

Dressings  
ous  
Sauces  
Salads  
Meat Substitutes  
Frozen Desserts  
Vegetab  
Sandwich  
Pies, Pastry  
Meats, Poultry  
Frosting Icing  
Cookies

PEACH DELIGHT

Cold Desserts

2 c. sliced peaches & juice  
1 T. knox gelatine  
1 c. cold water

cooking with  
burnside rare books





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burnside rare books



# A BLACK TEXAN TRAILBLAZER'S "TREASURE CHEST" OF RECIPES

## Lucille's Treasure Chest of Fine Foods

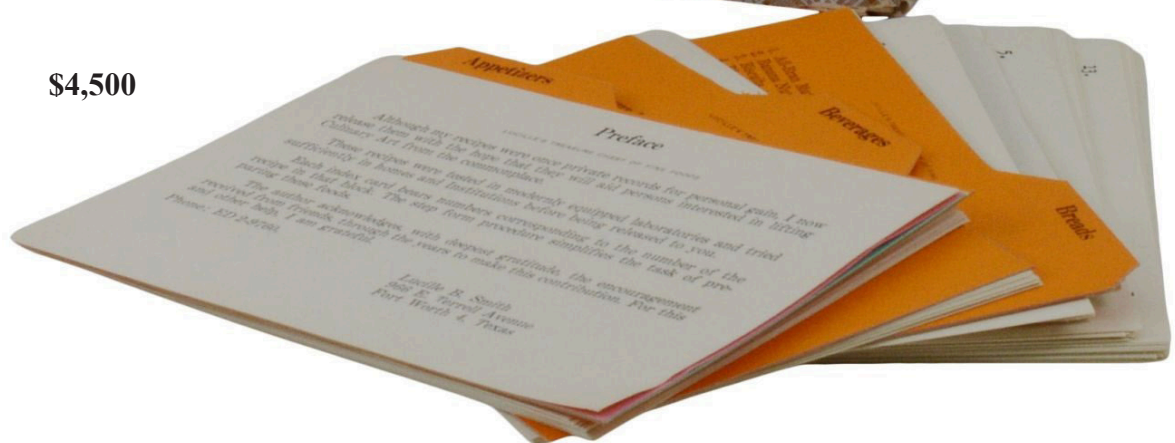
Smith, Lucille B.

Fort Worth, TX: [Self published], 1960.

Fourth edition. Loose index recipe cards housed in publisher's original flip-top box. [4]; 15; 8; 31; 31; 12; 14; 20; 5; 18; 14; 12; 29; 14; 16; 36; 40 (missing Salads card #24); 15; 7; 25; 12; 29pp. Very Good with wear to outer box, with some fraying and chipping at extremities. Lucille Bishop Smith was a chef, educator, entrepreneur and food corporation president who has been called the first African-American business-woman in Texas. She is credited with inventing the first commercially marketed hot roll mix and establishing one of the nation's first college-level commercial foods and technology departments. Smith was one of a number of African-American women who began to get a foothold in the food industry in the 1940s and 1950s, a time of Jim Crow segregation and the birth of the modern civil rights movement. Item #140945646



\$4,500





# ALICE B. TOKLA'S LEGENDARY HASCHICH FUDGE RECIPE ... HANDWRITTEN BY TOKLAS

## **The Alice B. Toklas Cook Book**

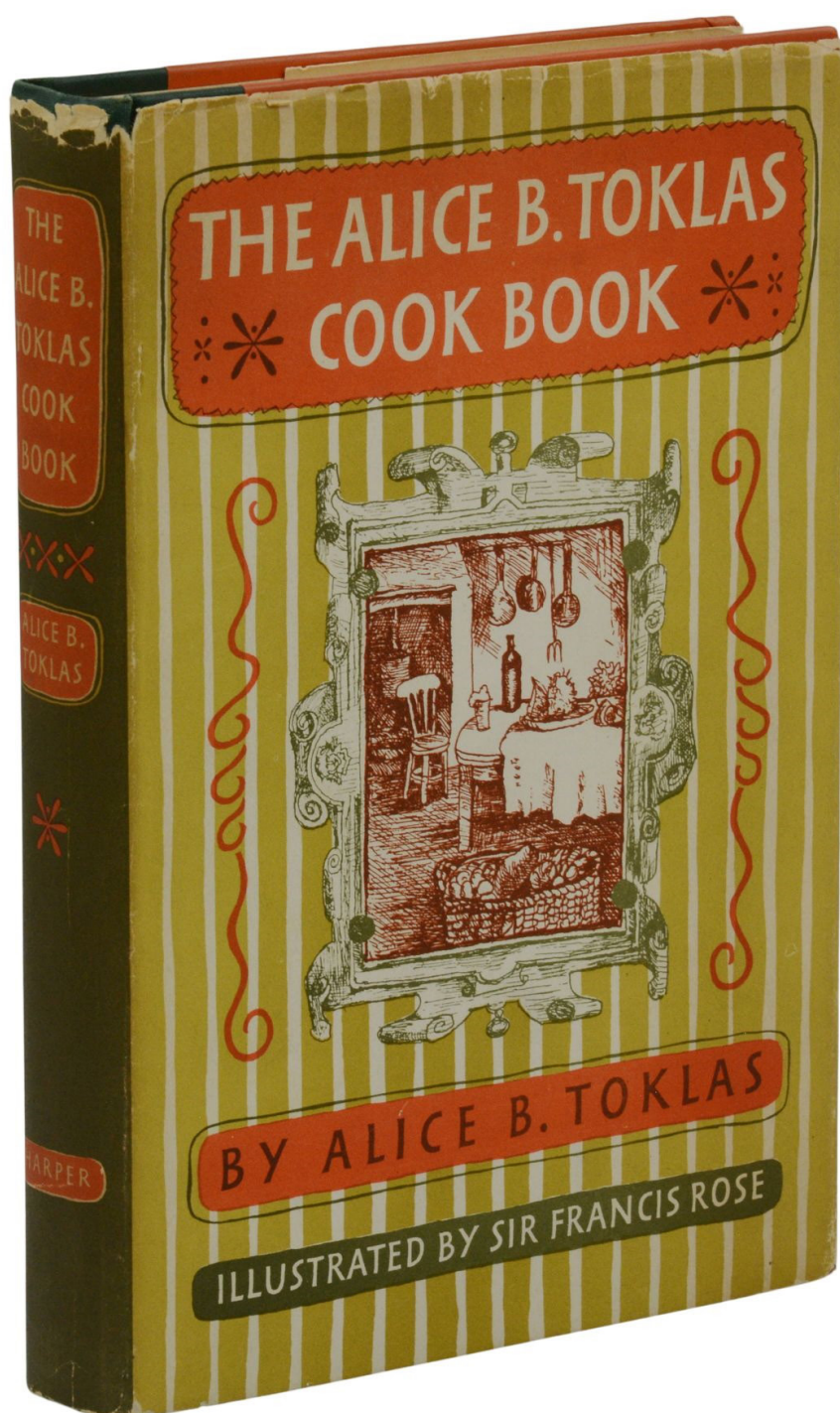
Toklas, Alice B.

