

Catalogue 1
Firsts, London ~
September 2022

Books *for* Cooks

A Jean et Pierre Croisigues qui illuminent de leur talent une modeste galette G. Couderc, 76.



Detail from [1]

Catalogue 1

Firsts, London ~ September 2022

A miscellany of cookery, wine, menus, and drinks ranging from the 18th century to the 21st century, curious, intriguing or thought worth the long journey from the Antipodes.

Books *for* Cooks

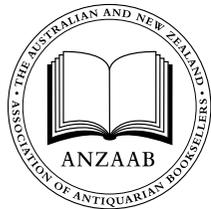
new & old books about wine & food bought & sold

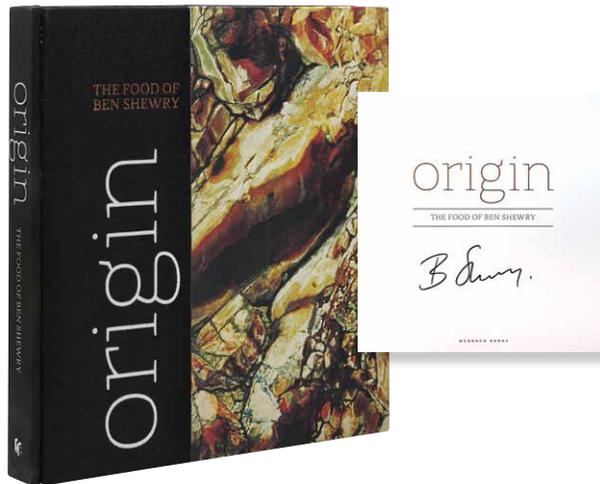
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Principal: Tim White +61 0432 569 809
Member of ANZAAB, ILAB, and IOBA.





[1] SHEWRY, Ben. (1977 -)

Origin: the food of Ben Shewry

Millers Point, Australia: Murdoch Books, 2012. First Edition. Quarto (320x290mm) half bound black, gilt embossed, cloth, decorative pictorial blind stamped boards xiii,[1],288,[2]pp, ribbon page marker. Photography by Colin Page; design by Reuben Crossman.

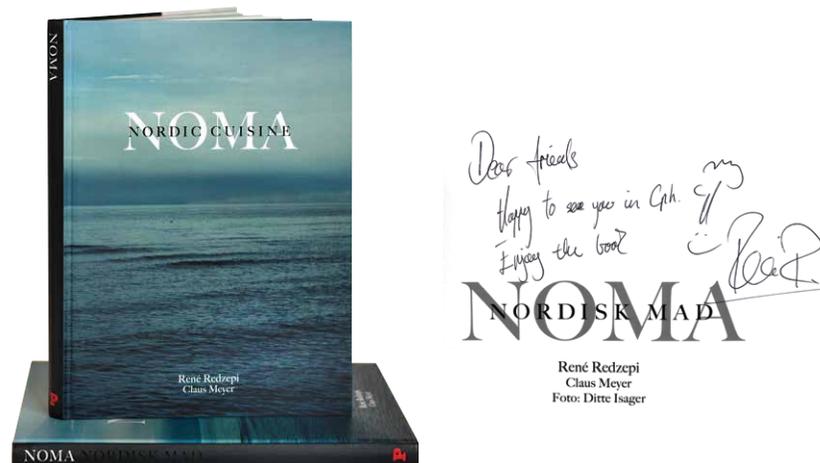
Signed on the titlepage.

Ben Shewry is the chef patron of Melbourne's award-winning restaurant Attica and is one of Australia's most significant and influential chefs. Under his direction, Attica has become one of Australia's best restaurants repeatedly winning awards, Attica was ranked for a number of years in the San Pellegrino Top 100 Restaurants of the World, reaching #20. Shewry, born and trained in New Zealand, has become a leading voice for sustainable, culturally sensitive, and relevant food that reflects his personal experiences and philosophy. His dishes, inspired by his surroundings, often highlight indigenous and local foraged ingredients and challenge, and embrace contemporary Australasian issues of culture, time, and place.

Evocatively and sumptuously photographed this is a powerful statement of a direction for contemporary Australian cuisine. Winner Australian Book Design Awards Illustrated Book 2013. A fine copy.

§ OCLC records only 5 holdings all in Australia and New Zealand. #9781741969870-5

\$950 / £560



[2] REDZEPI, René (1977 -) and MEYER, Claus [Claus Meyer Nielsen (1963 -)]

Noma Nordic Cuisine/Noma Nordisk Mad

First Edition, first printing in English together with Danish third impression, signed and with laid in ephemera Both volumes ~ Quarto (285x210mm) pictorial hardcover boards, 183,[1]pp. Printed by the Narayana Press, [Odder] Denmark. Foreword by Claus Meyer, introductory essay and edited by Henrik Kern-Jespersen; photography by Ditte Isager; and with recipes by René Redzepi.

The English edition is the first edition, first printing, published December 2006. The Danish edition is the first edition, third printing, published 2007, signed and inscribed in English by René Redzepi "Dear Friends, Happy to see you in Cph, Enjoy the book" with a smiling chef illustration. The boards of both copies are very faintly scuffed, else fine copies.

Both editions were privately published by Noma in very small print runs. Laid in are the receipt for the purchase of the books at Noma dated 6 September 2007; a menu and two table cards.

Noma, based in Copenhagen, is one of the most significant restaurants of the 21st century. Chefs Redzepi and Meyer opened Noma in 2003. It has held two Michelin stars from 2008 to 2020 and in 2021 was awarded its third Michelin star. The restaurant has featured in Restaurant Magazine's World's 50 Best Restaurant Awards every year since 2006, usually in the top 5 until 2022 when the award rules were changed to make it ineligible as a past winner. In 2010, 2011, 2012, 2014 and 2021 it was awarded Best Restaurant in the World.

In November 2004, Chefs Redzepi & Meyer convened a

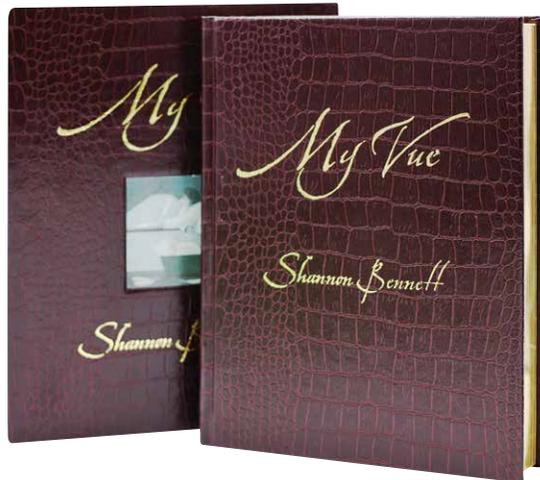
symposium of chefs and food professionals from throughout Scandinavia to establish a manifesto - 'New Nordic Cuisine'. The manifesto emphasised "purity, simplicity and freshness" and an increased use of seasonal and local ingredients. Chefs were challenged to develop traditional dishes making use of ingredients benefiting from the local region's climate, water, and soil. The manifesto was in part a reclamation of heritage and traditional foods and techniques echoing a number of elements and ideas championed by the Slow Food movement, and in part a rejection of the imposition of French gastronomy.

Since 2004 New Nordic Cuisine, championed by Redzepi and Meyer has influenced the development and direction of fine dining throughout the world and inspired the establishment of a number of significant restaurants exploring indigenous cuisines, foraged ingredients, traditional and forgotten techniques. The story of the symposium and the creative endeavours that led to it and the opening of Noma are outlined in the foreword and introductory essay. Extremely scarce. A landmark of contemporary gastronomy from perhaps the finest restaurant in the world.

§ OCLC records only 2 holdings for the English edition, both in Denmark; and 4 holdings for the Danish edition; all but one in Europe.

#9788756783337-1

\$5000 / £2950



[3] BENNETT, Shannon (1975 -)

My Vue: edition limitee

Sydney: Simon & Schuster Australia, 2004. First Edition; Limited Special Edition.

Quarto (250x190mm) full crocodile, gilt lettered boards and spine, all edges gilt, matching slipcase, xii, xi, [1], 420pp. Foreword by Paul Bocuse; illustration by Tom Samek; photography by Dean Cambray. Number #185 of 200 signed copies; the first xii pages are an additional handwritten chapter comprising a degustation menu and recipes (not in the standard edition).

Fine/Near Fine. Faint edgewear to bottom corner of slipcase.

Bennett began his training at the Grand Hyatt under Roger Lienhard, before moving to the UK and working for Albert Roux, John Burton-Race (2 years) and Marco Pierre White (2 years). He

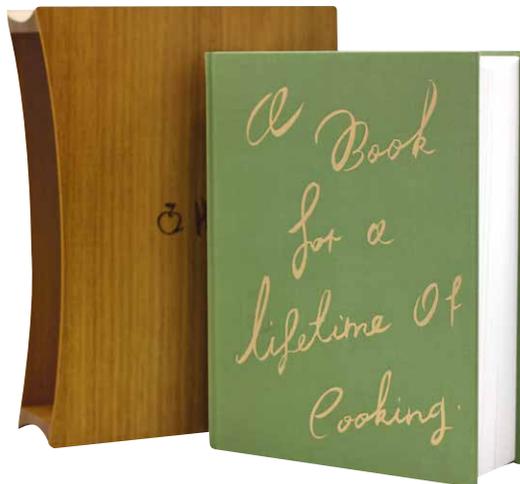
then worked for Alain Ducasse (1 year) before returning home to Melbourne to open 'Vue de Monde' in 2003. Bennett was awarded 'Best New Chef' that year, won the San Pellegrino Cooking Cup in Venice 2004, and was by 2013 awarded Restaurant of the Year. Bennett has also been a regular judge and mentor on the Australian Edition of MasterChef.

Tom Samek (1950-2021) was a Czech born artist based in Tasmania. Originally trained as a chef, Samek's love of food and wine was a constant theme in his humourous and whimsical art.

Like the eponymous restaurant it is named for, *My Vue* is a bold statement of classic French cuisine and rarefied fine dining and all its excesses; set in the Antipodes.

An excellent and scarce copy.
#0731812557-01

\$1250 AUD / £740



[4] ALEXANDER, Stephanie [Stephanie Ann (1940 -)]

The Cook's Companion

Ringwood: Viking, 1996. Photography by Earl Carter. | Limited Special Edition.

Quarto (250x190mm) full green cloth, gilt lettered 'A Book for a Lifetime of Cooking', two ribbon markers, bespoke endpapers, [2 signed limitation page #5/500, tipped in], [8], 816pp, in a bespoke Victorian Ash timber slipcase.

A presentation copy from the author to Damien Pignolet, Chef. The title page is inscribed "received from my dear friend Stephanie at the Sydney launch of the Cook's Companion 1996, Damien".

