Sarah Josepha Hale
Lady Hindlip's Cookery Book
  Georgiana Millicent Hindlip
Lady's Own Cookery Book
  Anon.
Lancashire Cookery Book
  Anon.
Larger Cookery Book of Extra Recipes
  Agnes B. Marshall
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Liverpool School of Cookery Recipe Book
E. E. Mann

London Cookery Book
Frederick Bishop

Madras Cookery Book
Anon.

Mazdaznan Dietetics and Cookery Book
Ottoman Zar-Adusht Hâ’niîh

My Cookery Books
Elizabeth Robins Pennell

My Own Cookery Book
Mrs. C. S. Peel

National Cookery Book
Anon.

New Era Cookery Book
Marion Laird

New Book of Cookery
Fannie Merritt Farmer

New Booke of Cookerie
John Murrell

New Cookery Book
Bernarr Macfadden

New Century Cookery Book
Charles Herman Senn

New Southern Cookery Book
Mrs. M. E. Porter

Noble Boke of Cookery
Robina Napper

Old Cookery Books and Ancient Cuisine
W. Carew Hazlitt

Old Master Cookery Book
Anon.

Original Madras Cookery Book
Anon.

Olio Cookery Book
L. Sykes

Palatists Book of Cookery
Anon.

Penny Domestic Cookery Book
Anon.

Post-Graduate Cookery Book
Adolphe Meyer

Pot Luck Cookery Book
Anon.

Practical Cookery Book
A. G. Haldane

Proper Newe Booke of Cookery
Catherine Frances Frere

“Queen” Cookery Books, Pickles and Preserves
S. Beaty-Pownall

The Royal Cookery Book (Le Livre de Cuisine)
Jules Gouffé

The St. James Cookery Book
Louisa Rochfort

Treasury Cookery Book
M. M. Mitchell

Cookery Book (continued)

Second Booke of Cookerie
John Murrell

Swedish-American Book of Cookery
Carl Grimskold

Text Book of Cookery
Isabel Howard Neff

Turkish Cookery Book
Turabi Efendi

Two Fifteenth-Century Cookery Books
Thomas Austin

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Gertrude Strohm

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C. S. Peel and Iwan Kriens

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Mary Stuart Smith

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Frederick Bishop

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Emma P. Ewing

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George J. Frederick

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Ella Farman

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Achil P. Donnelly

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Rachel Stein

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Jessup Whitehead

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C. H. and Mrs. C. H. Stigand

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Lucy H. Yates

Cooking for Two, A Handbook for Young Housekeepers
Janet MacKenzie Hill

Cooking Garden
Emily Huntington

Cooking Hints and Helps to Reduce the Cost of Living
Cecilia K. Bratt
Cooking (continued)
Cooking in the Elementary Schools
   Jenny H. Snow
Cooking in Old Créole Days, La
   Cuisine Créole  Célèstine Eustis
Cooking Manual
   Juliet Corson
Cooking, Martha Washington's Rules
   for  Ann Parke Marshall
The Cooking of the Great Queen
   (Fulacht na Morrighna)
   Douglas Hyde
Cooking School Recipes
   Amy Barnes
Cooking Talks on Culinary Arts
   K. Yamada
Cooking Through the Centuries
   J. R. Ainsworth-Davis
Cooking With Timed Recipes
   Auguste Gay
Cooking Without Mother's Help
   Clara Ingram Judson
Art of Cooking
   Matilda Lees Dods
Art of Cooking
   Jane E. Robinson
Art of Cooking and Serving
   Anon.
Art of Cooking by Gas
   Marion Harland
Art of Cooking for Two; or Feeding
   Peter
   Iris Prouty O'Leary
Chicago Herald Cooking School
   Jessup Whitehead
Child's Recipes on Cooking
   Anon.
Clever Cooking
   Anon.
Comfort of Cooking and Heating by Gas
   Marion Harland
Consolidated Library of Modern Cooking and Household Recipes
   Christine Terhune Herrick
Cooking in the Elementary Schools
   Anon.
Course in Cooking for the Public Schools of Philadelphia
   Edward Brooks
Culture and Cooking; or, Art in the Kitchen
   Catherine Owen
Easy Steps in Cooking
   Jane Eyre Fryer
Cooking (continued)
Evolution of Cooking and Heating
   H. H. Manchester
Few Hints About Cooking
   Sarah A. Grier
Good Cooking
   S. T. Rorer
Good Cooking and Useful Household Hints
   Virginia E. James
Good Cooking Made Easy and Economical
   Marjory Haseltine
Good Ways in Cooking
   S. T. Rorer
Home Cooking
   May Irwin
Home Cooking
   George Luther Nelson
Hows and Whys of Cooking
   Evelyn G. Halliday
   and Isabel T. Noble
Instruction in Cooking
   Mrs. John W. Crigan
Joy of Cooking
   Irma S. Rombauer
Lessons in Cooking Through Preparation of Meals
   Eva Roberta Robinson
Lessons in Elementary Cooking
   Mary Chandler Jones
Low Cost Cooking
   Florence Nesbitt
Modern Cooking
   Mary A. Wilson
New Thought in Cooking
   Sara Treat
North Country Cooking Secrets
   Peggy Hutchinson
Old Virginia Cooking
   Anon.
One Thousand and One Useful Recipes About Cooking
   Anon.
Outline Lessons in Cooking
   Anon.
Philosophy of Cooking
   Lia Rand
Practical Cooking and Dinner Giving
   Mary F. Henderson
Practical Cooking and Serving
   Janet MacKenzie Hill
A Primer of Cooking
   Dorothy M. Hamilton
Principles of Cooking
   Lady Barker
Principles of Cooking
   Sept. Berdmore
Principles of Cooking. A Textbook in Domestic Science
   Emma Conley
<table>
<thead>
<tr>
<th>Short Title</th>
<th>Author</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cook-less Book</td>
<td>Vera M. Richter</td>
</tr>
<tr>
<td>The Cookmaid’s Assistant</td>
<td>Elizabeth Clifton</td>
</tr>
<tr>
<td>Young Cook’s Guide</td>
<td>A. C. Cruikshank</td>
</tr>
<tr>
<td>Cooling Cups and Dainty Drinks</td>
<td>William Terrington</td>
</tr>
<tr>
<td><strong>CONFISEUR</strong></td>
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<tr>
<td>L’Art du Confiseur</td>
<td>Barbier-Duval</td>
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<td>Mme. Utrecht-Friedel</td>
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<td>Le Confiseur Impérial</td>
<td>M. Utrecht-Friedel</td>
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<tr>
<td>Le Confiseur des Ménages</td>
<td>Lequeux</td>
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<tr>
<td>Le Confiseur Moderne, ou l’Art du Confiseur et du Distillateur</td>
<td>J. J. Machet</td>
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<tr>
<td>Le Confiseur National et Universal</td>
<td>Wirthe et Mathieu</td>
</tr>
<tr>
<td>Pour le Confiseur</td>
<td>Paul Foussier</td>
</tr>
<tr>
<td>Les Confitures</td>
<td>Jacques Michel-Rouset</td>
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<tr>
<td>Les Confitures</td>
<td>Henri Rouset</td>
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<tr>
<td>Libro di Confitures</td>
<td>J. M. B.</td>
</tr>
<tr>
<td>Confitures. See L’Art des Sucreries</td>
<td>Anon.</td>
</tr>
<tr>
<td>Congratulations</td>
<td>Harry G. Silverman</td>
</tr>
<tr>
<td>Congress Hotel, Rare and Piquant Dishes of Historic Interest</td>
<td>Irving S. Paull</td>
</tr>
<tr>
<td>Les Conseils de Catherine</td>
<td>Charlotte Rabette</td>
</tr>
<tr>
<td><strong>CONSERVATION</strong></td>
<td></td>
</tr>
<tr>
<td>Conservation des Fruits</td>
<td>Mme. Millet-Robinet</td>
</tr>
<tr>
<td>La Conservation des Fruits, des Légumes</td>
<td>Henri Coupin</td>
</tr>
<tr>
<td>Traité de la Conservation des Fruits</td>
<td>Victor Paquet</td>
</tr>
<tr>
<td>La Conservation de la Viande</td>
<td>Ch. Tellier</td>
</tr>
<tr>
<td>Conservation Menus and Recipes</td>
<td>Marie Munn Bartlett</td>
</tr>
<tr>
<td>La Conservation par le Froid des Denrées Périsposables</td>
<td>A. Monvoisin</td>
</tr>
</tbody>
</table>

**Cooking (continued)**

Paul Reboux’s Book of New French Cooking

Questing Cooking; a Bundle of Good Recipes from Foreign Kitchens

Quick Cooking

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Anon.

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S. Annie Frost

What We Know About Cooking

Frances E. Platt

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Ethel [Longley] Harris

Whys of Cooking

Janet MacKenzie Hill

200 Years of Charleston Cooking

Blanche S. Rhett

200 Years of New Orleans Cooking

Natalie V. Scott
Conservation (continued)
Les Industries de la Conservation des Aliments X. Rocquet
Les Industries de la Conservation des Fruits Ch. Arnoû
Les Industries de la Conservation des Fruits. La Pomme Ch. Arnoû

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Manuel du Fabricant de Conserves Georges Ray
Traité de Conservas Alimentaires P. Faucheux

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L'Art de Conserver Appert
The Art of Conserving Lady Vere Galway
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Il Credenziere di Buon Gusto opera meccanica dell' oritano Vincenzo Corrado
Manuale del Credenziere, Confettiere e Liquorista Vincenzo Agnolotti
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Les Soupers de la Cour Menon
Cries of London Octavius Pink
Cries of London John Thomas Smith
History of the Cries of London, Ancient and Modern Charles Hindley
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E. Auricoste de Lazzarque

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and Domestic Economy
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Pierre de Pressac

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E. Nignon

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Dr. Hammerdinger

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Geine Lemcke

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Albert Samuel Page

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L. Duchardon

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Alfred Franklin

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Marguerite Hinkel-Rudrauf

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Sylvain Claudius Goy

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Hugues Lapaire

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H. Heyraud

La Cuisine au Coin du Feu
Paul Bouillard

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Urban Dubois

La Cuisine Chinoise
H. Lecourt

La Cuisine Classique
Urban Dubois et Emile Bernard

La Cuisine Créole
Lacquedio Hearn

La Cuisine de Carême et des Jours d'Abstinence
Latreille

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M. Lechef

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D. L. [D. Leriget]

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Charlotte Rabette

La Cuisine Française

Dumonteil Fulbert

La Cuisine Française
François Tanty

La Cuisine française du XVe au XXe Siècle
Edmond Richardin
Cuisine (continued)

La Cuisine facile *Mam'zelle Jeannot*

La Cuisine des Gourmets *Marie Pelhate-Vallée*

La Cuisine de Madame *Marie-Claude Finebouche*

La Cuisine de Monsieur Momo *Maurice Joyant*

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L’Art de la Cuisine française au XIXe siècle *Plumeray*

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La Bonne Cuisine dans la famille *Jeanne Savarin*

La Bonne Cuisine *Edmond Richardin*

La Bonne Cuisine du Périgord *La Mazille*

La Fleur de la Cuisine Française *Bertrand Guéган*

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La Grande Cuisine Simplifiée *Robert*

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Le Livre de Cuisine *Jules Gouffé*

Le Livre de Cuisine *Mme E. Saint-Ange*

Le Grand Livre de Cuisine *Montagne*

Le Nouveau Livre de Cuisine *Blanche Caramel*

La Nouveau Livre de Cuisine *Emmeline Raymond*

Cuisine (continued)

Nouvelle Cuisine Bourgeoise *Urbain Dubois*

La Nouvelle Cuisine *Menon*

Lex Dix Livres de Cuisine d’Apicius *Bertrand Guéган*

Recettes de Cuisine Pratique *G. Schefer and H. François*

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Les Secrets de la Cuisine Dévoilés *Marius Morard*

Les Secrets de la Cuisine Française *A. Gogué*

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Ma Cuisine *C. Asseroilette*

Ma Cuisine; 2500 Recettes *André Escoffier*

Propos d’Art et de Cuisine *Alexandre Dumas*

Traité de Cuisine Bourgeoise Bordelaise *Alcide Bontou*

Une Vieille Tradition La Cuisine en Poitou *Maurice Bégurin*

CUISINIER

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La Nouvelle Cuisinière Bourgeoise. Plaisirs de la table et Soucis Ménage *Francois-Nohain*

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Le Cuisinier à la Bonne Franquette *Mique Grandchamp*

Le Cuisinière Bourgeoise *Menon*

La Cuisinière de la Campagne et de la Ville *Louis Eustache Audot*

Le Cuisinier des Cuisiniers *Jourdan-LeCointe*
Cuisinier (continued)

Le Cuisinier des Cuisiniers ou l’art de la Cuisine A. M. V... [Verry]
La Cuisinière des Ménages Rosalie Blanquet
Le Cuisinier Durand C. Durand
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Le Cuisinier Impérial de la ville et de la campagne Fouret et Délon Viard
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Nouvelle Cuisinière Bourgeoise M. H. Lombez
Le Nouveau Cuisinier Royal et Bourgeoise M. Massialot

Cuisinier (continued)

Le Nouveau Cuisinier Universel Magiron
Le Parfait Cuisinier ou Le Bréviaire des Gourmands A. T. Raimbault
La Petite Cuisinière Hable Utrecht-Friedel
Un Cuisinier de Caligula M. Léon Passtre

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Culinary Art Matilda Lees-Dods
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Culinary Wrinkles Ida M. Palmer
Blue Book of Culinary Art.
See Manual of Cookery Anon.
Culinary (continued)
Practical Book of the Culinary Art
Carrie Pauline Lynch

Il Cuoco Francese ove è insegnata la maniera di condire ogni sorte di Vivande
La Varenne

Liber Cucorum
Richard Morris

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Mulk Raj Anand

Curries: and How to Prepare Them
Joseph Edmunds

Cyclopaedia of Domestic Economy, and Practical Housekeeper
Mrs. E. F. Ellet

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John Philips

Deficiency Disease
Robert McCarron

Dehydrating Foods, Fruits, Vegetables, Fish and Meats
A. Louise Andrea

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C. D. Yonge

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Charlotte Mason Poindexter

Delicate Feasting
Theodore Child

Les Délices de la Campagne, où il est enseigné à préparer pour l’usage de la Vie.
Nicolas de Bonnefons

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Nicolas de Bonnefons

Les Délices de la Table
Montagne

Delicious Dishes
Mrs. Hiller

Delights for Ladies
Hugh Plat

Anatomy of Dessert
Edward A. Bunyard

Desserts Including Layer Cakes and Pies
Alice Bradley

Desserts and Salads
Geine Lemeke

Everyday Desserts
Olive Green

One Hundred Cold Desserts
Linda Hull Larned

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Hanna Schramm

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Carl Evers

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Rosa Brenneke

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Anna Huyn

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Rebecca W. Oppenheimer

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Stella H. Lyons

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Mary Pascoe Huddleston
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Practical Handbook for Diabetic Patients      Rudy Abraham
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Diccionario General de Cocina      Angel Muro
Dickensian Inns and Taverns      B. W. Matz

DICTIONNAIRE

Dictionnaire de la Table      Docteur Felix Bremond
Dictionnaire de Cuisine et d'économie ménagère      Burnet
Grand Dictionnaire de Cuisine      Alexandre Dumas
Petit Dictionnaire de Cuisine      Alexandre Dumas
Le Dictionnaire de la Bonne Cuisine surnommé Le Tresor des Menages      J. Baltazar
Dictionnaire des aliments et des boissons en usage dans les divers climats et chez les différents peuples      A.-F. Faglioni
Dictionnaire des aliments, vins et liqueurs      [Briand]
Dictionnaire des Ménages      Antony Dubourg

Dictionnaire (continued)

Le Dictionnaire des Ménages      Armand-Ernest Hacet
Dictionnaire des Merveilles de la Nature      Jean René Signaud de la Fond
Dictionnaire Général de la Cuisine française ancienne et moderne      Maurice Couin
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Dictionnaire portatif des formules et recettes      W. Maigne
Dictionnaire Pratique du bon menuer de campagne et de ville      Louis Liger
Dictionnaire Universel de Cuisine      Joseph Faure
Dictionnaire Universel pour la Traduction des Menus en Français, Anglais et Allemand      Henry Duchamp

Dicionarium Domesticum, Being a New Compleat Household Dictionary      Nathan Bailey

DICTIONARY

Dictionary of Cookery      Ethel S. Meyer
Dictionary of Dainty Breakfasts      Phyllis Browne
Dictionary of Diet      J. S. Forsyth
Dictionary of Every-Day Wants      A. E. Youman
Dictionary of Foods and Culinary Encyclopaedia      C. Herman Semm
Dictionary of Practical Receipts      G. W. Francis
Dictionary, See Cassell's Domestic      Anon.
Dictionary (continued)
Cooks and Confectioners Dictionary  
John Nott
Cook and Housekeeper's Complete & Universal Dictionary  
Mrs. Mary Eaton
Practical Gastronomy and Culinary Dictionary  
Charles Herman Senn

