

# The Florida Bibliophile

December 2016 • Volume 33, No. 4



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*Deadline for the January newsletter is  
December 31, 2016.*

*To avoid disappointment, please be sure to send in your items  
before the holiday deluge. See page 20 for details.*

Membership in the Fellowship of American Bibliophilic Societies is included with your FBS membership. The FABS newsletter is now electronic as well as in print. Access a PDF of the latest FABS newsletter [here](#).



Chris Sherman, dining editor for Florida Trend Magazine, ready to begin a fascinating discussion about food and Florida.



**Annual Dues for the 2016-2017 Season are due by  
December 31, 2016!**

Membership is \$50 U.S. per household per year. Send inquiries and dues to treasurer Linda Morris at 13013 Willoughby Lane, Bayonet Point, FL 34667. Dues may also be paid using our new PayPal account: [floridabibliophiles@gmail.com](mailto:floridabibliophiles@gmail.com).



**Florida Bibliophile Society**  
A community of book lovers

## Minutes of the Florida Bibliophile Society November Meeting

November 20, 2016

Our meeting began with a period of cheerful conversation – no doubt fueled in part by Linda Morris’s delicious chocolate coconut bundt cake and meeting our visitors. President Charles Brown called the meeting to order at 1:55 pm. After a few minutes of discussion regarding signup sheets for members and the upcoming holiday party, Jerry Morris introduced our speaker, Chris Sherman. Mr. Sherman is currently Dining Editor of *Florida Trend Magazine* and had previously been the *St. Petersburg Times* restaurant critic for many years. Further, he is a vice president of Story Farm, a Winter Park publisher that publishes cook books and other works, and is the co-author of at least two cookbooks. Chris was introduced to the Florida Bibliophile Society last year at the Florida Antiquarian Book Fair.

Besides being a restaurant critic, a writer on food, and a publisher of cookbooks, Chris told the audience that he was also a reader and a book collector. He noted that the classical adage “*Festina lente*,” or “make haste slowly,” (seen as part of the emblem on Anchor Doubleday books) applied to both food preparation and food writing.

Chris began by speaking about his newest venture, publishing, and his trial-and-error introduction to the industry. He talked about changes in book publishing that facilitate the publication of custom-

illustrated small-run books, such as cookbooks. His own firm works with authors to create such books from conception to delivery. Actual printing of these books is done offshore, in China, and authors are usually responsible for distribution and marketing. While this lowers publication costs, it also presents its own problems. Chris shared an anecdote regarding Chinese printers refusing to print a book that had Andy Warhol’s picture of Mao and another story of a delay in the receipt of a special museum book because the Teamsters union insisted that the book be shipped from its entry point in the United States by union labor. He also noted that new authors need to be aware of the constraints of working with standard signatures (the group of sheets of paper which are folded to make the actual book pages) forces page counts divisible by 16, 32, or 64: for example, one could not easily publish a 200-page book; standard printer layouts would use either 192 or 224 pages. With regard to the food photography in cookbooks, Chris said that pictures of finished recipes used to be extravagant and precise – now the trend is for food pictures to look more natural, more homemade, like the food has just been scooped out the pot and served to the plate. Insider tip: The photographers used “debris” to give plates that home-served look.

Chris then solicited questions on food and food writing and spent most of his time responding to the



Chris Sherman addresses the Florida Bibliophile Society at Seminole Community Library.



*November Meeting, continued*

many questions raised by an obviously interested audience.

In response to one question, Chris noted that food blogs are everywhere. Almost any magazine can carry food stories, and everyone can write about an individual food preference or restaurant experience. It is easy to write a review and post it on a site such as Yelp. However, in Chris's opinion, professional food writers offer a superior level of expertise and wealth of experience. He further distinguished two types of food journalism: a food critic is generally an anonymous, pretend consumer who writes about a specific restaurant experience, while a food writer is typically better known and writes about a greater variety of food subjects. Food journalism has, of course, now migrated to television; however, Chris opined that he thought food TV has done more harm than good.

On the subject of food itself, Chris urged the audience to seek better, more diverse, and fresher food. He advocated spending the time needed to seek out good food, made with good ingredients, and taking the time to cook and prepare the food properly. While he does enjoy restaurant meals, he stressed the importance of cooking and eating at home.

Chris noted that he believed the push for locally grown foods was often misplaced; the real question should be how fresh the food was, not where it was grown or produced. Similarly, he was not personally committed to organic foods (foods grown with minimal pesticides and fertilizers), but did stress the value, both in terms of nutrition and of taste, of vegetables. He urged that people consider unusual vegetables – he himself was fond of fennel. He also thought that parsley and red pepper were often under-rated. In fact, he commented that he would often evaluate restaurants in terms of how well they prepared vegetables. He also cautioned about menus that misrepresent food: in particular, he commented that if a menu item claims to feature truffles but costs less than \$50 one should be suspicious that the real



*Two Story Farms books on which Chris Sherman participated. Chris brought a selection of these beautifully made books for FBS members to examine. Sample pages can be viewed on the Story Farms website.*

### Chris Sherman + Story Farms Books

The Story Farms website offers these descriptive phrases of Chris Sherman, vice president and editorial consultant:

**Stats:** Scribe, gourmand, wine pilgrim, 20th century collector, part-time Pangloss, feral cat host. **Resume:** Elevator operator, housing inspector, newspaper reporter, alternative weekly designer, restaurant critic, Rhoniatic, Cincinnati loyalist. **Deep background:** Scooped the New York Times once in El Salvador battle, found inventor of nachos, championed pork rinds. Ignored by Pulitzer but James Beard finalist.

ingredient is truffle-infused oil – hardly a substitute for the real thing.

Mr. Sherman suggested that people should sample local specialized non-chain restaurants. These restaurants can often be located by a little sign in front of a strip mall. They may be unassuming on the outside but can provide excellent dining experiences. He discussed local restaurants offering Japanese, Peruvian, Jamaican, Portuguese, and Serbian foods. Often, Chris has found that people start these restaurants because they miss foods from home and figure that they will have to make it themselves. He also suggested that we should embrace Florida-specific cuisine with items such as swamp cabbage, cane sugar molasses, and citrus; should celebrate our fish; and should take advantage of local Greek and Cuban ethnic food.

To bring home the point that the “best food doesn’t necessarily come with a large neon sign,” he noted

*November Meeting, concluded*

**“The most handmade food isn’t going to be behind a big neon sign.”**

that the local Mustang Flea Market (Pinellas Park, FL) does not charge rent for vendors on Wednesdays, so many vendors offer unusual home grown foods on that day.

When asked about wine recommendations, he suggested that Spanish and Sicilian wines were affordable. With regard to American wine, he suggested people might try wines from the central coast of California, as opposed to those from Napa.

In his years as a restaurant critic, he often got thank you letters from restaurant owners after a review. Perhaps the most spectacular of these came from The Bubble Room (Captiva, FL). A day or two after Chris’ favorable review appeared, his senior editor asked him to step outside. Once in the parking lot, the editor directed Chris’ view overhead where a plane was towing a banner that read

WE ♥ CHRIS SHERMAN.

Of course, not all responses were that favorable. In one case, he praised a restaurant meal but commented on what he regarded as a bad mural on the wall; the muralist was furious, turned up at the newspaper’s offices regularly and complained bitterly, forcing a “senior editor to spend a year talking him down.” In another instance, Chris complained about a 20% automatic tip charge at a restaurant said to be owned by mobsters. Later, when he received a message from an associate of the owner, Chris was not sure what to expect. The associate thanked Chris for that comment because through it, they learned that a waiter had been skimming money! (No word on the owner’s comments to that waiter.)

Chris was asked if food writing was elitist. In response, he noted that when food writing started out 50 years ago good food was for rich people; hence, one element of food writing was showing off.



*Chris accepts the FBS commemorative bookplate from Charles Brown.*

Now that is unnecessary as good food is generally affordable. In fact, he regards food writing as the easiest writing because readers are innately interested; all a writer has to do to attract a reader is to say “mashed potatoes” in the first sentence!

