

## Libros Latinos

P.O. Box 1103

Redlands CA 92373

Tel: 800-645-4276 Fax: 909-335-9945

books@libroslatinos.com

www.libroslatinos.com



**Terms:** All prices are net to all, and orders prepaid. Books returnable within ten days of receipt if not as described. Please order by book ID number.

## Mexican Food & Drink

1. **100 RECETAS DE PESCADO.** México: [Productos Pesqueros Mexicanos], 1976. [132]p., color photos, illus., tables, graphics, wrps, oblong . Paperback. Very Good. (108810) \$35.00  
*A compilation of 100 recipes for Mexican fish dishes, accompanied by statistical information concerning the health benefits of fish consumption and economic related aspects of fish production in Mexico. Includes comic strips illustrating the benefits of consumption as well as other forms of statistical data*
2. **100 RECETAS ECONOMICAS** Edición TM5. México: Thermomix, 2014. First edition. ISBN: 9870038440741. 231p., photos, color plates, boards. Hardcover. New. (170664) \$45.00  
*Contiene cien recetas económicas de agrupadas en las siguientes categorías: entrantes y ensaladas, sopas, pastas y arroces, principal (pescados), principal (carnes), masas saladas, panadería, postres y dulces, repostería y bebidas.*
3. **100 RECETAS. NO. 2** Cocina, repostería, cocktails, sandwiches. Mexico, D.F.: Ediciones de la Casa A. Reyes, No Date. 1st ed. [18] p., wrps. Staplebound. Good. (161572) \$20.00  
*100 easy to prepare recipes featured in this brief pamphlet*
4. **2300 CUCARAS Y UTENSILIOS, 2800 AÑOS. COLECCIÓN MUSEO SOUMAYA.** México: Asociación Carso, 2001. First edition. ISBN: 968 7794 12 7. 235p., color plates, photos, illus., bibl. Hardcover. Used; Like New. (75136) \$50.00  
*Studies of spoons and other utensils with essays by Roberto Richheimer, Vicente Quirarte, Mónica López Velarde Estrada and several other scholars. Appended by a catalogue with objects pictured in color*
5. Abascal, Paulina. **LAROUSSE: POSTRES DE ENSUEÑO.** Los mejores postres de Paulina Abascal. México: Ediciones Larousse, 2009. Second Reprint of First Edition. ISBN: 9786072100169. 176p., color photo plates, glossary, index, wrps, illustrated dj, 4to. Paperback. New. (144647) \$45.00  
*Compilation of recipes for exquisite and delectable desserts, by internationally acclaimed Mexican Chef, Paulina Abascal. Features a sharp color photo of each recipe. With recipes for brownies, crêpes, cream cakes, and soufflés, among others. Printed on semi-glossy coated stock.*
6. Aguado López, Emma M. **EL PAN DE ACÁMBARO.** Guanajuato, México: Ediciones La Rana, 2014. First edition. ISBN: 9786079392109. 82p., bibl., photos, boards. Hardcover. New. (165832) \$40.00  
*Narra la historia del pan de la localidad de Acámbaro, cómo llegó y cómo se inició su elaboración, elaboración, venta y consumo.*
7. Aguilar, Amina Ariana. **COCINA PRÁCTICA : COCINA DEL BICENTENARIO. TOMO 3.** México: Radar Editores, 2020. First edition. 48p., illus., photos, wrps. Paperback. New. (188468) \$20.00  
*Monthly edition on the gastronomy of the Mexican Revolution.*

8. Allen, Allie. **SUPER CINCO DE MAYO RECIPES: A HOLIDAY COOKBOOK OF DELICIOUS MEXICAN DISH IDEAS!** Np: Independently Published, 2020. First edition. ISBN: 9798562120403. 90p., photos, indices, wrps. Paperback. New. (191799) \$20.00  
*Cinco de Mayo is a holiday celebrated in Mexico, as well as in the United States, where many native-born Mexicans now live. It's a feast of true cultural heritage, started to honor their military force's victory over Napoleon, the third's French Army in 1862. Often today, it is also used as a great excuse to throw a day-long party.*

*The recipes in this cookbook will help you create some of the original Mexican dishes of Cinco de Mayo, as well as some of the meals served frequently on holiday today.*

*Typical treats on Cinco de Mayo include margaritas, tacos, and burritos. Those are not necessarily traditional dishes in Mexico, but they are a wonderful way to bring the celebration home to your family and friends.*

*Traditional Mexican dishes are different from the types of "Tex-Mex" foods served at Taco Bell™ and many other "Mexican" restaurants in the United States.*

*Turn the page, and let's make traditional and modern dishes for Cinco de Mayo...*

9. **ALMANAQUE DULCE 1937.** Mexico, D.F: Union Nacional de Productores de Azucar, 1937. First printing. 98 p., ilus., wrps. Staplebound. Very Good. (166642) \$65.00  
*A magazine produced by the National Union of Sugar Producers which features recipes, product advertisements and a calendar of observed holidays and feast days. Includes an article on useful tips for maintaining a household.*

10. **ALMANAQUE DULCE 1938.** Mexico, D.F: Union Nacional de Productores de Azucar, 1938. First printing. 98 p., ilus., wrps. (spine wear) Staplebound. Very Good. (160708) \$65.00  
*A magazine produced by the National Union of Sugar Producers which features recipes, product advertisements and a calendar of observed holidays and feast days. Includes an article on useful tips for maintaining a household.*

11. **ALMANAQUE DULCE 1938.** Mexico, D.F: Union Nacional de Productores de Azucar, 1938. First printing. 98 p., ilus., wrps., missing front cover. Staplebound. Very Good. (177966) \$50.00  
*A magazine produced by the National Union of Sugar Producers which features recipes, product advertisements and a calendar of observed holidays and feast days. Includes an article on useful tips for maintaining a household.*

12. **ALMANAQUE DULCE 1946.** Mexico, D.F: Union Nacional de Productores de Azucar, 1946. First printing. 82 p., ilus., wrps. Staplebound. Very Good. (160706) \$50.00  
*A mix of advertisements for household consumer products (soaps, soda and skin lotion), recipes which focus on dessert as well as a few minor entrees and a calendar of atrological dates and observed holidays.*

13. **ALMANAQUE DULCE 1947.** Mexico, D.F: Union Nacional de Productores de Azucar, 1947. First printing. 82 p., ilus., wrps. (moderate wear and spine wear and signature on cover) Staplebound. Very Good. (160705) \$35.00  
*Recipes for various dishes including desserts, entrees and hour d'oeuvres that use household ingredients such as rice and powdered milk. Includes numerous ads for home consumer products and foodstuffs. Appended is a monthly calendar which includes holidays.*

14. **ALMANAQUE DULCE 1949.** Mexico, D.F: Union Nacional de Productores de Azucar, 1949. First printing. 82 p., ilus., wrps., clear plastic dj.(sl. chipping and staining) Staplebound. Very Good. (181837) \$50.00  
*Recipes for various dishes including desserts, entrees and hour d'oeuvres that use household ingredients such as rice and powdered milk. Includes numerous ads for home consumer products and foodstuffs.*

15. **ALMANAQUE DULCE 1950.** Mexico, D.F: Union Nacional de Productores de Azucar, 1950. First printing. 79p., ilus., wrps. worn, christmas sticker on lower cover corner. Staplebound. Very Good. (172084) \$65.00  
*A magazine produced by the National Union of Sugar Producers which features recipes, product advertisements and a calendar of observed holidays and feast days. Includes an article on useful tips for maintaining a household.*

16. **ALMANAQUE DULCE 1951.** Mexico, D.F: Union Nacional de Productores de Azucar, 1951. First printing. 79p., illus., wrps., Staplebound. Very Good. (181836) \$50.00  
*A magazine produced by the National Union of Sugar Producers which features recipes, product advertisements and a calendar of observed holidays and feast days. Includes an article on useful tips for maintaining a household.*
17. **ALMANAQUE DULCE 1952.** México, D. F.: np, 1952. 1st ed. 80p., illus., wrps. Staplebound. Good. (161558) \$50.00  
*Recipes for sweet treats and desserts. Appended is an almanac calendar for the year 1952, listing all the feast days of the saints*
18. **ALMANAQUE DULCE 1954.** Mexico, D.F: Union Nacional de Productores de Azucar, 1954. First printing. 80 p., illus., wrps. Staplebound. Very Good. (160704) \$50.00  
*Features numerous vintage ads and recipes for mostly dessert and sweet foods. Appended is a calendar with a listing of holidays, saint's feat days and corresponding astrological symbols. Cover image features a child's face intensely focused--hypnotized, perhaps--by a sugar cube. Published by the National Union of Sugar Producers.*
19. Alvarado, Luza and Nico Mejía. **COSTAS DE COLIMA : COCINA DE MAR, CORAZÓN DE TIERRA.** [Colima]: Colima Sabe, 2019. First edition. 461p., photos, illus., color plates, bibl., boards, dj. Hardcover. New. (188754) \$160.00  
*A photographic work which celebrates the culture, food, and people of Colima's coastal region. Divided into five coastal regions: Michoacán, Tecmán, Armería, Manzanillo, and Jalisco. Includes recipes. No copies on worldcat.*
20. **AMARANTO, COMIDA COTIDIANA Y RITUAL.** Ciudad de México: Fundación Herdez (Colección Tonacayol: nuestro sustento), 2020. First edition. ISBN: 9786078172566. 189p., color plates, bibl., indices, wrps. Paperback. New. (192156) \$40.00  
*"Amaranto, Comida Cotidiana y Ritual" seeks to enrich and contribute multidisciplinary knowledge to the wide world of Mexican cuisine. Each one of the contributions that the specialists offer, delves into the central product of the book from different areas of knowledge. As an example, the material begins with an interesting historical-anthropological contribution on amaranth and its use in Mesoamerican life as a fundamental ingredient in the preparation of tzoalli. This first article is prepared by the renowned Archaeologist Eduardo Merlo. Later we find a study on the nutritional benefits that amaranth has in human nutrition, likewise in this second article we can find an exhortation on the benefits that it would bring to health to resume the consumption of amaranth on a regular basis, as they did our ancestors.*
21. Ambrocio Hernández, Roberto; Mariana Escamilla Becerril and María de la Luz González Arroyo (comps.). **LOS SABORES DEL ESTADO DE MÉXICO.** Toluca de Lerdo: Fondo Editorial Estado de México, Sistema para el Desarrollo Integral de la Familia del Estado de México, (identidad Cultura y Sociedad), 2016. Second edition. ISBN: 9786074955477. 125p., boards. Hardcover Spiral Bound. Fine. (176247) \$25.00  
*"Los sabores del estado de México" is a collection of traditional recipes from Mexico, exploring and highlighting flavors from the region. Includes main dishes, sides, and desserts.*
22. Arellano , Gustavo. **TACO USA: HOW MEXICAN FOOD CONQUERED AMERICA.** New York: Scribner, 2013. First edition. ISBN: 9781439148624. 320p., color plates, photos, indices, wrps. Paperback. New. (191798) \$20.00  
*Nationally syndicated columnist and bestselling author of ¡Ask a Mexican! Gustavo Arellano presents a tasty trip through the history and culture of Mexican food in this country, uncovering great stories and charting the cuisine's tremendous popularity north of the border. Arellano's fascinating narrative combines history, cultural criticism, food writing, personal anecdotes, and Jesus on a tortilla. In seemingly every decade for over a century, America has tried new culinary trends from south of the border, loved them, and demanded the next big thing. As a result, Mexican food dominates American palates to the tune of billions of dollars in sales per year, from canned refried beans to tortilla wraps and ballpark nachos. It's a little-known history, one that's crept up on this country and left us better for it.*

