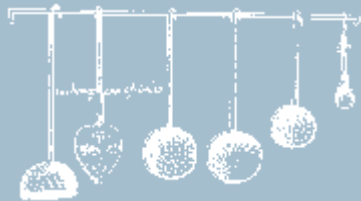


RARE BOOKS *on* DRINK  
RABELAIS, INC

Most of us like a good drink, but why not a better drink, or even a great drink? As seems to be the case with most things, practice, attention to craft, and the pursuit of deeper knowledge improve one's drink. And so once a year, people from around the world gather for an event dedicated to the bettering of the world of spirits. At Rabelais, we can think of no better cause.

This July we're pleased to join Tales of the Cocktail in its New Orleans reveries, and to bring a selection of fine books on cocktails, spirits, wine, distilling and the related arts. Find us at the Bazaar on Sunday to see more books, photographs, ephemera, and other printed items we have to offer. Or visit us in Portland, Maine or online at our website.

Cheers,  
Samantha + Don Lindgren



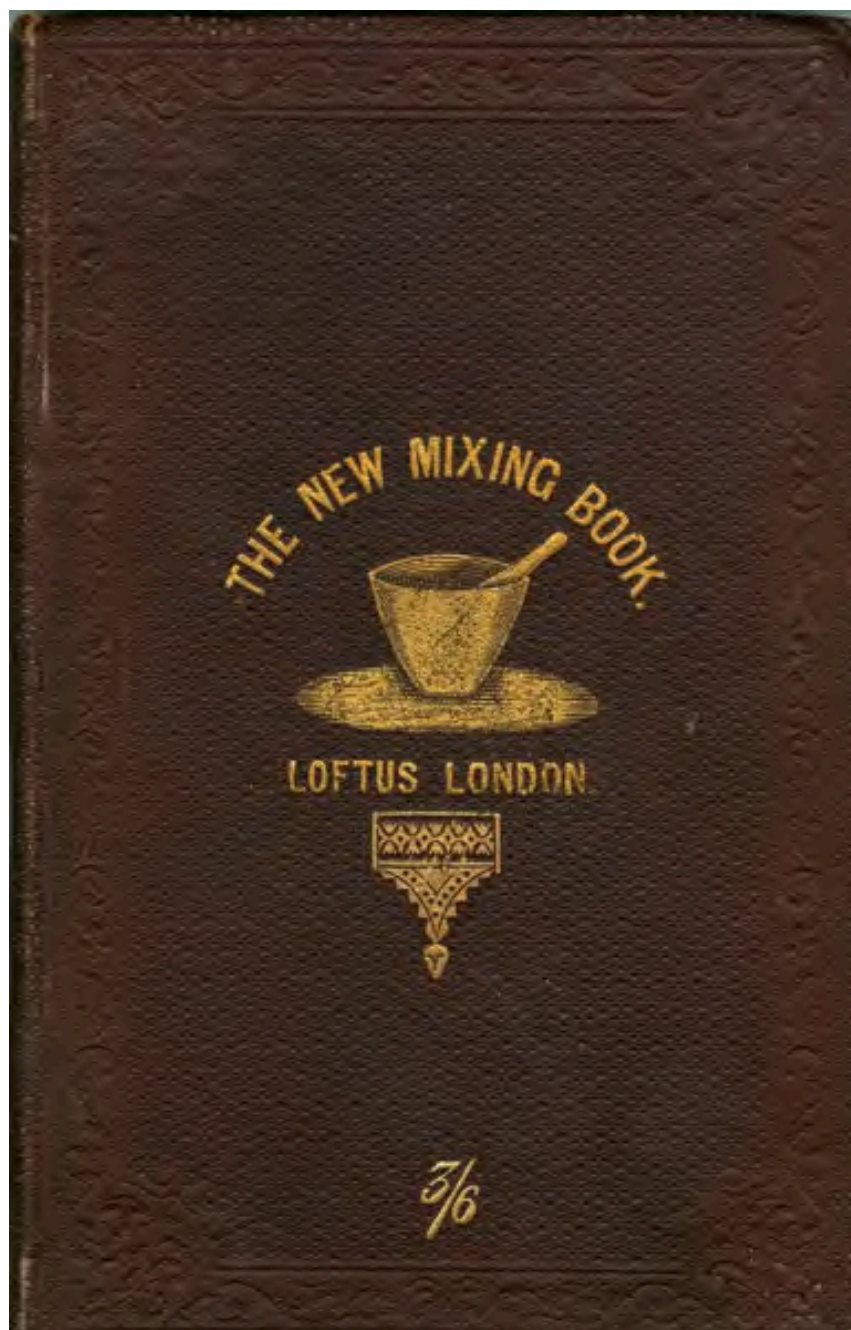
## Rabelais Inc.

Fine Books on Food & Drink

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Proprietors: Don Lindgren + Samantha Hoyt Lindgren  
Member: A.B.A.A., I.L.A.B., + The Ephemera Society of America



2

1 (cover)



**(1) A GERMAN LIQUOR MAKING MANUAL FROM 1800**

Breitenbach, Philipp Franz.

*Das Ganze de Branntweinbrennerey oder vollstandiger in der Unterricht Bereitung des Brannteweins und der verschiedenen Liquere. Zweiter Theil.*

Leipzig: Wilhelm Rein, 1800.

