1. Saint-Georges, André. **Éloge de la Table. Préface de Curnonsky, Prince élu des Gastronomes. Illustrations originales d'Hervé Baille. Édité spécialement pour la Confrérie des Chevaliers du Tastevin.** (1947). Printed 30 May 1947 by Viglino, Bourg-la-Reine [near Paris]. 33.5 cm. 207, (6), (5 blank) pages, including 19 black & white illustration plates, all except frontispiece listed in the table of illustrations page (209). Chapter headpiece, tailpiece, and other illustrations, most of them in color. Unbound in paper covers folded over blanks. Internally a few pages have small brown spots at upper outer edges, else clean throughout. Covers show some browning and rippling. Slipcase is broken and torn, with back and one end completely missing.

Printed in 500 copies: 20 copies with original illustrations (1 to 20), 80 copies on "vélin blanc pur fil" (21-100), 400 copies (101-500), 26 copies "d'artiste" (A-Z), and 15 copies not for sale. This is copy number 332.

In his preface, Curnonsky says that this book will appeal to all enthusiasts of good food, to all gourmands, gastronomes, gourmets and gourmettes of France and elsewhere; and that it represents a gastronomic tour of the world. [pages 9-11]. Well, yes, but there only two chapters devoted to non French cuisines – a 4-page chapter on cannibalism and a 7-page chapter on "foreign cuisines." The latter begins: "One does not eat better anywhere than in France. But then one eats only in France and one should not treat foreign cuisines with disdain, exotic though they may be." [page 185]. How, one might ask, would one be qualified to judge foreign cuisines if one eats only in France. Well anyway, a good example is the short shrift given to the cuisines of Italy – a mere 6 lines, including the wines! Largely forgotten is the debt French cuisine owes to the Italians. I would only add that in our experience it is much more difficult to eat poorly at random in Italy than it is in France. Another judgement: "It has been said that one eats poorly in the United States. Not exactly … we know American citizens who are good gastronomes. […] California fruits are magnificent to look at but are tasteless …" [189].

But these are minor quibbles. The book is packed with interesting details about a variety of subjects, including aphrodisiac cuisine, gastronomic societies (Club des Cent, Academy of Gastronomes, Cercle des Gourmettes, etc.), restaurants, humor (e.g. a sandwich is defined as a "ménage à trois"), great writers on food and cuisine, wine and the table, good food and the arts, the theater, diplomacy. Menu collectors are represented by Roger Braun who owned 18,000 items [99-103].

Paris at this time had two gastronomic clubs for women, les *Belles Perdrix* and le *Club des Gourmettes*. "Madame Maria Croci, whose husband was a member of the Club du Grand-Perdreau [perdreau=young partridge – masc.], was upset at seeing women almost systematically excluded from gourmet societies and founded a company of *Perdrix* [partridge – fem.]." Although the male clubs would not admit women, the *Club de la Belle-Perdrix* did admit men: "Every perdrix shall have the right to bring a perdreau of her choice, who may never be her husband; the same perdreau may not be invited two years in a row by the same perdrix. Stealing someone else's perdreau during a meeting is not permitted." [136-137].

2. Saintsbury, George (1845-1933). **Notes on a Cellar-Book. Trinc!** *London*: *Macmillan and Co*, 1920. Printed by Robert MacLehose at the University Press, Glasgow. 18 cm. xxi, 227, (1) pages. Endpapers heavily browned from tipped-in newspaper obituary clippings. Maroon cloth. Spine faded and has an indentation, probably from having been wrapped with a cord. Covers show minor discoloration. Internally OK.

First edition. The book that launched a thousand more. And so the wine writers who dismiss this work as ramblings of a pompous intellectual, of no real value to wine novice or expert, are of course biting the hand that fed them. Fortunately for Mr. Saintsbury, dead men are not easily insulted.

In a marvellously detailed appreciation of this book in *The Wayward Tendrils* (vol. 7, no. 4, October 1997), Thomas Pinney laments Saintsbury's extensive use of obscure allusions. One of Pinney's interests is attempting to decipher them all, and he has already had some responses to his call for help (Tendrils, VI-1, VI-2). I am reminded of Ezra Pound's allusion-packed cantos which have generated many volumes of explanatory guides. But, as my wife points out, it's easy enough to skim over Saintsbury's obscure passages and read only those in English. And that can be quite entertaining and even amusing. I'm sure Pinney would agree that Saintsbury should not be taken too seriously.

Is he serious, for example, when he speaks of "the overpowering and almost barbaric volume of flavour" in a German *Auslese* wine [page 83]. Even Sauternes was apparently "too rich for some tastes" though Saintsbury seemed to like it. He relates that a Finnish lady had confided to him that champagne in England was 'so dreadfully dry.' "Fortunately I had remembered beforehand that the warlocks and witches of the North like sweet things; and had provided a bottle of this very Sauterne [sic], of which I had a few left. She purred

over it like one of Freya's own cats …" [79]. It has always puzzled me that so many wine aficionados love port, but dislike other sweet wines, such as German Auslese wines. Must be the alcohol.

In his remarks on whisky, Saintsbury mentions a reaction of his to Irish whiskey that is similar to an experience related by Maurice Healy in his *Stay Me With Flagons* [see my Catalogue GH, #115]: " … it is literally true that on two different occasions I myself … have taken what was supposed to be brandy for Irish whisky." [114-115]. On liqueurs, Saintsbury says he's partial to them. "No doubt they are bad things if you make yourself a slave to them; but then most things to which you make yourself a slave are bad – with some rare exceptions in the case of women, and then only because a few of them accept the slavery as reciprocal." [132]. Another touch of humor (on the subject of his wine cellar, which was infested with rats who were after some grease "that hung just above the top of an iron wine bin, and the ingenious beasts evidently climbed up without displacing the bottles. They, to do them justice, never lost me a drop that way … But their enemy, my Scotch terrier Bounce (whose pedigree I used to keep in the same drawer with my commission as Regius Professor) was more clumsy. He followed me one day without my knowledge, saw a rat, dashed at the bin, and I immediately found him yelling with fear and struggling with the *débris* and froth of two magnums of champagne. If he had got the rat it would have been some consolation for a rather expensive kind of sport." [196-197].

From one of the tipped-in newspaper obituary clippings [source and date unidentified]: "Professor George Saintsbury is dead at the ripe age of 87. You must note particularly that he was 87 years of age … … His greater claim to immortality lies in the fact that he enjoyed life and knew how to live … … And you are to remember that he reached the age of 87."

3. Saintsbury, George (1845-1933). **Notes on a Cellar-Book. Trinc!** *London*: *Macmillan and Co*, 1920. Printed by Robert MacLehose at the University Press, Glasgow. 18 cm. xxxi, 227, (1), (4 catalog) pages. Maroon cloth. Light blistering on edges of covers at spine and some waterstains along top edge of back cover. Spine faded. Internally clean.

First printed July, 1920. Reprinted August, 1920. Reprinted with note. November 1920.

4. Saintsbury, George (1845-1933). **Notes on a Cellar-Book. Trinc!** *London*: *Macmillan and Co*, 1921. Printed by Robert MacLehose at the University Press, Glasgow. 23 cm. (1 leaf), xxxi, 227, (1) pages. Red cloth backed white boards. Cloth a little worn, boards browned and lightly soiled. Internally clean and unopened. No dustjacket.

[Fourth printing]. "Edition de Luxe. Fcap. 4to. 1921 (500 copies)." On first leaf: "This edition consists of five hundred copies signed by the author. [signed] George Saintsbury." All pages except ix-xvi and 209-216 bear the watermark of "London Assurance. 1720. 1920." Remaining pages have no watermark, except pages xi-xii: "Holbein." Just a bibliographic tidbit.

5. Saintsbury, George (1845-1933). **Notes on a Cellar-Book. With a preface by Owen Wister. Trinc!** *New York*: *The Macmillan Company*, 1933. 20 cm. xxix, (3), 173, (1) pages. Red cloth backed off white boards. Water stains at upper corners of spine and boards, showing through to endpapers. Dustjacket stained and chipped. Bookplate of "C.H. MacLachlan." Menu from "The Weylin" [a 1930's New York hotel] laid in.

Owen Wister (1860-1938) was the author of many books, including *Watch Your Thirst* (1923). In his preface he tells us that Saintsbury was 75 when he wrote this book. "I don't always agree with Saintsbury, and I am seventy-three, and began to see Sherry and Claret daily on my parents' table as soon as I was old enough to dine downstairs. I think that Johannisberger blue seal of several of the seventies' was a master-wine. What matter. Tastes differ. I can subscribe with a whole heart to most of Saintsbury's opinions, and it has been my good fortune to know, I believe … almost every great wine in the world."

6. Saintsbury, George (1845-1933). **Notes on a Cellar-Book. Trinc!** *London*: *Macmillan and Co*, 1951. Printed by Robert MacLehose at the University Press, Glasgow. 18 cm. xxxi, 227, (1) pages. Maroon cloth. Binding uniform with items 2 and 3 above. Nice copy.

Eleventh printing.

7. [Sallengre, (Albert-Henri de)] (1694-1723). **L'Eloge de L'Yvresse. Seconde Edition. Revuë & Corrigée.** *La Haye*: *Pierre Gosse*, 1715. 16 cm. (engraved frontispiece leaf), (title leaf), (4 preface), 216, (4 table of contents) pages. Engraved title page vignette, headpieces and initials. Full calf, gilt spine, marbled endpapers. A nice copy.

Vicaire (326) lists the first edition of 1714, and three 1715 editions: La Haye, P. Gosse; La Haye, Moetjens; and Leyde. He also lists editions of 1720 and 1734. Bitting (415) and Simon (BG 1346) have the Moetjens edition, and Simon (1345) also has the first P. Gosse edition of 1714. Vicaire says that the work was completely revised by Miger at the end of the 18th century and published in Paris, An VI (1798). Melvyl lists a German edition, Leipzig 1724; English editions London 1723, London 1873; and another French edition, Paris 1799.

From the entry in Fritsch for the edition of 1798: "This charming badinage is the work of Sallengres, French writer born in The Hague in 1694. His family had taken refuge in Holland for religious reasons. He defended his theses in philosophy and law at the University of Leyden in 1711, then practiced law in Holland. In 1717 he visited France and then England before becoming counsellor to the Princess of Nassau. He died of syphilis on the 27th of July, 1723. During his short life Sallengres published a great deal. Gastronomy was without doubt his greatest interest, for besides this *Éloge de l'ivresse* (which appeared in 1714 when he was 18 years old), we are also indebted to him for a portfolio on the parasite glutton Pierre de Montmaur."

Sallengre expects that the title of his book will make for a bad opinion of its author. They will say that since he writes in praise of drunkenness he is a drunkard by profession. He asks to be judged on the same scale as Erasmus who wrote the *Praise of Folly* [preface]. In thirty-two chapters Sallengre covers the whole range of arguments for and against drunkenness, while identifying the drinking habits of individuals, classes and nations and the failed attempts over the centuries to control drunkenness through legislation. The final chapters present rules to be followed in getting drunk: not too often, in good company, with good wine, at the right time, not forcing a person to drink, and knowing your limits. Sounds like good advice. I'll drink to that.