23. Argueta, Jermán. **CRÓNICAS Y LEYENDAS MEXICANAS TOMO 13 : ENTRE LO LÚDICO, LO LÚBRICO Y LO ETÉREO. CANTINAS, TEMPOS DE LA SALUD.** México, D.F.: Editorial Progreso, 2017. First edition. ISBN: 9780013485636. 64p., photos, illus., color plates, wrps, 8vo. Paperback. Fine. (188449) \$15.00  
*Publication, exploring customs and practices associated Mexican bars known as cantinas and pulquerías. With numerous illustrations depicting pulquerías in the 16th and 17th century and color photos of modern cantinas. Textos by Daniel Rodríguez, Pablo Gaytán, Víctor Navarro, Jermán Argueta, Armando Ruiz, Francisco Ibarlucea and David Gonzalez.*
24. Argueta, Jermán. **CRÓNICAS Y LEYENDAS MEXICANAS TOMO 7** El origen de las cantinas. Además: Las cantinas hoy en el Centro Histórico de la Ciudad de Méixoc, y las que han desaparecido. ¡Anéctotas y galería de imágenes! También, el origen de las pulquerías en la Ciudad de México. México, D.F.: Editorial Progreso, 2015. First edition. 64p., photos, illus., color plates, wrps, 8vo. Paperback. Fine. (174497) \$15.00  
*Publication, exploring customs and practices associated Mexican bars known as cantinas and pulquerías. With numerous illustrations depicting pulquerías in the 16th and 17th century and color photos of modern cantinas. Includes the following sections: ""Cantinas, ese lugar para armonizar bebida y manjar", "Bares y cantinas inquisitoriales en el barrio de Santo Domingo", "El patrimonio etílico perdido en el centro histórico del D.F.", "Retablo de anéctotas con sabor etílico", "El origen de la pulquería en la CD. de México (Siglos XVI y XVII)", " Nomenclatura pulquera: de 'la antigua Roma' a 'la toma de Pompeya'", "Galería de imágenes: Cantinas".*
25. **ARQUEOLOGÍA MEXICANA. EDICION ESPECIAL. NÚM. 47. EL MAÍZ : CATÁLOGO VISUAL, HISTORIA, SIMBOLISMO, BOTÁNICA, GASTRONOMÍA.** Revista Bimestral. México: Editorial Raíces, Instituto Nacional de Antropología e Historia, 2011. First edition. 86p., photos, illus., wrps. Paperback. New. (168317) \$15.00  
*Contiene una breve historia del cultivo del maíz, su simbolismo, taxonomía, razas de maíz mexicano, y gastronomía.*
26. **ARQUEOLOGÍA MEXICANA. VOLUMEN XXVII, NÚM. 158. LA SAL EN MESOAMERICA** Revista Bimestral. México: Editorial Raíces, Instituto Nacional de Antropología e Historia, 2019. First edition. 83p., maps, photos, illus., facsimiles, wrps. Paperback. New. (191709) \$15.00  
*Julio-Agosto 2019*  
*El Sabor d elos Dioses*  
*"Producción y usos: de la época prehispánica a la actualidad"*  
*"Las salinas prehispánicas de Oaxaca, San Miguel Izxtapan, Escuinapa, Belice"*  
*"Etnoarqueología de la sal en Michoacán"*
27. **ARTES DE MEXICO: CHOCOLATE I, II & III.** Mexico, D.F.: Artes de Mexico, 2012-2013. First printing. 3 vols., var. paginations, photos, wrps., tall. Paperback. New. (160717) \$95.00  
*Three special issues of Artes de Mexico which focus on the history, cultivation, production and consumption of chocolate in Mexico. The first issue focuses on how chocolate figured into pre-Colombian cultures, the second discusses the mystique of chocolate and how it is a metaphor for mestizaje (or mixing) and the third expounds on the role chocolate has played in shaping rituals and popular consciousness.*
28. Bali, Jaime. **DULCES DE PUEBLA, DELICIA BARROCA / CANDIES OF PUEBLA, A BAROQUE DELIGHT.** México, D.F.: CECAP, COLPUE, Editorial Planeta Mexicana S.A. de C.V., 2014. First edition. ISBN: 9786070722721. 123p., color plates, photos, illus., boards. Hardcover. New. (166102) \$55.00  
*Historias de la dulcería, el barroco y confitería conventual. Textos en Español e Inglés.*
29. Bando Knape, Sigrid. **SAHTAIN HABIBI.** Ciudad de Mexico: Editorial Pamabras Palibros , 2021. First edition. 175p., colorplates, photos, glossary, indices. Hardcover. New. (193040) \$80.00  
*Lebanese food recipe book. The most typical and representative dishes explained step by step*

30. Barreto, Leonor and María de la Madrid. **LIBRO COMPLETO DE COCINA.** Mexico: Unknown, 1948. First edition. 621p., index, boards. (somewhat shaken yet still bound, binding reinforced by vinyl tape) Hardcover. Fair. (193015) \$180.00  
*"Libro completo de cocina" is a comprehensive cookbook by Leonor Barreto and María de la Madrid, originally published in 1948, that contains recipes for traditional and contemporary (at the time) dishes and drinks from Mexico, especially the state of Colima. The recipes are organized into several categories, including: Breakfasts, main courses, cocktails, appetizers, soups, "dry" soups, cakes, egg dishes, and seafood. This work is signed by one of the authors, Leonor Barreto. There are six copies of this title on Worldcat.*  
*Inscribed by the author*
31. **BEBIDAS DE TRADICION.** Sabores de Mexico con MAPFRE. Mexico, D.F.: MAPFRE, 2013. 1st ed. ISBN: 978-607-9252-05-2. 120 p., photos, boards, dj. Hardcover. Very Good. (162647) \$75.00  
*On the many beverages, cocktails and other drinkable concoctions available regionally throughout Mexico*
32. Calderón , Carla (coord.). **MERMELADAS Y YOGURES** 20 ideas para sorprender. México: Thermomix, 2015. Third edition. ISBN: 03201410011023470001. 95p., photos, color plates, boards. Hardcover. New. (170665) \$25.00  
*Edición mermeladas y yogures, presenta veinte recetas para su la elaboración. Incluye un planificador de menús semanal.*
33. Camacho Gómez, Manuela. **CHOCOLATE : HISTORIA, ARTE, CULTURA Y MARKETING.** México: Laberinto Ediciones, (Colección Manuel E. Pérez Solís), 2017. First edition. ISBN: 9786079736644. 123p., illus., photos, tables, wrps. Paperback. New. (188417) \$25.00  
*Work on the chocolate of Tabasco, Mexico, where this "food" lived its maximum splendor in the pre-Columbian era. Study the particularities as a cultural product, from a marketing perspective.*
34. Camara and Malena Watrous, Gabriela. **MY MEXICO CITY KITCHEN: RECIPES AND CONVICTIONS.** California: Lorena Jones Books, 2019. First edition. ISBN: 9780399580574. 367p., color plates, photos, indices, wrps. Hardcover. New. (191800) \$35.00  
*Inspired by the flavors, ingredients, and flair of culinary and cultural hotspot Mexico City, Gabriela Cámara's style of fresh-first, vegetable-forward, legume-loving, and seafood-centric Mexican cooking is a siren call to home cooks who crave authentic, on-trend recipes they can make with confidence and regularity. With 150 recipes for Basics (basics), Desayunos (breakfasts), Primeros (starters), Platos Fuertes (mains), and Postres (sweets), Mexican food-lovers will find all the dishes they want to cook—from Chilaquiles Verdes to Chiles Rellenos and Flan de Cajeta—and will discover many sure-to-be favorites, such as her signature tuna tostadas. More than 150 arresting images capture the rich culture that infuses Cámara's food and a dozen essays detail the principles that distinguish her cooking, from why non-GMO corn matters to how everything can be a taco.*  
*With celebrated restaurants in Mexico City and San Francisco, Cámara is the most internationally recognized figure in Mexican cuisine, and her innovative, simple Mexican food is exactly what home cooks want to cook.*
35. Carbia, Maria A. de. **EL NUMERO 2 DE MARICHU.** Lo que toda ama de casa debe saber. Mexico, D.F.: The author, 1934. First edition. 316p., illus., lightly worn wraps, minor chipping at top and bottom of spine as well as edges. Paperback. Very Good. (172070) \$95.00  
*A lengthy guide explicitly marketed towards stay-at-home women and homemakers in mid-century Mexico. Very rare first edition of this cookbook. The covers and spine show moderate wear.*
36. Carbia, Maria A. de. **EL NUMERO 2 DE MARICHU.** Lo que toda ama de casa debe saber. Mexico, D.F.: The author, 1939. [Second edition]. 330p., illus., wrps. Paperback. Good. (175279) \$75.00  
*A lengthy guide explicitly marketed towards stay-at-home women and homemakers in mid-century Mexico. Contains light marks from previous owner. The edges of covers show heavy wear. The pages show some discoloration due to age. Contains ads.*