\$2500.

Very thick octavo, xxxii + 799 pages. Second volume only, complete in and of itself. Text in German. An instructional manual book for tinctures, brandies, aquavits, waters, and more. The work is detailed and clearly laid out; thirty-two pages of single-spaced index lists hundred of recipes. Also included are dozens of recipes for what we might call fountain drinks: lemonades, chocolate sodas, root beers and sherbets (28 varieties). Contemporary manuscript notes of a previous owner to endpapers. Paper spine label faded, and some general edgewear and rubbing to the paper covered boards, internally fine.

[OCLC locates only 2 copies: Bayerische Staatsbibliothek and the Danish Union Catalogue].

**(2)**

Loftus, William R.

*Loftus's New Mixing and Reducing Book, for the Use of Publicans and Spirit Dealers and Retailers in General.*

London: by the author, [1868-9].

\$600.

Small octavo, 96 pages + 24 ads. Illustrated. A thorough little guide to the arts of mixing and reducing, or bringing cask strength spirits to heel for ordinary consumption. The firm of William Loftus was a supplier of equipment for the trade, including hydrometers, saccharometers, and books. The book also has a twenty-four page illustrated supplement of ads including bottle-filling apparatus, corking machines, and wine bottle baskets for salesmen. Some very light soiling to a few pages, and one corner a bit bumped, otherwise very good, in publisher's gilt and blind-stamped burgundy cloth. Scarce.

[OCLC locates 9 copies, but only 3 in the US].

**(3)**

Rack, John.

*The French Wine and Liquor Manufacturer. A Practical Guide and Receipt Book for the Liquor Merchant. Being a Clear and Comprehensive Treatise on the Manufacture and Imitation of Brandy, Run, Gin and Whiskey, With Practical Observations and Rule for the Management of all Kinds of Wine, By Mixing, Boiling, and Fermentation, as Practiced in Europe. Including Complete Instructions for Manufacturing Champagne Wine.*

New York: Dick & Fitzgerald, Publishers, [c. 1870].

\$350.

Octavo, 273 + 6 pages ads. Fourth edition. Revised and corrected. Originally issued in 1863. A full recipe book with directions for making cordials, liqueurs, syrups and bitters. With a thorough section on the distilling process, fining, infusion, maceration, and cutting. A very fine copy in publisher's gilt-stamped green cloth.

[Gabler 35110, later ed].

**(4) WITH BEAUTIFUL STEEL ENGRAVINGS OF SODA FOUNTAIN AND BOTTLING EQUIPMENT**

*[Soda Fountain]. Descriptive Catalogue of James W. Tufts Arctic Soda Water Apparatus.*

Boston: George Ellis, Printer, c. 1890.

\$900.

Small quarto, 128 pages. First edition. A beautifully produced trade catalogue of bottlers' machinery and soda water apparatus. Fine in brown buckram, printed in black and gold.



