CAROLINIANA

RARE BOOKS AND MANUSCRIPTS

June 13, 2023

Cookbooks

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914-434-1435

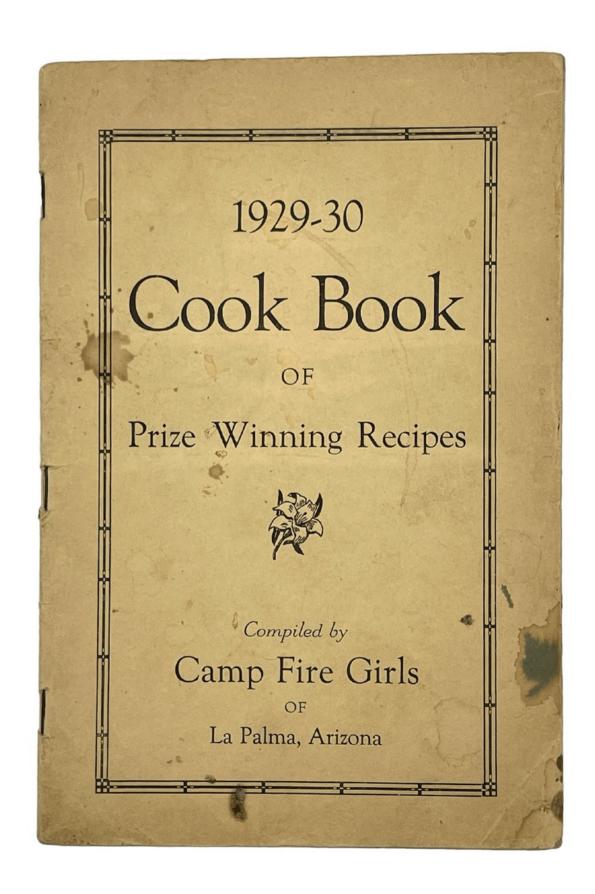
Please email or call to order items. Shipping billed at cost. Institutions invoiced to meet their requirements. Payment via check, credit card, PayPal, or direct deposit.

Camp Fire Girls of La Palma, Arizona. 1929-30 Cook Book Of Prize Winning Recipes.

CASA GRANDE, ARIZONA: DISPATCH PRINT, 1930.

1

9 x 6", yellow stapled wrappers, 39, [1] pp, local advertisements. A cookbook compiled by the Minnehaha Camp Fire Group of La Palma, Arizona, collecting prize winning recipes from the Pinal County fair, together with some additional recipes "we thought would be used and appreciated". The text consists mainly of dessert recipes, including sections for cakes, candy, cookies, pies, and pie fillings, and recipes for Cocoanut Cones, Crystalized Popcorn, and Peanut Butter Fudge. There are also sections for dressings, pickles and relishes, sandwiches, and miscellaneous recipes. Staining to covers and creasing to pages.

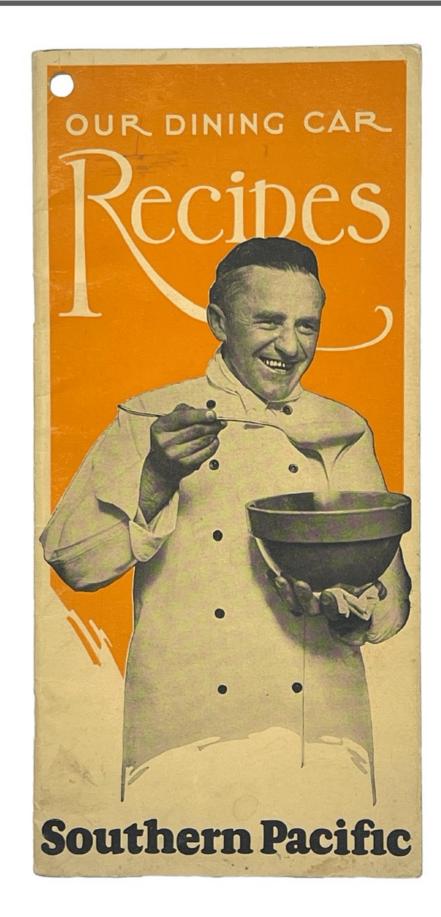


Southern Pacific Railway. Our Dining Car Recipes.

NO PLACE OF PUBLICATION: 1940.

2

8 x 3.75", illustrated wrappers, 24 pp. "In issuing this booklet Southern Pacific is making available for the first time recipes devised and treasured by the company's chefs. Included are many popular dishes, specialties upon Southern Pacific dining cars" (introduction). Includes recipes for Plantation Shortcake, Indian Chutney, Chicken Gumbo Southern Pacific, California Oyster Fry, and much more. A nice copy with a bit of soiling and creasing to covers, hole punch through booklet at upper corner.



Mexican Dishes; Dishes of the Dons.

CALIFORNIA: RICHFIELD OIL CO. OF CALIFORNIA, 1933.

3

6 x 3", color illustrated stapled wrappers, 24 pp, color illustrations from drawings. A cookbook of Mexican recipes published as a promotion by the Richfield Oil Company of California. The book, called a "souvenir booklet" in a blurb on the front wrapper verso, may have been distributed at one of the many service stations Richfield Oil ran in California, and promotional text present on the rear wrapper advertises "Richfield Hi-Octane" fuel. The title page names one "Marian Manners" as the individual who tested the recipes, however it turns out that this was simply a pseudonym for the Home Service Bureau of the Los Angeles times. An introduction that discusses Mexican history and cuisine notes that "Some of the following recipes are contributed by the finest cooks of the Southland; others are heirlooms cherished my members of the families of the Dons." The booklet includes recipes for enchiladas, tacos, bacalao, chalupe, guacamole, Leche De Pina (Almond-Pineapple Dessert), and more. In excellent condition with a hint of wear to covers.

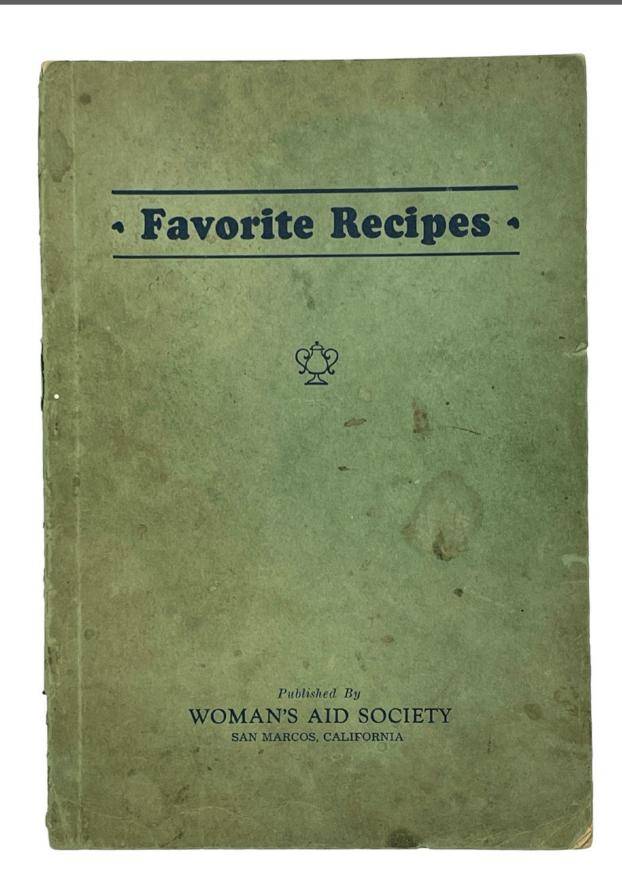


Woman's Aid Society, San Marcos, California. Favorite Recipes.

VISTA, CALIFORNIA: THE VISTA PRESS, 1936.

4

8 x 5.5", green wrappers with blue lettering, 38, [4] pp, local advertisements at beginning and end. A scarce California community cookbook consisting of recipes, each attributed, submitted by members of the Woman's Aid Society of San Marcos, and their friends. Included are recipes for Australian Goolash, American Chop Suey, Ruth's Tamale Pie, Mile High Icing, Mexican Chow Chow, Swedish Smole Cheese, Avocado Omelet, and more. Staining to covers and some pages, small chips to two corners of wrappers, spine covering chipped off at upper 1/2 inch and lower two inches of spine.

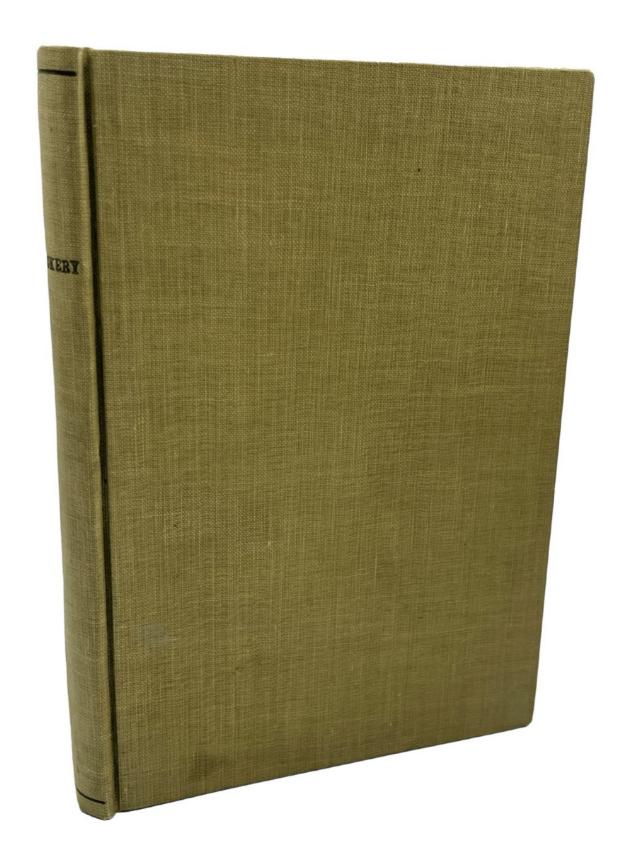


St. Mary's Guild, Mill Valley, California. Cookery.

MILL VALLEY, CALIFORNIA: 1907. SECOND EDITION.

