

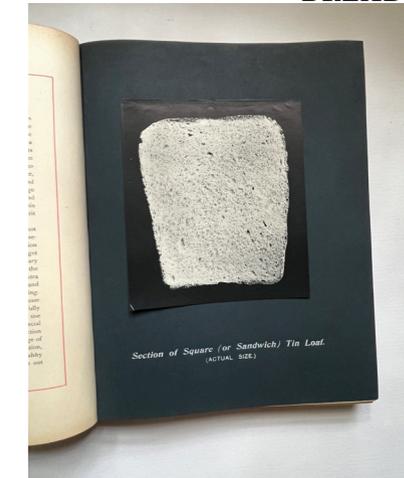
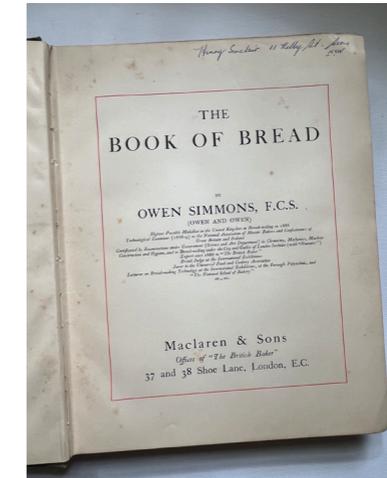
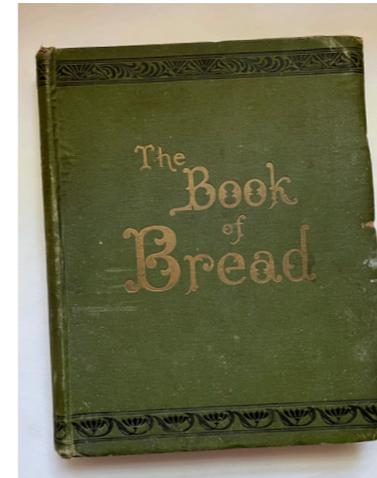
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FOOD • DRINK • COOK BOOKS CATALOGUE

FOOD & WORDS

SUMMER 2025-2026

*“However critical readers may be, they will be forced to admit that never before have they seen such a complete collection of prize loaves illustrated in such an excellent manner.” —Owen Simmons*



BREAD

### The Book of Bread

Owen Simmons

Mclaren & Sons, Offices of The British Baker, London [1903]

Hardcover with green cloth cover, small coin size chip in the cloth at the top of the spine. Rubbing and soiling to covers, wear and fraying to corners and edges, small cracks at head and tail caps. 29.0 x 24.0cms, 336pp with advertisements, b/w illuasts, 10 tipped-in b/w plates mounted on card stock and 11 colour plates

A complete copy of this comprehensive and thoroughly illustrated work devoted to the practice of bread manufacturing. The author, Owen Simmons, was a lecturer at the National Bakery School in London, Sections on: Ingredients and their Uses; The Good and Faulty Points of a Loaf; The Changes in Flour and Bread During Storage, Fermentation, Baking and Digestion; The Finishing of the Dough; Machinery, Appliances, Ovens, Firing, Draught and Ventilation; Methods of Fermentation and Manufacture; Useful Data. \$1000

***Sourdough Panettone and Viennoiserie***

Thomas Teffri-Chambelland, Bread-Editions, 2020

ISBN 9782957261116

A complete treatise on the subject of sweet leavened doughs, fermented with natural leaven. The book is divided into three main parts: Theory, Practice and Recipes. **\$140**

***World Sourdoughs from Antiquity: Authentic recipes for modern bakers***

Ed Wood, Ten Speed Press, Berkeley, California, 1996

ISBN 9780898158434

Pictorial stiff card wrapper, 4to (230x190mm), 185 pp. Pages aged. First edition. VG- **\$35**

***Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking***

Jeff Hertzberg and Zoe Francis

St Martin's Press, NY, 2007

ISBN 9780312362911

Hardcover, blue boards. Illustrated dust jacket. Near Fine **\$20**

***Tartes et gâteaux de voyage; Pâtisserie Boulangère***

Stéphane Glacier, Glacier Formation &amp; Conseil, 2019

ISBN 9782953727586

Near fine. French/English

This book is aimed at professional chefs and offers a range of classic, rustic and contemporary pastry recipes and step-by-step instructions for many of the classics. **\$100**