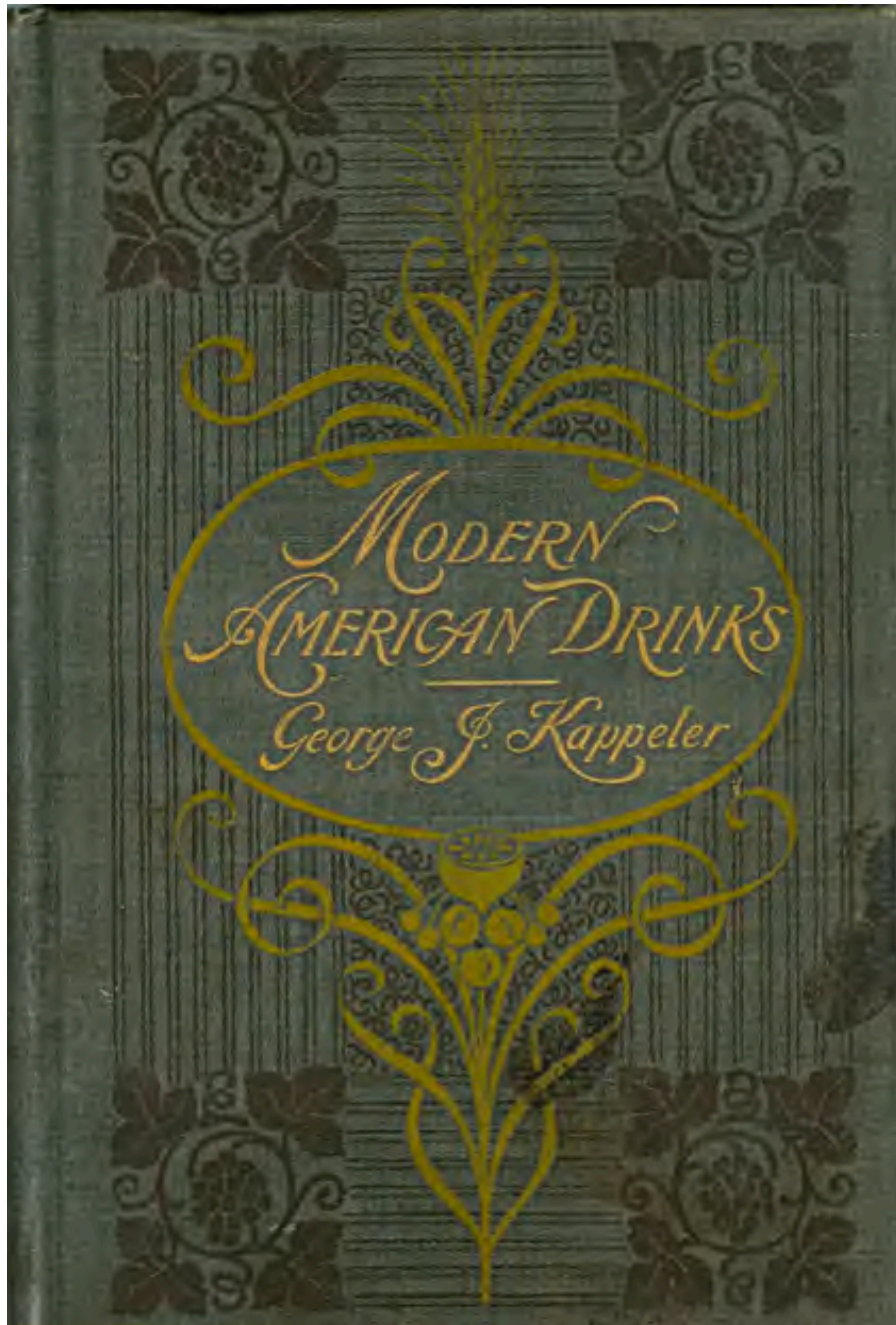


SODA WATER APPARATUS



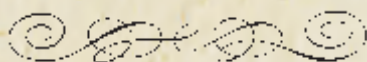
CATALOGUE OF  
BOTTLERS MACHINERY

James W. Tufts  
Boston.





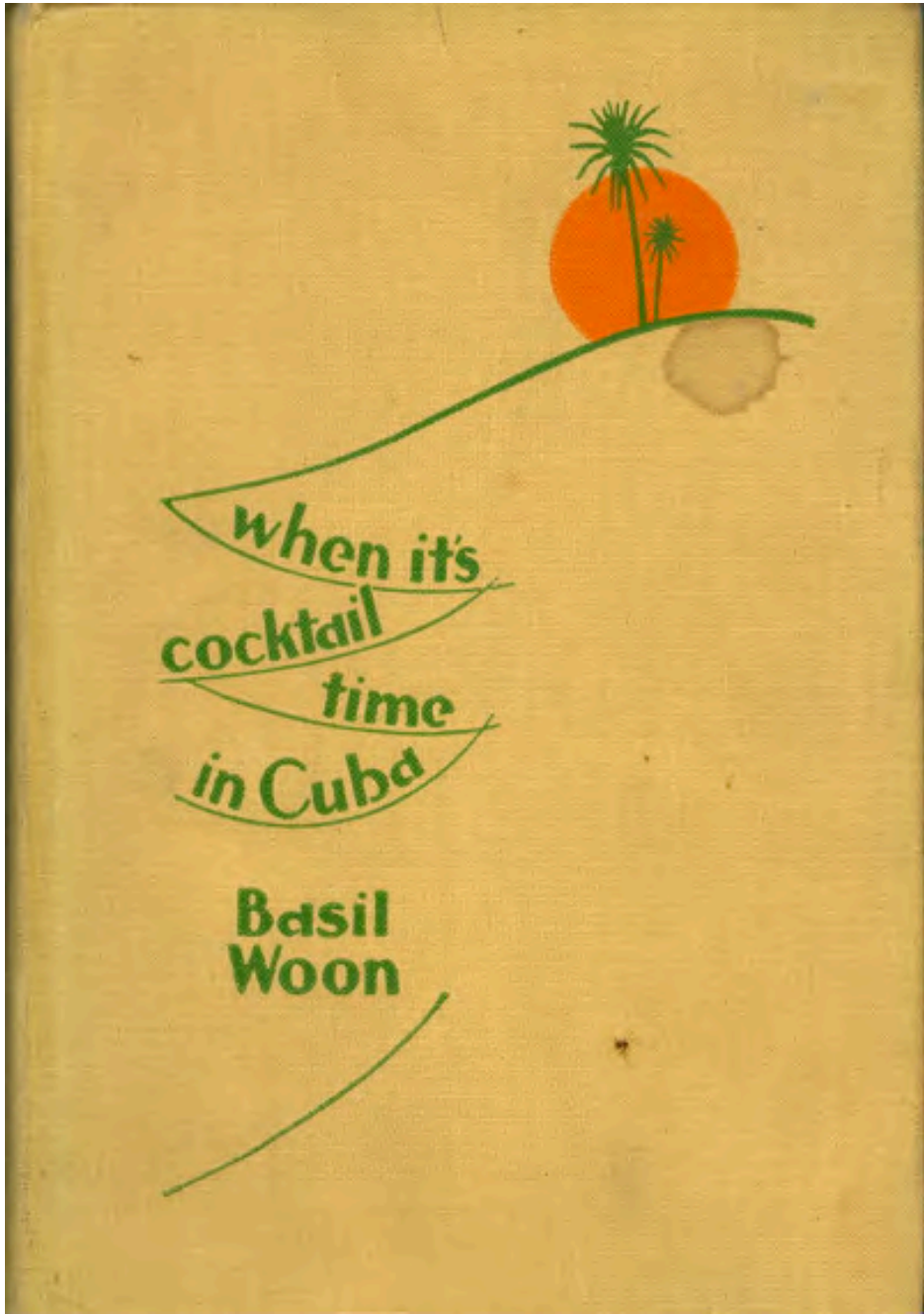
“DRINKING IS  
IN REALITY AN  
OCCUPATION  
WHICH EMPLOYS  
A CONSIDERABLE  
PORTION OF THE  
TIME OF MANY  
PEOPLE; AND  
TO CONDUCT  
IT IN THE MOST  
RATIONAL AND  
AGREEABLE  
MANNER IS ONE  
OF THE GREAT  
ARTS OF LIVING.”  
JAMES BOSWELL