DIET AND DIETETICS
Diet and Dietetics  
A. Gautier
Diet and Dietetics  
G. A. Sutherland
Balanced Daily Diet  
Janet MacKenzie Hill
Delicate Diet for Dainty Mouth  
Droonkards  
George Gascoyne
Effect of Diet on Endurance  
Irving Fisher
Handbook on Diet  
Eugene E. Marcovici
Normal Diet  
W. D. Sansum
Tomorrow We Diet  
Nina Wilcox Putnam
Diet and Health with Key to the Calories  
Lula Hunt Peters
Diet and Personality. Fitting Food to Type and Environment  
L. Jean Bogert
Diet and Weight Control  
Shirley W. Wynne
Diet Book. The safe way to reduce  
Herman N. Bundesen
Diet for Children. A complete system of nursery diet  
Louise E. Hogan
Diet for Health by Natural Methods  
Philip M. Lovell
Diet for the Sick  
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Diet for the Sick  
H. Edwin Lewis
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Sarah Tyson Rorer
Diet in Diabetes  
Edmund I. Spriggs
Diet in Disease  
George A. Harrop
Diet in Health and Disease  
Thomas King Chambers

Diet and Dietetics (continued)
Diet in Health and Disease  
Julius Friedenwald
Diet in Relation to Age and Activity  
Sir Henry Thompson
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John Benjamin Nicholls
Diet Lists of the Presbyterian Hospital, New York City  
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Belle Wood-Comstock
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*Isabella Beeton*  
Le Diner des Gens de Lettres  
*Alfred Cim*  
Les Diners Artistiques et Litteraires de Paris  
*Auguste Lepage*  
Diners de Manant-ville  
*[Cadet de Gassicourt]*  
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*Elie Fleury*  
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*Dio Lewis*  
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*Abraham Haywood*  
*J. Rey*  
*Thomas Walker*  

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*Granville Ross Pike*  
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*Mary Macnaughton*  
Dinners and Dinners. Where to Dine in London  
*Lieut-Col. Newton-Davis*  
Dinners and Luncheons  
*Paul Pierce*  
Dinners for Beginners  
*Richard and Margaret Ryan*  

**Dinners (continued)**  
Dinners in Miniature  
*Ethel Earl*  
Dinner Knell. Elegy in an English Dining-room  
*T. Earle Welby*  
Dinners Long and Short  
*A. H. Adair*  
Dinner Question  
*Tabitha Tickletooth*  
Dinner Year-Book  
*Marion Harland*  
Book of Good Dinners  
*Fannie Merritt Farmer*  
Daily Dinners  
*Nancy Lake*  
Everyday Dinners  
*Oliver Green*  
Fifty-Two Sunday Dinners  
*Elizabeth O. Hiller*  
Handy Book on Dinners  
*E. L. Blanchard*  
Little Dinners, How to Serve Them with Elegance and Economy  
*Mary Hooper*  
Three Hundred and Sixty-six Dinners  
*Mary E. Nicol*  
What to Have for Dinner  
*Fannie Merritt Farmer*  
Dipnosophistas Libri XV  
*Athenaeus*  
Discorso d’Antonio Frugoli Luccese, sopra l’officio del Trincante  
*Antonio Frugoli*  
Discovrs Ecclesiastiques contre le paganisme des Roys de la Feve et du Royboit  
*Jean Deslyons*  
Dietotherapy. Chemistry and Physiology of Digestion  
*William Edward Fitch*  

**DISHES**  
Dishes and Beverages of the Old South  
*Martha McCulloch-Williams*  
Dishes from Left-Overs  
*Coral B. Smith*  
One Hundred Luncheon Dishes  
*Linda Hull Larned*  
One Hundred and One Mexican Dishes  
*May E. Southworth*  
Popular Dishes  
*Emily Marian Colling*  
365 Dishes for Little Cooks  
*Mrs. Charles Marshall*
Dissertatio de Hygiene [J. D. Bertrand]
Dissertation sur L'Homme de Vin, et sur la livre de pain  
S. Benoit
Dissertation upon Roast Pig Charles Lamb
L'Art du Distillateur Dubuisson
The Art of Distillation of the Choicest Spagyrical Preparations John French
Traité raisonné de la Distillation M. Déjean
Dixie Meals Florence Roberts
Le Domaine du Tremblay—Sa Fromagerie René Rollet

DOMESTIC

Domestic Cyclopaedia of Practical Information Todd S. Goodholme
Domestic Economy Marion Greenwood Bidder
Domestic Economy Michael Donovan
Domestic Economy R. C. Hollyday
Domestic Economy, for the use of young ladies Catharine Esther Beecher
Domestic Encyclopaedia A. F. M. Willich
Domestic Science Ida Hood Clark
Domestic Science Gertrude I. Johnson
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Outline of Domestic Science Lisbeth M. Gladfelter
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Twenty Lessons in Domestic Science Marian Cole Fisher
Domestic Science Book One Bertha J. Austin
Domestic Science, Principles and Application Pearl L. Bailey
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LES DONS DE COMUS, ou les Délices de la Table François Marin
Book of Dorcas Dishes Kate Douglas Wiggin
Dressed Game and Poultry a la mode De Salis
Dressed Vegetables a la mode De Salis
Dried Fruit. Its care, protection from worms, packing, storing Chas. Phelan
Dried Milks H. E. Van Norman

DRINKS

Drink. A little book of draughts for the thirsting mind Wilbur D. Nesbit
Drink and Be Sober Vance Thompson
Drinks a la mode, Cups and Drinks of every kind for every season De Salis
Drinks of all Kind, hot and cold for all seasons Frederick Davies
Drinks of All Kinds and of All Periods Edward Spencer
Drinks of the World James Mew
Two Hundred Selected Drinks Knut W. Sundin
What Shall We Drink? Popular Drinks, Recipes and Toasts Magnus Bredenberg

Drinking-Cups, Vases, Ewers Virgil Solis
Drinking Healths Peter, Lord Bishop of Cork and Rosie
Drinking Songs. See Old English Anon.
Drinking Vessels of Bygone Days G. J. Monson-Fitzjohn
Dry Skim Milk “97% Food Solids” H. E. Van Norman
Dumpling; Its Dignity, Antiquity, and Excellence Henry Carey
Dyrtdsboken Ingeborg Schager
Dyrtdskokbok Elin Sjöström
E

Earl of Northumberland. See Regulations and Establishment of the Household of Anon.

Das Einmachen und Konservieren der Früchte und Gemüse Marie Buchmeier

Easy Entertaining
Caroline French Benton

Easy Entrees and Savouries Rose Brown

Book of 101 Entrees May E. Southworth

Easy Meals Caroline French Benton

Easiest Way in Housekeeping and Cooking Helen Campbell

350 Gerichte mit Eiern, Mehl, Milch und Käse Frida Nietschspach

EAT
Eat and Be Happy Josiah Oldfield
Eat and Be Healthy Virgil MacMickle
Eat and Drink to Live, and Not Live to Eat and Drink Levy Simpson Elphick
Eat and Get Well Josiah Oldfield
Eat and Grow Fat B. Johnston
Eat and Grow Thin. The Mahdah Menus Vance Thompson
Eat and Keep Young Josiah Oldfield
Eat, Drink & Be Merry in Maryland. An anthology from a great tradition Frederick Philip Stieff
Eat-less-meat book C. S. Peel
Eat Well & Keep Well G. F. Scotton-Clark
Eat Your Way to Health Robert Hugh Rose
Manual of What To Eat and How To Cook Anna K. Eccles
Well, Let’s Eat Robin Douglas
What’s Best to Eat? S. Henning Belfrage
What Shall I Eat? Edith M. Barber
What Shall I Eat? A manual of rational feeding Dr. F. X. Gouraud

Eat (continued)
What Shall We Eat? Edith Fulcher
What Shall We Have to Eat? Mrs. Clarence I. Burr
What to Eat, and How to Cook It Pierre Blot
What to Eat and How to Cook it John Cowan
What to Eat and How to Prepare It Elizabeth A. Monaghan
What to Eat, How to Serve it Christine Terhune Herrick
What to Eat and When Susanna Cocroft
What to Eat and Why M. Hindehede
What to Eat and Why G. Carroll Smith
What to Eat in Health and Disease Benjamin Harrow

EATING
Eating and Drinking George M. Beard
Eating for Efficiency Meta H. Given
Eating for Health and Efficiency R. L. Alshaker
Eating. See Illustration of Anon.
Eating for Life, Health and Happiness Ellen Van Vost
Eating for Perfect Health Mrs. Milton Powell
Eating for Strength Martin Luther Holbrook
Eating Round the World James E. Gourley
Eating to Live. The Diet Cure T. L. Nichols
Eating Without Fears G. F. Scotton-Clark
Eating Your Way to Health J. Douglas Thompson
L’Écho des Alpes ou Bluettes gastronomiques et sentimentales H. Blanc du Fugere
“The Eclipse,” for hotel and home cooking Mrs. H. J. Hawhe
Index | Gastronomic Bibliography

Economy Cooking: How to Prepare Tasty Dishes
Lillian White Gerard

Economy in the Kitchen
J. F. Breaux

Economy in the Kitchen
Ellen Rose Dickey

Economical Rustique
Demachy

Economical Cooking, planned for two or more persons
Winfred S. Gibbs

Economics of Food Consumption
Edith Howley

Economist
Sara T. Robertson

Female Economist
Mrs. Smith

L’Ecuyer Tranchant
Bernardi

Edgewater Beach Hotel Salad Book
Arnold Shircliff

Edgewater Sandwich Book
Arnold Shircliff

Edible Toadstools and Mushrooms and How to Distinguish Them
W. Hamilton Gibbon

Eenvoudige Recepten
Martine Wittop Koning

Influence of Education on the Food Habits of Some New York Families
L. H. Gillett

Efficient Kitchen
Georgie Boynton Child

Egg Dainties
Mrs. Hugh Coleman Davidson

EGGS

Eggs
Paul Mandeville

Eggs, and How to Use Them
Adolphe Meyer

Eggs in a Thousand Ways
Adolphe Meyer

Easter Eggs: A Sketch of a Good Old Custom
W. H. Cremer

How to Cook Eggs
C. Herman Senn

Many Ways for Cooking Eggs
S. T. Rorer

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Adolphe Ricard

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Sallengre

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John Henry Walsh

English House-wife
Gervase Markham

English Housewifery
Elizabeth Moxon

English Inn
Thomas Burke

English Inn Past and Present
A. E. Richardson

English Medieval Feast
William Edward Mead

English Recipes, including the traditional dishes of Scotland, Ireland & Wales
Countess Morphy
English (continued)

English Table in History and Literature
Charles Cooper

Complete English Cook Ann Peckham

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Catherine Brooks

Early English Meals and Manners
Frederick J. Furnivall

Old English Cookery (1775-1931)
Mildred P. Blakelock

Old English Silver
W. W. Watts

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X. Marcel Boulesin

Entertaining with Elizabeth Craig
Elizabeth Craig

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Curnonsky

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Marcus Valerius Martialis

Epigrams of Martial
Marcus Valerius Martialis

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Everything for the Table Sarah J. Woodward

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Expert Waitress Anne Frances Springsteen

L’Expertise Alimentaire Rapide Dr. E. Gautrelet
Old Faces in New Masks  
**Robert Blakey**

La Fabrication des Liqueurs et des Conserves  
**J. de Brevans**

Fabrianensis de Salviali poty dissertatio  
**Francisci Scacchi**

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**C. Stanford Read**

Faites votre patisserie vous-meme  
**Andrée Beaujard**

Familien-Freund  
**C. W. Alexander**

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**J. R. Wells**

The Family-Dictionary; or, Household Companion  
**William Salmon**

Family Friend  
**Charles W. Alexander**

Family and Householder's Guide  
**E. G. Storke**

Family Kitchen Gardener  
**Robert Buist**

Family Living on $500 a Year  
**Juliette Corson**

Family Save-all  
**Robert Kemp Philip**

A Thousand Ways to Please a Family  
**Louise Bennet Weaver**

Farines. See Notice sur les Farines  
**Anon.**

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**Josiah T. Marshall**

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**Donna Clara**

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**Grace Johnson**

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**Frank McCoy**

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**Maria Aabel**

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**Amelia Summerville**

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**Elizabeth Robins Pennell**

Feed the Brute  
**Marjorie Swift**

How to Feed Children  
**Louise E. Hogan**

Feeding the Child from Two to Six  
**Mary Frances Hartley Barnes**

Feeding the Family  
**Mary Swartz Rose**

Feeding the Family. Health Cook Book  
**Helen Gertrude Randle**

Feeding Peter  
**Iris Prouty O'Leary**

Scientific Feeding  
**Dora C. C. L. Roper**

Für Feinschmecker  
**Angela von Conring**

Für Feinschmecker  
**Richard Gollmer**

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**Berjanette**

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**William Fulton**

Studies on Fermentation  
**L. Pasteur**

Fermentation of Alimentary Mixtures, and Digestion of the Food, etc.  
**David MacBride**

Du Festin du Roi-Boit  
**L'Abbé Bullet**

Festin Joyeux, ou, la cuisine en musique, en vers libres  
**J. Labas**

Les Festins les Anciens Grecs et Romains, et sur les Cérémonies qui s'y Pratiquoient  
**P. Muret**

The Festive Board. A literary feast  
**Thurston Macauley**

The Field and Garden Vegetables of America  
**Fearing Burr**

Fifteen Cent Dinners for Families of Six  
**Juliet Corson**

The Fig: Its History, Culture, and Curing  
**Gustav Eisen**

Figs  
**B. E. Dahlgren**

Fireless Cooker Recipes  
**L. H. Winship**

**FISH**

Fisch- und Fastenkuche. See Frau Helene's  
**Anon.**

Fish Canning in England  
**Jas. Johnstone**
Fish (continued)
Fish for Canning as Sardines
  Harry R. Beard
Fish Cookery
  Eveleen Spencer and John N. Cobb
Fish. See Hawaiian Fish and how to cook them
  Anon.
The Fish Market
  J. C. Bellamy
Fish, Oysters, and Sea Foods
  A. C. Hoff
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  Elsie Turner
Handbook of Fish Cookery
  Lucy H. Yates
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  Josephine Redington
How to Cook Fish
  Olive Green
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  Mrs. Abby Fisher
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Fleisch- Schinken- und Wurst- Konservenfabrikation
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  A. Reinsch
Les Fleurs en Cire
  A. Biscoffier
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  Oliver R. Willis
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  Charles Bryant

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  Mary A. Stennis
Florida Salads
  Frances Barber Harris
Flour Milling and Bread Making
  Caroline Louise Phillips

FOOD
Food
  J. H. Tilden
Food Adulteration
  John A. Bower
Food Adulteration: or, What We Eat and What We Should Eat
  J. T. Pratt
Food and Cookery
  H. S. Anderson
Food and Cookery for the Sick and Convalescent
  Fannie Merritt Farmer
Food and Feeding
  Sir Henry Thompson
Food and Feeding in Health and Disease
  Chalmers Watson
Food and Flavor
  Henry T. Finck
Food and Freedom
  Mabel Dulon Purdy
Food and Growth. A discussion of the nutrition of children
  L. Emmett Holt
Food and Health. An introduction to the study of diet
  A. Barbara Callow
Food and Health
  Henry C. Sherman
Food and the Public Health
  William G. Savage
Food and How to Cook It
  Helen M. Wells
Food and Hygiene
  William Tibbles
Food and Life
  Marion Florence Lansing
Food and the Principles of Dietetics
  Robert Hutchinson
Food and Victory
  Carlotta C. Greer
Food Efficiency; or, the best food for the least money
  Mary M. Gillis
Food Facts for the Home-Maker
  Lucile Slimon Harvey
Food for Children and How to Cook It
  Marion W. Flexner
Food (continued)

Food. Fuel For the Human Engine
Eugene Lyman Fisk

Food for the Invalid; the Convalescent; the Dyspeptic; and the Gouty
J. Milner Fothergill

Food for the Invalid and the Convalescent
Winifred Stuart Gibbs

Food for the Sick. A manual for physician and patient
Solomon Strouse

Food for the Sick and the Well
Margaret J. Thompson

Food for Thought; 375 guaranteed recipes
Nellie D. Dearth

Food for the Tropics
T. M. Macknight

Food for the Worker
Frances Stern

Food Friends We Neglect
C. Houston Goudiss

Food Inspection and Analysis
Albert E. Leach

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A. Horace Walker

Food Industries Manual
H. B. Cronshaw

Food, its Composition and Preparation
Mary T. Dowd

Food: Its Varieties, Chemical Composition, Nutritive Value, etc.
H. Leetheby

Food Materials and Their Adulterations
Ellen H. Richards

Food of Certain American Indians and Their Methods of Preparing It
Lucien Carr

Food of the Gods
Brandon Head

Food Planning and Preparation
Mabel T. Wellman

Food Poisoning
Edwin Oakes Jordan

Food Poisoning and Food Infections
William G. Savage

Food Preparation. A laboratory guide
Beth Warner Jouerand

Food Preparation
Marion Deyoe Sweetman

Food (continued)

Food Preparations for the United States
Charles O’Brien

Food Preservation
W. W. Chenoweth

Food Problems to Illustrate the Meaning of Food Waste
A. N. Farmer

Food Processing. See Successful Quality Control of
Anon.

Food Products
Herman C. Sherman

Food Products of the World
Mary E. Green

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A. H. Church

Food Study
Mabel Thacher Wellman

Food Technology
Samuel C. Prescott

Food Values in Practice
Ethel May Dobbs

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Edwin A. Locke

Food in War Time
George W. Hall

Food Way to Health
Buren L. Corley

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P. Morton Shand

Food. See Constructive and Remedial Properties
Anon.

