



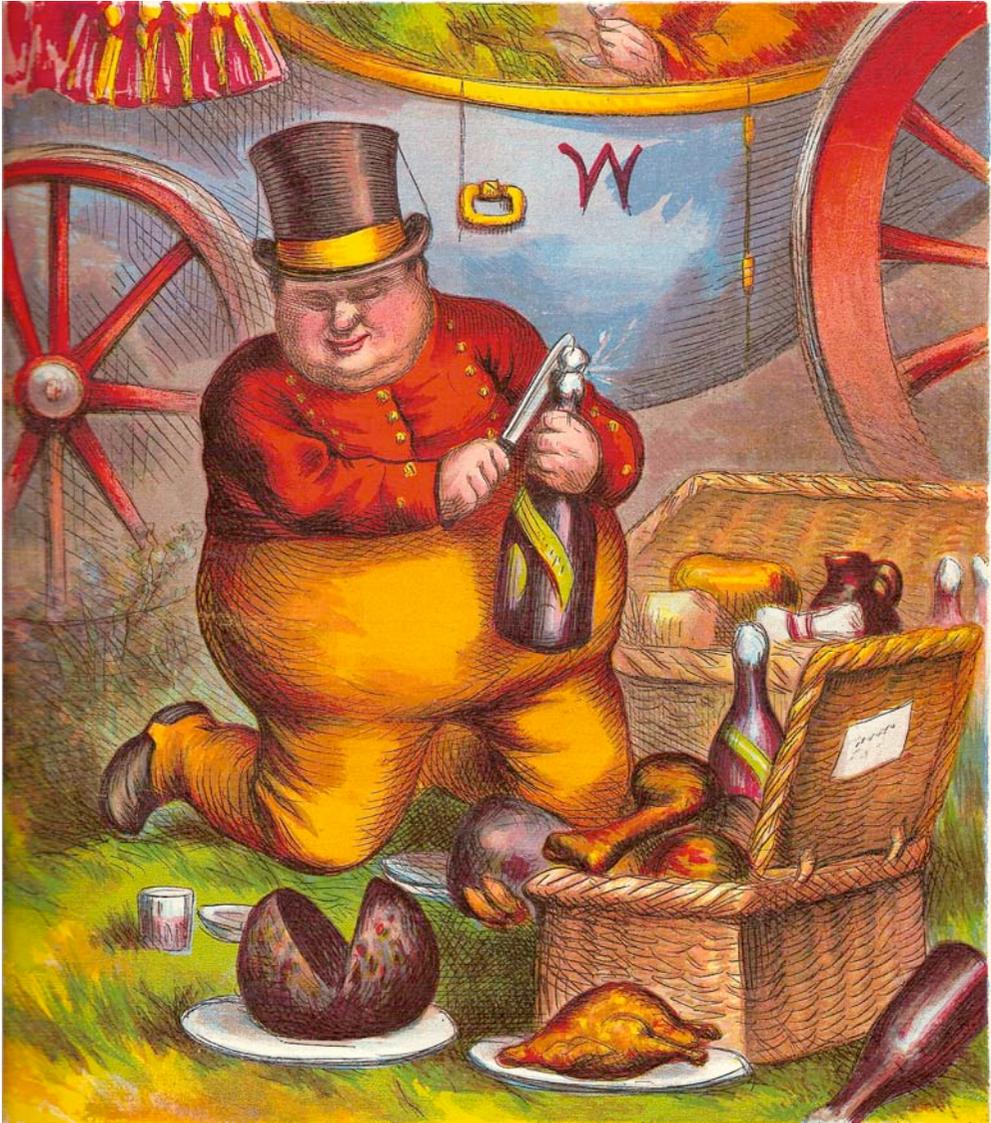
Rabelais

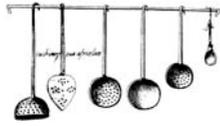
Fine Books on Food & Drink

catalogue I

*“Life is so brief that we should not glance either too far
backwards or forwards...
therefore study how to fix our happiness in our glass and
in our plate.”*

Grimod de la Reyniere





Rabelais

Fine Books on Food & Drink

Catalogue 1

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Rabelais Inc.

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Members:

*Maine Antiquarian Booksellers' Association
Ephemera Association of America
Slow Food USA
Maine Organic Farmers' and Gardeners' Association*

With many thanks to our colleagues and friends who have offered advice, support and encouragement over the years.

Rabelais' First Catalogue

We're very pleased to offer here Rabelais Catalogue One. Within you'll find antiquarian and modern books on food, drink, farming, and gardening. Topics including international cuisines, gastronomic history, organic agriculture, cocktail culture, wine books, farm-to-table instruction, and food politics are all on offer. We sell new books alongside out-of-print and rare works, and the selection of rare material here is just a sampling of the available books in the fields represented.

For two years now, we've operated an open shop in Portland, Maine within a stone's throw of some of the best restaurants in the nation, a few feet further to fish markets containing the bounty of the North Atlantic, and just miles to local farms providing heritage animals and heirloom produce, all despite Maine's notoriously short growing season. We mention this because our store does not exist in a vacuum. Like all good bookshops, it's a conversation between our customers, ourselves, and the books. The customers include chefs, food historians, caterers, organic farmers, cheesemakers, oystermen, seed savers, politicians, activists, and urchin divers as well as home cooks and other amateurs with a keen interest in preserving and expanding what's best in our food world. We bring our backgrounds in antiquarian books and professional cooking with us, but it is these conversations that have led us to a greater appreciation of what's happening now and a desire to seek out antiquarian materials that inform and reflect this.

We endeavor to offer superior or distinguished copies of books, well researched, in condition befitting collectors. In the coming months you can expect short lists and catalogues on subjects including: Maine cookbooks, countercultural cookbooks, organic agriculture, manuscript cookbooks, and food and the avant-gardes. We hope you find this catalogue a tasty introduction to our shop. Bon appetit!



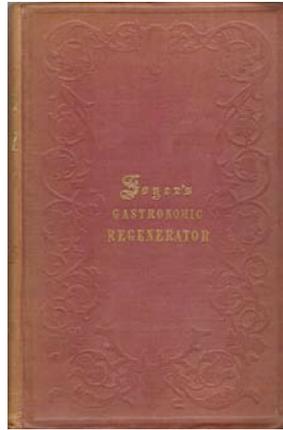
a seminal bread book

1. PARMENTIER, [Antoine Augustin]. *Le parfait boulanger ou traite complet Sur la Fabrication & le Commerce du Pain.*

Paris: Imprimerie Royale, 1778. Thick octavo, 639 pages. First edition of this important work, the first to mention salt in the baking of French bread. Parmentier also takes the use of brewer's yeast to task, preferring traditional natural yeasts (sourdough) instead. Small marginal damage to page 213, otherwise a very good copy. Rebound in simple brown calf with red gilt-stamped spine label. Scarce. [Maggs 288, Vicaire 656, Oberlé 813]. \$4000.

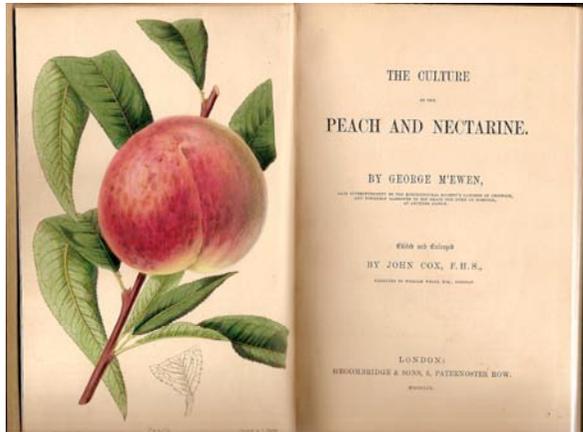
an early printing of the first American cookbook

2. [SIMMONS, Amelia]. *American Cookery: Or the Art of Dressing Viands, Fish, Poultry, and Vegetables... by An Orphan Second Edition Improved.* Woodstock,VT: A. Colton, 1831. Small octavo, 2.75 x 4.5 inches, 110



pages. Lowenstein 138: "The first part of this book seems to be a reprint of the work of 'American Orphan, Amelia Simmons." The first cookbook published in the US of American authorship. This title was first published in 1796, with this edition of 1831 being the last contemporary printing of this most important and scarce book. OCLC fails to locate another copy of the 1831 edition in any library. This edition appears to be the only one illustrated with a small set of engravings in the section titled, "Rules for Carving at Dinner Parties." In contemporary decorated wooden boards and brown cloth spine. This copy suffers from a binder's error, with the signature containing pages 33-48 repeated, and that containing 49-65 lacking. The spine is now significantly chipped and the hinges separating. [Bitting, p.435]. \$1800.

3. SOYER, Alexis. *The Gastronomic Regenerator: A Simplified and Entirely New System of Cookery, with nearly two thousand practical receipts suited to the income of all*



classes. Illustrated with numerous engravings and correct and minute plans how kitchens of every size, from the kitchen of a royal palace to that of the humble cottage, are to be constructed and furnished.

London: Simpkin, Marshall & Co., 1850. Thick octavo, 720 + 10 + 30 pages. Seventh edition of this massive work by the culinary innovator who brought us cooking with gas and the soup kitchen among many things. A near fine copy, in publisher's gilt and blind stamped brown boards. With the bookplates of Sir Cloudesley Shovell and Lucille Fillin. \$600.

4. SOYER, Alexis. *Soyer's Culinary Campaign. Being historical reminiscences of the late war. With the plain art of cookery for military and civil institutions, the army, navy, public, etc.*, London: Routledge & Co., 1857. Thick duodecimo, 597 pages. Illustrated and with a frontispiece portrait of the author. First edition of Soyer's famous work on military cooking, in which he outlines numerous advancements in culinary science required in the difficult

circumstances of war. Soyer had recently returned from the Crimea when he wrote and published this volume. With the bookplate of cookbook collector Lucille Fillin. A very good copy rebound in three quarter red calf, with raised bands and gilt lettered spine. \$650.

5. McEWAN, George & John COX. *The Culture of the Peach and Nectarine. Edited and Enlarged by John Cox.*

London: Groombridge & Sons, 1859. Octavo, 52 pages. First edition. Illustrated with a hand-colored plate of Late Admirable by James Andrews and a few line drawings. Some light soiling and wear to original blind and gilt stamped green boards, otherwise very good. \$400.