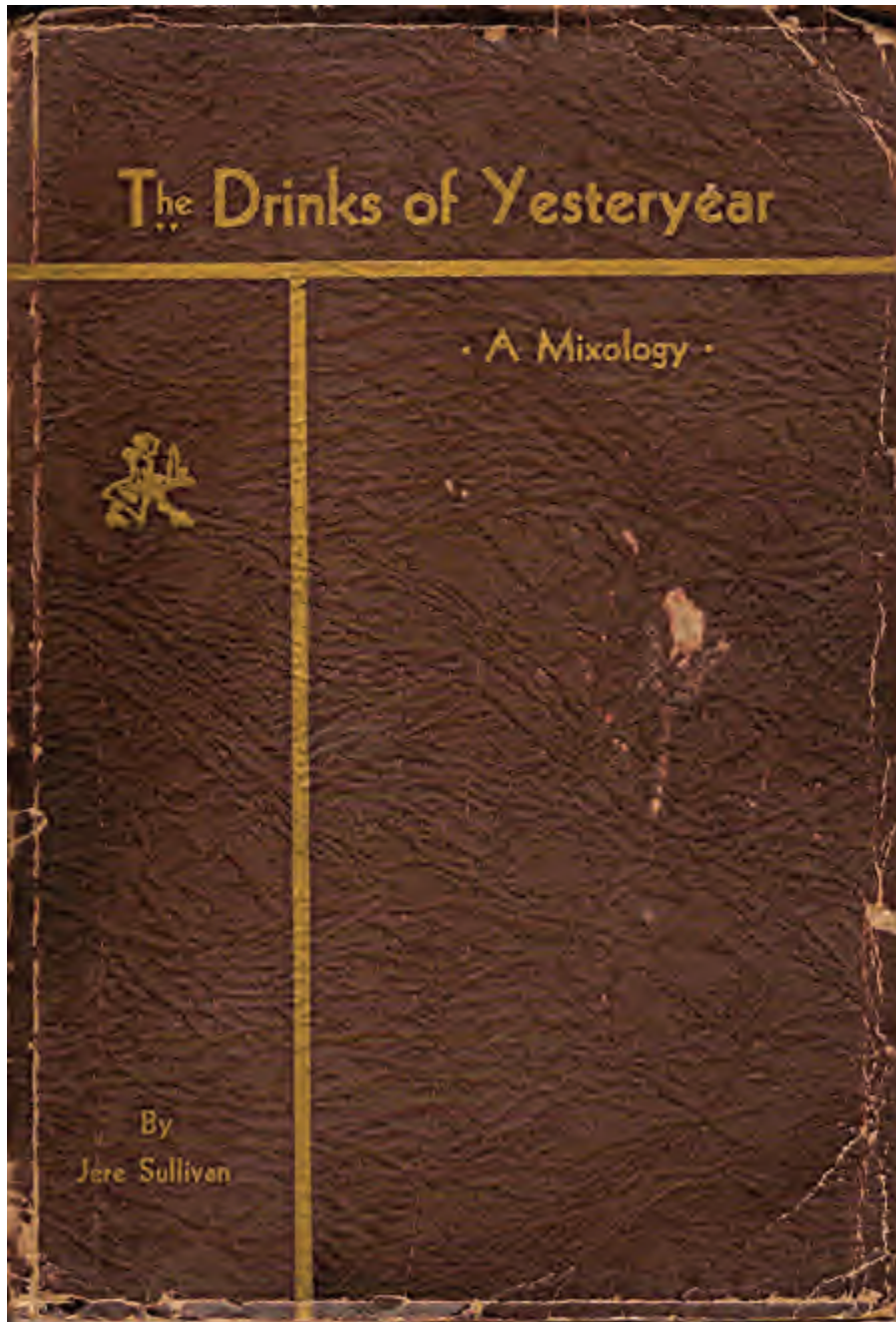




## Préparation mentale







(5)

Kappeler, George J.

*Modern American Drinks. How to Mix and Serve All Kinds of Cups and Drinks.*

New York: The Merriam Company, 1895.

\$1000.

