

*50 for New York (whether we exhibit or not...)*

Rabelais Inc.

*Fine Books on Food, Wine & the Arts*

50

*for New York*

*(whether we exhibit or not...)*

Rabelais Inc.

*Fine Books on Food, Wine & the Arts*

*“I pray that death may strike me  
In the middle of a large meal.  
I wish to be buried under the tablecloth  
Between four large dishes.  
And I desire that this short inscription  
Should be engraved on my tombstone.  
Here lies the first poet  
Ever to die of indigestion.”*

Marc-Antoine Désaugiers (1772-1827).

## Rabelais Inc.

*Fine Books on Food, Wine & the Arts*

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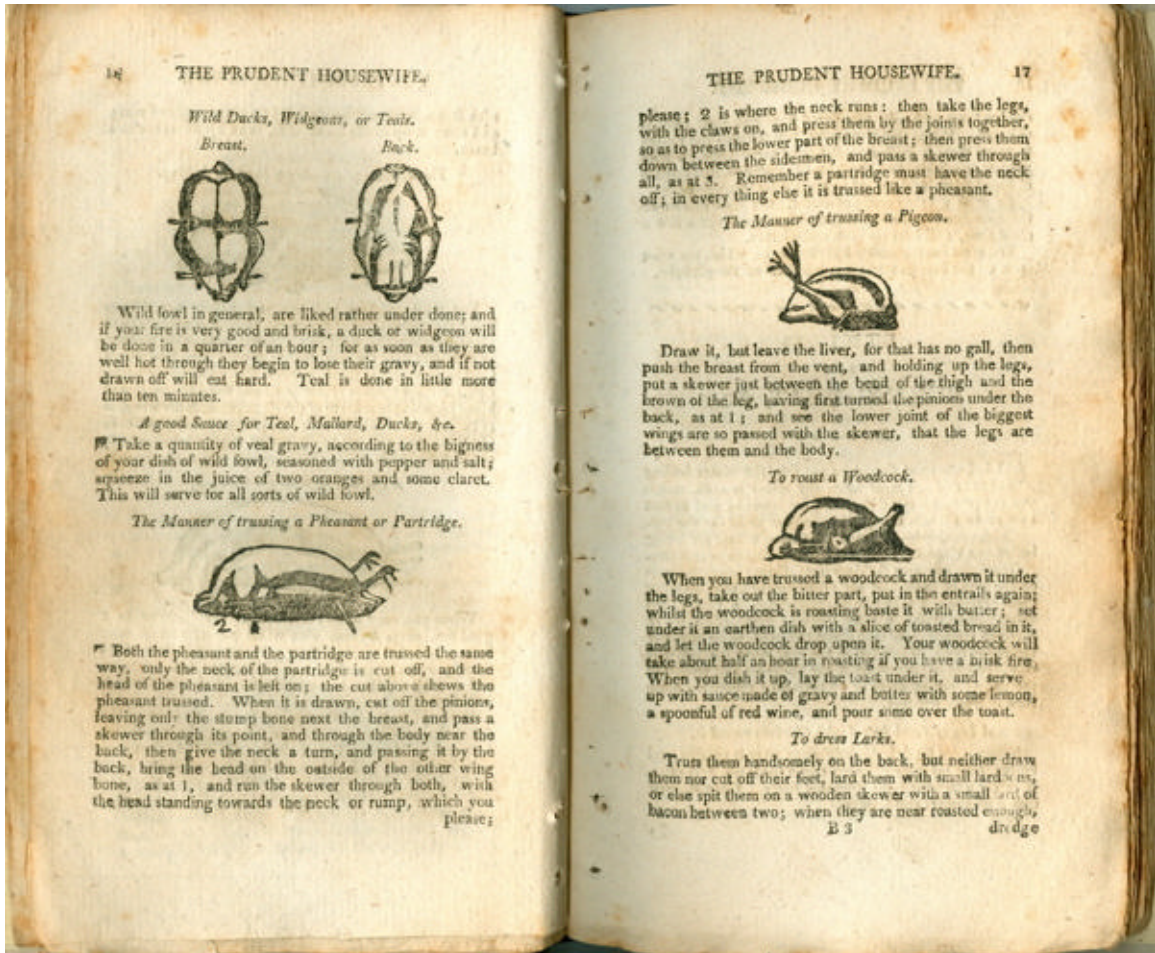
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*Proprietors: Don Lindgren & Samantha Hoyt Lindgren*

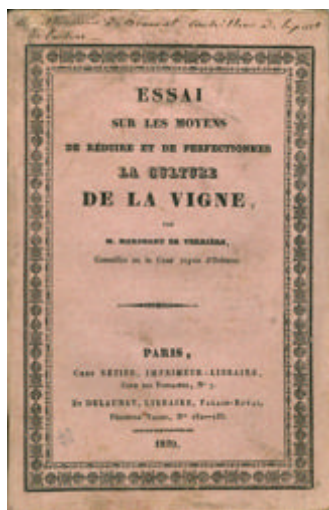
*Members: A.B.A.A., I.L.A.B., & The Ephemera Society of America*

All material offered herein is offered subject to prior sale, and remains property of Rabelais Inc. until paid in full by the purchaser. Postage and insurance charges are billed to domestic orders, and international orders are shipped by airmail or courier, with full charges billed at our discretion. Payment may be made by check, wire transfer or bank draft, and we also accept American Express, Discovery, Visa and MasterCard.



