1. Gaige, Crosby (1882-1949). **Crosby Gaige's Cocktail Guide and Ladies' Companion. Richly embellished with drawings almost from life by Rea Irvin. With a foreword in golden prose by Lucius Beebe and a recessional or final insult hurled at the reader by Lawton Mackall. Published for hussies and homebodies.** *New York*: *M. Barrows and Company, at the Fireside Press*, 1941. Printed by J.J. Little & Ives, New York. 21 cm. 223 pages. Illustrations. Decorated title page. Red cloth, slightly edgeworn.

First printing. Numerous drink recipes, together with copious advice and opinions. Includes contributions of recipes from celebrities, including James Beard, Harry Caddow, Hedda Hopper, Jeanne Owen. There are separate chapters for each of the major ingredients – gin, whiskey, rum, brandy, etc. "In the world of potables the cocktail represents adventure and experiment. All other forms of drinking are more or less static. The approach of the wine drinker to his glass while pleasant, is completely formal. A real wine bibber forbids flowers upon his table because the perfume of a rose obscures the less potent fragrance of the grape. Beer drinkers lead a dreary and gaseous life … Whiskey enthusiasts are … confined to a three-lane highway – straight, soda, or just plain water. But the cocktail contriver … has the whole world of nature at command …" [page 20].

2. Gaige, Crosby (1882-1949). **The Standard Cocktail Guide. A manual of mixed drinks written for the American host.** *New York*: *M. Barrows & Company*, (1944). Printed by J.J. Little & Ives, New York. 15.5 cm. 128 pages. Photo illustrations of Waldorf-Astoria glassware for drinks. Cloth-backed blue boards with vertical silver stripes. Dustjacket chipped and soiled.

First printing. The dedication is to Leonard M. Holland, "supreme guardian of the distinguished wine cellars of the Waldorf-Astoria." "Those who wish to travel farther afield … may consult the present author's 'Cocktail Guide and Ladies' Companion' …"

3. Gaige, Crosby (1882-1949). **The Standard Cocktail Guide. A manual of mixed drinks written for the American host.** *New York*: *M. Barrows & Company*, (1944). Printed by J.J. Little & Ives, New York. 15.5 cm. 128 pages. Cloth, bottom edge a little frayed. Some internal browning.

Second printing. Same as first printing, item 2 above.

4. Gaige, Crosby (1882-1949). **Dining with My Friends. Adventures with Epicures.** *New York*: *Crown Publishers*, (1949). 21.5 cm. xii, 292 pages. Red cloth, lettering on spine faded.

An extensive and very interesting compilation of dinners, luncheons and breakfasts, including recipes, wines, and a few words about each person represented. Among the "epicures" are James Beard, Louis Bromfield, Marcus Esketh Crahan, Joseph Donon, Sherman Fairchild, Salvatore Pablo Lucia, Tom Marvel, Mario Pei, André Simon, Philip Wagner, Morrison Wood, and many many more. The personalities appear in alphabetical order. A veritable who's who of this particular world. Recipes are indexed for easy reference.

Roscoe Crosby Gaige was a book publisher and collector. In 1928 he did a limited edition in 10 copies [4 leaves] of a Stevenson poem, "My Bed is a Boat" (Child's Garden of Verses) for his adopted son Jeremy on his first birthday.

5. Gaillardon, B. **Manuel du Vigneron en Algérie et Tunisie. Par B. Gaillardon, négociant en vins, rédacteur au *Moniteur vinicole* ...** *Paris*: *Challamel Ainé, Librairie Algérienne et Colonial*, 1886. Imprimerie L. Baudoin, Paris. 18.5 cm. xii, 184 pages. Errata list page 180. Paper wraps, spine and covers chipped because of brittle paper. Light foxing here and there.

Inscribed on blank page (ii): "Au Monsieur Dybowski avec mes meilleurs compliments. Gaillardon." There are seven chapters each on viticulture and oenology. In the chapter on grape varieties, the *mourvèdre* is given top billing.

The Fritsch sale catalog and Simon (BV 146 and 272) list only a later enlarged 3rd edition of 1890 (224 pages), which added "Corsica and the similar climates of Chile, Mexico and Argentina" to the title page, in addition to Algeria and Tunisia; as did the second edition of 1889, the only one listed in NUC.

6. Gale, Hyman and Gerald F. Marco (editors and publishers). **The How and When. First Edition.** *Chicago*: 1937. Lincoln Printing Co., Chicago, New York. 22 cm. 203, (1) pages. Advertising illustrations and photo portrait of [Abe Marco]. Gold endpapers. Gold cloth-backed black glossy boards, with "Marco" label set in on cover. A well-preserved copy.

This book celebrates the fiftieth anniversary of Marco's Liquors of Chicago (1888-1938). The opening chapter is on wine [pages 11-48], but the bulk of the book is devoted to spirits, with a big section on cocktails. There is also some material on wine with food.

7. Gale, Hyman and Gerald F. Marco. **The How and When. An authoritative reference guide to the origin, use and classification of the world's choicest vintages and spirits.** *Chicago*: *The Marco Importing Company*, (1940). Printed by the Hillison & Etten Company, Chicago. 22 cm. viii, 224. Advertising illustrations and frontis photo portrait of A. Marco. Binding same as first edition above. Edge-worn and occasional minor browning internally. At bottom of cover: "Mr. & Mrs. Mort Stone." Inscribed on half title: "Best Wishes, Harry Hillman."

Second revised edition, October 1940. This edition has more space devoted to wine [pages 1-68].

8. Gale, Hyman and Gerald F. Marco. **The How and When. An authoritative reference guide to the origin, use and classification of the world's choicest vintages and spirits.** *Chicago*: *"Marco's"*, (1945). Printed by the Hillison & Etten Company, Chicago. 22 cm. viii, 224. Same as second edition above. Considerably edge-worn and and missing the set-in "Marco" vignette on front cover. On cover: "K. K. Kell."

Third revised edition, January 1945. [There was a 4th edition in 1949]. Identical to second edition, except for minor change on title page, and new addresses for Marco's in Chicago. There are also a few changes in the ads. For example, the ad for Harvey's Bristol Cream on page 50 has been replaced with a Special Reserve Tawny Port. Internal condition is better than second edition, item 7 above.

9. Galet, P[ierre] (1921–). **Cépages et Vignobles de France. Half title: Précis d'Ampélographie Pratique. Tome I: Les Vignes Américaines, 1956; Tome II: Les Cépages de Cuve, 1957; Tome III: Les Cépages de Cuve, 1962; Tome IV: Les Raisins de Table; la Production Viticole Française, 1964.** *Montpellier*: 1956-1964. Four volumes. Imprimerie Paul Déhan, Montpellier (volumes 1&2); imprimerie du «Paysan du Midi», Montpellier (volumes 3&4). 21.5 cm. Uniform paper bindings.

Volume 1: 670 pages + foldout plate at page 34, 2 templates (presumably for leaf measurements) laid in at pages 28 and 36, and an errata leaf laid in at end. Illustrations. Bibliography pages 599-608.

Volume 2: (671) - 1655, (3) pages + folding map at page 678. Illustrations and maps. Bibliography pages 1529-1547. Addenda and errata pages 1553-1558. Volume 2 was printed 24 September 1958.

Volume 3: (1659)-2891, (1 blank) pages. Illustrations and maps. Bibliography pages 2757-2780. Addenda and errata pages 2784-2799.

Volume 4: (2893)-3500 pages + page 3408 bis following page 3408. Frontispiece photo portrait of Galet. Illustrations and maps. Bibliography pages 3439-3448. Addenda and errata pages 3497-3500.

These four volumes represent the most complete and detailed French ampelographic work since Viala & Vermorel. There is considerable detail on the structure of the leaves of the various grape varieties – angles, measurements, etc. There are no color illustrations, nor any of the grapes themselves. Statistics are provided on all grape harvests since 1907, and estimates for prior years back to 1788, as well as figures for AOC and VDQS growths. There is information on classification systems of earlier ampelographers, such as Jullien, Cavoleau, Odart, Rendu, Guyot, Pulliat, Marès, together with detailed bibliographies. Of interest is the note on Hedrick's *Grapes of New York*: "We note for the record only, alphabetic classifications, such as Hedrick's (Grapes of New York), which are useful only for their help in bibliographic research." [page 19]. "Viala and Vermorel's ampelography (in 7 volumes) gives a detailed description of the varieties, without establishing any link between them." [18]. Later he says of Viala and Vermorel that it was "the most important viticultural monument, written by 75 specialists." [677].

For an assessment of this and later works by Galet, see the interesting article on Pierre Galet in Robinson's *Oxford Companion to Wine* (page 420): "His four-volume *Cépages et vignobles de France* came out between 1956 and 1964, and battered copies are still circulated although he has since updated it to include handsome separate volumes with colour illustrations …" This set is unbattered.

10. Galloway, B[everly] T[homas] (1863-1938). **Department of Agriculture. Bulletin No. 11. Section of Vegetable Pathology. Report on the Experiments Made in 1889 in the Treatment of the Fungous Diseases of Plants. Prepared by B.T. Galloway, and published by the authority of the Secretary of Agriculture.** *Washington*: *Government Printing Office*, 1890. 23 cm. 119 pages + 7 plates. Illustrated. Paper. Slight crease at top and water-stain at top of covers.

Includes a report by A.M. Howell of Greenville, S.C. on the treatment of grape diseases in his own vineyard and that of "Madame Garraux, a Swiss lady of long experience in viticulture." Two plate illustrations show treated and untreated grapes [pages 49-61]. Galloway, born in Millersburg, MO, held positions at the University of Missouri and at the US Department of Agriculture (1913-14), and was dean of the State College of Agriculture at Cornell (1914-16).

11. Gandilhon, René (1786-1831). **Naissance du Champagne. Dom Pierre Pérignon** [1638-1715]**.** *Hachette*, (1968). 29.5 cm. 287 pages. Numerous illustrations in color and b&w. Footnotes and bibliography pages 248-285. Illustrated endpapers. White cloth with color photos on cover. Clear acetate jacket. Modest damp-wrinkling throughout, but no staining. Jacket is torn.

Achevé d'imprimer sur les presses de l'Illustration et Sapho réunies, le 21 octobre 1968. A scholarly well-illustrated, thoroughly documented historical study of the Benedictine Dom Pérignon's connection with the birth of the sparkling wine of Champagne.

12. (Garden Club). **Bulletin of the Garden Club of America, September, 1947, No. 4.** *New York*: 1947. Monumental Printing Company, Baltimore. 21.5 cm. 148 pages. Paper.

Contains article "Grapes in California" by Mrs. Stewart Elliott, pages 15-18. Historical notes on grapes for wine in California, followed by notes on grapes for the garden.

13. Gardeton, César. **La Gastronomie pour Rire, ou Anecdotes, Réflexions, Maximes et Folies Gourmandes sur la bonne chère, les indigestions, le vin, les ivrognes, les buveurs d'eau, les gourmands, la gourmandise, les cuisiniers, les alimens, les boissons, etc.; suivies de principes généraux de politesse et de bonne chère, de notices gastronomiques, d'une topographie alimentaire de la France et de l'étranger, de considérations hygiéniques sur les alimens en général, sur les liquides qui nous servent de boisson, etc., etc., etc.** *Paris*: *J.-G. Dentu, Imprimeur-Libraire*, 1827. 13.5 cm. (half title and title leaves), 282 pages + frontispiece engraving, with tissue guard. Bookplate of Sylvain Van De Weyer, together with another: "From the collection of cookery books formed by John Hodgkin, F.L.S." Mottled endpapers. Full leather binding, spine frayed and top chipped, otherwise a nice, crisp copy.

A collection of humorous and other tidbits that presents an interesting view of gastronomic life in the early 19th century. A sample from a chapter on proper diet for good health: "There are no people in the world who take in so large a quantity of animal nourishment as the English. That's the reason why they suffer so widely from scurvy and the ills which result therefrom, such as indigestion, melancholy, hypochondria, etc. Animals are without doubt destined for the nourishment of man; and if they are mixed with vegetables they constitute the healthiest of diets. But to gorge oneself on beef, mutton, pork, fish, fowl, etc. two or three times per day is certainly inviting a change in one's health. Those desirous of preserving it should content themselves with eating meat only once in twenty-four hours, and the meat should be of only one type." [pages 241-242]. Just the other day I read (in *Time*) about our Kosovo negotiator arriving at Milosevic's presidential palace: "The two tuck into a four-hour dinner of steak, lamb and fish … [and he] leaves the dinner with little more than a case of indigestion." Of course it is possible that the indigestion came from elsewhere.

Vicaire 384-5. The caption below the engraving, which is recorded by Vicaire, was unfortunately trimmed off by the binder. Not in Simon.

14. Gardner, John (editor). **The Brewer, Distiller and Wine Manufacturer. Giving full directions for the manufacture of beers, spirits, wines, liquors, etc., etc. A handbook for all interested in the manufacture and sale of alcohol and its compounds.** *Philadelphia*: *P. Blakiston, Son & Co.*, 1883. 19 cm. (5 title, preface and contents leaves), 278 pages. Illustrations. Endpaper catalog. Brown cloth.

In the Blakiston *Technological Handbooks* series. The word "manufacturer" in the title would lead one to expect a somewhat different kind of book. But this book covers the traditional "making" of beer and wine, with references to a number of the standard authorities. Blakiston was a chemist and also wrote on acetic acid, bleaching and dyeing. There were 1883 and 1902 London editions of this book.

15. (Garneau Co.) **A Guide to Good Living with Wine.** *New York*: *Jos. Garneau Co*, [1966]. 14.5h x 20.5w cm. 30, (2) pages, including paper covers + color foldout illustrating wines offered by Garneau. Maps and illustrations.

Promotional brochure. Garneau is a wine importer, a subsidiary of Brown-Forman since 1956, the same year that also saw the acquisition of the Jack Daniels distillery of Lynchburg, Tennessee. At the time of this brochure, Garneau distributed Veuve Clicquot, Gancia and Cruse wines, among others. Brown-Forman was founded in 1870 with Old Forester Kentucky Straight as the flagship brand. The company now owns Fetzer Vineyards and is the exclusive distributor of Korbel California champagne. A ten-year agreement establishes Korbel as the "exclusive" champagne of all Times Square New Year's Eve celebrations until the year 2007, including the Millennium Celebration. [info from the Brown-Forman web site].

16. Garrett, Paul (1863-1940). **The Art of Serving Wine.** *Norfolk, St. Louis, San Francisco*: *Garrett & Company*, 1905. 19.5 cm. 48 pages. Illustrations. Decorative head and tailpieces. Decorative paper cover, bound with cord. Cover has a few tears and a small piece of upper outside corner torn out, and is mounted upside down. With time and patience, this could be corrected. Clean copy.

This promotional item for Garrett wines (Virginia Dare, Pocahontas, Minnehaha, Champagne, Claret, Port, etc.) also includes general information on the Scuppernong grape, the service of wine, its healthfulness and so on.

Paul Garrett started in his father's and uncle's wine business in North Carolina, but struck out on his own in 1900 after the death of his uncle, because of disputes on sales commissions with the new owners. By 1903 he had 5 wineries in North Carolina. At the time, NC was the leading wine producing state in the country. Because of growing prohibitionist sentiment there, he established a large winery in Norfolk (NC went dry in 1909). At the time of Prohibition in 1919, he had 17 plants in NC, VA, OH, MO, NY & CA, with a total capacity of 10 million gallons. He died of pneumonia in 1940 and the business died with him, as he had no surviving heir.

17. Garrow, A[lan] B. **Sideboard and Cellar. A Handbook on Wines, Spirits and Beer. By A.B. Garrow, Assistant Sales Manager for Ontario Gooderham & Worts Limited.** *Toronto*: *Musson Book Company*, (1950). T.H. Best Printing Co., Toronto. 16 cm. 128 pages. Pictorial blue cloth, spine faded, with small hole at hinge. Covers slightly warped.

This book is based on lecture notes used by the author for his contribution to an Extension Course in Institutional Management organized at the University of Toronto. Noling 169 (Toronto Public Library).

18. Garvin, Fernande. **The Art of French Cooking.** *New York*: *Bantam Books*, (1958). 17.5 cm. (8), 183, (1) pages. Paper. Excellent condition, considering the poor quality of the paper.

Chapter 1 (pp 1-21) is on "Cooking, Eating, and Wine." Garvin served in the US as director of the Bordeaux Wine Information Bureau.

19. Garvin, Fernande. **French Wines.** *New York*: *Maybruck Associates*, 1960, 1963. 18 cm. 64 pages. Maps and illustrations. Paper. Together with a copy of the third printing, 1963 [18.5 cm].

Promotional brochure published for *Le Comité National des Vins de France*, New York. The third printing looks identical to the first, except that it's slightly taller, but I noted the following internal differences: the center spread wine map of France [pages 32-33] omits Algeria and Tunisia, since Algeria gained its independence in 1962; the section on Burgundy has additional text on the labelling of the wines [47]; and on page 58, new text on French aperitifs is substituted for the text on Algeria in the first edition.

20. Gay, John (1685-1732). **Wine. A Poem. A type facsimile reprint of Gay's first work, with an introductory note by Iolo A. Williams.** *London*: *Dulau & Company*, 1926. Printed in GB by Billing and Sons, Guildford and Esher. 35.5 cm. (title leaf), (introductory leaf), 14, (2) pages. Bookplate of John W. Hancock. Purplish brown boards, paper label on cover. Spine split and chipped, inconspicuous stain along top, some faded areas on covers. Overall a nice crisp copy, i.e., it's better than it sounds. Laid in are the prospectus and the shipping label (J.W. Hancock, Roanoke, Virginia).

Copy number 42 of 500. Gay's poem was first published in 1708 and is "one of the rarest of the eighteenth-century poetical pamphlets … In *Wine* Gay set himself to write an imitation of the *Cyder* of John Philips, a poem which had appeared earlier in 1708 …" [from Introductory Note].

A few excerpts:

Of Happiness Terrestrial, and the Source
Whence human pleasures flow, sing *Heavenly* Muse,
Of sparkling juices, of th' enliv'ning Grape,
Whose *quickning* tast adds *vigour* to the Soul,
Whose sov'raign pow'r revives decaying nature,
And thaws the frozen Blood of hoary Age ...
- - - - - - - - - - - - - - - -
Name, Sirs, the WINE that most invites your Tast,
Champaign or *Burgundy*, or *Florence* pure,
Or *Hock* Antique, or *Lisbon* New or Old,
Bourdeaux, or neat *French* White, or *Alicant*:
For *Bourdeaux* we with Voice Unanimous
Declare …

21. Gayre, G[eorge] R[obert] (1907 –) [later Robert Gayre of Gayre and Nigg]. **Wassail! In Mazers of Mead. An account of Mead, Metheglin, Sack and other Ancient Liquors, and of the Mazer Cups out of which they were drunk, with some comment upon the Drinking Customs of our forebears.** *London*: *Phillimore & Co*, (1948). Printed by Butler & Tanner, Frome & London. 22 cm. 176 pages + frontispiece photo plate. Illustrations in text. Endpapers browned. Dark blue cloth, covers slightly spotted. Age-darkened dustjacket.

A thorough history of mead and a plea for its return to its former glories. The author believes it was the cheapness of foreign wines that contributed in large measure to the decline of mead. In the chapter "The Grape and Honey" mead is shown to be at least as healthful as wine, perhaps more so. "No words which one can write can adequately describe the fine qualities of a good wine, and this is even more true for mead, combining as it does the scent of subtle essences and nectars from a thousand blossoms of field and woodland …" [page 138].

22. Gayre, G.R. **Wassail! In Mazers of Mead. An account of Mead, Metheglin, Sack and other Ancient Liquors, and of the Mazer Cups out of which they were drunk, with some comment upon the Drinking Customs of our forebears.** *London*: *Phillimore & Co*, (1948). Same as item 21 above, but a cleaner copy. Endpapers browned. Price-clipped dustjacket.

23. Gee, Philip. **Scotch Whisky. Questions and Answers. Published for the Scotch Whisky Association, Edinburgh, Scotland, by Philip Gee.** *Edinburgh*: (1955). Printed in GB by Geo. Gibbons Ltd. 18 cm. 61, (2) pages. Map of distillery areas. Paper.

Foreword: "This edition … has been specially prepared for readers in Canada. The booklet was originally produced as a handy reference … in the United Kingdom …" There are 69 questions and an index at the end. A "proof" card is laid in, showing the Sykes scale and its equivalents in Canadian and U.S. proof ratings. WorldCat lists a revised 4th edition of 1956, 112 pages.

24. Gee, Philip. **Scotch Whisky. Questions and Answers. Published for the Scotch Whisky Association, Edinburgh, Scotland, by Philip Gee.** *Edinburgh*: (1957). Printed in GB by Geo. Gibbons Ltd. 18 cm. 55, (5) pages. Map of distillery areas. Paper.

Foreword: "This edition … has been specially prepared for readers in the United States of America." The text has been completely reset and there are 67 questions, versus 69 for the Canadian edition.

25. Geiß, Lisbet. **Die lustige Weinsprache. Weinfachausdrücke illustriert mit Zeichnungen von Wilhelm Busch. 6. Auflage.** *Neustadt-Weinstrasse*: *Verlag D. Meininger*, (1965). 17 cm. 78 leaves, 157-167, (1 press notices) pages. Illustrations. Decorative boards.

6th printing of this evidently popular pairing of Busch drawings with technical wine tasting terms. There is a glossary with definitions of all the terms used, and a list of the Busch works from which the illustrations were drawn. The author tells us about Busch's interest in wine and cites a number of references to wine in his poetry. For Busch's 70th birthday in 1902, his publisher Otto Bassermann sent him 70 bottles of the best Palatinate wines. Busch acknowledged receipt of the wine and allowed as how this was the one bit of birthday fuss he really enjoyed.

There is a translation into English (*The gay language of wine*, 1981 – Gabler G21370), which I have not seen. I wonder how the book would come across in English, since it seems to me to be a bit of a stretch even in German. In any case, an interesting exercise, and great for Wilhelm Busch fans. Probably first published in 1950.

26. (Geliebter …) **Geliebter Götze Alkohol. Gedichte von Kurt Winterle [*Götze Alkohol*], Johannes Trojan [*Die achtundachtziger Weine. Ein saures Stück Arbeit*], Wilhelm Busch [*Zum Neujahr*], Joachim Ringelnatz [*Guter Rausch*].** *Plochingen and Stuttgart*: *Müller und Schindler*, (1967). Printed by Walcker KG, Isny. 19 x 19 cm. 24 leaves. Illustrations by Rolf Rettig. Red illustrated boards, worn along bottom edge. Dustjacket, with tear in upper left corner.

Includes a 7-inch 33 rpm record which has P.J. Schindler reading the poems.

27. Gennery-Taylor, Mrs. **Easy to Make Wine. With additional recipes for cocktails, cider, beer, fruit syrups and herb teas. Originally published in England as Easymade Wine and Country Drinks.** *New York*: *Gramercy Publishing Company*, (1963). Manufactured in the USA. 21 cm. (4), 124 pages. Illustrations. Yellow simulated cloth boards, dustjacket.

Revised edition published by arrangement with Elliot Right Way Books. "a b c d e f g h." Recipes for wine from the more unlikely vegetables and fruits (coltsfoot, haw, hip, marrow, turnip, potato) as well as some of the more traditional (dandelion, rhubarb, strawberry, – even grape).

28. (Gilbey, W & A). **The Compleat Imbiber. A Centenary Exhibition of Drinking Through the Centuries. Presented by W&A Gilbey Ltd at the Café Royal, 21st May - 7th June 1957.** Printed in GB by W.S. Cowell Limited. 18.5 cm. 36 pages, (4 leaves of glossy photo plates), (52 leaves printed on blue paper). Headings and decorative tailpieces in rose. Paper, lightly soiled.

The 317 exhibits described range from Roman times to the age of the cocktail. Subjects discussed range from Roman wines, through Saxon mead, the growth of wine drinking, and the introduction of spirits, port and cocktails. Background music presented for 'The Century of Port' was Handel's Trio in F, op. 2, no. 5, by the Basil Lam Ensemble (flute, violin, harpsichord and 'cello).

29. Gillette, Peter A. and Paul Gillette. **Playboy's Book of Wine. Special photography by Fred Lyon. A Ridge Press Book.** *Chicago*: *Playboy Press*, (1974). Printed by Mondadori, Verona, Italy. 28 cm. 252 pages. Numerous photos and illustrations in color and b&w. Violet cloth, dustjacket.

On dustjacket: "Distributed by Simon & Schuster, NY." One of the earlier copies of the first edition, with the reference to the illegal use by Bolla [Italy] of the blood of oxen to give their wines body and color. Bolla denied the charge and protested. The offending page [63] was soon replaced by another in which the reference was deleted. Among the items of interest in this book are annotated wine lists of restaurants such as the Connaught in London, and Ernie's in San Francisco. London edition 1974.

30. (Ginrum Alpha). **The Legend of Liqueurs, Wines and Spirits. What to Serve. When to Serve. How to Serve it. Deluxe fourth edition.** *Hastings, Nebraska*: *Ginrum Alpha Company*, (1938). 14 cm. (title leaf), 229, (1) pages. Green plastic covers, red plastic spiral binding. Tissue dustjacket. In black box (15 cm). A nice copy.

There is a decent amount of material on wine in this book, but the biggest section is on mixed drinks. The glossary entries, however, (pages 159-226) are mostly on wine. The entry in Gabler (G27430) is also of a 4th edition, but lists Lincoln and Chicago as the place of publication. Noling's entry (478) is for the deluxe 4th edition, but lists Hastings and Chicago, with Reilly and Lee as publisher. The present copy lists only Hastings and Ginrum Alpha.

31. (Gironde). **Richesses de France. La Gironde. No. 22. Publié sous le patronage du Conseil Général de la Gironde.** *Paris*: (1955). Printed by Delmas, Paris. 26.5 cm. 200 pages. Numerous photo illustrations in color and b&w. Inscribed on half title: "A nos bons amis d'Amérique nos sentiments de bien vive sympathie. M. [?Lartegaut?]." Paper, somewhat worn, and lightly wrinkled internally, but no staining.

There are references here and there to wine and the vineyards, but in the context of all the other agricultural, industrial, architectural and cultural institutions in the Gironde. It's interesting to see how wine fits into the big picture of this region. There are contributions by well-known writers.

32. Gladwin, F[red] E[lmer] (1877-1940). **Grape Culture in New York. New York State Agricultural Experiment Station, Geneva, N.Y. Circular No. 110.** (1938). 22.5 cm. 11 pages. Stapled paper, no cover. Soiled.

First printed February 1929; revised and reprinted January 1934; further revised and reprinted July 1938. The author discusses site selection, grape varieties (table grapes, red wine grapes, white wine grapes), planting, fertilizing, pruning, etc. Not in Amerine.

33. Goettler, Hans. **Lexikon der Spirituosen= und alkoholfreien Getränke=Industrie sowie der verwandten Branchen. Unter Mitwirkung hervorragender Fachmänner herausgegeben von Dr Hans Goettler, vereidigter Chemiker. 1. Band [2. Band].** *Leipzig*: *Oskar Born, Verlag*, n.d. 24.5 cm. Volume 1: (8), 576 pages; volume 2: (6), 577-1088, (2 ads), (8), xxvi advertising pages. Endpaper ads. Illustrations. Half black cloth, marbled boards, gilt titles on spine. Volume 1 shows wear, and has stain in lower right corner through last 70 pages or so. A presentable set.

Date of publication is about 1910. The latest date reference I found was to the brandy tax law of July 9, 1909 [page 995]. An extensive, encyclopedic dictionary of the alcoholic and non-alcoholic beverage industry. There are many illustrations of equipment used in the preparation of wines, spirits, etc. The appendix [995-1088] contains information on laws, regulations and taxes for Germany and other countries, regarding wine and other beverages. NUC lists editions of [1910-1911], 2nd edition 1922, 3rd 1923-27. WorldCat also lists a 4th of 1958.