6. [ANON.] *L'art d'accommoder les restes dédié aux petites fortunes, par un gastronome émérite.*

Paris: Achille Faure Libraire-Editeur, 1866. Duodecimo, 180 pages. First edition. A collection of three hundred eleven culinary observations, with a culinary calendar. With the ex-libris

stamp of H.J. Grossi and a bookseller's stamp to the rear paste down. Little bump to head of spine, otherwise a fine copy in contemporary green buckram. [Vicaire, Bitting (later edition)]. \$350.

7. URBAIN-DUBOIS. *La Cuisine Artistique: Etudes de l'Ecole Moderne.*

Paris: Librairie Dentu, 1872, 1874. Two volumes. Quarto 444 pages, continuously paginated. 133 plates. Part I, [viii] + 221 pages 53 steel engraved plates, including frontispiece and one double-page plate. Part II, [223] - 444, 52 steel engraved plates, 28 additional plates in the appendix about patisserie. Professionally rebound in full polished brown morocco. Five raised bands, compartments attractively gilt tooled. Titles gilt on red inlays. Covers diced within a blind-stamped frame. Text in French. Most tissue-guards are absent, resulting in light offsetting to pages facing engravings. Remarkably bright interior. 5th and 65th plates are toned

and also exhibit light foxing. Pages 201 & 409 also show foxing. Bookplates on front pastedowns. Previous owner's name of half-title page of volume one.

First edition. The volumes' illustrations beautifully portray the apex of grand French cuisine in the latter half of the 19th century. Dubois presents his illustrations of fish, aspics, meats and desserts along with recipes. How could you eat any of the portrayed dishes of art? In fact, Urbain-Dubois (1818-1901) often used inedible decorations in his famous architectural presentations. Notwithstanding these creations, he is also credited with helping to displace "French service" with "Russian service." In the former the diner would be served a large number of dishes during a course from which he could pick and choose. The latter method entailed preparing individual servings in the kitchen. This means that the food would actually be hot when it reached the diner. This, of course, is our



modern method of food presentation at mealtime. [Cagle 165 (131 plates only); Maggs 519; Vicaire col. 290; Mennell, All Manners of Food: 150; OCLC lists only 5 locations]. \$9000.

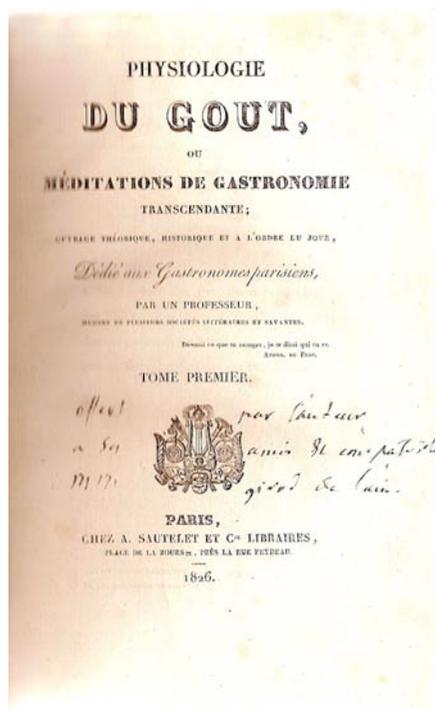
a foundational work of gastronomy, inscribed

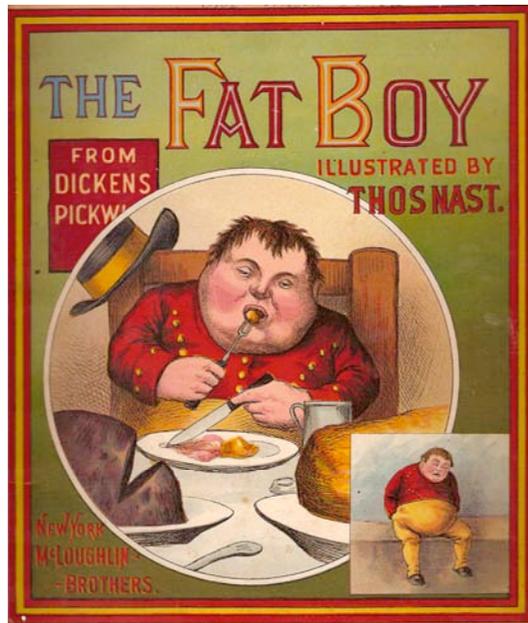
8. BRILLAT-SAVARIN, Jean Anthelme. *Physiologie du gout, ou meditation de gastronomie transcendante; ouvrage theorique, historique et a l'ordre du jour, dedie aux gastronomie parisiens.*

Paris: Sautelet et Cie., 1826. Two volumes, octavo, contemporary quarter calf and marbled boards Light wear at extremities, otherwise in very good condition.

First edition of the most famous treatise on gastronomy. Presentation copy, inscribed by Brillat-Savarin to his "ami et compatriote Girod de l'Ain". Girod de l'Ain was a fellow magistrate and political figure, highly regarded for his "discrimination, the clarity of his declared views and the surety of his judgment"; a fitting companion for the lofty Brillat-Savarin. *The Physiology of Taste* was published in an edition of 500 copies, appearing only two months after the author's death - nevertheless, Brillat-Savarin did present a few copies of the book to his friends, and the present example - only the second we have located - is one of these exquisite rarities. *The Physiology of Taste* is a comprehensive philosophy of the palate and of the table, and far beyond, presented in a series of thirty meditations on subjects such as the senses, taste, appetite, gastronomy, restaurateurs, cooking, fasting, obesity, death, sleep, rest and dreams. Brillat-

Savarin was an attorney and magistrate who fled France during the Terror, living in Switzerland and New York until his return after the fall of Robespierre in 1796. The present work secured his eternal fame among gastronomes. The charming American writer and translator of Brillat-Savarin, M.F.K. Fisher commends the work for its straightforward and unornamented prose in an era of florid writing, but the intellectual range and invention of the work is anything but simple. At the very outset: "1. The Universe is nothing without the things that live in it, and everything that lives eats. 2. Animals feed themselves; men eat; but only wise men know the art of eating. 3. The destiny of nations depends on how they nourish themselves." It may be noted that Brillat-Savarin regularly refers to his gastronomic experience in America. \$30,000.





...the Fat Boy in buttons, the fattest of fat boys,
the prince of all gluttons.

9. DICKENS, Charles. *The Fat Boy. from Dickens Pickwick* [Illustrated by Thos Nast. New York: McLoughlin Brothers, [1882]. Quarto, 22 pages, including seven full-page illustrations in rich chromolithograph. First edition of this marvelous version of the Charles Dickens story, excerpted from the Pickwick Papers, and illustrated here by Thomas Nast. The story of the Fat Boy, who exhibits not only a voracious appetite but frequently falls asleep at inappropriate moments, has entered the annals of medicine as a literary case study of sleep apnea, although in recent years that diagnosis has been challenged and other theories of the Fat Boy's sleep maladies have been advanced, including narcolepsy. In this volume, Thomas Nast's charming illustrations show the

Fat Boy at table, dozing off while at work, indulging in a well-stocked picnic basket, and being reprimanded for some unchivalrous behavior. Previous owner's name signed in the border of the illustrated front wrapper, some wear to the spine, otherwise very good. Scarce. \$750.

10. (Cocktails) BROWNE, Charles. *The Gun Club Drink Book. Being a More or Less Discursive Account of Alcoholic Beverages, Their Formulae and Uses, Together with Some Observations on the Mixing of Drinks.* New York: Charles Scribner's Sons, 1947. Octavo, 190 pages. Second printing, following the first edition of 1939. With humorous illustrations by Leonard Holton. A very good copy in near very good dust jacket with a few chips to the edges. Fairly scarce in any edition. \$750.

11. (Cocktails) CRADDOCK, Harry, compiler. *The Savoy Cocktail Book: Being in the main a complete compendium of the Cocktails, Rickeys, Daisies, Slings, Shrubs, Smashes, Fizzes, Juleps, Cobblers, Fixes, and other Drinks, known and greatly appreciated in the year of grace 1930, with sundry notes of amusement and interest concerning them, together with subtle Observations upon Wines and their special occasions.*

New York: Richard Smith, 1930. Octavo, 287 pages. First US edition of this iconic art-deco cocktail book, compiled by Harry Craddock of London's Savoy Hotel. A very good copy in publisher's art-deco style silk-screened boards.. \$750.

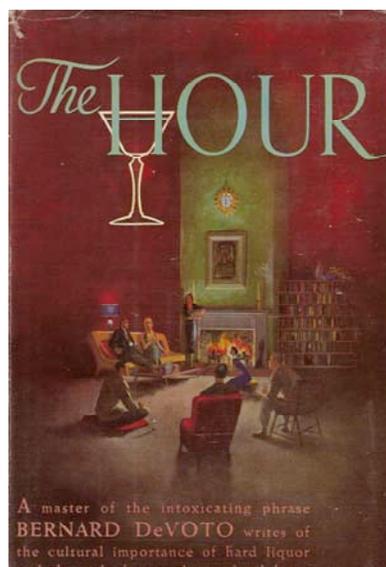
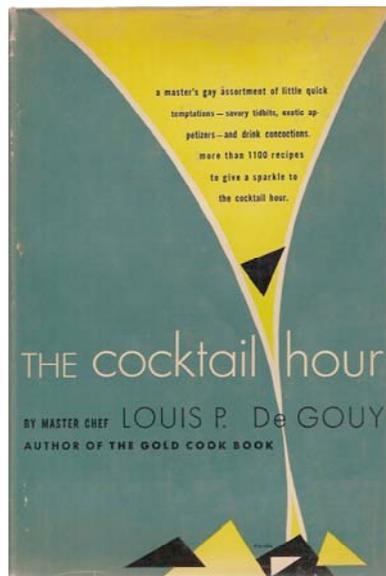
12. (Cocktails) DE GOUY, Louis. *The Cocktail Hour.*

New York: Greenberg Publishers, 1951. Octavo, 383 pages. First edition. From the author of *The Gold Cook Book* and many other mid-century classics, comes this cocktail manual which covers not only the drinks, but the snacks and appetizers to accompany them. A fine copy in bright yellow decorated cloth in a near fine dust jacket with only slight edgewear. \$200.

"The hope of America are those who cherish our two most magnificent indigenous products – American whiskey (rye or bourbon) and the Dry Martini"

13. (Cocktails) DEVOTO, Bernard. *The Hour. A master of intoxicating phrase, Bernard DeVoto writes of the cultural importance of hard liquor and the only hour – the cocktail hour.*

Boston: Houghton Mifflin Company, 1951. Octavo, 84 pages. First edition of this classic eulogy for "the violet twilight of each day - cocktail hour." From the Pulitzer winning historian, critic and editor. A fine copy in near fine dust jacket. \$500.