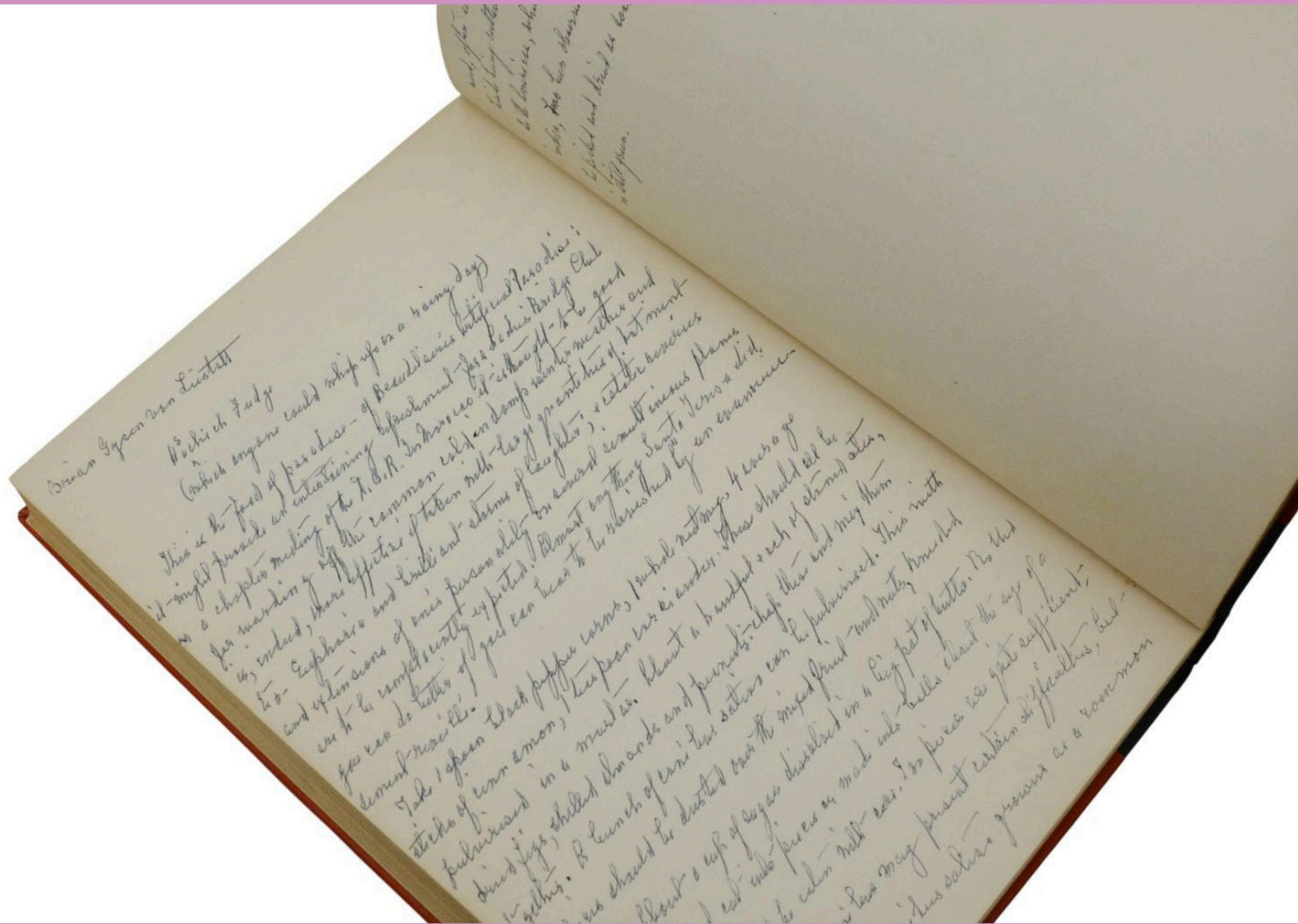
New York: Harper & Brothers, 1954.

First American edition, first printing with a handwritten inscription by Alice B. Toklas of her legendary "Haschich Fudge" recipe written across one and a quarter blank pages at the rear of the book. Pretty rad indeed. Bound in publisher's original orange cloth boards over green spine cloth stamped in gilt and orange. Near Fine with light soiling to bottom edge in a Very Good+ unclipped dust jacket with wear at the crown and edges, light fading to spine, light tanning and light soiling.

The notorious drug-laden recipe was printed in the British edition but omitted from this American edition as it was deemed "too dangerous." Laid in is a signed typed letter dated 11 April 1974, from author Samuel M. Steward, a close friend of both Toklas and Gertrude Stein, written to Ronald R. Randall (who evidently sold the book to John Howell Books) regarding the provenance of the inscribed recipe and how it was obtained:

"When [this work] was first published in the United States in 1954, Harper was reluctant to include the so-called recipe for 'marijuana brownies' which had already appeared in the British edition. Noticing





this omission, the following Christmas season when I went to Europe, I took along the American edition of the Cookbook and complained rather wistfully to Alice about the omission of the recipe (it was not included in the American edition until some time later). 'Leave the book with me over night,' she said, 'and I will give it to you tomorrow.' When she did, the next day, I noted with delight (and some consternation at the length of the recipe, which I had forgotten) that she had copied out the entire recipe on the back fly-leaves of the book, in her miniscule handwriting which had not then yet enlarged itself because of her failing eyesight. This is possibly the most famous recipe of the twentieth century, yet curiously enough, it was sent to Alice by Brian Gysen [sic], a friend".

The inclusion of the recipe was a last-minute addition. With a deadline looming mere months away and space to fill, Toklas decided to ask those in her social circle to contribute their own recipes including Gysin's. The recipe was further solidified in popular culture by the 1968 film *I Love You Alice B. Toklas* where Peter Sellers' character is seduced by a hippie and her hash brownies.

The recipe, which Toklas states "anyone could whip up on a rainy day", is considered to bring about "euphoria and brilliant storms of laughter; ecstatic reveries and extensions of one's personality on several simultaneous planes are to be complacently expected". Item #140945183

\$45,000



# JACK LONDON'S RECIPE FOR RICE

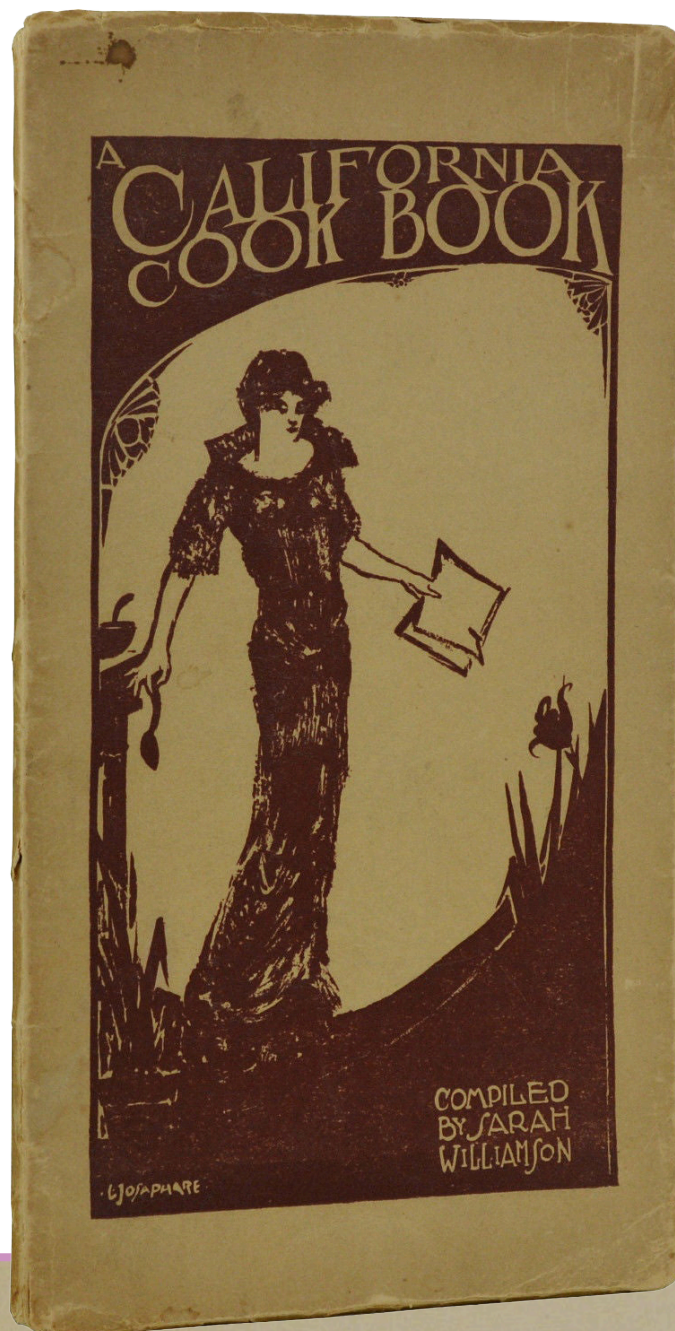
## **A California Cook Book**

Williamson, Sarah; London, Jack; et al

San Francisco: Town Talk Press, 1916.