Octavo, 120 pages + 12 ads. First edition. A significant American cocktail recipe book, from the barman of the Holland House Hotel in New York City. In his preface to the Mud Puddle facsimile of this title, "Dr. Cocktail" Ted Haigh describes the author, "Kappeler was a different animal... His guide [...] was the tortoise to the others' hare; slow and steady wins the race... Kappeler, with his old, description-style recipes was the new style bartender. He was the no-nonsense bar master. He was the guy you knew would make your drink right because it wasn't all about him. It was about you." Haigh goes on to state that one of Kappeler's real accomplishments with *Modern American Drinks* was the large number (he counts seventy-five!) of new drinks. Two small pinholes in front end paper and title page, likely from an attached business card, and a few small stains to the gilt, yellow and black printed olive cloth boards. Overall a near fine copy of a book which is scarcely encountered in such condition. Rare.

[OCLC shows 11 copies only].

(6) AN ART DECO WINE MASTERPIECE

Montorgueil, George and Louis Forest.

*Monseigneur Le Vin.*

Complete set of five volumes in fine condition.

Paris: Etablissements Nicolas, 1924, 1925, 1926, 1927, 1927.

\$2500.

Five volumes, complete. Octavos in original sueded wrappers. Illustrated with folding maps and charts, as well as tipped-in photographic plates. First editions. The first great promotional piece from French wine retailer Nicolas, covering the wines of Bordeaux, Burgundy, and other French wines. The fifth volume, "L'Art de Boire, Préparer, Servir, Boire" is illustrated by Art Deco master Charles Martin. All volumes fine, in wrappers and glassine, in a red quarter morocco chemise and slipcase. Each volume with the publisher's printed letter laid-in. Scarce in this condition.

(7)

Woon, Basil [Dillon].

*When It's Cocktail Time in Cuba.*

New York: Horace Liveright, (1929).

\$1500.

Octavo, 284 page. First edition, first printing. Playwright and journalist Basil Woon's fourth book. A small number of his books were charming depictions of a bon vivant's life in Paris, or Southern California, or The Riviera. This one fits that bill nicely, as the author states, "This book was not written as an "impression" of Cuba, nor as a guide. I have merely amused myself by setting down on paper what a tourist to Cuba will see, do (and drink) in a land where personal liberty and climate are blended in just the right setting of beauty and romance" (from the foreword). Decorated cloth-covered boards with some spotting and staining, and spine somewhat darkened, otherwise near very good. Lacking the very rare dust jacket, but still scarce thus.

(8) AN EXTREMELY RARE PROHIBITION-ERA COCKTAIL MANUAL

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."

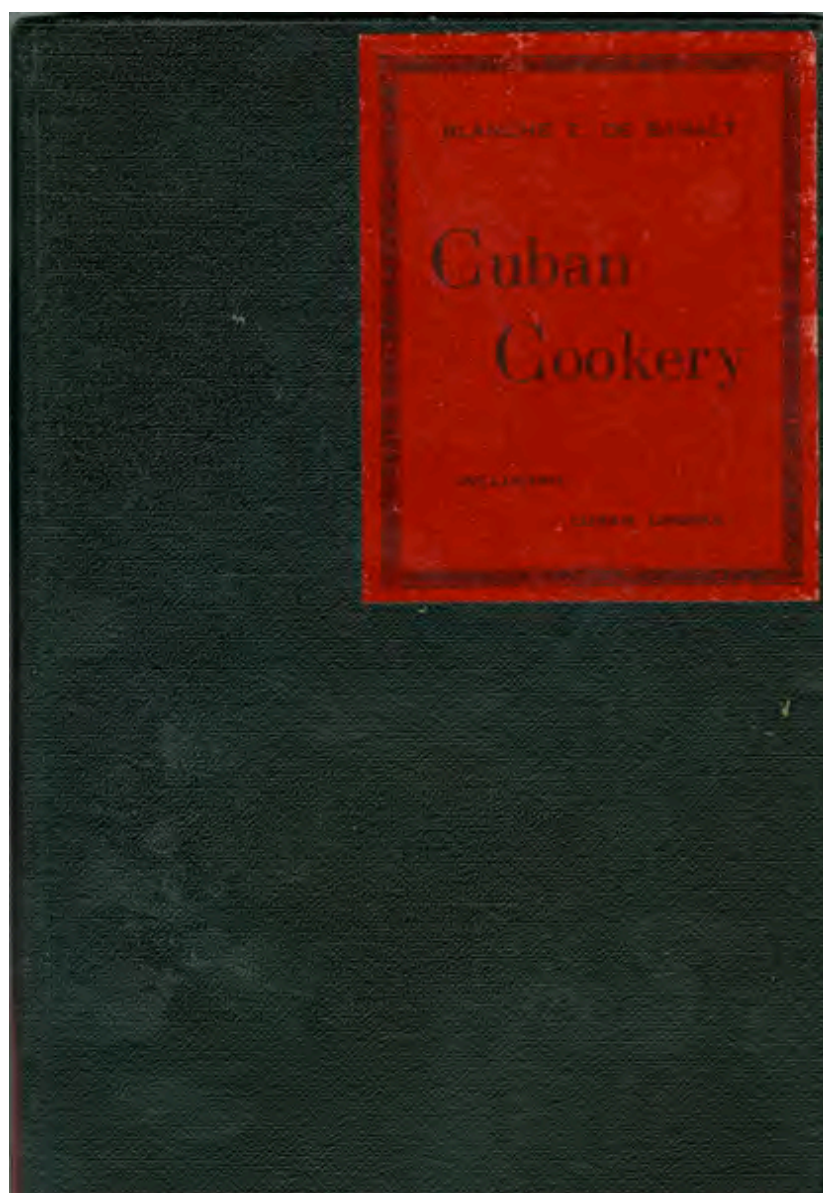
N.p [New Haven]: Jere Sullivan, (1930).