34. Goldschmidt, Fritz (1874-1944). **Der Wein von der Rebe bis zum Konsum, nebst einer Beschreibung der Weine aller Länder, von Fritz Goldschmidt, Redakteur der Deutschen Wein=Zeitung in Mainz ... Mit 387 Abbildungen und 7 Tafeln. 3te verbesserte und vermehrte Auflage.** *Mainz am Rhein*: *Verlag der Deutschen Weinzeitung*, 1904. 22.5 cm. xi, 556, (39 advertising), (5 index), (1 ad) pages + 7 plate illustrations from Pasteur's *Études sur le vin*. Illustrations. Ads inside covers. Illustrated cloth.

A technical guide to all aspects of wine production, from the grape to the bottle. There is also a topographic overview of the wines of the world, including far-off places outside Europe, such as China, India, Palestine, Africa, California, Mexico, Brazil, Argentina, Australia. "One of the best [California] wines is from Los Angeles. They generally add a lot of alcohol to the wines in order to make them similar to port and sherry." [541-42].

The prefaces to the first (1900) and second (1901) editions are included. NUC and/or WorldCat list the 1st edition of 1900, 2nd 1901, 3rd 1904 [this item], 4th 1906, 5th 1909, 6th 1925 [see item 35].

35. Goldschmidt, Fritz (1874-1944). **Der Wein von der Rebe bis zum Konsum, nebst einer Beschreibung der Weine aller Länder, bearbeitet von Consul Fritz Goldschmidt, Schriftleiter der Deutschen-Wein-Zeitung ... unter Mitwirkung von Oekonomierat Fuhr, Direktor der hess. Weinbauschule in Oppenheim und Dr. E. Goldschmidt ... Mit 485 Abbildungen und 7 Tafeln. 6te verbesserte und vermehrte Auflage.** *Mainz am Rhein*: *Verlag der Deutschen Wein-Zeitung*, November 1925. Printed by J.D. Reuter's Druckerei, Mainz. 24.5 cm. viii, 928, (28 ads) pages + 7 plate illustrations from Pasteur's *Études sur le vin*. Illustrations and photos. Ads inside covers. Dark green cloth, tear at top of spine, back hinge weakening.

Same general format as the third edition, but much expanded. About California he says: "The California wine industry, at the moment mostly in Italian hands, has been able to produce usable white, red and dessert wines. But, with the exception of dessert wines, they have not produced anything comparable to the better European wines, which is doubtless attributable to the climate and soil conditions." [page 885]. Even Canada gets a paragraph, immediately following California!

36. (Gonzalez Byass). **"Old Sherry" The Story of the First Hundred Years of Gonzalez Byass & Co., Ltd. 1835-1935.** (1935). Printed by Sir Joseph Causton and Sons, London. 21.5 cm. 155 pages, including numerous glossy photo plates. Endpapers stiff paper. All edges gilt. Red leather, gilt, with gilt dentelles inside edges of covers. Parts of spine detached, covers worn, especially at edges. Internally ok.

First impression. Inscribed on front endpaper: "To Sam Gates in memory of my firms Centenary and the pleasant chats we have had together in U.S.A. May we see much more of each other. Yours, Reginald C. Byass." Reginald C. Byass was then a director of Gonzalez, Byass [see page 107].

37. Gonzáles Gordon, Manuel M.a. (1886 –). **Jerez - Xerez - "Scheris." Apuntes sobre el origen de la ciudad, sobre su historia y su vino.** *Jerez de la Frontera*: *Imprenta A. Padura*, 1935. 23.5 cm. 405, (4) pages + 37 indexed, numbered glossy plates + 2 explanatory plates. Five of the plates are double size and two are foldouts. A number of them are in color. Illustrations in text. Decorative initials and tailpieces in red. One leaf tipped in at page (1) with poem *1835-1935 ¡Cien Años!* Errata slip laid in. Illustrated endpapers. Front endpaper torn out. White cloth backed blue cloth. Hinges weak, small nick at bottom edge of front cover. Some browning here and there internally, but generally clean.

Colophon: "Este libro se comenzó a escribir el día 16 de Julio de 1934, terminándose el 8 de Septiembre de 1935. Su impresión comenzó el 25 de Marzo y se terminó el 12 de Septiembre de 1935." Gonzalez Gordon dedicates his work to his father, "current dean of the *vitivinicultores* of this region and perhaps of Spain" and also to the memory of his grandfather, D. Manuel María González Angel, who in 1835 founded the Jerez firm which operates under the name of González-Byass "now directed by my father." The book's seven chapters are about the origin and history of the city of Xerez, the wine of Jerez through history and the names by which it is known, commerce and export of the wines, viticulture in Jerez, Jerez wine making, cooperage and containers used, and Jerez brandy. A very important book in the sherry literature and one of the very few in Spanish. Scarce.

38. Gonzáles Gordon, Manuel M.a. (1886 –). **Jerez - Xerez – Scheris. Noticias sobre el origen de esta ciudad, su historia y su vino. Edición especial con un prefacio de Federico García Sanchiz de la Real Academia Española.** *Jerez de la Frontera*: 1948. Talleres Gráficos [printshop] Jerez Industrial, Jerez de la Frontera. 26 cm [27 cm in slipcase] x 8 cm thick! 605 pages, including 8 pages with tipped-in and captioned illustrations (mostly in color) + ex-libris and colophon leaves + 4 foldout maps, five foldout photo plates, and one double color plate. Monochrome illustrations, decorative initials, head and tailpieces, maps and plans. Title page in brown, green and black, with large heraldic vignette in color. Decorated endpapers. Top edge gilt, others untrimmed. Cloth ribbon bookmark. Three quarters blue leather, gilt, vellum boards. Minor scuff marks along outer edge of front cover. Sturdy dark blue slipcase, scuffed but not damaged.

In addition to the special edition in "papel verjurado" there were 100 copies "en gran papel de hilo Guarro, tipo Holanda", handmade with double watermark of Jerez Industrial, numbered at the press, and signed by the author. Copies numbered 1 to 25 are reserved for the author. "Ejemplar N.o C" "Don Manuel M.a González Gordon" [name printed, but not signed]. I assume this is copy no. 100 of 100. The colophon states that although this book began publication in 1948, as indicated on the title page, it did not "see the light" until this year of 1949 and there are some references to this year in the text. The last pages are going to press today, the 30th of November, the feast of St. Andrew, *«cuando el mosto vino es»*.

The author dedicates this second edition to the town of Jerez and to all those who have had the good fortune to be born in this privileged area, especially those whose work is with wine. He asks that he may also be permitted to dedicate the work to the memory of his father, recently deceased, to whom he owes his great affection for Jerez. The content and organization of this edition are basically the same as in the first. Less material per page accounts for part of the increase in the number of pages. But there were also some additions, notably an extensive general index. And there were changes in the presentation of the illustrations and plates.

Among the medical opinions cited on the wines of Jerez is this one by Dr. Verneuil: "I propose a toast against the wine of Jerez, because if everybody drank it with their meals, as we do, the medical profession would be eliminated" [page 380].

González Gordon's book was published in an English translation in 1972, with added material (*Sherry: the noble wine*, London, Collins) and again in 1990 in a new and revised edition by John Doxat (London, Quiller Press). There was another Spanish edition as well in 1970. A beautifully produced book, and one I am loath to part with.

39. Gööck, Roland. **Eiskalt Serviert. Illustriert von Tessa Traut.** *Bern und München*: *Phoenix im Scherz Verlag*, n.d. 20h x 10w cm. 90, (5 index) pages. Illustrations in color and b&w. Light blue cloth-like binding. Dustjacket.

Lots of recipes (with commentaries) for ice creams, sherbets, sorbets, both non-alcoholic and alcoholic, including fruit and wine punches. For example, there is a recipe for a "violet ice," whose ingredients are 125 grams of fresh picked violets, 3 cups water, 150 gr sugar, and 3 lemons. The author says it would be too much trouble to pick the violets, and besides, he would rather have the violets in a vase than in his stomach. But he found only enthusiastic hymns of praise for this concoction in the gastronomic literature [page 29]. Date of publication about 1965.

40. Gööck, Roland. **Nur Heiss zu Trinken. Empfohlen von Roland Gööck. Illustriert von Dietrich Lange.** *Bern und München*: *Phoenix im Scherz Verlag*, n.d. 20h x 10w cm. 93, (3 index) pages. Illustrations in color and b&w. Maroon cloth-like binding. Dustjacket.

Uniform with *Eiskalt serviert* (see above), this book does for hot drinks what the other did for cold or frozen. Included are various alcoholic and non-alcoholic hot drinks – wine, punch, tea, coffee, etc. One interesting recipe is a hot beer drink from England, called "Night Cap." Ingredients are ½ liter pale ale, 2 tsp sugar, 1 liqueur glass cognac, and a pinch of ground muscat. The ale is heated to near boiling, then the remaining ingredients are added. Publication date about 1965.

41. Gööck, Roland. **Hochprozentiges aus aller Welt. Fröhliche Wissenschaft vom Branntwein und Likör.** *Gütersloh*: *C. Bertelsmann Verlag*, (1963). 19 cm. 191, (1 cat) pages. Illustrations by A. Parouart. Illustrated glossy boards.

©1963 / 9 8 7 6. In the Steckenpferd-Bücherei series. One of the most wide-ranging works on spirits world-wide that I have seen. Almost every country has its own brand of strong drinks, most of which are not widely known. A good example is grappa, which until relatively recently was little known outside Italy. The Common Market is no doubt giving it a boost. Anyway, the drinks we know well – whisk[e]y, gin, rum, vodka, cognac, various liqueurs and brandies (mainly European) represent only a part of the spirit world. An interesting point made by the author is that in any given area, spirits are generally prepared from materials that are readily available. An interesting book.

42. Gordon, William Reed (1899 –). **Keuka Lake Memories. The Champagne Country. Memories 1835-1935.** *Rochester, NY*: (1967). 28 cm. 240 pages. Numerous photo illustrations. No title page. Folded map of Keuka Lake area laid in (40.5 x 91.5 cm). Pale grey-brown cloth, green leather labels on spine. Original paper covers bound in. Hand binding by Nancy Buehler.

Part 1 is on aviation pioneer Glenn Hammond Curtiss. Part 2 (pages 53-70) is on Hammondsport and the wine industry. The remaining parts are on the local railroads, trolleys, and steamboats that used to run in that region. Interesting history for wine and railroad buffs. See Gabler G21830 for further details.

43. Gore-Browne, Margaret. **Let's Plant a Vineyard. 6000 vines or 600 or 60 or 6. Illustrated by John Hastings.** *London*: *Mills & Boon Limited*, (1967). Printed by Richard Clay (The Chaucer Press), Bungay, Suffolk. 18.5 cm. x, 59 pages + 2 glossy photo plates. Illustrations. Paper.

Practical advice on growing grapes for wine, based on the experience of the author at her own Beaulieu Abbey vineyard, purchased in 1956, whose history as a vineyard apparently began with the establishment there of Cistercian monks in 1204. Among the grapes grown are the Riesling Sylvaner and the Wrotham Pinot, "originally (people say) imported by Julius Caesar." The two photos show part of the vineyard immediately after planting in 1961, and again in 1964. There is a chapter about the bird problem which they solved by introducing fledgling sparrow hawks, which then adopted the vineyard as their territory.

44. Gorham, Maurice (1902-1975). **Back to the Local. Illustrations by Edward Ardizzone.** *London*: *Percival Marshall*, (1949). Printed in GB by Tonbridge Printers. 22 cm. vii, 126 pages. Glossary and index. Red cloth, in lightly soiled dustjacket with tear at top of spine.

This is a revised edition of *The Local*, published in 1939, unsold copies of which were destroyed in a fire. This is a sentimental pub crawl which talks about the regulars, the owners, the different kinds of pubs (saloon pub, public bar, Irish bar, wine bar), the drinks, the drunks, the food, the games, spiced with nostalgia for the pubs that did not survive the war. Gorham was a journalist who made his home in Dublin.

45. Got, Norbert. **La Dégustation des Vins. Classification et présentation des vins. L'art de déguster, de choisir et de présenter les vins. [Half title: Préface de Monsieur le Baron P. le Roy, Président de l'Office International, Président de l'Institut National des Appellations d'Origine]. En vente chez l'Auteur, Pergignan, et aux bureaux de la SODIEP, Béziers.** 1955. 25 cm. xxii, (2), 236, (12), (27 catalog) pages + 4 plate illustrations. Maps and glassware illustrations. Bibliography pages 232-236. Paper.

Printed June 25, 1955 by SODIEP, Béziers. The original edition consisted of 100 copies numbered from 1 to 100; this copy is not one of them. A thorough treatise on the tasting of wine covering all organoleptic aspects – visual, olfactory, taste, as well as psychic factors, taste memory, and of course the terminology employed. There is a complete classification of French wines by taste, and material on the service of wines – bottles, glassware, decanting, food associations, and any other thing you might associate with the evaluation of wines. Oberlé in the Fritsch sale catalog calls it an important, authoritative and complete treatise on tasting. Earlier books by Got on tasting of wine and food were published in 1950 (93 pp) and 1953 (157 pp).

46. Got, Norbert. **Le Livre de l'Amateur de Vins. Préface du Professeur Pierre P. Grassé. 70 illustrations. Deuxième édition, revue et augmentée. En vente chez l'auteur, Perpignan, et aux bureaux de «La Journée Vinicole», Montpellier.** (1967). 24 cm. 496, (28 ads) pages + 7 plate illustrations, one of them triple, 2 double (color maps), 2 foldout maps, and 2 color maps, all indexed, as are maps and illustrations in the text. Decorative chapter head illustrations. Illustrated paper covers, folded back.

Extensive treatise on wine, its history and its production worldwide, followed by chapters on the service and tasting of wines, and a glossary.

47. Gough, John B[artholomew] (1817-1886). **Autobiography and Personal Recollections, with Twenty-Six Years' Experience as a Public Speaker. Illustrated by George Cruikshank and others.** *Springfield, MA / Chicago / Philadelphia*: *Bill, Nichols & Co / Bill & Heron / H.C. Johnson*, 1869. Samuel Bowles and Co, Printers, Springfield, Mass. 23 cm. 552, (2 advertising) pages + frontispiece portrait of Gough. Eight full-page plates included in pagination. Original brown cloth, slightly worn at top of spine. A crisp, clean copy.

First edition of expanded autobiography. Gough was born in England and apprenticed as a boy to a farmer emigrating to New York State. He did not take to farming and took up bookbinding in New York City. He got into entertainment and developed a drinking problem. To Hawkins, "the great Washingtonian" [Washington Temperance Society] who asked him to sign the pledge, Gough said he would do so only if he could get $1000 a year and expenses, as Hawkins did. That same year, 1842, Gough did sign the pledge and "eventually the 'Demosthenes of total abstinence,' world's most conspicuous reformed drunk, got ten or fifteen times that." [Furnas, *The Late Demon Rum*, 150]. He devoted the rest of his life to lecturing for the cause in the US and England, winning thousands of followers.

By a rather interesting coincidence, Abraham Lincoln (1809-65), in a speech Feb. 22, 1842 (the same year Gough signed the pledge) to the Washingtonian Temperance Society, Springfield, Ill., said: "Whether or not the world would be vastly benefited by a total banishment from it of all intoxicating drinks seems not now an open question. Three-fourths of mankind confess the affirmative with their tongues, and I believe all the rest acknowledge it in their hearts." [Microsoft Bookshelf].

48. Gough, John B[artholomew] (1817-1886). **Autobiography and Personal Recollections, with Twenty-Six Years' Experience as a Public Speaker. Illustrated by George Cruikshank and others.** *Springfield, MA / Chicago / Philadelphia*: *Bill, Nichols & Co / Bill & Heron / H.C. Johnson*, 1869. Samuel Bowles and Co, Printers, Springfield, Mass. 23 cm. 552, (2 advertising) pages + frontispiece portrait of Gough. Eight full-page plates included in pagination. Ownership signatures of F.[?K.] Hall, Easton, Pa, and Estelle B. Hall, Chester, Pa, latter dated 1885. Some pages browned at edges. One front endpaper leaf torn out. Original brown cloth, worn at edges, especially top and bottom of spine. Inner hinge split.

Another copy (see item 47 above).

49. Gough, John B[artholomew] (1817-1886). **Platform Echoes: or, Living Truths for Head and Heart. Illustrated by anecdotes, incidents, personal experiences, facts and stories drawn from the humor and pathos of life. By John B. Gough, author of "Sunlight and Shadow." With a history of Mr. Gough's life and work, by Rev. Lyman Abbott, D.D. and an introduction by Hon. Sir S. Leonard Tilley, C.B., K.C.M.G., Minister of Finance, Canada. Superbly illustrated with two fine steel-plate portraits of the author and two hundred and twenty-seven engravings from original drawings by the most eminent artists. Sold only by subscription.** *Toronto*: *William Briggs, Publisher*, 1886. 23 cm. (half title and title leaves), ii, v-xxviii, 29-72, 71-639 pages + 2 portraits of Gough with tissue guards. Ornamental headpieces and initials. Decorative endpapers. Embossed red cloth, gilt. Scuff marks on covers and inner hinges cracked, but otherwise a nice clean copy.

Half title: "Platform Echoes, or Leaves from my Note-Book of Forty Years. Published by A.D. Worthington & Company, Hartford, Conn." At bottom of spine: "A.D. Worthington & Co."

A mixture of humor, fire & brimstone, self-righteousness, etc. etc. from one of the most articulate rabble rousers of the temperance movement.

50. Gould, Francis L. (editor). **Bottles and Bins Recipes.** *St. Helena, CA*: *C. Mondavi & Sons. Charles Krug Winery*, 1965. Herdell & Beard, Printers. 23 cm. xiv, 129 pages. Head and tailpiece illustrations by Mallette Dean. Decorated boards. Spiral binding.

Signed: "Francis L. Gould." A compilation of recipes with wine, drawn from *Bottles and Bins*, a quarterly newsletter published by Charles Krug beginning in 1949, under the editorship of Francis Gould. There are also vignettes on wine and its service, as well as recipes previously unpublished.

51. Gould, Francis Lewis (1884-1979). **My Life With Wine.** *St. Helena, CA*: 1972. 21.5 cm. xiv, 71 pages. Photo illustrations. Dark green cloth. Excellent copy.

Inscribed: "To Mrs. Eberhard S. Buehler with best regards. Francis Lewis Gould." The first part of the book is a wine-oriented autobiography that is also an interesting social history. The second part (pages 47ff) is a "Bottles and Bins" potpourri. See Gabler G21910.

52. Gourlie, John and Donald K. Tressler. **Home Wine and Cider Making Simplified.** *Noroton, CT*: *Country Bookstore*, 1949. 30 cm. 24 leaves, mimeographed on one side. Illustrations. Stapled into buff Oxford file folder, soiled and stained.

©1949. A how-to guide.

53. Graham, Stirling. **Melrose. Honey of Roses. A Short Dissertation upon Records & Goldsborough in General and upon Melrose in Particular; its Distillation; its Blending and its Proper Use; with Recipes of Tested Merit.** *Records & Goldsborough*, [1942]. 19 cm. 95 pages. Photo illustrations and decorative drawings in color and b&w. Rust-colored cloth, decorative paper label.

A history of the firm and of the Goldsborough family of Baltimore. There are portraits of the founder and four current officers of the company, all Goldsboroughs. Cocktails and other mixed drinks are presented on pages 41 to 93. A list of products – cordials (liqueurs), whiskey, gin, rum and brandy appears at the end. One of the most attractive books in the cocktail genre.

54. Graham, Stirling. **Melrose. Honey of Roses. A Short Dissertation upon Records & Goldsborough in General and upon Melrose in Particular; its Distillation; its Blending and its Proper Use; with Recipes of Tested Merit.** *Records & Goldsborough*, (1943). 19 cm. 95 pages. Photo illustrations and decorative drawings in color and b&w. Blue cloth, decorative paper label. Shows a little use.

Copyright 1942. Second printing 1943. Otherwise same as item 53 above.

55. Grancher, Marcel E. (1897 –). **Des Vins d'Henri IV à ceux de Brillat-Savarin. Prix Courteline 1938. Illustrations de Marius Dejean.** *Lyon*: *Editions Champs Fleuris*, [?1938]. Imprimeur E. Vinay, lithographies par D. Grandi. 25 cm. 185 pages, (2 leaves of plates, each followed by a blank leaf + colophon leaf + 2 blank leaves). Headpieces, vignettes, and full page illustrations in color and monochrome. Top edge gilt. Buff boards, red calf back and corners. Original paper covers and backstrip bound in. Minor wear at top edge and corners.

Published in an edition of 530, of which I to XVI were accompanied by an original watercolor by Marius Dejean and a set of color proofs, XVII to XLVI had one original b&w drawing and a set of color proofs, 47 to 500 illustrated, and HC 501 to 530 (not for sale). This is copy #107.

A bit of literary/historic wine nostalgia. Part 1 covers the wines of Henri IV: Etoile, Château-Chalon, Arbois, Poligny-Salins-Dôle, Macvin and Marc [the last two are *liqueurs*]. Part 2 covers the wines of Brillat-Savarin: Seyssel, Vin des Altesses, Virieu, Manicle, Cerdon, Montagnieu – Culoz – Machuraz, Marc du Bugey. Beautifully printed and illustrated. From the Schraemli collection, but without his bookplate. Missing in the Fritsch sale catalog.

56. Grant, John and J. Humphrey Wilson. **The Gourmet's Diary 1967. New York: Hawthorn, (1966). 24h** x 31.5w cm (+ slipcase). 256 pages + 4 color plates. Brown monochrome decorations. Black endpapers. Illustrated brown cloth, in sturdy slipcase.

First edition, October 1966. Consists of introductory text on organizing menus and dinners, religious food rules, food worldwide, wines and spirits, and a glossary, printed in three columns [pages 3-47]. The remaining pages are in two columns, for the days of the year, with space to enter your entertainment data. At the foot of each page there is some saying or practical advice.

57. Graudenz, Karlheinz. **Der Wein erfreut des Menschen Herz.** *München*: *Süd=West Verlags= und Vertriebs=GmbH*, (1960). Printed by Heinrich Mayr, München-Gauting. 19 cm. 187, (5 index) pages. Maps, illustrations, decorations in monochrome and b&w. Illustrated boards.

A general guide to grapes and wine, with an introduction to the wines of Germany [pages 45-99] and the rest of Europe [100-140].

58. Gray, Barry (1826-1886) and John Savage (1828-1888). **Ale : in Prose and Verse. [second title page]: A Runlet of Ale, by Barry Gray, with illustrations by McNevin. Ale: Antiquarian, Historical and Literary, by John Savage. Albany Ale. An account of the rise and progress of the brewery of John Taylor & Sons, illustrated, with a biographical sketch of the founder.** *New York*: *Russell's American Steam Printing House*, 1866. 26.5 cm. (title leaf), 97 pages + 15 plate illustrations. Illustrations in text. Decorative border on all pages, including title. Title page in red and black. Flexible brown cloth, spine badly torn, covers spotted, and all pages loose. A reading copy that would be a good candidate for repair.

The “poetry” [in praise of Taylor's ale] takes up the first 20 pages, the rest being devoted to a history of ale [21-71] and the history of the Albany, New York brewery of John Taylor's Sons [73-97]. Bitting, 198.

59. Gray, Arthur (editor). **Toasts and Tributes. A happy book of good cheer good health good speed devoted to the blessings and comforts of life south of the stars.** *New York*: *Rohde and Haskins*, 1905. 17 cm. (1 leaf), 301 pages. Decorative head and tailpiece illustrations. Decorative title page in red and black. Initials and marginal headings in red throughout. Top edge gilt. Gilt-decorated red cloth.

Copyright 1904. Decorations by J. Sinramm. One of a number of toast books from the golden age of that genre. Sample toast:

> Here's a toast to all who are here,
> No matter where you're from;
> May the best day you have seen
> Be worse than your worst to come. [page 230].

60. Green, Herbert W. **Mixed Drinks. A manual for bar clerks "up to date." With full explanations on the subject of Wines, Liquors, Cordials, etc., and other important information.** *Indianapolis*: *Frank H. Smith, Publisher, Printer*, 1895. 20 cm. 168 pages. Round red label inside back cover: "The Mayer Bros. Co. Cincinnati. Hudson Natural Whiskey." Dark green cloth, a little soiled. Gilt imprint on cover (faded): "Mixed Drinks. Compliments of Mayer Bros. & Co. Cincinnati."

Copyright 1894. Cocktails and other mixed drinks occupy pages 17 to 64, followed by a series of short "monographs" on liquors, wines, and the operation of a bar. Green says that the subjects treated here have been overlooked by the publishers. "I now commit [my notes] to paper to be launched out upon a sea of literature … I place [tending bar] among the more elegant employments of life …" [pages 4-5].

61. Greig, Peter. **Catalogue of the Exhibition and Sale of Wines and Spirits from the Estate of Mrs. Henry Walters. Held at the Ritz Carlton Hotel, New York City, Monday and Tuesday, November 29-30, 1943. Purchased and sold by M$^{essrs.}$ Greig, Lawrence & Hoyt, Ltd., Importers and Wholesalers, New York City.** Printed by the William Bradford Press, New York. 22 cm. 60 pages. Illustrations. Invitation, price list, and order form are laid in, as well as a clipping from the Herald-Tribune of November 30, 1943, reporting the sale ("Fifth of Cognac Of 1783 Awes Experts at Sale"). Paper, lightly soiled, small tear at top of spine.

In his seven-page introductory notes on Madeira, Greig passes on to us some of the things he learned about Madeira in Baltimore and in Savannah from people who were related to William Habersham, a merchant whose collection of Madeiras found its way after his death into the Walters cellar. Of special interest to wine book collectors is Greig's critique of Griswold's *Old Madeiras*, which Greig calls a "curiously disappointing book." He "misled Mr. Simon and others concerning the great contribution William Habersham of Savannah made to the history of Madeira by the development of a pale dry wine he named 'Rain Water.' … Yet Mr. Griswold spells the name of the originator *Habisham* and talks of a secret fining process that produced Rain Water. These inaccuracies have passed into Madeira histories and into Mr. Simon's writings … The carelessness of Mr. Griswold is all the more inexplicable when one recalls that Mr. Habersham was as keen a salmon fisherman as Mr. Griswold …" etc. [pages 9-10].

Of further interest is Greig's acknowledgement of assistance in compiling this catalogue from Philip Wagner, editor of the *Baltimore Evening Sun*, together with many others, including H.L. Mencken [6]. Then, in the notes on one of the lots of Maryland rye whiskey, there is a reference to Records & Goldsborough, which had bought the company that had produced the whiskey. Greig quotes from "their recently published book, 'Melrose; Honey of Roses'" [see item 53 above] that this distillery was 'so renowned for its Rye Whiskey' [page 51]. The price list has madeiras ranging from $3.00 per bottle to $8.50, sherries $3 to $5, port at $3, scotch at $10 and $20, gin $2.25 to $6. The highest priced items were the cognacs ($10 to $75), Maryland ryes ($20 to $50), and Chartreuse Original at $125. Many items were limited to one or two or three bottles per customer. The fifth of cognac of 1783 referred to in the Herald-Tribune piece was valued at $1000, but was not for sale.

For more Madeira-oriented information, see Gabler G22200.

62. Griggs, Frederick Landseer Maur (1876-1938). **Food and Drink. A paper read before the Campden Branch of the Women's Institute on April 12th 1938.** Printed at the Journal Press, Evesham, Worcestershire. 23 cm. 20 pages. Title page in blue and black. Paper wraps. Covers detached.

With Christmas greetings from N.B.M. Griggs, Dover's House, Campden, Gloucestershire, MCMXXXVIII. Cover design made by Griggs and printed by the Shakespeare Head Press. Griggs was known for his etchings.

