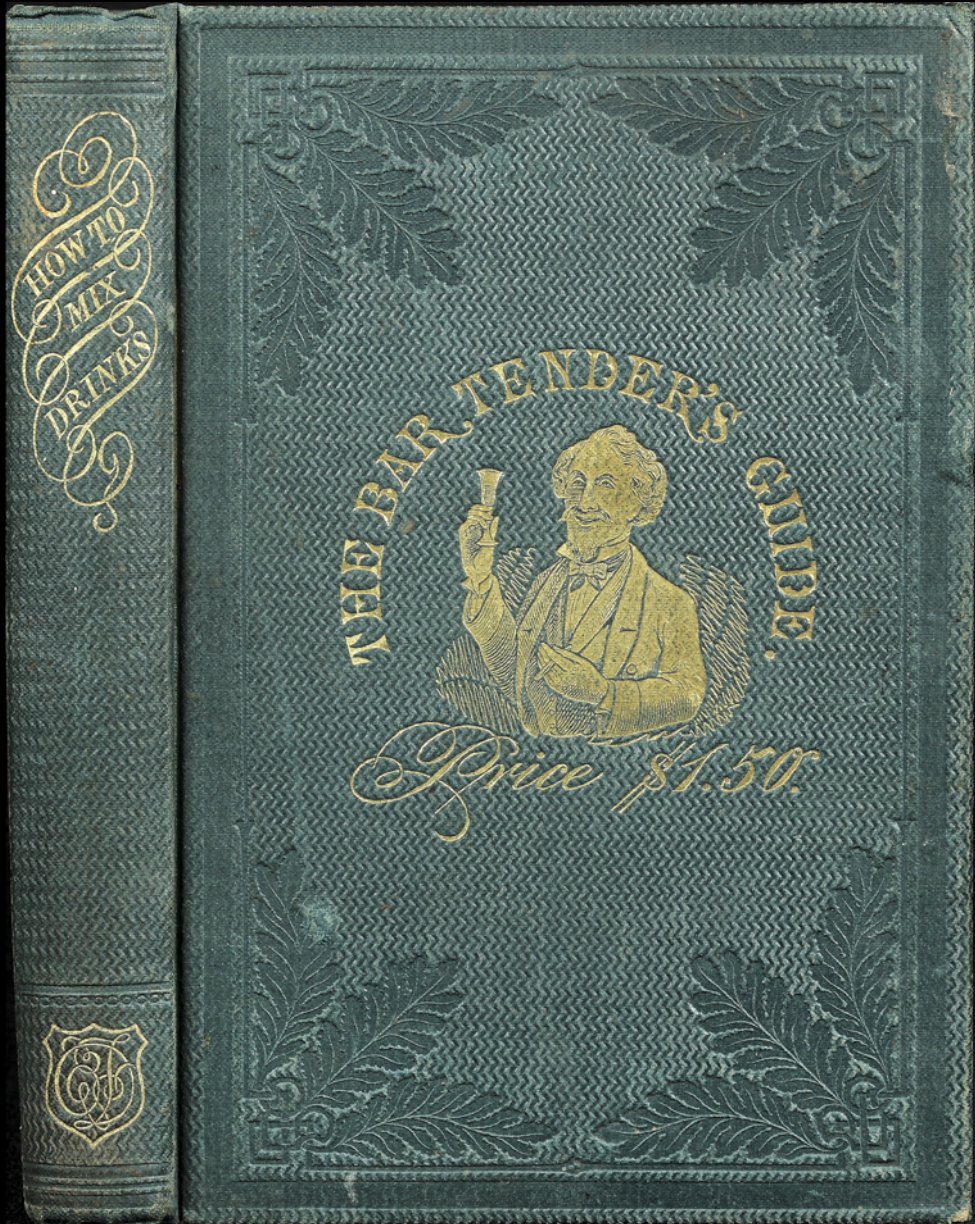


Rabelais

Fine Books on Food & Drink

catalogue 2

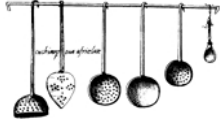


*“To roast some beef, to carve a joint,
To boil up sauces, to blow the fire,
Is anybody’s task. He who does this
Is but a seasoner and broth maker ;
A cook is quite another thing. His mind
Must comprehend all facts and circumstances :
Where is the place and what the time of supper ;
Who are the guests and who are the entertainers,
What fish he ought to buy and where to buy it.”*

Dionysius.



item 12



Rabelais

Fine Books on Food & Drink

Catalogue 2

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Biddeford, Maine 04005
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Rabelais Inc.

Fine Books on Food & Drink

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Our Second Catalogue

You hold in your hands Rabelais Catalogue 2. It's been a long time coming, almost three years now since its predecessor. We've tried to fill the time in between with short lists, some printed special items, like our cocktail brochure for Tales of the Cocktail in New Orleans, and more than a few appearances at book fairs. But there's nothing like a real catalogue to force a bookseller to get down to work, to take stock of what he or she has purchased that might be worthy of a print, and to get around to doing the research, writing and photography that are the building blocks of this ephemeral, and admittedly commercial, endeavor.

When we issued our first catalogue, Rabelais was a brick-and-mortar shop in Portland, Maine. Open seven days a week for much of the year, the store was a wonderful window into our local food community and the wider food world. But it also kept us from rolling up our sleeves and cataloguing. Ultimately, cataloguing is writing - a solitary activity - and we needed another clean, well-lighted space, but one with less interruption. So this year we closed the shop in Portland and moved twenty minutes south to the historic mill town of Biddeford. Now in a loft space three times the size - and soon with its own test kitchen - we'll be able to work, research, catalogue, recipe test, and write. It's likely these catalogues will be issued more frequently.

We have some hours open to the general public, and otherwise by appointment, and you'll still be able to find a large (in fact now much larger) selection of both antiquarian and contemporary books on food, drink, farming, and gardening. Topics including international cuisines, gastronomic history, organic agriculture, bees, cocktail culture, wine books, food literature and food politics, are all on offer. We'll be expanding our selection of imports too.

We try hard to offer superior or distinguished copies of books, well researched, in condition befitting collectors. We hope you find this catalogue a tasty introduction to our books and to our shop.



ITALY

1. [Apicius] Caelii Apitii. *Summi adulatoricis medicinae artificis, De re culinaria libri decem. B. Platinae Cremonensis De tuenda ualetudine, natura rerum, & popinæ scientia libri X. Pauli Æginetæ De facultatibus alimentorum tractatus.* Lugundni [Lyon]: Apud Seb. Gryphium, 1541. Octavo, 314 + [14] pages. Index. One of the earliest printed editions of this important collection of recipes from the late Roman Empire, originally titled, *De Re Coquinaria*. The book is arranged into ten books, each on a separate subject, much like a modern cookbook. It is a wonderful source for cooking in the Mediterranean basin prior to the introduction of foodstuffs of the New World, and also of some of the exotic ingredients of late Ancient cooking. Full period vellum, with gilt-lettered morocco spine label. Front joint started, evidence of

worming to spine, unobtrusive marking of prior ownership but over all a clean tight copy of this desirable work. [Bitting, page 11; Cagle 32; Crahan 3; Simon 123; Vicaire 31]. \$5000.00

2. Del Boca, Vincenzo. *Six Manuscript Recipe Books.* 1880-1920. Six volumes, all small octavos. Various paginations. Approximately 500 pages in all. The recipe collection of Vincenzo Del Boca, Chef de Cuisine of the Hotel Europa, Milan. Each volume has a different collection of recipes, labelled "Pasticceria," "Casalinghi," "Zuppe," "Fonde e Salse," "Antipasti," and "Garniture." The recipes are clearly in a single hand, although the entries appear to have been gathered over an extended period of time. The condition of the volumes varies greatly. One volume has been rebound in plain tan wrappers and is three volumes gathered here as one, as there appear to be different themes and the handwriting of different periods. Manuscript recipe collections from restaurant chefs of any period are rare. \$2400.00

3. [Trade Catalogue - Pasta]. *Catalogo Generale Buitoni. Anno 1 - Num. 2.* Sansepolcro: Gio. & Filli Buitoni, December 1934. Oblong quarto, 45 pages, with 19 additional leaves bound in. Illustrated with 4 black-and-white photographs and 40 pages of coloured photographs. Introductory text in Italian, French, Spanish, English, and German. First edition of this beautiful catalogue of pasta varieties available from the famous Buitoni pasta manufacturing company. Near fine in color-printed spiral-bound card covers. Rare. \$1200.00

see back cover illustration

a Surrealist menu

4. Mesens, E. L. T. *Menu for La Colomba*.

Venezia: La Colomba, 1962. 33 x 33 cm single sheet with screen printed typopictorial design in colors. Verso with food offerings and prices. A menu designed by the important Belgian surrealist, probably created for the famed art bistro's design contest, and quite possibly a mock-up. Signed and dated 1962 by Mesens in the lower left hand corner. Furthermore, this is further inscribed in 1964 by Mesens to his long time friend and accomplice, the surrealist jazz musician and all around bohemian and eccentric George Melly. "For Diana and George, who should go to eat by gondola in Venezia! Look at the prices. . . Ted. 1964." A fantastic association. Melly was introduced to surrealism by Mesens, and worked for a time in his important surrealist gallery in London, where he developed a close and complicated three-way relationship with Mesens and his wife Sybil. Melly would go on to write the biography of Mesens,

entitled *Don't Tell Sybil*. The "Diana" of the inscription is Diana Moynihan, George's second wife. Folded twice, with overall creasing, still about very good. Likely unique. \$900.00

5. Butazzi, Grazietta. Prefazione di Tino Buazzelli. *Toscana in Bocca*. Palermo: Il Vespro, 1977. Thick octavo, 206 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. The 'Tuscany' volume of the famous and much sought after 'in bocca' series, a favorite of chefs seeking authentic regional Italian recipes. Previous owner's name in ink to front endpaper. Tiny bit of crushing to corrugated edges, as usual, otherwise fine. \$400.00





ENGLAND

6. [Glasse, Hannah]. *The Art of Cookery Made Plain and Easy, by a Lady*. London: printed for the author, 1748. Octavo, iv+[28]+330 pages. Third edition. One of the most famous cookbooks of 18th Century England. Oberlé notes that the author "Severely condemns the extravagance of French cooking." General wear and staining throughout. original calf boards worn and crushed at corners. Rebacked with a now somewhat brittle calf, with raised bands and a gilt-stamped red morocco spine label. Still a good or better copy. All early editions of this title are scarce. [Bitting 187; McLean page 59; Oxford page 77; Simon BG 763]. \$3000.00

7. Tull, Jethro. *Horse-Hoeing Husbandry: or, an Essay on the Principles of Vegetation and Tillage. Designed to introduce a new method of culture; wherein the produce of land will be increased, and the usual expence lessened. Together with accurate descriptions and cuts of the*

instruments employed in it. The third edition, very carefully corrected.

London: Printed for A. Millar, opposite to Catharine-street in the Strand, 1751. Octavo, xvi + 432 pages. Seven folding engraved plates. Complete. The third edition of agricultural Tull's classic, in which he introduced the seed drill. The drill, as well as various horse-drawn hoes and plows are illustrated in the plates. Tull was an early English proponent of the scientific advancement of agriculture, and helped bring about the British Agricultural Revolution. One plate with two-inch archival repair to a tear. Rebound handsomely in paneled, full calf, with gilt spine ruling and red morocco label. \$750.00

8. Fisher, Lydia. *The Prudent Housewife, or Compleat English Cook; Being the newest Collection of the most genteel and least expensive Recipes in every Branch of Cookery, viz. Going to Market; for Roasting, Boiling, Frying, Hashing, Stewing, Broiling, Baking, and Fricasseeing. Also, for Making*

Puddings, Custards, Cakes, Cheese Cakes, Pies, Tarts Ragouts, Soups, Jellies, Syllabubs, &c... Twentieth Edition.

London: Sabine and Son, no. 81 Shoe Lane, Fleet Street, [c. 1800]. Octavo, 120 pages. Some woodcut illustrations in the text. Stated twentieth edition. One of the most popular of English eighteenth-century cookbooks. According to the 24th edition of this book, Lydia Fisher was "Late cook and House-keeper to the Duke of Newcastle, Marquis of Rickingham &c. upward of 50 years." The dating of editions of this book is debated, with some early catalogue entries placing most of the twenty-five printings prior to 1800, and more recent estimates placing many afterwards. This copy has been neatly rebound in paper-covered boards over a brown cloth spine, with a printed paper label. The interior exhibits some foxing and a few small wormholes. Puncture marks from a prior binding are on exhibit in the gutter. Despite the popularity of this work and its many printings, copies remain scarce. [No copies of this edition located; Cagle 684 (12th edition); Bitting, page 159 (4th ed.); Worldcat locates 3 copies (15th, 25th and 24th eds.); and COPAC locates 3 copies]. \$2000.00

the first edition, signed

9. Raffald, Elizabeth. *The Experienced English House-keeper. For the Use and Ease of Ladies, The House-keepers, Cooks, &c., Wrote Purely from Practice. Dedicated to the Hon. Lady Elizabeth Warburton, Whom the Author lately served as Housekeeper...* Manchester: Printed by J. Harrop for the author, 1769. Octavo, iv+362 + xii pages. Two engraved folding plates of table settings. First edition. One of the most celebrated and popular of 18th century cookery books, placing the author in the same sphere as

Hannah Glasse. In addition to her position as housekeeper to Lady Warburton, Raffald operated the Bull's Head Pub in Manchester, and the King's Head in Salford, both notable inns, helped found a newspaper, operated a confectionery shop and ran a cooking school. All this after having provided her husband, John Raffald, with many daughters (as many as sixteen depending on your source). Among the interesting recipes is one "To spin a Silver Web for covering Sweet Meats", and "Directions for a Grand Table." Internally there is a fair amount of light foxing throughout. Bound in old calf, and rebaked later in compartmented, gilt-ruled and labelled calf. With the author's signature to page one, in an attempt to foil the cookbook pirates. [Cagle 944; Maclean, page 121; Oxford, page 99; Simon BG 1249]. \$2500.00

10. Jarrin, G. A. *The Italian Confectioner; or, Complete Economy of Desserts: Containing the Elements of the Art, According to the Most Modern and Approved Practice. Third Edition, Corrected and Enlarged.* London: William H. Ainsworth, 1827. Octavo, 276 pages, with two folding plates and a frontispiece portrait of the author. Third edition, corrected and enlarged. Some light foxing to a few pages, otherwise very good, handsomely rebound by Fitterer Bookbinders in half brown calf, with gilt decoration to the spine. \$1250.00

"this book has more wisdom to the square inch than any work of man" - Sir Arthur Conan Doyle

11. Beeton, Isabella Mary. *The Book of Household Management... also Sanitary, Medical, & Legal Memoranda; with a History of the Origin, Properties, and Uses of*

all Things connected with Home Life and Comfort.

