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Abbreviation Guide: hc hardcover; sc softcover; lf large-format; sp spiral bound; pb mass paperback.

american/general

263. Beard, James. *JAMES BEARD'S MENUS FOR ENTERTAINING*. (Delacourt, 1965, 398 pp.) Presumed first edition. Only James Beard, always the showman, could suggest sautéed squab as an option for an early morning breakfast or cold “baby” (one-pound) lobsters as an appetizer for a salmon dinner. Even so, there are lots of nice Beardian touches—Scotch whisky in the crabmeat soup, fresh basil in the pepper salad, Roquefort in the “cheeseburger balls”—to make it fun to peruse. The 100 menus cover the waterfront, from picnics (including a champagne picnic for six with potage Germiny and roast fillet of beef) to a New Year’s party for 20, with countless luncheon and dinner variations in between. Color photos almost all show the big guy himself, beaming over the fare. Dust jacket shows some wear around and the page edges are lightly speckled from age. But inside it is clean and binding is tight. **hc \$5.00**
346. Claiborne, Craig, with Pierre Franey. *THE BEST OF CRAIG CLAIBORNE*. (Times, 1999, 936 pp.) Craig Claiborne, during the long period when he was the driving force behind *The New York Times*’ food pages, was on the people most instrumental in making our national palate more adventurous and, perhaps, more sophisticated. His gift, as I understand it, is that unlike most personalities in the food world, he was a reporter first of all, which is to say much more interested in other people than in himself. He relished other people’s cooking. It didn’t matter whether they were amateurs or professionals, famous or completely unknown, from Kansas or Paris—if they had a magical way with food, he wanted to experience it, and share what he experienced with his readers. Here under a single cover are a thousand of the resulting recipes, both old friends and many others that you may have never encountered before. Mint condition. **hc \$12.00**
321. Copage, Eric V. *KWANZAA: AN AFRICAN-AMERICAN CELEBRATION OF CULTURE AND COOKING*. (Morrow, 1991, 356 pp.) First edition. This cultural observance for black Americans and others of African descent was created 35 years ago. Kwanzaa, which runs from December 26 to New Year’s Day, is not a religious holiday. The word means “first fruits of the harvest” in Swahili, and the event brings together elements from many African harvest festivals to create a unique celebration now observed by more than five million Americans. This unique and beautifully designed book provides everything you need to join them: stories to illustrate the seven principles of Kwanzaa, and food for the feast—more than 125 treasured recipes from people of African descent: Antiguan pepper pot; matoke, a Kenyan spicy beef and plantain cake; cachupa, a Cape Verdian sausage and vegetable stew; Grandma’s creamed cornbread; ginger custard ice cream; coconut mousse with rum-soaked cherries. Mint condition. **hc \$3.00**
316. Editors of *Woman’s Day*. *WOMAN’S DAY GIFTS FROM YOUR KITCHEN*. (Simon & Schuster, 1976, 221 pp.) The fascinating thing about books like this is how they invert the usual cookbook; here, main courses and side dishes are pushed aside in favor of appetizers, desserts, condiments, and snacks. Funny that it would be bad taste to give someone a lovely roast beef or a rack of smoked ribs, but it’s perfectly okay to hand them a chicken-liver pâté or a sour-cream pumpkin pie. But perhaps it seems too self-indulgent to make these things and enjoy them all yourself. In any case, treats here range from appetizers and snacks (ginger-filbert cheese spread) through cookies and small cakes (almond-lace cookies, cinnamon-nut squares), pies and tarts (peach cream tarts, chocolate pecan pie), dessert sauces (Russian apricot sauce, chocolate-nut crackle sauce), candies and confection (chocolate caramels, Christmas jewels), jellies and jams (pear honey, Tabasco jelly), and pickles and relishes (spiced crab apples, hot melon chutney). **hc \$5.00**
235. Franey, Pierre, and Brian Miller. *COOKING WITH THE 60 MINUTE GOURMET*. (Times, 1999, 322 pp.) First edition. Here is an impressively large, posthumous collection of over 300 recipes from master chef Pierre Franey’s immensely popular “60 Minute Gourmet” columns in *The New York Times* that have never before been collected in book form. Mindful of sacrificing goodness to speed and ease of preparation, Franey often turned for inspiration to the simple French cooking he knew as a boy. Still, the dishes here reflect the adroitness, flexibility, and creative thinking of the professional chef. The recipes, selected and updated by Franey’s close colleague Brian Miller, include warm fresh tuna and scallop salad with orange-coriander vinaigrette; duck breast with turnips and Asian spices; seared top round of beef with fresh horseradish sauce; grilled lamb chops with leek-and-tarragon sauce; spaghetti with vegetables and pepper-vodka sauce; and lemon and chocolate tart. Mint condition. **hc \$10.00**
433. Sondheim, Sally, and Suzannah York. *THE ACCIDENTAL GOURMET*. (Fireside, 2002, 670 pp.) Okay, I admit it, my first impulse when I opened this book was to seek out and strangle its authors. Not good. The reason is their unseemly obsession with punning recipe titles. Open the book at random and you get: “Dancin’ Chick to Chick,” “Corny Weather,” “In the Dill of the Night,” and “I Get a Cake Out of You.” This is just one menu and, believe me, they are relentless. But if you can get beyond that, what you have is a day-by-day collection of menus and recipes for fast, quickly prepared suppers for four (260 in all—the weekends were reserved for a follow-up volume). Each menu shows at a glance the equipment you’ll need, prints the ingredients all together so you can plan your shopping, and provides a preparation schedule (countdown list) for super-efficient preparation. And notice to book’s size: there’s a lot in this book to chew on. Lastly, of course, it provides the family’s designated cook with a nightly stand-up routine. “What’s for supper, hon?” “Oh, ‘Wok On By’ with ‘Awe Sum Sherbet’ for dessert.” [Fade to canned laughter.] Mint condition. **sp \$5.00**