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Ellen H. Richards

Curiosities of Food
Peter Lund Simmonds

Economy of Food
J. Alan Murray

Family Food
T. C. O’Donnell

Family’s Food
Faith R. Lowman

Flowers as Food
Florence White

Good Food, How to Prepare It
George E. Cornforth

Index to the Literature of Food Investigation
Agnes Elisabeth Glennie

Lovely Food
Ruth Lowinsky

Modern Food Studies
Lulu Williams Gillum

More Lovely Food
Ruth Lowinsky

National Food and Health Book
Robert A. Harrison
Food (continued)

New Daily Food
Lydia Skillaber

Principles of Food Preparation. A manual for students of home economics
Mary D. Chambers

Principles of Food Preservation
T. N. Morris

Most Nearly Perfect Food. The story of milk
Samuel J. Crumbine

P. T. A. Interpretations of Food
Mrs. J. D. Miller

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Henry Leffman

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E. H. S. Bailey

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M. L. Lemery

Treatise on Food Conservation and the Art of Canning
Mrs. Sherwood P. Snyder

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F. W. Pavy

FOODS

Foods
Edward Smith

Foods. An introductory college course
Margaret M. Justin

Foods and Cookery
Margaret H. Haggart

Foods and Cookery and the Care of the House
Mary Lockwood Matthews

Foods and Culinary Utensils of the Ancients
Charles Martyn

Foods and Dietaries. A manual of clinical dietetics
R. W. Burnet

Foods and Home Making
Carlotta C. Greer

Foods and the Law
Alexander P. Blanch

Foods and Their Adulteration
Harvey W. Wiley

Foods and Sanitation
Edith Hall Forster

Foods (continued)

Foods and Their Effects Upon Health and the Physical and Moral Life
Sherwood P. Snyder

Foods and Their Nutritive Value
Harry Snyder

Foods for Smart Entertaining
Frances Reid

Foods in Health and Disease
Lulu C. Graves

Foods, Preparation and Serving
Pearl C. Bailey

Foods That Will Win the War and How to Cook Them
C. Houston Goudiss

Foods. Their Origin, Composition and Manufacture
William Tibbles

Foods, Their Preparation and Serving
Ida Langerweich

Everyday Foods
Jessie W. Harris

First Foods of America
Blanche and Edna V. McNeil

Flesh Foods With Methods for Examination
C. Ainsworth Mitchell

Manual of Foods and Cookery
Emma B. Matteson

Old World Foods for New World Families
Lelia M. McGuire

Pure Foods, Their Adulteration, Nutritive Value, and Cost
John C. Olsen

Story of Foods
Forrest Crisset

Study of Foods
Ruth A. Wardall

The Footman's Guide: Containing Plain Instructions for the Footman and Butler
James Williams

The Footman’s Directory, and Butler’s Remembrancer
Thomas Connell

In Foreign Kitchens: England, France, Germany, Italy, and the North
Helen Campbell

The Forme of Cury, a Roll of Ancient English Cookery
Samuel Pegge
Index

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The Fountain of Knowledge, or British Legacy Powell
Sur les fourneaux à la Rumford, et les soupes économiques B. Delessert
La Gaye Science du Foyer Sister Emilienne Marie Delage
La France gastronomique guide des merveilles culinaires et des bonnes auberges françaises Curnonsky
La Répression des Fraudes sur les Produits Alimentaires Maxime Toubeau
Freezing Preservation of Fruits, Fruit Juices and Vegetables Donald K. Treuler
Freshman Domestic Science Harriet Amelia Boyer
Freiburger Kochbuch Crescentia Bohrer

FRENCH

The French Chef in Private American Families Xavier Rankin
The French Cook L. R. Morenci
The French Cook Louis Eustache Ude
French Cookery for Ladies Emilie Lebour-Fawcett
Easy French Cookery Auguste Mario
French Cookery Adapted for English Families Miss Crawford
French Cookery and French Confectionary adapted for English Families Miss Crawford
French Domestic Cookery L. E. Audot
French Cooking for All Gaston Voisin
French Cooking for American Kitchens Thérèse and Louise Bonney
French Cooking for English Homes X. Marcel Bouletin
French Cooking for Everywoman Marcellys
French Home Cooking Claire de Pratz
French Home Cooking Adapted to American Households Berthe Julienne Low
French Dinners Cora Moore

French (continued)

Little French Dinners Evelyn De Rivaz
French Dishes for English Tables Claire de Pratz
French Dishes for American Tables Pierre Caron
French Dishes for English Tables J. Berjane
French Pastry Book Alice Hotchkiss Crippen
French Recipes Louis Brigode
French Sauces and Entrees Caroline N. Taylor

A Friend in the Kitchen Anna L. Colcord
Histoire d’une Invention Moderne le Frigorifique Ch. Tellier
Frøken Jensen: Five O’Clock Tea Frøken Jensen
Frøken Jensen’s Kogebo Karen Jensen
Les Fromages M. Des Ombres
De la Fabrication du Fromage Dr. F. Gera
Fabrication du Fromage de Brie Siot-Décaudeville
Manuel des Fromageries R. Schätzmann
Die Fruechte und ihre Verwendung für Dauerprodukte Erich Walter
The Frugal Housekeeper; or, Complete Woman Cook Susannah Carter
The Frugal Housekeeper’s Companion Elizabeth Alcock
The Frugal Housewife Lydia Maria Child

FRUIT

Fruit and Bread. A Scientific Diet Gustav Schlickeysen
Fruit Pectin William A. Rooker
Fruit Recipes. A Manual of the Food Values of Fruits Riley M. Fletcher Berry
Fruits and Farinacea the Proper Food of Man John Smith
Fruit (continued)
Fruits, and How to Use Them  
Hester M. Poole
Fruits and Their Cookery  
Harriet S. Nelson
Les Fruits  
Renée Raymond
Cent façons de préparer les fruits  
Mme. Rose
L. Utilisation ménagère des fruits, sans sucre  
A. Truelle
Les Fruits de France  
Henri Leclerc
Nos Fruits frais, conservés sans sucre  
Benjamin Renaudet
Fruit Bottling  
Edith Bradley
Fruit Bottling and Preserving  
Mrs. Edwin Beckett
Fruit and Vegetable Bottling, Pulping, Drying and Canning  
Vincent and Georgiana Banks
Fungiphagie du Canton de Laigle  
Le Forêtier du Boisdelavelle
Le Fusil sur l’Épaule, Récits de Chasse. Cuisine de Chasse et de Pêche  
Florian Pharaon

G

Gala-Day Luncheons  
Caroline Benedict Burrell
The Galley Guide  
Alex. W. Moffatt
Gallet et le Caveau  
Jacques Bouché
Études Gambrinales. Histoire et archéologie de la bière  
Ferdinand Keiber
The Gardener’s Chapbook  
E. H. M. Cox
Gardening a la mode  
De Salis
Gardening with Herbs for Flavor and Fragrance  
Helen Morgenstern Fox
The Hot-House Gardener on the General Culture of the Pine-Apple, etc.  
John Abercrombie
La Seconde Chronique de Gargantua et de Pantagruel  
Paul Lacroix

Die vornehme Gastlichkeit der Neuzeit  
Richard Gollner
Son Exigence Gaster. Roman Nutritif  
Humoristique  
Pierre Dagouret
Gastronomiana  
Ana-Gramme Blismon
Gastronomiana. Proverbes—Aphorismes  
—Préceptes et Anecdotes en vers  
Leon de Fos
La Gastronomia Moderna  
Giuseppe Sorbiatti
Recetario de Academia Gastronomica  
José Sarabia
The Gastronomic Regenerator  
Alexis Soyer

GASTRONOMIE
Gastronomie  
Jacques Bainville
Gastronomie Juive. Cuisine et pâtisserie de Russie, d’Alsace, de Roumanie et d’Orient  
Suzanne Roukhomovskey
Gastronomie, Récits de Table  
Charles Monselet
La Gastronomie africaine  
Léon Isnard
La Gastronomie ou l’homme des champs a table  
J. Delille
La Gastronomie, ou l’homme des champ à table  
Joseph Berchoux
La Gastronomie, Poème  
J. Berchoux
La Gastronomie en Russie  
A. Petit

Bréviaire du Gastronome  
Alexandre Martin
Dissertations Gastronomiques suivies de recettes  
Ernest Verrier
Le Tour de France Gastronomique  
Édouard Dulac
Gastronomisk Ordlista för Skandinavien  
Karl Benzoni
Il Gastronomo Moderno  
E. Borgarello
Gastrérie  
Eugène von Vaerst
Le Gastrophile ou art culinaire  
Paput-Lebeau
Gemeinnütziger Ratgeber für den Bürger und Landmann  
Sigismund Friedrich Hermbsdadt
Index

Gastronomic

Gemüse- und Obstdauerwaren (Konserven) E. Baier
A True Gentlewoman’s Delight W. G. Gent
Ye Gentlewoman’s Housewifery containing Scarce, Curious, and Valuable Receipts Margaret Huntingdon Hooker
Geneva: A Poem in Miltonic Verse Alexander Blunt
Germination de L’Ascospore de la Truffe Emile Boulanger
Die Getreide-Nahrung im Wandel der Zeiten A. Maurizio
Mrs. Gilpin’s Frugalities. Remnants, and 200 ways of using them Susan Anna Brown
Girth Control, for womanly beauty, manly strength, health and a long life for everybody Henry T. Finch
The Gist of Domestic Science Elizabeth Gist
Le Mémoireil des Glaces faisant suite au mémorial de la pâtisserie Pierre Lacam
Le Glacier Royal T. Bernardi
The Glorious Oyster Hector Bolitho
The Glutton’s Mirror William Caine
The Happy Glutton Alin Laubreux
The New Glutton or Epicure Horace Fletcher
Les Goinfres Célèbres Jean Boulloumie
The Golden Grains Louise Boynton
Golden Tips. A description of Ceylon and its great tea industry Henry W. Cave
Good Cheer. The Romance of Food and Feasting Frederick W. Hackwood
Good Foods for Better Health Celia Bernards
Good Housekeeping with Modern Methods D. D. Cottington Taylor
The Good Huswives Jewell. Wherein is to be found most excellent and rare Devises for Conceites in Cookerie Thomas Dawson

Gourmand

Good-Living Sara Van Buren Brugiere
The Goodman of Paris (Le Menagier de Paris) Eileen Power
Good Things, Ethical Recipes for Feast Days and Other Days, with Graces for All the Days Isabel Goodhue
Good Things to Eat Rufus Estes
Good Things to Eat. Everybody’s Favorite Mary Elizabeth Lyles Wilson

Gourmet

L’Almanach Gourmand Charles Monselet
Le Double Almanach Gourmand Charles Monselet
Le Triple Almanach Gourmand Charles Monselet
Le Guide du Gourmand à Paris Robert-Robert
Le Gourmand Vagabond: Promenades gastronomiques Robert-Robert
La France Gourmande Fulbert-Dumonteil
La Gourmandise à Bon Marché Paul Bouillard
Petit Bréviaire de la Gourmandise Laurent Tailhade

Gourmand

The Gourmet Frank Gray Griswold
Gourmet a Table. See Le Guide du Gourmet’s Almanac Anon.
Allan Ross MacDougall
Gourmet’s Book of Food and Drink Atherton Fleming
The Gourmet’s Guide to Europe Lieut.-Col. Newnham-Davis
Gourmet’s Guide to New Orleans Natalie Scott
Le Guide du Gourmet à Table or A Practical Guide for diners and epicures J. Rey
Lettres à un Gourmet Fingoster
La Géographie des Gourmets au pays de France Edmond Richardin
<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gouts. See La Oille</td>
<td>Anon.</td>
</tr>
<tr>
<td>Nouvelle Chymie du Gout</td>
<td>Gauthier</td>
</tr>
<tr>
<td>Grain Through the Ages</td>
<td>Grace T. Hallock</td>
</tr>
<tr>
<td>Grimod de la Reynière et son Groupe</td>
<td>Gustave Desnoyrières</td>
</tr>
<tr>
<td>Greedy Book. A gastronomical anthology</td>
<td>Frank Schloesser</td>
</tr>
<tr>
<td>Book of Green Vegetables. How to choose and serve them</td>
<td>Mollie Gold</td>
</tr>
<tr>
<td>Grocer's Encyclopedia</td>
<td>Artemas Ward</td>
</tr>
<tr>
<td>Grocers' Hand Book and Directory</td>
<td>Artemas Ward</td>
</tr>
<tr>
<td>Grocer's Manual</td>
<td>P. H. Falkner</td>
</tr>
<tr>
<td>The Worshipful Company of Grocers</td>
<td>J. Aubrey Rees</td>
</tr>
<tr>
<td>Grönt og frugtretter</td>
<td>Karen Jensen</td>
</tr>
<tr>
<td>Grow Thin on Good Food</td>
<td>Luella D. Antell</td>
</tr>
<tr>
<td>A Guide for the Greedy</td>
<td>Elizabeth Robins Pennell</td>
</tr>
<tr>
<td>The Guide to Preferment</td>
<td>Powell</td>
</tr>
<tr>
<td>The Guide to Preferment; or, Complete Art of Cookery</td>
<td>Farley</td>
</tr>
<tr>
<td>A Guide to the Restaurants of Paris</td>
<td>Thérèse and Louise Bonney</td>
</tr>
<tr>
<td>Gunter's Modern Confectioner</td>
<td>William Jeanes</td>
</tr>
<tr>
<td><strong>H</strong></td>
<td></td>
</tr>
<tr>
<td><strong>HANDBOOK</strong></td>
<td></td>
</tr>
<tr>
<td>Handbook for Bakers</td>
<td>Albert F. Gerhard</td>
</tr>
<tr>
<td>Handbook of Cookery for a Small House</td>
<td>Jessie Conrad</td>
</tr>
<tr>
<td>Handbook of Gastronomy (Physiologie du Gout)</td>
<td>Jean Anthelme-Savarin</td>
</tr>
<tr>
<td>Handbook of Home Economics</td>
<td>Etta Proctor Flagg</td>
</tr>
<tr>
<td>Handbook of Household Science</td>
<td>Juniata L. Shepperd</td>
</tr>
<tr>
<td>Handbook for the Kitchen and Housekeeper's Guide</td>
<td>Flora Neeley</td>
</tr>
<tr>
<td>Handbook of Plain Cookery</td>
<td>Hester Davies</td>
</tr>
<tr>
<td>Handbook of Universal Information</td>
<td>Charles W. Quin</td>
</tr>
<tr>
<td>Handbuch der fabrikationen Obstverwertung auf praktischwissenschaftlicher Grundlage</td>
<td>Eduard Jacobsen</td>
</tr>
<tr>
<td>Handy Volume Culinary Series</td>
<td>A. Filipini</td>
</tr>
<tr>
<td>Harper's Cook Book Encyclopædia</td>
<td>Maria Blay</td>
</tr>
<tr>
<td>Hartford Election Cake and Other Receipts</td>
<td>Ellen Terry Johnson</td>
</tr>
<tr>
<td>Die Hausfrau</td>
<td>Henriette Davidis</td>
</tr>
<tr>
<td>Die Deutsch-Amerikanische Hausfrau</td>
<td>Henriette Davidis</td>
</tr>
<tr>
<td>Die Tüchtige Hausfrau</td>
<td>Antonie Steimann</td>
</tr>
<tr>
<td>Gesunde Vernunft in Haushalte</td>
<td>Marion Harland</td>
</tr>
<tr>
<td>Koch und Haushaltungsbuch</td>
<td>Frau Constantins</td>
</tr>
<tr>
<td>Hauskochbuch</td>
<td>Frieda Ihlefeld</td>
</tr>
<tr>
<td>Häustliche Lebenskunst</td>
<td>Bernhardine Schulze-Smidt</td>
</tr>
<tr>
<td>Harvard Health Talks</td>
<td>Percy G. Stiles</td>
</tr>
<tr>
<td>Having Crossed the Channel</td>
<td>X. M. Bouletin</td>
</tr>
<tr>
<td>Hay Dieting. Menus and receipts for all occasions</td>
<td>Josephine Boyer</td>
</tr>
<tr>
<td>Hawaiian Fruit and Food Products</td>
<td>Agnes B. Alexander</td>
</tr>
<tr>
<td>Heads and Tales of Travellers &amp; Travelling</td>
<td>E. L. Blanchard</td>
</tr>
<tr>
<td>Health Cookery</td>
<td>Benjamin Gaylord Hauser</td>
</tr>
<tr>
<td>Health's Improvement</td>
<td>Thomas Moffet</td>
</tr>
<tr>
<td>Health and Longevity Through Rational Diet</td>
<td>Arnold Lorand</td>
</tr>
</tbody>
</table>
Index] GAstronomic Bibliography 685

Health from Natural Foods
W. K. Roberts

Means of Preserving Health, and Preventing Diseases
Shadrach Ricketson

Health Through Diet
Kenneth G. Haig

Health Without Meat
Hallie Eustace Miles

The Way to Health, Long Life and Happiness
Thomas Tryon

Helpful Hints to Housekeepers
Myrta Hamilton

Helpful Hints for Housewives
Mary Lewis Haines

Helpful Hints for the Young Wife
Alma W. Lynn

Helping Hand for Town and Country
Lymar C. Draper

Helps for Young Housekeepers
Helen W. Pond

Henriette Löffler’s Illustrirtes Kochbuch
Theodor Bechtel

Compleat Herbal
Joseph Pitton Tournesort

Family Herbal
John Hill

Herball or General Histories of Plants
John Gerard

Herbs of Healing. A Book of British Simples
Edward Step

Herstellung von Fleischextrakt, Bouillonwürfeln, Suppenwürfeln und Suppenwürze
Otto Hildebrand

