

Books *for* Cooks

Catalogue 5

Firsts Hong Kong ~ December 2024

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[1] MASON, GEORGE HENRY (1770-1851)

The Costume of China, illustrated by sixty engravings: with explanations in English and French.

London : W Miller, Old Bond Street, 1800. First edition. Printed by S. Gosnell, Little Queen Street, Holborn.

Folio (353x248 mm) contemporary long-grained red morocco, richly gilt decorated spine, in seven compartments, six raised bands, double-blind and gilt roll-stamps and fillets on panels, all edges gilt, [8] leaves (including 2 titles, publisher's advertising, table of contents, and 2 forewords), [126] leaves, watermarks dated 1821-1823. Sixty full-page numbered hand-coloured stipple-engraved lithograph illustrations, each accompanied by a bilingual leaf of explanation in English and French. Spine head and foot gently pushed, faint wear, boards edges faint shelf wear, joints lightly worn, hinges fine; leaves some occasional faint browning and staining not affecting the illustrations.

The illustrations, engraved by British artist, John Dadley, (1767-1817) and based on originals by the Cantonese export artist Pu-Qua (1769 -) strikingly capture the traditional everyday dress and trade of a number of Chinese workers and craftsmen.

Included are illustrations of a number of gastronomically relevant trades and workers providing insight into the daily diet, food sources and dining traditions of the Cantonese: [7] frog seller, [8] Pork Butcher, [21] Woman preparing Tea, [24] Distiller, [25] Fisherman, [26] Apothecary, [28] Mender of Porcelain, [39] Fishmonger, [45] Miller, [50] Another Fisherman, [53] A tea canister maker, and [54] Boy with Vegetables.

Mason was a British army officer, Major in the late 102nd Regiment of Foot (Royal Madras

Fusiliers) raised by the East India Company, 1795, and then Lieutenant-Colonel in 1801. Mason had travelled to Canton in 1789-1790 and the explanations are based on his experiences in Canton and with Hong Kong merchants as well as drawn from contemporary accounts. At the time, Canton was one of only two cities in China that outsiders could legally visit at the time. An extremely popular work when published, later editions contain only 48 illustrations.

An excellent copy

§ Although widely held in North America and Europe, OCLC records no holdings this edition in Asia; later editions held by Univ of Hong Kong, Univ of Macau, and Singapore NLB

§ Colas 2009; Abbey Travel II, 533,

Item #10869

\$9,500 AUD | HK\$48,000

[2] LEE, M P

Chinese Cookery: a hundred practical recipes

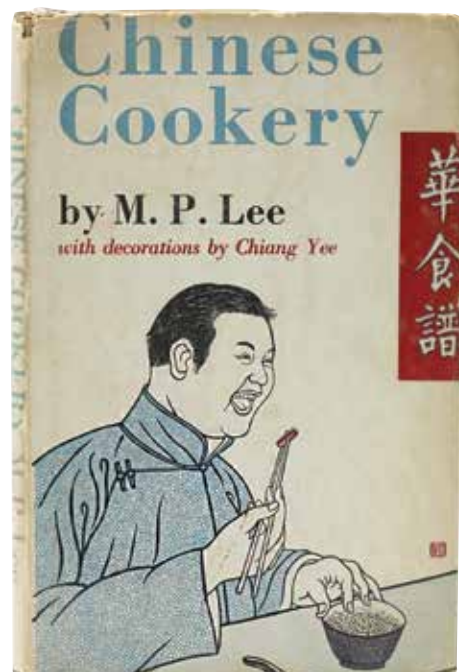
New York : Transatlantic Arts, Inc, 1945. First US Edition. First published in the UK by Faber & Faber in 1943. printed by Duenevald Printing Corporation, ostensibly from the UK edition plates. Priced \$1.50.

Octavo (195x125mm) colour illustrated unclipped dust jacket, beige cloth boards, [2],74,[4]pp. Dust jacket illustration and six in-text decorations by Chiang Yee. Dust jacket spine lightly sunned, faintly soiled, faint shelfwear, front fold partially split; edges lightly chipped, small discrete loss; cloth spine head and tail rubbed; pages faint age-toning; else internally bright, crisp and clean.

A slim but serious work on Chinese cookery published in the West during WWII. The jacket flap notes that "*Chinese Cookery is especially suited to wartime conditions; its nutritive value is high, little*

meat need be used, and with limited materials great variety can be obtained" and in the Introduction under General Directions, the author notes that *ninety-seven [of the 100] recipes can be cooked with ordinary English foodstuffs and these recipes can be used at any time of the year.... a sufficient amount of lard is obtained in each ration, and to use it in cooking vegetables is a very nutritious use in war-time.*"

The practical and nutritious values of Chinese cuisine are emphasised. Practical advice for substitute ingredients is also given: e.g., "*Bovril, Oxo or Marmite, which has a vegetable basis can be a good substitute when soy bean sauces is unobtainable [diluted with water at the ratio of 1 to 3]*". The recipes are grouped in five chapters: Rice and Noodles, Poultry and Meat, Fish and Eggs, Soups and Vegetables and Salads. In keeping with the war time and rationing theme, many of the dishes use offal and more modest meat cuts and the



recipes are economic and use a wide range of available vegetables. A number of the recipes are clearly authentic, notwithstanding wartime deprivations and the cooking methods, seasoning and serving well explained. The appendix listing London stores and restaurants where ingredients can be obtained to be found in the UK edition, is omitted in this edition.

Lee was a pseudonym for Li Mengbing (or Mengping), a diplomatic secretary in the Chinese Embassy in London¹. Chiang Yee (1903-1977)

was a Chinese poet, author, artist who lived in England between 1933 and 1955. During this time he wrote and illustrated a popular and well regarded series of observational memoirs "The Silent Traveller"; for which in 1977 he was nominated for the Nobel Prize for literature.

Rare in this near fine condition. An important and beautifully illustrated work in the canon of Chinese cookery books in the West.

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

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

Item #10867

\$350 AUD | HK\$1,800



[3] GENERAL ELECTRICAL CORPORATION *Chinese Cooking by G.E.C. Electric Kwali Cookers*

Singapore: The General Electric Co (Malaya) Ltd, undated circa.1953. First Edition. Printed by Luen Wah Press, Singapore. Price \$4.00

Octavo (210x140mm) quarter bound black cloth, red and yellow illustrated printed boards, [2],131,[1] (including pastedowns) pp. Four full page monochrome photographic illustrations of cooker models. Bilingual parallel Chinese (verso)/English (recto) text. Boards lightly soiled, edges lightly worn, corners gently bruised; page edges faintly agetoned; light foxing to endpapers; owner name in ink to front free endpaper; small signs of kitchen use.

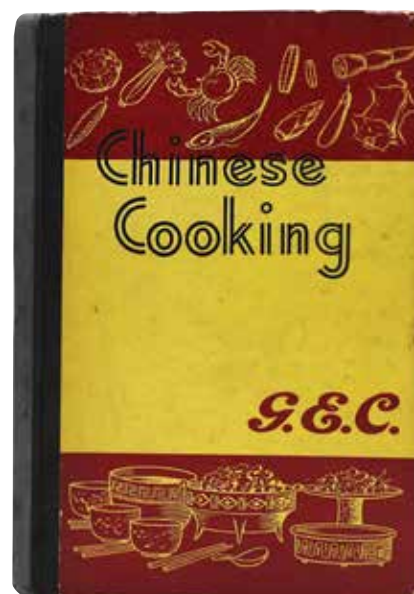
A manual for using the G.E.C. DC 117A and DC 117D Kwali Cookers, an electric stove with a regular oven, a boiling hob and a special electric hob with a curved heat coils designed to hold and heat a Kwali (akin to a wok); also to be used for the table top versions. G.E.C (the British Corporation) first produced the Kwali Cooker in 1953 and 1000 cookers were purchased by the Singapore City Council for residents under a new installation plan.¹ The manual provides instruction for a range of mostly Asian dishes. Measurements are given in 'katty' as well as cups.

There are approximately 130 recipes, roughly 2/3 Asian and 1/3 Continental European. Of the Asian recipes, most are Chinese or of Chinese heritage, but there are a number reflecting the broader heritage of Singapore and Malaya including curries, the use of Indonesian and Indian ingredients and the influence of Vietnamese and Thai soups. The vegetable chapter is particularly large and mostly Asian. By contrast the meat and baking chapters are almost all British; beef and kidney pie, rock cakes, roast mutton, Cornish pasties, Welsh cakes etc. The recipes are not attributed.

G.E.C. was a British based, international manufacturer and distributor of electrical household goods. The advertisements in the book are for their other domestic products: refrigerators, fans, vacuum cleaners, toasters, kettles, light fittings, irons etc.

An intriguing collection of recipes created for new technology that is representative of the confluence of Eastern and Western influences in Singapore as Malaya and Singapore became independent states.

Scarce. An excellent copy.



§ OCLC records two holdings, National Library of Singapore and Harvard. Also held by University of Toronto.

¹ The Straits Times, 24 November 1953, p.2

Item #10784

\$400 AUD | HK\$2,050



[4] SEARLE, TOWNLEY

Strange News from China: a first Chinese cookery book - 101 rare and choice recipes and decorations by the author.

New York : E P Dutton & Co., Inc. [1932].
First Edition, US. Priced at \$2.85. Printed at the Burleigh Press, Lewin's Mead, Bristol.

Octavo (220x145mm) gilt cloth dust jacket, illustrated in colour, unclipped; gilt printed endpapers depicting chinese lanterns in five colours, tan boards, heavy cream handmade paper 231,[1]pp. [A]⁸, B-O⁸, P⁴. Numerous black and white illustrations, throughout, some repetition. Small discrete repair and faint shelfwear to dust jacket bottom edge, fore-edge faintly soiled, else bright crisp and tight; a fine copy.

Charming, droll, whimsical, amusing and elegantly written. An unusual (and early) book in English about Chinese food. The first nine chapters are musings on Chinese foods and dining habits. The 101 recipes (from Chapter 10 onwards) are littered with proverbs, observations and asides and interspersed with the author's illustrations and caricatures.

The recipes are written longhand. Many are guidelines and lack measurements or quantities, but in most cases are useful to a sensible cook. There are useful chapters on ingredients including pricing and a glossary as well as guides on where to shop and eat (US locations in this edition, British locations in the UK edition). There are also many observations, astute or amusing, and sometimes both on Chinese gastronomy and culture.

During the 1930s, Searle was a resident of central London, near Soho and the West End. He had a number of careers as an antique collector and dealer, antiquarian bookseller, author and artist. He self published a bibliography of W S Gilbert (of Gilbert and Sullivan) and wrote and illustrated several other small works. Contemporary newspaper reviews suggest that Searle had never visited China, although given his descriptions and anecdotes here, he was very familiar with the

Chinese restaurants and establishments in Soho, London at the time. In 1934, the Sunday Express described him "a welfare worker among the Chinese"¹ and in 1936 he gave character evidence on behalf of a Chinese restaurateur saying he was "interested in certain Chinese institutions" in the area².

Rare, particularly in such fine condition. A delightful copy.

§ OCLC records no holdings, all editions, outside of North America and Europe other than Singapore, National Library of China and Pretoria. No holdings in Australasia

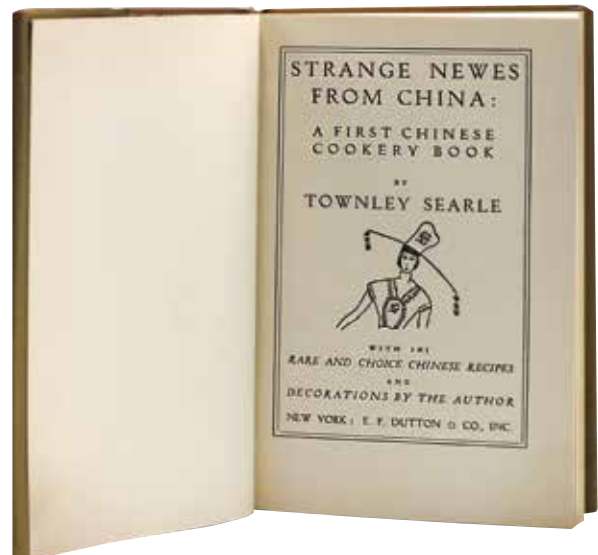
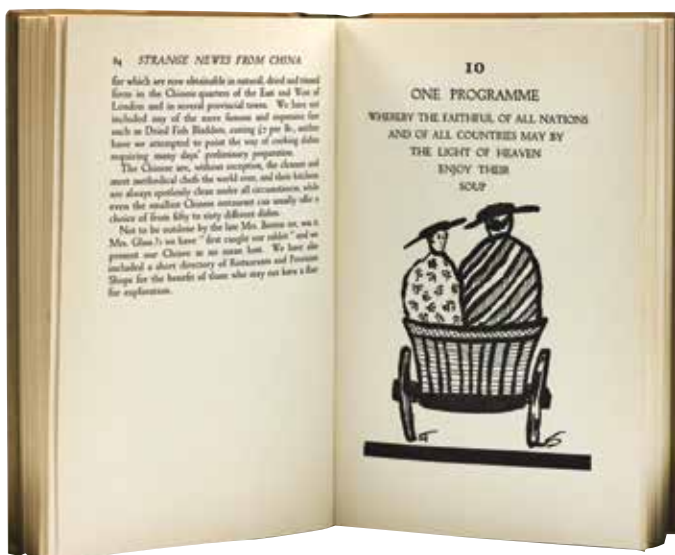
§ Newman, 565; cf Bitting 424, UK Edition.

¹ *Sunday Express*, Sunday 11 February 1934, p.5

² *East End News & London Shipping Chronicle*, Tuesday 22 December 1936, p.1

Item #10868

\$2,000 AUD | HK\$10,200



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

[5] LIN, CHAN SOW

Chinese Party Book: Chinese cocktail dishes, Chinese Delicacies [sic], Malay Satay, Western and Malayan Cakes

Kuala Lumpur : [The Author], printed by The Standard Engravers & Art Printers, 1963. Third edition, (wrappers state 2nd Ed) first published 1958. Foreword by A F Young, note by Joyce Pumfrey.

(190x130mm) silver printed stiff card wrappers, stapled [18],115,[5]pp. Monochrome photos of cooking class attendees in the introduction; monochrome photos of cooking equipment p.115 ff. Wrappers lightly soiled and scuffed; rear endpaper, small tears

Miss Lin's second cookery book, reissued as a bilingual parallel Chinese (verso)/English (recto) edition. There are 46 recipes: 28 for 'cocktail' parties (many would be found in dim sum/yum cha meals); several recipes for satay;

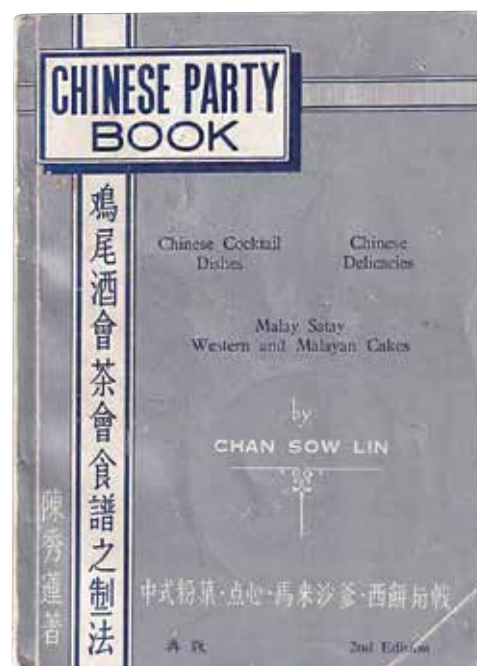
thirteen baking recipes, an interesting selection of Kueh, (unique Malaysian sweets and cakes); and four recipes for non-alcoholic drinks and ice-cream. The book also doubled as a recipe book to accompany her cooking classes, several of which are promoted on p.[5]. An interesting list of ingredients, prices and sources (for Australia and the UK) is at the rear of the book.

Scarce.

§ OCLC records three holdings of this edition, Stony Brook, UC Davis, and Harvard; and four holdings of the second edition, NYP, NLA, Cornell and Oxford Brookes
§ Newman

Item #10789

\$200 AUD | HK\$1,020



[6] LIN, CHAN SOW

Chinese Restaurant Dishes (including Hong-Kong, Shanghai & Peking Dishes & Delicious Continental Dishes)

The Author : Singapore, circa 1966¹. Printed by The Standard Engravers & Art Printers, Kuala Lumpur.

Octavo (195x135mm) original illustrated colour stiff card wrappers 99 leaves, (ostensibly [32],108pp, but with unusual pagination in the recipe section). Wrappers lightly soiled, faint crease, spine sunned; owner name in ink to first page; small signs of kitchen use.

Another of Miss Chan's self-published cookery book (to be distinguished from earlier books with similar titles). Published after Miss Chan moved from Kuala Lumpur to Singapore. There are 18 pages of various cooking classes and dinners hosted by Miss Chan, two in-text colour photographic plates and five further in-text pages of black and white photographs of various dishes.

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

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

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

Scarce. An excellent copy.

§ OCLC records one holding, National Library of Singapore.

¹ Not before 1966 based on the extensive list of her books on p.1. The National Library of Singapore catalogues this as published in 1966. This might be an undated omnibus edition incorporating both *Chinese Restaurant Dishes* and *Hong-Kong, Shanghai & Peking Restaurant Dishes* but a careful comparison of the contents of Miss Lin's various titles will need to be undertaken.



Item #10324

\$200 AUD | HK\$1,020

[7] LIN, CHAN SOW

Chinese Restaurant Dishes: 75 recipes [Book 2]

Kuala Lumpur, Malaya : The Author, 1959.
First Edition.

Octavo (190x135mm) plain green stiff card wrappers, stapled, [14],116,[2]pp; a number of out-of-text adverts & blank pages for notes. Monochrome photos of cooking class attendees in the introduction; monochrome photos of cooking equipment p.113 ff. Wrappers lightly soiled and scuffed; rear endpaper, small tears; faint foxing to endpapers and to a few pages not affecting the text; top and fore-edge lightly aged; staples starting.

Miss Lin's third self-published cookery book. There are 75 recipes, mostly Cantonese, but including a few regional recipes from other parts of China. Divided into small chapters by principal ingredients, the recipes are in English,

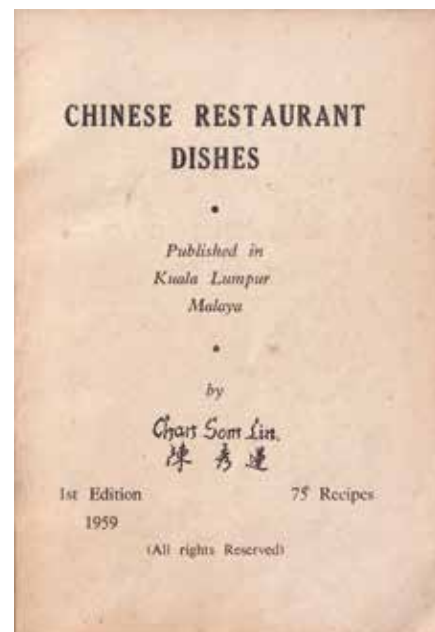
but the titles are also in Chinese (traditional and romanised) The book also doubled as a recipe book to accompany her cooking classes, several of which are promoted on p.116. An interesting list of ingredients, prices and sources for Kuala Lumpur, Australia and Britain is at the rear of the book. There is also a useful glossary of ingredients in English/Chinese traditional/Chinese romanised.

Scarce

§ OCLC records only two holdings: Cornell and Harvard
§ Not in Newman.