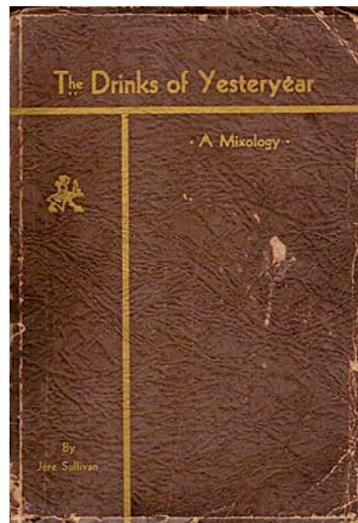
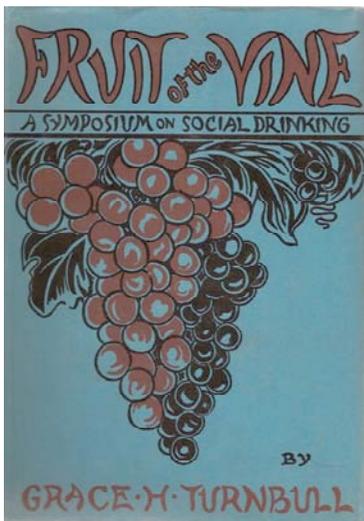


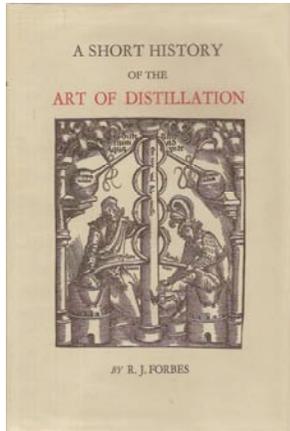
14. (Cocktails) TURNBULL, Grace H. *Fruit of the Vine. A Symposium on Social Drinking. As Seen by Many Witnesses of All Times.* Baltimore: the author, 1950. Octavo, 165 pages. First edition of this interesting compilation of historical "evidence" against alcohol. Turnbull, a sculptor and historian of the ancient world, pulls quotes and snippets from figures including Plato, Chaucer, Franklin, Johnson and Poe, many of whom more than enjoyed a tipples. In a way, a drinker's anthology, albeit one twisted by the logic of prohibition's search for "freedom." A fine copy, in a fine dust jacket, with a handsome illustration of grapes. With a one page TLS laid-in from the Methodist Church Board of Temperance recommending the book. \$500.

15. (Cocktails) SULLIVAN, Jere. *The Drinks of Yesteryear. A Mixology. Being the 200 authentic favorite formulas of a pre-Volstead*

"Wine Clerk" who smilingly served all men and Yale men and all their goodly company. Whatsoever "little hearts desire."

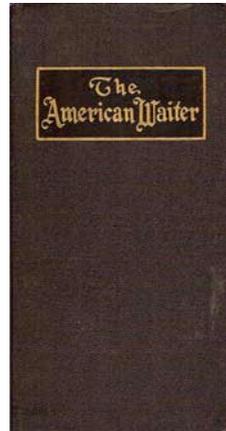
N.p [New Haven]: Jere Sullivan, (1930). Octavo, 51 pages. First and only edition of this rare prohibition-era cocktail book. The front end papers sport a recipe in a contemporary hand for a non-alcoholic mint julep. Contains a foreword, directions and recipes for hundreds of drinks, a guide cocktails, an index, and a note entitled "How and When Wines Were Served." The Yale-inspired "Copper Kettle Punch" is here published for the first time. Sullivan practiced bartending in Boston, New York, Washington D.C., and finally (before "The Drought") at a "Yale world-famous hostelry in New Haven, Connecticut." The Volstead Act was repealed in 1933. The gold-printed brown wrappers are worn, especially at the edges, but very clean and fresh internally. Near very good. WorldCat locates one copy only (at the Culinary Institute of America). Rare. \$3000.





16. FORBES, R.J. *A Short History of the Art of Distillation. From the Beginnings up to the Death of Cellier Blumenthal.* Leiden: E.J.Brill, 1970. Large octavo, 405 pages. Second edition, following the first edition of 1948. An indispensable work on the history of the distillation of spirits. From the Alexandrian chemists through the Arabs and the Middle Ages to Brunswyck, Boyle and Lavoisier. Illustrated throughout with illustrations from earlier works, and with an extensive bibliography. A fine copy in the scarce dust jacket. \$450.

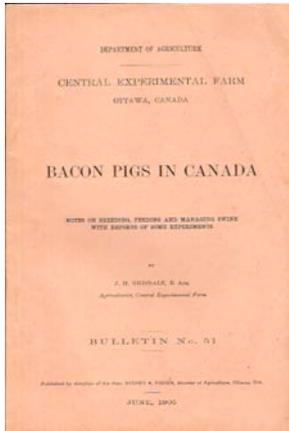
17. FREYER, Jane Eayre. *The Mary Frances Cook Book. Or Adventures Among the Kitchen People.* Philadelphia: John C. Winston Co., 1912. Small quarto, 175 pages. First edition. With full-page illustrations by Margaret G. Hays, and other illustrations by Jane Allen Boyer. A fanciful and charming children's cookbook, which anthropomorphizes the kitchen tools, pots, pans, egg cups, timers, etc. A bit of light soil to a few pages, some light stains to edge of text



block, otherwise very good, with the publisher's color paste down and blue cloth bright. \$150.

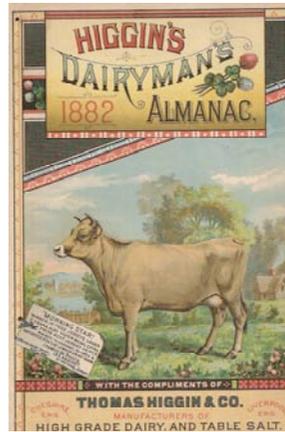
18. GOINS, John. *The American Waiter. Instructions in American and European Plan Service, Banquet and Private Party Work.* Chicago: Hotel Monthly Press, 1914. Tall duodecimo, 225 pages + ads. Third edition, revised and enlarged. Illustrated with line drawings and diagrams. Some light staining to rear board, otherwise a very good copy. Scarce in such good shape, and in any edition. \$300.

19. HEDRICK, U. P. *Sturtevant's Notes on Edible Plants. Report of the New York Agricultural Experiment Station for the Year 1919: Twenty-Seventh Annual Report, Vol. 2, Part II.* Albany: New York Department of Agriculture, 1919. Large quarto, 686 pages. First edition. Includes information on nearly 2900 edible foods, by far the largest and most complete study of its kind to the date of its publication. A fine copy in green cloth. \$180.



20. GRISDALE, J.H.
Bacon Pigs in Canada. Notes on Breeding, Feeding, and Managing Swine with reports of Some Experiments.
 Ottawa: Central Experimental Farm/Department of Agriculture, 1905. Octavo, 61 pages + illus. First edition of Bulletin no. 51 from Canada's Central Experimental Farm. A short but thorough examination of many aspects of bacon pig production, including a section on wintering and varieties of grain used for wintering. Movable enclosures, or 'pig tractors' are discussed as well. With some light edge wear to the printed wrappers, and a few internal pages quite soiled, still a serviceable and not unattractive copy of this scarce pork booklet. \$120.

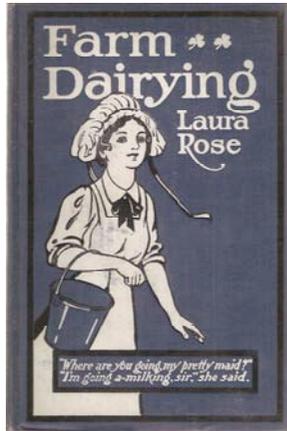
21. LAMB, Charles.
A Dissertation upon Roast Pig.
 Yellow Springs, OH: Antioch Press, 1933. Duodecimo, unpaginated. One of an unknown but likely very small number of copies printed as a Christmas keepsake by Walter Kehoe for his friends at Christmas 1933. With a printed dedication in the colophon to Georgia Lloyd, signed by Kehoe in



holograph. Illustrated with text figures made from linoleum block prints by Isobelle McBride. One of the most popular brief essays in the history of printing. Minor rubbing, otherwise near fine. \$90.

22. HIGGINS, Thomas & Co.
Higgin's Dairyman's 1882 Almanac.
 Cheshire: Thomas Higgin & Co., 1882. Quarto, unpaginated. First edition. An almanac produced by the British firm Thomas Higgin & Co., for the use of Americans. Higgin produced "high grade dairy and table salt," and this almanac contains numerous testimonials for both, including that of the famous Delmonico's in NYC. Handsomely illustrated throughout with steel engraved ads, and with chromolithographed front and rear covers. A small hole in the upper left corner of the almanac for attachment of a string, otherwise a fine copy. \$350.

23. ROSE, Laura.
Farm Dairying.
 Chicago: A.C. McClurg & Co., 1916. Small octavo, 303 pages + ads. Illustrated. Fourth edition, originally



issued in 1911. Includes information on every aspect of early 20th century dairying, from care of the calf to butter churning, cheesemaking, exhibiting, etc. Fine in publisher's blue cloth illustrated binding, with an attractive image of a "pretty maid" on the front board. \$250.

24. HISTORICUS',
(Cadbury, Richard).

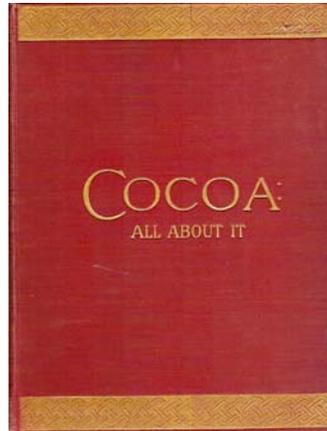
Cocoa: All About It.

London: Sampson, Low, Marston.

1896. Small quarto, 99 pages, with three chromolithograph plates and nineteen additional full-page plates.

Printed with blue ink on heavy coated paper. Second edition of this odd little history of cocoa and the roots of chocolate, by a son of the founder of Cadbury chocolates, Quaker John Cadbury. Some light staining to rear panel of gilt stamped red cloth binding, and a small scratch/bump to the fore edge of the front panel. Still a very good copy of this handsome little book. \$275.

25. (Mushrooms) HEIM, Roger
and WASSON, R. Gordon et al.