8. [Sallengre]. **Ebrietatis Encomium, or The Praise of Drunkenness. Reprinted from the scarce London edition of 1723.** *New York*: *Privately Printed*, 1922. The Torch Press, Cedar Rapids, Iowa. 24.5 cm. 177 pages + 2 frontispiece plates with tissue guards. Inscribed on verso of first plate: "Issue limited to two hundred copies. Lewis M. Thompson." Brown boards. Spine detached, upper outer corners of covers bumped. Original slipcase is missing.

The original title page of the English edition is reproduced: "… wherein is authentically and most evidently proved, the necessity of frequently getting drunk … confirmed by the example of Turks, infidels, primitive Christians, saints, popes, bishops, doctors, philosophers, poets, free masons, and other men of learning in all ages. By Boniface Oinophilus, de Monte Fiascone …"

In his preface, Lewis M. Thompson tells us about the claimed authorship of Robert Samber, explains the true authorship of the book and provides some information on the life of Albert Henri de Sallengre. The first of the two frontispiece plates is a copy of the one that appears in the 1715 edition [see item 7 above]. Melvyl lists this title as published by the Torch Press 1910, and again in 1922.

9. Sallengre, A.-H. **Éloge de l'Yvresse. Illustrations de Jo Merry.** *Paris*: *Éditions de la Couronne*, (1945). Printed by A. Sirot, Paris, 24 July 1945. 30.5 cm. 230, (3) pages, including 24 plates of illustrations, mostly in color, and a frontispiece etching. Chapter headpiece and tailpiece illustrations and initials, all in color. Paper wraps folded over blanks. Accompanied by two separate unbound suites of 24 plates, one in color [the first plate is present in duplicate], the other in black & white without the captions. Covers are worn at edges and there are tears in the spine. Damp rippling throughout with occasional print-through from color plates, but no water stains.

This edition was printed in 700 copies: 50 with a "state of the etching" [état de l'eau-forte], as well as 2 separate suites of the plates, in color and in black & white, numbered from 1 to 50; 200 copies with the 2 suites of illustrations, numbered 51-250; and 400 copies numbered 251-700. This is copy number 41. The etching is captioned "the water drinker" [le buveur d'eau].

From the preface to this edition: "… The book presented here is a jewel of old French heritage, a grandmother's ring set in burnished silver. The carving is of modest style, the shimmer of the thought is misty. All of it is simple, moderate, good-humored, as befits the manner of good society. The 18th century was decidedly not an age of flashy rhetoric. It seems anachronistic to celebrate the juice of the grape at a time when wine is banned from our tables. It doesn't seem quite proper to re-issue this *Praise of Drunkenness* now that

alcoholism is the bête noire of our censors. But isn't there a Minister of Public Instruction who wrote a *Praise of Ignorance*?" … etc [page 9].

Sallengre's preface is taken from the edition of 1798. It is a slightly revised version of the preface to the 1715 edition.

10. Samson, G[eorge] W[hitefield] (1819-1896). **The Divine Law as to Wines; established by the testimony of sages, physicians, and legislators against the use of fermented and intoxicating wines; confirmed by their provision of unfermented wines to be used for medicinal and sacramental purposes. By G.W. Samson, D.D., former President of Columbian University, Washington, D.C.** *New York*: *National Temperance Society and Publication House*, 1880. Printed by Edward O. Jenkins, New York. 19.5 cm. 326 pages. Illustrations. Brown cloth, embossed decorations. Underlining and notations in pencil and ink. Covers lightly soiled.

Copyright 1879. One of a number of treatises from the heyday of the temperance movement that offered detailed proof of the fact that the wines of the bible were non-alcoholic. The author bases most of his "proofs" on linguistic hairsplitting – in Hebrew, Latin and Greek. I had the feeling in browsing through this book that the linguistic expertise was on the same level with the theological and that the author is preaching to the converted. Words have never been able to stop the fermentation process.

The beverage consumed at the Last Supper was of course grape juice, as was the water turned into wine at the famous wedding. "To argue that Jesus must have drunk intoxicating wine because He was at a table where wine was drunk, compels also the admission that He yielded to gluttony and to lust …" [page 164]. Samson cites instances from Egypt, Rome and Greece to bolster his position with repect to Jewish and Christian religious practices. Maybe he's right about the grape juice. Certainly the Christian community grew much more rapidly in the more "liberal" atmosphere of later Rome, with its Bacchic revelries. Samson also claims the support of the medical community to show that the use of wine is as ill-considered now as it was then [page 282 and elsewhere]. Even Hippocrates is cited as a friend of abstemiousness [110].

11. [Sandeman, Patrick W.]. **Port and Sherry. The story of two fine wines.** *London*: *Geo. G. Sandeman Sons & Co.*, (1955). Printed in GB by Lund Humphries & Co. 22 cm. viii, 63 pages, including glossy photo plates. Illustrations. "Wine" cloth.

The preface by Patrick W. Sandeman is dated at London, 1955. This book traces the history of the house of Sandeman and the making of port and sherry. Port is covered on pages 1 through 38, the remainder is dedicated to sherry. The fourth revised edition was published in 1979.

12. (Santa Fe). **Wine of California. The stirring story of a great American industry. Prepared and dedicated to the State of California by Santa Fe Sytem Lines.** *California*: *Atchison, Topeka and Santa Fe Railway Co.*, (1937). 19 cm. 35 pages. Monochrome photo illustrations and vignettes. Maroon boards, gilt decorations.

The introduction to this glowing portrait of the California wine industry was written by Samuel T. Bledsoe, who succeeded Storey as president of the railroad in 1933. The Atchinson, Topeka and Santa Fe was very active in support of agriculture in states served by the railroad. The railroad was hit hard by the depression. Bledsoe was president until 1939 "when death would claim him prematurely, yet another victim of the depression." [Constance Libby Menninger in *The Gospel of Better Farming According to Santa Fe*]. Melvyl lists this title as printed by the Regensteiner Corporation, Chicago.

13. Sargent, John William. **Smoke and Bubbles. Pictured by Nella Fontaine Binckley.** *Akron, Ohio / New York / Chicago*: *Saalfield Publishing Co.*, (1906). 17.5 cm. (82) leaves. Printed on one side only. Top edge gilt. Decorated cloth, faded spine.

A series of illustrated thoughts in rhyme, not too sublime, for those in their cups. Such as: *The wine does no harm if you do not sip, / It only hurts him who drinks it. / 'Tis not the water outside the ship, / But the water within, that sinks it*; – or *Soon or late each man must learn / In matrimony's school, / That his wife, just like other wives, / Is married to a fool.*

14. Saunders, William (1822-1900) & F.J. Cope & J.M. McMinn. **Both Sides of the Grape Question. Comprising I. "An essay on the culture of the native and exotic grape." by William Saunders, of Germantown, Pa. II. "Physiography in its application to grape culture." by F.J. Cope, of Greensburg, Pa. III. "A contribution to the classification of the species and varieties of the grape vine, with hints on culture." by J.M. McMinn, of Williamsport, Pa.** *Philadelphia / New York*: *J.B. Lippincott & Co. A.M. Spangler / C.M. Saxton. Barker & Co.*, 1860. King & Baird, Printers. 16.5 cm. 96 pages. Illustrations. Stiff brown paper covers, gilt title on cover: *The Grape Question*. Covers worn, front cover shows split on verso from bending. Some foxing internally. Pencil marks in margins. Previous owners' names: "D. Rhoades, 1860" and "E.A. Young, Myersville, MD, January 6th, 1884." All considered, a pretty good copy.

Amerine 2990: "The first American ampelography? Bailey (Cyclopedia, vol. 2, 1546). Bailey states that there is an 1860, 2d edition, that is a reprint of the 1860 1st edition and is not a true 2d edition …" There is no indication of reprint in this copy. Not in Simon.

In the "note by the publisher" A.M. Spangler says that with the first issue of the *Farmer and Gardener*, a premium was offered for the best essay on the grape. "For reasons which we cannot explain, there was little or no competition." The offer was renewed in a subsequent issue and seven essays were submitted. Saunders' essay was awarded the premium, while the other two were also included here because of "the freshness and novelty of the views" (Cope) and "the research displayed" (McMinn). The bulk of the volume is taken up by Saunders (pages 1-54), followed by Cope (55-72) and McMinn (73-96).

Saunders was a nurseryman, landscape gardener and horticulturist. He was born in Scotland, was trained at Kew Gardens, and came to the US about 1848. In Baltimore, he managed an estate owned by Johns Hopkins. He wrote many articles for Gardener's Monthly, The Horticulturist, and other periodicals. Later he went into the nursery business and also became a landscape gardener, completing the plantings of the National Capital's Park System started by Andrew Downing. In 1862 he was appointed Botanist and Superintendent of Horticulture of the newly created United States Department of Agriculture. He introduced many fruits to the US, including hardy Russian apples, the Japanese persimmon, and the Bahia or Washington Navel Orange. He designed the cemetery at Gettysburg and sat near Lincoln during the famous address. In 1890 he helped establish the tea gardens of Charles W. Shephard near Somerville, SC. According to the *National Cyclopaedia of American Biography* (1900), he had the largest collection of books and pamphlets on agriculture and horticulture in the US.

Saunders' essay in this book covers all aspects of grape culture – grape varieties, propagation methods, pruning, grape houses, pot culture, etc. Cope advocates propagation from seeds and then pretty much letting nature take its course. "Nature never propagates by scions or cuttings; she does, sometimes, by layers; more frequently by sprouts; but generally by seeds … I am convinced by experience and observation, that no vine can very long maintain its original vigor, which has been for a series of years annually pruned …" [page 64]. McMinn concludes his essay with a vote of confidence: "I confidently anticipate the complete success of the American grape, both as a table fruit and for wine, and I think nothing now remains but to clear away the rubbish, and adopt the best varieties …" [96].

15. (Savoy …). **The Savoy Cocktail Book. Being a compendium of Cocktails, Sours, Flips, Toddies, Coolers, Smashes, Daisies, Highballs, Egg Noggs, Tom Collins, Sangarees, Punches, Cobblers, Rickeys, Slings, Fizzes, Juleps, Shrubs, Frappé, Fixes and Cups.** *London*: *Constable*, (1965). Printed in GB by Ebenezer Baylis and Son, The Trinity Press, Worcester and London. 19 cm. 251 pages. Illustrations by William Feilding. Front endpaper recipes and notes, repeated on back endpapers. Decorated cloth, dustjacket.

"New, completely revised, redesigned edition." Original edition 1930, new edition 1952, reprinted 1954 and 1959. New edition, revised and reset 1965. There is a note regarding a change in practice since 1930. "At that time, it was considered correct to shake most cocktails: now it is regarded as wrong to do this unless in the ingredients there is a fruit juice. There are exceptions to this rule, but briefly it is safe to stir a clear mixture and shake a cloudy one." There is, however, no indication as to whether it is safe to drink these mixtures.

