



BAUMAN RARE BOOKS



**Gastronomy**

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When we remember 2020, we'll remember not just protests and pandemics, but also the time we spent at home. Banana bread and sourdough, like instant coffee and Lord Woolton Pie before them, have become a part of our shared cultural history.

At Bauman Rare Books, we're proud to present this collection of historical cookbooks, cocktail manuals, and gastronomiana. Whether you're interested in early Western adaptations of global cuisine or how to mix the perfect mid-century martini, we have a book that's certain to please.

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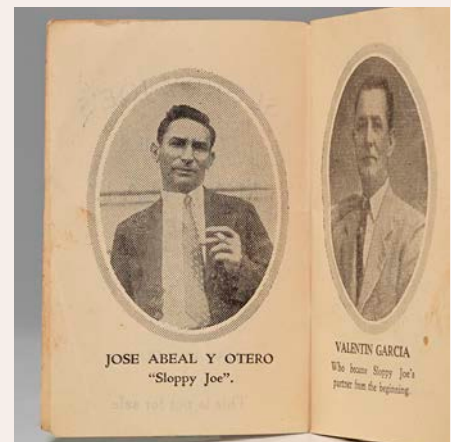
### Cuban President, Kal Katz, Aunt Emily Cocktail, Doctor Special, Panama Mail

1. ABEAL, José. **Sloppy Joe's Cocktails Manual**. Havana, 1932. Small 12mo (3 by 4 inches), staple-bound as issued, original stiff illustrated wrappers; pp.64. \$1000.

[Click for more info](#)

*1932 edition of cocktail recipes from the famous Sloppy Joe's Bar in Havana, a splendid copy.*

A Spanish immigrant who had worked earlier in New Orleans and Miami, José Abeal opened his bar in Havana just before the advent of Prohibition in the United States made Cuba a destination for prosperous vacationing Americans. It quickly became one of the most famous bars in the world and a destination for celebrities from across the world. It operated for over 40 years before the Cuban revolution effectively slashed its customer base, causing it to close in the mid '60s. Interior quite fresh with only mild soiling to pictorial wrappers. About-fine.





**“The Names And Virtues Of These Herbs...  
Were Familiar As Household Words”**

2. (AVERY, Susanna) ALEXANDER, Russell George, editor. **A Plain Plantain. Country Wines, Drinks, & Herbal Cures, from a 17th Century Household M.S. Receipt Book.** Ditchling Sussex, 1922. 12mo, original half blue cloth, dust jacket. \$1200.

[Click for more info](#)

*Limited first edition, one of only 400 copies from the acclaimed St. Dominic's Press, preserving numerous 17th-century recipes and herbal remedies.*

Adapted from a 1688 manuscript by one Susanna Avery, *A Plain Plantain* presents recipes and instructions for not only such dishes as potato pudding, pickled cucumbers and “a plum cake Mis Bettyson’s way,” but also such herbal remedies as “aqua composita for a consumption” and a tonic “for the stone (take it fasting twice a week if you be subject to the stone, or when the fitt is on you).” Printed by St. Dominic’s Press, “for 21 years a center of ideas and craftsmanship and wood-engraving.” A beautiful copy in fine condition.





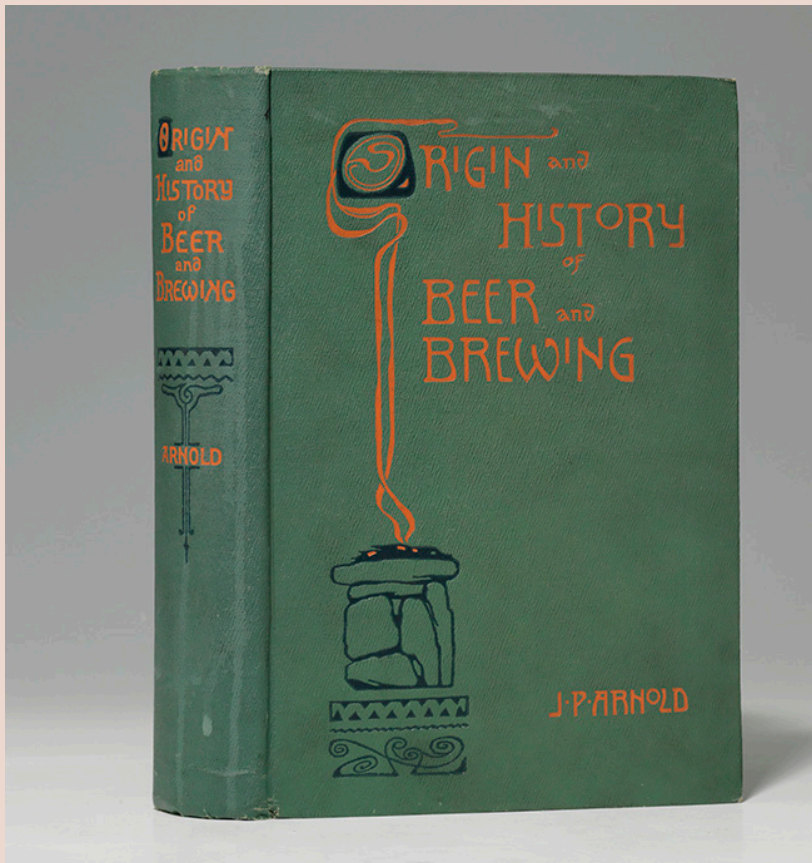
**Spiced Tea, Curried Shrimp Tarts, Sambal Udang,  
Nasi Goreng, Kue Ubi, Djakarta Delight**

3. AMERICAN WOMEN’S ASSOCIATION OF DJAKARTA, INDONESIA. **Marilah Masak—Lantas Makan. Let Us Cook—Then Eat.** Djakarta, 1970. Octavo, original patterned cloth. \$400.

[Click for more info](#)

*First edition, second printing, of this cookbook compiled by the American Women’s Association of Djakarta, featuring a collection of recipes highlighting both mid-century American favorites and Asian classics.*

The ex-pat women who edited this collection set out to produce a book that would reflect the friendships they had developed residing in Indonesia, as well as the influence of the new cuisines they had experienced there. Accordingly, this work features an appealing mix of traditional American recipes (occasionally enlivened by Asian ingredients) and authentic recipes from Indonesia, Japan, and China. Also included are a collection of helpful household tips as well as recipes for play-doh and other American favorites that would have been difficult to acquire abroad. A fine copy.

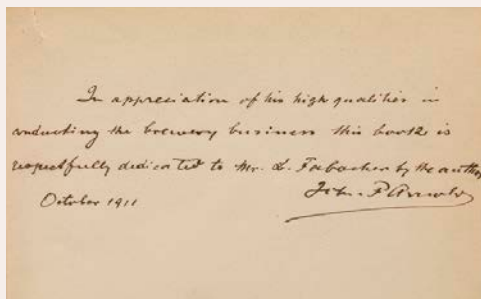


**“Monumental... Ought To Be In The Hands Of Everybody Connected With The Brewing Industry” (*American Brewers’ Review*)**

4. ARNOLD, John P. **Origin and History of Beer and Brewing.** Chicago, 1911. Tall quarto, original green cloth. \$3000.

[Click for more info](#)

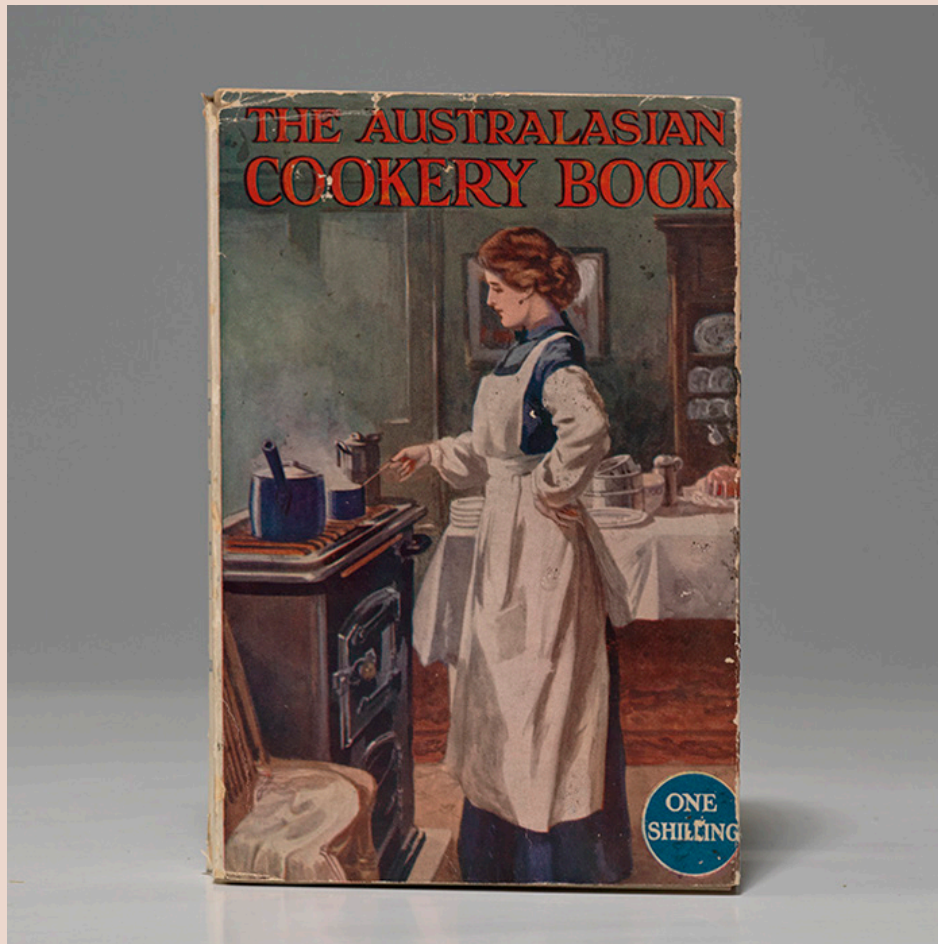
*First edition of Arnold’s widely praised and comprehensive history of beer, spanning the prehistoric era through the late 18th century, inscribed in the year of publication: “In appreciation of his high qualities in conducting the brewery business this book is respectfully dedicated to Mr. L. Fabacher by the author, John P. Arnold. October 1911.”*



Written for the 25th Anniversary of Chicago’s famous Wahl-Henius Institute, this is widely regarded as the first comprehensive book on beer-making. Its author, John P. Arnold, was a writer and editor for *Der Braumeister* and *Siebel Technical Review*, two Chicago brewing journals. He skillfully orients the history of beer within the larger history of mankind, discussing beer as it relates to religious ceremonies, dining, agriculture, invention and more. With numerous in-text and full-page illustrations. As

issued without dust jacket. An about-fine inscribed presentation copy.





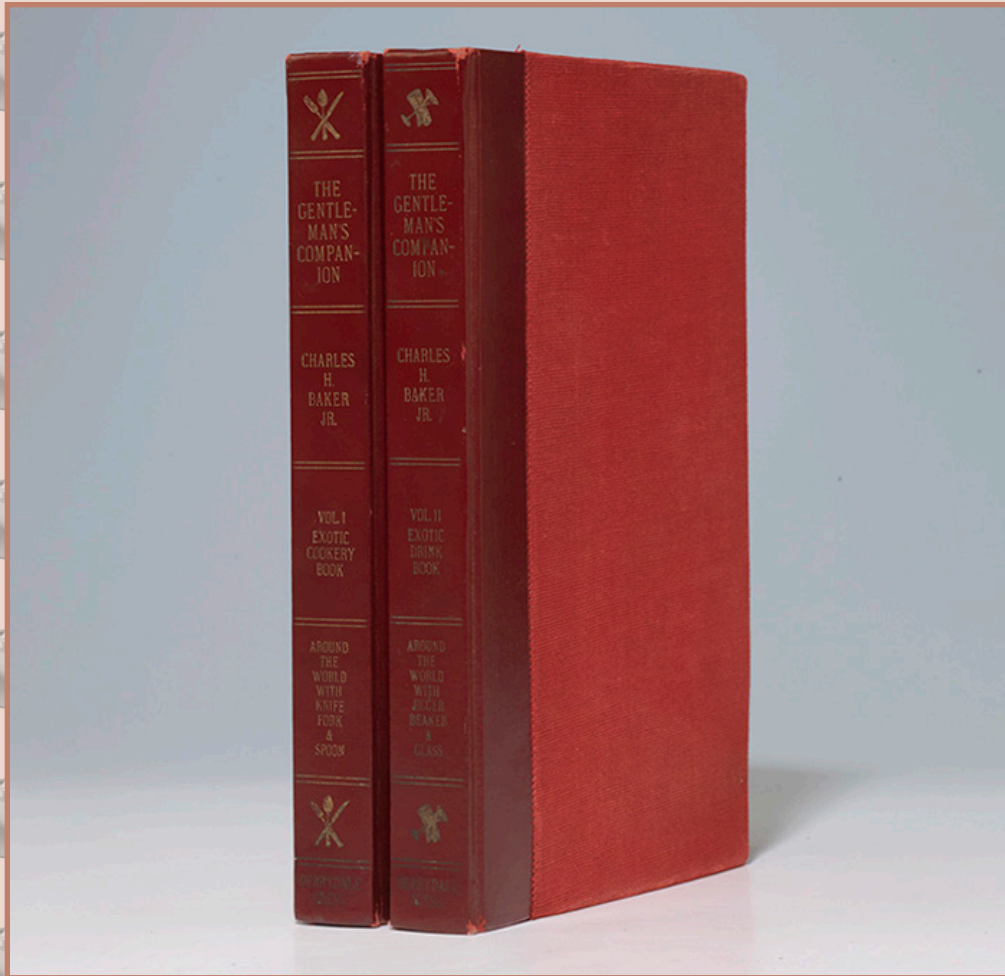
**Cocanut Gems, Pineapple Sandwich Cake, Barramundi Au Gratin, Kangaroo Curry, Granadilla And Paw Paw Salad**

5. (AUSTRALASIAN CUISINE) **The Australasian Cookery Book Specially Compiled for the Requirements of Australian and New Zealand Homes.** London, Melbourne, and Toronto, circa 1918. Octavo, original gray paper wrappers, dust jacket. \$850.

[Click for more info](#)

*Early edition of this comprehensive guide to cooking in Australia and New Zealand using local ingredients, designed for the Australasian home cook, with 17 plates depicting dishes and cooking methods, in original dust jacket.*

First published in 1913, *The Australasian Cookery Book* promises clear and easy to prepare recipes for the young Australian or Kiwi housekeeper or home cook. The recipes are arranged in dictionary format and make heavy use of local ingredients, particularly tropical fruits and native game. Book near-fine, with scattered foxing mainly to edges of text block and expected creasing to spine. Bright, fragile dust jacket with only minor wear and spotting and tape repair to verso.



**“Cruise With Us On The Magic Carpet Of Your Own Kitchen Saucepan”**

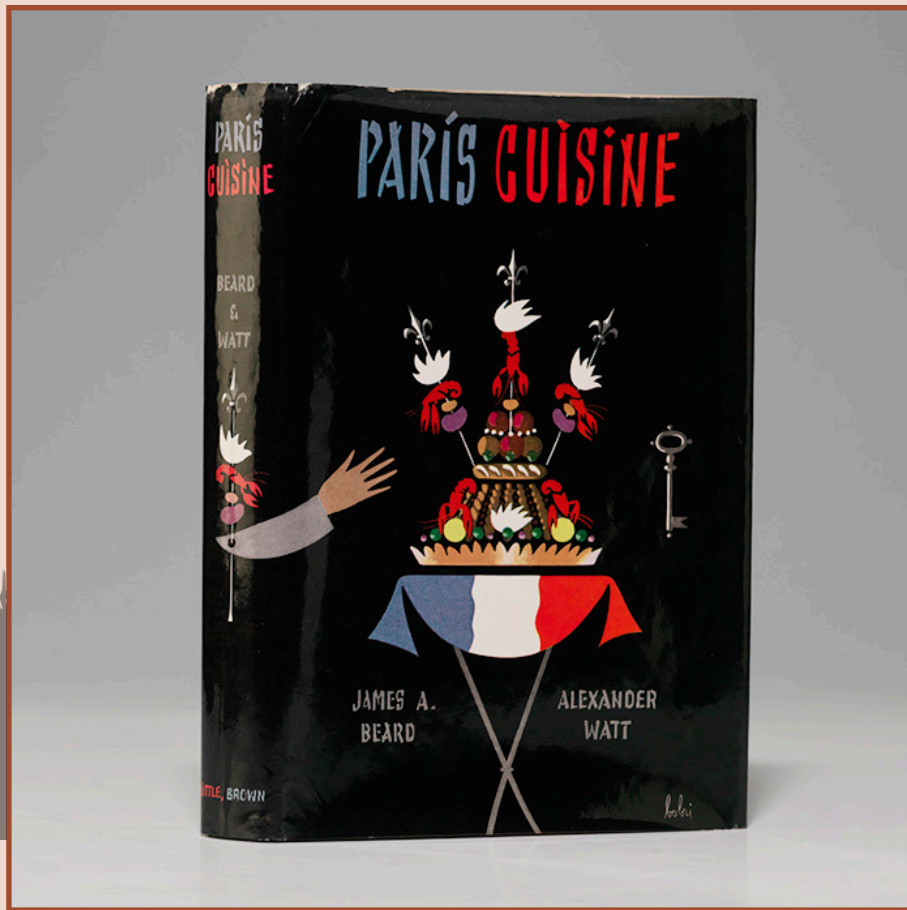
6. BAKER, Charles H. **The Gentleman's Companion**. New York, 1939. Two volumes. Octavo, original half burgundy cloth, slipcase. \$650.

[Click for more info](#)

*Limited first editions of Baker's "Exotic Cookery Book" and "Exotic Drink Book," finely printed at the Derrydale Press, each one of 1250 copies.*

Volume I, on exotic cookery, contains “a company of hand-picked receipts, each one beloved and notable in its place, collected faithfully on three voyages and a quarter million miles around the world, and other journeys,” while Volume II, on exotic drinks, includes “a personally collected regiment of world-famous lively liquid masterpieces from greater and lesser ports of Orient and Occident, and the South Seas.” Without scarce slipcase. Very nearly fine condition.





## “The Long-Cherished, Secret Recipes Of Sixty Great Parisian Chefs”

7. BEARD, James. **Paris Cuisine**. Boston, 1952. Octavo, original gray cloth, dust jacket. \$350.

[Click for more info](#)

*First edition of this early James Beard title, co-authored with Alexander Watt, a compendium of the “specialités de la maison” of popular Parisian restaurants, with color frontispiece and in-text illustrations by Vladimir Bobri. A lovely copy in the original dust jacket.*

James Beard was “one of the country’s leading authorities on food and drink and its foremost champion of American cooking” (*New York Times*). “Primarily this is a book of unique recipes, the *specialités de la maison*, from chefs in restaurants where, if they are not in fact the proprietors, they are high in command. These recipes are the secret pride and joy of consummately skilled individual artists... This is not just another French cook book, for some of the restaurants specialize in Italian, Russian and other foreign schools of cooking. It is frankly an exotic cook book and an exclusive one in the sense that we have striven to set down for you in black and white the best of the best” (Introduction). A lovely, about-fine copy.