London: S.O. Beeton, 1861. Thick, small octavo, xxxix + 1112 pages, with 12 color plates and numerous woodcuts in the text. First edition in book form, of perhaps the most famous of all English cookery books. And justly so, in that it was not only exhaustive, with 2751 recipes, formulas, and instructions for all aspects of household management, but it also was one of the earliest cookbooks to use color illustration, and one of the first to use the standard format we know now, with ingredients first, and then step-by-step instructions. Attractively rebound in tan half-calf. A bit of wear to the color title-page and frontispiece, otherwise internally very good, bright and clean. \$3500.00

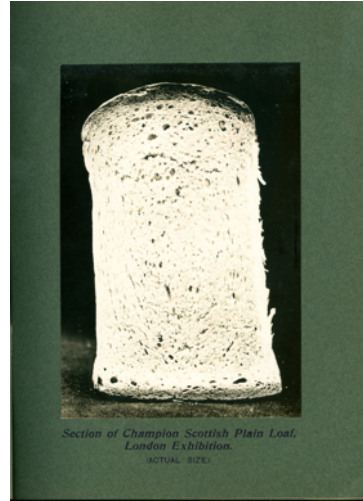
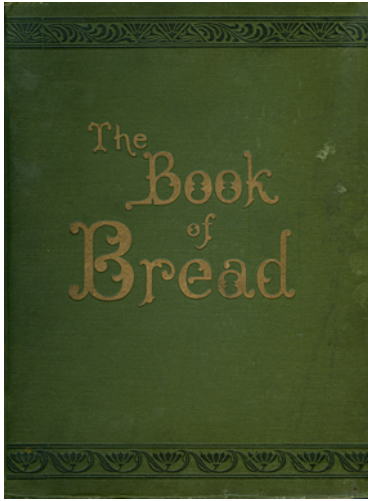
"The great social evil is the want of persons of education and practical knowledge, worthy to be entrusted in the preparation of food..."

12. [Vincent, George] by the author of "Dinner and Dinner Parties". *The Gentlewoman*. London: Chapman & Hall, 1864. Octavo, 118 + 32 pages. Illustrated frontispiece and two plates with two in the text. First edition. The pseudonymous author is, in fact, George Vincent, author of *Dinner and Dinner Parties*, and identified in the second printing (1862) of that earlier book. At first glance, this appears to be an etiquette manual, and is identified as such in Dena Attar's *Bibliography of Household Books...*, but on closer inspection the book is full of recipes, and appears to have been written for women, by a man who has spent much time dining in clubs and private establishments and not too much time cooking. He liberally invokes Soyer, Francatelli, Durand, Liebig, and others, but his recommendations are based on his unshakable determination

that things in England are in decline, and nowhere more than in the home kitchen. He proposes a "model kitchen" and gives recipes for a menu which "prevents the Master of the Mansion going to his Club." With the bookplate of Josephine Dockar-Drysdale, and the small blindstamp of booksellers W.F. Smith. Internally clean and bright, in edgeworn blind and gilt-stamped blue cloth. Scarce. [Worldcat cites 8 copies with only 4 in the US; Attar 708.1] \$750.00

(see frontispiece)

13. Simmons, Owen. *The Book of Bread*. London: Maclaren & Sons, [1903]. Quarto, original green cloth, 336 pages, plus ads. Second trade printing, differentiated from the first printing by 24 fewer pages, mostly ads and a list of subscribers to the deluxe edition, as well as undecorated endpapers (which in the first printing are decorated) and a different decorative rule on the cloth board. 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 quality 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. one hinge reinforced. [Bitting, 435. Roth 101, Parr & Badger]. \$3500.00

FRANCE

14. 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. *The Physiology of Taste* was published in an edition of 500 copies, appearing only two months after the author's death. The book 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. [Cagle 98; Crahan 491; Oberle 144; Vicaire 116; Wheaton & Kelly 860]. \$15,000.00

15. Brillat-Savarin, John Anthelme. *The Physiologie du Gout.*

Paris: Jean Budry & Cie, 1926. One of only 400 copies printed on *Verge D’Arches Crème*. Illustrated. *Edition du Centenaire*. “The most famous book ever written about food and man’s taste for it.” The critical edition, published on the centenary of the book’s original publication, with notes by three of the great French chefs of the 20th Century: Prosper Montagné, Maurice des Ombiaux,

and Edouard de Pomiane. Illustrated with engravings by J.-E. Laboureur. Very near fine in original printed wrappers, in a cloth chemise and slipcase. \$500.00

16. Fontenelle, Julia. *Manuel théorique et pratique du vinaigrier et du moutardier suivi de nouvelle recherche sur la fermentation vineuse.*

Paris: Roret, 1827. Duodecimo, xvi + 272 pages. First edition. A thorough little manual on mustards, vinegar and fermentation. Enjoy the section on *vinaigre composée* which includes rose and lavender vinegars. In one-quarter calf, with gilt lettered and decorated spine. [Worldcat cites 8 copies, only two in the US]. \$600.00

Lord Westbury’s copy

17. Berchoux, J. *Oeuvres de Berchoux. La Gastronomie, Poeme, suivi de poemes fugitives. Nouvelle edition, revue, corrigee et augmentee...*

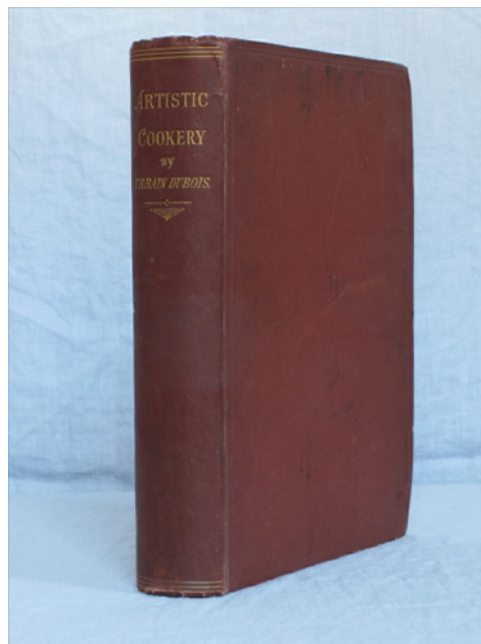
Paris: L.G. Michaud, Libraire-Editeur, 1829. Four volumes in two. Duodecimo, 226+210+216+216 pages. With four



frontispiece engravings. A handsome early collection of the works of Berchoux, who is attributed with having popularized the word “gastronomy” with the first poem of this collection. Quarter green calf bindings, with gilt-titled and decorated spines. Spines darkened, and some rubbing and edgewear to the boards, otherwise very good. Lord Westbury’s copies, with his bookplate to both volumes. Scarce. [Worldcat cites 3 copies only of this edition; Vicaire 83-84]. Provenance: The Westbury Collection of Cookery Books, Sotheby’s 1965, lot 62. \$350.00

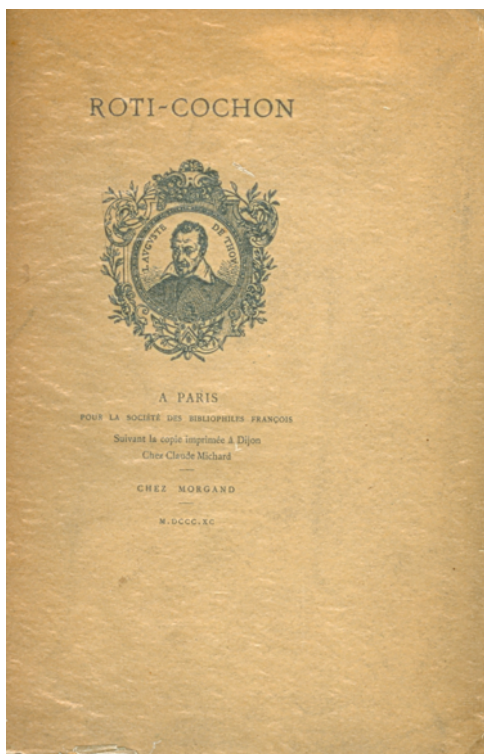
18. Viard, [Alexandre]; Fouret & Delan. *Le Cuisinier Royal. Seizieme Edition, augmentee de douze cents article nouveau.* [alternate title *Le Cuisinier Imperial*]. Paris: Gustave Barba, Editeur du Cabinet Litteraire, 1838. Octavo, 616 pages. Illustrated with 7 engravings. The sixteenth of reportedly thirty-two editions, this was originally published under the title, *Le Cuisinier Imperial* and was changed to *Royal* with the reinstatement of the Bourbons. Viard, who called himself “*Homme de Bouche*,” is said to have been *chef de cuisine* for both Louis XVI and Napoleon. This remains unclear. What we do know is that this work was one of the great cookbooks of the era, and that it competed with Careme’s *L’Art de la Cuisine Française* for space on French kitchen shelves throughout much of the 19th century. *Le Cuisinier Royal* was expanded in the 1920s by Mm. Fouret and Delan. This edition includes a detailed index, seven plates of table settings with menus for entertaining, and additional writings on wines by M. Grignon and M. Pierrhugues. This copy quite foxed throughout, and with some general soiling and wear to the text block. A few pages untrimmed. Still, complete and sound. In

one-quarter brown calf with marbled paper covered boards. Less than very good. With three manuscript recipes in a contemporary hand, tipped into the rear with wax. [Bitting p. 478; Cagle 433-437 (other eds.); Oberlé 168 (1841 edition); Vicaire]. \$500.00



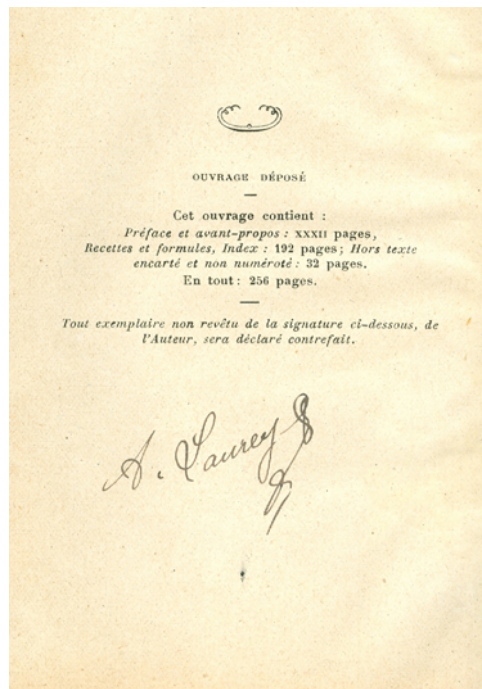
19. Urbain-Dubois. *Artistic Cookery. A Practical System for the use of the Nobility and Gentry and for Public Entertainments.* London: Longmans, Green & Co., 1887. Large quarto, 244 pages. with 80 steel engraved plates. The second printing of what was the true first edition of Urbain-Dubois’ extraordinary portrait of grand French Cuisine at the end of the 19th Century. The Franco-Prussian War encroached on the plan for the book’s original French publication, so the work was translated into English and issued in London in 1870. Only after the end of the war was the French edition issued, with additional plates and

text. But the English release played a great part in introducing Russian service to the English (the book offers menus for both Russian and French service). Urbain-Dubois was a pupil of Careme's, *chef de cuisine* to the King and Queen of Prussia, chef for Prince Orlov of Russia and the German Emperor. Tissue guards are browned, a very light bit of foxing throughout, otherwise internally fine. Small closed cut to spine of original gilt-titled brown cloth, with hinges reinforced. With the collection label of the Carl Sontheimer Foundation. [Worldcat cites only one copy of this 1887 printing; not in Bitting, Cagle, or Oberlé]. \$2000.00



20. *Roti-Cochon*. Paris: Chez Morgand, 1890. Octavo, xxxi+36 pages. Copy number 19 of 30 copies printed "pour la Societe des Bibliophiles

Francois." Facsimile edition of the very rare work of 1606. With an introduction by Georges Vicaire. This was the copy of M. Le Baron Roger Portalis. With a little edgewear to the printed wrappers, otherwise near fine, and partially unopened. Scarce. [Worldcat cites 13 copies]. \$1200.00



French decorative desserts, signed by the author

21. Laurey, Alfred. *L'Entremetier Moderne : 600 Recettes et Tableaux; Entremets de Pâtisserie Entremets Chaud, Entremets Froids, Petits Fours & Glaces. Ouvrage Illustré de nombreuses gravures texte et hors texte.* Paris: Bibliothèque de l'Art Culinaire, 1908. 10x15cm, xxxi, [1], 190, [2] pages. Frontispiece and 16 additional leaves of plates, portraits, text illustrations. Index. First edition. A wonderful look at the

French art of decorative dessert making, as practiced by a master chef. Original brown pebbled cloth, with gilt-lettered and decorated front cover. Front cover a trifle rubbed, with light wear to the spine ends, otherwise fine. Signed by the author on the declaration page, that indicates all unsigned copies as counterfeit. Scarce. [Worldcat cites four copies, with only one in the US, at the New York Academy of Medicine; not in Bitting, Cagle, Simon, Vicaire, etc.] \$1250.00

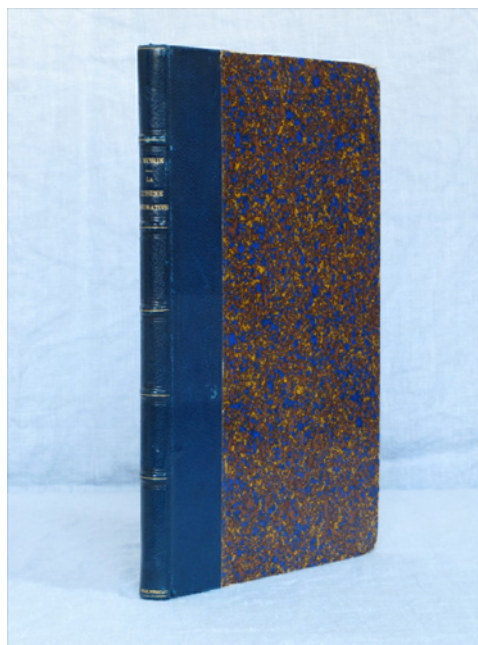
an unrecorded haut cuisine manual

22. Morin, Victor. *La Cuisine Decorative Moderne: Dressage Formules pour l'Execution; Cent Pieces Illustres e Anotees avec preface par Chatillon-Plessis et Introduction Historique.*

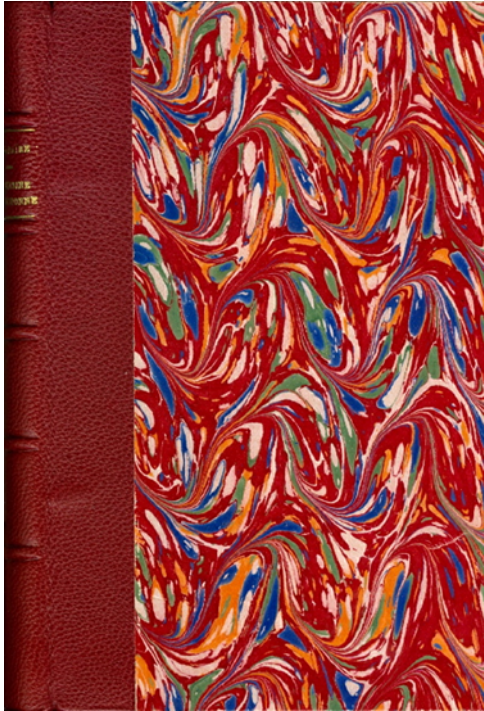
Paris: Bibliotheque de l'Art Culinaire, 1913. Quarto, xxix, [3], 48 pages. Text illustrations. Index. First edition. A testament to French culinary excess, with illustrations of elaborate sculptural presentations suitable for royal banquets and other formal occasions. Includes instructions for dishes such as 'Tonneau Abondance' and 'Volcan Norwegien'. Original pictorial wrappers bound into contemporary half leather and marbled paper-covered boards, with raised band and gilt-lettered spine. Some wear to edges and corners. A bit of discoloration to the bottoms of a few pages, otherwise near fine. Rare. [No institutional copies found (Worldcat or BN); not in Bitting, Cagle, Vicaire, Oberlé, etc.]. \$1500.00