- 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, Tartan Ragouts, Soups, Jellies, Syllabubs, &c... Twentieth Edition.*  
 London: Sabine and Son, no. 81 Shoe Lane, Fleet Street, [c. 1800]. \$2000.  
 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 25 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, p. 159 (4th ed.); OCLC locates 3 copies (15th, 25th and 24th eds.); and COPAC locates 3 copies].

2. Breitenbach, Philipp Franz.  
*Das Ganze de Branntweinbrennerey oder vollstandiger in der Unterrichts Bereitung des Branntweins und der verschiedenen Liquere. Zweiter Theil*  
 Leipzig: Wilhelm Rein, 1800. \$2500.  
 Very thick octavo, xxxii + 799 pages. Second volume only, complete in and of itself. Text in German. 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 sherbets (28 varieties). Contemporary manuscript notes of a previous owner to endpapers. Paper spine label faded, and some general edgewear and rubbing to the paper covered boards, internally fine. [Worldcat locates only two copies: Bayerische Staatsbibliothek and the Danish Union Catalogue].



3.



4.

3. Verrière, Marchant de.  
*Essai sur les Moyens de Reduire et de Perfectionner la Culture de la Vigne.*  
 Paris: Chez Setier, 1829. \$900.  
 Octavo, 75 pages. Errata slip tipped in. A rare treatise on viticulture in the Loire region, the wines of which were historically among the most highly regarded, prior to their decline in the 19th century. There is detailed cultural information, as well as an assessment of various wine producers in the region. Some light soiling and light foxing, otherwise fine, in original printed salmon color wrappers. A presentation copy, inscribed "A Monsieuo D. Beauvert, Conseilleur... de l'auteur." [Not in Vicaire; not in Simon; OCLC locates 1 copy in the BNF, but the on-line Contributions toward a Bibliography of Loire Valley Wine and Viticultural Texts cites 4 copies, all located in French libraries]
4. [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. \$1800.

Duodecimo, 120 pages, including index. First edition, second printing, following the first of 1830. General foxing throughout, but overall nearly very good, in marbled paper-covered boards with cloth spine. Scarce. [Lowenstein 264; OCLC shows no copies of this edition, and only two of the first edition].

5. [Dick Humelbergius Secundus, pseudonym].  
*Apician Morsels; or Tales of the Table, Kitchen, and Larder: with reflections on the Dietic Productions of Early Writers; on the Customs of the Romans in Eating and Drinking; on Table Ceremonies, and Rules of Conviviality and Good Breeding; with select Epicurean Precepts, Gourmond Maxims and Medicines, &c. &c.*  
London: Whittaker, Treacher and Co., 1834. \$300.  
Duodecimo, 348 pages. With a frontispiece and one additional plate by Robert Cruikshank. A humorous, but informative look at the history of food. The author's pseudonymous name, "Dick Humelbergius Secundus", is an allusion to Gabriel Hummelberger (Humelbergius), the sixteenth-century annotator of the Roman chef Apicius. Some have attributed this work to the Gothic novelist William Beckford, although Denise Gigante of Stanford suspects the hand of Richard Chenevix, reviewer for the Edinburgh Review. Some pencil notes and some wear to a few pages and to end matter, bookseller's catalogue description (incorrectly stating this as the first edition) pasted in. Rebound in quarter red morocco by Sangorski and Sutcliffe in 1949.
6. Spooner, Alden.  
*The Cultivation of American Grape Vines, and Making of Wine.*  
Brooklyn: A. Spooner & Co., Printers, 1846. \$750.  
Small octavo, 96 pages. First edition. An interesting early American viticulture book, with sections on American and foreign vines in America, a history of the Isabella grape and a list of grapes grown in New York State. The author was a founding member of the Long Island Historical Society. Some general foxing and a light water stain throughout, in publisher's gilt stamped brown cloth boards, with a bit of wear to head and foot of spine. Still, near very good. Scarce. [Gabler 40050]



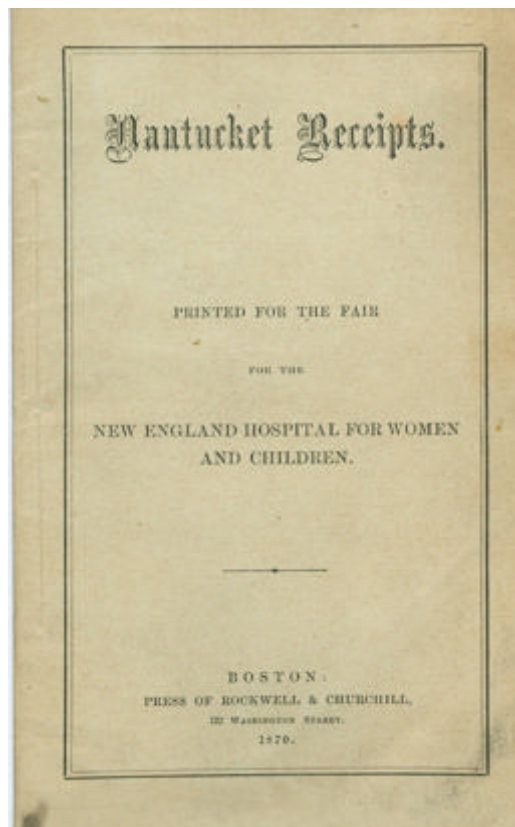
7. An Association of Practical Breeders.  
*The American Fowl-Breeder; Containing Full Information on Breeding, Rearing, Diseases, and Management of Domestic Poultry; Also, Instructions Concerning the Choice of Pure Stock, Crossing, Caponizing, Etc., Etc., With Engravings.*  
Boston: John P. Jewett & Company, 1850.  
\$350.