5

8 x 5.75", rebound in beige cloth with black spine title, 128 pp. Second Edition of Mill Valley's first cookbook, which initially appeared in 1902. The recipes are attributed to local women, and include Buckwheat Bread, Kopecks, New Orleans Gumbo Soup, Poor Man's Soup, Italian Fish, Swiss Salad Dressing, and Chiles Rellenos; there is also a recipe for "Tipsy Pudding," or pudding soaked in alcoholic beverages, and a recipe for "White Whine Punch for Ladies". OCLC calls for 20 pages of advertisements at the end, however, Axford, in "English Language Cookbooks, 1600-1973", calls for 128 pages, like this copy. A very attractive copy with a hint of toning.

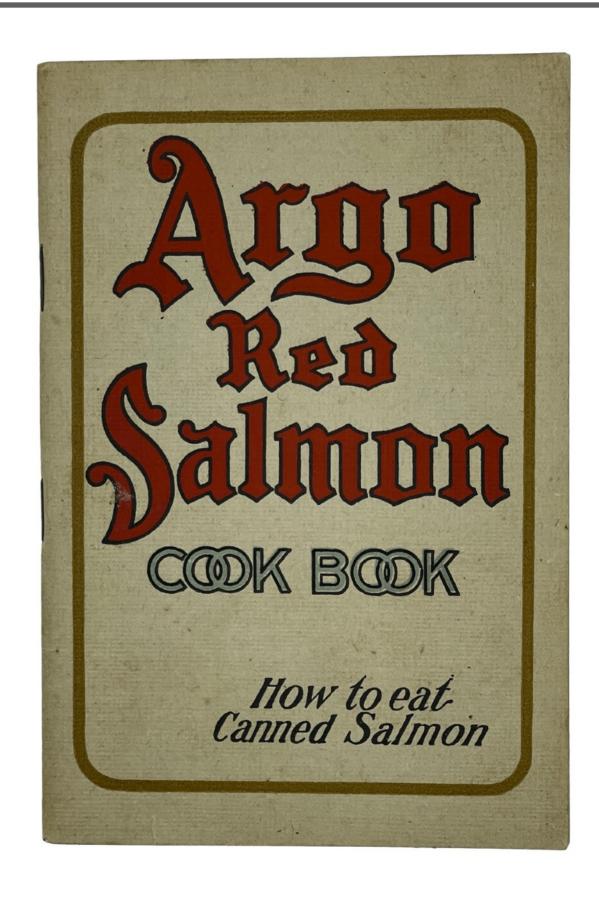


The Alaska Packers Association. Argo Red Salmon Cook Book; Canned Salmon Recipes.

SAN FRANCISCO, CALIFORNIA: 1911.

6

5.5 x 4", stapled booklet, 36 pp, color and black and white illustrations from drawings. A promotional cookbook of recipes making use of canned salmon, issued by the Alaska Packers Association, which was at the time the largest salmon packing company in Alaska, operating canneries across the state, and headquartered in San Francisco. The booklet prints recipes for 30 dishes and several sauces, including "Salmon Pie", "Salmon Croquettes", and "Army and Navy Salmon Scouse", all of which call specifically for Argo Red Salmon. The cookbook additionally makes use of vibrant graphics to promote the products, for instance, the title page bears a color illustration of a child taking a wild ride on a salmon while waving a can above its head, and the recipes are illustrated with color drawings of several of the dishes. Laid into the booklet is a color printed label for a salmon can, in pristine condition. Booklet in excellent condition with a hint of toning to pages and a hint of foxing and spotting to covers.

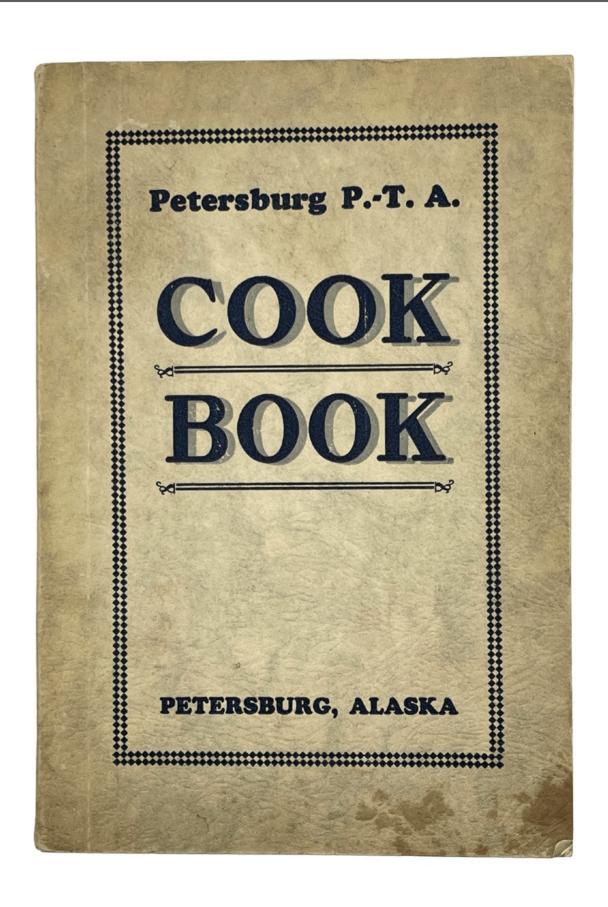


Petersburg Parent Teacher Association. Petersburg P.T.A. Cook Book.

PETERSBURG, ALASKA: PETERSBURG PRESS, 1932.

7

9 x 6", grey wrappers with blue lettering, 136 pp, local advertisements throughout. A community cookbook issued by the Parent Teacher Association of Petersburg, Alaska to raise funds for a new school gymnasium. The recipes are attributed to local women, including members of three local clubs--The Women's Community League, The American Legion Auxiliary, and The Daughters of Norway. As Petersburg, Alaska is on an island, the book includes many recipes calling for local seafood like fresh crabmeat, herring, clams, and halibut. The Northern European immigrant influence is particularly evident as well, with a wide variety of Swedish and Norwegian recipes such as "Hjortetak Cookies", "Berlina Kranse", "Krumkaker", "Pepperkakor (Swedish Ginger Snaps)", "Sprutbakkelse", and "Lute Fisk" (the latter of which is located in a section of "Men's Recipes"). Mild toning and foxing to wrappers, bit of staining to wrappers, a few tiny stains to pages, few notes or check marks in pen and pencil to pages

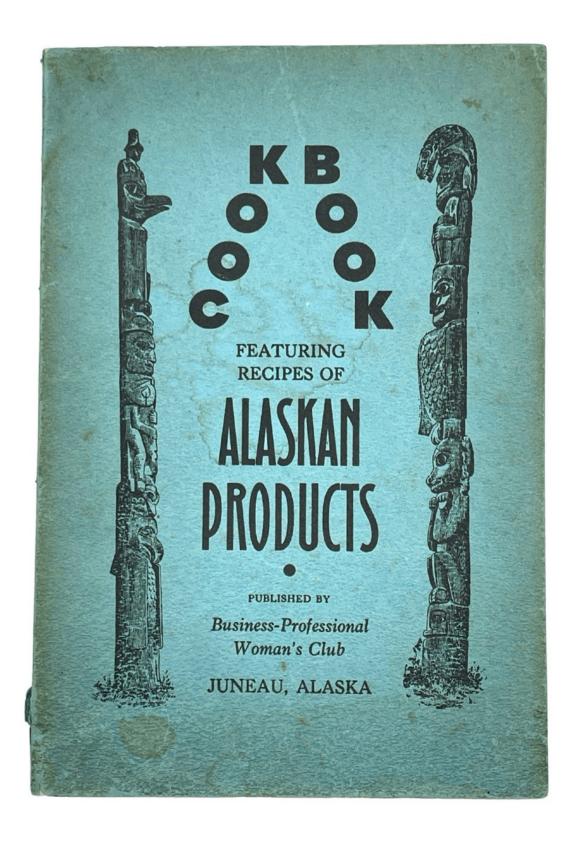


Business and Professional Women's Club of Juneau, Alaska. Cook Book Featuring Recipes of Alaskan Products.

JUNEAU, ALASKA: 1935.

8

9 x 6", blue wrappers and black lettering and illustration, 72 pp, local advertisements. A community cookbook compiled by members of the Business-Professional Woman's Club of Juneau, Alaska. The club consisted of local working woman, who dedicated the cookbook to "the women of our Northland and of our National Federation, who are not only Business and Professional Women, but homemakers as well...hoping it may prove of value in serving tasty and well-balanced menus, with suggestions for using our own great natural resources, the products of our waters and land." To this end, the book contains many recipes for local fish and game, including salmon, halibut, goose, duck, and venison. There are also recipes with a local theme, for instance Alaskan Blueberry Pie, Alaska Crab-Carrot Ring, and Auk Bay Clam Pie, plus many recipes with a Russian or European influence, including Russian Easter Cheese, Russian Apple Cream, Finnish Venison, and Dutch Rolletze (Famous Dish of Early Settlers). Recipes from farther afield include Hawaiian Chicken Salad and Chile Con Carne. Staining to wrappers, wear and one small chip along spine, minor toning to pages and a few damp stains on various pages. Several recipes are marked with a penciled check mark and one recipe is added in pen on verso of dedication page.

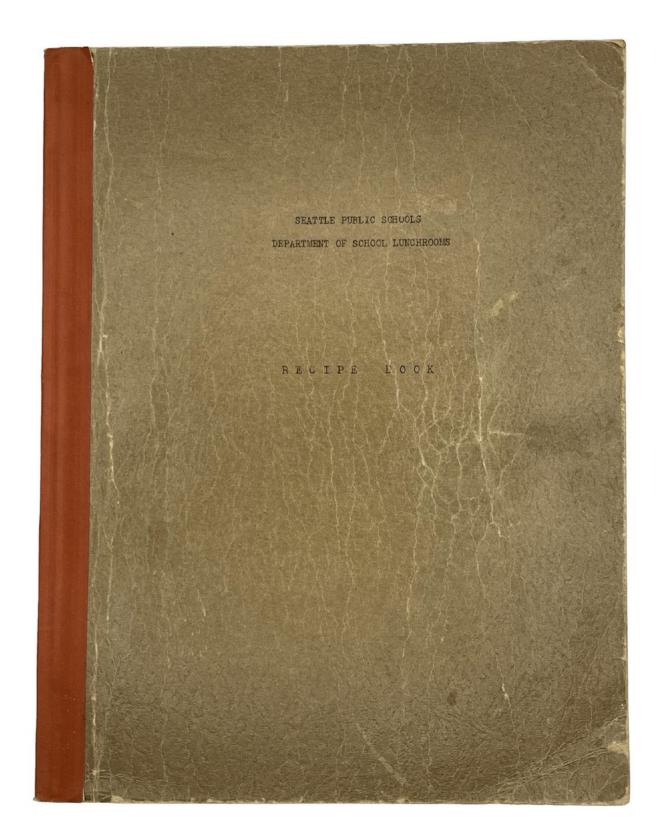


Seattle Public Schools Department of School Lunchrooms. Recipes For Fifty Servings as Used in Elementary and Junior High Schools of the Seattle Public Schools.

