



## Rabelais

*Fine Books on Food & Drink  
2012 New Year Catalogue*



# Rabelais

*Fine Books on Food & Drink*

2012 New Year Catalogue

86 Middle Street  
Portland, Maine 04101  
207-774-1044

Please note our new address after January 31<sup>st</sup>:

2 Main Street  
North Dam Mill  
Bideeford, Maine 04005

**Rabelais Inc.**  
**Fine Books on Food & Drink**  
86 Middle Street  
Portland, Maine 04101

*Please note our new address after January 31st:*

*2 Main Street, North Dam Mill*

*Biddeford, Maine 04005*

*207-774-1044*

*207-774-1055 (f)*

*info@RabelaisBooks.com*

*www.RabelaisBooks.com*

*proprietors: Don & Samantha Lindgren*

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*Member:*

*Antiquarian Booksellers' Association of America*

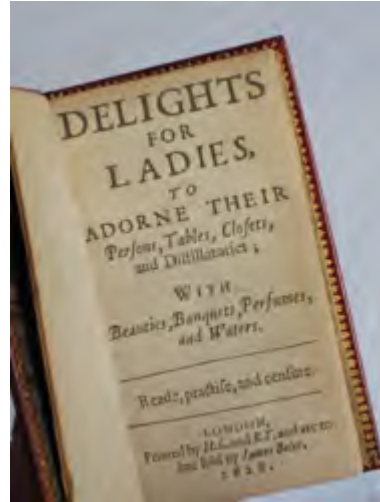
*International League of Antiquarian Booksellers*

*Maine Antiquarian Booksellers' Association*

*Ephemera Association of America*

*Maine Organic Farmers' and Gardeners' Association*





*an attractive copy of Plat's extremely popular work, all editions of which are very rare*

1. PLAT, Sir Hugh. *Delights for Ladies to adorne their Persons, Tables, Closets, and Distillatories; with Beauties, Banquets, Perfumes, and Waters ...*

London: Hunfrey Lownes, 1624.

12mo, pp. [187], [3, blank, except for woodcut border]; text within an ornamental border; lightly browned; a very good copy in red hard-grained morocco, gilt edges. 'The well-educated Londoner Sir Hugh Platt wrote widely on food technology and supply, on famine, and on new modes of food technology. He calls his receipts 'inventions' and 'experiments' rather than 'secrets' in *The Jewel House of Art and Nature* (1594) ... *His Delights for Ladies* (1602) gave receipts for cookery, cosmetics, distillation, housewifery and preservation' (*The Oxford Companion to Food* p. 276). 'The reader is left in no sort of doubt about what went on in the Elizabethan kitchen, and few could put the book down without some regret for the passing of those most leisurely days. The book

was immensely popular and passed through at least twenty-five editions during the next half-century. It is not surprising that some of these have survived in single copies only, and some have probably disappeared altogether ... Most of the surviving copies are pretty grubby and often incomplete' (Bent Juel-Jensen, 'Some Uncollected Authors XIX', in *The Book Collector*, 1959). [Bitting p. 373; Cagle 930; STC 19983.5; OCLC records two locations only, at the British Library, and Indiana] \$5000.00

2. CLOSET (A) FOR LADIES AND GENTLEWOMEN. *Or, the Art of Preseruing, Conseruing, and Candyng. With the manner how to make diuers kinds of Sirups, and all kinde of banqueting stuffles. Also diuers soueraigne Medicines and Salues for sundry Diseases.*

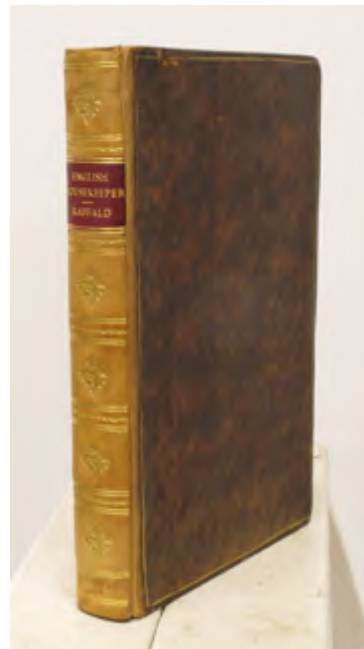
London: Printed by John Hauiland, 1627.

12mo, pp. [192]; the text printed within borders of type-ornaments; lightly browned; upper margins of a few borders

just touched by the binder's knife; a very good copy in hard-grained red morocco; gilt edges. 'The popularity of Sir Hugh Plat's *Delights for Ladies* (London, 1600) prompted a number of imitations. One of the most successful was *A Closet for Ladies and Gentlewomen*, which first appeared in 1608 and ran through fourteen editions by 1656' (*Une Affaire de Goût* p. 41 on the 1611 edition). 'Female literacy did not extend far down the social scale in Elizabethan and Jacobean times. The earliest printed books addressed to women were intended for those in well-to-do families, and provided recipes for sweetmeats, medicines, and, sometimes, the cookery of choice dishes' (C. Anne Wilson, *Women advising Women, Advice Books, Manuals and Journals for Women, 1450-1837*). 'As is typical of the time, the cookbook is actually a household book and the recipes for food are interspersed with medical remedies ("To make a Walnut that when you cracke it, you shall find biskets and caraways in it, or a pretty posie written"), but also one to help stop nose bleed' (*Une*