Les Champignons Hallucinogenes du Mexique [and the companion volume] *Nouvelles Investigations sur Les Champignons Hallucinogenes.* Paris; Editions du Museum National D'Histoire Naturelle, 1958 and 1967. Two volumes, quartos, 322 pages including brief index, tables, drawings, fold-out charts, maps, profuse illus throughout plus XXXVI plates; 220 pages including appendix, tables, drawings, maps, plus XI plates; Both first editions. Both volumes in card-stock tan wraps. The first volume was published within a year of Wasson's famous *Life* magazine article on hallucinogenic mushrooms and soon after he and his wife were the first westerners invited to participate in the Mazatec sacred mushroom festival. Some very light soiling to wrappers, otherwise very good. \$700.

26. (Mushrooms) PECK
(Charles H.). *Annual report of the state botanist of the state of New York second edition [with:] Report of the state botanist on edible fungi of New York 1895-99.*

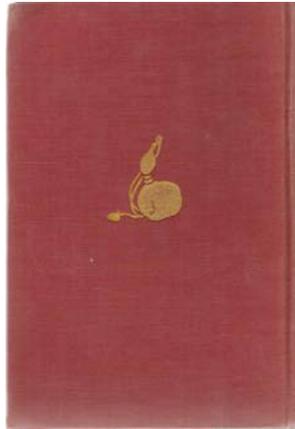
Albany, Lyon, 1897; Albany, University



of the State of New York, 1900. Two volumes, quartos, sixty-eight chromolithographs. The first volume bound in publisher's cloth, the second in printed boards, both as issued. Together, the complete collection of plates published by Peck. Both volumes with general edgewear. Internally very good. \$600.

27. ORDWAY, Proprietors of Sulphur Bitters. *The Ladies Delight Cook Book. Number Two. A collection of valuable and reliable recipes, which have been thoroughly tested by the most skillful housekeepers of Dorchester and vicinity.*

Boston: A.P. Ordway & Co., 1889. Small octavo, 32 pages. First edition of this second cook book issued by Ordway Co. to promote use of Sulphur Bitters. And promote it does! Each short recipe comes with a final line of text proclaiming another fantastic quality of the tonic, perhaps the only honest one being "What Sulphur Bitters have done for others, they will do for you." The recipes are interspersed with glowing testimonials. A bit of fading to rear panel of blue-printed wrappers, and



some very light internal stain, otherwise a fine copy of this delicate small cookbook. \$80.

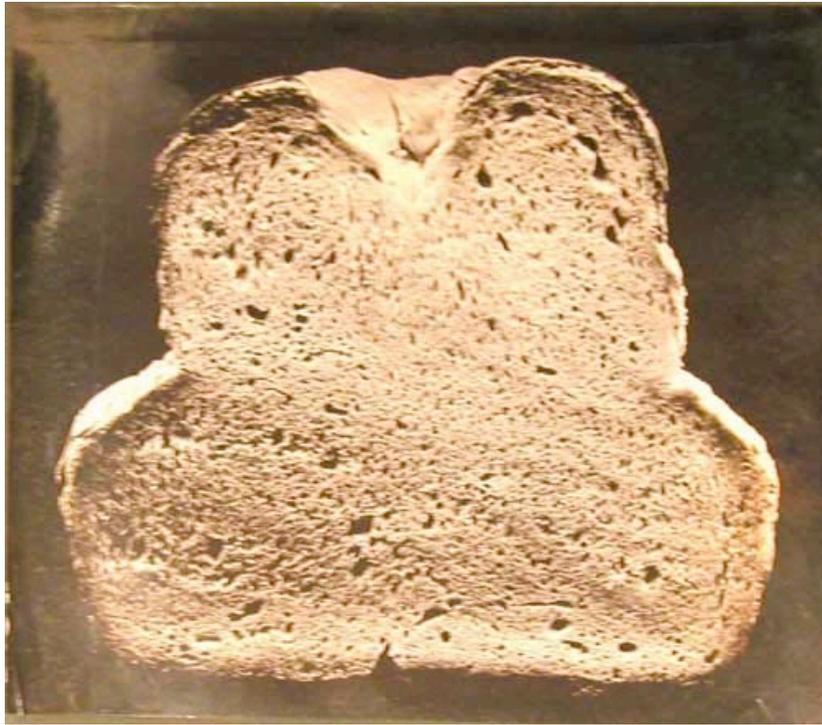
an early work on Sake

28. (Sake) SUMIE, Kanyuki. *Sake.*

Tokyo: Nishigahara Kankokai, 1936 Octavo, 553 pages. First edition. Illustrated throughout in color and black and white. Text in Japanese. Some general edge wear, otherwise very good in publisher's red cloth with gold stamped sake bottle on the front board. Not in OCLC. \$500.

29. SIMMONS, Owen. *The Book of Bread.*

London: Maclaren & London: Maclaren & Sons, [1903]. Quarto, original green cloth, 360 pages, plus ads. First trade edition, differentiated from later printings by 24 additional pages, mostly ads and a list of subscribers to the deluxe edition, as well as decorated endpapers (which in subsequent printings were plain) and a different decorative rule on the cloth board. In



my examination of a number of these copies, the original photographs appear to be higher quality prints – not a different printing method, as with the bromide print in the deluxe, but with greater contrast and detail exhibited. A comprehensive book on bread-making, with 10 original photographs mounted on card, 12 full-page color illustrations, and five black-and-white illustrations. "The Book of Bread is one of those rare books that can be judged by its cover, or rather, by its name... A monograph about the manufacture of bread, it is the bread-maker's bread book, illustrated with photographs, about which Simmons-evidently a man who did not hold with false modesty-writes: 'However critical readers might be, they will be forced to admit that never before have

they seen such a complete collection of prize loaves illustrated in such an excellent manner.' The photographic reproductions-as opposed to the two original silver-gelatin prints pasted into the book-Simmons continues, were produced, with no expense spared, after various trials using different processes, especially for the colour illustrations: 'The loaves are now reproduced photographically correct, of exactly full size, and the colours are as nearly perfect as it is possible for them to be by any process at present known.' Simmons might be a little over confident about the reproduction, but as far as the aesthetic qualities of the photographs go, his boasts are not misplaced. The late Sam Wagstaff, who amassed one of the finest photographic collections of

the 20th century, once said that there was a photographer for everything—someone who was the best at photographing shoes, or clouds, or mountains. Simmons evidently found the best photographer of bread, though sadly, he failed to credit him. The 19th-century photobook was primarily an archive in which the things of the world were stored and catalogued. Here, at the beginning of the 20th century, one of the humblest, yet most essential of objects is catalogued as precisely, rigorously and objectively as any work by a 1980s Conceptual artists" (Parr & Badger I:56) The plate list for this edition refers to a bromide photograph; however, that photograph was only included in the *edition de luxe*, which was published the same year. Edges of a few photographs creased slightly, only a few spots of foxing to text, light wear to original cloth. A handsome copy. While later printings are being seen more frequently, the first trade edition remains rare. [Bitting, 435]. \$10,000.

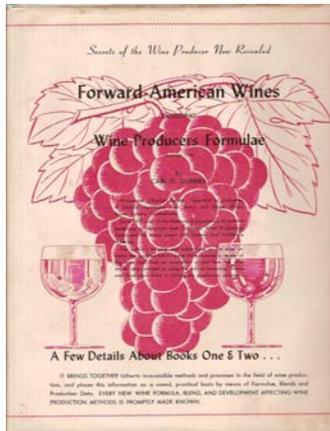
30. SKEATS, A.C., editor.
Commercial Confectionery - A Practical Guide for Practical Men, by Many Expert Contributors.
London: The Gresham Publishing Company, 1937. Two volumes, 133 & 139 pages. Illustrated throughout in black and white and color. And with an envelope of duplicate plates for use in the bakery. Both volumes very near fine, in clean and bright dark green cloth, with both dust jacket very near fine. A beautiful set, usually seen well-floured. \$400.

31. HALL, Mary Elizabeth.
Candy-Making Revolutionized. Confectionary from Vegetables.

New York: Sturgis & Walton Co., 1912. Duodecimo, 154 pages. First edition. Illustrated. An early attempt to replace glucose based confections ("deleterious fondants") with vegetable sugars, especially the potato. Other vegetables suggested include beets, beans, carrots, corn and tomatoes. With general advice on candy making, as well as many specific recipes. Previous owner's pencil name to half title, and a tiny bit of rubbing to head of spine, otherwise a fine copy in a spine darkened, and slightly edgeworn dust jacket. A fairly scarce book, especially so in collectible condition. \$150.

32. SOUTHWORTH, May E.
101 Candies.
San Francisco: Paul Elder & Co., 1904. Tall duodecimo, 70 pages + index. First edition. A lovely list of 101 recipes For candies, printed throughout in red and black. A fine copy in publisher's black and grey green printed cloth. No dust jacket, as issued. Scarce. \$200.

33. (Wine) DUMBRA, Carl D.
Forward American Wines, Including Wine Producer's Formulae.
Boston: Carl Dumbra, (1948, 1950). Two volumes. Thick quartos, xxvi, 518 & xxvii-xlv, 519-1175 pages. Book one a stated second printing; book two a stated first edition. Illustrated with occasional black and white photos and figures. A very scarce technical treatise. The jacket states, "The master guide for the chemist, researcher, winemaker, wine producer, and production man. Technical information and numerous wine formulae and blends are listed... Chemical and engineering developments. Methods, processes, and formulae for making vermouth extracts



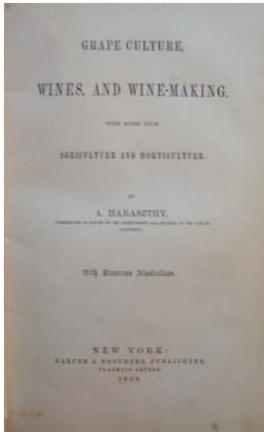
used in the manufacture of vermouths, sweet and dry. Artificial and rapid aging by special process, and many other types and California varieties." Light shelfwear to both volumes. Some dampstaining to top edges, and some general light wear to dust jackets. Still very presentable copies of these very scarce volumes [Not in Gabler, Amerine or Cagle]. \$1200.

34. (Wine) FULLER, Andrew S. *The Grape Culturist. A Treatise on the Cultivation of the Native Grape. New, Revised and Enlarged Edition.* New York: Orange Judd, 1896. Small octavo, 282 pages + 14 pages ads. Illustrated with steel engravings. Gabler states that it, "gives full directions for planting, training, grafting, etc. Native grapes are emphasized, foreign vines are confined to indoor cultivation, and hybridization and pest control are significant topics. This was one of the most popular American texts". A tight,



clean copy of this revised edition, in bright green gilt decorated boards with only a bit of light spotting. [Gabler 21090]. \$200.