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chef/restaurant

313. Martin, Ti Adelaide, and Jamie Shannon. *COMMANDER'S KITCHEN*. (Broadway, 2000, 333 pp.) First edition. Commander's Palace is a New Orleans landmark, and a restaurant where native ingredients and culinary techniques are combined with the evolving use of contemporary flavors and ideas. Ti Adelaide Martin is a member of the Brennan clan that owns and operates the restaurant; Jamie Shannon has been its executive chef for eleven years. Their collaboration gives an intimate look at the running of the restaurant even as it shares 150 of its best known dishes. These include their signature turtle soup (they use meat from farm-raised alligator snapping turtles); speckled-belly goose gumbo (substitute domestic goose); fried oyster salad; veal chop Tchopitoulas; onion-crusted rabbit with stewed greens; salt-crusted whole baked redfish; and bread pudding soufflé with whiskey sauce. The chapter on staff diners is a fine lagniappe. Some genuinely interesting recipes here. Mint condition. **hc \$12.00**
228. Pintabono, Don, with Judith Choate. *THE TRIBECA GRILL COOKBOOK*. (Villard, 2000, 251 pp.) First edition. Quotes from the likes of Daniel Boulud and Georges Blanc on the back jacket; preface by Robert De Niro (one of the restaurant's partners); and a scattering of verbal celebrity snapshots—Michael Jordan shooting hoops in the kitchen with a pâté, in the company of Bill Murray and Dan Akroyd. The recipes range from the simple and tasty —grilled (the cheffy word is “griddled”) (Black Forest) ham and (Emmenthaler) cheese sandwich, the secret of which is a simple dressing made of grainy mustard mixed with honey—to the head-scratchingly complex —beet gnocchi with braised oxtail and horseradish sauce, with 19 ingredients (including “3 cups braised oxtails,” the recipe for which adds another 14, one of which is “veal stock,” adding still more) and 11 paragraphs of directions. Most of it sounds good, to be sure, but it's beyond my ambitions in the kitchen. Hopefully, though, not yours. Lots of color photos. Mint condition. **hc \$12.00**
227. Puck, Wolfgang. *WOLFGANG PUCK'S PIZZA, PASTA, AND MORE!* (Random, 2000, 205 pp.) First edition. Wolfgang Puck is a one-man culinary industry—a flock of restaurants to his name, a raft of cookbooks, and regular television appearances. So who knows how much of a hand he actually had in creating this collection of recipes for pizza, pasta, and salads and soups (the “more” referred to in the title). Even so, the book is professionally turned out, with some genuinely useful information (such as the chili and garlic oil in which the garlic is cooked in the extra-virgin oil until golden brown, and then, after a steeping period, discarded). There is also chef-ego overkill: the Caesar chicken pizza, for instance, or the smoked salmon pizza dotted with Sevruga caviar. But there's also plenty to like: the fettucine with roasted red peppers; the angel hair with goat cheese, broccoli, and toasted pine nuts; the pepperoni and wild mushroom pizza with fontina and chopped roasted garlic. Color photos. Mint condition. **hc \$8.00**
322. Ross, Rory. *THE GASTRODROME COOKBOOK*. (Pavilion, 1995, 159 pp.) “Gastrodrome” is not my idea of a fetching phrase, but Sir Terence Conran is a savvier guy than I, and it's what he chose for a complex of restaurants and food shops in London meant to appeal to “bon viveurs, gastronomes, foodies, and down-to-earth greedy people.” It has four eateries: Blue Print Café (light, fresh, simple, chic); Le Pont de la Tour (classy, French, chic); Cantina del Ponte (simple, earthy, trattoria-chic); and Butlers Wharf Chop House (English, wood-intensive, chic)—the food shops get a short (and recipe-free) chapter at the end. Each chapter begins with a description of the restaurant, followed by a collection of its recipes: hot-spiced mussels with coconut and coriander; veal kidneys with shallots, pancetta, and thyme; flattened poussin with courgette and red pepper casserole; oxtail faggots with onion gravy; fig and cinnamon tart; walnut, prune, and Armagnac. Lavish color photos. Mint condition. **lf hc \$6.00**
306. Van Aken, Norman. *NORMAN'S NEW WORLD CUISINE*. (Random House, 1997, 320 pp.) Whatever his other talents, Norman Van Aken sure can round up blurbs. This book has them from Bobby Flay, Emeril Lagasse, Charlie Trotter, Mark Miller, Daniel Boulud, Todd English, etc. He himself is the chef/proprietor of the multi-award-winning Miami restaurant Norman's, where he dishes out his “New World Cuisine,” a bitchin' blend of Latin, Caribbean, Asian, and American flavors. The 160 recipes have been tested and cast into easy-to-follow prose by a professional food writer and are illustrated with full-page color photographs. Among them: white bean, chorizo, and collard greens *caldo*; whole roasted pompano with lemon butter and roasted beets; Bajan-spiced hot-fried chicken; Cuban pork *asado* with a sour orange mojo; toasted caramel tart with coffee-bean *crema*; and Havana bananas with rum, chiles, and chocolate sauce. Mint condition. **lf hc \$11.00**

single subject

277. Cutler, Carol. *PÂTÉ: THE NEW MAIN COURSE FOR THE '80s*. (Rawson, 1983, 242 pp.) First edition. Don't you love the title of this book? Can't you imagine it cheerily chirping its “really new idea” from remainder tables all around the country as the eighties go their own sweet way and leave the author looking, frankly, a bit like an idiot? Not, mind you, that I have anything against pâtés, it's just that there's something offputting about the idea of inviting folks over and then plunking a big, fat chunk o' lard on the table. (*John, stop messing around and try to sell this book.*) Okay. Okay. Listen folks, forget the theme. Carol Cutler was the chief American consultant for the Time-Life GOOD COOK series, and she knows her way around the kitchen. If you're interested in recipes for a wide range of pâtés—which, after all, are the very definition of delicious make-ahead food—this is your book: chicken liver parfait; lamb terrine; goat cheese pâté spinach-garnished scallop terrine, etc., as well as all the classics, each one with its own tasty and fitting menu. Mint condition. **hc \$6.00**
275. Grigson, Jane. *THE MUSHROOM FEAST*. (Penguin, 1983, 327 pp.) A celebration of all edible fungi—cultivated, wild, and dried—with more than 250 recipes. Grigson begins by describing the best edible wild mushrooms (but please don't