*Affaire de Goût*, *ibid.*). Hugh Platt is sometimes credited with authorship, although *A Closet* is really a rival to his contemporary *Delights for Ladies* (1600 et seq.) rather than a complement to it: See A. W. Oxford, *English Cookery Books to the Year 1850*, pp. 14-15, and Bent Juel-Jenson in *The Book Collector* (1959), p. 68. [Cagle 610; STC 5436.7; STC records copies at the British Library, Leeds, Lincoln Cathedral, and Folger; OCLC adds locations at the Bayerische Staatsbibliothek, and Indiana] \$5000.00

3. 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 Tull's agricultural 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 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 full, paneled calf, with gilt spine ruling and red morocco label. \$750.00

4. RAFFALD, Elizabeth. *The Experienced English Housekeeper. For the Use and Ease of Ladies, Housekeepers, Cooks, &c., Written Purely from Practice. Dedicated to the Hon. Lady Elizabeth Warburton, Whom the Author lately served as Housekeeper.*

London: T. Wilson & R. Spence, 1806.

Octavo, 397 pages. With three folding engraved plates. A later, "New Edition, In which are inserted some celebrated Receipts by other modern Authors." Originally published in 1769, *The Experienced English Housekeeper* was 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 15 daughters (or 16 depending on your source). Among the interesting recipes are "To spin a Silver Web for covering Sweet Meats," and "Directions for a Grand Table". Internally fine, in original gilt-ruled, mottled calf boards. Handsomely and professionally rebaked in tan calf with gilt compartments and decorations. [Cagle 944-953 (earlier editions); Maclean page 121]. \$1200.00



5. 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.

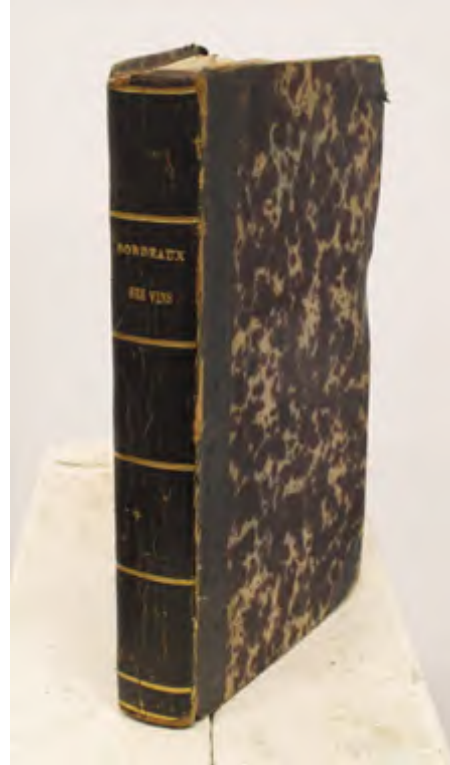
Octavo, 276 pages, with two folding plates and a frontispiece portrait of the author. Third edition, corrected and enlarged. Some light foxing to a few pages, otherwise very good, handsomely rebound by Fitterer Bookbinders in half brown calf, with gilt decoration to the spine. \$1250.00

*the original Feret et Cocks*

6. 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.

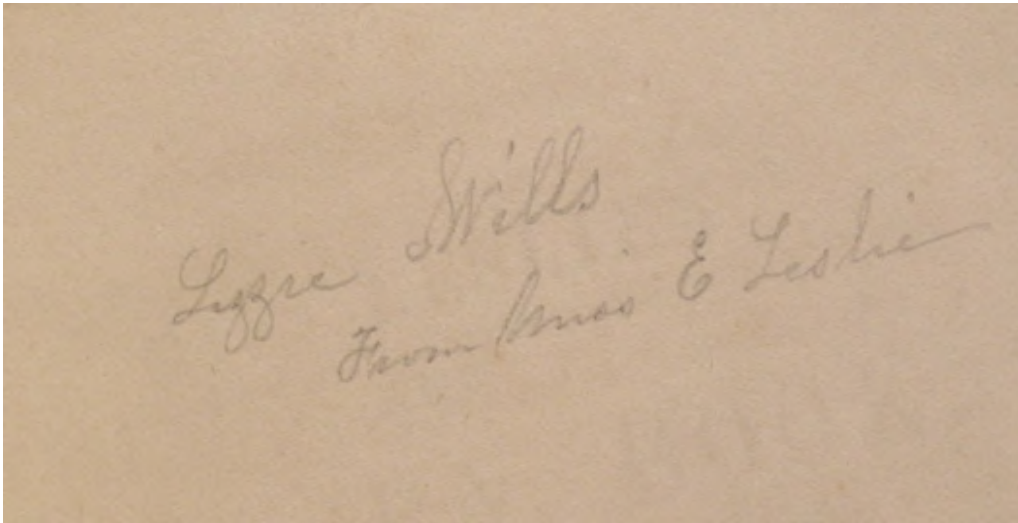
Small octavo, 319 pages. Illustrated with four engravings and a folding map. First edition. This is the original publication of Feret and Cocks' classic *Bordeaux et ses Vins*, which is still in print in modern revisions today, and which is the most thorough single volume reference on the wines and winemakers 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



*a presentation copy from an American favorite*

7. LESLIE, Miss Eliza. *Miss Leslie's New Cookery Book.*

Philadelphia: T.B. Peterson, 1857.