After an extended round of applause at the completion of Chris’s presentation, he was presented with a framed memento – a bookplate commemorating his presentation – and a book, a Dover reprint of *The Five Books of Architecture* by Sebasbano Serlio (1475–1554), a choice reflecting Chris’ interest in architecture and his eclectic reading tastes.




Recorder: Gary Simons

Photos: Jerry Morris



### **Dinner Tonight?**

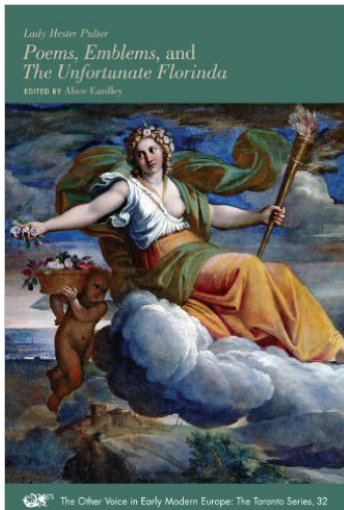
No dining editor could escape with being asked for a few recommendations. Chris said that he had enjoyed many restaurants, but he shared a few names that had attracted his attention recently:

-  Rusty’s Bistro, Clearwater Beach, FL
-  Rooster and the Till, Tampa, FL
-  Pelagia Trattoria, Tampa, FL

And be sure to tell them that Chris (and Florida Bibliophile Society!) sent you.



## Member Activities



### Maureen Mulvihill

**“The Book of Hester: Editing an Uncanonical Text,”** [second](#) in Maureen’s three-part guest series, **Old Books/New Editions**, has been published on the [Rare Books Hub](#) website.

The “Hester” of the title is Lady Hester Pulter (1607-1678), a poet and writer. Her work was lost for 300 years, until 1996, when a

bound manuscript of writings was discovered in the Brotherton Library, University of Leeds. Hester’s work has now been published as *Poems, Emblems, and The Unfortunate Florinda*, by Lady Hester Pulter, edited by Alice Eardley (University of Toronto Press).

Maureen’s essay explores the provenance of Pulter’s manuscript, a story of loss (before 1700), discovery and subsequent loss due to miscataloging (1975), and final recovery (1996) of Pulter’s unusual manuscript. With information on the book’s binding contributed by David Barry, Griffin Bookbinding, St Petersburg, FL (FBS guest speaker, Apr., 2013), she describes the physical state of the manuscript as well as the many literary features of Pulter’s book that have excited much attention from book historians and literary specialists. Calling herself “the noble Hadassas” (Hebrew for “Esther”, which is a variant of Pulter’s given name, Hester), Pulter writes in a domestic vein as a mother of fifteen children; she also writes as an ardent Stuart royalist. But her best work appears when she explores the astral plane of comets, planets, and (yes) extraterrestrials (“Mee thinks I play at football withe the stars”). It was this thrilling attachment to other worlds and meta-realities (the New Astronomy) which evidently saved Hester Pulter from debilitating depression. This essay also discusses Eardley’s editorial methodology and challenges as she transferred a dedicated body of writings from the manuscript medium into quite another: print. A gallery of images, with generous notes, is included.



Maureen poses with a display of books from her collection of early modern women authors.

### “How I Got Started” – The Mulvihill Collection, Featured in *Fine Books & Collections Magazine*

The fall issue of *Fine Books & Collections* features FBS member and former FBS vice president (2012-2015) Maureen Mulvihill and her collection of early women writers. The collection is focused on, but not limited to, English, Irish, and Dutch women writers before 1800.

Maureen dates the collection’s start to when she moved to New York in 1982 – a move which gave her access to Columbia’s Rare Book School, distinguished rare book dealers, and great libraries. These circumstances provided an opportunity to collect better known authors such as Aphra Behn, Vita Sackville-West, and Virginia Woolf as well as lesser known but desirable works by Lucy Hutchinson, Mary Wortley Montagu, and Hester Thrale. The book that started it all was *Female Poems...by Ephelia* (London, 1679), an intriguing pseudonymous writer. Of the 10 known copies, Maureen owns one of two in private hands.

But how to collect these early rare books? Maureen advises: “Collect what you know and love, and use those books. Let them be seen and appreciated, let them ‘live’ – be an active steward.”

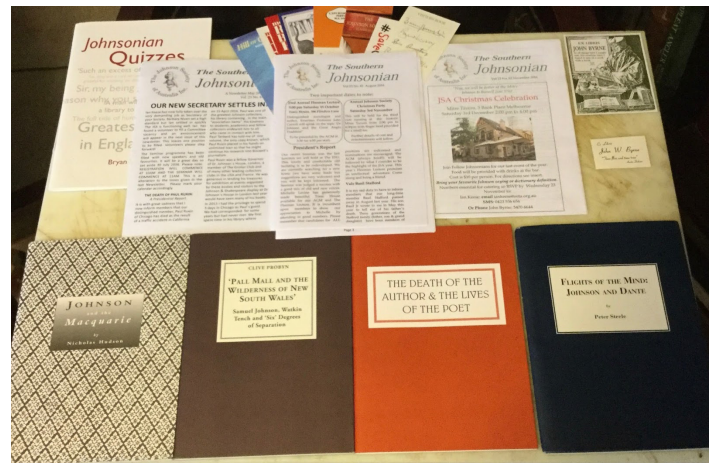
Read the [entire article](#).



*Member Activities, concluded***Jerry Morris: Some Recent Sentimental World-Wide Biblio-Connecting**

Current FBS vice president Jerry Morris is as active a bibliophile as you will meet. A collector, scholar, and author, Jerry has made friends all over the world in the pursuit of his avocation. In a recent post on one of his six book-related blogs (!), “Biblio-Connecting,” Jerry featured a fellow bibliophiles that he has connected with since his trip to Denmark.

“I enjoy hearing from my blog readers. And on October 11th, 2016, I was surprised to receive an email from a person who initially identified herself as ‘a Danish woman living in Melbourne, Australia.’ She said that she too loved Copenhagen, and



A portion of Jerry's Johnsonia collection.

And John Byrne mentions me in the Nov 2016 issue of *The Southern Johnsonian*, which explains the recent increase in blog page views from that part of the world!

John Byrne has one of the largest Johnsoniana Collections in private hands—10,000 items. And, like me, he has a Books About Books Collection and an Austin Dobson Collection—but

probably ten times the size of my collections! In July 2015, Carolyn Webb wrote about John Byrne's Johnsoniana Collection in *The Age*: “[50-Year Book Obsession Still a Thrill.](#)”

As for Merete, I believe our paths will cross in Copenhagen sometime in the next few years.

**A Correction**

On page 2 of November's *Florida Bibliophile*, we presented a picture that showed a number of Elenora Sabin's books. Among them was a book entitled *Atlanta Nights*. We would like to clarify that *Atlanta Nights* was not written by Elenora; it was a collaborative novel written by several science fiction and fantasy writers – not including Elenora – with the expressed purpose of producing a work so bad that it would test the standards of the book's publisher. Elenora used the book to illustrate some pitfalls of vanity presses. We regret the error.

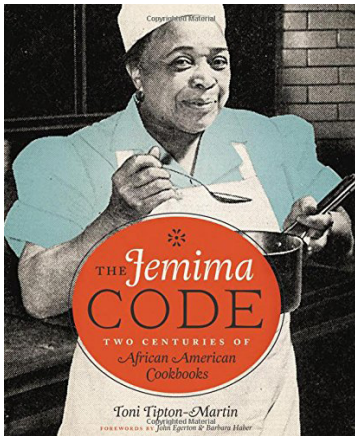


Retired lawyer John Byrne, who has one of the biggest collections of works by Samuel Johnson. Photo: Simon O'Dwyer

enjoyed reading my two Danish blog posts, “Some Things Gotten in Denmark” and “The Bookstores of Copenhagen.” And as a member of the Johnson Society of Australia (JSA), she was glad that I acquired some Johnson books while in Copenhagen. Dr. Merete Colding Smith, Honorary Fellow, University of Melbourne Library, was the Dane who wrote me! In the course of a few emails, I told her about my Mary Hyde Collection\* (the JSA's second patron). And I learned that the President of the JSA, John Byrne, was a Mary Hyde Collector as well. The late Paul Ruxin mentioned another Mary Hyde Collector when he visited my library in 2005, and I believe he was referring to John Byrne. Merete gave me John Byrne's email address. I sent him links to my Mary Hyde posts. And he sent me a parcel full of pamphlets, all but one of which the JSA published.