Item #10682

\$300 AUD | HK\$1,550



[8] 阮淦鑾 [GEN KONRYŪ]

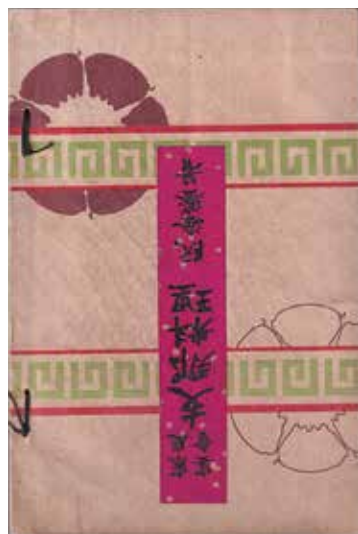
家庭宴會支那料理 [Katei enkai shina ryōri] [Household and Banquet Chinese cooking]

東京 [Tokyo] : 博文館. [Hakubunkan], Taisho 2 [November 1913]. In Japanese.

(225x150mm) four-hole stab sewn illustrated colour stiff card printed wrappers, title label, black on red with gold flakes, decorative endpapers, [2],[18],[6],[214],[8 adverts]pp; seven pages of engraved illustrations of kitchen equipment (woks, cooking pots, cooking tools, serving dishes) and table decorations. Wrappers a trifle soiled, faint edgewear; new ties; pages lightly evenly aged, a few small signs of kitchen use, else very clean and sound.

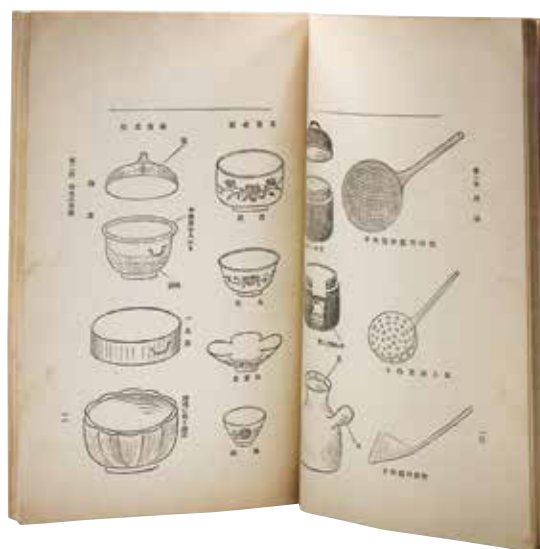
Despite a florid preface discussing the composition of a Chinese meal in terms of appreciating natural scenery and beauty, the book provides a practical reference for Japanese home cooks to cook Chinese food for both home meals and banquets. There are four chapters: An Introduction to Chinese Food and Cooking; Home Cooking; Banquet Cuisine; and, Banquet Etiquette. The Home Cooking chapter is divided into sections for steaming, grilling, main dishes, soups, braises, fried dishes, raw dishes, congee and rice. The Banquet Cuisine chapter is divided into dishes for Birds, Fish, Meat and Vegetables and Tofu. The final chapter provides advice on banquet menus, seating, etiquette and decoration in some detail.

The recipes are written longhand. Quantities and cooking times are rarely given. There are occasional mentions of comparative Japanese dishes for the cook's reference. At the end of the Home Cooking section there is advice on where to buy Chinese ingredients. The dishes are broadly southern and coastal Chinese, and



otherwise not distinctly regional. There are no obvious recipes for breads, noodles or dumplings.

Although Chinese food traditions, ingredients and cooking techniques have influenced Japanese cuisine for centuries due to the long trading history between the countries, the cooking of Chinese cuisine (as distinct from using ingredients common to both cuisines) was unusual outside restaurants and eating houses catering for Chinese merchants in port trading cities and Chinatowns, such as in Kobe. As Japan opened to the West and modernised its economy and society, interest in the cuisines of other cultures rose. 'Chinese' restaurants serving Japanese versions of Chinese cuisine (as here) began to open in the



major cities of Japan after 1910¹. The last seven pages of this book are advertisements for other uncommon cookery books, including *200 Pork Meat Preparations from Okinawa*; *Western Cooking Methods in Nagasaki Cuisine*, and a book on household cookery with chapters on Western cuisine and Western vegetarian dishes.

Rare. A very early detailed work introducing Chinese cuisine to Japanese households

§ OCLC records only one holding, National Diet Library of Japan; Japanese libraries hold five copies.
¹ Ishige, Naomichi. *The History & Culture of Japanese Food*. London : Kegan Paul, 2001 p.157-8.

Item #10775

\$950 AUD | HK\$4,800

[9] LAMB, CORRINNE. [CORINNE MARGARET NÉE GOODNIGHT (1900-1945)]

The Chinese Festive Board.

Peiping : Henri Vetch, The French Bookstore, 1938. Second edition. First published Peiping, 1935. Printed by The Willow Pattern Press, Shanghai. Line-drawings and cartographic endpapers by John Kirk Sewall.

Octavo (200x130mm) colour illustrated dust jacket, tan/ochre boards 153,[1]pp. Frontispiece, seven out-of-text plates, five monochrome full page photographic illustrations, three monochrome engraved illustrations, in-text illustrations, tipped in, a sample invitation to a Chinese dinner party; gastronomic maps of China to front and rear endpapers. Dust jacket creased and edges lightly worn, light shelfwear.

Although not evident from the preface and introduction, the author had far more lived experience in 'real' China than one would normally accord a Western woman living in Shanghai during the 1920s and 30s. The author arrived in China in 1921 via Manilla. In 1923 she married Gene Lamb. Their honeymoon was the thirteen month long Trans-Asia Photo-Scientific Expedition, which Lamb was the cinematographer and leader. Leaving Shanghai, they crossed the Gobi desert (apparently making her the first Western woman recorded to have done so) and travelled through far Western China, Mongolia, Turkestan and Tibet¹. Over ensuing years, the Lambs participated in other scientific expeditions sponsored by Yale, the American Museum of Natural History producing film and delivering items and materials to various institutions.² During this time the Lambs also produced films of their travels and operated a cinema in Shanghai. They remained in China until 1940.

An extremely practical book, *The Festive Board*, provides detailed guidance on

Chinese gastronomic etiquette and customs; instructions on dining out, dining in, entertaining and being entertained. This extends to illustrations on how to use chopsticks, guidance on Chinese drinking games, an explanation of Chinese wines and the Chinese kitchen. In the second half of the book there are fifty recipes, well explained, named in English, romanised Chinese and traditional Chinese with pronunciations. Quantities and cooking times are given, and the ingredients are broadly authentic. Although there is a recipe for 'Chop Suey', Lamb gives short shrift to the suggestion that the dish is of Chinese origin. A varied and attractive selection of practical recipes. The closing chapters explain local restaurant menus providing a detailed trilingual glossary and menu guide (with prices), and a trilingual guide to ingredients. Armed with *The Festive Board*, any epicurean new to China would have been well served.

The illustrator, Sewall, is best known for his illustrated and highly collectible maps of Peiping produced during the 1930s. In the preface, the author thanks for their assistance and encouragement first her publisher Henri Vetch (1898-1978) (a French ex-patriate who ran a famous and culturally important bookstore in the centre of Peiping and published many academic, cultural and regarded books on China, Peiping and Shanghai) and second, Harold John Timperley, (1898-1954) the Australian journalist and author ("*What War Means?*" (1938)) based in Hong Kong, Shanghai and Peiping.

Scarce. An excellent copy of a much underappreciated work.



§ Although widely held in various editions by North American institutions, OCLC records only one non-facsimile holding, any edition, in Asia or Australasia, National Library of China (this edition)

§ Newman; cf Axford p.62 and Bitting p.271 first edition.

¹ "*Spokane Girl's Honeymoon Tour to Tibet?*" The Spokesman-Review (Spokane, Washington) Sun, Jul 5, 1925, p.28.

² "*Corinne Lamb?*" [obituary] News-Pilot (San Pedro, California) Sat, Jan 13, 1945, p.2

\$575 AUD | HK\$2,950

[10] CHOW, DOLLY [BORN DOROTHY CHOW SUK-YING, FORMERLY MRS CHING-FANG LIU, MRS CHENCKING THOMAS WANG (CA.1890-1965)]

*Chow! secrets of Chinese Cooking - 75 selected recipes with notes on table etiquette*¹.

Tokyo : Charles E Tuttle Company, 1954. Third impression thus. First published in 1952 as a new and completely revised edition of the book first published in Chinese and English in Shanghai, 1939. Printed by Hosokawa Printing Company, Japan. Introduction by Maria Teresa Clark Kerr; preface by F T Cheng; illustrated by Henry Liu.

Octavo (190x130mm) illustrated dust jacket; red, gilt lettered, cloth boards, [4],ix,[1],174pp. Seven out-of-text monochrome photographic illustrations, numerous in-text monochrome engraved illustrations. Dust jacket clipped, lightly soiled and creased, head and foot of spine lightly chipped, small loss; top edges lightly aged; free endpapers lightly offset; a few small signs of kitchen use, else clean, crisp and tight.

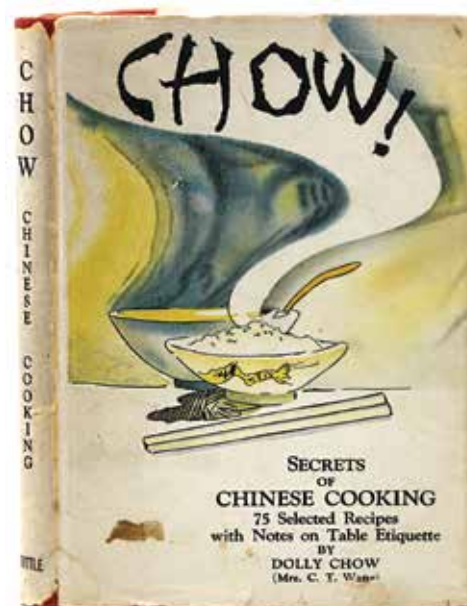
Dolly Chow, a Shanghai and Hong Kong socialite, author and culinary expert was the third daughter of Sir Shouson Chow, a Hong Kong businessman, a former Qing Dynasty official who was a senior member of the local Chinese community and a former member of the Executive Council of Hong Kong. After attending school in America, she settled in Shanghai, becoming a well-known socialite due to her family connections. In the 1930s she began teaching cookery classes in Shanghai

for Chinese and Western women; which culminated in the first edition of her book in 1939. Her first husband died in 1938. She later moved to Hong Kong and in 1946 married the Chinese diplomat C T Wang. During the 1950s she opened several cafes and bakeries in Hong Kong. The illustrator of this edition was her son from her first marriage; the introduction by the wife of the future British Ambassador to China and the preface by the Chinese Ambassador to St James.

The seventy five recipes are preceded by nine detailed chapters on Chinese cooking techniques, meal planning and menus, table manners, table service, tea, Chinese wine, a practical explanation of Chinese kitchen utensils and a concise explanation of the eight main flavourings. Each recipe is titled in English, romanised and traditional Chinese. A practical work.

Scarce. An early edition, with delightful illustrations, of one of the best regarded Chinese cookery books written for a Western audience in the early Twentieth century

§ Although widely held in various editions by North American institutions, OCLC records only three holdings in East Asia or Australasia: Diet Library Japan (this edition) Philippines (1952 edition), and Singapore National



Library, first edition.
§ Newman; Axford p.64.

¹ As per dust jacket and upper boards.

Item #10536

\$200 AUD | HK\$1,020

[11] WONG, NELLIE C.

Chinese Dishes for Foreign Homes: a revised and enlarged edition of the popular "Chinese Recipes". Illustrated.

Shanghai, Hong Kong, Singapore : Kelly & Walsh Limited, 1932. Second revised and enlarged edition, second impression. First published by the author and printed in 1927 in New York by The American Rehabilitation Committee, Inc. Printed by Kelly & Walsh Limited, Shanghai.

Octavo,(190x135mm) original flush orange printed boards, stab sewn, [6],xii,91,[7] pp. Nine out-of-text full page black and white photogravure illustrations of cooking techniques and prepared dishes.

Original stab sewn binding worn with some loss, lacks the Chinese brass coins usually tied on as decoration. Joints cracking but firm; edges a little worn; boards lightly soiled; top edge dusty; faint foxing to pastedowns; internally fine.

Most of the eighty-six recipes are recognisably Chinese, written for an American audience, however, *Chinese Dishes for Foreign Homes* also includes five chop sueys, three chow meins including one "American" and one "Cantonese", and a dessert, "Peking Dust" with whipped cream. There are a few other dishes plainly not Chinese, such as "Rice Au Gratin," containing butter, and "Choi Shang Choi," a fruit salad with celery, carrots, and

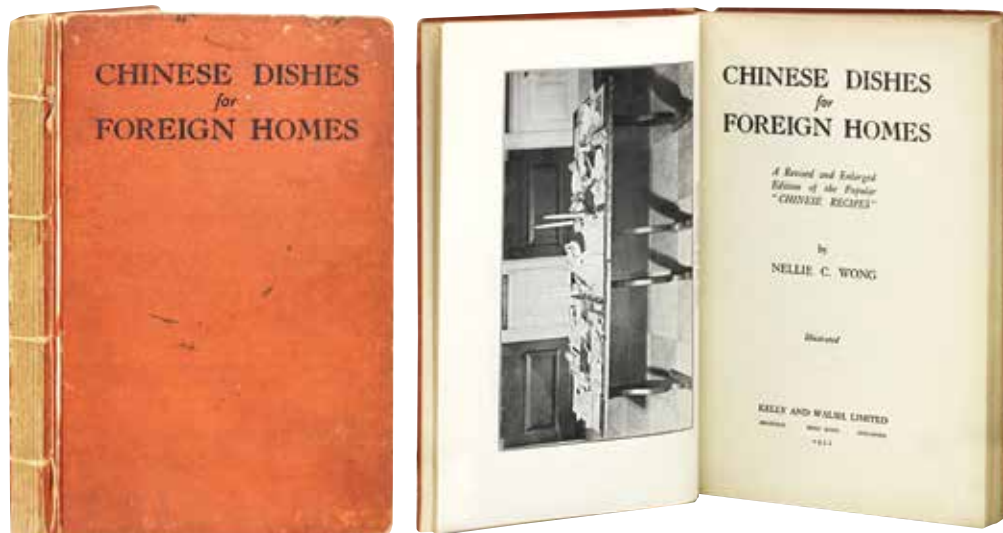
mayonnaise; although both use some Chinese ingredients. Several recipes are acknowledged as having been previously published in *Vogue* and the *New York Herald Tribune*. *Chinese Dishes* concludes with five suggested menus. Interestingly, although first published in New York, this revised and enlarged edition was published in Hong Kong/Shanghai, presumably for the international community in China and Hong Kong.

A nice copy of an early Chinese-American cookery book.

§ OCLC records three holdings this edition, 18 holdings all editions.
§ Newman; cf Axford p.62 later UK edition.

Item #10304

\$300 AUD | HK\$1,550



[12] CHAO, LILIAN. [PROFESSOR LI-LIAN (1898 - ?)]

The Kitchen God: a Chinese cook book.

Peiping [Beijing] : The Author, the 37th year of the Chinese Republic, 23rd day of the 12th Moon [1948]. [First Edition].

Octavo (185x130mm) original red printed stiff card wrappers, french fold, stab sewn with four holes and cream cord, flush cut edges, [2],vi,115,[1],11,[5 blank]pp. Fourteen out-of-text photographic illustrations, two out-of-text sets of hand drawn illustrations. Spine edge of wrappers slightly chipped; bookseller ticket to rear free endpaper "Caves Book Co, 99 Chung Shan Rd, Taipei, Taiwan China"

There are almost 300 recipes, with specific chapters on Peking duck, noodles and dumplings, congee, steamed buns, using tofu, Chinese kitchen tools and ingredients; each with detailed instructions. Excellent recipes.

The author was a Professor of English emeritus at National Taiwan University having taught English in Taiwan and China before that for over 40 years. Her father was a colleague and friend of Sun Yat-Sen. She was born in the

USA but her family returned to China when she was 5. In 1981, at the age of 83 she received a special commendation in Taiwan's media awards for teaching English on TV and the Radio in Taiwan. She also wrote several books on aspects of Chinese culture. During the 1960s and 1970s she gave lectures in the USA on Taiwanese and Chinese culture and history.

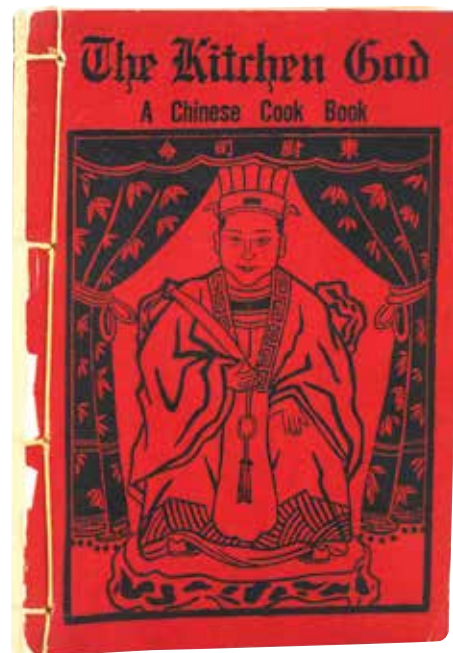
The Kitchen God of the title is Tsao Wang Yeh, a Taoist god, the patron of the home and the family deity. Each year the Kitchen God goes to Heaven to report to the Emperor of Heaven on the doings of the family and home he presides over. The author invokes the Kitchen God to tell everyone what she is doing - by publishing her book on this day introducing the Kitchen God to foreign homes and Chinese culinary art into foreign kitchens.

An excellent copy.

§ OCLC records 25 holdings but none outside of the USA or UK

§ Newman; Not in Axford.

Item #10314



\$300 AUD | HK\$1,550

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

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

Singapore : Federal Publications, 1977. Copyright 1976. First edition thus¹. Printed by Kyodo-Shing Loong Printing Industries Pte Ltd.

Quarto (260x200mm) pictorial dust jacket, brown boards, gilt titled spine, 198,[2], 16 out-of-text colour plates painted by Tang Ying Wei, [2],201-366. Numerous in-text illustrations of each edible marine animal catalogued by Banjong Mianmanus, Thosaporn Wongratana, Elian Prasit, Soun, and Singha. Faint shelfwear to boards edges; small blemish to the dust jacket spine foot; page top-edges a trifle dusty and soiled; fore-edge lightly age-toned; faint offset toning to the endpapers; internally crisp, clean and fine.

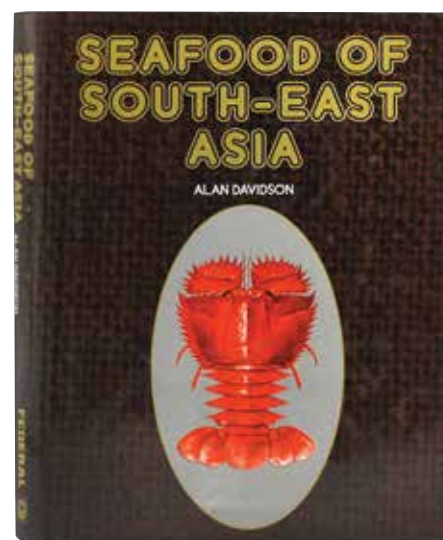
The first 200 pages are the catalogue of marine animals. Each catalogue entry has a hand drawn botanical illustration, the common and scientific names, general descriptive remarks, a note on its use in cuisine and the common name used in Burma, Thailand, Cambodia, Vietnam, Hong Kong, the Philippines,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

The second half of the book is a collection of recipes, starting with illustrated general comments on other ingredients commonly used, various fish sauces and pastes and kitchen ingredients. The excellent and authentic

recipes are organised by country. At the end, is a fulsome bibliography, index and a very handy chapter on the comparative weights and measures used throughout South-East Asia.