SEATTLE, WASHINGTON: 1939.

0

8.5 x 11", brown wrappers and brown cloth spine, mimeographed text, 79 pp. A collection of quantity recipes as used in the school cafeterias of Seattle, Washington. Includes lunchroom staples such as Applesauce, Macaroni With Cheese, and Animal Crackers on Milk, as well as more unusual entries like Stuffed Danish Squash, Alaska Pie, and Escalloped Halibut. This copy inscribed "Mrs. Fred Jackson, Snoqualmie, Washington" to front endpaper, together with some ink annotations throughout and four pages of handwritten quantity recipes at end, including Salmon Loaf (100 Servings) and Davis's Coffee Cookies (250 Cookies). Some wear and creasing to covers, bit of toning to pages.

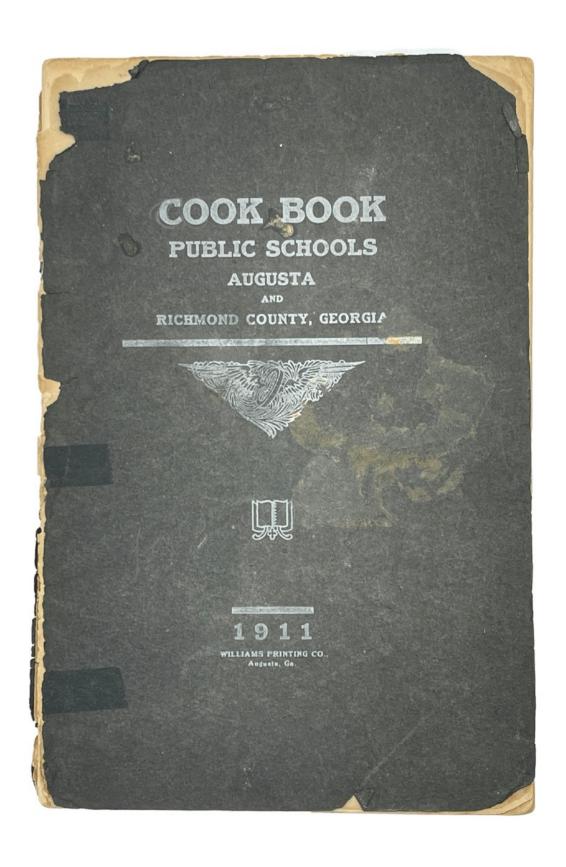


Cook Book Public Schools Augusta And Richmond County, Georgia.

AUGUSTA, GA: WILLIAMS PRINTING CO, 1911.

10

9.25 x 6", black wrappers lettered in silver, 49 pp, full page photographic illustration of a cooking class at the John Milledge School in Augusta. A recipe book published to teach cooking to students in the public schools of Augusta, Georgia. According to the preface, "This collection of recipes has been printed for the use of the pupils in the Public Schools of Augusta, and Richmond County, Georgia, in order to save time in the limited lesson periods...Only those recipes used in the system in the prescribed courses are included. On the whole, they have been selected from Miss F.M. Farmer's Cook Book, and from those developed in the local schools." The recipes are largely of the basic type used to teach cooking to beginners and include Yeast Bread, Boiled Rice, Corn Meal Mush, Boiled Potato, Baked Fish, Cakes Without Butter, Cakes With Butter, etc. There are also several Southern recipes like Okra and Tomatoes and Ham and Pimiento Sandwiches. This copy inscribed "Vivienne Tyler 1913-1914" and "Monte Sano School" on the front endpapers; a manuscript recipe for ginger snaps is present on the rear endpaper. Toning to pages, staining and pencil annotations to some pages. Wrappers, title page, and last leaf detached, piece of old tape to wrappers, title page, and last leaf. Staining and chipping to wrappers, slight chipping to corners and edges of a few pages.

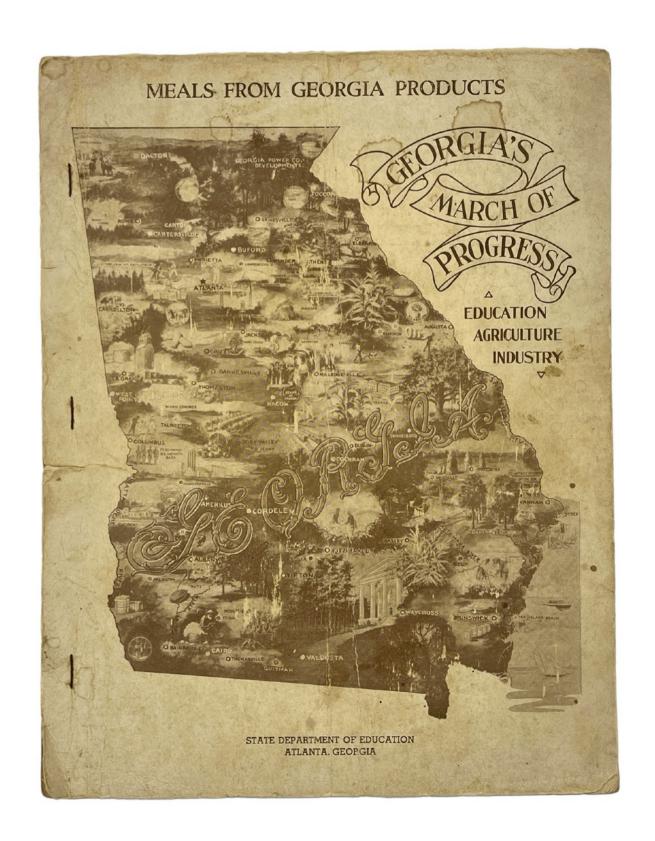


Georgia Department Of Education. Meals From Georgia Products.

ATLANTA: ISSUED BY DIVISION OF INFORMATION AND PUBLICATIONS, 1937.

11

8.5 x 11", stapled pictorial front wrapper, 28 pp. A scarce depression era mimeographed cookbook by the Georgia Department of Education, seemingly intended as an educational tool for students and/or homemakers. The book begins with a "Guide For Meal Planning," a nutritional chart, and a menu of "Simple Meals for the Week." Interspersed among the recipes are tips and advice for cooking different kinds of food, as well as advice on proper table manners and care of the kitchen. The recipes themselves are of the basic variety used in schools, and include Meat Loaf, Spaghetti With Hamburger, Barbecued Rabbit, Creamed Carrots, Cole Slaw, Boiled Rice, Fried Grits, Big Hominy, etc. Lacking rear wrapper (if issued), bit of staining to cover, wear and creasing to cover, two inch tear to left hand side of cover, foxing to title page, pencil scribbles to one page.

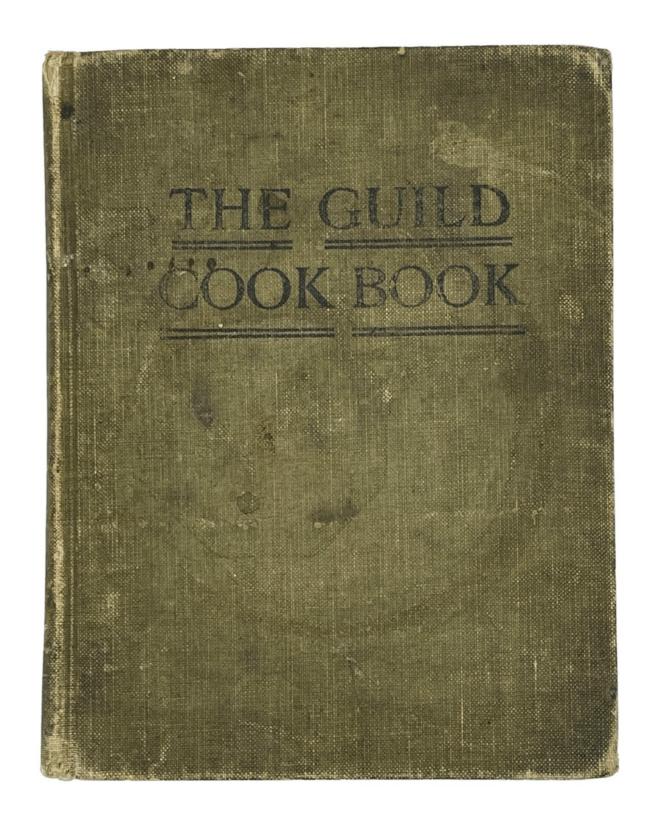


Junior Guild of St. Paul's Episcopal Church, Meridian, Mississippi. The Guild Cook Book.

MERIDIAN, MISSISSIPPI: 1907.

12

7 x 5.5", tan cloth with black lettering, 111, [33] pp, including [28] pages of local advertisements at the end. A rare Mississippi community cookbook. According to the foreword, the recipes were "gathered from our friends and from other reliable sources," including The Delineator, a women's magazine of the period. Many of the recipes are attributed to local women, while several recipes submitted by celebrities of the era are attributed to The Delineator; the book also contains three bean recipes "Written expressly for the Junior Guild's Cook Book" by Miles Bradford, editor of The Delineator. Other recipes include Gopher Soup, Gumbo (five recipes), and Vegetarian Mince Meat; the book also contains around a dozen recipes for alcoholic drinks, including Brandy Punch, Whiskey Cocktail (Old Fashioned), Absinthe Cocktail, Coffee Cocktail, and Mint Julep. Staining and wear to covers, staining/ spattering to some pages, in good condition overall.