37. Carbia (marichu), María de. **200 RECETAS DE PESCADOS Y MARISCOS COLECCIÓN BUEN APETITO.** México: Organizacion Editorial Novaro, 1976. First edition. 48p., photos, indices, wrps. Paperback. New. (193042) \$35.00

*Título en inglés: 200 Ways to Serve Fishj, Sea Food.*

*Housewives in Mexico and Latin America have a veritable treasure trove of fish at their disposal. At any time of the year they can get this succulent and nutritious food for their families. Those who live near the coasts, lakes or rivers, have the advantage of being able to buy them freshly caught; but modern transportation and refrigeration systems now make it easy for them to get to where they live. Traditional ways of cooking fish are as popular as ever; but now there are new ways to prepare them in soufflés, puddings, flans and salads. All these and many other new recipes will be found by housewives in this little book. Rare first edition, only one copy on worldcat for the very popular cookbook having gone through ten editions in five years.*

38. Carrera, Jorge. **LIBRO PRIMER COMPENDIO MEXICANO DE CERVEZAS ARTESANALES. VOLUMEN I.** Ciudad de Mexico: Independently Published, 2021. First edition. 511p., photos, indices. Hardcover. New. (192119) \$45.00

*The First Mexican Compendium of Craft Beers is a 17 x 11 cm handbook, with 512 pages full of Mexican beers from all over the country (printed in black and white).*

*For each beer you will find its commercial name, style, brewery, State of the Republic, technical characteristics, year of first production and a QR code that will connect you to the Digital Compendium, a web page where you will find all the Mexican craft beers. Discover the incredible world of Mexican craft beers.*

#### HOW TO USE?

*This book works as a guide to explore and document the national offer of craft beers. We suggest the user carry it and make notes of the beers that he consumes. The QR code will help you find up-to-date information on each of the beers visited in the Compendium.*

39. Casanova, Elsa G. **DICCIONARIO CULINARIO MEXICANO BILINGÜE. ESPAÑOL-INGLÉS.** Ciudad de Mexico: Promoarte, 2009. First edition. ISBN: 9786079536220. 155p., colorplates, illus., indices, wrps. Paperback. New. (192997) \$80.00

*This is a Dictionary for those anglo speaking people who wishes to cook mexican food and are no familiar with the mexican terminology. It includes Culinary terms, Cupboard, Seasonings, Spices and regional names used in Argentina, Colombia, Chile, Mexico and Perú. This information will make it easy for you to buy in most places all the necessary elements to prepare a mexican dish that you long to taste. Scarce, 10 copies on worldcat.*

40. Castillo, JoseRa. **POSTRES CON CARÍÑO.** México, D.F.: Editorial Planeta Mexicana, 2018. First edition. ISBN: 9786070752995. 207p., photos, illus., tables, colorplates, bibl., wrps. Paperback. New. (186663) \$35.00

*A guide for those who have always dreamed of starting a sweet business, featuring 80 pastry recipes that can be prepared by anyone, in a simple way and with beautiful presentations.*

41. Cela Gutiérrez, Gilber (coord.). **RECETARIO CON PLATILLOS A BASE DE MALANGA. COCINA DE AUTOR.** Tuxtla Gutiérrez: Universidad de Ciencias y Artes de Chiapas (UNICACH), (Colección Montebello), 2019. First edition. ISBN: 9786075430331. 47p., photos, color plates, wrps. Paperback. New. (187015) \$20.00

*A collection of recipes which make prominent use of the ingredient Malanga, a root vegetable, featuring recipes for soups, salads, pastries, and ice cream.*

42. **CENTRO DE ESTUDIOS SUPERIORES SAN ÁNGEL: 30 AÑOS DE UNA DELICIOSA HISTORIA DE HOSPITALIDAD. CESSA UNIVERSIDAD, 1976-2006.** México: [Fomento Cultural Banamex], [], 2006. First edition. 88, (2)p., color photo plates, tables, glossary, boards, 4to. Hardcover. Very Good. (108804) \$75.00

*"Este libro comparte la historia de nuestra institución, la cual se ha caracterizado por ofrecer a lo largo de treinta años, un modelo educativo que ha roto con los paradigmas. Así su objetivo principal es brindar al estudiantado mexicano lo mejor de la educación en hotelería, restaurantes, gastronomía y artes culinarias...". Includes numerous exquisite recipes. Printed on coated stock*

43. Cerezo, Tomás García (dir.). **¡VÁMONOS A LA ESTUFA! CON JANET.** Mexico, D.F. : Ediciones Larousse, 2022. First edition. ISBN: 9786072127920. 208p., color plates, photos, tables, index, wrps. Paperback. New. (193199) \$50.00

*Jauja Cocina Mexicana is a YouTube channel with more than 7 million followers, most of whom are Latinos living in the United States and Mexicans. "Vámanos a la estufa! Con Janet" details recipes featured on the channel, as well as some that are completely new. Each set of instructions is accompanied by a color photograph, and some also include a QR code that will direct home chefs to online videos. Like the YouTube channel, this work explains how to create delicious Mexican cuisine in both a thorough and easy way.*

44. Chapa , Martha y Alejandro Orddorico. **CON SABOR A PATRIA.** Historia y recetario de los chiles en nogada. México: Editorial Jus, 2010. ISBN: 9786074120776. 125, (2)p., color photos, wrps, 8vo. Paperback. New. (146008) \$40.00

*"Queremos compartir contigo la gloriosa vinculación del mestizaje, el barroco, el neoclásicos, la gastronomía y su identidad cultural; sólo así podemos explicarnos y concebir la condición celestial y trigarante de los chiles de nogada". With color photos of delectable dishes throughout.*

45. Clynes, Pamela. **HOJA SANTA .** *Apetito por la vida*, Vol. 2. Primavera 2014. México, D. F.: Revista Hoja Santa, 2014. First edition. 154p., color plates, photos, illus., tables, wrps. Paperback. New. (163885) \$35.00

*Revista gastronómica, una publicación trimestral editada por la Revista Hoja Santa, del Año 1, el No. 2. En esta ocasión presenta uno de los principales ingredientes de la culinaria mexicana, un Especial del maíz, historias, tipos y presentaciones.*

46. Clynes, Pamela. **HOJA SANTA.** *Apetito por la vida*, Vol. 9. Invierno 2015. México, D. F.: Revista Hoja Santa, 2015. First edition. ISBN: 0742832546065. 128p., color plates, photos, illus., tables, wrps. Paperback. New. (187727) \$35.00

*Gastronomic review, a quarterly publication published by the magazine "Hoja Santa". This issue features hangover cures, advice on cooking turkey, and analysis on ways in which gastronomy promotes cultural diversity.*

47. Clynes, Pamela. **HOJA SANTA.** *Apetito por la vida*, Vol. 13. Invierno 2016. México, D. F.: Revista Hoja Santa, 2015. First edition. ISBN: 0742832546065. 128p., color plates, photos, illus., tables, wrps. Paperback. New. (187730) \$35.00

*Gastronomic review, a quarterly publication published by the magazine "Hoja Santa". This issue features insights to coffee and coca production, traditional cuisine, and bread.*

48. Clynes, Pamela. **HOJA SANTA.** *Apetito por la vida*, Vol. 15. Verano 2016. México, D. F.: Revista Hoja Santa, 2015. First edition. ISBN: 0742832546065. 128p., color plates, photos, illus., tables, wrps. Paperback. New. (187731) \$35.00

*Gastronomic review, a quarterly publication published by the magazine "Hoja Santa". This issue offers a look into food markets, taquitos, and banana popsicles.*

49. Cortina Campero, Cecilia. **EL CACAO: METAFORA MEXICANO.** Mexico: Grupo CONSA, 2001. First edition. 83p., color plates, photos, illus., large 4to. (91545) \$65.00

*History, legends, uses, customs, gastronomy, etc., and chocolate in Mexico with pertinent color illustrations from art and ethnography*

50. Culebro Pérez, Magda Yaneth; et al. **EL QUESO CREMA CHIAPAS : UNA HISTORIA QUE NOS IDENTIFICA.** Chiapas, México: Universidad Autónoma de Chiapas, 2014. Second edition. ISBN: 9786078363247. 100p., photos, facsimiles, bibl., wrps. Paperback. New. (165828) \$20.00

*Relato de la historia de la elaboración y comercialización del queso crema en Chiapas. Contiene una introducción del contexto histórico de la ganadería y los quesos, se expone la importancia del ganado bovino, el México norfiriano v el Chiapas colonial v contemporáneo.*

51. Delgado, Néstor (dir.). **APASIONADO NO. 22, OCT-NOV.** México, D.F.: GIN Media, 2016. First edition. 80p., maps, photos, illus., graphics, tables, wrps. Paperback. Fine. (174879) \$15.00

*A regular publication on alcoholic beverages in mexico, featuring a variety of recipes, popular restaruants, and advertisments. This edition is an exposition on mezcal in Mexico, featuring articles and statistics on mezcal consumption.*