A rambling discourse on food and drink, probably better in the original delivery than in the printed re-telling. On the English and drink: "The only rival to beer in England would seem to be tea … Tea, though not national in origin, must I suppose be considered our national drink now. Sack, which is sherry, of course, was once so popular with us that it might have been called our English drink, and port, though of Portuguese origin, grew into what it is at its best, one of the noblest wines …" Regarding English wine, now mostly home-made, "I only remember one that reached really fine quality – it even had a 'bouquet' of its own – and that was a cowslip wine." [page 18]. Perhaps this item was part of my collection only because of its title and its interesting covers.

63. [Grimod de la Reynière, Alexandre-Balthazar-Laurent (1758-1837)]. **Almanach des Gourmands, ou Calendrier Nutritif, servant de guide dans les moyens de faire excellente chère; suivi de l'Itinéraire d'un Gourmand dans divers quartiers de Paris, et de quelques Variétés morales, apéritives et alimentaires, Anecdotes gourmandes, etc. Par un Vieux Amateur. Paris, chez Maradan, An XI. – 1803.**

Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère; par un Vieil Amateur. Seconde Année, contenant un grand nombre de Dissertations philosophico-gourmandes; les quatre Parties du jour d'un Gourmand; des Variétés morales et nutritives; des Anecdotes gourmandes; plusieurs articles relatifs à la Friandise, etc. etc. Paris, chez Maradan, An XII. – 1804.

Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère. Par un Vieil Amateur. Troisième Année, contenant plusieurs Articles de morale et de politesse Gourmande; une Notice raisonnée des principaux Fruits qui se servent à table; la seconde Promenade d'un Gourmand dans Paris; les Découvertes nouvelles de 1804; plusieurs Recettes alimentaires et friandes; un grand nombre d'Anecdotes Gourmandes; des principes d'Hygiène et de savoir-vivre; un extrait de la Correspondance Gourmande de l'Auteur, etc. etc. De l'Imprimerie de Cellot. Paris, chez Maradan, An XIII. – 1805.

Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère. Par un Vieil Amateur. Quatrième Année, contenant un grand nombre d'Articles de morale Gourmande et de Considérations alimentaires; beaucoup de Recettes Gourmandes inédites et curieuses; la Description de plusieurs espèces de ragoûts, tant exotiques qu'indigènes; la Petite Revue Gourmande, ou troisième Promenade d'un Gourmand dans Paris, les Découvertes Gourmandes et Friandes de l'année 1805; la Nécrologie Gourmande de 1805, etc. De l'Imprimerie de Cellot. Paris, chez Maradan, 1806.

Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère. Par un Vieil Amateur. Cinquième Année, contenant un grand nombre d'Articles de Morale, de Politesse et d'Hygiène gourmandes, plusieurs Recettes gourmandes inédites et curieuses; un petit Traité des Diners par Coeur, du Savoir-vivre et des Offres-réelles; les Découvertes Gourmandes et Friandes de 1806; quelques Anecdotes gourmandes; la Correspondance gourmande; la Petite Revue de l'annéee 1806, formant la Quatrième Promenade d'un Gourmand dans Paris; Poésies gourmandes, etc. De l'Imprimerie de Cellot. Paris, chez Maradan, 1807.

Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère. Par un Vieil Amateur. Sixième Année, contenant plusieurs articles qu'il importe aux Amphitryons, aux convives, et surtout aux Gourmands, de lire et de méditer; les Découvertes importantes pour les Gourmets; quelques Chapitres de Morale et de Métaphysique gourmandes; des Recettes inédites et curieuses; un petit Traité des Liaisons, des Braises et des Coulis; des considérations sur les Progrès de l'art du Four, sur plusieurs objets d'Economie domestique, et sur quelques Marchés de Paris; des Poésies et des Chansons gourmandes; la Petite Revue de l'année 1808, formant la Sixième [sic] **Promenade d'un Gourmand dans Paris, etc. etc. etc. De l'Imprimerie de Cellot. Paris, chez Maradan, 1808.**

Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère; par un Vieil Amateur. Septième Année, contenant un grand nombre de Chapitres intéressans, pour servir à l'Histoire de l'Art alimentaire; plusieurs Recettes gourmandes inédites; un article sur la Conserve de Café; des Considérations importantes sur les Sautés, le Chocolat et les Andouilles de Vire; des Anecdotes

gourmandes; les Découvertes nouvelles de 1808 et de 1809; de petits Traités sur les Sardines de Nantes, les Liqueurs de Bordeaux, le Riz de Pommes de terre, etc.; des Aperçus nouveaux sur les Mutations gourmandes; la Correspondance gourmande; des Poésies et des Chansons gourmandes; la Petite Revue de l'année 1809, formant la Sixième Promenade d'un Gourmand dans Paris, etc. etc. etc. De l'Imprimerie de Cellot. Paris, chez Joseph Chaumerot, 1810.

Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère. Par un Vieil Amateur. Huitième Année, contenant, parmi un grand nombre d'Articles intéressans sur l'Art alimentaire, une petite Dissertation sur les Truffes; une sur les Grillades, sur les Réductions, sur le Beurre, le Vin de Madère, les Repas de Noces, les Cuisinières les Œufs, les progrès de la Cuisine dans le 18e siècle, le Kirschwasser, etc.; l'éloge des Cure-dents; les Découvertes nouvelles de 1810 et de 1811; des Poésies et des Anecdotes gourmandes; la Correspondance gourmande; la Petite Revue de l'année 1811, formant la Septième Promenade d'un Gourmand dans la bonne ville de Paris; quelques Articles de Gastronomie étrangère, etc. etc. etc. De l'Imprimerie de Cellot. Paris, chez Joseph Chaumerot, 1812.

[Volume 1]: iv, (12), v-viii, 247 pages + frontis engraving: *Bibliothèque d'un Gourmand du XIX. Siècle*.

Volume 2: (14), 282 pages + frontis engraving: *Les audiences d'un Gourmand*.

Volume 3: xiv, 336 pages + frontis engraving: *Séance d'un Jury de Gourmands dégustateurs*.

Volume 4: xx, 336 pages + frontis engraving: *Les méditations d'un Gourmand*.

Volume 5: xiv, 362 pages + frontis engraving: *Le premier devoir d'un Amphitrion*.

Volume 6: xii, 331, (1) pages + frontis engraving: *Les Rêves d'un Gourmand*.

Volume 7: xvi, 340 pages + frontis engraving: *Le lever d'un gourmand*.

Volume 8: xiv, 360 pages + frontis engraving: *Le plus mortel ennemi du diner*, and a foldout map at page 1: *Carte Gastronomique de la France*.

Each volume 13.5 cm. All frontispiece engravings have tissue guards except volume 8. Marbled endpapers. Bookplate of “Sylvain Van De Weyer” inside front covers. All edges red. Uniform full leather binding, gilt. Several volumes have cracked hinges and their spines are in various stages of detaching. Internally there is occasional browning, but overall condition is quite good.

For each engraving, there is a full-page explanation and commentary on its significance for gourmands. According to Vicaire, the designs are all by Grimod himself. The foldout gastronomic map of France included with volume 8 is the same as the one in volume 1 of De Périgord's *Nouvel Almanach des Gourmands* of 1825 [see my catalog DEF, item 32]. The map does not appear in Vicaire's collation for Grimod.

A complete set, in first edition, of this scarce gastronomic series. Vicaire provides detailed information on all 8 volumes (424-427). Volume one saw several revised editions in the same year (Simon BG also lists a 3rd 1804 and a 4th 1810). Volumes 2 and 3 each had two editions. Bitting (201-203) owned a complete set, presumably first edition, in mixed bindings. The set offered at the Crahan sale was missing volume 2. Leon Lambert had a complete set, with volume 1 in second edition. Simon's listing had volume 2 in 2nd edition only. The set listed in WorldCat is not all in first edition. Not in the Fritsch sale catalog. There were some reprints in the 70s in France, but not, I believe, of the entire series.

The title pages contain an overview of the wide-ranging content of these volumes. They give us a good picture of the gastronomic life of Paris during the reign of Napoléon I. There are, of course, a number references to wine. Volume 2 discusses wine at some length

[pages 162-173]. "The best meal without wine is like a ball without an orchestra, like a comedian without rouge, like a pharmacist without cinchona … But wine should be good, old, and natural, and one knows how difficult it is to obtain such wines in Paris, where greed, fraud and ignorance have taken over the market, to the point of turning into a dangerous poison one of the sweetest gifts that Providence has given to man." Taillieur is one of the reliable merchants of Paris, but will he be able to replace his stock when it's gone? The Revolution kicked all the old proprietors out of Paris and as a result, their cellars were pillaged and the wines sold, and fortunate were those, such as Taillieur, who acquired them. But one of the great tragedies brought about by the new order is that our Midases, accustomed to drinking plonk, are incapable of creating a cellar, or even maintaining one. But let's not worry about tomorrow. There is a long list of wines for the gourmand [volume 2: 169-70], from Clos-Vougeot to Tokay, but the reader is cautioned that he needs to find a good "vin d'ordinaire pour le premier service." (See volume 3, page 251, on the question of whether one should say "vin *ordinaire*" or "vin *d'ordinaire*")

The most common fault of Bordeaux wine [says Grimod], even of the most renowned growths, is its harshness which takes years to get rid of. If you don't want to wait, send it on a long sea voyage in a freighter. Actually the wine of Burgundy is better, although less fashionable (Tonnerre, Clos-Vougeot, Romanée and Montrachet are the most highly regarded). But the true gourmet will drink with greater pleasure the wine of Jurançon, Grenache, Roussillon, côte du Rhône, Condrieux, etc. "One bottle of these wines has a greater effect on the disposition [*humeur*] of the diners than four of Burgundy or Bordeaux." [volume 4, pages 34-35].

You will find other references to wine scattered throughout these volumes, among them a piece on Chablis [volume 5, pages 20-27], and an article on the pros and cons of crystal glassware in the service of wine [volume 7, pages 61-67]. All in all, a treasure trove.

64. Griswold, F.Gray (1854-1937). **French Wines & Havana Cigars.** *New York*: *Duttons, Inc.*, 1929. Plimpton Press, Norwood, MA. 21 cm. (10), 101 pages + frontis photo plate with tissue guard. Endpaper maps. Bookplate of "Reuben Jay Flick." Top edge gilt. Vellum-backed grey boards, gilt.

Edition limited to 300 copies. Signed on title page: "F. Gray Griswold." Griswold covers his subject, but the material seems a little cursory and disjointed. However, the book is very attractively presented, and best of all, it's dedicated to the "Kittens" Dinner Club, and it sports a vignette of a cat on the cover.

65. Griswold, F.Gray (1854-1937). **French Wines & Havana Cigars.** *New York*: *Duttons, Inc.*, 1929. Plimpton Press, Norwood, MA. 21 cm. (10), 101 pages + frontis photo plate with tissue guard. Endpaper maps. Top edge gilt. Vellum-backed grey boards, gilt.

Another copy, not signed.

66. Griswold, F.Gray (1854-1937). **Old Madeiras.** *New York*: *Duttons, Inc.*, 1929. Plimpton Press, Norwood, MA. 21 cm. (10), 65, (1) pages. Illustrations. Top edge gilt. Vellum-backed grey boards, gilt. Lightly soiled.

Edition limited to 200 copies. Same format and binding as item 65 above. The greater part of this book is devoted to a reprint of S. Weir Mitchell's *A Madeira Party* [pages 17-65]. This is preceded by comments on Madeira and Griswold's personal reminiscences on that subject. In his catalog for the sale of the Walters' collection of madeiras and whiskies (see item 61 above), Greig was critical of statements made by Griswold on Rainwater madeiras, that they had been artificially treated by a secret method. Whether true or not, it would certainly be understandable that Greig would want the Rainwater madeiras he was selling to be seen in the best possible light.

Griswold is best known for his books on fishing and horses and ships. One of his books is about the origin of the America's Cup race. There were certainly ships in the family: "My father had a large quantity of old Madeiras named after his ships Challenge, Panama, Sarah Helen, Ariel, Helena and Tarolinta. They were destroyed by fire in 1877." [15]. Griswold also did a privately printed book in 1916 on "The Kittens: 1869-1916." That was the dining club to which he dedicated this book.

67. Griswold, F.Gray (1854-1937). **The Gourmet.** *New York*: *Duttons, Inc.*, 1933. Plimpton Press, Norwood, MA. 21 cm. 121, (2) pages + frontispiece photo plate ("Dining Room, New York") with tissue guard. Stamped on colophon page: "Book from F. Gray Griswold, 783 Park Avenue, New York." Top edge gilt. Vellum-backed grey boards, gilt.

Edition limited to 200 copies. Same format, binding and dedication as items 64 to 66 above. Inscribed on title page: "F. Gray Griswold" and in same hand on endpaper: "To Grayson M.-P. Murphy. 1933."

I find this to be the most interesting of Griswold's three "wine" books. He dishes up interesting gastronomic tidbits from various places, including Paris and the French Provinces, London and New York. There are also chapters on Creole cooking, on menus, wines and brandy. We are also given some autobiographical details. It is rather evident that he lived well and had the luxury of his own private chef. I would quarrel with his exaggerated distinction between the *gourmet* and the *gourmand*, which is perhaps more true in English than in French, where Grimod's *gourmand* (see item 63 above) would not feel that he [in Griswold's words] "usually has a dull brain, and often has trouble with his digestive organs …" [page 14].

68. Grivot, Françoise. **Le Commerce des Vins de Bourgogne. Publié avec le concours du Centre National de la Recherche Scientifique.** *Paris*: *Sabri*, (1964). Imprimerie Folloppe, Flers (Orne). 25 cm. 224 pages + 2-page map at end. Maps and charts. Bibliography pages 16-24. Paper.

A detailed study of the business aspects of wine growing in Burgundy, for which the author, a geographer, was awarded a doctorate by the University of Paris. Grivot covers the whole range of activities from viticulture to viniculture to wine consumption and export, with statistics and analyses for each area of *la Bourgogne*, "the only French province whose name in the masculine [le bourgogne] becomes a wine." Grivot dedicates her work to her father, "dean of merchant-growers of the Beaune region, who has worked with enthusiasm for sixty years and has raised his craft to the level of an art."

69. Grohusko, J.A. (1876 –). **Jack's Manual. A treatise on the care and handling of wines and liquors, storing, binning and serving. Recipes for fancy mixed drinks and when and how to serve. Copyright by J.A. Grohusko.** *(New York)*: 1908. Printed by Edward V. Brokaw & Bro., New York. 19 cm. 85 pages. Photo portrait of Grohusko page (3). Advertising pages 69-85. Notice re mixing measurements tipped in on rear pastedown. Dark green cloth. Pages separating from spine, but covers and hinges ok and internally clean. A few pages have a small nick at the lower edge.

The first edition of a perennial (well, not quite) of the cocktail literature. From the introduction: "From time to time I have gained many good points and obtained information of value from being constantly associated with the wine merchants from all countries, and men whose travels have made them familiar with the methods employed in those famous cellars and vineyards of Italy and other European countries."

70. Grohusko, Jacob A[braham] (1876 –). **Jack's Manual. On the vintage and production, care and handling of wines, liquors, etc. A handbook of information for homes, clubs, hotels and restaurants. Recipes for fancy mixed drinks and when and how to serve cocktails, cobblers, coolers, cordials, daisies, flips, fizzes, highballs, juleps, punches, rickeys, smashes, sours, cups, sangarees and toddies.** *New York*: *Alfred A. Knopf*, 1933. Printed by the Plimpton Press, Norwood, MA. (2), x, (1), 234, xiv, (2) pages. Decorated boards.

Copyright 1908, 1910, 1912, 1916, 1933 by Jacob A. Grohusko. Completely revised and reset, December 1933. Most of the book is on mixed drinks (pages 37-224), with an introduction on wines and a few pages of toasts. Grohusko makes his obligatory stab at the origin of the cocktail and reports the earliest reference he could find, in *The Balance* (an American periodical) of May 13, 1806: "Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters – it is vulgarly called 'bittered sling' and is supposed to be an excellent electioneering potion."

71. Grossman, Harold J. (??? - 1967) **Beverage Dictionary. With the pronunciation, use, color, strength, taste and source of over 200 alcoholic beverages.** *Stamford, CT*: *The Dahls*, (1938). 15 cm. 62 pages. Title on cover. Paper.

©1938 by J.O. Dahl. No. 24 in "Pocket Handbooks" series. On back cover, this title is listed as "Dictionary of Wines and Spirits." From introduction by J.O. Dahl: "Mr. Grossman was the first, directly after repeal, to conduct professional classes about wines and spirits …"

72. Grossman, Harold J. **Grossman's Guide to Wines, Spirits & Beers. Maps and Drawings by Conrado W. Massaguer.** *New York*: *Sherman & Spoerer*, (1940). Printed by American Book – Stratford Press, New York. 24 cm. xi, 404 pages. Maps and illustrations. Bibliography pages 388-389. Red cloth, in worn but good dustjacket.

"First edition" of this wines & spirits reference work that has stood the test of time and is still in print in its 7th edition (1983). This copy was owned by Oscar B. Cintas (1887-1957), Cuban sugar and railroad magnate, ambassador to the US 1932-34. Inscribed on front pastedown: "C." [=Cintas] in ink, and then in pencil in the same hand: "El autor se titula: 'Beverage Consultant' y fue dueño del Hotel Plaza – de Camaguey (gran centro epicureo) – lo cual es una gran recomendacion! Maps & drawings por el amigo Massaguer."

In his foreword, Grossman relates how, just "after the first World War, as a young lad fresh from school, I had to take over the management of the family enterprises in Cuba. It was my good fortune to find that my father had left the only actual wine cellar – and well stocked, too – in the West Indies (at least, I never heard of another). Although the main business was the operation of a hotel famed for its cuisine and its wine list, it was the wine cellar and its contents which intrigued me. … As I had no one to teach me about the wines, I was forced to learn by trial and error. … By dint of systematic tasting and from books I ordered from England, I gleaned additional information. Fortunately André L. Simon had published some of his books in the early twenties …" In his acknowledgements Grossman pays special tribute to André Simon.

Because of the Cintas association, you will also receive the Park-Bernet auction catalog of *Old Masters from the Oscar B. Cintas Collection*, May 1, 1963. The Oscar B. Cintas Foundation is still active, and several years ago unsuccessfully sued Sotheby's for the sale by the Castro regime of paintings the Foundation claimed were their property.

73. Grossman, Harold J. **Grossman's Guide to Wines, Spirits and Beers. Maps and Drawings by Conrado W. Massaguer.** *New York*: *Charles Scribner's Sons*, 1943. 24 cm. xix, 404 pages. Maps and illustrations. Bibliography pages 388-9. Red cloth.

©1940, 1943 … "A." Likely the first printing of this edition. In his "Preface for New Edition," dated January 15, 1943, Grossman tells us that "the book is reprinted without modification, except for the following comments …" These are listed by chapter. A number of changes were brought on by the war, "the complete suspension of whiskey and neutral spirit distillation; … the divergence of thousands of tons of grapes into raisins for the armed forces; … the complete cessation of imports from the occupied countries …" For the chapter on the wines of France: "In June 1940 France was over-run by the invading Nazis. Since then it has been impossible to obtain any of her famous Bordeaux, Burgundy, and Alsation white and red table wines, or the wonderful sparkling wine from Champagne … When France fell we know there were tremendous stocks of fine wines being held by the shippers in the various wine regions … It is rumored that these reserve stocks have been taken over by the Nazis and shipped to Germany. If this is true, it will be several years after the war is over before we can expect any of these fine wines to be available for our market." And on the wines of Germany: "[They] have not been too plentiful since Repeal because of the boycott and the tariff policy … which placed them in an unfavorable position. There are rumors that in certain sections of Germany the vineyards have been plowed under for the production of food crops …" And so on.

74. Grossman, Harold J. **Grossman's Guide to Wines, Spirits and Beers. Maps and Drawings by Conrado W. Massaguer.** *New York*: *Charles Scribner's Sons*, (1943). 24 cm. xix, 404 pages. Maps and illustrations. Bibliography pages 388-9. Red cloth.

©1940, 1943. Date not on title page, and no "A." Later printing, else same as item 73 above.

75. Grossman, Harold J. **Grossman's Guide to Wines, Spirits and Beers. Maps and Drawings by Conrado W. Massaguer. Revised Edition.** *New York*: *Charles Scribner's Sons*, (1955). 24 cm. xiv, 427 pages. Maps and illustrations. Bibliography pages 410-411. Green cloth, in faded and worn dustjacket.

©1940, 1943, 1955 … K-12.63[MH] … A. Assume this is a later printing (1963) of the 1955 third edition. In his "Preface for the Third Edition" Grossman summarizes the changes that have taken place since 1943. One interesting observation: "The most disappointing development in the first twenty years of Repeal is that the satisfying pleasure of drinking light beverage wines at mealtimes has not caught on more. I think this is due to excessively high prices in restaurants … and also … that the wine producers have not realized that the American public's palate wants something with a slightly sweet taste … This may account for the enormous increase in the sale of the *kosher* wines to over four million cases a year. They are not too distinguished, but they are sweet and pleasant in taste."

76. Grossman, Harold J. **Grossman's Guide to Wines, Spirits and Beers. Fourth Revised Edition.** *New York*: *Charles Scribner's Sons*, (1964). 24 cm. xviii, 508 pages. Maps (by Lilli Mautner) and illustrations. Bibliography pages 484-486. Grey cloth, illustrated dustjacket.

©1940, 1943, 1955, 1964. A-11.64(UJ). The most extensive revision since the original 1940 edition. Grossman notes some "encouraging trends in the drinking habits of the American public," one of which is a 70% increase in the last ten years in the

consumption of light table wines. The other is "a return to sanity in the matter of the 'Dry Martini' [which had become so dry] it was simply chilled gin. I have no objection to anyone drinking chilled gin, but I do object to calling it a Dry Martini when one of the essential ingredients of the recipe has been entirely eliminated."

Later editions of this great reference work were further expanded, especially the 6th (1977) and the 7th (1983) which were revised under the editorship of Harriet Lembeck, for which see Gabler G27490.

77. Grossman, Harold J. **Imported Wines and Spirits. What you need to know about them. By Harold J. Grossman, author of Grossman's Guide to Wines, Spirit** [sic] **and Beers and Practical Bar Management.** (1961). 18 cm. 63, (1) pages. Maps, illustrations and decorations. Paper.

Compliments of The Jos. Garneau Co., New York. Together with another copy, dated 1964, which has glossy advertising inserts of W.A. Taylor & Company, New York (Courvoisier, Sandeman, Drambuie, Jameson Irish Whiskey, Cherry Heering, etc). Content identical. Well organized. Published for the trade as a giveaway.

78. Guerin, J.A.F. **Mémoire sur l'Art de Faire et de Conserver les Vins de Provence, couronné par l'Académie de Marseille, dans sa séance du 23 Août 1807. Par J.A.F. Guerin, Propriétaire, Membre Associé de la même Académie.** *Marseille*: *Chez Jean Mossy, Imprimeur-Libraire*, 1810. 22 cm. 159, (1) pages. Original paper wraps. Worn. Internally clean, except for staining, mostly in margins, on about a quarter of the pages. There is also some spotting on some pages in lower margins. The book is untrimmed and the margins are wide, leaving the printed area itself generally clean, even on stained pages.

The author's mission is to provide guidance in the establishment of new vineyards, and in the proper maintenance of existing vineyards. He believes this will help provide the exports needed to support the importation of grain, of which Provence has little or none. The treatise is divided into three parts: the choice and culture of grape varieties, according to their influence on the quality of the wine; the construction and maintenance of cellars, fermentation vats and barrels; wine making and its management. The three main grape varieties planted in Provence are *le Mourvédé, l'Uni-blanc*, (called *Uni-rouge* by some writers), and *la Clairette*. The author makes specific recommendations for these and other varieties, based on soil and terrain, and weather conditions. One theme that runs throughout the book is how to improve the quality of the wine. Lots of detailed and practical advice. Simon BV 109. Not in Vicaire.

79. Guinee, Patrick W. **The Bartender's Friend. A compilation of the best in mixicology from reliable sources, both new and old, and particularly from the formulary of the famous old Grand Opera House Bar, Syracuse, New York, by a Mixer, with the collaboration of Patrick W. Guinee, formerly of the Old Iroquois Bar, Plainfield, N.J., and one of the best Mixers in the days when Drinks were Drinks.** *New York*: *Jarmor Publishing Co.*, (1933). 21 cm. 170, (22 "memoranda") pages. Glassware illustrations. Black endpapers. Stamp on cover (barely visible): "Compliments of Clark's." Black cloth.

Copyright 1933 by F.I. Brown. A glossary of Liquors (including wines!) is followed by mixed drink recipes in alphabetic sequence, followed by an index of drinks by type (cocktails, daisies, fizzes, etc). There is a list of 32 tips for beginners, among them: "Do not try to invent new drinks … All combinations of old ingredients have been played. Hundreds of new cocktail names are being born and buried the same day. Only the mixtures themselves live on …" And another: "Do not use foul or profane language. Customers who use it generally like the exclusive privilege …" [pages 152, 154].

From Noling I learned that "Mixer" is a pseudonym for Florence Isabella Brown, who appears in the copyright notice as "F.I. Brown."

80. (Guinness). **St. James's Gate Brewery. History and Guide.** *Dublin*: *Arthur Guinness, Son & Co.*, 1931. Printed by Waterlow & Sons, London. 23.5h x 18w cm. 106, (1) pages + frontispiece and two other plates. Illustrations. Cloth-backed brown boards.

History of brewing, history of Saint James's Gate brewery, brewery operations, the brewing process, medicinal uses of stout, employment policies and benefits. There is also a brewery picture gallery (pages 61-106). Some interesting measures of the size of the brewery were the average 1.2 million bottle labels printed daily, and the cultivation of 5000 acres to produce the annual supply of hops. Interesting for both brewing and social history.

81. (Guinness). **Guinness Dublin.** (1939). Printed by John Waddington Ltd., Leeds, 2/5/39. 18 cm. (endpaper frontispiece portrait), 62, (2) pages, including endpapers. No title page. Maroon cloth-backed brown boards.

Essentially the same material as in the 1931 edition, squeezed into a much smaller format, with some omissions, such as the section on medical uses. The number of bottle labels printed daily is now 1.7 million. There is an added page at the end on how to drink and enjoy Guinness.

82. Guletz, Scotty. **Okolemaluna! (Bottoms Up!) The Amateur Bartender's Hawaiian Friend. Exotic and plain mixed drinks and canapes from the entire Pacific area and the Orient. Hawaii Tahiti Samoa Fiji Australia Bali etc.** *Honolulu*: *South Sea Sales, Ltd.*, [1958]. 21.5 cm. 39, (1) pages. Illustrations. Book catalog inside back cover. Illustrated paper.

Inside rear cover, bottom left corner: "3-58" (before statehood). Not in Noling, who I thought listed just about every cocktail book that ever was.

83. Günther, Adolf. **Der Wein. Seine Bereitung, Behandlung, Zusammensetzung und Beurteilung. Statistik, Gesetzgebung und Rechtsprechung. Nebst einem Anhang über Schaumwein, weinähnliche und weinhaltige Getränke. Mit 24 in den Text gedruckten Abbildungen. Von Dr. Adolf Günther, Regierungsrat, Mitglied des Kaiserlichen Gesundheitsamtes.** *Leipzig*: *Akademische Verlagsgesellschaft*, 1918. Printed by Paul Dünnhaupt, Cöthen in Anhalt. 25 cm. (5), 454-779, (3 ads) pages. Illustrations. Wraps, faded and chipped. Internally ok.