Alan Davidson was a British diplomat between 1948 and 1975. Encouraged by Elizabeth David and others he retired early and devoted himself to a full time career of writing about food. His first books were catalogues of edible seafood informed from his experiences and connections in the diplomatic service. Although not the first such catalogues, they were extremely well received. This is the third of those books, and the least common. Davidson was particularly well suited to writing on South-East Asia as his final posting was to Laos.

Davidson began working on his 'magnum opus' the Oxford Companion to Food after the completion of this book. Recognised as one of the most significant food historians of the late twentieth century, Davidson (with his wife and others) also established the Oxford Symposium of Food and Gastronomy, Prospect Books, a specialist publisher of rare and unusual books on food, Petits Propos Culinaires, a singular journal on culinary matters as well as a number of other books on gastronomy and food history.



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

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

Item #5715

\$250 AUD | HK\$1,275

[14] [ANONYMOUS]

(Shinpan) *Ryōri kondate shū* (zen) or 料理献立抄 [trans. *Collection of Cooking Menus, New Edition, complete*]

[Kyoto : Nagata Hanbei, Jokyo 3, 1686]¹ In Japanese, early Edo period calligraphic script.

Four hole stab sewn, professionally resewn, (225x160mm) sixteen leaves [32.pp], two double-page woodcut illustrations, two smaller partial-page woodcut illustrations. Leaf edges lightly age-toned, original wrappers, lightly soiled, worn and scuffed with some loss of colour; pencilled notes to rear paste-down; mid-twentieth century dealer catalogue entry tipped in to rear hinge.

The chapters (according to the table of contents) are: 正月より十二月まで汁の事 Soups from the first month through the twelfth month; 田舎雑汁並精進汁の事 Countryside stews and vegetarian soups; 魚鳥精進共に吸物の事 Soups with fish, poultry, or vegetarian; 肴魚鳥精進物取合の事 Combining with side dishes that are fish, poultry, or vegetarian; 祝言引渡の事 Delivery of festivities; 精進物魚鳥膾之事 Vegetarian, fish, and poultry pickled salads. The first five chapters listed are in this text. The sixth is not. Although mentioned in the table of contents, the text ends at leaf 16, with a deliberate blank space where in other editions, the sixth chapter commences (see note 1 below for a comparison); thus apparently a new “abridged” edition; or the first volume in a series of menu-books.

The contents are organized by month, beginning with shiru (soup), atsumono (another type of soup), side dishes (sakana), namasu (the predecessor to sashimi but with a vinegar dressing), aemaze (a type of salad, vegetarian), simmered dishes, sashimi, aemono (similar to aemaze but using fish or seafood), etc. There are ten examples of each dish per month.

The artist is not attributed, but the images are in the style of, and similar to the work of, Kyoto ukiyo-e artist Yoshida Hanbei.

The double page image on pp.[10-11] is a kitchen scene of food preparation; a chef is carving a crane, whilst an assistant is washing an octopus over a slated area that allows water to drain. Other ingredients (almost all allegorical) include scallops, abalone, periwinkles, the filleting of a seabass for sashimi (?), and eels (?). The first half of the image, which also shows tableware, trays and dishes, is similar in content to one by Hishikawa Moronobu from the same period. The double-page image on pp.[28-29] show a shikisankon drinking ceremony as part of either a wedding (most likely) or the formalisation of a relationship between a customer and a courtesan. The image on pp.[30] is of the 4 trays of a honzen style meal. The shallow tray in front of the main tray contains a grilled fish. The image on pp.[34] is of confectionery: mochi and higashi (dried sweets).

Not a cookbook as currently understood, *Ryōri kondateshō* is a list of dishes for menus or serving suggestions rather than recipes; seasonal meals could be constructed from the suggestions, although they assume much culinary knowledge. Some of the meals or suggestions taken in their entirety, are complex meals that most contemporary readers could not create, due both to the expense and complexity of the menu and the existence of strict class orientated sumptuary laws that prohibited the use of certain ingredients. For example crane, (as pictured pp.[10-11]) could only be served to someone of Daimyo or higher status; the wedding banquet illustrated calls for more than two trays of food, a style of serviced denied commoners under a bakufu edict of the mid 17th century. Further the chefs depicted are wearing formal dress with swords suggesting a ceremonial and elaborate purpose and confirming the need for an extensive kitchen staff.



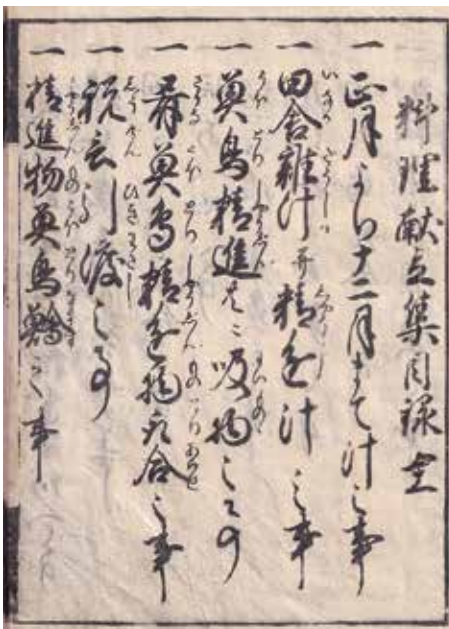
Although not a recipe book, *Ryōri kondateshō* nevertheless provided a way for its readers to imagine formal and ceremonial banquets and to conceive of food beyond the meals they served at home. In this regard, there is much similarity with concept and purpose at its simplest of Ferran Adria's manifesto *elBulli*: 1983-2011.

Rare in any format. A good copy of a “new” edition of a very significant book in the Japanese canon.

¹ <https://kokusho.nijl.ac.jp/biblio/100097761> cf at leaf 16ff.

Item #10321

\$6,000 | HK\$30,400



[15] [JAPANESE SOFT DRINK POSTER]

'Kinko Cider' and 'Kin Suzu Citron'

(510x375mm) single leaf French style, commercial chromolithographic advertising poster depicting a woman in a red French Comedy Pierrot style costume pouring a sparkling drink into her hat, verso blank, with two Japanese soft drink labels to the corners. Printer and illustrator unknown.

First Showa Era, circa 1910. Faint edge wear, corners slightly rounded, small edge repair to verso, else Near Fine.

Carbonated drinks were first introduced to Japan by Commodore Perry in 1853 when he served lemonade to Japanese officials. Western habits, fashions and products were quickly adopted in many areas of life as Japan opened to the West. Soft drinks became popular after the various cholera outbreaks of the late nineteenth century as they were often marketed as safer than local water supplies. Many water companies and utilities began to manufacture soft drinks during the late nineteenth century. Yokohama was a particular centre for their production. The drinks were often sealed in 'crown-top' bottles (as can be seen in the illustration).

'Cider' was the generic name given to an American soda style drink; carbonated, usually fruit-flavoured; nothing to do with the European concept of apple based brewed cider. 'Citron' was the name given to a Japanese soda flavoured with lemon, Citron became popular after 1909 and by 1919 Japanese soda style drinks were widely available. In 1865 torpedo style and marble stopper bottles began to be used for some drinks - which became known as 'Ramune', but are similar to 'Cider' and 'Citron'. By 1921 as mechanical production was widespread and there were over 2000 Japanese soft drink companies producing 'Cider', 'Ramune' and 'Citron'.

Rare. A fascinating example of the influence of nineteenth century Western food and drink culture on Japanese consumers in the Meiji and Showa Eras.

§ Apparently unrecorded. No reference to the commercial image could be found.

Item #10474

\$750 AUD | HK\$3,800



[16] 'KAPPA'

Bartender's Guide to the Best Mixed Drinks カクテルの作り方.

Tokyo : Kasuga Boeki K.K., undated, circa 1968¹. Reprint. First published circa 1952. Bilingual: English/Japanese. Distributed by Suido, Bunkyo-ku Tokyo office of Charles Tuttle & Co.

(150x110mm) illustrated, black printed, orange papered boards, [2],(6),[3 illust],[1],143,[1],7,[1] pp. Three out-of-text pages black and white photographs of bar utensils and glassware. Bookseller's stamp "Pymble Book Shop" to front free endpaper; light shelfwear.

A small, well indexed, guide to 220 cocktails, clearly designed for professional/commercial use in Japan issued shortly after the US occupation of Japan finished. Each cocktail recipe is in English and Japanese; the English index at the front and the Japanese at the

back. The Japanese title reads "How to Make Cocktails". The contents page is subtitled "Contents of American-Japanese Bartenders Guide".

Scarce in any edition. An interesting insight into Post World War II Japan and the adoption of American cocktail and drinks culture.

A Near Fine copy

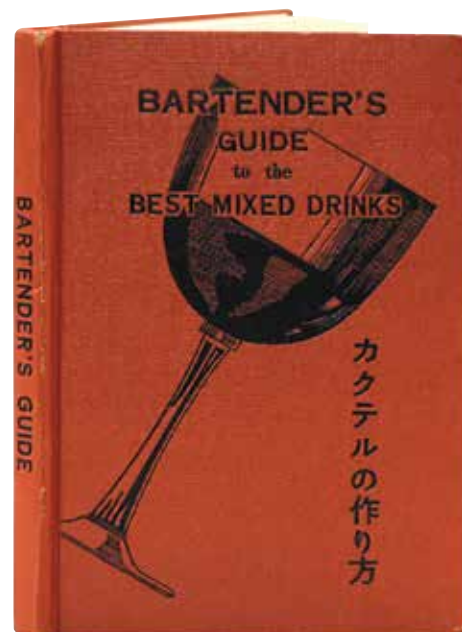
§ OCLC records two copies this edition, ten copies all editions and only four pre 1968. No Japanese holdings.

§ Noling p.687; not listed in EUVS.

¹ The ISBN 0-8048-0056-1 was issued to Tuttle and the series used in 1968.

Item #0804800561-01

\$400 AUD | HK\$2,050



[17] [ANON]

A Life Time Collection of 688 Recipes for Drinks

London: Herbert Jenkins Ltd, 1934. First edition. Printed by Purnell & Sons, Paulton & London.

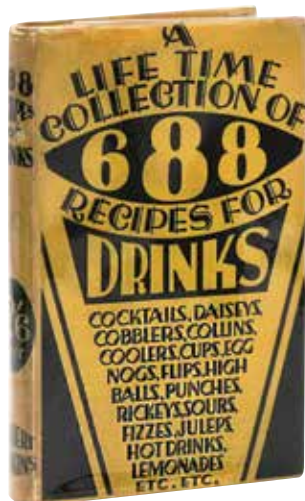
Octavo (170x110mm) ecru, black lettered cloth boards, viii,[2],11-124,[4 advertisements]pp.

Original dust jacket, un-clipped, spine lightly soiled and darkened, discrete 3mm hole to spine, small closed tears, otherwise uncommonly bright and crisp; original boards top edge faintly foxed, discrete discolouration at spine foot, top edges a trifle dusty; pages uncommonly crisp and clean.

An excellent reference for “drinks, cocktails, daisies, cobbler, collins, cooler, cups, egg nogs, flips, high balls, punches, rickeys, sours, fizzes, juleps, hot drinks, lemonades etc etc” that lists ingredients and quantities but gives only perfunctory instruction as to method, enlarged in the short introduction.

As noted in the introduction: “...if on checking the drinks at the end of a cheery evening, you find you’ve sampled every recipe in this book, you can rest assured your party was a big success.”

Although the author is anonymous, some have suggested that the author was Robert Vermeire



or that the content or recipes were partially ‘cribbed’ from Vermeire’s 1922 *Cocktails: how to mix them*” also published by Herbert Jenkins (and which is advertised at the rear). There are some similarities in a few recipes and the introductory text has some similar turns of phrase, however there is little textual evidence to support the theory as there are far more cocktails in this volume (albeit a decade later) and there is very little repetition or recipes in a number of chapters. Vermeire had returned to Europe in the early 1920s and his bar failed in

1930 during the depression.

An almost near fine copy of a scarce cocktail book. Uncommon in this condition.

§ OCLC records 9 holdings all editions; Copac records 3 holdings, this edition.

§ Noling p.479; in EUVS; not in the Oxford Companion to Spirits & Cocktails.

Item #9936

\$1,200 AUD | HK\$6,200

[18] COOKE, C W RADCLIFFE [CHARLES WALLWYN MP (1840-1911)]

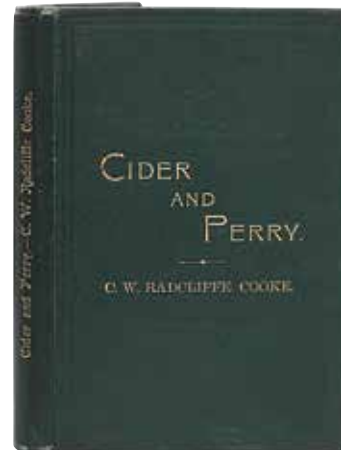
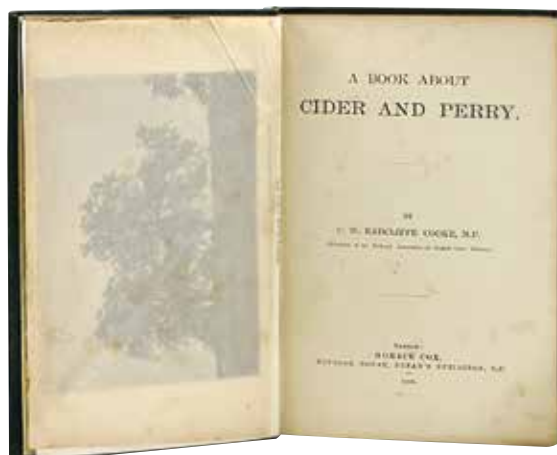
A Book About Cider and Perry

London : Horace Cox, Windsor House, Bream’s Buildings, 1898. First and only edition. Printed by Horace Cox. Issued at 2s,6d.

Crown octavo (190x130mm) green blind stamped and ruled, gilt lettered cloth boards, frontispiece, viii,120 [8 advertisements]pp : π⁴,B-I⁸. Boards corners gently bruised, spine head and tail lightly rubbed and pushed; bookseller ticket “*Subun-So Book Store Tokyo Kanda*” to front paste-down, owner name in ink “*A W Woodgate*” to front free endpaper, a few pencilled underlinings and notes to rear free endpaper; top edge lightly soiled, occasional faint foxing; advertisements to rear endpapers.

Cooke was a native of Herefordshire and a champion of his county’s cider production. He was the founder and first President of the National Association of English Cider Makers in 1894 (later revived as the National Association of Cider Makers). This monograph is based mainly on a collection of articles on all aspects of cider apples and cider production written by Cooke (colloquially known as the Conservative “Member for Cider”) for *The Field* and other magazines as well as addresses delivered to the Royal Horticultural Society on cider and perry during the 1890s.

The chapters are: Vintage Fruit; Orchards of Vintage Fruits; Planting and Protection of Trees; Fruit Gathering, Storing - Cider Machinery;



Cider and Perry Making - grinding and pressing; Principles and Practice of Fermentation; Treatment during Fermentation; Clearing by Filtration; Pasteurization; A Profitable and Increasing Industry; Medicinal Value of Cider and Perry - Adulteration - Preservatives Condemned; A Selection of Vintage Apples and Pears.

Cooke was a tireless promoter of English and Herefordshire cider successfully advocating for research funding for the cider industry and the establishment of research orchards, the production standards, and an emphasis on quality. At his urging cider was stocked in the bars of the Houses of Parliament and support was given to encourage small holding diversification into

quality cider production. Far in advance of any discussion of appellation or PDO regulation, Cooke was advocating for cider to become England’s national drink, akin to French wine.

A fascinating introduction to the beginnings of the English national cider industry as we know it today, the re-establishment of cider orchards and the production of small batch cider from what is now described as heritage fruit. Scarce.

§ OCLC records only 19 holdings, with only two in Australasia.

§ Noling p.114;

Item #10484

\$300 AUD | HK\$1,550

[19] BARRY, Sir Edward (1696-1776)

Observations Historical, Critical, and Medical, on the Wines of the Ancients. And the Analogy between them and Modern Wines. With General Observations on the Principles and Qualities of Water, and in particular on those of Bath. Indagatio ipsa rerum tum maximarum tum etiam occultissimarum habet oblectationem. Si vero aliquid occurret quod verisimile videatur, humanissima complectur animus voluptate. CIC in Lucullo

London : Printed for T Cadell, in the Strand 1775. First and only Edition.

Quarto (270x220mm) twentieth century half brown smooth calf, gilt decorated spine with black morocco, gilt lettered spine label, marbled boards and endpapers, xii,479,[1]pp: π²,a⁴,B-Ppp⁴. An engraved vignette to the title-page and an engraved plate at p.160-1, both signed *Isaac Taylor sculp*¹.

Armorial bookplate with the motto 'Sub Robore Virtus' circling a lion, over a Maltese Cross, the bookplate of Frederick William Cosens (1819-1899) to front paste-down; bookseller ticket also to front paste-down "M M Einhorn Maxwell, Books at the Sign of the Dancing Bear 80 East 11 St., N.Y., N.Y. 10003". Small chip to front free end-paper; library stamp to title-page "Mercantile Library, New York K365456". Top edge lightly soiled; occasional faint foxing; small chip to corner of p.56; p.160 offset toned; loose ribbon marker at p.392 which has offset toned the gutter of pps.392-3. Without the list of books sold by John Donaldson bookseller at rear.

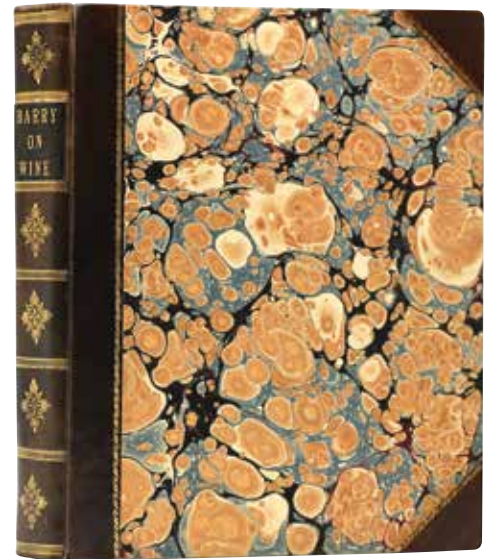
Barry was an Irish physician and politician who retired to Bath. Of particular interest to contemporary readers and drinkers of wine is the appendix, commencing at p.421. "Barry's comments about modern wines give us an insight into the thinking of a distinguished Englishman about wines available in England in [1775]. Aside from content, Barry's book will interest the book collector for its sheer physical beauty."² Barry's commentary on the wine regions of Europe resonate with the terroir of those regions and the wines produced and is still relevant today.

A handsome copy of the earliest major work in English on the wines of the ancients, and the first book in English to discuss modern wine.

§ Cagle 556; ESTC T86996; Gabler Second Edition, G9115; Maclean, p. 8; Simon BV 4; Simon BG 168; Vicaire 66; Noling p.53.

¹ The errata slip at the rear includes a note to the binder calling for a plate between pages 160-161. In most copies recorded, a plate is bound in as a frontispiece, raising a question as to what was to be bound at pages 160-161. Here it is correctly bound.

² Gabler p.34.
Item #9917



\$6,000 AUD | HK\$30,400

[20] 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 end-papers, 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.