For those who find the sweetness of port not quite deadening enough, there is the "Chocolate Cocktail (No. 2): yolk of 1 fresh egg, ¼ Yellow Chartreuse, ¾ Port Wine, 1 teaspoonful of Crushed chocolate. Shake well and strain …" [page 43]. As an antidote, try the "Choker Cocktail: 2/3 Whisky, 1/3 Absinthe, I dash Absinthe Bitters. This cocktail is to be very thoroughly shaken and no sweetening in any form should be added." [43]. A warning label appears on the endpaper: "Drink this, and you can drink anything; new laid eggs put in it immediately become hard-boiled."

16. Sayers, E(dward). **The American Fruit Garden Companion, being a practical treatise on the propagation and culture of fruit, adapted to the northern and middle states. By E. Sayers, Gardener, author of The American Flower Garden Companion, etc.** *Boston*: *Weeks, Jordan and Company*, 1839. Tuttle, Dennett & Chisholm, Printers. 17.5 cm. 174, 2 catalog pages. Pasted in on front pastedown: "Col. Moses G. Maynard. From Ag. Soy. of Westborough & Vicinity, 1843." Brown cloth, gilt lettering on cover. Cover faded, slightly blistered and worn. Some foxing. Solid copy.

Contains a chapter on "Culture of the Grape" and another on "Management of the Vinery" [pages 108-137]. The copy listed in Amerine (2998) is apparently missing the book catalog pages – one at frontis and 2 at end.

17. Schloenbach, [C.] Arnold (1817-1866). **Was sich der Wein erzählt.** *München*: *E.A. Fleischmann's Buchhandlung (A. Rohsold)*, 1862. Printed by Wild'sche Buchdruckerei (Parcus), Munich. 14 cm. 43, (1) pages. Illustrated boards. Worn at corners, but a well preserved copy.

A miscellany of wine drinking tales from the Rhine country, written in verse. At the end, the author suggests that anyone who feels the poet is having problems and that wine could be beneficial might consider sending a supply to him via his publisher. An unusual little booklet.

18. Schmidt, (A.) William. **The Flowing Bowl. When and What to Drink. By the only William (William Schmidt). Full instructions how to prepare, mix, and serve beverages.** *New York*: *Charles L. Webster & Co.*, 1892. Press of Jenkins & McCowan, New York. 21 cm. (2 blank leaves), (4), xi-xvi, (1 blank leaf), (1 title leaf), 19-294, (10 catalog) pages. Dark green cloth, gilt spine, blind-stamped design on covers. Some waterstaining on spine and covers, but internally clean and sound.

Copyright 1891. A treatise on drink, with a few historical pages on menus and dining customs as they related to drinks. The bulk of the book is devoted to mixed drinks [pages 105-271], and in his preface the author describes his credentials as a mixer. There is an index of drinks at the end.

19. Schmidt, (A.) William. **The Flowing Bowl. When and What to Drink. By the only William (William Schmidt). Full instructions how to prepare, mix, and serve beverages.** *New York*: *Charles L. Webster & Co.*, 1892. Press of Jenkins & McCowan, New York. 21 cm. (3 blank leaves), (4), xi-xvi, (1 blank leaf), (1 title leaf), 19-294, (10 catalog) pages, (1 blank leaf). Dark green cloth, gilt spine, blind-stamped border on covers. Spine waterstained, slight edgewear on front cover.

This copy is identical to item 18 above, except for minor variations in the pagination and the covers. Of special interest is a scarce price list of the Brotherhood Wine Co, New York, pasted in on front endpaper – 14.5 cm, 32 pages, burgundy wraps. There is no date, but the latest vintage wine listed is 1895. Also inscribed on endpaper: "Compliments of E.H. King." Edward H. King is listed in the catalogue as a director of the Brotherhood Wine Company.

I have seen a copy of this book described by book sellers as bound in "navy blue" or "blue" cloth. One entry states that there is a "tissue-guarded frontispiece photo of author … Navy blue boards with gold and silver depiction of steaming bowl on front board, gilt lettering." There is no evidence in either of my two copies of a missing frontispiece.

20. Schmoeckel, Peter. **Freude am Mixen. Illustriert von A. Parouart.** *Gütersloh*: *Im Bertelsmann Lesering*, (1962). 19 cm. 191, (1) pages. Illustrations and photos. Illustrated glossy boards. Spine torn and repaired, otherwise a decent copy.

In Bertelsmann's Steckenpferd-Bücherei series. A chatty introduction to cocktails and mixed drinks, and all the attendant party do's and don'ts. The author begins by explaining how he came by his hobby after having been exclusively a wine drinker. There are details on how to set up a bar, the origin and nature of the various spirits that are used, and of course numerous cocktail and other drink recipes and mixing techniques.

21. Schmoeckel, Peter. **Beschwingte Mix-Touren. Serviert von Peter Schmoeckel, illustriert von Hans Georg Lenzen.** *Bern & München*: *Phoenix, im Scherz Verlag*, n.d. [?1965]. 20 x 10 cm. 95, (1) pages. Monochrome illustrations. Flexible green cloth, dustjacket. Dustjacket shows damp rippling.

Another cocktail book, less detailed, by the author of item 20 above. Needless to say, most of the drinks are of American origin. Melvyl lists several Schmoeckel titles on wine and drinks published in the 1990s.

22. Schnack, Anton (1892-1973). **Weinfahrt durch Franken. Mit einem kleinen Weinbrevier. Illustriert von Marietta Zimmermann.** *München*: *Süddeutscher Verlag*, (1964). 19 cm. 146, (2 catalog) pages. Illustrations. Illustrated glossy boards.

©1964. A journey through the wine country of Franconia with a miscellany of history, lore and eulogy, as well as sketches of specific wines. There is a chapter for each month of the year, with the opening sentence identical for each: "In January it's particularly pleasant in Mainfranken," … "In February it's particularly pleasant in Mainfranken," and so on. A different vintage is described in each chapter: 1186, 1631/32, 1899, 1857, 1895, 1431, etc. A little bit of everything. Schnack was a collector of wine labels, old maps, and bird feathers. His other works include poetry and fiction.

23. Schnack, Anton (1892-1973). **Weinfahrt durch Franken. Mit einem kleinen Weinbrevier. Mit 90 Zeichnungen von Marietta Zimmermann.** *München*: *Süddeutscher Verlag*, (1967). 19 cm. 146, (2 catalog) pages. Illustrations. Illustrated glossy boards.

2. Auflage. ©1965, 1967. As far as I can tell, identical to the first edition (item 22 above), except for the revised title page, the catalog pages at the end, and lower paper quality. Melvyl lists only this second edition.

24. Schnack, Friedrich (1888-1977) (editor). **Das Büchlein vom Wein. Mit 24 mehrfarbigen Bildern von Herbert Thiele.** *Freiburg im Breisgau*: *Hyperion Verlag*, n.d.. Printed by Wiesbadener Graphische Betriebe. 9.5 cm. 96 pages. Color illustrations. Green vinyl binding, gilt. Covers soiled.

A miniature book. No date (acquired 1966). A collection of literary passages on wine. Authors cited include Goethe, Schiller, Kerner, von Scheffel, von Eichendorff, Mörike, Hauff, von Grimmelshausen, Cervantes ... and Friedrich Schnack! Friedrich was Anton's older brother, and wrote books on nature and natural history, notably on the subject of butterflies (*Das Leben der Schmetterlinge*, 1928, republished 1958).

25. Schnack, Friedrich & Cathrin Seifert (editors). **Wein ist Leben.** *Stuttgart*: *Schuler Verlagsgesellschaft*, n.d.. Printed by K.G. Lohse, Frankfurt am Main. 11.5 cm. (48) pages, including 8 color plates. Illustrated glossy boards. In clear plastic box.

A minibook. No date (acquired 1970). A small collection of literary pieces on wine. Authors include Hesiod, Euripides, Horace, Shakespeare, Cervantes, Klopstock, Fontane, Joseph Wechsberg (from *Blue Trout and Black Truffles*). Two of the plates illustrate the wine harvest – one by Goya, another by György Lehoczky.

26. Schoonmaker, Frank [Musselman] (1905-1976) and Tom Marvel (1901-1970). **The Complete Wine Book.** *New York*: *Simon and Schuster*, 1934. Manufactured by Haddon Craftsmen, Camden, NJ. 20 cm. xi, 315, (8 wine record blanks) pages. Maps & illustrations. Bibliography pages 277-280. Flexible maroon cloth. Dustjacket. Waterstaining along lower edges of covers and dustjacket. Lower edge of dustjacket worn.

Schoonmaker had written a series of major articles on wine for the *New Yorker*. These were expanded into the present book, unusual for its time – just after the end of Prohibition – in its detail and scope. The journey through the wines of the world begins, notably, with "American Wines," and there are chapters on the wines of France, Germany, Italy, Spain & Portugal, and other countries, followed by chapters on home made wines, the cellaring, buying, serving and drinking of wine, wine in the kitchen, and finally a chapter on spirits. Also included are charts of the Bordeaux classification, Burgundy vineyards and shippers of port, sherry and madeira. At the end there are a few blank wine record pages.

The introduction and lead chapter are devoted to Schoonmaker's pet peeves – wine legislation in the US and "the abracadabra of wine." One often sees references to wine snobs (or pontificators) in wine writing, but rarely is one given specific examples. Schoonmaker names names: "A pair of epicures … tell us that … Pouilly is 'deep golden, sweeter than Chablis, something like Sauternes' … [Carlisle and Dunn, *Wining and Dining with Rhyme and Reason*]. From the dining halls of Hollywood comes cloth-bound counsel for the nation on 'the lost art of polite drinking' [Alma Whitaker, *Bacchus Behave*], the feminine author of which assures us that 'Port originally (sic) came out of Portugal,' that many West Coast connoisseurs prefer a 'French brand' of Sherry … to Monteledo, whatever that may be, and that 'connoisseurs … will tell you that a Champagne less than twenty years old is unfit for human consumption.' A San Francisco wine authority 'explains' the brazen appropriation of honorable European place names on the part of California wine makers by stating that 'to the wine buyer the name is not a geographic name any longer, but is the name of a particular type of wine,' and gives weight to his assertion by listing 'French Sauterne' as a 'dry type.' [H.F. Stoll. *Wine Wise*]." [page 15]. But Schoonmaker, of course, makes statements of his own, in defense of rules for wine-drinking: "One does not hear Kreisler and Paul Whiteman on the same concert program … nor does one hang a Degas in the kitchen. And the real rules of wine drinking are almost equally obvious …" [17]. Luckily for him, he was spared the concert halls and kitchens of the 21st century. About American wine, Schoonmaker has good and bad things to say. Among the bad are the genius of California vintners who have devised a chemical way of rapidly aging wines to achieve properties "that would otherwise be acquired in three years of ageing. Whom the gods would destroy they first make mad." [41].