\$3000.

Octavo, 51 pages. First and only edition of this rare prohibition-era cocktail book. The front end papers sport a manuscript recipe in a contemporary hand for a non-alcoholic mint julep. Contains a foreword, directions and recipes for hundreds of drinks, a guide to different types of cocktails including Cocktails, cobblers, coolers, cordials, daisies, flips, fizzes, freezes, highballs, juleps, punches, rickeys, smashes, sours, sangarees and toddies." With 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." Some wear to the gold-printed brown wrappers, especially at edges, but very clean and fresh internally. Near very good. Rare.

[OCLC locates 2 copies only, at the Culinary Institute of America and at UC Davis].





**(9) THE FIRST MOJITO IN PRINT**

De Baralt, Blanche.

*Cuban Cookery.*

*Gastronomic Secrets of the Tropics, with an Appendix on Cuban Drinks.*

Havana, Cuba: Molina & Cia, 1931.

\$1500.

Octavo with line drawings by Conrado Massaguer. First edition, of the first Cuban cookbook printed in English. De Baralt was the American wife of a Cuban doctor who moved to Havana around the turn of the century. She clearly felt at home there, as she refers to Cuban food as "our" cuisine throughout. She also exhibits a notable understanding of other world cuisines in her introduction, in which she tries to locate Cuban cooking relative to others - favorably of course. The book contains an appendix of fifty-three cocktails and refrescos, including what is the first printed recipe for a Cuban mojito, here called a 'Cuban Mojo'. The mojito is widely considered to have appeared and become popular in Cuba in the 1920s, but this is its first appearance in print. Tiny cut to the spine, otherwise a fine copy in publisher's black cloth with a printed red pasted down label to the front board.

[OCLC locates 7 copies].

**(10) THE GREATEST OF NEW YORK NIGHTLIFE GUIDES**

Shaw, Charles G. (with illustrations by Raymond Bret-Koch).

*Nightlife. Vanity Fair's Intimate Guide to New York After Dark.*

New York: John Day Company, 1931.

\$2000.

Octavo, 182 pages. Illustrated by Raymond Bret-Koch. First edition. The greatest of New York nightlife guides, compiled by Charles G. Shaw, who was a contributor to *The New Yorker*, *Vanity Fair* and H.L. Mencken's *Smart Set*, and was a life-long friend of Cole Porter. He went on to become an abstract painter, and co-founded the French-American art journal, *Plastique*. The book strolls from neighborhood to neighborhood, through the various nighttime diversions, including dance halls, night clubs, burlesques, restaurants, flea circuses, shooting galleries and beyond. Considered one of the greatest of American art deco publishers' decorated trade bindings, with an elaborate silk-screened, and letterpressed binding in red, white, blue and black, and stunning endpapers with silhouetted flaneurs walking through a haze of marquees. Small previous owner's name to printed area of front board, otherwise near fine. The same owner has inked their last name in small letters on the spine of the dust jacket. The rare jacket has some spine darkening and a small 1/4 inch chip from the top edge of the front panel, otherwise very good and unclipped. Overall, a beautiful copy of a truly scarce New York book.

**(11) A CHRISTMAS COCKTAIL SPOOF**

McBlair, Robert.

*A Modern Version of the Night Before Christmas.*

Press of the Woolly Whale, 1932.

\$600.

Bound in brushed aluminum over paper, with covers and leaves in the shape of a cocktail shaker, spine at bottom of bottle. 10 pages. First, and only, edition, of this Prohibition-era spoof of the Clement Moore classic. Published as a Christmas keepsake by Mr. & Mrs. Melbert Cary, founders of the press, and creator of the marvelous Cary Collection of books on the history and practice of printing, now housed at R.I.T. With the bookplate of Arthur Rushmore, head of production and then Director of Harper & Brothers, and operator of the Golden Hind Press. Fine.

[OCLC records just 10 copies].

**(12)**

L.E. Jung & Wulff Co.

*The Mixologist. How to Mix the Makings.*

New Orleans: L.E. Jung & Wulff Co., [c. 1933].

\$450.

Tall duodecimo, 16 pages. First edition of this advertising pamphlet from the company Jung & Wulff, leading absinthe supplier to New Orleans and beyond. A collection of cocktail recipes, featuring a variety of the company's spirits, including a number of absinthe substitutes such as "Milky Way." Following close on the heels of the repeal of Prohibition, the Federal Government's absinthe ban must have been a depressing blow to this company. Very good. Scarce.

