

A selection of books to be exhibited at the

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## Rabelais Inc.

*Fine Books on Food, Wine & the Arts*

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A VERY 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: H. L.[ownes] and R. Y.[oung], 1628. \$5000.

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].

2. CLOSET (A) FOR LADIES AND GENTLEWOMEN. Or, *the Art of Preserving, 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. \$5000.

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]

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, 1751. \$750.

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's 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 paneled, full calf, with gilt spine ruling and red morocco label.

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. \$1200.

Octavo, 397 pages. With three folding plates. A later, "New Edition, In which are inserted some celebrated Reciepts 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 is one "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].

5. Berchoux, J. *La Gastronomía, O Los Placeres de la Mesa. Poema. Traducio Libremente del Frances al Verso Espanol.*  
Valencia: La Imprenta de Estevan, 1820. \$500.

Duodecimo, 227 pages +1. First edition of this new Spanish verse translation by Jose de Urcullu of Joseph de Bechoux' 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.

[OCLC cites 7 locations, 4 in the US].

*the first American wine-grower's guide book*

6. DUFOUR, John James. *The American vine-dresser's guide, being a treatise on the cultivation of the vine, and the process of wine making; adapted to the soil and climate of the United States.*  
Cincinnati: Printed by S.J. Browne, 1826. \$8500.

2 pages, [4] 1-314, [3] pages, [2]. 8 woodcuts in the text. 11x18 cm. Contemporary full tree-calf with gilt-stamped leather spine label. First edition of "the first truly American book on grape growing and wine making" (Butler), by the owner of the first commercial winery in the United States. John James Dufour, née Jean Jacques Dufour, emigrated to the United States from the Swiss winemaking canton of Vaud in 1796, with a mission to find land for a colony of settlers to grow grapes and make wine. He toured the United States, examining all of the known vineyards at the time, but was disappointed by what he found in the mid-Atlantic states, including the vineyards at Thomas Jefferson's Monticello, which he described as "abandoned, or left without care for three or four years before which proved, evidently, that it had not been profitable" (Gabler, *Passions*).

Dufour traveled west, over the Appalachian Mountains, to explore vineyards on the frontier, where he found the prospects more promising. He eventually landed at Big Bend, on the Kentucky River, in 1798, where he founded the aptly-named "First Vineyard" colony, planting vines he believed to be of European stock. The results were mixed, to say the least, which inspired him to embark upon a period of serious experimentation, and necessitated another move farther west. Dufour and the other settlers purchased a second piece of land in Indiana on the banks of the Ohio River and named it New Switzerland. This second settlement was

more successful, and resulted in the production of America's first commercial wines. In 1806, Dufour journeyed to Switzerland to retrieve his family and assets, but his return to the states was delayed by the War of 1812. Upon his return he was encouraged to see that progress had been made and that his vineyards and the wine they produced were well-respected; but just a few years later his wine-growing venture went into a decline, brought on by economic depression and competition from the growing whiskey trade. Throughout his life, Dufour had made efforts to share his knowledge of grape growing and wine making, and in that spirit in the year before his death he published *The Vine Dresser's Guide*. The book is an astonishing work of both observation and experimentation. Dufour recognized early on that America was a new land, with new agricultural challenges, and that traditional approaches that worked in the old world could not be counted on to work in the new. His thorough tour of American vineyards had given him unprecedented experience and perspective, enabling him to write a guide-book that was the first to be free of the derivative practices that were prescribed in earlier works, including John Adlum's *A Memoir on the Cultivation of the Vine in America* (1823). Gabler calls Dufour's account of these observations, "The most accurate account of grape growing in the United States at the beginning of the 19th century." But Dufour also realized that America could do better, that grape varieties could be improved through selective plant breeding, and advocated a series of growing protocols which are still widely in use today. By the middle of the 19th Century, the Ohio River Valley was known as the American Rhineland, and although its wine-growing industry was interrupted first by the Civil War and later by Prohibition, it would eventually become the largest American Viticultural Area. To this day, the town of Vevey, which sits on the banks of the Ohio River in Switzerland Country, Indiana, celebrates Dufour's legacy with its annual Swiss Wine Festival. Based on the evidence of Dufour's will and the surviving records of his estate, it is estimated that *The American vine-dresser's guide* was printed in an edition of five hundred copies. (Butler). As the authoritative guide-book for growing wine in America during the first half of the 19th Century, Dufour's book is rare, especially in fine condition. [Gabler G19100; Amerine 1218; Shoemaker *A Checklist of American Imprints* 24373; OCLC indicates 42 copies, but this book is much more scarce in the marketplace. The only auction appearances we've located were at the Crahan (1984) and Crahan /Keck-Day (1986) sales, which was the same copy. Prior to that, it appears three times in Ernest Wesson's *Midland Notes*.] Some foxing throughout, with a tiny bit of edge wear to a few pages, otherwise a near-fine copy.