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- use this book as a guide!), explains how to preserve them, and then explores the many ways of eating them, from putting them in stuffing, sauces, and soups to serving them by themselves, or with fish, meat, poultry, and game. Because Grigson is British, it is often overlooked that this book has a substantial final chapter on the principle mushrooms used in Japanese and Chinese cooking and a number of well-chosen recipes exemplifying their use, including, from Japan, dried mushrooms stuffed with shrimps and dobin mushi (mushrooms steamed in an earthenware teapot) and, from China, braised satin chicken and pickled cabbage steamed with pork. In short, classic Grigson and a must for mushroom lovers. As is typical of Penguin paperbacks of all vintages, the pages have turned brown, but otherwise this copy is tight, bright, and ready to serve. Handsome black-and-white illustrations throughout. **sc \$5.00**
428. Scott-Goodman, Barbara. *PICNICS: ELEGANT RECIPES FOR ALFRESCO DINING*. (Chronicle, 1999, 72 pp.) First edition. A small, smartly decorated paean to outdoors eating. The author's motto is "You find the spot, I'll provide the food." Well, metaphorically, anyway. This is the sort of picnicking that calls to mind the wicker picnic basket with a red checkered tablecloth to spread on the grass and china plates held firm with leather straps: chilled carrot, orange, and chive soup; tomato and dill sandwiches with smoked-salmon-caper spread; red pepper, scallion, and mint frittata; herbed green beans with mozzarella and prosciutto; mussel and potato salad; roasted fillet of beef and red and yellow peppers with caper vinaigrette; etc., followed by lemon wafers and chilled minted fruit. Mint condition. **hc \$5.00**
400. Thompson, Fred. *ICED TEA*. (Harvard Common, 2002, 96 pp.) This appealing collection of 50 variations on the beloved glass of home-brewed iced tea begins with a helpful discussion of the basics and then presents several classic versions—Southern-style, loose-leaf, solar, iced-green, and so on. Iced tisanes, infusions, and spritzers come next, followed by chapters on "tea for company" (mainly tea- and fruit-punches), "strange ways with teas" (tea smoothie, iced chai, tea and ice cream soda), and "for adults only" (spiked iced teas). Included are pineapple tea cooler; iced mango tea with lemon syrup; Outer Banks fall tea with apple cider; bourbon-tea punch; and summertime tea sangria. Many full-page color photos. Mint condition. **hc \$5.00**

vegetables/vegetarian

302. Madison, Deborah. *VEGETARIAN COOKING FOR EVERYONE*. (Broadway, 1997, 741 pp.) "The 1,400 recipes in this book are those that I like to cook," writes the author on the front jacket of this book, which puts her in class far above me; I wonder if I've even cooked that many different recipes in my life. Maybe she just likes every recipe she follows. And others seem to, too: Marion Cunningham says if she could have only one book on vegetables, this would be it. Alice Waters declares the book "utterly credible and accessible, because [Madison] writes the same way she cooks and gardens: with passion and knowledge." After an introductory discussion on the vegetarian meal, the book is organized by type of dish—soups, sandwiches, gratins and casseroles, pasta and dumplings, breakfast fare, desserts—but the heart of the book is the 118-page chapter on vegetables, which discusses them individually and provides recipes that allow you to enjoy them for themselves. Amen to that. Mint condition. **hc lf \$14.00**
247. Madison, Deborah, with Edward Espe Brown. *THE GREENS COOKBOOK*. (Bantam, 1987, 396 pp.) Greens, a San Francisco vegetarian restaurant founded by the Zen Center and utilizing the produce from its Green Gulch Farm, was not at all a humble commons geared to the feeding of simple foods to hungry monks. With its polished wood paneling, redwood sculptures, and panoramic views of San Francisco Bay, it remade vegetarian food in the image of contemporary California cuisine, which is to say it (mostly) cast out tofu, bean sprout salads, and honey-sweetened, sesame-seed-coated whole grain breads in favor of basil-flecked fettuccine, goat cheese pizza, and country French bread. Even so, the recipes aspire to combine Zen-inspired simplicity, a love of fresh garden produce, and the culinary influence of chefs like Alice Waters and Paul Bertolli into a coherent vegetarian style—a "Greens cuisine." Mint condition. **hc \$13.00**
395. Siegel, Helen and Karen Gillingham / Mary Comfort, Noreen Griffiee, and Charlene Walker. *TOTALLY STRAWBERRIES COOKBOOK/CALIFORNIA ARTICHOKE COOKBOOK*. (Celestial Arts, 1999/98, 96 pp.) Why, you wonder, am I grouping these two cookbooks together? Well, for one thing, they're both (more or less) cut in the shape of their subject, and, for another, I can't wait to get them out of my life. Not that they're bad books—the artichoke one is sponsored by the California Artichoke Advisory board—just terminally cute. The recipes in the strawberry volume include such familiars as strawberry pie; strawberry sundae topping; fresh strawberry ice cream; strawberry rhubarb cobbler; etc., plus a few ones you'd be better off not knowing about, like strawberry focaccia and strawberry shots (berries injected with tequila). The artichoke cookbook avoids such wild swings and offers some nice-sounding food: cream of artichoke soup; potato and artichoke au gratin; baby artichoke sauté; pork and artichoke stew; and lamb-and-bulgur stuffed artichokes. Sorry, but if you want this one, you have to take the other one, too. *Price is for both books*. Mint condition. **sc \$4.00**
392. Stang, Kathleen Desmond. *ZUCCHINI, PUMPKINS & SQUASH*. (Chronicle Books, 1989, 72 pp.) This attractive little book proposes there is no time of the year when squash is out of season, and sets out to prove it with 35 recipes. These include a chapter on breakfast and quick breads—think golden pumpkin-orange pancakes with orange butter; crookneck squash frittata for two; spicy date mini loaves; soups and starters—sautéed squash blossom appetizers; curried summer squash soup, and winter squash ravioli; entrées and side dishes—French lamb stew in a pumpkin, roasted herb chicken with autumn vegetables; grilled green and golden zucchini Santa Fe style. The last chapter, of course, is desserts, which range from rum raisin zucchini cake to swirled pumpkin cheesecake squares to Brazilian butternut flan. Vivacious full-page color art is supplied by Diane Varney. Mint condition. **hc \$6.00**