[OCLC locates no copies].





a cocktail

*courtesy of Roxanne Dragon of Hugo's, Portland, Maine*

## Coffee & Cigarettes

1 oz espresso infused vodka  
(see instructions)

1 oz Fernet Branca

½ oz smooth, mild single-malt Scotch  
(such as Glenfiddich 12 yr)

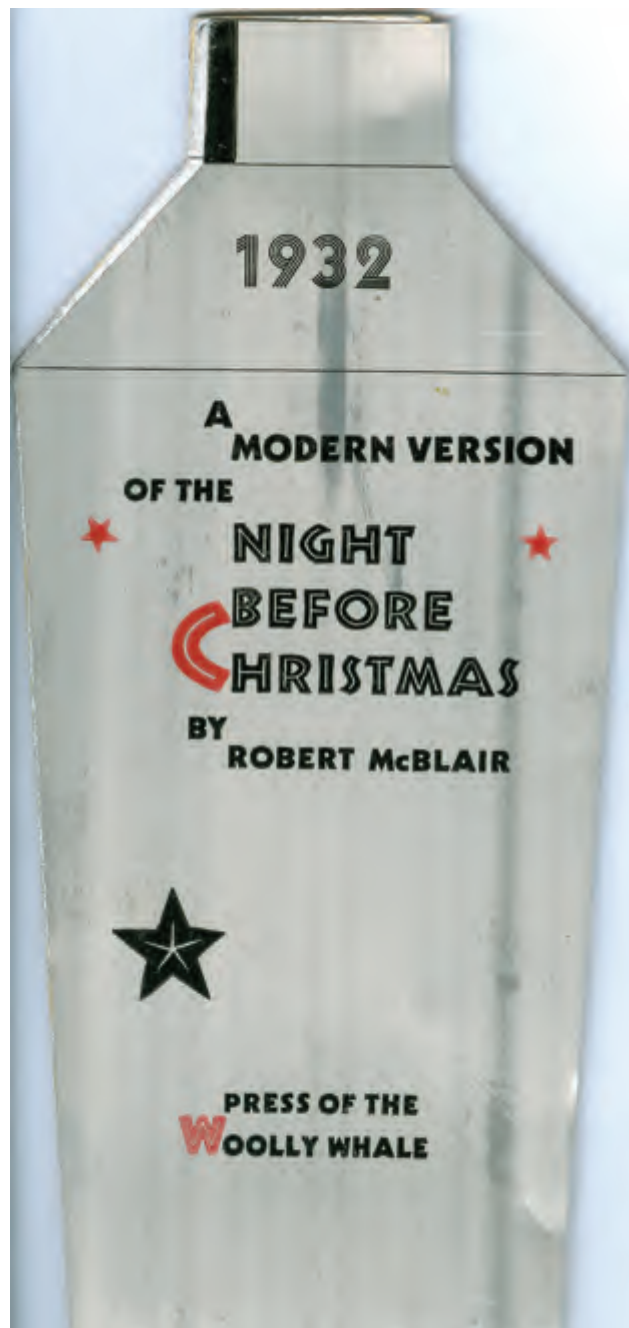
1 tsp simple syrup

twist of lemon

Combine all liquors and simple syrup in mixing glass with ice. Shake and strain into a whiskey glass or rocks glass. Twist lemon peel over top and drop in to garnish.

To make espresso infused vodka: Combine 1 L of neutral vodka with ½ c fresh-ground espresso in an airtight container. Shake and let sit about an hour, shaking every so often. Taste for strength before straining through a coffee filter.









**(13)**

North, Sterling & Carl Kroch (editors).

*So Red the Nose, or Breath in the Afternoon.* Illustrated by Roy C. Nelson.

New York: Farrar & Rinehart, (1935).

\$450.

Octavo, unpaginated. First edition. A fanciful and funny cocktail recipe book, asking 1930's literati to contribute drink recipes, then to be named after their works. Thus we end up with the 'Tarzan,' the 'Canary Murder Case,' the 'Pumpkin Coach' and others. Fine, in publisher's decorated lavender cloth, in a very near fine green and black illustrated dust jacket, with only a tiny bit of edgewear.

**(14) AN UNRECORDED COCKTAIL MANUAL**

Wadsworth, Frances.

*Here's How and How to Do It.*

[Maui, Hawaii]: Maui Publishing Company, 1941.

\$400.

Octavo, unpaginated. First edition. An unrecorded cocktail book. A collection of recipes for drinks and cocktail hour dishes, from the author of Maui Cookery. Small page of cocktail recipes from the Royal Hawaiian Hotel of Waikiki tipped onto the rear free end paper, some tape residue and an ink price to the front end papers, otherwise very good, in publisher's gilt-stamped maroon leatherette. Very Scarce.

[No copies found in OCLC].

**(15)**

Schraemli, Harry.

*Das Grosse Lehrbuch der Bar. Neuzeitliches Mixen. Bar-Betriebslehre Winekunde.*

Luzern: Fachbuchverlag de Union Helvetia, 1943.

\$750.

Octavo, 556 pages. Third edition, originally published in 1931 under the title 'Neuzeitliches Mixen'. A very thorough bar guide, with information well beyond the recipes. When they do appear, the recipes are conveniently thumb indexed. Schraemli was a noted gourmand, hotelier, book collector and author. A fine copy in printed orange cloth, in a fine original brown dust jacket. Scarce in any of the first three editions, and especially in such excellent condition.

**(16)**

De Gouy, Louis P.

*The Cocktail Hour.*

New York: Greenberg Publishers, 1951.

\$200.

