

118 FAVRE, (Joseph). Dictionnaire universel de cuisine et d'hygiène alimentaire. Modification de l'homme par l'alimentation. Le Dictionnaire comprend: L'etymologie, la synonymie en trois langues, l'histoire, l'analyse chimique de tous les aliments naturels et composés, les propriétés hygiéniques appropriées aux âges et aux sexes, d'après le besoin réclamé par l'individu; le régime, les prophylactiques, les eaux minérales, la climatologie, les aliments respiratoires; les cuisines végétarienne, assyrienne, grecque, romaine, française, anglaise, allemande; la recette des mets, entremets, charcuterie, confiserie, pâtisserie, glacerie, distillerie et conserves alimentaires; la bibliographie des cuisiniers illustres et la terminologie culinaire. 4 vol. Paris, Librairie-Imprimerie des Halles./ Chez tous les libraires, 1894. in-4. [3] f. (fx-tit., Dédié à la ville de Paris, Dédicace), XIV, [1] f., 444 pp.; VIII, p. 453 - 939, 1 p., [4] f.; [4] f., p. 949 - 1426, [5] f.; [3] f., XL, p. 1429 - 1940, [4] f.

EDITION ORIGINALE - DEUXIÈME TIRAGE. Vicaire 356 - Bitting 154 - Walterspiel 182. La plus grande encyclopédie culinaire jamais réalisée. Des centaines de gravures sur bois. Plus de 3500 recettes, près de 5000 articles, près de 800 figures dans le texte.

Die seltene Erstaugabe, in Lieferungen erschienen. Alle 4 Bde. in Halbmaroquin-Einbänden auf Bündeln und Golddekor. Schönes Exemplar dieses Monumentalwerkes. Schraemli in seinem Kat. 1942 Nr. 100: "Dieses Prachtswerk unseres Landsmannes ist schlechthin nicht mehr zu übertreffen. Es besteht aus vier Bänden und behandelt jedes uns interessierende Stichwort mit einer derartigen Gründlichkeit, dass man glauben möchte, es hätten Hunderte von Gelehrten dieses Werk verfasst und nicht nur ein einziger Koch. Ohne das schriftstellerische Verdienst eines Dubois, Gouffé oder Escoffier schmälern zu wollen, muss ich eingestehen, dass dieses Werk alles über das Gastgewerbe Geschriebene in den Schatten stellt. Eine wirkliche Würdigung dieses Werkes, das niemals altern kann und wird, würde den mir zur Verfügung stehende Raum zu stark überschreiten".

FILIPPINI, Alessandro

Cook and very successful cook book author. Filippini was born in Airolo (Switzerland). According to his own account he was trained, amongst other appointments, in the kitchen of Queen Victoria under the chef Charles E. Francatelli. He must have joined the Delmonico around 1863; when he left the Delmonico's at Broadway in 1888, he stated he had worked there for 25 years. After his active duty at Delmonico's he was asked by William K. Vanderbilt to supervise the food service at the New York Central and Hudson River Railroads. Vanderbilt advertised that one could dine in their buffet cars, built by George Pullmann, like at Delmonico's. He published his first book *The Table* in 1891. Many more titles were to follow.

Restaurant Delmonico, New York City

The Delmonico brothers were originally from the Tessino, the Italian speaking area in Switzerland. Giovanni Delmonico (now John) operated for several years a successful business transporting in his own vessel "Fidelity", wine from Bordeaux to New York; loading timber in NY to Cuba and from there tobacco to Cadix and Bordeaux. In 1825/6 John sold his vessel, and opened at 23 William Street (near Wall Street) a shop selling wine from Europe. Usually wine was sold in barrels or cans but he sold his wine bottled, and it could be tasted before buying. He also served small meals to go with the wine. In 1827 John's brother Pietro (Peter) joined him from Berne, where he had worked as a pastry maker and confectioner. Later, John's elder brother Francesco with his son Lorenzo arrived in NY. The business is now called "Delmonico Brothers". In 1837 the Delmonico brothers opened a new restaurant at the corner of Beaver and South William Street, their first shop having been burned down in the Great Fire of 1835. The new restaurant is now called "Restaurant Français des Frères Delmonico". In order to give them a distinguished air they spoke mostly in French to each other. Soon their restaurant was the number one address for rich New Yorkers and visiting Europeans. (Text from R. Simmen's History of the Delmonico).

RANHOFER (See no. 268)

119 FILIPPINI, Alessandro. *The Table: How to Buy Food, How to Cook it, and How to Serve it.* New York, Charles L. Webster, 1891. Frontisp.(Portrait of Filippini, VII, 432 pp., 1 p.b.

Rare First Edition. Bitting 157 - Not in Cagle.

Facsimile letters from Filippini to the Delmonicos, owners of NY's famous restaurant and vice versa. The author Filippini was Chef at the NY Demonico for over 25 years. Both families were of Swiss origin. The author gives menu suggestions for Lunch and Diner for every day of the year. The menus are given in English, but from the international "Haute cuisine". The book gives a good picture of what was eaten by NY's elite at the end of the 19th century.

120 FILIPPINI, Alessandro. *The International Cook Book.* Over 3300 recipes gathered from all over the World, including many never before published in English. With complete menus of the three meals