First edition. Includes inserted leaf at rear dated December 1917, addendum. 47, (2) pp. Illustrated yapped wraps. Good+ with a few small stains to wrap, edges a little chipped and worn, hinge cracked at front. Famous author Jack London contributed a recipe for rice on page 21, followed by one for rice camp style by writer Stewart Edward White. Also recipes contributed by prominent San Francisco merchant Raphael Weill ("Brandade of Salt Codfish & Frog's Legs") and businessman Henry J. Crocker ("Corned Beef Hash"). A scarce early San Francisco cookbook. Item #180420006

\$1,800



A CALIFORNIA COOK BOOK

21

## Rice

### Jack London's Way

“RICE, cooked as American housewives never cook it and can never learn to cook it, appeared on Martin's table at least once a day.” Thus Jack London says in the forceful novel that is almost autobiographical. And this is the way Jack London cooks his rice—I have the recipe by favor of Mrs. London, above her husband's signature:



# THE SECOND COOKBOOK PUBLISHED IN AMERICA BY AN AFRICAN-AMERICAN WOMAN

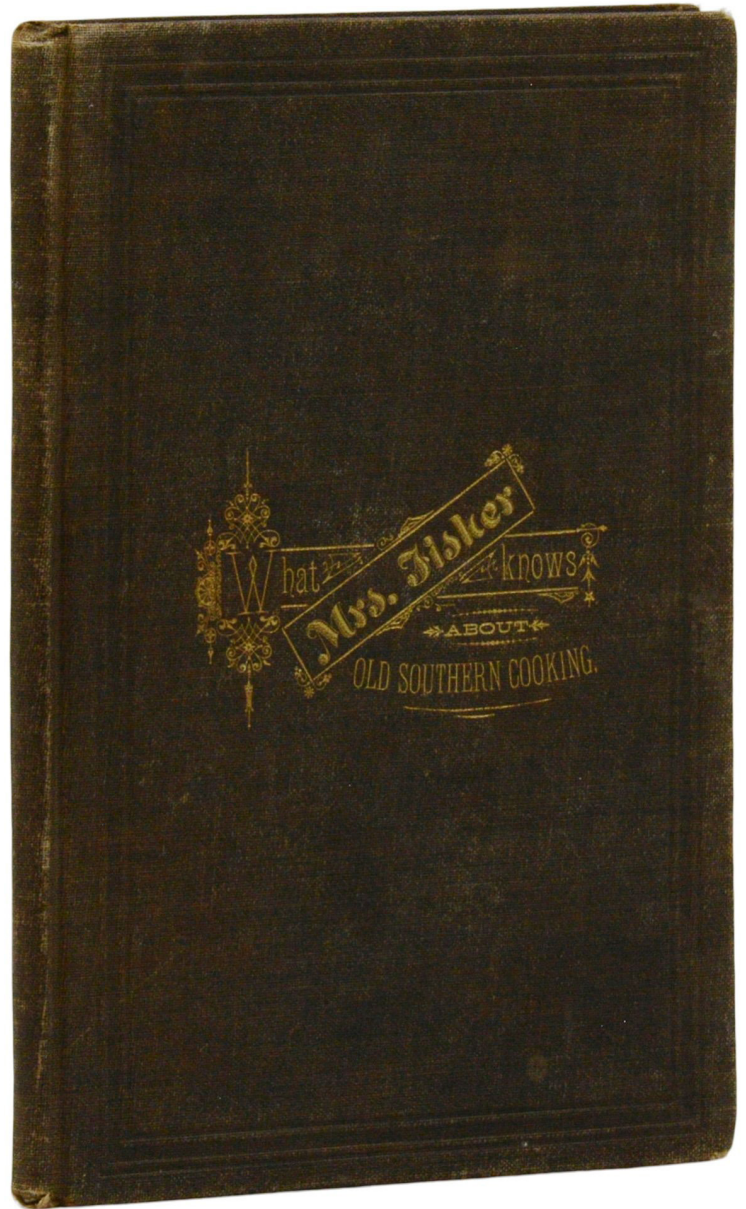
## **What Mrs. Fisher Knows About Old Southern Cooking, Soups, Pickles, Preserves, Etc.**

Fisher, Abby

San Francisco: Women's Co-operative Printing Office, 1881. First edition, first printing of the second cookbook published in America by an African-American woman and the third to be published by any African-American. Preceded only by the extremely rare *A Domestic Cook Book* by Mrs. Malinda Russell in 1866. Bound in publisher's original brown cloth ruled in blind and stamped in gilt. 72pp. Near fine with rubbing and wear to cloth, contents toned with sporadic soiling, small light stains and faint creases.

Fisher, born a slave in Mobile, Alabama, moved to San Francisco after the Civil War and became a successful caterer, known for her recipes like oyster pie and pepper mangoes. She and her husband owned a pickle factory in San Francisco, where she won numerous awards for her preserves at county fairs. Mrs. Fisher was illiterate, and had a friend help her write her book.

From the author's preface: "The publication of a book on my knowledge and experience of Southern Cooking, Pickle and Jelly Making, has been frequently asked of me by my lady friends and patrons in San Francisco and Oakland, and also by ladies of Sacramento during the State Fair in 1879. Not being able to read or write myself, and my husband also having been without the advantages of an education – upon whom would devolve the writing of the book at my dictation – caused me to doubt whether I would be able to present a work that would give perfect satisfaction. But, after due consideration, I concluded to bring forward a book of my knowledge – based on an experience of upwards of thirty-five years – in the art of cooking Soups, Gumbos, Terrapin Stews, Meat Stews, Baked and Roast Meats, Pastries, Pies and Biscuits, making Jellies, Pickles, Sauces, Ice-creams and Jams, preserving Fruits, etc. The book will be found a complete instructor, so that a child can understand it and learn the art of cooking."



One of the rarest American cookbooks, as many copies were destroyed in the 1906 San Francisco earthquake and subsequent fires. Bitting, p. 158; Culinary America, 29. Item #140944660

**\$22,000**

AN ICONIC CLASSIC  
INSCRIBED BY JULIA CHILD  
TO ERNEST HEMINGWAY'S FIRST WIFE

Mastering the Art of French Cooking  
For Paul and Hadley  
who were in at the very  
beginning of this course -  
With all my love -  
Julia  
Chicoena -  
September, 1962



## Mastering the Art of French Cooking

Child, Julia; Simone Beck; Louisette Bertholle

New York: Alfred A. Knopf, 1961.