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baking and desserts

232. Durst, Carol. *I KNEW YOU WERE COMING SO I BAKED A CAKE*. (Simon & Schuster, 1997, 224 pp.) First edition. This book is addressed to those busy cooks who nevertheless want now and again to set forth a sweet homemade something—to greet the kids after school, to provide a surprise ending to an everyday meal, to create a tempting and sophisticated dessert for a special occasion. So you'll find, of course, simple, tried-and-true recipes for family and party favorites: blondies in a pot; peach and berry cobbler; chocolate chunk bread pudding; filo strudel. But, more interestingly, the author designates a number of recipes as "building blocks"—cream cheese cookie dough; a trusty plain butter cake; Nick Malgieri's no-roll pie crust; lemon curd; nut brittle; and so forth—and then proceeds to detail a slew of delicious ways to put them to use. Before you know it, you're turning out the likes of mango-molasses upside-down cake; crêpes with ricotta and cherry filling; pear-almond pie; Beacon Hill chocolate meringues; and true trifle. Mint condition. **hc \$8.00**
310. Editors of Good Housekeeping. *GOOD HOUSEKEEPING BAKING*. (Hearst, 1999, 384 pp.) First edition. This impressive compendium of over 600 "triple-tested" recipes goes out of its way to demonstrate that anyone can become a confident and successful baker and to offer accomplished bakers many new tricks and treats. After an initial chapter on technique, the rest of the book is devoted to remarkably comprehensive chapters on cookies; quick breads and crackers; yeast breads; soufflés, custards, and baked desserts; pies and tarts; specialty pastry; and cakes. Some recipes are familiar family- and crowd-pleasers; others are more sophisticated or internationally inspired. Included are: malted milk bars; ginger biscotti; ultimate sugar cookies; lemon ricotta muffins; spicy cornmeal cheddar wafers; overnight sticky buns; rustic apricot crostata; molten chocolate cakes; lime cheesecake, and peanut butter cake with milk chocolate frosting. Many color photos are full page, others follow techniques step by step. Mint condition. **lf hc \$9.00**
407. Fertig, Judith. *ALL-AMERICAN DESSERTS*. (Harvard Common, 2003, 532 pp.) First edition. James Villas says of this book that "Fertig has virtually exhausted the topic of American desserts." If only that were true. "American" here means desserts made by Americans and/or with American ingredients, which is hardly exclusive. And while there are some true American classics here, this is more fairly described as a great big (400 recipes!) dessert cookbook. But then "dessert" isn't really right, either, since the book contains recipes for preserves (cranberry-chokeberry conserve) and tisanes (spiced cranberry tea). So let's call it *THE MASSIVE SWEET COOKBOOK*, with sections on fruit preserves and desserts, cookies, cakes (caramel apple cream), pies (iron skillet chocolate), custards and puddings (saffron crème brûlée with rosy strawberry compote), ice cream (toffee-banana), candy (coffee cup truffles), and beverages. Plenty of satisfaction here for the adventurous. Now pass me that jug of Kentucky Bourbon pouring custard. Mint condition. **sc \$9.00**
427. Gage, Fran. *A SWEET QUARTET: SUGAR, ALMONDS, EGGS, AND BUTTER*. (North Point, 2002, 246 pp.) First edition. Fran Gage calls sugar, almonds, eggs, and butter "the DNA of desserts." Whoa, you say—why almonds and not...chocolate? Well, that's an easy one: she's already written her chocolate book. Now if I may continue.... Each of these ingredients gets its own part of the book, and each of these develops in the same way. She takes us on a visit to a producer—a chicken hatchery, an almond farm; discusses artificial substitutes—aspartame, margarine; delves into the ingredient's history, chemistry, and folklore. Each section closes with a clutch of recipes, from palmiers to green almond panna cotta to classic shortbread. A final chapter, perhaps the best in the book, weaves all the ingredients together into a history of desserts and concludes with a recipe for that dessert spectacular, *croquembûche*. Mint condition. **hc \$8.00**
398. Johnson, Jann. *SHORTBREAD: 30 SWEET & SAVORY RECIPES*. (Chronicle, 1997, 72 pp.) First edition. This slim, artfully produced paean to shortbread naturally leans toward the sweet side, devoting twenty recipes to variations on this familiar theme, some of which sound interesting—rum-lime, butterscotch, java-honey, Meyer lemon-macadamia—and some of which sound as if they might have one ingredient too many—lavender-rose, Drambuie-raisin, peanut butter-molasses with chocolate glaze. Among the ten savory recipes are shortbreads made with black mustard seed, caramelized shallot, corn and pumpkin seed, and chocolate and cayenne. The introductory material offers basic baking information, a short history of the cookie, and directions for safely mailing some to a distant friend. Mint condition. **hc \$4.00**