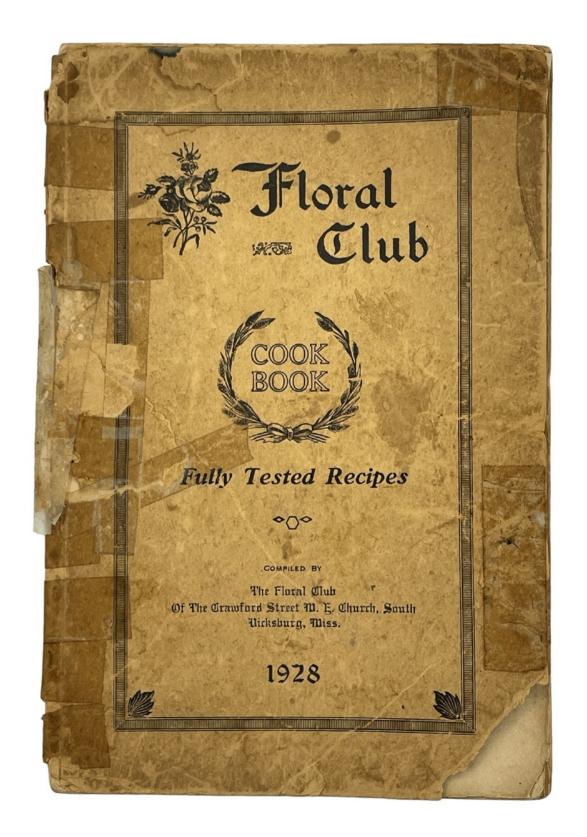


The Floral Club of the Crawford Street M.E. Church, South Vicksburg, Mississippi. Floral Club Cook Book.

VICKSBURG: MISSISSIPPI PTG. CO, 1928.

13

9 x 6.25", yellow wrappers with black lettering, 86, [2] pp, local advertisements at end. A scarce Vicksburg, Mississippi community cookbook. Recipes, many of which are attributed to local women, include Chicken and Oyster Gumbo, Creole Gumbo, Mexican Rarebit, Hot Tamale Pie, Chili Con Carne, Norwegian Prune Pudding, Mardi Gras Pudding, and Louisiana Nougat. Two pages of blanks at the end contain a manuscript recipe for tea rolls. In poor condition with lots of tape over wrappers and spine, chipping to left hand margin of wrappers and spine, affecting margin of first few pages, some staining to pages, which remain in good condition.

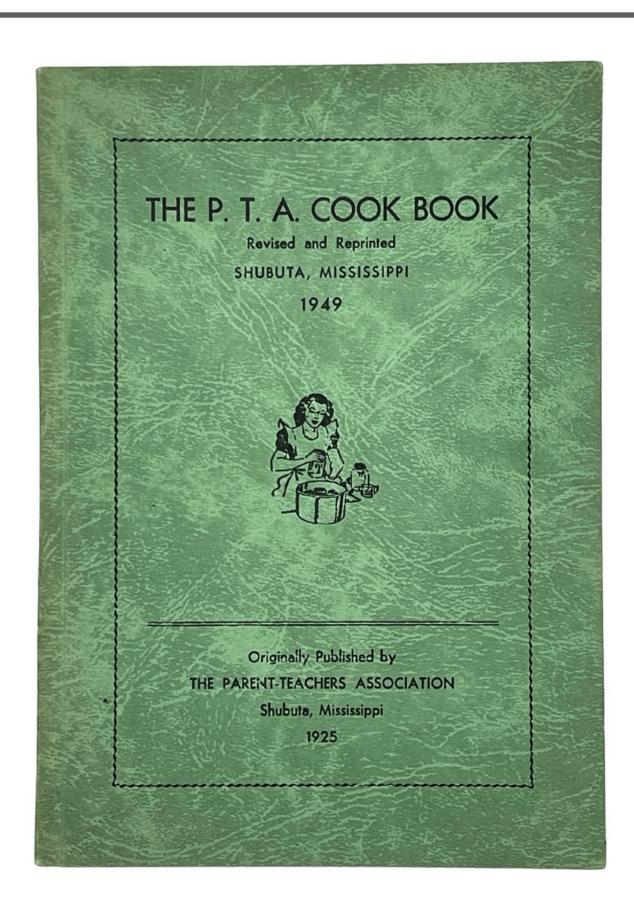


The Parent-Teachers Association, Shubata, Mississippi. The P.T.A. Cook Book.

MERIDIAN, MISSISSIPPI: DEMENT PRINTING COMPANY, 1949.

14

7.5 x 5.5", green wrappers with black lettering, 49, [15] pp, with blank pages for notes and local advertisements at the end. This edition revised and reprinted from the 1925 edition. The recipes are attributed to local women, and include Prickly Porcupines (a kind of meat ball), Chicken Gumbo, Shrimp Jambolay, Cheese Balls, Ireland Mold Salad, Marshmallow Salad, and Pepper Mangoes. A nice copy with corner creased, bit of damp staining to upper edge of pages, old tape residue and few paper abrasions to rear wrapper.

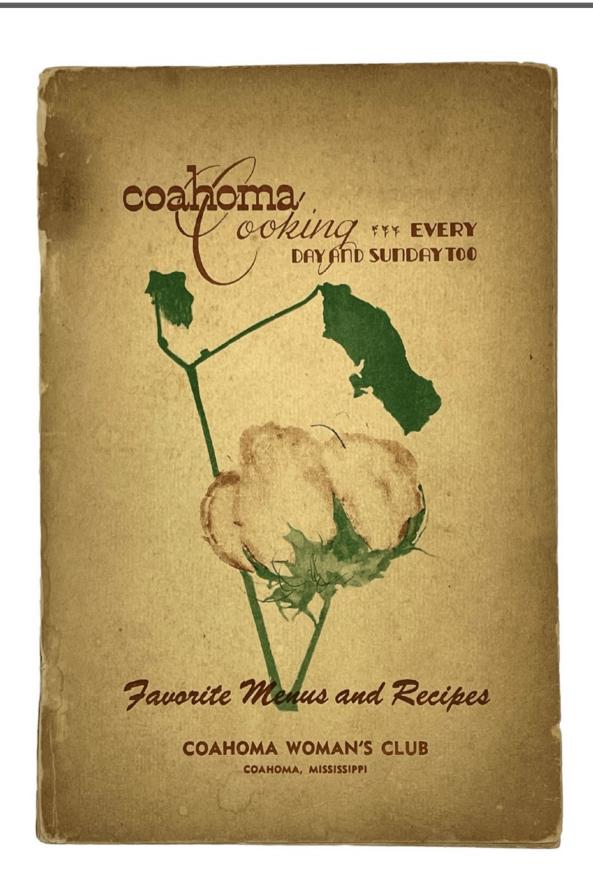


Coahoma Woman's Club Coahoma, Mississippi. Coahoma Cooking Every Day and Sunday Too.

CLARKSDALE, MISSISSIPPI: CLARKSDALE PRINTING COMPANY, 1950.

15

9 x 6", tan wrappers, 83 pp, illustrations from drawings. A community cookbook compiled by members of the Woman's Club of Coahama, a small town in northern Mississippi. The foreword summarizes the history of the town, noting that "This small compilation of recipes, then, is a book with a background, not the broad, general background of 'Southern Cooking,' but one made distinctive by the soucon of Coahoma flavoring." The book includes, for the first time, many of the recipes of Friendship House, a notable local boarding house, together with many other original recipes, including Planter's Plantation Punch, Egg Nog Pie, Oyster Soup A' La Coahoma, Nan Pharr's Crepe Suzettes, and more. The recipes are arranged into menus, including several menus served at Friendship House, such as "Friendship's Winter Buffet Luncheon;" other menus include "Pauline's Luncheon (Special for Yankee Guests)", "Robert's Barbecued White Perch Supper", and "Mexican Dinner." Arranged alongside the recipes are small drawings of plantation scenes, and several of the menus contain text reminiscing about plantation life. Owner inscription to front wrapper verso, toning and wear to wrappers, wear to upper corner of text block edge, bit of staining to pages, handwritten notes to rear blank.

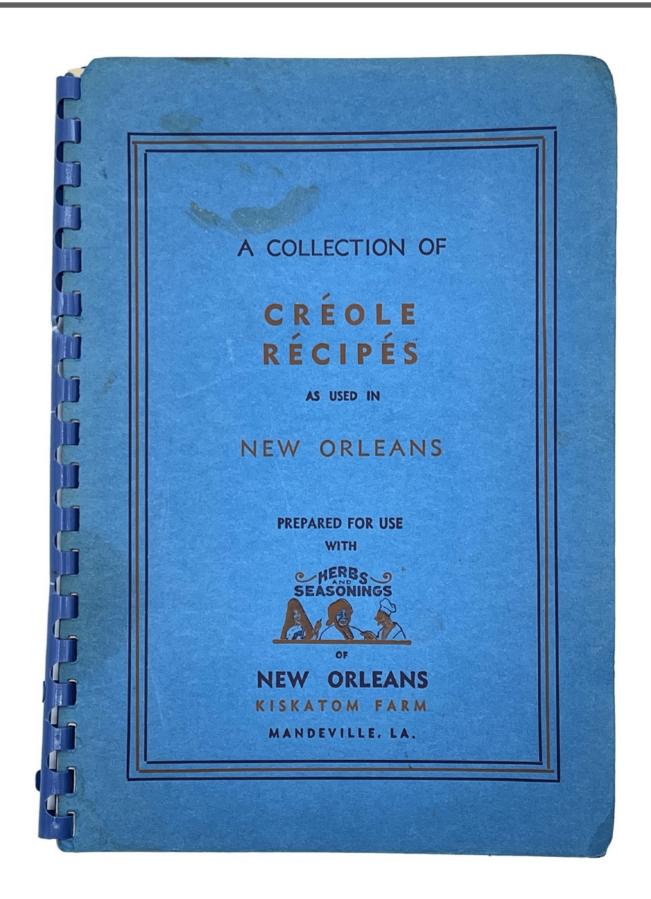


WEISS, Caroline D. A Collection Of Creole Recipes As Used In New Orleans.

NEW ORLEANS: PEERLESS PRINTING CO, 1941.