Stephanie Alexander is the 'grand dame' of the Australian restaurant industry. Self-taught, the winner of numerous awards including best restaurant in Australia on a number of occasions, author, diarist, sponsor and mentor to many of Australia's greatest chefs in the last 40 years, Stephanie continues in retirement to write and champion her Kitchen Garden Foundation teaching primary school to grow and cook their own food.

Damien Pignolet (1948 -) is a revered elder statesman of the Australian restaurant industry, renowned for purist classical

technique, his love of charcuterie, his critically acclaimed restaurants Claudes and Bistro Moncur and his establishment of the Josephine Pignolet Young Chef of the Year Award (past winners have included Phil Wood (Rockpool) Brett Graham (The Ledbury) and Mark Best (Marque)).

Damien is named in the acknowledgements, worked with Stephanie, and held the launch of this book (and several others by Stephanie) at his restaurant Claudes in Sydney.

The Cook's Companion is a monumental and significant work, akin to *The Joy of Cooking* or *Beeton's Book of Household Management*. It is an A-Z by ingredient encyclopedia of modern Australian cooking that will probably never be surpassed.

A Fine Presentation copy.

§ Provenance of Damien Pignolet

§ OCLC records only one holding: State Library NSW #9623

\$950 / £560

[5] DAVID, Elizabeth [(nee Gwynne (1913-1992))]
French Country Cooking

London: John Lehmann Ltd, 1951. First Edition.

Large crown octavo (205x135mm) oatmeal cloth boards, gilt and brown decorated spine, x,11-247,[1]pp. Decorated by John Minton. Printed by Purnell & Sons Ltd, Paulton.

The price clipped dust jacket has several small closed, repaired tears, a small chip to the slightly darkened spine head, and brittle edges, with some very small chips. The endpapers are faintly spotted, with offset tape marks from a dust jacket protector and a bookseller ticket "Grahame Book Company Sydney". Internally, occasional light foxing mostly to the margins, with one or two pencilled 'ticks' to the margins of a recipe.

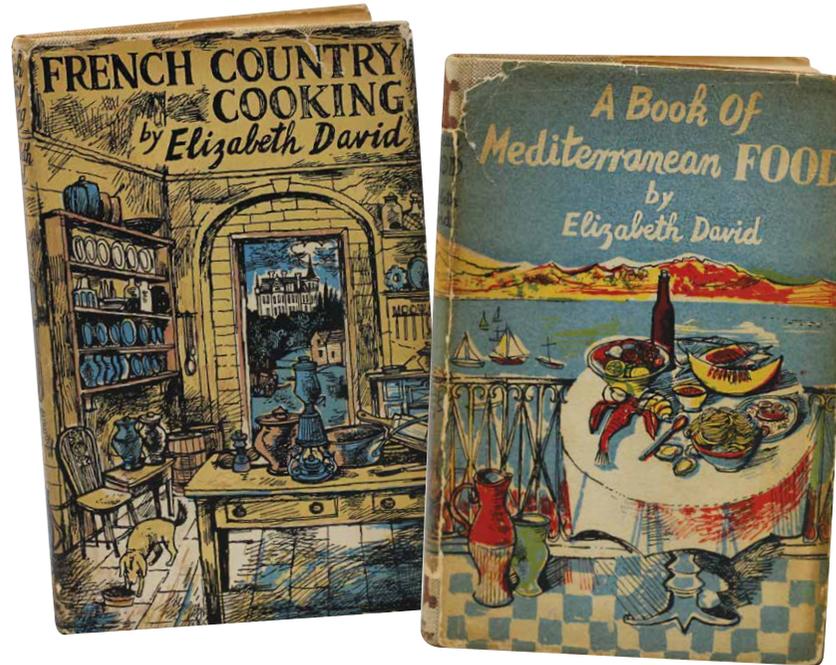
French Country Cooking published a year after her highly successful *A Book of Mediterranean Food*, was intended to be a companion and extension of her first book and was assembled from her ever-growing collection of French and Mediterranean recipes and drew upon her personal experiences in France, particularly in 1930 when she lodged with a French family whilst studying at the Sorbonne.

David, acutely aware of her readership, collected the recipes: "*most of which derive from French regional and peasant cookery, which, at its best, is the most delicious in the world; cookery which uses raw materials to the greatest advantage without going to the absurd lengths of the complicated and so-called 'Haute Cuisine'.... Good cooking is honest, sincere and simple...*" New chapters on 'Batterie de Cuisine' and 'Wine in Cooking', previously published in part elsewhere provided solid and entertaining instruction to her readership (an ongoing signature of her writing in future years), making the simple, but beautifully prepared dishes of rural France immediately accessible. *French Country Cooking* was published to acclaim and instant success.

Part of the immediate charm of David's first books are the evocative jacket design and decorations throughout by John Minton [John Francis (1917 - 1957)]. Minton was a British painter and illustrator who taught at several art schools including the Royal College of Art, a prolific book and print illustrator, set and costume designer; a contributor to almost every field of design at the time.

A very good copy.
#9645

\$950 / £560



[6] DAVID, Elizabeth [née Gwynne (1913 -1992)]
A Book of Mediterranean Food

London: John Lehmann Ltd, February 1951.
Second Impression.

Large crown octavo (205x135mm) oatmeal cloth boards, gilt and brown decorated spine, xi,[3],15-191,[1]pp. Decorated by John Minton. Printed by Purnell & Sons Ltd, Paulton. The unclipped dust jacket has several small, closed tears; chipped with some loss to the slightly darkened jacket spine head and foot; edges rubbed. Internally crisp and clean, with a previous owner name to the front free endpaper. Both the top and fore-edge are faintly dusty and spotted.

An early impression of David's first and most famous cookery book. As noted in the introduction, quoting one of her favourite authors, Marcel X Boulestin:

"It is not really an exaggeration to say that peace and happiness begin, geographically, where garlic is used in cooking."

Judging by the instant success on publication, it's fair to say many Britons agreed, notwithstanding that her recipes called for ingredients such as aubergines, basil, figs, garlic, olive oil and saffron, which at the time were scarce if not unknown in post-war Britain.

David received many enthusiastic reviews, for example:

*"It is a pleasure to read a cookery book written with such charm and discrimination... All who appreciate this kind of fare should hasten to buy a copy at once. They will be delighted at once by its authenticity, by its admirable production, and most of all by the young author's choice and enthusiasm."*The Queen, 1951

To many, David remains the best British writer on food and drink; effortlessly blending a literary style rich with historical anecdotes and sharp wit, with a no-nonsense, yet accessible approach to the best cooking.

"When she began writing in the 1950s, the British scarcely noticed what was on their plates at all, which was perhaps just as well. Her books and articles persuaded her readers that food was one of life's great pleasures, and that cooking should not be a drudgery but an exciting and creative act. In doing so she inspired a whole generation not only to cook, but to think about food in an entirely different way."
(Artemis Cooper, Oxford DNB 50960)

A very good copy of one of the most famous and influential cookery books of the twentieth century.
#9831

\$450 / £275



[7] RAFFALD, Elizabeth [Whitaker, (1733 – 1781)]

The Experienced House-keeper, for the use and ease of Ladies, house-keepers, cooks &c. Wrote purely from practice, and dedicated to the Hon. Lady Elizabeth Warburton, whom the author lately served as house-keeper. Consisting of near 800 original recipes, most of which never appeared in print. Part First, lemon pickle, browning for all sorts of made dishes, soups, fish, plain meat, game, made dishes both hot and cold, pyes, puddings &c. Part Second, all kind of confectionary, particularly the gold and silver web for covering sweetmeats, and a desert of spun sugar with directions to set out a table in the most elegant manner and in the modern taste, floating islands, fish ponds, transparent puddings, trifles, whips &c. Part Third, pickling, potting and collaring, wines, vinegars, catchups, distilling, with two most valuable receipts, one for refining malt liquors, the other for curing acid wines, and a correct list of every thing in season for every month of the year.

Manchester: printed by J Harrop for the Author, and sold by Messrs Fletcher and Anderson in St Paul's Church-yard, London; and by Eliz Raffald, Confectioner, near the Exchange, Manchester, 1769. First Edition, [signed by the author, as called for, on p.1].

Octavo (210x125mm) contemporary full plain calf, simply ruled, raised bands, spine in 6 compartments, [4],[1],ii-iii,[iv],[1],2-362,[i],ii-xi,[xii]pp, 2 engraved folding plates showing table settings .

A working copy in original boards and calf. Boards and edges rubbed, scuffed, and worn; hinges and joints starting but still mostly firm. Previous owner names 'R C Monk 1791', 'Henry Hancock, 1860 Lynn, Norfolk' and 'Deborah Cove' on preliminaries and p.1. Handwritten receipts for cures for Lumbago, Rheumatic Pain and Liver Pills on the preliminaries. Occasional light foxing.

Elizabeth Raffald was an extraordinary woman for her time, in addition to writing this best-selling book, she established Manchester's newspaper, first post office, first street directories, two inns, a servant's placement agency, a cookery school, a pastry cooks' shop, and a pleasure garden, all before her death at age 48. Some innovative desserts and many preserving, and still-room recipes are included.

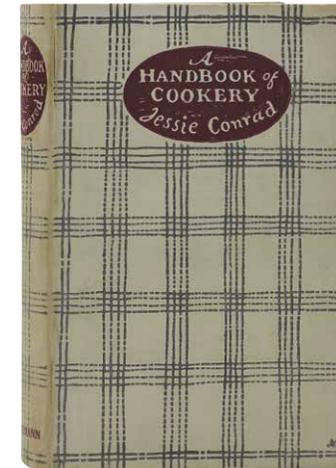
Henry Hancock (1824-??) lived in Lynn Norfolk and worked as a victualler, grocer and ginger-beer manufacturer.

One of approximately 800 first edition copies published.

§ Oxford p.98-9; Cagle 944; Simon Gastronomica 1249; Maclean p.121; Craig 77. Biting p.387 later edition.

§ OCLC records only 8 holdings of this edition.
#9780

\$2750 / £1625



[8] CONRAD, Jessie [Emmeline, née George, (1873-1936)]

A Handbook of Cookery for a Small House

London: William Heinemann Ltd, 1923. Printed by Woods & Sons Ltd, London. Second Impression.

Octavo (195x130mm) white, grey & red cloth boards, [2],viii,[2],135,[1]pp; 2 satin ribbon markers.

Lacks dustjacket; boards faintly soiled, light shelf-wear; spine lightly faded; binding slightly cracked at p.60 and p.124 but still tight; neat owner stamp to front free end paper; clean.

From the preface by her husband Joseph Conrad:

"Of all the books produced...those only that treat of cooking are, from a moral point of view above suspicion. The intention of every other piece of prose may be discussed and even mistrusted; but the purpose of a cookery book is one and unmistakable. Its object can conceivably be no other than to increase the happiness of mankind."