***21stC The New Generation in Pastry***

Oriol Balaguer; Ramon Morato; Miguel Sierra; Isaac Balguer; Carlos Mampel; Abraham Balaguer; Abraham Palomeque; David Pallas

Montagud Editores, Barcelona, Spain, 2007

ISBN 9788472121249

Hardcover, illustrated boards, shelf wear. Near fine. This book covers a wide selection of new proposals ranging from boutique patisserie items to restaurant desserts. **\$175**

***Chocolate Chocolate***

Lisa Yockelson

John Wiley &amp; Sons, New York, USA, 2005

ISBN 9780471428077

Hardcover, illustrated boards and dust jacket. First edition. Fine **\$60**

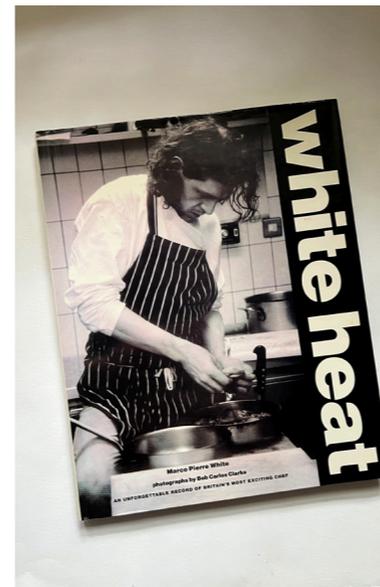
***Dough: Simple Contemporary Bread***

Richard Bertinet, Kyle Cathie, London, 2008

ISBN 9781856267625

Softcover, gatefold, cover edges worn. First edition. VG **\$20**

*“The most influential and creative chef of his generation is also the prodigal son of British cooking. A council estate boy who started work at the St George Hotel in Harrogate, White trained with the best — the Roux Brothers, Pierre Koffmann, Raymond Blanc, Nico Landenis — then bettered them.” —Nick Curtis*



***White Heat***

Marco Pierre White. Photographs Bob Carlos Clarke.

Food photographs Michael Boys.

Pyramid Books/Octopus Publishing, 1990

ISBN 9781855100312

Hardcover, grey boards, illustrated dust jacket.

Residual tape marks on end papers. Includes

ephemera: 1992 Independent on Sunday Review.

First ed. OOP. Rare. Near fine.

One of the most influential cookbooks of a generation. Part-memoir, part-cook book by then-29-year-old, two Michelin star wielding, Marco Pierre White. Every one of White's sentences is eminently quotable. **\$300**

***Sepia: The Cuisine of Martin Benn***

Martin Benn. Murdoch Books, Crows Nest, Australia, 2014

ISBN 9781743363522

Hardcover. Folio (315x230mm). Brown, black and gold silk boards. Small stain on cover. First edition. Fine **\$495**

***Casa Solla. Pepe Solla; cuando lo ancestral se hace eterno***

Pepe Solla, Montagud Editores, 2016

ISBN 9788472121638

Spanish/English. Hardcover, illustrated boards. Small scuff corner edges. Dedication to Australian chef Martin Benn and signed. Fine **\$280**

***Benu***

Corey Lee. Forewords by Thomas Keller and David Chang. Phaidon Press, London, 2015

ISBN 9780714868868

Hardcover, cream cloth boards, small marks on front cover. Near Fine. Since striking out on his own in 2010 after working at Thomas Keller's acclaimed French, Corey Lee has crafted a unique style that blends his South Korean heritage with his upbringing in the United States. **\$240**

***Banc***

Stan Sarris, Liam Tomlin, Rodney Adler. Foreword by Charlie Trotter. New Holland: Sydney, Australia, 1999

ISBN 9781864365696

Hardcover, black boards, illustrated dust jacket. First edition. VG **\$120**

***Gingerboy***

Teage Ezard

HarperCollins Publishers, 2004

ISBN 9780732293475

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Mark Best

Hardie Grant Books, 2011

ISBN 9781742702339

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Beppi Polese with John Newton