### “Champagne In The Morning Is A Variously Advantageous Drink”

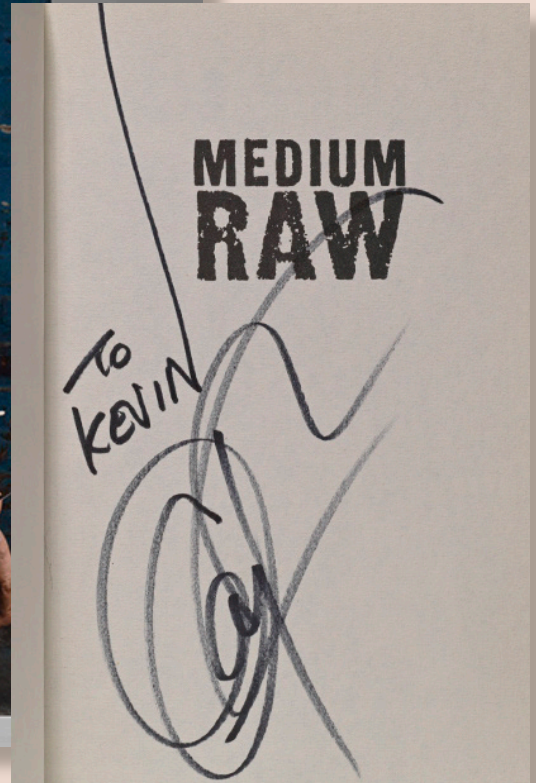
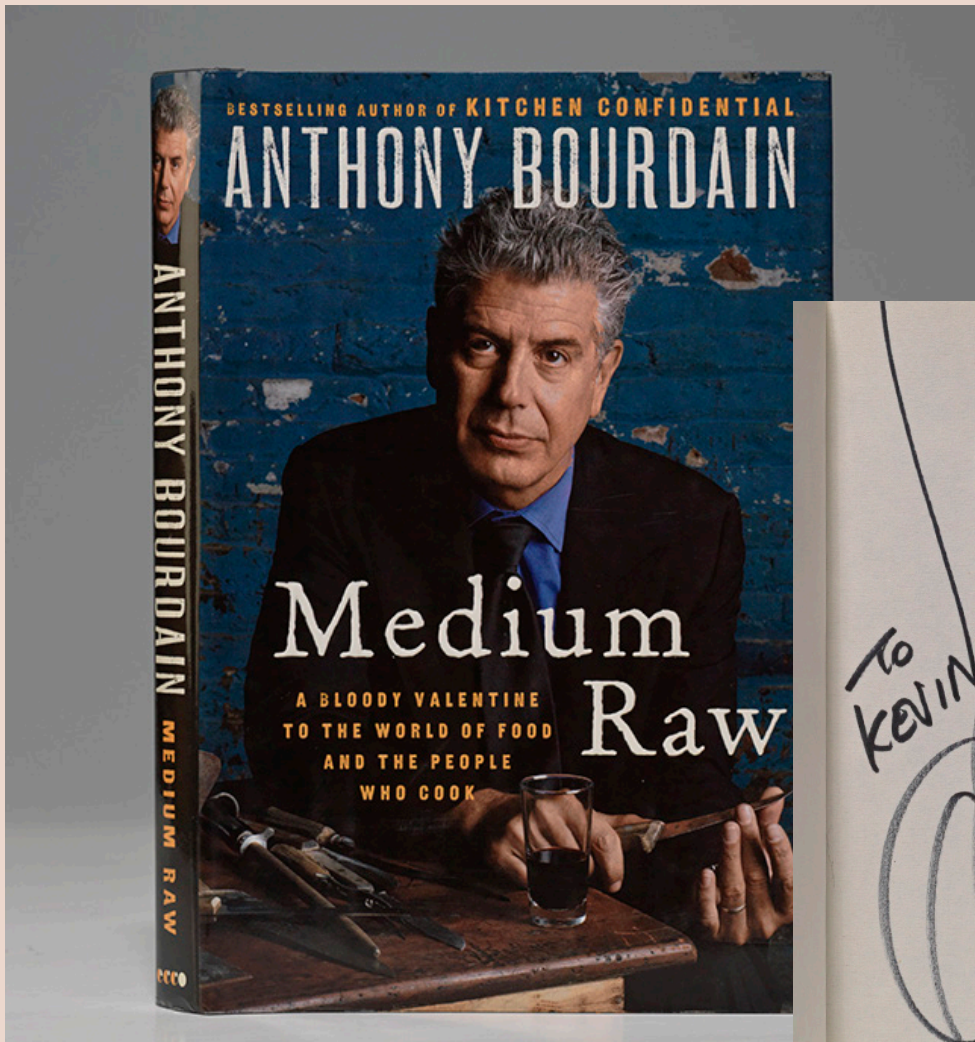
8. BEEBE, Lucius. **The Stork Club Bar Book**. New York, 1946. Quarto, original silk-screened red cloth, dust jacket. \$1250.

[Click for more info](#)

*First edition of one of the best-known historic cocktail books, in colorful dust jacket.*

Bon vivant Beebe was once dubbed “the orchidaceous oracle of café society.” His cocktail primer remains a comprehensive and witty classic, proposing appropriate drinks for morning, noon, and night, including cocktails favored by actresses Gloria Swanson, Mary Pickford, Billie Burke, Rosalind Russell, and Ann Sheridan. Includes an index of ingredients. Book fine, minor edge-wear to near-fine price-clipped dust jacket. A lovely copy.





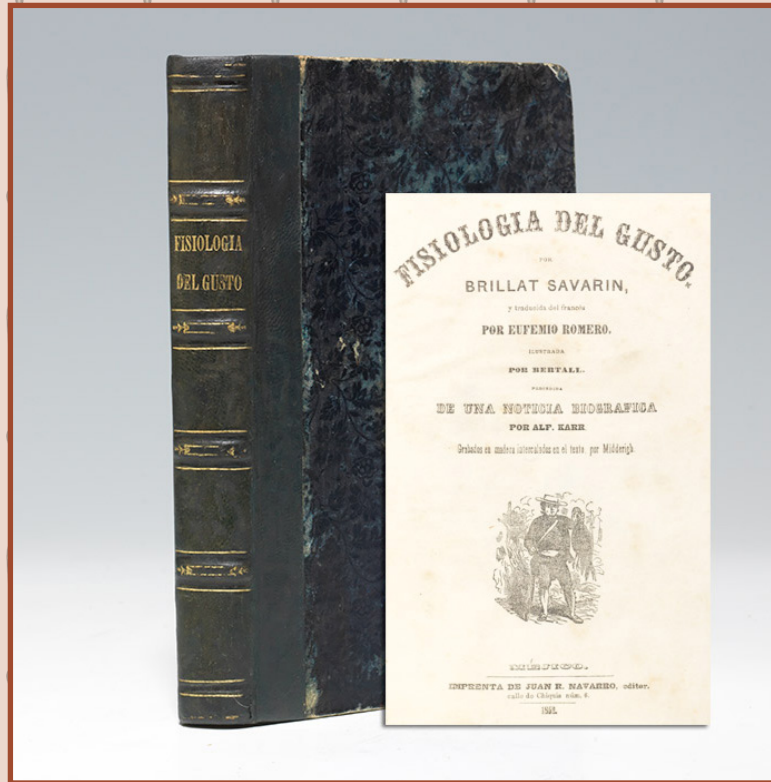
### Inscribed By Anthony Bourdain

9. BOURDAIN, Anthony. **Medium Raw. A Bloody Valentine to the World of Food and the People Who Cook.** New York, 2010. Octavo, original half black and blue paper boards, dust jacket. \$600.

[Click for more info](#)

*First edition of Bourdain's highly anticipated successor to Kitchen Confidential, boldly inscribed: "To K— Anthony Bourdain."*

Bourdain, who died in 2018, is remembered as a man who “built his career on the telling of truth... Bourdain effectively created the ‘bad-boy chef’ persona, but over time he began to see its ill effects on the restaurant industry. With *Medium Raw*, his 2010 follow-up to *Kitchen Confidential*, he tried to retell his story from a place of greater wisdom: the drugs, the sex... they were not a blueprint but a cautionary tale” (*New Yorker*). A fine inscribed copy.



**“Animals Feed, Men Nourish Themselves;  
Only Men Of Distinction Know How To Eat”**

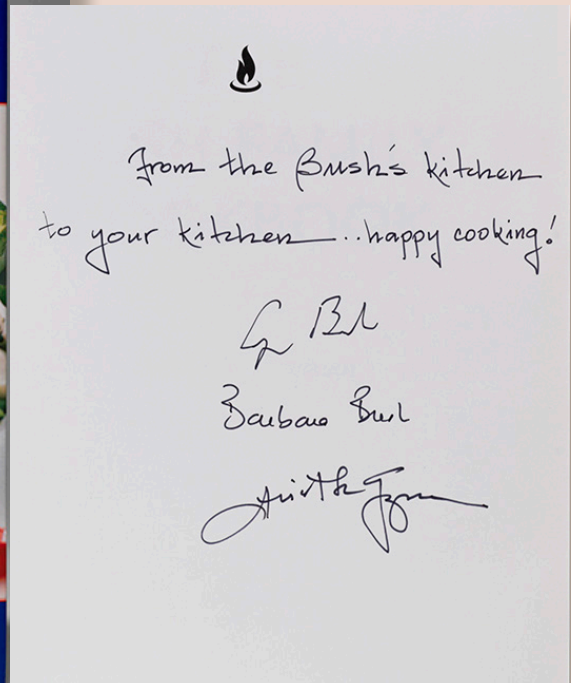
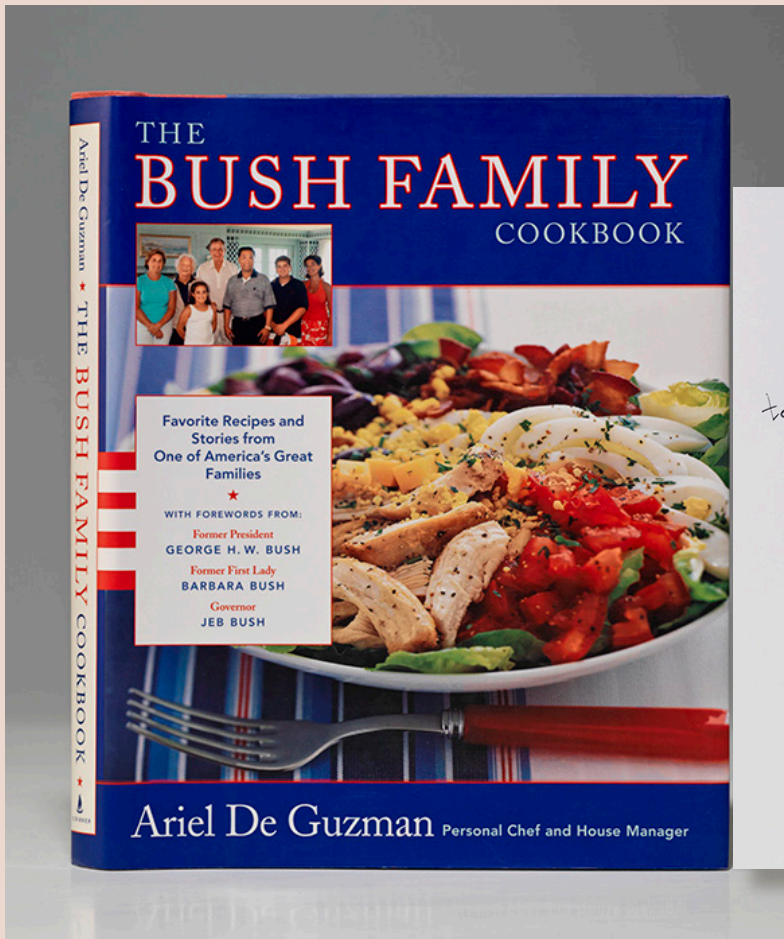
10. BRILLAT-SAVARIN, Jean Anthelme. **Fisiología del Gusto.** Mexico City, 1852. Large octavo, contemporary half black morocco. \$4200.

[Click for more info](#)

*First edition in Spanish—and the first translation in any language—of “the most famous book in gastronomy,” with engraved portrait of the author and in-text wood-engraved headpieces and illustrations after those in the 1826 French first edition.*

“One of the most witty discussions on food ever written... The work is filled with entertaining anecdotes and commentary on good eating, including several pages of impressions about the United States” (Ferret, 38). This book made Brillat-Savarin the most famous gastronomist of the day and he became known as the ultimate authority on food and dining. The initial 500 copies of the French first edition immediately sold out and the book has never been out of print since then. Includes histories of cooking, gourmands, coffee and chocolate, international specialties, a study of obesity, and more. Text in Spanish. *This Mexican Spanish-language edition precedes the first American edition*, issued in 1854, as well as the first Spanish edition, which did not appear until 1869. Bookbinder label. Discoloration to blank verso of frontispiece, bit of scuffing to spine ends. An extremely good copy, scarce.





**“From The Bush’s Kitchen To Your Kitchen... Happy Cooking!”**

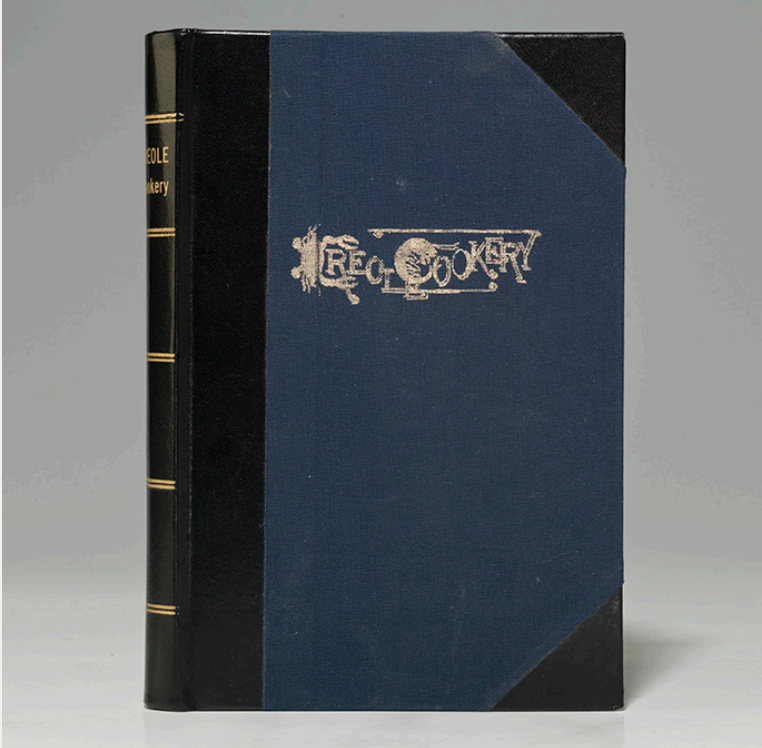
11. (BUSH, George H.W.) DE GUZMAN, Ariel. **The Bush Family Cookbook.** New York, 2005. Quarto, original half red cloth, dust jacket. \$450.

[Click for more info](#)

*First edition of this illustrated cookbook by the Bush family chef featuring many of the family’s favorite recipes, inscribed by the author, Ariel De Guzman: “From the Bush’s kitchen to your kitchen... happy cooking!” and additionally signed by President George H.W. Bush and First Lady Barbara Bush.*

In his foreword, President George H.W. Bush thanks Ariel De Guzman for his many years on the president’s staff—from his time as vice president, during his presidency, and afterward in Houston. In addition to featuring hundreds of Bush family—and White House—favorites, this volume also contains a recipe for “Jen’s Broccoli Salad.” Despite President Bush’s famous opposition to broccoli, De Guzman recalls Barbara Bush asked him to serve the salad anyway, at a buffet. She hoped it would reform the anti-broccoli President Bush but, Guzman confesses, President Bush only picked up the bowl of salad to pass it along for others to enjoy. A fine copy.

## Green Gumbo, Epicurean Oysters, Flounders Sauté, Jumballaya, Southern Pudding



12. CHRISTIAN WOMAN'S EXCHANGE OF NEW ORLEANS, editor. **The Creole Cookery Book.** New Orleans, 1885. Octavo, modern three-quarter brown calf gilt. \$3800.

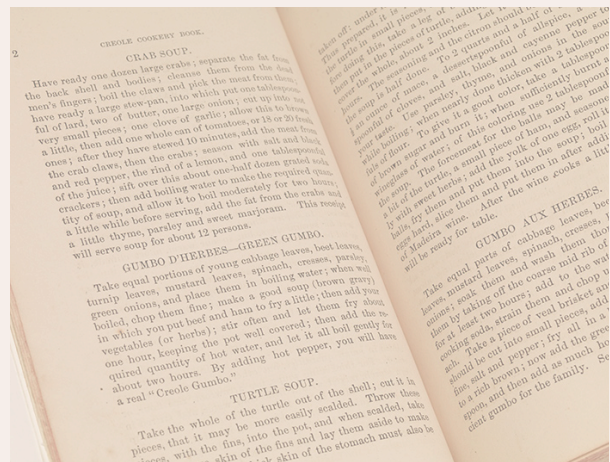
[Click for more info](#)

*First edition of this landmark book of Creole cookery, with frontispiece illustration of a Mammy character, attractively bound.*

“Two cookbooks stand as founding scriptures for the Creole tradition: the New Orleans Christian Woman’s Exchange’s *Creole Cookery Book* and Lafcadio Hearn’s *La Cuisine Creole*—both issued

from the press in 1885 in response to the World Industrial and Cotton Centennial Exposition held in New Orleans (1884-85). The Christian Woman’s Exchange, a benevolent association of genteel women who collected funds to assist the female

poor of the city and maintained a lunchroom, compiled their collection as a fundraising project, deriving material from ‘housekeepers experienced in the science of cookery as practiced throughout the South, and more particularly as it is understood and applied by the Creoles of Louisiana’ (Shield, *Southern Provisions*). With advertisements. Manuscript leaf containing recipes for a cheese omelet and “delicious cruler” bound in. A few pencil notations. Expert restoration to edges of first few leaves, scattered soiling to text, binding fine. A near-fine copy.







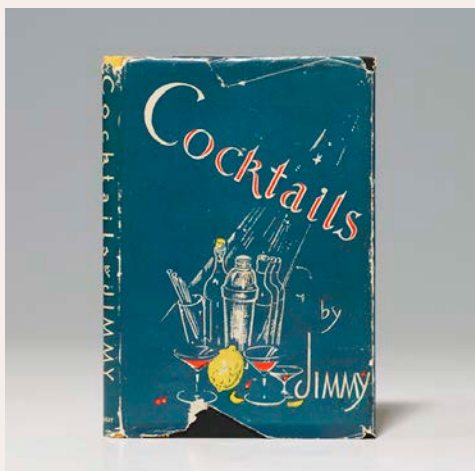
### ***The American Grape Grower's Guide***

13. CHORLTON, William. **The American Grape Grower's Guide.** New York, 1859. Octavo, original brown cloth. \$600.

[Click for more info](#)

*Early edition of this detailed and highly influential guide to growing grapes in the United States, with 32 in-text illustrations, in original cloth-gilt.*

“Chorlton’s guides to cultivation of European grapes under glass were based on his experiences as gardener to J.C. Green of Staten Island. Chorlton gives a long list of European grapes suitable for indoor cultivation and suggests the American varieties Isabella, Catawba, Diana and Concord for outdoors. This was a very popular treatise and there were numerous subsequent and revised editions” (Gabler G1622). The first edition was published in 1852. Book near-fine, with only minor toning and soiling to cloth.



“One Of The Only Books With  
The... Pegu Club Cocktail”

14. CIRO'S LONDON. **Cocktails**. Philadelphia, 1930. Small octavo (4-1/4 by 6-3/4 inches), original half orange and black pictorial cloth, dust jacket. \$1400.

[Click for more info](#)

*First edition of this collection of over 250 cocktails by “Jimmy” of the legendary London club, Ciro’s, in colorful dust jacket.*

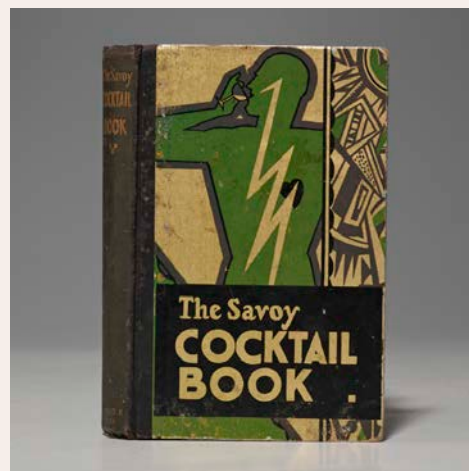
“Ciro’s was a hip London establishment (before another popular one opened up in Los Angeles in 1940), that had as their bartender Harry McElhone (author of *ABC of Cocktails*), at which Jimmy took over when Harry went off to Paris. This book is one of the only books with the... Pegu Club Cocktail, and has quite a few pages of interestingly worded toasts. And in its remarks answers what was at that time Old Time Gin and Dry Gin, as well as a very different grenadine than pomegranates or red syrup” (Ross Bolton). While Jimmy’s identity remains uncertain, some hint he may be Jimmy Charters of the Monte Carlo and Deauville. Small owner signatures; rear blank with cocktail recipe in unidentified cursive. Book fresh and crisp; light edge-wear, crease with small loss to lower edge of dust jacket front panel.

**Rickeys, Daisies, Slings, Shrubs,  
Smashes, Fizzes, Juleps**

15. CRADDOCK, Harry. **The Savoy Cocktail Book**. New York, 1930. Octavo, original half black cloth, Art Deco pictorial boards. \$1500.

[Click for more info](#)

*First American edition of this quintessential book of cocktail recipes, with lively and colorful Art Deco illustrations by Gilbert Rumbold and bold Art Deco binding.*



Compiled by “the king of cocktail shakers,” this witty, informative, and eminently useful book on how to make and mix drinks contains humorous anecdotes on the origin of the cocktail and its purpose (“for the solace of man”), as well as “an elucidation of the Manners and Customs of people of quality in a period of some equality.” In 1926, Harry Craddock fled prohibition in the United States to become Head Barman at the London Savoy. He was the inventor of the “Old Fashioned.” His book includes a chapter on “Cocktails Suitable for a Prohibition Country” and an entertaining autobiographical essay on wines by Colette. Without Bacardi Cocktails addendum slip at page 25. Preceded in the same year by a signed limited edition and a London edition. Colorful text quite fresh with trace of soiling, mild rubbing, edge-wear to bright boards. A near-fine copy.





**By “The Prince Of Gastronomy”  
And Inventor Of The Culinary Motor Tour**

16. CURNONSKY. **Le Bien Manger**. WITH: **La France Paradis du Vin**. Paris, 1931. Two volumes. Quarto, original wrappers, chemise. \$400.

[Click for more info](#)

*First editions of this pair of pamphlets by the “Prince of Gastronomy,” completely uncut and unopened.*

Curnonsky (Maurice Edmond Sailland), dubbed “the Prince of Gastronomy,” was a well-known French food writer who is often credited with inventing the culinary motor tour for Michelin in the early 20th century. These two thin volumes contain a culinary and a vinicultural tour of the regions of France. With illustrations by André Hofer. Pamphlets fine, wear to original chemise.