Thick duodecimo, 17-27, (1), xxix-xxxi, (1), 33-662, + 1-39 ads, 2-20 ads. Illustrated with five figures. First edition, variant pagination. The final work of one of the 19th century's most popular cookbook authors. Between 1832 and 1857, Eliza Leslie published nine cookery books. Her plain spoken and yet enjoyable style has kept her a favorite of cookery fans to this day. In original blind-stamped, brown cloth, with gilt-stamped spine lettering. Some light wear to head and foot of spine, hinges a bit shaken. Still internally sound, bright and clean. A presentation copy, inscribed by the author in pencil on a front blank, "Lizzie Wills, From Miss E. Leslie." While not uncommon in institutional collections, this book remains scarce in the marketplace, especially in original boards. We've not seen a presentation copy of

any title from this author. [not in Cagle; Lincoln 435; Lowenstein 734]. \$750.00

8. SOYER, Alexis. *The Gastronomic Regenerator: A Simplified and Entirely New System of Cookery, with nearly two thousand practical receipts suited to the income of all classes. Illustrated with numerous engravings and correct and minute plans how kitchens of every size, from the kitchen of a royal palace to that of the humble cottage, are to be constructed and furnished.*

London: Simpkin, Marshall & Co., 1861.

Thick octavo, 720 + 10 + 30 pages. Ninth edition of this massive work by the culinary innovator who brought us cooking with gas and the soup kitchen among other culinary inventions. Near fine, in later red half-calf with gilt decorated spine. With the bookplate of the Carl Sontheimer Foundation. \$500.00

"this book has more wisdom to the square inch  
than any work of man."

-- Conan Doyle

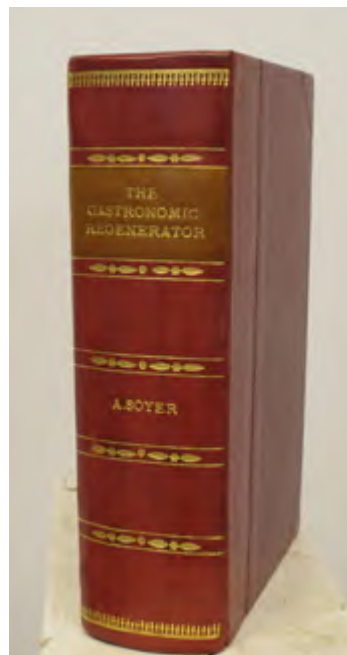
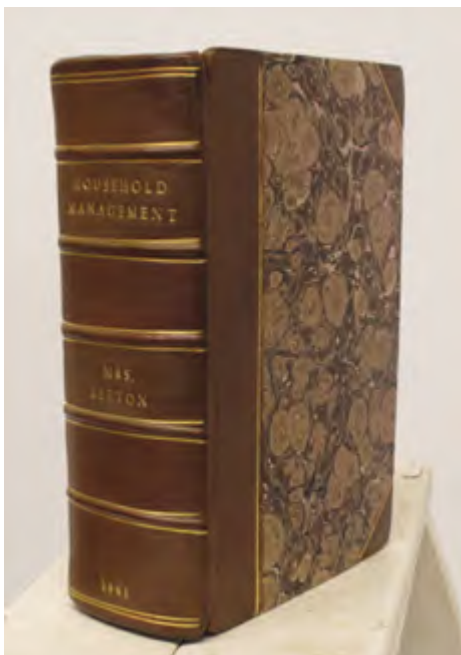
9. BEETON, Isabella Mary. *The Book of Household Management...also Sanitary, Medical, & Legal Memoranda; with a History of the Origin, Properties, and Uses of all Things connected with Home Life and Comfort of Household Management..* London: S.O. Beeton, 1861.

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. Justly so, in that it was not only exhaustive, with 2751 recipes, formulas, and instructions for all aspects of household management, but it was also one of the earliest English cookbooks to use color illustration, and one of the first to use the standard format we now know, with ingredients

first, followed by 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

10. BUELL, J.S. *The Cider's Maker's Manual. A Practical Handbook Which Embodies Treatises on the Apple, Construction of Cider Mills, Cider Presses, Seed-Washers, and Cider Mill Machinery in General... Revised Edition with Additions.* Buffalo: Haas, Nauert & Co., 1874.

Octavo, 183 pages + 7 index. Illustrated. Second, revised and enlarged edition. Perhaps the best of 19th century American cider manuals, and an important reference for all interested in reviving this most American of thirst quenchers. Previous owner's library label to front paste down, small closed tear to the fly leaf opposite. A few leaves slightly



dog eared, otherwise a clean and bright, near fine copy in like dimpled and ruled brown cloth. \$450.00

11. DeSALIS Mrs. *Drinks, A la Mode. Cups and Drinks of Every Kind for Every Season.*

London: Longmans Green and Co., 1891.