## Books in Brief – A Festival of Books about Food



### The Jemima Code: Two Centuries of African-American Cookbooks

By Toni Tipton-Martin;  
forewords by John Egerton  
and Barbara Haber  
264 pp., University of  
Texas Press, 2015

Showcasing one of the world's largest private collections of African-American cookbooks, ranging from rare nineteenth century texts to modern classics by Edna Lewis and Vertamae Grosvenor, this lavishly illustrated collection speaks volumes about America's food culture [UT Press].

*The Jemima Code* began in Toni Tipton-Martin's research on African-Americans working in America's kitchens. Here, as in other areas of America's life, Tipton-Martin found that the kitchen help was virtually invisible. The visible representation of the generations of African-Americans who grew, prepared, and served American tables was found in stereotypes like Aunt Jemima, a deeply coded character whose benign gaze and generous proportion are part of a mythology of the African-American experience. *The Jemima Code* is based on Tipton-Martin's extensive research and her collection of 300 cookbooks authored by African-Americans.

The catalyst for Tipton-Martin's research was an incident in 1991. She had just become the first African-American to work as food editor at a big metro daily, Cleveland's *Plain Dealer*. She went to Dallas for a conference and gained an invitation to a cocktail party at an exclusive hotel. It was one first on top of another. Then she entered the ballroom – and someone asked her to get them a drink. That instant expressed an entire history of servitude and a presumption of servitude.

She began to look into the written history of female

African-American cooks. These cooks were largely unacknowledged in the 19th century. When white women began writing cookbooks, recording their family's traditions, the contribution of their servants or slaves was presented as their own.

But as the 19th century ended, black chefs began to publish cookbooks of their own. Even then, representation was an issue, with editions that suppressed the author's image or even their name. A tradition of preparing food for the finest homes in America was gradually reduced to an image of folk ways and the idea that "soul food" was *the* African-American contribution to American cuisine. The cookbooks themselves and Tipton-Martin tell another story.

— More information —

[UT Press](#) (30% discount on this title)

[The Splendid Table, a review](#)

[Mother Jones: The Secret History of Black Chefs in America](#)

[Southern Foodways Alliance. "Gravy" podcast](#)

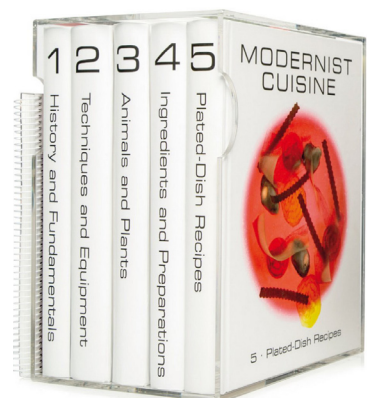


### Modernist Cuisine: The Art and Science of Cooking

by Nathan Myhrvold, Chris Young, and Maxime Bilet  
2,438 pp., The Cooking  
Lab, 2011

Yes. It is five volumes (plus a sixth Kitchen Manual). Yes. It comes in an acrylic case. Yes. It costs around \$500. Yes. It is a landmark in culinary publishing.

*Modernist Cuisine: The Art and Science of Cooking* is the remarkable product of a remarkable project. Its author's resume is equally remarkable:



Myhrvold holds a doctorate in theoretical

*Books in Brief, continued*

and mathematical physics as well as a master's degree in economics from Princeton University. He holds additional master's degrees in geophysics and space physics and a bachelor's degree in mathematics from the University of California, Los Angeles. At Cambridge University, Myhrvold did postdoctoral work with Stephen Hawking in cosmology, quantum field theory in curved space-time, and quantum theories of gravitation, all before starting a software company that would be acquired by Microsoft.

As his career developed, he still found time to explore the culinary world and photography. While working directly for Bill Gates as the chief technology officer at Microsoft, Nathan was part of the team that won the Memphis World Championship Barbecue contest; he worked as a stager at Chef Thierry Rautureau's restaurant Rover's, in Seattle; he then took a leave of absence to earn his culinary diploma from École de Cuisine La Varenne, in France.

Nathan retired from Microsoft in 1999 to found Intellectual Ventures and pursue several lifelong interests in photography, cooking, and food science. During this time, some of his photographs were published in *America 24/7* (DK Publishing, Inc., 2003) and *Washington 24/7* (DK Publishing, Inc., 2004). Unable to find practical information about sous vide cooking, he decided to write the book he felt was missing—one that provided a scientific explanation of the cooking process, the history of cooking, and the techniques, equipment, and recipes involved in Modernist cooking. Inspired by this void in cooking literature, he decided to share the science of cooking and wonders of Modernist cuisine with others, hoping to pass on his own curiosity and passion for the movement [Amazon].

Despite all that, do not confuse Modernist Cuisine with an esoteric treatise of foods prepared over days for one of the Kings Louis. Myhrvold is interested in the science behind everyday kitchen processes such as freezing and frying that the cook can use to improve their cooking. There are exotic recipes and

unusual techniques, but there is also slow-baked chicken with onions, the Colonel's fried chicken, and caramelized pumpkin pie.

So, what is modernist cuisine? According to the Modernist Cuisine website: "That is the single most common question we are asked. When writing *Modernist Cuisine: The Art and Science of Cooking*, we arrived at the term because it most completely captured the impetus and cultural significance of a revolution underway in the culinary arts." Ten principles of the Modernist movement may be found on the website, which also summarizes them: "always strive to produce the most delicious, technically exquisite food, and always apply analytical thinking and creativity to constantly advance the face of cuisine."

*Modernist Cuisine* is available in English, Spanish, French, and German. A Chinese edition is being prepared. In addition to the original five-volume edition, Myhrvold has produced a number of related books: *Modernist Cuisine at Home*, a one-volume edition designed for the home kitchen; *Modernist Bread*, focusing on the "science, history, ingredients, techniques, and recipes that will transform passionate and curious foodies into bread experts"; and *The Photography of Modernist Cuisine*.

Is *Modernist Cuisine* for you? One Amazon reviewer who is a culinary professional, wrote that "if you liked McGee's *On Food and Cooking: The Science and Lore of the Kitchen*, you are going to love *Modernist Cuisine*." It has been cited as one of the most influential recent books in culinary arts. Some reviewers found the books dryly written and of less use to cooks who do not an extensive *batterie de cuisine* — but for many foodies, finding the implements and using them will be half the fun.

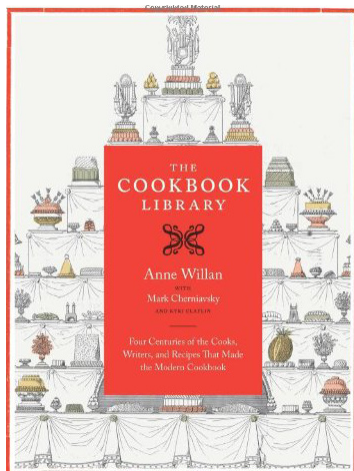
— More information —

[Modernist Cuisine website](#). Yes. They give recipes.

[Modernist Cuisine on Wikipedia](#)





*Books in Brief, continued***The Cookbook Library**

By Anne Willan with Mark Cherniavsky and Kyri Claflin  
344 pp., University of California Press, 2012

In *The Cookbook Library*, Anne Willan and Mark Cherniavsky tell the stories that are told in their collection of rare cookbooks, dating back to 1491, which they have spent over 50 years

assembling. It is easy to imagine that such a book – the product of a lifetime in culinary arts, a world-renowned author, and a half century of collecting – would be a labor of love, and so it is. Beautifully illustrated with images from 400 years of European and American cookbooks, Willan and Cherniavsky work their way through the collection, describing how each book reflects its time and place. They present cookbooks from across two continents, illustrating the evolution of the recipe, and include a few of Willan's favorites.