Small octavo, 91 pages + 9 ads. Illustrated with nine full-page engravings. First edition. A thorough little guide to the selection and breeding of chickens, turkey, goose, duck and more. A fine copy, in publishers red and green printed wrappers. An unlikely survival.

8.

*some early American food criticism*

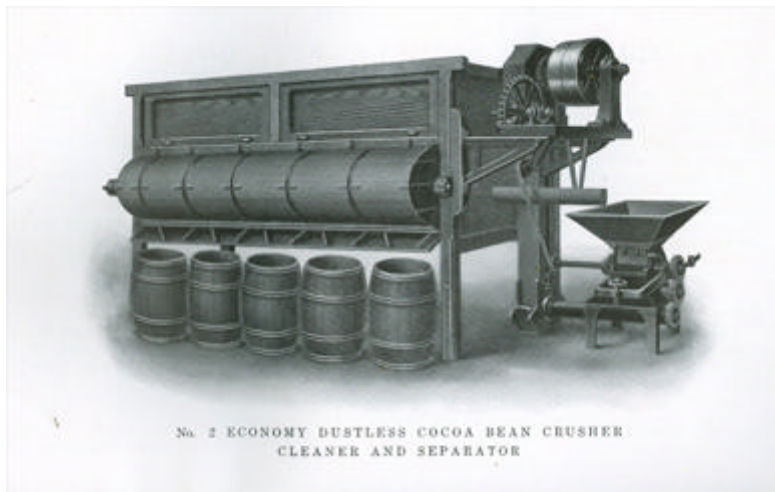
8. Barber, Joseph.  
*Crumbs from the Round Table. A Feast for Epicures.*  
New York: Leypoldt & Holt, 1866. \$350.  
Small octavo, 106 pages + 6 ads. First edition. A collection of articles which appeared in the journal, "The Round Table" (1863-64). In a preface, the author is described as "a culinary critic, fisherman, and singer of country lyrics". The collection includes some "Epigastric Poetry"; an interesting, and disapproving, essay on "Vegetarians and Vegetables", and an attack on what he views as low habits of Americans which inhibit the development of a real cuisine (including a propensity to bake rather than roast). A fine copy, in publisher's gilt stamped green boards with beveled edges. From the library of Alan Davidson, with his bookplate, and with the additional bookplate of The Cookery Collection of Mrs. Thomas Scruggs and Margaret Cook. [not in Cagle or Bitting].
9. 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. \$650.  
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 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 publisher's gilt and black decorated brick red cloth. While Worldcat shows 15 copies, this book is notoriously scarce in the marketplace.



10.

10. New England Hospital for Women and Children.  
*Nantucket Receipts. Printed for the Fair, for the New England Hospital for Women and Children.*  
Boston: Press of Rockwell & Churchill, 1870. \$3500.  
Small octavo, 24 pages. First edition. The first community cookbook published in the state of Massachusetts. A tiny bit of corner wear to one or two pages, otherwise fine, in publisher's original wrappers. Very rare. [OCLC shows only 2 copies: Mass Historical Society and the American Antiquarian Society].
11. Peekskill Plow Works.  
*1871, Illustrated Catalogue of Hutchinson's Patent Cider and Wine Mills, Presses, Screws, Grinders, &c., Manufactured and Sold By Peekskill Plow Works, Cleveland, O.*  
Cleveland, Ohio: Peekskill Plow Works, 1871. \$250.  
Stapled, octavo-sized brochure, 8 pages. Illustrated throughout with steel engravings, of each press, mill or screw. Includes a page dedicated to recipes for "Good, Pure Cider". Quarter-sized abrasion to rear wrapper, and fold marks, otherwise near fine in printed pale blue wrappers. [OCLC shows only one copy for this year, and four copies for all years].
12. Soames, Peter.  
*A Treatise on the Manufacture of Sugar from the Sugar Cane.*  
London: E. & F.N. Spon, 1872. \$350.  
Octavo, 136 pages + 5 plates. With 31 steel engraved illustrations in the text. First edition. The author of this thorough manual of sugar manufacture was the editor and proprietor of the journal "Artizan". Earlier in his life, he had designed and built sugar refineries in Jamaica and Siam. The illustrations depict in some detail all of the machinery necessary for deriving sugar from cane. The frontispiece shows a handsome "Gothic Beam Engine and Sugar Mill." Very slight bit of foxing to the edges of some of the folding plates, otherwise near fine, in publisher's gilt stamped brick colored cloth.
13. Gouffe, Jules.  
*Le Livre de Patisserie... Ouvrage Contenant 10 Planches chromolithographiques et 137 Gravures sur Bois.*  
Paris: Librairie Hachette et Cie, 1873. \$900.  
Quarto, 506 pages. Illustrated with 10 full page chromolithographs, and 137 wood engravings. First edition. One of the great works of this student of Careme, head chef of the Jockey Club, and so-called "apostle of decorative cuisine." Fine in full red morocco with gilt-stamped rule and titling on the front board. All edges gilt.
14. Royal Baking Powder Co.  
*My Favorite Receipt.*  
New York: Royal Baking Powder Co., 1886. \$150.  
Octavo, 123 pages + ads. First edition of this product cookbook, a followup to the same company's Royal Baker and Pastry Cook of 1877. Royal Baking Powder, founded in 1873, was the nation's largest baking powder supplier, and a chief antagonist in the Alum Wars of the 1870s and 1880s. Locked into long purchasing contracts with European suppliers of cream of tartar, Royal tried to discredit its competitors who had discovered that alum, a much cheaper and more plentiful ingredient, could be used in its place. Aggressive marketing, including a series of popular cookbooks, were part of the strategy. Text block shows signs of brittleness, small stain to front board of publisher's decorated green cloth binding, otherwise fine. Scarce in the first edition. [OCLC locates 9 copies].