**On French Wine And Food**

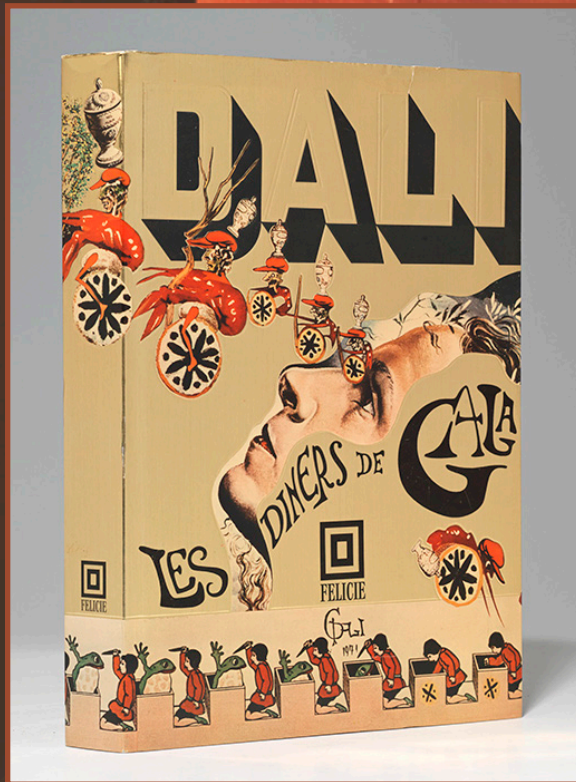
17. CURNONSKY. **France Paradis du Vin et de la Bonne Chère**. Paris, 1933. Quarto, original wrappers, later glassine. \$150.

[Click for more info](#)

*First edition of this charming account of French food and wine.*

This work contains a culinary and vinicultural tour of the regions of France. With illustrations by André Hofer. Some of this material was previously published in 1931 as *La France Paradis du Vin*. Only light wear to fragile wrappers. Near-fine condition.





**“Painting Is  
An Infinitely Minute  
Part Of My Personality”**

18. DALÍ, Salvador. **Les Diners de Gala.** New York, 1973. Thick folio (9 by 12 inches), original color-printed pictorial cloth, dust jacket. \$800.

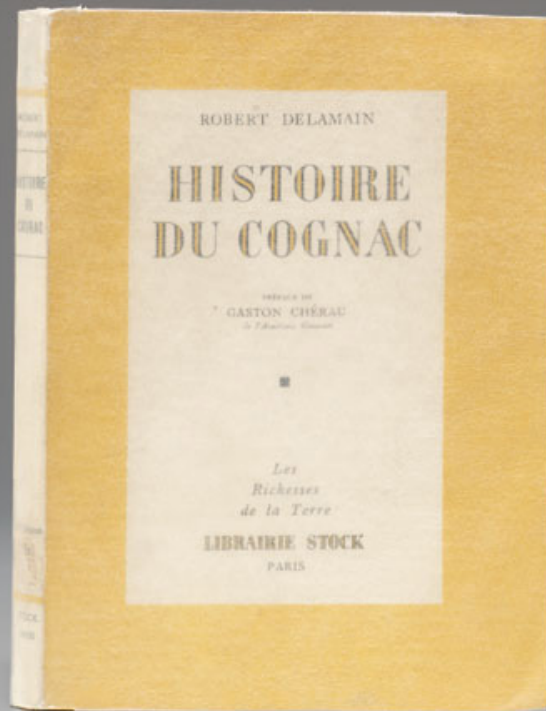
[Click for more info](#)

*First edition of this extravagant, lavishly illustrated cookbook created by Dalí in honor of his wife Gala.*

“When six years old I wanted to be a cook.” At age 68, Dalí fulfilled that ambition in this book. His careful selection of menus and recipes, “with its precepts and its illustrations, is uniquely devoted to the pleasures of Taste.” Gala was Dalí’s wife and muse. With color plates and in-text photographs and illustrations on nearly every page. Preceded in 1971 by a portfolio of 12 colored lithographs under the same title, each reproduced in this enlarged edition. Text in English. A fine copy.







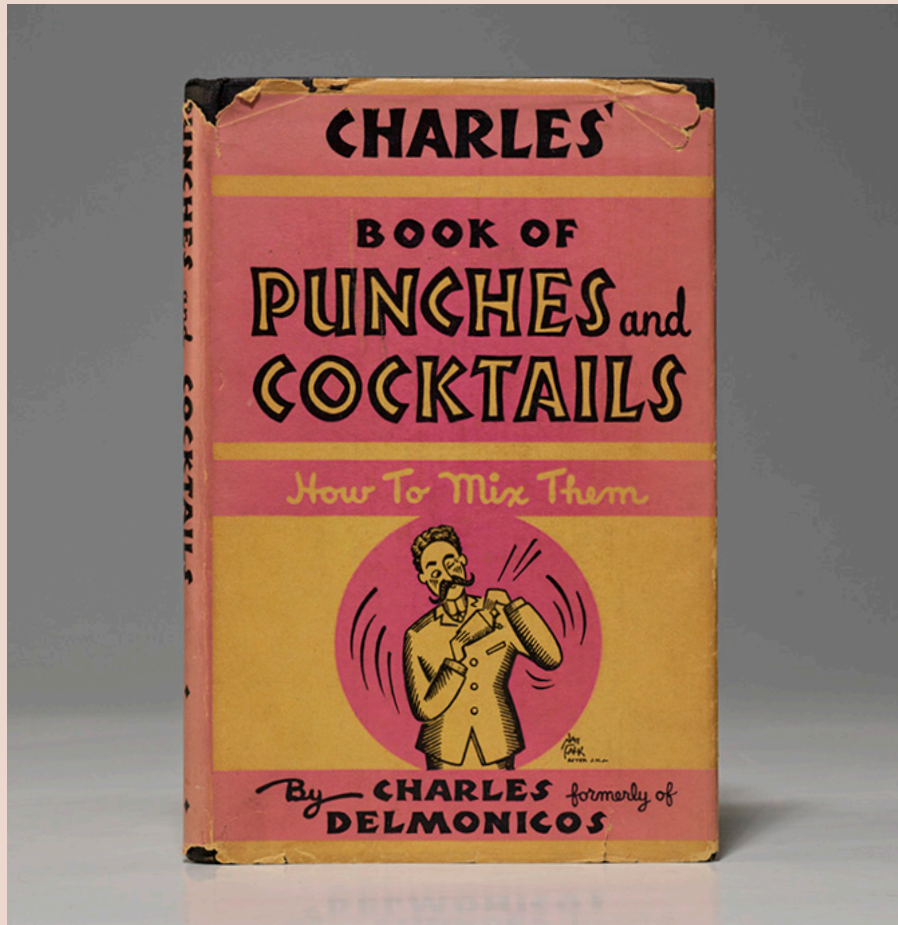
### “Deep Down Into The Origins Of Cognac”

19. DELAMAIN, Robert. **Histoire du Cognac**. Paris, 1935. Quarto, original stiff paper wrappers. \$200.

[Click for more info](#)

*First trade edition of this authoritative history of Cognac written by a descendant of the renowned House of Delamain, with over 30 heliogravures and a full-page map of the “Région du Cognac.”*

The origin of Cognac in France dates back to the 16th century, but it was not until 1800s that six French regions, based on their soil features, were designated as Cognac growing areas (*crus*)—a determination ultimately ratified by decree in 1938. This exceptional authoritative history of Cognac is authored by a descendant of the House of Delamain, whose own historical roots “run deep down into the origins of Cognac, such that it is today one of the oldest names of the region. The Delamain family boasts amongst its members... Robert Delamain, author of *The History of Cognac*, a superb book still today considered as a work of reference by scholars and cognac-lovers” (*Le Cognac*). First trade edition, issued along with a limited edition (320 copies), no priority established. With preface by Gaston Chéreau. Text in French. A fine copy.



**For The “Gentleman Of Good Taste...  
The Connoisseur Or The Epicure Or The Gourmet Of Drink”**

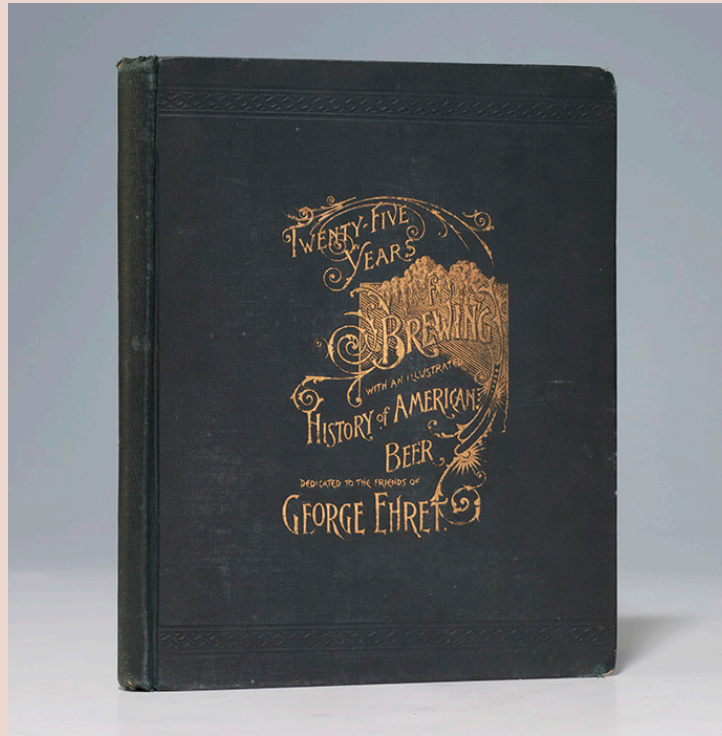
20. CHARLES OF DELMONICO'S. **Punches and Cocktails. New Edition. Revised and Enlarged.** New York, 1934. Octavo, original black cloth, dust jacket. \$950.

[Click for more info](#)

*First expanded and revised edition, with over 150 recipes for classics such as the Oggle Noggle, the Cholera Cocktail, the English Bishop, the Fedora, or a Rob Roy “for Bankrupts... Business Depressions and Husbands Caught Cheating,” in scarce original dust jacket.*

Delmonico's, opened in 1831, was inherited by Charles Delmonico in 1881. The *New York World* called it as *the* place where “Wall Street magnates drop in on their way uptown to sip the insidious mint julep.” *Punches and Cocktails*, by the anonymous “Charles of Delmonico,” includes classic recipes as well as colorful tips for mixing the perfect cocktail. Initially appearing as *Cheerio! A Book of Punches & Cocktails* in 1928. Book fine; scarce original dust jacket with shallow chipping to spine ends and corners, generally bright and clean, very good.





**“Mashed, Sparged, Boiled, Cooled, Doubly Fermented,  
Clarified And Thoroughly Aged”**

21. EHRET, George. **Twenty-Five Years of Brewing with an Illustrated History of American Beer.** New York, 1891. Slim quarto, original gilt-stamped dark green cloth. \$750.

[Click for more info](#)

*First edition of Ehret's fascinating combined history of brewing in America and his Hell Gate Brewery, which was the nation's largest brewery for much of the late 19th century, with over 100 full-page and in-text illustrations, in original gilt-stamped cloth.*

Author George Ehret founded The Hell Gate Brewery in 1866 in New York City, along the East River. Striving to imitate a Munich lager, he began producing a wildly popular beer that only grew more popular over time. Ehret wrote this work to commemorate the 25th anniversary of the brewery, starting with a history of beer in early America from 1635 and until 1866 and then continuing with an intimate history of The Hell Gate Brewery from an insider's perspective. Interior fine, mild rubbing to original cloth, A handsome near-fine copy.





## A Comprehensive History Of Gastronomy

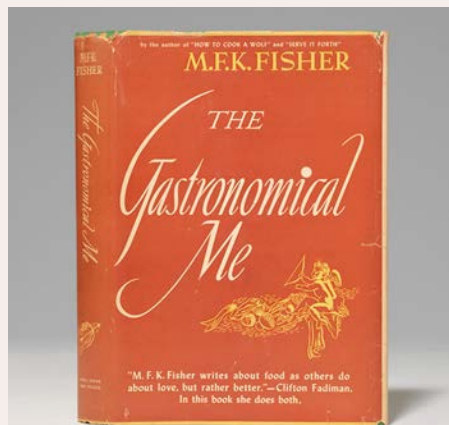
22. ELLWANGER, George H. **The Pleasures of the Table: An Account of Gastronomy from Ancient Days to Present Times.** New York, 1902. Octavo, modern half green morocco gilt. \$450.

[Click for more info](#)

*First trade edition of this history of gastronomy, handsomely bound.*

This “informative and suggestive work” (Bitting, 144) celebrates “the history, literature and aesthetics of the table,” surveying such specific subjects as cooking in the ancient world, early English cookbooks, a representative German bill of fare, French sauces and sweet desserts. With 34 illustrations, all but two on halftone plates, “some of them facsimiles of the title pages or rare or famous books, and reproductions of famous pictures on gastronomic subjects selected with discrimination” (Bitting, 144). Also issued in a limited edition of 40 copies on Imperial Japan paper. Closed tear to plate facing page 248, a few pages roughly opened, loss to upper corner of half title. An about-fine copy.





## “The First Thing I Cooked Was Pure Poison”

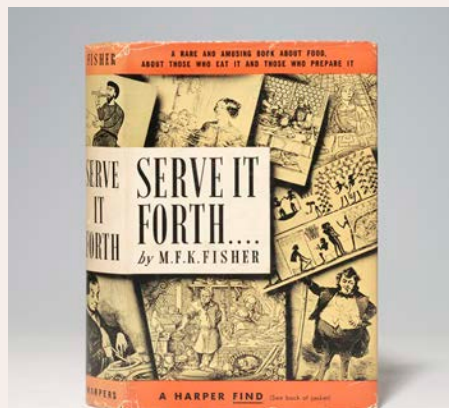
23. FISHER, M.F.K. **The Gastronomical Me.** New York, 1943. Octavo, original green cloth, dust jacket. \$950.

[Click for more info](#)

*First edition of these gastronomical memoirs.*

“Fisher’s writing is cool passion and vintage quality... Innumerable critics, writers, and readers have recognized the brilliant prose and literary pearls slyly content to be clothed in the seeming ordinariness of cookery, just as the oyster shell covers the dual and different delicacies of

flesh and gem” (ANB). *First-issue dust jacket*, with the author in a romantic reclining pose; the jacket was withdrawn almost immediately after publication and replaced by one featuring a more conservative image. Book with slightest foxing to endpapers and most minor wear to cloth, fragile wartime dust jacket with only slight soiling and light wear. A near-fine copy.



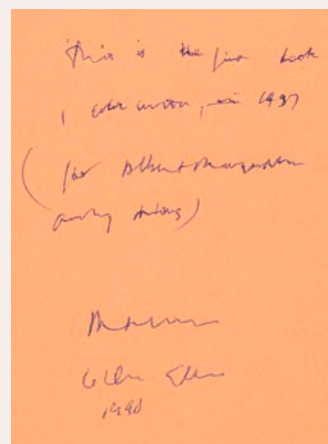
## Inscribed By M.F.K. Fisher

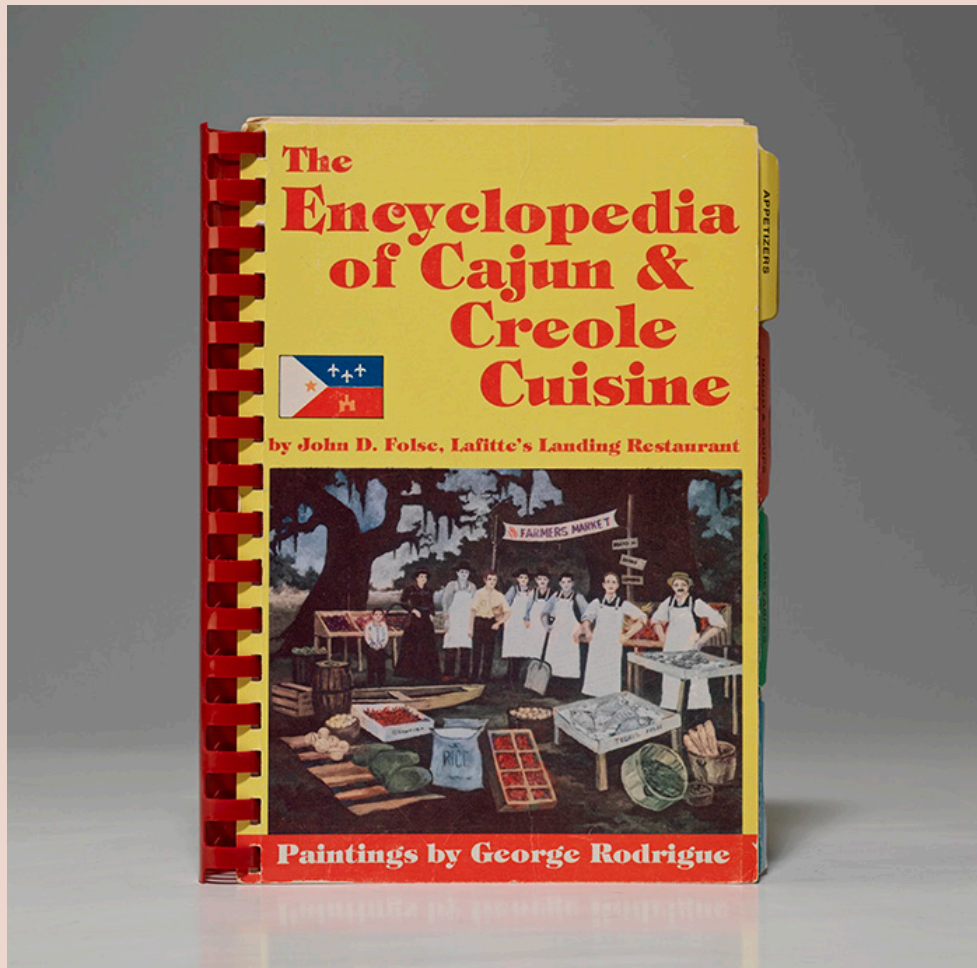
24. FISHER, M.F.K. **Serve It Forth.** New York and London, 1937. Octavo, original orange cloth, dust jacket. \$4900.

[Click for more info](#)

*First edition of M.F.K. Fisher’s first book on cooking, inscribed: “This is the first book I ever wrote, 1937. For Albert Marquand and Andy ——. M.F.K. Fisher Glen Ellen 1990.”*

The publication of *Serve It Forth* announced the delightful debut of M.F.K. Fisher, “one of the finest of all food writers” (Barile, 127). *Serve It Forth* earned immediate high praise as “a delightful book... erudite and witty and experienced and young... The young author goes back to the simple and democratic food of the Egyptians and their simple lives; she dwells a bit on the Greeks... She explains how good cooking, like learning, was kept alive in the monasteries in the Dark Ages. She has surprising notes from Elizabethan England and Catherine de’ Medici’s France” (*New York Times*). With eight full-page illustrations. Book with only minor toning to spine; rare dust jacket with a bit of wear to spine ends, foxing to rear panel. Quite rare inscribed.





### Crawfish Cardinale, Cajun Gingerbread, French Beignets, Lafitte's Oyster And Artichoke Soup

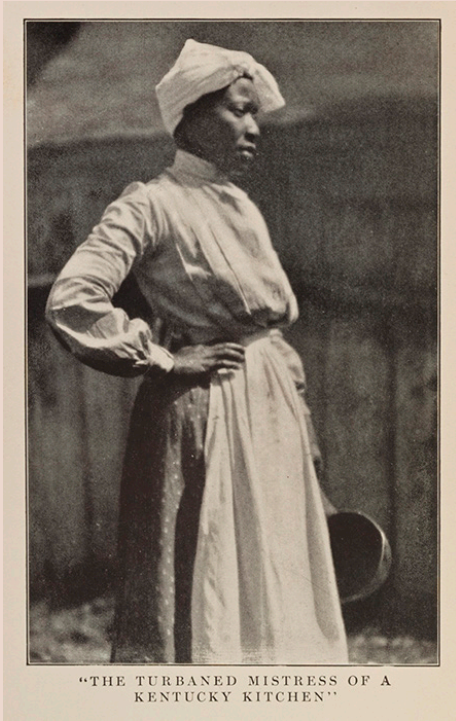
25. FOLSE, John D. **The Encyclopedia of Cajun & Creole Cuisine**. Donaldsonville, Louisiana, 1983. Octavo, comb-bound as issued, original pictorial paper wrappers. \$200.

[Click for more info](#)

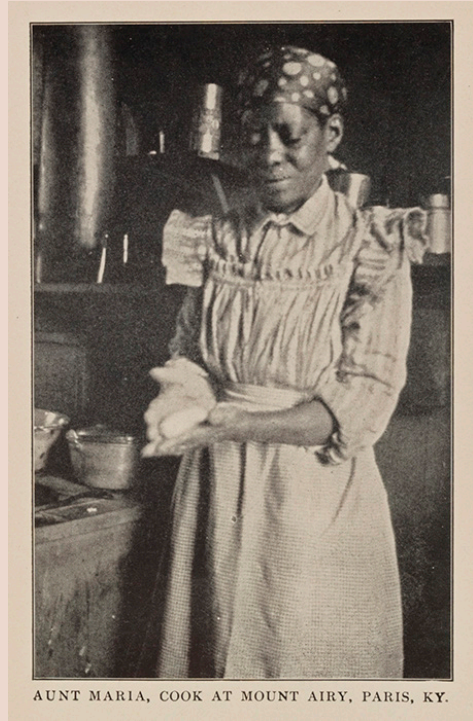
*First edition, first printing, of this comprehensive Cajun and Creole cookbook by the head chef of the iconic Lafitte's Landing Restaurant, handsomely illustrated with illustrations after paintings by Cajun artist George Rodrigue.*

Written by John Folse, the head chef of Lafitte's Landing Restaurant in Baton Rouge's Ascension Parish, this cookbook offers hundreds of authentic Cajun and Creole recipes in tabbed sections. The cookbook is enriched with atmospheric Louisiana-themed illustrations after paintings by George Rodrigue, the acclaimed Cajun artist. Interior generally fine, light rubbing to tabs and wrappers. Near-fine condition.