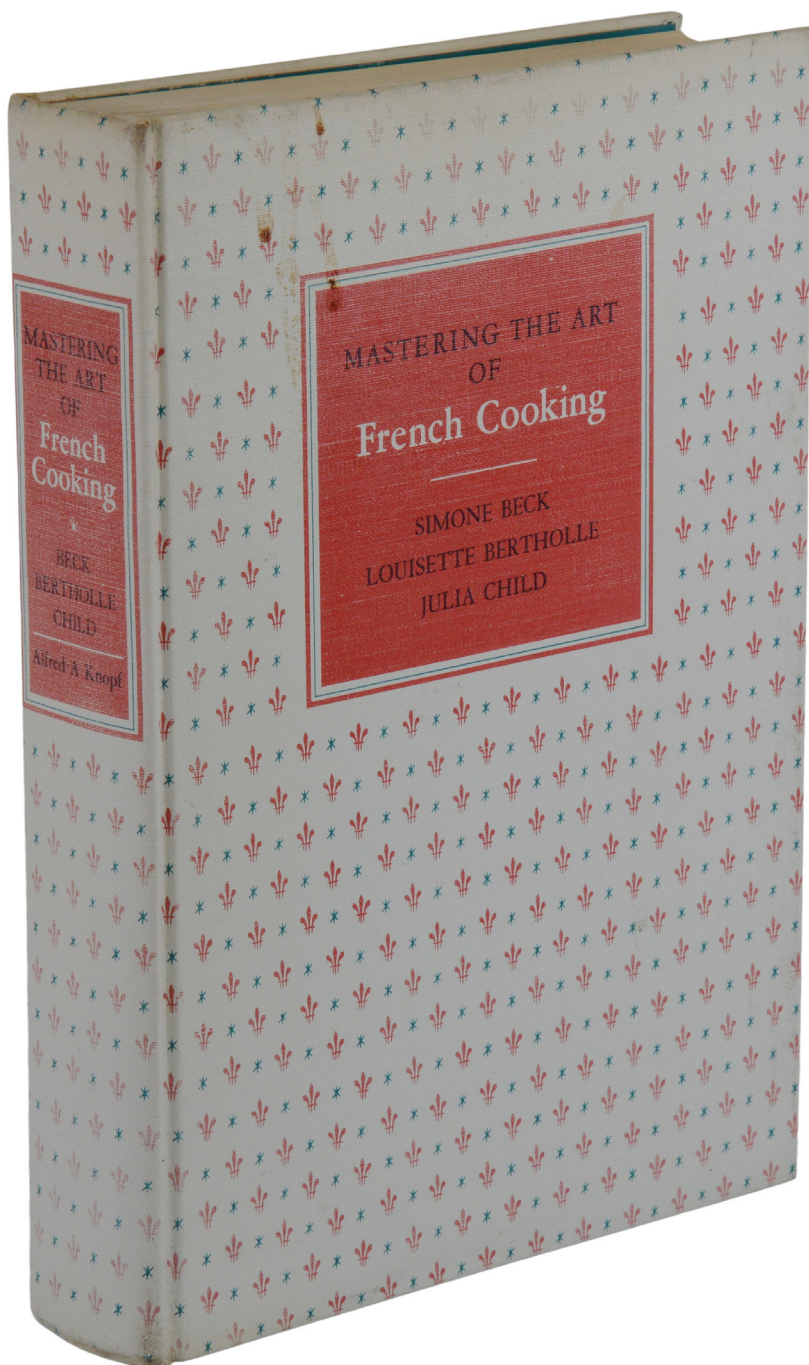
First edition stated, first printing. A presentation copy with a very important association signed by Julia Child and inscribed to close friends Hadley Richardson and Paul Mowrer on the half-title page, "For Paul and Hadley who were in at the very beginning of this oeuvre - with all my love - Julia / Chocorua - September, 1962." With Paul's ownership signature to the front free endpaper.

Hadley was the first wife of author Ernest Hemingway and her second husband, Paul Scott Mowrer, was an American newspaper correspondent and winner of the first Pulitzer Prize for Correspondence. Hadley had first become acquainted with Julia's husband, artist Paul Child, when she and her then-husband Hemingway were in Paris in the 1920s. After World War II and back in Paris, Hadley, now with her second husband Paul Mowrer became very close friends with Paul and Julia Child.

This was during the formative years of Julia's culinary journey while she was learning and exploring French cooking, a journey which culminated in the publication of this iconic book. Hadley is mentioned in Julia Child's memoir *My Life in France*, and Julia was matron-of-honor at Hadley and Ernest's son Jack Hemingway's wedding.

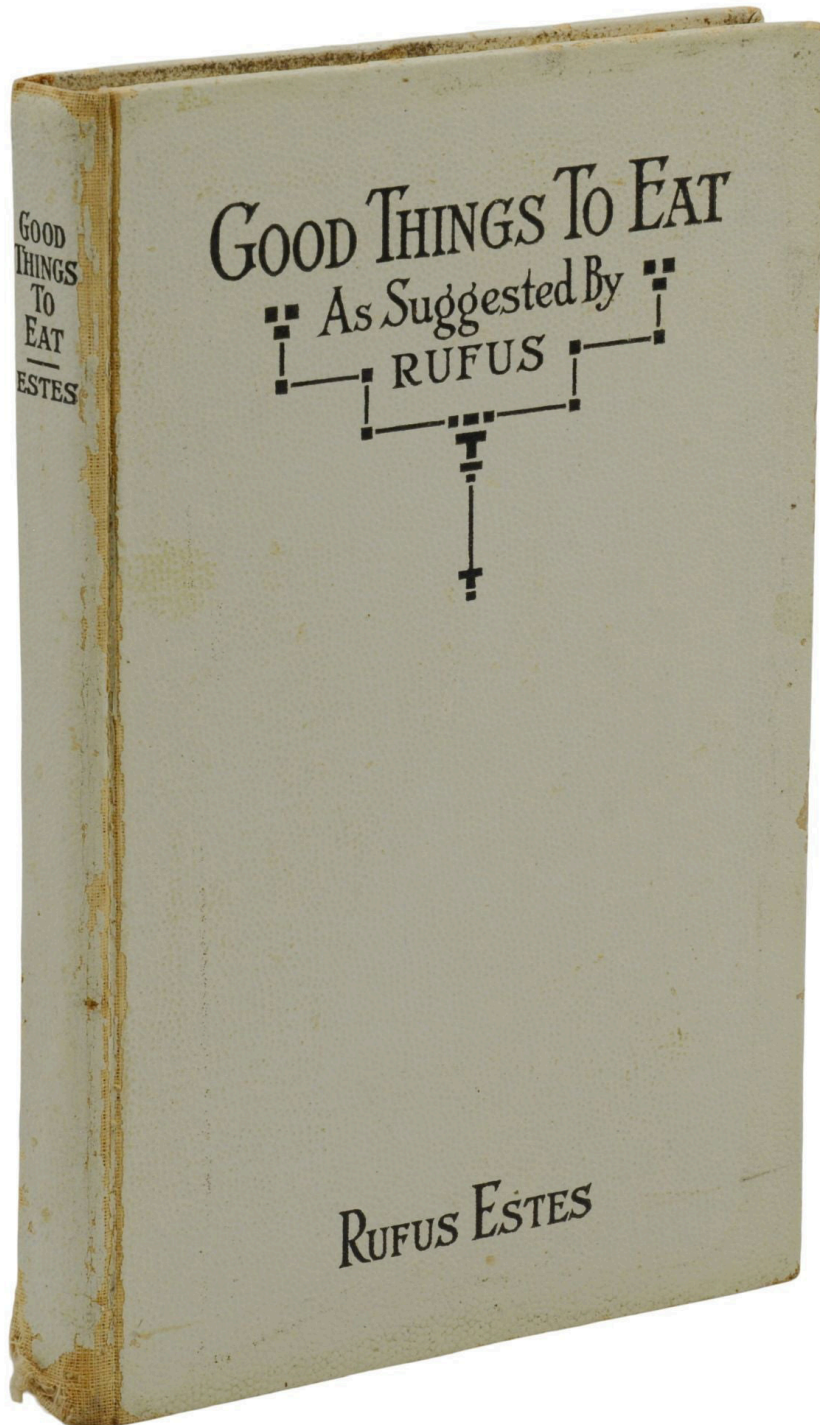
Bound in publisher's original white fleur-de-lis patterned cloth, lacking a dust jacket. Very Good with fading to cloth heaviest at spine, light soiling and a few scattered stains to cloth and pages throughout. Pages tanned, several leaves nicked at the bottom edge. Inscribed one year after publication in Chocoreur, New Hampshire where Hadley and Paul lived. A fantastic association copy of Child's magnum opus, inscribed by Child to close friends who were there, as she states, "at the very beginning of this oeuvre" Item #140945681