This is excerpted from *Das Lebensmittelgewerbe* [the food industry], a work in 3 volumes (advertised at the end of the book), of which this is section 2 of volume 2. Covers the preparation, management and evaluation of wine, and the relevant government regulations. There are also statistics and references to wines of countries other than Germany. Not in NUC or WorldCat.

84. Gunyon, R.E.H. **The Wines of Central and South-Eastern Europe.** *London*: *Duckworth*, (1971). Printed by Bristol Typesetting Co., Bristol. 22 cm. 132 pages + 2 glossy photo plates. Endpaper maps. Brown cloth, dustjacket.

First published in 1971. An interesting book about the wines of Austria, Yugoslavia, Hungary, Czechoslovakia, Romania, Bulgaria, Albania, USSR, and Greece. One of the appendices discusses the Lenz Moser high-culture system of growing vines.

85. Gutkind, C[urt] S[igmar] (1896 –) and Wolfskehl, K[arl] (1869-1948) (compilers). **Das Buch vom Wein. Aus allen Zeiten und Breiten gesammelt.** *München*: *Hyperion-Verlag*, (1927). Printed by W. Drugulin, Leipzig. 25.5 cm. (8), 527, (1) pages + 70 glossy illustration plates (indexed) in color and b&w + 2 plates at pages 244 and 292. Illustrations in text (indexed). Linen cloth, with decorations and titles in green. Covers a little bowed and lightly soiled. Internal damp wrinkling, but clean.

With 70 plates and 65 text illustrations, selected and assembled by Wilhelm Graenger. Title page and dustjacket [missing] designed by Emil Preetorius. This book was printed in the year 1927.

An extensive anthology of wine-related prose, poetry, proverbs, songs, art, from early times to the present. There is, for example, an 18th century list of about 100 ways of describing a person who has had too much to drink. Some of these will be familiar to Anglo-Saxon ears. [pages 197-198]. However, this should not necessarily be regarded as typical of the book's contents, which are a sort of earlier version of the "Compleat Imbiber." The art gallery within these pages is actually quite attractive and interesting.

86. Guyer, William. **The Merry Mixer, or Cocktails and Their Ilk. A booklet on mixtures and mulches, fizzes and whizzes. Illustrated by Herbert F. Roese.** *New York*: *Jas. E. Pepper & Company*, 1933. [Printed by] A. Bobbe Co., New York. 15.5 cm. 63, (1) pages. Illustrations. Stamped in seven places: "The Pierce Bldg. Liquor Store, Phone GA. 8725, 114 North 4th Street, Adolph M. Gross, Herman Gross. We deliver, St. Louis, MO." Grey endpapers. Paper, spine chipped.

One of many cocktail books published immediately after Repeal. From the foreword: "… a cocktail can only be as good as the ingredients which go in it. Inferior bases, inferior liqueurs mean a reversion to Prohibition standards … Jas. E. Pepper & Co. products are your guarantee of quality; they are standards for integrity and excellence."

87. Guyot, Jules (1807-1872). **Culture de la Vigne et Vinification. Deuxième édition.** *Paris*: *Librairie Agricole de la Maison Rustique*, 1861. Printed by G.A. Pinard, Paris. 18 cm. (4), viii, 418 pages, 36 catalog pp. Illustrations. Illegible [to me!] signature on half title; and also the initials "A.C." Decorative green endpapers. Leather-backed brown mottled boards. Normal browning and some inconspicuous holes at bottom of front hinge. Nice copy.

The 36-page catalog of the *Librairie Agricole de la Maison Rustique* is dated January 1862. The book is in two main sections: Culture of the Vine [1-186], and Wine-Making [187-395].

Here is the entry in The Fritsch sale catalog (no. 166): "The author, born at Gyé-sur-Seine en 1807 is one of the key figures of the Aube Department. He was pursuing his medical studies in Paris when the 1830 Revolution broke out, and he supported it enthusiastically. Let down by Louis-Philippe, he threw himself into active opposition with the young republicans, participated in riots and was even locked up at Sainte-Pélagie in 1831. He soon abandoned politics to devote himself exclusively to scientific studies: mechanics, physics, telegraphy, etc. He invented a new type of locomotive. But Doctor Guyot owes his reputation to his remarkable viticultural studies, which brought about a veritable revolution in France. This is his first treatise on the subject. The original edition is dated 1860. It is a very detailed manual of viticulture and wine-making. While speaking in particular about the study of poor soil, and his personal experiences, J. Guyot devoted himself especially to improving the methods of grape culture and of wine-making."

Simon (BV 21) lists both the first and second editions.

88. Guyot, Jules (1807-1872). **Étude des Vignobles de France, pour servir à l'enseignement mutuel de la viticulture et de la vinification françaises. Deuxième Édition, augmentée: d'une notice biographique sur le Docteur Guyot, d'une table alphabétique des figures, d'une table des noms des personnes et des lieux cités dans l'ouvrage, et d'une table alphabétique et analytique des matières, par M. P. Coignet, ancien Officier du Génie, correspondant de la Société Centrale d'Agriculture de France et de la Société des Agriculteurs de France. Tome I. Régions du Sud-Est et du Sud-Ouest. [Tome II. Régions du Centre-Sud, de l'Est et de l'Ouest]. Tome III. Régions du Centre-Nord, du Nord-Est et du Nord-Ouest].** *Paris*: *L'Imprimerie Nationale; George Masson, Éditeur*, 1876. Volume 1: (2 title leaves), cxxxvi, (2 leaves), x, 609 pages + foldout color map at end; Volume 2: (2 title leaves), 739 pages; Volume 3: (2 title leaves), 710 pages. Uniform format and binding. 23.5 cm. 974 text illustrations [Fritsch 167]. Mottled endpapers. Leather-backed mottled brown boards. Normal edge and corner wear. An attractive set.

From the entry in the Fritsch sale catalog (no. 167): "Second edition, the most complete and the scarcest, of this extensive work. In addition to the contents of the first edition, which appeared in 1868, it has biographical notes on the author, an alphabetic index of illustrations, an index of names and places cited and an alphabetic and analytic table of contents."

"Volume I, furnished with a folding color map of the 8 viticultural regions of France, covers the Southeast region (Alpes-Maritimes, Basses-Alpes, Var, Corse, Bouche-du-Rhône, Vaucluse, Gard, Hérault, Aude, Pyrénées Orientales), the Soutwest (Ariège, Haute-Garonne, Hautes-Pyrénées, Basses Pyrénées, Landes, Gers, Tarn-et-Garonne, Lot-et-Garonne, Gironde and Dordogne). – Volume II is concerned with the South-Central region (Tarn, Lot, Aveyron, Ardèche, Haute-Loire, Cantal, Corrèze, Haute-Vienne, Puy-de-Dôme), the Eastern region (Hautes-Alpes, Drôme, Isère, Savoie, Ain, Jura, Doubs, Haute-Saône), the Western region (Charentes, Vendée, Deux-Sèvres, Vienne, Indre, Loire-Inférieure, Maine-et-Loire, Indre-et-Loire, Loir-et-Cher). – The last volume is occupied with the Burgundy and Orléanais region (Lyonnais, Beaujolais, Loire, Saône-et-Loire, Côte-d'Or, Aube, Yonne, Allier, Nièvre, Cher, Loiret), the Northeast region (Alsace, Vosges, Meurthe, Moselle, Meuse, Haute-Marne, Ardennes, Marne, Aisne), the Northwest region (Seine-et-Marne, Oise, Paris region, Eure, Sarthe, Mayenne, Bretagne). This great classic, fruit of 6 years of research in 71 wine-producing departments, which Dr. Guyot covered between 1861 and 1867, reports not only on their viticulture and wine-making, but also their work, their needs, customs and life. The author died shortly after completing his magnificent work, March 31, 1872, at the Savigny-les-Beaune château, property of the Comte de La Loyère."

The Fritsch copy was described as fresh, with practically no foxing, "which is very rare." Just like this copy. Simon lists only the first edition of 1868 (BV 110).

89. Gwynn, Stephen [Lucius] (1864-1950). **Burgundy. Constable's Wine Library, edited by André L. Simon.** *London*: *Constable & Co.*, (1934). Printed by Wyman & Sons, London. 19 cm. (8), 144 pages. Maroon cloth. Upper outer corners of covers stained and a few pages have brown spots. Better than a reading copy.

First published 1934. Rambling through the wines of Burgundy under these chapter headings: Of Burgundy in General, the Côte de Nuits from Chambertin to Vougeot, the Côte de Beaune, Chablis, Mâcon and Beaujolais. Spiced with such thoughts as this: "Need one compare with rivals? A great Bordeaux is to a great Burgundy as Raphael to Titian, or Velasquez to Rembrandt. Or you might put it that Bordeaux is the tenor, Hermitage the bass, and Burgundy the baritone. Chaliapin is a great Burgundy." [page 127]. But, excuse me, he was also a great bass.

90. Hackwood, Frederick W[illiam] (1851 –). **Inns, Ales, and Drinking Customs of Old England. By Frederick W. Hackwood, author of "Old English Sports," "Christ Lore," etc. With one coloured and fifty-one half-tone illustrations.** *New York*: *Sturgis and Walton Company*, [?1909]. Unwin Brothers, The Gresham Press, Woking and London. 23 cm. 392 pages + frontipiece color plate and 40 in half-tone. Title page in red & black. Owner's bookplate on front pastedown. Top edge gilt. Green cloth, gilt illustration and lettering. Binding faded, spine torn and chipped at top and bottom. Internally ok.

English edition published by Unwin in 1909. An extensive historical survey of this subject, beginning with Roman Britain. Although the book is mainly about ale and the brewing and drinking thereof, there is a chapter on wine, titled "Vintners and Taverns" [pages 71-79]. "The traffic in Bordeaux wines is said to have commenced about 1154, when Henry II married Eleanor of Aquitaine. The wine merchants became known as Vintners, and the place on the Thames bank where, till the year 1300, they landed their wares … was called the Vintry." Was this, I wonder, the source of Rumpole's favorite wine, *Château Thames Embankment*?

Other topics covered include drinking songs, drinking vessels, coffee-houses, tea-gardens and smoking. Hackwood's earliest published work was a handbook on moral subjects for elementary school teachers (1883).

91. Hackwood, Frederick W. **Good Cheer. The Romance of Food and Feasting. By Frederick W. Hackwood, author of "The Good Old Times," "Inns, Ales and Drinking Customs of Old England," etc.** *London & Leipsic*: *T. Fisher Unwin*, 1911. Unwin Brothers, The Gresham Press, Woking and London. 23 cm. 424 pages, xv, 87, (2) pages [T. Fisher Unwin catalog dated 1909] + frontispiece color plate and 20 b&w plates. Title page in red and black. Bookplate of Charles Gamble on front free endpaper. Top edge gilt. Blue cloth, gilt illustrations and lettering. Spine worn. Some browning at outer edges of pages.

A comprehensive history of eating customs over the centuries, from the time of the Ancients to more modern times, with the emphasis on Britain. Topics covered include monastic influences, royal feasts, table manners of all kinds, eating implements (mainly forks), local specialties, funeral feasts and other religious eating customs, anthropophagy, cookery books, vegetarianism, food in fiction from Rabelais to Dickens. Wine is mentioned only as a beverage to accompany food. On the introduction of the fork, some believed that it originated with the fork-spoon of the 16th century, but the author identifies Italy as the real source. Thomas Coryate, in his *Crudities*, 1611, said they used the fork "because the Italian cannot by any means endure to have his dish touched with fingers, seeing all men's fingers are not alike clean." [148-149]. But Hackwood acknowledges that not all of the civilized world is a slave to the fork, noting the use of chopsticks by the Chinese. [152]. I was told in China that actually forks were in use there long before chopsticks and that the latter were a refinement. If one cuts up the meat into easily managed pieces before bringing it to table, knives and forks at table are unnecessary, and chopsticks are actually more practical. Only spoons need to be added. Of course, you might say it's more equitable to have everybody participate in the cutting up of the food. Anyway, you'll find much in this book that's enlightening or amusing or both.

92. Hackwood, Frederick W. **Good Cheer. The Romance of Food and Feasting. By Frederick W. Hackwood, author of "The Good Old Times," "Inns, Ales and Drinking Customs of Old England," etc.** *London & Leipsic*: *T. Fisher Unwin*, 1911. Unwin Brothers, The Gresham Press, Woking and London. 22.5 cm. 424 pages + frontispiece color plate and 20 b&w plates. Title page in red and black. Bookplate of former owner on front free endpaper. Top edge gilt. Blue cloth, gilt illustrations and lettering. Corners and extremities of spine scuffed, spine faded. Brown spotting on a few pages.

Same as item 91 above, but without the publisher's catalog at the end.

93. Hackwood, Frederick W. **Good Cheer. The Romance of Food and Feasting. By Frederick W. Hackwood, author of "The Good Old Times," "Inns, Ales and Drinking Customs of Old England," etc.** *New York*: *Sturgis & Walton*, 1911. Unwin Brothers, The Gresham Press, Woking and London. 23 cm. 424 pages, xv, 87, (2) pages [T. Fisher Unwin catalog dated 1909] + frontispiece color plate and 20 b&w plates. Title page in red and black. Ex-lib: bookplate and other paraphernalia of the Lowell City Library. Top edge gilt. Blue cloth, gilt illustrations and lettering. Hinges worn.

Same as item 91 above, except New York imprint.

94. Halász, Zoltán. **Hungarian Wine Through the Ages.** *Hungary*: *Corvina Press*, (1962). Kossuth Printing House, Budapest. 20.5 cm. 185, (1) pages. Color illustrations by Miklós Györy. Bibliography pages 183-186. Buff cloth, in lightly soiled and worn dustjacket. Modest internal wrinkling, but clean.

Translated from the Hungarian by István Farkas and Éva Rácz. The author begins with a historical overview, then presents the wine districts and their wines: Lake Balaton (the "Hungarian Sea"), Somló, Mór, Sopron, Szekszárd, Villány-Pécs, Egri Bikavér, Hárslevelü, Tokay. There is also material on food, folklore, taverns and wine-drinking, as well as a chapter discussing the various medical uses of Hungarian wine. "… the sweet and fiery Móri Eserjó was strongly recommended for women in labour. The reason for this indication was very simple: women in labour were given wine to dope them and desensitivize them to pain. According to Dániel Perliczi, the author of an 18th-century medical handbook, doctors were of the opinion that the drinking of wine by a woman in labour made delivery easier. Whether the belief was well-founded or not, it is certain that the physicians of old recommended the consumption of wine, and the doctors, the midwives, and the invited guests had a big binge at the bed-side of the poor mother on the very first night of her delivery – of course together with the happy father." [page 115]. Delightful illustrations. The French edition was published 1958 (*Voyage autour des vins hongrois*).

95. Hall, Harrison (1785-1866). **The Distiller. Containing, 1. Full and particular directions for mashing and distilling all kinds of Grain, and imitating Holland Gin and Irish Whiskey. 2. A notice of the different kinds of Stills in use in the United States, and of the Scotch Stills which may be run off 480 times in 24 hours. 3. A Treatise on Fermentation, containing the latest discoveries on the subject. 4. Directions for making Yeast, and preserving it sweet for any length of time. 5. The Rev. Mr. Allison's process of Rectification, with improvements; and mode of imitating French Brandy, &c. 6. Instructions for making all kinds of Cordials, Compound Waters, &c.; also for making Cider, Beer, and various kinds of Wines, &c. &c. &c. Adapted to the use of farmers, and distillers. The Second Edition, enlarged and improved.** *Philadelphia*: *Published by the Author*, 1818. J. Bioren, Printer. 22 cm. xii, 338 pages, (errata leaf) + folding frontispiece plate and 4 others. Signature of "John Ruff" on title page. Full leather, front cover missing, spine chipped, back cover scuffed. Stained at upper outer corners through most of book, with some additional stains at lower outer corner and some at upper margins towards end. Plates are also stained. The text itself is mostly clean, making this at least a reading copy.

One of the few distillation scarcities, as desirable to the spirituous reader as an anniversary scotch to the drinker. A manual for the distiller, but also a historic view of distillation as practiced in the US at that time. One chapter is on wine-making – from grapes and other fruits [276-294]. Of some interest is the paragraph on "fox grapes" for use in the distillation of brandy: "From their richness, there is little doubt but that a fine wine might be made from them, and a spirit little inferior to the best Cogniac brandy. Let them be mashed, and after standing two or three days, the juice must be expressed and fermented, as with peaches. The spirit produced upon distillation will be very good, of itself, and serviceable in imitating Cogniac brandy." [239-40].

Simon lists the first edition of 1813 (BV 154).

96. Hallgarten, S[iegfried] F[ritz] (1902 –). **Rhineland – Wineland. A Journey through the Wine Districts of Western Germany. With an introduction by T.A. Layton.** *London*: *Paul Elek*, (1951). Printed by the Waterloo Press, London. 22 cm. xii, 199, (1) pages + 24 glossy photo plates. Maps. Bibliography pages 186-189. Endpaper maps. Orange cloth, stained at top edge and along outer edge of front cover. Dustjacket stained. Internally slightly wrinkled, but clean. Looks ok, but I won't promote it much past reading copy.

©1951. Complete guide to the wines of Germany, their history, viticulture, wine-making, nomenclature, geography, and more, written by a very knowledgeable German wine merchant, who left Nazi Germany to establish his business in London. Layton, in his

introduction, provides some of the family's history. Dedication: "to my father Arthur Hallgarten on his 80th birthday with deep gratitude."

97. Hallgarten, S[iegfried] F[ritz] (1902 –). **Alsace and its Wine Gardens.** *London*: *Andre Deutsch*, (1957). Printed at the University Press, Aberdeen. 22.5 cm. (3 title and dedication leaves), 5-187 pages + 4 glossy photo plates and a color foldout map at end. Brown cloth, worn dustjacket. Tiny stain at foot of spine.

A thorough survey of Alsatian wines and the people who make them, including political and social history, viticulture, wine-making and the classification of wines, food, and a tour of the individual wine towns. If I had to pick my all-around favorite wine in the world, it would probably be an Alsatian Gewurztraminer. One of the most delightful days of our lives was the full day we spent in Riquewihr in the mid-sixties. It happened quite by accident. We took a bus from Colmar to Riquewihr early one morning, intending to stay perhaps an hour, but learned that the only bus back was not until evening. It was harvest time and, in addition to "doing" the town several times over, we watched the unloading at the presses of grapes brought in by every type of conveyance, from oxcart to modern truck. Hallgarten says: "There is an old proverb: 'He who has not seen Riquewihr has not seen Alsace.' Riquewihr is marvellously preserved, and today still looks like a sixteenth-century town." [page 134].

98. (Hanckwitz, H.G.). **Bowlen und Pünsche. Ein Rezeptbüchlein zur Bereitung von allerlei herzstärkenden Getränken mit einigen Stücklein in Poesie und Prosa, so für durstige Seelen ergötzlich zu lesen sind, in vierter Auflage.** *Leipzig*: *Verlagsbuchhandlung von J.J. Weber*, (1926). 18.5 cm. xvi, 165 pages. Decorative headpieces and other illustrations. Line border on all pages. Green endpapers. Flexible blue cloth, gilt. Some brown spotting internally.

This fourth edition is an unaltered reprint of the 1914 third edition revised by Major H.G. Hanckwitz, retired, General Secretary of the Deutsche Gesellschaft. Drawings by Maximilian Ludwig Lutz. [If memory serves me, there are many similarities to the book of cups and punches printed for the army around the turn of the century, possibly the first edition – item 91 in my catalog B, no longer available for me to check]. WorldCat lists a third edition of 1920 [sic]. Not in NUC.

A book of recipes for cups and punches, with a few sherbets and other drinks, followed by recipes from various countries, ending with a small selection of American cocktails and other mixed drinks. Most of the recipes are the standard more or less disgusting mixtures and the presentation is straightforward. The recipe for Icelandic "Fischer=Punsch" departs a little from the norm: "One and a quarter liter dry Hungarian wine, one wineglass Danziger Goldwasser from the 'Lachs,' two wineglasses of the best rum, three bottles light Moselle wine, a lemon cut into slices and sugar to taste. Place these ingredients into a metal container well dried out with Icelandic moss and hold over the Hecla volcano until near boiling and serve as hot as possible. Be careful not to step too close to the geyser, as water could spray into the pot during an eruption." [page 61]. Regarding the proper time to drink punch, the author says he will follow in the footsteps of his great predecessors, Grimod de la Reynière and Brillat-Savarin, and set up gastrosophic rules for the enjoyment of punch. Which he proceeds to do. [56-57].

99. Haraszthy, A[goston] (1812-1869). **Grape Culture, Wines, and Wine-Making. With notes upon Agriculture and Horticulture. With numerous illustrations.** *New York*: *Harper & Brothers*, 1862. 24 cm. (5), xvi-420 pages, 4 book catalog pages + frontispiece illustration with tissue guard. Illustrations. Brown cloth, gilt grape vignette on front cover. Front cover partly waterstained, binding worn. Light stain in lower outer corner beginning about page 340. On balance, an acceptable copy.

Haraszthy was an irrepressible California booster. Sample from the prefatory report: "I was gratified to find that of all the countries through which I passed, not one possessed the same advantages that are to be found in California; and I am satisfied that even if the separate advantages of these countries could be combined in one, it would still be surpassed by this State when its now dormant resources shall be developed." For a more extensive entry on Haraszthy, see Gabler.

100. Haraszthy, A[goston] (1812-1869). **Grape Culture, Wines, and Wine-Making. With notes upon Agriculture and Horticulture. With numerous illustrations.** *New York*: *Harper & Brothers*, 1862, 1971. 24 cm. (5), xvi-420 pages + frontispiece illustration. Illustrations. Purple cloth. Covers a little bowed, else ok.

Booknoll Reprints, Hopewell, New Jersey 08525, 1971

101. Haraucourt, Edmond (1856-1942). **Le Musée de la Double Soif. Édité par Cusenier à la gloire de ses vieilles liqueurs.** (1925). Printed by Draeger Frères. 26.5 cm. 41, (3) pages + 3 color plates. Illustrations. Decorative paper covers folded over paper. Clear paper dustjacket. Binding worn and weakening, with a nick at foot of spine. Traces of browning internally, probably from dampness. Color plates are clean.

Printed January 31, 1925. Copy number 1659. Cusenier published this book in honor of their liqueurs. The text takes the form of a conversation between two gentlemen, one insisting that pure water is the only Eau de Vie [water of life], the other making the case for man's spiritual need for spirituous beverages. As they do a historic walk through the museum of this "double thirst," each sees his opinion supported by the various drinking artifacts they view. Before they enter the museum, they walk through a field full of the wonderful scents of flowers and, speaking of the cows in the field, the "spirits" man says: "My colleague will tell you that they are sober because they drink only water; but I wonder if these ruminants aren't sensualists who are slyly distilling heady syrups in the still of their four stomachs. Just look at that serious and solemn look of theirs while they're ruminating; they are tasters, they are gourmets at work who do not trifle with sacred need; perhaps they even maintain themselves in a state of perpetual intoxication and perhaps that is what gives them that vague look with which they contemplate the passing trains and people?" [page 8]. All this as an excuse for presenting numerous woodcut illustrations of decanters, bottles, chalices, vases and cups used for liqueurs. One of the color plates is of a Lalique decanter issued by Cusenier [see reproduction in Fritsch sale catalog for item 591].

102. (Harper's). **Harper's New Monthly Magazine. No. 277. June, 1873.** *New York*: *Harper & Brothers*, 1873. 25.5 cm. 160 pages + 6, (2) catalog pages. Maps and illustrations. Paper. Poor condition – stained, etc. Reading copy.

Contains illustrated article: "The Wine Islands of Lake Erie," pages 27-36. Only the last three pages are actually about grapes and wine, the rest is about the geography and history of the lake. There was, of course, the famous Battle of Lake Erie, which was won by the Americans. I found it rather interesting to see this battle featured on the label of a bottle of 1991 Canadian Champagne (Riesling – Riesling Italico) of the Pelee Island Winery, from one of the Canadian wine islands of Lake Erie.

"Grapes are every where: the long ranks of the vines stretch from shore to shore, and even the talk is fruity. Grapes are fastidious in their choice of a home; … here on this southern shore of Lake Erie, and upon its islands, the grape flourishes in unrivaled luxuriance … Many crops are useful, but few are in themselves beautiful; digging potatoes, for example, can never figure upon the poet's page. But everything connected with a vineyard is full of beauty …" The best known wine of the islands was dry Catawba. "The grapes bring from five to eight cents per pound, and the common quality of wine at wholesale brings sixty cents per gallon." The article closes with Longfellow's "Catawba Wine." The charming lead illustration is titled "Gathering of the Grapes."

103. Harrison, Godfrey (1903 –). **Bristol Cream.** *London*: *B.T. Batsford*, (1955). Printed by Jarrold and Sons, London and Norwich. 22 cm. 162 pages, including frontispiece color plate and 12 b&w. Illustrations. Blue cloth, gilt, dustjacket.

First published 1955. A history of the wine house of John Harvey & Sons, and also of the city of Bristol as a major port for the wine trade since the Middle Ages. Harrison reconstructed much of the firm's history from the recollections of family members and of senior staff. "Many priceless old records went up in flames, along with Harvey's ancient headquarters, in an air raid in 1940."

104. Harvey, James Clarence (1859-1917). **Over the Nuts & Wine. A Book of Toasts.** *Boston / New York*: *H.M. Caldwell Co.*, (1906). 16 cm. (2), 132, (2) pages. Elaborate decorative border in monochrome brown is repeated on every page. Frontispiece illustration. Cloth-backed boards with floral design and paper label on cover. Edge-worn.

From the golden age of toast books. Good old-fashioned male chauvinism, but funnier than some of the other collections.

105. Haskell, George (1809 –). **An Account of Various Experiments for the production of new and desirable Grapes, and a description of Forty Varieties obtained by Hybridization.** *Ipswich, MA*: 1877. 23 cm. 18 pages. Paper.

Haskell tells us that his efforts to obtain grapes that would survive winters and resist diseases were inspired by Prince's treatise on the vine, which he read soon after it appeared in 1830. "In the ardor and greenness of youth, I bought 200 Isabella vines of J.B. Russell … in Boston, and two thousand cuttings of the same kind of Mr. Samuel Pond, of Cambridge. These were planted and tended with care and expectation for several years, but I never obtained a drop of wine or a peck of ripe fruit from the whole of them." He goes on to describe numerous experiments over many years with native and European varieties, until he finally hit upon hybridization. He gives

details of his successful hybrids, the numbers serving as names. For example, ONE-THIRTY-SIX is from seed of Black Hamburg fertilized with pollen of Black Fox. For each he describes the fruit, cluster and vine. A lot of information in a few pages. See Gabler for other publications by Haskell.

106. Hatch, Evelyn M[aud] (1874 –). **Burgundy Past and Present. With thirty-seven illustrations and a map.** *London*: *Methuen & Co.*, (1927). Printed by Unwin Brothers, London and Woking. 19 cm. x, (2), 239, (1) pages + 24 glossy plates and a foldout map at end. Light blue cloth, stained, but internally clean. Dustjacket soiled and worn. Good reading copy.

This is one of Methuen's "Books for Travellers." Methuen also did a "Books for Wanderers" and a "Wayfarer Series," which had at least one wine-oriented title, Robson's *Wayfarer in the French Vineyards* (1928). The present book, originally conceived by Eleanor Jourdain (Principal of St. Hugh's College, Oxford), who died in 1924, mentions wine only in passing until the final chapter, which is dedicated to the wines of Burgundy. "The historian Michelet declares that the 'real Burgundy' is the country of wine and jollity – so proud of its vineyards that the towns even put vine-branches into their coats of arms!" [page 236].