"THE TURBANED MISTRESS OF A KENTUCKY KITCHEN"

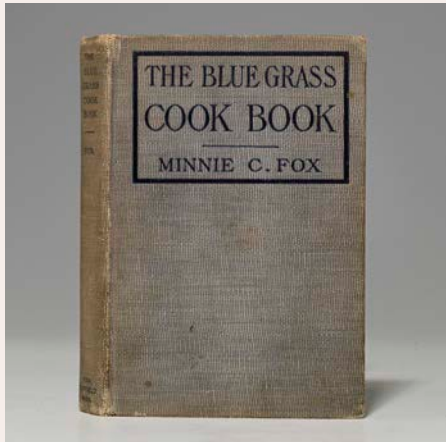


AUNT MARIA, COOK AT MOUNT AIRY, PARIS, KY.

**With 11 Photographs Of African-American Cooks  
By Alvin Langdon Coburn**

26. FOX, Minnie C., compiler, and COBURN, Alvin Langdon, photographer. **The Blue Grass Cook Book.** New York, 1904. Octavo, original blue-gray cloth. \$1750.

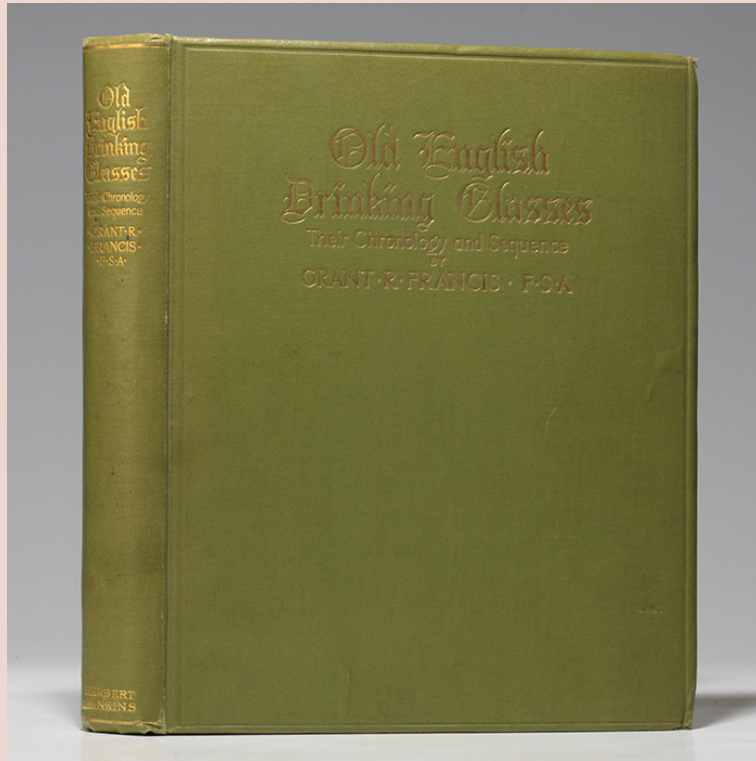
[Click for more info](#)



*First edition of this ode to the early 20th-century Kentucky kitchen, featuring dozens of traditional Blue Grass recipes, with one illustrated plate of corn dodgers and biscuits and 11 photographic plates of African American cooks by acclaimed photographer Alvin Langdon Coburn.*

This unusual Kentucky cookbook from the turn of the 20th century represents the first time African American cooks were explicitly credited with their contributions to Southern cuisine. "This century-old treasure of Southern cooking attests to the rich contribution of

African Americans to a storied cuisine. Its author, Minnie Fox, and her author brother, who wrote the introduction, were probably the first Southern whites ever to acknowledge the role of black culinary genius" (Sidney W. Mintz). Contemporary ink owner signature. A few spots of soiling to interior, front inner paper hinge split, light wear and soiling to cloth, mild toning to spine. An extremely good copy.



**Old English Drinking Glasses,  
Abundantly Illustrated**

27. FRANCIS, Grant R. **Old English Drinking Glasses. Their Chronology and Sequence.** London, 1926. Large, thick quarto, original gilt-stamped green cloth. \$350.

[Click for more info](#)

*First trade edition of this collector's catalog of English drinking glasses, with 72 photographic plates depicting 385 drinking glasses.*

The standard work on the subject, focusing on the 18th century. Published the same year as a deluxe limited edition of 100 copies. Plates and text fine, only most minor wear to original cloth. A near-fine copy.







### First Edition Of Fuller's *The Grape Culturist*

28. FULLER, Andrew S. **The Grape Culturist: A Treatise on the Cultivation of the Native Grape.** New York, 1864. Small octavo, original blind- and gilt-stamped green cloth. \$700.

[Click for more info](#)

*First edition of this vinicultural standard, with 150 in-text wood engravings, in the original cloth.*

Beginning in the 1860s, Fuller, an itinerant carpenter-turned-horticulturalist, published a series of popular works on horticulture based on work at his own experimental farm in Ridgewood, New Jersey. *The Grape Culturist* “gives full direction for planting, training, grafting, etc. Native grapes are emphasized, foreign vines are confined to indoor cultivation, and hybridization and pest control are significant topics... This was one of the most popular American texts” (Gabler G21090). “Fuller had keen powers of observation and a natural aptitude for systematic information. His writing was always vigorous, direct, and interesting” (DAB). With one page of advertisements. Bookseller label. Interior clean, rear board sunned. An extremely good copy in the original cloth.

**First Edition Of *The Betty Furness Westinghouse Cook Book*,  
Inscribed By Actress And Consumer Advocate Betty Furness**

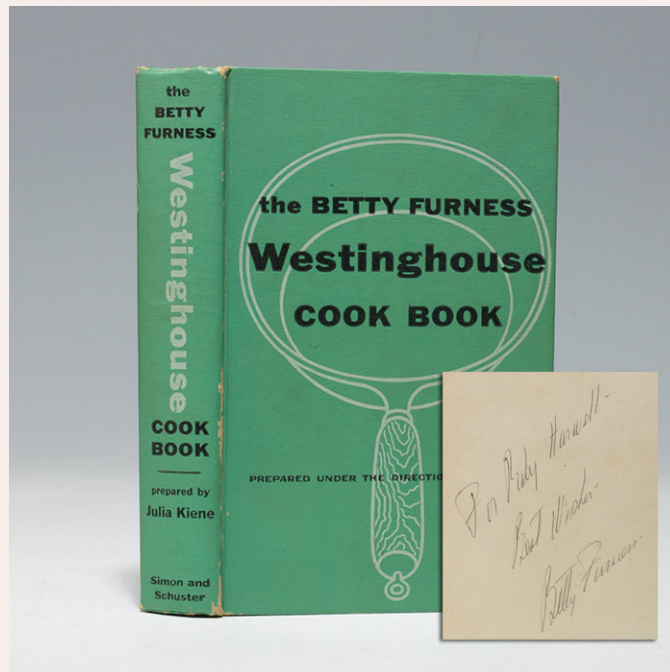


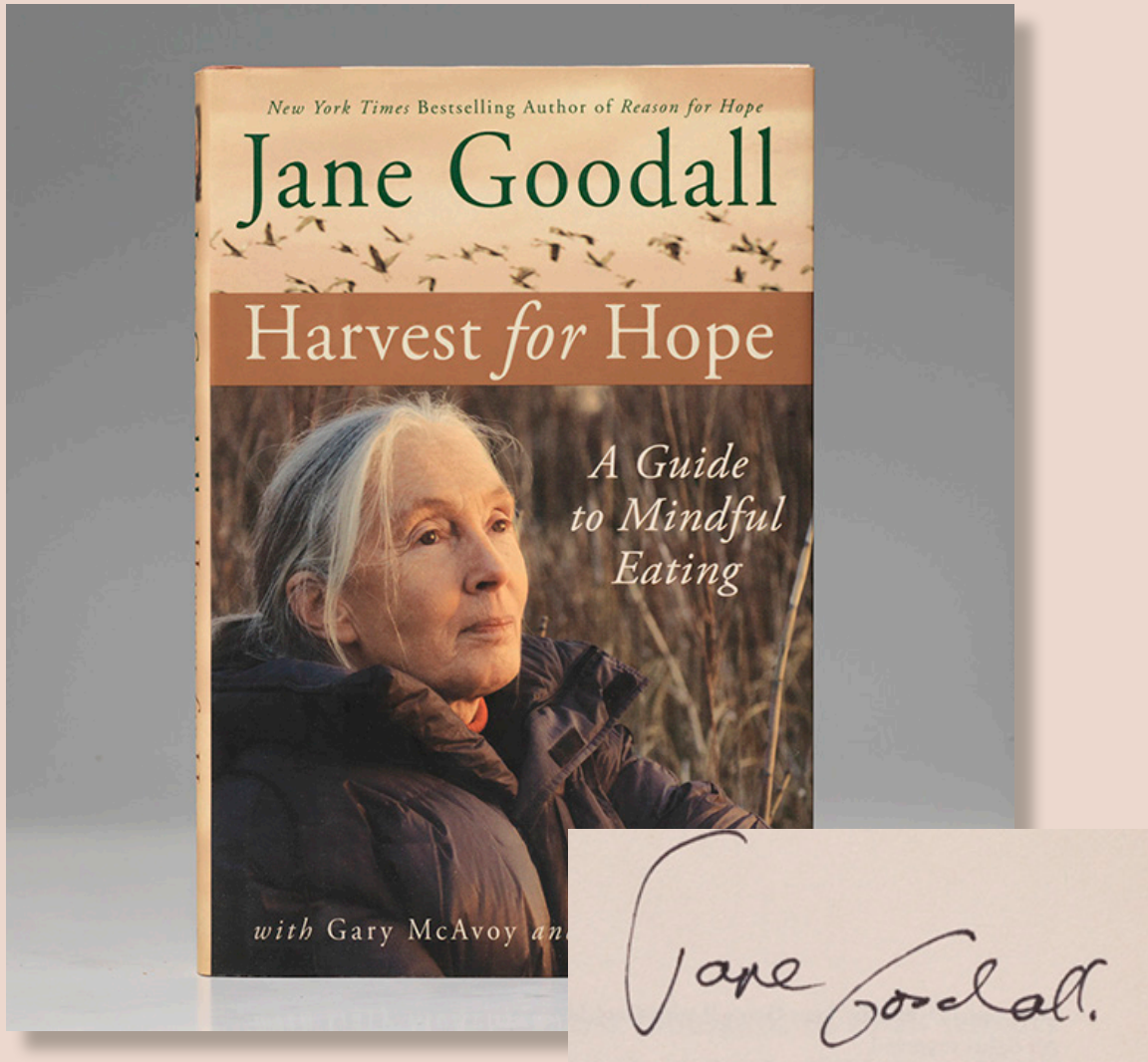
29. (FURNESS, Betty) KIENE, Julia. **The Betty Furness Westinghouse Cook Book.** New York, 1954. Octavo, original green paper boards. \$750.

[Click for more info](#)

*First edition of this quintessential American cookbook released by Westinghouse to promote the use of its modern kitchen appliances, inscribed by Westinghouse's star television product demonstrator, actress Betty Furness: "For Ruby Harwell—Best Wishes—Betty Furness."*

Written in an era when Westinghouse was the most recognizable name in American home appliances and consumer electronics, this cookbook was written to help make the Westinghouse brand and Westinghouse's most famous product demonstrator, actress Betty Furness, a part of as many American homes as possible. This cookbook may have been part of a giveaway or a gift with purchase, but is quite scarce today, particularly signed by actress Betty Furness (who went on to become a consumer advocate and Democratic Party fixture). Only light rubbing to extremities of book. A near-fine inscribed copy.





**“It Is Not Too Late To Change Direction”**

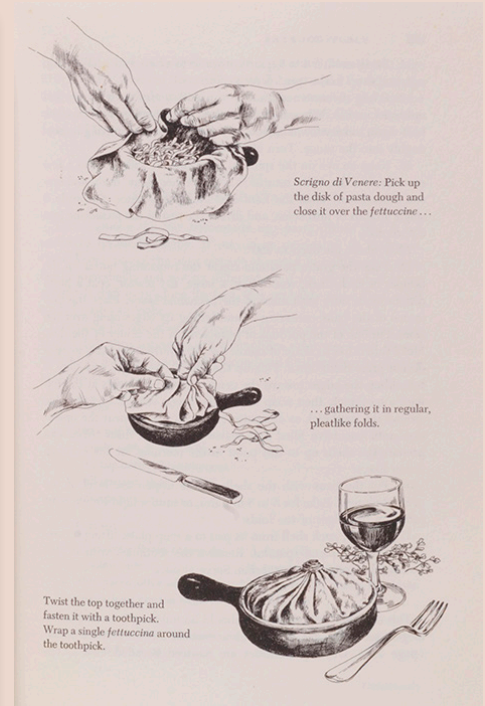
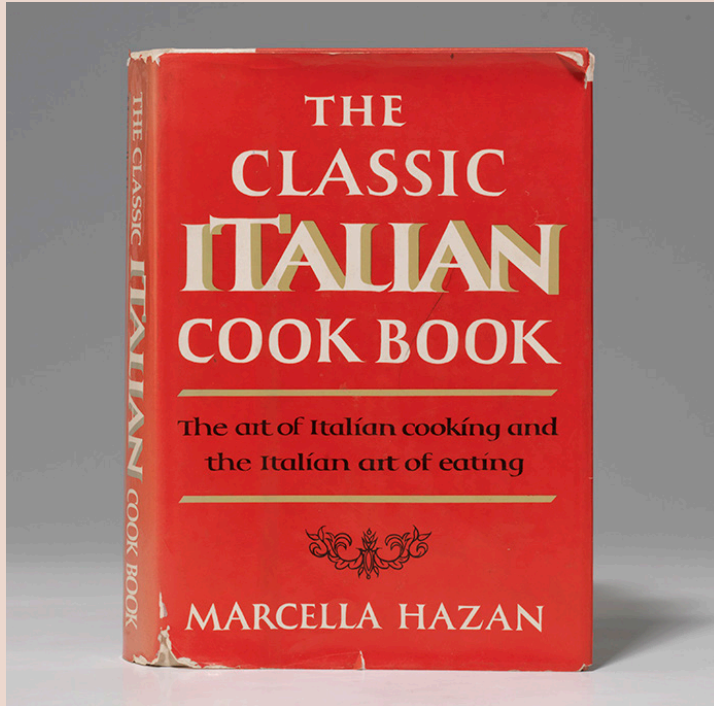
30. GOODALL, Jane. **Harvest for Hope. A Guide to Mindful Eating.** New York and Boston, 2005. Octavo, original half russet paper boards, dust jacket. \$350.

[Click for more info](#)

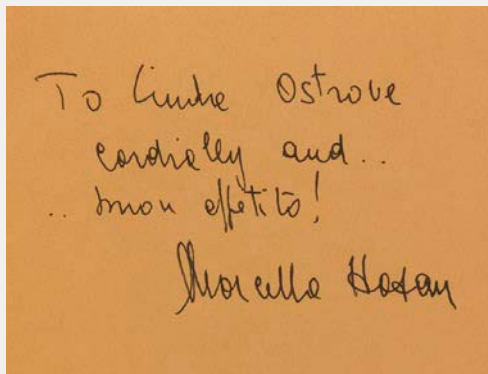
*First edition of Goodall’s “wake-up call,” signed by her.*

In *Harvest for Hope*, Goodall writes: “We are at a critical point in human history. If we continue to allow the corporate world to control our food supply, we could devour or poison, within the next half century, all the food resources that sustain us... Remember, every food purchase is a vote.” John Robbins calls *Harvest for Hope* “one of those rare, truly great books that can change the world,” and Francis Moore Lappé highlights Goodall’s message, declaring it a “wake-up call” and proclaiming, “I love this book!” Co-authored with Gary McAvoy and Gail Hudson. With 14 pages of photographic illustrations. A fine signed copy.





## “Cordially And... Bon Appetito!”: Twice Inscribed By Marcella Hazan



31. HAZAN, Marcella. **The Classic Italian Cook Book. The Art of Italian Cooking and the Italian Art of Eating.** New York, 1973. Octavo, original pictorial tan paper boards, dust jacket. \$1600.

[Click for more info](#)

*First edition of this Italian cookery classic, inscribed: “To — Ostrove, cordially and... buon appetito! Marcella Hazan” and additionally inscribed: “Cordially Marcella Hazan.”*

“French food has Julia Child and Jacques Pépin. Mexican, Rick Bayless and Diana Kennedy. Italian? Marcella Hazan, who emigrated from Italy to the United States in her early thirties, had no cooking experience when she started, and yet rose to become one of the foremost experts on Italian cooking. She wrote seminal cookbooks, hosted television shows, and influenced a generation of Italian chefs, among them Lidia Bastianich and Mario Batali... The hallmark of her recipes is simplicity at its best—no need to gratuitously fuss about—and the results are sublime” (*Food52*). Though adapted for American kitchens and ingredient accessibility, Hazan’s recipes offer mostly authentic options for everything from antipasti to desserts. Book about-fine, dust jacket near-fine with mild toning and light wear to extremities. A lovely copy, twice inscribed.



## Scarce Set Of Elizabeth O. Hiller’s Culinary Calendars, Circa 1915-20

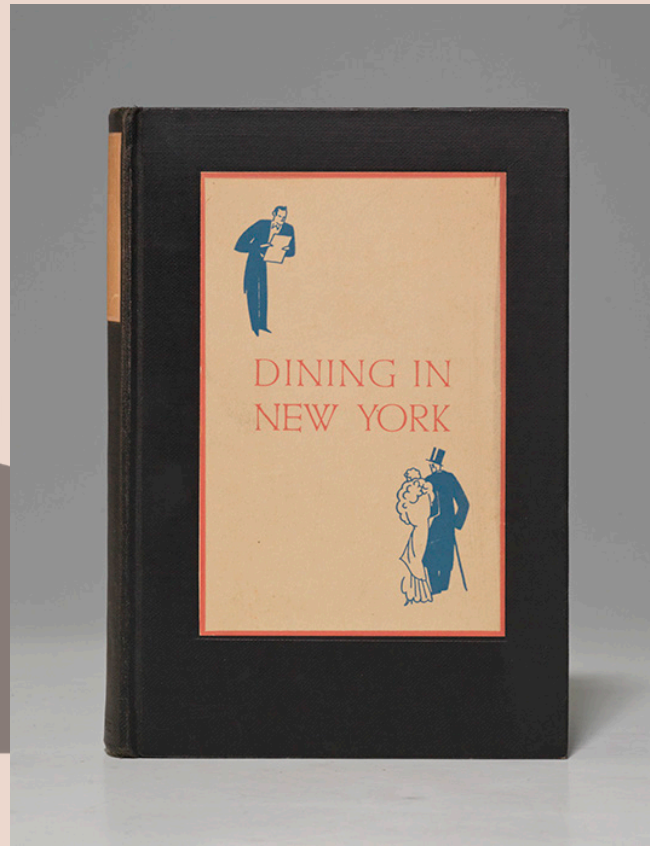
32. HILLER, Elizabeth O. **Set of Culinary Calendars: Sandwiches and Beverages; Luncheons Teas and Suppers; Salads, New Dinners for All Occasions; and Cakes, Fillings and Frostings.** Joliet, Illinois and Chicago, circa 1915-20. Five volumes. Oblong octavo (5-1/2 by 11 inches), cord-bound as issued, original pictorial paper wrappers. \$1400.

[Click for more info](#)

*Early editions of these scarce and entertaining five culinary calendars filled with themed recipes (sandwiches, dinners, cakes, etc.)—one for each day of the year—compiled by one of the most famous food personalities in early 20th-century America.*

Elizabeth O. Hiller was a well-known “lecturer on household science” and Principal of the Chicago Domestic Science Training School. She gained early fame in 1905 as runner-up to Fannie Farmer in a competition to become the new columnist for *The Women’s Home Companion*. Hiller’s series of calendars, including those on salads, luncheons, sandwiches, desserts and cakes were all published by the P.F. Volland Company. The titles in this set include: *The Calendar of Sandwiches & Beverages*; *The Calendar of Luncheons, Teas, and Suppers*; *New Calendar of Salads*; *New Dinners for All Occasions*; and *The Calendar of Cakes, Fillings, and Frostings*. Without original boxes. Recipes laid into *Salads* and tipped onto the wrapper versos of *Sandwiches & Beverages*. Interiors generally fine, a bit of wear and soiling to wrappers including a few small corners torn away, tape to verso of corner of *Dinners*. Extremely good condition.