Octavo, 100 pages. First edition. With recipes for punches, ales, syrups, drinks for invalids, liqueurs and cups. The section "American Drinks", includes recipes for the 'Floster,' the 'Prairie Oyster,' the 'Corpse Reviver,' and the 'Cramhamball.' Quite charming. A bit of edgewear, otherwise near fine, in publishers printed decorative paper over half cloth. \$450.00

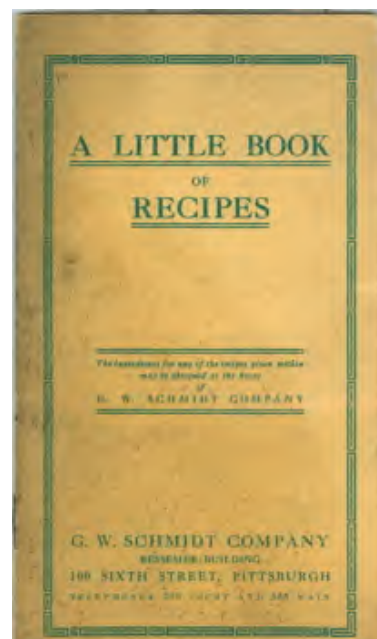
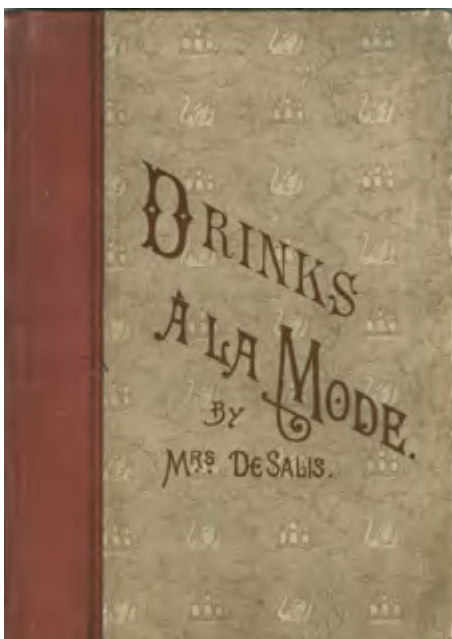
*two unrecorded cocktail guides*

12. MEYER, Gregor & Sons. *How to Mix 'Em. Popular Drinks,*

*Cocktails, Etc., Also a Few Hints in Reference to Serving Wines.*

Allegheny, PA: Gregor Meyers & Sons, n.d. c. 1900.

Duodecimo, 24 pages. First edition of this stylish and humorous cocktail guide. Mr. Gregor Meyer founded his wine and liquor importing and distribution firm in 1885, following a career in banking and insurance. By 1896, an Allegheny County, PA directory describes Meyer's firm as "decidedly popular and thoroughly reliable." The book includes a list of required ingredients, among them absinthe, applejack, arrack, calf's foot jelly, capillaire, rock candy, and water straws. There are numerous interesting recipes: "The Stone Wall", "Elk's Fizz", and "Santa Cruz Punch" among them. The book features a number of comic illustrations, a few of them quite racist. But the chromolithographed cover illustration, of a blond young man in tails, leaping while pouring a liquid into a stemmed glass, is most charming. A bit of edgewear to the stapled wrappers, and a



few light stains internally, otherwise near fine. Very scarce. [Worldcat locates no copies]. \$600.00

[see cover image]

13. SCHMIDT, G.W. Company.

*A Little Book of Recipes.*

Pittsburgh: G.W. Schmidt Company, n.d. c. 1903-1918.

Duodecimo, 8 pages. First edition. A tiny promotional cocktail book from the Pittsburgh-based G.W. Schmidt Company, a firm originally founded in 1836. The firm imported and distributed liquor from a number of Pittsburgh addresses over the course of seventy plus years. The recipes are for mostly well-recognized drinks: the Martini Cocktail both regular and dry, the Manhattan, the Rum Punch, the Tom Gin Rickey, the Old Southern Mint Julep and others. Printed wrappers a bit soiled, otherwise very good or better copy. Very scarce. [Worldcat locates no copies]. \$250.00

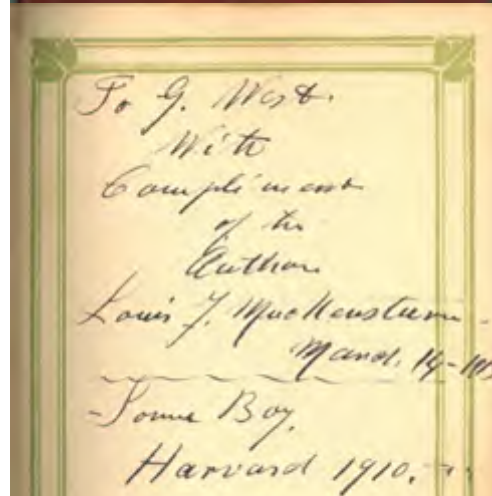
14. MUCKENSTURM, Louis.

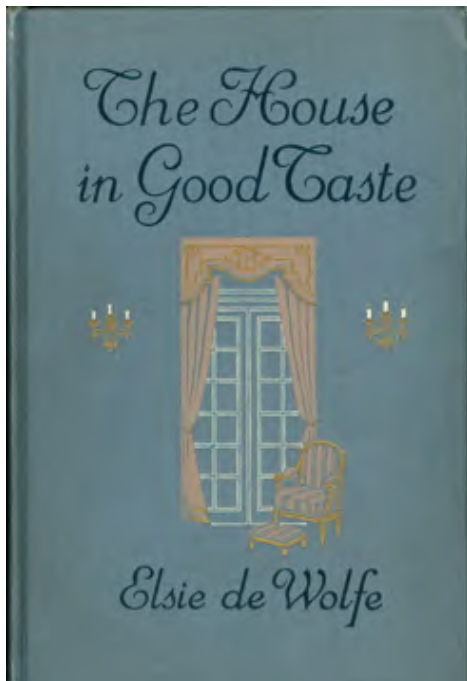
*Louis' Mixed Drinks with Hints for the Care & Serving of Wines.*

Boston/New York: H.M. Caldwell, 1906.