british isle

342. Kent, Elizabeth. *COUNTRY CUISINE*. (Sidgwick & Jackson, 1980, 415 pp.) First edition. The title of the book is a little misleading. The author traveled around the British Isles looking for local inns and country restaurants where chefs were preparing first-rate cuisine and got them to part with a favorite recipe. Some of these were renditions of local fare, but most were not, and so by no means is this a tour of regional cooking. Even so, a quarter century later, some of these dishes still sparkle: mussels in dry cider with celery and apple; creamed celeriac soup with lemon croûtes; noisettes of lamb with fresh apricot sauce; calves' liver with gin and lime sauce; chicken with green peppercorns and cardamoms; venison pie; jugged hare; Cumbrian hotpot; Ballymaloe pepper beef stew; carrots with lemon and nutmeg glaze; creamed parsnips and cream; Autumn Glories (meringues filled with baked apples and blackberries with brandy and cream). Each entry gives a succinct description of the inn and chef. British measures. Near mint. **hc \$6.00**
251. McKendry, Maxime. *THE SEVEN CENTURIES COOKBOOK*. (McGraw Hill, 1973, pp.) This is a quite interesting collection of British dishes from the time of Richard II to Queen Elizabeth II (hence the title), divided into historic periods, with the recipes collected from original sources. The seriousness of this endeavor is hinted at in the author's note

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of thank you to her editor, Arabella Boxer, who, in order to shrink the book to publishable size, cut among other things “twenty-five apple pies from one century alone.” Anyone curious about British cookery (or simply wondering if any of it is actually edible) will find much of interest, with many recipes quite accessible to the contemporary cook. (Others, like King Henry IV’s coronation feast, will take some nerve.) Among the offerings: pea soup with bacon and herbs; potted lobster; braised mutton with chestnuts; Cheshire pork pie; mustard-glazed onions; preserved peaches in brandy; gooseberry layer shortcake; lemon pudding pie. The top of the dust jacket has a slight tear and some wrinkling, o/w fine. **hc \$9.00**

europaean

285. Bertholle, Louisette. FRENCH CUISINE FOR ALL. (Doubleday, 1981, 492 pp.) “How refreshing to have a book of recipes by a real French home cook,” begins the blurb from Julia Child on the back of this book, which makes you think. Though credited as one of the three co-authors of the first volume of MASTERING THE ART OF FRENCH COOKING, Bertholle contributed far less than the other two, and Child came to regret giving her equal billing. The blurb, written because she could hardly refuse, damns by faint praise. Child doesn’t even say a “good book,” which it certainly is. Bertholle lacked the flair of Simca, Child’s other partner and good friend, but her cooking is informed, honest, and totally Gallic, written as it originally was, in French for a French audience. “Nothing goes better with goose than tart, juicy applies impregnated with goose fat,” she enthuses, and how can one not smile? The American translator appends helpful notes when necessary, but the overall feeling is one of hanging out in a Parisian kitchen. Delightful illustrations by Earl Thollander. **hc \$10.00**
412. Hazan, Giuliano. EVERY NIGHT ITALIAN. (Scribner, 2000, 256 pp.) First edition. Marcella Hazan’s son, Giuliano, is himself a highly regarded teacher, consultant, and cookbook author. In this book he has gathered 120 simple Italian recipes that use supermarket ingredients and require less than 45 minutes preparation time. There are details of the staples—and a few specialty items—of the Italian pantry, helpful drawings delineating some essential techniques, and full-page color photos of several finished dishes. He also offers a number of menus—and useful organizational schemes—for relaxed family meals, elegant sit-down dinners, and buffets and picnics. Recipes include an appetizer of stuffed squid with chickpea sauce; escarole, bean, and barley soup; bucatini with broccoli and sardines, Sicilian style; grilled chicken breasts stuffed with asparagus and fontina; artichoke and potato casserole; lemon-scented almond biscotti; and chocolate ricotta pudding. Mint condition. **hc \$10.00**
362. Kamman, Madeleine. WHEN FRENCH WOMEN COOK. (Ten Speed, 2002, 371 pp.) First edition. Although this is definitely a cookbook with many fine recipes, the heart of the book is Kamman’s memories of the women who taught her how to cook. These women all resided in different parts of France (the author encountered them as a girl, when she was shunted out of harm’s way during World War II), at a time when each province truly contrasted with the others in the way people ate and lived their lives. These women also differed in their age and their station in life—Marie-Charlotte, her Parisian great-great-grandmother; Mimi, the cook at her boarding school; Aunt Claire, who ran a Michelin-starred restaurant in Touraine; and five others. Kamman paints a loving but unblinking portrait of each and then shares a number of the recipes she learned from them. Shirley Corriher provides an appreciative introduction. Mint condition. **hc \$14.00**
258. Mapie, Comtesse Guy De Toulouse-Lautrec. GOOD FRENCH COOKING. (Hamlyn, 1978, 717 pp.) This is a large and comprehensive collection (1500 recipes!) of mid-20th century French family cooking. Mapie was a student of Edouard de Pomiane and taught French cooking at the Academie Maxim’s. She later worked as a food editor for both *Elle* and *Réalités*. Born into the higher levels of French society, she describes the last days of haute cuisine and expresses her conviction that if French cooking was to survive, it needed to change with the times. This book, with its clear instructions and simplified recipes, was the result. The book is especially interesting in that it was written by a Frenchwoman for French cooks, so there is no catering to American taste—although the excellent translation, by Charlotte Turgeon and Nina Froud, has helpful notes for English and American cooks. Very worthwhile volume. A two-inch tear (unrepaired) on the back of the dust jacket, o/w very clean and tight. **hc \$14.00**
319. Romagnoli, Margaret and G. Franco. THE ROMAGNOLIS’ TABLE: ITALIAN FAMILY RECIPES. (Atlantic Monthly, 1974, 316 pp.) First edition. *The Romagnolis’ Table*, for those of you not old enough to remember, appeared on WGBH, Boston’s public television channel, in the early seventies and soon spread to every PBS station there was. It was a novelty to see a husband and wife happily cooking together, and viewers were delighted to discover an Italian cooking that extended far beyond the familiar Italian-American fare. Of course, today, it is this book that seems a bit old-fashioned, with its recipes for *linguine al pesto*; pasta e ceci (pasta and chickpea soup), *risotto alla milanese*; *piccata di vitello* (veal in lemon-and-wine sauce); *pomodori con basilico* (tomato salad with basil); and *biscotti al pignoli*. Still, it remains an excellent basic Italian cookbook—open-hearted but clear-headed, with carefully detailed recipes and a clear understanding of what novices need to know. Some small tears on the dust jacket, o/w fine. **hc \$7.00**
220. Schorr, Denise Khaitman. MY FRENCH KITCHEN. (Stephen Greene, 1981, 373 pp.) First edition. One of the first of the French brides to marry an American officer after World War II, the author came to the Boston area and soon became engaged in teaching French cooking locally. She eventually went back to France to study at the Cordon Bleu and to work with the pastry chef P. J. Franchiolo. Her book compresses her culinary knowledge into 25 dinner and entertaining menus, bracketed at both ends by short essays on French ways in the kitchen and at the table. Mme.