*The Cookbook Library* began very simply, as a series of notes on the personal library, but it evolved into “a broader exploration of food and its relation to everything from the makeup of a medieval kitchen to issues of colonialism, gender, economics, science, philosophy and politics. It even explores the emergence of the celebrity chef” [LA Times].

Willan herself is quite accomplished in culinary arts and publishing and has had an extraordinary career in the culinary arts. She founded École de Cuisine La Varenne in Paris in 1975, and is acknowledged as one of the world's authorities on French cuisine.

Inducted into the James Beard Foundation Awards Hall of Fame for her “body of work” in May, 2013, Anne has more than 50 years of experience

as a teacher, author, and culinary historian. She has written more than 30 books, including the influential *La Varenne Pratique* and the 17-volume, photo-illustrated *Look and Cook* series, showcased in a 26-part PBS program which she hosted. Her books have been translated into more than two dozen foreign language editions [Amazon].

— More information —

“[Her movable feast hits L.A.](#),” LA Times, February 13, 2008

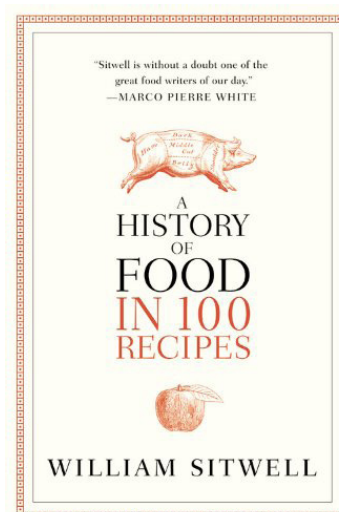
**A History of Food in 100 Recipes**

By William Sitwell  
360 pp., Little, Brown and Company, 2013

“The History of *A* in 100 *B*” has become a formula in the publishing world, just as “1000 *A* You Must *B* before You *C*” has been (or perhaps “101 Things to Do with a \_\_\_\_”). The formula was launched in 2010 with Neil MacGregor’s 100-part radio series, “A History of the World in 100

Objects,” 15-minute episodes on objects from the British Museum. MacGregor begins with a stone axe from the famous Olduvai Gorge, taking the listener back to the emergence of modern humans two million years ago. The series concludes with a solar-powered lamp and charger from 2010 – an object that points to the future in many ways. MacGregor’s “formula” produced compelling results, summarized a vast amount of history in a comprehensible format, and demonstrated relationships among cultures reminiscent of James Burke’s 1970s TV series and book, *Connections*.

It is only natural that another BBC personality, William Sitwell, took on the challenge of



*Books in Brief, continued*

condensing the history of food, using the famous formula. Sitwell does not go quite as far back as Olduvai Gorge, beginning *only* in 2,000 B.C., with “Ancient Egyptian Bread” from a recipe on the walls of a tomb at Luxor, Egypt, in which a woman, Senet, and a high-ranking official, Antefoker, were buried. The walls of a particular chamber in the tomb are covered with intermingled descriptions and depictions of bread- and beer-making (bread was used as the starter for Egyptian beer):

Crush the grain with sticks in a wooden container. Pass the crushed grain through a sieve to remove the husks. Using a grindstone, crush the grain still finer until you have a heap of white flour. Mix the flour with enough water to form a soft dough. Knead the dough in large jars, either by hand or by treading on it gently. Tear off pieces of the kneaded dough and shape into rounds. Either cook directly on a bed of hot ashes or place in moulds and set on a copper griddle over the hearth. Be attentive while cooking: once the bottom of the bread starts to brown, turn over and cook the other side.

Sitwell progresses through the centuries, demonstrating the evolution of food culture and food trends. The book is not full of recipes, though it does have them; Sitwell’s goal was to show people how food was being written about at different times and in different places. He gives a context for these entries and the influence of the recipes, foodstuffs, pioneers, and technologies – for example, the revolution caused by sifting.

Linda Pelaccio, in her podcast “A Taste of the Past,” describes *A History of Food in 100 Recipes* as a “speed course in food history.” Sitwell’s book may be all the food history one wants, or the extensive bibliography can be used as a springboard into further investigations.

– More information –

[Interview with William Sitwell](#), “A Taste of the Past,” Episode 141: A History of the Food in 100 Recipes

**Cookbook Book**

by Annahita Kamali,  
editor, and Florian Böhm,  
photographer  
320 pp., Phaidon Press,  
2014

*Cookbook Book* features 125 seminal cookbooks from the last 100 years. From the tried-and-true classic *Mastering the Art of French Cooking* to *The Astronaut’s Cookbook* and Salvador Dalí’s remarkably original *Les Diners de Gala*, each of these cookbooks has shaped, influenced and/or revolutionized home cooking. The *Cookbook Book* was compiled by a panel of experts in the fields of art, design, food, and photography. It celebrates cookbooks of all shapes, sizes, languages and culinary traditions. From tried-and-true classics such as *Larousse Gastronomique* to surprising quirky choices such as *The Mafia Cookbook* and *The Hawaiian Cookbook*, each of these cookbooks has shaped, influenced or revolutionized home-cooking in its own way.

Each book is presented in its original language edition, and translations are provided where needed. Each book is opened to a key recipe and photographed. Full recipes are also included. “So, for instance, on page 42 you’ll be learning how to make bouillabaisse directly from *Mastering the Art of French Cooking* by Julia Child and on page 44 be on to soufflé tips from *The Graham Kerr Cookbook*” [relish.com].

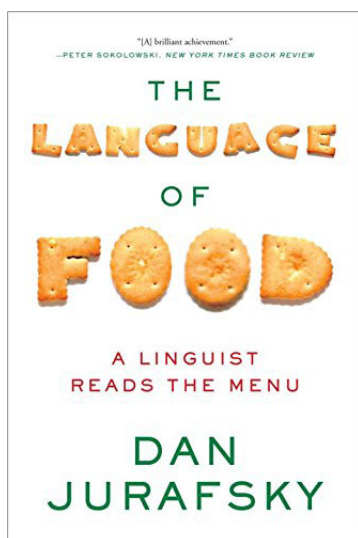
– More information –

Thoroughly researched and beautifully produced.

[Florian Böhm and Annahita Kamali’s Top Picks](#), by Emily Arno on [relish.com](#)





*Books in Brief, continued***The Language of Food: A Linguist Reads the Menu**

by Dan Jurafsky  
256 pp., W. W. Norton & Company, 2015

Maybe you have already endured a conversation which attempts to resolve the confusion between the coconut macaroon and the stylish cookie that has begun to appear everywhere, the macaron (or *French* macaron to emphasize the distinction) – it's roughly the difference

between a chocolate chip cookie and an Oreo. So why the similar name? and what does all this have to do with macaroni? Jurafsky addresses this and many more linguistic curiosities that abound in the cookbook, the grocery store, and the restaurant.

Jurafsky is a professor of linguistics, but his writing is entertaining, not pedantic. The book is a series of 13 essays, each of which takes the reader on a different cultural and culinary journey.

Jurafsky points out the subtle meanings hidden in filler words like “rich” and “crispy,” zeroes in on the metaphors and storytelling tropes we rely on in restaurant reviews, and charts a microuniverse of marketing language on the back of a bag of potato chips.

The fascinating journey through *The Language of Food* uncovers a global atlas of culinary influences. With Jurafsky's insight, words like ketchup, macaron, and even salad become living fossils that contain the patterns of early global exploration that predate our modern world.

From ancient recipes preserved in Sumerian song lyrics (“A Hymn to Ninkasi,” below) to colonial shipping routes that first connected East and

West, Jurafsky paints a vibrant portrait of how our foods developed. A surprising history of culinary exchange—a sharing of ideas and culture as much as ingredients and flavors—lies just beneath the surface of our daily snacks, soups, and suppers [W.W. Norton].