15. Lincoln, Mrs. D.A.  
*Carving and Serving.*  
Boston: Roberts Brothers, 1887. \$150.  
Octavo, 52 pages + 2 ads. First edition. A collection of specific instructions on carving and serving various cuts of meat, including tongue, calf's head, haunch of venison, veal neck, etc. Red cloth spine, with paper covered chromolithograph front and rear boards with beveled edges. Tiny pinhole to red cloth spine, otherwise very good. [Cagle 480, Wheaton & Kelly 3702]
16. [Soda Fountain].  
*Descriptive Catalogue of James W. Tufts Arctic Soda Water Apparatus*  
Boston: George Ellis, Printer, c. 1890. \$900.  
Small quarto, 128 pages. First edition. A beautifully produced trade catalogue of bottlers' machinery and soda water apparatus. Fine in brown buckram, printed in black and gold.
17. Kappeler, George J.  
*Modern American Drinks. How to Mix and Serve All Kinds of Cups and Drinks.*  
New York: The Merriam Company, 1895. \$1000.  
Octavo, 120 pages + 12 ads. First edition. A significant American cocktail recipe book, from the barman of the Holland House Hotel in New York City. In his preface to the Mud Puddle facsimile of this title, "Dr. Cocktail" Ted Haigh describes the author, "Kappeler was a different animal... His guide [...] was the tortoise to the others' hare; slow and steady wins the race... Kappeler, with his old, description-style recipes was the new style bartender. He was the no-nonsense bar master. He was the guy you knew would make your drink right because it wasn't all about him. It was about you." Haigh goes on to state that one of Kappeler's real accomplishments with Modern American Drinks was the large number (he counts seventy-five!) of new drinks. two small pinholes in front end paper and title page, likely from an attached business card, and a few small stains to the gilt, yellow and black printed olive cloth boards. Overall a near fine copy of a book which is scarcely encountered in such condition. Rare.[Worldcat shows 11 copies only].



18. J.M. Lehmann Co.  
Machine Works,  
National Equipment  
Company, Samuel  
Carey Chocolate  
Machinery.  
*Chocolate and Cocoa  
Processing Trade Catalogues.*  
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

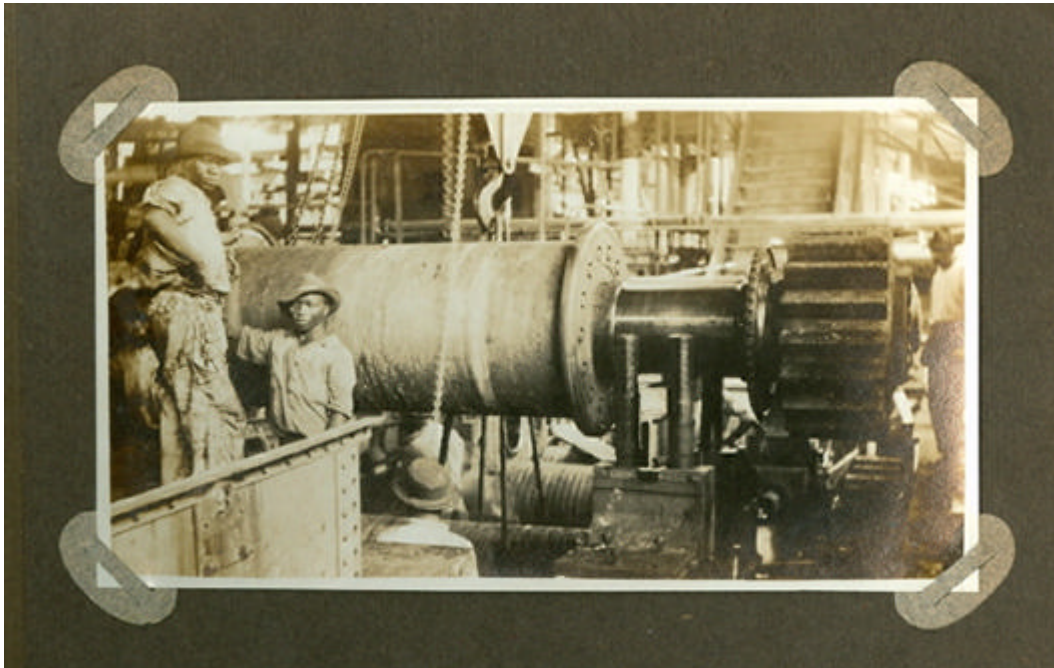
roasting machines, melangeurs, chocolate dipping machines, almond crispers, and so much more. Also included is various related ephemera, including additional catalogue pages, Patent Office pamphlets, photographs, and blueprints. Condition varies greatly, and there is some significant staining and wear to some of the pieces. Still a remarkable survival.

