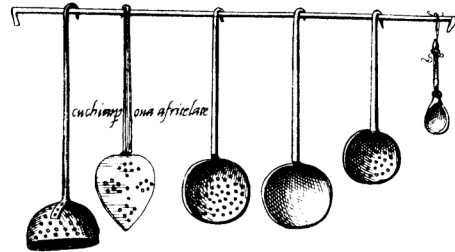

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A SELECTION OF ITEMS FOR RBMS, BATON ROUGE 2011

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: Hunfrey Lownes, 1624. \$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 Delightes 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].

an attractive copy of this bestseller, all editions of which are extremely rare

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 Gout* 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 Gout*, *ibid.*). Hugh Plat 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. FISHER, Lydia. *The Prudent Housewife, or Compleat English Cook; Being the newest Collection of the most genteel and least expensive Recipes in every Branch of Cookery, viz. Going to Market; for Roasting, Boiling, Frying, Hashing, Stewing, Broiling, Baking, and Fricasseeing. Also, for Making Puddings, Custards, Cakes, Cheese Cakes, Pies, Tarts, Ragouts, Soups, Jellies, Syllabubs, &c... Twentieth Edition.*
London: Sabine and Son, no. 81 Shoe Lane, Fleet Street, [c. 1800]. \$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 twenty-five printings prior to 1800, and more recent estimates placing many afterwards. This

copy has been neatly rebound in paper covered boards over a brown cloth spine, with a printed paper label. The interior exhibits some foxing and a few small wormholes. Puncture marks from a prior binding are on exhibit in the gutter. Despite the popularity of this work and its many printings, copies remain scarce.

[No copies of this edition located; Cagle 684 (12th edition); Bitting, p. 159 (4th ed.); OCLC locates 3 copies (15th, 25th and 24th eds.); COPAC locates 3 copies of other editions]

the first American wine-grower's guide book

4. 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 Vevay, which sits on the banks of the Ohio River in Switzerland County, 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. Some foxing throughout, with a tiny bit of edge wear to a few pages, otherwise a near-fine copy.

[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 Wessons *Midland Notes*].

5. VERRIERE, 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 Monsieour 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].

6. **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].

7. **LA CUISINE DE SANTE,** *Preservative des Maladies.* Paris: Audot Fils, 1832. \$1200.

Duodecimo, iv+152+iiij pages. A recipe cookbook of more than 300 recipes for those with delicate digestion. What doesn't it have? "Well, it lacks pig, fish whose skin is heavy; confectionery is reduced to the biscuit..." The author warns against roux ("can only be borne by very strong stomachs"), truffles ("indigestible"), macaroni and cheese ("very heavy and very irritating") and advises using onion only lightly as a seasoning. The dishes offered are still recognizable as real French food, even if missing the foie gras and tete de veau. The pages are somewhat stained throughout, and a few pages of the index are torn at the edges, with closed tears leaving no loss of text. Rebound later in handsome brown quarter calf, lettered and tooled in gilt on the spine with marbled paper covered boards. With the bookplate of the Sontheimer Foundation. This book was part of the important culinary collection of Carl Sontheimer, inventor, entrepreneur and cook, best known as the founder of Cuisinart. Very scarce.

[OCLC locates three copies, only two in the US; Vicaire, page 223 refers to the 1831 edition, which OCLC does not locate].

8. **THE KITCHEN DIRECTORY AND AMERICAN HOUSEWIFE:** *Containing the Most Valuable and Original Receipts, in All the Various Branches of Cookery: Together with Collection of Miscellaneous Receipts and Directions Related to Housewifery. Also the Whole Art of Carving, Illustrated by Sixteen Engravings.* New York: Published by Mark H. Newman & Co., [1841]. \$800.

Small octavo, 144 pages. Illustrated with a two-page plate of market cuts of beef, venison, mutton, veal, and pork, and with additional illustrations in the text,

particularly in the section on carving. The text was substantially published earlier, in 1839, under the title, *The American Housewife...* A bit of foxing throughout, otherwise fine, rebound in marbled boards and spine, in a 20th century Italian style, and with the stamp of a Milanese binder. With the bookplate of the Sontheimer Foundation. This book was part of the important culinary collection of Carl Sontheimer, inventor, entrepreneur and cook, best known as the founder of Cuisinart.

[OCLC locates 14 copies; not in Cagle; Lowenstein 271; Bitting p. 516].

Christian and Jewish Meat Manuscript Handbook in German

9. HANDBUCH VON DER VIEH UND FLEISCH. *Gesehen fur christen und Juden.*
[19th century manuscript meat handbook]
Wien: 1846. \$1200.

Octavo, 66 pages+3 page index+[3]. Original manuscript handbook for the slaughter, butchering and cooking of meat, treating both Christian and Jewish traditions. Written in a fine, neat hand throughout, and flourished with some small drawings of costumed people and flowers (alas, no meat). Green cloth-backed boards, covered with pale marbled papers. In fine condition.