35. (Wine) HAMM, Wilhelm. *Das Weinbuch. Wesen, Cultur und Wirkung des Weines; Statistik und Charakteristik sämmtlicher Weine der Welt. Behandlung der Weine im Keller. Nach Shaw, Denman, Franck, Jullien und mit Benutzung officieller und directer Mittheilungen sowie eigener Erfahrungen. Mit 13 in den Text gedruckten Abbildungen.* Leipzig: Verlagsbuchhandlung J. J. Weber, 1865. Octavo, 435 pages. Illustrated. First edition of the classic 19th century popular work on wine, by the Austrian agronomist and writer. Some light spotting to pages throughout, otherwise clean and tight, in light brown half morocco with raised bands over green paper covered boards. Some edgewear to the boards but still a handsome, near very good copy. [Simon, *Bibliotheca Vinaria* 42]. \$400.

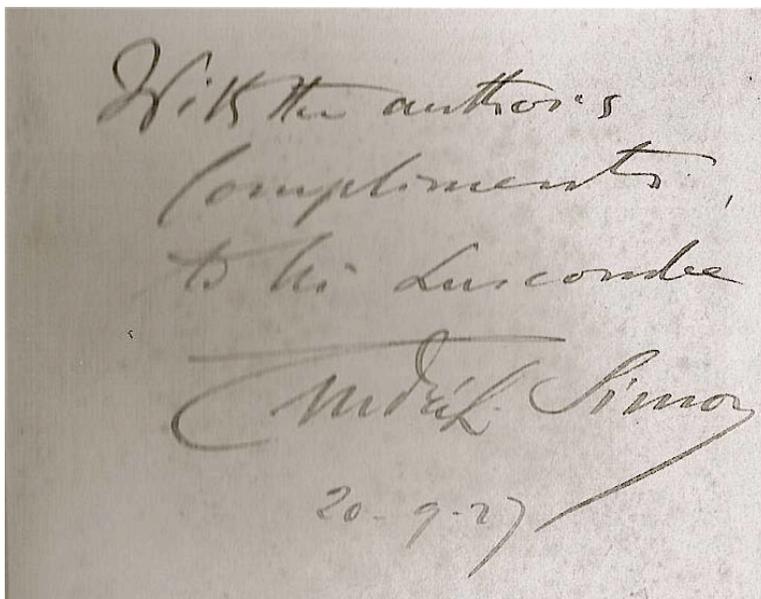


36. (Wine) HARASZATHY, A[ngoston]. *Grape culture, wines and winemaking. With notes upon agriculture and horticulture.* New York: Harper & Brothers, 1862. Thick octavo, 420 pages + 4 pages publisher's catalogue. First edition, with frontispiece and text illustrations. A cornerstone book for any collection of books about wine in America. Haraszthy, a Hungarian by way of Sauk City Wisconsin, imported over 1400 varieties of vinifera to the US and was a tireless booster of Sonoma as a center for wine growing. He established Buena Vista as a winery, one of the first in Sonoma, and is rumored to have perished while crossing an alligator infested swamp in Nicaragua. With the ownership signature of Darius A. Seacor to free front end paper, and the small bookplate of W.H. Stiles to the front paste down. Text block and hinges are tight and remarkably clean. Original pinkish boards are soiled and faded and stained at the spine, but they remain sound, and the handsome gilt stamped grape cluster is visible on the front panel. [Gabler 23120]. \$1800.



37. (Wine) LANDREAU, Felix (Maurice Pouzet, illustrator). *En Compagnie d'Nout' Vin d'Anjou.* Angers: Editions Jacques Petit, 1945. Octavo, 70 pages. First edition, one of 879 numbered copies on *velin blanc pur chiffon*, from a total of 990. Illustrated by Maurice Pouzet in pochoir throughout. Some light abrasions to paper covers, otherwise very good, in publisher's paper covered boards, with artwork in wine label style pasted-down. \$300.

38. (Wine) MITCHELL, S. Weir. *A Madeira Party.* New York: The Century Co., 1902. Duodecimo, 165 pages. Third printing of the original 1895 publication. Described by Gabler as a "pretentious" but "excellent account that describes the wine ritual." The book is populated by a "proper group of snobs." By the time of its publication, the book's setting in the world of Philadelphia's Taffy and Hickory Clubs had passed, and Madeira production was reeling from the scourge of phylloxera. All edges gilt, in embossed leather with some light



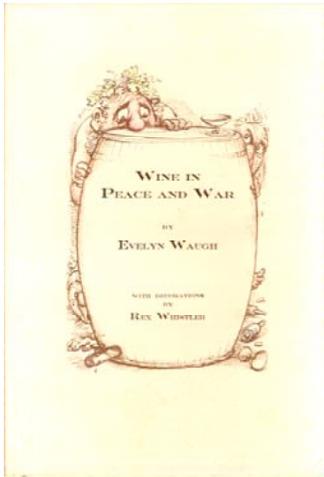
rubbing to all edges. Still a very good, tight and clean copy of a book somewhat scarce in all early editions. [Gabler 31040]. \$250.

Frank Schoonmaker's copy

39. (Wine) ORIZET, Louis. *Fragrances. A la Gloire du Vin de France. Illustrations by Daniel Chantereau.* Macon: Editions de la Grisiere, 1964. Quarto, 72 pages. First edition, one of 3000 unnumbered copies on *Velin Renage* from a total edition of 3168. Orizet, Beaujolais winemaker and poet, was considered a master of wine description. Referring to the color of a glass of Beaujolais, he once said the hue resembled a blush on "the thigh of a flustered nymph." Some bumping to corners, otherwise a very good copy in publisher's printed wrappers and with the edgeworn original glassine. *Inscribed to Frank Schoonmaker, a giant of American*

wine history, as both a writer and an importer French wines. "A Monsieur Schoonmaker, qui a tant fait pour la gloire du Vin de France, Amicel hommage de l'autour, Louis, Macon 6 30 decembre 1964. \$500.

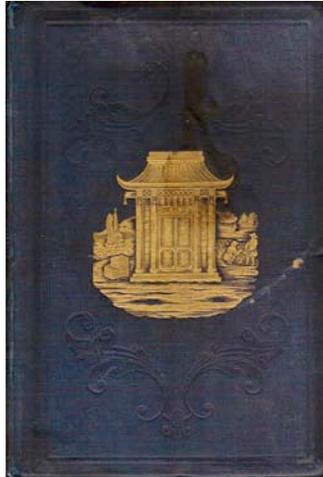
40. (Wine) SIMON, Andre L. *In Vino Veritas. A Book About Wine.* London: Grant Richards Ltd., 1913. Small octavo, 202 pages + ads. First edition of this collection of early lectures given by the leader of the English wine trade for most of the first half of the 20th century, and the "Grand Old Man of Literate Connoisseurship." He was both Officier de la Legion d'Honneur and holder of the Order of the British Empire. In publisher's gilt decorated light blue cloth. left side of the spine with two dark stains, otherwise very good throughout. *Inscribed boldly by Simon on the free front end paper, "With the*



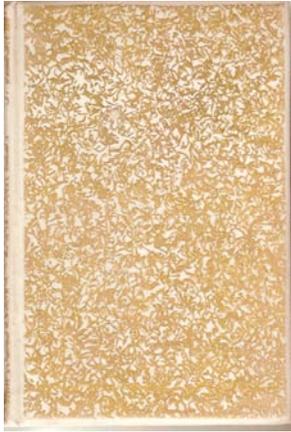
author's compliments, to _____.
 Andre L. Simon, 20-9-27." [Gabler
 39170]. \$350.

41. (Wine) WAUGH, Evelyn.
*Wine in Peace and War. With
 Decorations by Rex Whistler.*
 London: Saccone & Speed, [1947].
 Octavo, 77 pages. First ordinary edition
 of this work commissioned by the
 London vintners Saccone & Speed.
 Endpapers a bit spotted as usual,
 otherwise a very good copy in cream
 pictorial boards. [Gabler 43040]. \$400.

42. (Wine) FORBES, Patrick.
*Champagne, The Wine, the Land and
 the People.*
 Reynal & Company, New York, 1967.
 Octavo, 492 pages. First American
 Edition. One of the better single
 volumes on the history and
 development of the champagne grape
 and region. A fine copy, in a fine dust
 jacket. [Gabler 20500]. \$90.

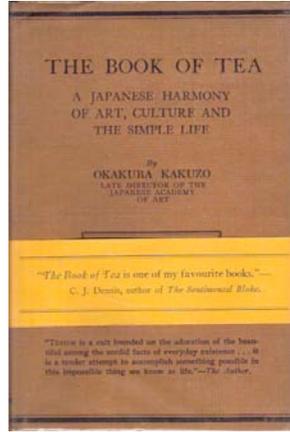


43. (Tea) HOUSSAYE, J.-G.
*Monographie du The - Description
 Botanique, Torrefaction, Composition
 Chimique, Proprietes Hygieniques de
 cette Feuille.*
 Paris: L'Auteur 1843. Octavo, 160
 pages, illustrated with eighteen
 engravings and one additional engraving
 which is an advertisement. First edition.
 An important work on the history and
 introduction of tea into Europe, and of
 the plant's various uses, including
 medicinal applications. The handsome
 engravings show the elements of tea
 production, from tea plants to factories,
 equipment, etc. Small cancels to title
 page and to advertisement at rear
 indicate a change in address of the
 publisher/tea importer, otherwise
 internally very good. In a near very good
 original binding, with a small stain and
 scrape mark and some bumping to blue,
 blind and gilt-stamped binding
 depicting a pagoda, tea plants and a
 shipment ready for transport. \$400.



44. (*Tea*) UKERS, William H. *All About Tea*. New York: Tea & Coffee Journal, 1935. Two volumes, quartos, xvi, 559 pages, & viii, 568 pages, thoroughly illustrated. First edition, of the definitive study on tea. The finest copy we have seen of this monumental work on the history, agriculture, and trade of coffee. Slight spotting to top edge of text block on both volumes, as is usually seen (tea stains?), otherwise fine and bright in publisher's green buckram bindings with gilt lettering. In near fine cream and green dust jackets, and very scarce thus. \$3500.