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Samuel Bochartus

Hippocrate de l’usage du boire a la glace pour la Conservation de la Santé
Raymond Restaurant

History (continued)

Histoire des Grands Panetiers de Normandie
Marquis de Belbeuf

Histoire des Hostelleries, Cabarets, et Courtilles
Francique-Michel

Histoire des Légumes Georges Gibault

Histoire des Liqueurs Paul Claqueusin

Histoire des Plantes de l’Europe, d’Asie, d’Afrique & d’Amérique
Gaspar Bauhin

Histoire d’une Bouchée de Pain
Jean Macé

Histoire et Légendes des Plantes utiles et curieuses
J. Ramboisson

Historic Hotels of the World Past and Present
Robert B. Ludy

Historic Paxton, her days and her ways
Helen Bruce Wallace

Historiographie de la table
C. Verdot

Une Question Historique, 1720-1868
L’Abbe Valentin Dufour

History of the Art of Tablesetting
Claudia Quigley Murphy

Ancient and Modern

History of Botany in the United Kingdom
J. Reynolds Green

Hob o’ the Mill
Grace T. Hallock

HOME

The Effective Small Home
Lilian Bayliss Green

Efficiency in Home-making and First-aid to Good Cooking
Georgia Robertson

Manual of Home-Making
Martha Van Renselaer

Home Bakings
Edna Evans

Home Bottling and Canning Fruit, etc.
Cyril Grange

Home-Brewed Wines and Beers
Florence B. Jack

Home Candy Making
Mrs. S. T. Rorer

Home Circle Dietitian
Ella Mae Ives

Home Cookery
J. Chadwick
Home (continued)

Home Cookery A. G. Payne
Home Dietitian Ella Mae Ives
Home Dissertations Mrs. E. Stevens Tilton
Home Economics Mrs. M. P. Baker
Home Economics Maria Parola
Home Economics Mary Beals Vail
The Home Economist W. W. Ellsworth
Home Kitchen Alice Lynn Barry
Home Makers' Cooking School Cook Book Jessie M. De Both
Home Messenger Book Mary B. Duffield
Home Messenger Book of Tested Receipts Isabella G. D. Stewart
Home Cyclopaedia Edgar S. Darling
Home and Farm Food Preservation William V. Cruess
Home Made Beverages. The manufacture of non-alcoholic and alcoholic drinks in the household Albert A. Hopkins
Home-Made Cakes and Sweets, Bonbons, Bottled Fruits, Jams, Marmalades, Wines, etc. Mrs. H. M. Young
Home-made Pickles and Preserves, Garnishings, Flavourings, Home Brewed Wines, etc. Anne Amateur
Home-Made Sweetmeats, Jams, Marmalades, Wines, etc. Mrs. H. M. Young
Home Partners; or, Seeing the Family Through Ida Bailey Allen
The Home Preservation of Fruit and Vegetables Margaret J. M. Watson
Home Vegetables and Small Fruits Frances Duncan

Homeri Nepenthes sev de Abolendo Petro La Seine
Honey. See Virtues of Anon.
The Honours of the Table J. Trusler
Hors d'Oeuvres Lucy G. Allen
Hospitality Mary M. Wright
Hostess of Today Linda Hull Larned
New Hostess of To-Day Linda Hull Larned
Hostess and Social Executive Emma Hubbell
Perfect Hostess Rose Henniker Heaton
The Hotel Book of Soups and Entrees Jessup Whitehead
L'Hôtel de Cluny, au Moyen Age Mme. Rosa de Saint-Surin
Hotel Meat Cooking Jessup Whitehead
Guide to Hotel Housekeeping Mary E. Palmer
Un Réveillon a l'Hotel Carnavalet Ernest Lacan
House and Home. A complete cook book and housewife's guide Marion Harland
House Book Lou Willy
From House to House. A book of odd recipes from many homes A. N. Furgerson
Willy Lou's House Book Charlotte Amelia Hough

HOUSEHOLD

Household. A cyclopaedia of practical hints for modern homes May Perrin Goff
Common Sense in the Household Marion Harland
The New Common Sense in the House- hold Marion Harland
Students Manual in Household Arts, Foods and Cookery Martha L. Metcalf
Household Arts Sister Loretto Basil Duff
Housekeeper's Companion  H. Glass
Housekeeper's Companion  Bessie E. Gunter
Housekeeper's Domestic Library  Charles Millington
Housekeeper's Friend  Jane W. Buckingham
Housekeeper's Guide  Mrs. J. S. Bradley
Housekeeper's Guide, or A Plain & Practical System of Domestic Cookery  Esther Copley
Housekeepers Handy Book  Lucia Millet Baxter
Housekeeper's Instructor  Priscilla Hailehurst
Housekeeper's Instructor; or, Universal Family Cook  W. A. Henderson
Housekeeper's Manual  Catharine E. Beecher
Housekeeper's Manual of Cookery  George T. Lain
Housekeepers' and Mothers' Manual  Mrs. Thomas L. Rosser
Housekeeper's Pocket-Book, and Compleat Family-Cook  Sarah Harrison
Letters to Young Housekeepers  Marie de Joncourt
Young Housekeeper's Friend  Mary Hooker Cornelius

HOUSEWIFE
Compleat Housewife; or, Accomplish'd Gentlewoman's Companion  Eliza Smith
Improved Housewife  Mrs. A. L. Webster
Kentucky Housewife  Mrs. Peter A. White
Modern Housewife or Menagere  Alexis Soyer
The Prudent Housewife  Mrs. Fisher
Hygiasticon: or a Treatise of the Means of Health and Long Life
Leonard Lessius

Hygienic Cookery
Susanna W. Dodds

Hygienic Fundamentals of Food Handling
Charles Thom

L’Hygiène; ou l’Art de Conserver la Sante
De M. Geoffroy

Hygiène de la Digestion, suive d’un nouveau dictionnaire des alimens
Paul Gaubert

Hygienisches Kochbuch
Elise Starker

ICE

Ice, and Artificial Cold
Thomas Masters

Ice Box: Being a concise history of everything connected with ice
Thomas Masters

Ice Cream
Grover Dean Turnbow

Ice Creams and Ices
J. H. Frenchen

Ice Cream, Ices, etc
Herman Gratz

Ice Cream Making
Hugo Henry Sommer

Ice Creams, Water Ices, Frozen Puddings
Mrs. S. T. Rorer

Book of Ices
A. B. Marshall

Ices, Jellies, Creams & Conserves
Henry G. Harris

Ich Kann Kochen
Erich Urban

Ideal Breakfast Dishes, Savouries and Curries
C. Herman Senn

El Ideal de los Cocineros
T. Waps

De Ievnio, et abstinentia medico-ecclesiastici
Ioannes W. Viringus

If You Must Ask
Jeannette Lee

Il Cuoco per Tutti
Giacomo Pirelli

Indian Corn
James B. McNair

Indian Domestic Economy
R. Riddell

Indian Housekeeper & Cook
F. A. Steel
L'Industrialisation de l'Élevage et la fabrication des conserves de viandes
Maurice Piettre

L'Industria delle Conserve Alimentari
G. D'Onofrio

Industries Alimentaires
M. M. Buisson

Practical Infant Feeding
Lewis Webb Hill

The Inner Man
Daniel O'Connell

The Innkeeper and Butler's Guide, or, A Directory in the making and managing of British Wines
J. Davies

INNS

Inns and Taverns, American
Elise Lathrop

Inns and Taverns of Old London
Henry C. Shelley

Inns of Greece & Rome
W. C. Firebaugh

Inns. See Tales of Old Inns
Anon.

Old Inns Etched
Edwin Edwards

Old London Coaching Inns and their successors
Arthur Groom

More London Inns and Taverns
Leopold Wagner

Inspection of Fish, Poultry, Game, Fruits, Nuts, and Vegetables
A. Horace Walker

International Dessert and Pastry Specialties
A. C. Hoff

L'Interprete Gastronomique ou Carte du Jour
M. Aubert

De Interdicto et carnivum
Desiderius Erasmus

D'Italia. See Guida gastronomia
Anon.

Italian Recipes for American Kitchens
Julia Lovejoy Cumiterti

Italian Recipes for Food Reformers
Maria Girouci

An Itinerary
Fynes Moryson

Invalid Cooking
Mary A. Boland

The Invalid's Own Book
Lady Cust

Iron and Brass Implements of the English House
J. Seymour Lindsay

Iroquois Foods and Food Preparation
F. W. Waugh

Ein Jahr zu Tisch in der Bilz'schen Naturheil-Anstalt
F. E. Bilz

Jam Book
May Byron

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S. O. Beeton

Jams & Preserves, Bottle Fruits and Vegetables, Chutneys & Pickles
Mary Woodman

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H. Serger

Le Jardinier Francais
Nicolas de Bonnefons

The Jewell House of Art and Nature
Hugh Plat

Jewish Cookery Book
Miss M. A. S. Tattersall

Jewish Dietary Laws from a scientific standpoint
N. E. Aronstam

Die mutterlose Jungfrau
Charlotte Spath

Just for Two
Amelie Langdon

The Kentucky Housewife
Lettice Bryan

Ketchup
A. W. Bitting

Kettle of Fish
Elizabeth Lucas

King and Queen of Hearts
Charles Lamb

Kiowa Indian Recipes
Dorothy W. Smith

KITCHEN

The Kitchen
Mrs. Orange Judd

In the Kitchen
Elizabeth S. Miller

Model Kitchen
Lucy H. Yates

Kitchen Companion
Maria Parloa
Kochbuch (continued)

Kochbuch. See Liegnitzer Anon.
Kochbuch. See Praktisches Mitauer Anon.
Kochbuch für Officiers-Menagen Katharina Prato
Kochbuch. See Die perfekte Schweizerköchin Anon.
Kochbuch. See Trierisches Anon.
Kochbuch. See Uckermarkisches Anon.
Kochbuch. See Vollständiges Hannoverisches Anon.
Kochbuch für Zuckerkrankte und Fettleibige F. Von Winckler
Kochbuch oder theoretisch-praktische Anweisung zur bürgerlichen und feineren Kochkunst Friederike Fellger
Koch-Buch so wol für Geistliche als auch Weltliche grosse und geringe Hauss haltungen Lauterbach
Kochbücher Sammlung, Catalog der Theodore Drexel
Augsburgisches Kochbuch Sophia Juliana Weilerin
Ausführliches Kochbuch für die einfache und feine jüdische Küche Marie Elsaesser
Das Brandenburgische Koch-Buch Maria Sophia Schelhammer
Bürgerliches Wiener Kochbuch Marie Dorniger
Das Deutsch-Amerikanische Kochbuch William C. Falkenthal
Illustriertes Kochbuch J. Rottenhöfer
Illustriertes Kochbuch “Germania” Elise M. H. Schulze
Illustriertes Koch-Buch für die feine und bürgerliche Küche Rudolph Züch
Illustriertes Germania-Kochbuch Anna von Natzmer
Grosses Illustriertes Kochbuch Löffler-Bechtel

Kochbuch (continued)

Koch-Buch. See Liegnitzer Anon.
Kochbuch. See Praktisches Mitauer Anon.
Kochbuch für Officiers-Menagen Katharina Prato
Kochbuch. See Die perfekte Schweizerköchin Anon.
Kochbuch. See Trierisches Anon.
Kochbuch. See Uckermarkisches Anon.
Kochbuch. See Vollständiges Hannoverisches Anon.
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Kochbuch oder theoretisch-praktische Anweisung zur bürgerlichen und feineren Kochkunst Friederike Fellger
Koch-Buch so wol für Geistliche als auch Weltliche grosse und geringe Hauss haltungen Lauterbach
Kochbücher Sammlung, Catalog der Theodore Drexel
Augsburgisches Kochbuch Sophia Juliana Weilerin

See Ayn sehr künstlichs vnn fürteflhichs Anon.

Kochbuch Allgemeines Deutsches Sophie Wilhelmine
Kochbuch Allgemeinen Deutschen Sophie Wilhelmine
Koch-Buch für den bürgerlichen Haus- schalt Fritz Schreiber
Kochbuch für den einfachen Haushalt Johanna Münzner
Kochbuch für Deutsche Frauen Elise Fröhlich
Kochbuch. See Der Deutschen Hausfrau Anon.
Kochbuch für die einfache und feine Küche Mary Hahn
Kochbuch für die Tropen Antonie Brandeis
Kochbuch für drei und mehr Personen H. Lamprecht
Kochbuch für feine bürgerliche Küche Frau B. Buchli-Konrad
Kochbuch für Gesunde und Kranke Wilhelm Hotz
Kochbuch (continued)

Grand Union Kochbuch  
*Pauline Schultz*

Haushaltungs-Kochbuch  
*William Theise*

Höchst nützliches Handbuch über Kochkunst  
*Dr. G. Girardey*

Hygienisches Kochbuch  
*Fanny Beck*

Israelitisches Kochbuch  
*Rebekka Hertz*

Ein köstlich new Kochbuch  
*Anna Weckerin*

Kolonial-Kochbuch  
*Olga Rosenburg*

Lehrbuch für den Koch- und Haushaltsunterricht  
*Ch. Friessner*

Das Neue Kochbuch  
*Julie Elias*

Neues Augsburgisches Kochbuch  
*S. J. Weilerin*

Neues Kochbuch für kleine Haushaltungen  
*Marie Buchmeier*

Neues Fasten-Kochbuch  
*Marie Buchmeier*

Neues Illustriertes Kochbuch  
*Gertrude Wiemann*

Neues Illustriertes, suddeutsches Kochbuch  
*Friederike Fellger*

Neues praktisches Koch-Buch für die badische Küche  
*Emma Faust*

Neues Stuttgarter Kochbuch  
*Friedr. Luise Löffler*

Newes Kochbuch für die Kranken  
*Gaultherum Ryff*

Norddeutsches Kochbuch  
*Anna Barnekow*

Pommersches Kochbuch  
*H. von Geibler*

Praktisches Kochbuch  
*Amelia von Berg*

Praktisches Koch-Buch für die bürgerl., sowie feine Küche  
*Marie Buchmeier*

Praktisches Kochbuch für die bürgerliche und feine Küche  
*Johanna Ramm*

Praktisches Kochbuch für einfache bürgerliche Küche  
*Helene Ochs*

Kochbuch (continued)

Praktisches Kochbuch für die Deutschen in Amerika  
*Henriette Davidis*

Praktisches Kochbuch für die einfachere und feinere Küch  
*Henriette Davidis*

Praktisches Kochbuch für die Oesterreichische Küche  
*Ella Triebnig-Stokinger*

Reform-Kochbuch  
*Dr. Lindtmer*

Reste-Kochbuch des Fröbel-Oberlin-Vereins  
*Fröbel-Oberlin*

Rieder-Sachisches Koch-Buch  
*Marcus Looft*

St. Paul's Bazaar-Kochbuch und Geschäftsführer  
*Ida Stiefel*

Saltzbürgisches Koch-Buch  
*Conrad Hagger*

Schweizerisches Familien-Kochbuch  
*Marie Imhoof*

Steiger's Deutsch-Amerikanisches Kochbuch  
*Valdemar Schreyer*

Universal-Kochbuch für die bürgerliche und feine Küche  
*Charlotte Steibel*

Viktoria-Kochbuch der nord und süddeutschen Küche  
*Hedwig von Hohenwald*

Wehman's Deutsch-Amerikanisches Kochbuch  
*Waldemar Schreyer*

Wiener Kochbuch  
*Louise Seleskowitz*

Selbst lehrende Köchin  
*Anna Mayer*

Der Wohl-unterwiesenen Köchin zuzügliche Confect-Tafel  
*Maria Sophia Schellhammerin*

Kochkunst

Kochkunst. See Lucullus. Ein Handbuch der Wiener  
*Anon.*

Aechte Deutsche Kochkunst  
*Lina Meier*

Geist der Kochkunst  
*Joseph Rönig*

Die moderne Kochkunst  
*Olga Hess*
Kochkunst (continued)

Neue vollständige, theoretisch-praktische Anweisung in der feineren Kochkunst  
J. Rottenhöfer

Perlen der Kochkunst  
Nellie von Heimburg

Systematik der Kochkunst  
L. Naumann

Kochrezepte-gesammelt und erprobt  
Bertha Gerold-Sauerländer

Kochrezepte, herausgegeben  
Frau Pfordte

Erprobte Kochrezepte  
Hedwig Heyl

Recepte der Kochschule E. und A. Popp  
M. und E. Doennig

Koch- und Wirtschaftsbuch  
Clara Grafin Lehndorff

Koch- und Wirtschaftsbuch für jüdische Hausfrauen  
Flora Wolff

Ny Kogebog  
Agnes Werner

Kogebog for mindre Husholdninger  
Kristine Madsen

Kogebog for smaa Husholdninger indeholdende Anvisning til forskjellige Retters og Kagers Tillavning med nøjagtigt angiven Maal og Vægt, af A. M. Mangor sjødt Bang  
Anna Marie Mangor

Kogelaerebog og praktisk kogebog  
Chr. Jørgensen

Iduns Kokbok  
Elisabeth Östman

Praktisk Illustrerad Kok-Bok för Svenskarne/Amerika  
C. A. Vallengen

Kok-Konsten  
Ch. Em. Hagdahl

Kokki-kirja  
Kirjoittanut John Jusila

Der Geschulte Konditor  
Louis Bisier

Konditorei. See Die gesamte  
Anon.