7. 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. \$500.

Octavo, 616 pages. Illustrated with 7 engravings. The sixteenth of reportedly 32 editions, this was originally published under the title, *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.); Oberle 168 (1841 edition); Vicaire].

8. Fontenelle, Julia. *Manuel théorique et pratique du vinaigrier et du moutardier suivi de nouvelle recherche sur la fermentation vineuse*. Paris: Roret, 1827. \$600.

Duodecimo, xvi + 272 pages. First edition. A thorough little manual on mustards, vinegar and fermentation. In one quarter calf, with gilt lettered and decorated spine.

[Worldcat indicates 7 copies, only 3 in the US].

9. [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 acceptance, 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. 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]. \$1800.00

Eliza Ann Wheeler. *The Frugal Housekeeper's Kitchen Companion, or Guide to Economical Cooking... Dedicated to those American Housewives who are Not Ashamed of Economy*. New York: Ensing & Thayer, 1850. \$500.

Octavo, 96 pages. Mrs. Wheeler's entreaties to be frugal in the kitchen have led the book's owner to rebind this little cookbook, expanding its width to accommodate a collection of clippings, short manuscript recipes, and notes. Best of all, the original paper covered boards are held together with a pretty piece of green and black ribbon cloth. Condition is rough, but this is a frugal and attractive little artifact nonetheless.

10. 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 Fils et Cie, 1850. \$5500.

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 later became 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].

"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 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. \$3500.

Thick, small octavo, xxxix + 1112 pages, with 12 color plates and numerous woodcuts in the text. First edition, 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.

12. Loftus, William R. *Loftus's New Mixing and Reducing Book, for the Use of Publicans and Spirit Dealers and Retailers in General.*  
London: by the author, [1868-9]. \$600.

Small octavo, 96 pages + 24 ads. Illustrated. A thorough little guide to the arts of mixing and reducing, or bringing cask strength spirits to heel for ordinary consumption. The firm of William Loftus was a supplier of equipment for the trade, including hydrometers, saccharometers, and books, 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.

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

13. 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. \$450.

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.

14. Del Boca, Vincenzo. *Six Manuscript Recipe Books.*  
1880-1920. \$2400.

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, labeled "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, and one volume has been rebound in plain tan wrappers. This volume may also have originally been three volumes gathered here as one, as there appear to be different themes and the handwriting of different periods. It is rare to find manuscript recipe collections from restaurant chefs of any period.

15. Hobbs, Samuel. *One Hundred and Sixty Culinary Dainties: for the Epicure, the Invalid and the Dyspeptic.*  
London: Dean & Son, n.d. c. 1884. \$150.

Octavo, 150 pages + 2 ads. The Chef du Cuisine of "Messrs. Gunter & Co... and many of the Nobility" offers here a collection of dishes which in our world seem hardly dainty or appropriate for the invalid. Instead, within we find a meat centric extravaganza including "Curried Pheasants", and "Bombs of Fat Livers a l'Ambrosia." There are a few beef teas, and light soups, but I'll return here for the "Sweetbreads of Lamb a la Monarque" with bacon, truffles and cockscombs. Interestingly, this cookbook includes a little graphic design I've not seen before. When indicating the size of a dice or chop, the author has included small black squares or other shapes indicating size. The squares are just printers slugs, but they appear in the text. Perhaps an early graphic adaptation? With the original errata slip tipped-in. In publisher's black and gilt-stamped boards, which display the inaccurate title, *One Hundred Fifty Culinary Dainties*. Very near fine.