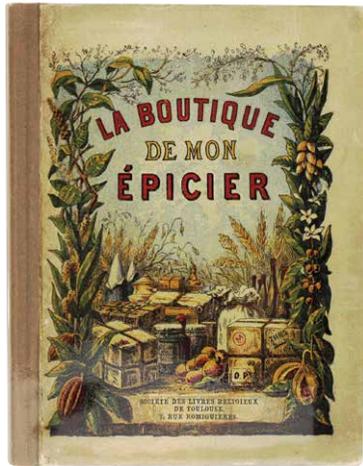
And from the review in the Spectator June 22, 1923:

"Charming preface by Joseph Conrad is a pleasant surprise in a cookery book. It is a good book, too: the directions are clear and simple, and we feel that if a recipe turned out badly we could put our failure down to only our own clumsiness and stupidity."

At the time of their marriage in 1886, some of Conrad's acquaintance thought he was marrying beneath himself. Many later acknowledged Jessie's steadfast competence and support as a contributing factor to the length and quality of Conrad's writing career and the quality of his table when they visited. Conrad noted himself, in the introduction, that her cooking had added to his daily happiness for many priceless years.

#9441

\$200 / £125



[9] [UNKNOWN]

La Boutique de Mon Épiciier

Toulouse: Société des Livres Religieux, 1876. Printed by A Chauvin et Fils, Rue des Salenques, Toulouse.

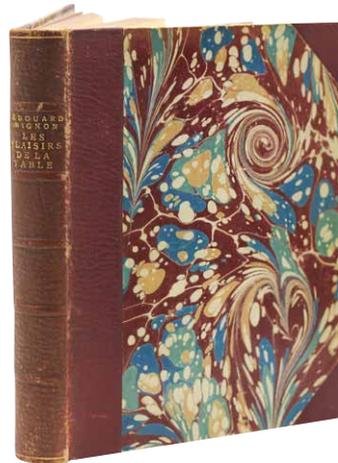
Octavo (175x140mm) quarter bound grey paper, pictorial card boards, 64pp. Six colour chromolithograph plates and colour chromolithograph illustrations to the front and rear boards; six black line engraved botanical images.

Very light foxing to several pages, very light browning to prelims, boards lightly rubbed on edges; very small scuff marks to boards. Occasional very small, light, and discrete pencil markings to text. A charming children's reader on the origins of the staples in a grocer's store which was probably used in Sunday schools and Missionary schools in France and the French colonies.

Chapters on sugar, coffee, tea, chocolate, rice, olive oil, spices, vanilla, dates, salt, and cod explain the origins, methods of harvest and use of these staples. The illustrations are richly coloured. The text is full of observations about colonialism, God, and the bounty that God provides and provides an interesting insight into the intersection between religious and secular education at the height of Colonialism.

An excellent copy of a scarce item
§ No holdings recorded in OCLC.
#8618

\$195 / £120



[10] NIGNON, Édouard (1865-1934)

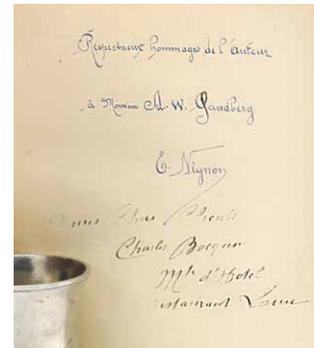
Le Plaisirs de la Table: où sous une forme nouvelle, l'auteur a dévoilé maints délicieux secrets et recettes de bonne cuisine, transcrits les précieux avis de gourmets fameux et de fins gastronomes, conseillers aimables et sûrs en l'art de bien manger

Paris: Chez L'Auteur et Chez J. Meynial, [1926]. Printed by Jacoub & Aulard, Paris. Preface by M Robert de Flers. Illustration by P F Grignon. First Edition

Quarto (225x185mm) half bound burgundy morocco, marbled paper boards; all edges speckled red, xiv,[3],18-333,[1]pp. Spine in six compartments, gilt stamped and ruled. Verge Antique paper. Original wraps bound in.

Edges lightly rubbed; page edges lightly age-toned; frontispiece, illustrations to the start of each chapter, ornamental initial letters, and tailpiece illustrations. Signed by the author with a personal dedication "Respectueux hommages de l'auteur a Monsieur A W Sandberg, E Nignon". Also signed by the Maitre d'Hotel with a personal dedication 'Ames Chas Clients Charles Bocquin Mtr d'Hotel Restaurant Larue'.

The dedication is to Anders Wilhelm Sandberg (22 May 1887 – 27 March 1938) a Danish film director and screenwriter, for the Nordisk Studio. An early film producer best known for The Golden Clown - set in Jazz Age Paris and filmed in 1926 - Sandberg directed a number of silent movies as well as some critically acclaimed adaptations of Dickens, many filmed in Paris. The title "*Les Plaisirs de la table, où sous une forme nouvelle, l'auteur a dévoilé maints délicieux secrets et recettes de bonne cuisine, transcrits les précieux avis de gourmets fameux et de fins gastronomes, conseillers aimables et sûrs en l'art de bien manger*" translates as "The pleasures of the table, where the author uses a new form to reveal

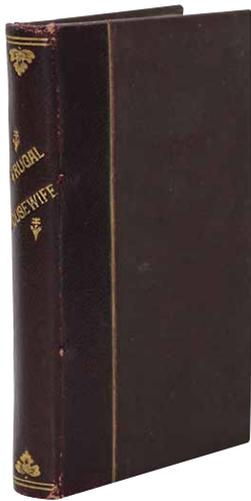


many delicious secrets and recipes of fine cuisine, transcribing precious advice of famous gourmets and fine gastronomes, kind and confident counsellors of the art of fine dining". Nignon worked in Austria, Russia and at the Hotel Claridges in London before buying Restaurant Larue in Paris in 1908. A contemporary of Escoffier, Nignon was not as well known to the public when he died, but during the 1920s, Restaurant Larue was one of the most fashionable (and expensive) restaurants in Paris. Nignon is now regarded by many chefs as one of the founders of modern French cuisine; influencing many of the chefs credited with establishing 'Nouvelle Cuisine' in the 1980s, with his ideas of lighter sauces, lighter seasoning and unusual or adventurous combinations of ingredients.

The author of the preface, Robert de Flers [1872-1927] was a playwright, opera librettist and journalist. A friend of Marcel Proust, in his final years (when the preface was written) he was the Literary Editor of Le Figaro. Uncommon generally and especially outside of France. A very nice copy with interesting provenance.

§ Oberle 278. Bitting p343. cf Cagle 364, later edition.
§ OCLC records only 3 holdings of this edition.
#9739

\$1275 / £760



[11] CHILD, Mrs [Lydia Maria (1802 – 1880)]
The Frugal Housewife: dedicated to those who are not ashamed of economy...to which are added, hints to persons of moderate fortune. Also, by the English editor some valuable domestic receipts, etc.

Cheapside [London]: T Tegg & Son, 1839. Eighteenth Edition, UK. Sextodecimo (125x75mm) quarter bound contemporary dark burgundy calf, gilt lettered and ruled, brown textured cloth, all edges gilt, [8],188pp. Printed by Bradbury & Evans, Whitefriars. Edges faintly rubbed, small nick to head of rear joint, remarkably tight and crisp, gilding bright. Gift inscription ('1842') to p[3]; small 1cm tear to margins of the engraved frontispiece not affecting the image; occasional faint foxing and toning; a few neat pencil marks to the margins.

Child was an American writer, poet and journalist who was also an abolitionist and a champion of rights for Women and Indigenous peoples. This, her most popular book, was first published in America in 1829. There was some confusion between this book and Susannah Clarke's *The Frugal Housewife* published in 1765 and by 1832 Child's book was being published as *The American Frugal Housewife*. Quite how this British edition by Thomas Tegg came to be is unclear. An interesting and almost near fine copy of a popular late Georgian, household book advocating real and practical economy, in what appears to be a 'gift edition' aimed at British newly-weds by an early American suffragette & activist.

§ Not in Attar.
#9557

\$295 / £180

[12] Committee on War Time Economy for the Household, Nanking Chapter American Red Cross in China, Mrs J H Reisner, Chairman.

American Red Cross Book of Recipes for the Use of Chinese Foodstuffs

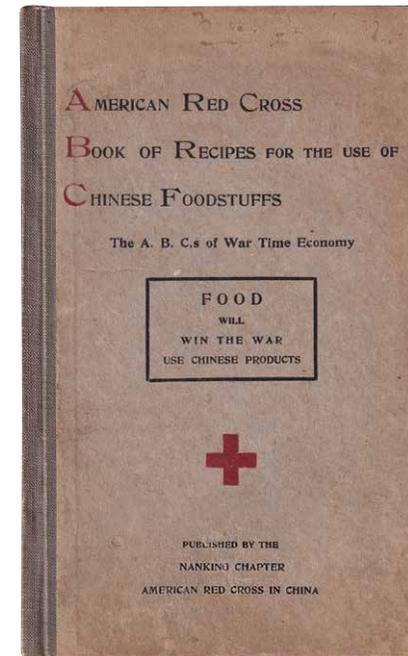
Shanghai: Nanking Chapter American Red Cross in China, 1918. Printed at the American Presbyterian Mission Press. First Edition.

Octavo (215x135mm) quarter bound grey cloth, stiff card, red and black printed boards, stapled, [6 adverts],138,[16 adverts] pp; illustrations of composition of food charts prepared by the US Department of Agriculture inserted at p.33 and p46, Preface by Mrs J H Reisner.

Boards lightly soiled, previous owner's name partially erased (and to front free endpaper), some light rubbing to edges. Staples just starting, light age-toning and foxing to occasional pages. Occasional pencilled marks and emphasis; small chip not affecting text to final page. Overall, a very good copy.

Although predominantly an 'adaptive' community cookbook for western recipes for missionaries and members of the Shanghai International community, Chinese ingredients are shown in both English and Chinese in the recipes and there is a very useful index of Foodstuffs with English and Chinese names, as well as a helpful chapter 'Hints for the Housekeeper' with Chinese translations.

The small chapter on Chinese recipes is uncommon for its time, containing only 24 recipes such as tea eggs, chicken congee, eight precious foods, chop suey etc; there are also



additional Chinese recipes not identified as such in other chapters e.g., Water Chestnuts and Fish, Glutinous Rice Pudding etc. Chinese and non-Chinese contributors are intermingled through the text and Chinese ingredients abound; soy sauce, ginger, red haw, Chinese pears, bamboo sprouts, dried fish, water chestnuts to name a few. There is a useful explanation of Agar Agar in the confectionery and baking section.

The 1938 Nobel prize winning author Pearl Buck (and later, also cookbook author), married her husband John Lussing Buck in Nanking in May 1917 and contributed several recipes to this compilation as Mrs J L Buck, including Bean Flour Spaghetti and the noted entry on Agar Agar. At this time Buck was living in the village of Suzhou, Anhui Province which was the region she described in her books *The Good Earth* and *Sons*. An unusual example of a Presbyterian fund-raising missionary recipe book from China's capital during its brief period of National government.