Die Konfitüren-Fabrikation  
Glaser Stefan

Praktische Konditorei-Kunst  
J. M. Erich Weber

Königin Luise kochte, Wie man in Berlin zur Zeit der  
Frederique Charlotte Fontane

Die Konservierung der Gemüse und Pilze  
H. Serger

Die Konserven-Industrie in den Vereinigten Staaten von Amerika  
Damazy Jerzy Tilgner

Das Konservieren der Nahrungs- und Genussmittel Fabrikation  
Louis Edgar Andes

Konservierung der Nahrungsmittel  
A. Cuyrim

Die Konservierung der Nahrungsmittel  
A. Engrin

Konserventechnisches Taschenbuch  
H. Serger

Het Eerste Nederlandsche Gedrute Kookboek  
Thomas Van Der Noot

Küche

Küche und Haushalt  
Christine Schuster

Küche und Keller  
Wilhelmine von Gehren

Die Küche des Friedrich-Stifts  
Lina von Gruben

Die feine Küche  
Julius Gouffe

Die feine Küche aller Länder  
Emil Weisenturn

Die fleischlose Küche  
Julian Marcuse

Das Goldene Buch der Küche  
Erich Urban

Die ächte Hamburger Küche  
Louise Richter

Häusliche Küche. Praktisches Kochbuch für alle Stände  
Hedwig Heyl

Die Israelitische Küche  
Henry von Cleef

Die Küche im Deutschen Bürgerhaus  
Mary und Fanny Wehrfritz

Die Moderne Kalte Küche F. J. Beutel  
Neuzeitliche Küche  
Toni Menzel

Die Österreichische Küche  
Marie von Rokilansky

Sanitäre und ökononische Küche  
Mary Hinman Abel
Kuche (continued)
Die Süddeutsche Küche
Katharina Prato
Die Süddeutsche Küche für Anfängerinnen und praktische Köchin nen
Katharina Prato
Die Südländische Küche
M. Vetter
Die Ungarische Küche
Ella Triebnigg-Stokinger
Küchenbrevier für Hagestolze
Hanni Withalm
Küchen-Lexikon
Adolph Anker
Kulinarisches Lexikon und Menubuch
Charles Herman Senn
Eine Kulinarische Weltreise
Julius Menschl
Die Kunst, alle animalischen und vegetablenischen Substanzen mehrere Jahre zu erhalten
Appert
Die Kunst alle animalischen und vegetablenischen Substanzen
Appert
Die Kunst der Schnellküche
Maria, Grafin von Schlieben [Anon.]
Die Kunst preisswert und gut zu essen
Etta Freifrau von Hammerstein

*M*

Leather Bottells, Black Jacks and
Oliver Baker
Lesine. La Famause Compange de la
Anon.
Libro novo nel qual s'insega a' far d'ogni
sorte di uiuanda secondo la diversita de
i tempi
Christofaro di Messisongo
London Cries
Andrew W. Tuer

Mad
Ingeborg Suhr
Madame est servie. Album inédit en
couleurs
Albert Guillaume
Madeira: Wine, Cakes and Sauce
André L. Simon
Madras Cookery Book. See Original
Anon.
Madras Fisheries Department. Remarks
on Canning
Sir F. A. Nicholson
Madam Johnson's Present
Mary Johnson
Made Over Dishes
Mrs. S. T. Rorer
Madge's Book of Cookery
Mrs. Humphry
Ars Magirica
Iodoco Willichius
Le Magnifique et superlucquentieux
Festin
Maximilien Belle-Aline
Le Maine et le Perche
Curnonisky
La Maison de Campagne
Mme. Aglaé Adamion
La maison reglée et l'art de diriger la
maison d'un grand Seigneur, etc.
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Maison Rustique, Or, The Coventrey
Farme
Charles Stevens
Maison Rustique des Dames
Mme. Millet-Robinet
Le Maitre-d'Hotel français
Antonin Carême
Mal was andres
Mme. A. de Villiers
Malt and the Fabrication of Beer
Julius E. Thausing
Mamma's Hints to Housekeepers
Charles Arthur Coppin
Ce qu'on mange a Paris
Pierre Delcourt
Le Bein Manger en Aunis et Saintonge
F. Faudeau
Come Posso Mangiar bene?
Giulia Ferraris Tamburini
La Manière d'amolir les os
Denys Papin
De manne differentii
Antonius Donati
Choice Manual
Elizabeth Grey
A Manual of Canning and Preserving
Theodora M. Carrell
Manières Pratiques d’utiliser le boeuf bouilli et la recette authentique de la poule au pot

Manières d’Accommoder le Gibier

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Manuel complète d’économie domestique
Manuel de l’Agriculteur du Midi, ou la petite Maison Rustique Méridionale
Manuel de l’apprentie ménagère
Manuel de l’Emploi des Conserves pour la Maison, la Campagne, les Voyages
Le Manuel des Officiers de Bouche
Manuel du commerçant en épicerie
Manuel du Limonadier, du confiseur et du distillateur
Manuel du Sommelier
Manuel théorique et pratique du vinaigrier et du moutardier
The Manufacture of Liquors, Wines and Cordials

Manuscrit
Manuscrit
Manuscrit Book of Cookery and Household Receipts
Manuscrit Book of Cookery and Medical Receipts
Manuscrit Cookery Book of Sarah Churchill, Duchess of Marlborough
Manuscrit Cookery Book. 1687-1763
Manuscrit Cookery Book

Manuscrit (continued)
A Manuscript Cookery Book
Manuscript Cookery Book. English
Manuscript Cookery Receipts
Manuscript Cookery Book W. A. Smith
A Manuscript Cookery Book. 1766
Marci Catonis ac M. Teren. Varonis. De Re Rustica Libri
Margery Daw in the Kitchen, and What She Learned There
Marine Stewards and Cook’s Guide and Manual of Cooking
Marine Products of Commerce
The Market Assistant
Die Marmeladen Industrie
Martilogiu der Heilingen nach der Kalender
Mary at the Farm and Book of Recipes
Mary Elizabeth’s War Time Recipes
Fifty Years in a Maryland Kitchen
Mary Pye Hire Booke, 1639
The Master Cake Baker
Mastercraft in Cakes and Decorating
The Matron’s Household Manual
Mauduit’s Cookery Book. The Vicomte in the Kitchen
Mazdzanaz Diätetik und Kochbuch

Meals
Meals for Less Money
Meals for the Million
Meals (continued)
Meals for Small Families Jean Moraw
Meals that Cook Themselves and Cut the Cost Christine Frederick
Three Meals a Day Maude G. Cooke
Your Meals and Your Money Gove Hambidge

MEAT
Meat Inspection Problems William J. Howarth
Meat Substitutes Isabel Goodhue
Guide to Meat Inspection J. Stacpole
Guide to Meat Inspection Thomas Walker
How to Cook Meat and Poultry Olive Green
Meatless Cook Book. See Progress Meatless Anon.
Meatless and Less-Meat Cookery Matilda Lees-Dods
Meatless Cookery. With special reference to diet for heart disease, blood pressure and auto-intoxication Maria Mcleavaine Gillmore
Meatless Menus for Lunch, Dinner and Supper Alfred Arm
Meats, Game and Fish. See Art and Mystery of Curing Anon.
Meats, Poultry and Game M. Edouard Panchard
Cleanliness in Meats and Drinks Tho. Tryon
Mince Meat Standards Craig Atmore
Unusual Meats Harriet Ellsworth Coates
250 Meatless Menus and Recipes Eugene Christian

Le Médecin Charitable Philibert Guybert
Me—in the Kitchen Naomi Jacob

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Mélanges Curieux de Interessants H. Haguenot
Mellemretter til Middagsselskaber E. Constantin
Mémoires d'Audiger, Limonadier à Paris XVIIe siècle Louis Lacour
Un Ménage Bourgeois E. Heilmann
Le Menage des Champs et de la ville L. Liger
Le Ménagier français Caroline Emieux-Fourbat
Mensa Romana siue Urbana Victvs ratio Ioannes Manelphus

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Menu Book C. Herman Senn
Menu Dictionary Charles Martyn
Menus for the Busy Housewife Grace F. Norman
Menus for Every Occasion Edna Sibley Tipton
Menu Maker Charles Feltos
Menus Made Easy Nancy Lake
American Menu Maker G. L. Wenzel
Attractive Menus Harriet Warner
Menus. See Book of Menus Anon.
Das Menu. Eine culinarische Studie Ernst von Malortie
Eighteen Simple Menus Peter Gallina
Le Livre des Menus A. Escoffier
Les Menus & Programmes illustrés Léon Mailard
“More Menus” for luncheons, dinners, etc. Gladys T. Lang
Ready Reference of Menu Terms Joseph Gancel
Reducing Menus for the Hostess of Today Edna Sibley Tipton
Simple Menus for Informal Affairs Virginia M. Meyer
The Y. W. C. A. Blue Book of Menus Myrtle Dyer Williams
<table>
<thead>
<tr>
<th>Short Title</th>
<th>Full Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Romance of Mince Pie</td>
<td><em>Angus B. Reach</em></td>
</tr>
<tr>
<td>Mirations and Miracles of Mandy</td>
<td><em>Natalie V. Scott</em></td>
</tr>
<tr>
<td>Miroir de la cuisine et du Pique-assiette</td>
<td><em>Cham et House-Marc</em></td>
</tr>
<tr>
<td>Modern Kosher Meals</td>
<td><em>Mildred Bellin</em></td>
</tr>
<tr>
<td>Modern Meal Maker</td>
<td><em>Martha Meade</em></td>
</tr>
<tr>
<td>Modern Method of Preparing Delightful Foods</td>
<td><em>Ida Bailey Allen</em></td>
</tr>
<tr>
<td>Modern Packing House</td>
<td><em>David I. Davis</em></td>
</tr>
<tr>
<td>Modernistic Recipe-menu Book</td>
<td><em>Jessie Marie De Both</em></td>
</tr>
<tr>
<td>Moeurs et Vie Privee des Francais</td>
<td><em>Emile de La Bedolliere</em></td>
</tr>
<tr>
<td>Moeurs, usages et costumes au Moyen Age</td>
<td><em>Paul Lacroix</em></td>
</tr>
<tr>
<td>Montbéliard à Table</td>
<td><em>Leon Shaler</em></td>
</tr>
<tr>
<td>When Mother Lets Us Cook</td>
<td><em>Constance Fuller Johnson</em></td>
</tr>
<tr>
<td>Things Mother Used to Make</td>
<td><em>Lydia Maria Gurney</em></td>
</tr>
<tr>
<td>Motorist’s Luncheon Book</td>
<td><em>May E. Southworth</em></td>
</tr>
<tr>
<td>A travers le Monde Culinaire et Gourmand</td>
<td><em>A. Baute</em></td>
</tr>
<tr>
<td>Monseigneur le Vin. L’Art de Boire</td>
<td><em>Louis Forest</em></td>
</tr>
<tr>
<td>Moutarde Americaine Aromatique</td>
<td><em>L. Josse</em></td>
</tr>
<tr>
<td>Mushroom Book</td>
<td><em>Nina L. Marshall</em></td>
</tr>
<tr>
<td>Mushroom Receipts</td>
<td><em>Kate Sargeant</em></td>
</tr>
<tr>
<td>Cultivation of the Mushroom</td>
<td><em>L. F. Lambert</em></td>
</tr>
<tr>
<td>Modern Mushroom Culture</td>
<td><em>J. Franklin Styer</em></td>
</tr>
<tr>
<td>Mt. Lebanon to Vermont</td>
<td><em>Emily Marie Haddad</em></td>
</tr>
<tr>
<td>The Muncher’s and Guzzler’s Diary</td>
<td><em>John Armstrong</em></td>
</tr>
<tr>
<td>Die Musterküche</td>
<td><em>Wilhelmine v. Bester</em></td>
</tr>
<tr>
<td>La Mustardographie</td>
<td><em>Mathieu Varille</em></td>
</tr>
<tr>
<td>Muscle, Brain, and Diet. A plea for simple foods</td>
<td><em>Eustace H. Miles</em></td>
</tr>
</tbody>
</table>
La Muse au Cabaret  
Raoul Ponchon

Mutton. See What to do with Cold  
Anon.

Mutual Service  
Carolyn Putnam Webber

Wiener Mehlspeise  
Hans Ziegenbein

*N*

Nachschlage-Buch für Kleine Speisen  
Heinrich Höntich

The National Course in Home Economics  
Ruth Allen Beazley

Natural Foods the Safe Way to Health  
Otto Carqué

De Naturali Historia de vinis et italicis  
Andrea Baccius

Naturalist at the Table  
E. G. Boulenger

Neue Vorlagen über figurierte Torten  
Ph. Born

New England Breakfast Breads, Lunch-  
eon and Tea Biscuits  
Lucia Gray Swett

The New England Economical House-  
keeper, and Family Receipt Book  
Esther Allen Howland

New England Family Recipes  
Mrs. Francis Jarvis Patten

New Helping Hand  
Elizabeth Stone

New Orleans Recipes  
Mary Moore Bremer

New Present for a Servant-Maid  
Mrs. Haywood

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Eliee Genevieve Caring

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alspeisen  
V. Agnetti

The Nightside of Japan  
T. Fujimoto

Le Nobiliaire des Eaux-de-Vie et Liqui-  
eurs de France  
Maurice Des Ombiaux

Nociones prácticas para conocer, prevenir  
y curar las Enfermedades del Olivo  
Eduardo Noriega

Noções de Arte Culinaria  
Maria Thereza A. Costa

La Normandie  
Curnowky

Reminiscences of North Formosa  
George Uvedale Price

La Nourriture de l’enfance, menus et  
recettes  
Henri Legrand

Les Nouveautés de la Gastronomie Prin-  
cière  
Fernando Grandi

Nouvelles Parodies Bacchiques, melee de  
vaudevilles au ronds de table  
Christophe Ballard

Novel Dishes for Vegetarian Households  
Mary Pope

Novel Ways of Entertaining  
Florence Hull Winterburn

Nut Cookery  
Almeda Lambert

333 New Ways to a Man’s Heart  
Phoebe Dane

**NUTRITION**

Nutrition  
Walter H. Edgy

Nutrition  
Horace Fletcher

Nutrition  
E. V. McCollum

Nutrition, a guide to food and dieting  
Charles E. Sohn

Nutrition and Clinical Dietetics  
Herbert S. Carter

Nutrition and Diet. A textbook for  
secondary schools  
Emma Conley

Nutrition and Diet in Health and Dis-  
ease  
James S. McLeiter

Nutrition and Diet Therapy  
Fairfax T. Proudfit

Nutrition and Dietetics  
Winfield S. Hall

Nutrition and Health  
Helen Rich Baldwin

Nutrition in Health and Disease for  
Nurses  
Lenna F. Cooper

Nutrition of a Household  
Edwin Tenney Brewster

Nutrition of Man  
Russell H. Chittenden

Nutrition and Specific Therapy  
Dorothy E. Lane
Nutrition (continued)
The Foundations of Nutrition
Mary Swartz Rose
Principles of Human Nutrition
Whitman H. Jordan
Nutritive Value of the Banana
Walter H. Eddy

L'Obésité des Gourmends
Henri Babinski
Obra Culinaria Nacional
Melquiades Bizuela
Observations upon the growth and culture
of vines and olives
John Locke
Obsteinkobüchlein für den bürgerlichen
und feineren Haushalt
R.-E. Junge Mertens
Die amerikanische Obstindustrie
P. Jac. Schlosser
Obstkonserven, Fruchtsäfte, Marmeladen
E. Lippold
Ochtertyre House Booke of Accomps.
1737-1739
James Colville
Oeconomie Generale de la Campagne ov
Nouvelle Maison Rustique
Louis Liger
Oekonomisches Handbuch für Frauenzimmer
F. L. Lofflerin
L’Énologie
Trombly
L'Œuf de Poule sa Conservation par le
Froid
F. Lescardé
Les œufs, Cent façons de préparer
Mme. Rose
Les œufs, Sur la manière de Conserver
René-Antoine-Ferchault de Réaumur
Oeuvres Charitables
Philipbert Grybert
Œuvres d’Agriculture et d’économie
rurale François-Joseph Rey Deplanazu
Œuvres complètes de Saint-Amant
Saint-Amant
Les Œuvres du Sievr de Saint-Amant
Saint-Amant

Officers of the Mouth, A Perfect School
of Instruction for the
Giles Rose
Ohio Farmer’s Home Guide Book
Eva A. Seaton
The Olive
K. G. Bitting
The Olive, Its Culture in Theory and
Practice
Arthur Tappan Marvin
L’Olivier et l’huile d’olive
P. d’Aygalliers
Olivier de Serres
Edmond Pilon
Olivier de Serres
Henry Vaschalde
El Olivo, la Aceituna y el Aceite
D. Guillermo J. de Guillén-García
One-Piece Dinners
Mary D. Chambers
Onions Dressed and Served in a Hundred
Different Ways
Georgiana Hill
Opera di M. Bartolomeo Scappi, cvoco
secreto di Papa Pio Qivnto
Bartolomeo Scappi
Optimism a Real Remedy
Horace Fletcher
Opusc aux de Physique, Animal et Végé-
tale
Lazzaro Spallanzani
Orangers et Citronniers. See Nouveau
Traite des
Anon.
Our Wedding Day
H. L. Bruce
Our Woman’s Exchange
Jeannette C. Alter
Oysters a la Mode
Mrs. De Salis

