

SPÉCIAL LES AGAPES

# BiblioMania

**SALON** du livre, papiers anciens  
et toutes collections

**ANTIQUARIAN BOOK FAIR**



Dessin de Jean-Pierre Desclozeaux ©

BLACKGRAFF

Campus Jussieu la Sorbonne - 4, place Jussieu Paris 5<sup>e</sup>

**15 au 18 OCTOBRE 2020**

11h / 19h - Dimanche 18 octobre 11h / 18h

[www.bibliomania.paris](http://www.bibliomania.paris)



Art & Métiers  
du *Livre*

# BiblioMania Fair

CAMPUS JUSSIEU LA SORBONNE – 4 PLACE JUSSIEU 75005 PARIS

15 - 18 October 2020

## SPECIAL «THE AGAPE»

For its ninth edition in October 2020, the BiblioMania exhibition will focus on «Les Agapes» or Banquets, i.e. the pleasures of good food and drink. The art of the table has always held a prominent place in our culture. Whatever our origins, our nationalities, our ethnic affiliations, sharing a meal is part of our social-cultural heritage. It is a welcoming or deadly act depending on the case, but most often convivial, family or even festive. It can also be highly religious. (La Cène of Léonard de Vinci)

Gastronomy is the set of rules that fluctuates according to the country, social classes and fashion that define the art of «good food». To make good food means to make a good welcome. In the 19th century it was used in the sense of making a good meal.

We have all understood that gastronomy is first of all a matter of order and we owe a lot to Ziryab (789-857), a Kurdish-Persian man of letters, who influenced the art of living in Andalusia (Spain), it is he, who would have established the rules for serving food during a meal. Starter, main course, dessert. He replaced the gold or silver goblet with the stemmed glass as we know it and he re-established the tradition of the banquet. He imported recipes and a way of doing things from the Orient.

The term «gastronomy» appears for the first time in the title of a poem by Joseph Berchoux *Gastronomie ou l'homme des champs à table* (1801).

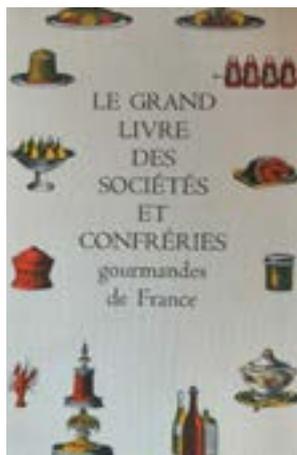
As for the term «gastronome», it has been in common use since Brillat Savarin's *Physiology of Taste or Meditations on Transcendental Gastronomy* (1825). His best known precept is «Tell me what you eat, I'll tell you who you are».

Before going any further, we must salute the invention of the pan, the cook's masterpiece, which allowed us to free ourselves from spit-roasted meat and boiled meat in pots.

It is thanks to this utensil that the most sumptuous meals were concocted for the pleasure of Verres, Lucullus, Nero, Vitellius, Domatien, Apicius, whose common point was their great gluttony.



Chromo The King of the Lilliputians offers a banquet to Gulliver.



Fernand Woutaz's big book of companies and gourmet brotherhoods of France.

If we make the history of the French culinary epic, we would start with Taillevent (1310-1395), Charles V's chef. He incorporated revolutionary foods into the kitchen, such as vegetables and spices. With his book *Le Viandier*, he was the first culinary writer. In 1533, coming from Italy, the two-pronged fork, individual earthenware plates and Murano glass glasses made their appearance in the course of Catherine de Medici and Henry II. Cooking became an art of living. François Vatel (1631-1671), maître d'hôtel and outstanding cook, is linked to French gastronomy. Chosen by Louis XIV to organise a feast for 3000 guests, he committed suicide for fear of not being able to satisfy the sovereign's demands.

In the 16th century, gastronomic literature developed with Brillat-Savarin (1755-1826), Charles Durand (1766-1854) *Le Cuisinier* Durand and Alexandre Dumas (1802-1870) with his *Grand Dictionnaire de Cuisine*.

During the revolution, the first gastronomic critics appeared, such as Grimaud de La Reynière (1758-1837) with his very first guide *Almanach des Gourmands*. At the same time, famous chef stands out for his pieces of extraordinary architecture is Antonin Carême (1784-1833).

At BiblioMania, we have a plethora of works on this subject to satisfy even the most delicate shiver.

Cooking and epicureanism is the gastronomic art of the 20th century.



Original drawing by Jean-Pierre Desclozeaux  
Signature of the artist on Jean Izarn's stand - Librairie Chérétien

# BiblioMania Fair is...

Fifty-five exhibitors passionate about books and old paper in its greatest diversity, who together represent a «true living memory of our history».

An inescapable appointment where one lets himself bewitch by the charm of the discovery. Whether you are a professional, a collector, a sympathizer or a curious person, you like to find yourself in a feverish and festive atmosphere, to exchange, sitting or standing, over a glass or a local dish, with one of our friendly restaurateurs.

BiblioMania is the temple of the written, painted, engraved or drawn trace.

The exhibition is awaited each year by the amateurs of documents of all kinds. BiblioMania is the bibliophile's appointment not to be missed.

## INFORMATION

<b>NAME</b>	BiblioMania
<b>DATE</b>	15 – 18 october 2020
<b>EXHIBITORS</b>	BiblioMania offering the public 55 European book dealers. As always there is plethora of written, printed, from origins to nowadays. Books, autograph letters, prints, comix, Old magazines and newspapers, Postcards, scripophily, posters and drawings, vintage photographs, collectible items, antiques...
<b>VISITORS</b>	Professionals, sympathizers, aficionados, collectors, hunters, insiders, journalists, writers, publishers, documentalists, guests, interested, lovers of the memory of the written word...
<b>LOCATION</b>	Campus Jussieu la Sorbonne, 4 Place Jussieu 75005 Paris
<b>TIME</b>	11 am- 7pm every day except Sunday 18 October closed at 6pm
<b>THEME</b>	"The Agape"
<b>ENTRANCE</b>	Free admission <b>Free invitations at</b> <a href="http://www.bibliomania.paris">www.bibliomania.paris</a>
<b>ACCESS</b>	
<b>METRO</b>	Jussieu – Lines 7 – 10
<b>BUS</b>	24 – 47 – 63 – 67 – 75 – 84 – 86 – 87 – 89
<b>PARKING</b>	ISAEMES MAUBERT COLLÈGE DES BERNARDINS 75005 PARIS <a href="https://www.saemes.fr/fr/parking/parking-monge">https://www.saemes.fr/fr/parking/parking-monge</a>
<b>CATERING ON PLACE</b>	/ on order due to Covid / (regional products, wines, champagne...)



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