**\$28,000**





ONE OF THE FIRST COOKBOOKS  
PUBLISHED BY AN  
AFRICAN-AMERICAN  
AUTHOR



**Good Things to Eat: As Suggested by  
Rufus, A Collection of Practical Recipes  
for Preparing Meats, Game, Fowl, Fish,  
Puddings, Pastries, Etc.**

Estes, Rufus

Chicago: Published by the Author, 1911.

First edition of one of the first cookbooks published by an African American author. 142 pp. Bound in publisher's original white pebbled cloth stamped in black. Good with wear at the extremities, foot of spine heavily worn. Soiling. Price in marker to front free endpaper and hinge there slightly tender; rear inner hinge is exposed and there is some worming there as well. Foxing to textblock edges, preliminary and terminal sheets, contents tanned. Rare.

A self-published cookbook by an African-American chef who was born into slavery in Tennessee. Later, Estes worked for many years as a chef for the Pullman Private Car Service railway company, serving luxurious meals to industry barons and even American presidents. In the 590+ recipes herein Estes was able to take Southern cuisine (back in vogue at the time) with its African roots and add a hearty dollop of French sophistication. Recipes include Squash Flower Omelet, Beef Marrow Quenelles, Turkey Truffles, Pineapple Parfait, Stuffing for a Suckling Pig and Possum, "Japanese Sandwiches" made from flaked left-over fish, Metelote of Haddock, and more. Tipton-Martin *The Jemima Code*, 29. *Culinary America*, 786. Item #140945322

**\$12,500**



# THE SECOND PUBLICATION OF INDIAN RECIPES IN AMERICA

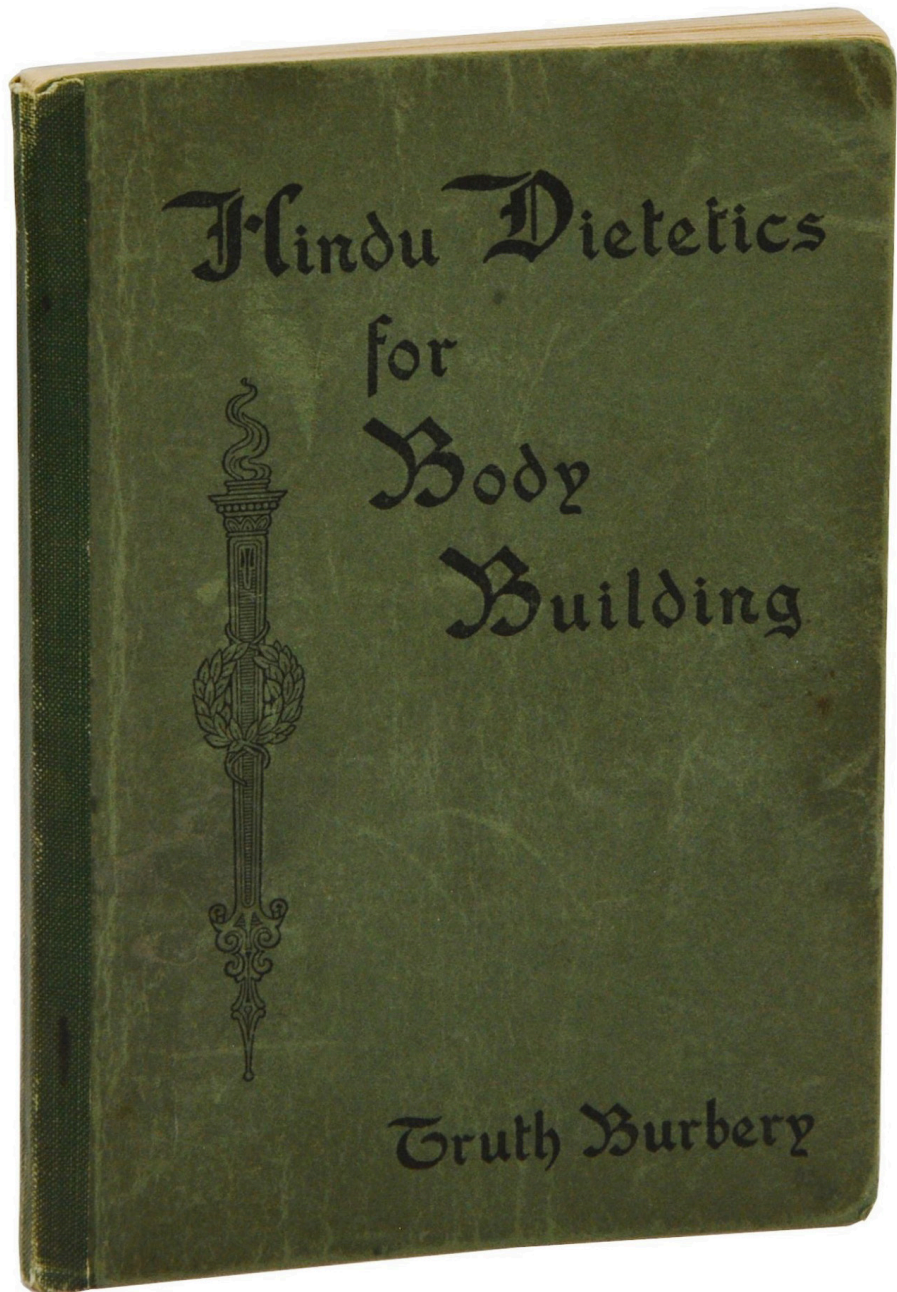
## **Hindu Dietetics For Body Building: Including The Nervous And Glandular Systems**

Burbery, Truth; [Gertrud Clara Boehmer]

Sonoma, CA: Truth Burbery, 1924.

First edition. 69 pp. Bound in publisher's cloth-backed stiff wrappers printed in black. Very Good, wrappers lightly worn and soiled, handwritten recipe in pencil on p. 66.

Probably the second, and much more extensive, publication of Indian recipes in America, written by a Caucasian woman along the lines of Dr. K.D.Shastri's 1917 book, though much closer to a health-oriented cookbook than Shastri's work. Both are very early; the first book completely on the subject of Indian cookery for American readers did not appear until 1973. Nearly half the book, some 33 pages, includes recipes for Rice, Soups, Dal, Meat and Fish Dishes, Curries, Fried Vegetables, Appetizers, Desserts and Drinks; some enticing entries - Pumpkin and Sweet Potato Curries, Curried and Roasted Eggplant, Chapati, Cashmere Chutney, Mustard Lemons, Rose Pudding, Rock Candy and Puffed Rice Water.