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Schorr is cheerful and gracious but unfailingly firm in her tutelage. “Let’s Not Waste Anything” goes one subchapter heading; “Chop, Chop, Strain, and Press” is another. Which is only to say that she is very French and so is her book, in spirit as well as in content. The recipes range from home cooking to haute cuisine, with touches of nouvelle; they are carefully spelled out, know the limitation of American supermarkets, include hard-won tips, and are often quite simple. Black-and-white illustrations. A small tear in the dust jacket is the only physical flaw. **hc \$12.00**

literary/reference

292. Gault, Henri, and Christian Millau. *THE BEST OF NEW YORK*. (Crown, 1982, 392 pp.) First edition. I can’t ask enough for this book to spend much time with it, but once opened up it is certainly hard to put down. The old saw “the more things change the more they stay the same” couldn’t be less applicable to the New York restaurant scene, although, God knows, some of it is changeless—McSorley’s, 2nd Avenue Deli, the Ukrainian Restaurant, high prices. This book is twenty or so years old. Twenty or so years before it was written, Manhattan’s restaurant scene was essentially social. The food might have been good, but it was rarely interesting. By the time this book appeared, all that had changed: La Tulipe, The Quilted Giraffe, The River Cafe, and above all Lutèce, where Andre Soltner had come into his own and two diners could be transported to heaven for \$90 (wine excluded). Today, that world seems so innocent. This book is fun both for a stroll down memory lane and for the zest with which the French critics savage inflated reputations. By the way, this guide covers hotels, stores, theaters, etc., as well as restaurants. Mint condition. **sc \$3.00**
343. Johnson, Hugh. *THE WORLD ATLAS OF WINE*. (Simon & Schuster, 1971, 272 pp.) First edition. This is probably the wine book I consult the most: a collection highly detailed, color topographic maps of practically every major French vineyard, followed by shorter chapters on Germany, Italy, and Spain. In this edition, the New World gets rather shorted: California and Australia get only six pages each. Hugh Jackson is, of course, a wine authority of great repute, and the book has introductory material on the history of wine, the details of how it is produced, and advice on choosing and serving it. The book closes with a chapter on distilled spirits—Cognac, Armagnac, the Highland malts, Scotch whisky (but not Irish whiskey), rum, bourbon, fruit brandies, and Calvados. This copy shows use: the dust jacket has some tears (the worst is about 1 inch long) and shows chipping, but the pages are clean and the binding tight. The signature of the original owner is written inside. **lf hc \$10.00**
418. Mariani, John F. *THE DICTIONARY OF AMERICAN FOOD & DRINK*. (Ticknor & Fields, 1983, 477 pp.) First edition. Although it’s hard to trust any reference work that quotes me as an authority, it can be said with certainty that, flaws or not, there is simply no other book that covers so much territory as regards American cooking, eating, and drinking. Entries range from a few lines to two and more pages (many including illustrative recipes) and cover topics that you would never think to find—food stamps, for example, and monkey gland (albeit as the name of a mixed drink). He records first references in print to specific foods, slang terms for foods and beverages (including a glossary of dinerspeak), regional specialties, and local variations of national dishes. The hardcover edition is getting hard to find, and this one is in excellent condition apart from some sun fading on the dust jacket’s spine. **hc \$12.00**

posters

PRICE INCLUDES SEPARATE SHIPMENT IN GORILLA-PROOF TUBES.

350. Harrison, John. *CHEESES OF THE WORLD*. (Ten Speed, 2000.) Full-color 24x36-inch poster showing an interesting assortment of the world’s cheeses (thirty-six of them), each with a short description, set against a lightly colored background and surrounded with a checkered border. Mint condition. **\$7.00**
351. Kunkel, Larry. *THE CALIFORNIA SALAD & SALAD GREENS*. (Celestial Arts, 1993.) Two lovely full-color 24x36-inch posters with photographs of an assortment of salad greens, one with a white background (The California Salad) and the other with a black background (Salad Greens). Mint condition. *Price is for both.* **\$12.00**
352. Miller, Mark. *INDIAN CORN OF THE AMERICAS*. (Ten Speed, 2000.) Two dramatic full-color 24x36-inch posters with photographs of several varieties (with contrasting shapes, colors, sizes) of Indian corn, one with a black background and the other with a maize background. Unlike the salad greens posters, these two have identical contents. *Price is for both.* **\$12.00**

fund raisers

241. Hingham (MA) Mother’s Club. *HAPPY DINING*. (1970, 173 pp.) This is a spiral bound of the middle sort, not hand written, not typeset, but each page carefully typed out, with the illustrations and hand lettering clearly homegrown. This generally signals a cookbook by a group too small to be too choosy about contributions, which means skipping over the first half of the book—molded salad; red molded salad; strawberry molded salad; mixed fruit jellied salad mold; easy lime mold; grapefruit & cranberry mold; Jell-O ribbon ring—to the baking and dessert section. Nor does it disappoint: Dartmouth oatmeal bread (“slice thick and pile on the butter”); four competing date nut breads; two versions of pumpkin ice cream pie; a recipe for real Boston cream pie; plenty of old-fashioned cakes (one-egg, fresh