§ OCLC records only 6 copies held: none outside the USA. A second edition was published in 1924 and a third in 1940. #9808

\$2450 / £1450



[13] Various French, Swiss, English, and American chefs.

A Collection of Twenty-One Nouvelle Cuisine Menus of the Great Chefs of France, and a few others.

A collection of twenty-one original menus from some of the best restaurants in the world in the early 1980s (many signed) inspired by the 10th anniversary of the Nouveau Guide Gault-Millau and Quentin Crewe and Anthony Blake's *Great Chefs of France* (London: Mitchell Beazley, 1978). [*=*Michelin Stars*]

*** Pic, Jacques. Jacques Pic. Valence, France [ca.1980]. Bifolium (365x260mm) stiff pictorial card, lightly creased. Signed

*** Haeberlin, Jean-Pierre. L'Auberge de L'ill des Freres Haeberlin. Illhaeusern, France 1980. Bifolium (325x300mm) stiff pictorial card, laminated, business card laid in. Signed with personal dedication.

Hubin, Georges. L'Aigle Noir. Huy, France, [ca.1980]. Bifolium (400x300mm) stiff pictorial card.

*** Bise, François. L'Auberge du Père Bise. Taillores, France [ca.1980]. Bifolium (320x235mm) stiff pictorial card creased, postage marks to verso.

Miller, David. The Ritz. London, UK [ca.1980]. Bifolium with insert (320x230mm) stiff printed card. Signed with personal dedication.

*** Oliver, Raymond. Grand Vefour. Paris, France 1980. Bifolium with insert (310x225mm) stiff pictorial card. Signed with personal dedication and illustration.

*** Vergé, Roger. Le Moulin de Mougins. Mougins, France [ca.1980]. Bifolium (400x225mm) stiff pictorial card, laminated. Post card and additional menu laid in. Signed.

*** Chapel, Alain. Alain Chapel. Mionnay, France [ca.1980]. Bifolium with insert (320x245mm) stiff printed card. Signed.

*** Girardet, Fredy. Restaurant Girardet. Crissier, Switzerland [ca.1980]. Bifolium with insert (320x245mm) stiff embossed card.

McNeill, William Douglas. Aux Beaux Champs. Washington DC, USA [ca.1980] Bifolium (335x255mm) stiff printed card. Signed.

** Mosimann, Anton. The Dorchester: Royal Wedding Week, July 1981 - In celebration of the marriage of the Prince of Wales & Lady Diana Spencer. London, UK 1981. Bifolium with insert (300x210mm) stiff printed card. Signed

[Unknown]. Restaurant Cafe de Paris. Paris, France [ca.1980]. Bifolium with insert (400x285mm) stiff pictorial card. Corner bruised and damp stained, not affecting text.

*** Senderens, Alain & Eventhia. L'Archestrate. Paris, France [ca.1980]. Bifolium (385x280mm) stiff pictorial card.

*** Troisgros, Jean & Pierre. Les Freres Troisgros. Roanne, France 1980. Bifolium with insert (250x320mm) stiff pictorial card. Post card and with compliments slip with signed personal note laid in.

*** Guérard, Michel. Les Prés et les Sources d'Eugénie. Eugénie-les-bains, France 1980. Die-cut bifolium with insert (360x240mm) stiff pictorial card. Signed with personal dedication.

*** Outhier, Louis. L'Oasis. La Napoule, France 1980. Bifolium (310x220mm) stiff pictorial card, laminated. Signed.

*** Bocuse, Paul. Paul Bocuse. Collonges au Mt d'Or, France 1979. Bifolium (370x260mm) stiff pictorial card, laminated. Signed with personal dedication.

*** Vaudable, Louis (Restaurateur). Maxims de Paris. Paris, France 1975. Bifolium with insert (370x260mm) stiff illustrated card. Lightly creased

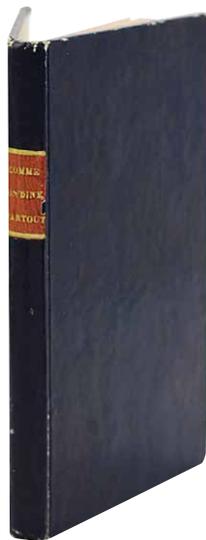
*** Terrail, Claude (Restaurateur). La Tour D'Argent. Paris, France [ca.1980]. Bifolium (375x255mm) stiff silver foiled card. Lightly worn edges.

*** Peyrot, Claude. Vivarois. Paris, France [ca.1980]. Bifolium (205x105mm) stiff card, laminated. Signed.

*** Thuilier, Raymond. L'Ousteau de Baumanière. Les Baux-de-Provence, France 1980. Bifolium with insert (400x300mm) stiff pictorial card. Lightly creased. Signed letter laid in.

Presented in mylar sleeves in an archival, large format cloth binder and slipcase.
#9832

\$1575 / £950



[14] **ARAGO, Jacques**
[Jacques Étienne Victor
(1790-1855)]

Comme on Dine Partout

Paris: A La Librairie Curieuse de Bohaire,
[1842]. Printed by Bourgogne et Martinet,
Paris. First Edition.

Duodecimo (160x100mm) contemporary navy blue papered boards, orange/red paper spine label lettered in gilt, [4],[i]-viii,[9]-202pp. In French.

Boards edges and corners lightly rubbed; small chips to spine label, endpapers offset toned, rear pps light pale water stain to top corners not affecting the text, else a good clean, tight sound copy

Arago was the official draughtsman on Louis de Freycinet's circumnavigation on the Uranie (1817-1820) visiting South America, Cape Town, East Timor, Australia, many Pacific islands and Hawaii before being ship-wrecked in the Falklands in February 1820. Best known for his *Promenade autour du monde* (1822) Arago wrote several other books mostly drawn from his time on the Uranie.

Here Arago provides a somewhat humorous study of the dining habits of a number of peoples he met on the circumnavigation including the Patagonians & Gauchos of Argentina, the Aborigines of New South Wales, the Chinese, the Papuans, the Negres-Sorciers (Martinique & Reunion), the Marianas Islanders (Guam), Hawaiians, Brazilians, Hottentots and Kaffirs before finishing with a chapter *Repas d'anthropophages*, a study of the cannibalistic habits of the Ombaise, the people of the Alor islands, near Timor.

Scarce in commerce.

§ Vicaire 36.
#9790

\$2750 / £1650

[15] **OLNEY, Richard (1927-1999)**
Simple French Food

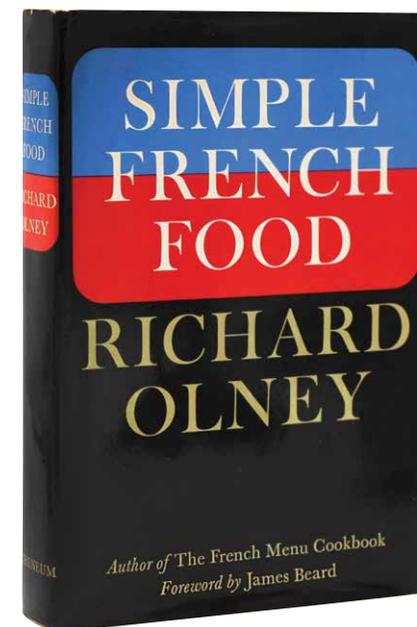
New York: Atheneum, February 1975. Printed by H Wolff, New York. Foreword by James Beard; drawings by the author; designed by Harry Ford. Third printing.

Octavo (240x155mm) beige 'heavy linen weave' cloth, red lettered spine, navy blue lettered, boards; blue endpapers, top-edges red, [2],ix,[1],433,[3]pp.

SIGNED large plain vernacular 'bookplate' inscribed "for Harriet Healy - ami calement Richard Olney" to front free-endpaper.

Unclipped dustjacket several small scuff marks, several very small chips to edges, edges lightly soiled, small blemish to verso; faint shelf wear, small occasional signs of kitchen use (saute of green beans (p179) was apparently a favourite); very faint foxing to fore-edges. Olney's influence on the quiet culinary revolution in the English-speaking world in the late twentieth century can't be over-estimated. His first book, *The French Menu Cookbook*, published in 1970, with its emphasis on seasonal ingredients and cooking, and local and traditional techniques and recipes had a profound effect on chefs and restaurateurs such as Alice Waters (Chez Panisse) and Simon Hopkinson (Bibendum) and wine importers such as Kermit Lynch. Elegant prose, classic good taste and masterful careful instructions made it an instant classic. *Simple French Food*, his second book, was published to great acclaim, and is considered one of the best books on *cuisine bourgeoise* or *cuisine simple* yet published in English.

A contemporary and good friend to Julia Child, James Beard, and Elizabeth David, amongst others, Olney was that rarity, an American in France, acknowledged and feted by the French for his contribution to their gastronomy. Olney authored a newspaper column for over a decade "An American in Paris"; wrote the official biography of Chateau d'Yquem and Domaine Romance-Conti, two of the greatest wines of France; and was the editor and driving force behind the seminal and ground-breaking Time-Life series 'The Good Cook'.



Harriet Healy (1899-1998) opened a high society cooking school and kitchenware store in Palm Beach, Florida in 1951 having attended Le Cordon Bleu and later L'Ecole de Trois Gourmandes (the cookery school started by Julia Child, Simone ('Simca') Beck and Louise Bertholle) in Paris. The cooking-school became nationally renowned and hosted many significant chefs, authors and customers. She was a life-long friend and correspondent of Julia Child (and her sister Dort) and spent many summers in the South of France. She was the author of several cookbooks. In 1975, she took for the summer a cottage on the property owned by Simca Beck's family where both Simca and Julia had their Provencal homes; and where Olney, Beard and many other culinary luminaries met and dined regularly. Healy also hosted many chefs and authors in her store and home in Florida from this circle and Olney almost certainly conducted cooking classes at Bon Gout on his book tours.

Olney's *Simple French Food* is the only culinary work to have been the basis of a successful (albeit settled) claim for breach of copyright in a recipe.

A significant copy of an important work.
0689105754-01

\$900 / £535

[16] DE CASTELLA, Hubert
[Charles Hubert (1825-1907)]
Notes d'un Vigneron Australien

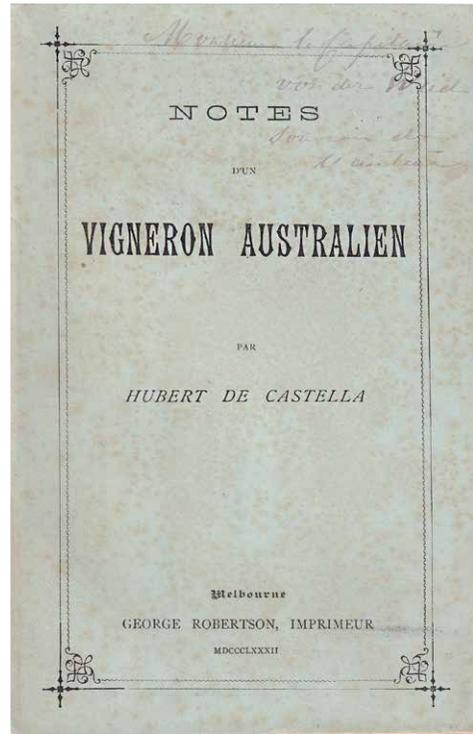
Melbourne: George Robertson, Imprimeur, 1882. First Edition.