Burbery nee Boehmer was a young German immigrant who came to America in 1917 as "Secretary of a Religious Movement" (likely the Self-Realization Fellowship of Swami Yogananda) and billed herself as a Psychologist from New Zealand (her husband had been from there). She later settled in San Francisco as a bohemian artist, employed during the Depression, by the WPA Arts and Crafts Project. She dedicated this book to a "teacher" identified only as S.C. who translated the recipes from Bengali and "so made it possible for the Western world to benefit by a clean wholesome, pure and nourishing diet." Item #140944241

**\$2,000**



# “HIDDEN TREASURES... OF A SOCIAL, ECONOMIC AND POLITICAL HISTORY”

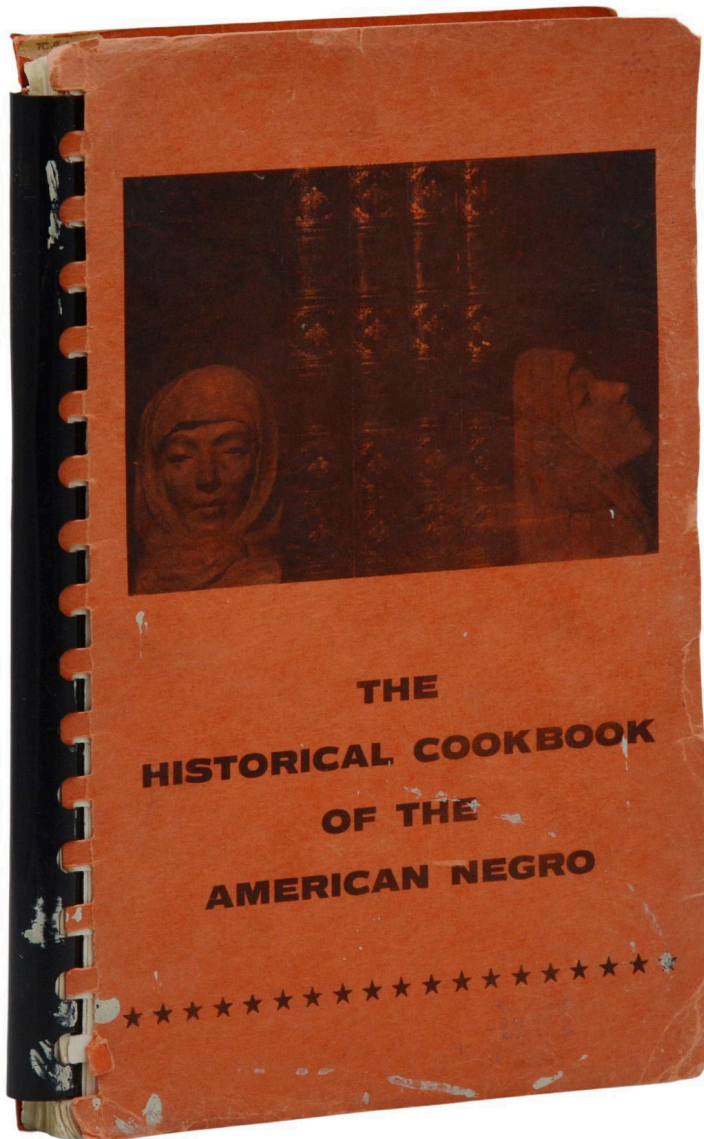
## **The Historical Cookbook of the American Negro**

Thurman, Sue Bailey

Washington, D.C. Corporate Press, 1958.

First edition, first printing. Signed and inscribed by Sue Bailey Thurman and warmly inscribed to a former owner. Original publisher's stiff orange wraps printed in black, with black plastic comb binding. Good with soiling and wear to wraps, paint stains to front cover and plastic comb. One tooth is broken on the comb binding, and the wraps are detached edges at several teeth. Pages toned and with occasional creases. Instead of being arranged by course for the chef, recipes are instead arranged according to the calendar year, linking dishes with famous people and African American traditions, celebrating black culture, and foreshadowing the notion of “black pride” for up-and-coming authors. A project by the National Council of Negro Women whose mission was to “encourage and effect the participation of Negro women in civic, political and economic, and educational activities and institutions.” The NCNW compiled the favorite recipes of members from seven regional councils. Signed copies are very scarce. Item #140944938

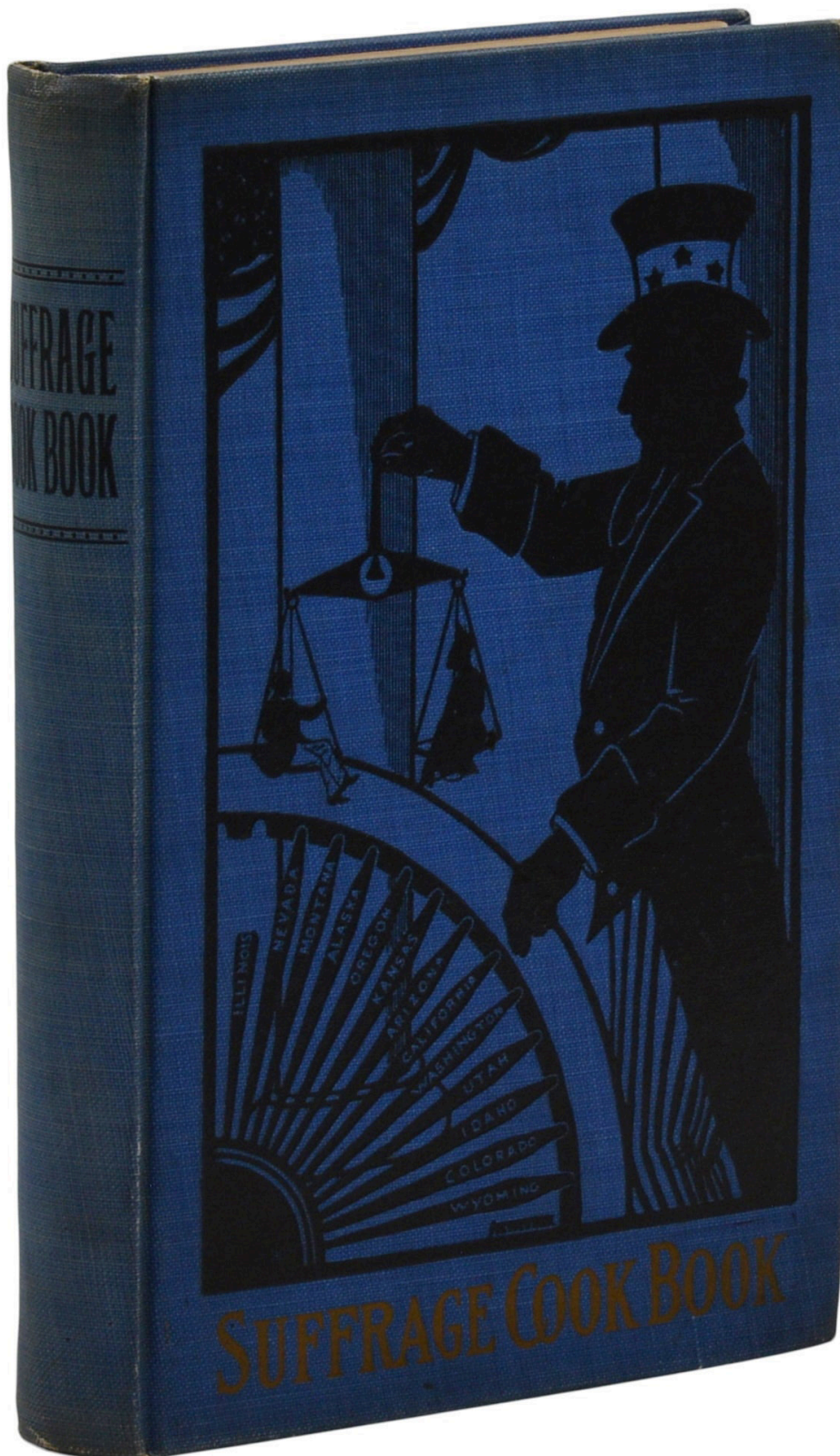
**\$5,500**



*With food wishes to my very  
admirable friend - Pearl Cox Harrison,  
Sue Bailey Thurman*  
OVER: "SCULPTURED HEADS" by META WARRICK FULLER