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apple, tippy parson's, blueberry, etc.), plus lots of cookies, including four different molasses ones and the awesome-sounding toffee-filled brownies. Plain card covers, a little handled, but still solidly bound and clean. **sp \$4.00**

287. Junior League of Denver. COLORADO CACHE COOKBOOK. (Denver, 1978, 430 pp.) Another entry in the golden age of competitive Junior League cookbookeery. This one is printed in green ink with green full-page illustrations of Colorado scenes. One thing I notice about these higher-toned JL efforts is that they tend to omit the names of the people who contributed recipes, something which not only takes away some of the charm but makes you wonder where they got them all. Oh well, it's for charity, right? Colorado is a state not exactly renowned for its cuisine, and this book won't set that right, since most of the recipes either pretend to come from somewhere else—baked eggs Provençal; steak Hong Kong—or just come from everywhere else—cheese strata; veal Oscar. But there's a solid chapter on game cooking and another on picnic and camping fare. Other recipes that caught my eye: Spear's charcoaled pork roast; piñon nut barley bake; Taos chicken chalupas; Fantastic Beer Rye Bread; Denver chocolate sheet cake; and pepper hash (a condiment). **sp \$4.00**
239. Junior League of South Bend, Indiana. NUTBREAD AND NOSTALGIA. (1979, 301 pp.) Junior League cookbooks are of a kind, even the best of them, since Junior Leaguers, wherever they may be, pretty much cook alike. What makes them interesting is the local stuff that appears intermittently among the recipes for herbed chicken, lemon-broiled lamb, whole-wheat zucchini bread, and Mediterranean summer soup. Among the more unusual recipes in this volume: hasselback potatoes; Amish oatmeal cake; Grandmother Gilmore's skillet cookies; and Grandmother's graham cracker cake. Also worth noting are the recipes for Greek chicken with onion and cheese; lapin au vin; Colombian beef with prunes; Persian baked apricots (a casserole to serve with roast leg of lamb); and old-fashioned gingerbread with hot lemon sauce. This is an attractive volume with sepia-colored pages, full-page period photographs, and a selection of menus. **sp \$6.00**
242. Junior League of Winston-Salem (NC). WINSTON-SALEM'S HERITAGE OF HOSPITALITY. (1975, 292 pp.) Third printing. The editors of this volume have divided it into three sections. The first, "Take Butter The Size of a Walnut," conveys a taste of historic Winston-Salem, both in a selection of historical "receipts" and several pages of descriptive prose, including much on the ways of the Moravians, who have been a part of Winston-Salem for centuries. The second section, "The Way We Were," sketches the "golden era" of the city's social life in the early 1900s. The third section, which takes up most of the book, contains the recipe collection, the contents of which are very much in the Junior League manner, which is to say a veneer of sophistication applied to recipes that are, in fact, as hassle-free as they can possibly be made to be. Skip to the baking section for the Old Salem buttermilk banana bread; the 125-year-old walnut party pound cake; the Wonderful Brown Sugar Pie; and the amazing (my adjective) walnut scrapple. Some pen-and-ink illustrations. **sp \$6.00**
289. Rapides Symphony Guild. LOUISIANA ENTERTAINS. (Alexandria LA, 1978, 294 pp.) This fund-raiser is an ambitious, Louisiana-flavored menu cookbook, with scads of them for any imaginable occasion, starting with breakfast in bed and ending with a New Year's Eve celebration for 100. (Perhaps these two should have been in reverse order.) Among the twenty morning menus are ones for slumber parties, hunt breakfasts, and hot Louisiana rice cakes; the midday ones offer lunches of shrimp and rice; oyster loaves; New Orleans fare; and the nicely named Midday Dinner at Grandmother's (fried chicken with pan-dripping gravy; rice; okra and tomatoes; skillet corn; angel biscuits; and peach cobbler). Evening menus include Midsummer Dinner; Fish Fry; gumbo supper; and a party for two. The celebrations section includes all the familiar events and some strictly Louisiana ones, like an oyster roast; *cochon de lait* (a manageable substitution for a pig killing); and a *Fête Accomplie* (the sweetly named celebration after a wedding). A choice example of the genre. **sp \$5.00**
291. St. Stephen's Episcopal Church. BAYOU CUISINE: ITS TRADITION AND TRANSITION. (Indianola MS, 1979, 415 pp.) Here's another ambitious chronicle of a region's foodways, this time of the bayou country of Mississippi. This takes place in the introductory paragraphs to each of the chapters. As to the recipes themselves, well, it would take someone far cleverer than me to explain why three bean salad appears in the last chapter—"Space Age"—and peach preserves LBJ Ranch in "England 1763-1779." The truth is that you'll have to search long and hard for any genuine historical recipes here, but you'll have no problem at all finding those that are the pride of local Southern cooks, be it an authentic mint julep; breakfast shrimp with hominy grits; oyster bisque; Hick's chicken gizzard hash; roast wild boar; sweet potato soufflé with sherry and walnuts; Jetties' hot water cornbread; Mama's caramel pie; Miss Laura's nut cake. Lots of recipes for wild game, baked goods, and homemade candy and preserves. **sp \$8.00**
259. The Friends of the St. Louis Art Museum. THE ARTIST IN THE KITCHEN. (1977, 292 pp.) Leafing through a spiral-bound like this is not unlike strolling through a flea market, hoping to spot the glint of something desirable amongst all the familiar dross. From this perspective, THE ARTIST IN THE KITCHEN is rich with pickings. The usual stuff is here, of course, but also fascinating recipes that you would be lucky find anywhere else—like the recipe for "Black Turkey," marinated in a mixture of soy sauce, bourbon, garlic, crystalized ginger, and brown sugar, and then slow-roasted with frequent basting with the same marinade. Baked lake trout with minced clam stuffing also whet my whistle, as did a sour-cream-marinated barbecued leg of lamb. The book is no slouch in the dessert department either, with Grandmother's jam cake with burnt caramel icing; brownie spoon cupcakes; and Grandmother Meriweather's arrak pudding (described as "delicious and mysterious"!). An interesting section on gift foods rounds it up. Occasional illustrations from the museum's collection. **sp \$12.00**
240. Women's Committee, Portland Symphony Orchestra. PORTLAND SYMPHONY COOKBOOK. (1974, 334 pp.) Second