19. Eustis, Celestine.  
*Cooking in Old Creole Days. La Cuisine Creole a l'Usage des Petis Menager. Introduction by S. Weir Mitchell.*  
 New York: R.H. Russell, 1903. \$350.  
 Octavo, 113 pages + ads. Illustrated by Harper Pennington. First edition of this southern American classic. Text in English and French. A few pages dog-eared, a bit of rubbing to the edges of the decorated, paper-covered boards, otherwise near fine. Alan Davison's copy with his bookplate on the front pastedown, as well as the ink name of a previous owner. [Bitting p.108; Cagle 238; Wheaton & Kelly 2014; Brown 1153].
- previously unlocated*
20. Compiled by the Ladies' Auxiliary of St. Luke's Sunday School.  
*Modern Cookery. A Collection of Choice Recipes Carefully Selected and Arranged for Western Housewives.*  
 Buffalo, Wyoming: St. Luke's Sunday School, 1907. \$600.  
 Octavo, 215 pages, with ads throughout. First edition of the second cookbook published in Wyoming, following Eureka (Cheyenne, 1901). Among the interesting, and often attributed recipes are Meatballs with Caper Sauce, Mountain Cherry Preserves, Pickled Nasturtium Seeds, and Fried Mush - a polenta-like dish. Some of the recipes indicate the availability of a number of more exotic, not locally available foodstuffs, including bananas, oysters and lobster (the second two presumably canned). A poor copy, mostly disbound but complete, with many pages chipped at the edges (not affecting text). The original limp cloth printed wrappers are present, but detached and frayed at all edges. Still, a remarkable survival of a book which almost certainly served its term on the rugged frontier. Very Rare, previously known only by a mention in the second edition. [OCLC: no copies located of the first edition; 4 copies only of the second edition; first edition not in Cook, Cagle, Bitting, etc.]
21. Brown, Robert [Bob] Carlton.  
*My Marjonary.*  
 Boston: John W. Luce & Co., 1916. \$900.  
 Octavo, 93 pages. First edition. Brown was a novelist, essayist, journalist and noted food critic, but is perhaps best remembered for his early avant-garde poetry exemplified in this volume, as well as for being the visionary inventor of the "reading machine," for which he published books on spools of tape by W.C. Williams, Pound, Stein and others. A unique voice and a cult writer of growing significance. Very good or better with some light rubbing and a handful of faint patches of soil to cloth, mild shelf-wear at extremities. Inscribed by Brown to Kay Boyle: "For Kay / the cast-iron container / of bouillabaisse / Bob / [...] / 1931." A charming association: Boyle was one of Brown's closest correspondents. A scarce volume, rare signed.
22. Turner & Son, Auctioneers and Valuers.  
*Manuscript Auction Record Book Labelled, Sale of A Wine Cellar at the Macclesfield Arms Hall, Macclesfield, March 28th, 1916. The Late Edward Wright Esq.*  
 Macclesfield: Turner & Son, 1916. \$150.  
 Octavo blank ledger book, 40 pages, with 5 pages of manuscript text. A full accounting of an auction sale of the wine and spirits collection of an Edward Wright, Esquire. Fifty-eight lots in all, starting off with a "Half Bottle of Green Chartreux" and including highlights such as "10 Bottles of 1840 Vintage Port," many bottles of "Sandemans 1858," a unspecified vintage of Chateau Leoville, and "16 Bottles of Bollinger 1884." Other items include Vichy water, Apollinaris, lime juice and more. The sale realized just over 240 pounds. Following the list of items sold is a list of "out of pocket expenses, in a different hand. The total of the expenses is exactly the same as the amount realized from the sale - effectively a 100% auction commission! A bit of wear at the spine, otherwise

in generally very good condition, in gray printed paper-covered boards, with a handwritten pasted down label.

23. Cushing, Frank Hamilton.  
*Zuni Breadstuff*.  
New York: Museum of the American Indian, 1920. \$350.  
Indian Notes & Monographs Vol. VIII. Small thick octavo, 673 pages. First edition in book form of this important survey of the food traditions of the Zuni tribes. 'Feeding America' calls it one of the most "thorough and comprehensive" examinations of Native American foodways. The author "lived as an adopted member of the Zuni tribe from 1879 to 1884. During this time he examined and recorded information respecting not only the food products of the Zuni but also their methods of food preparation, and the myths, ceremonies, and daily customs pertaining thereto." Although lacking his bookplate or other physical indications, this is Alan Davidson's copy. Small hole to bottom of several early pages near gutter, otherwise fine in publisher's red printed tan cloth. Scarce.
24. Montorgueil, George and Louis Forest.  
*Monseigneur Le Vin. Complete set of five volumes in fine condition*.  
Paris: Etablissements Nicolas, 1924, 1925, 1926, 1927, 1927. \$2500.  
Five volumes, complete. Octavos in original sueded wrappers. Illustrated with folding maps and charts, as well as tipped-in photographs 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. [Pages d'Or de l'Edition Publicitaire. Arts et Métiers Graphiques, 1929, No. 1. Bitting, page 162. Gabler G41820, Oberle 1056].
25. Eberlein, Harold Donaldson & Roger Wearne Ramsdell.  
*Small Manor Houses and Farmsteads in France. With an Introduction by Leigh French, Jr.*  
Philadelphia & London: J. B. Lippincott & Company, 1926. \$250.  
Octavo, 303 pages. Illustrated throughout with a color frontispiece and 253 half tones. First edition. A handsome survey of the architecture of manor houses and farmsteads in the provinces of France. With images of homes and details. Small chip to foot of dust jacket spine, otherwise fine.
26. The "Old Salt".  
*The Bon Voyage Book. An Intimate Guide for the Ocean Traveler*.  
New York: The John Day Company, 1931. \$350.  
Octavo, 129 pages. First edition. One of the five John Day "Intimate Guides", which includes the very sought after Nightlife, by Charles Shaw. A "nautical (but nice) guide to the low-down and up-and-up of life at sea." With information on what to wear, sea-sickness, what to read, etc. Like all the titles in this series, the design is lovely, with publisher's decorated boards in bright blue and yellow ocean liner design, and edges blue all around. In a similarly designed dust jacket. Small date stamp to free front end paper, otherwise fine in a very near fine dust jacket, with only a tiny bit of darkening to head of spine and two 1/8 inch closed tears to jacket edge. With most of the extremely rare original glassine intact. Scarce thus.
27. Shaw, Charles G (with illustrations by Raymond Bret-Koch).  
*Nightlife. Vanity Fair's Intimate Guide to New York After Dark*.  
New York: John Day Company, 1931. \$2000.  
Octavo, 182 pages. Illustrated by Raymond Bret-Koch. First edition. The greatest of New York nightlife guides, compiled by Charles G. Shaw, who was a contributor to The New Yorker, Vanity Fair and H.L. Mencken's Smart Set, and was a life-long friend of Cole Porter. He went on to