23. Ali-Bab (Babinski, Henri). *Gastronomie Pratique. Etudes Culinaires Suivies du Traitement de l'Obesite.* Paris: Ernest Flammarion, 1923. Thick quarto, 1107 pages. Third edition, entirely

revised. One of the most celebrated of twentieth century French cookbooks, by the distinguished cook and engineer. The later editions of this book, including this one, were greatly expanded over the original, from 471 to 1107 pages. The larger editions, with the now-added subtitle which translates as "The Treatment of Obesity in Gourmands" includes a section on "medical" eating, and an essay on the history of dining. Small crush to text block near foot of spine, some wear and splitting to original printed wrappers, otherwise very good. \$450.00



24. Lapaire, Hugues. *La Cuisine Berrichonne, suivi de Chansons a Boire, Ornaments de Emile Popineau.* Paris: Chez Helleu et Sergent, 1925. Small octavo, 108 + 2 pages. First edition of this simple and lovely book devoted to the cuisine of Berry. The recipe list is not long, but includes 'boeuf au cornichons,' 'veau en



etuvee,' 'rognons de moutons a la mode de Bourges,' and 'truffiat ou galette aux pommes de terre.' With a section on the wines of the region, and a collection of local drinking songs. Charmingly illustrated with woodcuts by the regional sculptor Emile Popineau. A fine copy, bound in one-quarter red morocco, with marbled paper-covered boards, gilt-titled spine. Original wrappers bound in. With a bookplate indicating this is from the library of Carl Sontheimer, founder of Cuisinart. Scarce. [Bitting Page 273; not in Cagle; Worldcat cites only five copies]. \$500.00

inscribed, and with a signed print laid-in

25. Montagné, Prosper. *Le Grand Livre de la Cuisine. Preface de Henri Beraud, Bois de Renefer.* Paris: Ernest Flammarion, Editeur, (1929).

Thick quarto, 1479 pages. First edition, trade issue. This gigantic tome is considered the masterpiece of the author, but it was his other work, the *Larousse Gastronomique*, which earned him a place alongside Careme and Escoffier as one of the three most influential culinary Frenchmen. The huge volume has a contemporary plain brown binding, with the original illustrated wrappers bound in. Some light soiling to a few pages, internally. Hinges a bit shaken. Otherwise very good or better. Inscribed by the author on the half-title to E. Francis Riggs, of the influential Riggs banking family. Riggs was something of an international man of mystery. He was present during parts of the Russian Revolution, and was assassinated in Puerto Rico in 1936 during a nationalist uprising. Also laid-in is a printed illustration by G. Conrad of the author presenting models of "Le Cuistot de la Guerre", a soldier laden with pots and pans, and a horse-drawn wagon with a stove. The print is additionally signed by Montagné. \$2000.00

1/300 copies

26. Nignon, Edouard. *Les Plaisirs de la Table. Où, sous une forme nouvelle, l'Auteur a dévoilé maints délicieux secrets et recettes de bonne Cuisine, transcrit les précieux avis de Gourmets fameux et de fins Gastronomes, conseillers aimables et sûrs de l'Art du Bien-Manger. Préface de Robert de Flers. Dessins de P. F. Grignon.*

Paris: by the author and J. Meynial, [c. 1926]. Small quarto, 333 pages. First edition, limited, numbered issue, one of 300 on *pur fil lafuma*. A "remarquable livre de recettes." (Oberlé. *Le Fastes de Bacchus et de Comus*). Nignon was chef to the Tsar, and to the Austrian Emperor, before cooking at the grand Parisian restaurant, Larue. His



cookbook is filled not just with recipes redolent of the finest French cooking, but also many historical culinary anecdotes. Bound in quarter burgundy morocco with raised bands, with wood-grained paper covering the boards. The endpapers are by Grignon, the illustrator. A bit of age toning, and a lingering touch of a previous owner's tobacco habit. Hinges a bit tender, otherwise very good. [Oberlé 277; Cagle cites the second edition of 1930 only]. \$750.00

27. Nignon, Edouard. *Les Plaisirs de la Table. Où, sous une forme nouvelle, l'Auteur a dévoilé maints délicieux secrets et recettes de bonne Cuisine, transcrit les précieux avis de Gourmets fameux et de fins Gastronomes, conseillers aimables et sûrs de l'Art du Bien-Manger. Préface de Robert de Flers. Dessins de P. F. Grignon.* Paris: Chez l'Auteur et chez Lapina, Editeur, 1930. Small quarto, 333 pages. Illustrated. Second, revised edition, with a new introduction by the original dedicatee, Robert de Flers. One of 2000 copies on verge, from a total of 2150 copies. In original salmon-colored wrappers with an art-deco

design in black and gold. A bit of sunning and one small closed tear to the foot of the spine, otherwise fine. Inscribed by the author to Newport, R.I. resident Andrew Chalmers Wilson. [Oberlé 277; Cagle cites this second edition of 1930 only]. \$1200.00

Chef Jeremiah Tower's copy

28. Nignon, Eduoard. *Eloges de la Cuisine Française. Presentation de Sacha Guitry.* Paris: L'Edition d'Art H. Piazza, 1933. Quarto, 444 pages. Illustrated with designs and ornaments by Pierre Courtois. First edition. One of the great expressions of French cooking between the wars. Bound in full green morocco, with raised bands, gilt-titled and ruled compartments, and a gilt decorative design around the borders of the front and rear boards. Top edge gilt. A bit of light foxing throughout, otherwise near fine. From the library of distinguished Northern California chef Jeremiah Tower, with his signature to the front paste down. A lovely copy and a nice association. [Bitting, page 273; Cagle 363; Oberle 279]. \$1500.00

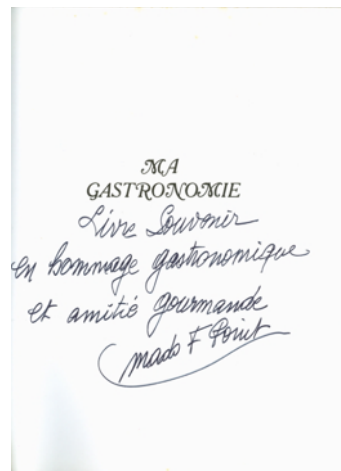
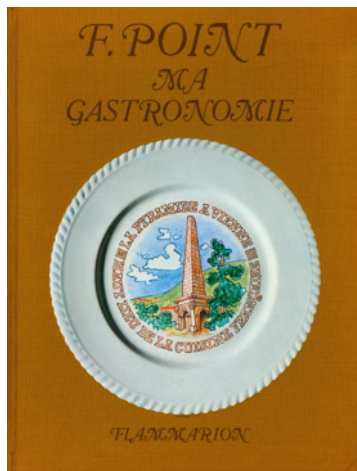
29. Child, Julia with Louise Bertholle and Simone Beck. *Mastering the Art of French Cooking (Volumes 1 & 2, both signed)*.
 New York: Alfred A. Knopf, 1966. Quarto, 684 + xxxii pages & 555 + liv pages. First edition, twelfth printing and first edition, 3rd printing respectively. Both volumes of the great classic, each signed by both Paul and Julia Child. The first volume a fine copy in a very near fine dust jacket, with just a spot of edgewear and soiling. The second volume with a touch of tape residue to front and rear free endpapers, otherwise fine, in a fine dust jacket. Both in individual custom made slipcases. Signed by both Julia and Paul Child on the half-title. \$2500.00



"Before judging a thin man, one must get some information. Perhaps he was once fat."

30. Point, [Fernand]. *Ma Gastronomie. Introduction et presentation de Felix Benoit. Neuf compositions de Dunoyer de Segonzac*. Paris: Flammarion, 1980. Quarto, 177 pages. Later printing of the original French edition of this seminal work of twentieth-century gastronomy, published after the

death of the great chef. The book was finally made available again in 2008, with a new introduction by Chef Thomas Keller, in which he says, "Through Chef Point's words





I finally understood and discovered a higher sense of purpose. . . .” High praise indeed from Thomas Keller. In our experience, this was always the one book being sought when a young cook, grease spattered and tired-eyed, would enter our shop, saying “chef told me I have to read this book...” This book can create a reader out of a non-reader, and perhaps a chef - perhaps - out of a fry cook. Boldly inscribed by Madame Point on the half title, “Livre Souvenir en hommage gastronomique et amitie gourmande. Mad. F. Point” \$900.00

31. Gissinger, Hans and Marc Meneau. *La Conversation / The Conversation*. Phoenicia, NY: Woodstock Editions, 2000. Two volumes, unpaginated, with black and white photographs. Quartos in 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, etc. 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. \$450.00

NORTH AMERICA

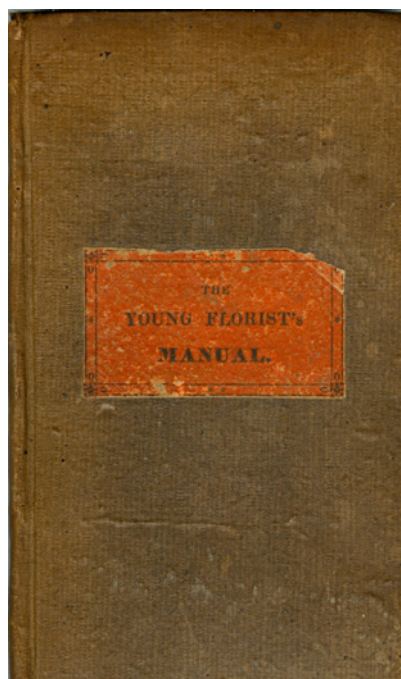
32. [Knowlton & Rice]. *The Cook Not Mad, or Rational Cookery; : being a collection of original and selected receipts, embracing not only the art of curing various kinds of meats and vegetables for future use, but of cooking, in its general acceptation, to the taste, habits, and degrees of luxury, prevalent with the American publick, in town and country. : To which are added, directions for preparing comforts for the sick-room; together with sundry miscellaneous kinds of information, of importance to housekeepers in general, nearly all tested by experience.* (Motto, Gen. Chap. 27, V. 1, 2, 3, 4.). Watertown (NY: Knowlton & Rice, 1831. Duodecimo, 120 pages, including index. First edition, second printing, following the first of 1830. It has been suggested that the

authors of this book are George Willard Knowlton (one half of the team of Knowlton & Rice) and his wife, Elizabeth Carroll. The book is clearly intended for the "American Publick" as the introduction states. Within you will find no "English, French and Italian methods of rendering things indigestible, which are of themselves innocent, or of distorting and disguising the most loathsome objects to render them sufferable to already vitiated tastes... These evils are attempted to be avoided. Good republican dishes and garnishing, proper to fill an every day bill of fare, from the condition of the poorest to the richest individual." General foxing throughout, but overall nearly very good, in marbled paper-covered boards with cloth spine. Scarce. [Lowenstein 264; Worldcat shows no copies of this edition, and only two of the first edition]. \$1800.00

33. Stedman, Ebenezer. *The Practical florist: or A description of the plants usually cultivated in the flower garden; : together with their habits and mode of cultivation. : The whole being a compilation from the best authors, and intended for common use.* Newburyport [Mass.]: Published by E. Stedman, no. 3, West-Row, Market-Square, 1833. Duodecimo, 72 pages. With one woodblock illustration. A gardener's reference work, with descriptive entries arranged alphabetically by the Latin names. In original brown cloth covered boards, with an orange, printed paper label with the cover title *The Young Florist's Manual*. Previous owner's inscription to front fly, small ink stain to bottom of text block, and some foxing throughout. Still near very good. Scarce. [Worldcat cites 6 copies]. \$500.00

34. *The Kitchen Directory and American Housewife: Containing the Most Valuable and Original Receipts, in All the Various Branches of Cookery: Together with a Collection of Miscellaneous Receipts and Directions Related to Housewifery... Also the Whole Art of Carving, Illustrated by Sixteen Engravings.*

New York: Published by Mark H. Newman & Co., [1841]. Small octavo, 144 pages. Illustrated with a two-page plate of market cuts of beef, venison, mutton, veal, and pork, and with additional illustrations in the text, particularly in the section on carving. The text was substantially published earlier, in 1839, under the title, *The American Housewife...* A bit of foxing throughout, otherwise fine, rebound in marbled boards and spine, in a 20th Century Italian style, and with the stamp of a Milanese binder. With the bookplate of the Sontheimer Foundation. This book was part of the important culinary collection of Carl

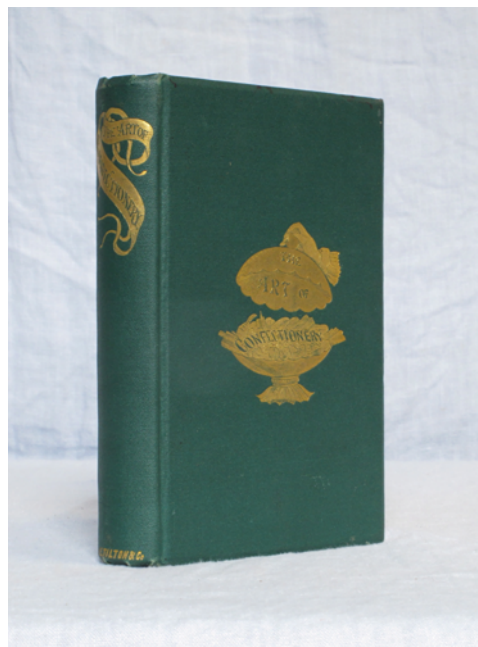


Sontheimer, inventor, entrepreneur and cook, best known as the founder of Cuisinart. [Worldcat cites 14 copies; not in Cagle; Lowenstein 271; Bitting p. 516]. \$800.00

35. Liebig, Justus. *Researches on the Chemistry of Food, and the Motion of the Juices in the Animal Body*. Edited from the manuscript of the author by William Gregory, M.D., and edited from the English edition by Eben N. Horsford. Lowell [MA]: Daniel Bixby & Co., 1848. Octavo, xxx+219 pages. First American edition. A cornerstone of nutrition, chemistry and food science. Front free end paper adhered to a contemporary bookplate (of [...] of Lowell, MA). A touch of mottling to the rear board, otherwise fine in a surprisingly bright and clean gilt and blind stamped brown publisher's cloth. \$350.00

36. Smith, John. *Fruits and Farinacea, The Proper Food of Man. Being an Attempt to Prove, from History, Anatomy, Physiology, and Chemistry, That the Original, Natural, and Best Diet of Man is Derived from the Vegetable Kingdom*. New York: Fowlers & Wells, 1854. Octavo, 314 pages + ads. First U.S. edition, from the second London Edition. An early and important work in the history of vegetarianism. A fine copy in gilt and blind stamped brown cloth. \$500.00