10. PASTILLAGE, PATE CARTO[.], GLACES, DECORS EN COULEURS. [with]
Hors-d'Oeuvres, Froids et Chauds. [A dos-a-dos manuscript cookbook from a
professional kitchen]
N.p.: c.1870s. \$1200.

Stapled quarto, 80 pages. Two manuscript collections of recipes, running dos-a-dos from each end of this notebook. One side features recipes for sugar work, including several pastes and doughs, as well as instructions for making numerous colorants. The second side features recipes for hot and cold hors d'oeuvres, potages, and an interesting assortment of pasta and rice dishes. The sources of the dishes are classic French, but also Italian, Russian, Polish, and Provencal (bouillabaisse). The collection is clearly that of a professional cook, or perhaps of a student in a professional setting. The handwritten recipes are in a fine but legible hand, in blue ink, and all but a few pages are filled. A few pages appear to be in a second hand. Internally very good, with some age toning, and a bit of edge wear to some of the pages. In a cheerful yellow and orange-striped wrapper, with ink titles on hand cut paste-downs to each side. The wrappers have had some professional repair at the hinge and to the edges.

11. [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.

12. MCARTHUR, WIRTH & CO., *Butchers, Packers and Sausage Makers, Fixtures, Tools, Machinery, and Supplies. Sausage Casings, Spices, Refrigerators and All styles of Ice Boxes. Catalogue "A"*.
Syracuse, NY: John Single Paper Company, 1900. \$300.

Quarto, 81 page + 3 page index. Illustrated throughout with steel engravings. A well-illustrated trade catalogue of tools and machinery, small and large for the butcher or sausage maker. From butchers' coats to slaughterhouse machinery, it's all in here. Printed wrappers over stapled text block. The wrappers are a bit age toned and brittle, but complete. Internally near very good except for a small damp stain to the bottom right corner of the text block.

13. ROBERT, EDUOARD. *Biberons, Steriliseurs, 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].

14. CUNIBERTI, Julia Lovejoy. *Practical Italian Recipes for American Kitchens. Sold to Aid the Families of Italian Soldiers*.
Washington D.C./Janesville, Wisconsin: the author, 1918. \$500.

Octavo, 32 pages. Fifth edition. Written and published during the First World War, this charity cookbook seeks to bring Italian cooking to American kitchens. "The housewives of the old world have much to teach us in thrift, especially in the kitchen. Italian cooking - not that of the large hotel or restaurant, but the cucina casalinga of the roadside hostelry and the home where the mother, or some deft handmaid, trained in the art from infancy, is priestess at the tiny charcoal stove, is at once so frugal and so delicious that we do well to study it with close attention" (from the foreword). A lovely book, printed on a fine laid rag paper, with the watermark "Alexandra". With a tiny bit

of foxing within, and a few small waterstains to the stapled green paper wrappers, with red printed label. Scarce.

[OCLC locates 11 copies].

15. CUSHING, Frank Hamilton. *Zuni Breadstuff*.
New York: Museum of the American Indian, 1920. \$350.

Indian Notes & Monographs Vol. VIII. Small thin 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 was the food historian Alan Davidson's copy. Small hole to bottom of several early pages near gutter, otherwise fine in publisher's red printed tan cloth. Scarce.

16. RUM DISTILLERY, *Sugar Cane Plantation Photo Album and Archive*.
N.p.: [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, including new buildings, crushers, demolition of the old smokestacks and construction of the new. Some ceremonial photos are included also, indicating inspection of the trains and the factory. Each photo is accompanied by a short handwritten description on the facing page. The final two photographs in the album, both labeled “Ambulance Outside Club” are lacking, but otherwise it is complete and in near fine condition. The additional photos depict the workers' housing, workers in the field, the offices, train cars and locomotives, a train accident, more equipment, and rum in barrels for shipment. Images of the workers, who appear African, South Asian and South East Asian in origin, show them at work and at rest, floating on a river, and working with oxen. An unusual survival.

17. KNIGHT SODA FOUNTAIN COMPANY. *Soda Fountains. Catalogue no. 24*.
Chicago: Knight Soda Fountain Company, 1924. \$800.

Oblong quarto, 88 pages. A beautifully illustrated trade catalogue from this Chicago-based manufacturer of soda fountain equipment, from the simple metal counter unit, to the “Alabama Back Bar and Glass Counter No. 340.” Also included are parts, booths, coffee urns, counter cases and much more, all illustrated. A few notes in a previous owner’s hand to a few pages. Front hinge of printed wrappers partially separated, otherwise fine. Scarce.

[OCLC shows no copies of this catalogue, and only three copies of any related catalogue, all much later].

18. 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].

a "Joy" in a jacket, a legendary rarity

19. ROMBAUER, Irma. *The Joy of Cooking. A Compilation of Reliable Recipes with a Casual Culinary Chat. Illustrations*.
St. Louis, MO: 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 endpapers 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.