16

9.25 x 6.5", blue spiral bound wrappers, 49, [5] pp. A cookbook of New Orleans creole recipes, including recipes for the "Four Famous Drinks of New Orleans"--Mint Julep, Kiskatom Salad Plate Gin Fizz, Cage Brulot, and Sazerac Cocktail. In very good condition with creasing, bit of staining to covers.

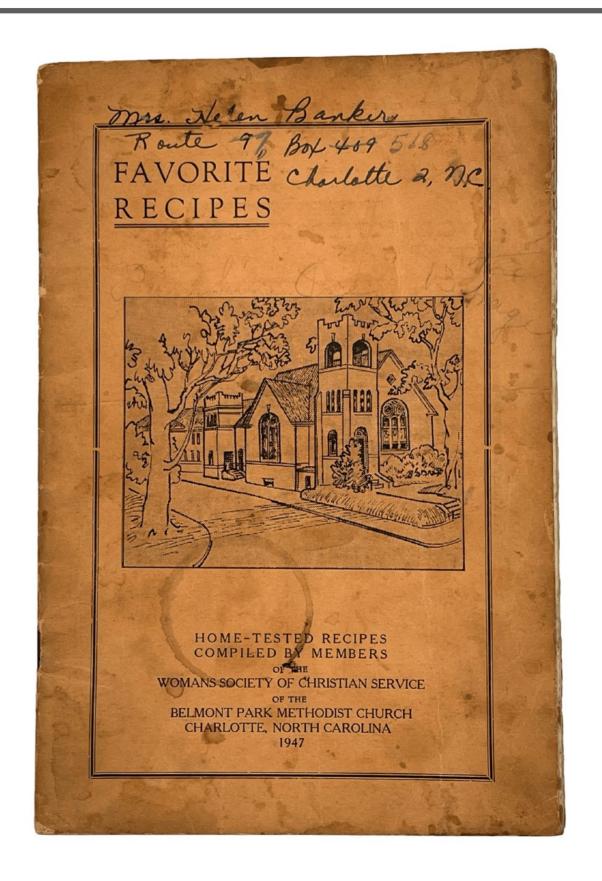


Members of the Woman's Society of Christian Service of the Belmont Park Methodist Church Charlotte, North Carolina. **Favorite Recipes.**

CHARLOTTE: JAMES PTG. CO, 1947.

17

9 x 6", orange illustrated wrappers, 32 pp, local advertisements. A Charlotte, North Carolina community cookbook consisting of recipes contributed by members and friends of a local Woman's Society. The recipes are each attributed and include Jello Drink, Left Over Meat Bar-be-cue, Butter Fingers Cookies, Grated Raw Sweet Potato Pudding, and more. Mild wear to covers, staining and spattering to covers and pages.

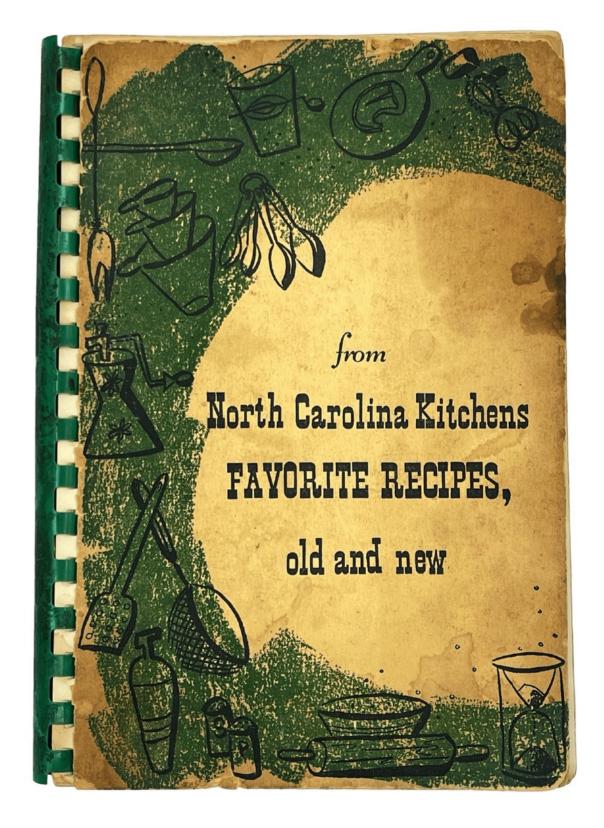


The North Carolina Federation of Home Demonstration Clubs. From North Carolina Kitchens Favorite Recipes Old And New.

RALEIGH, NORTH CAROLINA: PUBLISHED AT NORTH CAROLINA STATE COLLEGE, CIRCA 1960S.

18

9.25 x 6.5", spiral bound with yellow and green illustrated wrappers, 199 pp, illustrations from drawings. According to the preface, "There are two main reasons why the home demonstration women of North Carolina have published this unusual variety of recipes: First, to preserve recipes with historical significance which have interesting variations in terminology and cooking methods; and second, to assemble from the Tar Heel State a collection of those recipes, both old and new, which are favorites of club members, their neighbors and friends." Among the recipes, each of which is attributed, can be found dishes such as Southern Maryland Punch, Colonial Spoon Bread, Abraham Lincoln's Favorite Cake, Great Grandmother's Gingerbread Cake, Plantation Cake, Mexican Friend Chicken, Drum Fish Hatteras Style, Slumgullion, North Carolina Snow Cream, and much more. Some recipes are accompanied by family stories or local histories recalling their origin. Front cover detached, rear cover chipped at corners, staining to covers and pages.

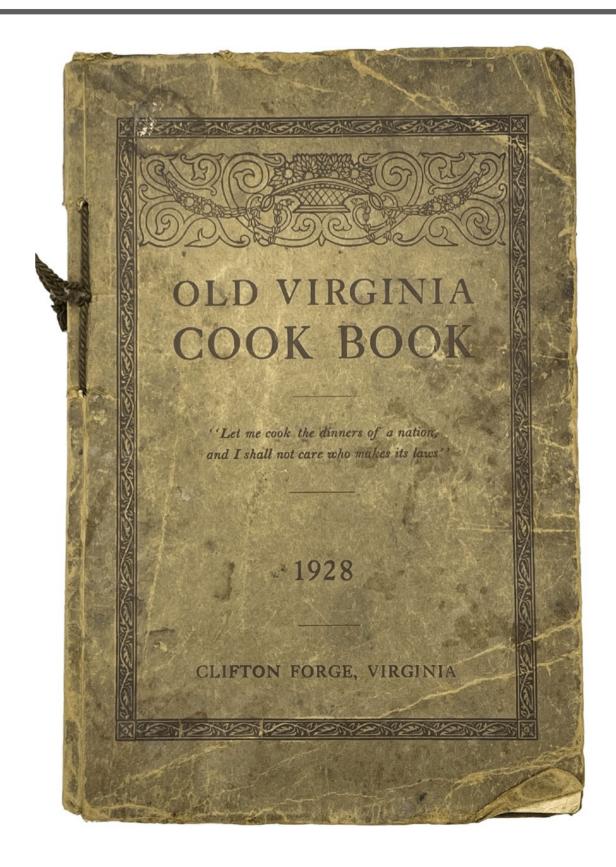


The Social Service Department, Woman's Missionary Society Central M.E. Church South Clifton Forge, Virginia. Old Virginia Cook Book.

STAUNTON, VIRGINIA: THE MCCLURE CO., INC PRINTERS, 1928.

19

9 x 8.26", olive wrappers with purple lettering, 100 pp, local advertisements at end. A scarce community cookbook from Clifton Forge, a town located in the Shenandoah Valley of Virginia. The recipes are attributed to various local contributors, and include Chili Con Carne, Virginia Corn Bread, and Allerton Apples. There is also a section on canning and preserving, and a short section of salad making hints. A well used copy with staining and wear to covers, chipping and tearing to margins of first couple of leaves, staining and spattering to pages, sometimes moderate to heavy, paper abrasions to part of pages 40-41 with loss to a few words of text, tears to two or three leaves, with a tape repair to a tear on pages 57-58, several inch tear through pages 63 to 64, bookplate to front wrapper verso and old newspaper article taped to rear wrapper verso.

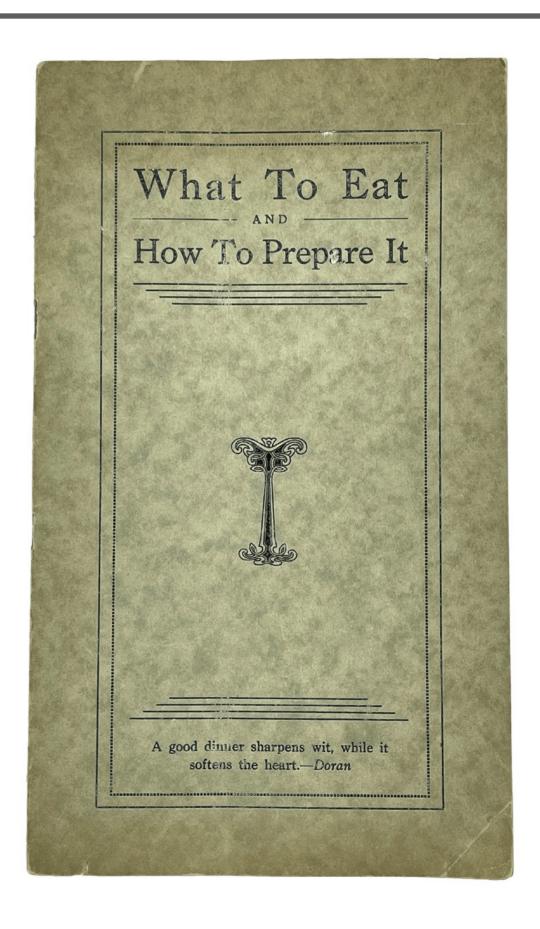


The Tuesday Arts Club, Moundsville, West Virginia. What To Eat And How To Prepare It.

MOUNDSVILLE, WEST VIRGINIA: [1928].