Tall, thin quarto, 113 pages. An elaborately decorated cocktail recipe book, from the author of *Louis' Salad and Chafing Dish Cook Book*. This book contains the first printed recipe for the dry martini, easily debunking the story that the cocktail was invented at the Knickerbocker Hotel in 1911 or 1912. The author also supplies recipes for those who like to mix large quantities of cocktails in advance, under the heading,

'Bottled Cocktails.' A tiny bit of rubbing to the head and foot of the spine, otherwise fine. In publisher's black and gold printed, red decorative cloth. Scarce. Inscribed by the author on the front free end paper, in 1913. \$1500.00





15. DeWOLFE, Elsie. *The House in Good Taste*.

New York: The Century Company, 1913.

Octavo, 322 pages. First edition. Illustrated in black and white, and color, and with a frontispiece portrait of the author, the doyenne of American interior decoration. A tiny bit of interior foxing, and light touches of edgewear to the light blue cloth boards, otherwise fine, in publisher's decorated binding. \$350.00

1/300 copies

16. 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

17. BRILLAT-SAVARIN, John Anthelme. *La Physiologie du Gout*. Paris: Jean Budry & Cie, 1926.

Quarto, XXX. 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

“Oysters are the most tender and delicate of all seafoods. They stay in bed all day and night. ... their meals come to them.”

18. BOLITHO, Hector. *The Glorious Oyster. His history in Rome and Britain, his anatomy and reproduction, how to cook him and what various Writers and Poets have written in his Praise. Collected together as an acknowledgment of the supreme pleasure he has given to all persons of Taste since Roman times.*

New York: Alfred Knopf, 1929.

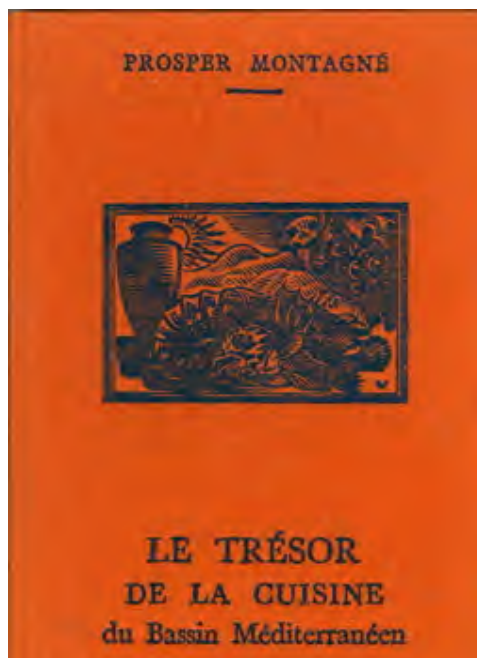
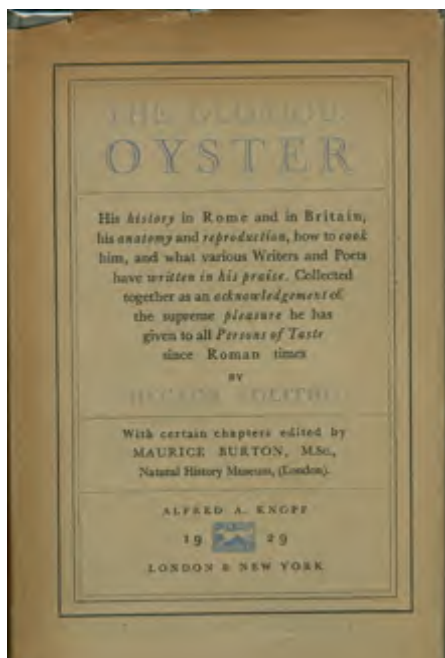
Small octavo, 203 pages + 4 ads. First edition. A delightful survey of the history of oysters, along with an anthology of oyster appearances in literary and historical quotation, and a small selection of fine recipes. Bolitho was a prolific author, penning fifty-nine works of non-fiction, mostly biography. Royalty was his specialty, as for many years he lived at Windsor Castle, and it was while at Windsor that he wrote this timeless little study of the oyster, his sole culinary work.

A bit of light foxing to the first few pages including the title page, otherwise fine, in fine gray cloth with paper-covered boards. In the very scarce dust jacket, which is age-toned and has a few edge chips at the head and foot of spine, and some panel separation, but is miraculously, near whole. \$350.00

19. MONTAGNÉ, Prosper (revised by). *Le Trésor de la Cuisine du Bassin Méditerranéen par 70 médecins de France.*

Chartres: Editions de la Tournelle, S. d., c. 1930.