### “Essential... The Best Book On New York Restaurants”

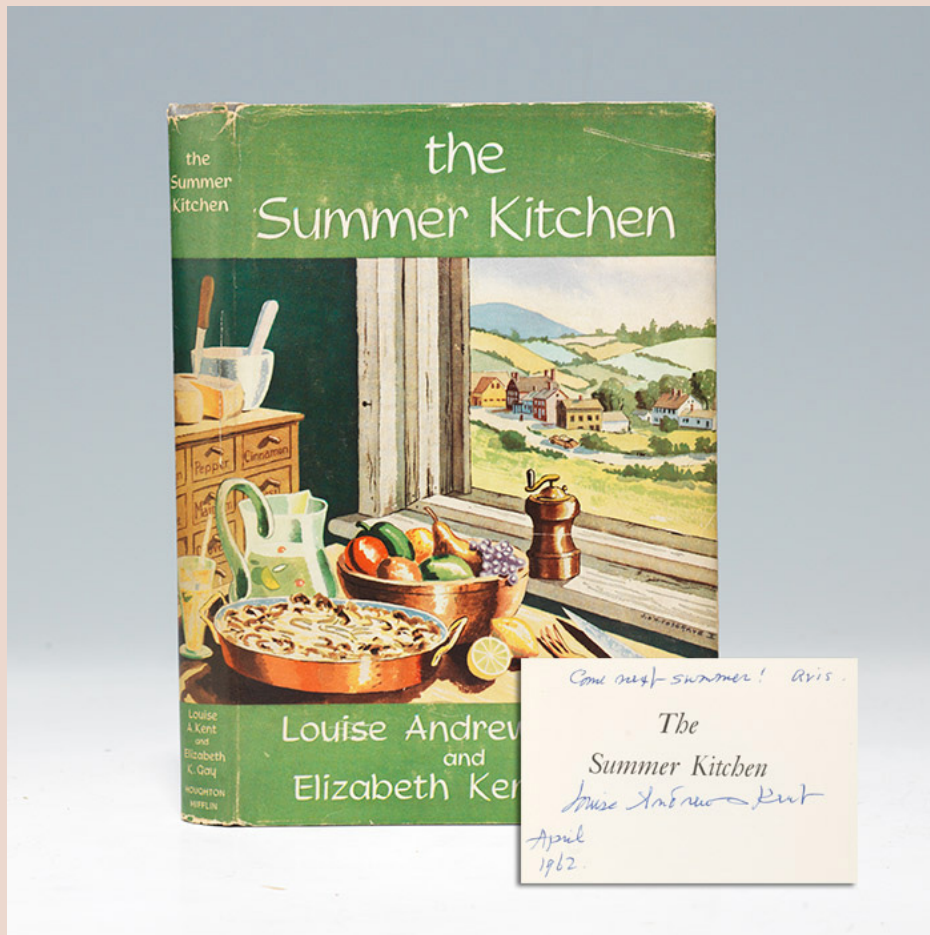
33. JAMES, Rian. **Dining in New York**. New York, 1930. Octavo, original black cloth, mounted cover illustration. \$900.

[Click for more info](#)

*First edition of the celebrated New York columnist's witty guide to popular restaurants and celebrity haunts—from Sardi's to the Algonquin, the Cotton Club to the Central Park Casino, and Broadway to Brooklyn—with pictorial endpapers displaying “A Gastronomical Map of Manhattan.”*

*James' Dining in New York* is “essential... the best book on New York restaurants” (*Kirkus*). James begins with Sardi's, where the headwaiter whispers, “Don't look now—but... that's Ronald Colman,” and later takes his readers to Chumley's in the Village, “the headquarters of New York's choosier literati.” Also featured at the book's over 120 eateries are the Ritz Carlton, the Cotton Club, “the aristocrat of Harlem,” and even a restaurant called the Wivel, which has “the awfullest three-pieced stringed orchestra you've ever heard.” James would later become a success in Hollywood, writing the screenplay for *42nd Street* (1933) and many more films. With illustrations by Alex Gard, famed for his caricatures of the famous at Sardi's. Without scarce dust jacket. Small early bookseller inkstamp. Interior very fresh, toning to spine label. A beautiful about-fine copy.





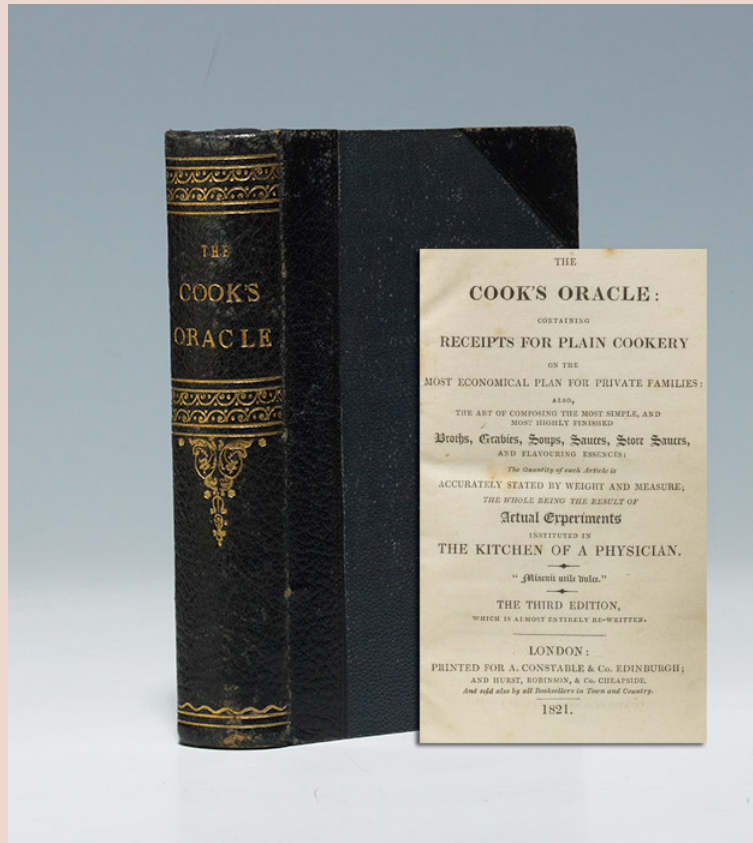
### “Come Next Summer!”

34. KENT, Louise Andrews and GAY, Elizabeth Kent. **The Summer Kitchen (Mrs. Appleyard's, Of Course)**. Boston, 1957. Octavo, original green cloth, dust jacket. \$500.

[Click for more info](#)

*First edition, association copy, of this narrative cookbook bringing back New England staple Mrs. Appleyard, inscribed to Julia Child's friend and kitchen colleague Avis DeVoto: "Come next summer! Avis. Louise Andrews Kent. April 1962."*

Mrs. Appleyard spoke to New England sensibilities and her wit and kindness became a fixture in the region's kitchens, both through the narrative cookbooks and through a long-running feature in *Vermont Life* magazine. The inscribtee of this copy, Avis MacVicar DeVoto, was a prominent cookbook editor at Knopf, a longtime resident of Cambridge, and one of Julia Child's closest friends. In fact, it was DeVoto who painstakingly edited *Mastering the Art of French Cooking*. Occasional pencil "X"s. Book with only mild toning to spine, dust jacket with light wear mainly to extremities and unobtrusive slit to spine. A near-fine copy with an outstanding inscription and association.



**“Not Only Treated Of Delicacies, But Also Gave Instructions In Economical Housekeeping”**

35. KITCHINER, William. **The Cook’s Oracle: Containing Receipts for Plain Cookery on the Most Economical Plan for Private Families.** London, 1821. Small octavo, 20th-century three-quarter black morocco gilt. \$800.

[Click for more info](#)

*Third edition—“which is almost entirely re-written”—of Dr. Kitchiner’s classic and practical exhortation to “masticate, denticate, chump, grind and swallow!”*

“Convinced that the health depends to a great extent on the proper preparation of the food, [Dr. William Kitchiner] experimented in cookery in his own house... [and] soon attained to a considerable culinary skill. His lunches, to which only a few were admitted, were far famed. His dinners were conducted with much ceremony, and no guest was admitted after the hour fixed... His gastronomic experience he embodied in a work entitled *Apicius Redivivus, or the Cook’s Oracle* [1817], which not only treated of delicacies, but also gave instructions in economical housekeeping” (DNB). Bound with several blank leaves at rear, presumably for owner notes, with one penciled annotation on first leaf. A handsomely bound, clean copy in excellent condition.

## West India Swizzle, Brooklyn Kümmel, Rhine Wine Cobbler, Boston Cooler



36. KNOWLES, Frederic Lawrence. **The Cocktail Book. A Sideboard Manual for Gentlemen.** London, 1902. Slim octavo, original blind- and gilt-stamped red cloth. \$1200.

[Click for more info](#)

*Scarce first British edition of this early 20th-century cocktail book.*

“Published during the cocktail’s heyday in Great Britain, this small volume—*The Cocktail Book: A Sideboard for Gentlemen*—demonstrates what every good private valet to any of London’s Bright

Young People needed to know how to mix, shake, or stir between the two Great Wars. Cocktails, smashes, cobbler, punches, cups, and the entire mixed drink repertoire including wine selection for dinner are to be found in this priceless volume” (EUVS Library). The first edition was published in Boston in 1901. A few pages roughly opened, minor toning to spine, gilt bright. A handsome, near-fine copy.

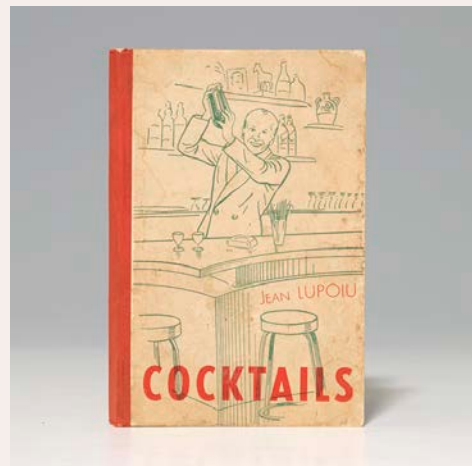
## Absinthe Through Zazarac

37. LUPOIU, Jean. **Cocktails.** Compiègne, 1948. 12mo, original half red cloth, pictorial boards. \$475.

[Click for more info](#)

*Early edition of Lupoiu’s cocktail recipe book, copy number 44 of an unspecified limitation, in original pictorial boards.*

In addition to detailing hundreds of cocktails, from Absinthe through Zazarac, Lupoiu’s book includes chapters on sandwiches, French viniculture, champagne, cognac, port, sherry, whisky, and gin. First published in Paris, 1938. Text in French. Interior clean, mild soiling to boards. An extremely good copy.







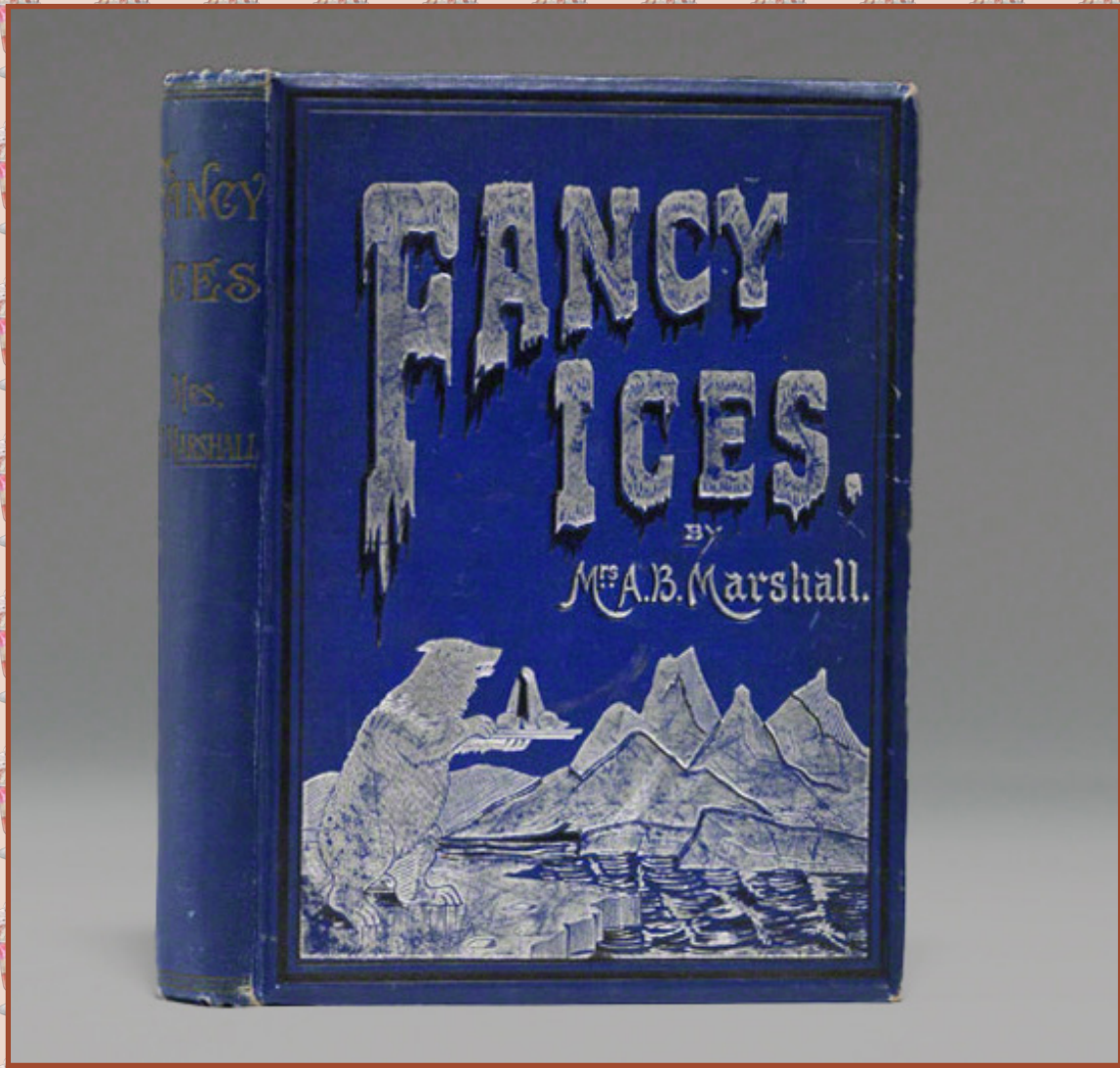
**Splendid Collection Of 18 Wine Catalogues From Maison Nicolas,  
With Covers And Plates By Leading French Artists, 1933-71**

38. MAISON NICOLAS. **Liste des Grands Vins Fins.** Paris, 1933. Eighteen volumes. Quarto (varying sizes), original paper covers. \$4200.

[Click for more info](#)

*First editions of these wonderfully illustrated annual wine lists from Maison Nicolas, with cover designs and illustrations by such leading French painters as Saint-André, Latour and Minaux.*

“From 1928 to 1973, Nicolas has recognized the synergy between wine and art by commissioning such great painters as Derain, Van Dongen and Buffet to illustrate its catalogues of fine vintages.” This collection of 18 Maison Nicolas wine catalogues between the years 1933 and 1971, with their commissioned artistic covers and text illustrations, not only records the vineyard’s annual offerings, but represents a contemporary French popular taste in art-Latour, Saint-André, Gischia, Limouse, Caillard, Humblot, Midy, Guiramand, Minaux, Lorjou and Sarthou. Generally fine condition.



**Alexandretta Bomb, Bildah Pudding, Cannes Rose Cream Egg,  
Lemon Water Ice, Sandringham Strawberries, Churchill Walnuts**

39. MARSHALL, Agnes B. **Fancy Ices**. London, circa 1896. Octavo, original pictorial blue cloth. \$750.

[Click for more info](#)

*Early edition of this cookbook featuring frozen, cold, set, and molded desserts.*

Written by cookbook writer, cooking school owner, and ice cream mold entrepreneur A.B. Marshall, this work covers, in-depth, the many varieties of cold and frozen desserts, as well as desserts requiring molding or refrigeration. With 30 pages of advertisements. The first edition was published in 1894. Only slight rubbing and soiling to lovely pictorial cloth. A near-fine copy.





**Avocado Ring, Pineapple Cream Pie, Enchiladas,  
Pork Spareribs, Crab Chipino, Gumdrop Fruit Cake**

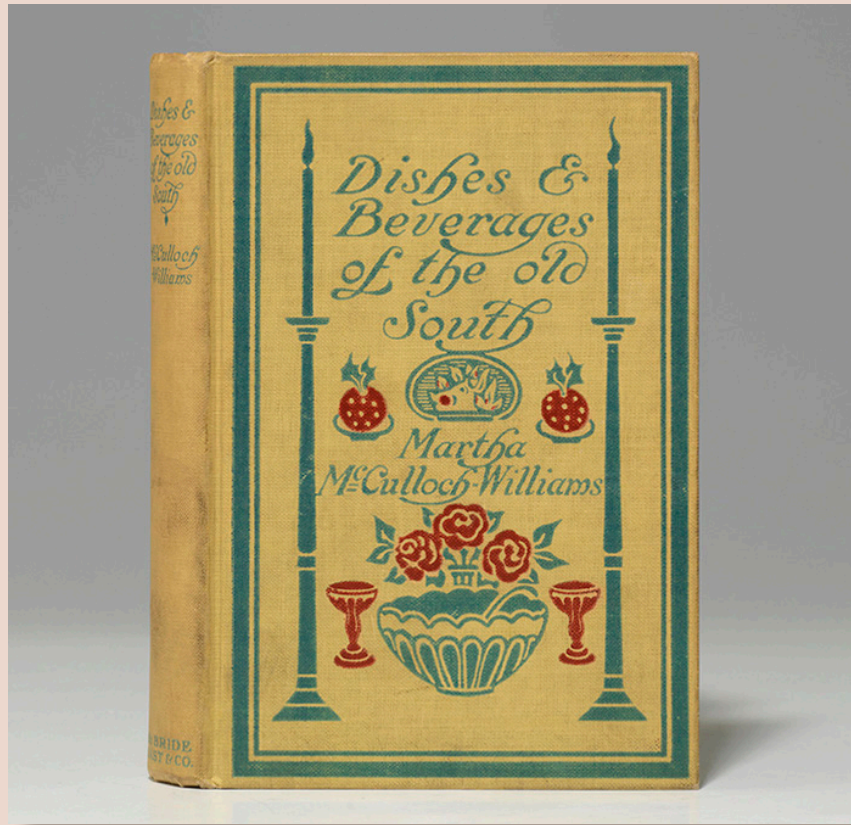
40. MARTIN, Josephine, editor and compiler. **The Grape Festival Cook Book Compiled from the Choicest Recipes of Marin County Hostesses and Chefs.** San Francisco, California, 1940. Octavo, ring-bound as issued, original pictorial cream paper wrappers. \$450.

[Click for more info](#)

*First edition of this charity cookbook compiled in conjunction with the annual Grape Festival held to benefit the San Francisco Presbyterian Orphanage and Farm, containing a variety of (non-grape) recipes for easy, home-style American dishes.*

This cookbook was written on the 37th anniversary of the Grape Festival, a charity event held for the benefit of Sunny Hills, the San Francisco Presbyterian Orphanage and Farm at San Anselmo. The editors hoped that it too would raise money for the 106 children living at the orphanage and, as a personal touch, they collected classic American recipes from orphanage workers and friends rather than focusing on grape recipes. Interior generally quite nice, slightest wear around ring holes as usual, a few minor soiling marks to wrappers. A handsome copy in nearly fine condition.





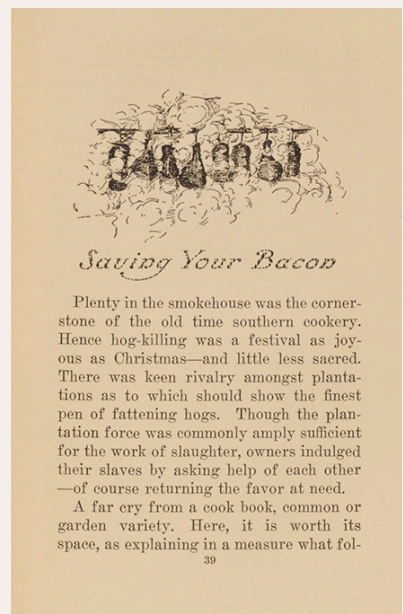
**“It Was Through Being The Best Fed People In The World, We Of The South Country Were Able To Put Up The Best Fight In History”**

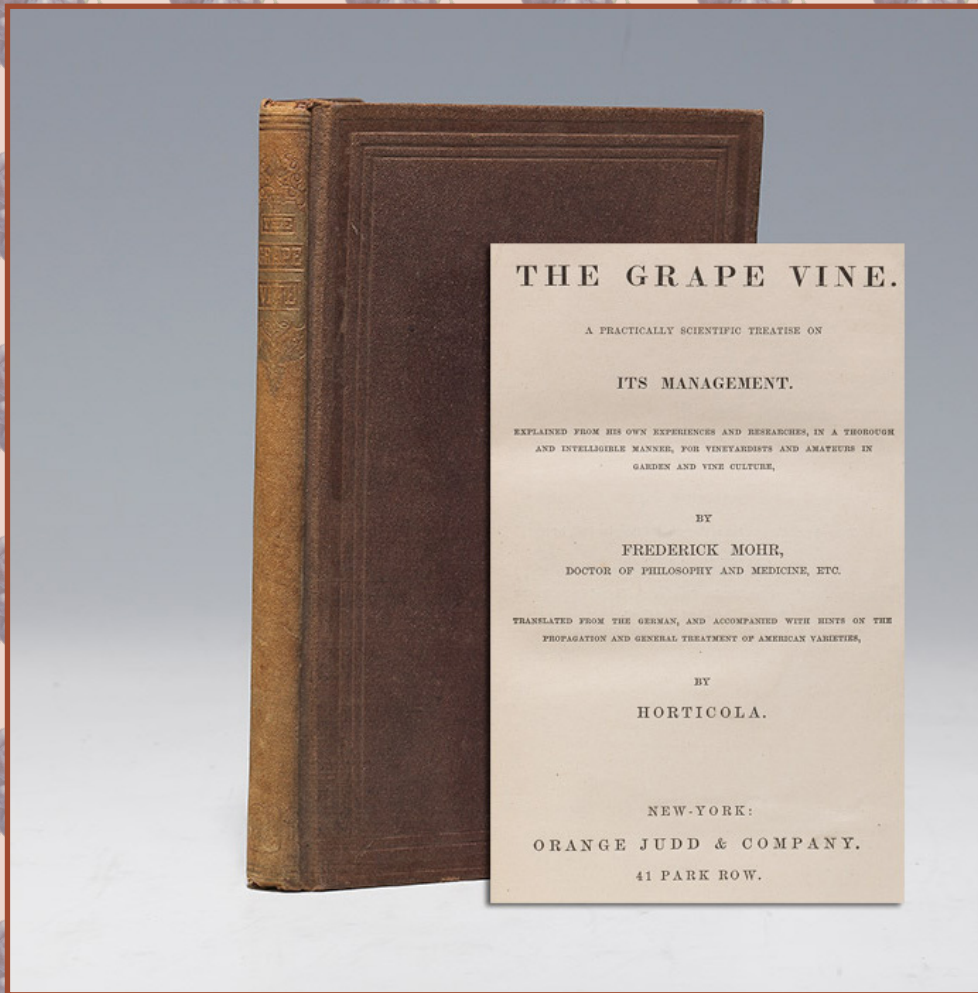
41. MCCULLOCH-WILLIAMS, Martha. **Dishes & Beverages of the Old South.** New York, 1913. Octavo, original pictorial yellow-green cloth. \$550.