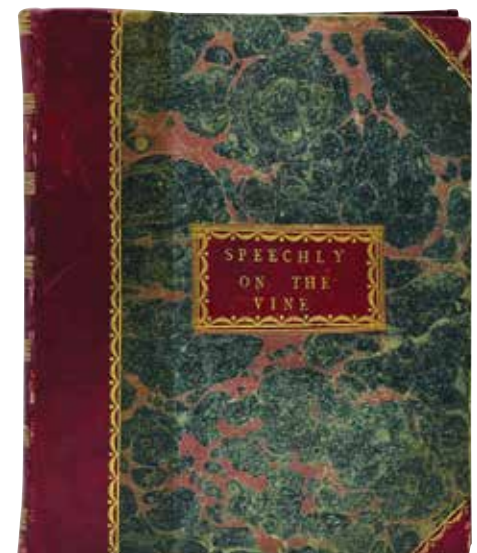
William Speechly (1723-1819) worked at Milton Abbey and Castle Howard before becoming gardener to the third Duke of Portland, at Welbeck

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 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 Henrey 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; Bibliotheca Vinaria, p.50; Henrey III, 1376; Pritzel 2985; Bibliotheca Gastronomica, p.132; Bitting, p445 & Noling, p.387 (later edition).

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

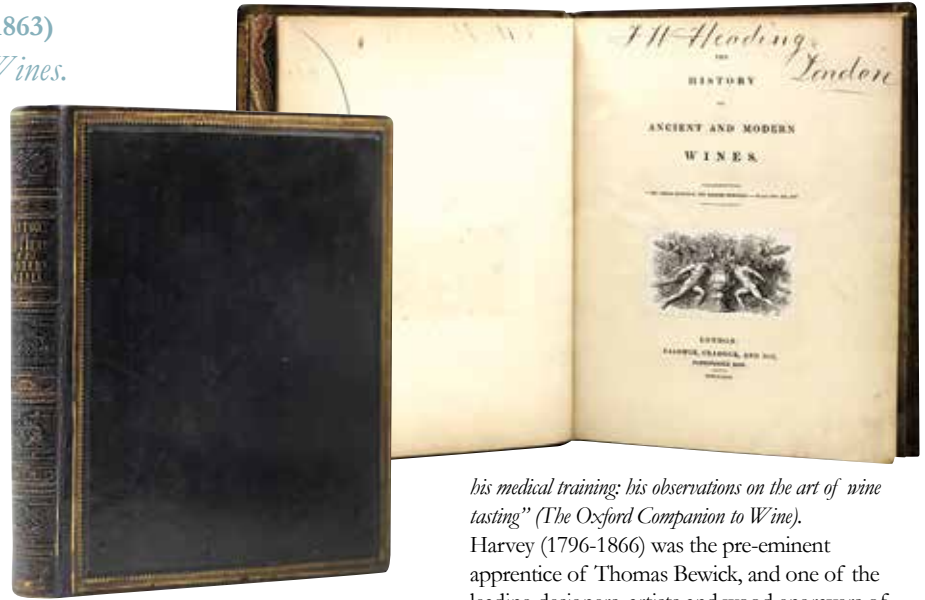
\$5,000 AUD | HK\$25,500

[21] HENDERSON, Alexander (1780-1863)
The History of Ancient & Modern Wines.

London, Paternoster Row : Baldwin, Cradock & Joy, 1824. First Edition. Printed by J Moyes, Greville St, London.

Quarto (280x220mm) contemporary full black polished calf boards, gilt decorated & lettered spine in 5 blind-stamped and gilt decorated compartments, with raised bands, plain gilt & blind-stamped ruled boards, inside gilt dentelles, all edges marbled, marbled end-papers, [2],xvi,[2],408,[2]pp. Title-page with mounted engraved vignette on India paper, as issued, eight wood engraved vignettes, twenty-nine wood engraved historiated initials (all vinous and by William Harvey); one folding table at p.380. Boards faintly scuffed, edges lightly rubbed in a few places, corners slightly bruised. Faint offset toning opposite a few vignettes and initials. Slight occasional foxing not affecting the text. Generous margins. Possibly lacks half-title. Signature and date faintly and neatly penciled to end of each chapter. Several owner names in pencil and ink to front free end-papers, owner name in ink 'J W Heading, London' to title-page.

Henderson was a Scottish physician and author who visited the wine regions of France, Germany and Italy before writing *The History of Ancient and*



Modern Wines, which is considered by most to be the first book in English (in Part II) to describe modern wines in detail and with some accuracy. Many of his observations on regional styles are still relevant today; for example, his comments on Burgundy and the relative merits and styles of Vougot, Volnay, Pommard, Musigny, Chambertin etc echo today at tasting tables daily.

Jancis Robinson notes that "some of the most useful aspects of his book perhaps reflect some aspects of

his medical training: his observations on the art of wine tasting" (*The Oxford Companion to Wine*). Harvey (1796-1866) was the pre-eminent apprentice of Thomas Bewick, and one of the leading designers, artists and wood engravers of the early nineteenth century. *The History of Ancient & Modern Wines* was one of his earliest works. A singularly important book in the English canon of wine books following Barry and foreshadowing Redding and a foundation to any good collection of wine literature. A lovely copy.

§ Gabler G23790; Noling p.199; Simon BV p.6; cf Bitting p.223. Item #9997

\$2,800 AUD | HK\$14,250

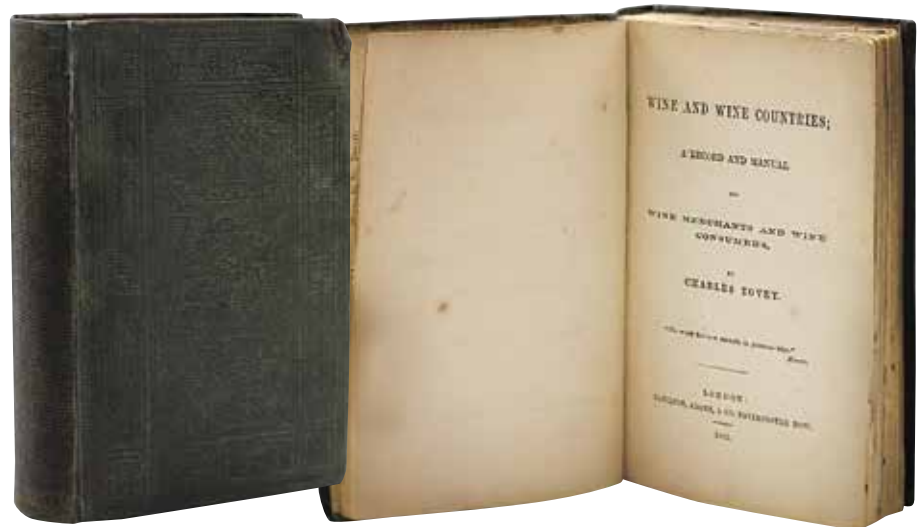
[22] TOVEY, Charles (1812 – 1888)
Wine and Wine Countries: a record and manual for wine merchants and wine consumers.

London : Hamilton, Adams & Co, 1862. First Edition. Printed by I E Chillcott, Steam & General Printer, Bristol.

Octavo (175x115mm) olive green morocco grain cloth, blind blocked and ruled boards, gilt lettered spine, xiv,365,[3]pp : [A]⁸, B-AA⁸. Fold out chart showing "Consumption of Wine from 1791 to June 30, 1861"; binder's ticket to rear paste-down "Bound by Bone & Son 76 Fleet St London?". Professionally re-backed, original spine neatly laid down, one corner lightly bruised; original end-papers, hinges tight but exposed; glued to the front paste down is an article entitled "Extracts from a recently published Report on Wine by Dr Druitt" identifying styles of wine; pages 71-76, 165-172, & 261 bottom edge mis-opened, page 107 fore-edge torn; in all cases, slight marginal losses not affecting the text.

Charles Tovey was a Bristol Wine Merchant, negociant and shipper who wrote at least 6 books on wine, alcohol, spirits, and champagne between 1862 and 1878. His son took over the Bristol business in 1868 when Tovey moved to London to better support his London trade and European imports.

In *Wine & Wine Countries*, Tovey addresses both the trade and the serious connoisseur. Little poetry is quoted (thankfully) and the observations are practical and sensible. Tovey references



widely from contemporaneous and preceding authors combining their comments with his own views on wine. On French wine, Tovey clearly explains the 1855 Bordeaux classification as well as the lesser regions. On the wine trade, wine auctions and their faults, Tovey is severe. "His practical experience of the trade is evidenced by many interesting remarks and suggestions."

On Australian wines, after noting and quoting extensively from Busby's books and correspondence, and reviewing several samples of Australian wines (Verdelho, Frontignac, Malbec, Port and 'Red Wine'), the author notes at p.269ff: "Considering the very few years that have elapsed since public attention was first directed to the possibility that wine would form a source of mercantile produce and consequent wealth to Australia, we must admit that her progress has been most extraordinary - indeed it has been marked by

unexampled rapidity. According to the accounts given in the Australian journals the quality of the wines meets with such approval, that the demand for them far exceeds the supply.... The most favourable accounts continue to be received, and every Englishman must look forward with gratification to the prospect of drinking - perhaps at no very distant period - pure wine, manufactured by our own countrymen from the produce of British possessions."

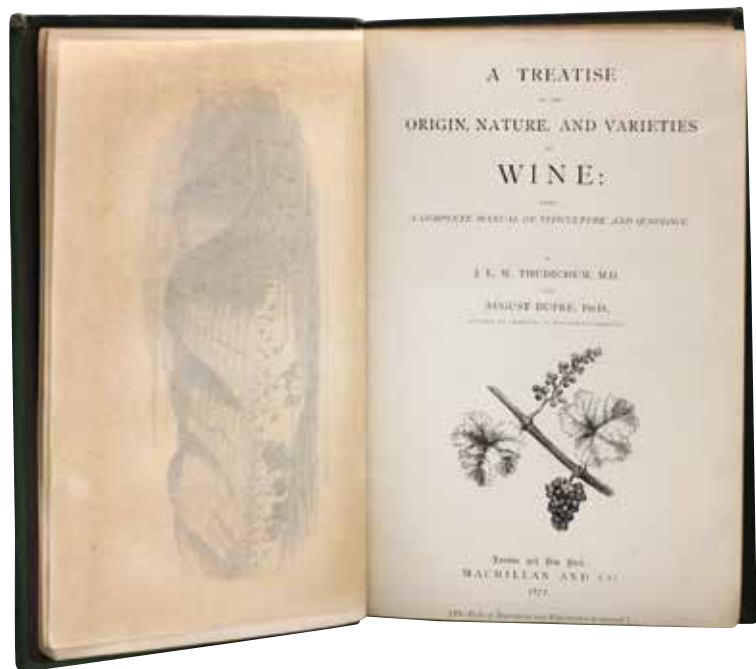
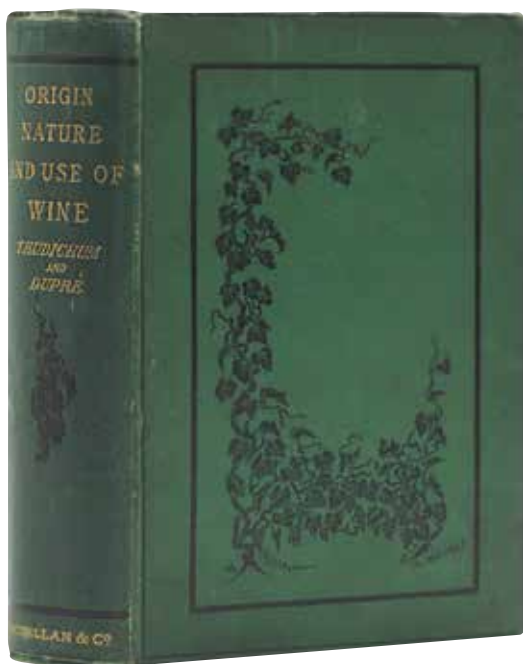
An interesting and comprehensive survey of the world of wine for a serious consumer. Scarce.

§ OCLC records only 4 holdings. § Gabler G41400; Noling p.408 (later edition); Simon BV 10.

¹ Simon, André. *Bibliotheca Vinaria*. London, Grant Richards, p.10

Item #9511

\$1,200 AUD | HK\$6,200



[23] THUDICHUM, J L W [John Louis William (1829-1901)] and DUPRÉ, August (1835-1907)

A Treatise on the Origin, Nature, and Varieties of Wine: being a complete manual of viticulture and oenology.

London and New York : Macmillan and Co, 1872. First Edition. Printed by R Clay, Sons & Taylor, Printers, London.

Octavo (225x150mm) publisher's green cloth, black stamped ruled edges and vine leaf decoration to upper board; gilt lettered spine, , xxiv,760pp : [a]⁸, b⁴, B-3B⁸, 3C⁴. Engraved frontispiece of the vineyards of Banyuls (with tissue guard), eighty-five monochrome in-text woodblock engraved illustrations, colour map of the Gironde, and a number of statistical tables. Boards, corners gently bruised, faintly rubbed; small 5mm water blemish to front panel; light edge-wear; spine head and foot gently pushed, lightly worn, foot edge fraying; hinges starting but solid; t.e dusty; occasional faint foxing throughout not affecting legibility. Bookseller blind stamp "W H Smith & Sons Library, Strand" to front free end-paper, bookseller ticket "Cooks Books, T & M McKirdy" to rear paste-down.

Andre L Simon's *Bibliotheca Vinaria* at p.13 notes: "Thudichum was a medical practitioner and Dupré a Professor of Chemistry; their work is a valuable contribution to the literature of the Wine Trade, chiefly as a resume of all that had been written in England

in the [1860s]...and what had been published in France and Germany about viticulture and the art of wine-making. There are many blemishes in the book due to the fact that the two authors lacked all practical knowledge of wine and were too ready to ignore or deny what they failed to understand or were unable to explain scientifically. With all its faults, this book is nevertheless the most comprehensive modern treatise on the vine and its fruit in the English language."

The treatise does provide a clear picture of viticultural and oenological practices of the decades leading up to its publication (and the variations to be found from region to region and country to country) although, intriguingly, there is no mention of vine disease or phylloxera. A number of the engraved illustrations are of pruning and trellising methods.

The final chapter is on the wines of Australia. Busby and Macarthur are praised. Tovey's tasting notes from his 1860 publication *Wine and Wine Countries* are both approved and updated with some detailed tasting notes. The chapter ends suggesting that Australian wine was competitive with second and third growth European wines but that the high level of alcohol was due to fortification with grape spirit. These views, contested by the evidence

of the bottles were followed up by some rather patronising commentary that Australian wines were too variable and that investment and the application of scientific principles would reap rewards. The claim of fortification was challenged in 1873 by an Albury wine grower and merchant James Fallon, and after a protracted debate and process of testing, Britain's Wine Trade Review supported Fallon which in turn led to the introduction of a sliding scale of duties on Colonial wines reducing import duties payable¹.

An important viticultural and oenological survey that had a marked, if unintended, impact on Australian wines sales into Great Britain.

Scarce in commerce. A very good copy.

§ Gabler G41198; Simon BV p.13; Noling p.405;

¹ McIntyre, Julie. *First Vintage: wine in colonial New South Wales* Sydney: UNSW Press 2012, p.141-143.

Item #9642

\$1,000 AUD | HK\$5,100

[24] SUTTOR, GEORGE (1774-1859)

The Culture of the Grape-Vine, and the Orange, in Australia and New Zealand: comprising historical notices; instructions for planting and cultivation; accounts, from personal observation, of the vineyards of France and the Rhine; and extracts concerning all the most celebrated wines. from the work of M. Jullien.

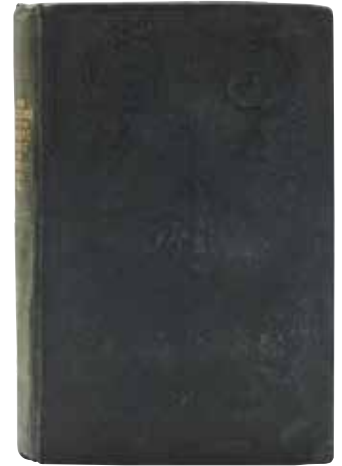
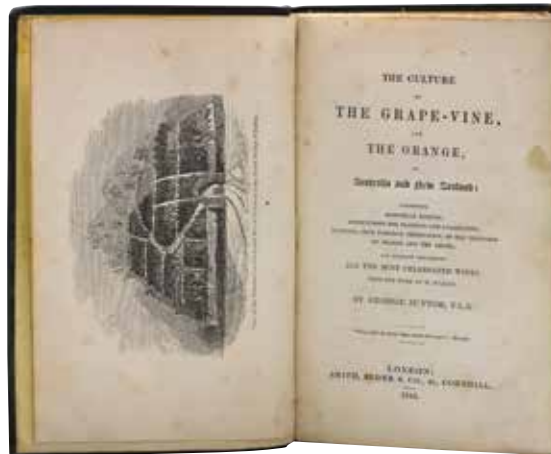
London : Smith, Elder & Co., 1843. First and only edition. Printed by Stewart and Murray, Old Bailey, London.

Octavo (210x130mm) green blind-stamped original green publisher's cloth with vine motif, title in gilt to spine, edges untrimmed, frontispiece view of Vineyard on the Castle Hill at Fribourg, Baden; viii,184pp.

Edges and boards lightly rubbed; corners gently bruised; spine gilt a little worn; occasional faint foxing, page edges trifle dusty/soiled; binder's ticket to rear paste-down, "Bound by Westleys & Clark, London".

Trained originally as a market gardener, Suttor was the first to produce oranges on a commercial scale in the colony, one of the first suppliers of olive oil and one of the pioneers of wine making in Australia.

A protege of Joseph Banks, botanist, Suttor emigrated to Australia in 1799, charged with delivering vines and other plants selected by Banks for the Colonies. Suttor had to replace many of the vines at the Cape of Good Hope. Suttor was a supporter of Bligh during the period of the Rum Rebellion, which probably blunted his ambitions and access to capital. It certainly led to his imprisonment and appearance at Bligh's trial in London. He returned to Australia, after



Bligh's acquittal, with a further selection of vines and plants from Banks. He first planted vines at Parramatta in 1801, somewhat unsuccessfully. In the 1830s he had more success on his selection at Bathurst. In 1839-1844 he took an extended tour of European wine regions, first in 1840 recording his observations, interspersed with commentary from leading works on wine, (namely Julien). He noted soil types, vine height, trellising methods, and other vineyard details as well as commenting rather romantically on the various wine regions. In 1842 he returned to France to visit Chateaux Margaux and observe and record the vintage. These observations form the basis of this text. Important for Suttor's personal observations

on the birth of the Australian wine industry particularly in New South Wales as well as contemporary observations on the European wine regions and practices. Less well known than Busby, but nevertheless an important part in Australia's wine story.

Rare. An excellent copy.