## “PIE FOR A SUFFRAGIST’S DOUBTING HUSBAND”



**Suffrage Cook Book**  
Kleber, Mrs. L. O.

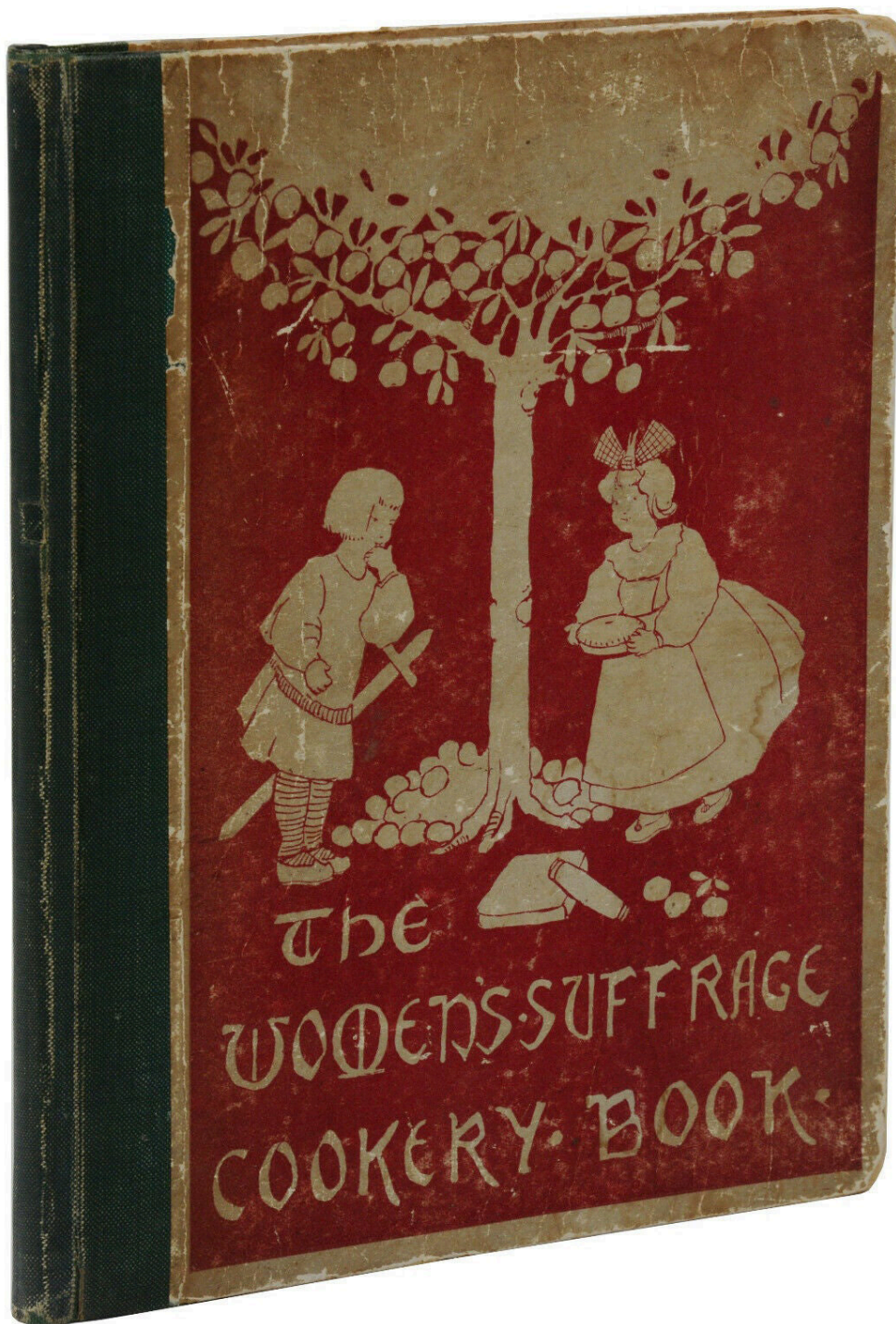
Pittsburgh: The Equal Franchise Federation of Western Pennsylvania, 1915.

244 pp. First edition. Bound in publisher's blue cloth stamped in black with front cover showing an illustration of Uncle Sam weighing men against women on a scale and titles in gilt at base of front cover. Near fine with light edge wear, light soiling to rear cover, endsheets offset and pages tanned. A fantastic copy of a scarce cookbook which was utilized as a fundraising tool for Pennsylvanian suffragettes, with a list of contributors that includes some of the leading members of the suffrage movement and big names of the day: Jane Addams, Jack London, Charlotte Perkins Gilman and Lady Constance Lytton, to name a few. Item #140944494

**\$3,500**



PUBLISHED TO RAISE FUNDS FOR THE CAUSE



**The Women's Suffrage Cookery Book**

Dowson, Mrs. Aubrey

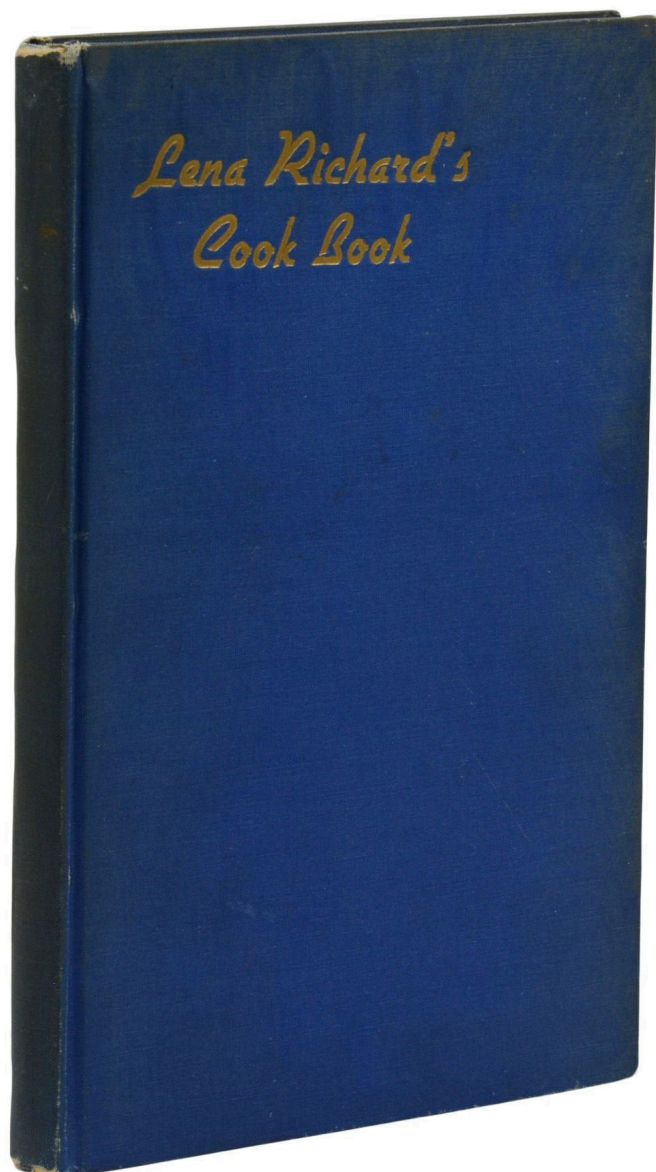
London: Women's Printing Society, 1912.