Octavo (185x120mm) duck egg blue printed wrappers, 87,[1] pp. In French. Dedicated to the President and Members of the Societe Philomathique de Bordeaux. Wrappers faintly foxed, else crisp.

Presentation copy, inscribed by the author to the front wrapper: "Monsieur le Capitaine von der Weid, souvenir de l'auteur" de Castella, born in Neuchatel, Switzerland, came to Australia in 1854 with his friend Guillame de Pury to seek his fortune. He established the vineyard 'St Hubert's' at Yering in the Yarra Valley near Melbourne in 1862. By the 1880s the vineyard was some 200 acres and recognised as one of the leading wineries in the Colony. In 1881 at the Melbourne Exhibition, St Hubert's was awarded the Prize of Emperor Wilhelm I of Germany for the best overall Exhibit.

In 1882 Victorian wines (including St Hubert's) were presented at the Exposition generale de Bordeaux, XII. St Hubert's and Victorian wines were well received, awarded nine *Médailles d'or de Progrès*. *Notes d'un Vigneron Australien* was distributed at the Exhibition; aiming in equal measures to promote Victorian wines and gain an overseas market for them, particularly given the collapse of the French industry due to phylloxera as well as perhaps encouraging European vigneronns to emigrate to Victoria. The French Government awarded de Castella the Legion of Honour for his services in connection with the Bordeaux Wine Exhibition.

In 1886, de Castella returned to Fribourg, Switzerland after an estrangement from his business partner Andrew Rowan, leaving the management of the vineyard to his oldest son, François (who went on to become the Victorian Government Viticultural Expert). de Castella lived in Fribourg for some twenty years



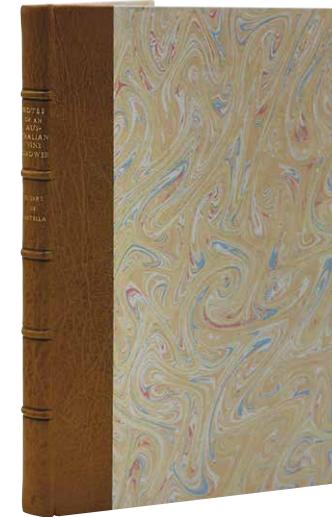
before returning to Australia in 1906, passing away in 1907. de Castella's extended family were a prominent well-established military and political family in Neuchatel and Fribourg as were the von der Weid.

An excellent copy of an extremely scarce first edition, presentation copy.

§ Ferguson 9048; Gabler G15140 referring to the 1979 facsimile translated edition.

§ OCLC records only 10 holdings, 6 in Australia and 4 in the USA; none in the UK or Europe.
#9565

\$5000 / £2950



[17] DE CASTELLA, Hubert
[Charles Hubert (1825 – 1907)]
Notes of An Australian Vine Grower

Prahan: Mast Gully Press, 1978. Translated from the French by Dr C B Thornton-Smith. Bound by Bayntun of Bath. First Limited Edition No xiv/50.

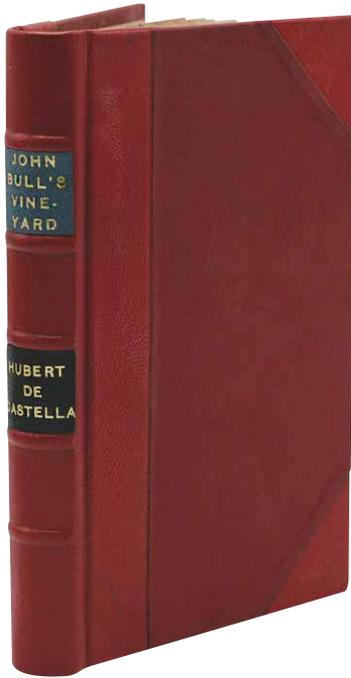
Octavo (240x155mm) quarter bound, tan morocco, Cockerell marbled boards, gilt lettered spine, six compartments, raised bands, xv,[1],75,[3]pp. Colour frontispiece and sixteen full-page black and white photographs of St Hubert's Vineyard in Lilydale taken in 1884 by John Caire. Preface and notes by Dr C B Thornton-Smith.

Prospectus loosely laid in. Signed to the colophon by the publisher, Kenneth Hince, and the translator, Dr C B Thornton-Smith.

The first English translation of de Castella's *Notes d'un Vigneron Australien* published in Melbourne in French by An excellent copy.

§ Gabler G15140 standard edition only.
§ OCLC records holdings of the standard edition outside Australasia at Harvard, The British Library and the University of California only. No recorded holdings of the Limited Edition.
#9493

\$245 / £150



[18] DE CASTELLA, Hubert [Charles Hubert (1825 - 1907)]

John Bull's Vineyard: Australian Sketches

Melbourne: Sands & McDougall Limited, 1886. Printed by Sands & McDougall. First Edition.

Octavo (190x125mm) half bound, pebbled red morocco, red ribbed morocco grain cloth, spine in six compartments, raised bands, coloured spine labels in gilt, all edges speckled red, [8],263,[1]pp. Four full page plates, (line illustrations in sepia) by the author.

Original yellow front wrapper to front paste-down; top-edge a trifle dusty; Binder's ticket "Eric M Knox Bookbinder 51 Robertson Street Kensington, W.1, Vic." to rear paste-down; small repaired tear to p.263 not affecting text.

de Castella wrote *John Bull's Vineyard* for distribution at the 1886 Colonial and Indian Exhibition in South Kensington London, building on his 1882 *Notes d'un Vigneron Australien*. Chapters alternate between commentary on viticulture and wine making advances in the colony, extolling the benefits of making wine in Victoria and attractive vignettes of colonial agricultural life. An unashamed propagandist, de Castella also references his earlier books and the success of St Hubert's at the 1881 Melbourne

Exhibition. Interesting observations on wineries in Great Western, Rutherglen, the Riverina, and Gippsland, which were in many ways prescient. The chapter on the naming of Victorian wines provides relevant background to the ongoing debates about nomenclature of Australian wines today.

The Exhibition was a great success and Victorian wine was consumed in large quantities (some 20,000 gallons were sent for sale to the British public during the Exhibition). A number of Victorian wineries were well received; including St Hubert's.

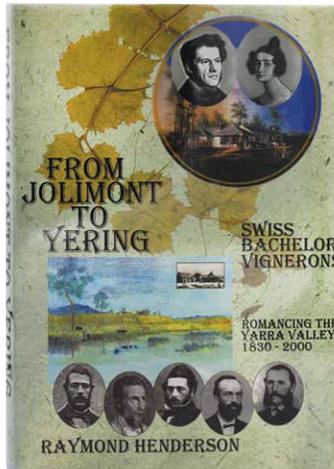
An excellent description of Victorian vineyards and the emerging Australian wine industry by a pioneer Australian vine grower and vigneron of some repute. An excellent copy.

§ Ferguson 9049; Gabler G15130; not in Noling.

§ OCLC records only 6 holdings outside Australia.

#9566

\$3200 / £1950



[19] HENDERSON, Raymond

From Jolimont to Yering: and along our

Yarra valleys with Neuchatel's bachelor vignerons - two centuries of the Yarra Valley wine industry.

Melbourne: The Author, 2006. Printed by Breen Printing for the Author, Healesville. First Edition.

Quarto, (300x210mm) green, gilt lettered boards, 426,[2]pp. Forewords by Dianne Reilly, John Tetaz, Guill De Pury, Paul & Ros de Castella and John Barnes. Limited # 0414 of 1,000 copies.

A superb account of the development of the wine industry in Victoria from its earliest beginnings in the 1830s to the present day and biographies of the Swiss vignerons from Neuchatel (Dardel,

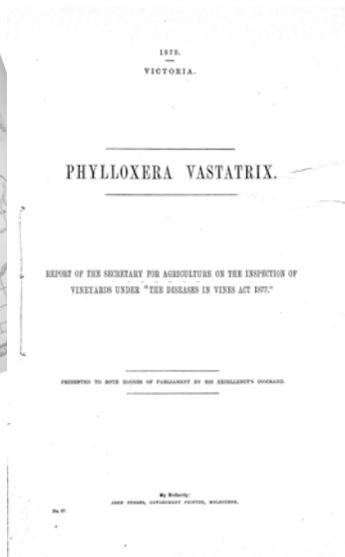
Tetaz, de Castella, De Pury & others) who were instrumental to it. Profusely illustrated.

A Fine Copy.

§ OCLC records no holdings outside of Australia.

#0958135851-02

\$250 / £150



[20] WALLIS, A R [Alexander Robert (1848-1928)]

Phylloxera Vastatrix: report of the Secretary for Agriculture on the inspection of vineyards under "The Diseases in Vines Act 1877".

Melbourne: John Ferres, Government Printer, 1879. [Victorian Parliamentary Paper] No. 57

Foolscap folio (350x215mm) title-wrappers, stab sewn (as issued), 7,[1]pp, including the inspection reports by Edwin Hopton on the Geelong and Yering districts, David Crichton on the Sunbury, Castlemaine & Sandhurst districts and a folding Map (555x340mm) of the Vineyards of the Geelong District showing the healthy, neglected and diseased and destroyed vineyards 1878-1879.

Mention is made of the works being under taken on the de Pury and de Castella vineyards in the Yarra Valley (Yering district) including planting *"the celebrated Chateau Lafitte Sauvignon"* confirming the absence of phylloxera there and noting that *"the finest of clarets and a very superior class of white wine will be the future wines of the district"*.

Phylloxera was first discovered in Australia in the Geelong region in 1877 by Henry King. There was an immediate and intense political and public debate as to how to eradicate the pest; particularly given the emerging export importance of

the Victorian wine industry in light of the troubles phylloxera was causing to the industry in Europe and the forthcoming International Exhibition in Melbourne in 1880. The response was to destroy the infected vines. This report is the follow up to the first inspection in 1878 reporting on the success (reading between the lines - lack of success) of the policy of vine destruction and the compensation paid.

By 1883 the fight to eradicate phylloxera (and thus hopefully prevent infestation elsewhere in Australia) resulted in the destruction of all the vines in the Geelong wine district. An important record of the arrival of phylloxera in Australia.

An excellent, unopened copy with lightly soiled edges.

§ Not in Gabler or Ferguson.