— More information —

[The Language of Food](#), curriculum for course Linguist 62N at Stanford University (with additional links to readings for the course)

[The Language of Food](#), Dan Jurafsky's blog

[“Language of Food” Reveals Mysteries Of Menu Words And Ketchup](#), NPR's “Food for Thought,” September 15, 2014

### *A Hymn to Ninkasi, Sumerian Goddess of Beer*

*Ninkasi, it is you . . . mixing . . . the beerbread with sweet aromatics.*

*It is you who bake the beerbread in the big oven, and put in order the piles of hulled grain.*

*It is you who water the earth-covered malt*

*It is you who soak the malt in the jar;*

*It is you who spread the cooked mash on the large reed mats*

*It is you who holds with both hands the great sweetwort, brewing it with honey and wine.*

*You [add?] . . . the sweetwort to the vessel.*

*You place the fermenting vat, which makes a pleasant sound, . . . on top of a large collector vat.*

*It is you who pour out the filtered beer of the collector vat;*

*It is like the onrush of the Tigris and the Euphrates.*



*Books in Brief, continued***The Literary Gourmet: Menus From Masterpieces**

by Linda Wolfe  
500 pp., Argo-Navis, 2013

Who wouldn't want to read a book with this subtitle

*The Pleasure of Reading about Wonderful Food  
in Scenes from Great Literature –  
the Delight of Savoring it  
in the Recipes of Master Chefs –  
And all Seasoned with Anecdotes  
and Little Known Facts about the Art of Cooking*

Indeed, this book is full of pleasures. For each of thirty-four literary works, beginning with the Bible and ending with John Steinbeck's *Breakfast* (1938), a menu is given, together with recipes for each course. The menus range in complexity from the humble (but delicious, judging from the recipe) one-course meal of red pottage of lentils, taken from the story of Jacob and Esau, to the multi-course, exemplified by this one from Thackeray's *Pendennis* (1850):

*Potage a la reine  
Sweetbread  
Chicken (a la Reine, Sauce supreme)  
Roast lamb in a meadow of spinaches  
Pudding a la Reine (Chicken croquettes)  
Opal-colored plovers' eggs  
Gateau of apricots (Apricot tart)  
Jelly of maraquin  
Ice of plombiere and cherries*

Each section begins with an introduction, followed by a healthy excerpt from the literary work (a pleasant introduction to a wide range of authors), followed by the menu and the recipes. If there is any question about these recipes, Wolfe writes at the beginning of the book: "The recipes in this book were tested by New York's Four Seasons Restaurant. It seemed appropriate that the Four Seasons, whose imaginative modern cuisine is based

upon the best achievements of the past, should bring these historic recipes once again to life. The author wishes to acknowledge their creative cooperation."

The book is divided into four major sections:

- Part I. Pottage and Peacocks' Tongues: The Ancient World
- Part II. Sugar and Spice: The Medieval World and the Age of Elizabeth
- Part III. La Cuisine Classique: The Old World, 1700 to Today
- Part IV. Melting Pots and Pepper Pots: The New World, 1700 to Today

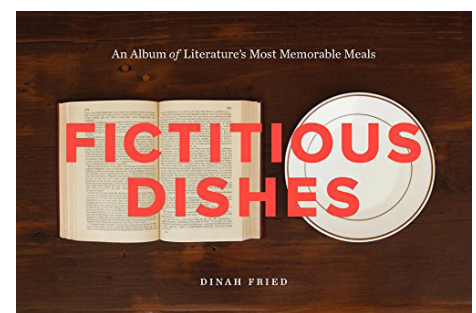
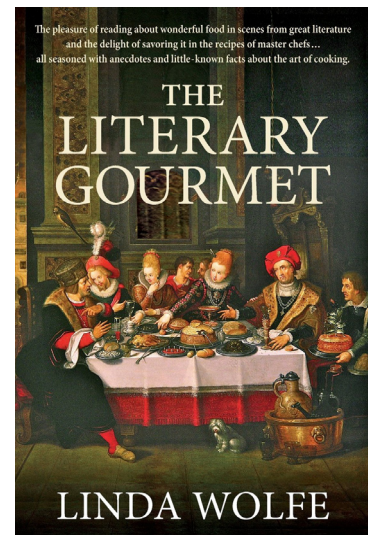
You can order the fresh truffles for the pheasant (page 213) over the Internet. For the peacock's tongues, you are on your own – no questions will be asked *a table*.

**Fictitious Dishes: An Album of Literature's Most Memorable Meals**

by Dinah Fried  
128 pp., Harper Design, 2014

*Fictitious Dishes* pairs nicely with *The Literary Gourmet*. Where *The Literary Gourmet*

emphasizes the menus and recipes, *Fictitious Dishes* provides a visualization. Each of fifty literary works is presented on a single two-page spread. On the left, there is a brief excerpt and rather interesting





*Books in Brief, continued*

footnotes about the author, the literary work, or the food. On the right, there is a photo of the meal described in the excerpt, laid out before you as if you were a character in the book.

Fried is the creative force behind the whole project – designing, writing, cooking, and photographing. A blog entry on the site Brain Pickings by Maria Popova (briefly an advisor of Fried's at the Rhode Island School of Design) states that Fried's project began as a "modest" student design exercise, but it was one of those projects that captivated the student and grew. Fried continued to cook and read, imagining more meals and their role in the books in which she found them.

She provides the moment she enjoyed to her readers/viewers. For example, the apple pie, scoop of vanilla ice cream, and cup of coffee waiting for Jack Kerouac while he was "on the road" is a visual poem, a contrast between the definitively countercultural author and text set against the definitive Americana of the food. Among the notes, Fried includes this from the *New York Times*, May 3, 1902 [perhaps this explains to me why we must at least present a pie after Thanksgiving dinner.]:

Pie is the American synonym for prosperity, and its varying contents the calendar of the changing seasons. Pie is the food of the heroic. No pie-eating people can be permanently vanquished.

*Fictitious Dishes* is a beautiful, slender book, an ideal gift book for one's self or a friend with literary interests. Proust, Swift, Franzen, Cortazar, Flaubert – all these and more are featured. If *The Literary Gourmet* is the main meal, *Fictitious Dishes* is a scrumptious dessert – and we all love a scrumptious dessert, don't we?

– More information –

[Maria Popova's generously illustrated review](#) of *Fictitious Dishes* on Brain Pickings



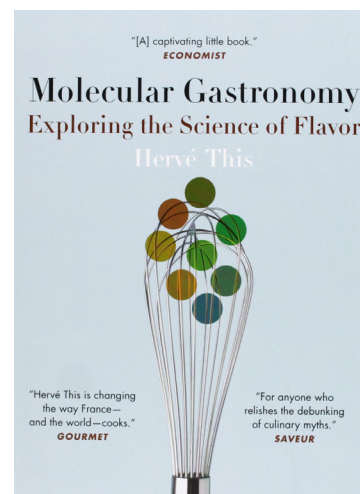
## Molecular Gastronomy: Exploring the Science of Flavor

by Hervé This  
377 pp., Columbia  
University Press, 2008

"Molecular gastronomy" is a term coined in 1988 by Oxford physicist Nicholas Kurti and French chemist Hervé This. In cooperation with Elizabeth Cawdry Thomas, an instructor at Le Cordon Bleu in London and who, through her physicist spouse, had many contacts in the sciences, Kurti and This held a series of workshops, beginning in 1992, that brought together scientists and professional cooks to exchange knowledge and experiences related to the science behind traditional food preparation.

Exploiting the science, various practitioners used unusual methods to create traditional foods, such as making a meringue in a vacuum chamber, cooking sausages by connecting them across a car battery, and an inside-out baked alaska – hot on the inside, cold on the outside. This kind of gastronomic magic came to be associated with the term "molecular gastronomy." By the early 2000s, chefs were exploring the food preparation possibilities of new materials and beginning to use a wide variety of terms to describe this culinary practice.

In *Molecular Gastronomy: Exploring the Science of Flavor*, This takes molecular gastronomy back a step, closer to its roots, identifying the underlying science to produce traditional foods – mostly. This begins by re-examining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from quiches and quenelles to steak and hard-boiled eggs. He goes on to discuss the physiology of flavor and explores how the brain



*Books in Brief, continued*

perceives tastes, how chewing affects food, and how the tongue reacts to various stimuli. Examining the molecular properties of bread, ham, foie gras, and champagne, the book analyzes what happens as they are baked, cured, cooked, and chilled.