become an abstract painter, and co-founded the French-American art journal, *Plastique*. The book strolls from neighborhood to neighborhood, through the various nighttime diversions, including dance halls, night clubs, burlesques, restaurants, flea circuses, shooting galleries and beyond. Considered one of the greatest of American art deco publishers' decorated trade bindings, with an elaborate silk-screened, and 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.

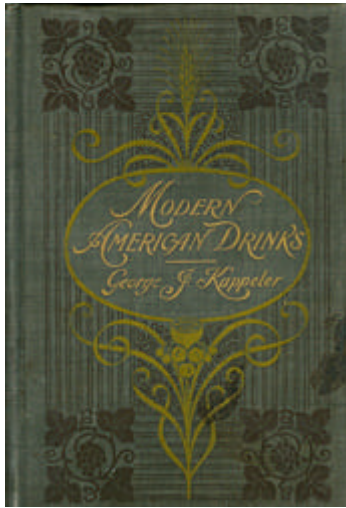


28. *Rum Distillery, Sugar Cane Plantation Photo Album and Archive.*

[c. 1920].

\$1800.

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.



17.



29.

*the first mojito in print*

29. Blanche Z. De Baralt.  
*Cuban Cookery. Gastronomic Secrets of the Tropics, with an Appendix on Cuban Drinks.*  
 Havana, Cuba: Molina & Cia, 1931. \$1500.  
 Octavo, 158 pages. Illustrated with line drawings by Conrado Massaguer. First edition of the first Cuban cookbook printed in English. De Baralt was the American wife of a Cuban doctor who moved to Havana around the turn of the century. She clearly felt at home there, as she refers to Cuban food as "our" cuisine throughout. She also exhibits a notable understanding of other world cuisines in her introduction, in which she tries to locate Cuban cooking relative to others - favorably of course. The book contains an appendix of fifty-three cocktails and refrescos, including what is the first printed recipe for a Cuban mojito, here called a 'Cuban Mojo'. The mojito is widely considered to have appeared and become popular in Cuba in the 1920s, but this is its first appearance in print. Tiny cut to the spine, otherwise a fine copy in publisher's black cloth with a printed red pasted down label to the front board. [OCLC locates 7 copies]

*a 'Joy' in a jacket, a legendary rarity*

30. 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. \$15,000.  
 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 is the best dust jacket we've seen to date. Exceptionally rare in the dust jacket.

*a Rombauer letter with recipe - truly rare*

31. Rombauer, Irma.  
*One page ALS.*  
 St Louis. MO:, undated, c. 1940. \$4000.  
 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. Romabuer manuscript material is very rare, and we have not been able to locate another record of it entering the marketplace.



33.



32.

32. Hamp, Pierre.  
*Kitchen Prelude. (Mes Metiers).*  
 London: Constable & Co. Ltd., 1932. \$350.  
 Thick octavo, 309 pages. First English language edition. Translated by Dorothy Bolton. A memoir of the youthful years spent working in commercial kitchens, by this prominent French author. Hamp describes working in kitchens in both the U.K. and France. Put this on the shelf with other back of the house masterworks like George Orwell's *Down and Out in Paris and London*, Nicholas Freeling's *The Kitchen Book*, and Anthony Bourdain's *Kitchen Confidential*. Near fine in publisher's pale blue cloth, in a very lightly edgeworn, but otherwise near fine dust jacket.

*an unrecorded Catalan mushroom cookbook*

33. d'Aitona, S.Q.  
*Maneres se Guisar Bolets.*  
 Barcelona: printed by Ramon Torra S.C., 1932. \$400.  
 Duodecimo, 16 pages. First edition. An unrecorded Catalan mushroom cookbook, published following the first l'Exposicio de Bolets, (Barcelona Mushroom Exhibit) which was part of the Mycological Five Year Plan of the Board of Natural Sciences. The book includes twenty-two recipes for the preparation of specific mushrooms (identified in Catalan and Latin). Many of the recipes, of course, involve ham. Some light spotting to the black and yellow printed tan wrappers, otherwise fine. Rare.[Worldcat locates no copies; not in Vollbracht]

34. McBlair, Robert.  
*A Modern Version of the Night Before Christmas.*  
 N.p.: Press of the Woolly Whale, 1932. \$600.  
 Bound in brushed aluminum over paper, with covers and leaves in the shape of a cocktail shaker, spine at bottom of bottle. 10 pages. First, and only, edition, of this Prohibition-era spoof of the Clement Moore classic. Published as a Christmas keepsake by Mr. & Mrs. Melbert Cary, founders of the press, and creator of the marvelous Cary Collection of books on the history and practice of printing, now housed at R.I.T. With the bookplate of Arthur Rushmore, head of production and then Director of Harper & Brothers, and operator of the Golden Hind Press. Fine. [OCLC records just 10 copies].