§ Libraries Australia ID 6122444 but not recorded in OCLC #9810

\$395 / £240



[21] DE CASTELLA, François [François Robert (1867-1953)]

Viticulture in Victoria: a handbook for intending settlers from information supplied by F. de Castella, Government Viticulturist of the State of Victoria, Australia.

Melbourne: The Advertising and Intelligence Bureau, Lands Department, [1910]. Printed by J Kemp, Government Printer, Melbourne. First and only Edition

Octavo (215x140mm) pictorial wrappers, stapled 16pp, nine black & white photographs of wineries, grapes, and wine industry infrastructure.

Faint soiling to wrappers, staples just starting.

de Castella was the Australian born, French-trained, son of Hubert de Castella, the pioneering Swiss Italian vigneron and winemaker in the Yarra Valley. Appointed as the Government Viticulturist in the 1880s, de Castella was intimately involved in the response to phylloxera. In 1907, recognising the imminent collapse of the wine industry, the Government sent de Castella to Europe to learn the latest methods of dealing with phylloxera as well as to learn new trends and developments in the wine industry. Upon his return, he promoted grafting to resistant root stock, new resistant varieties, and ways to reconstitute affected vineyards; in addition, a marketing plan to attract new immigrants to Victoria to grow grapes and make wine was put into place - including this pamphlet.

Despite the plan, Victorian acreage under vine continued to decline until the 1960s. de Castella continued to champion Victorian wine as the Government Viticulturist until his retirement in 1936. In his retirement, he continued to champion Victorian wine and the importance of food and wine to society. He was the founding President of the Wine & Food Society in Victoria in 1936 and according to André L Simon *"an enthusiastic apostle of the art of good living."*

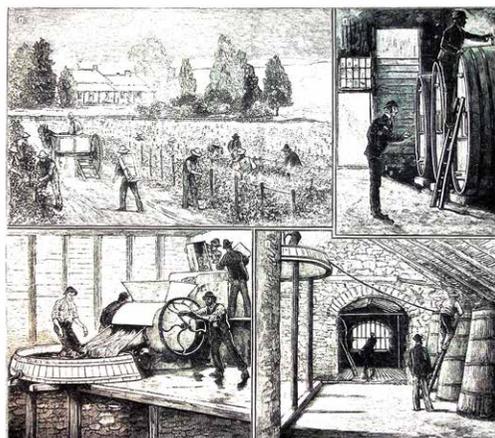
An important and scarce glimpse of the state of the Victorian wine industry in 1910.

An excellent copy.

§ Not in Gabler.

§ Not recorded in OCLC; not recorded in Trove; Victorian Government Library Archives records 2 holdings. #9787

\$650 / £395



1. The Vintage - Picking the Grapes—2. Grinding and Treading the Grapes—3. Running the Wine into the Casks—4. Tasting the New Wine.
WINE-GROWING IN AUSTRALIA—ST. HUBERT'S VINEYARD, VICTORIA

[22] [UNKNOWN]

Wine-Growing in Australia - St Hubert's Vineyards, Victoria: 1. The Vintage-picking the grapes; 2. Grinding and treading the grapes; 3. Running the wine into the casks; 4. Tasting the new wine.

London: The Graphic, August 18, 1883.

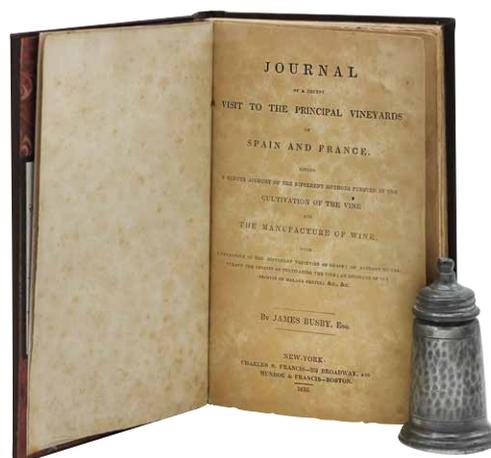
Single leaf (200x230mm) trimmed, black and white wood engraving.

Four interesting scenes of an historically significant winery.

St Hubert's was founded by Hubert de Castella at Yering in the Yarra Valley in 1862. By the 1880s, St Hubert's was one of the Colony of Victoria's largest and most acclaimed wineries with over 200 acres under vine. In 1881 at the Melbourne International Exhibition St Hubert's was awarded the Prize of Emperor Wilhelm I of Germany for the best overall Exhibit. The following year, St Hubert's wines were awarded gold medals at the 1882 Exposition generale de Bordeaux XII. St Hubert's wines were exported to London and were well known to the trade for their quality.

The Graphic was a British weekly illustrated newspaper (1869 - 1932); a competitor to the *Illustrated London News*. #9697

\$275 / £160



[23] BUSBY, James (1801-1871)

Journal of a Recent Visit to the Principal Vineyards of Spain and France: giving a minute account of the different methods pursued in the cultivation of the vine and the manufacture of wine with a catalogue of the different varieties of grape; an attempt to calculate the profits of cultivating the vine; an estimate of the profits of Malaga fruits; &c., &c.

New York: Charles S Francis - 252 Broadway; and Munroe & Francis - Boston, 1835. Printed by James van Norden, 49 William-street. First Edition, US.

Octavo (190x120mm) 20th century full brown cloth, marbled endpapers, xi,[2],14-166,[2 publisher advert]pp.

Pages evenly age-toned and moderately foxed throughout; edges lightly soiled; bookplate of Max Lake to front pastedown.

Busby was the father of the Australian wine industry. An English colonist with scientific and agricultural training, Busby was passionate about the possibilities of a wine industry in Australia, and in particular, the Hunter Valley where his father's farm 'Kirkton' was established.

In 1831, Busby having already written two treatises on viticulture and winemaking, undertook a self-funded tour of the vineyards in Spain and France and collected cuttings of about 680 varieties of vines from many of the great vineyards. The collection was shipped to Australia, planted in the Botanic Gardens at Sydney, and made freely available to prospective viticulturists. Upon his return to Australia Busby planted many of the varieties so imported at Kirkton, the first vineyard in the Hunter Valley. *Journal of a Recent Visit* records his tour and lists all the cuttings made, together with observations on viticulture.

Many of Busby's imported vines were used to establish vineyards throughout Australia. Even today, some of Australia's great wines

can be traced back to the cuttings imported by Busby. In 1833 Busby was appointed the first British Resident in the Bay of Islands in New Zealand. In that role he was instrumental in the signing of the Treaty of Waitangi in 1840. He also established a vineyard and is credited as the first person to make wine in New Zealand

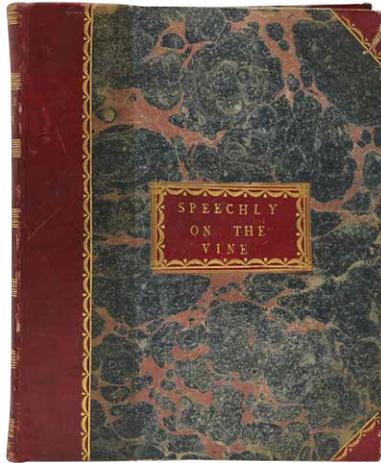
Max Lake (1925 - 2009) was an orthopaedic surgeon who, in 1960, had an epiphany tasting a 1930 Dalwood Hunter River Cabernet, resulting in his planting a vineyard "Lakes Folly" to Cabernet Sauvignon and Chardonnay in the Hunter Valley in 1963 (only a short drive from Kirkton). Lake was a prolific writer on and passionate advocate for Cabernet, the Hunter Valley, hedonism, and Australian wine. *Lakes Folly* was Australia's first 'boutique winery' providing the inspiration and impetus for the rebirth of the Australian wine industry in the late 1960s and 1970s.

A very good copy of a very scarce important text; with significant provenance.

§ Ferguson, Addenda 1894d; Gabler p.67 in passing (earlier editions); Noling p.88 (Philadelphia edition); Simon Vinaria p.7 (London Edition).

§ OCLC records only three holdings, two in the USA, one in Spain. There is one copy at the Australian National Library. #9400

\$5000 / £2950



[24] SPEECHLY, William (1735-1819)

A Treatise on the Culture of the Vine: exhibiting new and advantageous methods of propagating, cultivating, and training that plant, so as to render it abundantly fruitful. Together with new hints on the formation of vineyards in England.

York: printed for the author by G Peacock; and sold by G Nicol, bookseller to his Majesty, Pall-Mall; J Debrett and J Stockdale, Piccadilly; and E Jeffery, near Carleton-Place, London, 1790. First Edition.

Quarto (275x220mm) half bound, red straight grained morocco, marbled boards and endpapers, label to front board, spine and label lettered, ruled & decorated in gilt, xvi, [4 subscribers list], 224pp; five steel engraved plates, three folding; four of the plates are signed by James Basire, engraver. Three plates are after originals by Speechly, plate 4, of the great vine at Northallerton is by Samuel Hieronymus Grimm, and plate 5 of a terrace for vines by Hayman Rooke.

Engraved armorial bookplate of 'Vane Londonderry' (Charles William Vane, 3rd marquess of Londonderry) to front pastedown; closed tear to p.149, small chip to bottom edge p.151; small pinhole to p.223; faint edgewear; several faint spots, light offset-toning to several pps.

William Speechly (1723-1819) worked at Milton Abbey and Castle Howard before becoming gardener to the third Duke of Portland, at Welbeck Abbey in Nottinghamshire. With the Duke's encouragement he began writing, contributing a description of tree-planting to Hunter's edition of Evelyn's *Silva*, then authoring the much admired *A Treatise on the Culture of the Pineapple* (1779).

With *A Treatise on the Culture of the Vine*, Speechly made a significant contribution to English viticulture both in hothouses and in vineyards. Fifty species of grapes, a number for wine production, are discussed noting some of the vineyards planted and the wines produced: together with extensive details of hothouse design and cultivation, the construction and management of vineyards in the open air, pruning, irrigation, grafting, and insect and blight control. A second edition was published in 1805 and a third posthumously in 1821.

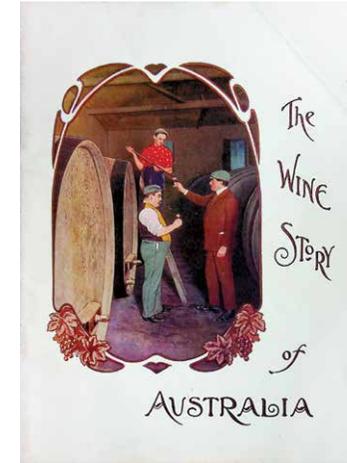
Vane (1778-1854) was a decorated Anglo-Irish cavalry officer who served during the Napoleonic Wars under Wellington, a diplomat of somewhat mixed reputation, later a politician, an industrialist and one of the wealthiest men in England in the early 19th century.

A very good copy of what Henry described as "*the most important work on the culture of the vine in the Eighteenth century*" in an elegant nineteenth century binding.