An interesting document of the state of wine and wine knowledge in America in 1934. Schoonmaker's wine books were preceded by European travel books, beginning with *Through Europe on $2 a Day* (1927). For more information, see the entry on Schoonmaker in the *Oxford Companion to Wine.*

27. Schoonmaker, Frank (1905-1976) and Tom Marvel (1901-1970). **The Complete Wine Book.** *New York*: *Simon and Schuster*, 1934. Manufactured by Haddon Craftsmen, Camden, NJ. 20 cm. xi, 315, (8 wine record blanks) pages. Maps & illustrations. Bibliography pages 277-280. Flexible maroon cloth. Covers soiled.

Another copy, well used, with marking and underlining. The blank pages at end are completely filled in with lists of wine purchases – many 1928 and 1929 Bordeaux (first and second growths mostly) and Burgundy vintages, as well as Tokay, Sherry, Port, Champagne, German & Spanish. For wines purchased, the owner recorded the number of bottles (ca 250 in all), date purchased (January & February 1936), name of dealer (Lehmann, Macy, Hearn, Bates & Schoonmaker [?]), and references to pages in this book. An interesting contemporary document of a wine cellar aborning.

28. Schoonmaker, Frank (1905-1976) and Tom Marvel. **The Complete Wine Book.** *New York*: *Simon and Schuster*, 1935. Manufactured by Haddon Craftsmen, Camden, NJ. 20 cm. xi, 315, (8 wine record blanks) pages. Maps & illustrations. Bibliography pages 277-280. Bookplate: "Ruth Frances Keeler. For we are only true to the far lights we follow, singing over vale and hill." Signed on endpaper: "Frank Schoonmaker." Maroon cloth. Spine faded and worn. Bottom edge soiled.

"Second and revised edition." Contents appear to be identical. Title page is revised. Also published by George Routledge, London, 1935 [22 cm. xv, 262, (9 wine record blanks) pages]. Schoonmaker's *American Wines* was published in 1941.

29. (Schoonmaker, Frank, editor). **Frank Schoonmaker's News from the Wine Country. A Quarterly Publication for the Delectation, Instruction and Divertissement of Bibbers, Sutlers, Oenophilists, Wine Tasters, Poetasters, Gastronomes, Epicures, *Feinschmecker, Fines Gueules* and *Catadores de Vino*. Spring-Summer 1952. 20 Cents. Compliments of Almadén Vineyards, Los Gatos, Calif.** *San Francisco*: *Almadén Vineyards*, 1952. 21.5 cm. 27, (5) pages. Illustrations, photos and ads. Paper, no covers.

An isolated copy of this winery periodical. Unsigned material on Almadén, and on Clos des Goisses, "the most remarkable vineyard in all the Champagne country," is presumably by Schoonmaker. Articles by other contributors include "Food for Spring and Conversation" by Jeanne Owen, "Gastronomy in Baltimore" by Tom Marvel, and "In Quest of Wine and Lampreys" by H. Warner Allen.

30. Schoonmaker, Frank (1905-1976). **The Wines of Germany. Frank Schoonmaker's Wine Library.** *New York*: *Hastings House, Publishers*, (1956). 21.5 cm. xiv, (2), 152 pages + 8 glossy

photo plates following page 76. Maps. Endpaper maps. Light brown cloth. Dustjacket. Internally damp rippled, water staining (1 cm) at lower outer corners of pages. Dustjacket soiled and worn.

This was my German wine bible during the sixties and early seventies. An excellent guide through the maze of German wines and vineyards, now somewhat out-dated because of changes in the wine laws, though old traditions have a habit of surviving, in one form or another.

31. Schoonmaker, Frank (1905-1976). **The Wines of Germany. Frank Schoonmaker's Wine Library.** *New York*: *Hastings House, Publishers*, (1966). 21 cm. xvi, (2), 156 pages + 8 glossy photo plates following page 76. Maps. Endpaper maps. Paper, illustrated to match dustjacket of first edition. Slightly rippled, but clean throughout.

Revised edition, May 1966. "Preface to the revised edition" pages vii-viii. Addenda notes pages 144-148. Included in the addenda is a note regarding *Eiswein*. "… this is a rare oddity which could almost be considered an accidental *Auslese*; it is made from the first pressing of frozen grapes … The result is a rather sweet, interesting wine, usually less well-balanced and considerably less fine than a true *Auslese*." This is rather interesting to me, since Canada now produces much of the world's icewine, made by the same method as German icewine [Eiswein], but apparently achieving higher qualities because of the more cooperative winter weather, and thus gaining world-wide recognition. Unfortunately, the current global taste in wine and the political pressures of the European Common Market do not favor the production of the great *Auslese* wines of the past, let alone the truly incomparable *Trockenbeerenauslese* wines. Let's hope we will not lose the opportunity to savor the differences.

The third edition is dated 1969, and another, revised by Peter Sichel, was published 1980.

32. Schoonmaker, Frank (1905-1976). **Das Wein-Lexikon. Die Weine der Welt.** *Frankfurt am Main, Hamburg*: *Fischer Bücherei*, (1969). 18 cm. 277, (2), (8 catalog) pages. Paper.

August 1969. Original title *Encyclopedia of Wine*, Hastings House, New York. Licensed by Süddeutscher Verlag, München, from the 2nd revised edition, ©1967. ©1965 Frank Schoonmaker.

Schoonmaker's *Dictionary of Wines* was published 1951, followed in 1964 by the *Encyclopedia of Wine*, revised and expanded by Julius Wile 1978, and completely revised by Alexis Bespaloff 1988.

33. Schützenberger, P[aul] (1829-1897). **On Fermentation. By P. Schützenberger, Director at the Chemical Laboratory at the Sorbonne. The International Scientific Series. With twenty-eight illustrations.** *New York*: *D. Appleton and Company*, 1886. 19.5 cm. (half title leaf), 4 catalog, (title leaf), (v)-viii, 331, 4 catalog pages. Illustrations. Red cloth, embossed in black. Mild waterstain along right edge of pages gradually fading out towards end of book. Solid copy.

A technical treatise on the subject. Volume 20 in *The International Scientific Series*. The 4 catalog pages at the front are identical to those at the back. Other editions: in English, New York 1876, 1879, 1882, 1887,1889, 1893, 1896 and 1900, London 1876, 1880, 1883; in German, Leipzig 1876; in French, Paris 1864, 5th edition 1889, 6th edition revised 1896. In 1865 [or 1869?], Schützenberger invented acetate rayon, called celanese, first used commercially in fabrics in 1904.

34. Scott, J[ames] M[aurice] (1906-1986). **The Man Who Made Wine. With illustrations by B. Biro.** *London*: *Hodder & Stoughton*, (1953). Printed by Hazell, Watson & Viney, Aylesbury and London. 19 cm. 124, (1) pages. Bookplate: "… Willis Kingsley Wing, Authors' Representative … New York …" Red cloth, dustjacket. Dustjacket worn.

First printed 1953. A story about the an old wine maker in France, reminiscing about his vineyard and wines following a banquet in honor of his retirement. He remains seated at the table after all the guests have departed and continues to taste and drink the wines of the vineyard he loved. A limited edtion of this work was published by the Yolla Bolly Press of Covelo, CA in 1996.

Scott was explorer, statesman, advertising representative, publicity manager and author. He was wine correspondent for the *Daily Telegraph* during his time there from 1933 to 1965, but was best known as explorer and writer. In 1928-29 he was a member of H.G.

Watkins' expedition to Labrador, and a year later, again with Watkins, he completed a 450-mile trek in 29 days in Greenland, which earned him a Polar Medal. He wrote on Labrador, as well as the Arctic and Antarctic.

35. Scott, J[ames] M[aurice]. **The Man Who Made Wine. With illustrations by B. Biro.** *New York*: *E.P. Dutton & Co.*, (1954). Printed in the USA. 19 cm. 124, (1) pages. Cloth, dustjacket.

First [US] edition. The woodcut-type illustrations in this edition are not quite as clear and crisp as in the UK edition (item 34)

36. [?Sedgwick, James]. **Vinum Britannicum: or, an Essay on the properties and effects of Malt Liquors. Wherein is considered, in what cases, and to what constitutions, they are either beneficial or injurious. With a plain mechanical account, how they are serviceable or disserviceable to human bodies. By a Physician in the Country.** *Lodon [sic]*: *Printed for D. Midwinter, at the Three Crowns in St. Paul's Church-Yard; and M. Bryson, Bookseller in Newcastle on Tine*, 1727. 21.5 cm. (title leaf), v [“to the reader”], (4 table of contents), 52 pages. Headpieces and initials. Disbound. Soiled, more so at beginning and end. Diagonal 6 cm piece torn off at lower inside corner of pages through table of contents, angled from 0 at upper end to 1 cm at bottom, with no loss of text, all of which is clearly readable throughout. Salvageable.

The author voices a rather negative opinion of wine. “Every one seems to have a darling Liquor, which he is disposed to commend and celebrate at the Expente of all the rest. This he extols to the Skies; and … finds it … adapted to the Cure or Prevention of all Diseases … And … he proceeds … to prove all other Liquors good for nothing …” He goes on to say that malt liquor has been vilified and he's afraid the legislature will soon prohibit its use. It is because of the strength of our own malt liquors that our men out-work and out-fight any nation on earth. “How quickly are the Spirits of the Grape evaporated, in Comparison of those which are produced from our Barley? Let a Military Foreigner enter the Field, his Veins flowing with *Burgundy* and *Champaign* … in a short Time his fine Spirits are drawn off, and you find the Man almost reduced to a *Caput Mortuum*. Very different are the Effects of the *Englishman's* Ale and Beef … his Perseverance is as remarkable as his Courage. If the Wine-Drinkers Abroad accuse our Liquor of rendering us obnoxious to Coughs, Consumptions, and Dropsies, it might be sufficient to retort upon them their Gout, and their Stone.” [preface]. The treatise covers the subject of malt liquors in eight chapters: antiquity, how produced, their nature, usefulness, when appropriate to consume, differences in malt liquors, physiological considerations, and comparison with wines.

Simon does not list this title, but lists another work by James Sedgwick (BV and BG), for which Melvyl's entry reads: “A new treatise on liquors: wherein the use and abuse of wine, malt-drinks, water, etc. are particularly consider'd in many diseases, constitutions, and ages. With the proper manner of using them, hot, or cold either as physick, diet, or bath. Containing plain and easy rules for the preservation of health, and the attainment of long life.. London, Charles Rivington, 1725. 6, xviii, [22], 407, p. 20 cm.” The person from whom my copy was originally purchased had identified the author of the present essay as James Sedgwick, but did not specify the source of the information.