Pier 9, an imprint of Murdoch Books, 2007

ISBN 9781740458771

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Donovan Cooke, Phillipa Sibley-Cooke

New Holland Publishers, Australia, 1999

ISBN 9781864364446

Hardcover, black boards with white text, illustrated dust jacket. VG+ **\$160**

***Essentials of Classic Italian Cooking***

Marcella Hazan. Alfred A Knopf NY, 2005

ISBN 039458404X

Hardcover, decorated boards, dust jacket. Fine \$60

***Giuliano Bugialli's Foods of Tuscany***

Giuliano Bugialli. Stewart, Tabori & Chang, NY, 1992

ISBN 9781556702006

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***Grossi Florentino: Secrets and Recipes***

Guy Grossi, Jan McGuinness. Lantern, Penguin Books, 2007

ISBN 9781920989712

Softcover, illustrated stiff card wrappers, gatefold. Small paper tear at top of spine, lightly sunned. Signed with personal dedication to chef Martin Benn. 2nd imp. VG \$30

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Valentina Harris. Photographs Martin Brigdale

Cassell & Co, London, 1999

ISBN 9780304351503

Hardcover, illustrated boards and dust jacket, page edges aged. VG \$50

***Never Trust a Skinny Italian Chef***

Massimo Bottura, Phaidon Press, 2014

Hardcover. Fine \$80

***Lorenza's Pasta: 200 Recipes for Family and Friends***

Lorenza De' Medici

Pavilion Books Ltd, 1997

ISBN 18620500392

Softcover, sticker residue and marks on covers. VG

\$10

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Lucio Galletto with David Dale

ISBN 9781741750775

Allen & Unwin, 2008

Hardcover, illustrated dust jacket. First edition. Fine. \$40

***Nigellissima; Instant Italian Inspiration***

Nigella Lawson Photography by Petrina Tinslay, Chatto & Windus, London, 2012

ISBN 9780701187330

Hardcover, marbled illustrated boards and dust jacket. Shelf wear. To accompany TV series. First edition. VG \$30

***The Art of Food at Lucio's***

Lucio Galletto and Timothy Fisher (foreword by Leo Schofield, introduction by Robert Hughes), Craftsman House: North Ryde, Australia, 1999

ISBN 9057033321

Hardcover, illustrated boards and dust jacket, slightly rubbed. Signed by author. From library of Australian artist Peter Hickey. VG. \$120

***Call of the Reed Warbler***

Charles Massy UQP, 2020

Paperback. First published 2017.

ISBN 9780702263224 \$10

***Much Depends on Dinner: The Extraordinary History and Mythology. Allure and Obsessions.******Perils and Taboos of an Ordinary Meal***

Margaret Visser Penguin, London, 1986

ISBN 9780140469455

Very good paperback and cover. Author's inscription. 5th edition, 1989.

The chapters look at the historical, cultural, anthropological and social strands of: corn; salt; butter; chicken; rice; lettuce; olive oil; lemon juice; ice cream. \$15

***Wedding Cakes and Cultural History***

S. R. Charsley, Routledge London &amp; New York, 1992

ISBN 9780415026499

Softcover, demy 8vo, 162pp. VG.

An anthropological study of the wedding cake's place in late medieval, early modern, Victorian and present-day societies. \$15

***Pickled. Potted. and Canned: The Story of Food Preserving***

Sue Shephard, Headline, London 2000

ISBN 9780747223344

Hardcover with dust jacket, b/w illustrations.

A deepdive into the histories of shelf life with chapters on drying; salting; pickling; smoking; fermenting; sugar; concentrates; canning; refrigeration; freezing; dehydration; feast or famine. \$20

***Sweet Invention; A History Of Dessert***

Michael Kronl, Chicago Review Press, Chicago, 2011

ISBN 9781556529542

Hardcover, cream boards and brown cloth spine. Illustrated dust jacket. In a plastic sleeve. First page clipped. \$25

***Al Dente: Madness. Beauty and the Food of Rome***

David Winner, Simon &amp; Schuster UK, 2012

ISBN 9781847394422

Softcover. VG+

Winner blends art, history, religion and culinary lore to show how the Roman table has enriched the Holy City's culture in a highly original interpretation of Rome's history, culture, art and religion. \$15