Illustrated by V. Le Campion. Octavo, 127 pages. First edition thus. Prosper Montagné, author of *Le Grand Livre De Cuisine*, and co-author of the monumental *Larousse Gastronomique*, revises this compilation of Mediterranean recipes supplied by more than seventy French men of medicine. The cloth issue, bound in black stamped orange cloth, with the original wrappers and back-strip bound in. Fine. \$120.00



20. 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. [Worldcat locates 13 copies]. \$750.00

21. FISHER, M.F.K. *Serve it Forth.*  
New York: Harper & Brothers, Publishers, 1937.

Thick octavo, 253 pages. First edition of the author's first book. A classic of food literature. If America has produced a

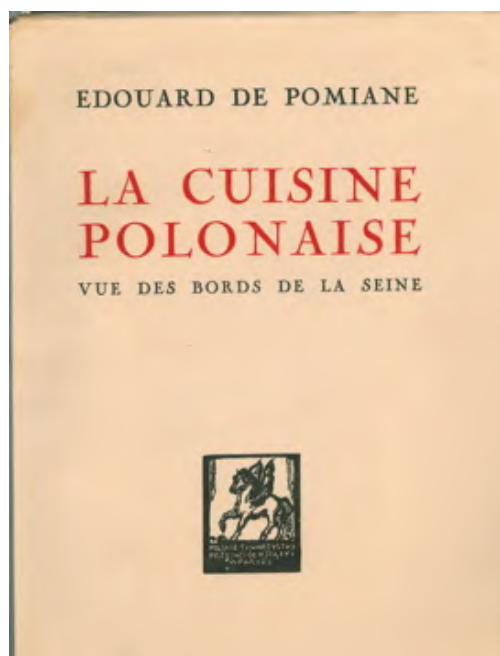
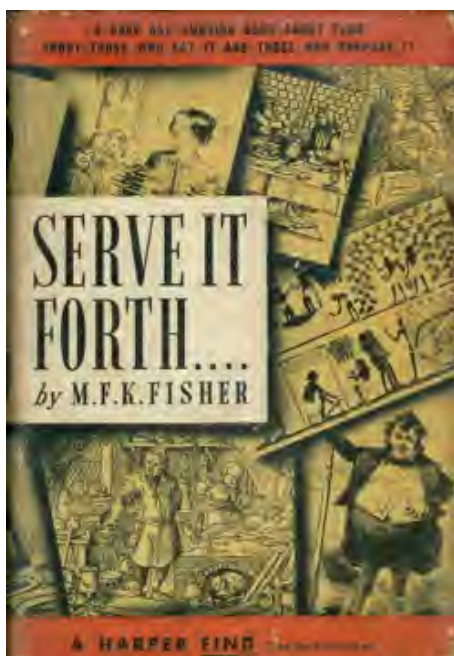
Brillat-Savarin, Fisher is it. No one else has done more to insist on the primacy of the experience of eating consciously and of its central importance to the human condition. Some light edgewear to the front free endpaper, and a bit of age toning to the tan cloth binding, otherwise very good. In an unclipped, but slightly edgeworn jacket. \$650.00

*one of 302 copies only*

22. De POMIANE, Edouard. *La Cuisine Polonaise, vue des bords de la Seine.*

Paris: Societe Polonaise des Amis du Livre, 1952.

Quarto, 73 pages. Illustrations by Stanislas Grabowski, Zygmunt Olesiewicz and Konstanty Brandel. First edition, limited. Number 100 of 302 examples. De Pomiane writes of the emigration of five hundred Poles to France during the aggressions of Nicholas I against France





and Belgium. He reflects on the influence of the land and climate on Polish Cuisine and compares it with that of his adopted home, France. And then, in his inimitable style, he grants us recipes, simple and yet elegant, for many of the classic Polish dishes: Zraziki a la Nelson, Koldouny and Boullion aux Knedle. His fond heart in the absence of his homeland is visible. Substantially unopened. Tiny chips to the head of the black and red printed wrappers, otherwise fine. One of de Pomiane's scarcest books. [Worldcat locates 5 copies]. \$750.00

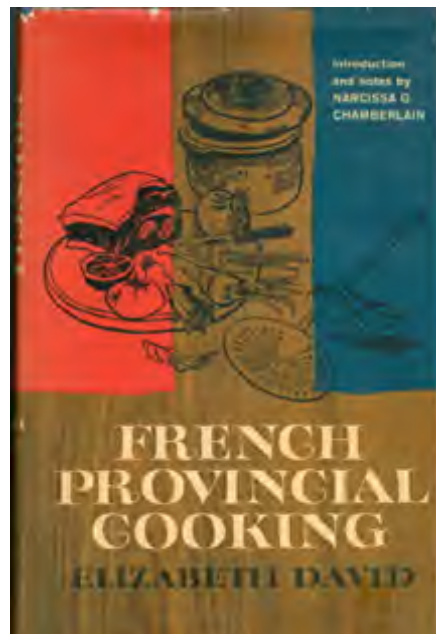
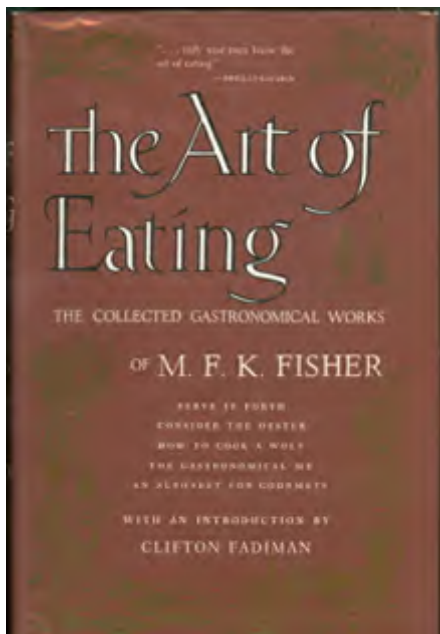
"You will need a carp, and an eel, and if you can get it, a tench."