107. Hauff, Wilhelm (1802-1827). **Phantasien im Bremer Ratskeller. Jubiläums=Ausgabe zum 100. Todestag Wilhelm Hauffs, 18. November 1927, illustriert von Karl Dannemann, gedruckt in der Hofbuchdruckerei H.M. Hauschild.** *Bremen*: *G.A. v. Halem Export= und Verlagsbuchhandlung*, 1927. 23.5 cm. (3 dedication and title leaves), 71 pages + 5 plates with mounted color illustrations. Decorative monochrome border on all pages. Ex-lib. Stamped on dedication leaf: "Patients Please Deposit Books in Book Box." Cloth-backed (and corners) boards, with same color illustration as on half title. Covers warped and partly water-stained, internally wrinkled, but clean. Elegant reading copy.

Hauff was a gifted writer who died before reaching his 25th birthday, but not before writing a three-volume historical novel, *Lichtenstein* (influenced by Walter Scott) as well as songs, stories, and a series of fairy tales. This edition of the *Phantasien* was published in commemoration of the 100th anniversary of Hauff's death. I think of it in the same "wine in literature" spirit that motivates special editions of Stevenson's *Silverado Squatters*. On the internet, I found a long essay on Hauff by Erich P. Hofacker, Jr., University of Michigan. Here is the portion dealing with this particular work of humor and poetic fantasy: "Stylistically, Hauff's best novella is Phantasien im Bremer Ratskeller (1827; translated as The Wine-Ghosts of Bremen, 1889), his last work published before his death. In this masterly tale he mixes fairy-tale atmosphere and historical reality in a nostalgic look at the past and, at the same time, a critical evaluation of the present. In the cellar restaurant of the town hall the spirits of long-deceased patrons appear and join the living. Their presence gives the author an opportunity to criticize the political status quo in a work considered by many to be his most mature and independent."

108. Hauff, Wilhelm (1802-1827). **Phantasien im Bremer Ratskeller. Ein Herbstgeschenk für Freunde des Weines von Wilhelm Hauff, mit Zeichnungen von Otto Bachmann.** *Bremen*: *Carl Schünemann Verlag*, (1969). Printed by F.L. Wagener, Lemgo. 21.5 cm. 87, (1) pages + frontispiece and 9 other leaves of illustrations. Title page in red and black. Grey endpapers. Green boards. Dustjacket, spine wrinkled. In slipcase with leaf matching dustjacket pasted on. Slipcase is discolored from water-staining and a little soiled.

Of this edition there were 190 numbered copies, accompanied by a signed original lithograph by Otto Bachmann from the studio of Emil Matthieu, Zürich, as well as 10 copies not for sale. [This copy not numbered]. Special edition in the Dieterich Collection. The text is that of of the first edition of 1827.

109. Hawker, C[harlotte] E. **Chats About Wine.** *London*: *Daly & Co*, 1908. The Riverside Press, Edinburgh. 19.5 cm. 153 pages. Ownership signature on blank page (1): "[?Clifford Salton] 1926." Decorated green cloth. Covers water-stained, extended to part of contents. The printed text itself is clean. Good reading copy.

Leaf preceding title: "Presented with the Compliments of Berry Bros. & Co., Wine Merchants, who were established in the Seventeenth Century at 3, St. James' St., London, S.W. By Special Appointment to H.M. King Edward VII & to H.R.H. the Prince of Wales. Chats about Wine."

In addition to material on the wines of France, Germany and the rest of Europe, as well as Australia and Californoia, there is a chapter titled "Wine Merchants – and Wine Merchants," rather openly self-serving in its exposure of the methods used by all those unscrupulous wine dealers out there. The chapter on "Doctors and Wine" claims that doctors correctly diagnose and cure ordinary ailments with drugs, in the dispensing of which they are fully qualified. But patients who suffer from ailments, such as digestive

problems or anemia, that are not treatable with medicines are likely to be advised "by the ordinary doctor to take milk or lemon-squash" or some "frequently fraudulent" concoction, when they would be better served by a few glasses of pure wine with meals. [pages 46-60]. Of California wines, the author says that "some fair Clarets are produced, but the absence of fuller information renders these wines less interesting than they might otherwise be." [133].

There was an earlier (1907) and a later (1910) edition. Hawker's *Wine and Wine-Merchants* was published 1910.

110. Hayward, A[braham] (1801-1884). **The Art of Dining; or, Gastronomy and Gastronomers. New Edition.** *London*: *John Murray*, 1883. Printed by William Clowes and Sons, London. 17.5 cm. vi, 137 pages. Dark green endpapers. Decorated flexible red cloth. Hinges beginning to weaken.

A later printing of the second edition of 1853 (first was 1852). See Simon BV for those and the editions of 1883 and 1899. Interesting historical facts and anecdotes, some of which also appear in Griswold's "Gourmet" (see item 67 above). One of these is the story explaining why the term *cordon bleu* applies only to female chefs [pages 67-69]. Another is the reason for the increase in restaurants, primarily because so many chefs were put out of business by the Revolution when their patrons lost their wherewithall. The first restaurateur in Paris commenced business in 1770. In 1789 there were a hundred and in 1804, the date of the first *Almanach des Gourmands* [referenced several times by Hayward – see item 63 above], there were five or six hundred. The *Almanach* had cited two other reasons: the rage for English fashions – they "almost always take their meals in taverns," and the "sudden inundation of undomiciled legislators" who set the tone and drew all Paris to the cabaret. Hayward says a fourth cause has been suggested: "… the new patriotic millionaires, who had enriched themselves by the plunder of the church and the nobility, were fearful … of letting the full extent of their opulence be known; and thus, instead of setting up an establishment, preferred gratifying their Epicurean inclinations at an eating-house." [Pages 23-24]. Hayward of course has much to say about English food and dining, including wine: "The wines which may be deemed indispensable at a complete English dinner … are sherry, champagne, port, and claret." [120]. You may be startled to learn this: "It is allowed by competent judges that a first-rate dinner in England is out of all comparison better than a dinner of the same class in any other country; for we get the best cooks, as we get the best singers and dancers, by bidding highest for them, and we have cultivated certain national dishes to a point which makes them the envy of the world." [70].

111. Hayward, Abraham (1801-1884). **The Art of Dining. With annotations and additions by Charles Sayle.** *New York / London*: *G.P. Putnam's Sons / John Murray*, 1899. Printed at the Edinburgh Press, 9 and 11 Young Street. 20 cm. xi, 211 pages + frontispiece portrait of Hayward. Title page in red and black. Top edge gilt. Red cloth, gilt. Spine faded, frontispiece loose.

A reprint of the previous edition, with numerous additional notes by Sayle, an index, an expanded Appendix 1, and 3 additional appendices : Dr. Johnson on Cookery, recipes, and graces. One of the added menus in Appendix I is from the University Club, Boston, October 8th, 1895.

112. Hazlitt, W. Carew (1834-1913). **Old Cookery Books and Ancient Cuisine. Popular Edition.** *London*: *Elliott Stock*, 1902. 18 cm. (2 title leaves), 271, (1) pages. Illustrations. Decorative headpieces and tailpiece vignettes. Title page in red and black. Booknotes written on back endpaper. Green cloth, gilt. Covers water-stained and warped. Water stains on first few and last few pages. Good reference copy.

The Book-Lover's Library, edited by Henry B. Wheatley. In addition to annotated lists of cookery books, there is considerable material on early English food and feasts, early receipts, including wine, as well as kitchens, and customs regarding meals. First edition was 1886 (London and New York), second 1893.

113. Healy, Maurice (1887-1943). **Irish Wine. Read at the four hundred and twenty-fourth meeting of the Sette of Odd Volumes held at the Royal Adelaide Gallery on the twenty-fourth day of May MCMXXVII, by Maurice Healy, Prattler to the Sette. Designed by Francis Meynell. Printed by R. MacLehose & Co. MCMXXVII.** University Press, Glasgow. 20.5 cm. (4), 25, (1) pages. Decorative border on all pages. Paper wraps, paper label on cover. Cover partly faded, and a little torn and worn, but a nice copy and clean internally.

This edition is limited to 99 copies and is printed for private circulation only. Presented unto "Ye Athlete" by "Ye Prattler." Opuscula of the Set of Odd Volumes No. LXXXIV. Signed on cover label: "[L.R. Ray?]" [=Ye Athlete?].

Healy expounds in his wonderful style on Claret, his favorite wine. "… in the days of Queen Anne, claret was *par excellence* an Irish wine. Port never became popular in Ireland; the superstitious reverence for that decoction is confined to England … I have always

heard that owing to climatic conditions, the best old Burgundy was to be found in Belgium and the best claret in Ireland." [pages 2-3]. We are given a historic summary of the ancient connection between Ireland and Bordeaux, and Healy points out the Irish names in Cocks and Féret. He also devotes a few pages to his theory that Haut-Brion was originally O'Brien, which seems to me quite logical. Regarding the origin of the word "claret" which some say simply means a wine that is clear, "which all good wine ought to be and vintage port practically never is. It certainly does not mean what it originally meant in England – a fearsome concoction [called] Clarré." Healy lists the recipe, then says, "I can only imagine that this was invented by a gentleman from the valley of the Douro." [13-14]. But Port was not the only wine he was down on: "Burgundy, even if made more hygienically than formerly, is still subject to Chaptalisation – that is to say the latitude of the Cote d'Or is so high that the sun sometimes fails to bless the grapes with sufficient sugar, and a certain amount of cane sugar syrup is then added to each vat." [16]. I have to confess that if it's true, as I've heard, that Romanée-Conti wines are chaptalized even in years when it isn't necessary, because it's permitted, I feel much better about not being able to afford them, knowing that nothing will give me a morning-after headache like a sugared wine.

Healy closes by saying that the fact that claret "is an Irish wine is best established by its own qualities – no better company, though I say it myself, can be found anywhere …" [25].

114. Healy, Maurice (1887-1943). **Claret and the White Wines of Bordeaux. Constable's Wine Library, edited by André L. Simon.** *London*: *Constable & Co.*, (1934). Printed by Wyman & Sons, London. 19 cm. (6), 165, (2 cat) pages. Maroon cloth. Lightly spotted, internally clean.

In his paper "Irish Wine" (see item 113 above), Healy said: "Some of these days I intend to write a paper about claret …" [page 24]. This book certainly honors that intention. In a well-written book, Healy covers history, wine-making, classification and individual wines. In the introduction he talks about his own contribution to the formation of the Saintsbury Club. He also mentions books he consulted, in addition to Cocks and Féret: Mouillefert's 1891 book on the wines of France, Malvezin on Bordeaux, the Wine & Spirit Trade Record's *Clarets and Sauternes*, and Paul de Cassagnac's *Les Vins de France*. In the last chapter he suggests books for further reading, including Saintsbury, Warner Allen, Morton Shand and André Simon [159]. For a priceless rant against smokers, see pages 152-156. Healy closes with a touching dedication to the Guest who came to the rescue at the wedding banquet in that famous episode "in the greatest of stories." [160].

115. Healy, Maurice (1887-1943). **Stay Me With Flagons. A book about wine & other things.** *London*: *Michael Joseph*, (1940). Printed in GB by William Brendon & Son at the Mayflower Press, Plymouth. 22.5 cm. 290 pages. Ownership signature on endpaper: "A.M. Wilson. 2/41." Red cloth. Dustjacket price-clipped, torn and chipped. Internally an occasional brown spot, otherwise in excellent shape.

First published in 1940. A request to Michael Joseph in 1970 for information on the number of copies printed yielded this response: "… We printed 1,500 copies of the first impression in November 1940 followed by a reprint of 500 copies in February 1941. We have printed 8,000 copies of the edition with annotations by Ian Maxwell Campbell. …"

One of the classics of the wine literature – eminently readable and highly entertaining, perhaps even more so than Warner Allen's *Romance of Wine*, which Healy in his preface says has been "of great help," together with Morton Shand's *Book of Wine*. Healy comments both generally and specifically on wines and related subjects. He begins with temperance and prohibition, a subject close to his heart, since he grew up in a temperance household. Beer, brandy and whiskey are also discussed towards the end of the book. Healy recalls a distillery at Chapelizod on the Liffey, about which his uncle told him "that not a drop of their Whiskey was ever sold in Ireland. It was all shipped over to Cognac." Which leads into another story: "Many years ago Monsieur Hennessy was visiting Cork, and was entertained by the hospitable Dominic Daly, one of our leading citizens, and one also engaged in the wine and spirit trade. After lunch the host said: 'You would like a liqueur with your coffee?' Monsieur Hennessy concealed a grimace, and accepted. 'Bring that peculiar decanter,' said Dommy Daly to his butler. A few minutes later he turned to his guest and said: 'Now, tell me what that is.' 'Oh!' said Monsieur Hennessy, 'it is very difficult to be precise in these matters. I should call it a Grande Champagne: probably an 1893.' 'It's John Jameson's Ten Year Old Whiskey,' replied Dommy. I have myself repeated this trick on many occasions, and the only guest who did not guess a Brandy suggested a Vieux Marc …" [251-252 – see also page 33].

Scarce. See 1949 edition, item 117 below.

116. Healy, Maurice (1887-1943). **Stay Me With Flagons. A book about wine & other things.** *London*: *Michael Joseph*, (1940). Printed in GB by William Brendon & Son at the Mayflower Press, Plymouth. 22.5 cm. 290 pages. Red cloth, back cover and fore-edge badly water-stained. Dustjacket, torn and back flap badly water-stained, but complete. Surprisingly clean internally, making this a good reading copy.

First edition, same as item 115 above, except for condition.

117. Healy, Maurice (1887-1943). **Stay Me With Flagons. A book about wine and other things. Annotated by Ian Maxwell Campbell and with a Memoir by the Rt. Hon. Sir Norman Birkett.** *London*: *Michael Joseph*, (1949). Printed in GB by Tonbridge Printers, Peach Hall Works, Tonbridge. 21 cm. 262 pages. Red cloth, fine.

First published November 1940, second impression February 1941, this edition first published 1949. From introductory note: "First published during the dismal wartime winter of 1940, this book met with a response which delighted and to some extent surprised its author. The complete destruction by enemy action of the standing type … drove the book out of print, and for many years any stray copy has been a 'collector's' item."

Interesting annotations by Campbell, as we would expect. See, for example, his comments regarding Irish whiskey and cognac, pages 36 and 224-225. Birkett writes a warm appreciation of Healy, and gives us a few biographical details. The impression one gets is that Healy was very much loved by his friends and that he was a charming and kind person with a superb sense of humor.

118. Healy, Maurice (1887-1943). **Stay Me With Flagons. A book about wine and other things. Annotated by Ian Maxwell Campbell and with a Memoir by Lord Birkett.** *London*: *Michael Joseph*, (1963). Printed in GB by Ebenezer Baylis & Son, The Trinity Press, Worcester and London. 22.5 cm. 262 pages. Blue cloth, gilt, warped from dampness and internally wrinkled, but clean. Dustjacket water-stained. Good reading copy.

This edition first published 1949. Fourth reprint September 1963. Identical in content to item 117 above, except new title page and Sir Norman Birkett is now Lord Birkett.

119. (Heath, Ambrose). **Collection of 27 AGA monthly Menus (March 1935 to August 1936) and quarterly Menus (Autumn 1936 to Summer 1938).** *London*: *AGA Heat Limited*, 1935-38. Size ranges from 18 to 21 cm. (4) pages for the first 10 numbers, to 12 pages for the last seven, which also have decorated covers and were printed by The Curwen Press, Plaistow. Each of the nine numbers for 1935 has a woodcut headpiece illustration by Reynolds Stone.

There is no indication of the year on issues between July [1935] to Autumn [1936], but there is a sequence of "G.B." identifier numbers in the lower right corner of the back covers which runs in ascending order from G.B.1 to G.B.165, with many gaps, whose significance is a bibliographic mystery to me. The series was issued by the Cookery Advisory Department of Aga Heat, 20, North Audley Street, London, "where all particulars regarding the Aga Cooker can be obtained." Aga, now headquartered in Sweden, manufactures gases for specialized applications from welding to medicine to balloons. The heat efficient Aga cooker, invented by Gustav Dalén in the twenties, became particularly popular in the UK and by 1934 it was being sold worldwide. It was discontinued in the late fifties because of competition from electric ranges. This type of promotion reminds me of the Frigidaire recipe book of 1928 [see item 122 in my Catalog DEF].

These are modest leaflets, containing menus, recipes, new cookbook listings and reviews, two contributions by Charles Walter Berry (*Christmas Wines* – December 1935, and *Christmas Beverages* – Christmas 1936), and one by André Simon (*The Pleasures of the Table* – Christmas 1936). This unbound set is apparently complete and is believed to be from Ambrose Heath's personal collection.

120. Heath, Ambrose (1891-1969). **Dining Out. How and what to order, what to drink, what the menu means.** *London*: *Eyre & Spottiswoode*, 1936. 17.5 cm. xi, 106 pages. Inscribed on endpaper: "[portion erased] for Manizza. 7.2.36." [believed to be in Heath's hand]. Grey cloth, back cover spotted, top edge browned.

Recipes for cocktails and other apéritifs, lists of wines, and glossaries of names of dishes and other culinary terms. Heath calls this book "a kind of simple gastronomical grammar."

121. Heath, Ambrose (1891-1969). **Good Drinks.** *London*: *Faber & Faber*, (1939). Printed in GB by Latimer Trend and Co, Plymouth. 19.5 cm. 239 pages. Bibliography pages 226-229. Decorated title page. Inscribed on endpaper: "~~The first copy~~ [erased] with all my love. October 1939." [Believed to be in Heath's hand]. Decorated boards, faded spine. Inconspicuous stain along bottom edge of front cover, and not so inconspicuous water staining along edges of back cover.

A collection of drinks in two sections – hard and soft. Offered "to the advancement of the brewer and the wine merchant, and the confusion of all dull dogs." The list of other books by Heath omits one that was listed in his *Dining Out*, "Good Food on the Aga."

122. Heaton, Nell [St. John] (1899 –) and André L. Simon (compilers). **A Calendar of Food and Wine, with illustrations by T.B.L. Huskinson.** *London*: *Faber and Faber*, (1949). Printed by Latimer Trend, Plymouth. 22 cm. 268 pages. Illustrations. Large vignette on title page. Decorated green cloth, worn, spine faded. Slight dampstaining from red endpapers at very top of first couple of leaves.

First published in 1949. Heaton selects foods for each month of the year, under the headings of soups, fish, main dishes, cheese dishes, salads, sweets, and a few others, while Simon contributes a few pages on wines for each month. For Heaton, this book represents a recollection of "the country delights, the abundance, the leisureliness of pre-1939 days …" Heaton also wrote a book on cooking with wine (1950).

123. Heaton, Nell [St. John] (1899 –) and André L. Simon (compilers). **A Calendar of Food and Wine, with illustrations by T.B.L. Huskinson.** *London*: *Cresta (Murray's Book Sales)*, n.d. Printed by Taylor Garnett Evans & Co., Watford, Hertfordshire. 21.5 cm. 270, (2) pages. Illustrations. Large vignette on title page. Red cloth.

Later edition, printed on paper of poor quality. Date is no later than 1964, the year in which this book was acquired. There are two added pages on weights and measures [257-258].

124. Hedrick, U[lysses] P[rentiss] (1870-1951). **The Grapes of New York. Assisted by N.O. Booth, O.M. Taylor, R. Wellington, M.J. Dorsey. State of New York – Department of Agriculture. Fifteenth Annual Report – Vol. 3 – Part II. Report of the New York Agricultural Experiment Station for the Year 1907. II.** *Albany*: *J.B. Lyon Company, State Printers*, 1908. 31 cm. xv, 564 pages + frontispiece photo portrait of Edward Staniford Rogers (with tissue guard) and 101 color photo plates, all listed in *Index to Illustrations*. Bibliography pages 531-536. Green cloth. Except for mild color wash-off and a smudge at top and upper right corner of front cover, and a small crack in inner hinge, this is an excellent copy.

One might be impelled to designate the first decade of the 20th century one of the golden ages of ampelography. In 1907, when this report was released, Viala and Vermorel had completed volumes 2-6 of their seven-volume work (completed 1910). Munson published his ampelography in 1909. And the color illustrations for the Hedrick and the V&V were certainly among the most spectacular ever produced. In a sense, it was perhaps the culmination of the long interest in grape culture in the US in the latter half of the 19th century, and the great interest in grape varieties other than *vitis vinifera* in Europe during the same period, triggered primarily by the phylloxera scourge.

Hedrick's work is quite thorough and scholarly. Sources consulted run the whole gamut from books by grape growers and horticulturists to transactions of State agricultural and horticultural societies, reports of the US Patent Office and one of its offshoots, the US Department of Agriculture, and of course ampelographic studies and the catalogs of the nurseries specialized in grapes. A full supporting bibliography is included, and is referenced extensively in the analytical reports on individual varieties. Hedrick devotes a chapter to a discussion of the "Old World" *vitis vinifera* grapes and how they differ from native American grapes, but the ampelographic material itself is confined to the American varieties. These belong to not just one species, as do the European varieties (*vitis vinifera*), but to 20 species, of which *vitis rotundifolia, rupestris, riparia, aestivalis and labrusca* appear to be the most important, judging from the space devoted to them in the analysis of all 20 species [pages 95-156]. "Labrusca has furnished more cultivated varieties, either pure-breeds or hybrids, than all other American species together…" though it has the most restricted habitat of any American species of horticultural importance, being much exceeded in extent of territory by *rotundifolia, aestivalis* and *riparia* [151].

In chapter 5, 206 (if my count is correct) "leading varieties of American grapes" are described and analyzed, 92 of them accompanied by a color plate. Some 1300 or so "minor varieties of American grapes" are briefly described in chapter 6. An interesting ampelographic note is that two wild Texas varieties of *vitis champini*, collected by Munson, were named Viala and Vermorel [520].

Hedrick was born in Independence, Iowa in January 1870, the son of a farmer. He studied at Michigan State and Cornell, and began his career as assistant horticulturist at Michigan State College 1893-95, and the following two years he was a professor of botany and horticulture at Oregon State College, then at Utah State Agricultural College 1897-99, then returned to Michigan for 6 years. In 1905 he joined the New York State Agricultural Experiment Station at Geneva, becoming its full director in 1928 and continuing in that post

until his retirement in 1937. He was married in Corvallis, Oregon, June 23, 1898, to Amy Willis, daughter of George Fayette Plummer, an Episcopal clergyman. He died in Clifton Springs, NY, November 1951.

125. Hedrick, U[lysses] P[rentiss] (1870-1951). **The Grapes of New York. Assisted by N.O. Booth, O.M. Taylor, R. Wellington, M.J. Dorsey. State of New York – Department of Agriculture. Fifteenth Annual Report – Vol. 3 – Part II. Report of the New York Agricultural Experiment Station for the Year 1907. II.** *Albany*: *J.B. Lyon Company, State Printers*, 1908. 31 cm. xv, 564 pages + frontispiece photo portrait of Edward Staniford Rogers (with tissue guard) and 101 color photo plates, all listed in Index to Illustrations. Bibliography pages 531-536. Stamped on front pastedown: "Compliments of Alvah W. Burlingame, Jr., Senator, 8th District." Green cloth. Minor shelf wear, inner hinges beginning to crack. No staining.

Another copy, same as item 124 above.

126. Hedrick, U[lysses] P[rentiss] (1870-1951). **The Grapes of New York. Assisted by N.O. Booth, O.M. Taylor, R. Wellington, M.J. Dorsey. State of New York – Department of Agriculture. Fifteenth Annual Report – Vol. 3 – Part II. Report of the New York Agricultural Experiment Station for the Year 1907. II.** *Albany*: *J.B. Lyon Company, State Printers*, 1908. 31 cm. xv, 564 pages + frontispiece photo portrait of Edward Staniford Rogers (with tissue guard) and 101 color photo plates, all listed in Index to Illustrations. Bibliography pages 531-536. Inscribed on endpaper: "Presented to M.H. Harman, with compliments of W.H. Jordan. 3/16/9." [Jordan was Director of the New York Agricultural Experiment Station]. Green cloth. Back cover water-damaged, spine spotted and wrinkled. Internal hinges broken, endpapers detached, lower outer corner of pages stained from about pages 150 to 240, affecting corners of plates, but not the color images themselves. More staining beginning at lower inner corners about page 450, growing to ever widening portions of pages to end of book. A reading copy, at best.

Tipped in on endpaper is a copy of Bulletin No. 381 of the New York Agricultural Experiment Station, Geneva, N.Y., March, 1914, titled "Some Fertilizer Tests in Vineyards," 8 pages. Also tipped in is a leaflet titled "What I Know of Grape Growing," printed as a promotional piece by Lewis Roesch & Son, Grape Vine Specialists, Fredonia, New York, n.d., (4) pages.

Also included are 4 typed letters to Mr. M.H. Harman:
1. From O.M. Taylor (signed) of the NY Agricultural Experiment Station, dated Oct. 13 1909, replying to Harman's request for information on grape varieties and their planting.
2. From U.P. Hedrick, Sept. 27 1909, advising on the best variety of apples to use for making brandy from cider (Roxbury Russet and Golden Russet). "The French have a great number of varieties of apples which they grow only for cider. These are being introduced into the United States thru the U.S. Department of Agriculture, but we do not know that the work has progressed far enough so that your correspondents can get trees of these French sorts."
3. From U.P. Hedrick, June 22, 1911, about recommended varieties of rhubarb. Linnaeus, Victoria, Mammoth Red, Monarch and their characteristics are mentioned.
4. From U.P. Hedrick, March 9, 1912, about peaches. "For all practical purposes Smock and Beer's Smock ought to be considered as one variety, and I think we shall so recommend in 'The Peaches of New York' when we publish it." [In *The Peaches of New York*, published in 1917, Hedrick confirms this statement]. The letters from Hedrick were signed for him by his secretary, I believe.

127. Hedrick, U[lysses] P[rentiss] (1870-1951). **Manual of American Grape-Growing. By U.P. Hedrick, Horticulturist of the New York Agricultural Experiment Station.** *New York*: *The Macmillan Company*, 1919. Norwood Press, Norwood, MA. 19.5 cm. xiii, 458, (7 catalog) pages + 32 b&w photo plates (indexed). Illustrations. Ownership signature on endpaper. Decorated blue cloth. Badly waterstained throughout. For reading only.

©1919. Published June, 1919. First edition. In *The Rural Manuals* series, edited by L.H. Bailey.

In his preface, Hedrick says that, "though a comparative newcomer among the fruits of the country, the grape has been singled out for a treatise more times than all other fruits of temperate climates combined – seventy-nine books on the grape, seventy on all other fruits." The culture of European grapes is discussed for the benefit of growers in the west, "there being no treatises to which western growers can refer, other than bulletins from state and national agricultural institutions … [but also because] it is certain that eastern grape-growers will sometime grow European grapes." "… the author's 'The Grapes of New York,' a book long out of print and never widely distributed, has been laid under heavy contribution, especially in the description of the varieties." [pages v-vi]. "Botanists number from

forty to sixty species of grapes in the world … more than half … from the United States and Canada, while nearly all of the others are from China and Japan … Of the Old World grapes, only one species is cultivated for fruit …" [1-2]. All aspects of grape-culture, including geography and ampelography are treated in this book. There is a short section on wine: "The manufacture and use of wine in America … is likely to cease through prohibition … However, a few years of grace probably remain …" [251].

128. Hedrick, U[lysses] P[rentiss] (1870-1951). **Manual of American Grape-Growing. By U.P. Hedrick, Horticulturist of the New York Agricultural Experiment Station. New and revised edition.** *New York*: *The Macmillan Company*, 1924. Norwood Press, Norwood, MA. 19.5 cm. xiii, 458 pages + 32 b&w photo plates (indexed). Illustrations. Decorated blue cloth, uniform with first edition.

New and revised edition September, 1924. In *The Rural Manuals* series, edited by L.H. Bailey.

In the preface to the second edition, Hedrick says that since 1919, the price of grapes which was expected to go lower because of prohibition, has instead doubled and tripled. "For, the wineries continue to make wine for medicinal and sacramental purposes, and wine-making in homes has increased enormously … Meanwhile the demand for table grapes has increased." Changes in this edition include the elimination of eight grape varieties and their replacement with eight new varieties being offered by nurserymen.