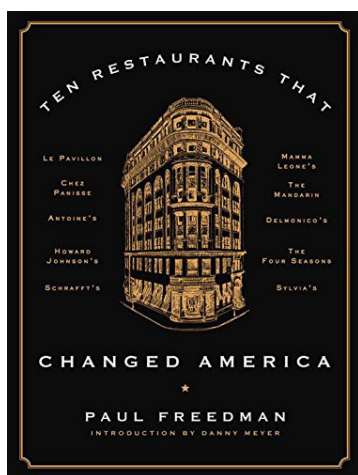
Looking to the future, Hervé This imagines new cooking methods and proposes novel dishes. A chocolate mousse without eggs? A flourless chocolate cake baked in the microwave? *Molecular Gastronomy* explains how to make them. This also shows us how to cook perfect French fries, why a soufflé rises and falls, how long to cool champagne, when to season a steak, the right way to cook pasta, how the shape of a wine glass affects the taste of wine, why chocolate turns white, and how salt modifies tastes.

— More information —

Though not connected directly to This or the book, [this video will give an idea](#) of the possibilities of molecular gastronomy.



## Ten Restaurants That Changed America



by Paul Freedman  
560 pp., Liveright, 2016

Ten restaurants — Delmonico's, Antoine's Haute Creole, Schrafft's, Howard Johnson's, Mamma Leone's, The Mandarin, Sylvia's, Le Pavillon, The Four Seasons, Chez Panisse — changed the food culture of the United States, each in its own way. These establishments

cover over 150 years of U.S. history and eating habits. The author based his selection on “influence and exemplification” rather than on rarified menu selections or celebrity customers.

What we define as a restaurant — and the word itself — originated in Paris in the 18th century. At first, they were crowded, noisy, and not very clean, but the business worked, and it wasn't long before the envious upper classes were offered their own luxury establishments full of all the necessary trappings: linen tablecloths, chandeliers, well-dressed and trained waiters, a long wine list and an extensive menu of elaborately prepared and presented dishes.

In the U.S., coffee shops and oyster houses began to appear in the 1700s, but serving food that wasn't part of an overnight stay did not arrive late in the century. Again, the food was of low quality, but it was intended only to be tolerable sustenance; the concept of “dining out” did not yet exist. In the second quarter of the 19th century, restaurants in the “dining out” sense began to appear in the larger cities. In the 1830s, Delmonico's appeared in New York and set a standard to be emulated in many other places, but only for the well-to-do.

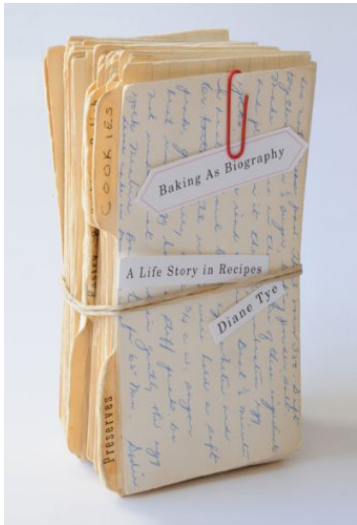
This is Freedman's starting point. He states that Delmonico's was determined to “reproduce French fine dining and elegant service.” The restaurant held a unique place in U.S. history: Abraham Lincoln loved Delmonico's potatoes; Mark Twain threw his 70th-birthday party there; and after Oscar Wilde ordered the turtle — or terrapin, rather — he raved, in an 1885 essay: “The two most remarkable bits of scenery in the States are undoubtedly Delmonico's and the Yosemite Valley” [NPR].

He then moves forward in time to consider the other restaurants and the restaurant segments they helped to create, from Schrafft's which catered to the women's luncheon to Howard Johnson's which democratized quality and dependability. In addition to the fascinating history, *Ten Restaurants* includes many images of vintage menus — that alone will interest many readers.

— More information —

[“10 Restaurants That Shaped America,” Food For Thought, September 21, 2016](#)



*Books in Brief, continued***Baking as Biography: A Life Story in Recipes**

by Diane Tye  
288 pp., McGill-Queen's  
University Press, 2010

"My mother's recipes are in jeopardy. After her death, her little recipe box remained closed until I discovered it a few years ago. It was as if her Chocolate Chip Cookies, Date Squares, and Shortbread had died with her. It is not surprising, of course, that her recipes are

no longer made. Like so many others across North America, my family and I are quick to purchase prepared food rather than make it from scratch at home. These days our sweets are more likely to come from a supermarket bakery than from our own kitchens" begins Tye's book.

Recipes and food traditions are often handed down from one generation to another. Often, these are the most familiar and most enduring of a family's traditions. For many immigrants, the language is gone by the second or third generation, as are ties or visits to the "old country," but the traditional cuisine remains the primary heritage.

These recipes and traditions often take the form of recipe cards, jottings on scraps of paper, or a favorite book of recipes or two. But since "no one cooked it like Mom," it's the handwritten (or typed) notes that are often the most valuable. A bundle of them in an estate can tell a story of changes in tastes, the family, and circumstances.

Diane Tye has taken all this to a wonderful and logical conclusion. Armed with a her degree in folklore (she teaches at the Memorial University of Newfoundland) and her mother's recipe cards,

she reads carefully between the lines to tell a larger story of a mother, a minister's wife, and a woman engaged with the local maritime community.

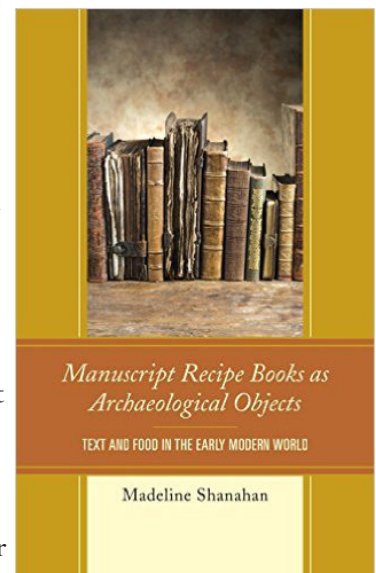
In the process, Tye paints a portrait of her mother and the women in her community more generally. Her mother did not love to bake, but she did so as "an obligation and a way of resisting the demands of family and community," creating a picture of a complex personality managing the identities her various roles demanded.

Not sure what to do with that stack of recipe cards left by a forbear? Let Tye show you how read them more deeply.

**Manuscript Recipe Books as Archaeological Objects: Text and Food in the Early Modern World**

by Madeline Shanahan  
196 pp., Lexington Books,  
2014

*Manuscript Recipe Books as Archaeological Objects* is based on Madeline Shanahan's doctoral thesis, which she earned at University College, Dublin. It focuses on a collection of forty-eight manuscript recipe books held in the National Library of Ireland, all of which are described by Shanahan in her appendix. The oldest of these books appear to have been started in 1670, and all of the books are deemed to have been started before 1830. All are in English, and most appeared to have been compiled and/or owned by high-status women of the Protestant Ascendancy. Shanahan identifies three broad types: household notebooks, recipe collections, and planned volumes [adapted from





*Books in Brief, concluded*

Hollis, *Parergon* 33(1): 275-276].

During the mid- to late seventeenth century, women in Irish houses from elite backgrounds started to collect recipes, which they recorded in domestic manuscripts. While these manuscripts were made elsewhere at an earlier date, they were an almost entirely new arrival to Ireland in this period, and their sudden proliferation said much about changes taking place in society at large. This book is a detailed study of such manuscripts from the perspective of historical archaeology, which argues that they are artifacts which clearly demonstrate that a profound series of changes was taking place. The written word penetrated people's daily lives and homes to a degree that it had not in

previous periods, and it profoundly influenced how they related to their world, objects, and each other.

While this book addresses how we can use manuscript recipe books as sources to study food history, it is ultimately concerned with the books themselves, and what their existence and nature says about the individuals and society that made them. The proliferation of these manuscripts signaled a profound change in cuisine and in how people thought about and related to food as a form of material culture. Research that situates textual objects such as recipe books at the very core of historical archaeology is critical to understanding some of the most significant changes that took place in the early modern world [Amazon].