37. [Anonymous]. *The Art of Confectionery: with various methods of preserving fruits and fruit juices; the preparation of jams and jellies; fruit and other syrups; summer beverages, and directions for making dessert cakes*. Also



different methods of making ice cream, sherbet, etc. These receipts are from the best New York, Philadelphia, and Boston confectioners, and include a large number from the French and other foreign nations. Boston: J.E. Tilton & Co., 1866. Octavo, 346 pages. T.e.g. First edition. Much of this book was taken from Francatelli's *Royal Cook and Confectioner* (London, 1862) with 26 of 44 chapters reprinted verbatim, although assembled in a different order. As complete and thorough a confectionery book as was published in America in the 19th Century, with sections on candy, bon-bons, jellies, ices, fruit compotes, tinctures, essential oils and colorants. With a previous owner's pencil signature to free front end paper, otherwise fine in gilt-stamped, green pebbled cloth. While present in many institutional collections, this book is quite scarce in the marketplace, especially in such fine condition. [Bitting p. 518; Cagle 48; Brown 1496; Wheaton & Kelly 265]. \$750.00



38. De Voe, Thomas F. *The Market Assistant, containing a brief description of every article of human food sold in the public markets of the cities of New York, Boston, Philadelphia, and Brooklyn; including the various domestic and wild animals, poultry, game, fish, vegetables, fruits, &c., &c. with many curious incidents and anecdotes.* New York: Hurd & Houghton, 1867. Thick octavo, 455 pages + 15 ads. Illustrated. Second edition. Thomas F. De Voe, was a butcher at Jefferson Market in New York's Greenwich Village, and is depicted as such in the handsome frontispiece to the book. De Voe was working as a city butcher at just the moment when improvements in transportation brought increasing abundance to its open air food markets. Food historian Anne Vileisis, in her book, *Kitchen Literacy*, calls De Voe "no ordinary butcher. He might more aptly be described as an epicure naturalist, and it is this naturalist inclination that makes him so fascinating." One small nick where a page

was carelessly opened, otherwise a fine copy in publisher's blind ruled and gilt-lettered green cloth. \$900.00

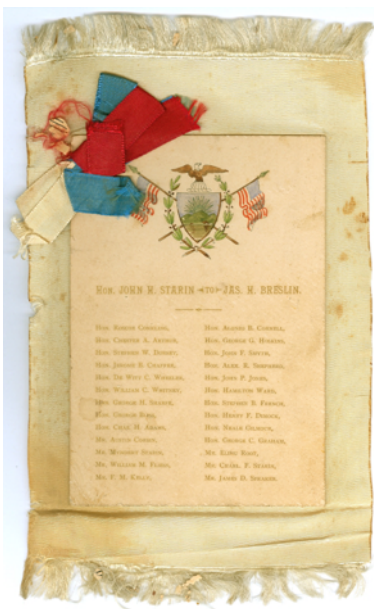
39. Pach, G[ustavus]. W. *Centennial Souvenir of New York.* N. Clark's Art Gallery, Restaurant and Confectionery. Broadway, Corner of Thirteenth Street. New York: G.W. Pach, Photo., 1876. Printed souvenir card, (35.5 x 22.5cm). A triptych of original photos, pasted-on a golded-printed card, advertising N. Clark's Gallery, Restaurant and Confectionery, located at the corner of Broadway and thirteenth street. The photographer, G.W. Pach, was the eldest and most active of the famous Pach family of portrait photographers. His office was just a block south of Clark's, in the building now owned by the Strand Bookstore. The photographs show a sculpture of "Musidora" on the left and a grouping of four framed paintings on the right. The central, larger photograph depicts a dining room at Clark's, with tables

set, and art and plants adorning the walls and windows. Aside from some light soiling, the piece is in fine condition. \$1350.00

40. [Menu Collection].

1870s & 80s. 75 original menus, all from New York City and the surrounding metropolitan area. Eight of the menus are manuscript or a mixture of print and manuscript, and a few are printed on silk or include a silk backing or ribbon. Most were printed for special occasion dinners, and the restaurants represented include:

Delmonico's, The Manhattan Beach Hotel, Coleman House, Hotel Brunswick, Morton House, Union Square Hotel, Westminster Hotel, Turner Hall, G. Werner, Belmont Mansion, Restaurant Frascati, Metropolitan Restaurant, and others. The condition of the menus varies greatly, and most show signs of having been at one time pasted into an album, with adhesion marks to one side. Otherwise, the majority is in near very good to fine condition. \$2000.00



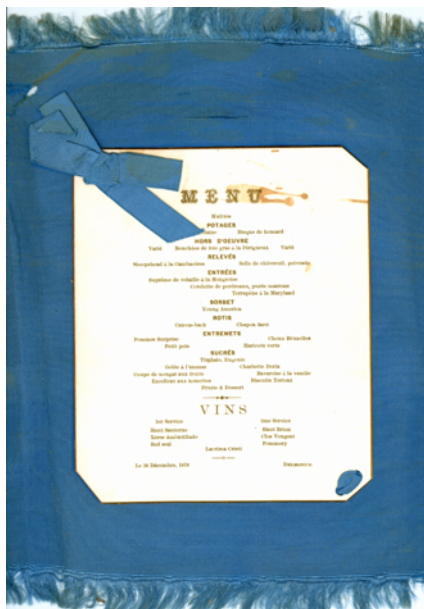
41. [Anonymous]. *Confectioner's Hand-Book*.

New York: Dick & Fitzgerald, [c.1881]. Octavo, 79+[16] pages. Ads. First edition. A small, but thorough, manual of sweets cookery, from blanc mange to sugar spinning. One closed tear and a few very small chips to the edges of the printed wrappers, otherwise fine. Scarce. [Worldcat cites only 2 copies of this 1881 edition, and 3 of an early 20th century printing; Bitting page 535; not in Cagle]. \$450.00

“Man kills himself, rather than dies.”

42. Henderson, Mary. *Diet for the Sick. A Treatise on The Values of Foods, Their Application to Special Conditions of Health and Disease, and on the Best Methods of Their Preparation*.

New York: Harper & Brothers, 1885. Octavo, 234 pages+[4] ads. First edition of the author's second book, following her popular *Practical Cooking and Dinner Giving* of



1877. Henderson and her husband John B. Henderson, Senator from Missouri, were wealthy land speculators and early real estate developers, first in St. Louis, and then in Washington D.C., where she was instrumental in creating the Meridian Hill neighborhood. While this book is not strictly vegetarian, it recommends avoiding meat, and holds certain meats suspect, e.g. "livers, on theoretical grounds, should be avoided." As her interest in vegetarianism grew, so did her advocacy of temperance. When her husband died in 1913, she emptied his entire wine collection into the street. The rear endpaper has been removed, otherwise this volume is in fine condition, in the black and gilt decorated publisher's cloth binding. Signed by the author on the front paste-down, and underneath that by her 5th cousin, Bessie Foote Conrad, who gives a short genealogy in ink on the rear paste down, and has pasted in a newspaper article about a planned tribute to the author. \$600.00

43. Filippini. *300 Culinary Receipts, by Filippini, 25 Years with Delmonico.* New York & Boston: H.M. Caldwell & Company, 1892 & '93. The Handy Volume Culinary Series, with three smaller works combined into one: *One Hundred Ways of Cooking Eggs*, *One Hundred Ways of Cooking Fish*, and *One Hundred Desserts*. Oblong, thick duodecimo, 122, 121, & 121 pages. Ads. First edition in this combined form. From the celebrated chef of Delmonico and author of *The Table*. A few small closed tears to a few pages, otherwise very good, in lightly soiled publisher's printed tan cloth. Scarce. [Worldcat cites 4; Bitting page 157; Cagle 257 (cites only the 3rd volume)]. \$350.00

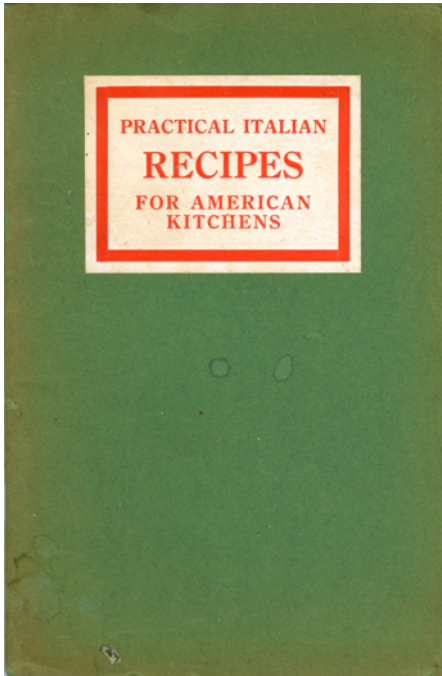
44. [O'Neill's Oyster & Chop House]. *19th Century New York Restaurant Photo Album.* New York: c. 1885-1910. Oblong photo album, 31.5 x 26.5cm. Twenty-five original photographs pasted down on pages. The album records five restaurants, each owned



by a gentleman who appears in the initial portrait photo, and then throughout the rest of the photos, most certainly the proprietor. The album starts with O'Neill's Oyster and Chop House at 358 Sixth Avenue, and then moves uptown with the restaurant to 524, then as part of the Hotel Aulic in Herald Square. The fourth and final is a bar café featuring Excelsior Beer, but the location is not identified. For each location, the photographs document the exteriors, the bars, dining rooms, private dining facilities and - most interestingly - the kitchens. The original O'Neill's was the site of an early strike by waitstaff, in May of 1893, when twelve of the waiters walked out to join the International Hotel Waiters' Association. The strike quickly grew in size, and a week later the Waldorf and Savoy Hotels were engulfed in the fracas. Some years later, the restaurant at the Hotel Aulic was the site of two interesting incidents, both reported in *The New York Times*. In the first, Dr. William McKinley, a prominent African-American doctor was refused the pleasure of a whiskey sour at the bar. The doctor sued and was awarded \$5500. In a bit of karmic retribution, a horse working on the new Macy's construction site tumbled through the window of the restaurant into the basement kitchen below and onto a soup tureen. The horse remained miraculously unhurt, and *The Times* reports that "a crowd of unemployed tragedians left their drinks in the cafe and descended into the kitchen. After some investigation it was decided that the laugh was on the house, and not on the horse..." Throughout the album, the photographs exhibit different degrees of fading, and in a number of images the eyes of some of the subjects have been dotted in in ink. The gilt stamped black cloth album has been rebaked, with a well-matched modern cloth. \$2000.00



45. Oppenheimer, S. & Co. *Sausage Casings and Butcher's Supplies.* [Trade Catalogue]. New York & Chicago: Oppenheimer & Co., n.d. c. 1900. Quarto, 8 pages index, + 240 pages. Illustrated throughout with hundreds of steel engravings. First edition. A handsome and thoroughly illustrated trade catalogue, filled with small and large equipment for butchering and sausage making, including cleavers, saws, ham branders, butcher blocks, lard coolers, cutters, stuffers, choppers, etc. It's interesting to note the geographic specificity of some of these tools; different styles of cleavers for Chicago, New York or Pittsburgh, etc. Small closed tear to the first few pages, otherwise, internally near fine, in very slightly edgeworn gilt-titled green cloth, with a small rivet for hanging. [Worldcat lists only one copy: Chicago History Museum]. \$750.00



46. Cuniberti, Julia Lovejoy. *Practical Italian Recipes for American Kitchens. Sold to Aid the Families of Italian Soldiers.* Washington D.C./Janesville, Wisconsin: the author, 1917. Octavo, 32 pages. First edition. One of the earliest of Italian American cookbooks, written and published during the First World War to bring Italian cooking to American kitchens. "The housewives of the old world have much to teach us in thrift, especially in the kitchen. Italian cooking - not that of the large hotel or restaurant, but the *cucina casalinga* of the roadside hostelry and the home where the mother, or some deft handmaid, trained in the art from infancy, is priestess at the tiny charcoal stove, is at once so frugal and so delicious that we do well to study it with close attention." [from the foreword]. A lovely book, printed on a fine laid rag paper, with the watermark Alexandra. With a tiny bit of foxing within, and a few waterstains and dripstains to the stapled green paper

wrappers, with red printed label. Scarce. [Worldcat cites 11 records of the 1918 printings, and just two of the first printing of 1917]. \$1200.00

in the rare dust jacket

47. Gentile, Maria. *The Italian Cook Book. The Art of Eating Well. Practical Recipes of the Italian Cuisine, Pastries, Sweets, Frozen Delicacies and Syrups.* New York: Italian Book Company, (1919). Octavo, 160 pages. First edition. An early Italian-American cookbook, emphasizing the relevance of Italian cuisine for the thrifty years of the Great War. The dishes are "representative of the *Cucina Casalinga* of the peninsular Kingdom, which is not least the product of lovable and simple people, among whom the art of living well and getting the most out of life at a moderate expense has been attained to a very high degree." The recipes are straightforward and



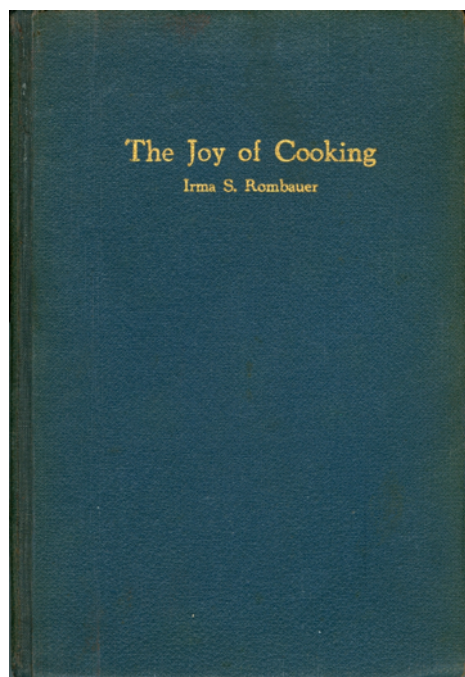
detailed, and include some more traditional dishes, including 'Eel with Peas', 'African Hen', and 'Hazelnut Pudding'. Fine in a very good dust jacket, with just a bit of edge wear. Bookseller's ticket to front endpaper and previous owner's ink inscription to the front paste down. We've seen four variant bindings on the first edition: one with gilt-stamped titling on maroon cloth; one with black-stamped titling on green cloth; one with a gilt-stamped decoration depicting a family dining at table; and this one, in grayish tan cloth with black lettering. We've never before encountered the dust jacket. Scarce in all early states, and rare in the dust jacket. [Worldcat cites 16 copies]. \$1800.00

Various places: c. 1900 - 1921. Four trade catalogues, various sizes and pagination. Illustrated with steel engravings of machinery for all aspects of industrial chocolate and cocoa processing, including roasting machines, melangeurs, chocolate dipping machines, almond crispers, and so much more. Also included is various related ephemera, including additional catalogue pages, Patent Office pamphlets, photographs, and blueprints. Condition varies greatly, and there is some significant staining and wear to some of the pieces. Still a remarkable survival. \$1200.00

a "Joy" in a jacket

48. [Trade Catalogue - Chocolate] J.M. Lehmann Co. Machine Works, National Equipment Company, Samuel Carey Chocolate Machinery. *Chocolate and Cocoa Processing Trade Catalogues.*