Mrs. A. Pabke’s One Hundred Recipes
Marie Pabke
Le Vrai Pain de France
A. Monteuwii
Le Pain et la Panification
Leon Boulstroix
Le Pain et la Viande
J. de Brevans
Le Pain Fabrication Rationelle
Serand
Le Pain, son rôle—son histoire—sa tech-
nique
Achille Magnier
Pakwan-Ki-Kitab. Memshib’s Guide to
Cookery in India
Mrs. John Gilpin
Palace à la Carte. Where the Frenchman Dines  
*Sommerville Story*  
G. Ciocca

Paladii Rutilii Tavri Æmiliani, viri illustres, de Re Rustica Libri XIXI  
*Cato*  
Pasten-Bäcker  
Fr. Otto

Palatable Dishes  
Sarah J. Cutter

Palatable Patter  
*Edith Dunham*

The Palmer House Cook Book  
*Ernest E. Amiet*

Pane, Delle Specie Diverse di Frumento e di  
*Andrea Ginori*

The Pantropheon or History of Food  
*A. Soyer*

La Papille Chatouilleuse. Essai sur les saveurs  
*P. B. A. Mougéot*

Parere intorno all’uso della cioccolata  
*Gio-Batista Felici*

Le Parfait Boulanger, ou traité complet sur la Fabrication & le Commerce du Pain  
*A. A. Parmentier*

Le Parfait Limonadier ou La Manière de préparer le Thé, le Caffé, le Chocolat  
*P. Mason*

Le Parfait Pâtissier  
*Émile Dumont*

Parisine  
*Nestor Roqueplan*

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Paris à Table  
*Eugène Briffault*

Paris à Table  
*Jules Chancel*

Paris Gourmand  
*Pierre Bern*

Paris I (du Ier au VIIe arondissement)  
*Curnonsky*

Paris II (du VIIIe au XXe arondissement)  
*Curnonsky*

Paris qui Consommé  
*Emile Goudeau*

Paris Restaurants  
*Robert-Robert*

Paris Vivant, L’Estomac de Paris  
*A. Coffignon*

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*Julian Street*

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*Winifred Fales*

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*Franciscus Marius Grapaldis*

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*Ignacio Doménech*

II Pasticciere e Confettiere Moderno  
*G. Ciocca*

Path of the Gopatis  
*Zilpha Garruthers*

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*Eliza Leslie*

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*Emile Herisse*

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*Emile Herisse*

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*[L’Abbé Tarenne de Lavall]*

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*Pierre Quentin*

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*Rosalie Blanquet*

La Pâtissier français  
*Bernard*

Le Pâtissier Moderne  
*Louis Bailleux*

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*M. Belon*

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*M. Antonin Carême*

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*Antonin Carême*

La Pâtisserie pour tous  
*Bourdon*

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*A. Charabot*

Lettre d’un Pâtissier Anglois au Nouveau Cuisinier Francais  
*[Desualeurs]*

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*Urbain Dubois*
Patisser (continued)

Guide Economique du parfait Patisseir-Biscuitier
Gaston Albert

Le Livre de Patisserie
Jules Gouffé

Manuel du Patisseir et de la Patisseire
Mme. Gacon-Dufour

Manuel de Patisserie, Confiserie, Con- serves, Sirops, Glaces, Boissons et
Liqueurs de Ménage
Mme. Henriette

Nouveau Manuel Complet du Patisser
M. Leblanc

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Leon Girardin

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war time
Flora Bigelow Guest

Patty Pans
Florence La Ganke

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anthologie bachique
Leon Foillard

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Bessie R. Murphy

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Anon.

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dise
B. Marcel

La Pêche de la Sardine
Léon de Seilliac

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N. Thomas Saxi

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John Blitzner

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and management
Sarah Webb Maury

Pentucket Housewife
Carrie W. Train

Peptic Substances of Plants
M. H. Branfoot

Henry Algeron Percy. See Regulations
and Establishment of the Household of
Anon.

Le Périgord
Curnonsky

Peru. History of Coca “The Divine
Plant” of the Incas
W. Golden Mortimer

Les Petits Plats pas cher
Jeanne-Sans-Terre

Les Petits Truces de la Ménagère
Marinette

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A.B.V.S.V.
Nicolas Maserinus

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Albert I. Bellows

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chez les anciens, au moyen age et chez
les modernes
Gabriel Peignot

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Milo Hastings

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dental Gastronomy
Brillat-Savarin

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of Practical American Cookery
Jules Arthur Harder

I Piaceri della Tavola
Alberto Couget

Il Venti re dei Popoli
Alberto Couget

Pick-me-up
Nathanial Gubbini

Piemontese. See La Cuciniera
Anon.

Piemontese. See Il Cuoca
Anon.

Pietro Crescentio tradotto novamente
Pietro Crescentio

Führer für Pilzfreunde, Volksausgabe
Edmund Michael

Pine Apple, Culture of the
William Griffu

Pine-Apple. See Bromelia
Anon.

All About Piping
Herr T. Willy

Historia Piscium
Antonio Goian

Les Plaisirs de la Table
Edouard Nignon

Les Plantes Alimentaires
D. Bois

Les Plantes Potagères
Vilmorin-Andrieux et Cie

Platine de honesta: voluptate: et valitu-
dine: vel de obsoniiis: et arte coquinaria
libri dece
Platine

Les Grands Plats cher Jeanne-Sans-Terre

Petits & Grands Plats ou le trésor des
amateurs de vraie cuisine
Suzanne Labourer et X. M. Boulestin

Les Plats Chics
Marinette
Plats nouveaux! 300 recettes inédites ou singulières Paul Reboux
The Pleasures of the Table George H. Elswanger
Poètes et Goinfres du XVIIe Siècle Frederic Lachevre
The Poetry of Eating Edward S. Wilson
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Les Poissons, Coquillages, Crustacés leur préparation culinaire Michel Bouzy
Les Poissons de Mer. Les variétés comestibles, leur préparation culinaire J. Donies
Le Poitou-La Vendée Curonniky
Pomme de Terre A. Payen
Cent façons de préparer les pommes de terre Mademoiselle Rose
Le Pont—L’Evesque poème H. Le Cordier
Porphyrius de Abstintia ab evs animalivm Porphyrius
Traité de Porphyre. Touchant l’Abstinence de la chair des animaux M. De Burigny
Porque. See Libro llamado el Anon.
Port André L. Simon
Potato Eugene H. Grubb
Potato Cookery Alfred Suzanne
Potatoes. One-hundred-&-one ways of cooking X. M. Bouleslin
De la Poterie Gauloise Henri du Cleuziou
Pot-Luck or the British Home Cookery Book May Byron
De potu vini calidi Johanne Baptista Davini
Le Povtraict de la santé Joseph du Chesne
The Practical Recipe Book for Families, Confectioners and Bakers C. L. Quinn
El Practícon tratado completo de cocina Angel Muro
Prædium Rusticum Charles Estienne
Præedium Rusticum Jacobi vanierii

Prague Chapter Book of Recipes, 1922 Marie Paidar
Praktischer Ratgeber für Conditoren, Cakewäcker und Brotsäcker Mathew Malzbender
De Prandii ac cenae modo libellus Matheo de Pavia Curtius [Corti]
Précis d’Expériences et Observations sur les différentes espèces de lait A. Parmentier
Précis théorique et pratique des substances alimentaires A. Payen
La Préparation, la conservation, la désinfection des substances alimentaires J. B. Fournier
The Preservation of all Alimentary Substances Henderson William Brand
Preservation of Food Thomas M. Rector
Preservation of Health T. Garnett
Preservation of Philippine Foods Maria Y. Orosa
Preservatives and Other Chemicals in Foods: Their Use and Abuse Otto Folin
Preserved Foods and Sweetmeats A. Haunner
Preserves and Pickles. Forty Recipes Sophie B. Hurd
Preserving and Candying. See True Way of Anon.
Preserving and Canning Emily Riesenber
Preserving and Pickling Geine Lemeke
Preserving and Pickling Mary M. Wright
Preserving, Pickling & Canning Fruit Manual Mrs. M. E. Peterson
The Book of Preserves (Le Livre des Conserves Jules Gouffé
The “Press” Prize Recipes for Meals, Vegetables, Bread and Pastry Mrs. John Stuart Ogilvie
The Pride of the Household. The Bakers’ Complete Management Melton Anthony Heinzer
Principles of Household Management and Cookery  
Maria Parloa

Prinsessornas Kokbok  
Jenny Akerström

Aunt Priscilla in the Kitchen  
[Eleanor Purcell]

Privy Purse Expenses of Elizabeth of York  
Nicholas Harris Nicolas

The Privy Purse Expenses of King Henry the Eighth  
Nicholas Harris Nicolas

Privy Purse Expenses of the Princess Mary  
Frederick Madden

Prohibition Punches  
Roxana B. Doran

De la Prolongation de la Vie Humaine par le Café  
H. Petit

Promenade Autour des Quais. Cuisine Ancienne  
G. Garlin

Propos de Table  
L. M [ontbrison] de B[ernard]

Propos de Table de Victor Hugo  
Richard Lesclide

Les Propos de Table de la Vieille Alsace  
Émile Reiber

La Provence  
Curnonsky

Prudence and Peter. A story for children about cooking  
Elizabeth Robins

Sur la Psychologie du Gout  
Comte Léonce de Larmandie

La Psychologie de la Table  
Austin de Croze

Will Some One Lead Me to a Pub? Being a note upon certain of the Taverns, old and new, of London  
Thomas Burke

PUDDINGS

Puddings and Dainty Desserts  
Thomas J. Murrey

Puddings. See Everybody’s Pudding Book  
Anon.

Puddings. See Favorite Puddings  
Anon.

Puddings. See Flourless Puddings  
Anon.

Puddings. See More Favorite Puddings  
Anon.

Puddings (continued)

Puddings and Pastry a la Mode  
De Salis

Pudding and Pastry Book  
Elizabeth Douglas

Comprehensive Pudding Book  
Massey and Son

“The Pudding Lady’s” Recipe Book  
Florence Petty

The Book of Forty Puddings  
Susan Anna Brown

Die Puddingküche  
Franz Jost Beutel

365 Puddings and Pies  
Kate Halford

A Bowl of Punch  
Albert Smith

The Pychley Book of Refined Cookery  
Major L—

*Q*

Quartermaster Subsistence. See Inspection Manual  
Anon.

The Queen of the Household  
Mrs. M. W. Ellsworth

Queene Elizabethes Achademy  
F. J. Furnivall

The Queen-like Closet  
Hannah Woolley

Quelques Recettes-Types de Cuisine Provençale  
F. Poucou

Querela ventriculi renovatae:  
Bernhardo Swalve

Quick Meals  
Alberta M. Goudies

Quimica de los Alimentos adaptada a las necesidades economicas e higienicas de Colombia  
Rafael Zerda Bayon

¿Quiere Usted Comer Bien? Manual practico de cocina  
Carmen Burgos

*R*

F. Rabelais a Montpellier  
A. Dubouchet

The Works of Rabelais  
Francis Rabelais

Raccolta Completa della Cucina di Famiglia  
Adolfo Giaquinto
Radio-Cuisine. Chroniques Gastronomiques Diffusées *Édouard de Pomaine*

Le Raffinage du Sucre en Fabricque et ses Nouveaux Procédés *M. Louis Figuière*

Raphaël et Gambrinus ou L'Art dans la Brasserie *John Grand-Carteret*

Le Raisin de Table dans le Monde *Léon Douarche*

La Ration normale, moyens pratiques de l'établir *G. Bardet*

Rations Book *May Byron*

Raw Food. Advantages of *Julian P. Thomas*

Raw Food and Health *St. Louis A. Estes*

**RECEIPTS**

Receipt Book *Mrs. John Henry Rolfe*

The Receipt Book *Ann Blencowe*

Receipt Book of a lady of the reign of Queen Anne *Elizabeth Waterwright*

Receipt Book of Elizabeth Raper *Elizabeth Raper Grant*

Receipt Book, and Young Housekeeper's Assistant *Elizabeth H. L. Putnam*

Receipts for the manufacture of pickles, preserves, jellies, syrups, sauces, ketchups, vinegars, and canning *William Archdeacon*

Receipts in Modern Cookery *A. Hunter*

Receipts. Manuscript Collection *Anon.*

Best Receipts *Kate Powers*

Book of Original Receipts *Kathryn Romig McMurray*

A Book of Receipts *Anon.*

Book of Receipts by Daughters of the American Revolution *Anon.*

Book of 3000 Practical Receipts *A. S. Wright*

Chef's Best Receipts *Anon.*

Choice Receipts. Arranged for the gas stove *Lucy C. Andrews*

**Receipts (continued)**

Choice Receipts *Mrs. Thomas Bailey Aldrich*

Choice Receipts *Miss M. S. Woodman*

Choice Receipts by M.S.W. *Anon.*

Choice Receipts, Eastern Star of Sacramento *Anon.*

Choice Receipts, Guild-house All Saints Cathedral *Anon.*

Choice Receipts from the best Manuscript *Anon.*

A Choice Collection of Tested Receipts *Jennie Carter Benedict*

Colonial Receipt Book *Mrs. Frederick Sidney Giger*

Comet 1910 Receipts *Anon.*

Confederate Receipt Book *Anon.*

Curious Old Cookery Receipts *Anon.*

Dedham Receipts *Olive C. Daniell*

Domestic Receipt Book *Catharine E. Beecher*

Family Receipt Book *Anon.*

Family Receipts, or practical guide for the husbandman and housewife *H. L. Barnum*

Famous Old Receipts Used a Hundred Years and More *Jacqueline Harrison Smith*

“F. F. V. Receipt Book” *Mrs. Clement Carrington McPhail*

Five Hundred New Receipts in Cookery, Confectionary *John Middleton*

General Receipt-Book: or, Oracle of Knowledge *H. Gifford*

General Receipt Book; or, Oracle of Knowledge *W. P. Chubb*

Grand Rapids Receipt Book *Anon.*

Hand Book of Choice Receipts *Flora Lufkin Davenport*

Housekeepers Receipt Book *Anon.*

Improved Housewife or Book of Receipts *Anon.*
Receipes (continued)

Kentucky Receipt Book
*Mary Harris Frazer*

Lebanon Valley Cookery, including "Tried Receipts"
*Anon.*

Manuscript collection of receipts
*Anon.*

Manuscript volume of Cookery
*Anon.*

More Receipts
*Miss Leslie*

Mrs. Mary Eales's Receipts
*Mary Eales*

Mrs. Jane Serle's Receipt Book, 1743
*Jane Serle*

Nantucket Receipts
*Anon.*

New Receipts for Cooking
*Miss Leslie*

New Bedford Practical Receipt Book
*P. H. Mendall*

New Family Receipt Book
*D. Hughson*

Old Southern Receipts
*Mary D. Prestlow*

Philadelphia Housewife; or, Family Receipt Book
*Mary Hodgson*

Practical Receipts of Experienced Housekeepers
*Anon.*

Practical up-to-date Receipt Book for Bakers
*Richard Baxter*

Rare Old Receipts
*Mrs. W. Hinchke Smith*

Rhymed Receipts for any occasion
*Imogene Clarke*

Table Receipts; adapted to western housewifery
*Anna Maria Collins*

Tried Receipts
*Mrs. A. M. Fauntleroy*

Tried Receipts of Pasadena
*Maud Mitchell Honberger*

Receipes (continued)

Tried Receipts of Pasadena
*Anon.*

Tried Receipts. Staunton, Virginia
*Anon.*

United States Practical Receipt Book
*Anon.*

Universal Receipt Book
*Priscilla Homespun*

Universal Receipt Book
*Anon.*

Valuable and Tried Receipts
*Louise D. Speer*

Warm Springs Receipt-Book
*E. T. Glover*

RECETTES

Les Recettes d’Adele. La cuisine du menage
*Vincent Auguste*

Les Cent Recettes
*Mlle. Françoise*

Cent Trente Recettes pour apprêter le lapin
*Hachebèe*

Recettes pour faire des Confitures,
Gélees, Marmelades, et Fruits de Pêches
*J. Lowert*

99 Recettes pour accommoder le poisson et les plats maigres
*Carême*

99 Recettes pour Accommoder le poisson et les plats maigres par Carême
*Jean Nihils*

900 Recettes de Cocktails et Boissons
*Adolphe Torelli*

107 Recettes ou Curiosités culinaires
reccueillies
*Paul Poiret*

Receuil de Receipes
*Madame Fouquet*

Recht-schreibung der Speisen und Getränke
*P. M. Blüher*

Rechtschreibung der Speise und Getranke. See Blüher's
*Anon.*

Recherché Side Dishes for Breakfast,
Luncheon, Dinner and Supper
*Charles Herman Senn*

RECIPES

Recipes
*Clara S. Lord*

Recipes and Combinations
*Margaret Clark Limerick*
Recipes (continued)

Recipes and Menus of Noted Pacific Coast Chefs
Herbert W. Gardner

Recipes and Menus for Fifty
Frances Lowe Smith

Recipe Book, with Household Hints
Helmina Ote

Recipe Book for Home Economic Classes
Nell Strowig and Ruth Rees

Recipes by the Ladies of Waukegan
Mrs. Richard Barnum

Recipes for Cooking and Canning in the Pressure Cooker
Adele G. Potter

Recipes for Cooking in Casseroles
Marie J. O'Bryan

Recipes for Everyday
Janet MacKenzie Hill

Recipes for the Preserving of Fruit, Vegetables and Meats
E. Wagner

Recipes for Salads, Dressings, Sauces and Sandwiches
Marie J. O'Bryan

Recipes for Successful Dining
Elsie de Wolfe

Recipes for the World
John G. Yeager

Recipes for McCann's Cooking School
Ethel Feldkirchner Hudson

Recipes from East and West
Euterpe Craies

Recipes from the Old Country and the New
Maria Evang Martin

Recipes from Old Mexico
May Middleton

Recipes, My Friends' and My Own
Louise Perret

Recipes of Good Things to Eat
Lu Vada Copely

Recipes of the Woman's Club of San Mateo
May Robinson Thomas

Recipes of All Nations
Countess Morphy

Recipes of Various Kinds; in Cooking, Preserving, Brewing
A. Bonnet Laird

Recipes (continued)

Recipes Old and New
Mrs. Charles Marshall

Recipes, "Old and New, Tried and True"
Anna K. Sackett

War Time Recipes
Mary Elizabeth

Aunt Caroline's Dixieland Recipes
Emma and William McKinney

Aunt Josephine's Book of Recipes
Josephine M. Wallace

Best Recipes
Winifred Wiskard

Book of Practical Recipes
Anon.