[Click for more info](#)

*First edition of this early 20th-century narrative-style cookbook focusing on traditional Southern cuisine, in original pictorial cloth.*

“Martha McCulloch-Williams’s book is testimony to the importance food has had in Southern culture and folklore and to the fact that by knowing what has gone on in the kitchens and dining rooms of the South, we can discover much about its physical health, its economic condition, its race relations, class structure, the status of women, and the state of family, either ideally or in reality” (Bleser, 155). With decorations by Russel Crofoot. Only mild toning and soiling to cloth. A near-fine copy.





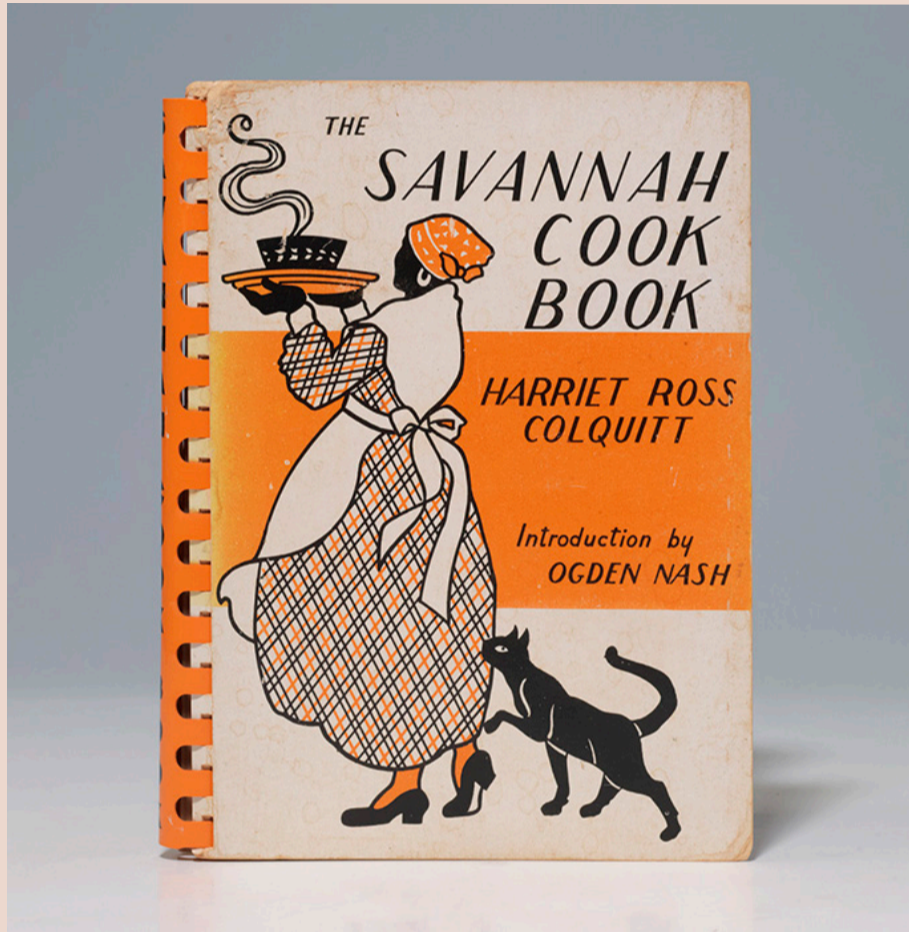
**“The Best Book On The Culture Of The Grapevine”**

42. MOHR, Frederick. **The Grape Vine: A Practically Scientific Treatise on Its Management.** New York, 1867. Octavo, original gilt-stamped brown cloth. \$800.

[Click for more info](#)

*First edition in English of one of the 19th century’s leading works on grape cultivation, with 20 in-text wood-engravings.*

Translated from the German *Der Weinstock und der Wein* (1864), this recognized authority on the cultivation of grapevines, by one of the great chemists of Europe, is accompanied by hints on the propagation and general treatment of American varieties by Charles Siedhof (under the pseudonym “Horticola”). “Considered in Germany to be the best book on the culture of the grapevine” (Gabler G30030). With three pages of advertisements. Fine condition.



**“Pilgrim’s Progress Is A Good Book,  
And So, I Am Told Is Deuteronomy,  
But Neither Is To Be Compared With This Epic Of Gastronomy”**

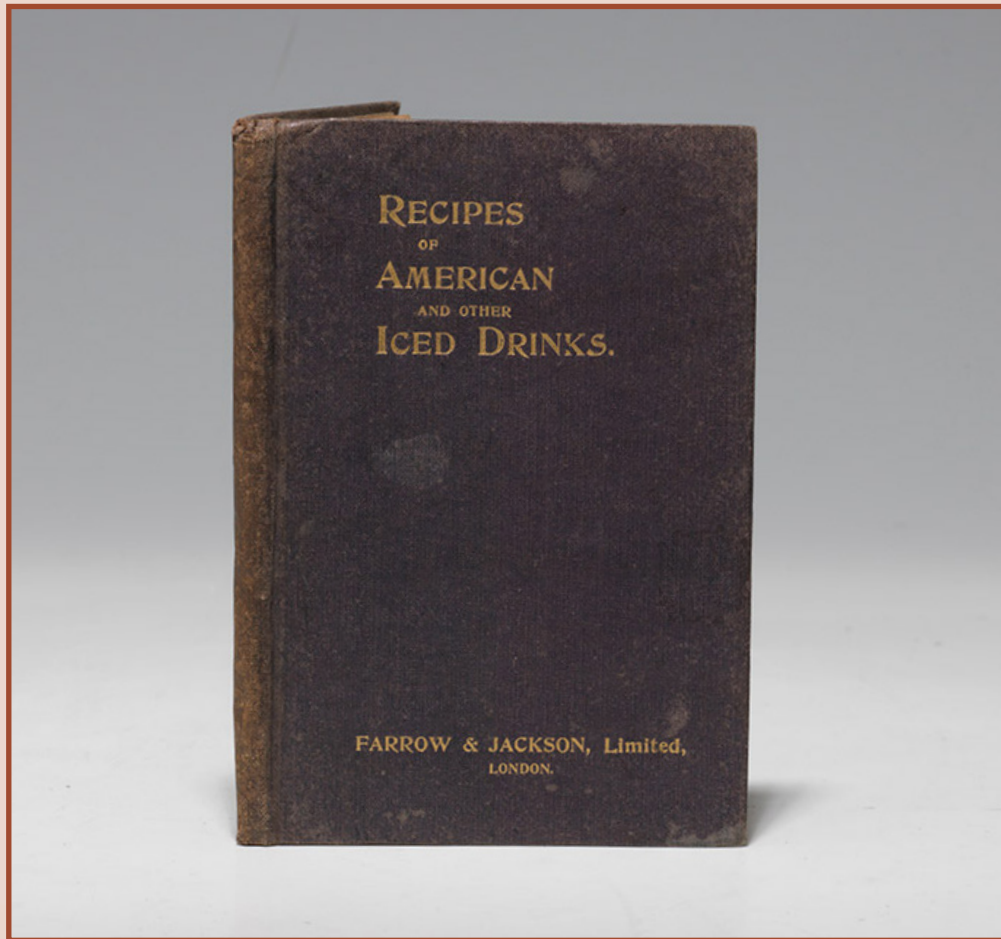
43. (NASH, Ogden) COLQUITT, Harriet Ross. **The Savannah Cook Book. A Collection of Old Fashioned Receipts from Colonial Kitchens.** New York, 1933. Octavo, comb-bound as issued, original pictorial paper wrappers. \$300.

[Click for more info](#)

*First comb-bound edition of this classic Southern cookbook, with an introductory poem by humorist Ogden Nash.*

While Harriett Ross Colquitt displays the prejudice of many mid-century white cookbook authors who both “praised and ridiculed African Americans, these authors inadvertently introduced us to black cooks who understood the nuances of regional cooking” (Hughes, *Best Food Writing 2016*). Preceded by the same year’s cloth first edition. Owner signature. Marginalia noting “Easter 1965” to one recipe (68-9). Interior fresh with occasional faint paper clip traces; mild soiling to wrappers. A near-fine copy.





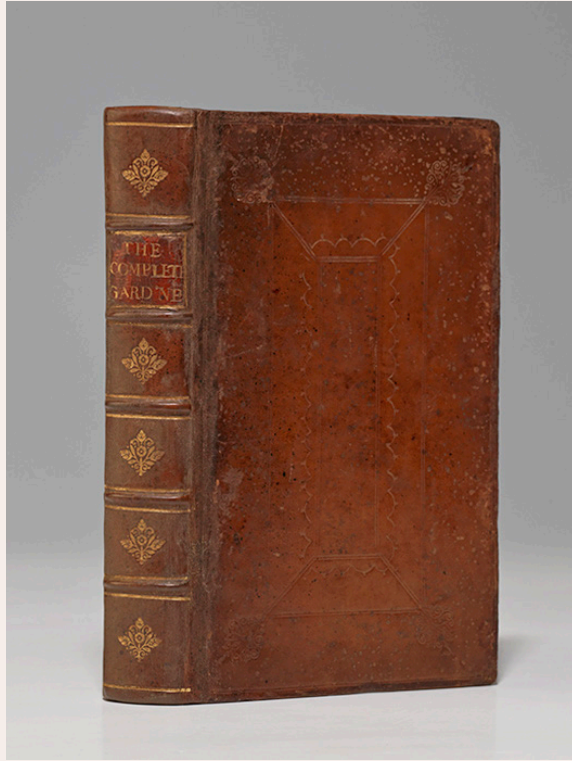
**“Stir Well With Spoon, Ornament With Fruits In Season  
And Serve With Straws”**

44. PAUL, Charlie. **Recipes of American and Other Iced Drinks.** London, circa 1916. Slim 12mo, original plum cloth. \$650.

[Click for more info](#)

*Promotional book of drink recipes published by London bar appliance manufacturer Farrow & Jackson, with 21 pages of wood-engraved illustrations.*

Includes punches for parties, stock drinks, hot drinks, “long” and “short” drinks, “temperance” drinks and additional nonalcoholic beverages. Illustrations depict both household barware and equipment for bars and restaurants. With 11 pages of advertisements. Interior generally clean, spine gently toned, cloth with a bit of discoloration. Near-fine condition.



**“By Far The Most Important Of  
The 17th-Century Treatises  
On Fruit Growing”**

45. DE LA QUINTINYE, Monsieur. **The Complete Gard’ner: Or, Directions for Cultivating and Right Ordering of Fruit-Gardens, and Kitchen Gardens... The Third Edition, Corrected.** London, 1701. Octavo, contemporary full paneled brown calf rebacked. \$2600.

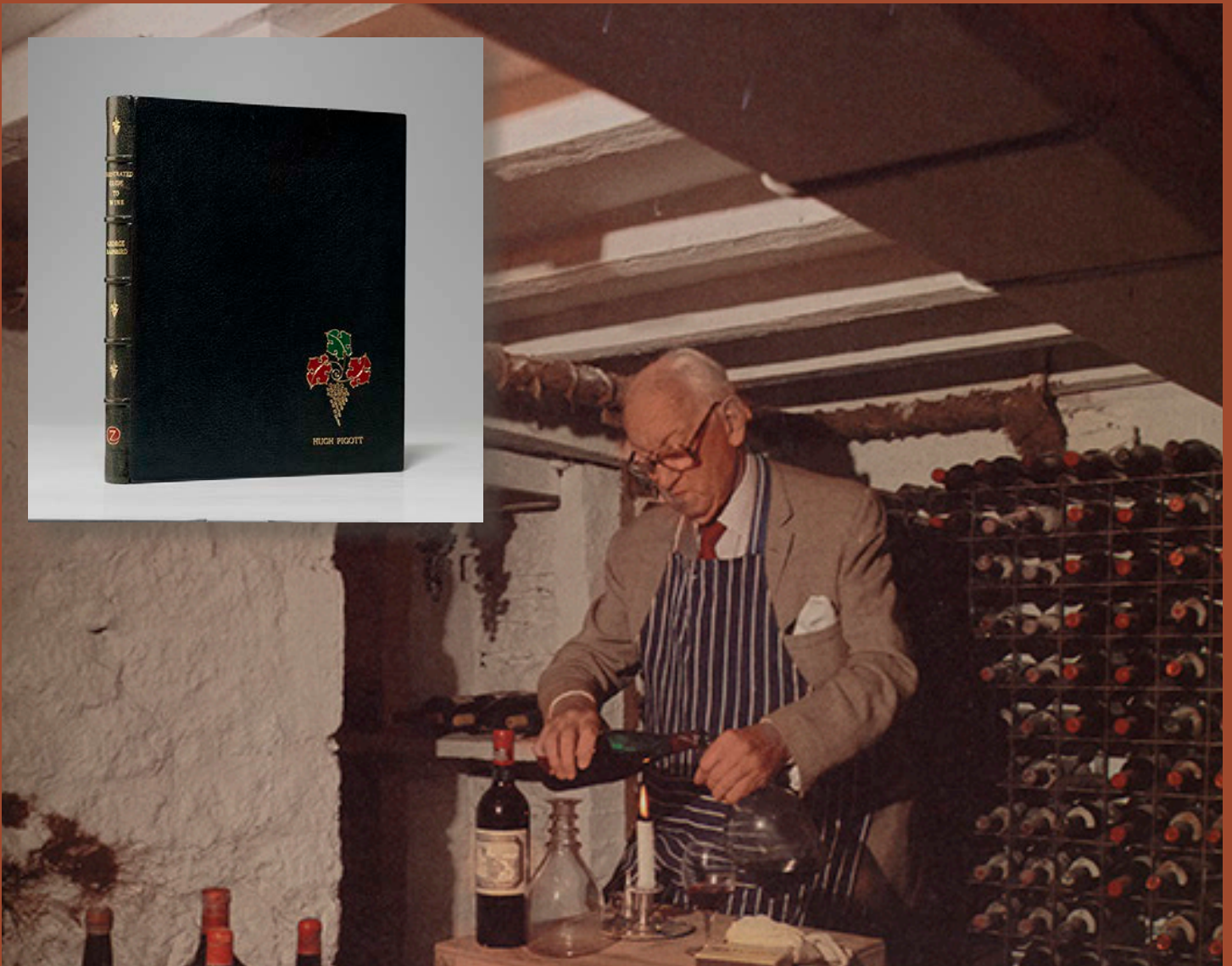
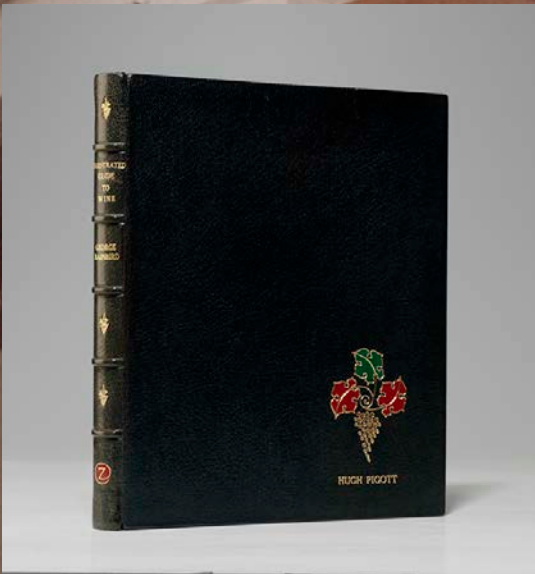
[Click for more info](#)

*Exceptionally scarce 1701 corrected edition in English of the 1690 first French edition by Louis XIV’s Chief Director of royal gardens at Chantilly, Rambouillet and Versailles, issued by famed English “nurserymen London and Wise,” featuring copper-engraved frontispiece and ten engraved plates (nine folding), in rarely found contemporary paneled calf boards.*

La Quintinye, Chief Director of all the gardens of Louis XIV for nearly 40 years, created “the fruit and vegetable gardens at Chantilly, Rambouillet and Versailles... the fame of La Quintinye and his work at Versailles was soon spread far, and he visited England, where he met Evelyn, who later translated his book (in 1693)” (*Journal of the Royal Horticultural Society*). His work “is by far the most important of the 17th-century treatises on fruit-growing” (Sinclair Rohde). With section on *Melons* not present in the French edition. As issued with Contents at rear; unnumbered “advertisement of J. Evelyn, Esq; to the folio edition” between pp. xiv-xv. Early armorial bookplate. Interior generally fresh and bright, contemporary paneled calf boards expertly restored.







### “Wine Maketh Glad The Heart Of Man”

46. RAINBIRD, George. **An Illustrated Guide to Wine.** London, 1983. Tall square quarto, original publisher’s full crushed black morocco gilt, slipcase. \$1800.

[Click for more info](#)

*Signed limited first edition, one of only 25 copies signed by Rainbird on the publisher’s tipped-in leaf, a sumptuous association copy specially bound in full morocco gilt by Zaehnsdorf for prominent British financier Hugh Pigott with his name gilt-stamped to the front board, richly illustrated with hundreds of color photographic illustrations, in publisher’s original slipcase.*

British wine connoisseur and publisher Rainbird, whose works on wine include *Sherry and the Wines of Spain* (1966) and *The Subtle Alchemist* (1973), died in 1986. He was highly respected as an innovative publisher and author who “had vision, allied to a genuine love of books... Rainbird’s greatest interest outside books was wine. He became a close friend of André Simon, and succeeded him as chairman of the International Wine and Food Society” (*London Times*). This beautiful limited first edition of his *Illustrated Guide to Wine*, signed by Rainbird, is one of only 25 copies specially bound in full morocco gilt by Zaehnsdorf: this select copy bound for leading British financier Hugh Pigott with his name gilt-stamped on the front board. A fine copy.



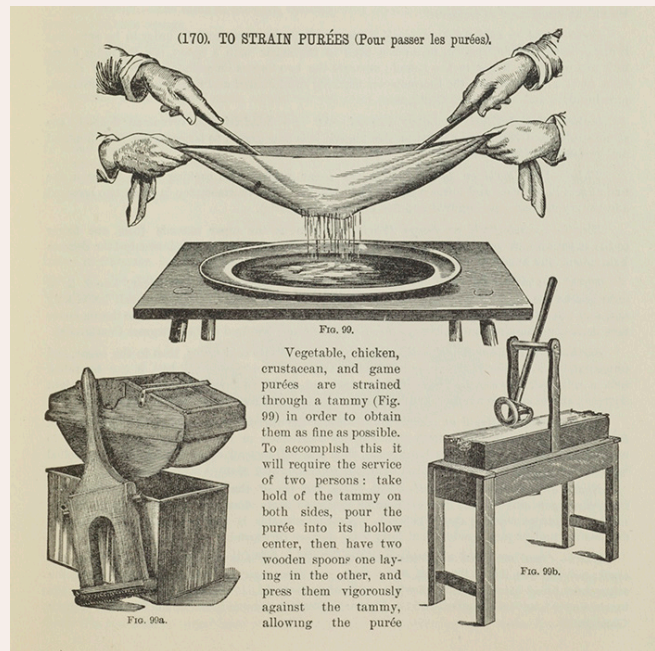
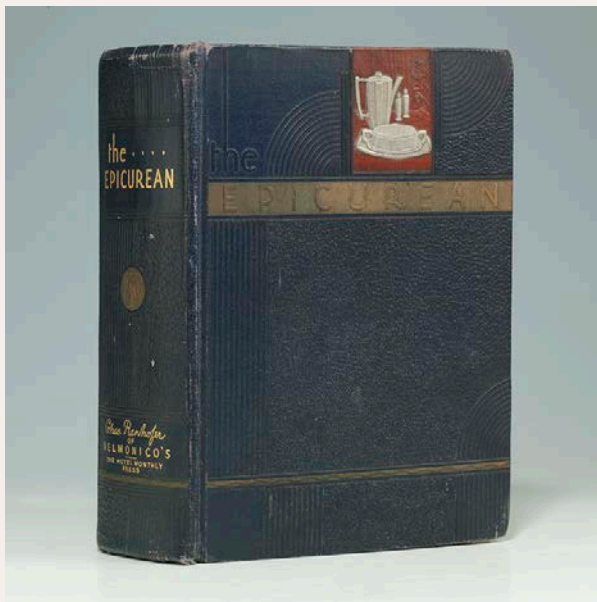
## The Classic Delmonico's Cookbook In A Lovely Art Deco Binding

47. RANHOFER, Charles. **The Epicurean.** Chicago, 1920. Large thick quarto, original Art Deco-style blind- and gilt-stamped navy cloth. \$925.