49. Rombauer, Irma. *The Joy of Cooking. A compilation of Reliable Recipes with a Casual Culinary Chat. Illustrations.* St. Louis, MO: by the author/printed by the A.C. Clayton Printing Co., 1931. Octavo,

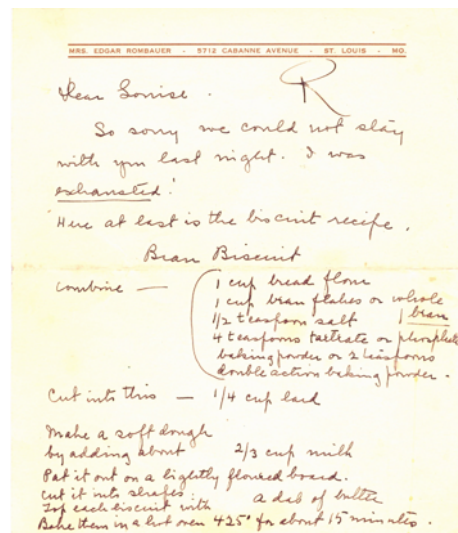


395 pages. First edition of the most iconic of American cookbooks, in the exceedingly scarce dust jacket. The jacket, designed by Rombauer's daughter, Marion Rombauer Becker, depicts, in high deco style, St. Martha of Bethany slaying the dragon of kitchen drudgery. The end papers and final blank pages have a number of recipes penned or pasted in, and with a small closed tear to the bottom of the title page, otherwise very good. The dust jacket has had significant tape repair to the edges and spine, and the final "R" in Rombauer is slightly eclipsed from the repair, but there is almost no loss to the jacket, and as such this is the best dust jacket we've seen to date. Exceptionally rare in the dust jacket. \$15,000.00

50. Rombauer, Irma. *The Joy of Cooking. A compilation of Reliable Recipes with a Casual Culinary Chat. Illustrations.* St. Louis, MO: by the author/printed by the A.C. Clayton Printing Co., 1931. Octavo, [32] + 395 pages. Privately published by the author in an addition of 3000 copies. First edition. Closed tear to page 211. A bit of staining to front edges of a few pages. Original gilt-stamped blue cloth professionally rehinged with original spine laid down. Overall near very good. Laid-in is a page, inscribed by the author "To Louise, with many thanks for her contributions. Lovingly, Irma". Judging from the dimensions, the page is likely a preliminary from the 1936 edition of the same title. Also included is a three page ALS, from Rombauer's nephew, Paul Albert Hoeffler, addressed to Mrs. Guida, and speaking about the death of Rombauer, and of other matters. \$5000.00

a Rombauer letter with recipe

51. Rombauer, Irma. *One page ALS.* St Louis. MO: undated, c. 1940. One page autographed letter signed, from Irma Rombauer, author of *The Joy of Cooking*, and a major figure in the history of American cooking. Addressed to Louise [Diallo], The last name was supplied by the seller and is not indicated on the letter itself. In black ink on cream colored stationery printed in brown, "Mrs. Edgar Rombauer - 5712 Cabanne Avenue - St. Louis - Mo. The letter contains regrets for not staying longer at an event and, most interesting, a full recipe. The recipe, for "Bran Biscuit," appears in very close form in the 1936 edition of *The Joy of Cooking* and in later editions, and contains both the ingredients list and the step-by-step instructions. With one fold, otherwise fine. Romabauer manuscript material is very rare, and we have not been able to locate another record of it entering the marketplace. \$4000.00





52. [Adolph Levitt - Doughnut Corporation of America]. *Two Presentation Albums, Celebrating the 25th Anniversary of the Doughnut Corporation of America.*

1953. Two large albums, 52 & 84 leaves respectively. Unique. Issued on the occasion of the 25th Anniversary of the Doughnut Corporation of America (DCA) as presentation volumes to the company's founder, Adolph Levitt. DCA was one of the original fully-integrated specialty food companies. By the time of this publication, the company was operating across the US and in Great Britain. It operated the famous Mayflower doughnut chain, and manufactured machinery and supplies for other businesses. By contrast, Ray Kroc was not to purchase and open his first McDonald's franchise shop in Des Plaines, IL for another two years. The first album, a large folio bound in stamped leatherette, is filled with dozens of original photographs

with silkscreened text and artwork showing the size and scope of the DCA operation: from the New York offices to grain silos in the Midwest, egg cracking operations (imagine hundreds of women in a light manufacturing space, cracking eggs into buckets), shipping and distribution facilities, retail shops, counter operations, marketing meetings, packaging and print advertising examples, etc. The album also includes examples of the many ingenious marketing ploys Levitt used to take the doughnut from a traditional homemade product to a mass-produced fast food phenomenon. Levitt, who has been called the "Gutenberg of fried foods" used special event marketing to encourage Americans to use the doughnut as part of all holiday celebrations and created the Congressionally recognized National Doughnut Month. The second album is medium-sized folio bound in full gray leather with a metal plaque affixed to the front panel, dedicated to Levitt and bearing the

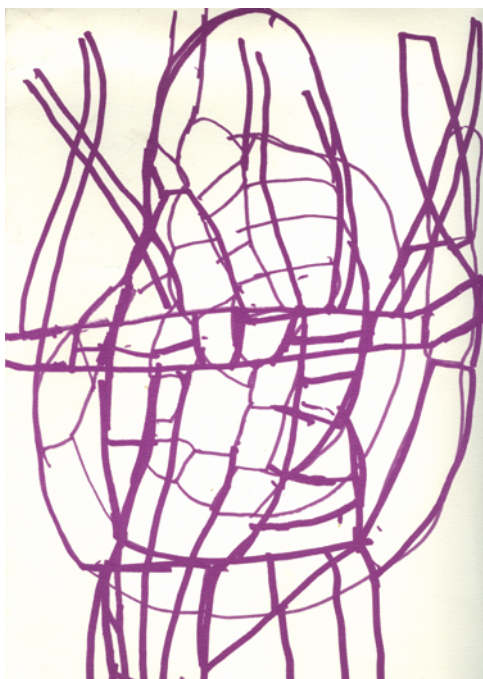
company's slogan and design, the "Optimist's Creed." It collects more than eighty original manuscript and typed letters congratulating Levitt on his accomplishments with the doughnut and thanking him for the doughnut's service to American interests. The initial one page typed letter signed is from President Dwight Eisenhower, and is accompanied by an inscribed photograph of the President, in military dress and surrounded by soldiers and Red Cross personnel, gleefully digging in to a plate of doughnuts. Other congratulatory letters are from other politicians, as well as from the heads of the many, many companies involved in, or related to the DCA, including American Sugar, Interstate Bakeries, Corn Products Refining Company, Stop & Shop, National Tea Company and Swift & Co. While interesting as a collection of congratulatory business correspondence, this second volume is important evidence of the vast

integrated network of farming, manufacturing, financial, transportation and marketing firms brought into the equation to make an industrial food marketer like DCA possible. An incredible representation of an early national food manufacturing businesses, a company which helped pave the way for chain fast food and for the modern industrialized food world we live in. \$12,000.00

53. Roberts, Leonard. *The Negro Chef Cookbook*. Illustrations by Mura Johnston. New York: Vantage Press, 1969. Octavo, 186 pages. First edition. The author, son of a railroad chef, grew up in a cooking family and received classical training. Here he's accumulated his favorite recipes and presented them with pride and with an eye to the role of African-American cooks in history. Near fine, with a previous owner's name sticker to free front end paper. Dust jacket has one pen mark to the front panel, otherwise very good. Inscribed by the author to that owner. \$500.00

54. Trillin, Calvin. *American Fried. Adventure 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. Signed by the author on the half-title. A book this good shouldn't be so scarce. \$1000.00

55. [Terry Winters]. *Chanterelle Restaurant. Menu for Chanterelle, with Original Offset-printed Artwork by Terry Winters*.





New York: American Menu Printing, 1997. Offset printed menu on folded thick card stock. Folded size: ~9.5 x 12.5 inches. With the names of the restaurant and artist printed in small letters on the rear cover of the menu, and an abstract design in purple by Terry Winters on the front. The interior contains the menu for November 17th through December 13th, 1997. Karen and David Waltuck's Chanterelle was one of New York City's great restaurants, being the first to bring fine dining downtown to its Tribeca location on Harrison Street. The creativity of the Waltucks extended beyond the restaurant's food and spectacular service. They hosted annual fundraisers for the Bill T. Jones / Arnie Zane dance company, and commissioned a number of artists to create specially commissioned menu designs. It's estimated that the edition size of the offset printed menus was eight hundred. There were also a number of special event menus silkscreened by Universal Limited Art

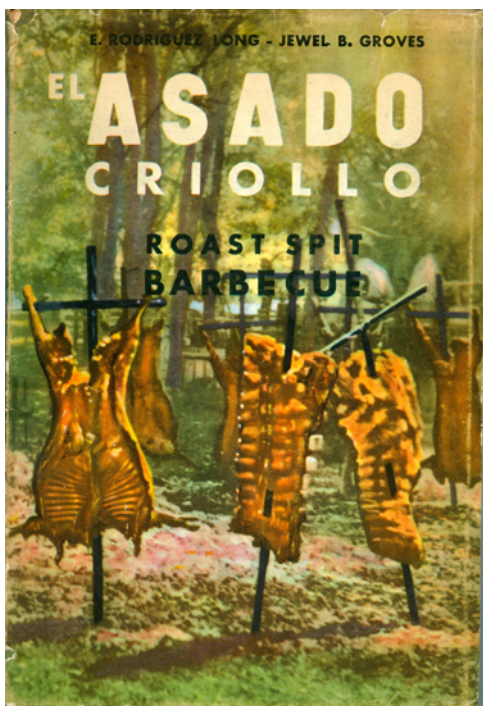
Editions. Sadly, the restaurant closed its doors in 2009. A tiny bit of discoloration to one panel of the inside of the menu, otherwise fine. \$550.00

SPAIN & LATIN AMERICA

56. Altamiras, Juan. *Nuevo Arte de Cocina, Sacado de la Escuela de la Experiencia Economica*. Barcelona: En la Imprenta de Don Juan de Bezares, dirigida por Ramon Marti Impressor, 1758. 10cm x 15cm. [16] 376 [sic i.e. 176] pages. Spanish cookbook dating from the mid-eighteenth century, likely written by a member of the Franciscan order. Bibliographers have noted two editions published in 1745, and the bibliophile collector Marcus Crahan owned a copy published in 1756. Crahan observed, "[t]he author stresses the great cleanliness on the part of the cook, and writes that giving

stew meat is cheating the master, like serving cat instead of hare. “ [One Hundred Sixteen *Uncommon Books on Food and Drink*, page 13]. Altamiras’ work is also noteworthy as one of the earliest cookbooks to incorporate New World ingredients such as tomatoes into its recipes. Rare. [Worldcat locates no copies of the earlier editions, and only 5 of this edition in the US; Bitting, page 9; Cagle 1208 & 1209; Crahan sale 236 & 237; Vicaire 22]. \$3500.00

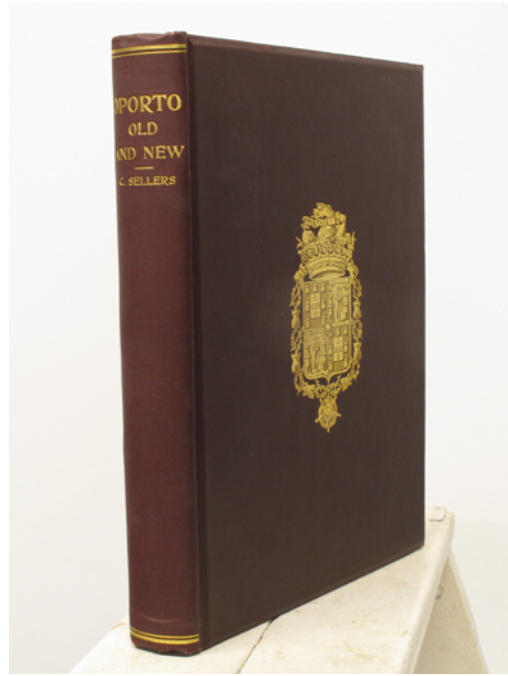
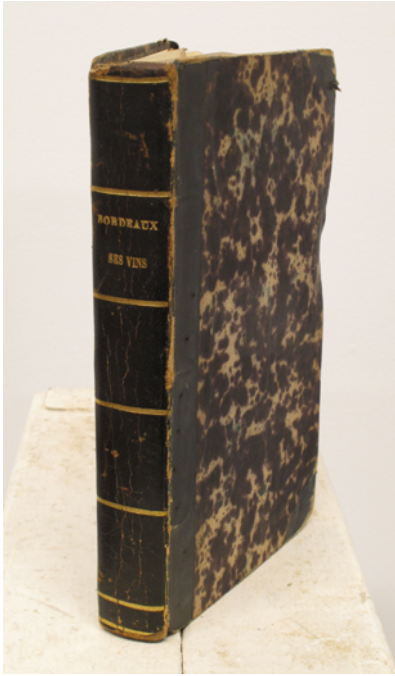
57. Berchoux, J. *La Gastronomía, O Los Placeres de la Mesa. Poema. Traducido Libremente del Francés al Verso Español*. Valencia: La Imprenta de Estevan, 1820. Duodecimo, 227 pages +1. First edition of this new Spanish verse translation by Jose de Urcullu of Joseph de Berchoux’ popular poetic miscellany on the pleasures of a countryman’s table. In full tree calf, with gilt



spine decoration and label. With the ticket of a Barcelona bookseller to the marbled front paste-down. Small adhesion of the free front endpaper to the paste-down, otherwise very good. [Worldcat cites 7 locations, 4 in the US]. \$500.00

58. Blanche Z. De Baralt. *Cuban Cookery. Gastronomic Secrets of the Tropics, with an Appendix on Cuban Drinks*. Havana, Cuba: Molina & Cia, 1931. Octavo, 158 pages. Illustrated with line drawings by Conrado Massaguer. A later but early 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. [Worldcat locates 7 copies] \$900.00

59. Long, E Rodriguez & Jewel B. Groves. *El Asado Ciollo. Roast Spit-Barbecue*. Buenos Aires: S.A. Editorial Bell, 1963. Octavo, 117 pages. Illustrated with black and white photos by Debora, and line drawings. Text in Spanish and English. First edition, simultaneous wrapped edition. An



incredible journey into the meat fest that is Asado, which has been recently brought to the attention of Americans by Chef Francis Mallman of Buenos Aires and Uruguay. If you've ever wanted to spatchcock a steer, this book is for you. Slight edgewear to printed wrappers, otherwise near fine, in a similar dust jacket with the same printed image. Food historian Alan Davidson's copy. \$750.00

WINE

60. Cocks, Charles. *Guide de L'Etranger a Bordeaux et dans la Gironde - Bordeaux Ses Environs et Ses Vins Classes Par Ordre de Merite.*

Bordeaux: Feret Fills et Cie, 1850. Small octavo, 319 pages. Illustrated with four engravings and a folding map. First edition. This is the original publication of Feret and Cocks' classic *Bordeaux et ses Vins*, which is still in print in modern revisions today, and