20

10.25 x 6", green wrappers with black lettering, 40 pp, local advertisements. A scarce West Virginia community cookbook, which, according to the preface, "contains carefully tested and unusual recipes covering every department of cooking. Many of them are original and highly prized recipes from some of the best cooks of the country." Begins with sections titled "Laying the Table and Serving the Dinner," "For The Sick" (containing recipes and eating hints), "Valuable Home Remedies," "Money-Saving Formulas," "Housewife Secrets," "'Cold Pack' Canning Instructions," and "Calorie Chart." Recipes are unattributed and include Mountain Trout Fry, Vegetarian Loaf, Fried Tomatoes, Southern Sweet Potatoes, Jambalayah, Colonial Gingerbread, and "An 1849 Recipe for Molasses Lemon Pie". No date, but lists the club officers for 1928-1929. A nice copy, creased through center, with mild wear, toning, and a hint of staining to covers.

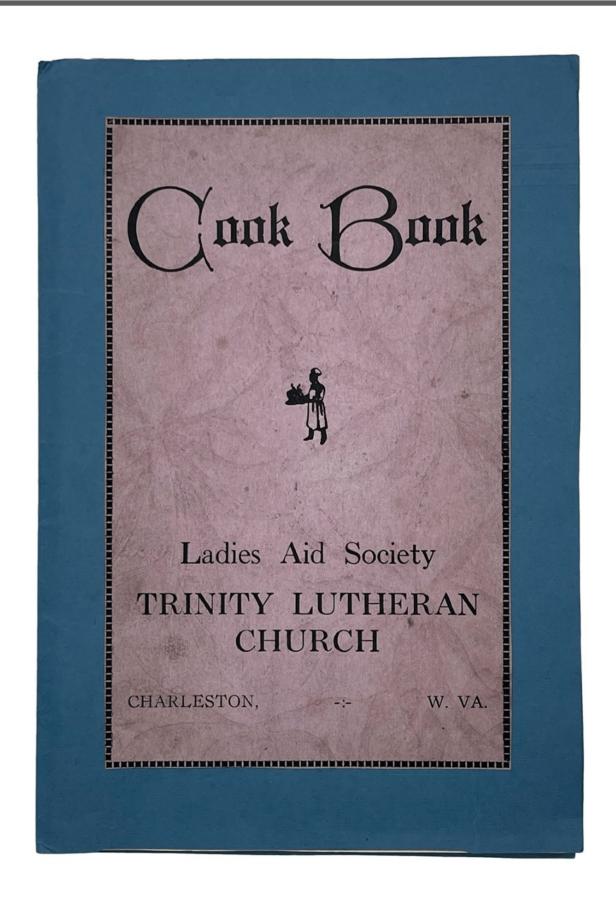


Ladies Aid Society Trinity Lutheran Church Charleston, W. Va. Cook Book.

CHARLESTON, WEST VIRGINIA: CIRCA 1930S.

21

9.5 x 6.25", blue and purple wrappers with black lettering, 64 pp. A scarce community cookbook published in Charleston, West Virginia. The foreword emphasizes the importance of proper food preparation and nutrition: "Improperly prepared foods WILL NOT nourish children, or adults for that matter...Poor food STUNTS the physical, as well as mental growth, and there can be no progress when good food is absent." Includes recipes for Southern Beef and Vegetable Roast, Crabapple Jelly, Buttermilk Biscuits from Virginia, Southern Corn Dodgers, and Mississippi Pecan Muffins, as well as sections devoted to canning and household hints. Wrappers detached from text block, hint of staining to pages.

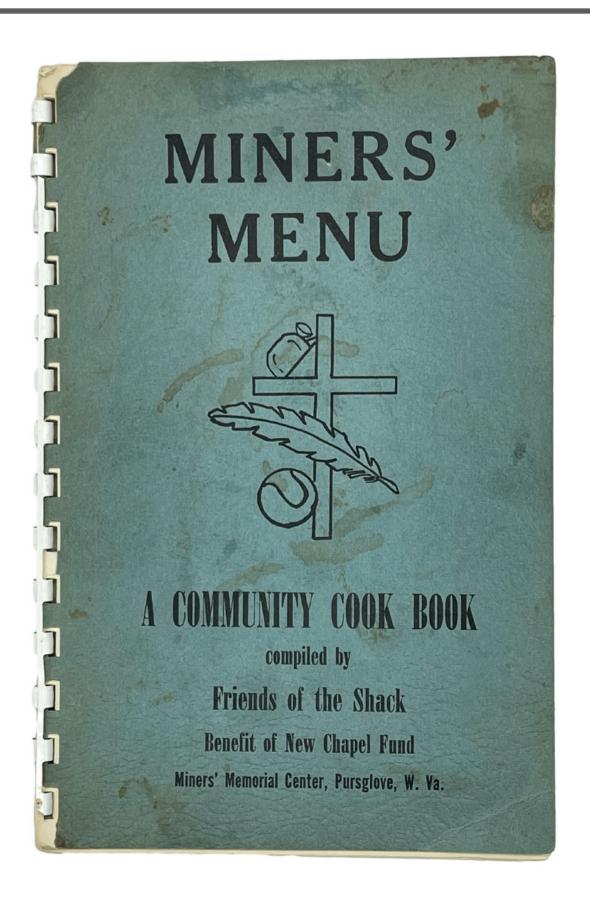


Friends of the Shack, Pursglove, West Virginia. Miners' Menu A Community Cook Book.

PURSGLOVE, WEST VIRGINIA: CIRCA 1960S.

22

8.25 x 5.5", spiral bound blue wrappers with black lettering, 30 pp, local ads to versos of wrappers. A cookbook published to raise funds for a new chapel at the Miners' Memorial Center (nicknamed "The Shack"), a recreation and events hall in Pursglove, West Virginia that was most active, according to newspaper records, in the 1960s. The book begins with a "Dictionary of Health" providing information on vitamins and minerals, followed by a page of "Handy Hints." The recipes are unattributed and are generally simple and convenient--E-Z Pancakes, Quick Chili Con Carne, Hungarian Frigidaire Cake, etc. Staining to covers and some pages, paper abrasions to two pages with loss to a few letters of text, front wrapper detaching from comb binding but holding via several teeth.

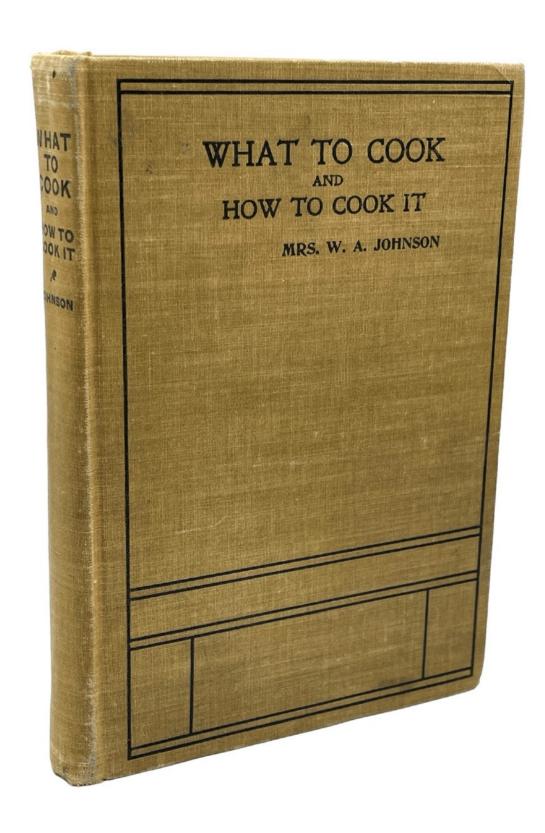


JOHNSON, Mrs. W.A. (Nannie Talbot Johnson). What To Cook And How To Cook It.

LOUISVILLE, KY: PENTECOSTAL HERALD PRESS, 1899.

23

7.75 x 5.25", beige cloth with black lettering, xiii, [3], 3-239, [25] pp. A cookbook written by Nannie Talbot Johnson, a well known Kentucky cooking teacher, lecturer and entrepreneur who owned the Cherokee Inn in Louisville and taught cooking to Irma Rombauer. This book went through several editions between 1899 and 1923, and this appears to be the scarce first edition, lacking the cover wording "Seventh Enlarged Edition" and the appendix of recipes that appears on other editions dated 1899. The text contains nearly a thousand recipes, as well as sections devoted to menus and local advertisements at the end. According to one source, "a modern feature" of the cookbook "is that the recipes provide quite a bit of detail about procedure--not as much as today's cookbooks, but more than earlier cookbooks" (Willigen, "Kentucky's Cookbook Heritage"). Approximately 30 of the pages, including the blank pages at the beginning and end of the book, contain manuscript recipes, including Hair Tonic, Gumbo Soup, Banana Cream Pie, Egg Nog, and Health Salad. A telegram is laid in, dated 1933, from Kentucky Congressman Emmet O'Neal, offering birthday wishes to his daughter, Miss Mary Hamilton O'Neal of Campbellsville, Kentucky. An attractive coy with hinges cracked, wear to cloth at corners and spine ends, bumping to corners.

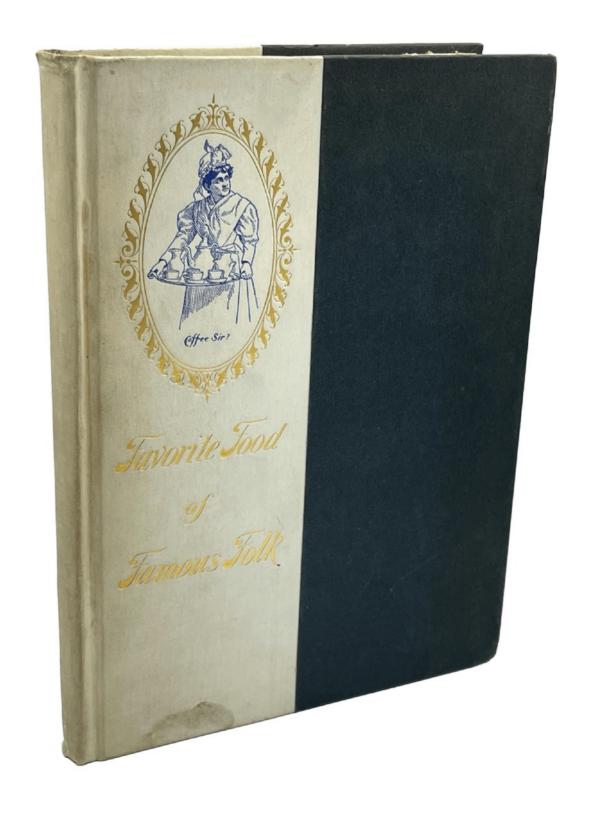


Guild of St. James' Parish Church, Pewee Valley, Kentucky. Favorite Food of Famous Folk With Directions for the Preparation Thereof Given for the Most Part by the Famous Folk Themselves to the Ladies of the Guild of St. James' Parish Church.