45. (*Coffee*) UKERS, William H. *All About Coffee*. New York: The Tea & Coffee Trade Journal Company, 1935. Small stout quarto, 832 pages, with more than 800 illustrations, maps and diagrams, some in full color. Second, edition, revised. At the time of the book's original publication in 1922, *The New York Times* called it "without a doubt the most comprehensive and authoritative work on the subject that has been published in any language" (*New York Times*,



December 3, 1922). A fine copy in brown cloth, in a near fine dust jacket, and scarce thus. \$1000.

46. (*Tea*) CAVE, Henry W. *Golden Tips. A Description of Ceylon and its Great Tea Industry*. London: Samson Low, Marston & Company, 1900. Octavo, 474 pages. Illustrated with photographs by the author. First edition of this lovely survey of Ceylon and its tea industry, by a member of the Royal Asiatic Society and author of several other titles on the South Asian island nation, now known as Sri Lanka. Fine in a stunning gilt-stamped white buckram binding. All edges gilt. \$400.

47. (*Tea*) KAKUZO, Okakura. *The Book of Tea. A Japanese Harmony of Art, Culture, and the Simple Life*. Sydney: Angus & Robertson Limited, 1932. Octavo, 102 pages. First Australian edition. First published in 1906, this small book introduced the concept of "teaism" to the world. Teaism used the simplicity of the tea ceremony as a model for other activities, including

art and architecture. It has been said that Heidegger's concept of *Dasein* was inspired by ideas Kakuzo expressed in this work. A small closed tear to a rear blank, otherwise a fine copy in publisher's cream-colored boards, in a fine dust jacket with the original printed yellow belly band. \$200.

48. (Beer) BRASENOSE COLLEGE, Oxford. *Brasenose Ale, A Collection of Poems, Presented Annually, by the Butler, of Brasenose College, on Shrove Tuesday.* Oxford: Printed for Private Circulation by J. Vincent, 1857. Small octavo, 140 pages. First edition of this collection of drinking songs celebrating Ale and in particular the brew of Brasenose College. \$300.

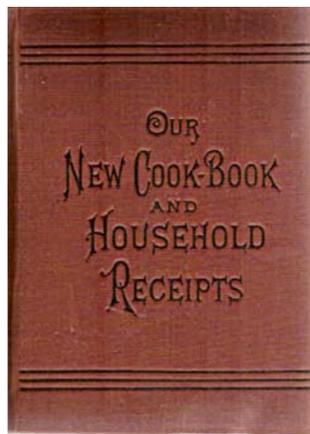
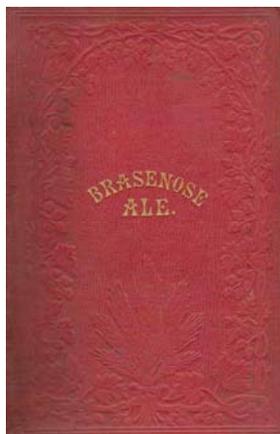
49. (Mead) GAYRE, G.R. *Wassail! Or Mazers of Mead. An Account of Mead Methgelin, Sack and Other Ancient Liquors, and of the Mazer Cups out of which they were drunk.* London: Phillimore & Co. Ltd., 1948. Octavo, 176 pages. Illustrated. First

edition. As the title says. A fine copy in a fine dust jacket. \$90.

a scarce American beer book

50. (Beer) ARNOLD, John P. *Origins and History of Beer and Brewing, From Prehistoric Times to the Beginning of Brewing Science and Technology. A Critical Essay.* Chicago: Alumni Association of the Wahl-Henius Institute of Fermentology, 1911. Thick quarto, 411 pages. First edition, of this first major study of the history of beer and brewing in the United States, covering the period from 1630 until publication. The boom in industrialization in the 19th century is particularly well represented. A scarce book. The U.S. Brewer's Association reprint uses the much shorter edition of 1933, and erroneously states that it was the first. Hinges repaired, some mottling to printed decorated boards, otherwise a very good copy. \$1250.

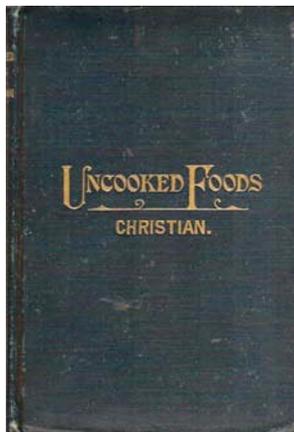
51. FROST, S. Annie. *Our New Cook-Book and Household Receipts, Carefully Selected and Indexed.* Boston: People's Publishing Company,



1883. Octavo, 454 pages. First edition of this thorough household cookbook, issued by the publisher's of *Fireside Journal*. Includes some interesting apple desserts. Previous owner's pencil to rear free end paper, a bit of rust to the front free end paper, otherwise a fine copy, with the binding clean and crisp. \$150.

52. (Raw Food) CHRISTIAN, Eugene & Mollie Griswold Christian. *Uncooked Foods & How to Use Them, A Treatise on How to Get the Highest Form of Animal Energy From Food. With Recipes for Preparation, Healthful Combinations and Menus.*

New York: The Health Culture Company, (1904). Small octavo, 246 pages. First edition of this early manifestation of the raw food fad. The argument tends to be twofold: that early man ate raw foods, and it was good enough for him; and that cooking saps food of its nutrients. With an interesting collection of recipes. Previous owner's ownership inscription to front fly, and a bit of spotting to the publisher's gilt stamped dark blue boards, otherwise near fine. \$90.

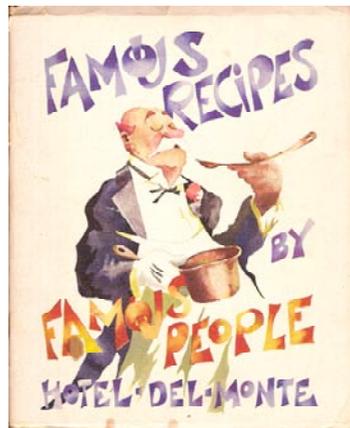


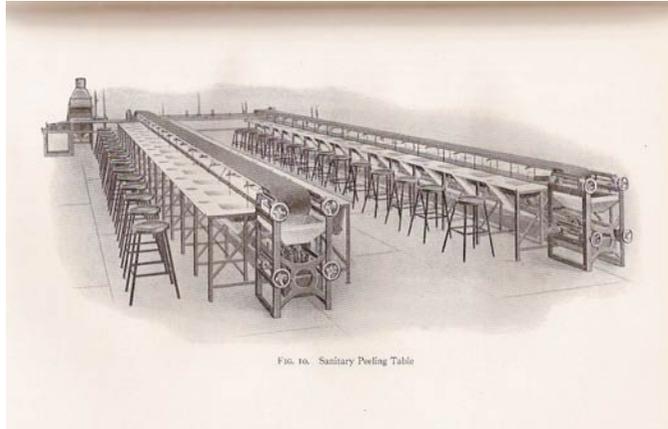
53. FARMER, Fannie Merritt. *What to Have for Dinner. Containing Menus with the Recipes Necessary for their Preparation.*

New York: Dodge Publishing Company, 1905. Small octavo, 271 pages. First edition. A very near fine copy, in publisher's black and white printed red cloth binding. No dust jacket. [Biting, Brown]. \$150.

54. SHERMAN, Henry C. *Chemistry of Food and Nutrition.*

New York: The Macmillan Company, 1911. Thick octavo, 355 pages + ads. First edition. An important work in the history of nutrition. Sherman, was the first to apply the measurement of calories to nutrition, and was among the first to isolate individual various nutrients including certain minerals, vitamins and amino acids. This work was said to have been the inspiration for the USDA dietary guidelines, first developed by Hazel Stiebeling in 1933. Stiebeling's work was the first quantitative national dietary standard for the minerals calcium, phosphorus, iron, and vitamins A and C. The values were based on her research in the





Sherman laboratory. Small ownership sticker removed from front pastedown, otherwise a fine copy, in publisher's green cloth. \$600.

55. ZAVALLA, Justo P.
The Canning of Fruits and Vegetables. Based on the methods in use in California, with Notes on the Control of the Microorganisms Effecting Spoilage. New York: John Wiley & Sons, Inc., 1916. Octavo, 214 page + ads. First edition, one of one thousand copies. A thorough study of canning as practiced in California, illustrated with drawings and diagrams of equipment, furniture and the cans themselves. With an appendix reproducing the Pure Foods Act. A fine copy, with the ink ownership mark of "The California Pear Growers Association, April 1, 1920." \$90.

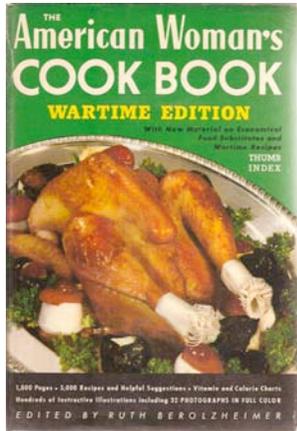
56. STILPHEN, George Albert. *The Apples of Maine. A Compilation of the History, Physical and Cultural Characteristics of all the Varieties of Apples Known to Have Been Grown in the State of Maine.*

Adapted from a thesis submitted to the University of Maine at Orono by Frederick Charles Bradford in 1911 and extensively corrected, revised, appended and updated.

Otisfield, ME: Stilphen's Crooked River Farm, 1993. Octavo, 378 pages. First edition, number 317 of 500 numbered copies. A study of the pomology of Maine, an update of the unpublished work (except as a thesis) of Charles Bradford (1911), with descriptions of hundreds of varieties. A fine copy in original dark green, gilt-lettered cloth. No dust jacket, as issued. Although not called for, this copy is signed on the half-title by the author. \$350.

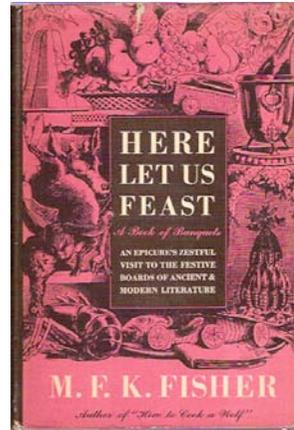
57. [POST, Charles William, dedicatee].

The Road to Wellville: A Personally Conducted Journey to the Land of Good Health By the Route of Right Living. Battle Creek, Michigan: The Postum Cereal Company, 1926. Quarto, 103 pages, with a full-color frontispiece by Myron Perley and illustrated with diagrams and decorations. First edition



of this book dedicated to C.W. Post, founder of the Postum Cereal Company, inventor of Grape Nuts and father of Marjorie Merriweather Post. C.W. Post had died thirteen years earlier, apparently by his own hand. The book includes an essay on nutrition and a healthy lifestyle, recipes, recommendations for a household library and a hilarious chart of the “tragic significance of age 31”, after which it is apparently all down hill. Post’s life, along with that of his mentor Kellogg, were the basis of the 1993 T. C. Boyle novel (and, later, the film directed by Alan Parker). A truly fine copy, with printed paste-down on paper covered boards. Original glassine jacket and slightly dented box included. \$500.