37. Seldes, Gilbert [Vivian] (1893-1970). **The Future of Drinking. Drawings by Don Herold.** *Boston*: *Little, Brown, and Company*, 1930. 21 cm. xii, 173 pages (including 15 full-page plates of illustrations) + frontispiece illustration. Cloth, dustjacket. Front cover has light stain along edges. Dustjacket is soiled and chipped. Internally clean.

Published July, 1930. Seldes was a literary and editorial writer. In this book his aim is to discuss the future of drinking, not the future of Prohibition. As the dustjacket blurb states, “this is an ironic account of the two new religions in America: the fanatic religion against drinking and the equally fanatic religion of compulsory drunkenness.” Seldes devotes some space to the “woman drinker,” saying that she was probably not created by Prohibition, which came just after “the triumph of Woman Suffrage, and the fact that women had taken to drinking, with their characterisitic thoroughness, just when Prohibition became legal, may be merely a coincidence …” … “… the woman drinker has always been a thorn in the flesh of the man she is drinking with – and to anticipate the conclusion – it is very likely that the future of drinking lies in the hands of women.” [page 66]. As for the pre-Prohibition era, “it is no use pretending that the art of drinking was ever skillfully practised in America. Not even in the Gilded Age, when Ward McAllister spoke of putting ice into … white wines and specifically champagne …” [74]. After listing some of the cocktail recipes of pre-Prohibition days, Seldes says that “if this revolting catalogue is correctly dated … the bill of complaint against the woman drinker is perceptibly diminished … [Her] effect on the taste of drinks is due partly … to the fact that she began drinking in a country already low in taste …” [86-87]. Interesting social history and commentary.

Seldes was managing editor of the literary journal *The Dial* from 1920 to 1923, the years of its greatest prestige, and was program director for CBS 1937-45. He published editions of Aristophanes' *Frogs* and *Lysistrata*, but was known particularly for his *The Seven Lively Arts*. Arthur Schlesinger Jr. described Seldes as "an exuberant man, generous and funny, overflowing with charm, curiosity, wit and passion."

38. Seltman, Charles [Theodore] (1886-1957). **Wine in the Ancient World. Charles Seltman, Litt. D., formerly Fellow of Queens' College and Lecturer in Classical Archaeology in the University of Cambridge.** *London*: *Routledge & Kegan Paul*, (1957). Printed by William Clowes and Sons, London and Beccles. 22 cm. xvi, 196 pages + 8 glossy photo plates. Illustrations. Bibliography pages 183-184. Maroon cloth, dustjacket. Covers waterstained, internal damp rippling throughout with no staining. Dustjacket waterstained and torn. Reading copy.

First published 1957. In his preface, Seltman refers to Henderson's 1824 *History of Ancient and Modern Wines*. "Since that date – as far as I am aware – no book has appeared in the English language dealing with our subject … When Mr Henderson wrote his learned work, the science of archaeology was as yet unborn. Minoans were unheard of; the Mycenaean phase of Hellenic life unimagined; Athenian vases were called Tuscan urns … … [Archaeology] has been able to contribute far more to our knowledge about wine and the gods of wine in the ancient world than ever could have been imagined at the beginning of the last century." A dustjacket note on the author tells us that he died just before the publication of this book. H. Warner Allen's *A History of Wine*, which deals extensively, though by no means exclusively, with wine in the ancient world, was published in 1961. Younger's *Gods, Men and Wine* followed in 1966.

Seltman was active in numerous archaeological organizations and published a number of books and articles on classical antiquities. One of his hobbies was cooking.

39. Serjeant, Richard. **A Man May Drink. Aspects of a Pleasure.** *London*: *Putnam*, (1964). Printed by C. Tinling & Company, Liverpool. 20.5 cm. 191 pages. Bibliography page 9. Red cloth, lightly worn dustjacket.

First published 1964. On dustjacket: "The name Richard Serjeant conceals the identity of a consultant surgeon." The author covers social, legal and physiological aspects of drinking wine, beer and spirits. This statement by the author, in the first chapter, is characteristic: "Medical indications for taking alcohol are remarkably few; a glance at chapter 8 will in fact reveal far more reasons for *not* having any. However, there is a tendency among doctors to adhere to statistical and scientific considerations for what patients should have and do, while allowing humanity to influence their own behavior. There may not be any sound pharmacological basis for prescribing a daily glass of stout for a lonely old man in hospital just because he feels like it, but to see him enjoying it is a rewarding experience – even a moving one." [page 15].

Richard Serjeant was a pseudonym for William Van Essen, consultant surgeon, Woolwich Group, London. He wrote on aspects of medicine and on flying (*Private Flying for Leisure and Business*).

40. Seybold, A. **Vinum – Der Wein. Von altem und neuem. Ein Wein-Lese-Buch.** *Heidelberg*: *Quelle & Meyrer*, (1955). Printed by Heidelberger Verlagsanstalt und Druckerei. 18.5 cm. 343, (1 catalog) pages. Illustrations. Red and yellow bookmark ribbons. Inscribed on front endpaper: "Als Ersatz für ausgebliebene Sonntagsbesuche und Trost für einsame Wochen ohne 'die' Gerda und [?Ille]. München-Gräfelfing, 29. August 1956." [As a substitute for the absence of Sunday visits and consolation for lonely weeks without "the" Gerda and ?Ille]. Flexible red cloth. Minor light spotting.

©1955. A second "corrected" edition was published in 1962 – also 343 pages. As indicated by the title, this is a wine reader covering the old and the new – from wine in the Bible, Mesopotamia, China, Rome, to the wines of Germany and other European countries, with selections of prose and poetry from a number of literary sources.

41. Shand, P[hilip] Morton (1888-1960). **Bacchus, or Wine To-Day and To-Morrow.** *London*: *Kegan Paul, Trench, Trubner & Co.*, [?1927]. Printed in GB by Mackays, Chatham. 16.5 cm. 96, 20 catalog pages. Dark brown boards, paper label on cover and spine. Binding worn. Catalog at end lists books in the "To-Day and To-Morrow" series.

One of Shand's *bêtes noires* was teetotalism: "Teetotalism and castration are analogous abnegations …" [page 14]. Another was *champagnisation* ("prostitution") of all kinds of wine to still the "insatiable public appetite for effervescence …" [47]. Still another was the urge to "think imperially." "Australian *Burgundy* and South African *Hock* could not pass muster for the French and German wines they so unblushingly pretend to be …" Of the four main sources of Empire wines – South Africa, Australia, Palestine and Cyprus – "only the first and last are in any real sense wine-drinking countries." [56]. Very entertaining reading.

Shand's other great interest was architecture. He translated Walter Gropius' *New Architecture and the Bauhaus* from the German – London, 1935.

42. Shand, P. Morton. **A Book of Wine.** *London*: *Guy Chapman*, 1926. Printed by the Cloister Press of Heaton Mersey. 22 cm. xviii, 320, (13 cellar book blanks) pages. Six maps. Bibliography pages 297-299. Boards, dustjacket. Rather poor condition, boards warped and waterstained, dustjacket torn, rippled and stained. Internally rippled, but quite clean, thus qualifying as a reading copy.

First of a number of wine books by Shand, in the Saintsbury / Warner Allen tradition. [Allen's *Wines of France*, 1924, is listed in the bibliography: "The most recent book, excellent as far as it goes."] The preface is dated at Lyons, August 1925. Shand holds strong opinions on various aspects of wine and has no difficulty communicating them. In the introduction he presents his views on the Prohibitionists: "Like Calvin, their egregious master, they think that the world can be made 'good' … by dint of decrees, tribunals, and penalties, forgetting that Calvin himself was a regular wine-drinker and received his supplies gratis from an as gloomy and ferociously intolerant 'sanctified' community as history has ever seen." [pages xi-xii]. He begins his survey of the wine countries with Portugal. Port wine is a serious sport to the Englishman in the tradition of fishing and fox-hunting. "The added alcohol … must first be given time to work itself out, just as the fox must have a fair start, the salmon be played patiently … With Port it is the spirit of the cult of the wine which matters far more than the wine's actual relative or intrinsic worth." [25]. Dr. Johnson loved Port, but so did "the gross and noisy Bismarck" and "Luther would probably have appreciated Port as much as Heine would have abhorred it … Dr. Johnson … was more eclectic and respectable in his tastes than Luther till it came to Port …" [26]. And so on.

Following Portugal, there are chapters on Spain, France (more than 100 pages), Germany, Switzerland, Italy, then Central Europe, the Balkans, the British Empire (including Palestine), and "The Rest of the World" (including Asia Minor, China, Japan and the Americas). Speaking of California vineyards: "That these immense vineyards have now been converted to the production of raisins need cause no particular grief. The raisins they yield are on a par with the wines they have supplanted: that is to say, they are very far from being the best that the world has to offer." [287]. In the next paragraph: "The island of Cuba produces a tart but refreshing wine made from native grapes."

43. Shand, P. Morton. **A Book of Food.** *New York*: *Alfred A. Knopf*, 1928. Printed by Butler & Tanner, Frome and London. 21 cm. 319 pages. Blue cloth backed decorated boards, paper label on spine. Spine lightly spotted.

The preface is dated at Lyons, April 6, 1927. A rambling essay on food, with chapters on seasonings, bread, soup ("A woman who cannot make soup should not be allowed to marry …") [page 104]), fish, vegetables, meat, cheese, dessert, beverages, as well as more general introductory chapters. All of it is both opinionated and fun reading. Shand tells us that his wife is French and he dedicates the book to her "… who has been instrumental in transforming … a bundle of cantankerous bones into a bushel of contented fat …" He looks forward eagerly to his periodical home-comings to England – for the lawns, the parks, the squares – but not the food. People ask "What's wrong with England?" Shand has a two-word answer: "The cooking." [16].

On medicine: "My own grandfather, a physician eminent in his day for the polished perfection of his bed-side manner, used to tell a story of how he was once called in to attend a little girl suffering from typhoid fever. Being satisfied that there was no hope of the child's recovery, he broke the terrible news to the distracted parents and added that since medical science was powerless to save their daughter, they might as well let her have anything she cared to eat. The little girl promptly asked for pickled walnuts with some insistence and made a very good recovery on the strength of them. Doctors persist in thinking – on behalf of their patients, I mean – that we eat but to live … What medical opinion … condemns in one generation it implores humanity to adopt in the next, and vice versa … … two or three decades ago they banished light wines from our tables … though they never dreamed of censuring port, the most unwholesome wine there is." [30-31].

44. Shand, P. Morton. **A Book of French Wines.** *London*: *Alfred A. Knopf*, 1928. Printed by the Cloister Press of Heaton Mersey. 22.5 cm. xiii, (2), 247 pages. Bibliography pages 245-247.

Cloth backed boards. Very poor condition, binding very badly warped and waterstained. Internal damp rippling throughout, but fairly clean, making this a reading copy of sorts.