Book of Recipes. Altoona High School
Anon.

Book of Recipes. Brewster Congregational Church
Anon.

Book of Recipes. Calvary Baptist Sunday School
Anon.

Book of Recipes for the Cooking School
Carrie Alberta Lyford

Book of Menus and Recipes
Della T. Lutes

Book of Tried Recipes
Anon.

California Recipe Book
Anon.

Dr. Chase's Recipes
Alvin Wood Chase

Child's Book of Recipes
Anon.

Child's Recipes for Cooking
Anon.

Chinese Recipes
Alice Moore

Choice of Food with Economical Recipes for Schools, Homes, and Classes for Technical Instruction
M. C. Angwin

Choice Recipes
Sarah Lindsay

Choice Recipes
Mrs. John C. Mitchell

Choice Recipes for Clever Cooks
Lucy G. Allen

Choice Recipes by Famous Cooks
Mrs. Paul Jones

Choice Recipes, Food Charts and Reducing Method
Ida M. Chitwood

My Choicest Recipes
Florence Austin Chase
Recipes (continued)

City of Roses Best Recipes Lizzie Cole
Collette's Best Recipes. A book of French Cookery Marie Jacques
Collection of Recipes Anon.
Collection of Tested Recipes Anon.
Colonial Recipes Mrs. S. T. Rorer
Colonial Recipes from Old Virginia and Maryland Manors Maude A. Bomberger
Conservation Recipes Anon.
County Recipes of Old England Helen Edden
Excelsior Recipe Book Frank M. Brown
Famous Recipes by Famous People Herbert Cervin
Favorite Recipes Anon.
Favorite English, Dutch, German, French Recipes Ann Vasey
Favorite Recipes of Celebrated People May Fiske Hoffman
Favorite Recipes of Famous Chefs Emma C. Caron
Favorite Recipes of the Famous Movie Stars B. Donald Schulman
Favorite Recipes of Famous People Anon.
Favorite Recipes of Famous Women Florence Stratton
Favorite Recipes of food we like to cook Jessica Longton
Favorite Recipes of the National Editorial Association Virginia Shriver Simms
Favorite Old Recipes Joseph Letter
Favorite Southern Recipes Anon.
A Few Recipes August Escoffier
Fifty Choice Recipes Anon.
Fish and Sea Food Recipes Anon.
Food Tables and Recipes for Low Salt Diets Anon.
Frigidaire Recipes Anon.

Recipes (continued)

Good Housekeeping's Book of Recipes Anon.
Grandmothers' Recipes Lady Algernon Percy
Handbook of Recipes for the course in domestic science Faith R. Lanman
Handy Book of Recipes for Twenty-five Sibylla Hadwen
The Health Recipe Book Mrs. J. Douglas Thompson
High Living. Recipes from southern climes Line Loyall McLellan
Housewives' Favorite Recipes Anon.
Individual Recipes in Use at Drexel Institute Helen M. Spring
Institution Recipes for Use in Schools, etc. Emma Smedley
International Recipe Booklet Margaret Weimer Heywood
Liberty Recipes Amelia Doddridge
Low Cost Recipes Edith Gwendolyn Harbison
The Modern Club Book of Recipes Mrs. Norman S. Essig
More Recipes for Fifty Frances Lowe Smith
My Best Recipes Mary Hale Martin
My Best Recipes Kate Brew Vaughn
New Southern Recipes Mrs. E. F. Warren
Nine Hundred Successful Recipes Lula Thompson Silvernail
Old-Time Recipes for Home Made Wines, Cordials, and liqueurs Helen S. Wright
Old Vanity Fair Tea Room Recipes Anon.
One Hundred Favorite Foreign Recipes Marion Stewart
One Hundred and One Practical Non-Flesh Recipes Margaret Blatch
One Hundred Four Prize Radio Recipes Ida Bailey Allen
Recipes (continued)

One Thousand and One Cookery Recipes
Anon.

One Thousand and One Useful Recipes
Anon.

One Thousand Favorite Recipes
Mrs. Sigismund Aronson

One Thousand Successful Recipes
Lulu Thompson Silvernail

The “Original Book” of Choice Recipes
Clara G. Mitchell

Our Friends’ Recipes
Blanche N. Davidson

Our Sister’s Recipes
Anon.

The Penlee Recipe Book
Annie A. Barnet

Philadelphia New Century Club Book of Recipes
Mrs. H. S. Prentiss Nichols

Pittsburgh Tested Recipes
Anon.

Practical Patriotic Recipes
Edith Church

Practical Recipes
Mrs. B. B. Cutter

Practical and Dainty Recipes
Mrs. Edgar N. Blake

The Queen of Hearts’ Recipe Book
Maud Heaton Steere

Rare Recipes Old and New
Anon.

Reliable Recipes
Anon.

Reliable Recipes for Making Chinese Dishes
W. E. Garner

Restaurant Recipes
Eustace Miles

Riverside Recipe Book
Mrs. C. M. Lathrop

Select Recipes of Prominent Ladies
George M. Bates

Selected Recipes. Jackson Park Sanitarium
Anon.

Selected Recipes. St. Marks Church
Anon.

Seventeenth Century Book of Recipes
Anon.

Tempting Recipes
Ida C. Bailey Allen

Recipes (continued)

Tested Recipes
Louise C. Christianson

Tested Recipes for the Modern Hostess
Daisy Wilson Barnet

Tested Recipes for School Cafeterias
Anon.

Tested Recipes, Maple Ave. Hospital
Anon.

Tested and Tried Recipes
Lillie McKnight

Joe Tilden’s Recipes for Epicures
Joseph Tilden

 Tried Recipes
Mrs. L. B. L. Reamy

 Tried and Tested Recipes
Anon.

 Tried and Tested Recipes
Anon.

 Tried and True Recipes
Elizabeth Burbord Bathinsky

 Tried and True Recipes
Henrietta P. Goldenberg

 Tried and True Recipes
Anon.

 Tried and True Recipes
Anon.

 Tried and True Recipes
Frances D. Jermain

Two Hundred Famous Viennese Recipes
Melanie Reichelt

Two Hundred Recipes
Bessie Stewart

Two Hundred Recipes for Cooking in Casseroles
Olive M. Hulse

Two Hundred Recipes for Making Desserts including French Pastries
Olive M. Hulse

Two Hundred and Five Recipes
Anon.

Two Hundred and Seventy-five War-time Recipes
Carolyn Putnam Webber

Three Hundred Tested Recipes
Ada E. Alden

Over 300 Well Tried Recipes
Mrs. J. H. Giese

A Collection of Virginia Recipes
Mrs. William S. Donnan

175 Choice Recipes
Anon.

150 Hors D’Oeuvre Recipes
“Pin” Baglioni
Recipes (continued)
50 Maize Meal Recipes  Anon.
365 Orange Recipes  Anon.
800 Proved Pecan Recipes  Anon.
250 Recipes Mrs. Sarah Tyson Rorer
100 Simple Cookery Recipes
Helena Steinhall
100 Thrift Recipes  Anon.

A la Rector  George Rector
The Girl from Rector’s  George Rector
Recueil de Curiosités Rares & Nouvelles  Nicolas D. Emery
Recueil de secrets sures et expérimentés,
à l’usage des artistes  M. Buc’hoz
Reduce. New waistlines for old
Antoinette Donnelly
Reformkochbuch oder “Wie koch ich
ohne Fleisch und Alkohol” Ida Spühler
Illustrierte Reformküche  E. Dilliger-Strafer
Refreshment Rooms. See Ideas for Anon.
Règles sur la santé, et sur les moyens de
prolonger la vie  George Cheyne
Regles Pratiques sur la diète dans les dif-
erentes constitutions et maladies du
corps humain  Jean Arbuthnot
Regimes Alimentaires  Marcel Labbé
Le Regime du Corps  Maitre Aldebrandin de Sienne
Regime sanatus  Robertus Geopretius
Régime Végétalien  Mesdames Coquelet et Tessier
Effects of a Peculiar Regimen in cases of
cancer, etc.  William Lamb
Les Régimes alimentaires des Malades et
de Régime parfait. Aliments utiles, ali-
ments nuisible  Dr. F. Cayla
Regimen and Diet  John Tweed
La Regina delle cuoco  De Leyrer
Relishes, Garnitures, and Fancy Vege-
table Dishes  A. C. Hoff
Les Repas, 1889.  Alfred Franklin

Le Repas à travers les Ages  A. Guillaume
The Restaurants of London  Eileen Hooton-Smith
De reparazione lapis  John [Saint] Crisostomus
Restes, Cent Cinquante Manières
d’utiliser les  Alfred Suzanne

REZEPTE
Moderne Rezepte für die einfache und
feine Restaurations-küche  Emil Naegele
Moderne Rezepte und Spezialgerichte  Anon.
Rezept-Buch für die Fabrikation feiner
Fleisch- und Wurst-waren sowie
Konserven  Otto Ahlert
Rezept-Buch für Teegebäcke, Mehl-
spiesen, und Getränke  Friedrich Jos. Hampel
Rezept-Buch für Bäcker, Cakes-Bäcker
und Conditoren  John Greim
Hansa-Küche. Erprobte Rezepte für
die feine und bürgerliche Küche
Geschwister Erasmu
Tausend Rezepte für Haus und Küche
Sophia
Tausend und Ein Rezepte  Josephine Bonné
Über 1450 nur praktisch erprobte
Rezepte  J. L. Reuss
Les Richesses Gastronomiques de la France
le Fronsadais, son histoire et ses vins
Charles de Lorbad
Right Food, the Right Remedy  Charles C. Froude
Roasts and Entrées  A. C. Hoff
Le Roi Pyrex. Quelques Menus
Curnonsky
Roman Cooks. Cornelio Gaskini Harcum
The Romance of the Fungus World
R. T. and F. W. Rolfe
De vieti Romanorum et de sanitate
tvenda  Alexander Petronius
The Romantic and practical side of Cookery  
Claire Sugden

The Royal Baker and Pastry Cook  
Ch. Herman Senn

Royal Cookery; or, the Complete Court-Cook  
Patrick Lamb

Les Royal-Diners. Guide du gourmet contenant des menus pour chaque saison  
Édouard Helouise

The Royal Road to Health  
Chas. A. Tyrrell

Ruperto de Nola  
Dionisio Pérez

Ryzon Baking Book  
Marion Harris Neil

* * *

Saggio sopra l’Estrazione dello Zucchero dai Frutti del Fagus Castanea Linnei  
Vincenzo Lando

Saint-Petersbourg. See Tablets Gastro-nomique de  
Anon.

Salable Shop Goods for counter-tray and window  
Frederick T. Vine

**SALADS**

Salads and Salads  
A. H. Adair

Salads and Salad Dressings  
A. C. Hoff

Salads and Sandwiches  
Mary M. Wright

Salads and Sauces  
Thomas J. Murrey

Salads and Their Accessories  
Elizabeth Monkman

Salad Book, American  
Maximilian De Loupe

Salad Book, Edgewater Beach Hotel  
Arnold Shirlcliffe

Salads, Dressings and Sauces  
Olive M. Hulse

Salads for All the Year Round  
Mary Woodman

Salads, Luncheons. See New Salads  
Anon.

Salads, Sandwiches, and Chafing-dish Dainties  
Janet MacKenzie Hill

**Salads (continued)**

Salads. See Acetaria  
John Evelyn

Book of Salads. The Art of Salad Dressing  
Alfred Suzanne

Fifty Salads  
Thomas J. Murrey

Modern Salad and Dessert Book  
Mabel Claire

One Thousand Salads  
Olive Green

The Old-Time Saloon not wet—not dry —just history  
George Ade

Salt. See Collection of all the Statutes now in force  
Anon.

Salt. See History of  
Anon.

Book of 101 Sandwiches  
May E. Southworth

Up-to-Date Sandwich Book  
Eva Greene Fuller

De tvenda sanitate per victvm et quae secvndu cuicuq natura in uictu sequedae aut fugieda sunt  
Georgius Volla

Les Sans-filistes Gastronomes; les belles recettes des provinces françaises  
[Corcellet]

Les Règles de la Santé  
A. Porson

La Saoucou d’espinar, ou Suisou Funestou de l’erreur d’un Cousini Capouchin, amé quaoququis er nouta  
D. C. Casan

Sauce and Sage  
Eva Willis

Book of Sauces  
Herman Senn

One Hundred and One Sauces  
May E. Southworth

Das Sauerkraut (Sauerkohl)  
W. Henneberg

Les propriétéz de la Sauge, & sur le reste des Plantes aromatiques  
M. Humault

Sauternes. See Clarlets and Sauternes  
Anon.

La Savoie  
Curnonsky

**SAVOURIES**

Savouries a la mode  
De Salis

Fifty Special Savouries  
Elsie Turner

Good Savouries  
Ambrose Heath
Savouries (continued)
Savoury Breakfast, Dinner and Supper Dishes  Charles Herman Senn
Savouries Simplified  C. S. Peel
The Savoy Cocktail Book  Harry Craddock
Scavans. See Le Journal des Anon.
Scents and Dishes  Dorothy Allhusen
Scola Apicana  Polyonimus Sympagheus
School Feeding. Its History and Practice at Home and Abroad
Louise Stevens Bryant
The School Kitchen  Mary J. Lincoln

SCIENCE
Science and Experiment as Applies to Canning  O. L. Deming
Science du bien vivre ou monographie de la cuisine  Paul Ben
Science of Canning, Concentrating, Desiccating, Preserving and Pickling, All kinds of Fruits and Vegetables, Meats, Fish, etc.
Hemlow-Meriam
Science of Food & Cookery
H. S. Anderson
Science of Good Living  Launcelot Sturgeon
Science of Health. German cook book  Alexis Constantin Carl Pfuhl
La Science du Maître d'Hôtel  Menon
La Science et les Travaux de la Ménagère  Mme. M. Sage
The Science of Nutrition  Edward Atkinson

SCIENTIFIC
Scientific Cooking  Sarah E. Woodworth Craig
Scientific Cooking  Martin W. Pretorius
Scientific Health Menus and Recipes  Irene Case Norum
Scientific Method of Eating Your Way to Health  Arnold Ehret

Scientific (continued)
Scientific Nutrition Simplified  Goodwin Brown
A Scientific and Practical Manual for the Preparation of All Kinds of Food  Joseph B. and Laura E. Lyman
Examen Scientifique du Végétarisme  M. J. Lefèvre
La Scienza in Cucina e l'arte di mangiar bene  Pellegrino Artusi
A Scripture Herbal  Maria Calcott
The Scots Kitchen  F. Marian McNeill
From Sea to Table  Mrs. N. Moier
The Seal of Safety  C. H. Stecker
Search for a Dinner  W. R. Hare
Seattle Home Builder and Home Keeper Willard W. and Belle D. De Long
The Second Century  Alden Winthrop
Les Secrets de la Bonne Table  Benjamin Rensudet
Les Secrets du Seigneur Alexis Piemontois  Alexis Piemontois
Secrets of the Himalaya Mountain Masters  Yogi Water
Les Secrets d'une maîtresse de maison  Paul Devaux
Selected Recipes  Minnie Henderson
Ultra Select Dishes for Afternoon Teas  A. C. Hoff
Common Sense in the Kitchen  Edith Starr Miller
Les Serees de Guillaume Bovchet  Gillaume Bouchet
Sense in the Kitchen: a manual of the art and science of cooking  Abby Merrill Adams
Sermonum convivialium libri x, Historicae, poeticae  [G.] Pictorius
Servants and Stars  G. W. Milliers
The Complete Servant; being a practical guide to the peculiar duties and business of Servants  Samuel and Sarah Adams
Shakers. See How the Shakers Cook Anon.
How to Cook Shell-Fish Olive Green
300 Ways to Cook and Serve Shell Fish H. Franklin Hall
Sherry H. Warner Allen
A Shilling Cookery for the People Alexis Soyer
Sign of the Rolling Pin Elizabeth Mills
Silver, or a Discourse of Forest Trees John Evelyn
Silver. See Book of Solid Silver Anon.
Silver for the Dining Room John S. Holbrook
Silver: Pewter: Sheffield Plate Fred W. Burgess
Old Silver Spoons of England. A practical guide for collectors Norman Gask
Simple but Effective Cake Decorating Dennis M. Hopkins
Simple Life Recipes With Hints on Diet Dugald Semple
Simplex. See A Book of Simples Anon.
Sirops et les Conserves de Raisins A. A. Parmentier
Smart Supper Recipes Christine Terhune Herrick
Smoothcookery with gas the modern fuel Sarah Field Spint
Smörgåsbordet Gorda Simonson
Snowdrift Secrets Mrs. S. T. Rorer
A Sober Life Lewis Cornaro
De la Sobriété et de ses Avantages Louis Cornaro
Les Sociétés Badines Bachiques littéraires et chantantes Arthur Dinaux
Le Bastidon des Douze ou la Société de Sans-Façon M. Tamisier
Soda Fountain and Luncheonette Management J. O. Dahl
Ad Solemnem panegyricum doctissimorum medicinae Georgii Gottlob Richter
Du Solon a la Cuisine Maria de Saint-Juan