35. Boothby, William T.  
*"Cocktail Bill" Boothby's World Drinks and How to Mix Them.*  
 San Francisco: Boothby's World Drinks Co., 1934. \$400.  
 Octavo, 270 pages. Second revised and enlarged edition, originally issued in 1930. An omnibus cocktail book, arranged into sections, "Cocktails," "Highballs," "Fizzes," "Juleps," "Rickeys" etc., with the recipes within each section in alphabetical order. A small stain to the red and black printed yellow wrappers, otherwise in very good condition. Scarce.
36. Gordon, Harry Jerrold (Jerry).  
*Gordon's Cocktail and Food Recipes. Canapes and Tastybits for the Cocktail Hour. The Etiquette of Serving Wines and Liquors.*  
 Boston: C.H. Simonds Company, 1934. \$150.  
 Duodecimo, 125 pages. First edition. Primarily a drink recipe book, with the cocktails arranged by base spirit. Also included are a number of recipes for hors d'oeuvres, canapes, etc., for entertaining. Fine in publisher's blue pebbled cloth. The book was also published in green and red cloth, although we are unable to establish priority of the bindings.



37.



34.



38.

37. North Sterling & Carl Kroch (editors).  
*So Red the Nose, or Breath in the Afternoon. Illustrated by Roy C. Nelson.*  
 New York: Farrar & Rinehart, (1935). \$450.  
 Octavo, unpaginated. First edition. A fanciful and funny cocktail recipe book, asking 1930's literati to contribute drink recipes, then to be named after their works. Thus we end up with the 'Tarzan,' the 'Canary Murder Case,' the 'Pumpkin Coach' and others. Fine, in publisher's decorated lavender cloth, in a very near fine green and black illustrated dust jacket, with only a tiny bit of edgewear.
38. Gaige, Crosby.  
*New York World's Fair Cook Book. The American Kitchen.*  
 New York: Doubleday, Doran & Company, 1939. \$400.  
 Octavo, 309 pages. First edition. The World Fair's only authorized cookbook, with recipes from every state in the Union. Organized geographically, and with a, acknowledgment of the Native American cooking which preceded it all. Fine in decorated boards. Quite scarce in this condition.

39. Ali-Bab (Babinski, Henri).  
*Gastronomie Pratique. Etudes Culinaires Suivies du Traitement de l'Obesite.*  
Paris: Ernest Flammarion, 1939. \$400.  
Thick quarto, 1281 pages. Seventh edition. 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 pages to 1281. 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 eating. Boards and quarter cloth printed in blue and black. Some bumping to corners of paper-covered boards, otherwise near very good. Internally bright, clean and sound.

*an unrecorded Hawaiian cocktail book*

40. Wadsworth, Frances.  
*Here's How and How to Do It.*  
[Maui, Hawaii]: Maui Publishing Company, 1941. \$400.  
Octavo, unpaginated. First edition. A collection of recipes for drinks and cocktail hour dishes, from the author of Maui Cookery. Small page of cocktail recipes from the Royal Hawaiian Hotel of Waikiki tipped onto the rear free end paper, some tape residue and an ink price to the front end papers, otherwise very good, in publisher's gilt-stamped maroon leatherette. Very Scarce. [No copies found in OCLC].

41. Schraemli, Harry.  
*Das Grosse Lehrbuch der Bar. Neuzeitliches Mixen. Bar-Betriebslehre Winekunde.*  
Luzern: Fachbuchverlag de Union Helvetia, 1943. \$750.  
Octavo, 556 pages. Third edition, originally published in 1931 under the title 'Neuzeitliches Mixen'. A very thorough bar guide, with information well beyond the recipes. When they do appear, the recipes are conveniently thumb indexed. Schraemli was a noted gourmand, hotelier, book collector and author. A fine copy in printed orange cloth, in a fine original brown dust jacket. Scarce in any of the first three editions, and especially in such excellent condition.

*Julia Child's copy*

42. Miller, Henry.  
*Sunday After the War.*  
Norfolk, CT: New Directions, 1944. \$500.  
Octavo, 300 pages. First edition. A collection of previously unpublished essays, short stories and prose pieces. Near fine, in publisher's tan cloth with red spine titles. In a dust and edge chipped dust jacket. Julia Child's copy, with her maiden signature, "Julia McWilliams," and underneath that, her married last name, "Child," circled. Henry Miller's books played a small role in the courtship of Julia and her husband-to-be Paul Child. "Paul urged her to read Henry Miller, which she did with mixed reactions (magnificent writing, she thought, but too much of a "stiff prick forest")" [Shapiro, Laura. *Julia Child*]. A nice association, and an artifact of the much admired relationship between Julia and Paul.

*inscribed by the fictional chef*

43. Jones, Idwal.  
*High Bonnet.*  
New York: Prentice Hall, Inc., 1945. \$350.  
Octavo, 184 pages. First edition, of this classic novel of the professional chef. The author, a Welshman transplanted to California, was a longtime San Francisco journalist and novelist. M.F.K. Fisher provides a long jacket blurb which, in part, states "Everything Idwal Jones writes is charged with a special tantalizing flavor, a kind of exotic earthiness, and High Bonnet is to my mind the most magical of them all." Near fine, in a very good dust jacket, with some fading to the spine and age toning. Inscribed at length by the author to Esther Longfellow, a member of the Baker Street

Irregulars, who is described by another member (unnamed) as a "Molly Maguire of San Francisco, a Sherlockian poetess of note..." There is a second inscription to Ms. Longfellow, from the protagonist of the novel, chef Jean-Marie Gallois, in a surprisingly similar handwriting.