This is an expanded version of Shand's earlier *A Book of Wine*, 1926 (see item 42 above). Again, the preface is dated at Lyons (May-September, 1927). The crippling coal strike of 1926 had depleted Britain's treasury and wine was to "assume a heavy part of the fiscal burden. It may be fairly safely prohesied that, as far as wine is concerned, Mr. Churchill's 1927 Budget [Sir Winston was Chancellor of the Exchequer under Baldwin 1924-29] is destined to become as historic as Mr. Gladstone's budget of 1861, which reduced the duty on light wines to a shilling a gallon. Thanks to Mr. Churchill's statesmanship and sound finance, lasting good has come of a great national misfortune … For the first time since the pernicious and meaningless 30 degrees proof dividing line was adopted the *natural* wines are no longer to be victimised in favour of the unnaturally fortified wines of Portugal and Spain …" Mr. Churchill had not yet 'had the pleasure' of tasting native British distillations, but he was working on it. "This can only be described as heroism. Britain may well be proud to have a Minister who … does not shrink from an ordeal that would daunt nine professional wine-tasters out of ten …" Since Port wine would not be able to 'carry' the new duty, some merchants were already reported to be planning shipment of 3 hogsheads of wine up to 25 degrees for every one of 40, blending them after they cleared bond, thus producing a wine of 28 degrees, about halving the duty on resulting wines of acceptably high alcoholic content. "The commercial morality which openly countenances such sleight-of-hand is apt to prove a discouraging example to the average sore-tried tax-payer, who has not the same resources of evasion at his command." [preface]. Eminently readable stuff.

A revised and expanded version of this title was published in 1960 by Jonathan Cape, London.

45. Shand, P. Morton. **A Book of Other Wines – than French.** *London*: *Alfred A. Knopf*, 1929. Printed by The Cloister Press of Heaton Mersey. 22.5 cm. xxxix, 185, (14 cellar blanks) pages. Bibliography page 163. Bookplate of Marcus Richard Williams. Maroon cloth backed mottled boards. Waterspotting on parts of spine and covers, spots on top edge and fore-edge. Internally clean. Overall not a bad copy.

Publisher's note tipped in on page (v): "… The greater part of the material in this book is derived from a work, now out-of-print, by the same author entitled *A Book of Wine* which was published by Guy Chapman in 1926. Alfred A. Knopf."

46. Shand, P. Morton. **A Book of Other Wines – than French.** *New York*: *Alfred A. Knopf*, 1929. Printed by The Cloister Press of Heaton Mersey. 22 cm. xxxix, 185, (14 cellar blanks) pages. Bibliography page 163. Grey cloth backed colorfully decorated boards, paper label on spine. Spine spotted. Small piece cut off top right corner of front endpaper.

See item 45 above.

47. Shane, Ted (1900 –). **Authentic and Hilarious Bar Guide. Published by TRUE, the Man's Magazine. Cartoons by VIP.** *New York*: *Fawcett Publications*, 1950. 18 cm. 179, (2 catalog), (1) pages. Paper. Spotted along outer edges of covers. Not bad, considering the browned brittle paper.

Number 135 in the Gold Medal Book series. Complete guide for the home bartender, with tons of recipes for mixtures to get drunk on, and ending with a chapter of advice on the inevitable hangover.

48. (Shaw & Co.). **Simple Facts about Wines, Spirits, Ale and Stout. Published in the interest of fine Wines and Liquors by Alex D. Shaw & Co., Inc. Wine merchants since 1881, New York City.** *New York*: *Alex D. Shaw & Co.*, (1934). 19 cm. 64 pages. Paper. Worn, with some puncture marks through first 25 pages.

©1934. First printing, May 1934 – 50,000. Second printing, August 1934 – 100,000. Third printing, October 1934 – 100,000.

49. Shaw, Peter (1694-1763). **Essays for the Improvement of Arts, Manufactures, and Commerce, by means of Chemistry: containing, I. An Essay for the farther advancing and applying Chemistry, in England, to the improvement of numerous Arts and Trades. II. An Essay**

to improve the British Distillery, in the hands of the Maltstiller, Rectifier, Compounder, and Apothecary; by directing the carrying on their several Works with greater Accuracy. III. An Essay to introduce an Art of concentrating Wines, Beers, and other fermented Liquors, or reducing their Bulk to Advantage, for Exportation and long Voyages. The second edition, improved. By Peter Shaw, Fellow of the College of Physicians, London, F.R.S. and Physician in Ordinary to his Majesty. *London*: *Printed for T. Longman, in Pater-noster Row, R. and J. Dodsley, in Pall-Mall*, 1761. 21 cm. xix, 258 pages. A few tailpiece vignettes. Ownership signature on title page. Full leather. Binding scuffed, covers detached, or nearly so. Some foxing. Waterstaining at outer edge of early and late pages, but not visually overpowering.

Shaw states in his preface ("Advertisement") that this essay was inspired by Lord Bacon's [Francis Bacon, 1561-1625] philosophical works, and seeks to promote "the design of that Author, in the Chemical Branch: … reducing a small part thereof nearer to practice." Shaw had translated ["methodized, and made English"] Bacon's philosophical works, published in three volumes, London 1733. He says that the design of the "several Volumes already published of the French Encyclopaedia … seems to be the completion of [Bacon's] *Sylva Sylvarum*."

From the *Dictionary of Scientific Biography* (Scribner's 1981): "From 1733 to 1737 he practiced at Scarborough and was active in promoting its spa. [Shaw's *Enquiry into the Contents, Virtues, and Uses, of the Scarborough Spa-Waters …* was published in London 1734]. He became involved with the notorious Joanna Stephens' remedies, which, as she claimed, dissolved urinary calculi *in situ*. They were a complex mixture that included calcined snail shells and soap, and Shaw believed in their efficacy." Shaw was admitted to the College of Physicians in 1740 and became physician in ordinary to George II in 1760, the last year of his reign, and continued in the same post with George III. He died March 15, 1763 and was buried in the nave of Wimbledon church. [Dictionary of National Biography].

Shaw made much of his living translating, writing and editing books on medicine and chemistry. In the 18th century, "chemists found employment for their skills" at universities and academies in Germany, Scandinavia and France. In England, Shaw "was the first chemist to explore this kind of occupation in the early 1730s; by the 1770s he had several imitators in London and the provinces." [article on chemistry by Jan Golinski, to appear in the *Cambridge History of Science*, vol. 4, 2001].

Simon BG #1378. See Simon BG #1377 for Shaw's *Juice of the Grape …*, 1724. The first edition of the present work was published in 1731 (Simon BV, page 4, and again on page 151??). See also Gabler, page 244 and Noling, page 370.

50. Shaw, Thomas George. **Wine, the Vine, and the Cellar.** *London*: *Longman, Green, Longman, Roberts, & Green*, 1863. Printed by Spottiswoode and Co., London. 22.5 cm. xv, (1), 505, (1) pages. Illustrations. Half red leather marbled boards. Very very poor condition. Covers water damaged and warped, internally waterstained throughout. Readable, but that's all.

A detailed look at the wines of the world, beginning with Port and Sherry, followed by chapters on France, and the rest of Europe and the world. The concluding chapters are on the handling of wine and on gout. There are lists of "all known wines," "wines of France" and "wines not French." Shaw acknowledges assistance from Jullien's *Topographie de tous les vignobles connus* [pages 379-429]. In the chapter on "America – California," Shaw quotes Longfellow's poem *Catawba Wine*, saying that those "beautiful lines … make me somewhat timid in expressing opinions so very different from his …" [351-53].

This work is the product of Shaw's near 42 years' experience as a London wine merchant. See Gabler, pages 244-245, for more information.

51. Shaw, Thomas George. **Wine, the Vine, and the Cellar. Second edition.** *London*: *Longman, Green, Longman, Roberts, & Green*, 1864. Printed by Spottiswoode and Co., London. 23 cm. xv, (1), 540 pages + foldout frontispiece plate illustration: "The Vintage," two foldout charts with wine shipment and consumption data, and a map of the Douro wine district. Illustrations. Ownership: "Wm W. Haviland, Geneva, N.Y." Burgundy cloth, gilt spine. Very poor condition. Covers water damaged and warped, with cloth covering gone, etc. Internal waterstaining and soiling, but print is readable.

This second edition, published only a year after the first, includes a number of additions and deletions: added plate illustrations and foldout charts, introductory chapter expanded from 64 to 122 pages, "lists of known wines" are omitted, the appendix is reduced from

12 items to 2. The chapter on "America – California" has added material on grape culture in Canada (pages 471-473). This edition was reprinted by the Bacchus Press of Baltimore in 1992[?].

In an article in the *Wine Spectator*, dated March 31, 1988, Matt Kramer talks at some length about his encounter with a "pristine copy" of this book in the Shields Library at UC Davis. I'll cite only one paragraph: "As for wine writers: 'Others who do know a little, but a very little, talk and write as if their knowledge were so perfect that no one must presume to question their statements and assertions.' I felt a stab from the grave. Do you have any idea how hard it is to discreetly mop up bloodstains in a public library?"

52. Sheen, James Richmond. **Wines and Other Fermented Liquors; from the earliest ages to the present time. Dedicated to all consumers in the United Kingdom.** *London*: *Robert Hardwicke*, (1864). Printed by J. Davy and Sons, London. 17.5 cm. xii, 292 pages. Title page in red & black, with red decorative border. Initials and illustrations. Maroon cloth, gilt. Endpapers stained and chipped. Binding split. Covers detached and waterstained, spine torn and chipped. Internally fairly clean.

The first 10 chapters cover the history of wines and vines, and on viticulture, including a chapter on the vineyards of England and another on wine writers from Homer and Aristotle to Redding, Chaptal, Denman and others. Chapters 11-19 cover the wines of the world. Finally, there are general chapters on wine and its management, followed by 7 chapters on malt liquors and distilled spirits. A lot of territory for a book of its size. Sheen, like Shaw, includes Longfellow's *Catawba Wine* in the chapter on America and California. The preface is dated at London, December 1864, and the closing line reads: "A Happy New Year to All!"

53. Sichel, Allan (1900-1965). **The Penguin Book of Wines.** *Baltimore, MD*: *Penguin Books*, (1965). Printed by Cox & Wyman, London. 297, (6 catalog) pages. Maps. Bibliography pages 267-268. Paper. Minor color stain along very outer edge of back cover.

A general introduction to wine by a very knowledgeable wine merchant. Part one introduces the principles of wine-making, and how to recognize and assess them. Part two is a general discussion of vineyards, vinification, the selection of wines. Part three presents a survey of the wines of the world. Part four contains vintage listings, a bibliography, glossary and maps.

54. Simon, André L[ouis] (1877-1970). **History of the Champagne Trade in England.** *London*: *Wyman and Sons*, 1905. 22 cm. (3 leaves), 193 pages. Red cloth, gilt lettering. Covers slightly bowed, lightly soiled, and waterstained at upper and lower edges, with "print-through" pink stains along edges of pastedowns and endpapers. However, all things considered, this is an acceptable copy.