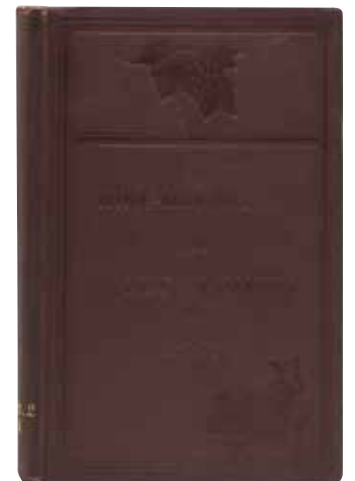
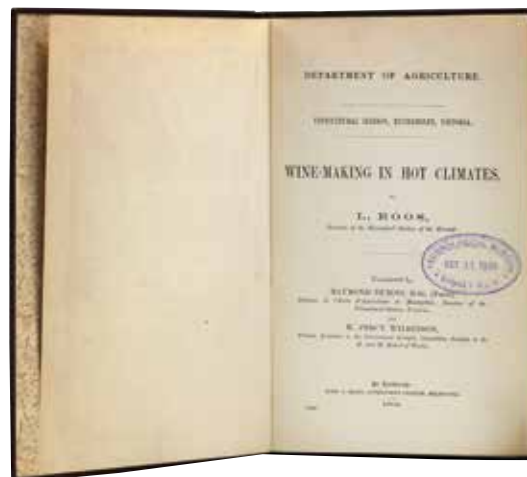
§ OCLC records only 21 holdings worldwide, 6 in the UK, 10 in Australasia.
§ Ferguson 3731; Gabler G40640; Noling p.397; not in Simon BV.
#10076

\$4,000 | HK\$20,400

[25] ROOS, L [Professor Lucien] *Wine-making in Hot Climates.*

Melbourne : Department of Agriculture, Viticultural Station Rutherglen Victoria, 1900. First English Edition. Printed by Robt, S Brain. Government Printer. Translated by Raymond Dubois and W Percy Wilkinson (1868-1947) - A translation of *L'Industrie Vinicole Méridionale* by Professor L. Roos, Montpellier and Paris, 1898.

Octavo (225x145mm) publisher's original burgundy cloth boards, blind-stamped vine leaf and rule, vine leaf patterned endpapers, [2],273,[1]pp : π¹, [A]⁸, B-R⁸, S⁴. Five monochrome plates, two out-of-text, three in-text but not paginated; sixty in-text monochrome woodblock engraved illustrations. Head and foot of spine lightly rubbed; corners gently bruised; end-papers faintly offset. Neat and discrete ex-lib markings to spine, front and rear paste-downs, stamp for the the "Technological Museum, Sydney NSW 1913" to title-page and several pages not affecting the text; small blemish to pps 176-7 not affecting the text. Roos was the head of the Montpellier Oenological Station at l'Hérault. His book promoted the use of cooling coils in fermentation vats and other technical and industrial advances. In 1898, Dubois, a graduate of the Montpellier Agricultural School, was appointed the first



principal of the Rutherglen Viticultural College. Dubois came highly recommended and was experienced at re-establishing vineyards affected by Phylloxera. His teaching duties were not onerous due to the somewhat parlous state of the economy and the wine industry and thus he had the opportunity to champion the importing and establishment of American resistant vines and rootstocks; a cause also taken up for some years by Percy Wilkinson as well address other technical problems besetting the Victorian wine industry.

The translation of Roos' work (based on practical field work in the hot climates of California, the South of France and Algeria)

was positively received and deemed an important reference for Australian winemakers suitable to their particular circumstances for improving the quality of dry wine production. Dubois wrote and translated several other works on viticulture and American vines. His appointment ended in 1901 and he was ultimately replaced by François de Castella.

Scarce.

§ OCLC records 14 holdings of this edition, 10 in Australia; § Gabler G36730; Noling p.351; Simon BV p.111 (French Edition) p.147 (English Edition).
Item #9998

\$300 AUD | HK\$1,550

[26] REDDING, CYRUS (1785-1870)

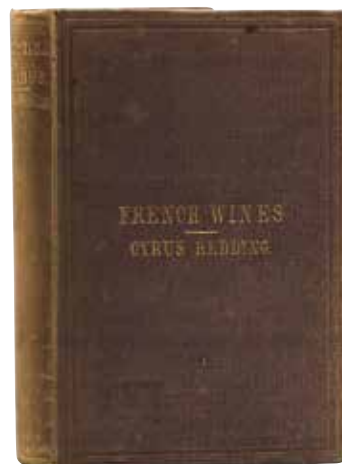
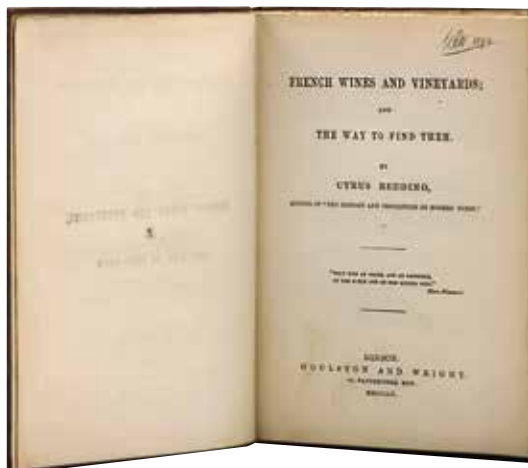
*French Wines and Vineyards;
and the way to find them.*

London : Houlston and Wright, MDCCLX
[1860]. First Edition. Printed by H Tuck,
Aldersgate-Street, London.

Octavo (195x130mm) publisher's original claret brown ribbon cloth boards, blind ruled border, title and spine in gilt, pale yellow endpapers, xv,[1],240pp : [A]⁸, B-Q⁸. Board edges and spine lightly sunned, corners gently bruised; owner initials to title-page in ink; a few marginal pencil and ink markings not affecting the text; pps 209-232 unopened; bottom edge pps 129-136 mistrimmed not affecting the text; a few folded corners.

Redding was a British journalist and writer. Whilst working in Paris, he broke the news of Napoleon's defeat at Waterloo. He worked tirelessly for a number of newspapers and magazines including the Monthly and the Metropolitan. His most influential work was his *History and Description of Modern Wines* (1833, with later editions in 1836, 1851, and 1860); the text was based on careful personal observation and gleanings from many sources including Jullien and Chaptal.

Here Redding provides a more detailed examination solely of the wine trade in France due to the importance and size of the trade



with Great Britain, which had been recently encouraged by a liberalisation of trade laws and the taxation applied to French wines. In addition to the expected description of the major producing areas and celebrated vineyards there is a detailed discussion of wine making practices, viticulture, soils, the technical analysis of wine and distillation; comparative measurements, taxation and consumer trends. The major part of the work is devoted to the wines of the Gironde and the greater Bordeaux area. There are also sizeable chapters on Burgundy, Champagne, and the Loire. There is also a significant amount of statistical information about French wine

production, alcohol levels, pricing and taxation, together with a very useful Alphabetical Table of the important French vineyards and their departments as of 1860.

Scarce. An excellent copy and a cornerstone of any serious collection on the wines of France. Significant as a detailed record of French wine production and trade before the devastation of phylloxera.

§ Gabler G35830; Simon BV p.109; Simon BG p.121; Noling p.342; Biting 391.

Item #9560

\$1,500 AUD | HK\$7,650

[27] DANDOLO, CONTE [VINCENZO DANDOLO (1758-1819)]

Enologia; ovvero l'arte di fare, conservare e far viaggiare i vini del regno.¹

Milano : Dalla Tipografia di Giambattista Sonzogno, 1820. Second Edition. First published Milan 1812 by Giovanni Silvestri. In Italian. Price 8 lire.

Octavo (210x125mm) publisher's original cream printed paper wrappers, laid paper, in two parts: parte prima xxxv,[1],283,[1]pp : pi⁴, a⁶, b⁸, 1-17⁸, 18⁶; parte seconda 268pp : [1]⁸, 2-16⁸, 17⁶. Five large unattributed copper engraved folding plates with 88 monochrome illustrations of viticulture and enological tools; several tables of agricultural statistics. Wrappers lightly soiled, occasional light foxing not affecting legibility; parte prima blemish to p.19, small, closed tear to p.221 bottom edge; parte seconda, 5mm hole to upper wrapper.

Dandolo was an Italian chemist and agriculturist and a contemporary of the French agricultural scientist, Parmentier. He translated a number of scientific works on agricultural and chemical matters and wrote several practical treatises on agriculture, silkworms and vine cultivation. A Venetian citizen, Dandolo participated in the end of the Republic of Venice and was appointed to various government positions by Napoleon. Between 1805 and 1809 he was the Governor of Dalmatia, where he was much involved in improving agricultural standards.

This second edition, published posthumously by Sonzogno, brings together all of Dandolo's works on enology and viticulture including

his 1819 work on the preservation of wine. Almost half of parte seconda is annotations and footnotes to the main chapters. There is also a detailed description for each of the 88 illustrations: being those tools indispensable to a professional and commercial vineyard and cellar. Pazzini suggests that the illustration of the bottling table is probably the first illustration of the process of bottling wine.

An immensely practical work, that was much borrowed from by later technical writers on enology and viticulture and an important work in the canon of wine literature.

Scarce in original wrappers, particularly in this near fine condition.

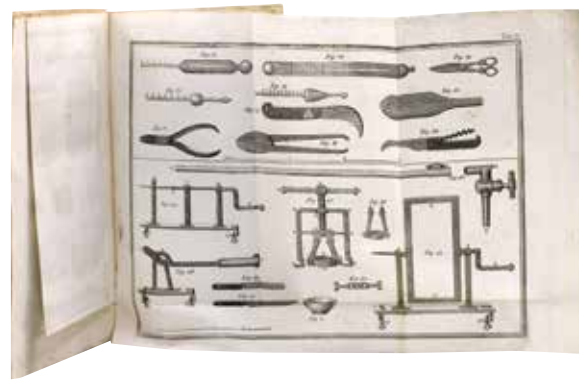
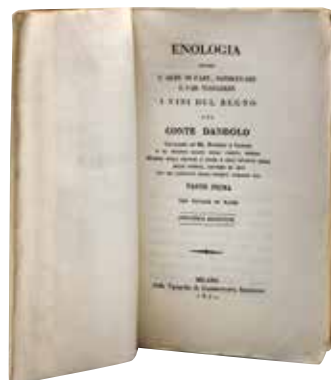
§ OCLC records only sixteen physical holdings, mostly in Italy and the US and none outside of North America and Europe.

§ Simon BV 134; Westbury 74, A.2; Pazzini 264; Paleari p.237



¹ Translates as "Enology: or the art of making, preserving and transporting the wines of the Kingdom." In an abridged edition published in 1812, Dandolo described it as "practical instruction on how to make and preserve wine well, taken from enology and introduced to the parish priests and farmers of Italy."

\$1,400 AUD | HK\$7,200



[28] *Album officiel de la Fête des Vignerons Vevey 1889 - 5-9 Août*

Lausanne : Payot, and Vevey : Lortscher & Fils and Guillardmod, Éditeurs, 1889. First edition. Engraved and printed by S Krakow, Paris. Colour lithographic illustration by E. Vuillemin based on costumes of P. Vallouy, official painter; board illustration by F Boscovits.

(190x265mm) grey bevel edged, illustrated printed cloth boards lettered in gilt; chromolithographic illustrated in 24 unpaginated leperello panels (each approximately 240x170mm) attached to the front paste-down, (approximately 6000mm unfolded). Board edges faintly worn to corners, small blemish and previous owner name in faded ink to upper board; two folds professionally repaired, two folds with 2cm tears to the edge of the fold; faint foxing to edges in several places not affecting the illustration.

A beautifully illustrated album portraying the procession given for the Winegrowers' Festival

in Vevey, Switzerland in 1889.

All professions linked to the vine are represented as well as three floats of mythological figures, Palès, Ceres, Bacchus and a wedding party and its guests representing the 22 cantons of Switzerland.

In the 17th century the Brotherhood of Winegrowers, then known as the Agricultural Association or Abbaye of St. Urban, organised a yearly pageant and parade. By 1797 the pageant had grown to become a festival incorporating art and poetry over several days at a stage venue culminating in a tradition of crowning vineyard workers. The Confrérie des Vignerons de Vevey has held the festival once a generation since 1797. By 1889 original poetry, prose, drama and music were being commissioned for the festival. The 1889 festival venue held 12,000 people, was held over 5 days and involved some 1349 participants. The last festival was held in

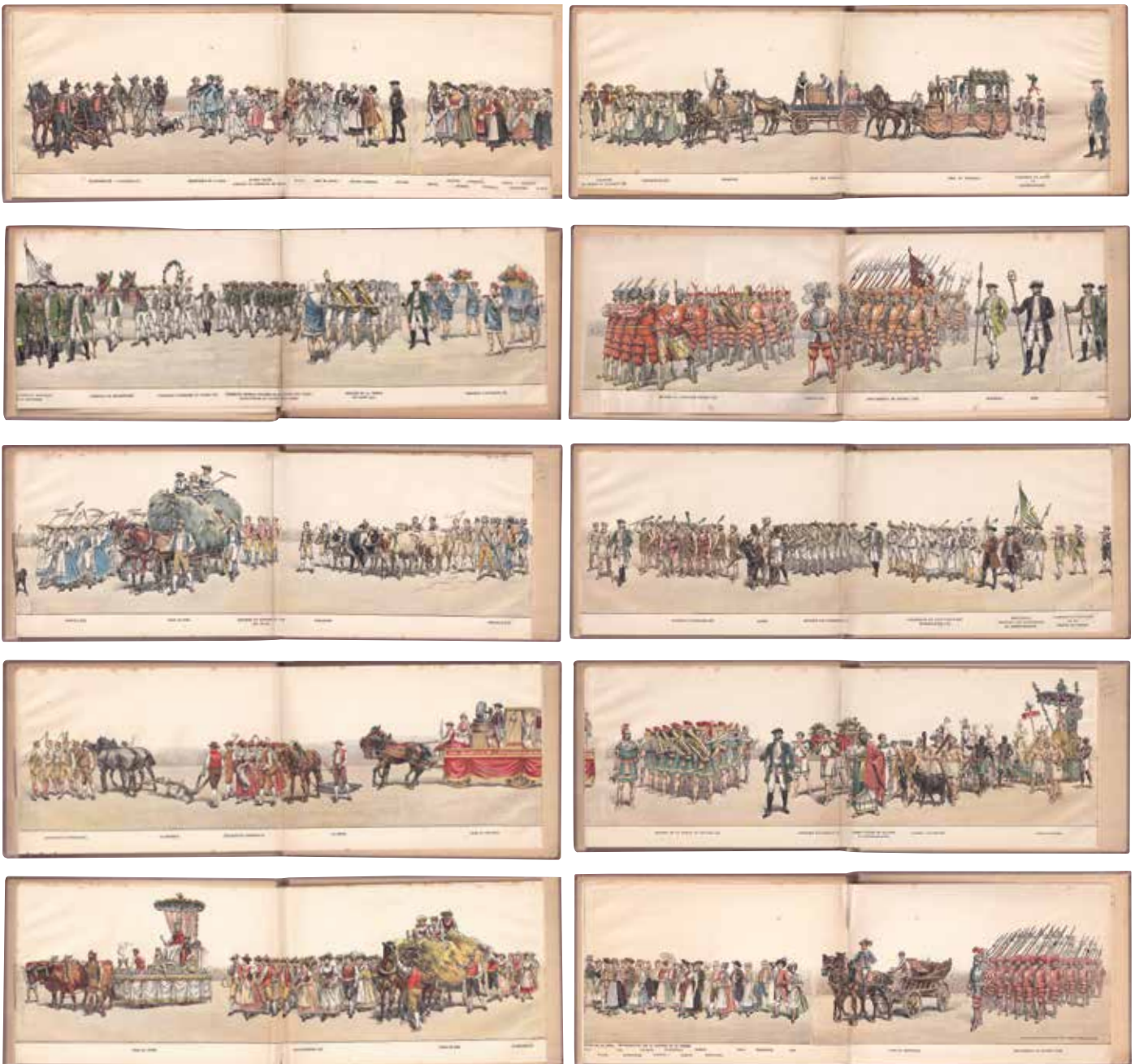


2019 featuring 15 events over 3 weeks and 5000 participants. In 2016, the festival was added by UNESCO to its Representative List of the Intangible Cultural Heritage of Humanity.

The board illustration was designed by Franz Friedrich Boscovits, known as Fritz (1871-1965), a Swiss painter, caricaturist and graphic designer.

A lovely copy in boards.
Item #9932

\$795 | HK\$4,100



[29] ROD, ÉDOUARD (1857-1910)

La Fête des Vignerons à Vevey: histoire d'une fête populaire.

Lausanne : Payot & Ce., Editeurs and Vevey : Société Klausfelder, 1905. First and only edition. Printed by Société de l'Imprimerie et Lithographie Klausfelder, Vevey. In French

Octavo (195x125mm) contemporary Dupré binding, quarter bound blue morocco, marbled boards and endpapers; raised bands, spine in six compartments, gilt ruled and lettered; top edge gilt; silk ribbon marker, original wrappers bound in, 61,[3]pp : [1]⁸ 2-4⁸. A number of in-text monochrome engraved decorations. Joints faintly worn; owner stamp "Cte de Broqua de Chatillon Chateau de Donazan par Nérac (Lot-et-Garonne)"; page edges faintly agtoned; faint shelfwear.

Rod was a French-Swiss writer and novelist, mostly known for pscycological novels, who studied and wrote in Lausanne, close to Vevey. Rod first published an abridged edition of this work in the Review du Monde in July 1905. The history of the festival concludes with an excellent bibliography of related works.

Vevey, in French speaking Switzerland, bordering Lake Geneva is an historic wine region dating back to at least the 11th century, producing mostly steely white wines made from Chasselas and a small amount of pinot noir.

In the 17th century the Brotherhood of Winegrowers, then known as the Agricultural

Association or Abbaye of St. Urban, organised a yearly pageant and parade. By 1797 the pageant had grown to become a festival incorporating art and poetry over several days at a stage venue culminating in a tradition of crowning vineyard workers. The Confrérie des Vignerons de Vevey has held the festival once a generation since 1797. By 1889 original poetry, prose, drama and music were being commissioned for the festival. The 1889 festival venue held 12,000 people, was held over 5 days and involved some

1349 participants. The last festival was held in 2019 featuring 15 events over 3 weeks and 5000

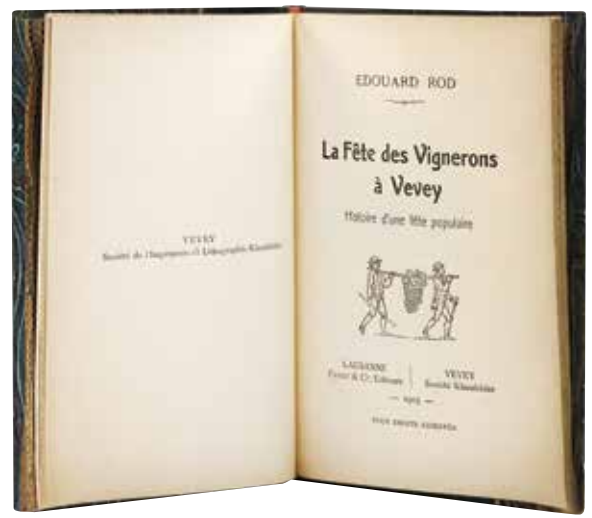
participants. In 2016, the festival was added by UNESCO to its Representative List of the Intangible Cultural Heritage of Humanity.

Scarce. An elegant and handsomely bound copy of the history of one of the oldest wine festivals in Europe.

§ OCLC records only 10 holdings outside of Switzerland.
§ Not recorded in the usual bibliographies.

Item #10866

\$475 AUD | HK\$ 2,500



[30] CHAPPAZ, GEORGES. (1874-1953)

Vignobles de Vins Fins & Eaux-de-Vie de France: Tome II - Le Vignoble & Le Vin de Champagne¹.

Paris : Louis Larmat, 1951. First edition; limited #123/350 on Velin Roto-Aussedat. Preface by Baron P.Le Roy. In French.