[Click for more info](#)

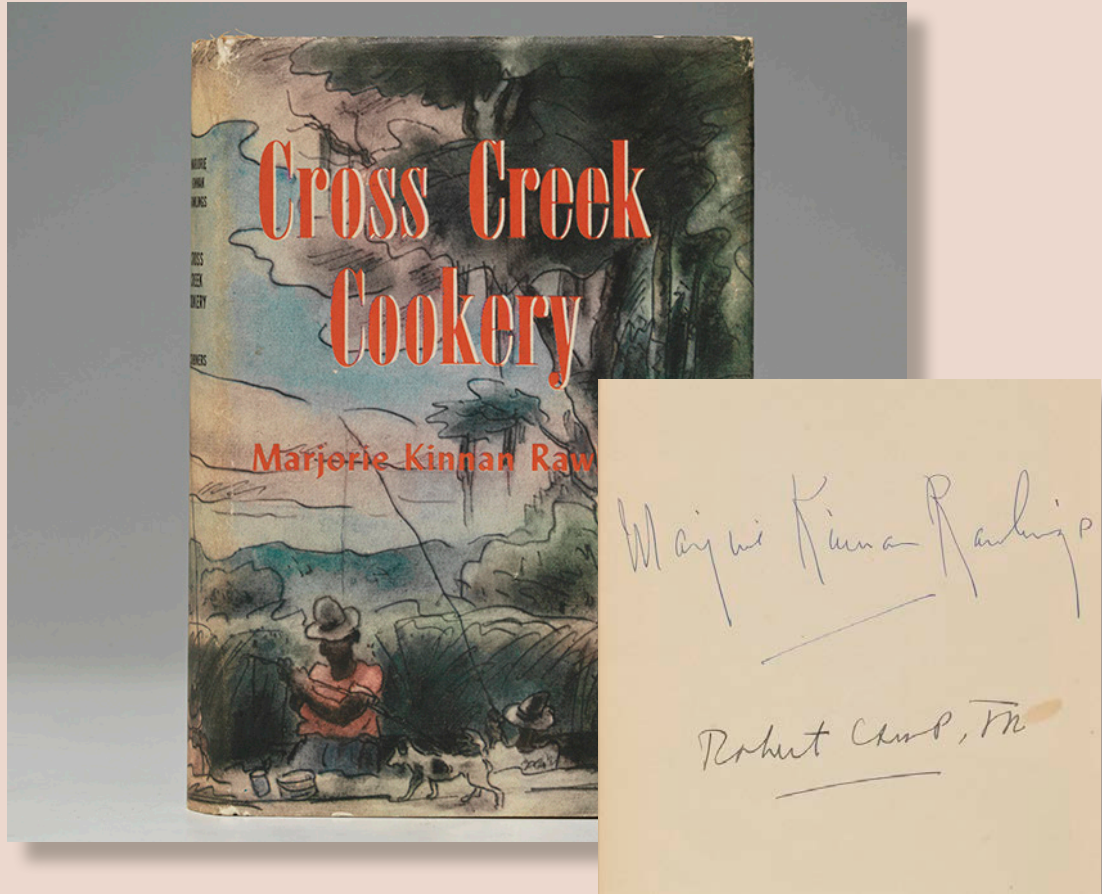
*Later edition of one of the most important cookbooks ever produced, with 800 in-text and full-page illustrations, in striking original Art Deco binding.*

In the 1820s, the Delmonicos opened their Manhattan restaurant, bringing European-style fine dining to America. It was not until the arrival in the 1860s of Charles



that Delmonico's turned into a world-famous establishment, attracting fine chefs from all over Europe. Boasting a distinguished guest list that included Oscar Wilde, Charles Dickens, Queen Victoria, Walter Scott, and Lillian Russell, Delmonico's quickly became the place-to-be-seen among affluent Manhattanites and visitors to New York. First published in 1894 (almost 20 years before that classic culinary bible, Escoffier's *Le Guide Culinaire*), *The Epicurean* is a massive compendium of menus, techniques, terminology, and thousands of recipes. Interior fine, light edge-wear and rubbing to cloth. An extremely good copy.





**First Edition Of Cross Creek Cookery,  
Signed By Both Rawlings And Illustrator Robert Camp**

48. RAWLINGS, Marjorie Kinnan. **Cross Creek Cookery.** New York, 1942. Octavo, original pictorial green cloth, dust jacket. \$1200.

[Click for more info](#)

*First edition, first issue, of novelist Marjorie Kinnan Rawlings' beloved cookbook, signed by both Rawlings and illustrator Robert Camp, with scarce dust jacket.*

Marjorie Kinnan Rawlings is “inextricably identified with the Florida frontier she recorded in *South Moon Under*, *Golden Apples*, *The Yearling*, *When the Whippoorwill*, *Cross Creek Cookery*, and in her masterpiece *Cross Creek*.” Her *Cross Creek Cookery* continues to be a cornerstone for “lovers of good prose, lovers of regional delineations, and lovers of good food... Rawlings offers us meals for our minds... and no one in her or his right mind will refuse the invitation to partake” (Schoefield, 108, 113). Book with small stain to inscription page, light soiling to fore-edge, and minor soiling and toning to cloth. Bright dust jacket with only slight soiling and light wear to extremities. An extremely good double-signed copy.



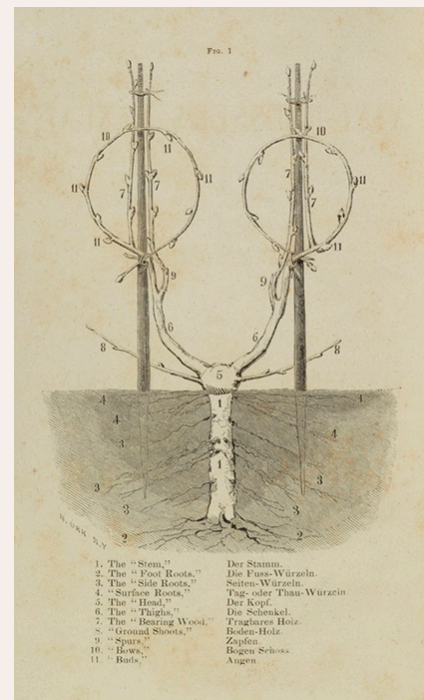
**“Plant, Perfect And Cultivate A Vineyard,  
And Make Good Wholesome Wine”**

49. REEMELIN, Charles. **The Vine-Dresser’s Manual, An Illustrated Treatise on Vineyards and Wine-Making.** New York, 1855. Small octavo (5 by 7-7/8 inches), original brown cloth. \$2200.

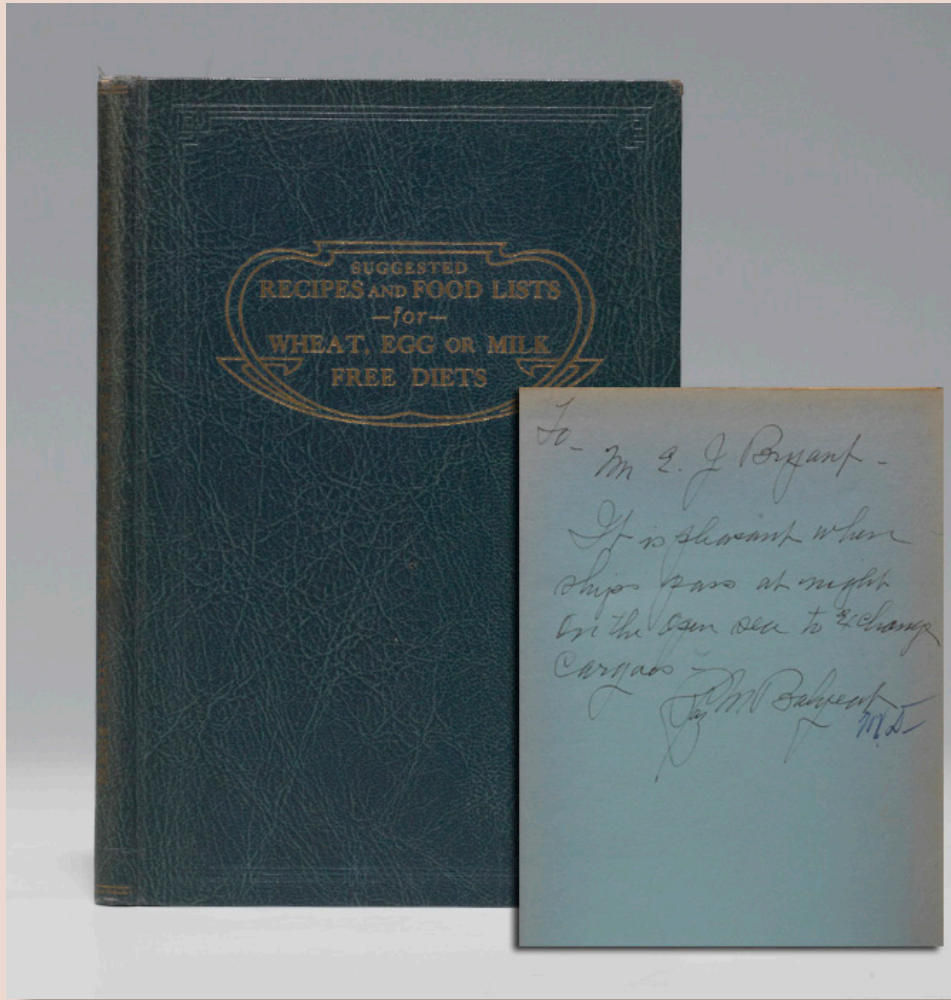
[Click for more info](#)

*First edition of the important first book by one of 19th-century America’s most trusted figures in learning “the Vintners’ business” and the art of wine-making, with woodcut-engraved frontispiece and over 20 in-text engraved illustrations, a handsome copy in original cloth.*

Drawing on his first-hand experience and an extensive knowledge of European vineyards, Reemelin authored this “very popular manual... a practical guide written ‘so that even the most inexperienced may, with this book in hand, start, plant, perfect and cultivate a vineyard, and make good wholesome wine’” (Gabler, 223). Two leaves of publisher’s advertisements. Interior generally fresh with light foxing, nearly pristine original cloth. Near-fine.







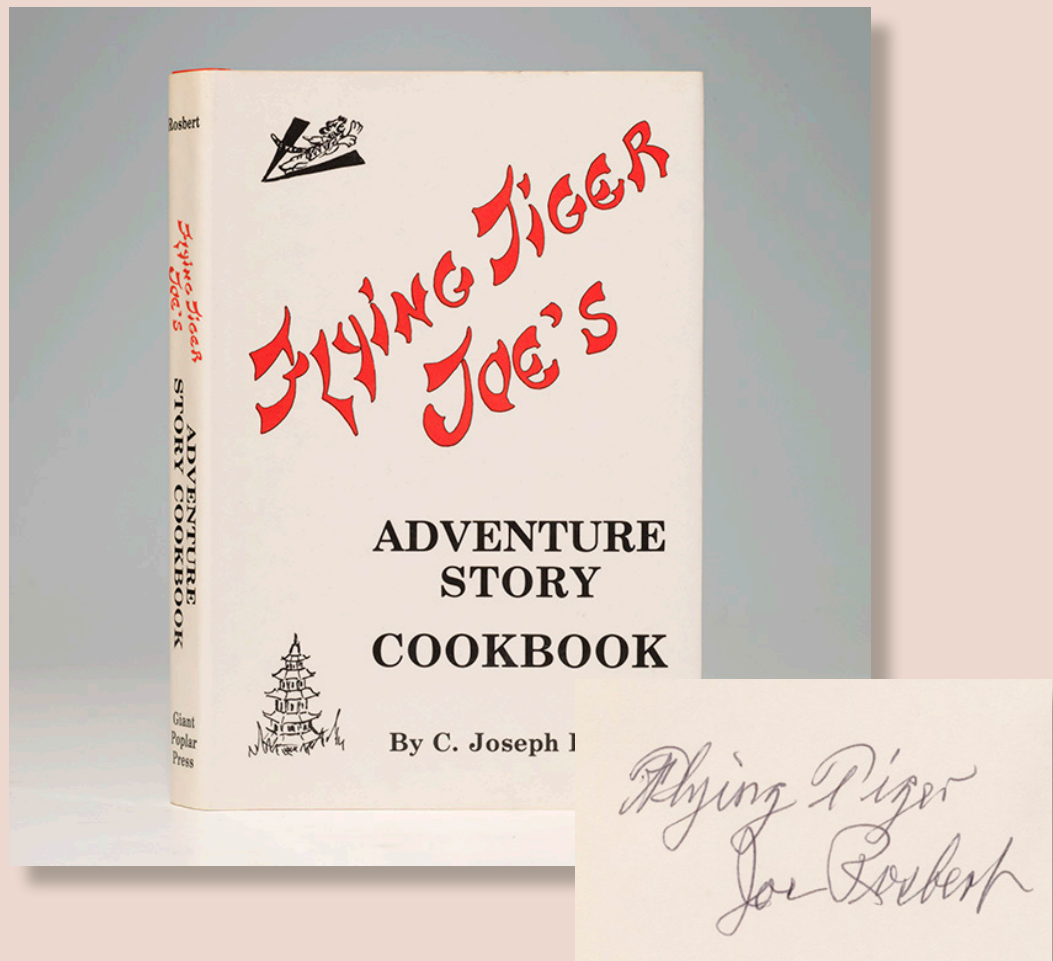
### Wheat-Free, Egg-Free, Milk-Free

50. RINKEL, Herbert J. and BALYEAT, Ray M. **Suggested Recipes and Food Lists for Wheat, Egg or Milk Free Diets.** Oklahoma City, 1932. Octavo, original blue cloth. \$350.

[Click for more info](#)

*First edition of this early food sensitivity cookbook, inscribed: "To Mr. E.J. Bryant—It is pleasant when ships pass at night on the open sea to exchange cargoes—Ray M. Balyeat, M.D."*

"The recipes in this little book are primarily for those sensitive to wheat, eggs or milk, or a combination of these foods. The removal of one or more of such important foods from the diet makes cooking in the average home a problem. The suggested recipes will overcome this difficulty." Balyeat's clinic is still in business today, as the Oklahoma Allergy and Asthma Clinic. A fine copy.



**Signed By Flying Tiger Ace Joe Rosbert**

51. ROSBERT, C. Joseph. **Flying Tiger Joe's Adventure Story Cookbook.** Franklin, North Carolina, 1985. Octavo, original gilt-stamped red cloth, dust jacket. \$250.

[Click for more info](#)

*First edition of this illustrated memoir/cookbook, signed by Flying Tiger ace Joe Rosbert and his wife.*

This unique memoir includes recipes made and eaten by “Tiger Joe” during sojourns in Burma, China, Spain and North Carolina. After serving with the Flying Tigers—and racking up six victories in aerial combat—he joined CNAC, flying supplies into China over the ‘hump’ of the Himalayas. Postwar, he was one of the original founder pilots of the Flying Tiger Line, before joining General Claire Chennault’s Civil Air Transport (CAT) and Air America (AAM) in covert operations for the CIA. In 1960, Rosbert and his wife, Lydia opened a hotel and restaurant on the Spanish island of Majorca. In 1972, they returned to the United States, where they opened Flying Tiger Joe’s Restaurant. A fine signed copy.



**“A Beautiful Product Of  
The Earth And Sun And  
The Wit And Toil Of Man”**

52. SCHENLEY WINE AND SPIRIT IMPORT CORPORATION. **Schenley Presents.** New York, 1933. Folio, signatures loose as issued, original half cloth portfolio. \$1200.

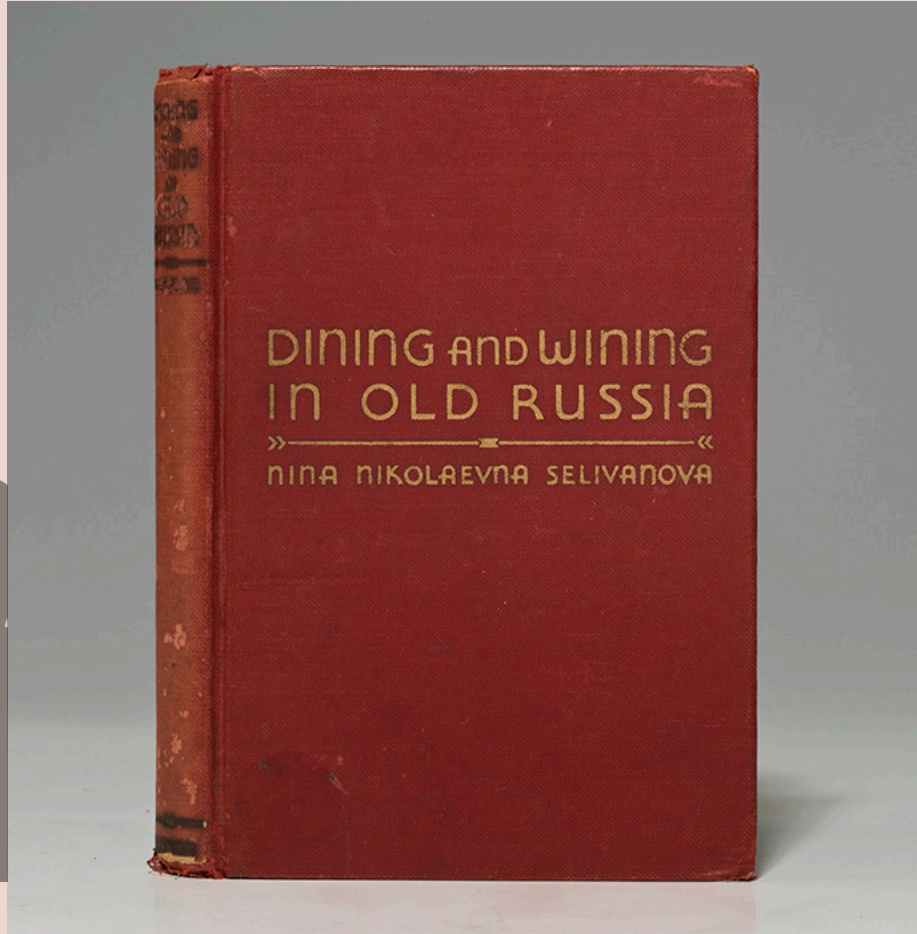
[Click for more info](#)

*Lovely 1933 trade promotional piece for Schenley’s imported brands of wine, champagne, and liqueurs, with numerous color plates, including Barton & Guestier, Noilly Prat, Dubonnet, Gonzalez Byass, as well as a 20-page “Handbook to Wine.”*

The finely printed 20-page educational piece “A Handbook to Wine” classifies wines, provides an overview of the aesthetics of wine and the “Great Wines of the World,” with discussions of etiquette, suggested menus, appropriate wine glasses, and the arrangement of a wine cellar. Schenley imported and represented the following brands into the United States: Gonzalez Byass (sherry), Barton & Guestier (wine), Charles Heidsieck (champagne), D. Leiden (Rhine wine), Casa Vinicola Barone Ricasoli (chianti), Power Drury (madeira), Noilly Prat (vermouth), Dubonnet (liqueur), Liqueur Grande Chartreuse (liqueur), Les Fils de P. Bardinnet (liqueur), Francesco Drioli (cherry liqueur), Peter F. Heering (cherry liqueur), J.H. Henkes (gin), Morlant (champagne), and Francis Palugyay (tokay), and Bacardi (rum), each represented by at least a full-page folio illustrated promotional piece, many with a four-page (or longer) folio brochure with color illustrations. In addition to importing, Schenley distilled its own brands of whiskey in the 1940s; the company was purchased by Guinness in 1987. A bit of minor dust-soiling, without one cloth tie. Near-fine condition.