[ca. 1912]. First edition of this suffragette cookbook issued to raise funds for the feminist cause. Bound in publisher's original decorated boards over dark green spine cloth. Very Good. Covers worn, abrasion to rear cover from label removal, inner hinges repaired; pages toned and endhseets offset. This cookbook was marketed toward the British middle-class housewife as well as the militant suffragette. It features traditional English recipes, as well as simpler fare fit for the busy campaigner, with a section on "Menus for Meals for Suffrage Workers" with a selection of dishes that "must be simple and such as can be eaten quickly, and also which will keep hot without spoiling and can be eaten with impunity at any hour." Item #140941648

**\$3,500**



THE CELEBRITY  
CHEF WHO  
BROKE BARRIERS  
IN THE  
JIM CROW SOUTH



**Lena Richard's Cook Book**

Richard, Lena

New Orleans: Rogers Printing Co., 1939.

First edition, first printing. Signed by Lena Richard below her frontis portrait in blue ink. 139pp. Bound in publisher's original blue cloth titled in gilt; without a dust jacket, as one was almost certainly not issued. Very Good or better with some bubbling to cloth and tanning at the edges of the covers, light rubbing to extremities. Pages tanned and with several small stains at the text-block edge, several light pencil notations throughout. A scarce book privately printed by Lena M. Richard, an African-American cook from New Orleans who had a long and successful career in the culinary arts. She operated several local restaurants and a catering business beginning in the 1920s, and in the 1930s ran a cooking school. From 1947-49 she hosted a television cooking show on WDSU in New Orleans. The self-published edition of this book is very scarce--in 1940 on account of intervention from James Beard, Houghton Mifflin Company republished this book as the New Orleans Cook Book. Item #140944957

**\$9,500**





# IT WAS A THING LONG BEFORE YOU THOUGHT IT WAS A THING

**366 Vegetarian Menus, Each Consisting of a Soup, a Savoury Course, a Sweet Course, a Cheese Course, and a Beverage, (With All Their Suitable Accompaniments) For Every Day in the Year, No Dish or Beverage Being Once Repeated, all Arranged According to the Season, and Without the Introduction of Fish, Fish, Fowl, or Intoxicants. With 'a Cook's Guide' for the Production of the Dishes.**

Wallace, Chandos Leigh Hunt

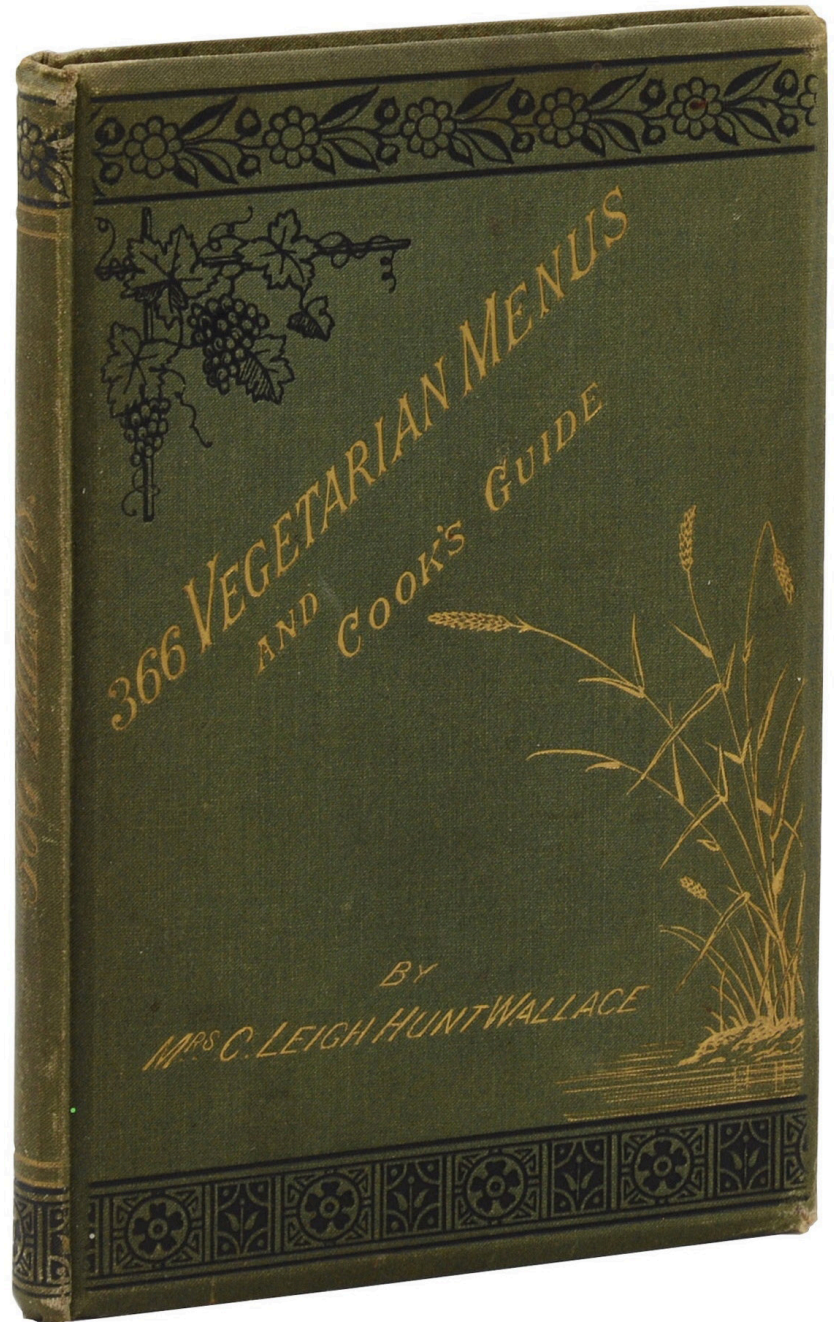
Oxford: Mrs. C.L.H. Wallace, [1883].

First edition. 135, [3], xii pp. Bound in publisher's dark green cloth with elaborate gilt and black stamping, patterned endpapers. Very Good+ with light wear, a few tiny stains to cloth, a few spots of foxing to edges, hinges starting.

A scarce vegetarian cookbook with daily recipes, complete with an in-season meal planner, four courses per meal, ("a soup, a savoury course, a sweet course, a cheese course, and a beverage, with all their suitable accompaniments"), with no duplication of recipes. A cook's guide is at the rear detailing the preparation of many of the dishes in the menus.

Wallace (1854-1927) was a spiritualist and healer who strongly advocated a vegetarian diet as a cure-all. She also was a crusader against both public vaccination and alcohol.

Scarce. Only three copies of this edition located in a recent OCLC Worldcat search. Item #140943871



**\$3,000**



Dressings  
ous  
Sauces  
Salads  
Meat Substitutes  
Frozen Desserts  
Vegetab  
Sandwich  
Pies, Pastry  
Meats, Poultry  
Frosting Icing  
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PEACH DELIGHT

Cold Desserts

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