## Dali's Extraordinary Cookbook Reissued

by Salvador Dali  
320 pp., Taschen Books, 2016

*"Les dîners de Gala is uniquely devoted to the pleasures of taste ... If you are a disciple of one of those calorie-counters who turn the joys of eating into a form of punishment, close this book at once; it is too lively, too aggressive, and far too impertinent for you."*  
—Salvador Dali

Food and surrealism make perfect bedfellows: Sex and lobsters, collage and cannibalism, a swan meets a toothbrush on a pastry case. The opulent dinners given by Dalí and his wife and muse, Gala, were legendary. Luckily, Dalí's 1973 cookbook, *Les diners de Gala*, gives a taste of the sensuality, imagination, and exoticism of their notorious gatherings.

This reprint includes all 136 recipes, specially illustrated by Dalí, organized by meal courses, and accompanied by Dalí's musings on subjects such as dinner conversation: "The jaw is our best tool to grasp philosophical knowledge."

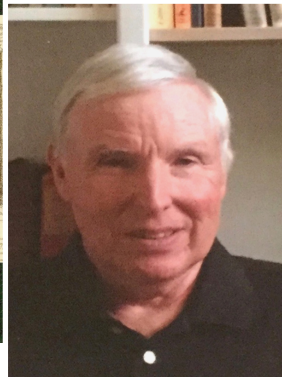
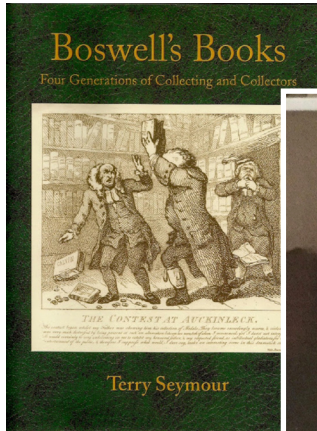
These recipes can be cooked at home, with some skill and a well-stocked pantry. The meals, from leading French chefs of such stellar Paris restaurants as La Tour d'Argent, Maxim's, and Le Train Bleu, brings an artwork, a practical cookbook, and a multisensory adventure to today's kitchens.



## Upcoming Events

### January 2017

(yes, it's right around the corner!)



### Terry Seymour, Author/ Collector

**Seminole Community Library**  
**9200 113th St. N.**  
**Seminole, FL**  
**January 15, 2017**

Terry Seymour is familiar to many FBS members from his talk in January 2015 about the Everyman's Library series, about which he wrote two books. In January 2017, he will talk about his new book that was over six years in the making: *Boswell's Books: Four Generations of Collecting and Collectors* (Oak Knoll, 2016; 556 pp.). Terry will tell us not only about James Boswell's books, but those of Boswell's father, grandfather, and his two sons.

Terry has already given talks about Boswell's Books before the Grolier Club and before a college English class. His talk on the Everyman's Library Series was well received at FBS, and his talk on Boswell's Books is sure to be a fascinating look at an historically important subject.

### February 2017



### A Guided Tour of the Tampa Book Arts Studio with Carl Mario Nudi

**Tampa Book Arts Studio**  
**University of Tampa**  
**279 N. Edison Ave., Tampa, FL**  
**February 19, 2017**

The Tampa Book Arts Studio (TBAS) is a working letterpress printshop with equipment spanning 200 years of printing history, from the 19th and early 20th centuries. Carl, a printer himself for many years, lends his time and experience to the many students who train in traditional printing arts at the studio.

TBAS also house an number of library collections focused on the letterpress printing; examples from more than 600 presses are represented. The collection now totals nearly 10,000 items, including the Lee J. Harrer Collection of Books about Books, the J. B. Dobkin Peter Pauper Press Collection, the Dobkin Collection of 19th Century Letter Writing Manuals, and the Les Feller Family Collections.



## Florida Book Events Calendar

Know about any events of interest to book lovers? Send corrections and additions to Charles Brown, [cmbrown@atlantic.net](mailto:cmbrown@atlantic.net)

### LIBRARY BOOK SALES

For the numerous library book sales around the state, visit Florida Library Book Sales:

<http://www.booksalefinder.com/FL.html>

2016

### DECEMBER

Dec 9-11, 2016

#### Paradise City Comic Con

Ft. Lauderdale, FL

(<http://paradisecitycomiccon.com/>)

2017

### JANUARY

(no 2017 date yet)

#### Writers in Paradise Conference

St. Petersburg, FL ([writersinparadise.eckerd.edu/](http://writersinparadise.eckerd.edu/))

#### 28th Annual Zora Neale Hurston Festival of the Arts and Humanities, Eatonville, FL

([zorafestival.org/](http://zorafestival.org/))

January 12-14, 2017

#### F.R.E.S.H Book Festival

Daytona Beach, FL

([www.kwls.org/](http://www.kwls.org/))

January 12-15, 2017

#### Annual Key West Literary Seminar (est. 1982)

([www.kwls.org/](http://www.kwls.org/))

### FEBRUARY

(no 2017 date yet)

#### Charlotte Harbor Book Festival

Punta Gorda, FL

(<http://charlotteharborbookfestival.weebly.com/>)

February 10, 2017, 11 am

#### Broward Public Library LitLUNCH!

Ft. Lauderdale, FL

(<http://www.bplfoundation.org/litlunch>)

February 16-18, 2017

### Amelia Island Book Festival

Fernandina Beach, FL

(<http://www.ameliaislandbookfestival.org/>)

February 16-19, 2017

#### Savannah Book Festival

Savannah, GA

([www.savannahbookfestival.org/](http://www.savannahbookfestival.org/))

February 23-26, 2017

**Sleuthfest**, annual conference for mystery, suspense, and thriller writers

Deerfield Beach, FL ([sleuthfest.com/](http://sleuthfest.com/))

### MARCH

(no 2017 date yet)

#### BookMania!

Jensen Beach, FL ([www.libraryfoundationmc.org/BookMania-2015-.html](http://www.libraryfoundationmc.org/BookMania-2015-.html))

March 18, 2017

#### Southwest Florida Reading Festival

The Largest One-Day Reading Festival in Florida  
Fort Myers, FL ([www.readfest.org/](http://www.readfest.org/))

March 24-25, 2017

#### 6th Annual Venice Book Fair and Writers Festival

Venice, FL (<http://venicebookfair.com/>)

March 30-April 2, 2017

**33rd Story Fest** (sponsored by The Florida Story Association)

Mount Dora, FL (<http://flstory.com/festival/>)

### APRIL

[no 2017 date yet]

#### University of Florida Conference on Comics and Graphic Novels (est. 2002)

Gainesville, FL

([www.english.ufl.edu/comics/conference.shtml](http://www.english.ufl.edu/comics/conference.shtml))

April 1, 2017

#### Literary Feast (ext. 1989)

Fort Lauderdale, FL

([www.bplfoundation.org/literary-feast](http://www.bplfoundation.org/literary-feast))



*Florida Book Events Calendar, concluded*

April 1-30, 2017

**O, Miami Poetry Festival**

Miami, FL (<http://www.omiami.org/>)

April 7-9, 2017

**Word of South Festival**

(presented by Tallahassee Community College)

Cascades Park, Tallahassee, FL

(<http://www.wordofsouthfestival.com/>)

April 11, 2017

**“Old Books Still Matter,” Guest speaker,  
Maureen E. Mulvihill**

Gelbart Auditorium, Selby Library, Sarasota, FL

April 21-22, 2017

**Palm Beach Book Festival**

West Palm Beach, FL

(<http://www.palmbeachbookfestival.com/>)

April 21-23, 2017

**36th Annual Florida Antiquarian Book Fair**

St. Petersburg, FL

([floridabooksellers.com/bookfair.html](http://floridabooksellers.com/bookfair.html))

April 22, 2017

**37th Annual Tampa-Hillsborough Storytelling Festival**

Robert W. Saunders, Sr. Public Library,

1505 Nebraska Avenue, Tampa, FL

(<http://tampastory.org/>)

April 22-26, 2017

**Alachua County Friends of the Library Book Sale**

Gainesville, FL (<http://folacld.org/index.html>)

MAY – JUNE

[no events found]

JULY

(no 2017 date yet)

**South Florida Book Festival**

Fort Lauderdale, FL

July 27-30, 2017

**Florida Supercon**

Greater Ft. Lauderdale Convention Center, Ft.