Octavo (235x185mm) printed cream heavy paper wrappers, french fold, xvi,[2],413,[1]pp : [1]8, 2-278. Thirty-two out-of-text héliogravures, twenty-nine in-text illustrations, folding colour map 'Le Vins de Champagne' from *Atlas de Viticole de France*. Small neat previous owner stamp to front free

endpaper and to a few margins; old offset tape marks to free endpapers; edges untrimmed and faintly toned, else fine.

The second and last title in the *Collection Vignobles de Vins Fins et Eaux-de-vie de France* produced by the Institut National des Appellations d'Origine.

Chappaz was the French civil servant tasked in 1919 with the recovery of the Champagne industry after WWI. Over the next 30 years he was an ardent promoter and supporter of the Champagne region; assisting the region to recover, define its legal boundaries, unify its producers and address technical challenges. His expertise in viticulture and agriculture combined with his administrative background made Champagne the region it is today.



A landmark monograph work on Champagne. Scarce. An excellent copy.

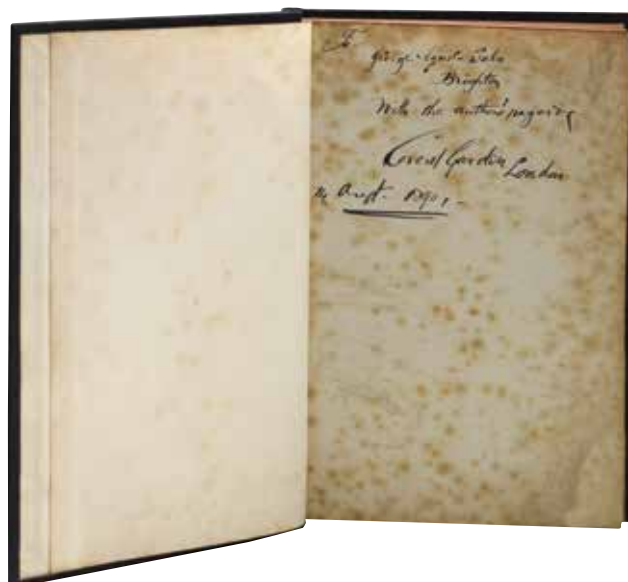
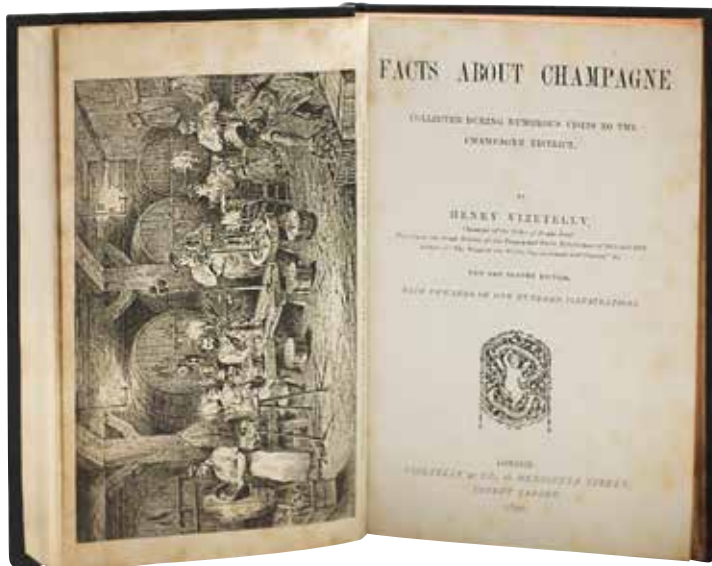
§ OCLC records 26 holdings most in the Americas and France; only one holding in Asia or Australasia, SLSA
§ EUVS; not in Noling; Oberlé Fritsch 351

¹ Translated "The Vineyard and the Wines of Champagne"

\$250 AUD | HK\$1,275



Vizetelly was a British journalist, who in later life also published a number of books under his own imprint. He had a keen interest in wine, particularly Champagne and wrote several significant books on wine including *A History of Champagne*, *The Wines of the World Characterized and Classed*, and *Facts about Sherry*. He was also a wine-juror for Great Britain at the Vienna and Paris Exhibitions of 1873 and 1878.



[31] VIZETELLY, HENRY. [HENRY RICHARD (1820-1894)]

Facts about Champagne: collected during numerous visits to the Champagne district.

London : Vizetelly & Co : London, 16 Henrietta Street, Covent Garden. New and revised edition; first published 1879. Printed by Turnbull & Spears, Edinburgh.

Octavo (180x120mm) navy blue wavy grain cloth boards, simple gilt title and ruled spine, all edges speckled red [4],159,[1]pp : π⁴, A-J⁸, K⁴. Thirty-two full page out-of-text and numerous in-text monochrome engraved illustrations. End papers lightly foxed, occasional faint foxing throughout preliminary pages; bookseller's ticket to rear paste down "*Cook's Books T & M McKirdy*"; inscription in ink to the front fly leaf "*To: George Auguste Sala Brighton with the author's regards, Covent Garden London 14 Augt. 1890.*"

Here, in thirteen chapters, Vizetelly gives a detailed account of the history and region of Champagne, the Champagne houses and the method of making Champagne. The final pages are a table of the marks and brands of the principal Champagne houses including their cork branding practices.

George Auguste Sala [George Auguste Henry Fairfield Sala (1828-1895)] was a British author and journalist. He wrote extensively for the *Illustrated London News* (as did Vizetelly in 1865 whilst in France). A number of his books were published by Vizetelly including *America Revisited*, *Paris Herself Again*, *Under the Sun* and a *Journey Due South*. His last book

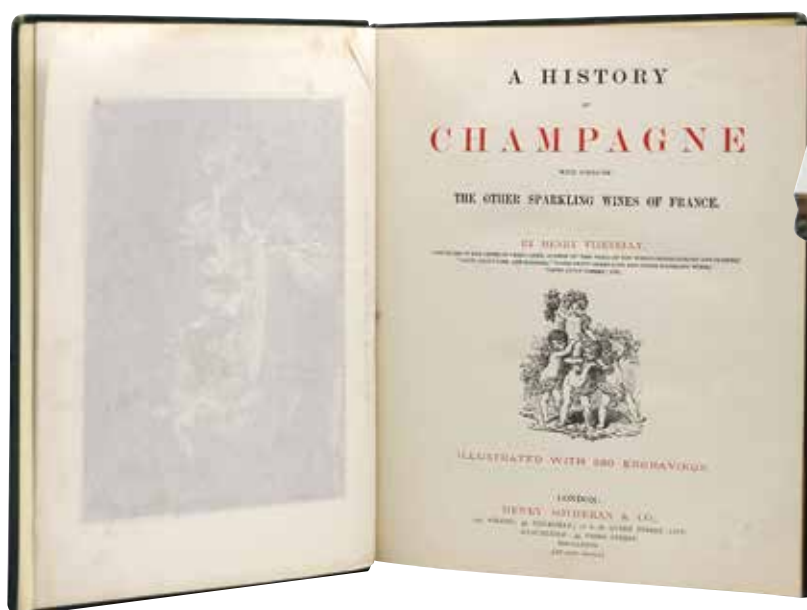
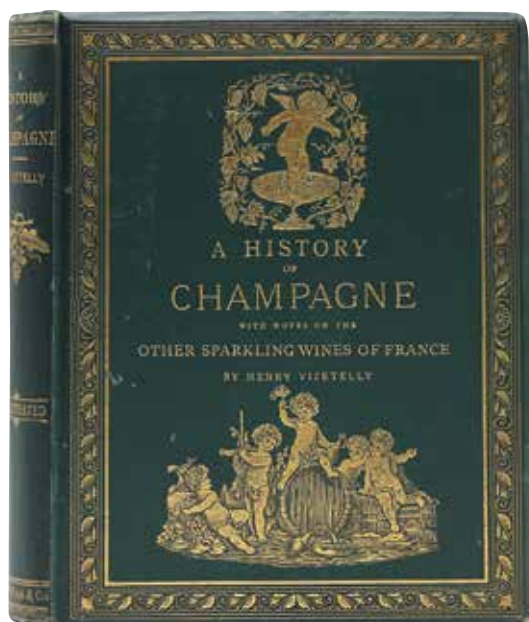
was an elaborate cookery book, *The Thorough Good Cook*' (1895). Sala's library (presumably including this volume) was disposed of at auction in March 1895.

Scarce. A lovely presentation copy of an eminent and practical book on Champagne to a celebrated Victorian author and gastronome by the author, his publisher and a lover of wine.

§ OCLC records only 4 holdings, this edition, AGL, BEBRA and two in Melbourne Australia.
§ Gabler G42535; Simon BV 106; not in Noling.

Item #10829

\$1,200 AUD | HK\$6,200



[32] VIZETELLY, HENRY. [HENRY RICHARD (1820-1894)]

A History of Champagne with notes on the other sparkling wines of France

London : Henry Sotheran & Co., 1882. First Edition. Printed by Robson & Sons, London.

Quarto (285x220mm) publisher's original decorated green cloth boards, gilt stamped borders, title and vignettes to upper board and spine, lower board blind stamped borders, beveled edges, all edges gilt, yellow endpapers [2 frontispiece], xii,263,[5],[4 advts]pp : [A]⁶, B-MM⁴, χ⁴. Three hundred and fifty monochrome engraved illustrations, five full page out-of-text, 345 in-text; colour folding map of the Champagne vineyards drawn by M J Lignier for Moët & Chandon and engraved by Vincent Brooks Day & Son, London.

Boards lightly flecked, edges and corners lightly worn; front hinge endpapers small partial split but firm, light offset toning to flyleaf; frontispiece tissue guard faintly foxed; 'curse'

bookplate with decorative monogram to front pastedown "Ex Libris C.J Peacock Who folds a leafe downe ye diuel toaste browne who makes marke or blotte ye diuel roaste botte who stealeth thisse booke ye diuel shall cooke". Inscription to front free endpaper "With Moët & Chandon's Compliments see p.205".

A revised and considerably expanded edition of *Facts about Champagne*, *A History of Champagne* is Vizetelly's best known work. Richly illustrated, it traces the history of wine in Champagne, the development of sparkling wine, the vineyards of Reims, Epernay and Champagne as well as many of the satellite communes in detail. Many of the Marquee Houses are discussed, and in particular Moët & Chandon. The Appendix is a table of the marks and brands of the principal Champagne houses including their cork branding practices.

Charles James Peacock (1834-1922) was a renowned dental surgeon and bibliophile. The bookplate was engraved by William Harcourt Hooper (1834-1912), best known as the engraver for William Morris' Kelmscott Press.

Scarce. An excellent copy and a foundation work in any collection on wine or Champagne.

§ OCLC records only ten holdings. this imprint; more widely held under the Vizetelly and Scribner & Welford imprints.
§ Gabler G4257; Simon BV p.105; Noling p.426

Item #10831

\$1,200 AUD | HK\$ 6,200



[33] ÉTABLISSEMENTS NICOLAS MAISON

Liste des Grands Vins Fins. [a collection of 38 commercial catalogues]

Charenton-le-pont [Paris] : Établissements Nicolas Maison Fondée en 1822, 1929-1973 and 1992-1197. First and only editions. Printed by Imprimerie Draeger Frères, Montrouge.

A set of thirty-seven extravagantly produced annual fine wine commercial catalogues issued by the Parisian wine merchant Établissements Nicolas Maison from 1929 to 1973, together with associated tariff cards, advertising cards and ephemera, and Carte Fines Bouteilles commercial catalogues issued for the years 1993-1997. This set lacks only the extremely rare 1927 and 1928 catalogues. No catalogues were published in 1937, 1940-1948, 1952, and 1968. In French.

Continuing the trend established by Nicolas earlier in the 1920s, with the publication of *Monseigneur Le Vin* [see item [21]] and the extremely successful 'Nectar' advertising campaign, Nicolas' groundbreaking catalogues were illustrated and designed by famous artists and typographers of the twentieth century including Cassandre, Darcy, Iribe, Legrand, Fantin-Latour, Galanis, Dignimont, Buffet, Chapelain-Midy, Lorjou, van Dongen and others. The illustrations are reproduced in a range of different techniques, including screen printing, lithography, photo-montage and four color printing

Each catalogue or Liste is a design statement and a work of art in itself; not to mention a record of the extraordinary wines on offer and their price and availability over time.

Most catalogues fine or near fine a number containing laid in ephemeral lists, cards, tariffs etc. A detailed description of each catalogue can be seen at <https://www.booksforcooks.com.au/private-details.php?record=10172>

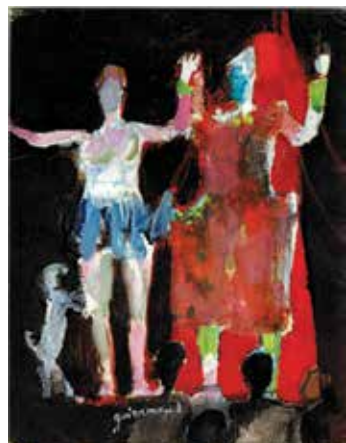
For any collector interested in collecting rare bottles and vintages of wines the catalogues were and remain an extraordinary reference and guide to the great wines, producers, estates and bottles available during the twentieth century.

Nicolas remains today France's preeminent wine merchant. During its two centuries of trade it has significantly changed the way consumers drink and consider wine. First, it was the first merchant to sell table wine in bottles rather than casks, making it easier for the average person to drink a glass of wine at home, rather than in a tavern. Second, and more relevant here, Nicolas' association of fine wine with fine, contemporary and avant-garde art changed the way wine was marketed and perceived by the public. Nicolas' use of art to promote and communicate the



qualities of wine has been much imitated since the 1920s and continues today to be by premium wines and wineries throughout the world.

Notwithstanding the contributions of the various celebrated contributing artists, much of the unique character of the Nicolas Listes can be attributed to Alfred Latour (1888-1964), a French painter and engraver, who worked extensively as a graphic designer for Nicolas and was a friend of Cassandre





and many of the other contributing artists. After his death, in 1966 his son Jean took over his position at the Établissements Nicolas Maison.

A scarce collection of some of the most innovative and elegant wine marketing materials and ephemera ever produced.

§ OCLC suggests there are no holdings of a complete or partial run in institutions and that holdings of individual titles are scarce; a complete run of digital copies appears to be held by the Bibliothèques Patrimoniales/Forney Paris.
 § Oberlé Fritsch 597; Bibliothèque Forney
 Item #10172

\$6,000 | HK\$30,400



[34] BERTALL [CHARLES ALBERT D'ARNOUX (CHARLES CONSTANT ALBERT NICOLAS, VICOMTE D'ARNOUX, COUNT OF LIMOGES-SAËNS), KNOWN AS BERTALL (OR BERTAL, AN ANAGRAM OF ALBERT)] (1820-1882)]

La Vigne voyage autour des vins de France étude physiologique, anecdotique, historique, humoristique et même scientifique.

Paris : E Plon et Cie, Imprimeurs-Éditeurs, 1878. First Edition. Printed at Paris, Typographie de E Plon et Cie. In French

Quarto (285x200mm) contemporary half bound dark green morocco, marbled boards, gilt ruled, titled and decorated spine; all edges and end-papers marbled, [6 including frontispiece and title-page],[1]-659,[3 blank] pp : π²,1-82⁴, 83². Frontispiece, 94 in-text monochrome full page engraved illustrations and more than 400 monochrome engraved decorations, all by Bertall. Lacks half-title (as bound). Boards edges and joints rubbed, hinges fine, front and rear end-papers lightly foxed, light shelf-wear; occasional faint foxing to a few pages not affecting the text.

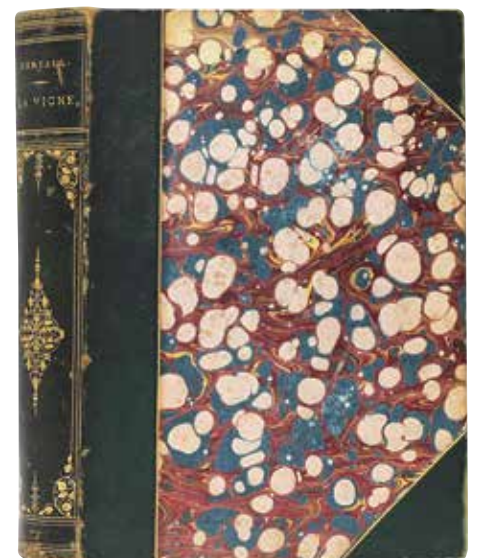
Bertall was a French nineteenth century illustrator, engraver, caricaturist, and early photographer. *La Vigne*, one of his later books, is a wandering tour of the wine regions of France and their great producers, illustrated with many witty caricatures and embellished with even more amusing anecdotes about the wines, vines, vigneronns and consumers.

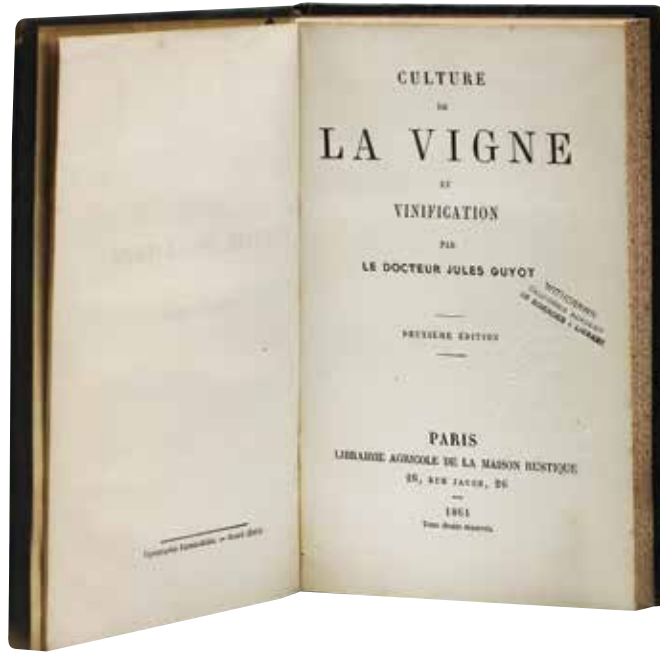
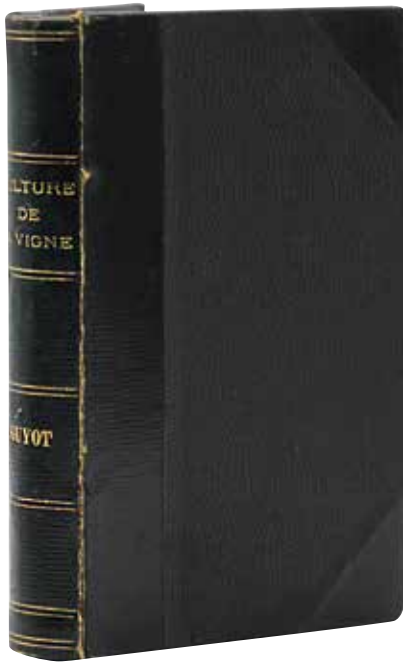
Sought after for its wonderful and timeless illustration. An excellent copy.

§ Bitting p.38; Crahan 482; Oberle Fritsch 138, Schraemli 50; Simon BV p110; Vicarie 87; not in Noling.

Item #9561

\$950 AUD | HK\$4,800





[35] GUYOT, JULES. (1807-1872)
Culture de la Vigne et Vinification.

Paris : Librairie Agricole de la Maison Rustique, 1861. Second Edition, first published 1860. Printed by Typographie Firmin-Didot, Mesnil. In French.