45.



44.



27.

44. Corbett, Scott.  
*Sauce for the Gander*.  
 New York: Thomas Y. Crowell Company, 1951. \$150.  
 Octavo, 238 pages. First edition. Illustrated by Don Freeman. The breezily told tale of the author's efforts to perfect and market a food product dubbed Sea Sauce. Certainly an early account of a private individual venturing into the fancy foods marketplace. The book reveals that there is little in food marketing that hasn't been tried before. Fine in a fine dust jacket.
45. [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. Unique. \$12,000.

Issued on the occasion of the 25th Anniversary of the Doughnut Corporation of America (DCA) as presentations to the company's founder, Adolph Levitt. DCA was one of the original fully-integrated fast food companies. By the time of this publication, the company was operating across the US and in Great Britain. It owned the famous Mayflower Doughnut chain and manufactured machinery and ingredients for other businesses, effectively controlling almost all of the doughnut making in America.

The first album, a large folio bound in stamped leatherette, is filled with dozens of original photographs and 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, etc. The album also includes examples of the many ingenious market 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, made sure doughnuts were available at Red Cross and Salvation Army posts during World War II, and helped create National Doughnut Month.

The second album is medium-sized folio bound in full gray leather with a cast 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.

An incredible representation of one of the earliest 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.

- 46.
47. Muenscher, Walter Conrad & Rice, Myron Arthur.  
*Garden Spice and Wild Pot-Herbs.*  
Ithaca, NY: Elfiede Abbe, 1954. \$900.  
Quarto, 211 pages. First edition, limited issue. Number 55 of 90 copies, hand-printed on handmade Japanese Kochi paper. Illustrated with original woodblock prints and two prints made from zinc plates. A fine copy.
48. Botsford, Harry.  
*New York's 100 Best Restaurants. Illustrated by Margot Carter.*  
Portland, Maine: The Bond Wheelwright Co., 1955. \$1000.  
Small octavo, 212 + 3 pages ads. Illustrated. First edition of this beguiling guide to New York's "100 Best Restaurants." Many remain well known today, even if most have vanished, including Sardi's, 21, Luchow's, The Algonquin, The Oyster Bar and Le Pavillion. Others are less known, but intriguing, such as Barefoot Boy of Brittany Hills or the Hour Glass. The slightest bit of wear to the head and foot of the spine, otherwise fine in publisher's printed board, in a near fine dust jacket. One of the scarcest of New York restaurant guides, and one of the most charming.
49. *Album of Original Wine Bottle Labels.*  
[c. 1947]. \$600.  
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, mostly from 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. In near fine condition.



50. (Wine and Liquor Labels) Imprimerie Wetterwald Freres.  
*Modeles D'Etiquettes, Pour Vins de Liquer, et Vins Doux Naturels.*  
 Bordeaux: Imprimerie Wetterwald Freres, 1955. \$350.  
 Small oblong salesman's sample album, 17cm x 13cm, with forty original labels for wine or liquors tipped in, with additional Bandes Passe-Partout. Printed text on pages facing each label gives the specifics of that label, and the other products for which the same design is available. Although the printer Wetterwald is based in Bordeaux, most of the labels are for Spanish and Portuguese wines. The labels are bright, and handsome. Just a few ink notes to a page or two, otherwise the interior is fine. The printed boards have some staining and wear, and the volume has been rebacked. Still attractive.
51. Oliver, Raymond (Raymond Gautier-Constant, illustrator).  
*Les Vertus de Civilite.*  
 N.p.: Raymond Oliver, n.d. \$600.  
 Small folio, 16 loose pages, with text or illustrations, ' celebres au burin par Gautier-Constant.' First, limited edition, number 74 of one hundred numbered copies. A guide to appropriate behaviors for those involved in a more robust erotic lifestyle. The virtues include 'tact', 'discretion', 'la pudeur', 'la bonne humeur', 'patience', and others. Most images are accompanied by a text by Oliver on a separate leaf, each with an appropriate wine suggestion. With two copper engraved bookplates of Raymond Oliver, both by Gautier-Constant, laid-in. Fine in a printed folding paper folio cover. Inscribed by Oliver on the folio cover, and with the bookplate of the recipient. Near fine.
52. Smith, Karla (Cam Smith, photographs).  
*The Mountain Kitchen Book.*  
 Los Angeles: by the author, 1972. \$60.  
 Small oblong octavo, 76 pages. First edition of this self published cookbook from the Mountain Kitchen, Muir Trail Ranch in Lakeshore, CA. A ranch recipe book, photographically illustrated in black and white, it's also a lovely example of the West Coast counterculture cookbook. Near fine, in publisher's photographically illustrated wrappers.
- a presentation copy*
53. Gagnaire, Pierre.  
*La Cuisine Immediate.*  
 Paris: Editions Robert Laffont, 1988. \$2000.  
 Small quarto, 317 pages. First edition. One of the most sought after of modern French high cuisine books. Gagnaire has gone on to be France's number one proponent of - call it what you want - modernist cuisine, molecular gastronomy, or plain avant-garde cooking. His teamwork with molecular biologist Herve This is legendary. His St. Etienne restaurants were global dining destinations, in a league with Fernand Point's La Pyramide earlier and Ferran Adria's later El Bulli. Very near e, in original publisher's illustrated boards. A presentation copy, presented at a dinner in honor of a Mr. Vidal, and signed by all of the dinner's attendees on the half-title. Inscribed by the chef to Mr. Vidal separately. Rare. [OCLC locates only 4 copies in the US and 2 in France].



53.



53.



45.



45. (Detail)