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printing. A hefty collection of recipes that takes a fond snapshot of West Coast middle-class cooking a quarter of a century ago. Lots of appetizers and party fare, soups and fancy salads, casseroles by the hundred, “special” vegetable dishes, a slew of desserts. One advantage to Portlanders is that the book clues you in on what dinner invitations to especially avoid: the hostess who serves the brussels sprout appetizer (marinated in Italian salad dressing) and the one who promotes an easy crême brûlée made with a package of vanilla pudding and a cup of Cool Whip. However, I would accept an invitation from Mrs. Thomas Ashby, who provides an exemplary calves liver recipe; the sculptor Bernard Langlais, who smokes clams in a cloth bag in his chimney; and Mrs. Robert Preti, whose flaming peaches with custard sauce, well, the very idea of them brings me to my knees. **sp \$6.00**

bargain basement

429. Hewitt, Jean. *THE NEW YORK TIMES WEEKEND COOKBOOK*. (Quadrangle, 1975, pp.) “Weekends,” Jean Hewitt declares, “are for cooking.” She has a point, since that’s usually when ambitious cooking projects are undertaken and most entertaining is done. This book offers menus, with accompanying recipes, for 70 different weekend meals, divided by season. The seasonal notion is pursued half-heartedly at best -- occasions suggested by menus for “Come for Dessert and Coffee,” “Late Supper After the Show,” and “Unexpected Guests” are appropriate for any season, while “We’ll Spend a Weekend with You on our Way Down South,” “Lunch Afloat Without a Boat,” and “Supper Before, or After, Friday Night Class” are for occasions so rare that it’s unlikely the cook will remember to consult this book for them. But others are entirely likely to happen, and the recipes range from mushroom chowder to clay-pot-roasted leg of lamb to frozen lemon pie and cassis soufflé. **hc \$2.00**
314. Stern, Jane and Michael. *ROAD FOOD* (revised edition). (Random House, 1980, 368 pp.) Okay, I wouldn’t keep this guide in the glove compartment; it’s over twenty years old. Better to put it on the night table and fall asleep taking a happy ramble around the country, leaving the driving to the Sterns. Let’s face it, most of us wouldn’t be able to stop off in Leland, Mississippi, for a dozen of Etta’s hot tamales, even if she were still dishing them out. But, in the hands of the Sterns, places like this still make for good reading, long after they’ve gone. Yes, some of them may still be around, but if a description starts so: “When Anna Wagar opened for business in 1937, she used to be in before 3 A.M. to fill the lunch pans of Ontonagon work crews,” a little basic math tells us she’d be in her eighties today. She may still be putting in twelve hours a day turning out her light and buttery pancakes and delicately fried trout, but for her sake I hope not. In your dreams, though, she may well be. **sc \$2.00**

Uncorrected Galleys

This is a collection of uncorrected proofs, also called bound galleys and advanced reader copies. They are sent out well ahead of publication so that reviews can appear the moment the books hit the bookstores. These have all the text of the final book but lack the final corrections and an index. Sometimes the text is reduced in size and usually any photographs in the book are shown by black-and-white photocopies. Why buy them? Two reasons: some people (not too many, I hope) collect them; others find this an acceptable way to pay a little for a usable copy of a far more expensive book. All are in mint or near-mint condition.

337. Browning, Frank. *APPLES*. (North Point, 1998, 241 pp.) A personal and literate investigation of the apple, the tree itself and our long and complex relationship with its fruit as crop, sustenance, and pleasure. **sc \$3.00**
327. Fass, Patrick. *AROUND THE TABLE WITH THE ROMANS*. (Palgrave, 2002, 338 pp.) A food historian and chef explains how the Ancient Romans ate and what and how they cooked. Half text; half interesting recipes—many quite do-able. **sc \$3.00**
333. Febroriello, Courtney. *WIFE OF THE CHEF*. (Potter, 2003, 287 pp.) A no-holds-barred look at the restaurant world from the perspective of the chef’s wife. (Actually she’s co-owner of the place.) Acerbic and insightful. **sc \$3.00**
332. Lang, George. *NOBODY KNOWS THE TRUFFLES I’VE SEEN*. (Knopf, 1998, 369 pp.) Lang is a legendary New York restaurateur, cookbook author, and a gifted raconteur. He led a fascinating life and tells about it with verve. A few
338. Moore, Marilyn. *THE WOODEN SPOON COOKIE BOOK*. (Atlantic, 1994, 160 pp.) A clearly written, friendly introduction to the joys of cookie making, with introductory material and a chapter each on the five major cookie types. **sc \$3.00**
378. Piccolo, Jack. *TIMING IS EVERYTHING*. (Three Rivers, 2000, 364 pp.) This book provides cooking times, by ingredient and by technique, for most foods, as well as how long they can be stored (shelf, refrigerator, freezer). **sc \$3.00**
331. Reichl, Ruth. *COMFORT ME WITH APPLES*. (Random House, 2001, 302 pp.) Sequel to *TENDER AT THE BONE*, traces the author’s life, loves, and culinary obsessions through the middle years. Yes, still more to come. **sc \$3.00**
375. Smith, Andrew (ed.). *CENTENNIAL BUCKEYE COOKBOOK*. (Ohio State, 2000, 332 pp.) This is a facsimile of the 1876 edition of this classic American cookbook, with a informative introduction by food historian Andy Smith. Very nice. **sc \$3.00**