52. Deseran, Sara. **TACOLICIOUS: FESTIVE RECIPES FOR TACOS, SNACKS, COCKTAILS, AND MORE.** Berkeley: The Speed Press, 2014. First edition. ISBN: 9781607745624. 211p., color plates, photos, indices, wrps. Hardcover. New. (191801) \$25.00  
*Tacos may be the most universally loved, happy-making food on earth. After all, who can say no to a juicy, spicy Chile verde taco; a decadently deep-fried Baja-style fish taco; or a gloriously porky Carnitas taco? At Tacolicious, the San Francisco Bay Area's most popular Mexican restaurant, tacos are a way of life. And now, in this hotly anticipated cookbook, co-owner Sara Deseran shares all of the restaurant's tortilla-wrapped secrets. Whether you're seeking quick and easy weeknight meals or inspiration for a fabulous fiesta, Tacolicious has you covered. With recipes for showstopping salsas, crave-worthy snacks, cocktails and mocktails, and, of course, tacos galore, this festive collection is chock-full of real Mexican flavor—with a delicious California twist.*
53. Dueñas F., Mariano. **COCINA BASICA : RECETAS, MODOS, MANERAS, INGREDIENTES, SU HISTORIA Y MUCHOS SANOS CONSEJOS CULINARIOS. GUIOS DE VISCERAS.** México: Promotora Editorial de Jalisco, Alfabeto CIA Editorial, [1970]. First edition. 34p., illus., wrps. Staplebound. Very Good. (188573) \$20.00  
*Old basic kitchen recipe book. using organs.*
54. Dueñas F., Mariano. **COCINA BASICA : RECETAS, MODOS, MANERAS, INGREDIENTES, SU HISTORIA Y MUCHOS SANOS CONSEJOS CULINARIOS. GUIA DE AVES.** México: Promotora Editorial de Jalisco, Alfabeto CIA Editorial, [1970]. First edition. 34p., illus., wrps. Staplebound. Very Good. (188574) \$20.00  
*Old basic kitchen recipe book. Contains recipes for preparing birds.*
55. Dueñas F., Mariano. **COCINA BASICA : RECETAS, MODOS, MANERAS, INGREDIENTES, SU HISTORIA Y MUCHOS SANOS CONSEJOS CULINARIOS. SOPAS SECAS.** México: Promotora Editorial de Jalisco, Alfabeto CIA Editorial, [1970]. First edition. 34p., illus., wrps. Staplebound. Very Good. (188575) \$15.00  
*Old basic kitchen recipe book. Contains recipes for preparing soups, rice and pasta.*
56. Durán G., Miguel Agustín (ed.). **ALREDEDOR DE LAS BRASAS** Con sabor a nuevo leon. Monterrey, Nuevo León: Consejo para la Cultura y las Artes de Nuevo León, 2016. First edition. ISBN: 9786078317783. 233p., photos, illus., boards. Hardcover. Fine. (176256) \$75.00  
*The traditional food of Nuevo León reflects its history, as well as the values and character of its people. This book features long-established recipes of Nuevo León through the voices of those who prepare and share them. Includes classic recipes for cabrito, pork roast, carne zaraza, machacado con huevo, cortadillo, and more.*
57. Echeagaray, Diego. **EL PULQUE Y LAS HACIENDAS PULQUERAS.** México: San Ángel Ediciones, 2010. First edition. 94p., map, photos, colorplates, boards. Hardcover. New. (188578) \$95.00  
*Large book illustrated with beautiful images in different states of the Republic of Mexico, alluding to the maguey plant, from which the drink known as "pulque" is obtained.  
 Diego Echeagaray is a Mexican photographer and author who specializes in Nature, Architecture, Archaeology, Expeditionary and Wildlife photography. His images of the farthest corners of Mexico have appeared on several books since 1987, and frequently appear in international publications. No copies on worldcat.*
58. Echeverri, Jesús. **ESTILO VERACRUZ. EL PLACER DE LO PROPIO.** Mexico D.F. : Grupo Editorial Estilo México, 2012. 112p., maps, color plates, photos, wrps. Paperback. New. (176099) \$15.00  
*"ESTILO VERACRUZ. EL PLACER DE LO PROPIO" is a Mexican magazine specializing in topics such as culture, gastronomy, hospitality, eco-tourism, travel and more. This edition's featured sections include: "Veracruz mi estado ideal", "Xico, Coatepec, Papanltla", "Carnaval", "Cumbre Tajin", and "Tlacotalpan". No copies on worldcat.*



59. , El Sabor de la Casa. **LOS MEJORES MOLES DE MÉXICO.** No. 10. México: El Sabor de la Casa, 2011. First edition. 31p., color plates, illus., wrps. Staplebound. Fine. (163893) \$12.50  
*La Revista mensual El Sabor de la Casa, en su No. 10, presenta "Los mejores moles de México", recetas con diferentes ingredientes, almendrado, dulce, negro, poblano, oaxaqueño, etc., platillos diferentes relacionados con la cultura y la identidad nacional.*
60. **ELOGIO DE LA COCINA MEXICANA : PATRIMONIO CULTURAL DE LA HUMANIDAD.** Conservatorio de la Cultura Gastronómica Mexicana. México: Artes de México, 2013. Primera reimpresión. ISBN: 9786074611182. 172, (8)p., colorplates, illus., large 4to. Boards. New. (165215) \$95.00  
*Essays on Mexican food by notable writers and food critics. Profusely illustrated.*
61. **UNA EMPRESA A TRAVÉS DE LOS SIGLOS: CERVECERÍA CUAUHTÉMOC MOCTEZUMA.** México: FEMSA, 2006. First edition. 286p., color plates, color photo plates, illus., index, off-burgundy cloth boards, dj . Hardcover. New in New DJ. (141444) \$125.00  
*Handsomely-presented exploration of the Cuauhtémoc Moctezuma beer-brewing company in Mexico. Features numerous period photos, as well as color photos of commercial interest. Includes the following sections: "Patricas e Empresarios, Un Lugar en la Historia", "Trabajo y Entorno, Un Paso Adelante: La Sociedad Cuauhtémoc y Famosa" and "Empresa y Vida Pública, Educación, Artes y Deportes". Printed on semi-glossy coated stock. No copies on OCLC*
62. **ENCICLOPEDIA DEL HOGAR : 3RA TOMO DEL LIBRO DE COCINA.** México, D.F.: Excélsior, [1947?]. First printing. 160p., photos, illus., wrps. Paperback. Very Good. (186673) \$35.00  
*A homemakers handbook featuring content on cooking and interior decoration.*
63. **ENTRE AROMAS, COLORES, Y SABORES DE LA MESA LATINOAMERICANA=SCENTS, COLORS AND FLAVORS ON LATIN AMERICAN TABLES.** [México]: Amtex, 2006. 143p., color photo plates, glossary, boards, tall 4to, dj. Hardcover. Used; Like New. (114650) \$25.00  
*A panorama of Latin American cuisine, from culinary and cultural facets. Features recipes for some of the following exquisite and savory dishes: Locro Stew (Argentina); Rice and Beans, (Belice); Pan de queso cheese rolls, (Brazil); Santa Fé Ajiaco Stew, (Colombia); Small pan tamale (Cuba); Oaxacan tamales, (Mexico) and Manioc and cheese snacks, (Nicaragua). Texts in English and Spanish. Texts by Ana Benítez Muro and Sylvia Kurczyn Villalobos. Limited 7,000 copies. Printed on coated stock.*
64. Esteva, Gustavo, Grimaldo Rengifo and Gabriela Linare. **COMER ES REBELDIA : RECUPERAR LA CAPACIDAD AUTÓNOMA DE COMER.** Oaxaca: El Rebozo, Palapa Editorial, Cooperativa CACAO, 2015. First edition. 79p., wrps. Paperback. New. (183741) \$15.00  
*A compilation of texts on autonomous eating. Contents include "Chocolate es rebeldia", "¿Qué es la soberanía alimentaria?", "Volver a la mesa", "Soberanía Alimentaria. Apuntes", and "Contaminación de las variedades campesinas con maíz transgénico. Historias y agravios. Comunidad Zapoteca de la Sierra Norte de Oaxaca".*
65. Farga Font, J. **COCINA POBLANA.** México: Editores Mexicanos Unidos, 1973. First edition. 203p., indices, wrps. Paperback. Very Good. (192120) \$75.00  
*This recipe book contains a variety of dishes ranging from entrees, salads, breakfasts, pork, beef, and vegetable sides and meals.*
66. Gagnier de Mendoza, Mary Jane. **RITUALES DE ARMONÍA: FIESTAS DE TEOTITLÁN DEL VALLE.** Mexico: Artes de México/CONACULTA, (Libros de la Espiral), 2007. ISBN: 9789706832986. 118, (1)p., color photo plates, boards. Hardcover. Very Good. (115585) \$45.00  
*An ethnohistorical and photographic work capturing the essence of traditional folkloric Zapotec celebrations in Mexico. With numerous color photo plates. Includes the following commentaries: "Principio del Ciclo: Nacimiento del Niño Dios e inicio del Año Nuevo", "La Boda: Manejar de mole y baile de los regalos" and "Danzas para los Santos: Fiestas patronales". Features recipes for the following dishes: "El mole de Castilla de la tía Natalia" and "Chintextle: Pasta de chile para los peregrinos". Printed on coated stock. Translation of Oaxaca Celebration. Family, Food and Fiestas in Teotitlan, 2005.*

67. Gaspar de Alba, Adriana. **LAS MAÑANITAS (SU GASTRONOMÍA) FOTOGRAFÍA IGNACIO URQUIZA.** Vevey, Suiza: Grupo Bernot, 2005. First edition. ISBN: 9689015001. 159p., colorplates, photos, indices, dust jackets. Hardcover. New. (192983) \$75.00  
*50th Aniversario 1955-2005*  
*Food brings back memories that transport us to other places, to other times. I remember my parents, Bob and Margot Krause, working with the kitchen staff until they found the exact recipe to please diners and guests, who wanted to be surprised with an exquisite dish from our house: LAS MAÑANITAS. It was an upscale restaurant in Cuernavaca, Mexico.*
68. Girard-Lagorce, Sylvie. **100 VINOS DE LEYENDA.** Barcelona: Reditar Libros, 2006. First edition. ISBN: 8496449246. 143p., photos, boards, dj. Hardcover. Fine. (174529) \$75.00  
*A Spanish translation of the original French publication "100 Vins de légende", which spans the 100 most prestigious wines in the world. Each carefully selected bottle includes its history, national origin, and guide to its ideal uses.*
69. Gómez Arriola, Ignacio ("Nacho"), Sol Rubín de la Borbolla. **TEQUILA. EL VUELO DEL MEZCAL AZUL POR EL PAISAJE AGAVERO** Patrimonio Mundial UNESCO. Guadalajara: Gráfica de Comala, 2019. First edition. 18p., illus., tall boards, bound bookmark. Includes 10 loose plates of woodcuts. Paperback. New. (187413) \$250.00  
*A handmade, monographic study on the production of Mezcal and Tequila, officially recognized as cultural heritage by UNESCO. The work features various engravings and details of the practice's history. Relief prints are by Nacho Gómez Arriola. Texts by Francisco Vidargas. A limited edition of only 60 copies, numbered 44. Signed and numbered by the author. Rare, two copies on World Cat.*
70. Gómez Soto, Luz María. **EL LIBRO DE LAS SALSAS, FÁCILES Y RÁPIDAS DE PREPARAR.** México, D.F.: Editorial Época S.A. de C.V., 2010. First edition. ISBN: 9706277919. 87p., illus., wrps. Paperback. New. (165841) \$15.00  
*Reúne una gran diversidad de recetas salsas para ensaladas, pastas, verduras, pescados, mariscos, aves, carnes y postres.*
71. Granados, Aranza. **VEGETARIANOS A LA MEXICANA.** Mexico, D.F.: Panorama, 2014. 1st ed. ISBN: 978-607-452-495-6. 110 p., wrps. Paperback. New. (166156) \$20.00  
*Extols the health benefits of a vegetarian diet and presents several detailed recipes for Mexican inspired vegetarian dishes. Includes 28 vegan recipes*
72. **GUÍA MÉXICO GASTRONÓMICO 2021 : LOS GRANDES RESTAURANTES DE MÉXICO.** México: Ediciones Larousse, 2021. First edition. ISBN: 9786072124714. 180p., illus., photos, wrps. Paperback. New. (191407) \$35.00  
*Guide to all restaurants in Mexico. The establishments have been arranged in strict alphabetical order, from A to Z, and each of them is the best gastronomic option to reactivate the gastronomic industry after the effects of the Covid-19 pandemic.*
73. Guillén Hernández, Rafael. **EL TAQUITO : UNA HISTORIA PARA CONTAR** Prólogo de Jacobo Zabludovsky. México: El autor, 2012. 1st ed. 4to, wrps, 316 p., facsimile, index, b/w photos. Paperback. New. (155846) \$45.00  
*El libro pretende dar a conocer al público lector, el espíritu y concepto del restaurante El Taquito, en un mosaico de textos y gráficas que destaca la historia del lugar, considerado un centro de cultura culinaria mexicana. "El Taquito, una historia que contar", aborda de manera amplia aspectos de la historia de la Ciudad de México, desde el microcosmos cultural del establecimiento y donde se combinan las tradiciones nacionales, la tauromaquia, la política, el cine, los espectáculos, el deporte, las artes plásticas y la literatura.*