20. 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]

"The Eye Opener: First drink of the day usually gin or whiskey with a chaser."

21. DRISCOLL, John F. *The Home Bartender. A Book with a Wealth of Information. Over 400 Recipes.*
Chicago, IL: by the author, 1933. \$250.

Small stapled octavo, 64 pages. First edition of this scarce cocktail manual, published either at the tail end of prohibition, or immediately after repeal, in December of 1933. The author is clearly of the old school, where a bartender might need to know how to make mulberry or elderberry wine. The book has more than its share of oddities, and a more experienced historian of drink will undoubtedly find something of interest here. A few discrete check marks to a page or two, and one page with a light stain, otherwise fine in printed wrappers, with the small promotional stamp to the front panel, dated 1-29-34. Scarce.

[OCLC locates no copies]

*"He of the befoozled brain,
Who by some hook or crook;
Escaped the home insane,
Is he that wrote this book."*

22. COOKBOOK. RECIPES FROM THE DIPPY HOUSE.
[New York?]: c.1940. \$900.

11 typed pages, each pasted onto a canvas backing and then tipped to hinges in this homemade artwork, an ironic and satirical hotel cookbook. The hotel's "Superintendent" greets visitors with this description: "The hotel is beautifully situated in a wonderful valley on the top of high hills commanding a fine view of the neighboring insane asylum and the town piggeries. It is lighted by brilliant minds and whale oil lamps, but we rely principally upon the former, as it is cheaper." It goes on in this vein. Of the food, they promise, "our table is particularly good. It is made from oak from the best white pine to be found in the neighborhood and is well braced." The remainder of the contents consists of original typescripts of fanciful recipes which would have pleased Marinetti, including 'Safety Pin Soup', 'Broiled Elephant' and 'College Stew'. The canvas-backed boards are covered with pen and ink drawings of oddball characters and little sayings. Of the author of this ironic folly we know little. The recipe for 'College Stew' mentions Pratt Institute, and perhaps the author/artist

was a student there. Some general edge wear to the boards, and a bit of light soiling as well. Otherwise very good. A unique outsider cookbook, of sorts.

a Rombauer letter with recipe - truly rare

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

24. [DR. SEUSS] Geisel, Theodor. "*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.

a celebration of the ‘Gutenberg’ of fried foods

25. [DOUGHNUT CORPORATION OF AMERICA]. *Two Presentation Albums, Celebrating the 25th Anniversary of the Doughnut Corporation of America.*

1953.

\$12,000.

Two large albums, 52 & 84 leaves. Unique. 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 operated the famous Mayflower doughnut chain, and manufactured machinery, and supplies for other businesses.

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 in to 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, and helped create National Doughnut Month.

The second album is medium-sized folio bound in full gray leather with a metal plaque affixed to the front panel, dedicated to Levitt and bearing the company's slogan and design, the “Optimist's Creed.” It collects more than eighty original manuscript and typed letters congratulating Levitt on his accomplishments with the doughnut and thanking him for the doughnut's service to American interests. The initial one page typed letter signed is from President Dwight Eisenhower, and is accompanied by an inscribed photograph of the President, in military dress and surrounded by soldiers and Red Cross personnel, gleefully digging in to a plate of doughnuts. Other congratulatory letters are from other politicians, as well as from the heads of the many, many companies involved in, or related to the DCA, including American Sugar, Interstate Bakeries, Corn Products Refining Company, Stop & Shop, National Tea Company and Swift & Co. 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.

“AS YOU RAMBLE ON THRU LIFE BROTHER, WHATEVER BE YOUR GOAL; KEEP YOUR EYE UPON THE DOUGHNUT AND NOT UPON THE HOLE”

26. KRIMS, Les. *Making Chicken Soup*.

Rochester: Humpy 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 by the artist on the title page.

the first private press edition of any work of David Foster Wallace

27. Wallace, David Foster. *Consider the Lobster*.
Freeport, Maine: Ascensius Press, 2011.

\$3500.

Octavo, [pages]. Limited to 26 deluxe copies, the book has been produced using the finest materials. The book was set in metal type and printed by Scott Vile using the typeface Fairfield, designed by Rudolf Ruzicka. The seven photographs from the 2010 Maine Lobster Festival illustrating the book were taken and digitally printed by Matthew Robbins. Gray Parrot of Hancock, Maine, has bound the edition in 1/4 leather with pastepaper sides, and is contained in a drop-back box.

This is the first private press edition of any work of David Foster Wallace, acclaimed author of *Infinite Jest*. *Consider the Lobster* was written in 2004 for *Gourmet* magazine by Wallace as an essay examining the Maine Lobster Festival in Rockland. David Foster Wallace committed suicide on September 12, 2008 at the age of 46.

~ *Fin* ~

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