129. Hedrick, U[lysses] P[rentiss] (1870-1951). **Grapes and Wines from Home Vineyards.** *London / New York / Toronto*: *Oxford University Press*, 1945. 22 cm. xiii, 326 pages + 12 photo plates. Illustrations. Decorated title page. Maroon cloth, gilt. Spine faded and faintly washed-out along outer edges of covers, but a clean copy.

"A wartime book." The first 180 pages deal with grape varieties and grape culture, the remainder with wines, wine-making and food with wine.

130. (Hegenbarth). **Mixed Drinks Buch. Hegenbarths Misch-Getränke- : Bowlen- und Punsch-Buch : Eine Sammlung zeitgemässer Vorschriften zur Herstellung von kalten un warmen Bowlen und Punschen und allen anderen Mischgetränken für Cafés, Bars, Hotels, Casinos, :: Restaurants und die Familie. :: 5. Auflage.** *Dresden-Plauen*: *Max Hegenbarth's Verlag*, n.d. 23 cm. vii, 58 pages. No endpapers. Bookplate: "Julia Perrin Hindley. From the library of Cora, Rose and Bob Brown." Half black cloth, red cloth boards. Somewhat worn and spotted covers, internally browned, but I like it nevertheless.

Fifth edition. Title on cover: "Mixed Drinks Buch. Hegenbarth's Misch u. Kaffeehaus-Getränke, Bowlen und Punsche." There are 627 recipes, under the headings of cold drinks – cups, punches, sorbets, American mixed drinks, other foreign, and the latest concoctions [pages 1-38]; warm drinks [38-54]; and lightly alcoholic or non-alcoholic drinks [54-58]. The author gives some basic rules: use only good wine, start with cold ingredients, and avoid putting ice directly into the cups or punches.

I won't hazard a guess on the date of this book. Bitting lists a book by Mrs. Florié Hegenbarth on meal planning, by the same publisher, Dresden-Plauen, 1908.

131. (Heidsieck). **Le Vin de Champagne.** *(Reims)*: *Piper-Heidsieck*, n.d. 11h x 15w cm. 51, (4) pages. Numerous photos of the champagne operation and of the city of Reims. Pink leaf tipped in at page 26: Piper Heidsieck price list of Brussels agent M.A. Legros-Rossel. Cloth-backed flexible maroon boards. Small holes in spine, binding loose, internally clean.

Promotional piece for "La Maison Kunkelmann & Co", owners at that time of Piper-Heidsieck. Includes a chronology of the firms of Heidsieck and Piper-Heidsieck, as well as a history of Champagne and a chapter on Reims. One of the photos is of the Kunkelmann residence at No. 1 Piper Street. Perhaps the date could be established from the price list: Piper-Heidsieck Carte Blanche, Sec and Brut Extra priced at 8, 9, and 10 francs respectively, including home delivery; 50 centimes extra for 2/2 bottles.

132. Hémard, Joseph (1880 –). **Mémoires d'une Bouteille de Qualité. Dessins de l'Auteur.** *Paris*: *Éditions Littéraires de France*, (1941). 19 cm. 126, (1) pages. Illustrations by author. Paper. Small chip at very top of cover, near spine.

Printed by Imprimerie Goulois, Douai, December 16, 1941. In addition there were 100 copies, in color, numbered one to a hundred. This copy not numbered.

A slice of French history from the Revolution to about World War One, told in the form of an autobiography of a bottle, born in 1787, daughter of an artist in glass, who named her Escantarelle. We follow the bottle through her many adventures in war and peace. During the wars in Italy, she was wounded in the neck and proudly bore her scar [27]. She spent a few years in the United States, and eventually landed on a mantelpiece with a model ship inside, frustrated once again in her true destiny [42]. Then, in 1818, she entered the household of Brillat-Savarin, where her "good years as a bottle began." During her two-year stay, she became a renowned expert on the wines of France [50]. Unfortunately, one day, she was returned empty to a grocer and became a vinegar bottle [53]. From there she was used for many other purposes, and in one household a love-sick young woman attempted suicide by draining Escantarelle of a sedative she contained. The young woman became very ill and was cured, realizing that no man, no matter how charming, was worth committing suicide for [60]. More adventures followed, with wine and without, until one day Escantarelle was discarded on a garbage heap and suffered the indignity of being sniffed by rats [116]. Finally, by chance, she came to her final resting place in the home of a retired gentleman in Burgundy who was writing a complete study on glassware for wine. Here she became the Curator of the Hospices de Beaune and being quite old and fragile, lying down most of the time, she quietly awaited her end, as a broken bottle [126]. A delightfully entertaining story.

Hémard also illustrated an edition of Chevallier's *Clochemerle* and an edition of Rabelais' *Gargantua et Pantagruel*.

133. Henderson, Al[exander] (1780-1863). **The History of Ancient and Modern Wines.** *London*: *Baldwin, Cradock, and Joy*, 1824. Printed by J. Moyes, Greville Street. 27.5 cm. (title leaf), (1), vi-xvi, (title leaf), 408 pages + foldout table at page 380. Headpiece and tailpiece vignettes and initials (indexed in "List of Engravings"), including vignette pasted on title page. Mottled endpapers. Full leather, gilt. Top and front edges blackened by fire. Surface of leather skinned off upper outer corners of covers. Hinges weakening at top. Corners bumped. Internally, some pages show browning or brown spots.

In his preface dated March 15, 1824, Henderson tells us that he had originally toyed with the idea of republishing, with revisions, Sir Edward Barry's work of 1775. But, he says, Barry "had as antiquated notions in natural philosophy as in medicine. Nor was this demerit compensated by any unusual degree of learning and acumen …" Instead of giving us a good abridgment of Bacci's history, "he has launched into tedious disquisitions on matters remotely connected with the subject, and obtruded his flimsy criticisms of ancient writers, which he either did not understand, or greatly misrepresented …" Henderson is also critical of the French, German and Italian writers on wine: "Instead of observing for themselves, they have too often been content to report the observations of others …" He appears to make an exception for the Italian Count Dandolo. However, he then goes on to say that for the present work, it was sufficient to submit only "doctrines which seem to be satisfactorily established. These were, in most instances, to be collected from the works above alluded to." To his credit, Henderson did at least make "visits to the wine-districts of France, Italy, and Germany …" As for the organization of his work, Henderson followed Bacci's and Barry's plan of dividing "the history of wines into two distinct portions, – the ancient [pages 1-128] and the modern [129 to end] …" In addition to reviewing the wines of the various countries, he has chapters on wine in England, on keeping wines and their treatment and adulteration. Finally, there is a chapter on the dietetic and medical qualities of wine, which I find a little disappointing, coming from a medical doctor who is so obviously a friend of wine. He seems extremely cautious in his recommendations, and dwells at greater length on the deleterious effects of wine than on its good effects. He does, however, identify which wines have the better medical qualities [353-356].

Henderson was born and died in Aberdeenshire, though he made his home in London after completing his medical studies at Edinburgh University (1803). His first published book (1806) was a translation, with notes, of a French work on medical science by Pierre Jean Georges Cabanis (1757-1808). Henderson was admitted to the Royal College of Physicians in 1808. His book about cases of real and pretended abstinence from food appeared in 1813.

134. (Herald Tribune). **Wine Primer for the Host or Hostess. Including a description of the better known wines, directions for proper glasses and service, information on what wines to serve with what courses, and tested recipes for unusual dishes made with wine and brandies. Prepared by the New York Herald Tribune Home Institute.** (1934). 21 cm. 37, (3) pages, including covers. Photo illustrations. List of credits tipped in at page 3. Paper. A little worn.

First edition – December 1933. Second edition – January 1934. One of many guides for the recently "unprohibited."

135. Herbodeau, Eugène (1888 –) (compiler). **Les Vins de Bourgogne. The Wines of Burgundy. Compiled by Eugène Herbodeau for the habitués of 'A l'Écu de France.'** *London*: 1945. Printed at the Curwen Press. 21.5 cm. (6), 22 pages. Map. Decorative border and vignette on title page. Pale blue paper, sunned along spine and edges.

Text is in French [pages 1-11] and English [13-22]. Laid in is a typed signed letter, dated 10th October 1949, from Herbodeau to Sir Francis Oppenheimer in Penrhyndeudraeth, North Wales, presenting this copy. The letterhead is of the *Écu de France*, at 111 Jermyn Street, London. Not in NUC or WorldCat or Gabler.

136. Hilpert, Marianne. **Von Häckern und Winzern am Maindreieck. Eine volkskundliche Studie über Wortschatz und Brauchtum.** *Würzburg*: *Verlag Universitätsdruckerei H. Stürtz*, 1957. 19 cm. 116 pages. Illustrations. Bibliography pages 113-114. Attached dustjacket over paper covers. Soiled covers, internally damp-wrinkled. Reading copy.

A specialized folklore study on the terminology used by grape growers and wine-makers of the "Triangle of the Main," i.e. Franconia, in the area between Würzburg and Frickenhausen (near Ochsenfurt). For wine language freaks (like me), or natives of Franconia.

137. Hilsebusch, H[enry or Harry] W[illiam] (1875 –). **Knowledge of a Rectifier.** *Providence, RI*: *Gem Publishing Co.*, 1904. Hough Printing Company, Lonsdale, RI. 17 cm. 130, (2) pages. Red cloth. Water-stained at top inside corner and bottom of front cover, and along all edges of back cover. Internally clean, except for a couple of small smudges.

On cover: Price $1.00. Second Edition. Noling has third edition of 1904 (first 1903). This book was directed to the trade and includes information on laws, taxes, measures, and miscellaneous facts on wine, beer and spirits. Example: "Whiskey seems to be the most favored drink in America for purpose of stimulation, and in uncertain moments when one is undecided as to what to take it is generally regarded by steady drinkers as the purest and most reliable drink. They appear to know good whiskey by the taste of it." There are also recipes for making such goodies as imitation sparkling catawba wine, ingredients being raisins, sweet cider, water, honey, spirit, ambergris, sugar, rum, orris-root, boiled milk [page 115]. For details, buy the book, and go by the book.

138. Hitchcock, Edward (1793-1864). **An Essay on Temperance, addressed particularly to students, and the young men of America. Published under the direction of the American Temperance Society, it being the essay to which a premium was awarded. Second edition.** *Amherst / New York / Boston*: *J.S. & C. Adams / Jonathan Leavitt / Pierce and Williams*, 1830. 18 cm. 36 pages. Water-stained at top throughout and some foxing. Paper.

Preface dated May 1, 1830. An interesting early temperance tract by a professor of Chemistry and Natural History at Amherst. A sample of the logic, in discussing the point that the use of wine is sanctioned in the Bible: [page 34] "… the wine sold in this country is … a very different substance from that used in Judea, or any other country where the grape is cultivated. Forty nine fiftieths of our wines are a mixture of wine, cider, brandy, and sometimes the juice of berries, sumach, logwood, spices, aromatics, sulphur, and the leaves of plants, more or less poisonous." After reading some of the mid-19th century trade manuals on the "manufacture" of wines, one might well agree. This book was first published in 1830. Not in Noling, but he lists another title by Hitchcock, *An essay on alcoholic and narcotic substances*, same date, 48 pages. Hitchcock wrote books on zoology, botany, geology ("religion of geology," etc.), medicine (physiology and anatomy). I would like to find out more about a rather curious Hitchcock work on the "history of a zoological temperance convention held in Central Africa in 1847."

139. Hogg, Anthony (editor). **WineMine. A First Anthology.** *London*: *Souvenir Press*, (1970). Printed by W.& J. Jarvis, East Grinstead. 21.5 cm. 223 pages. Numerous photos and illustrations. White cloth, water-stained at peripheries, warped, and internally damp-wrinkled. Dustjacket worn and stained. Reading copy at best.

From verso of title page: "This book had virtually gone to Press when, on Saturday September 5 1970, André Simon died. The frontispiece photograph, taken outside Peter Dominic's Orange Street, Haymarket branch … may well be the last taken of him at a wine function. Likewise, writing the foreword to this book was among the last of many acts of kindness he rendered to friends and acquaintances, during his long life. How sad that we cannot now all meet him on his 100th birthday to drink those 1945 clarets, which he declared he would keep for that occasion!"

WineMine was a small magazine issued regularly by Dominic's, the wine merchants, consisting half of articles on wine themes and half wine price lists. There are articles by George Ordish on phylloxera, Trevor Lloyd-Hughes on the "Bars of the House" [House of Commons], Claire Feuerheerd on Port, an interview with Ronald Barton of Barton & Guestier, Julian Jeffs, Denzil Batchelor, J.B. Priestley, Cyril Ray, Anthony Hogg, and others. They are "taken almost entirely from the years 1960 to 1965 …"

140. Hoggson, Thomas. **The Squire's Home-Made Wines as describ'd and set-forth in the Journal of Thomas Hoggson, Gent., 1765. Decypher'd & transcrib'd, by Noble Foster Hoggson** [1865 –]**, Bachelor of Philosophy. Newly perus'd, augmented, and enlarg'd & done into a booke by Charles Edmund Merrill, Junr** [1877-1942]**. Printed by the Pynson Printers and are to be sold by T.B. Holliday, at the signe of the Grey Goose. New York** =I> I> ==== %% IV. *New York*: 1924. 16.5 cm. xvi, 37, (1) pages. Decorative borders, initials, etc. Title page in red and black. Boards, spine chipped and worn. In slipcase, which is rather worn and broken up, missing the top panel.

Set and printed in the city of New York, at the shop of the Pynson Printers, March 1924. Number "1148" of 1524 copies. Inscribed on endpaper: "To Spencer Nichols, this toy as acknowledgement (not payment) of indebtedness. Charles E. Merrill Jr. 14 June 1928."

A diary, interspersed with wine recipes for the prohibition-starved: mead with raisins, madeira, tipo chianti, cyder, frontignac, peach, damson, and others. Noling, page 207: "Have no. 776, 867, 1247." This title is also listed in WorldCat as published by Hoggson, Redding Ridge, CT, 1919 (48 pages).

141. Holland, Mary. **The Complete Economical Cook, and Frugal Housewife: an Entire System of Domestic Cookery, containing approved directions for Purchasing, Preserving, and Cooking. Also Trussing & Carving; preparing soups, gravies, sauces, made dishes, Potting, Pickling, &c. With directions for Pastry and Confectionary. Likewise the Art of Making British Wines, brewing, baking, gardening, &c. By Mrs. Mary Holland, professed cook. The sixth edition. Considerably amended and enlarged, the result of thirty years' practice.** *London / Glasgow / Dublin*: *Thomas Tegg; Simpkin and Marshall; Sherwood, Jones and Co. / R. Griffin and Co. / J. Cumming*, 1825. Plummer and Brewis, Printers, Eastcheap. 16.5 cm. (half title leaf), 4, ix, (2), xx-lx, 288 pages + frontispiece and 4 plates following page lx (carving and trussing). Illustrated half title. Owner's name on endpaper: "Mrs John D[…?], Vergennes […?] 182[?]" and on title page: "Mrs. J D[…?'s]." Newspaper clippings, with recipes, pasted in on endpapers and verso of frontispiece, one of them from the American Farmer, dated 1841. Half leather, mottled boards. Covers detached, pages through xl are also detached. First few and last few pages browned, remainder mostly clean, with occasional brown spots. Frontispiece chipped at top, not affecting illustration. Might be considered for new binding.

This popular cookbook saw many editions in the first half of the 19th century. The earliest I have found a reference to is dated 1812, 288 pages, but with no libraries identified as holding it [WorldCat]. The Schraemli sale catalog had the 5th edition of 1824. There is another 6th edition, same pagination, but dated 1826, and the 14th edition has dates from 1837 to 1843, considerably expanded (432 pages). Simon (BG) lists an 1833 edition. Other editions listed in WorldCat are the 4th of 1825 and the 4th of 1830 [??]. Not in Bitting.

142. (Horticulture – Hovey). **The Magazine of Horticulture, Botany, and all useful discoveries and improvements in rural affairs. Vol. III. 1837. Conducted [Edited] by C.M. Hovey. Twelve individual numbers, as issued, [whole] numbers 25 (January) to 36 (December), together with title and table of contents for binding.** *Boston / New York*: *Hovey and Co. / Israel Post*, 1837. Printed by Manning & Fisher, Boston. 23-24 cm. Continuous pagination through the 12 issues: 471 pages. Volume title and table of contents: viii pages. Illustrations. All issues have green paper covers, except numbers [29] (May) and [32] (August), which are unopened and unbound. The title and volume table of contents appears both at the end of number 12, and separately, unopened and without covers. Condition varies: some staining, soiling and wrinkling. Overall, quite usable for reference.

In the preface, the editors inform us that with this volume the title of the magazine was changed to avoid confusion with other periodicals. The magazine began publication in 1835 as "American Gardener's Magazine" and continued to volume 34 in 1868. Contributors include A.J. Downing, J. Buel (of *The Cultivator*), M.P. Wilder, and Wm. Kenrick. There are a few scattered references

to grapes, such as notes on the origin of the Hermitage vineyards in France [236], and a strange tale of grapes ripening without the benefit of sunshine [312].

Charles Mason Hovey (1810-1887) was born and died in Cambridge, MA. He and his brother established one of the largest nurseries in the state, and developed a number of new varieties of fruits, gaining recognition for Hovey as an authority on horticulture. Hovey also founded his magazine, the earliest of its kind in America, with his brother Phineas.

143. (Horticulture – Hovey). **The Magazine of Horticulture, Botany, and all useful discoveries and improvements in rural affairs. Vol. XII. 1846. (Vol. II, New Series). [Vol. XIII. 1847. (Vol. III, New Series)]. Edited by C.M. Hovey.** *Boston*: *Hovey and Co.*, 1846-47. Two volumes, each 21.5 cm, each consisting of 12 monthly issues – January to December, illustrated.

Volume 12: viii, 508 pages + series of advertising (4,4,8,8,4,4,4 pages) following page 504.
Volume 13: [no title page]; 564 pages, followed by advertising (4,8,5-12,4-3,3-4,4,3-8,4,4 pages).

Uniform bindings: Half red leather, marbled boards. Bookplate: "Library of the Mount de Sales Academy of the Visitation." Remarkably good condition.

Among items of wine interest in the 1846 volume are a short passage on wine grapes in Cincinnati [page 95], a review of a pamphlet by Melzer Flagg, M.D., *Remarks on the Culture of the Grape and Manufacture of Wine in the Western States* … [486-7], and a review of Longworth's *Cultivation of the Grape and Manufacture of Wine. Also, Character and Habits of the Strawberry Plant*. However, the Longworth review is devoted to opinions on strawberry culture, about which there was a lot of controversy at the time. In the preface, Hovey says: "One of the most valuable papers is that upon the Cultivation of the Grape in what are termed *Cold-houses*, by Mr. [J.W.] Russell; in connection with the descriptions and the engravings of Mr. Gray's Graperies, we may view it as one of the most important we have ever published." [article pages 377-392].

In the 1847 volume, J.F. Allen and Hovey write on grapes [43-47 and 114-117 respectively]. There is also a long review of J.Fisk Allen's *The Culture of the Grape*, Boston, 1847 [406-411].

(…) (Horticulturist). See item 154 below.

144. (Hospice de Beaune). **Hospice Civils de Beaune. Vente des Vins Fins de la Récolte de l'Année 1958, et de l'Eau-de-Vie de Marc de l'Année 1957. Sous la présidence de Son Excellence Monsieur Pierre Micheli, Ambassadeur Extraordinaire et Plénipotentiaire de Suisse à Paris. 16 Novembre 1958 à 14 heures 30.** Imprimerie Héry & Granjon, Beaune. 21 cm. (16) pages. Auction catalog with conditions of sale. Paper. Worn and wrinkled, staples rusted.

This copy sent to the press for their information (notice laid in). Tasting sessions were scheduled for the 14th, 15th and 16th, admission by ticket (500 francs per session), unless you had been the purchaser of a cuvée at one of the last five auctions. There is a list of the benefactors and their wines.

145. (House & Garden). **The Pan Book of Wine (Articles selected from House & Garden). A Pan Original.** *London*: *Pan Books*, (1963). Printed in GB by Richard Clay and Company, Bungay, Suffolk. 18 cm. 172, (4 catalog) pages + 4 photo plates. Paper. Top edge of front cover worn. Fairly nice copy of a paperback printed on paper of poor quality.

©Condé Nast 1954-59. This edition published 1963. Articles by Evelyn Waugh, Edmund Penning-Rowsell, Raymond Postgate on Bordeaux, Baron Philippe de Rothschild on Mouton, the Marquis de Lur-Saluces on Sauternes, Harry Waugh on Burgundy, André Simon on Champagne, H. Warner Allen on the Rhône, Cyril Ray on Hock, Alfred Langenbach on Moselle, Jean Hugel on Alsace, Noel Cossart on Madeira, and a number of others. André Simon also contributes a chapter on modern wine books, which is fairly extensive. Since L.W. Marrison's *Wines and Spirits* was the first book on wine I read, Simon's comments were of interest to me: "Strangely enough, the best-seller of recent years has been L.W. Marrison's *Wines and Spirits* [1957] … The author is a scientist who wears blinkers to save himself being distracted by other people's views, and who has had the courage – some people might call it impertinence – to tell us how the classification of the Grands Crus du Medoc should be amended. The most valuable part of his book, however, is that in which he gives a very clear description of the basic principles of vinous fermentation." [page 169]. Another Simon assessment:

"Raymond Postgate is an historian whose faith in wine has the almost fanatical quality of the convert's: he is quite sure that he knows all the answers, and he certainly knows a good many of them." [169]

Both Gabler (G25580) and Noling have only the Hugh Johnson revised edition of 1964.

146. Howell, George Coes. **The Case of Whiskey.** *Altadena, CA*: *George Coes Howell*, 1928. 22.5 cm. xvii, 238 pages, including 2 photo portraits of Samuel Streit, one as frontispiece. Black cloth. Browning at edges of pastedowns and endpapers, else ok.

A brief against prohibition by a member of the wine and spirits trade. The book is dedicated to Samuel Streit (1827-1918), "my mentor in the liquor traffic. … I am thankful that his death occurred before he experienced Prohibition." For a detailed description, see Gabler G24445.

147. Huergo, José M[aria]. **La Viti-Vinicultura en la Argentina (Obra premiada por concurso en la Exposición Rural Argentina).** *Buenos Aires*: *Taller Tipográfico de la Penitenciaría Nacional*, 1898. 26 cm. 360 pages + 5 foldout plates(figures 1-42) at end. Stamped on title page: "Republica Argentina. Biblioteca Ministerio de Agricultura." Paper. Very poor condition. Burn marks, staining, chipped and torn pages, completely disbound. On the brighter side, most of the damage is confined to the first 16 and the last 24 pages. The actual illustrations themselves, though residing on damaged pages, are clean, and most of the text is quite clean. On balance, just barely makes it as a reading copy.

Oficina Nacional de Agricultura. Vol. II. No. 6. 1898. A complete treatise on grape culture (varieties, diseases, etc.) [pages 3-238] and on wine-making [239-355] in Argentina. Not in Simon. *Cooks Books Catalogue 66* (1995) listed this book (item 780), with the following additional information: "Loosely inserted are two 1965 local newspapers carrying substantial obituary notices of the author."

148. Hugelmann, G[abriel] (1830-1888]. **Les Vins de Bordeaux. Pièce en cinq actes. Représentée pour la première fois sur le Théatre-Français de Bordeaux en Septembre 1863. Mise en scène de M. Montcavrel, régisseur général; Arrangement musical de M. Kieffer; – Costumes dessinés par MM. Salesses et Dien, exécutés par M. Soulignac et Mme A. Roque.** *Bordeaux*: *Établissements Typographiques du Journal de Bordeaux*, 1863. Printed by Eugène Bissei. 26 cm. 130, (2) pages + binder's endpapers and original covers. Half orange leather, decorative boards. Binding [by Nancy Buehler ca 1970] is burned and smudged, especially at spine. Extensive waterstaining, mostly confined to endpapers, covers and first several and last several pages. Brown spotting and edge staining or browning here and there throughout. Reading copy.

According to the entry in the Fritsch sale catalog (312), this is the very rare first edition. "Gabriel Hugelmann, born in 1830 at Vergny Saint Salmon, had a very eventful life. A 'Clubiste' in 1848, he had his first troubles with the authorities from the age of 18. Later, we find him in Algeria where he was imprisoned. Escaping from prison, he went to Spain, married an actress and founded a newspaper. Back in Paris, he occupied himself with publishing and politics, went bankrupt, then settled in Bordeaux and started the *Journal de Bordeaux*, an imperialist paper. From 1870, his life was to become a succession of scandals, convictions, frauds, bankruptcies and sessions in the correctional courts. He died in Madrid in 1888."

"The characters in his play personify Château Margaux, Château Latour, Château Lafite and Château Yquem, surrounded by various grotesque characters, such as Pingrardoubouldour, Croquignoli, Cornuchon, Phosphorillon, coopers and grisettes, the muse of the Gironde and the inhabitants of the Golden Isle …"

149. Hunt, Ridgely (1887 –) and George S[hepard] Chappell (1877-1946) (compilers). **The Saloon in the Home, or A Garland of Rumblossoms. With many lavish engravings by John Held Jr (who is worthy of his hire).** *New York*: *Coward-McCann*, 1930. 22.5 cm. xiv, (title leaf), 95, (1) pages. Illustrations. Decorated title page in red & black.Cloth-backed illustrated boards, paper label on spine. Spine faded, covers partially smudged.

Collection of excerpts from the temperance literature, interspersed with cocktail and mixed drink recipes. You can imagine the rest.

150. Hunt, Peter [John] (compiler). **Eating and Drinking. An Anthology for Epicures. Compiled by Peter Hunt. With an introduction by André L. Simon.** *London*: *Ebury Press*, (1961). Printed in GB by The Alcuin Press, Welwyn Garden City, Hertfordshire. 23 cm. 320 pages + 4 color plates. Decorated title page in red and black. Illustrations. Decorated cloth, dustjacket with two small tears.

Prose and poetry snippets culled from writers world-wide, some more interesting than others. Mark Twain, Tolstoy, Brillat-Savarin, Evelyn Waugh, Herman Melville and Chaucer are there, with many others. My favorite is the very last one, drawn from Don Marquis' *archy and mehitabel*. I'd forgotten how delightful that fantasy is.

151. Hyams, Edward [Solomon] (1910-1975) (editor). **Vineyards in England. A practical handbook for the restoration of vine cultivation and wine making to Southern Britain, written by a number of British and French authorities and edited by Edward Hyams.** *London*: *Faber and Faber*, (1953). Printed in GB by Latimer Trend & Co, Plymouth. 22.5 cm. 229 pages + 8 glossy photo plates. Illustrations. Brown cloth. Dustjacket is edge-worn and has tear in back cover.

First published in 1953. The aim of this book is to rekindle interest in growing grapes for wine. Roman Britain was by A.D. 300 "apparently self-supporting in wine but by the middle of the fourteenth century production was declining." Changing weather patterns may have been a contributing factor. But, beyond that, "the dissolution of the monasteries by that odious beast, King Henry VIII, went far towards wrecking the industry. The Napoleonic wars introduced the gentry to the many choice vintages of the Continent …" and the taste was nurtured by the increasingly prosperous wine merchants, leaving no incentive to re-establish grape culture in England. The "trend of Britain's policy is to discredit and depress the home production of foodstuffs in favour of importations from abroad … Directly we are at war again our imported foods will be drastically cut in volume and the stupid slogan of 'Dig for Victory' will once again re-echo through our land." [from introduction by Raymond Bush].