Lauderdale, FL (<http://floridasupercon.com/>)



*The Bookshop (1820) by Johannes Leijerhuis, 1770-1836*

From Our Facebook Page – visit FBS on Facebook for the full story

## Rosenbach's Unpublishable Memoirs      *The War Virgin: A Review*

Rosenbach's name may not be instantly recognizable today, but he was once one of the U.S.'s most well known bibliophiles. He was an avid collector, scholar, and seller of rare books and manuscripts. Rosenbach is credited with popularizing the collecting of American literature at a time when only European literature was considered collectable. He also advanced the idea of book collecting as a means of investment. Our Facebook post links to a thorough examination of Rosenbach and his one literary effort, an entertaining story about a book

FBS on  
Facebook



collector who will stop at nothing in his quest for the books he wants.



Laura Westley's book *The War Virgin* was first a one-woman play, but before that, it was Laura's real-life experience in the army in Iraq. It tells a coming-of-age story as Laura's strict upbringing comes into conflict with the reality of the battlefield and military life. She describes it as "a journey through repression, temptation, and, ultimately, liberation." Our Facebook page links to a review of *The War Virgin* by FBS vice president Jerry Morris. Laura will be the featured speaker at the FBS meeting in March. Get a headstart with Jerry's informative review and then on to Laura's book.



## THANK YOU

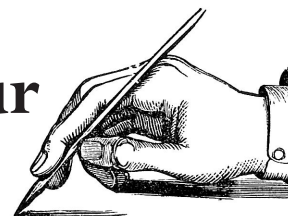
### This Month's Writers and Contributors

Many thanks to those who contributed words and ideas to this month's newsletter! FBS members unless otherwise noted.

Jerry Morris  
Linda Morris  
Maureen Mulvihill  
Carl Mario Nudi  
Irene Pavese  
Elenora Sabin  
Gary Simons  
Jean Simons

Have an idea for an article for *The Florida Bibliophile*? Contact Charles Brown, [cmbrown@atlantic.net](mailto:cmbrown@atlantic.net), to submit or for assistance in

## Write for Your Newsletter!



Some of us like to write, and others do not, but all of us like books and read books and buy books and recommend books... Whatever you have to say about books, say it here! Our goal is to have lots of original, member-created content in our newsletter.

Looking at past newsletters will give you an idea of the wide range of contributions members make, but here are some ideas:

- Book news – a recent auction of interest
- A special date in the history of publishing, a specific book, a special author
- Discoveries in the world of books and literature
- Your visit to a book store, a book fair, a book sale
- A book, or books, in your collection
- Member profiles or interviews

Your creative ideas are also welcome.

Subliminal message: Write for your newsletter!



## Florida Bibliophile Society, 2016-2017 Season



**September 25 • Gary Simons** – FBS member Gary Simons will speak on the novelist Catherine Gore (1799-1861), a writer in the Silver Fork genre, a category of Regency fiction featuring the lives of the English upper class and aristocracy.

**October 16 • Elenora Sabin** – Elenora has published numerous novels, some through commercial publisher Tor, private presses, WiDo and Double Dragon, and now self-publishing using Amazon's Create Space. Elenora will talk about the advantages and disadvantages of each. She'll share with budding authors what they need to know about preparing a book for publication.

**October 22-26 • Gainesville Getaway** – The Alachua County Friends of the Library hosts a semiannual sale featuring 500,000+ books and media ranging from rare and collectible books to vintage vinyl and recent magazines. Join us for the day or the weekend. Enjoy great food and the local sites and shops, and find a few book treasures! Great fun!

**November 20 • Chris Sherman**, Dining Editor of *Florida Trend* Magazine

**December 20 • FBS Holiday Party** – The holiday gala you don't want to miss! At the home of Joan Sackheim.

**January 15 • Terry Seymour** – Terry will talk about his new book, over six years in the making: *Boswell's Books: Four Generations of Collecting and Collectors* (Oak Knoll, 2016; 556 pp.). Terry will tell us not only about James Boswell's books, but those of Boswell's father, grandfather, and his two sons.

**February 19 • Carl Nudi**, FBS member and printer, will guide a tour of the Tampa Book Arts Studio. A great introduction to the history and practice of how books are made.

**March 19 • Laura Westley**, author of *WarVirgin: My Journey of Repression, Temptation and Liberation* (2016) – With irreverent comedy and affecting insight, Laura's book tells the story of a conservative idealist and West Point graduate confronting the truth about life and herself on the battleground of Iraq of all places.

**April 16 • Peter Hargitai**, poet, novelist, translator – For National Poetry Month, FBS member Peter Hargitai will read and discuss his work. The recipient of many honors on both sides of the Atlantic, Peter has published numerous books of poetry and fiction. A native of Hungary, Peter has also introduced the work of several Hungarian authors to English readers.

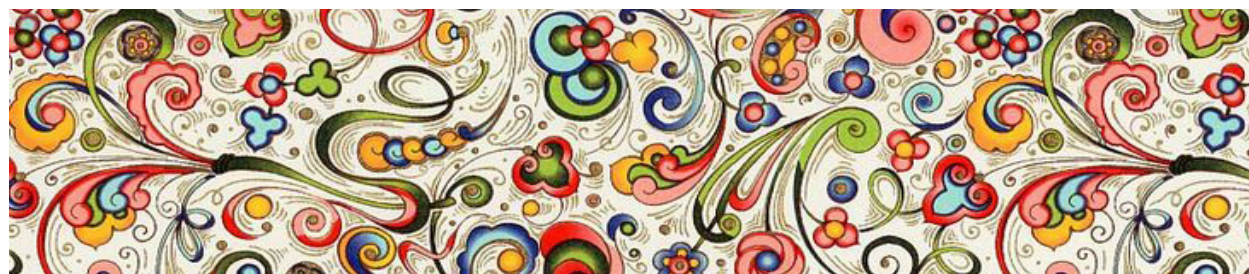
**April 21-23 • Florida Antiquarian Book Fair** – FBS regularly hosts a table staffed by FBS members at the entrance to the Florida Antiquarian Book Fair. FBS members assist fair visitors with information and by checking bags and packages. And participating members receive free admission to the fair.

**May 21 • FBS Annual Banquet** – We close out the year with a luncheon banquet. It worked out so well last year that we're planning to return to Brio Tuscan Grille Restaurant. Our speaker will be Mike Slicker, proprietor of Lighthouse Books, celebrating his 40th year as a bookseller.

All meetings are held at 1:30 p.m. on Sunday afternoon unless otherwise announced. 



## Endpaper • Books Good Enough to Eat



The selection of books presented in this issue of *The Florida Bibliophile* demonstrates something of the scope of food and food culture today as well as something of the role of the book in transmitting and preserving the culture of food throughout human history.

Cookbooks have evolved from compendia of recipes into works that do for food what the travelogue does for travel. For example, Reaktion Books has produced dozens of volumes in its series “Edible,” each of which features a different foodstuff: Apples, Bananas, Barbecue, Beef, Beer, etc. But these are not cookbooks; they are cultural histories, taking you along as these foods move around the world and change societies — the role of tea in England or coffee in America come to mind among many others.

The art of cookbooks has also grown. Again, they have evolved from page after page of recipes to sumptuous visual feasts — from publishers like Phaidon, Rizzoli, and Taschen — that allow readers to revel in dishes they may never prepare but can still savor.

As Chris Sherman pointed out, food photography has evolved, too. It is a specialty in its own right used in advertising, illustration, and fine art. But it is changing as well. The food in cookbooks no longer a window to another world, as if the staff of Downton Abbey just brought it upstairs. The book is your plate, and it has just been served.

Food is now central to an entire subgenre of the mystery novel, the “foodie mystery,” in which the cook is the detective and recipes are offered for the dishes that characters in the stories enjoy. New authors and their books in this genre appear regularly.

At one time, we might have predicted the end of the cookbook — just as some predicted the end of the book — because of the Internet. But the book and publishers and readers — all endlessly adaptable — have changed as well, and more fascinating and beautiful books about food and cooking are being published every day.

See you at the book store! — Charles

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