74. Guzmán de Vásquez Colmenares, Ana María. **TRADICIONES GASTRONOMICAS OAXAQUEÑAS**. Oaxaca: Empreso Editorial Greca, 1982. First edition. 334p., photos, illus., glossary, index, bibl., boards, 4to, some damage to bottom of spine. Hardcover. Good. (187521) \$100.00  
*Essays on Oaxacan cuisine followed by a recipe collection. Includes an extensive glossary of regional culinary terms. Handsome production. Rare, only one holding of this first edition on WorldCat at the Biblioteca Nacional de Mexico.*
75. Halffter, Gonzalo. **PLAGAS QUE AFECTAN A LAS DISTINTAS ESPECIES DE AGAVE CULTIVADAS EN MEXICO**. México: Secretaría de Agricultura y Ganadería: Dirección General de Defensa Agrícola, 1957. First edition. 135p., photos, bibl., wrps. Paperback. Very Good. (71073) \$35.00  
*Plants in the agave family are used to produce mescal, pulque and tequila. Includes an extended bibliography*
76. **HEAVEN, EARTH, TEQUILA: UNA VIAJE AL CORAZÓN DE MÉXICO. PHOTOGRAPHS BY: DOUGLAS MENEZ. INTRODUCTION BY VICTOR E. VILLASEÑOR**. Cardiff-by-the-Sea: California, Waterside Publishing, Inc., 2005. [first edition]. ISBN: 0976680106. 141, (2)p., color photo plates, boards, dj., 4to, bears dedication to the previous owner. Hardcover. Fine. (108853) \$50.00  
*"Heaven, Earth, Tequila: Un Viaje al Corazón de México is a journey of discovery featuring a compelling body of images created by veteran photographer Douglas Menez. These intimate photographs accompanied by excerpts from his journal, were made over five years while traveling through Jalisco state where Mexico's tequila is manufactured. They reflect the daily lives of the people in a timeless region often considered the heart of Mexico"*
77. Hernández Saucedo, Sergio. **CANTINAS TRADICIONALES DE QUERÉTARO** Un manual del buen comer y del buen beber. Querétaro: Editarte Auerétaro, Salco Ediciones, Municipio de Querétaro, Librarius, (Calendario de Cantinas), 2013. 265p., photos, illus., boards. Hardcover. Fine. (175167) \$50.00  
*A guide to traditional cantinas in Queretaro, highlighting the best cantinas in the area. Features original art from local artists.*
78. Hernández-Pons Torres, Héctor. **COMPARTIR. RECETAS CASERAS DE LOS AÑOS VEINTE**. México: Fundación Herdez, 2021. First edition. ISBN: 9786078172603. 117p., color plates, photos, indices, wrps. Paperback. New. (192041) \$25.00  
*"Compartir. Recetas Caseras de los Años Veinte" is a compilation of simple recipes prepared by América Paullada vda. de Elías, which seeks to spread classic dishes, its own creations, as well as some of close friends.*
79. Holtz and Juan Carlos Mena (ed.), Déborah. **GASTRONOMÍA MEXICANA. UN RECORRIDO POR SU DIVERSIDAD CULINARIA: SABORES, TRADICIONES Y EXPRESIONES QUE SE PROYECTAN AL MUNDO**. Ciudad de Mexico: Grupo Financiero Monex, Trilce Ediciones, 2020. First edition. ISBN: 9786078745074. 253p., color plates, photos, indices, dustjacket. Hardcover. New. (192109) \$120.00  
*The text is an indepth look Mexico's culinary world, examining grains, nuts, kitchen tools, seafood dishes, entrees, and deserts. No copies on worldcat.*
80. Ibáñez, Pascual. **GUÍA DE LA CERVEZA EN MÉXICO**. En colaboración con el Culinary Art School. Tijuana, B.C.: Editorial Planeta, 2015. First edition. ISBN: 9786070727238. 226p., photos, tables, wrps. Paperback. New. (168879) \$45.00  
*Guía sobre la cerveza en México, contiene información de los métodos de su elaboración, ingredientes, historia, estilos, familias, variedades. Incluye un glosario cervecero.*
81. Iturriaga, José N. **CHOCOLATE : ORGULLO DE MÉXICO**. México: Nestle, 2010. First edition. 202p., photos, boards, dust jacket. Hardcover. New. (171862) \$65.00
82. **JALISCO**. Guía para descubrir los encantos del estado. Delicioso viaje por sus recetas de cocina más tradicionales. México: Editorial Océano, (Rincones y Sabores), 2009. 1st ed. ISBN: 9786074001808. Octavo, wraps, 160p., illus, maps, color photo plates, index. Paperback. New. (144911) \$35.00  
*Handsomely-presented guide-book to Jalisco. Features numerous sharp color photos of architectural monuments, neighborhoods, recreational activities, cathedrals and of delectable recipes. Printed on glossy coated stock.*

83. Juárez López, José Luis. **NACIONALISMO CULINARIO : LA COCINA MEXICANA EN EL SIGLO XX.** México D.F.: Consejo Nacional para la Cultura y las Artes, 2013. Second Printing. ISBN: 9786075164656. 359p., photos, illus., bibl., wrps. Paperback. New. (166652) \$35.00  
*History of 20th century Mexican food habits, with black and white illustrations. Edition of 2,000 copies.*
84. Landeta de Cuesta, Carmen. **TWO MANUSCRIPTS. RECETAS DE DULCES-PASTELES REPOSTERIA ETC. AND RECETAS DE GUIOS, DULCES, PASTELES, REPOSTERIA Y NIEBE.** San Luis Potosi: Handwritten recipies, 1894. [79p.], [78p.], wrps. Paperback. Near Fine. (191587) \$3,500.00  
*Both recipe books are handwritten in antique composition books on January 9, 1894 by Carmen Landeta de Cuesta. The recipies range from traditional entrees of stews, meats, fish, pork, steaks and desserts ranging from cakes, sweets/ candies, cookies, breads, and ice creams. The foods span from recipes for Dulce de leche, Cajeta de Higo, meals of Asados en Cruda, Salsa del Asado and Relleno de Pollo. Fish entrees of Pescado a la Normada, as well as soups such as Sopa de Olla. One can find easy breakfasts of Papas con Huevos, and rabbit dishes called Conejo en Jitonate and caserole dishes called Pastel de Liebre (hare). Holiday dishes for Lent range from Capirotada, Pescado Bacalao, and Tarta de Salmon. Many of these entrees and deserts seem to focus on meals of the holiday season and easy desserts to make in the last minute.*
85. Linares, Edelmira and Judith Aguirre. **LOS QUELITES, UN TESORO CULINARIO.** México: Universidad Nacional Autónoma de México, 2019. Second edition. ISBN: 9786073024884. 145p., color photos, tables, bibl., wrps. Spiral Bound. New. (188452) \$45.00  
*Compilation of Mexican recipes using sprouts. Features delectable recipes for appetizers, salads, soups, stews, desserts and drinks. Includes high-resolution color photos on semi-glossy coated stock.*
86. López Portillo y Rojas, José. **EL ANTIGUO METODO DE ELABORACION DEL VINO MEZCAL DE TEQUILA. DESCRITO EN LA NOVELA "NIEVES" EN EL SIGLO XIX POR JOSÉ LÓPEZ PORTILLO Y ROJAS, 1887. GRABADOS ORIGINALES POR NACHO GÓMEZ ARRIOLA.** Guadalajara: Taller Gráfica de Comala, 2022. First edition. 23p., illus, wrps. Hardcover. New. (191628) \$100.00  
*In this book we find a text written in 1887 by the decimomial writer José López Portillo y Rojas in a short novel, "Nieves". From its pages, in which we find in autobiographical tone family memories that mark the population of Tequila, we present the descriptions that make up the "mezcaleras" or plantations of Agave Tequilana Weber, primary material for the elaboration of tequila; the memories of the old "tavern" or distillery from his grandfather; debates over the origin of the distillate took place in the late nineteenth century, the vivid explanation of the ancestral process of elaboration of the mezcal wine of Tequila. To complement the reading on the ancestral method of cultivation and manufacture of tequila, Nacho Gómez Arriola created 18 engravings and three printed capital letters of the original plates on artisanal paper DePonte of cotton and blue agave fiber worked in Tequila specially for this. It was made in mobile metal type and in Intertype with the collaboration of master Salvador "Chava" Botello. 24 pages in 4 ° (23 X 17.5 cm.) Format with hard paste and a limited time frame of 100 signed and numbered examples*
87. Macedo Enciso, Miguel. **MANUAL DEL MAGUEYERO.** México: Ediciones Agrícolas "Trucco", 1950. First edition. 160p., photos, illus., wrps.(front cover scuffed) Paperback. Very Good. (188451) \$250.00  
*The work contains a compilation of the observations recorded by Miguel Macedo in the elaboration of pulque.*
88. Mangas, Carmen. **RECETAS DE COCINA INTERNACIONAL COLECCIONADAS.** Merida: Talleres Graficos del Sudeste, 1950. 79p., wrps. Paperback. Good. (172132) \$95.00  
*International recipes of soups, pastas, entrees, desserts, etc. by a serious cook from Yucatán. Later edition. No copies reported by OCLC as of 4/2016*
89. Marcet, Luis. **COCINA ESPAÑOLA EN MEXICO. FOTOGRAFÍAS DE CARLOS CONTRERAS.** León (Spain): Editorial Everest, 2001. ISBN: 84 241 8413 9. 175p., color plates, boards, 4to. Hardcover. Very Good. (78346) \$65.00  
*Detailed recipes of Spanish specialties prepared in Mexican style with color photos of each dish. With an essay on the influence of Spanish cooking in Mexico. Printed on heavy coated stock*