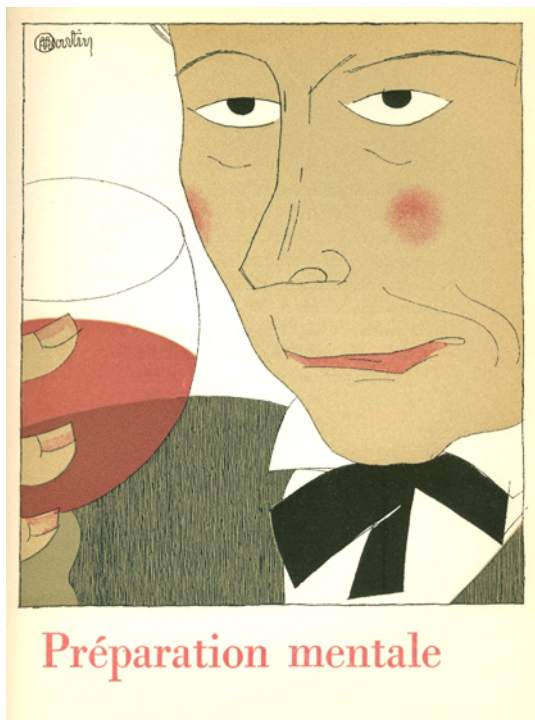
which is the most thorough single-volume reference on the wines and winemakers of the region. In 1846, Michel-Edouard Feret approached Charles Cocks, an Englishman living in Bordeaux, and asked him to write a guide to the wines of Bordeaux, with historical observations and assessments of the various vintages. The book was published the same year. A translation was requested, and this volume, with many revisions and additional information on the orders of merit, was the result. Its appearance in 1850 preceded the official Bordeaux Wine Classifications by six years. Cocks classified Lafite, Latour, Margaux, and Haut-Brion, as First Growths, leaving out Mouton (now Mouton Rothschild), which was included in the 1855 classification. With some wear to the contemporary half-calf binding. The folding map of Bordeaux is worn and partially separated along one fold, otherwise internally fine. The book is substantially interleaved with blanks, and on

two blanks someone has attempted a translation of pieces of the text. The hand is that of John K. Miller, whose ownership signature is found on the front paste down. Miller was the son of T. Ewing Miller, an Ohio Industrialist and U.S. Consul to Bordeaux. John K. Miller was a U.S. Senator. A second ownership signature, of David M. Ewing, indicates the book stayed in the family for some generations. Rare. [Simon, *Bibliotheca Vinaria*, page 95]. \$5500.00

61. Denman, J[ames]. L[emoine]. *What Should We Drink? An Inquiry Suggested by Mr. E.L. Beckwith's 'Practical Notes on Wine.'*
 London: Longmans, Green & Co., 1868. Small octavo, 120 pages. First edition. A criticism of Beckwith's *Practical Notes on Wine*, which itself was a response to the wine

offerings at the Paris Exhibition of 1867. Denman's attack is spirited, visiting various styles of wine and punching holes in what he perceives to be Beckwith's uninformed fluffery. The champagne section, where he derides Beckwith's inconsistency on the sparkling wine's chemical "sophistication" (here it is a derogatory term, as it is in bookselling). With small contemporary newspaper article on Italian wines pasted down to the front free end paper, otherwise a fine copy in publishers gilt and black decorated brick red cloth. This book is notoriously scarce in the marketplace. [Worldcat cites 15 copies]. \$650.00

62. Sellers, Charles. *Oporto, Old and New. Being a historical record of the port wine trade, and a tribute to British commercial enterprise in the north of Portugal.*
 London: Herbert E. Harper, 1899. Quarto, [8], 314 + x pages. Illustrated throughout. First edition. One of the best and most useful books about the history of port wines and their trade, by an insider, an Englishman who lived much of his life in Oporto. The author seeks to "present to the public a historical record of the British families more especially connected with the shipping of Wine from the North of Portugal, embracing a period of nearly three hundred years..." (from the Preface). The names of most of the great Port wine shipping firms remain familiar to us today: Dow, Offley, Sandeman, Warre, Cockburn, Forrester and others, and the extensive genealogy of each is laid out in detail. Sellers contends that while the Portuguese deserved credit for the viticulture of the north or their own country, the English were responsible for the viniculture, and therefore were the "originators and disseminators" of Oporto's excellent wines. *Oporto, Old and New*



remains one of a very short list of truly great books about wine and the wine trade in Portugal. But Sellers' work edges out the other classic study, Vizetelly's *Facts About Port and Madeira*, by virtue of his intimate knowledge as a "member of the 'portocracy'", and by a clearly apparent spiritual connection to his subject. "He wrote his book as a book on port should be written, retiring into the back office after lunch with a bottle of tawny." (Bradford). A truly fine copy, with only the tiniest bit of rubbing to the burgundy, cloth-covered, beveled boards. The front board bears the gilt-stamped city arms of Oporto. Rare in such fine condition. Interestingly, this book does not appear in the catalogue of the Instituto do Vindo do Porto, or in either of the two supplements to the catalogue, although a collector has informed us that it is indeed in the collection. [OCLC 17 copies; Gabler 2nd ed., G38010I; VP 2769]. \$2250.00

63. Montorgueil, George and Louis Forest. *Monseigneur Le Vin. Complete set of five volumes in fine condition.* Paris: Etablissements Nicolas, 1924, 1925, 1926, 1927, 1927. 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. Scarce in this condition. [*Pages d'Or de l'Édition Publicitaire*. Arts et Métiers

Graphiques, 1929, No. 1. Bitting, page 162. Gabler G41820, Oberle 1056]. \$2500.00

64. 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. An account of the wine merchant's history. Endpapers a bit spotted as usual, otherwise a very good copy in cream pictorial boards. [Gabler 43040]. \$400.00



65. Vine Products Ltd. *Schedule Showing Specimens of a Number of British Sherry Labels with Details of Origin and Dates of Commencement of Usage in the United Kingdom.* 1967. Folder bound with ribbon, 9.5" x 13.5". 4 typed pages with table of contents, plus 33 actual labels attached to sheets of

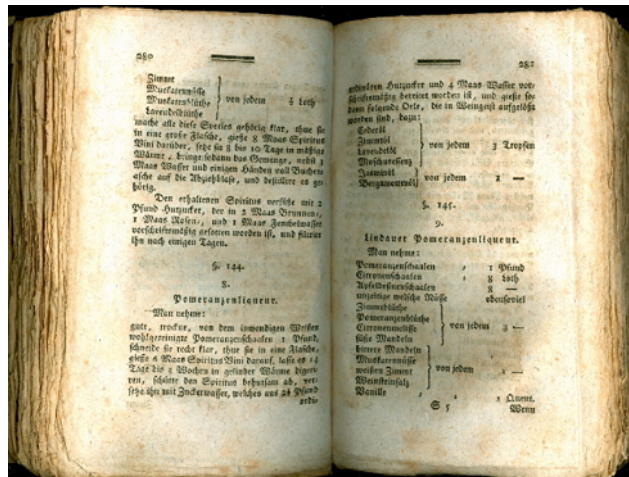
paper with thin pins; seven letters from manufacturers and distributors; and one folding chart from the "Trademark Journal." A printed cover label, with details in ink, states, "High Court of Justice Chancery Division, Mr. Justice Cross, The 14th Day of Feb'y, 1967, Vine Products Ltd. v. Mackenzie & Co Ltd. This exhibit parked p. 30 was produced at the Trail of this Action on the examination of James Edward Mitchells, [illegible]." A typed label inside the front cover states, "South African Wine Farmers Association (London) Ltd." A little light soil, overall very good. Unique. \$1200.00

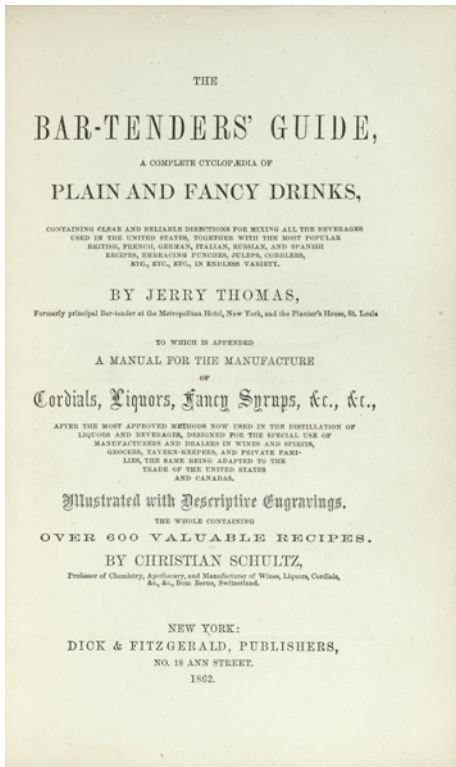
66. *Album of Original Wine Bottle Labels.* c. 1947. Small quarto-sized album, with collection of sixty-six original wine labels pasted down. A handsome, interesting, and high quality collection of labels from throughout Europe during the World War Two years. Some highlights include a lovely woodcut for a 1943 Toscano Valpolicella, A Boubee Freres Bourdeaux, and a nice run of Veltliners. Some pencil text to the pages adjacent to many labels, in German, indicating purchase and drinking notes. Near fine. \$600.00

BEER & BOOZE

67. Breitenbach, Philipp Franz. *Das Ganze de Brannteweinbrennerey oder vollstandiger in der Unterricht Bereitung des Brannteweins und der verschiedenen Liquere. Zweiter Theil.*

Leipzig: Wilhelm Rein, 1800. Very thick octavo, xxxii + 799 pages. Second volume only, complete in and of itself. Text in German. A complete 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 twenty-eight varieties of sherbet. 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. [Worldcat locates only two copies: Bayerische Staatsbibliothek and the Danish Union Catalogue]. \$2500.00

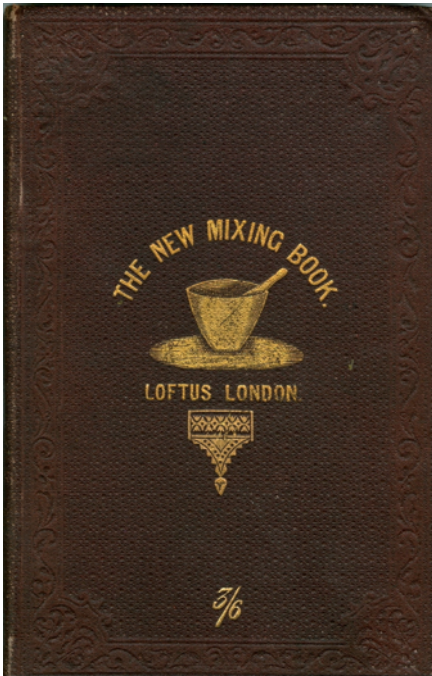




the urtext of all bartender guides

68. Thomas, Jerry. *The Bar-Tenders' Guide, A Complete Cyclopaedia of Plain and Fancy Drinks, containing clear and reliable directions for mixing all the beverages used in the United States, together with the most popular British, French, German, Italian, Russian, and Spanish recipes, embracing punches, juleps, cobbler, etc. etc. etc., in endless variety. . . . To which is appended A Manual for the Manufacture of Cordials, Liquors, Fancy Syrups, &c., &c., . . . Illustrated with Descriptive Engravings, the Whole Containing Over 600 Valuable Recipes. By Christian Schultz.* New York: Dick & Fitzgerald, Publishers, 1862. First edition, first state with the price of \$1.50 on the front cover. Before Jerry

Thomas' *Bar-Tender's Guide*, there were bartenders, to be sure, and there were also more than a few books about spirits, some which even involved "mixing", mostly punches and the like, or recipes to cut cask strength booze down to size. Publishers Dick & Fitzgerald had intended to issue an anonymously-authored (like so many of their helpful publications) bar guide, and went so far as to register the copyright. But there is no evidence that they followed through with their plans, and so we are left with *The Bar-Tender's Guide* as the first real cocktail recipe book. And a dandy model it is for all the others to come. To begin with, Jerry Thomas was the real thing: a bartender who had traveled and worked in most of America's great metropolitan cities vacuuming up cocktail recipes as he went, and a true showman, an aspect of bartending which is today still nearly as important as the drink mixing itself. "He is a gentleman who is ablaze all in diamonds... he is engaged as a "star". (Edward Hingston, quoted in David Wondrich's *Imbibe*). Dick and Fitzgerald had their doubts about the saleability of this new type of book, and so the first edition was padded out with Schultz' *Manual for the Manufacture of Cordials*... Thankfully, the publishers' fears were misplaced, and the book sold 8000 copies, with the price rising to \$2 and then \$2.50 in the first edition. Later editions dropped Schultz' addendum. Contemporary owner's signature dated August 25, 1862, on the front free endpaper, a few pencil annotations in the text, lower right corner of front cover a trifle rubbed, otherwise a very fine copy. The seminal work of American bartending, extremely rare in the first state, and until now, virtually impossible to obtain in such superb condition. Preserved in a custom-made half-morocco slipcase. [Worldcat cites 13 copies of the 1862 edition, but it is unclear which, if any, of these are the first state]. \$22,000.00



69. 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]. 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, and a twenty-four page illustrated supplement of ads includes 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. [Worldcat cites 9 copies, but only three in the US]. \$600.00



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

Boston: George Ellis, Printer, c. 1890. 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. \$900.00

an unrecorded soda water supply trade catalogue

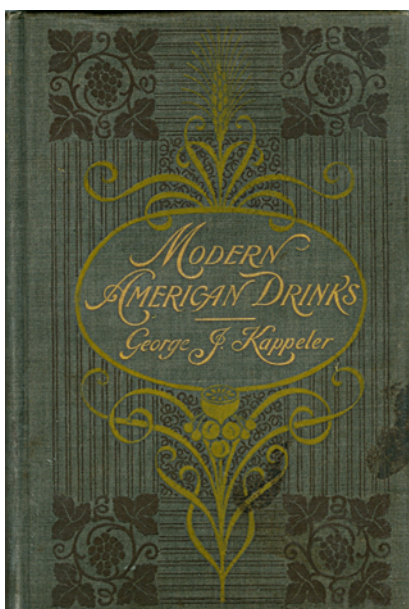
71. [Trade Catalogue - Soda Fountain]. *Benton, Myers & Co. Manufacturers of Soda Water Supplies. Cleveland, O.*

Cleveland: n.p., c. 1889-1904. Small octavo, 47 pages. Illustrated with four chromolithograph plates. Trade catalogue, issued by the wholesale druggists and soda water supply company, Benton, Myers. & Co. (1882-1904). With a list of products from hot sodas to chocolate extracts, soda

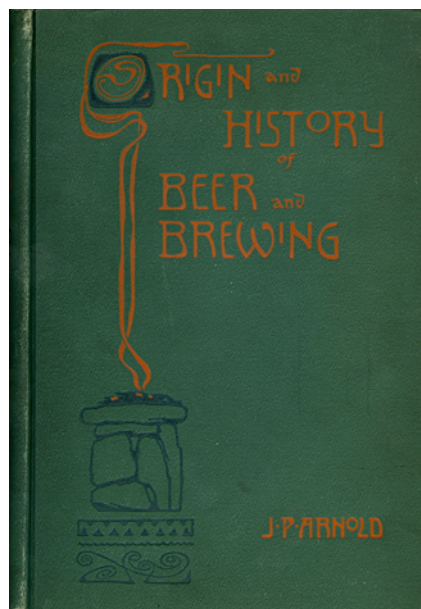
syrups, phosphates, ginger ales, "Cafola, a new kola drink" and much more. And with luscious chromo plates of a port wine and a non-sparkling champagne, both produced by the Duroy Wine Company of Cleveland, Ohio, as well as the beautiful "Crushed Fruit Bowl", printed in silver, yellow and white, and another of Bottles of Grape Juice and "Buckeye Root Beer". Very near fine, with a few pages with tiny dogears, and some rusting to the stapled text block, in beautiful multi-color chromolithographed wrappers. WITH; a four page leaflet, listing all wholesale houses throughout the US carrying the Benton, Myers wares, printed in red and black. Also fine. Rare. [Worldcat cites no copies; not in Romaine]. \$1250.00