58. STEINBECK, John; Robinson Jeffers; Zane Grey, H.L. Mencken, Edgar Rice Burroughs, Walt Disney, Gertrude Stein, William Beebe, Sherwood Anderson, Sinclair Lewis, Rube Goldberg, et al. (Herbert Cerwin, ed).



Famous Recipes by Famous People. Illustrated by Paul Whitman. Del Monte, CA: Hotel del Monte, 1936. Square octavo, 43 pages, on cream and green laid papers. The true and correct first printing of this entertaining compilation, with sometimes surprising entries by a host of luminaries and Whitman’s full-page cartoons. A very good copy in color printed stiff wrappers with yapped edges. Scarce. \$350.

59. BEROLZHEIMER, Ruth (editor). *The American Woman’s Cook Book. Wartime Edition. With New Material on Economical Food Substitutes and Wartime Recipes.* Garden City: Consolidated Book Publishers, 1943. Thick octavo, 816+g+62 pages. Illustrated in black and white and color. The wartime edition of “America’s Greatest Cookbook,” an expansion of the original published in 1938. With a section of meal plans and instructions on feeding a family on a tight budget. A fine copy, in a dust jacket with two closed tears, otherwise very good or better. \$150.

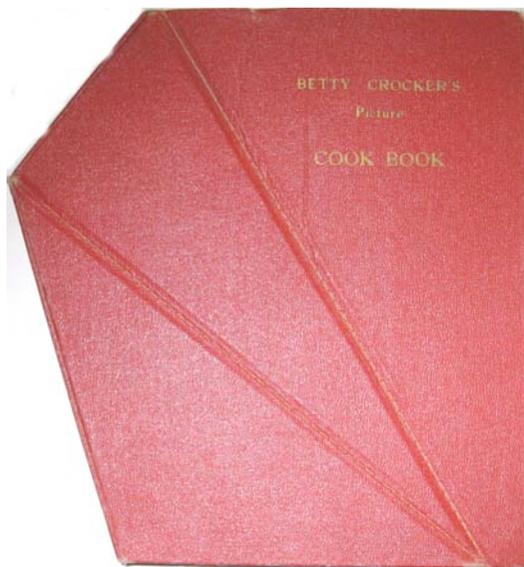
60. FISHER, M.F.K.
Here Let Us Feast, A Book of Banquets. An Epicure's Zestful Visit to the Festive Boards of Ancient & Modern Literature. New York: Viking Press, 1946. Octavo, 491 pages. First edition of this anthology of literary and historical excerpts, along with the author's own writings. A near fine copy in like dust jacket. \$150.

61. ROMBAUER, Irma S.
The Joy of Cooking. Indianapolis/New York: Bobbs Merrill, 1946. Thick octavo, 884 pages. The 1946 printing, sometimes called the "Post-war edition", was an update of the 1943 War-time edition. The only cookbook to be included in the New York Public Library's list, "150 Influential Books of the Century." A very good, clean copy in the gingham-patterned, light blue cloth. In a near very good dust jacket, with a bit of light edge staining to the rear panel, and some chipping to the head and foot of the spine. Still a much cleaner copy than is usually encountered. \$300.

62. FROLOV, Wanda L.
Katish. Our Russian Cook. New York: Farrar Strauss, 1947. Octavo, 208 pages. Illustrated by Henry J. Stahlhut. First edition. A "novel-plus-cookbook" created from a series of stories that appeared in *Gourmet Magazine*. Now a classic of food writing and a glimpse into Russian cooking. A fine copy. \$90.

in a deluxe bookstand binding

63. CROCKER, Betty.
Betty Crocker's Picture Cook Book. Minneapolis: General Mills, 1950. Large octavo, 449 pages. First edition, first printing. A deluxe issue, in a specially designed binding which folds with the opening book to become a book stand. The original boards have been set into a red cloth binding of uneven pentagonal shape. Sewn creases allow the binding to expand under the book to become a stand. I have not been able to confirm whether this binding was specially created for the Betty Crocker/General Mills company, or was added afterwards by an owner. The detail of the binding, and the gilt stamped text on the front panel of the binding and the spine, lead me to conclude that it was made for the company. The book itself has a light waterstain, but no adhesion, to the first few pages. Otherwise it is internally very good, showing only a moderate use. The unusual binding has some edge rubbing,



but is otherwise in very good condition, and is delightful to see, either when folded closed, or set up as a book stand. The Betty Crocker Company was known for multiple states of its famous cookbooks, and for issuing many deluxe and extra deluxe models, most of which are very scarce. This one is no exception. \$900.

64. ROSEN, Ruth Chier.

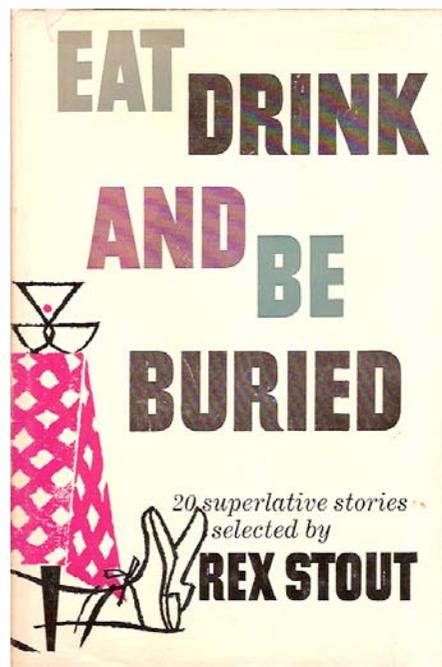
From Nets to You. A Log of Fish Recipes.

New York: Richard Rosen Associates, 1953. Comb-bound duodecimo, 144 pages. First edition of this volume in the Handy Aid Books series, published by the author's husband. While the designer remains anonymous, there is an attractive 50's Pop sensibility to this little book, with a photogram collage cover design. A fine copy including the delicate comb, in a very good box reproducing the cover design, with only a small adhesion mark on the bottom surface of the box. \$50.

65. SARDI, Vincent & Richard Gehman. *Sardi's, The Story of a Famous Restaurant.*

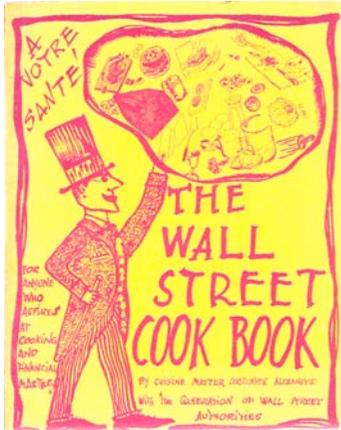
New York: Holt & Company, 1953. Octavo, 244 pages. First edition of this autobiography of the best known theatrical restaurant in the U.S., written by its namesake. The restaurant describes itself as "post office, message center, lover's rendezvous, eating trough, drinking-hole... and psychiatrist's couch for the professional theater." A bit of a rust mark from a calling card paper-clipped in, otherwise a fine copy in a lightly spotted, near very

good dust jacket. Inscribed by the author, "Seasons Greeting and Best Wishes, Sincerely, Vincent Sardi." \$300.



66. STOUT, Rex (editor).

Eat Drink and Be Buried. 20 Superlative Stories Selected by Rex Stout. New York: The Viking Press, 1956. Octavo, 246 pages. First edition. With contributions by Anthony, Boucher, Lawrence Blochman, Ellery Queen, John D. MacDonald and others. According to the dust jacket copy, "food and drink figure prominently in the decline and falling dead of many people with whom the stories deal." A fine copy in a near fine dust jacket, with just a few small chips to the edges. Somewhat scarce in dust jacket. \$250.



67. CHILD, Julia; Simone Beck; Louisette Bertholle.

Mastering the Art of French Cooking.
New York: Alfred A. Knopf, 1961.

Thick quarto, 684 + xxxii pages. First edition, first printing. The classic. Very slightly age toned, otherwise fine, in a lightly darkened, edge chipped but near very good, first state dust jacket. \$900.

68. ALEXANDER, Christopher.
The Wall Street Cook Book. With Two Analytical Indexes of Choice Recipes and Stock Market Operations.

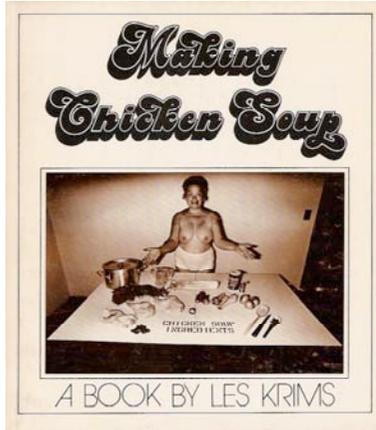
New York: The Library of Wall Street, Publishers, 1966. Quarto, 156 pages.

First edition of this quirky sixties cookbook, containing recipes such as *The Price Earnings Ratio Baba au Rum* and *The Margin Requirement Cucumber Salad*. Illustrated with line drawings by the author. Small adhesion mark on front wrapper, otherwise very good. \$90.

69. KRIMS, Les.

Making Chicken Soup.

Rochester, N.Y.: Humpy Press / Light



Impressions, 1972. Square duodecimo, unpaginated. Illustrated with twenty-eight black and white photographs.

First edition. A lovely copy of this wonderful little Les Krims title in which the artist's mother shows the step-by-step method for preparing great chicken soup, all while topless and wearing an especially unflattering pair of white underpants. Also includes Mrs. Krims' recipes for kreplach and matzoh balls. A fine copy of a scarce photographic artist's book and doubly so in that it is signed and dated by the artist on the title page. \$1200.

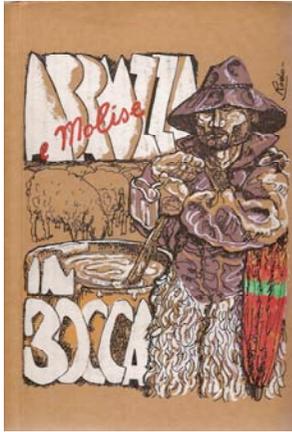
70. TRILLIN, Calvin.

American Fried. Adventures of a Happy Eater.