90. Marcet, Luis. **LOS MEJORES PLATILLOS DE LA COCINA ESPAÑOLA Y CÓMO REALIZARLOS EN MÉXICO.** México, D.F.: Editorial Planeta Mexicana, 1991. First edition. ISBN: 9684060548. 428p., photos, illus., wrps. Paperback. Very Good. (180588) \$45.00  
*A collection of iconic Spanish recipes, marketed towards people living in Mexico.*
91. Martínez Madrid, Lydia Patricia; Victor Manuel Rojo Leyva (coord.). **PULQUE.** Mexico City: Comision Nacional para el Desarrollo de los Pueblos Indigenas, 2015. 1st ed. ISBN: 9786077180449. 164p., color photo, boards, sq. 4to. Hardcover. New. (171532) \$75.00  
*On the importance of pulque to national and ethnic identities of Mexico. Includes a detailed description of how it is produced, its uses, its role in Otomi society and its growing presence in larger Mexican cities*
92. Martínez, Vianka. **CAPRICHOS Y ANTOJOS ESPECIAL NUMERO 37: MOLES, ADOBOS Y PIPIANES TÍPICOS DE MEXICO.** Mexico, D.F.: Editorial Mango, 2011. First printing. 32 p., color photos, wrps. Staplebound. Very Good. (160739) \$12.50  
*Numerous recipes for hearty sauces to accompany everything from chicken to tamales.*
93. Martínez y Torres, Lilia. **LA GULA, LA GALA Y LA GOLOSINA : COMER A LA POBLANA.** El Errante Editor, 2016. First edition. 111p., photos, illus., facsimiles, bibl., boards. Hardcover. New. (179537) \$45.00  
*An overview of Puebla's food culture and dining sets. Authored by photographer and writer Lilia Martínez y Torres.*
94. Mejía Terríquez, Nicolás. **COLIMA : UNA GRAN TRAVESÍA GASTRONÓMICA.** [Manzanillo, Colima]: Colima Sabe, 2018. First edition. 421p., photos, color plates, boards, dj. Hardcover. New. (188755) \$140.00  
*A handsomely presented collection of regional recipes from Colima. Includes chapters on sweets, Colima marketplaces, restaurants, Colima's gastronomical history, and much more.*
95. Mendoza Jiménez, Paola (Edit.). **HOJA SANTA.** *Apetito por la vida*, Vol. 3. Verano 2014. México, D. F.: Revista Hoja Santa, 2014. First edition. 152p., color plates, photos, illus., tables, wrps. Paperback. New. (170677) \$35.00  
*Revista gastronómica, una publicación trimestral editada por la Revista Hoja Santa, del Año 1, el No. 3. En esta ocasión presenta: "Poética en la cocina, una mirada al mundo y periodismo gastronómico actual", "Las extrañas políticas del asco", "Art & Appetite, la función de la comida en el arte".*
96. **MI CASA ES TU CASA: LA MAGIA DE VIVIR EN MEXICO. AMBIENTES Y RECETAS PARA EL BUEN VIVIR. AUTORES: LAURA CARAZA CAMPOS ET AL. FOTOGRAFÍA: IGNACIO URQUIZA.** México: Editorial Planeta Mexicana, 2001. ISBN: 968 406 938 3. 271p., color photos, index, large 4to. Hardcover. Very Good. (79939) \$100.00  
*Handsome, large-format volume with more than 200 color photos combining the culinary arts and interior design with coverage of fifteen city homes and fifteen country and beach houses showing the gorgeous interiors with prepared dishes*
97. Moncada, Martha. **LOS HIJOS DEL MAIZ, CULTIVO DE ANTAÑO Y HERENCIA CULTURAL. RECETARIO DEL MAÍZ RECETAS QUE RESCATAN LA COCINA TRADICIONAL DE LAS DELEGACIONES RURALES DE LA CDMX.** Ciudad de Mexico: CDMX Ciudad de Mexico, Secretaria de Desarrollo Rural y Equidad Para las Comunidades, Nd. First edition. ISBN: 9786079766009. 122p., colorplates, photos, indices, wrps. Hardcover. New. (192992) \$50.00  
*"Hijos del Maiz" is dedicated to the center, the root and the backbone of Mexican gastronomy. To a gigantic and generous pasture that we were able to domesticate thousands of years ago. To a grain that was given to us by the ancient gods. Beyond divinity, magic and legends about the indissoluble bond between corn and the peoples of Mesoamerica, what we are looking for here is the aroma of childhood, the grandmother's secret, the incomparable family seasoning. It is not a list of sophisticated dishes, nor of signature cuisine, nor of tips from gourmet masters. In the delegations considered as rural in Mexico City we find the essence of our flavor. The result is these*

98. Moreno Botello, Ricardo (ed.), Moreno Botello, Ricardo. **COCINAR EN LA PUEBLA DEL SIGLO XIX. REENCUENTRO CON LA COCINERA DE TODO EL MUNDO.** Ciudad de México: Benemérita Universidad Autónoma de Puebla, Educacion y Cultura, Asesoría y Promoción, 2020. First edition. 437p., color plates, photos, illus, glossary, indices, wrps. Paperback. New. (192044) \$60.00  
*"Cocinar en la Puebla del Siglo XIX" is an exceptional document that outlines an important stage in the history of cooking in Puebla and in our country. This book brings together notable examples of the colonial gastronomic heritage, to which it adds culinary formulas that were consolidated and enjoyed at the beginning of independent life in Mexico and, of course, highlights traditional dishes from Puebla that were replicated in other cookbooks throughout the XIX century to become cultural heritage of Mexico.*
99. **MOVIMIENTO AL NATURAL : SABORES AUTÉNTICOS** Recetas saludables. México, D.F.: Ediciones Larousse, 2016. First edition. ISBN: 9786072116214. 224p., photos, illus., graphics, color plates, wrps. Paperback. New. (179532) \$45.00  
*A collection of recipes by Chef Oropeza, featuring dishes for paleo, vegetarian, flexitarian, pescetarian, and diabetic diets, among others.*
100. **NUEVO RECETARIO MAIZENA.** Mexico, D.F.: Productos de Maiz, No Date. 76 p., color photos, wrps. Staplebound. Very Good. (161560) \$25.00  
*Photo-illustrated recipe book published by the Mexican corn-starch interest*
101. Olvera, Enrique. **PUJOL VEINTE.** Mexico City: Culinaria S.A., 2020. First edition. ISBN: 9786079892319. 351p., colorplates, photos, wrps. Paperback. New. (192984) \$125.00  
*This book by Pujol invites you to meet those who are part of a project that this year celebrates two decades. There are chronicles, life stories and essays. In it is the center, but not the whole: Twenty also shares a review of what happened at the Pujol restaurant during this time.*
102. Oropeza, Alfredo (dir.). **DÍA A DÍA CON EL CHEF OROPEZA, OCTUBRE 2016, NO. 77.** México, D.F.: Oropeza Comunicaciones Culinarias S de RL de CV, 2016. First edition. ISBN: 950225163000300077. 74p., photos, illus., wrps. Paperback. Fine. (174881) \$12.50  
*A monthly gastronomical publication which features articles on seasonal ingredients, healthy foods, cooking anecdotes, and more. This month's editioin features 7 healing recipies as well as some comfort recipes.*
103. Ortega, Ofelia. **SABILA.** Propiedades curativas. Mexico, D.F.: Editorios Mexicanos Unidos, 2013. Second Printing. ISBN: 978-607-14-0627-9. 94 p., index, bibl., wrps. Paperback. New. (160729) \$15.00  
*The author discusses how aloe can be used as a topical or internal medicine as well as the nutritional benefits derived from the consumption of aloe.*
104. Paire, Jacques. **FRANCIA HASTA LA COCINA : PRESENCIA DE LA GASTRONOMÍA FRANCESA EN MÉXICO / ASSIETTE MEXICAINE : PRÉSENCE GASTRONOMIQUE DE LA FRANCE AU MEXIQUE.** México: Raíces Francesas en México, (Los Cuadernos de RFM, no. 6), 2009. First edition. (29), 27p., photos, wrps. Staplebound. New. (188461) \$35.00  
*Gastronomic historiography of the culinary tradition of France in Mexico.*
105. Palazuelos, Eduardo. **ACAPULCO DE MIS SABORES.** Mexico: Grupo Culinaria Mexicana, 2021. First edition. ISBN: 9786072125988. 190p., colorplates, photos, Hardcover. New. (192993) \$80.00  
*Fotografía: Ignacio Urquiza*  
*"Acapulco de Mis Sabores" is a tribute to the most iconic recipes from the beautiful port of Guerrero and to the great culinary creations that have forged the career of chef Eduardo Palazuelos.*