LOUISVILLE, KENTUCKY: JOHN P. MORTON & COMPANY, 1900.

24

8.75 x 6.5", black boards with white cloth, gilt cover lettering, cover illustration in blue, 86 pp, illustrations from drawings. An unusual Kentucky community cookbook, compiled in order to raise funds for the Guild of St. James' Parish Church in Pewee Valley. The introduction tells about how the Guild, with spirits and coffers low, sent letters to famous people soliciting recipes, which they then used to prepare this cookbook. Includes recipes for General H.W. Lawton's Chile Con Carne, Charles Dana Gibson's Eggs A La Virginia, Jacob Riis' Stuffed Cabbage, Grace King's Creole Jambolaya, and Frances Willard's Entire Wheat Gems, plus "A Campfire Menu" submitted by the Bishop of Minnesota, and "An Unfailing Recipe in Cookery" offered by Susan B. Anthony, which reads "The best recipe for any possible compound is an ounce of good common sense." A very good copy with stain to lower portion of front cover, occasional soiling and offsetting, tear to upper margin of last page...



Manuscript Cookbook Kept by the Baxter Family of Louisville, Kentucky.

LOUISVILLE, KENTUCKY: CIRCA 1940S TO 1960S.

25

10 x 7", black leatherette wrappers, ring bound with 77 pp of ink manuscript within on lined paper, title taped to front cover reading "Mary Baxter Favorite Recipes 1800s", additional title to first page reads "1800's Early Recipes from a Baxter Family in Louisville Ky." A mid 20th century collection of family recipes belonging to the Baxter family of Louisville, Kentucky, apparently originally used by the family in the 1800s. Includes salads, dressings, meats, fish, desserts, puddings, and breads. Some examples include Cabbage Rolls in Tomato Sauce, Baked Beans, Sweet Potato Puffs, Hot German Potato Salad, Lamb Shoulder Chops in Tomato Sauce, Pineapple Stuffed Lamb, Left-Over Beef Steak Pie, Apricot Pie Delight, and Seven Minute Icing. Bit of yellowing and occasional staining to pages, title label peeling off of front cover, wear to covers along edges..

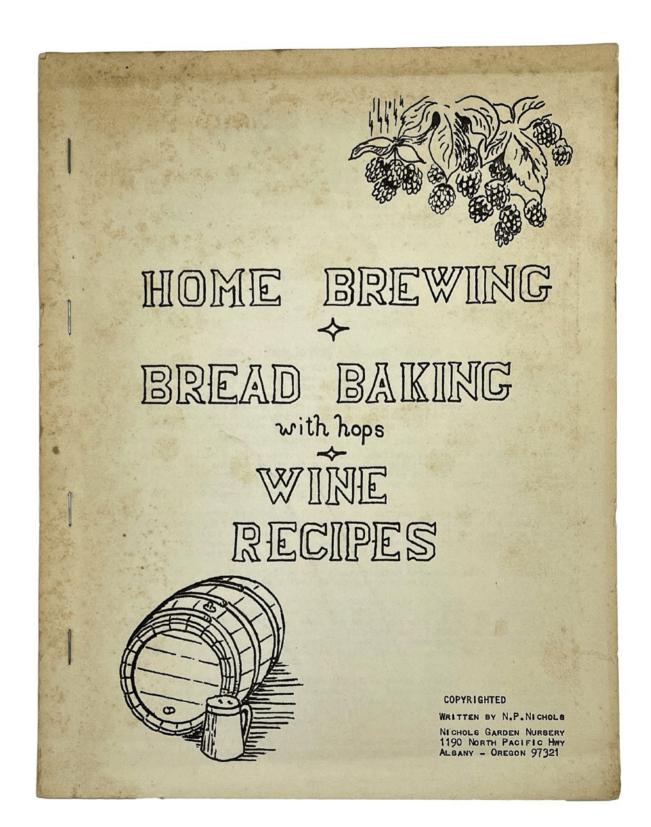


NICHOLS, N.P. Home Brewing; Bread Baking With Hops; Wine Recipes.

ALBANY, OREGON: NICHOLS GARDEN NURSERY, CIRCA 1960S TO 1970S.

26

8.5 x 11", stapled, mimeographed booklet, [26] pp of text. A do-it-yourself manual and recipe booklet for home brewers and amateur winemakers, self-published by an Albany, Oregon nurseryman in order to promote his products. Begins with a guide to beer making at home, followed by a guide to bread making that encourages the reader to use yeast starters sold by the publisher and printing a series of bread and sourdough recipes. Next is a guide to winemaking, accompanied by recipes for a variety of wines, including Carrot Wine, Potato Wine, Orange Wine, Grapefruit Wine, Herb Wines, Vegetable Wines, etc The last few pages print price lists of winemaking and brewing equipment and ingredients available for mail-order by the nursery. Slight toning to pages, foxing to covers, mild spotting to rear cover, very good overall.

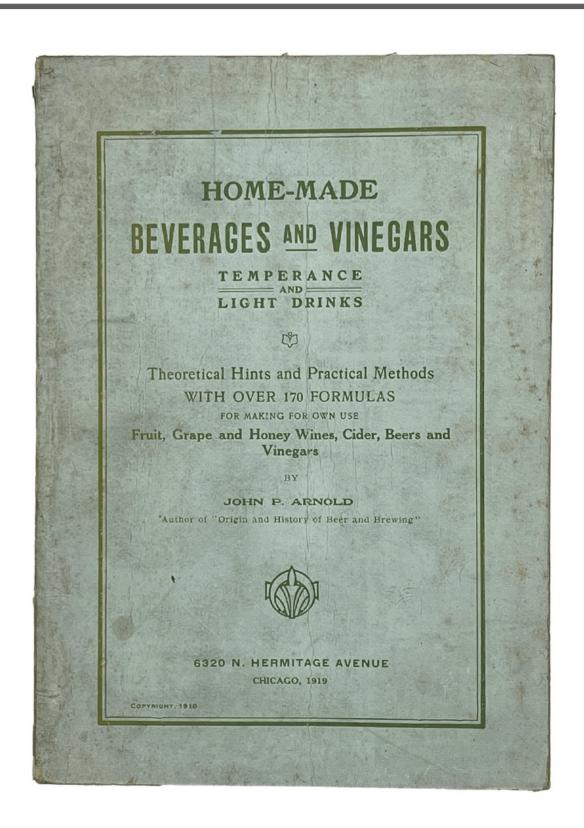


ARNOLD, John F. Home-Made Beverages and Vinegars; Temperance and Light Drinks; Theoretical Hints and Practical Methods With Over 170 Formulas For Making For Own Use Fruit, Grape and Honey Wines, Cider, Beers and Vinegars.

CHICAGO: NORTH CHICAGO PRINTING CO, 1919.

27

7.5 x 5.5", green wrappers with green lettering, 72 pp. A cookbook and guide to the home brewing of beer, wine, vinegar, and other beverages, by John F. Arnold, a brewer and author of "Origin and History of Beer and Brewing." The book not only provides recipes, but also sets out to explain the theoretical and scientific underpinnings of brewing, as "without the requisite primary knowledge such recipes would be of imaginary, or very real little value to the interested public" (foreword). The first chapter explains the fermentation process, and is followed by chapters on non-alcoholic wines, grape wine, honey wine, "Home Beers and Beer Making," cider, raisin and dried fruit wines, and vinegar making. In very good condition with foxing and creasing to wrappers, crease through center of booklet, bit of toning to pages.

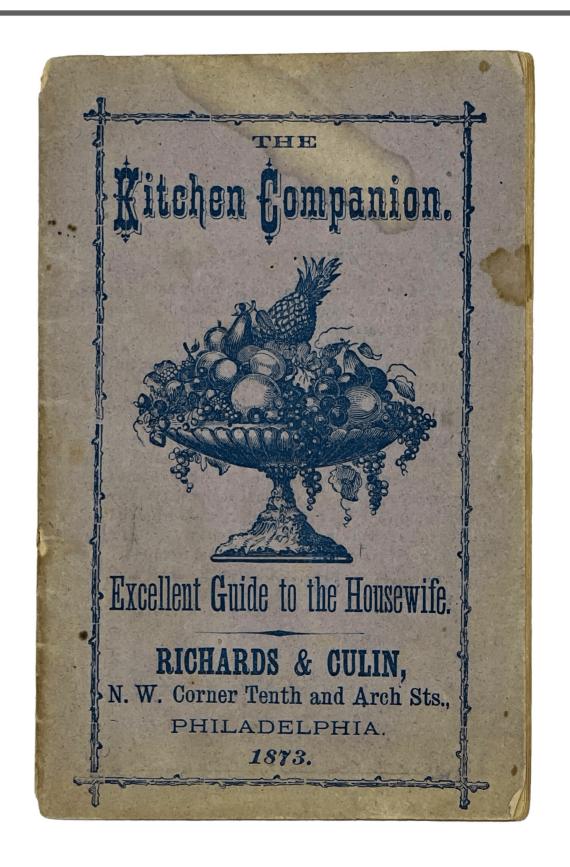


Knights Cooking Extract Co. The Kitchen Companion.

PHILADELPHIA: RICHARDS & CULIN, 1873.

28

4.5 x 3", stapled purple printed wrappers, 32 pp. A scarce small format cookbook published to promote the products of Knight's Cooking Extract Co, a Philadelphia based manufacturer of flavorings for foods. The recipes are mainly for desserts, although there are a few pages of recipes for savories towards the end. Several of the recipes have imaginative names, such as Floating Snow, Apple Snow, and Floating Island. Knights's products are called for in each recipe; instance a recipe for "Jelly Made Without Fruit" calls for use of Knight's Orange Extract. Fading and staining to wrappers, bit of toning to pages.