This scholarly history is Simon's first of more than a hundred contributions to the literature of wine. It is fitting that the aristocratic Saint-Evremond (1610-1703), who makes an early appearance in this book as an important promoter of champagne, had something in common with Simon, in that he spent a good part of his life in England. Because of political indiscretions in France, he opted to seek refuge in England (1661), where he lived a life fitting for a champagne lover. Like Simon, he lived to the age of 93, a rather ripe old age for the time and no doubt attributable, in some measure, to champagne. Swift, another literary figure (Saint-Evremond gained his literary fame posthumously), on the other hand, blamed champagne for his ill health. "Just as the man of to-day, who spoils a good dinner by two or three whiskies-and-sodas after hock, Champagne, and port, will attribute the next morning's headache to the Champagne of the night before, so did Swift, who drank more port than was good for him, blame Champagne when his liver was out of order …" [page 32].

Simon's audience for this book was the wine trade. It had in fact been written in instalments for the *Wine Trade Review*. "… most of the information … has been supplied by some of the oldest and most distinguished members of the Trade, both in England and Reims, [enabling the author] to state facts and figures strictly accurate and original." [page 1]. [See *By Request*, item 85 below].

55. (Simon, André L[ouis]). **Richard Ames. The Search After Claret. 1691.** *London*: (1912). Printed by Palmer, Sutton & Co. xvi, (title leaf: *The Search After Claret*, 2nd ed, 1691), (2), 18, (1 leaf), (title leaf: *A Farther Search After Claret*, 1691), (2), 19, (1), (title leaf: *The Last Search After Claret in Southwark*, 1691), (2), 11 pages. In pencil on cover: "2/8/12. Reviewed." Paper. Covers worn, chipped and waterstained. Internal waterstaining on pages (i-iv) and pages 7-11 at end.

"This Edition consists of 50 Copies printed on Dutch hand-made paper and numbered from 1 to 50." This copy not numbered: "Review Copy." Simon dedicates the publication of these facsimile reprints of originals in his possession to Lord Rendlesham, "the finest judge

of Claret it has ever been my privilege to know …" Dated at Royal Societies Club, 24th June, 1912. "Richard Ames is as dull and as crude as any poetaster of the seventeenth and eighteenth centuries when discoursing upon politics, religion and the frailty of women, but he becomes quite fascinating when he tells us about his love for good Claret, and when he takes us round to all the most famour taverns in London, Westminster and Southwark."

Simon gives us a brief historical review of claret in Bordeaux and England [ix-xvi]. This is followed by Ames' series of vain searches for Claret in a monumental pub crawl, 90 in the first search, 70 in the "farther search," and 15 in the "last search," then in the end

"Resolving the dull tedious search to give o're
And never inquire for *Old Dry Claret* more."

Here are a few of their typical experiences:

" At the *Rose* we no sooner had come to the Bar,
But a sawcy Whelp askt if Arrested we were;
We esteem'd this Affront, as provoking as any,
Kick his Arse, and went out without spending a Penny."

"At the *Captains* we thought t'have found that which was good,
But he told us in short, 'twas a *Wonder* he shou'd;
For the *French Wine* he bought, and paid ready Cole for't,
E're it came into *Cornhill* 'twoud all of 't be *Port*."

At the *Bear*, "the first House in *Southwark* built after the *Flood*,
And has such a Succession of *Vintners* known,
Not more names were e're yet in *Welsh Pedegree* shown:
But *Claret* with them was so much out of Fashion,
That it has not been known there for a whole Generation."

In the "advertisement" at the end of *The Search After Claret*, Ames says: "If *any* Vintner, Wine-Cooper, &c. *between* White-Chappel *and* Westminster-Abby, *have some … Old, Rich Unadulterated* Claret, *and will sell it … This is to give notice, he shall have more Customers than half his Profession …*"

56. Simon, André L[ouis] (1877-1970) (editor). **In Vino Veritas. A book about wine.** *London*: *Grant Richards*, 1913. Printed by Wyman & Sons, London. 19.5 cm. ix, 202, (1 catalog) pages. Green cloth, elaborate gilt grapevine border and gilt vignette ("in vino veritas"). Attractive copy.

In the introduction, dated Christmas, 1912, Simon says "there must be many who would like to know something more reliable about alcohol than what is to be found in the numerous publications issued by the total abstinence associations. There has not been any comprehensive work upon wines and spirits published in England for many years, and the Committee of the Wine Trade Club have decided to issue a series of text-books to supply the public as well as wine-merchants with authentic facts and figures about wines. The present volume … consists of six chapters which correspond to the six lectures delivered by the Wine Trade Club at Vintners' Hall during the winter of 1911-1912 … it contains a … description of the wine trade in England and general information on the growing of vines, the art of wine-making, the science of distillation and the effects of alcohol upon the human body …" The Grant Richards catalog page at the end lists forthcoming books, uniform with this volume: *The Blood of the Grape* (in two volumes); *The Tears of the Vine; The Spirit of Moderation*.

57. Simon, André L[ouis] (1877-1970). **Bibliotheca Vinaria. A bibliography of books and pamphlets dealing with viticulture, wine-making, distillation, the management, sale, taxation, use and abuse of wines and spirits.** *London*: *Grant Richards*, 1913. Printed by Ballantyne, Hanson & Co., Edinburgh. 25.5 cm. viii, 339, (1) pages. Top edge gilt. Black cloth, gilt vignette on cover [same as item 56 above], showing only some minor discoloration at top left corner of front cover and top edge of back cover, as well as some light wear.

Edition limited to 180 copies for sale, of which this is No. 136. No doubt the scarcest of the wine bibliographies. This is probably as good a copy as any still in circulation – better than either the New York Public Library copy (#97, seen in 1965), or the one I saw many years ago at Berry Brothers in London. A facsimile reprint, from André Simon's own copy, with additions entered on interleaved blank pages, was published by Holland Press, London, in 1979 (with a touching foreword by Hugh Johnson), in an edition limited to 600 copies. Another reprint was published in 1999.

"This Bibliography has been written primarily to supply a printed catalogue for the library of the Wine Trade Club." It is difficult to use as a reference work, because it is divided into 17 separate subject sections, four of them further sub-divided by language or geographic area. Of some help are five appendices which list authors alphabetically for books published in Latin, English, French, German and other languages. Fortunately this deficiency has been rectified by a bibliographical jewel, published by Gail Unzelman (Nomis Press, Santa Rosa, 1990), in which all three of Simon's bibliographic works are cross-referenced by author, short title and date of publication. Also included is a rather comprehensive checklist of Simon's works.

From a book collector's point of view, Simon's bibliographic entries are unsatisfying because they lack the descriptive detail of a Vicaire or Bitting that we crave . Eleanor Lowenstein, the late great dealer in books on cookery and wine, told me once that she found his bibliographies exasperating. However, in fairness to Simon, although he called this work a "bibliography" as well as a "catalogue," in his later *Bibliotheca Gastronomica* he retracted the "bibliography" appellation [see item 78 below].

58. Simon, André L[ouis] (1877-1970). **Wine and Spirits. The Connoisseur's Textbook.** *London*: *Duckworth & Co.*, (1919). Printed by Wyman & Sons, London. 22 cm. xvii, 272, (1) pages. Bookplate of former Cuban ambassador to the US: "Este libro es de Oscar Benjamin Cintas, La Havana." Brown cloth with decorative grape design border on front cover, identical to the one on the cover of *In Vino Veritas* (item 56 above). Color washed away on small portion of covers, mostly on back cover, else a nice crisp copy, in frayed and soiled dustjacket.

At the time of publication of this book, the US was about to embark on its Prohibition voyage, and Simon makes a reference to it in the introduction: "… the same experiment as Mohamed and China made seven and fourteen centuries ago. If they persevere, it will be interesting to watch the results which will follow in a few generations … A world of total abstainers might be a decorous world, a virtuous world … [but] there is some evidence [that it might be] a world without poetry, without music, without painting, without romance; utterly destitute of humour …" This "textbook" presents a survey of wines and spirits, beginning with chapters on Port and Sherry and on through spirits, beer, and water, to the care of wine, the physiology of drinking, and some vintage notes (1847-1918). Simon mixes philosophy and humor with the facts, though some of the latter are surprising, as when he informs us that California extends to the 42nd parallel and that "in the north, it adjoins British Columbia." [page 100].

In the chapter on water, Simon says that the main reason for the neglect of the great variety and excellence of the mineral waters of England "is undoubtedly the ignorance of the great majority of English medical men …" which one may regret but which is understandable, since the subject is so complex, "and yet it forms no part of the medical curriculum." He relates an occasion when he had suffered food poisoning and a "celebrated Harley Street specialist" ordered him to drink only water – Vichy was fine – but declined to specify which one. When pressed by Simon, who enumerated some of the differences in the composition of the various Vichy mineral spring waters … "I was then informed icily that a doctor does not argue with a patient, and I realised very vividly that there was one very good reason for it." [216-217].

59. Simon, André L[ouis] (1877-1970). **Wines & Spirits. The Connoisseur's Textbook.** *London*: *Charles Skilton*, (1961). Printed by C. Tinling & Co., Liverpool. 23 cm. 194, (16 wine maps & ads) pages, including 8 photo plates (pages 49-64). Note tipped in on page 48: "Pages 65 and 66 of the text have been inadvertently numbered 49 and 50." Red cloth, pictorial dustjacket.

Signed on title page: "André L. Simon." Simon took much of his material from the 1919 edition of the same title, but there are a number of changes. For example, the passage on temperance and prohibition in the introduction of the 1919 edition is left out of this one. Also dropped are chapters on beer, cider, water, and on California. Wine areas added in this edition are Hock and Moselle, Yugoslavia, Switzerland. "Marsala" has been expanded and renamed "Italy," and rightly so, but will Sicilians forgive him? Gabler (page 260) lists the title as "Wines and spirits, the connoisseur's handbook."

60. Simon, André L[ouis] (1877-1970). **Das Weinbuch des Kenners.** *Mainz & Berlin*: *Florian Kupferberg*, (1965). Printed in Germany by Poeschel & Schulz-Schomburgk, Eschwege. 24 cm. 143 pages + 11 glossy photo plates. Endpaper wine map of Europe. Peach-colored cloth, lightly worn dustjacket. Pages 81-84 have a horizontal wrinkle across the middle, a binding fault.

Inscribed on endpaper: "For Nancy & Eberhard Buehler from André L. Simon, July 1967." German translation of *Wines and Spirits, The Connoisseur's Textbook* (item 59 above), by Ursula Schweickert. The selection of photos for this edition is mostly different from that in the English edition and there only 22, versus 26. The verso of the title-page indicates that there are 24 illustrations, which may include the frontispiece and the endpaper map. Rather interesting is the caption for the frontispiece illustration, which reads "German

woodcut, end of 15th century." The caption for the same frontispiece in the English edition reads "A late fifteenth-century French Wood-Engraving."