106. Parra, Gustavo L. **LA CONSERVACIÓN DE LOS ALIMENTOS**. México: Secretaría de Educación Pública Dirección General de Alfabetización y Educación Extraescolar, 1970. First edition. 150p., illus., wrps. Paperback. Very Good. (176293) \$75.00  
*An educational guide to food conservation, providing instruction on how to safely store and conserve food such as desserts, marmalades, sausages, and vegetables. One copy on worldcat at University of New Mexico.*
107. Patron Esquivel, Cesar Augusto; Victor Manuel Rojo Leyva (coord.). **MEZCAL**. Mexico City: Comisión Nacional para el Desarrollo de los Pueblos Indígenas, 2015. 1st ed. ISBN: 9786077180395. 152p., color photos, bibl., boards, sq. 4to. Hardcover. New. (171531) \$75.00  
*Articles on the history, production and consumption of mezcal in Mexico, particularly as it relates to the cultural identity of Mexico's native peoples. Photo-illustrated*
108. Poblete Ritschel, Claudio. **GRANDES CHEFS MEXICANOS. FUEGO**. Mexico, D.F. : Ediciones Larousse, 2022. First edition. ISBN: 9786072128149. 367p., color plates, photos, index, boards. Hardcover. New. (193182) \$65.00  
*"Grandes chefs Mexicanos" explores Mexican cuisine through fire as the axis that improves and changes the flavors of ingredients. Each featured chef -- all of whom are highly renowned in Mexico and around the world -- created five recipes based on this idea. Altogether, the reader will find more than 140 recipes from different regions of the country, also highlighting different types of dishes, including seafood, roasts, desserts, and more.*
109. Puig, Socorro; Maria Stoopan; Marcela Zubieta. **PESCADOS Y MARISCOS**. Especialidades mexicanas. Leon: Editorial Everest, 2012. First edition. ISBN: 978-607-449-087-9. 48 p., photos, tables, glossary, bibl., wrps. Paperback. New. (159598) \$15.00  
*Seafood recipes from Mexico. With detailed instructions and an abundance of color photographs.*
110. **EL QUE COME Y CANTA...CANCIONERO GASTRONOMICO DE MEXICO. COMPILACIÓN E INTRODUCCIÓN: ALINE DESENTIS OTÁLORAL. TOMOS I-II**. México: Consejo Nacional para las Artes y la Cultura, 1999. First edition. ISBN: 9701834321. 2 vols., 483; 282p., bibl., wrps. Paperback. Good. (66249) \$65.00  
*More than 400 songs from all over the country that have to do with food, or mention some sort of food or beverage.*
111. **LOS QUESOS MEXICANOS GENUINOS. PATRIMONIO CULTURAL QUE DEBE RESCATARSE. FERNANDO CERVANTES ESCOTO ET AL**. Chapingo: Mundi-Prensa México/Universidad Autónoma de Chapingo/Universidad Autónoma del Estado de México, 2008. Second revised. ISBN: 9786077151678. xii; 186p., maps, color photos, tables, graphics, glossary, bibl., boards. New. Hardcover. New. (168557) \$45.00  
*Recipes for and history of genuine Mexican cheeses. With numerous color photos of various cheese types. Includes the following chapters: "La historia de la lechería en México", "La agroindustria quesera artesanal mexicana" and "El patrimonio alimentario mexicano en tiempos de globalización". Printed on coated stock. Gourmand World Cookbooks Awards 2009.*
112. Quintana, Patricia. **PESCADOS**. México: Editorial Océano, 2010. First edition. ISBN: 9786074003826. 92 p. : col. ill. ; 24 cm. Paperback. New. (152083) \$35.00
113. Quiroga, Genaro (editor). **DÍA A DÍA CON EL CHEF OROPEZA 2011, NO. 15**. Delicias del Mar y Tierra. México, D.F.: Televisa S.A. de C.V., 2011. First edition. 128p., photos, illus., wrps. Paperback. Fine. (166806) \$15.00  
*Revista gastronómica mensual con tips, recetas prácticas y saludables, todas con análisis nutrimental por porción. Presenta las "Delicias del Mar y Tierra". Incluye reportajes de salud, bienestar, viajes, chef internacionales y nacionales; así como promociones atractivas y noticias culinarias.*
114. Quiroga, Genaro (editor). **DÍA A DÍA CON EL CHEF OROPEZA, MARZO 2010, NO. 5**. México, D.F.: Televisa S.A. de C.V., 2010. First edition. 74p., photos, illus., wrps. Paperback. Fine. (166807) \$15.00  
*Revista gastronómica mensual con 104 recetas y tips de la temporada de cuaresma. Incluye un análisis nutrimental por porción. Además, reportajes de salud, bienestar, viajes, chef internacionales y nacionales; así como promociones atractivas y noticias culinarias.*

115. Quiroz , Irving. **LA PANADERÍA DE IRVING QUIROZ**. Puebla, Mexico : Ediciones Larousse, 2022. First edition. ISBN: 9786072127944. 151p., color plates, photos, index, boards. Hardcover. New. (193198) \$50.00  
*"La panadería de Irving Quiroz" is a detailed guide on bread making from renowned chef and baker Irving Quiroz. The work includes recommendations and theoretical foundations of baking one needs to create high-quality breads, including information on fermentation processes for sourdough creations. It is divided into four sections: pastries, sweet specialities, sourdough, and other breads. Due to the technical details included, the work is useful for both amateur bakers and professionals in the field.*
116. Ramos, Beverly. **RECETAS CON INSECTOS**. Ciudad de México: Ediciones Larousse, 2020. First edition. ISBN: 9786072123670. 175p., illus., photos, wrps. Paperback. New. (191458) \$35.00  
*This book contains nutritional and cultural information regarding the intake of insects. The author is chef Beverly Ramos. The work has detailed information on the different insects most consumed in Mexico, as well as fascinating photographs of each one. Recipes with insects has 60 exclusive recipes that include: appetizers, soups, creams, salads, main dishes, desserts, sauces, dressings, oils, breads, pasta and drinks.*
117. Ramos Medina, Manuel (director). **MANUAL DEL COCINERO Y COCINERA**. Edición Facsimilar. Puebla: Gobierno del Estado de Puebla, Centro de Estudios de Historia de México CONDUMEX, 1992. First edition. 397p., illus., boards. Hardcover. New. (168891) \$75.00  
*La obra es un facsímil del Manual del cocinero y cocinera, publicado en la ciudad de Puebla en 1849, por la Imprenta de José María y Macías. Por la fecha de edición y por el tema, se considera de difícil acceso y de sumo interés. Contiene la preparación de variados platillos de la cocina poblana.*
118. Rauf Felpete, Abdul and Fatima Catallani de Felpete. **EN LA MESA DE UN HOMBRE ANTIGUO : SOBRE DERVICHES, PAN Y SOPA**. México, D.F: 2009. First edition. ISBN: 9789870579540. 61p., photos, wrps. Paperback. New. (172367) \$25.00
119. **EL RECETARIO DEL PAVO**. México: Mezquital del Oro, [No Date]. First edition. 74p., photos, illus., boards. Spiral Bound. Very Good. (188453) \$25.00  
*Mexican cookbook. Contains the preparation of dishes made with turkey meat. No copies on worldcat.*
120. **RECETAS CON TRADICIÓN COLIMENSE : PLATILLO COLIMENSE DEL BICENTENARIO**. Colima: Gobierno del Estado de Colima, 2012. First edition. ISBN: 9786079039288. 46p., illus., wrps. Staplebound. New. (188442) \$20.00  
*Cookbook of the culinary culture of the state of Colima. Contains regional dishes from Colima.*
121. **REGLAS DE USO: MARCA COLECTIVA**. Queso Cotija Región de Origen. Rubén Álvarez Barajas, Esteban Barragán López y Patricia Chombo Morales. Michoacán/Jalisco: Asociación Regional de Productores et al., 2010. Second edition. 24p., maps, color photos, illus., spiralbound wrps. Spiral Bound. New. (106329) \$20.00  
*Includes the following topics of discussion: "La titularidad y uso de la Marca Colectiva", "La localización geográfica", and "La higiene de las prácticas de ordeña, producción y manejo del queso", among others. Printed on thick coated stock.*
122. Rodríguez García, Tlayuhua and Marcos Gabriel Molína López. **EL SABOR DEL SABER DE LA GASTRONOMÍA DE LOS ALTOS DE CHIAPAS**. Tuxtla Gutiérrez: UNICACH, (Colección Montebello), 2016. First edition. ISBN: 9786078410804. 114p., maps, photos, illus., tables, bibl., wrps. Paperback. New. (178070) \$25.00  
*Explores the gastronomical patrimony of the Chiapas Highlands. Features chapters on the ingredients used, Jovel cuisine, traditional beverages, sweets and delicacies, and a 20 page essay investigation on the region's gastronomy.*