Octavo, 386 pages. First edition. This book is two thirds cocktail snacks, and one third cocktail recipes, from the chef at the Waldorf Astoria and the author of the *Gold Cookbook*. "A master's gay assortment of little quick temptations - savory tidbits, exotic appetizers - and drink concoctions. more than 1100 recipes to give a sparkle to the cocktail hour." A fine copy in a near fine dust jacket.

**(17) TIPLING IN TOKYO**

Kappa [pseud.].

*Bartender's Guide to the Best Mixed Drinks. (REVISED EDITION).*

Tokyo: Kasuga Boeki K.K (Distributed by Charles Tuttle, Tokyo), 1953.

\$350.

Small octavo, 143 + 7 pages. Second, revised edition. Text in Japanese and English. Illustrated and with ads throughout. A fine copy in publisher's black printed, orange boards.

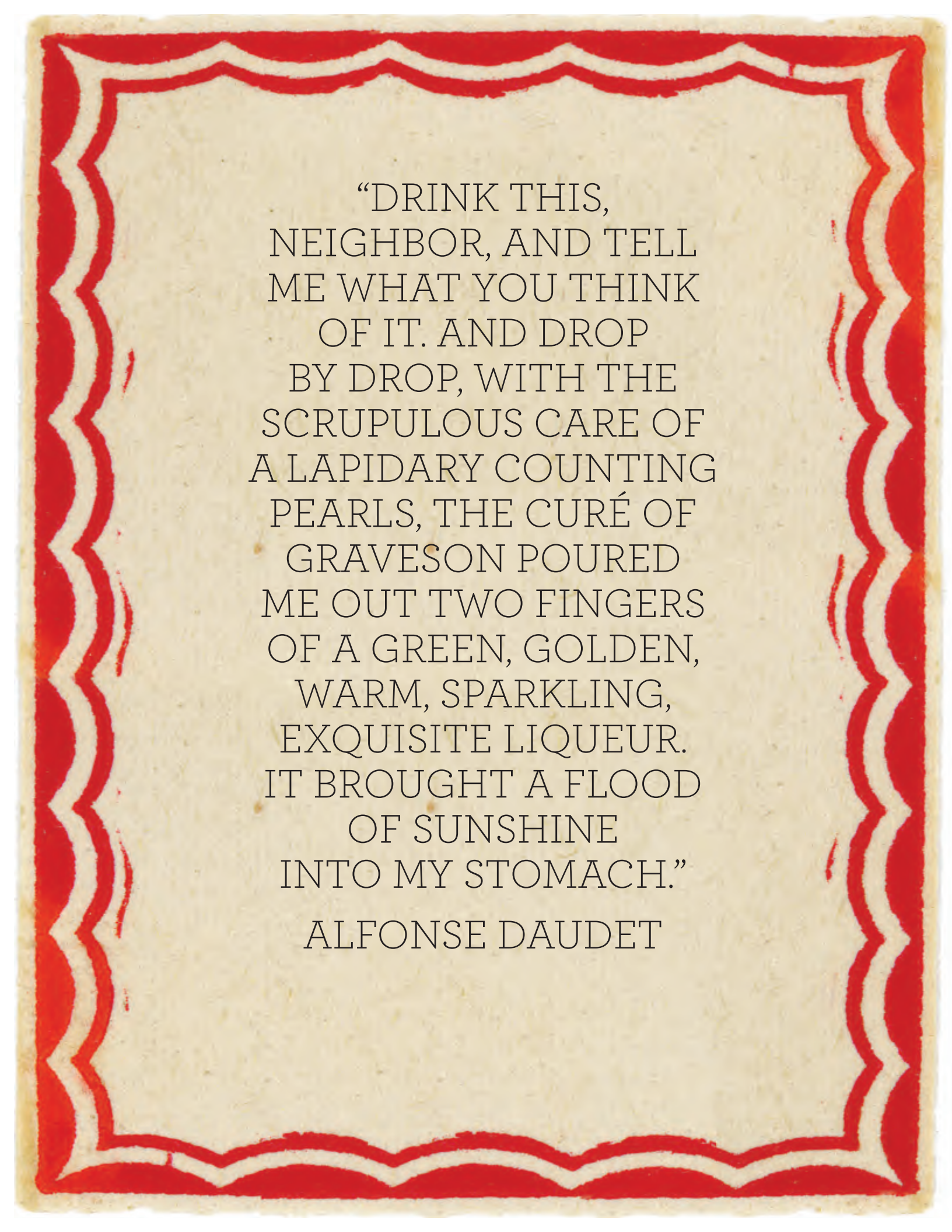
[Only 1 copy located in OCLC].

*Harry Schraemli*

**DAS GROSSE  
LEHRBUCH  
DER BAR**

*Theorie & Praxis*





“DRINK THIS,  
NEIGHBOR, AND TELL  
ME WHAT YOU THINK  
OF IT. AND DROP  
BY DROP, WITH THE  
SCRUPULOUS CARE OF  
A LAPIDARY COUNTING  
PEARLS, THE CURÉ OF  
GRAVESON Poured  
me out two fingers  
of a green, golden,  
warm, sparkling,  
exquisite liqueur.  
It brought a flood  
of sunshine  
into my stomach.”

ALFONSE DAUDET





THE *end*