[Not found in Cagle; Worldcat locates nine copies].

16. *Roti-Cochon.*

Paris: Chez Morgand, 1890.

\$1200.

Octavo, xxxi+36 pages. Copy number 19 of 30 copies printed, "pour la Societe des Bibliophiles Francois." Facsimile edition of the very rare edition 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. With the bookplate of the Carl Sontheimer Foundation. Scarce.

17. Ewing, Emma P. *Cooking and Castle Building.*

N.p. : by the author, 1890.

\$200.

Octavo, 216 pages. A later edition of a work first published by James Osgood in 1880, and later by Fairbanks, Palmer in 1883 and 1890. The author promises to "not add another to the list of abominations miscalled cook-books, in which it is impossible to find a recipe whereby an unskilled or inexperienced housewife can make a loaf of bread equal to that made by our best bakers." Instead Mrs. Ewing has given us an earnest and occasionally breezy dialogue with a touch of modern romance. Throughout, there are cooking tips and recipes in dialogue form. Some of the book takes place in, or draws references from, Europe. Had it been set in Provence, I'd now be describing it as the Ur-text of an entire sub-genre of chick lit. Still, it's an early example of the chatty modern narrative cookbook, and a charming one at that. Internally fine, bright and clean. The black and gilt-stamped brown cloth has a small water stain to the top-right corner, otherwise, it too is fine.

18. Féret, Edouard. *Le Pays de Sauternes et les vins blancs des cantons de Podensac et de Langon. Illustrations par Eug. Vergez.*

Bordeaux: Féret, 1897.

\$900.

Small octavo, 70 pages + 2 ads. 2 folding maps in color and black and white illustrations of the chateaux. First edition of this survey of one of the glories of all wines, sauternes, with descriptions of 22 chateaux, including Yquem, Guiraud, Lafon, Rayne-Vigneau, Rabaut, Climens, Cantegril, Ducasse, Camperos, Rolland, and Peyron. Rare.

[Worldcat cites only one copy, at UC Davis; Lochner].

19. 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.

\$2250.

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. 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 we have been assured by a collector that the book is in the IVP collections.

[OCLC 17 copies; Gabler 2nd ed., G38010I; VP 2769: indicated as not included in the IVP library].

20. Simmons, Owen. *The Book of Bread.*

London: Maclaren & Sons, [1903].

\$3500.

Quarto, original green cloth, 336 pages, plus ads. Second trade printing, differentiated 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 *édition 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].

21. Robert, Eduoard. *Biberons, Sterilisateurs, Teterelles, Tetines, Tubes*. Paris: Etablissement Bachelet, [1905]. \$900.

Folio, 16 unnumbered pages. A sumptuously illustrated trade catalogue for this maker of equipment for the nourishment of infants, including baby bottles, rubber nipples, sterilizers, teething rings and more. The printing process, executed by Bachelet of Paris appears to be a combination of steel engraving and color lithography. A few tiny spots to the endpapers, and a few discrete stains to the silver stamped, cloth backed board. The whole is bound with a copper colored silk cord. Fine. Very scarce.

[OCLC locates one copy only: SUNY Buffalo].

22. *How We Cook in Colorado. Choice Recipes, Contributed by the Ladies of the First Baptist Church*. Denver: Denver Printing & Publishing Co., 1907. \$350.

Octavo, 122 pages. First edition of this community cookbook, chock full of local advertisements and with a good number of added manuscript recipes, including

"Mrs. Colby's Ice Cream" and "Chocolate Custard Pie" and two recipes for "Apple Sauce Cake." The presence of recipes that include cod, canned clams, salmon, halibut and oysters is a testament to food transportation at this early moment in the 20th century. Some sensible ink corrections to a few recipes, some wear to a few pages, otherwise very good, in white varnished cloth with black titling.