123. Rubín de la Borbolla, Sol. **LOS ALIMENTOS QUE MEXICO APORTO A LAS COCINAS DEL MUNDO. DESCRITOS EN EL SIGLO XVI POR EL NATURALISTA FRANCISCO HERNANDEZ EN SU 'HISTORIA NATURAL DE NUEVA ESPAÑA.** Guadalajara: Taller Grafica de Comala, 2021. First edition. 14p., illus., bibl., wrps. Hardcover. New. (191135) \$180.00  
*"Los Alimentos que Mexico Aporto a las Cocinas del Mundo" By Sol Rubin de al Borbolla has assembled a beautiful text of customized handmade paper and pressed leaves. The text contains detailed descriptions of fruits and vegetables, with separate illustrated cards housed in card stock envelope.*
124. **RUTAS COSTALEGRE: EDITOR Y COORDINADOR: MARÍA PRISCA ESPONDA MENDOZA. INTRODUCCIÓN Y DESCRIPCIÓN DE SITIOS: AMANDA GONZÁLEZ. ANTECEDENTES HISTÓRICOS PAULINA ULTRERAS VILLAGRANA Y ACTUALIDADES: BETTINA MONTI COLOMBANI.** Guadalajara, Jalisco : Gobierno del Estado de Jalisco, Secretaría de Cultura, (Rutas Culturales Jalisco MX, no. 7), 2010. First edition. ISBN: 9786079016395. 109p., maps, color photo plates, bibl., wrps, tall 12mo . Paperback. New. (168092) \$15.00  
*Guía turística, recorre las playas de La Costalegre en los municipios de Cihuatlán y La Huerta. Contiene mapas a color, brillantes fotografías a color de Tenacatita, El Tecúan, la Reserva de la biosfera Chamela-Cuixmala, Las Casas del Pacífico y Playas. Impreso en papel estucado brillante .*
125. **RUTAS SIERRA DEL TIGRE : EDITOR Y COORDINADOR: MARÍA PRISCA ESPONDA MENDOZA. INTRODUCCIÓN Y DESCRIPCIÓN DE SITIOS: AGUSTÍN ELIZALDE URZÚA.** Guadalajara, Jalisco : Gobierno del Estado de Jalisco, Secretaría de Cultura, (Rutas Culturales Jalisco MX, no. 8), 2010. First edition. ISBN: 9786079016401. 109p., maps, color photo plates, planes, bibl., glossary, wrps, tall 12mo . Paperback. New. (168093) \$15.00  
*Guía turística, de la Ruta Sierra del Tigre para visitar y conocer los municipios jaliscienses de Concepción de Buenos Aires, La Manzanilla de la Paz, Mazamitla, Valle de Juárez, y el michoacano San José de Graciare. Contiene mapas a color, brillantes fotografías a color de Tenacatita, El Tecúan, la Reserva de la biosfera Chamela-Cuixmala, Las Casas del Pacífico y Playas. Impreso en papel estucado brillante .*
126. Ruvalcaba, Alonso. **24 HORAS DE COMIDA EN LA CIUDAD DE MÉXICO.** México, D.F.: Planeta Mexico, 2018. First edition. ISBN: 9786070749490 . 287p., photos, illus., wrps. Paperback. New. (186674) \$35.00  
*An overview of food in Mexico city for every hour of the day, from the cheapest garnachas to the most expensive Japanese food.*
127. Saldaña Argüello, Jesús Alberto; et al. **SABORES Y SABERES DE LOS ZOQUES EN TUXTLA GUTIÉRREZ.** Tuxtla Gutiérrez: Universidad de Ciencias y Artes de Chiapas (UNICACH), (Colección Montebello), 2017. First edition. ISBN: 9786075430294. 73p., photos, illus., tables, bibl., wrps. Paperback. New. (184659) \$20.00  
*An ethnographic study on the Zoque people of Tuxtla Gutiérrez. Includes chapters on Zoque history, gastronomy, religion, usage of plants, and more.*
128. Sanchez, Daniel; Uriel Alcantara Vasquez. **PRUEBALO.** Edición 2013-2014. Oaxaca: Prueballo, 2014. First printing. 77 p., photos, wrps. Paperback. New. (160733) \$15.00  
*Guide to the restaurants and cuisine of Oaxaca. Appendd are a few recipes in English and Spanish.*
129. Sánchez Lacy, Alberto Ruy and Margarita de Orellana. **ARTES DE MÉXICO: MEZCAL, ARTE TRADICIONAL. NÚM. 98 | JULIO 2010 REVISTA-LIBRO BIMESTRAL.** México, D.F. : Artes de México/Intermex, 2010. Second Printing. ISBN: 9786074610598. 96p., color plates, photos, illus, bibl., index, boards. Hardcover. New. (193187) \$45.00  
*"Mezcal. Arte tradicional" takes a journey through the rural landscapes of mezcal-producing regions, exploring the geography, history, culture, and day-to-day life of people there. The work also presents the perceptions of artists who have been inspired by this liquor. This book was produced by Artes de México, a publisher that promotes and disseminates the cultural diversity of Mexico in all its creative manifestations.*
130. Stoopen, Maria. **CULTURA Y COCINA.** Mexico, D.F.: Textofilia Ediciones, (Colección Lumía, Serie Ensayo), 2013. First edition. ISBN: 978-607-7818-78-6. 77p., bibl., wrps. Paperback. New. (159597) \$30.00  
*Cultural history of food and cooking in Mexico. This volume analyzes history, cooking products and the space of the kitchen with the cook as the central agent.*

131. Tello, Alfonso (ed.). **NUEVAS RECETAS DE COCINA.** Mexico: No publisher, No Date. 8 p., wrps. Staplebound. Good. (161573) \$10.00  
*Recipes for tea time desserts and finger food*
132. **TEMIMILCINGO. PUEBLO CON HISTORIA Y AROMA A CHOCOLATE. TESTIMONIOS: CONVIVENCIA Y DESARROLLO INTEGRAL DE LA MUJER. COMPILACIÓN: BLANCA DALIA ANZÚREZ PORTILLO, SAÚL VÁZQUEZ RIVERA.** México: Instituto de Cultura de Morelos et al, 2004. 80p., photos, illus., bibl., wrps. Paperback. (102045) \$15.00  
*Municipal history and ethnography with much on chocolate in Mexico*
133. Tomás de Dromundo, Celia. **EL PLACER DE COCINAR.** México: The Author, 1970. First edition. Octavo, wraps, 247p. Paperback. Good. (86285) \$50.00  
*Personal approach to Mexican cuisine, from cocktails to main dishes to hors-d'oeuvres. Cover illustrated by Tamayo. Scarce item that never circulated*
134. Valenzuela Zapata, Ana Guadalupe. **EL AGAVE TEQUILERO: SU CULTIVO E INDUSTRIA DE MEXICO. 3A ED. CORREGIDA Y AUMENTADA.** México: Ediciones Mundi-Prensa, 2003, 2003. 3rd ed. ISBN: 968 7462 33 7. 215p., color photos, illus, tables, glossary, bibl., wrps. Paperback. (95336) \$50.00  
*With 41 color photos and numerous other illustrations, a tequila vocabulary, and a list of the most important legal norms*
135. Vargas, Cindy; Lizbeth G. Silva. **SABORES Y COMIDAS, SABERES Y REMEDIOS, COATLAN DEL RIO.** Cuernavaca: Editorial Latinoamericana, 2011. 1st ed. ISBN: 978-968-878-097-9. 104 p., glossary, wrps. Paperback. New. (161566) \$15.00  
*On the regional cuisine of Morelos, Mexico. Includes numerous recipes for local favorites*
136. **VARIEDADES DE LA COCINA MORELIANA.** Morelia, Michoacán,: Morevallado Editores, 2006. 141p., illus., wrps. Paperback. Fine. (176165) \$25.00  
*A relatively extensive collection of authentic Morelian recipes. Includes recipes for numerous soups, poultry, fish, meat and vegetable dishes, as well as desserts*
137. Velázquez de León, Josefina. **COCINA YUCATECA. SELECCIÓN DE LAS PRINCIPALES RECETAS REGIONALES DE COCINA Y REPOSTERÍA DEL ESTADO DE YUCATÁN, EXPERIMENTADAS Y GARANTIZADAS POR LA ACADEMIA DE COCINA VELÁZQUEZ DE LEÓN. 2A ED.** México: Ediciones J. Velázquez de León, 1955. Second edition. 64p., wrps . Paperback. Very Good. (98014) \$150.00  
*Traditional and regional recipes from Yucatán*
138. Velazquez de Leon, Josefina. **TAMALES Y ATOLES.** Seleccion de 100 recetas de los principales platillos de la cocina mexicana. Mexico, D.F: Ediciones J Velazquez de Leon, 1946. First edition. 96 p., wrps. (covers stained, spine reinforced with tape, lower spine missing paper) Paperback. Very Good. (192088) \$150.00  
*Detailed instructions for the ingredients, preparation and creation of tamales and atole, a porridge-like drink served warm. Three copies on worldcat.*
139. Vieitez Sabater, Paulina. **GASTRONOMÍA MEXICANA TRADICIONAL.** Mexico, D.F. : Ámbar Editores, 2022. First edition. ISBN: 9786077896838. 155p., photos, illus., bibl., index, wrps. Paperback. New. (193168) \$40.00  
*In "Gastronomía Mexicana Tradicional" José Hernández, head chef of Sanborns, shares the secrets of his kitchen. The work is a tribute to the country's gastronomic culture, featuring traditional Mexican recipes that have served the restaurant's diners for the past 120 years. In addition to the recipes, the book narrates the history and collective ideology of each dish, including the acclaimed enchiladas suizas, the iconic chiles en nogada, and the famous and popular "guajolota."*

140. Villegas de Gante, Abraham; Armando Santos Moreno and Fernando Cervantes Escoto. **LOS QUESOS MEXICANOS TRADICIONALES Y SUS IMITACIONES.** México, D.F.: Universidad Autónoma Chapingo-Departamento de Ingeniería Agroindustrial : Instituto de Alimentos: Centro de Investigaciones Económicas Sociales y Tecnológicas de Agroindustria ya la Agricultura Mundial : Juan Pablos Editor, 2016. First edition. ISBN: 9786077113645. 197p., photos, illus., tables, graphics, bibl., wrps. Paperback. New. (180369) \$50.00  
*"Los quesos Mexicanos tradicionales" is a study on the rich history, culture, and production of traditional Mexican cheeses, as well as their imitations. The work addressses the characteristics of various cheeses and their diversity; the phenomena of cheese fermentation and maturation; the safety of the product; the purchase and conservation of the cheese; and much more.*
141. Villegas de Gante, Abraham; Armando Santos Moreno and Fernando Cervantes Escoto. **LOS QUESOS MEXICANOS TRADICIONALES Y SUS IMITACIONES.** México, D.F.: Universidad Autónoma Chapingo-Departamento de Ingeniería Agroindustrial : Instituto de Alimentos: Centro de Investigaciones Económicas Sociales y Tecnológicas de Agroindustria ya la Agricultura Mundial : Juan Pablos Editor, 2018. Second edition. ISBN: 9786071205063. 329p., photos, illus., tables, graphics, bibl., wrps. Paperback. New. (192708) \$45.00  
*A study on the rich history, culture, and production of traditional Mexican cheeses. The work addressses various cheeses characteristics and their diversity; the phenomena of cheese fermentation and maturation; the safety of the product; the sequence to produce a sample of 12 traditional Mexican cheeses, as well as the purchase, conservation and the cut of the cheese.*
142. Waberer O'Gorman, Alejandro von; Mela de la Mora de von Waberer. **EL ARTE EN LA COCINA MEXICANA.** Mexico, D.F.: Miguel Angel Porrua, 2013. 1st ed. ISBN: 978-607-401-731-1. 230 p., ilus., wrps. Spiral Bound. New. (160716) \$80.00  
*Various meat and vegetable based recipes for Mexican foods inspired by home-style cooking and tradition. With accompanying illustrations by Alejandro von Waberer O'Gorman.*