***Au Revoir to All That: The Rise and Fall of French Cuisine***

Michael Steinberger, Bloomsbury London, 2009

ISBN 9780747591825

Hardcover in dust jacket. VG+

This book argues that French cuisine symbolises the malaise that afflicts France and its political, economic and social crisis through investigations into the country's threatened wine, cheese making, bistro and brasserie industries. France is in a rut. and so is French cuisine. \$20

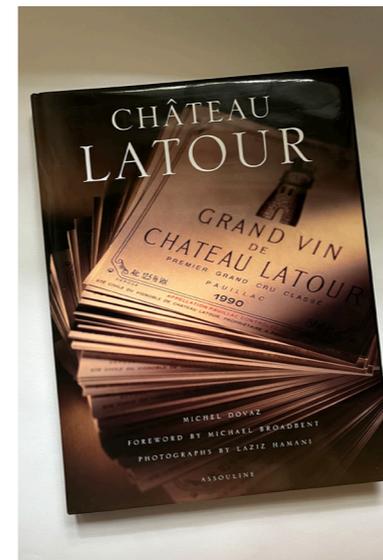
***The Tradition of Australian Cooking***

Anne Gollan, ANU Press, Canberra, 1978

ISBN 708112298

Hardcover in dust jacket, b/w illustrations. VG+ \$25

*The first publication devoted exclusively to Chateau Latour, one of the oldest and most prestigious vineyard estates in France. Included is a unique and detailed analysis of each of the chateau's vintages since 1735. Michael Dovaz is a Swiss food and wine writer.*



***Chateau Latour***

Michel Dovaz. Foreword Michael Broadbent.

Photography Laziz Hamani

Assouline Publishing, 1998

ISBN 2843231000

Hardcover, black cloth board with gold logo. Dust jacket. Large and handsome book. Near fine \$120

***Drink More Whiskey: Whisky: Everything You Need To Know About Your New Favourite Drink***

Daniel Yaffe, Chronicle Books, San Francisco, 2013

ISBN 9781452109749

Hardcover with decorated boards (no dustwrapper as issued). Colour illustrations. VG **\$20**

***The Book of Hungarian Wines***

Zoltan Halasz, Corvina Kiado, Budapest, 1981

ISBN 9631308359 1981

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This book includes chapters on: the story of wine; Hungarian wine regions and Hungarian wines; Hungarian wines at the table and in the kitchen; folklore vineyard customs; taverns, inns and more. Scarce title **\$140**

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This book celebrates the champagne maker's heritage with a short text and sensuous images of the vineyards, chateau and 15 miles of cellar where the bottles lie for the remuage." **\$30**

***The Whisky Barons***

Allen Andrews, Jupiter Books, London, 1977

ISBN 904041379

Hardcover, b/w illustrations. VG+ **\$25**

***Drunk the Night Before: An Anatomy of Intoxication***

Marty Roth, University of Minnesota Press, Minneapolis, 2005

ISBN 9780816643981

Softcover. Fine

This book explores the cultural history of sacred and secular drinking to inspire philosophy, artistic creativity and spirituality. It begins with Euripides' Bacchae and Socrates and discusses Friedrich Nietzsche and Mikhail Bakhtin's carnivalesque. **\$30**

***I am Drinking Stars, a History of a Champagne***

Fabio Chemoune. Gerhard Steidl (ed), Steidl Gottingen, 2009

ISBN 9783865217509

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On Dom Perignon, the book offers chapters on: 1668, the 'best wine in the world', at the court of the Sun King; 1735, libertine pleasures; 1921 Dom Perignon in the glow of contemporary glamour and more. **\$45**

***Divine Vintage: Following the Wine Trail from Genesis to the Modern Age***

Randall Heskett. Joel Butler. Palgrave Macmillan, London, 2012

ISBN 9780230112438

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In exploring historical wines and Biblical beverages, and the modern divine wine trail (Turkey, Lebanon, Jordan, Egypt, Israel, Greece), the book asks: what wine would Jesus drink? **\$25**

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