§ ESTC T147497; Gabler G39990; Simon *Vinaria*, p.50; Henry III, 1376; Pritzel 2985; Simon *Gastronomica*, p.132; Bitting, p.445 and Noling, p.387 (later edition).

§ OCLC records only 5 holdings of this edition. #9676

\$5000 / £2950



[25] PENFOLD WINES PTY LTD and MILLS, Samuel A (compiled)
The Wine Story of Australia

Sydney: [Penfolds]. Printed by Attkins McQuitty, Sydney, 1908. First Edition.

Quarto (250x185mm) illustrated stiff white card wrappers, stapled 31,[1]pp.

Wrappers lightly creased, staples just started, faintly soiled, corners gently bruised, numerous bright and clean two tone and sepia chromolithograph illustrations throughout.

The story of wine in Australia told through the holdings and history of Penfolds at Magill Estate, South Australia and Dalwood Estate, New South Wales.

A rare and very good piece of early marketing material from Penfolds with a striking colour lithographic cover of barrel sampling in the cellars at Magill Estate.

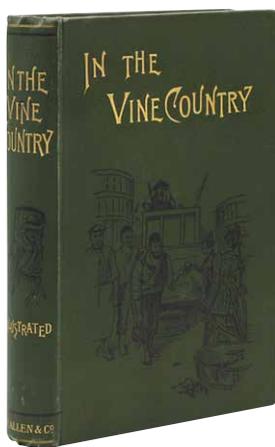
§ Gabler G30960.

§ OCLC records only 5 holdings, only 1 outside of Australia. #9809

\$895 / £525

[26] SOMERVILLE, E OE
[Edith Anna OEnone,
1858-1949] & ROSS, Martin
[Martin, Violet Florence,
1862-1915]

In the Vine Country



London: W H Allen & Co Limited, 1893. Printed by Morrison & Gibb, Printers, Edinburgh. First Edition.

Octavo (195x145mm) original decorative dark green cloth boards, gilt lettered & black illustrations to spine and front cover, 237,[3 ads],31 (W H Allen catalogue),[1 blank]pp. Black endpapers. Illustrations by F H (Frederick Henry) Townsend from sketches by E OE Somerville.

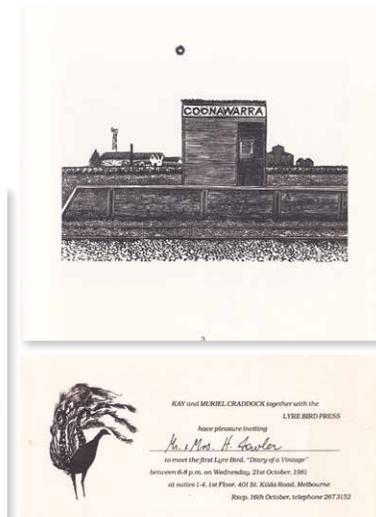
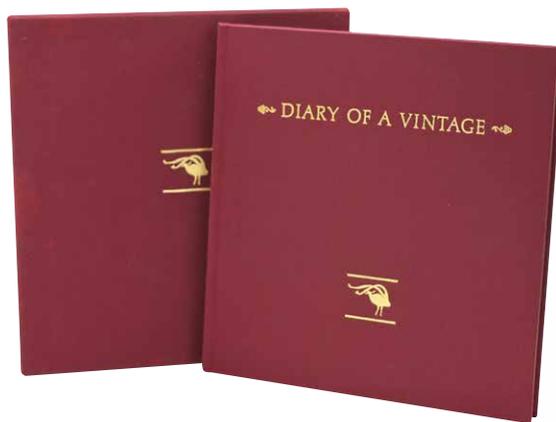
Discrete and neat previous owner stamp to half title, spine slightly rolled, boards lightly rubbed, cnrs lightly bruised; a nice copy of a scarce title.

Somerville & Ross were Anglo-Irish second cousins in late Victorian Ireland, who together wrote a number of highly regarded novels, short stories and travel memoirs. Quite early in their writing career, perhaps after the success of *'Through Connemara in a Governess' Cart*, the cousins were commissioned by *The Lady's Pictorial* (a prominent weekly illustrated domestic magazine established in 1880 in London) to travel to the vineyards of the Médoc and to write a series of articles about their experiences. Sometime later, those articles were collected and published as *'In the Vine Country'*; their third published work.

A charming, light, and witty, travel memoir that focuses on their stay first, in Pauillac, in the heart of the Left Bank Bordeaux wine region and then at Libourne in St Emilion, the centre of the Right Bank. *'In the Vine Country'* also provides some glimpses of day-to-day vintage harvest practices and the Bordeaux wine trade in the late 19th century. At the heart of the book are visits to several wineries and wine villages including Chateau Mouton Rothschild and Chateau Lafite; the dream of most wine tragics - as well as reflections on meals throughout their stay.

§ Gabler G37800; Carter Binding Variants 1820-1900, variant 'A' p152. #9298

\$345 / £210



[27] ADAMS, Tate (1922-2018)

Diary of a Vintage: the work cycle of the year 1979 at Wynns Coonawarra Estate in South Australia - depicted in twenty-six wood engravings and text by Tate Adams - with an introduction by David Wynn.

Melbourne [Australia]: Lyre Bird Press, September 1981.
First Edition

Quarto (210x210mm) burgundy silk cloth, gilt lettered boards in matching slipcase; xvi,42,[2]pp. Signed limited edition #35 of 375.

All the illustrations in this book were hand engraved in boxwood by the artist and the edition printed directly from the artist's blocks, thus making all the illustrations artist's original prints.

A fine copy, the slipcase is faintly marked. Original invitation to the launch laid in.

Tate Adams AM was an Australian printmaker and engraver. Widely regarded as the 'Godfather' of contemporary Australian printmaking, Tate taught printmaking to many of Australia's greatest printmakers, established print specialist galleries and founded and supported the Lyre Bird Press to produce high calibre hand printed works.

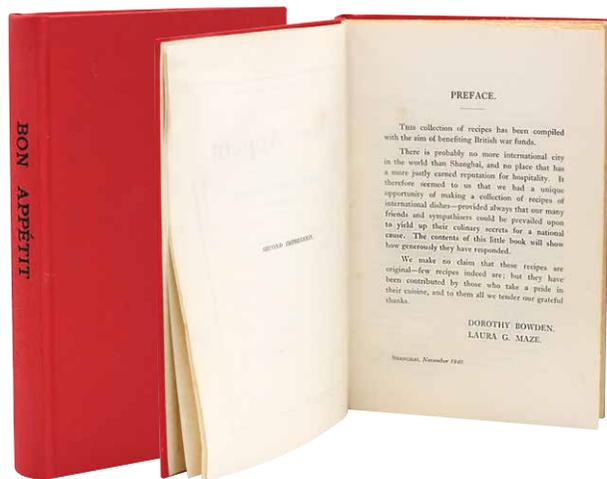
Wynns Coonawarra Estate is a famed winery in the township of Coonawarra, South Australia. Coonawarra is region that has a singular story based on a unique cigar-shaped strip of terra rossa

soil over limestone. Established as a 'fruit colony' in the 1880s, the region provided grapes for many of the great Australian wines of the early 20th century. After a long period of significant decline, the region became known for quality wine again after David Wynn established Wynns Coonawarra Estate in 1951. Through the second half of the 20th century Coonawarra, and particularly Coonawarra Cabernet, was one of the most sought-after wines and wine regions in Australia. Older vintages of Wynns 'Black Label' and 'Red Stripe' hold a special place in Australian wine lovers' cellars and hearts. Over the years David Wynn engaged a number of artists and writers such as Tate Adams and Walter James to record and celebrate the Coonawarra region and Wynns Coonawarra Estate.

§ Gabler G7040.

§ OCLC only records 5 copies outside of Australia.
#0949844017-02]

\$395 / £240



[28] MAZE, Lady [Laura Gwendoline (1888-1972)] and BOWEN, Mrs V G [Dorothy] compiled.
Bon Appetit: secrets from Shanghai Kitchens.

Shanghai: [The Authors], [1940-1941]. Second Impression.

Octavo (190x130mm) full red cloth, black lettered, boards, professionally rebound (to match original), new end-papers, x,235,[7]pp.

Top edges toned, small stain mark, light buckling throughout, small hole to p195 not affecting text.

An unusual and uncommon fundraising cookbook collated and published by two socialites in the Shanghai International Settlement, after the commencement of the War in Europe and just prior to the War in the Pacific.

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

Lady Maze (born in Queensland) was the wife of Sir Frederick Maze, a British civil servant and Chinese customs commissioner, serving as Inspector-General of the Chinese Maritime Customs

Service from 1929 to 1943. Mrs Bowden was the wife of Victor Gordon Bowden, an Australian public servant and diplomat who was the Australian Trade Commissioner to China in Shanghai from 1937 - September 1941.

In 1940 the authors compiled published and printed *Bon Appetit: recipes from Shanghai kitchens* to raise funds for the British war effort. Contributions were made by many in the Settlement (diplomatic and business) ("Shanghaianders") including Rear Admiral Glassford (US) who oversaw the gunboat defence of interests in China and Sir Andrew Noble, from the British consulate and each included cocktails from respectively the Royal & United States Navies.

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

Despite being subtitled "*recipes from Shanghai kitchens*", and Lady Maze's husband being a renowned Sinophile, the recipes are, except for an unusual chapter on sukiyaki, and helpful instructions on cooking rice, international and lacking any significant mention of Chinese ingredients or influences. Illustrative of the content, and perhaps reflecting the unusual society in the Settlement, is the introduction to the chapter on Hors d'oeuvre:

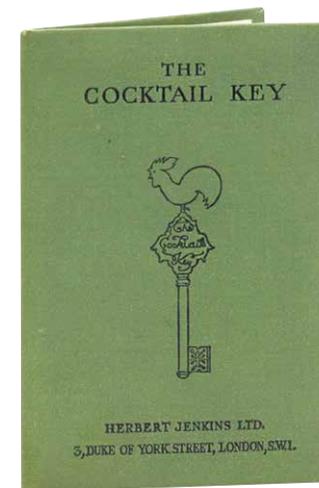
"Zakouska [Russian hors d'oeuvre] should be of a size small enough to be a mouthful only; those which require more than one bite are often refused at cocktail parties, however enticing they may look; for the job of coping with cocktail glass, hand-bag, and gloves is as much as any woman can manage."

In 1941, V G Bowden was transferred to Singapore whilst his wife returned to Australia. In 1942, captured by the Japanese, he was shot - the only Australian diplomat executed in the line of duty. Lord and Lady Maze stayed on in Shanghai and were interred after being accused of spying before being repatriated with other diplomatic staff by the Japanese to Portuguese East Africa in 1942.

Scarce. A fascinating glimpse of the privileged life in the Shanghai International Settlement before it was dissolved.

§ OCLC only records 11 holdings all editions, mostly of the third impression.
 #9291

\$250 / £150



[29] [UNKNOWN]
The Cocktail Key

London: Herbert Jenkins Ltd, [ca.1936].