New York: Doubleday & Company, Inc., 1974. Octavo, 215 pages. First

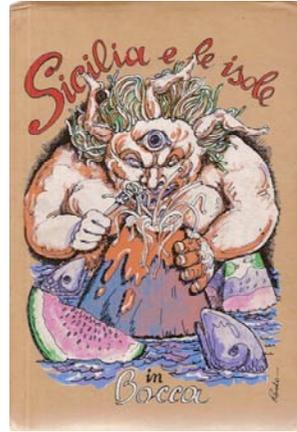
edition of this first work in Trillin's "Tummy Trilogy," and the first of his food writing in book form. A classic.

Very good in a near very good dust jacket. Surprisingly scarce. Signed by the author on the half title. \$900.



71. GOULD, John A.
The Brown Bag Cookbook.
 New York: Doubleday & Co., 1974.
 Octavo, 154 pages. First edition of this quirky, budget-oriented cookbook from the Maine-based author of *The Great Little Hot Dog Book*. A fine copy in a near fine dust jacket. With a printed brown bag laid-in. Signed by the author, "Happy brown-bagging! John Gould." \$90.

72. NATALI, Carlo.
Abruzzi e Molise in Bocca.
 Palermo: Il Vespro, 1978. Thick octavo, 201 pages + glossary and index. First edition. Bound in silk-screened, corrugated cardboard with an illustration by Rodo Santoro. Illustrated throughout in black and white and color. Text in Italian and English. One of the famous and much sought after 'in bocca' series. Recipes include pancakes with béchamel, chicken in the manner of King Francesco II, stuffed squids, pasta with sheep sauce and almond candy. Slight pulling at the front hinge, otherwise a fine copy. \$450.



73. CARDELLA, Antonio.
 Illustrated by Rodo Santoro.
Sicilia e Le Isole in Bocca.
 Milan: Edikronos, 1981. Thick octavo, 271 pages + glossary and index. First edition. Bound in silk-screened, corrugated cardboard with an illustration by Rodo Santoro. Illustrated throughout in black and white and color. Text in Italian and English. One of the famous and much sought after 'in bocca' series. The second such devoted to Sicily, this volume includes the other isles. Recipes include noodles with raw garlic, fried brain, grilled Imperial shrimp, and more. One page with folded and miscut corner - a binder's error - and some slight bumping to corners, as usual, otherwise a fine copy. \$400.

"a quick service circus of culinary discourse"

74. BERNSTEIN, Dennis & Warren Lehrer.
French Fries.
 Rochester: Ear / Say, Visual Studies Workshop, 1984. Quarto, 104 pages. First edition, numbered 353 of 700 copies signed by both Bernstein and



Lehrer. An artist's book often considered to be a masterpiece of commercial lithography. Described by Johanna Drucker in *The Century of Artists' Books* as, "a carnivalesque-pop-art-amusement-motel-and-theme-park of visual and typographic devices." In the introduction the authors state, "*French Fries* is a quick service circus of culinary discourse, argument, dream, loss and twisted aspiration." Some very light soiling to printed, die-cut covers, otherwise a fine copy. \$700.

75. ZIRANEK, Sylvia.

Very Food.

London: Book Works, 1987. First edition, one of 50 numbered, specially bound copies, with an original signed and numbered silkscreen, from a total of 750 copies. Text and photography by Ziraneck. The book accompanied an exhibition and performances sponsored by London's Elephant Trust. Specially bound in custom patterned cloth, with three plastic encased photographs laid-



in. Fine in publisher's grass green slipcase. \$750.

76. GISSINGER, Hans and Marc Meneau.

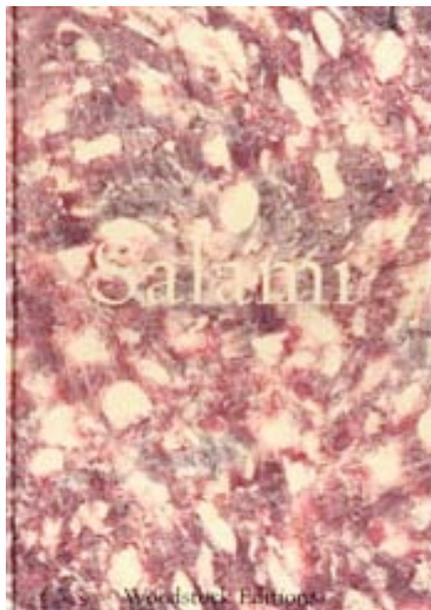
La Conversation / The Conversation.

Phoenicia, NY: Woodstock Editions, 2000. Two volumes, unpaginated, with black and white photographs. Quarto, boards covered in wax paper, boxed.

First edition, one of 2000 copies, signed by Gissinger and numbered. This book, an exchange in words and images

between photographer Hans Gissinger and chef Marc Meneau, provides a sharp contrast to what is usually considered "food photography". The black and white images reveal the grisly process of haute cuisine; slaughtering animals, force feeding geese, stuffing sausages. Parallel to their meditation on food and its cultural significance are Gissinger's gripping photographs which find beauty, depth, and humanity in our relationship with what we eat and how it gets to the plate. Text in French and English. Fine. \$850.

77. GISSINGER, Hans.
Le Conversation. Suite of 15 prints.
Woodstock, NY: Woodstock Editions,
2000. Suite of fifteen prints. One of
200 signed and numbered sets, each 25"
x 39". A stunning production, in fine
condition. \$2200.



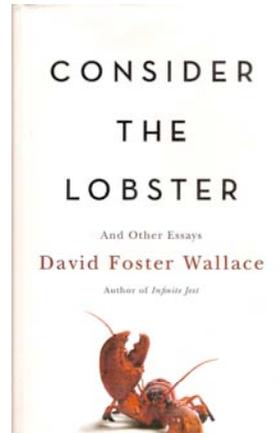
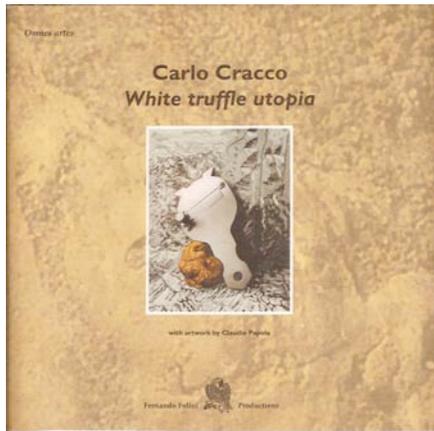
78. GISSINGER, Hans with
G rard Oberl .
Salami.
Phoenicia, NY: Woodstock Editions,
2001. Folio, 194 pages with 58 full page
color plates. First edition, limited to 500
copies signed by Gissingner and
numbered. Nearly 60 "portraits" of
salamis taken by Gissingner on his travels
through Milan's salumerie, with a funny
and erudite series of essays by gourmand

and bibliophile Gerard Oberl  as
accompaniment. Text in French and
English. Fine. \$750.

79. GISSINGER, Hans.
Salami. Suite of 15 prints.
Woodstock, NY: Woodstock Editions,
2001. Suite of fifteen six-color offset
prints. One of 200 signed and
numbered sets, each 25" x 39". A
stunning production, in fine condition.
\$2200.

80. (*Truffles*) CRACCO, Carlo.
*L'Utopia del Tartufo Bianco/ White
Truffle Utopia. With artwork by
Claudio Papola.*
Casanoceto: Fernando Folini
Productions, 2002. Oblong quarto, 70
pages. Text in Italian and English, with
contributions by Cesare Pavese. With
recipes and meditations on the divine
fungus. Fine in publisher's wrappers,
with a near fine dust jacket. Signed by the
author. \$200.

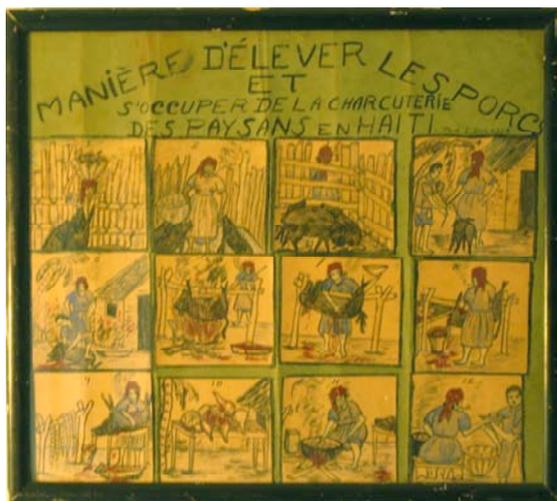
81. ESQUIVEL, Laura
(translated by Carol and Thomas
Christensen).
*Like Water for Chocolate: A Novel in
Monthly Installments, with Recipes,
Romances and Home Remedies.*
New York City, New York: Doubleday,
1992. Hardcover. Small octavo, 246
pages. First English language edition of
the author's first book. The basis of the
fine film by the same title. A fine copy.
Signed by the author on the title page. \$250.



82. WALLACE, David Foster. *Consider the Lobster and Other Essays*. Boston: Little, Brown, 2006. Octavo, 343 pages. First Edition, first printing. Includes the title essay, originally published in *Gourmet Magazine*, which was likely the most heavily footnoted article in the magazine's history, and one of the most controversial. Wallace attacked lobster eating at its heart, The Maine Lobster Festival, which he compares to "a Roman circus or medieval torture-fest." A fine copy. Signed by the author on the title page. \$350.

83. WELSH, Irvine. *The Bedroom Secrets of the Master Chefs*. New York/London: W.W. Norton, 2006. Octavo, 390 pages. First American edition. As far as we are able to determine, the first novel with a restaurant inspector as protagonist. A fine copy, signed by the author. \$90.

84. (Charcuterie) DUCASSE, E. *Maniere Delever Les Porcs, et s'occuper de la charcuterie des paysans en Haiti*. N.p.: c. 1940. Twelve small watercolors on paper, each approximately 5 x 5", mounted on a larger construction paper background with titling in ink. A delightful instructional piece of unknown origin, primitively depicting the raising, marketing, butchering, cooking and serving of pork in Haiti. Each panel show a pipe-smoking woman as she goes through the life (and death) process of a pig. Panels demonstrate feeding, scorching, bleeding, removing intestines for sausage making, butchering and, finally, serving the pig. With a bit of light soil, as one might expect with a piece of this nature, but the colors remain bright and the figures quite charming. In a simple worn black frame, with the stamp of a Cuban frame company on the verso. \$1200.



rear cover illustration, item 84

front cover illustration, item 78, photograph copyright Hans Gissing