"slow and steady wins the race"

72. Kappeler, George J. *Modern American Drinks. How to Mix and Serve All Kinds of Cups and Drinks.* New York: The Merriam Company, 1895. 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 that is scarcely encountered in such condition. Rare. [Worldcat cites 11 copies only]. \$1000.00



73. Arnold, John P. *Origins and History of Beer and Brewing, From Prehistoric Times to the Beginning of Brewing Science and Technology. A Critical Essay.*

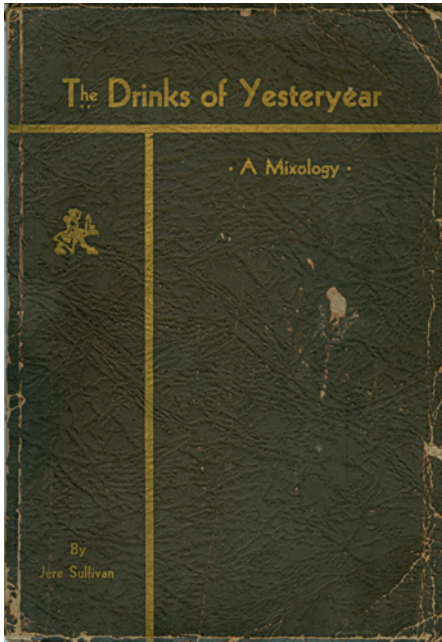
Chicago: Alumni Association of the Wahl-Henius Institute of Fermentology, 1911. Thick quarto, 411 pages. First edition, of this first major study of the history of beer and brewing in the United States, covering the period from 1630 up until publication. The boom in industrialization in the 19th century is particularly well represented. The U.S. Brewer's Association reprint uses the much shorter edition of 1933, and erroneously states that it was the first edition. Publisher's decorated board slightly dusty, otherwise a very good copy. \$1250.00

74. *Rum Distillery, Sugar Cane Plantation Photo Album and Archive.*

[c. 1920]. Photo album, with 46 original black and white photographs (14x8cm)

mounted, and an additional 37 loose photographs (various sizes, but most 8.5x6.5cm or 11x7cm). We've been unable to identify the distillery and sugar cane plantation, although some pictures indicate U.S.M. on barrels or train cars. It's our best guess the the plantation is in India or East Asia, based on the vegetation, and images of the workers, perhaps United Sugar Mills, or Ugar Sugar. The date of 1920 is indicated on the first two photographs in the album, although the lettering is partially obscured, and the date could be 1926 or 1928. The album documents the changeover of the distillery from steam powered to electric powered equipment. New buildings, crushers, demolition of the old smokestacks and construction of the new. Some ceremonial photos are included also, indicating inspection of the trains and the factory. Each photo is accompanied by a short handwritten description on the facing page. The final two photographs in the album, both labeled "Ambulance Outside



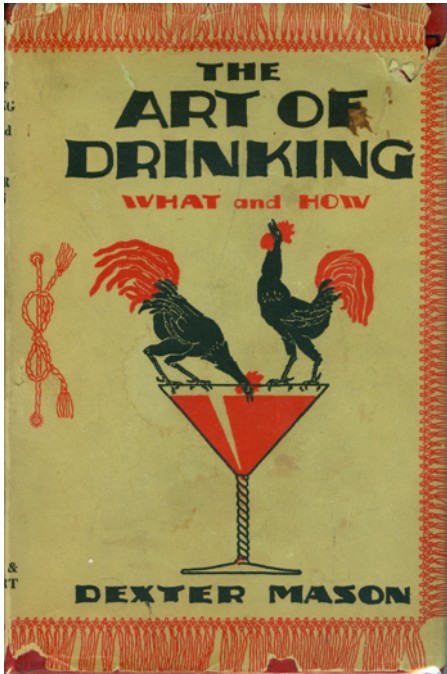


Club” are lacking, but otherwise it is complete and in near fine condition. The additional photos depict the workers’ housing, workers in the field, the offices, train cars and locomotives, a train accident, more equipment, and rum in barrels for shipment. Images of the workers, who appear African, South Asian and South East Asian in origin, show them at work and at rest, floating on a river, and working with oxen. An unusual survival. \$1800.00

75. Woon, Basil [Dillon]. *When It’s Cocktail Time in Cuba*. New York: Horace Liveright, (1929). Octavo, 284 page. First edition, first printing. Playwright and journalist Basil Woon’s fourth book. A 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. Some water spotting along top edge of a few pages, otherwise internally near very good. Lacking the very rare dust jacket, but still fairly scarce. \$750.00

76. 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]: the author, (1930). Octavo, 51 pages. First and only edition of this rare prohibition-era cocktail book. The front endpapers 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 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 two copies only, at the Culinary Institute of America and at UC Davis]. \$3000.00



77. Mason, Dexter. *The Art of Drinking. Or What to Make with What you Have. Together with Divers Succulent Canapés Suitable to Each Occasion.* New York: Farrar & Rinehart, 1930. Small octavo, 76 pages. First edition of this Prohibition-era cocktail recipe book which pairs cocktails with canapés, with an emphasis on gin cocktails. Previous owner's inscription on endpaper, a few recipes marked "Good!" in pencil, otherwise fine in publisher's printed red cloth binding. In a less than very good dust jacket, with some soiling and a few medium-sized chips. \$600.00

78. Ignacio Domenech. *El Arte del Coktelero Europeo. Mas de 400 recetas de cocktails y las mejores bebidas exoticas europeas mas modernas.* Barcelona: Tipografia Bonet de Quintilla y Cardona, 1931. Octavo, 142, [2] pages.



Fourth, enlarged edition. The original edition was published in 1912. Pages a bit browned, and one page with a small chip out of the top edge, otherwise very good, in modern tan cloth, with the original wrappers with a design by Gumersindo Sainz de Morales. Very scarce. [Worldcat shows only one copy of the first edition, at the Biblioteca Nacional de Espana, and no copies of any other edition at any institution]. \$500.00

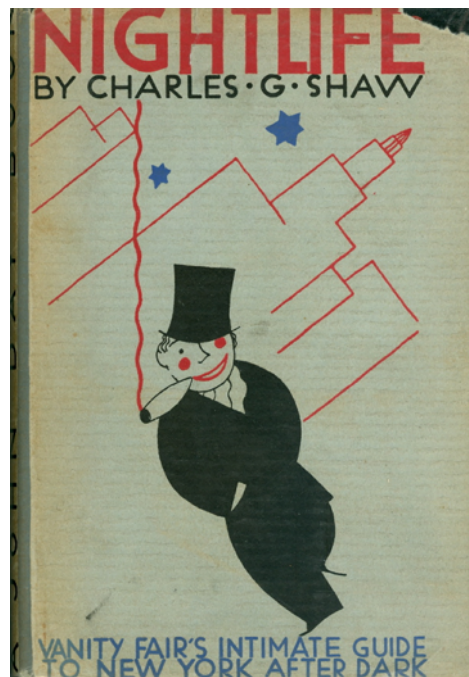
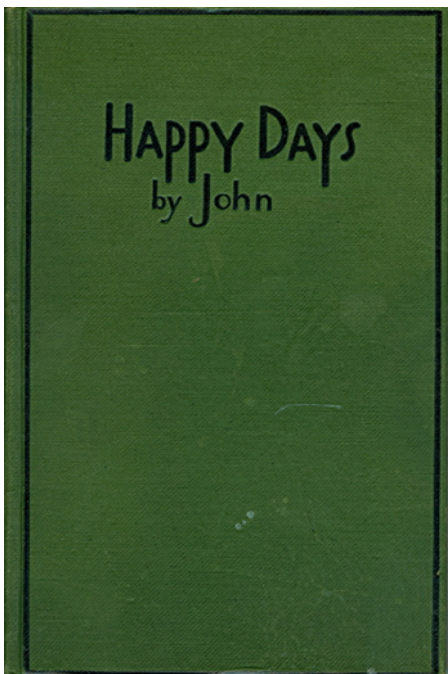
79. "John" [pseudonym]. *"Happy Days!" A Book of Good Cheer, of Cocktails, Drinks and How to Mix Them.* New York: Felshin Publishing Company, 1931. Small octavo, 96 pages. First edition. Scarce prohibition-era cocktail book, including a brief discourse on the origin and nature of various spirits. The author is billed on the title page as "Formerly Chief Mixologist and Bar Manager of the famous

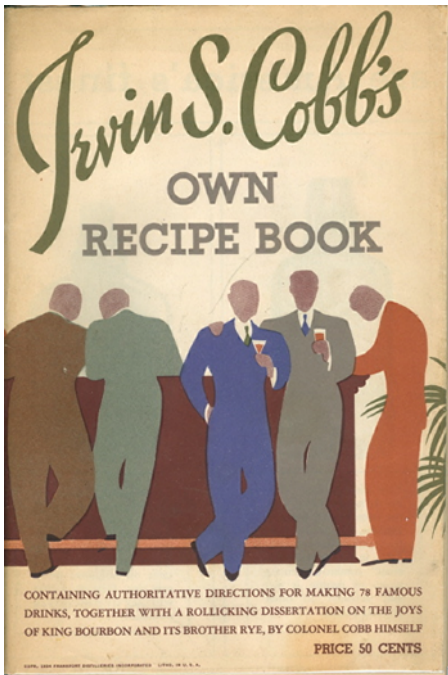
Knickerbocker Hotel at 42nd Street and Broadway, New York City." Minor wear, cloth lightly bubbled on rear board, final leaf of text discolored from laid-in clipping. Gift inscription on front endpaper. Overall near very good. Scarce. [Worldcat cites only 4 copies]. \$600.00

80. 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. 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

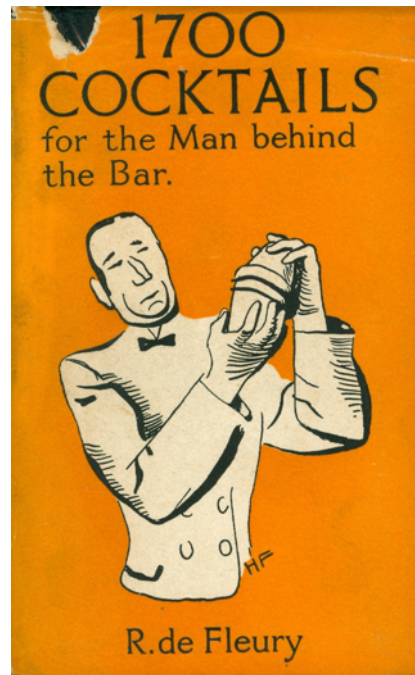
neighborhood to neighborhood, through the various nighttime diversions, including dance halls, night clubs, burlesques, restaurants, flea circuses, shooting galleries and beyond. Considered one of the greatest of American art deco publishers' decorated trade bindings, with an elaborate silk-screened, and letterpresses 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. \$2000.00





81. Zabriskie, George A. *The Bon Vivant's Companion or How to Mix Drinks*. Ormond Beach, FL: the author "The Doldrums", 1933. Octavo, 82 pages. First edition, privately printed. Presented (but not signed) by the author to "Ken & Elizabeth." Zabriskie was an art collector and businessman associated with the Pillsbury Flour Mills, and a longtime president of the New York Historical Society. With some light rubbing to the gilt-stamped, green cloth boards. Otherwise very good or better. Scarce. [Worldcat locates 13 copies]. \$750.00

82. Cobb, Irwin S. *Irwin S. Cobb's Own Recipe Book, Containing Authoritative Directions for Making 78 Famous Drinks, Together with a Rollicking Dissertation on the Joys of King Bourbon and its Brother Rye, by Colonel Cobb himself.*



Louisville and Baltimore: Frankfort Distilleries, 1934. Small stapled octavo, 50 pages. First edition. A post-repeal company cocktail book, this one by the makers of Four Roses, Paul Jones and Antique bourbons and rye. They make it clear that they are "not one of those distilling companies that rushed in with repeal!" Small pencil recipe to the final page, otherwise near fine. With a handsome dust jacket of some early businessmen relaxing at the bar. \$150.00

83. De Fleury, R. *1700 Cocktails, for the Man behind the Bar*. London: William Heinemann, 1934. Duodecimo, 211 pages + index. First edition. De Fleury endeavored to collect all of the cocktail recipes he could find in one little volume, arriving at 1262 Sweet Cocktails and 287 Dry Cocktails. He

succeeded, to a point, but three years later published the expanded volume, *1800 and All That*. Prior to publication, this little pocket-sized omnibus was hailed as "The finest book published on the subject - the work of a genius" (from the jacket blurbs). Fine in publisher's limp black leather binding. One small chip missing from the front panel of the dust jacket, which sports one of my favorite bartender images of all time, otherwise near very good. Very scarce. [Worldcat cites only 6 copies]. \$1200.00

84. Schraemli, Harry. *Das Grosse Lehrbuch der Bar. Neuzeitliches Mixen. Bar-Betriebslehre Winekunde*. Luzern: Fachbuchverlag de Union Helvetia, 1943. 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 jacket. Scarce in any of the first three editions, and especially in such excellent condition. \$750.00

85. *Original Artwork for Spirits Bottle Labels*. c. 1930. Thirteen original designs for liquor bottle labels. Most on tracing paper, 8.5" x 11". Designs are executed alternately in watercolor, pencil pastel and ink, or various combinations. Labels include Many Blank & Co., Zum Zum Puerto Rican Rum, Schenley Distilled London Dry Gin, Silver Wedding Gin, Old Sampler Brand Whiskey, and Ron Conga Puerto Rican Rum. Condition is generally very good to fine. \$1200.00





BOLETUS flavus L.
Collected L'Islet County, Que. 1950.