23. DAVID, Elizabeth. *The Use of Fine Wine in Cooking*. London: Saccone & Speed Ltd, c. 1950.

Small, stapled pamphlet, 12 pages. With a cover illustration from the *Almanach des Gourmands*. Issued just following David's *Book of Mediterranean Food*, but exhibiting a fair bit more of the author's acerbic wit. "Nobody has been able to find out why the English regard a glass of wine added to a soup or stew as a reckless foreign extravagance." Fine in printed wrappers. One of David's scarcest publications. \$350.00

24. DAVID, Elizabeth. *A Book of Mediterranean Food*. New York: Horizon Press, 1952.

Illustrated by John Minton. Octavo, 191 pages. First US edition. The first appearance in the U.S. of the important first book by one of the greatest of culinary writers. The recipes are based on David's travels in France, Italy, the Greek Isles and Egypt. Tiny bit of creasing to a few pages, otherwise near fine in original dust jacket. \$500.00



25. FISHER, M.F.K. *The Art of Eating. The Collected Gastronomical Works.*

Cleveland and New York: World Publishing Company, 1954.

Octavo, 748 pages. With a photographic jacket portrait of the author by Man Ray. First edition of this one-volume collected edition of the great food writer's first five books, including *Serve It Forth* (1937), *Consider the Oyster* (1941), *How to Cook a Wolf* (1942), *The Gastronomical Me* (1943), and *An Alphabet for Gourmets* (1948). A large chunk of the 20th Century's greatest American food writing in one volume. A fine copy in a fine dust jacket. \$350.00

26. DAVID, Elizabeth. *French Provincial Cooking. With an Introduction and Notes by Narcissa Chamberlain, and illustrations by Juliet Renny.*

New York: Harper & Row, 1962.

Thick octavo, 504 pages. First U.S. edition. David is now rightly considered one of the greatest of culinary writers. It was in this book that her full voice was truly heard. This book is to be read as much as cooked from, and then read again. Very light age toning, otherwise fine, in a price-clipped but otherwise very good plus dust jacket. \$350.00

*doubly signed, twice*

27. CHILD, Julia with Louise Betholle 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, third printing, respectively. Both volumes of the great classic in early printings. The first volume a fine copy in a very near fine dust jacket, with just a touch of edgewear and soiling. The

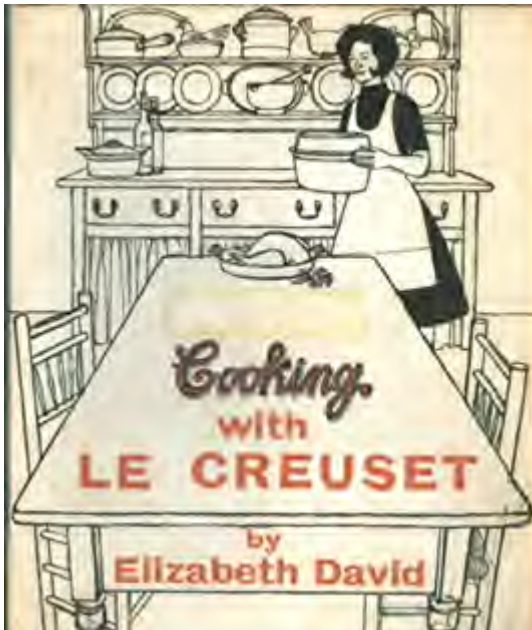


second volume with a touch of tape residue to front and rear free endpapers, otherwise fine, in a fine dust jacket. Both in individual custom made slipcases. Each signed by both Julia and Paul Child on the half-title. \$2500.00

*signed and corrected by the author*

28. DAVID, Elizabeth. *Dried Herbs, Aromatics and Condiments*. London: by the author, 1967.

Small octavo, 20 pages. First edition. One in the series of charming small books issued by David from her shop, Kitchen Utensils. In addition to the recipes for herbs and condiments, included is the author's Tuscan Bean Soup. David has signed this copy, on the table of contents, and has also made a few corrections to two pages. Some spotting internally to a few pages, otherwise near fine, in publisher's printed green wrappers. \$500.00