[Worldcat cites 7 copies; Brown 239 (later ed.); Cook page 38; not in Cagle].

23. *The Dixon Cook Book. Printed by the Willing Workers of the Methodist Episcopal Church, Assisted by Their Friends*. Dixon, Nebraska: Dixon Journal Printery, 1911. \$400.

Octavo, 105 pages, with ads throughout and a photographic portrait of the "Willing Workers". Stapled in wrappers. First edition.

[not in Brown or Cook; Worldcat locates no copies].

24. Goloub, Helene. *100 Recettes de Cuisine Russe*. N.p.: by the author, 1924. \$200.

Octavo, 36 pages. First edition. A short, but thorough introduction to Russian cuisine, written by an author apparently much beleaguered by frequent requests for her cooking. A truly fine copy, handsomely bound in leaf green cloth, with a leather spine label, and with the original wrappers bound in. Lovely.

[OCLC locates 5 copies, only 4 in the US].

25. Lapaire, Hugues. *La Cuisine Berrichonne, suivi de Chansons a Boire, Ornaments de Emile Popineau*. Paris: Chez Helleu et Sergent, 1925. \$500.

Small octavo, 108 pages + 2. 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 locates only five copies].

26. Montorgueil, George and Louis Forest. *Monseigneur Le Vin. Complete set of five volumes in fine condition.*  
Paris: Etablissements Nicolas, 1924, 1925, 1926, 1927, 1927. \$2500.

Five volumes, complete. Octavos in original sueded wrappers. Illustrated with folding maps and charts, as well as tipped-in photographic plates. First editions. The first great promotional piece from French wine retailer Nicolas, covering the wines of Bordeaux, Burgundy, and other French wines. The fifth volume, "L'Art de Boire, Préparer, Servir, Boire" is illustrated by Art Deco master Charles Martin. All volumes fine, in wrappers and glassine, in a red quarter morocco chemise and slipcase. Each volume with the publisher's printed letter. Scarce in this condition. [Pages d'Or de l'Edition Publicitaire. Arts et Métiers Graphiques, 1929, No. 1. Bitting, page 162. Gabler G41820, Oberle 1056].

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: by the author and in J. Meynial, [c. 1926]. \$750.

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].

28. Zabriskie, George A. *The Bon Vivant's Companion or How to Mix Drinks.*  
Ormond Beach, FL: The Author "The Doldrums", 1933. \$750.

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].

29. De Fleury, R. *1700 Cocktails, for the Man behind the Bar.*  
London: William Heinemann, 1934. \$1200.

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 locates only 6 copies].

30. *One Hundred and Twenty Cocktails, Fizzes, Punches, Highballs, Toddies and long drinks. [Old Mr. Boston Bartender's Guide].*  
Boston: Ben-Burk Distillers, 1934. \$750.

Small stapled pamphlet, 37 pages. First edition, third printing. Originally printed in 1932, prior to the Repeal of Prohibition, the *Old Mr. Boston Guide* was to become one of the iconic cocktail recipe books. Originally published as a promotional item for the Ben-Burk line of spirits, distilled in Boston, the book became a staple of professional and home bars around the country. Fine in silver printed black wrappers. All early printings of the *Mr. Boston Guide* are scarce.

31. Huguenin, Pierre. *Les Meilleures Recettes de Ma Pauvre Mere, et quelques autres encore.*  
Dijon: Librairie L. Venot, 1936. \$200.

Octavo, 127 pages. First edition. A collection of authentic Bourguignonne recipes, assembled by the Comite de la Foire Gastronomique de Dijon. Some age toning to the text block, otherwise very good in very lightly stained faded black and red printed wrappers.

[Not in Cagle; Worldcat locates eight copies].

32. 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. Rombauer manuscript material is very rare, and we have not been able to locate another record of it entering the marketplace.

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

33. Rombauer, Irma. *The Joy of Cooking. A compilation of Reliable Recipes with a Casual Culinary Chat. Illustrations.*

St. Louis, MO: 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 Seussian menu*

34. Geisel, Theodor [Dr. Seuss]. *"Bravely into the Post-War World."*

*Original pencil drawing, signed, on menu.*

1945.

