

# The Night Before Christmas or A Visit From St. Nicholas (An Antique Reproduction)

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Available again by popular demand, this all-time classic edition of *The Night Before Christmas* is the definitive version of Moore's original poem, illustrated with color stone lithographs. A faithful reproduction of the McLoughlin Bros. edition from 1870, the original antique book was saved from the 1871 Chicago fire. In its magical pages, scenes of an old-fashioned Christmas come to life, complete with visions of sugar-plums and a jolly old St. Nicholas. Readers of all ages will join in the celebration of a nineteenth-century Christmas they won't soon forget.

Whose tiny faces are peeking out from Santa's golden sleigh? Yikes! It's two of Santa's elves who are Christmas Eve stowaways. Beloved illustrator Jan Brett's version of *The Night Before Christmas* lets these two mischievous elves add their rambunctious spirit to this familiar 1823 rhyming story. Here, Santa and his reindeer land on the snowy roof of a Victorian mansion in New England. While Santa delivers the toys inside, the elves and the reindeer frolic around the lawn, as a pig (earmarked for a girl named Jan) and a few alphabet blocks spill out of sacks into the snow. Santa swiftly reins in the mischief-makers and "away they all flew like the down on a thistle." Brett's richly illustrated borders are lavishly decorated with antique toys, ornaments, and sweet treats, all surrounded with twisting golden ribbons. They also give us a window on the mansion's inhabitants, including the children watching Santa's departure in awe. A sugarplum of a Christmas story, just right for a reading before "a long winter's nap." (Click to see a sample spread. Illustrations © 1998 by Jan Brett. Published by G.P. Putnam's Sons, a division of Penguin Putnam Books for Young Readers.) (Ages 3 to 6) --Marcie Bovetz

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### Other Books

*Savoring Gotham*. When it comes to food, there has never been another city quite like New York. The Big Apple--a telling nickname--is the city of 50,000 eateries, of fish wriggling in Chinatown baskets, huge pastrami sandwiches on rye, fizzy egg creams, and frosted black and whites. It is home to possibly the densest concentration of ethnic and regional food establishments in the world, from German and Jewish delis to Greek diners, Brazilian steakhouses, Puerto Rican and Dominican bodegas, halal food carts, Irish pubs, Little Italy, and two Koreatowns (Flushing and Manhattan). This is the city where, if you choose to have Thai for dinner, you might also choose exactly which region of Thailand you wish to dine in. *Savoring Gotham* weaves the full tapestry of the city's rich gastronomy in nearly 570 accessible, informative A-to-Z entries. Written by nearly 180 of the most notable food

experts--most of them New Yorkers--Savoring Gotham addresses the food, people, places, and institutions that have made New York cuisine so wildly diverse and immensely appealing. Reach only a little ways back into the city's ever-changing culinary kaleidoscope and discover automats, the precursor to fast food restaurants, where diners in a hurry dropped nickels into slots to unlock their premade meal of choice. Or travel to the nineteenth century, when oysters cost a few cents and were pulled by the bucketful from the Hudson River. Back then the city was one of the major centers of sugar refining, and of brewing, too--48 breweries once existed in Brooklyn alone, accounting for roughly 10% of all the beer brewed in the United States. Travel further back still and learn of the Native Americans who arrived in the area 5,000 years before New York was New York, and who planted the maize, squash, and beans that European and other settlers to the New World embraced centuries later. Savoring Gotham covers New York's culinary history, but also some of the most recognizable restaurants, eateries, and culinary personalities today. And it delves into more esoteric culinary realities, such as urban farming, beekeeping, the Three Martini Lunch and the Power Lunch, and novels, movies, and paintings that memorably depict Gotham's foodscapes. From hot dog stands to haute cuisine, each borough is represented. A foreword by Brooklyn Brewery Brewmaster Garrett Oliver and an extensive bibliography round out this sweeping new collection.

to Cook Everything and more than a dozen other books on food, is no mere chef. Equal parts cook, activist, and journalist, Bittman has mediated the realms of food preparation and food policy for the New York Times's readership for ..."