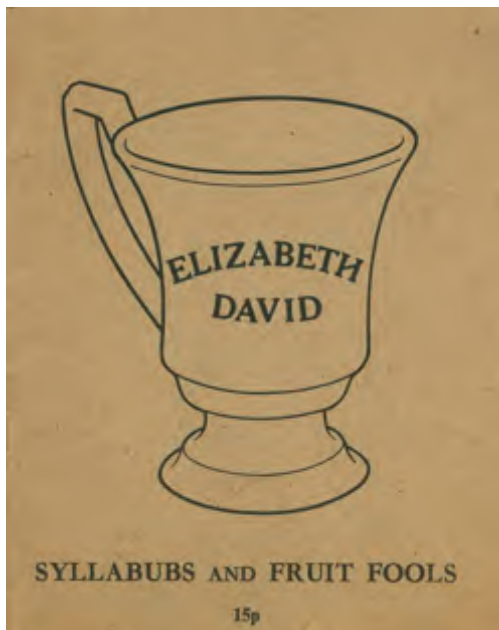


29. DAVID, Elizabeth. *Cooking with Le Creuset*. London: Cresta Press Ltd., c. 1970.

Squarish octavo, 16 pages. Illustrated. First edition of one of the scarcest of David's cookery booklets. This booklet was produced for Le Creuset as a promotional piece, and not specifically by/for David's kitchenware shop. The book is charmingly designed and illustrated by Heather Standing. There is a small, rectangular adhesive mark on the front wrapper, which was likely similar to the label still present on the rear panel, for Brown & Harris Ltd., Kitchen Equipment Engineers. Otherwise fine in fine wrappers. \$250.00

*signed and corrected by the author*

30. DAVID, Elizabeth. *Syllabubs and Fruit Fools*. London: by the author, 1971.

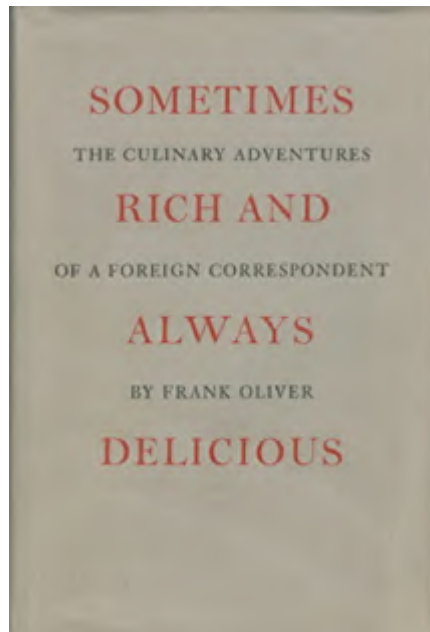


Small octavo, 20 pages. Second impression, following the original of 1969. In just twenty pages, David surveys the syllabub and fruit fool from Sir Kenelm Digby to Max Beerbohm. Signed on the table of contents in ink, and with four additions or revisions of some length, as well as a few other small corrections. To the recipe for Dried Apricot Fool, she adds, "Try honey instead of sugar. It makes a much more interesting dish." Fine in fine wrappers. \$900.00

*inscribed by Madame Point*

31. POINT, F[ernand]. *Ma Gastronomie. Introduction et presentation de Felix Benoit. Neuf compositions de Dunoyer de Segoznac.* Paris: Flammarion, 1980.

Quarto, 177 pages. Later printing of the original French edition of this monumental work for so many chefs.



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 is 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. Inscribed by Madame Point on the half-title. \$900.00

32. OLIVER, Frank. *Sometimes Rich and Always Delicious. The Culinary Adventures of a Foreign Correspondent.* Boca Grande, FL: by the author, 1981.

Octavo, 260 pages. First edition, limited to 150 copies. This is the printed copy, indicated as such in the colophon,

"Printer's Copy: Not in Edition". The author collected recipes during his world travels as a foreign correspondent. A finely produced little volume, with type by Darrell Hyder, and the binding by Craftsmen Bookbinders Service of Raymond, Maine. A fine copy in cloth in a fine dust jacket. \$350.00

33. PUMP, Anna. *The Loaves and Fishes Cookbook. Delectable recipes from East Hampton's fabulous gourmet shop.*

New York: Macmillan Publishing Company, 1985.

Illustrated by Philippe Weisbecker. Octavo, 258 pages. First cloth edition. For more than twenty-five years, this cookbook has represented the Hampton's style, and for nearly twenty of those years Anna Pump's fans have been wondering when it will be reprinted. We wait. Fine in a price clipped but otherwise fine dust jacket. \$150.00

34. WATERS, Alice with Bob Carrau and Patricia Curtan. *Fanny at Chez Panisse. A Child's Restaurant Adventures with 46 Recipes.* New York: Harper Collins, 1992.

Illustrated by Ann Arnold. Quarto, 133 pages. First edition. A simple and lovely book for young people told from the point of view of Alice Waters' daughter Fanny. Fanny observes the bustle of the Chez Panisse kitchen, but also the many farmers and others who supply the restaurant, and she considers the wider connectedness of her little microcosm to the bigger food world and to nature. A fine copy in a fine unclipped dust jacket. Signed by Alice Waters on the half title. \$150.00

35. THE "CELLARER" (pseud. of Andre Simon). *The Saintsbury Club. Reissued with additional material and a new introduction by Merlin Holland.*



Sonoma, CA: The Rare Wine Company, 1993.

Octavo, 119 pages. Limited edition of this expanded version of the original, first issued in 1943 in an edition of 200 copies. This new printing was issued in an edition of 140. The book details the membership, cellar collections, dinners and more, of the famed Saintsbury Club.

New material includes Andre Simon's 'Notes on the Wines' and A.J.A Symons' description of the meetings of the Saintsbury Club with the Club des Cent, the premier French gastronomic society. In half red morocco with a gilt-labled spine. With the bookplate of a previous owner to the front pastedown. \$300.00