Duodecimo (175x110mm) half bound, black calf over black pebbled morocco boards, gilt lettered and ruled smooth spine all edges speckled red, [4],viii,418,[2]pp : [i]⁶, 1¹², 2⁶, -[etc]. Forty six in-text wood block engravings, sixteen repeated in both parts one and two. Board corners lightly worn, joints and front hinge cracked, but firm; a little tight-backed; book binders ticket "D Hicks & Co, Binders S.F." to front paste-down; ex-libris stamps "California Academy of Sciences Library" "Withdrawn", "Dec 2 1931 G P Rixford Bequest 27336" to title page and page i; endpapers lightly age-toned; occasional faint foxing;

Culture de la Vigne et Vinification is one of the foundational text books of wine production. Guyot was a French physician and agronomist dedicated to making improvements in the cultivation and preparation of grapevines for the production of quality wines. He popularised and codified traditional vine cane pruning techniques developing the "Guyot system" of cane-pruning of vines for trellises (single or double), a system extensively and enthusiastically used around the world today. *Culture de la Vigne* also gives instruction on improving yields, soil management, improving vine health and improving wine production and storage. Guyot's work led to significant improvement in wine quality and production in France in the mid-nineteenth century.

The California Academy of Sciences founded in 1853 is a significant research institute and

museum of natural history in San Francisco. Guilian Pickering Rixford (1838-1930) was a pioneering figure in early Californian agriculture introducing the pistachio and the Smyrna fig. He served the Academy for many years including as Director of the Museum and was librarian for the Academy when he died in 1930 at the age of 92.

An excellent copy of one of the landmark works on viticulture, vine trellising and pruning.

§ OCLC records only two holdings in Australasia, SLV and SLSA.
 § Simon BV 21; Oberlé Fritsch 166; Noling p184 (later editions); not in Vicaire

Item #9644

\$600 AUD | HK\$3,100

[36] PASTEUR, L [Louis (1822-1895)]

Études sur le vin. Ses maladies causes qui les provoquent procédés nouveaux pour le conserver et pour le vieillir.

Paris : L'imprimerie Impériale, 1866.
First Edition.

Octavo (235x155mm) half bound burgundy, pebble-grain morocco cloth, marbled boards, viii, 264pp; π⁴, 1-16⁸, 17⁴. Eleven (ten numbered) in text wood engravings, 32 out of text colour lithographic plates. In French.

Boards edges lightly worn; spine lightly sunned; upper joint cloth splitting but firm; top-edges a trifle dusty; light occasional foxing mostly to the gutters on a few page, not affecting the plates or text.

In 1863, the French Emperor Napoleon III encouraged Pasteur to continue his work looking at the process of fermentation to improve the quality of French wine and reduce spoilage and sour wine. Pasteur had already published papers looking at lactic acid fermentation, alcoholic fermentation and the

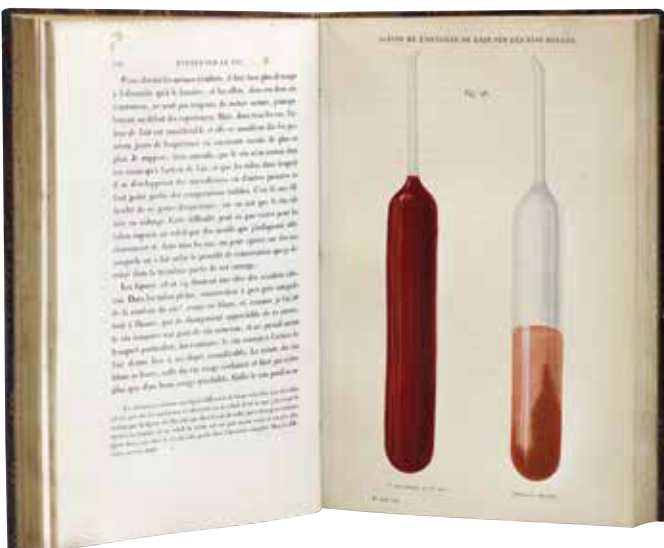
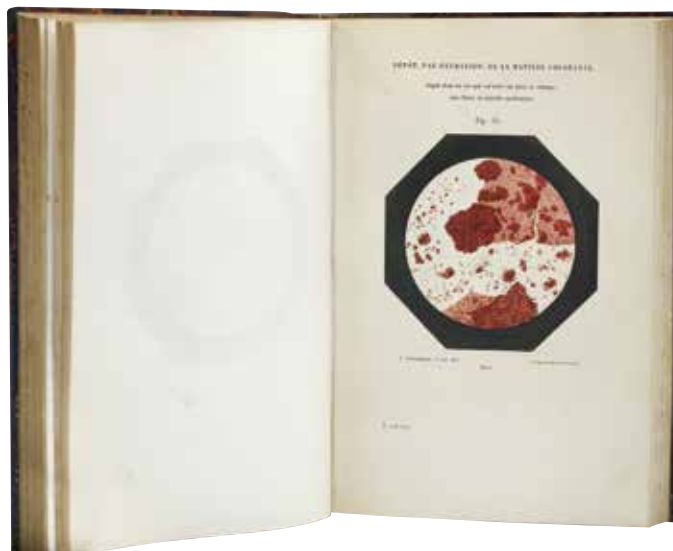
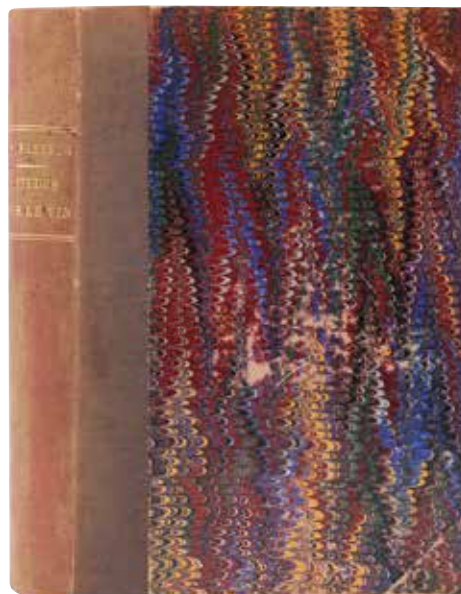
role of yeast. His research showed that the growth of micro-organisms was responsible for fermentation (not decomposition as suggested by Liebig and others) and that treating liquids with heat would kill most such micro-organisms; a process now known as 'pasteurisation'. In 1865 Pasteur patented the process, to fight the "diseases" of wine before finishing this book which also looks at oxidation and other "diseases" of wine. Pasteur's first major published work.

An excellent First edition of one of the fundamental and consequential texts of wine science.

§ Oberlé, *Fastes*, 985; Simon BV 22; Cagle 379; Crahan 674; cf Bitting 358 noting the second edition.

Item #10130

\$1,950 | HK\$9,950



[37] MONTORGUEIL, Georges (1857-1933) and FOREST, Louis (1872-1933)

Monseigneur le Vin (five volumes).

Paris : Draeger Frères, Van Gindertaele & Poyet Frères for Les Établissements Nicolas, 1924-1927.

Five volumes, a complete set, in a marbled folder and slipcase. Each volume octavo (200x145mm) marbled faux suede paper wrappers, yapp edges, gilt title, in French and with all five folding tables and eight maps, together with the accompanying letters from the publisher laid into each. Light edge wear to several volumes, joints starting; several end-papers lightly offset toned; top-edges a trifle dusty; all otherwise internally fine, crisp and bright.

Richly illustrated with colour lithographs and pochoir prints, the gently amusing set was a brilliant marketing ploy by the Parisian wine merchant Maison Nicolas. The set comprises:

Livre Premier: *Le Vin à Travers l'Historie*, February 1924. Illustration by Marcel Jeanjean.
 Livre Deuxième: *Le Vin de Bordeaux*, February 1925. Illustration by Pierre Lissac. Small paper loss to head and foot of spine

Livre Troisième: *Le Vin de Bourgogne*, February 1926. Illustration by Armand Vallée.

Livre Quatrième: *Anjou-Touraine, Alsace, Champagne, et autres Grands Vins de France*. April 1927. Illustration by Carlègle.

[Livre Cinque]: Forest, Louis. *L'Art de Boire: préparer servir boir*. November 1927. Illustration by Charles Martin, 8 tipped-in in-text illustrations, of drinking glasses

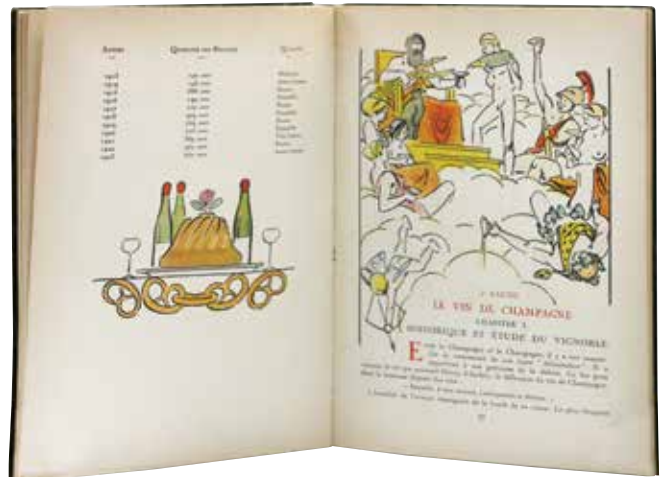
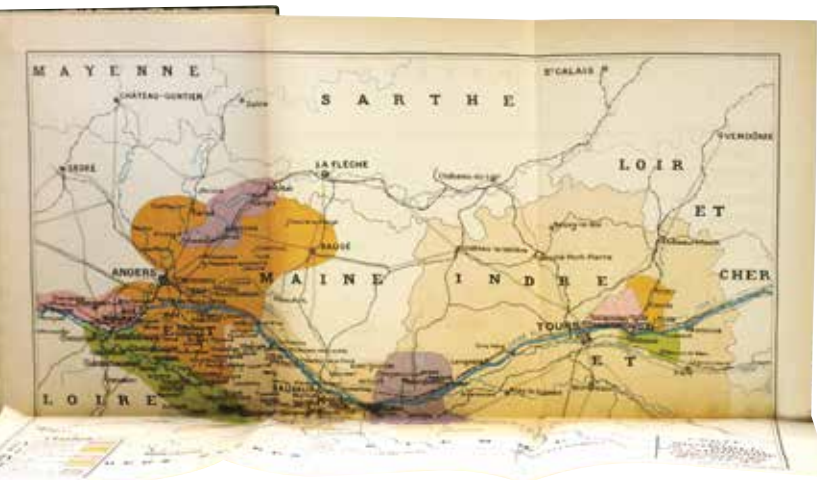
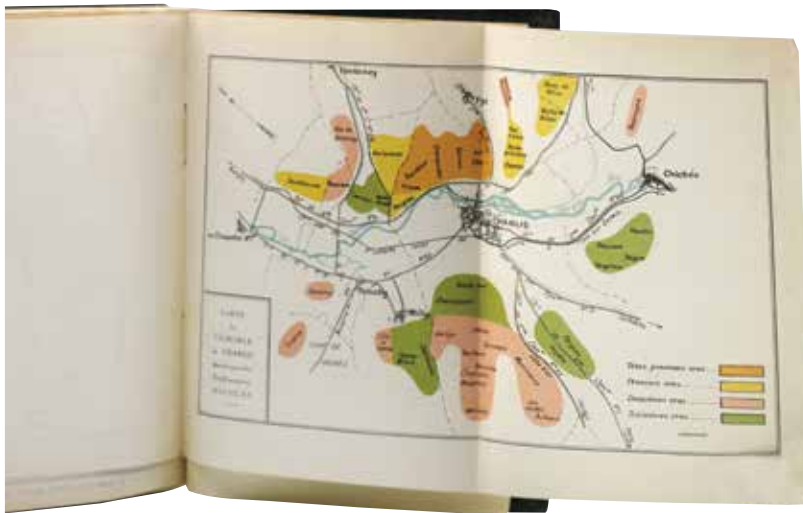
Georges Montorgueil, was one of several pseudonyms used by the French journalist Octave Lebesgue (1857-1933). Following the success of this privately issued set, from 1927 onwards, Maison Nicolas annually issued their now famous richly illustrated finely printed catalogues, featuring significant artists and designers and extraordinary wines.

A lovely set of very collectable marketing materials for French wine issued during the Jazz Age.

§ OCLC records 22 holdings worldwide, all in France, Switzerland or the USA only.

§ Biting p.330 (vol 4 only); Lambert 316; Maggs Catalogue 645, 650; Oberlé, Fritsch 596; Oberlé Fastes 1056.
 Item #10171

\$2,500 | HK\$12,750



[38] MALVEZIN, Théophile (1825 - ?) and FÉRET, Édouard (1844 - 1909)

Le Médoc et Ses Vins: guide vinicole et pittoresque de Bordeaux a Soulac - ouvrage orné de vignettes et d'une carte du Médoc.

Bordeaux : Féret & Fils, Éditeurs and Paris : G Masson, Éditeur. 1876. First edition.

Octavo (190x120mm) original publisher's yellow printed wrappers, viii,[9]-136,[141]-151,[3 local advertisements]pp : π⁸,[1]⁸,2-9⁸; engraved frontispiece by Dumont, folding three-colour map of the Médoc (440x265mm) by Imprimerie Nouvelle A Bellier, 8 engraved vignettes of Chateau (mostly First Growths). In French. Unopened; wrappers chipped and worn, small loss to spine and edges, lightly soiled; faintly foxed throughout mostly to the margins and edges; fragile.

There are five chapters addressing: the terrain and terroir of the Médoc; the history of the vine and wine in the Médoc; the distinctive qualities of Médoc wine, the practices of the negociants and the consumption of wine; a guide to visiting the Médoc and its Chateau, listing almost 80 destinations with directions for travel by train and by road.

Malvezin was the author of several works connected with Bordeaux including *Michel de Montaigne* and *L'Histoire des Juifs à Bordeaux*. His vineyard Chateau-Picourneau at Cissac is illustrated in Chapter V. Édouard was the son of the founder of Féret & Fils, publisher of the eponymous guide to Bordeaux known simply as Féret's. Edouard was also a published author of *Statistique Générale de la Gironde*.

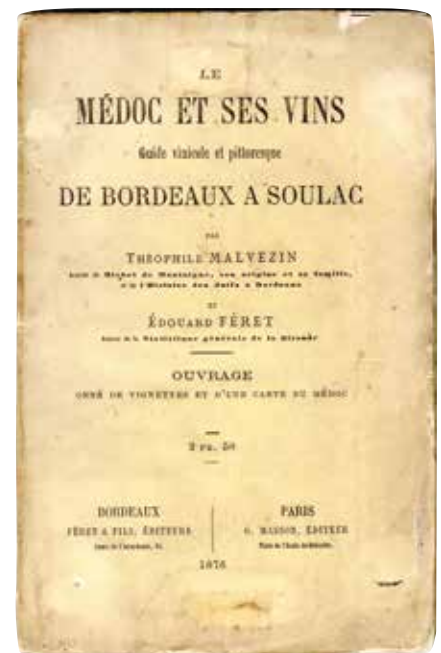
A scarce and ephemeral pocket guide to the Médoc presumably for tourists to Bordeaux that provides a distinctive snapshot of the wine trade and wine production in the Gironde at the height of the phylloxera vastatrix crisis.

§ OCLC records only ten holdings in France, Denmark, the USA and the UK.

§ Simon BV p.95; Not in Vicaire, Cagle, nor Oberlé Fastes or Fritsch;

Item #10084

\$750 AUD | HK\$3,800



[39] LAFON, René

La Culture de la Vigne dans L'Arrondissement de Barbezieux: ouverage publiè sous le patronage de M Jean Hennessy, Deputé de la Charente.

Paris : Librairie J.-B Baillière et Fils. 1912. First edition. Printed by Imp. G. Roy, Poitiers. Preface by M Jean Hennessy.

Octavo (230x140mm) quarter bound green chagrin, raised bands, six compartments, gilt lettered spine, marbled boards and end-papers, original olive gray printed front wrapper bound in, [6 blank],[2],169,[1],[6 publisher advertisements],[6 blank]pp; 49 in-text engraved illustrations and photographs. Bookplate of "Kilian Fritsch" and binder's stamp "Lobstein-Laurenchet" to the front free-endpaper verso; faint foxing in a few places, else a fine copy.

An excellent monograph on the viticulture of the Petit Champagne region of the Charente; which grapes are used for the production of Cognac and eaux-de-vie. The text addresses

vineyard location, varietal selection, root-stock, grafting, pruning, trellising, cultivation, and vine diseases.

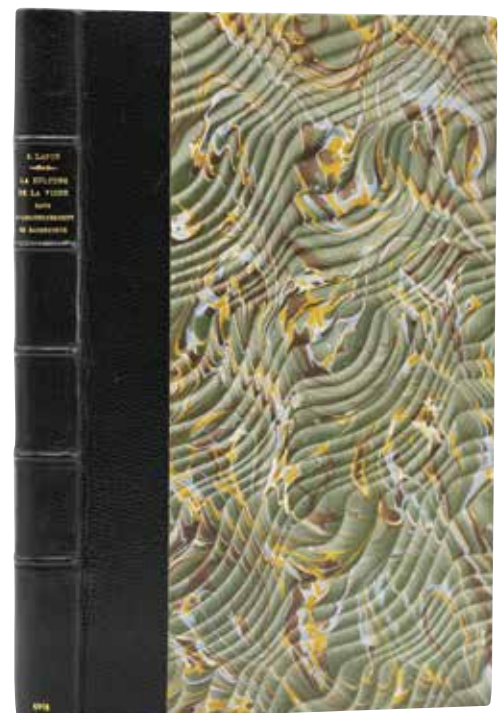
Lafon wrote several books on viticulture in the Charente and in relation to Cognac distillation. He is best known for his 1921 book on Vine pruning using the Poussard method to address Esca or vine trunk disease.

Scarce, with impeccable provenance and beautifully bound.

§ OCLC records only 5 holdings, 4 in France, 1 in Germany
§ Oberlé Fritsch 382; Bibliographie de la France 101 Année, 2 Serie, No 1 p.801 [11027];

Item #10434

\$1,200 AUD | HK\$6,200



[40] LADREY, C [Claude (1823 - 1885)]

La Bourgogne: revue oenologique et viticole [two volumes 1859 and 1860]

Dijon : Antoine Maire, Libraire-Éditeur, 1859-1860. First editions. Printed by Imp. J.-E. Rabutôt, Dijon.

Both volumes octavo (250x160mm) recent quarter bound red morocco, gilt lettered spine in five compartments, marbled red dutch paper boards, new endpapers, original wrappers, faintly soiled bound in, top edge trimmed; bookseller ticket "JLC Bibliothèque" to front paste-down. In French. Very faint foxing to a few pages, a few margins lightly soiled; a few pencilled marginal notes particularly in the various bibliographies.

Volume One - 1859: [4],763,[1]pp : π^2 ,48⁸. Folding colour lithograph map of Burgundy, by Eug. Jobard, Dijon; twelve engraved/woodblock illustrations with occasional tables; p.189 mistrimmed, p.213 small misprint still legible, p.658 small hole to gutter margin not affecting the text; small paper repair to map lower corner margin.

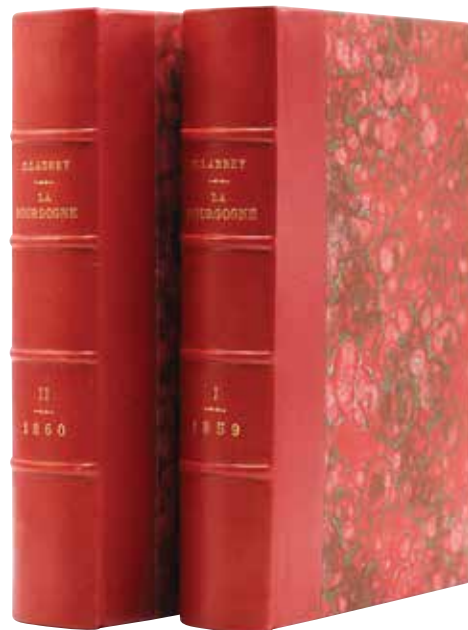
Volume Two - 1860: [4],764pp : π^2 ,48⁸. Three engraved illustrations by Eug. Jobard; pps.23, 131, 185, 473-80, mistrimmed; small closed tear to p.273 top edge; small chip to edge pps.343, 503; faint stain to top edge; pps.761-764 unopened.