Contributors to this book, in addition to Hyams, were Jacquetta Hawkes, R. Barrington Brock, A.E. Lytle, Gerard Marot, P. Morton Shand, Alex Muir, Paul Marais, A.P. Preston, J.L.H. Chase, Allan A. Jackson, F. Berry Smith, A. Pollard, Michael Allen.

152. Hyams, Edward [Solomon] (1910-1975). **Dionysus. A Social History of the Wine Vine. With 128 illustrations, 8 in colour.** *London*: *Thames and Hudson*, (1965). Printed in England by Western Printing Services, Bristol. 24 cm. 381 pages, including 4 color plates and numerous b&w. Map. Bibliogaphical notes pages 337-349. Green cloth, gilt. Dustjacket. Back cover shows light spotting at top outside corner, and there is minor water-staining at top edge and corner inside back cover. Dustjacket shows light wear and water-staining is visible inside under flaps. Light wrinkling internally, but no stains. Better than just a reading copy.

A history of *vitis vinifera* from its origins and early history in Greece and Italy, then France and the "European Periphery," followed by chapters on Islam, the Far East, North America, and the Southern Hemisphere. In his prologue Hyams makes the case that climate is not the only factor that facilitated the growing of wine grapes, that there are social and religious factors as well, witness the large areas in the world that are suitable climatologically, but where the vine is not cultivated. "The wine-vine is very much a plant of Mediterranean man: it is a part of the Mediterranean cultures; it is deeply involved in their religions; for even the positive, the conscious rejection of wine by ancient peoples of the vine under the influence of Islam is a negative involvement very different from the total indifference of the Chinese or the merely commercial interest of the Japanese." … "… a Chinese may accept our nuclear physics; he rejects our poetry, our music and our wine-vine. There is a curious sentimental illusion, fostered by liberals, that though the minds of men may differ, the heart is the same everywhere; the curious history of the association between men and grape-vines is part of the evidence that the converse may be true."

153. Hyatt, T[homas] Hart (1811?-1881). **Hyatt's Hand-Book of Grape Culture; or, why, where, when, and how to plant and cultivate a vineyard, manufacture wines, etc., especially adapted to the State of California, as, also, to the United States, generally. By T. Hart Hyatt, editor of "California Rural Home Journal," formerly Consul General of the United States to the Empire of Morocco, and eight years United States consul to China, etc.** *San Francisco*: *H.H. Bancroft and Company*, 1867. 19.5 cm. 279, 5 advertising and catalog, pages. Illustrations. Bookplate of "San Diego Academy." Owner's signature on endpaper: "Richard K Clarke's." Marbled endpapers. Green cloth. Covers blistered, extremities of spine worn. Marbled endpapers. Stains on blank front endpapers. A little occasional browning.

One of the ads is dated: "Garden Seeds for 1867." As indicated in the title, Hyatt covers grape culture and grape varieties, not only for California, but the Eastern states as well, and other parts of the world. He spent several years as consul in Tangier, Morocco and while

there acquired an old vineyard. "… we had it thoroughly manured with a fine, rich mould, taken from an old slaughter ground. Our Moorish vinedressers shook their heads in dubious misgivings at our innovation, but we fancied our superior intelligence and book-knowledge more than a match for their long experience and old fogy notions. But the result proved that our modernized theories were not so far ahead of their nomad experiences as we had anticipated. It is true, our vines grew more thriftily, bore larger fruit, but evidently not so delicate and sweet as the previous crops had been." [page 42]. While in Morocco, Hyatt contributed to the Albany Cultivator of 1849, and also to Downing's Horticulturist of October 1850 [see item 154 below], part of which he quotes in this book. And now, "sixteen or eighteen years later," he was sending for cuttings of some of the varieties he had become acquainted with in Morocco [181-185]. While he was consul in China, he tried grape growing there as well. There is an entry in the index, "China, precarious growth of vines in, around the Author's mansion," but the page reference is incorrect and I could not find it. However, he mentions sending for
cuttings of a Chinese grape variety (*Peiho*). "None of the grapes of China have, to our knowledge, been introduced into the United States, at least to any great extent." [150].

First book on grape culture and wine with a California imprint. There was a second edition in 1876. Gabler 24910, Amerine 1869-70, Simon BV 144.

154. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. A long run of this important journal, from Volume 1 (1846-47) through volume 20 (1865), missing only the November issue in bound volume 9 (1854). Also present are volumes 22 (1867) and 23 (1868). The journal continued publication until 1875. It was published in Albany through 1852, edited by A.J. Downing; in Rochester to 1854, edited by P. Barry; in Philadelphia to 1857, edited by P. Barry, then J. Jay Smith; and finally in New York to 1868, edited by J. J. Smith (1858-1859), Peter B. Mead (1860-1861), Mead and Geo. E. Woodward (1862-1863), and the Woodwards thereafter.** Volume 1 (1846-47) and volume 17 (1862) are unbound, with 12 monthly issues present for each. The remaining volumes are in various bindings, mostly half leather. Condition varies, both for the binding and internally, but the set as a whole is acceptable. A detailed physical description of each volume accompanies the summary of its contents.

The large amount of material on grapes and wine in these volumes is a reflection of the great interest in grapes as a horticultural crop, which began shortly after Adlum's time and peaked in the years just before and, amazingly, during the Civil War. In the pages of the *Horticulturist*, we meet many of the emperors of the grape, so well known to collectors – Longworth, Prince [William Robert (1795-1869), who collaborated with his father William (1766-1842) on *A Treatise on the Vine*], J. Fisk Allen, Buchanan, Chorlton, Bright, Saunders, Grant, Mead, Husmann, Fuller – without their clothes, so to speak, informing, pontificating, attacking others, defending themselves, sometimes anonymously. Going through these volumes in some detail for the first time, I saw the human side – occasionally funny and sometimes a little pathetic, of these grape experts whose names had become engraved in my collector's records, but until now had not really come alive. In the summaries that follow, I can only hint at what you will find in these glorious pages.

The give and take between the horticulturists jockeying for position is a little like what we find in interest groups on the internet today, where one sometimes has to wade through mindless personal invective to get the desired information. The editors, especially Mead, did a good job of keeping the shows going, but stopping them before they degenerated into exchanges of interest only to the protagonists and not to the rest of the subscribers. In any case, in the process we get a good view of the successes and failures of various grape varieties over the years in different parts of the country and in the minds of the various experts.

One nice touch to me was that at least two Horticultural Society meetings were held in concert halls, one at the Philadelphia Academy of Music, and the other at the Brooklyn Academy of Music. A pleasant change from many of the Agricultural Society reports was the relative absence of endless recipes for fruit wines. Also, the temperance people are seen only occasionally, although they clamored to be heard in the journal, because they opposed the promotion of wine as a temperance drink. One reverend who contributed a temperance article, subsequently wrote one on horticulture. The editor gushed and encouraged this fine writer to contribute more of the same.

Of interest to collectors is another theme that runs through many issues, and that is that back volumes and issues were hard to find, even just a few years after publication, certainly attesting to the popularity of the subject at the time, but perhaps not necessarily to the rarity of these volumes today.

There were two other major horticultural journals published contemporaneously with the *Horticulturist*. Hovey's *Magazine of Horticulture*, published in Boston 1835 to 1868 [see items 142 and 143 above], and the *Gardener's Monthly and Horticultural Advertiser*, published in Philadelphia 1859 to 1875 (volumes 1-17) and as *Gardener's Monthly and Horticulturist* from 1876 to 1888 (volumes 18-30), after merging with our *Horticulturist*. Boston survived 34 years to 30 each for New York (Albany, Rochester, Philadelphia, New York) and Philadelphia. Another shorter-lived Boston journal began as *American Journal of Horticulture and*

Florist's Companion 1867 to 1869 (vol 1-5) and ended as *Tilton's Journal of Horticulture and Florist's Companion* 1869 to 1871 (vols 6-9).

154A. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Edited by A.J. Downing. Vol I.– July 1846 – June 1847.** *Albany*: *Luther Tucker*, 1846-7. 12 issues, as published. Printed by Van Benthuysen and Co. 23.5 to 24.5 cm. Continuous pagination, 576 pages + frontispiece plate for each issue + vii, (3) pages at end of no. 12 (title page and volume index) + advertising at end of most issues, with continuous pagination, 44 pages. Illustrations. Original paper covers. Ownership signature in pencil at the top of each cover: "Wm M. Bickford." No. 1 is worn and browned throughout. Numbers 7-12 are water-stained in lower outside corner, but not through all pages. Only a small portion of the back cover remains on number 12. Otherwise, except for a few brown spots here and there, a respectable set.

References to grapes and wine are not as numerous in this first volume as they grew to be in later years, but there are notices on grape varieties, grape pruning, mildew in grapes, and on open culture of foreign grapes as well as in vineries. Longworth is well represented, and the very first issue has a report on the Longworth vineyards and their production of wine [53]. A long article on Longworth and the strawberry, based on his "just issued" pamphlet on "The Cultivation of the Grape, and on the Character of the Strawberry Plant" marks the beginning of the great strawberry controversy [80-87]. In spite of Longworth's long string of successes with grapes, wine, and strawberries, not everyone agreed with him. "Our friend, Mr. Longworth, is a 'terrible unbeliever' in all matters that run counter to his own experience," says the editor on another occasion [432].

Of great interest is an article by William R. Prince, "American Vineyards," in which he makes a plea for planting of vineyards and domestic wine production. The French and Germans are already introducing American grape varieties. We have great potential as a wine country and could thereby help eliminate intemperance. "We already witness the success of numerous vineyards in Virginia, North and South Carolina, and Georgia, and the successful efforts of Nicholas Longworth of Cincinnati, a man entitled to the highest honors, in the establishment of extensive vineyards in that vicinity, which already comprise 200 acres." [397-400]. On another note, there is an interesting report from Spain on Manzanilla wine [529].

154B. **(Horticulturist). The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Edited by A.J. Downing. Vol II.– July 1847 – June 1848.** *Albany*: *Luther Tucker*, 1847-8. 24 cm. 576, iv pages + 11 plates, one for each issue, except September, all indexed in "List of Plates." Illustrations. Ownership signature on endpaper: "Geo. R. Mowry, Geneva, July 1848." Inside cover: "Sub. price 3.00 / Binding / .50 / $3.50." and in pencil on verso of first plate: "Mr. Mowry, in sheep." Half leather, marbled boards, red label on spine. Normal wear, some foxing, mostly first and last few pages and plates.

There is a review of Longworth's report on vineyards in the *Transactions of the New York State Agricultural Society* report for 1846 [88-91]. In another issue: "By a letter just received from our friend N. Longworth, Esq., Cincinnati, we learn that, by the assistance of an experienced *vigneron* from Europe, he has made from the last season's vintage of Catawba grapes, 6,000 bottles of champagne, which promises to be of superior quality, and will be fit for use next year." [p. 192 – 10 years before Longfellow's poem, which I suspect was about the sparkling version]. Also, "Wine-Making in the West," by C.W. Elliott and N. Longworth, including comments by Longworth on the quality of his wine [313-319]. Other items of interest: notes on American grapes by W. of Albany [121-122]; a review of J.F. Allen's *The Culture of the Grape* [136-137]; horticulture in Missouri (meeting of January 1848), with some references to wine making, samples provided by Mr. Mallenkrodt [484-5]; report on *pulque*, the Mexican drink [520-21].

154C. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Edited by A.J. Downing. Vol III.– July 1848 – June 1849.** *Albany*: *Luther Tucker*, 1848-9. 24 cm. 208, (8 ads), (1), 210-584, 4 pages + 13 indexed frontispiece plates, one for each issue, except 2 each for numbers 1 and 4 and none for number 3. One of these is a portrait of Thornton P. Wilder, president of the Massachusetts Horticultural Society. Illustrations. Binding uniform with volume 2. Normal wear, some foxing and browning.

A long review of the second edion of J. Fisk Allen's work on grape culture appears at pages 338-340. We also learn about prizes offered by Mr. Longworth of Cincinnati for native seedlings – $50 each for Catawba, Ohio, Herbemont, and Missouri [291]. In connection with a translation of an article by Mr. Persoz of France, the editor remarks that perhaps one of the reasons the "foreign

grape" does not succeed well in any "portion of this country," in addition to temperature variations, is the absence of sulphur in the soil, such as is found in the volcanic soils of European wine regions. He cites the fact that "while the analysis of the ashes of the foreign grape shows only about 2 per ct. of ***sulphuric acid***, the analysis of the ***must***, pulp, or juice of the ripe grape, shows more than 13 per cent. of ***sulphuric acid***, … a larger per centage than is found in any other fruit …" In our non-volcanic soils, gypsum, "which is sulphuric acid and lime in combination … must be an excellent application for the foreign grape … We are making some experiments [and] invite the co-operation of other experimental horticulturists." [525-6].

Longworth reports: "My sparkling Catawba, manufactured last year, made 9000 bottles. I expect, next season, to double the quantity; and fearful my health might not enable me to give it the necessary personal attention, I have interested Mr. Brackman, a German wine merchant, in the business, who will hereafter superintend it." [250-51]. Longworth also makes some amusing comments on claims made by Mr. Weller in a Patent Office Report regarding wine from Scuppernong grapes: "… One thing is certain; the Scuppernong grape and wine are not favorites in the west." [394].

In the "Cincinnati Strawberry Report" by A.H. Ernst [196-198], the "vexed strawberry question" which had seen Longworth and Hovey squaring off against each other in the Magazine of Horticulture, is still going strong here as well, and the controversies about the "sexual character of the strawberry" make entertaining reading today.

154D. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Edited by A.J. Downing. Vol IV.– July 1849 – June 1850.** *Albany*: *Luther Tucker*, 1849-50. 24 cm. 576, 6, (2 cat) pages + 12 indexed frontispiece plates, one for each issue. Illustrations. Ownership signature on endpaper: "Geo. P. Mowry, Geneva, 1850" and in pencil on verso of first plate: "G.P. Mowry, Sample, ½ Sheep." Binding uniform with volume 2. Spine and covers worn, some foxing and browning.

Numerous references to grapes and wine, including comments on the Diana grape (with illustration) [224-5] and a brief note on the Zinfindal [sic – 568-9]. An article on "Vineyards and the Art of Making Wine" by J. Noyes of Hollywood, Miss. [321-325], drew different responses from R. Buchanan and N. Longworth, both of Cincinnati, in a subsequent issue. In "Vineyard Culture in Ohio" [408-410] Buchanan submits a copy of an article he wrote for the Patent Office Report for 1848, which "gives some idea of our mode of culture, and process of wine-making here." It includes this statement: "Mr. Longworth, with unwearied zeal and liberality, is still experimenting with new varieties, and may yet find a rival for the Catawba." Longworth, in "The Process of Wine-Making on the Ohio" [397-398] is a little more direct in his critique of the article by "your southern correspondent." The use of empty whiskey barrels "will enable the lovers of new whiskey to detect its aroma and flavor (for years), and even imagine they are drinking a diluted specimen of their favorite beverage." He then explains how it's done in his establishment, but he does admit that not "all our vineyard men pursue this course. Many of them use brandy, whiskey, and wine casks, and are careless in other respects; and they find the difference when their wine is brought to market for sale … It seems at the south, the Roanoke grape is their favorite wine grape. This is the Scuppernong of North Carolina. It appears that they, there, to make a Hock … put three pounds of fine sugar to a gallon of must. Here, we never add sugar, unless in a season when our grapes do not ripen, which is a rare occurrence. If we wished to make a syrup, to supply the place of molasses, we might add three pounds of sugar to the gallon of must, but never to make wine … When we commenced making wine from the Catawba grape some 25 years since, we drank none but Madeira wine, and supposed none but brandy and Madeira wine casks were fit to put our must in. The consequence was, we destroyed the natural flavor of the grape, and greatly lessened its value."

154E. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Edited by A.J. Downing. Vol V.– July to December, 1850.** *Albany*: *Luther Tucker*, 1850. 23.5 cm. 288 pages + 6 indexed frontispiece plates, one for each issue. Illustrations. Ownership signature on endpaper: "Geo. P. Mowry, Geneva, Jan'y, 1851" and in pencil on verso of first plate: "Mr. Mowry, ½ Sheep, Sample." Binding uniform with volume 2, except label on spine is black. A little foxing and browning.

Follow-up remarks by several correspondents, to the mention of the "Zinfindal" grape in the previous volume, appear on pages 22-3, 27-29 and 128-9. One of them found it "more productive than any foreign grape I have cultivated." Mr. B. of Poughkeepsie wrote an article on grapes and wine-making, and sent samples of his wine. The editor responds: "They were pure and sound, and some of them, (especially the Catawba,) of excellent quality. But from the amount of sugar per gallon added to the ***must***, they are all ***sweet*** wines, which we think inferior to the ***dry*** wines made on the Ohio from the same grapes." [11-13]. On pages 57-60 there is a very interesting article by the editor on the state of growing grapes for wine in the US, in which he reviews contributions by Adlum, Longworth, Flagg and Buchanan. In "A Note on the Diana Grape," Longworth explains why he considers the Diana (a Catawba seedling) inferior to the Catawba. He believes that none of the fine native varieties will succeed in New England. About the Charter Oak, a Fox variety sent to him from Connecticut, he says "its only value would be for ***cannon balls***, should the South carry disunion so far as to lead to

bloodshed." The editor responds to the effect that neither the Catawba nor the Diana can ripen properly in New England, but that in the climate of the middle states, the Diana would be an improvement on the Catawba. [228-229]. There is also an article by T.H. Hyatt, submitted from Tangier, Morocco, where he was consul [see Hyatt, item 153 above].

154F. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Edited by A.J. Downing. Vol VI.– January to December, 1851.** *Albany*: *Luther Tucker*, 1851. 24 cm. 576 pages + 12 indexed frontispiece plates, one for each issue. Illustrations. Decorative line border on all pages, including title. Ownership signature on endpaper: "Geo. P. Mowry, Geneva, 1852." Binding uniform with volume 2. A little foxing and browning.

Much material on grapes and wine: history of the Isabella grape [410-413], the original of the "far-famed Ohio, or Cigar-box Grape of Mr. Longworth" in Natchez [224], the Diana grape, which Robert Harwell of Mobile thinks has a better flavor than the Catawba [64], Longworth on the Herbemont and the Missouri. "[The Herbemont], without the addition of spirit or sugar, will make a wine of the same flavor, and of superior quality to the Manzanilla Sherry, and our Missouri grape, with the addition of brandy, equal to Madeira … Without brandy, the Missouri makes a superior wine." [375]. On grapes and sex, Longworth does not agree that "the Scuppernong of North Carolina is the only native grape that is not perfect in both male and female organs. In our woods, I believe the greater portion of our wild grapes will be found defective in female organs, and barren." [246].

Longworth objects to Downing's statement, in connection with foreign grapes in the US, that "Mr. Longworth has tried it on a *small scale*." "Had you expended as large a sum as I have done on this wild goose chase, for twenty years, if a *Jerseyman*, you would deem it a *large scale*." He says he collected foreign grape roots every year from the East, as well as 5000 from Madeira and as many from central France and Germany, and 6000 from the Jura. "All lived, and were cultivated for a few years, and finally discarded … etc." He goes on to extol the virtues of his sparkling Catawba as compared with the best "French Champaign." [156]. In several long letters from Wilmington, NC, Joseph Togno, M.D. responds to the long-held Longworth and Downing position that European grapes could not be successfully grown anywhere in the United States. "I can add to the authorities cited by you, that of the late President Thomas Jefferson, who stated to me so far back as 1819, his utter failure, and his inability to succeed in cultivating the European varieties at Monticello. Professor Caldwell, at Chapel Hill, N.C., has also failed … [as has Michaux in South Carolina], Herbemont in South, and Laspeyre in North Carolina … Still, as far back as 1821 and 1822, I succeeded in cultivating them in Fauquier county, Virginia …" He believes that his being 6 degrees further south than Longworth makes a big difference. He quotes from French works by Gasparin and Comte Odart, whose ampelography he thinks "should be more generally known in this country … Such are the men I love to imitate and quote for my authority." [243-244]. Togno submitted another report two months later, further expanding on his experiences and views on this subject. [337-338]. For more information on Togno, see Gohde's *Scuppernong: North Carolina's Grapes and its Wines*.

One more interesting note regarding a box of Catawba wine sent to Downing by R. Buchanan, Cincinnati, with a note: "We find here that a glass or two of the still Catawba at dinner, prevents acidity on the stomach – and that two or three at the same meal, is very useful to those afflicted with dyspepsia. The pure article is often prescribed by our physicians." [339].

154G. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Edited by A.J. Downing. Vol VII.– January to December, 1852.** *Albany*: *Luther Tucker*, 1852. 24 cm. 576, (64 ads) pages + 10 indexed frontispiece plates. Illustrations. Decorative line border on all pages, including title. Half leather, marbled boards, black labels on spine. Normal wear, internally quite clean.

Wm. Chorlton of Staten Island (gardener to J.C.Green) writes about the culture of grapes in vineries [517-518]; J. Fisk Allen defends himself on the Sage grape [108-109 & 145]; Buchanan writes on grape rot [535]. There were 83 vineyards on 350 acres in the Cincinnati area in 1845, and the growth in vineyards continues and the acreage is now estimated at 1200. The fruit catalog of the American Pomological Society lists the Catawba and Isabella grapes as recommended for "open culture." [575]. Finally, "T." warns about recommending the general use of wine "as a prevention of intemperance." [529-30].

This year also saw the accidental death on July 28th of the editor, Andrew Jackson Downing (born 1815). A eulogy by M.P. Wilder is printed in the November issue, which also has a portrait plate.

154H. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Edited by P. Barry. Vol III., New Series.– January to December, 1853. [Volume 8].** *Rochester*: *James Vick, Jr.*, 1853. 24 cm. 576 pages + 19 indexed frontispiece plates. Illustrations. Decorative line border on all pages, including title. Ownership signature on endpaper: "Geo. P. Mowry, [?], 1853." Binding uniform with volume 2. Normal wear, some foxing, internal wrinkling, mostly first half of book.

Review of the second edition of Buchanan's "Culture of the Grape and Wine Making" [90]; the Clinton grape, with illustration, by G.E., Rochester [120-121]; the Delaware grape, with illustration, by A. Thomson, Delaware, Ohio [492-493]. Longworth has established an agency in Rochester. "Wine drinkers should have patriotism enough to give preference to native production, and especially if purer, and therefore healthier and better than the imported article." [325]. A. Messer of Geneva, N.Y. writes on "Grapes and Grape Culture" [552-553]. And then there was "a specimen of wine manufactured from the juice of tomatoes, which so closely resembled old Madeira that it would have troubled an amateur to detect the difference … … we think it must be a valuable article for invalids, if we take into account its agreeable flavor and the undeniably great medical qualities of the fruit from whose juice it was manufactured." [569].

The January issue features an article on the home of A.J. Downing, recently deceased, with plate illustration [20-27].

154I. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Edited by P. Barry. Vol IV., New Series.– January to December, 1854. [Volume 9].** *Rochester*: *James Vick, Jr.*, 1854. 24 cm. 488, (1), 538-576 pages + 15 indexed frontispiece plates. Illustrations. Decorative line border on all pages, including title. Bookplate: "Library of the University of Vermont and State Agricultural College." Half green leather, mottled boards. Normal wear, internally clean. Defective copy: missing November issue and associated plate.

On the Cowan (with illustration) and the Concord [124-125]; on grapes and grape culture, by Wm. Chorlton of Staten Island [87-89]; the Delaware grape in Steuben County, NY: "… the vine was owned by a queer old Dutchman, who never would give either a root or cutting of it even to his nearest neighbors …" [98]; good wine crop in Ohio in 1853 – best year for grapes since 1848 [43]; review of the third edition of Buchanan's book on grape culture [246-247]; meeting of the American Wine Growers Association – experiences with grapes and wine in Cincinnati [480]. Also some interesting items on the Clinton grape: Longworth's experiments with the Clinton [192]; a Michigan correspondent prefers the Catawba to the Isabella, but can't understand all the hype about the Clinton: "It is hardy and prolific; that is all I can say in its favor …" To which the editor replies that "doctors will disagree" but that "we consider it valuable … It is fortunate, too, that there are such a variety of tastes." [331-333]; another Michigander (William H. Scott) likes the Clinton because it will survive in the north, where Isabella and Catawba will not. "There is something foxy in its flavor, especially if not thoroughly ripe; but it has much less pulp than the *Isabella*, and is wanting in that peculiar slimy coating that envelopes its pulp." [453].

154J. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Conducted by P. Barry, from January to June, by J. Jay Smith, from July to December. New Series, Vol. V.– January to December, 1855. Whole number, 10 vols.** *Philadelphia*: *Robert Pearsall Smith*, 1855. 24 cm. (title leaf), (1), 10-582, (2) pages + 17 indexed plates. Illustrations. Decorative title page. Decorative line border on all pages. Bookplate: "Library of the University of Vermont and State Agricultural College" and "Ex Libris Arthur E. Horton." Half leather, marbled boards, black label on spine. Spine worn, some foxing and browning.

The Concord grape versus the Isabella is the subject of an editorial harangue, in response to Hovey's article in the December number of his magazine [40-43]; and J. Fisk Allen checks in on the same subject (Concord versus Isabella, Catawba, Diana), with an opinion close to that of the editor [97]. Allen's new seedlings are reported [49-50]; another article on grapes reproduces the frontispiece from Allen's book on grape culture [462-464]; and there is a report on grapes by Allen to the Massachusetts Horticultural Society [90-92]. W.C. Strong writes on grapes in Massachusetts [26-28], Wm. Saunders of Philadelphia on grape mildew [129-130], H.M. Myers of Boonville on grapes and wine in Missouri [455], and there is a note on grapes and wine in Georgia [549]. "M." of New York contributes an interesting article on the cultivation of the grape in the Cincinnati area, with references to Longworth, Buchanan, Reemelin and others [417-421]. This volume also has the first major references to wine in California. W.B. Osborn of Los Angeles had shipped some grapes to B.P. Johnson, Albany. Osborn says: "… Prices have averaged about three cents a pound in the vineyard. Our people are busy making wine and brandy. Those who are judges, say no better is made than from those of Don Louis Vignes, Dr. Hoover, and Mr.

Wolfskill. One thing is certain, the California wines made at Los Angelos [sic] are pure juice of the Grape. I shall send you a box of the wine after vintage." [49]. And there's more, of course.

154K. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Conducted by J. Jay Smith. New Series, Vol. VI.– January to December, 1856. Whole number, 11 vols.** *Philadelphia*: *Robert Pearsall Smith*, 1856. 24 cm. (title leaf), (1), 10-582, (2) pages + 19 plates, one of which is a foldout (following title leaf) and another (page 57) is not listed in the index. Illustrations. Decorative title page. Decorative line border on all pages. Bookplate: "Library of the University of Vermont and State Agricultural College" and "Ex Libris Arthur E. Horton." A few underlinings and notes in ink. Binding uniform with volume 10. Spine and hinges worn, some foxing and browning. Mild water-stain at outer lower corner (outside text) from about pages 150 to 400.

Buchanan makes several appearances. The sixth edition of his "Culture of the Grape is noted [93]; he writes on the state of wine in the US [51, 120], and has his say on wine and temperance, to the effect that our native wine is the least hurtful potation we can introduce. "… Quite an impartial opinion, you will say, coming from a wine-grower!! It is not every doctor, however, that likes to take his own medicine, and I confess, for my part, that I prefer a cup of buttermilk at dinner, in summer, to the best glass of wine that ever sparkled on the board. But tastes differ, and many would prefer the wine." [485-486]. There are a few entries on mildew, which had hit France, Madeira, Portugal, and was declared to be the same as ours. J.F. Allen and Chorlton talk about it [359-361, 484-485]. The French are reported as believing the disease to be purely climatic and that it would soon disappear. "An American vine-grower and proprietor in Madeira thinks differently; he has been under the necessity of ploughing up nearly the whole of his vineyard … [He has decided to replant] with American vines, as of newer and more vigorous growth, and trusting to the climate to restore the character of the produce. We may thus receive Catawba wine from Madeira. Cincinnati must look to her laurels." [285].