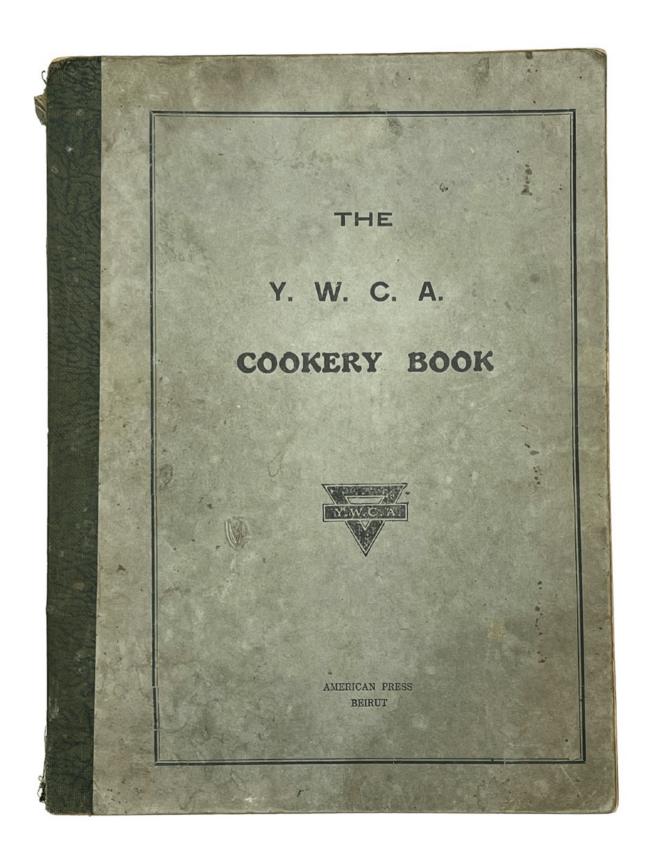


JOLY, E. Gertrude. The Y. W. C. A. Cookery Book.

BEIRUT: AMERICAN PRESS, CIRCA 1940S.

29

9.5 x 7", green wrappers with black lettering, 199, [2] pp, local advertisements. A cookbook by a longtime English resident of Beirut, Lebanon, published in English and Arabic in order to appeal to both Middle Easterners and Westerners. According to the preface, the purpose of the book was to "supply to the newcomer, (often a bride coming out to live in a country whose vegetables and dishes are unknown to her but popular with her husband) a book to guide her steps in the first anxious days of striving to feed the brute" as well as "To supply to those who live in the Near East something definite in ideas for the arranging of new and varied menus suitable to the country." As a result, each page is divided down the middle with English on one side and Arabic on the other. Both Western and Middle Eastern influences can be seen in the recipes, which include Mouloukeya, Riz bi Dfeen, Quablamah, Houmos Tahini, Macaroni Baked in the Oven, Shortbread, Doughnuts, etc. Sprinkled throughout are advertisements for businesses in the Anglo-American colony of Beirut. The book appears to have been a joint effort between Western residents of Beirut and native Lebanese; the preface thanks Mr. Jibrail Jabbour for his work on the translation, and several Lebanese women are thanked for contributing recipes. The book appears to have been revised and republished in 1950 under the title "The English-Arabic Cookery Book", however there is still quite a bit of difference between the two texts. Toning to pages, staining to covers, chipping to cloth at spine ends, handwritten recipe for "Turkish Coffee" has been taped to front endpaper.

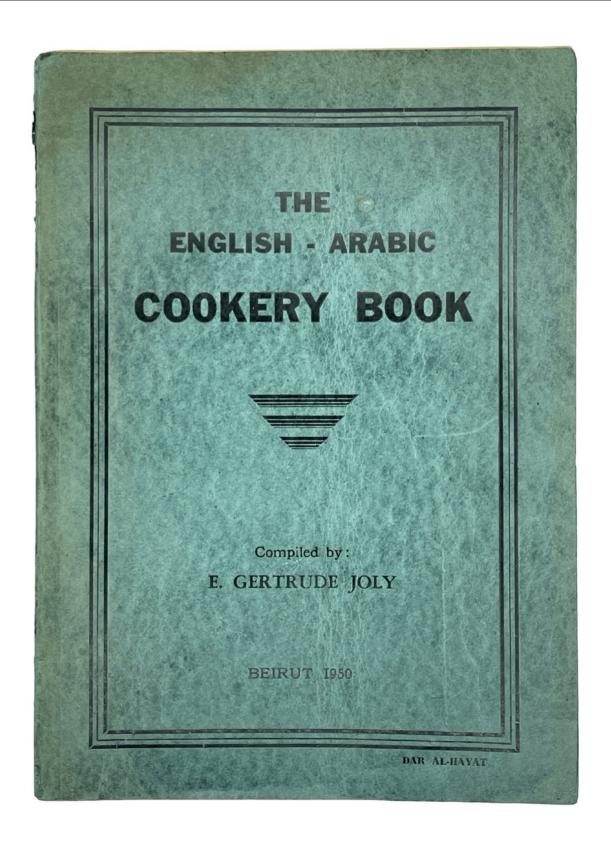


JOLY, E. Gertrude. The English-Arabic Cookery Book.

BEIRUT: DAR-AL-HAYAT, 1950.

30

9.25 x 6.75", blue wrappers with black lettering, 239, [17] pp, local advertisements, illustrations from drawings and photographs on advertisements and several pages. A cookbook by a longtime English resident of Beirut, Lebanon, published in English and Arabic in order to appeal to both Middle Easterners and Westerners. According to the preface, the book was "the result of thirty years residence in the Middle East, during which the study and practice of the cookery of different nationalities has been my hobby." Joly adds that the purpose of the book was to "supply to the newcomer, (often a bride coming out to live in a country whose vegetables and dishes are unknown to her but popular with her husband) something to guide her steps in the first anxious days of striving to feed the brute" as well as "to supply to all who live in the Middle East something definite in ideas for the arranging of new and varied menus suitable to the climate." As a result, each page is divided down the middle with English on one side and Arabic on the other. Both Western and Middle Eastern influences can be seen in the recipes, which include Smyrna Kefta, Leben Immou, Da'ud Pasha With Rice, and Egg-plant Dolma, as well as Quaker Oats Biscuits, Marmite Mock Crab, Curried Tunny (Tuna), Baked Ham, Kidney Toast, etc. A "Beverages" section, meanwhile, includes many recipes for alcoholic drinks, including Rum Punch and Home Made Orange Liqueur. A section of "Invalid & Children's Dishes" is present at the end. Toning to pages, mild creasing and wear to covers, tear to last page, 2 x 1" chip to upper corner of title page, not affecting text.

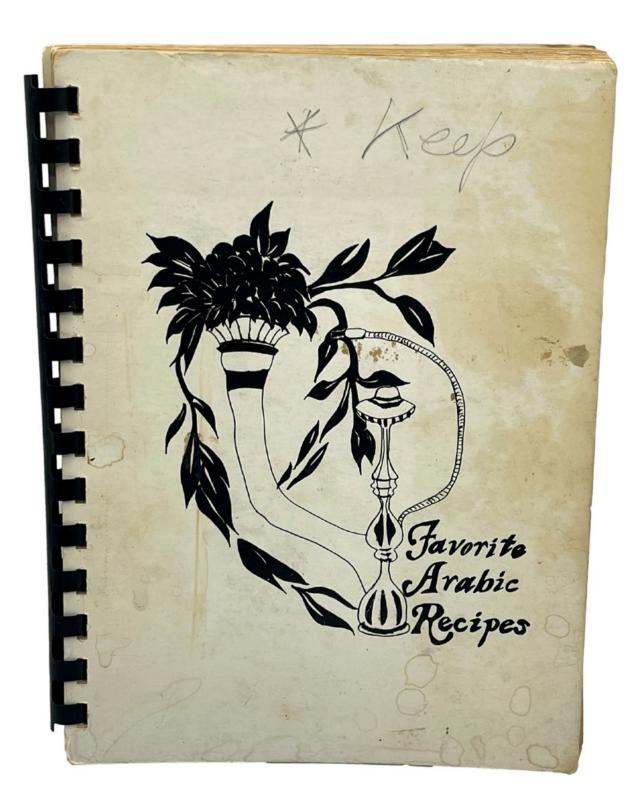


St. Nicholas Syrian Orthodox Church, Bridgeport, Ct. Favorite Arabic Recipes.

BRIDGEPORT, CONNECTICUT: 1974.

31

8.75 x 6.75", spiral bound with illustrated white wrappers, 53, [10] pp, illustrations from drawings within text. A cookbook of Arabic recipes contributed by members of a Syrian Orthodox Church in Bridgeport, Connecticut. Second edition, with recipes improved and refined, first published in 1959. Includes recipes for Arabic and Syrian staples like Eggplant Appetizer (Baba Ganuje), Chick Peas Appetizer (Hummosbe-Tahini), Syrian Bread (Khubz), Bourghol Salad (Tabooli), Stuffed Grape Leaves (Muhshe Urreesh), Shish-Ka-Bob, Syrian Cheese Cubes (Jibin), Blintzes (Ektoyif), Baclawa, Turkish Coffee (Kuhwee Turkee), and more. The inclusion of Arabic and Syrian names in parentheses only, as well as an explanatory paragraph on Kibbee, and a glossary of Arabic spices, suggest that the book was intended, at least partially, for a Western audience. Staining to covers, occasional staining to pages, few annotations to pages.



STOCKELBERG, Alicia Pratt. Mrs. Platt's Recipes; Cakes and Confections.

HAVANA, CUBA: 1947.

32

9.25 x 6.25", blue wrappers with white lettering and illustration of birthday cake, 107 pp, advertisements. A scarce cookbook published in English and Spanish in Havana, Cuba, consisting of recipes collected by a member of the American colony of that city for the benefit of The Cathedral School of Holy Trinity Chapel. These recipes were "copied verbatim from many random notes and old letters. There are recipes of other 'old timers,' ladies who came to Cuba with their husbands when conveniences, as we know them, were non-existent" (Foreword). The recipes are all for desserts and baked goods, including cakes, cookies, candies & confections, pastries, puddings, jellies, breads, and rolls. The first 53 pages are in English, while pages 54 to 107 are in Spanish; the advertisements, including many for Havana businesses, are printed throughout in both languages. Wear and toning to covers, damp staining to rear cover and page margins, mild soiling, slight musty odor.