Something Different Dish Marion Harris Neil
Something Different to Serve Martha Melville
Songs of the Vine with a medley for malt-worms William G. Hutchison
Cent Sonnets Gourmands Dauphinois et Poésies Culinaires Diverses Henri Second
Sorgho and Imphee, the Chinese and African Sugar Canes Henry S. Olcott
Les Soupeurs de mon temps Roger de Beauvoir
Le Livre des Soupes et des Potages Jules Gouffé

SOUPS
Soups and Consommes A. C. Hoff
Soups and Sauces Virginia Elliott
Soups and Soup Making Emma P. Ewing
Soups and Stews and Choice Ragouts Miss Cameron
Soup, Oysters and Surprises Mrs. Lionel Guest
Soup to Nuts Nancy Carey
One Thousand Simple Soups Olive Green
Book of Economical Soups and Entrées Joseph Vachon
Fifty Soups Thomas J. Murrey
Good Soups Ambrose Heath
Les Soupeuses de France. Etude culinaire par province Gaston Sevin

The South African Household Guide A. R. Barnes
Southern Cooking Henrietta Stanley Dull
Southern Epicures. See Hints from Anon.
The Southern Gardener and Receipt-book Mary L. Edgeworth
Southern Kitchens. See Echoes from Anon.
Souvenir of the National Canners’ Association Arthur I. Judge
The Soya Bean and the new soya flour
C. J. Ferrière
Soya Flour as a National Food
A. A. Horvath
Spanish and Mexican Dishes. See Fifty Choice Recipes for
Anon.
Das deutsch Sparkochbuch
Franz B. Löbenberg
Specialties of the World Famous Chefs—
United States, Canada, Europe
A. C. Hoff
Speculum finalis retributionis
Petrus Reginaldus
Teutsche Speiszkammer
Hieronymus Bock
Spezial-Seeßlisch-Kochbuch
Frau Hauptmann Braune
Spices and Condiments James B. McNair
Spices, Seeds, Herbs, Leaves, etc.
Jos. K. Jank
Stand Up and Slim Down
Effie A. Hornibrook
Starch, Glucose, Starch-Sugar, and
Dextrine
Julius Frankel
Starch, Glucose, Starch-Sugar, and
Dextrine
Ludwig von Wagner
Steaks, Chops, Eggs
A. C. Hoff
Steward’s Handbook and Guide to Party Catering
Jessup Whitehead
Still Room Cookery, recipes old and new
Mrs. C. S. Peal
The Sublime Society of Beef Steaks
Walter Arnold
The Successful Housekeeper
Milton W. Ellsworth

SUCRE
Sucre et produits de la confiserie. Con-
diments et stimulants M. L. Derode
Fabrication du Sucre Charles Stammer
L’Industrie Sucrerie Française, Étran-
gère et Exotique Paul Horin-Déon
Nouveau Manuel complet du fabricant
et raffineur de sucre F. S. Zoega
Sucre (continued)
Traité sur les propriétés et les effets
du Sucre M.-F. Le Breton
300 Manières d’Accommoder les Plats
sucrés et les confitures
G. B. de Savigny
Le Sud-Ouest de Nîmes a Bordeaux
J. A. P. Cousin
Sue began to Cook Louise Bennett Weaver

SUGAR
Sugar
C. F. Bardorf
Sugar Cane George Richardson Porter
Sugar Growing and Refining
C. G. W. Lock, G. W. Wigner
and R. H. Harland
Sugar Industry Harvey W. Wiley
Sugar. Its history, growth, manufacture
and distribution George M. Rolph
Sugar Substitutes Ida C. Bailey Allen
Art of Boiling Sugar
Henry Weatherley
Manufacturing Sugar from the Cane
Henry Bessemer
The Sugar-Planter’s Manual
W. J. Evans
Suggestions for Breakfast, Luncheon and
Supper Helen Louise Johnson
One Hundred Picnic Suggestions
Linda Hull Larned
Sunday Night Supper
Christine Terhune Herrick
Suomalais-Amerikalainen Mina Walli
Allerlei Suppen und Klöße
Johanna Titus
Suppers
Paul Pierce
Svenska Kokboken en praktisk kokbok
afsedd för svenskmän i Amerika
Gustafsa Björklund
Good Food from Sweden Inga Norberg
Sweet Corn Albert E. Wilkinson
Sweets and Supper Dishes a la mode
De Salis
Table (continued)

Tables of Content. Leaves from my diary  
André Simon

Tableaux synoptiques pour l'analyse et l'examen des conserves alimentaires  
Charles Manget

The Taplex Book  
Lillian Alice Palmer

Taverns and Tavern Clubs, Old Boston  
Samuel Adams Drake

Taverns, British  
Lord Askwith

The Taverns of Old England  
Henry Parr Maskell

TEA

Tea-Blending as a Fine Art  
Joseph M. Walsh

Tea & Cacao with special sections on coffee, spices and tobacco  
W. A. Maclaren

Tea, Coffee, and Cocoa  
J. Alfred Wanklyn

Tea from Grower to Consumer  
A. Ibbetson

Tea Hints for Retailers  
John H. Blake

Tea, Its Mystery and History  
Samuel Phillips Day

Tea Room and Cafeteria Management  
R. N. Elliott

Tea-Room Recipes  
Lenore Richards

Book of Tea  
Okakura-Kokuzi

Book of Tea Secrets  
Thomas A. Phelan

Little Tea Book  
Arthur Gray

Our Afternoon Teas and a few dainty puddings  
Alicia

Teatro Nobilissimo  
Venentio Mattei

Tempting Dishes for Small Incomes  
Mrs. de Salis

Tennessee. See How We Cook In Anon.  

Il Tesoro della sanità, da Gualdo, Medico, & Cittadino Romano  
Castor Durante

Tête à Tête. Culinary Gleanings  
Corelli C. W. Simpson
GAstronomic Bibliography

THE

M. Buchoux

Le Bon Usage du Thé du Caffé et du Chocolat
Nicolas de Blegny

Le Thé et le Fourrage
Tol-Edem-Meaeb-Clac

Le Thé est-il plus nuisible qu’utile?
Cadet de Gassicourt

Le thé et le chocolat
Eugène et Auguste Pelletier

Monographie du Thé
J. G. Housaye

Le Theatre d’Agriculture
Olivier de Serres

Theatrums Botanicvm: The Theater of Plants
John Parkinson

Théorie des foyers de cuisine et des poêles
Ritter

Therapeutic Dietetics or the science of health foods and their medical values
Norton F. W. Hazeldine

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Henry Southgate

 Thoughts on Food and Cookery
Wm. A. Alcott

Thrift for the Housewife
Mrs. John J. Webster

The Tippler’s Vow
Lee Fairchild

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George Ross

Take a Tip from Me
A. S. Williams

Tomato Products
W. G. Hier

La Touraine
Curonsky

Tractatus de butyro
Martin Schoeckius

Trattato della Natvrna de’ Cibi e del Bere
Baldaissar Pisanelli

Li Tre Trattati di Messer Mattia Giegher
Bavaro di Mosbvrn Trinciante dell’ill’ma natione allemanna in Padova
Mattia Giegher

TRAITÉ

Traité des Chasses de la Venerie, et Fauconnerie
Le Gendre

Traité de Distillerie. Microbiologie du distillateur, ferments, et fermentation
M. P. Guichard

Traité des Dispenses du Carême
Philippe Hecquet

Traité des Liqueurs, Esprits ou Essences
François-Guillaume du Verger

Traité Général de l’Ornementation Artistique dans la Cuisine
François Marrec

Traité de l’Office
Th. Berthe

Traité de l’Office
M. Étienne

Traité de l’Office
Mahéli

Traité de la Table
M. Des Ombiaux

Traité Pratique de Cuisine Bourgeoise
Auguste Colombié

Traité sur la Salaison des Viandes et du Beurre en Irlande
Christian Martell

Traité théorique et pratique des aliments et des boissons
O. Dubois

Traité Théorique et Pratique de la Fabrication du Sucre
E. J. Maumène

Traité de l’Usage du Lait
B. Martin

Travels of a Rolled Oat
Grace T. Hallock

A Treatise on Flour, Yeast, Fermentation and Baking
Julius Emil Wihlfahrt

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William Speckley

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William Speckley

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A.-B. de Périgord

Tried and True. Tennessee Model Household Guide
Mollie Huggins

Tried Temptations Old and New
Edith Key Haines

Tried Temptations
Edith Haines
Il Trinciante di M. Vincenzo Cervio
Vincenzo Cervio
De Triclinio Romano
Petrus Ciacconius
The True Preserver and Restorer of Health
George Hartman
La Truffe
Ad. Chatin
De la Truffe
MM. Moynier
Manuel de l’Amateur de Truffes
Alexandre Martin
Les Mycelium Truffiers Blancs
M. Emile Boulanger
Sur les Truffes et sur les Champignons
P. B. Pennier de Longchamp
Truths About Things We Live On and Daily Use
Charles Hyatt-Woolf
Leaves from our Tuscan Kitchen, or How to Cook Vegetables
Janet Ross
Thomas Tusser 1557 Floruit. His Good Points of Husbandry
Dorothy Hartley
Twenty-five Cent Dinners, for families of six
Juliet Corson

vegetable
Vegetable Diet: As sanctioned by medical men, and by experience in all ages
Wm. A. Alcott
Vegetable-Gardening
L. H. Bailey
Vegetable Salads for Health. From Garden to Table—No Cooking
Evaada Kraus Perry
Vegetable Verselets for Humorous Vegetarians
Margaret G. Hays
Vegetables and Salads
Rose Brown

vegetarian
Vegetarian Cook Book. See Unity Inn
Anon.
Vegetarian Dishes
Mrs. Botedich
The Vegetarian Movement in England
Charles W. Forward
Vegetarian Supplement to Scientific Feeding
Dora C. L. Roper
365 Vegetarian Dishes Neither Flesh, Fowl nor Fishes
Kate Halford
Vegetarisches Kochbuch für Gesunde und Kranken
Minna Gossmann
Vegetariska Kokbok
C. F. Aker
El Vegetarianismo teórico y práctico
J. Fernando Carbonell
Vers & Fromages
Léon Buretette
Die Verwertung von Obst und Gemüse
D. Wauer
The Vest Pocket Vegetable Book
Charles G. Moore
Conservation de la viande et du poisson
C. Bidault
Le Viandier de Guillaume Tirel dit Taillevent
Jerome Pichon
Our Viands whence they come and how they are cooked
Anne Walbank Buckland
The Vicomte in the Kitchenette
Vicomte de Manduit
Victoria Zähringer’s Kochbuch
Victoria Zähringer
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E. Tanneguy de Wogan

La Vie à Table à la fin du XIXe siècle

Châtillon-Plessis

La Vie de Paris sous Louis XIV

Alfred Franklin

La Vie et la passion de Dodin-Bouffant

Marcel Rouff

La Vie privée d'autrefois Alfred Franklin

Vieux Mangers, Vieux Parlers bas-Normands

Jean Seguin

La Vigne, voyage autour des vins de France

Bertall

Le Vigne ed il vino di Borgogna in Friuli

Lodovico Bertoli

VIN

L'Art de faire le Vin

Jean Antoine Chaptal

L'Art de faire le Vin, d'après la doctrine de Chaptal

Antoine-Alexis Cadet-de-Vaux

Etudes sur le Vin

M. L. Pasteur

Influence de l'Usage du Vin et du Café sur la littérature française

A. Thirion

Traité du Vin et du Sidre

Julien de Paulmier

Le Vin, L'Alcool, les Eaux-de-Vie et les liqueurs

F. Cayla

Le Vin, Vers fantasques

Ferdinand Denyerys

Vin de Champagne. See Oeuvres di Concours

Anon.

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Vins de la Grèce et de l'Italie, Des Comestibles et des

Gabriel Pegiot

Vins à la Mode et Cabarets au XVIIe Siècle

Albert de la Fizelière

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I. Bogaerts

Bordeaux et Ses Vins classés par ordre de mérite

Charles Cocki

Vins (continued)

Les Grands Vins, curiosités historiques

Antony Real

Guide Pratique de la fabrication des vins factices et les boissons vineuses en général

L.-F. Dubief

Les vins, Mon Livre de Cave

Maurice Dubois

Traité sur les Vins du Médoc et les autres vins rouges et blancs du département de la Gironde Wm. Franck

Vinaigre concentré par la gelee [Etienne-François] Geoffroy

Études sur le Vinaigre

Louis Pasteur

Fabrication du Vinaigre fondée sur les études de M. Pasteur

Emile Claudon

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Paul Hasack

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S. L. Crawford

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Julia de Fontenelle

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Charles Estienne

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J. Worlidge

Vingt Régimes alimentaires en clientèle Ch. Fiesinger

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Palmarius

Vino malagueno

De Cecelio Garcia de la Leña

In Vino Veritas. A book about wine

André Louis Simon

The Vine and its Fruit James L. Denman
Index | GASTRONOMIC BIBLIOGRAPHY

Vintners. See Art and Mystery of Anon.
The Mysterie of Vintners. Or a Brief Discourse concerning the various Sicknesses of Wines [Walter Charleton]
Virginia Housewife Mary Randolph
Vitality Demands Energy Betty Crocker
Eating Vitamines C. Houston Goudiss
Vitamins in Health and Disease Barnett Sure

Vitamins and Diets Daniel Thomas Quigley
The Vitamins H. C. Sherman
De vita libri tres, Nunc à mendis situq; uindicati Marilus Ficinus
Vital Vegetables with analyses, menus and recipes Ida C. Bailey Allen
Vital Facts about Foods Otto Carqué
Le viande, le stagioni che si convengono a tutte gli animali, vcelii, & pesci, Banchetti di ogni tempo, & mangiare da apparendìarsi di di, in di, per tutto l’anno a Prencipi Domenico Romoli
The Bon Vivant’s Companion or How to Mix Drinks Professor Jerry Thomas
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La Vraye Methode de bien trencher les viandes Jaque Vonlett
Vrieinh (Ygieine). Or A Conservatory of Health Humphrey Brooke

W WINES

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Winifred S. Fales
War Bread Alonzo Englebert Taylor
War Time Recipes Janet MacKenzie Hill
Warne’s model cookery and housekeeping book Mary Jewry
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The Way to Get Wealth Thomas Tryon
The Way to the Heart Carrie Pickett Moore

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“What” and “How” or What shall we have? Miss E. S. Poynter
What Is What in Groceries Alexander Todoroff
The Whitehouse Kitchen Companion Rodrigo Panelli

Wheat
Wheat B. E. Dahlgren
Heart of the Wheat Linda Dunlap
Wheat Flour and Diet C. O. Swanson
Wheat Substitutes Ida C. Bailey Allen
Wheatless and Meatless Days Pauline Dunwell Partridge
Wheatless and Meatless Menus and Recipes Alice Bradley

Whiskey Æneas Macdonald
Das “Wie.” Wie gestaltet man die täglichen Mahlzeiten ohne Mehrkosten reichhaltiger? Florid Hegenbarth
Wie mache ich meinen Mann glücklich? Elsa Herzog
Wiltshire Housewives, Secrets of Some Edith Oliver

Wines and other fermented liquors James Richmond Sheen
American Wines and How to Make Them Philip M. Wagner
Chats About Wine C. E. Hawker
The Chemistry of Wine G. J. Mulder
Complete Wine Book Frank Schoonmaker
French Wines and Vineyards Cyrus Redding
A guide to the purchase, serving and appreciation of wines, cocktails, spirits and liqueurs E. J. Foote
Wines (continued)

History of Ancient and Modern Wines
Al. Henderson

History and Description of Modern Wines
Cyrus Redding

Wines. See History of Ancient and Modern Anon.

How to Wine and Dine in Paris
Robert Forrest Wilson

Romance of Wine
H. Warner Allen

What Everybody Wants to Know about Wine
Allan Taylor

Wines and Spirits
J. Irving Davis

Wines, how, when, and what to serve
Robert Marks

Wine in Shakespeare’s Days and Shakespeare’s Plays
André Louis Simon

Wine in the Kitchen
Elizabeth Craig

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M. Puguière

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Julian Street

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Horatio Stoll

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Mrs. Winslow

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Joseph Charles Lehner

Y

A Year’s Dinners
May Little

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Katherine E. Golden

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Curnonsky

Young Housekeeper’s Assistant
Eliza G. Follett

Young Housewife’s Counsellor and Friend
Mary Mason

Young Ladies’ School of Arts
Hannah Robertson

Z

Zucker-Industrie, Anleitung zur Untersuchung der für die Zuckerbäcker
Giacomo Perini

Die Behandlung der Zuckerkrankheit
O. Porges

365 Speisezettel für Zuckerkrankheiten und Petteibige
F. von Winckler