La Bourgogne was a periodical published in Dijon between 1859 and 1861. Available by subscription, apparently in monthly parts, here years 1 and 2 are bound as annuals. In 1862,

Ladrey expanded the remit of the publication and reissued it as *Revue viticole : annales de la viticulture et de l'oenologie françaises et étrangères*. It continued to be published until 1864.

La Bourgogne provides a fascinating insight into the French wine industry centered upon the Cote du Bourgogne around 1860 (pre-*phylloxera*). Well indexed under headings, the periodical is a series of substantial articles from a large number of authors on a wide range of technical and economic issues relevant to vineyard managers, wine makers, consumers and academics. Topics include *Historie de la Vigne et du vin*; *Bibliographie*; *Enseignement oenologique et Viticole*; *Etudes, statistiques, topographiques et météorologiques sur les vignobles*; *Faune et Flore des Vignes*; *De la L'Art De Faire Le Vigne et des phénomènes qui accompagnent sa végétation*; *Accidents auxquels la Vigne est exposée*; *Etude des cépages*; *Culture d la Vigne*; *Préparation et conservation du vin*; *Instruments*; *Classification, appréciation... et analyses des vins des différents vignobles*; *Commerce des Vins*; and *Produits dérivés du vin, et cultures accessoires*.

Ladrey was a professor of chemistry at Dijon specialising in viticulture and oenology. Best known for his seminal text "*L'Art De Faire Le Vin*", Ladrey was heavily involved in the founding of the agricultural station at Dijon and published works on viticulture and oenology, chemistry and pharmacy. A street in the university campus at Dijon is named for him honouring his contribution to the wine industry in Burgundy.



Scarce. An excellent set of an important reference on the French wine industry in the mid-nineteenth century in an elegant binding.

§ OCLC records 15 holdings, none outside of Europe or the USA.

§ Simon BV p.100; Not in Vicaire, Oberlé Fritsch nor Fastes, nor Cagle.

Item #9774

\$1,500 AUD | HK\$7,700

[41] RODIER, Camille (1890-1963)

Le Clos de Vougeot

Dijon : Librairie L Venot, 1949. Second edition. Printed by Preface by Gaston Roupnel.

Quarto (250x195mm) original glassine cover; cream printed wrappers, 177,[3]pp : [1-2^a],3-22^a,23^a(-23^a). Thirty-four out-of-text sepia photographic and engraved illustrations, engraved frontispiece. In French. Presentation card from Bernard Thomas and François-Régis Thomas, of the Societé J.F.A Pampryl Pampre D'Or laid in. Fine.

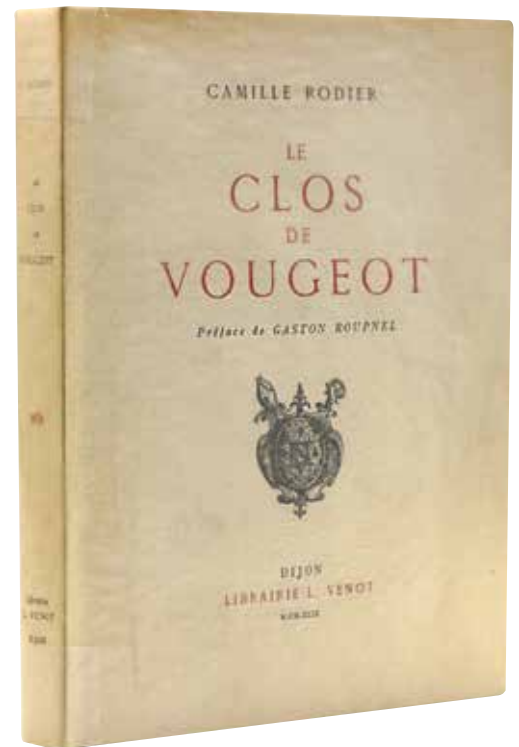
Clos de Vougeot is a walled vineyard in the Côte de Nuits in Burgundy. Originally a Cistercian vineyard, it is the largest single Grand Cru vineyard in the Cote de Nuits. In 1944, the Chateau at the centre of the vineyard became the headquarters for the Confrérie des Chevaliers du Tastevin, an organisation started by Camille Rodier and Georges Faiveley in 1934 to celebrate the wines and food of Burgundy. Rodier wrote a number of excellent books on the wines of Burgundy and the Cote de Nuits, of which Clos de Vougeot is the spiritual and historical centre.

Scarce in this fine condition. An excellent copy of this significant monograph on the history and culture of Clos de Vougeot and the famous wine produced from the founding of the Cisterican Abbey in the 11th century to publication.

§ OCLC records only 9 holdings this edition, and only 11 of the 1931 edition.
§ cf Oberlé Fastes 1005, Oberlé Fritsch 295, both the 1931 edition.

Item #9569

\$350 AUD | HK\$ 1,800



[42] RODIER, Camille (1890 - 1963)

Le Vin de Bourgogne (La Côte d'Or).

Dijon : Louis Damidot Libraire-Éditeur, [1920]. First edition. Printed by Imprimerie Bernigaud & Privat, Dijon.

Octavo (245x190mm) original illustrated colour wrappers and spine, sewn, xiv,[2],296,[4]pp : π^a,1-2^a,[3]-13^a,14^a,15-19^a,20^a; ten folding three-colour maps, twenty-nine out-of-text full page colour plates; numerous in-text monochrome vignettes, head and tail pieces and illustration. In French. Owner name "Geo Ribot 1936" in ink to front free end-paper; 2cm closed tear to tail of front joint, verso wrappers faintly soiled, scuffed; rear hinges weak, shaken but holding, cracked at p.168, a little fragile; internally near fine; discrete pencilled underlining in several places; faint foxing to map 9.

An excellent, richly illustrated comprehensive history of wine in Burgundy. Part 1 explores wine in antiquity. Part 2, the recent history of the grand wines of Burgundy. The ten maps cover the Côte d'Or and are centered on the villages of Chenou, Gevry to Fixin, Vougeot, Nuits-St-Georges, Corgoloin, Savigny les Beaune, Beaune, Auxey le Grand, Puligny-Montrachet and Santenay.

Rodier's first work on the wines of Burgundy. When writing it, Rodier drew on the works of Morelot (1831) Lavalle (1855) and Danguy and Aubertin (1892) incorporating their material into a much more comprehensive survey and history; notably including a number of cru which had been previously overlooked. Rodier went on to co-found the Confrerie du Chevaliers du Tastevin in 1937 (later becoming its Grand-Chancellor), write the authoritative history of Clos du Vougeot and pen a number of other celebrated works on the wines of Burgundy.

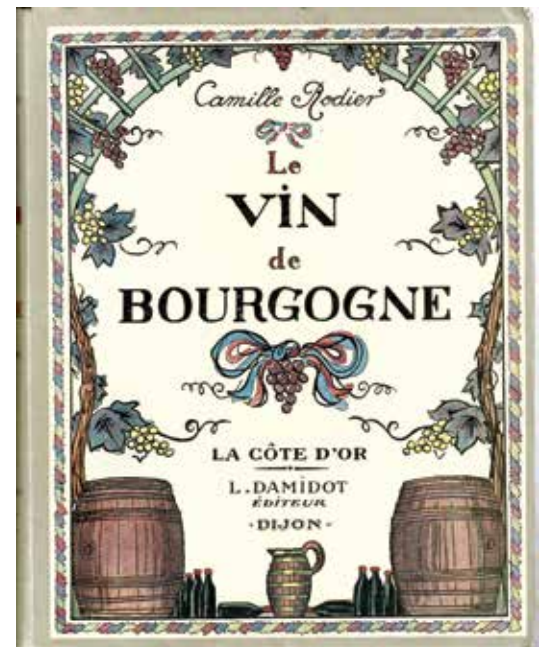
A scarce and collectable first edition. A lovely bright copy.

§ OCLC records twenty holdings, all in Europe or North America.

§ Oberlé Fritsch 294; not cited in the usual bibliographies.

Item #9775

\$650 AUD | HK\$3,350



[43] PAVIL, Julien. (1897-1952)

Les Dicts de la Vigne.

Lyon & Paris : B. Arnaud, Éditeur, 1946. First and only edition, limited to 1025 copies, this #IV of the first XXV. Preface by Georges Rozet

Folio (330x250mm) two volumes of loose folios in fours, in publisher's original quarter bound folders, brown cloth, gilt lettered spine, sepia printed boards illustrated with vine leaves, internal cream covers, cream Vélín D'Arches paper, edges untrimmed. Volume 1, 14 gatherings, [4],[4],96,[4]pp, 49 original chromolithographic illustrations, 36 black drawings; volume 2, suite of the 49 chromolithographic plates. Laid in, as called for, an original water colour by Pavil of a Burgundian village. Bookseller ticket of "Librairie Laurencier, Bordeaux-France" to front pastedown of volume 1; lacks its slipcase; edges faintly worn; faint foxing in several spots, some faint offset toning in volume 1.

Pavil was an illustrator, draftsman, humorist and poster artist active in the mid-twentieth century in France based mostly in Lyon. Rozet (1871-1962) was a native of Burgundy, the author of a number of books on Burgundian wine and the historiographer of the Confrérie des Chevaliers du Tastevin based at Clos de Vougeot.

An anthology of 150 popular Burgundian sayings about vines and wines collated and grouped according to the twelve months of the year, and humorously illustrated in Burgundian and monastic settings by Pavil.

A very good copy.

§ OCLC records only 5 holdings, all in France.

§ Oberlé Fritsch 568;

Item #10435

\$1,250 AUD | HK \$6,350



[44] GADILLE, Rolande (1928-2009)

Le Vignoble de La Cote Bourguignonne: fondements physiques et humains d'une viticulture de haute qualité. (Publications de l'Université de Dijon XXXIX)

Paris : Les Belles Lettres, 95 boulevard Raspail, 95, 1967. First Edition. Bound by C Mairesse. Printed on the presses of Neo-Typo Besançon.

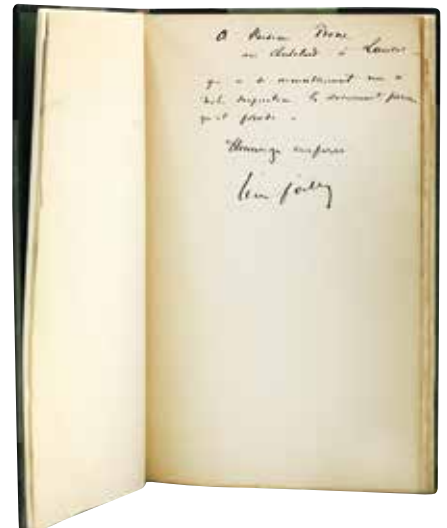
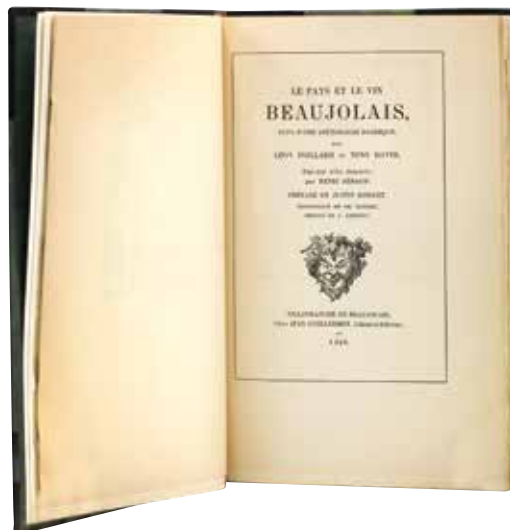
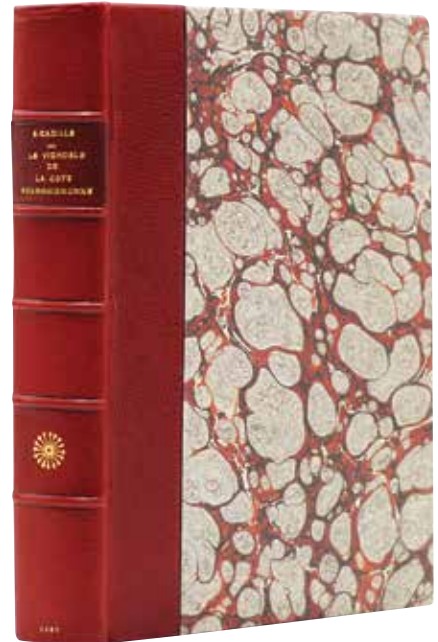
Octavo (245x160mm) quarter bound red morocco, six compartments, gilt decorated; dark red morocco, gilt lettered spine label; marbled paper boards, marbled endpapers, original wrappers bound in, 686,[2]pp; four folding tables, one folding map. In French. Fine.

The critically acclaimed doctoral thesis by French geographer Rolande Gadille that provided an in-depth scientific analysis of the 'terroir' of the Cote de Bourguignonne, examining each climat and appellation. A groundbreaking work and still relevant today.

Scarce. An elegantly bound fine copy.

Item #9773

\$500.00 | HK\$2,550



[45] FOILLARD, Léon (1880-1964) and DAVID, Tony.

Le Pays et le Vin Beaujolais, suivi d'une anthologie bachique.

Villefranche en Beaujolais : Chez Jean Guillermet, Libraire-Editeur, 1929. First edition. In French. Introduction by Henri Béraud, preface by Justin Godart. Printed by M Audin, Lyon.

Octavo (230x145mm) recent half bound, dark green morocco, green marbled boards and endpapers; spine in five compartments, gilt lettered and decorated; original wrappers bound in, xix,[1],199,[5]pp: π⁴, [1]⁸, 2-13⁸, 14⁸. A colour engraved frontispiece of Moulin-a-Vent by Philippe Burnot, 16 out-of-text monochrome photographic illustrations; numerous in-text monochrome engraved head and tail pieces, and full page illustrations by J Limonon; a monochrome map of Beaujolais; a colour folding map of the region showing the travels of the authors. Wrapper edges slightly chipped; one folded corner; faint agetoning;

faint offset toning from several of the photographic illustrations not affecting the text.

A signed presentation copy from Foillard to Michel Trone of Chatelard Lancia (a significant site in Northern Beaujolais) thanking him for the provision of important documents during the preparation of the book.

Foillard was a French wine merchant, writer and local politician. Together with Tony David he operated Foillard & David, a negotiant in the region. Colloquially referred to as the 'father of Beaujolais', Foillard was an active promoter of the wines of the region. He was the founding member (with Godart) of the Order of the Companions of Beaujolais and received the Legion of Honour in 1948 for his tireless efforts in developing the reputation of Beaujolais wine; a reputation continued today

by his relatives, particularly the celebrated producer of Cru Beaujolais, Jean Foillard. The author of the foreword, Godart (1871-1956) was the Mayor of Lyon and a French Government minister and a life-long champion of the wines of Beaujolais. Philippe Charles Burnot (1877-1956) was a French artist and engraver also from the Beaujolais region.

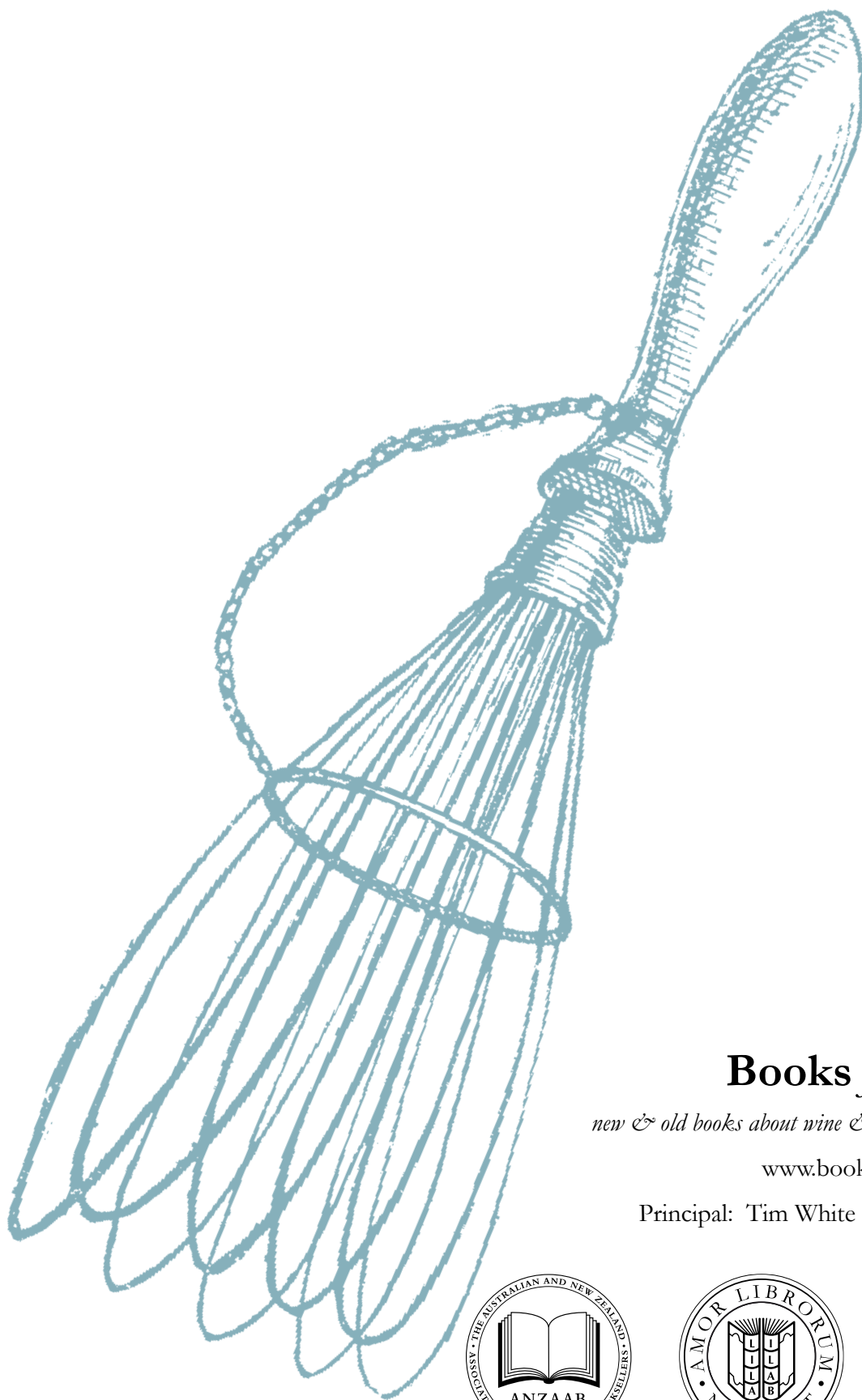
Uncommon in this condition. An excellent copy of the definitive work on the origins of Beaujolais.

§ OCLC records only 10 holdings; and only 4 outside of Europe - SLSA, UC Davis, Library of Congress (the Bitting copy); Fresno.

§ Bitting p.161; not in Noling

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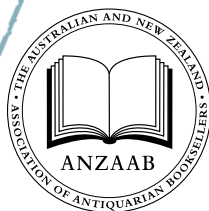


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