MISCELLANY & ADDENDA

86. Jackson, Henry A.C. *Boletus Flavus L. Collected L'Islet County, Que. 1950.* [Original watercolor with convolute of related materials].
1950. Original watercolor, 17 x 22 cm. Labeled, signed and dated by the artist in pencil. On watercolor paper which had been mounted on a thicker card stock, now de-laminated, but in remarkably fine condition. Henry A.C. Jackson (1877-1960) was one of Canada's outstanding amateur naturalists. He was the elder brother of landscape painter A.Y. Jackson, and while A.Y. achieved great fame through his art, Henry chose to quietly document his mycological journeys in Quebec through copious note taking and watercolor paintings of the collected specimens. After his death in 1960, much of his work was donated to the National Gallery of Canada. In 1979 The National Gallery mounted an exhibition of the watercolors, and produced the catalogue, *Mr. Jackson's Mushrooms* which reproduces forty-odd images, and accompanies them with excerpts from his field notes. Very few of Jackson's mushroom watercolors have reached the market, only a few having been given to friends and neighbors over the years. A small convolute of related materials accompanies the watercolor, including: *The Fungus Records of Mr. H.A.C. Jackson From L'Islet Co., Quebec 1941-1960.* Offprint from *The Canadian Field Naturalist*, vol. 7, no. 4 (1963); *Notes on the Higher Fungi Collected in Lasalle, Que., 1930-1940.* Offprint from *C.F.N.*, vol. 62, no. 5. (1948); 18 pages of original manuscript and typescript of Jackson's Field notes from 1932 and 33; three original photographs, 6 x 9cm each. Two of the photos depict the artist, at a youthful age, in the field. The third depicts an unidentified fungus on a log. \$3500.00

87. [Menus]. *Austro-Hungarian Menu Collection.*
1881-1891. Collection of thirty-one menus, mounted in a contemporary scrapbook. The menus hail mostly from Vienna, in large part from the Metropole Hotel and Frohner's Hotel Imperial, but there are also four from the Palugyay Palace in Bratislava. Although the menus hail from only a few hotel restaurants, there is great stylistic variety, with some of the menus printed, and other handwritten on printed card. A few contain original portrait photographs pasted-on. There also examples of orientalism as well. One of the menus serves as a place card, and has the name "Carl Von Oberleithner" inked on the verso. Von Oberleithner was a successful businessman in the Hemp and Flax industry, and perhaps this was his collection. The menus are collected in chronological order covering a ten year period starting in 1881. A bit of fading to some of the menus, but overall they are in very good condition. The gilt-titled and decorated binder has some edgewear to the heavy card stock pages, and the cloth is rubbed and split at the hinges, otherwise it is in fine condition. \$2000.00

a top-notch Brooklyn caterer

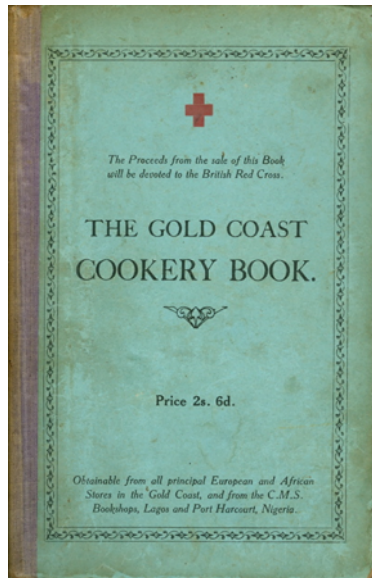
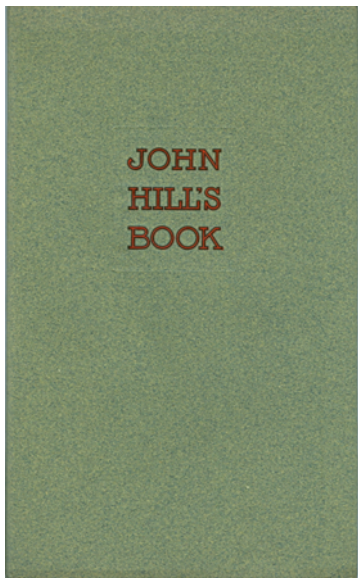
88. Hill, John. *John Hill's Book. The Culinary Art Applied to Catering, Including an Abridged List of cooked articles available for Home Service.*
Brooklyn: by the author, 1929. Small octavo, 36 pages, printed in black and red. Illustrated. First edition. An unusual caterer's promotional book, with photographs of the building at 133 Remsen Street, Brooklyn, and of the interior of the shop with lovely cabinetry and furniture. This caterer offers nothing but excellence. For example on the matter of eggs he offers, "We will not talk of eggs in the abstract, but

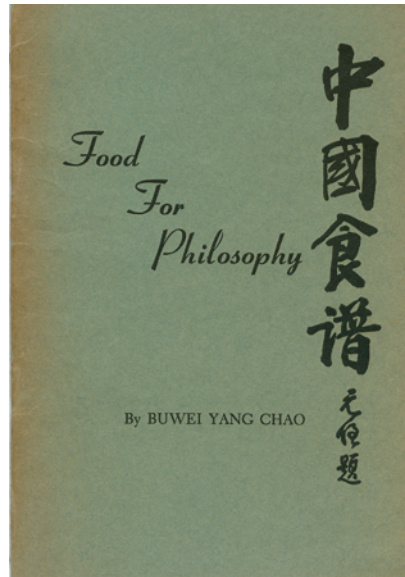
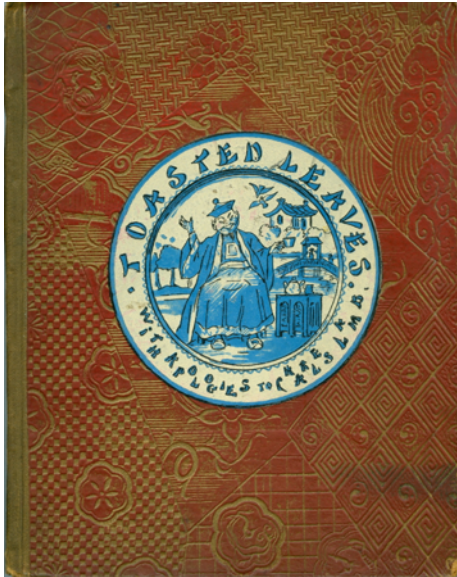
of John Hill eggs, about which there is nothing abstract." He goes on with a page about why his specially sourced eggs are superior. Very current! A handsome little book with decorative headers on each page, all on quality paper. A light blue pencil mark mars the front endpaper, otherwise fine, in printed green dust jacket and glassine. Scarce. [Worldcat cites no copies]. \$350.00

89. The British Red Cross. *The Gold Coast Cookery Book*.
Accra: Government Printing Office, 1935. Octavo, 260 + xi pages. Ads. Second edition. An unusual Nigerian charitable cookbook, featuring signed recipes from throughout the country's Gold Coast region. The first edition, published in 1933, rapidly sold through its entire printing of 1750 copies. This new edition was published with the addition of sections on invalid and African cooking (alas just six pages). While most of the contributors appear to be expatriots, among them there is a smattering of names that seem more local. Some staining to a few

pages, otherwise tight, in lightly rubbed and spine darkened publisher's cloth-backed boards, with black and red-printed pale blue paper paste downs. Scarce. [Worldcat cites only 4 copies]. \$500.00

90. Lamb, Charles. [Browne, W.G.R.]. *Toasted Leaves, or "Tudoces Fragrans", An Essay on the Origin of Tea, by the Shade of Charles Lamb. Humorously illustrated by W.G.R. Browne*.
London: Edmund Evans, 1890. Small quarto, unpaginated. Illustrated with line drawings in the page, and with 17 full page chromolithographs. This strange pseudo-explanation of the origins of Asam tea seems to have escaped the attention of history, with the exception of a small mention in Malone's magnificent 1949 work, *The Semantics of Toast* (1949). Binding a bit tender, but otherwise very near fine, in publisher's stamped and printed decorated binding. [Worldcat cites only 2 copies: at Harvard and at the National Library of Australia]. \$500.00





91. Chao, Buwei Yang. *Food for Philosophy. Some Brief Extracts from How to Cook and Eat in Chinese.* New York: John Day Company, [1944]. Small, stapled booklet, 16 pages. One of 1250 copies printed. First edition of this booklet printed for private distribution only. Excerpts from the author's classic *How to Cook and Eat in Chinese*. Previous owner's inscription on front end paper, otherwise fine, in printed green paper wrapper. Scarce. [Worldcat cites only 3 copies]. \$150.00

92. Petroleum Women's Club, Tripoli Libya. *Gourmet Club Dinner Menus. 1964-1965.* Tripoli, Libya: Petroleum Women's Club, 1965. Strap-bound quarto, approximately 70 pages. A collection of menus and recipes sourced from around the world by the very multicultural members of the Petroleum Women's Club of Tripoli. From Irish to Hawaiian, Chinese to Creole, the club endeavored to try it all. "The Gourmet Club was organized in September, 1964 for the

purpose of learning to prepare and savor foods from all over the world... Our members represented many nations: Canada, Egypt, England, Greece, Holland, India, Iraq, Jordan, Libya, Norway, Pakistan, Palestine, Scotland, Sweden, Tunisia, United States and Venezuela." (from the introduction). Some wear to binder card covers, otherwise fine. [Worldcat locates one copy only, at Michigan State]. \$350.00

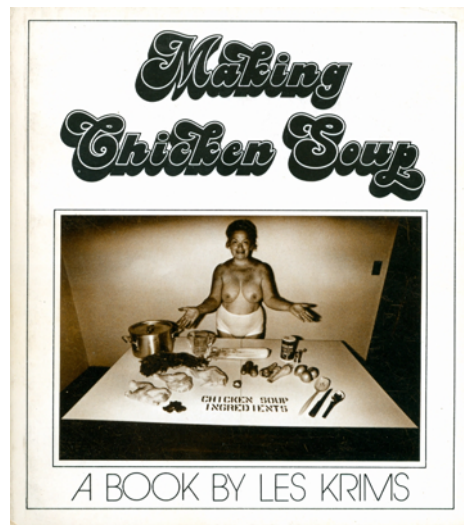
93. [Menu] Geisel, Theodor [Dr. Seuss]. "*Bravely into the Post-War World.*" Original pencil drawing, signed, on menu. 1945. Original menu, folded card stock. 10.5 x 8.5 inches. A menu from the Shoreham Hotel of DC, now the Omni Shoreham, a frequent meeting place of politicians and other power lunchers. The menu is dated August 25th, 1945, just ten days after VJ Day, and features a original pencil drawing by Ted Geisel, of "Faith" and "Skepticism" moving forward in the Post-War world. The drawing is titled by Geisel in the lower right-hand corner, and signed "It.

general T.S. Geisel” in the lower left. The pencil drawing was executed while Geisel was in the employ of the US Army, working for the Animation Dept. of the Motion Picture Division. Prior to that he had been a political cartoonist for the left-leaning political magazine PM and other periodicals.

Stylistically, the image feels more like the Seuss of children’s books than the slightly more staid caricature of his political cartoons. One small half-inch closed tear to the open edge of the folded menu, not affecting the drawing, otherwise in fine condition. \$12,000.00

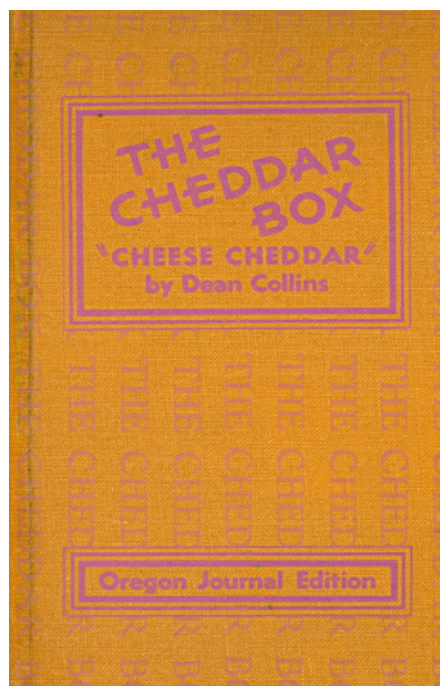


94. Krims, Les. *Making Chicken Soup*. Rochester: Humpy Press / Light Impressions, 1972. Square duodecimo, unpaginated. Illustrated with twenty-eight black and white photographs. First edition. Another wonderful little Les Krims title. In this one, the artist's mother shows the step-by-step method for preparing great chicken soup, while wearing little more than what appears to be a diaper. Also includes Mrs. Krims' recipes for kreplach and matzo balls. A fine copy. A scarce photographic artist's book and doubly so in that it is signed and dated by the artist on the title page. \$1200.00



95. Gissinger, Hans with Gérard Oberlé. *Salami*. Phoenicia, NY: Woodstock Editions, 2001. Folio, 194 pages with 58 full page color plates. First edition, limited to 500 copies signed by Gissinger and numbered. Nearly sixty "portraits" of salamis taken by Gissinger on his travels through Milan's salumeria, with a funny and erudite series of essays by Oberlé as accompaniment. Text in French and English. Fine. \$450.00

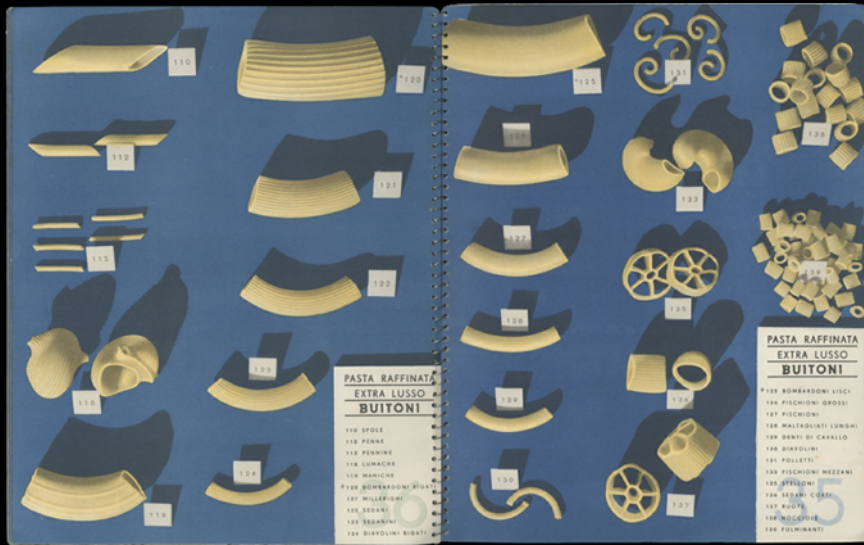
96. Collins, Dean. *The Cheddar Box, In Two Volumes, Vol. 1: "Cheese Cheddar"*. Portland, Oregon: Oregon Journal, 1933. Small, thick octavo, 393 pages. First edition. A examination of the Oregon world of cheese in the early days. Vol. 2 was an actual block of cheddar, and since the mice seem to have run away with it, we will supply a piece of quality cheese, of our choosing, to the purchaser. Few pages in the rear crimped, otherwise fine. \$250.00





97. [Trade Catalogue - Stoves] Nessi Oncle & Neveu, Constructeurs. *Fourneaux de Cuisine*. 1908. 11, Rue Viète, Paris. Paris: Nessi Oncle & Neveu, 1908. Quarto, [2]+27 mostly double-page plates. A handsome trade catalogue from this Parisian stove manufacturer. According to the catalogue, the installed stoves, rotisseries, and hot water service in apartments, chateaux, restaurants, hotel particuliers, and hospitals. The original wrappers are bound in to gilt-stamped green cloth-covered boards. One small tear to the spine cloth otherwise fine. [Worldcat locates no copies]. \$750.00

98. Martin, Remy. [Doisneau, Robert & Jacques Goguet, photographers]. *Cognac*. Remy Martin. Paris: Remy Martin, 1968. Small octavo, 32 pages. Illustrated. First edition. A small promotional piece for the great cognac house, illustrated with photographs by Doisneau and Goguet reproduced in rich photogravure. Stapled in plain wrappers with a photo-illustrated dust jacket. Fine. \$200.00



front cover illustration, item 68
 rear cover illustration, item 3