And get this! One correspondent says: "I have the ten volumes of the *Horticulturist* bound, and they could not be bought of me for money …" [328].

154L. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, &c. Conducted by J. Jay Smith. New Series, Vol. VII.– January to December, 1857. Whole number, 12 vols.** *Philadelphia*: *Robert Pearsall Smith*, 1857. 23.5 cm. (title leaf), (1), 10-392, (1), 396-440, (1), 444-488, (1), 492-536, (1), 540-580, (2) pages + 22 indexed plates, of which 12 are in color (one for each issue). Illustrations. Decorative title page. Decorative line border on all pages. Half leather, marbled boards, black labels on spine. Spine and hinges worn, some foxing and browning. Water-stain at top of pages in August, September and December issues.

Beginning with the March issue, Buchanan contributes a monthly vineyard calendar, while Saunders does the same for vegetables et al. There are notes on the Rebecca, Wilmington, Canadian Chief, Archer, Cannon Hall Muscat and Scotch White Cluster grapes [108, 372, 377], and notes on the Diana by C.W.G. of Iona, NY and on the Delaware, both accompanied by color plates [154, 562]. The Pomological Society of Georgia presents a detailed report on grapes [457-461]. Chorlton is complimented on "the largest and finest forced grapes we have seen this season … Such glorious bunches of Cannon Hall Muscat, and Muscat of Alexandria, have never before met our view. Mr. Chorlton practises well what he teaches so thoroughly in his book on the grape." [367]. Monroe County, Illinois is doing well. "It is estimated that the citizens of that county will market 150,000 gallons of wines …" [534]. In response to requests to present the other side of the view that wine is favorable to temperance, the Horticulurist prints, without comment, a tract by Edward C. Delavan, titled "Crime and Intemperance in Wine-Producing Countries," a masterpiece of temperance logic and artful use of statistics. Closing statement: "Ohio is striving for the bad eminence of becoming a wine-producing State. If she succeeds, it will be a curse to that State, and through her to the nation. The only safety for us is in prohibition of the traffic of all kinds of intoxicating liquors, as a beverage, in all the States …" [79-81].

154M. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Conducted by J. Jay Smith. New Series, Vol. VIII.– January to December, 1858. Whole number, 13 volumes.** *New York*: *C.M. Saxton*, 1858. Printed by Edward O. Jenkins, New York. 24 cm. 576 pages + 12 indexed plates. Illustrations. Decorative title page. Decorative line border on all pages. A few inked notes. Binding uniform with volume 10. Spine and hinges worn, a little foxing.

This volume appears to contain more material on grapes and wine than any to date. Buchanan's monthly vineyard notes continue, and he contributes remarks on a translation from a French work, "On the Northern Limits of Vine Cultivation." [76-79]. An illustrated article by Samuel Miller of Calmdale, PA, comments on several dozen grape varieties [11-16]. Augustus D. Rogers and J. Fisk Allen, both of Salem, MA, write on hybridizing the grape [86-88, 119-120, 271-272]. Chorlton has articles on grape culture indoors and out, and on grape borders [214-217, 454-455] and Longworth writes briefly on the Delaware grape [58-59]. Other items of interest are a lengthy review of the question of whether or not the Delaware is the Traminer – it isn't, by A. Thomson of Delaware, OH [179-181], and some ideas on locating a wine cellar in the home [106]. And much more.

On California. "The directors of the Los Angeles Vineyard Society held a meeting in this city a few evenings since, and had occasion to sell four shares of their stock … at $795. The stock is not in the market for sale on speculation, and the shares are held mostly by persons who intend to make their homesteads on the land already purchased by the Society on the Santa Anna River, in Los Angeles County, as soon as the vines shall begin to bear." [53-54]. At a meeting of the California Fruit-Growers' Convention in Stockton, October 1 [1857], "Mr. [G.H.] Beach [Marysville] said he imported the Catawba Grape for wine, but many preferred it for dessert." [62-65]. A report on the California State Agricultural Society's fourth annual fair includes references to Haraszthy ("has 280 varieties of grapes, and expected to make 10,000 gallons of wine last season"), to the "greatly increased enthusiasm in regard to grape-culture and wine-making," and states that "Sansevaine Brothers have 53,000 vines, and expected to make 80,000 gallons of wine last year." … "California is not unjustly called the Italy of the United States. The difficulty lies in the enormous distance between this great producing State and the older portions of the Union. It is almost impossible that we at the East should ever derive much advantage from her superior fruit region, unless it be in the way of wine or conserves …" [289].

154N. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Conducted by J. Jay Smith. Volume XIV.– January to December, 1859.** *New York*: *C.M. Saxton, Barker & Co.*, 1859. Printed by Edward O. Jenkins, New York. 24 cm. 576 pages + 13 plates, all indexed, except one at page 512. Illustrations. Decorative title page. Decorative line border on all pages. Bookplate: "University of Vermont. Wheeler Library." Name in pencil on title page: "Rev. Mr. Wheeler." Half leather, ridged spine, marbled boards. Spine loose and quite worn, covers worn and hinges loose, internally quite clean.

Comments on the Clara, Hartford Prolific, To Kalon, Golden Hamburgh grapes are accompanied by plate illustrations [63, 208-9, 299, 457-8]; For the Ontario grape there is a full-page wood-cut illustration [74], and there are illustrations as well of the Scuppernong [541-2] and the German White Muscat, described with other varieties [486-8]. Charles Downing writes on the "New Grapes" – Delaware, Diana, Herbemont, Anna, Rebecca, Hartford Prolific, Clara and others [12-14]. In his first appearance in the magazine, I believe, George Husmann writes on grapes. His "special favorites so far" are Norton's Virginia (of which he sends a wine sample), Herbemont and Concord, but he has about seventy varieties on trial. He is phasing out the Catawba because it is "evidently not suited to the climate" [470-471]. John B. Eaton of Buffalo writes two articles titled "Facts in Grape Culture" [69-71, 327-8], Chorlton contributes another [224-6] and William Saunders of Germantown, PA, gives us "Graperies and Grape Growing" [418-422]. A paper on grapes by H.W. Ravenel, read before the Aiken (SC) Vine-growing and Horticultural Association, September 15, 1859, appears on pages 554-558. We learn that Connecticut produced 50,000 gallons of wine last year and estimates for the coming season were up to 100,000 [141]. Buchanan reports (August 11) that the grape crop will be the best since 1853, with average yield probably 350-400 gallons per acre for the Ohio Valley. A "Buffalonian" reports that on a visit to Cincinnati and Longworth's 'Garden of Eden' in 1850, he met Longworth's tenant, "the since famous Schneike" and "tasted the Catawba in its highest excellence …" [502]. In the editor's summary of a speech by Senator Thomas L. Clingman about North Carolina: "The grape is indigenous to all parts of the State and it is believed North Carolina will become a great wine-producing region." [186].

Mulder, professor of chemistry in Utrecht, had recently published a book on the chemistry of wine (English edition, London, 1857). He is quoted at some length in the January issue [47] and again in the March issue [138]. One correspondent quotes at length from John Ralph Gardiner's *The American Gardener*, Georgetown, 1818, to support his view that the problem is that our vineyards have been mostly managed by northern Europeans, who are accustomed to a climate unlike ours and that their system will not work here [161-162].

154O. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Edited by Peter B. Mead. Volume XV.– January to December, 1860.** *New York*: *C.M. Saxton and Barker*, 1860. Printed by Edward O. Jenkins, New York. 24 cm. 344, 361-592 pages + 13 plates, all indexed, except one at page 12. Illustrations. Decorative title page. Decorative line border on all pages. Bookplate, inscription and binding same as volume 14. Spine quite worn, covers worn, front cover detached, internally quite clean.

One of the themes continued in this volume is the origin of assumed native grapes. The Isabella is not a native grape, having been brought to Wilmington, NC, by Lespeyre, but the editor makes a convincing case against this assertion [73-74]. The subject of the

Delaware being the Red Traminer is discussed again by A. Thomson of Delaware, OH. Apparently in 1855, Prince had stated categorically that the Delaware was not foreign, while now he believes it is [506-510]. The editor himself writes a long evaluation of the Delaware, which he has for the past five years considered the all-around best of the native varieties for general cultivation. "It possesses the merit of being not only our best table grape, but also the best for wine …" [553-555]. Many other grape varieties are discussed throughout the volume, two of them with full page illustrations – the Oporto and the Creveling [569, 535].

William Bright of Philadelphia, in "The Single Stem, Dwarf, and Renewal System of Grape-Culture" claims that Saunders stole his idea. Saunders had contributed one of three essays on grape culture in the book "Both Sides of the Grape Question," reviewed at pages 329-30. Meanwhile, in a three-part "Review of the Grape Question," Andrew Fuller rakes Mr. Bright over the coals for claiming to present new ideas, citing older works on grape culture to support his charge [438-441, 473-5, 513-5]. Bright, of course, responds [483-5, 525-7]. The editor comments: "Both parties … have had a pretty sharp rap at each other, and we propose to have them shake hands and discuss the subject in a friendly way …" [485]. Andrew Fuller is also represented with an article on grape girdling 209-211], and extracts from his account of a visit to Cincinnati [285]. M. Kellar of Los Angeles checks in with "The California Grape," which he believes should be planted in the East as well, implying that it is better than anything else they now use. The editor disagrees, of course. He asks if Kellar means the Los Angeles grape when he talks about the California, etc. [557-9]. Of interest to wine book collectors is the reference to "in press an elaborate work on the culture of the Grape, by Dr. Grant, of Iona. It will probably be the best book yet published on that subject." [187] [published as C.W. Grant's *Manual of the Vine*, 1864]. Wilder, president of the American Pomological Society, speaking of the native grape: "… the characteristic designated, by way of contempt, as the fox or pole-cat flavor, will hereafter constitute one of the chief excellencies of our new varieties …" [549]. I confess that I acquired a taste for this flavor and remember the good old days of Widmer's Moore's Diamond, Isabella, Elvira, Diana, Catawba, Delaware, Dutchess and Vergennes varietal wines. Well, that was then. To end on an even lighter note: "We are indebted to Dr. Wylie, of Chester Court-House, S.C., for a bottle of very delicate Scuppernong Wine – no, we forget; it was not the Doctor, it was 'Annie,' who sent it … At first we thought it was a little too sweet, but when we remembered who sent it, we didn't think so at all; on the contrary, we thought it was just right." [Editors Table, page 393].

154P. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Edited by Peter B. Mead. Volume XVI.– January to December, 1861.** *New York*: *C.M. Saxton*, 1861. Printed by Edward O. Jenkins, New York. 24 cm. 312, 311-574 pages + 12 indexed plates, one for each issue, two of them foldouts. Illustrations. Decorative title page. Decorative line border on all pages. Signed in pencil on title page: "Peter Henderson." Half leather, marbled boards. Somewhat worn, front cover loose. Some foxing.

A new monthly lead-in column of one to two pages, titled "Hints on Grape Culture," begins with the March issue, highlighting the importance now attached to viticulture. Two famous wine-makers tell us which are the best wine grapes: Mosher [12-13] and Schnicke [293-4]; several articles on grafting the grape [22-26, 163-4, 558-63, 81-85 (Grant)]; three grape varieties featured with frontispiece plates: Cuyahoga [32-33], Union Village [234], Anna [282]. The debate on the Delaware continues, with J.F. Allen among those confirming that it's native [143]; Charles Davis of New Jersey believes it's probably native [21-22]; J.B. Garber of Columbia, PA makes a case for non-native [28-30]; A. Thomson of Delaware, OH, in "a rejoinder to Mr. Prince," is convinced that the evidence favors native origin. "I believe I am not mistaken in saying that Mr. P. now claims it is the Traminer. If so, it has certainly undergone a remarkable change since it left its native country." [33-37]; Husmann concludes that it is "a native variety, probably produced from seed of the Traminer, from which … it is … entirely distinct." He then goes on to extol his favorite Norton's Virginia, "as we are on the subject, and Mr. Wm. R. Prince has made similar assertions against me in regard to the value of Norton's Virginia, that he has made against others in regard to the Delaware …" [16-19]. And there were others who declare the Delaware to be native [119-121, 213]. Also of interest is the notice of a new edition of Bright's book [237, 330]. Prices of grape vines have come down to a "war figure … Now, then, will be the time to buy – for those who have the money." [473]. An extensive and interesting discussion on grape culture at a meeting of the Brooklyn Horticultural Society, including notes made by C.W. Grant, is reported [515-21, 570-74].

Finally, this volume begins expanded coverage of grape and wine culture in Los Angeles by "J.Q.A.W." of San Francisco. Although the cultivation of grapes is extensive, manufacture of wine has suffered because "outside parties have bought up cheap wines, doctored them up, and then thrown them upon the market, to the great discredit of those honorably engaged in the business." The largest and most most famous vineyard in the city is that of Wm. Wolfskill. This season, the entire crop was purchased by Kohler & Frohling and made into wine on the Wolfskill property, together with grapes from other vineyards. Another major wine-maker is Sansevaine Brothers, who own the Aliso Vineyard and are famous for their Sparkling California Champagne. "Mr. P. Sansevaine has already gone to New York to open a branch house for the sale of their wines in that city." Included is a detailed list of more than a hundred vineyards in the city and County of Los Angeles, 1860, showing number of vines and acreage. [330-333, 364-367].

154Q. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Peter B. Mead, editor. George E. Woodward, associate editor. Volume XVII.– January to December, 1862.** *New York*: *Mead & Woodward*, 1862. Twelve issues, as published. Printed by Edward O. Jenkins, New York. Each ca 24 cm. Continuous pagination, (1), 10-576 pages + frontispiece plate for each issue, except January, which has 2, + advertising sections at end of each issue, with separate pagination, ranging from 16 to 56 pages, + vi, (2) pages of volume title and index at beginning of December issue, accounting for the (8) pages missing from the pagination at beginning of the January issue. Illustrations. Decorative line border on all pages. Original paper covers, except April issue which is unopened and unbound, without covers and advertising section. Signature in pencil on covers of first 3 issues: "C. Paul, Springfield, Ohio." Individual issues are mostly in good to very good condition, with some foxing. No. 1 has worn and chipped covers and back cover is detached. No. 12 has worn covers. Plates for numbers 7 and 9 are in color.

The series "Hints on Grape Culture," begun in the last volume, is continued in this volume as the lead-in article for each issue (except number 10), each article running 2 to 3 pages. Two grape varieties, the Adirondac and the Rogers Hybrid No. 4 are featured with frontispiece plates and another article on Rogers's hybrid grapes is accompanied by a full-page illustration. There are many more articles and references to individual grape varieties. The editor continues his advocacy of the Delaware grape and has the support of many growers and wine makers as well, such as John Mottier of Cincinnati, who had first noted it on a visit to Schneike on the Longworth properties [254-5]. There are extensive articles on graperies, on pruning and grafting, and on wine making. And differences of opinion liven up a number of pages, one of them started by J.S. Houghton of Philadelphia, who suggested that native grapes were very bad for eating and for wine making [22-26], with a reply by Mottier [188] and another swipe by Houghton, in which he quotes Reemelin for support [217-21]. Judging from the extensive coverage of grape culture and wine making, one gets the impression that this was its finest hour in the East. The fact that there was a war going on seems almost incidental. The large number of advertising pages testifies to this as well.

154R. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Illustrated with numerous engravings. Peter B. Mead, editor. George E. Woodward, associate editor. Volume XVIII.– January to December, 1863.** *New York*: *Mead & Woodward*, 1863. Printed by Edward O. Jenkins, New York. 24 cm. 384 pages + 3 indexed plates, one of them in color (Delaware grape). Illustrations. Decorative title page. Embossed green cloth, spine gilt. Covers ok, but front inner hinge loose. Some foxing. Water-staining in May issue and on title page and table of contents, and some light stains on a few other pages. Will serve very well as a reading copy.

Another volume rich in material on grapes and wine. The editor, a champion of the Delaware grape, features it with a frontispiece color illustration in the April issue: "Our opinion remains unchanged, that, for the table and for wine, it is the best grape now before the public." [120]. The series "Hints on Grape Culture" continues with another 11 monthly lead-ins, numbered 22-32. Grape growing experiences are reported from different locations in the East and the "West," some of them covering as many as 29 different varieties. There is practically nothing on California, but the editor mentions the publication of Haraszthy's new book (1862): "This is mainly a report made to the Legislature of California. We shall read it carefully, and notice it hereafter." [225]. Two lengthy controversies, complete with personal insults, are presented. The first is between William Bright (book on grapes 1860 and 1861) and "Fox Meadow," on the subject of leaf mold, muck, and charcoal in vine borders. [21-33, 45-50, 85-88, 94-96, 130-132, 150-154]. Bright calls on Chorlton to speak up, "if friend Chorlton still lives." On which the editor comments that "we fear [Chorlton] has 'clean gone dead,' at least as far as the horticultural world is concerned." Whereupon Chorlton sends a letter in which he takes sides against Bright. The editor comments: "We are glad Mr. Chorlton has for the moment shaken off the lethargy … at least to show his professional brethren that he has not yet rusted out." [166-7]. The second is between J.F. Deliot, a Frenchman from Sing Sing, NY and George Husmann, which begins with a denigration of the Concord grape by Deliot, and Husmann rising to its defense. "We here, in Missouri, have struggled hard enough against Secession to deserve at least a slight consideration at your hands; and if you condescend to acknowledge that the Western States also are a part of 'our country,' let the Concord have its dues here, as the *best grape for every body*." Don't miss the details. [219-20, 250-53, 284-86, 317-320]. Another bit of amusing entertainment is a mock court case on a grape question. [194-96].

Of the reports on new grapes, the Yeddo, on its way from China, is interesting in view of T. Hart Hyatt's views expressed in the *Horticulturist* of 1850 [see above]. An obituary notice on Nicholas Longworth (1782-1863) appears in the March issue. "… the last article, we think, he wrote for the press was for the *Horticulturist* under an assumed name." [101-102].

154S. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Illustrated with numerous engravings. Volume XIX.– January to December, 1864.** *New York*: *Geo. E. & F.W. Woodward*, 1864. 24 cm. 384 pages. Illustrations. Decorative title page. Embossed green cloth, spine gilt, uniform with volume 18. Top of back cover water-stained, else ok. Internally clean, except for occasional foxing.

Mead, as announced in the July issue, has disposed of his interests in the magazine and it continues publication under the editorship of the Woodwards. There are some changes, though the large number of grape-related articles continues. The series "Hints on Grape Culture" ends in February, with number 34. H. Schröder of Bloomington, IL, writes on the Concord and Delaware grapes. "… I place myself to the right of Mr. Husmann …" [16-17]. The Adirondac grape is gaining in popularity and the Delaware crowd is not pleased. Chorlton appears to side with the Adirondac crowd [262-63]. R.H. Williams of New York City reports a wine tasting at Deliot's in Sing Sing of Concord and Norton's Virginia, both from Husmann, Catawba from J. Hart of Nyack, NY, and Delaware by Deliot. Delaware was placed as the no. 1 white and Norton's Virginia as no. 1 red wine. Husmann also contributes a short article on "American Wine," first printed in the *Transactions of the Illinois Horticultural Society*. "… I am no wine connoisseur. I am wholly unable to dissect a wine if set before me; to point out its peculiar excellencies and its defects …" [278-280]. John Lienhard, a wine maker in Nauvoo, IL, reports on the wine crop and other matters: "I hear that our Congress intends to tax native wine at twenty cents per gallon, instead of, as it was justly expected, to release it from the present five cent tax. It would be fully as just to tax our corn, wheat, potatoes, apples, etc., as to tax the native wine …" [135-36]. And much more.

Mead reviews Fuller's Grape Culturist, saying it is useful, though it has some anachronisms and historical errors. "Mr. Fuller's weakness is a morbid desire to 'hit somebody.' … The recoil of the blow is often more damaging to himself than to the party aimed at. He might, for example, have spared Guyot, whom he evidently does not comprehend. …" [163]. And more on the book front: C.M. Saxton transfers his book interests to Woodward and goes off to St. Louis to sell organs.

154T. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural architecture, botany, pomology, entomology, rural economy, etc. Illustrated with numerous engravings. Volume XX.– January to December, 1865.** *New York*: *Geo. E. & F.W. Woodward*, 1865. 24 cm. vii, 396 pages. Illustrations. Decorative title page. Embossed dark brown cloth, spine gilt. Small spot at top of front cover. Some foxing. Crisp copy.

Another goldmine of material on grapes and wine. In addition to the usual short articles on grape varieties, grape culture, rot and mildew, local statistics, there is a four-part series on grape culture by "Pratiquer," titled "Our Method," in which he identifies his top grape choices [47-48, 72-75, 116-19, 179-183]. Husmann contributes several articles: "Grape Culture at the West – Our Leading Varieties" (Norton's Virginia, Concord, Herbemont, Delaware, Catawba) [39-41], and and a three-part series, "The New Era in Grape Culture" [142-45, 266-67, 321-22]. Husmann's "little work," *An Essay on the Culture of the Grape in the Great West* is reviewed [31]. R. Buchanan reports on the grape crop in the west, including the Ohio Valley, Lake Erie, Illinois and Hermann, MO. "Wherever a German settles down in the West, you are sure to find the grape vine; they appear to have a natural affinity for each other." [11-12]. A.S. Fuller reports on grapes in 1864, with notes on 13 varieties [17-19]. And for something new, J.G. Knapp of Mesilla, NM, reports on wine making in New Mexico [258-59].

At a meeting of the Wine Grower's Association in Cincinnati, "the long table was over filled with tasters, and the wines were superb. John E. Mottier – the old wag ['the wine king of Cedar Avenue'], had placed upon the table a sample of imported Johannisberg, which cost $75 a dozen and a sample of his Delaware vintage of 1864, and the marks of all the tasters was considerably higher for the young Delaware, than for the ripe Johannisberg! This was a big joke, but after it was known what we had been tasting, every one declared the marking was right … Mr. Mottier has sold the entire vintage of two hundred gallons at six dollars a gallon … this clinches it, that he is at the head of the producers of pure native wine." [57]. On another note, R.E. Thompson of Louisville, KY, writes: "I must confess I am tired of the Grape War which has been carried on in your columns for some time. If I had the power I would send such writers to the front, and let General Grant teach them how to throw *grape* at the rebels." [94]. On the publishing front, the editors say they will be offering a color plate of the Delaware grape in January 1866 at $3. They are also buying back volumes of the Horticulturist for all years from 1846 to 1863, except 1854 to 1856. "The croakers and grumblers of past years are especially invited to send in their back volumes …" [331-32].

154U. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural economy, rural architecture, pomology, etc. Illustrated with numerous engravings. Volume XXII.– January to December, 1867.** *New York*: *F.W. Woodward*, 1867. Bradstreet Press, New York. 24 cm. vii, 376 pages. Illustrations. Embossed dark green cloth, spine gilt, uniform with volume 20. Some tiny white flecks (?of paint) on front cover. Internally clean. A nice copy.

New and old grape varieties are reviewed, some with illustrations: Detroit [6-7], Cynthiana [326-7], Rogers' No. 8 [335-6], Arnold's No. 2 & No. 16 [363-5]. In the January issue, Husmann reviews old and new varieties and "their conduct in 1866" [17-20]. Responses are by Anonymous [82] and J.M.M. Cullough [124]. The December issue presents a review of 1867 and its varieties, by F.R. Elliott [353-7]. John S. Reid gives us some thoughts on grapes and wine in modern history, in the US and in Europe [112-5]. An unsigned article, "Pure Native Wines – what and where are they?" concludes that very little pure wine is made. "The only pure Delaware we have ever met that was wine, has been some of John E. Mottier's make, and some made by Lewis Harmes, Put-in-Bay, Ohio." All others had sugar added. Concords, even from Missouri, in nine of ten cases, had sugar-water added. Only one Diana was pure, very little Isabella, etc. Much pure Catawba was made, the best last fall coming from George Leick of Cleveland. The "so-called California Wines … sold by almost every druggist … are so great impositions on the name as already to supply a source of laughter and amusement wherever they are spoken of among knowing wine men." [168-170]. Needless to say, this ruffled a few feathers, and the author responds: "In the last September number of the Boston *Journal of Horticulture*, our old friend … George Husmann takes us up quite savagely, evidently showing his sensitiveness on a subject which he well knows has caused him to receive a certain amount of censure as taking a first, however modest or innocent, step in the way of diluting and preparing a good drink, which he calls wine, and which can be made in any season, and with almost any grape … Mr. Husmann quotes Mr. Leick as assenting to the practice of adding sugar and water. We … incline to the impression that he would not acknowledge any such courses …" [307].

The American Committee, in Europe for the Paris Exposition, "were taken to the famous Johannisburg [sic], and were shown their best wine, and had never before tasted such excellent wines [which are] sold at one pound ten shillings per bottle to the Emperor of Russia, the Duke of Cambridge, and other nobles who could afford to pay for them. These wines would cost in this country about $15 per bottle. We can not raise such wines, but have some almost as good …" [329]. A discussion on the earliest American work on grape culture, reported by "Liber," gets a response from A.S. F[uller] [338-41, 369-70]. Peter B. Mead's *Elementary Treatise on American Grape Culture and Wine Making* gets a rather negative review, Mead being accused of ignoring American authors and offering nothing new [255-56]. In a response to a reader who has read Mead's book and seeks advice, the editor suggests he "compare Mead's book carefully with Dr. Grant's treatises, and note the fact that Mead speaks favorably of no grape except those in which Dr. Grant has a leading interest …" [319]. Why would the editors be so mean to their own former editor?

154W. (Horticulturist). **The Horticulturist and Journal of Rural Art and Rural Taste. Devoted to horticulture, landscape gardening, rural economy, rural architecture, pomology, etc. Illustrated with numerous engravings. Volume XXIII.– January to December, 1868.** *New York*: *F.W. Woodward*, 1868. Bradstreet Press, New York. 24 cm. vii, 376 pages. Illustrations. Embossed dark blue cloth, spine gilt, uniform with volume 20. Upper outer corners of covers water-stained. Internally mostly clean, except some foxing in first few pages and last 50 or so, with water stain at upper outer corner of last 15 pages.

More articles on grape pruning, hybridizing, use of gypsum in wine, and notes on individual grape varieties, some with illustrations: Hine [68], Walter [360], Rogers' No. 44 [361, Golden Champion [363], and illustrated notes on grape leaves [297-301]. A two-part article on "Culture of the Vine in Europe" is reproduced from the report to the Department of Agriculture by the committee of the American Commission at the Paris Exposition (Wilder, Thompson, Flagg, Barry) [193-96, 225-231]. There is also a brief illustrated article on port wine [101-103]. In an amusing article, "Is the Scuppernong Grape *The Grape* of America?" we learn that Scuppernong wine is made with the addition of a pint of whisky or brandy, or two pounds of sugar per gallon. The writer says he has never tasted a glass of *good* Southern wine. "That inevitable 'pint of whisky to each gallon' is worse than the rot or the mildew …" [107-08]. Books reviewed in this volume include Reemelin's Wine-Maker's Manual ("without anything specially new") [375-6], and Hyatt's Handbook of Grape Culture: "… some may be tempted to migrate to a land where the grape, it is said, never fails to produce a bountiful crop. We fear, however, that Mr. Hyatt has painted the subject in too brilliant colors, and few will ever realize the result which he promises to those who follow his advice …"

There seems to be some disillusionment setting in on the whole subject of grapes. One article, "The Grape Swindle," laments the constant stream of new untested varieties being touted in the grape catalogs [8-9]. Add to that the depressing fact that some old favorites, such as the Catawba, are no longer thriving as they used to in many areas. And so it comes as no surprise to me that the editors have added a new section on poultry, beginning in January – from grapes to gapes! In spite of this, the magazine continued publication for another seven years.