\$12,000.

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 "Lt. 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 the political cartoons. One small half-inch closed tear to the open edge of the folded menu, not affecting the drawing, otherwise in fine condition.

35. Masters, Robert V. *Child's Garden of Vegetables.*

New York: Greenberg: Publishers, 1949.

\$150.

Squarish, spiral bound octavo, 32 pages. First edition. A child's instruction book on gardening. With five original packets of seeds, each tipped onto a page. Scarce with the original seeds packets intact. A note inside indicates the "seeds will be good until 1952".

36. Crocker, Betty. *Betty Crocker's Picture Cook Book.*

Minneapolis: General Mills, 1950.

\$900.

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

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

37. David, Elizabeth. *The Use of Fine Wine in Cooking.*

London: Saccone & Speed Ltd, c. 1950.

\$350.

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." One of David's scarcest publications. Fine in printed wrappers.

*signed and corrected by the author*

38. David, Elizabeth. *Dried Herbs, Aromatics and Condiments*.  
London: by the author, 1967. \$500.

Small octavo, 20 pages. First edition. One in the small series of charming small books issued by David from her shop, Kitchen Utensils. In addition to the 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.

39. David, Elizabeth. *Cooking with Le Creuset*.  
London: Cresta Press Lts., c. 1970. \$250.

Squarish octavo, 16 pages. Illustrated. First edition of one of the scarcest of David's cookery booklets. This one was produced for Le Creuset as a promotional piece, and not specifically by/for her 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.

*signed and corrected by the author*

40. David, Elizabeth. *Syllabubs and Fruit Fools*.  
London: by the author, 1971. \$900.

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.

41. 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. \$2500.

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 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. Signed by both Julia and Paul Child on the half-title.

*a Sherry label lawsuit*

42. *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. \$1200.

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 pre-printed label, with details filled in in ink, on the cover 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.

43. Roberts, Leonard. *The Negro Chef Cookbook. Illustrations by Mura Johnston*.  
New York: Vantage Press, 1969. \$500.

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.

44. Krims, Les. *Making Chicken Soup*.  
Rochester: Humpty Press / Light Impressions, 1972. \$1200.

Square duodecimo, unpaginated. Illustrated with twenty-eight black and white photographs. First edition. A gorgeous copy of this wonderful little Les Krims title in which the artist's mother shows the step-by-step method for preparing

great chicken soup. 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.

*Inscribed by Madame Point*

45. Point, F[ernand]. *Ma Gastronomie. Introduction et presentation de Felix Benoit. Neuf compositions de Dunoyer de Segoznac.*  
Paris: Flammarion, 1980. \$900.

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 was always the one book being sought when a young cook, grease splattered and tired-eyed, would enter our shop, blurting out "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.

46. Donkin, R.A. *Manna: An Historical Geography.*  
The Hague: Dr. W. Junk B.V. Publishers, 1980. \$250.

Biographica Vol. 17. Octavo, 161 pages. First edition. Review copy, with the publisher's slip laid-in. The single most thorough study of the foodstuff manna, referenced in the Biblical Exodus story but also present in the literature of Persian, Sumero-Akkadian, Mesopotamian, Egyptian and other ancient cultures. While manna remains not fully understood, it is generally accepted that it is one of two foodstuffs: a resin secreted from plants including the tamarisk tree; or the excretions, sometimes called honeydew, of the insects of the Rhynchota family. The author examines linguistic, literary, geographical and botanical evidence around the globe. The book also includes an extensive bibliography. A fine copy in black and white printed orange cloth. With the bookplate of Alan Davidson to the front pastedown.

47. [Terry Winters]. *Chanterelle Restaurant. Menu for Chanterelle, with Original Offset-printed Artwork by Terry Winters.*  
New York: American Menu Printing, 1997. \$550.

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 restaurants food and spectacular service. They hosted annual fundraisers for the Bill T. Jones / Arnie Zane dance company, and commissioned a number of artists to design specially commissioned menu designs. It's estimated that the edition size of the offset printed menus was approximately 800. 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.

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