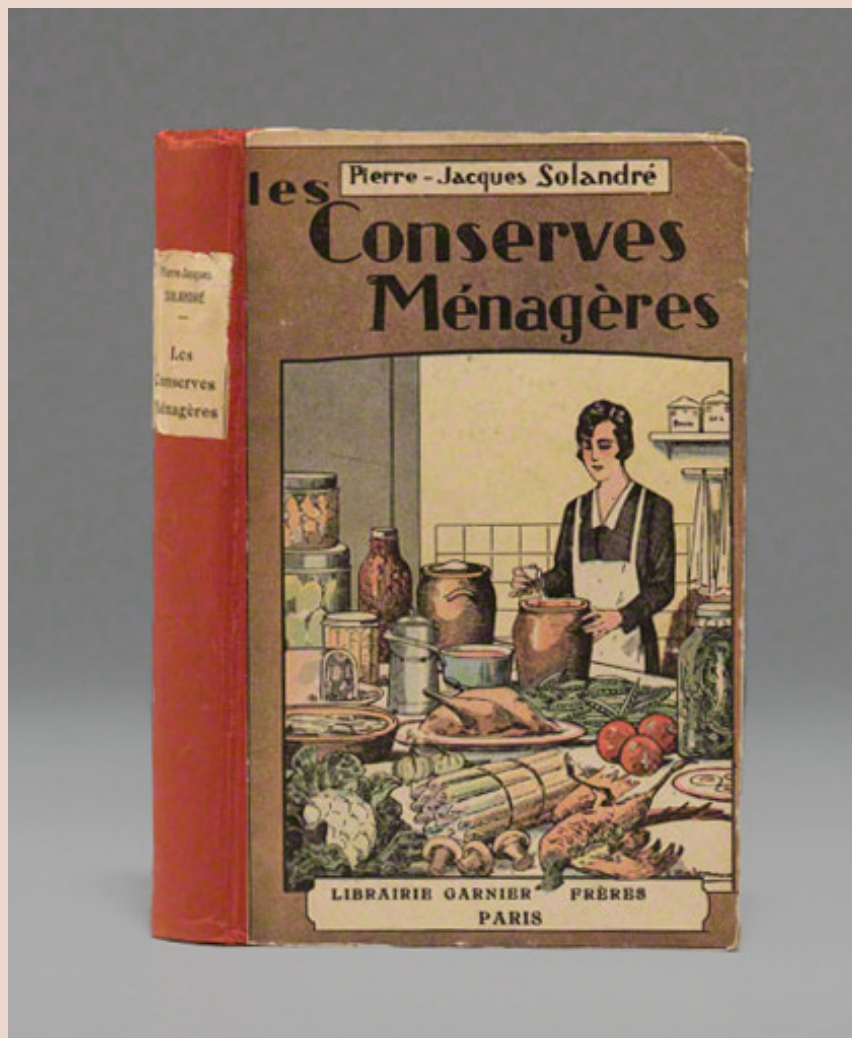
**Pashtet Of Goose Livers, Puff Paste Piroshki,  
Goloobzy Of Mushrooms, Royal Mazurki**

53. SELIVANOVA, Nina Nikolaevna. **Dining & Wining in Old Russia.** New York, 1933. Octavo, original gilt-stamped burgundy cloth. \$250.

[Click for more info](#)

*First edition of this fascinating work on Russian dining customs, featuring dozens of traditional Russian recipes.*

Written by a noted Russian author and translator who came to the United States after World War I, this work is based on one of her lectures and focuses on Russian culture as told through the lens of women's history. While Selivanova concentrates on Russian dining traditions—specifically their history since the 17th century—she also includes a variety of traditional Russian recipes from vareniki to borstch. Without scarce dust jacket. Contemporary owner gift inscription. Only slight toning to interior, light wear and soiling to cloth, mild toning and spotting to spine. An extremely good copy.



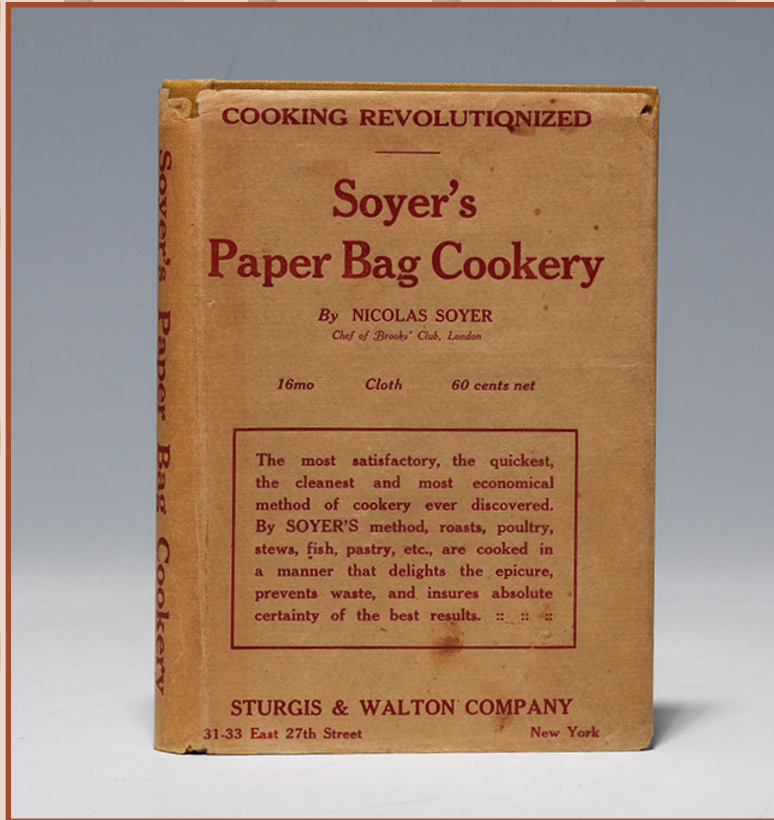
### 1941 French Manual On Home Canning

54. SOLANDRÉ, Pierre-Jacques. **Les Conserves Ménagères**. Paris, 1941. Small octavo, original red paper spine, pictorial paper boards. \$200.

[Click for more info](#)

*Later edition of this popular French manual on home canning of foods.*

Includes sections on canning vegetables, fruits, jams, eggs, butter, cheeses, pâtes, meats, fish, liqueurs, and medicinal herbs. First published in 1929; this copy is the 1941 fifth edition—a wartime publication that likely proved useful for readers trying to extend their food supplies. Text in French. Light embrowning to interior, common with wartime paper, light rubbing to binding extremities. A near-fine copy.



**“Now We Know What Cooking Is!”**

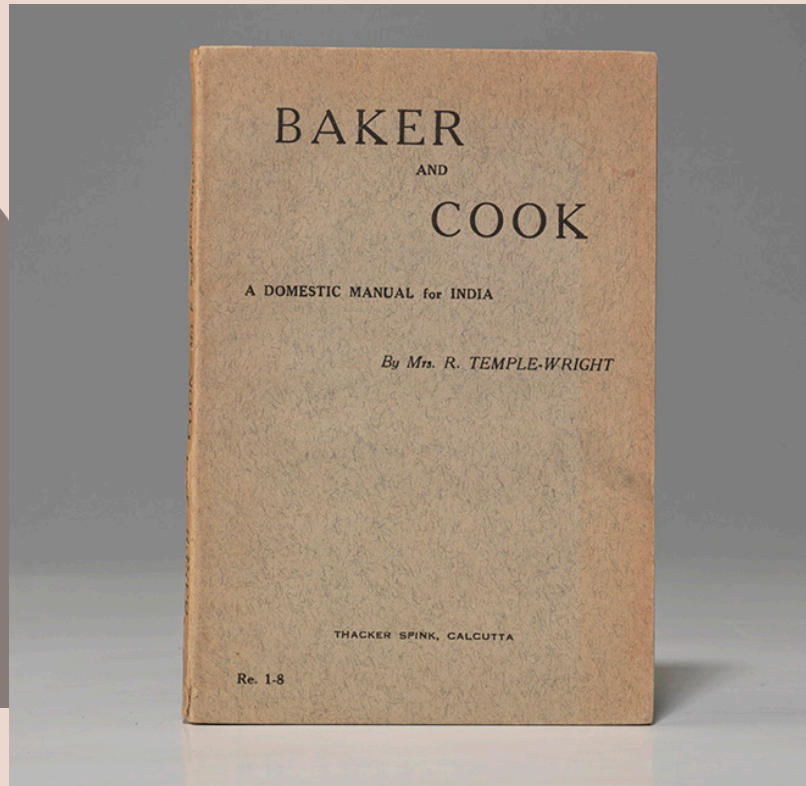
55. SOYER, Nicolas. **Soyer's Paper-Bag Cookery**. New York, 1911. Small octavo (4-3/4 by 6-3/4 inches), original tan cloth, dust jacket. \$300.

[Click for more info](#)

*First American edition, second printing, issued the same year as the English edition of Soyer's famed cookbook, inspired by "the 'en papillote' of the classical cuisine of the French," scarce in original dust jacket.*

In 1911, as a “craze for ‘paper-bag cookery’ swept over England,” Nicolas Soyer, grandson of famed chef Alexis Soyer, was its chief spokesman (Morris, 117). Calling his process the “equivalent of the ‘en papillote’ of the classical cuisine of the French,” Soyer, chef of Brooks’ Club in London, created this cookbook’s distinctive recipes. Elizabeth David is among those who continues to credit the influence of “a turn-of-the-century book on paper-bag cookery by Nicolas Soyer” (*Los Angeles Times*). Preceded by the same year’s first English edition: published June 6, 1911. Rear advertisement page for the “Union Cooking Bags” created by Soyer for his process. This copy with a laid-in Union Cooking Bags promotional booklet (3-1/2 by 6-inches) featuring Soyer’s recipes. Book fine; light edge-wear, faint soiling to scarce near-fine dust jacket.





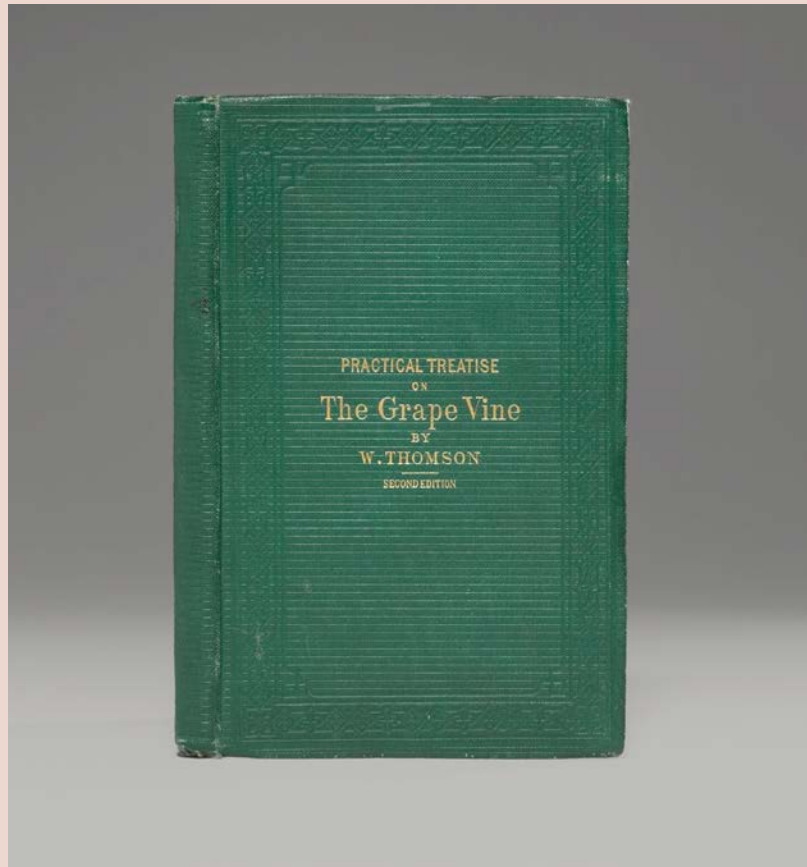
## Beef Masala, Bombay Ducks, Mango Chutney

56. TEMPLE-WRIGHT, Mrs. R. **Baker and Cook, A Domestic Manual for India.** Calcutta and London, 1912. Octavo, original printed gray paper wrappers; pp. 217. \$650.

[Click for more info](#)

*Third edition of this pre-war cookbook and housekeeping guide for British wives stationed in India.*

At the time this book was written, thousands of British military and government officials were stationed in India as part of the British Raj (1858-1947). For the wives who accompanied them, maintaining a British-style household in India proved challenging. They didn't speak the language, knew little of the culture, and, in many cases, were newlyweds unaccustomed to domestic responsibilities. For these women, Mrs. Temple-Wright's *Baker and Cook* was indispensable. In addition to offering familiar recipes made with local ingredients, Mrs. Temple-Wright also provided recipes meant to introduce new tastes like chutney and curry. *Baker and Cook* quickly became a staple in Anglo-Indian households, going into multiple editions. This is the third edition; the first edition was published in 1894. Bookseller stamp. Interior generally fine with only shallow dampstain to bottom edge, mild toning to extremities, a bit of wear to spine ends. Near-fine condition.



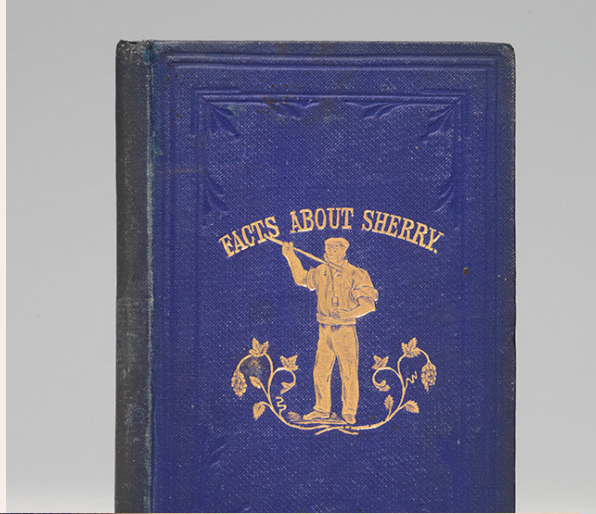
**“The Cultivation Of Grapes Has At The Present Day Assumed An Importance... No One Could Have Contemplated”**

57. THOMSON, William. **A Practical Treatise on the Cultivation of the Grape Vine.** Edinburgh and London, 1862. Octavo, original green cloth. \$600.

[Click for more info](#)

*Second edition, the first to feature Thomson’s important chapter on open-air cultivation of the grape vine.*

In the preface to this edition, Thomson writes, “I have made additions to several of the Chapters... I have also added a Chapter on the Open-Air Cultivation of the Vine, having discovered that my excluding that aspect of its culture from the First Edition was a source of regret to many.” From the time of its initial publication, this work was “immediately popular” and, by 1875, “10,000 copies had been sold” (Gabler G38890). With publisher’s advertisements. The first edition was published the same year. Booklabel. Text generally fine, only minor rubbing and soiling to original cloth. A lovely near-fine copy.



*Blanchard Jerrold Esq  
with the Author's cordial regards*

### Inscribed By Henry Vizetelly

58. VIZETELLY, Henry. **Facts About Sherry, Gleaned in the Vineyards and Bodegas of the Jerez, Seville, Moguer, & Montilla Districts During the Autumn of 1875.** London, 1876. Slim octavo, original gilt-stamped pictorial blue cloth. \$3800.

[Click for more info](#)

*First edition, presentation copy, of this complete 19th-century guide to sherry, with over two dozen illustrations of vineyards and sherry production, inscribed to a well-known British journalist and playwright: "Blanchard Jerrold Esq. with the Author's cordial regards."*

English journalist Vizetelly's extensive knowledge of wine earned him a role of wine juror at the Vienna and Paris wine exhibitions in 1873 and 1878. For this work, he spent 3 months in the sherry district of Southern Spain during 1875. "This is an interesting book not only because it tells us about sherry but because of what it tells us about the people, their customs, and their problems" (Gabler G40310). With publisher's advertisements. This copy is inscribed to William Blanchard Jerrold, a famous 19th-century journalist and playwright as well as part of a group of *bons vivants*, "a set of young bohemian journalists, miscellaneous writers, and general *bons viveurs*... that met to dine "three or four nights a week at certain favourite restaurants... He also acquired a reputation as a gourmet and under the pen-name Fin-Bec published several books on gastronomy" (DNB). This work no doubt brought him into contact with Vizetelly, a recognized expert on wine and a likely member of Jerrold's social set. Interior generally fine, light wear and soiling to cloth, mild toning to spine, gilt quite bright. A near-fine copy, scarce inscribed and with such an interesting association.

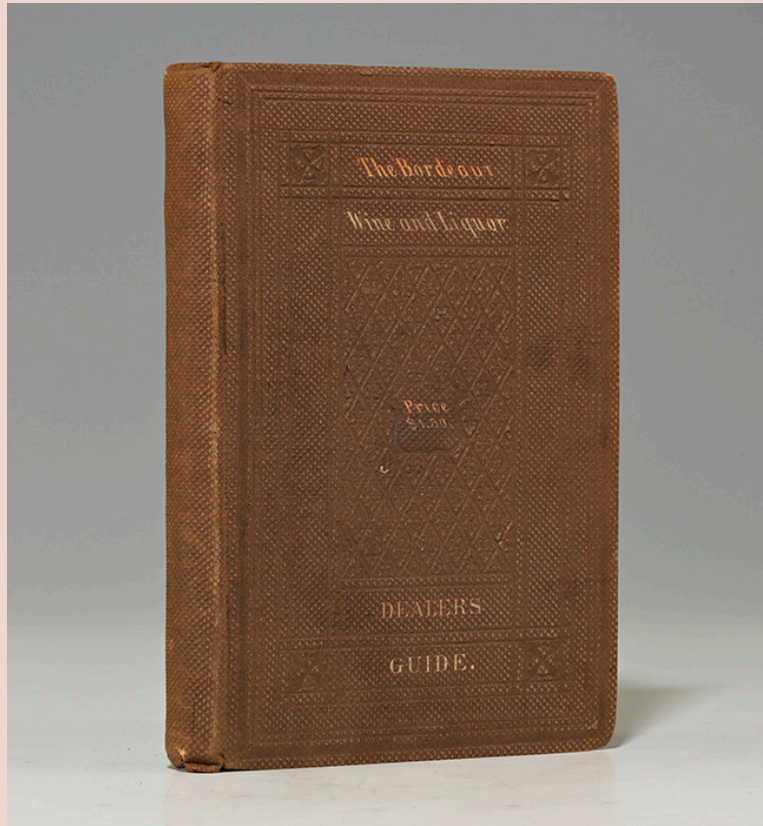


THE SHERRY VINTAGE—PRESSING THE GRAPES IN THE LAGARES.



VINTAGERS AT DINNER IN THE CASA DE LA GENTA OF THE CERRO DE OBREGON.





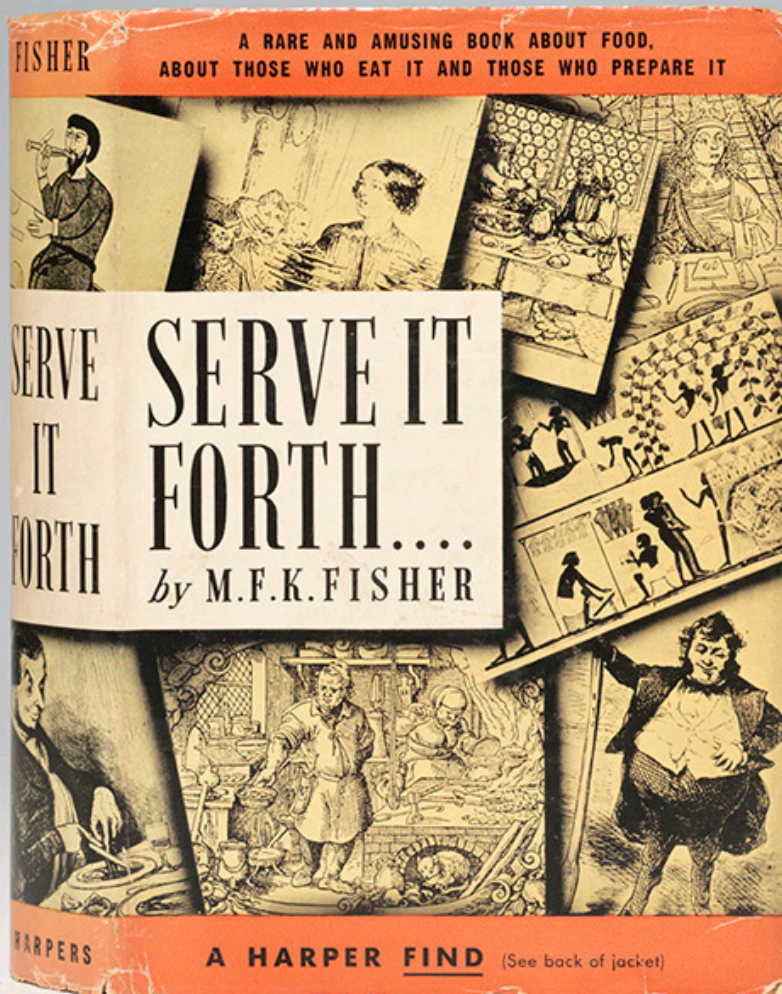
**“An Entirely New System Of  
Manufacturing And Adulterating Liquors,  
By Which The Use Of Poisons... Are Avoided”**

59. (WINE) **The Bordeaux Wine and Liquor Dealers’ Guide. A Treatise on the Manufacture and Adulteration of Liquors.** New York, 1858. Octavo, original blind- and gilt-stamped brown cloth. \$500.

[Click for more info](#)

*Early edition of this guide to the safe manufacture of adulterated wines and spirits, i.e. mock versions of popular alcoholic drinks.*

“This book was written for a group of ‘chemists’ involved with the adulteration and imitation of wines and liquors. It is prefaced: ‘In this book not one article in the smallest degree approximating to a poison is recommended, yet it teaches how Cognac, Brandy, Scotch and Irish Whiskey, Foreign and Domestic Rum, all kinds of wines from the choicest to the commonest, can be imitated to the perfection that the best judges cannot detect the method of manufacture’” (Gabler G9890). The first edition was published by Mabie & Co. in 1857. Mild embrowning to interior, faint soiling and slight wear to binding. An extremely good copy.



FISHER, M.F.K. **Serve It Forth.** First edition, inscribed by Fisher.  
See No. 24. \$4900.



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