16mo (135x90mm) green cloth, black lettered boards; single leaf (175x250mm) folded twice to create a folding chart of 26 cocktails, their ingredients, garnish, glassware and method.

Boards crisp and bright, one corner faintly rubbed; chart very lightly toned in several places; previous owner inscription to verso "*David C Hannab 1946*"

It seems natural that Herbert Jenkins, the author of *Bindle*, and the publisher of both P G Wodehouse and Robert Vermeire of the Embassy (*Cocktails: How to Mix Them*) should be the publisher of this elegant small cocktail reference.

Although undated, this copy must have been produced shortly after 1936 as Jenkins had his publishing office at 3 York St, St James when the street name changed to Duke of York Street. A 'must-have' accessory for any cocktail aficionado or man about town; one can imagine Bertie Wooster carrying it in his top pocket, just in case Jeeves was not around.

A fine example.

§ Noling p706; not listed in Gabler or EUVS.
 § OCLC records only one holding - British Library.
 #8788

\$250 / £150



[30] DISTILLERIE PONTISSALIENNE
Catalogue General: Distillerie Pontissalienne - Fabrique d’Absinthe Supérieure.

Pontarlier, Doubs [France]: Distillerie Pontissalienne. Printed by A Waton, Saint-Etienne, [ca.1900].

Octavo (150x105mm) burgundy ‘crocodile-skin’ textured stiff card wrappers, gilt lettered, stapled 20pp. In French.

Faint rubbing to edges of wrappers, staples just starting; extremely bright and crisp illustrations and text.

Chromolithographs to both pastedowns: the front (medals, awards, and honours) and rear (a bottle of absinthe in an Art Nouveau design). Printed in red and black throughout. The centrefold is a black and white half-tone photolithograph of the range of products produced by the Distillerie.

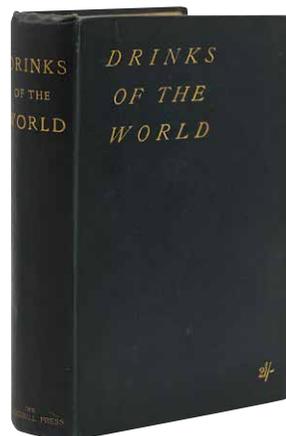
Products listed include Absinthe, Cassis, Cognacs, Champagnes et Mousseux, Gentiane, Kirschs, Marcs, Vins de Quinquinas, Rhoms, Sirops, Vermouths and Vins divers et étrangers.

Pontarlier, near the French-Swiss border claims, justifiably, to be the Absinthe capital of the world. Prior to Absinthe being banned in 1915, Pontarlier had some 70 Absinthe distilleries. Pontissalienne was considered one of the best. When the ban on Absinthe was revoked in 2001, one of the premium Absinthe recipes revived was from Distillerie Pontissalienne.

A fine copy of a scarce ‘fin de siècle’ trade catalogue.

§ Not recorded in OCLC.
 #9559

\$260 / £160



[31] MEW, James (1837 - 1913) and ASHTON, John (1834-1911)
Drinks of the World

London: The Leadenhall Press, 1892. First Edition. Octavo (225x145mm) dark blue cloth, gilt lettered boards, [10 incl prelims],7-362,[14 publisher catalogue]pp. Frontispiece, one hundred illustrations.

Lacks dust jacket (if issued); spine head and foot gently pushed; top front joint starting, small cloth tear, but firm; light shelf wear; corners lightly bruised; endpapers and pastedowns moderately foxed. Top edges a trifle dusty. Small, closed marginal tear to p.90. Previous owner name to front pastedown.

An exhaustive, intriguing, uncommon, somewhat magpie like history and discourse on all forms of beverages including beer, cider, wine, cocktails, coffee, tea, spirits, kvass, hippocras, liqueurs, even water. As noted in the introduction, it seeks to interest, rather than inform and thus excludes judgments on medical status, quality, price, or adulteration.

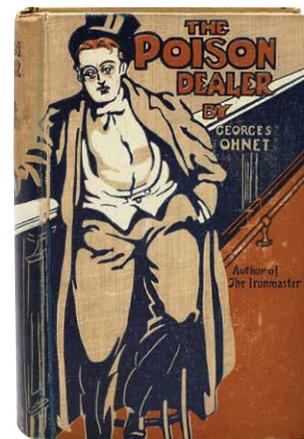
A chapter on Australian wine, quoting from Toovey and Drs Thudichum and Dupre notes amongst other brands the ‘claret’ of St Huberts; many other wine regions are also discussed as well as historical wines such as Falernian.

The chapter on American drinks quotes Jerry Thomas extensively and has a selection of recipes including Rumpfustian, Bimbo Punch, the Blue Blazer and the Black Stripe. There are also chapters on Coco and Kola. The Leadenhall Press under the direction of Andrew White Tuer (1838-1900) was an innovative London publisher during the 1880s and 1890s.

Scarce in commerce. A very good copy.

§ Gabler G30810; Noling p.288; Bitting p.323; EUVS.
 #9608

\$1200 / £720



[32] OHNET, Georges.
[pseudonym for Georges Hénot (1848-1918)]
The Poison Dealer

London: T Werner Laurie [1906]. Printed at The Edinburgh Press. First Edition, UK of Ohnet’s ‘*Marchand de Poison*’ (1902).

Octavo (190x125mm) fawn cloth illustrated boards printed in orange, white and blue, 293,[1],8 publisher catalogue, [2]pp. Translated by F Rothwell. Boards lightly rubbed, light shelf wear, corners gently bruised, two discrete small 2mm holes to rear joint; endpapers age-toned; slight spotting to edges.

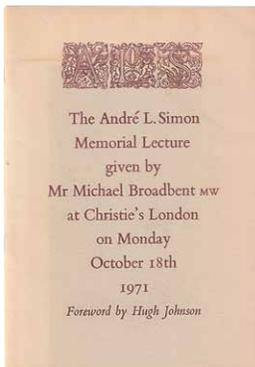
Ohnet was a highly successful French novelist and playwright writing stories of complex passions. Many of his works were turned into successful films. The anti-hero of *The Poison Dealer* is a highly successful distiller and merchant of absinthe, brandies, and aperitifs; the consequences of his business in turn affect his family; the story of complex passion amongst the well-to-do of Paris unfolds and ends in a thrilling tragedy and perhaps a moral. Certainly, the Temperance movement took great notice of the book.

Published during the ongoing debate on the banning of absinthe, the French edition, ‘*Marchand de Poison*’ was the subject of litigation and a leading authority on unintentional libel. The ‘poison’ referred to was innocently named ‘Albricotine’ in the book. Unfortunately, there was a commercial aperitif of that name and the owner successfully sued. The poison’s name was changed to ‘Prunelet’ for the English edition. The striking illustrated wrap around binding of an inebriate leaning on a bar holding a liqueur glass is signed by an unknown ‘C.I.D.’.

An excellent copy of a scarce title.

§ OCLC records only two copies; British Library.
 #9789

\$400 / £240



[33] BROADBENT, Michael [John Michael (1927-2020)]

The André L. Simon Memorial Lecture given by Mr Michael Broadbent at Christie's London on Monday October 18th, 1971.

[London]: Eyre & Spottiswoode Ltd at Thanet Press, [1971]. First Edition.

Octavo (210x150mm) red lettered, beige stiff card wrappers, stapled 22,[2]pp. Foreword by Hugh Johnson. Wrappers faintly sunned, with faint shelf wear, internally crisp.

Presentation copy signed by the author on the front endpaper:

"Victor, a true blue influence on wine & food from his admirer, Michael Broadbent Feb 77"

In the words of his protege, Hugh Johnson:

"André Louis Simon (1877-1970) was the charismatic leader of the English wine trade for almost all of the first half of the 20th century, and the grand old man of literate connoisseurship for a further 20 years. In 66 years of authorship, he wrote 104 books. For 33 years he was one of London's leading champagne shippers; for another 33 years active president of the Wine & Food Society. Although he lived in England from the age of 25, he always remained a French citizen. He was both Officier de la Légion

d'Honneur and holder of the Order of the British Empire." (The Oxford Companion to Wine, 3rd Ed, p.631). Each year, in memory of its co-founder André L. Simon, the International Wine & Food Society asks a person of distinction within the world of wine and food to speak to an audience of assembled members on a specialist food and wine subject of their choice. This was the inaugural memorial lecture, fittingly a memorial and eulogy for Simon, accompanied by a remarkable selection of wines: Pommery & Greno Avize 1962, Hugel Riesling Auslese Reserve Exceptionelle 1966, Beaulieu Vineyard Reserve Georges de Latour 1965, Chateau Latour 1929 and Chateau Yquem 1950.

An excellent copy.

§ Gabler G10730

§ OCLC records only four holdings, none in the UK. #9826

\$175 / £110



[34] [MEUX & CO]

[Poster] Meux's Original London Stout

[London, UK], [Meux & Co], [ca.1910].

Linen backed colour folding poster (1010x620mm) of a facsimile bottle label for "Meux's Original London Stout" in quarto (265x165mm) navy blue cloth boards.

Light scuffing and faint soiling to poster; several small chips on folding creases, minor loss; poster lightly offset toned; boards a few spots, edges lightly worn.

Meux's Original London Stout (or porter) was produced from the early 19th century until 1921 at an old central London brewery at the corner of Tottenham Court Road and Oxford Street. The brewery was established in 1764 as the Horse Shoe Brewery and was one of the significant London producers of porter (or stout) until its closure. In London, Meux & Co was both famous and infamous for the strength of its porter. On 17 October 1814, there was a major accident at the Horse Shoe Brewery, when one of the 22-foot-tall (6.7 m) wooden storage vats of maturing porter burst. The explosion destroyed an adjacent vat and a number of hogsheads releasing a wave of beer, known as 'The Great London Beer Flood', almost 5 metres high, destroyed the back wall of the brewery and flooded the

St Giles Rookery (an adjacent slum area - the inspiration for Hogarth's 'Gin Lane'). Houses were destroyed, cellars flooded, and eight people were killed, five of them mourners at a wake being held by an Irish family for a two-year-old child. The coroner's inquest returned a verdict that the flood was an Act of God and that the eight had lost their lives "casually, accidentally and by misfortune". The brewery suffered a loss of £23,000 and only avoided bankruptcy after successfully petitioning the government for a rebate of the duty paid on the lost beer. The brewing and maturation of porter resumed at the Horse Shoe Brewery in much smaller vats.

After the closure of the brewery in 1921, Meux's Original London Stout continued to be produced elsewhere until the 1950s -1960s, when the company and the brand first merged to become Friary Meux and then disappeared in the brewery amalgamations and closures associated with Allied Breweries.

A rare well preserved promotional poster for one of the historic and now 'lost' beers of London.

§ No holdings recorded in OCLC #8500

\$195 / £120

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ESTC English short title catalogue

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