61. Simon, André L[ouis] (1877-1970). **The Blood of the Grape. The Wine Trade Text Book.** *London*: *Duckworth & Co*, (1920). Printed by Wyman & Sons, London. 22.0 cm. vii, 301, (1), (1 book list) pages. Stamp on title page: "To be published on 1 [or 17?] Oct." Green cloth, lettered in red, with decorative grapevine border on cover, as on cover of *Wine and Spirits* (item 58 above). Spine faded. Small waterspots at lower right corner of front cover and at bottom of spine. An acceptable copy.

On half title: "Being the substance of Lectures delivered at the Wine Trade Club during the winter 1919-1920, before employees in the Wine Trade." Simon provides information on all aspects of the wine trade, including ethics, about which he had strong feelings.

Listed at the end of the book are Simon's works to date on wine and the wine trade, all listed above, except for the three volumes of the *History of the Wine Trade in England*, 1906-1909, my fine copies of which, with an inscription by Simon in Volume 3, regrettably did not survive.

62. Simon, André L[ouis] (1877-1970). **Wine and the Wine Trade. Pitman's Common Commodities and Industries.** *London (+ Bath, Melbourne, Toronto, New York)*: *Sir Isaac Pitman and Sons*, (1921). 18.5 cm. xiii, 110 pages + 15, (1) catalog pages. Illustrations, mostly photos. Cloth boards. Spine chipped and partly detached.

Other subjects in the Pitman Commodities series included coffee, copper, cotton, petroleum, salt, lead, explosives and many others. In this volume, Simon continues his educational campaign on wine, with chapters on the vine, wine making, history of wine in England, and surveys of port, champagne, claret, burgundy, hock and moselle. In the preface he deplores the sale of fake wines by shameless traders, because the buyer loses not only his money, but his health as well. Regarding his earlier works, he says that *Wine and Spirits* was written "for country gentlemen," *The Blood of the Grape* "for persons engaged or interested in the Wine Trade," and the present volume "… in order that the general public in England might acquire … a little more knowledge than they appear to possess about one of the greatest of all God's gifts to man: WINE." The preface is dated April, 1921.

63. Simon, André L[ouis] (1877-1970). **The Supply, the Care and the Sale of Wine. A book of reference for wine-merchants.** *London*: *Duckworth & Co.*, 1923. Printed by Wyman & Sons, London. 19 cm. viii, 208, (1 book list) pages. Ownership name on endpaper: "Robert Schildman, Hotel Mayfair, 1934." Maroon cloth. Worn at outer edge of back cover.

Introductory note: "The following twenty chapters represent the substance of the Wine Trade Club Lectures delivered by Mr. André L. Simon at Vintners' Hall during the winter 1922-23 … Appendix A … winter 1920-21." In the introduction, Simon urges merchants not to ignore common wines. "Remember that common salt, common as it is, and common sense, uncommon as it is, are excellent, not to say indispensable." In the first third of the book, Simon reviews the various wines of Europe. The remainder is devoted to the shipment and care of wine, with appendices on fermentation, wine duties, regulations regarding British wines, etc.

64. Simon, André L[ouis] (1877-1970). **Bottlescrew Days. Wine Drinking in England during the Eighteenth Century.** *London*: *Duckworth*, 1926. Printed by Wyman & Sons, London. 22 cm. 273, (1 book list) pages + 51 glossy plates, indexed in a list of illustrations. Orange cloth. Covers waterstained and warped. Internally mostly clean, with damp-rippling and occasional waterstaining. A reading copy only.

In the introduction, Simon says that his *History of the Wine Trade in England*, written "more than twenty years ago," paused at the end of the seventeenth century, since another volume for the eighteenth century "on the same lines as the three preceding ones would have been too bulky." He decided to follow a different plan, and this book is the result. Two features that characterize this period are "the extraordinarily drunken habits of rich and poor alike" and the influence on civilization and table manners of the invention of the corkscrew, and all the changes it triggered. Chapter headings give a good summary of the contents: I & II. Queen Anne and the Georges; III. Smuggling, customs and excise; IV. Port; V. The wines of France; VI. The wines of Spain, the Canaries, Madeira, Italy and Germany; VII. Wine glasses and wine bottles; VIII. Wine labels and bottlescrews; IX. Drinking songs and toasts. Simon dedicates this work to the cause of temperance, in the conviction that the more general use of wine "would help to check both

drunkenness and teetotalism, evils which every fair-minded and temperate man cannot help deploring." This is a recurring theme in Simon's books, one that he felt very strongly about.

This book was also published in 1927 by Small, Maynard, Boston. Simon told me that he did not own that edition and that it was probably pirated.

65. Simon, André L[ouis] (1877-1970). **The Art of Good Living. A contribution to better understanding of food and drink, together with a gastronomic vocabulary and a wine dictionary. With a frontispiece after Daumier and a foreword by Maurice Healy.** *New York*: *Alfred A. Knopf*, 1930. Printed in Great Britain. 20.5 cm. xii, 201 pages + frontispiece plate with protective tissue. Black cloth backed mottled boards. Considerably warped throughout from moisture damage. Internally clean for easy reading.

Healy's foreword is written with the charm and humor that we came to appreciate in the books he was to write a number of years hence. Here he says that "Monsieur Simon has in a sense forestalled this magnum opus of mine, and has supplied me with that excuse for not writing it that I was anxiously seeking." Simon gives some reasoned advice on taste in food and drink. Good or bad taste in dress "cannot make any difference to anybody." But "the Claret you are drinking with the Chocolate Soufflé not only *looks* wrong but it *is* wrong, and it will do you harm." What others think it is better you not know. "But this is of very little importance compared to the distress caused to your inoffensive, helpless friends below, … your stomach, kidneys, liver, bladder … have to put up with the unholy mixture which you have so rashly sent below, where it will undergo all sorts of more or less violent transformations, generate gases and acids, and be a source of endless troubles …" [pages 16-17]. That was in the opening section, "The Art of Good Living." It is followed by sections on "Wine" and "Food: from hors d'oeuvre to dessert," with good advice in both. Finally there are extensive glossaries, one for gastronomy, and another for wine.

This book was first published in 1929 (London, Constable).

66. Simon, André L[ouis] (1877-1970). **Wine and the Wine Trade. Second Edition.** *London*: *Sir Isaac Pitman and Sons*, 1934. Printed in GB at the Pitman Press, Bath. 22 cm. ix, 129 pages. Illustrations, mostly photos. Cloth. Spine darkened and stained, covers show waterstaining at edges. Internally clean, but damp-rippling throughout.

Simon's preface is pretty much identical to that of the first edition, but he adds that the vineyards and wines of the world are constantly changing and that "is why all books that deal with wine have such a short span of useful life. Hence this new edition … which is not only much enlarged, but different also from its predecessor in many respects." There are some new photos, but the basic outline is not much changed, except for the addition of a chapter on "Empire Wines" [Australia and South Africa]. In that chapter there are a few paragraphs on British wines, which, according to Simon, "must not be confused with English wines. English wines have been made for centuries past from rhubarb, cowslip, and various flowers, fruits, roots, and vegetables, but British wines are of recent date. British wines owe their name in the first place to the fact that they consist for at least three parts of their bulk of Thames water or water from some entirely British river. Until the War, the raisins or 'must' imported to make British wines came mostly from Greece. Since the War, however, Empire 'must' is being imported …" [page 126]. And I had always thought that Rumpole's "Thames Embankment" red or white was a fictional product.

Laid in is a signed, typescript letter from Simon to Bob Brown, which reads in part: "I am very sorry that I did not have your address when I was in New York earlier this year for a very short time, as it would have given me much pleasure to meet you and also to look at your stock of books – although I have as many as ought to satisfy any greedy collector, I am still on the look-out for rare items."

67. Simon, André L[ouis] (1877-1970). **The Wines of France.** *New York*: *The Wine and Food Society*, 1935. 17 cm. 64 papes. Green paper. Water damaged, with color print-through from covers to adjoining first and last pages. Damp rippling throughout, but a satisfactory reading copy and place holder.

On cover: "Price 10 cents." A little reference booklet, with a series of questions and answers – a French wine FAQ, we might say – and a glossary (pages 37-64).

68. Simon, André L[ouis] (1877-1970). **The Wines of France.** *France*: *French Government*, 1939. Printed in France by Crété, Corbeil. 17 cm. 32 papes. Pale mottled paper. Back cover worn, staples rusted.

A modified edition of item 67 above. There is an added page on the dessert wines of Languedoc and Roussillon, and the glossary has been dropped.

69. Simon, André L[ouis] (1877-1970). **Star Chamber Revels (Or, The Fountayne of Justice). A Satyre acted on Friday the eleventh of June, in the yeare 1602, by the then Lords of the Queene Elizabeth's most honourable Council.** *Peekskill, NY*: *Printed by Crosby Gaige at the Watch Hill Press*, 1937. 23.5 cm. (half title leaf), v, (1), 45 pages. Dark brown boards, paper label. The original tissue dustjacket is missing. Binding is waterstained and warped. Internally, the early pages are discolored from dampness. Unfortunately only a reading copy or a stand-in for a better copy you might some day acquire.

Colophon: "And so, Gentle Reader, the printing of this book, written by brother André, was completed at Watch Hill Farm, Peekskill, New York, on the last day of October, MCMXXXVII, with much travail and many interruptions. Two hundred, three score and fifteen copies were wrested from a reluctant hand press by James Hendrickson, poor wretch, who by the Grace of God might have been otherwise, but not more pleasantly, employed. C.G." Simon's signature appears at the end of the "Introductory Note" on page v: "André L. Simon."

The Lords of the Privy Council met twice a week in the "Court of Star Chamber," so-called because the room had a star-spangled ceiling. On completion of their court cases, the lords would enjoy a lavish dinner as guests of the sovereign, at which the Archbishop of Canterbury and the Lord Chancellor were the last speakers. Simon had collected a large number of records with detailed accounts of these dinners covering a period of 120 years, from Henry VIII to Charles I. He was inspired to look up some of the actual cases heard in the court, and was then tempted "to try and bring back to life, in the form and language of an Elizabethan play, the Lords of the Star Chamber in Court and at dinner." The play is in five acts: 1 - kitchen staff at market in the morning buying provisions for dinner; 2 - court room proceedings; 3 - kitchen discussion of food to be served; 4 - butler and "wine-drawer" discussing the wines to be served; 5 - the dinner, or rather the after-dinner revelry. The language is properly bawdy. For example, in discussing one of the wines to be served – a Rhenish wine from a new cask – the butler says: "God and the vintner man be praised for't. My Lord Buckhurst was loud enough in his cursing of the last Rhenish we had. He swore 'twas as thick as puddle and horsepiss." [page 34].

70. Simon, André L[ouis] (1877-1970) (compiler).. **A Dictionary of Gastronomy. Compiled by André L. Simon, president of the Wine and Food Society (of London).** *New York*: *Farrar, Straus and Company*, 1949. Printed by R. Aikman & Son, Manchester. 25 cm. (5), 264 pages. Blue cloth, gilt. Nice copy, in worn and chipped dustkjacket.

A comprehensive dictionary of food and drink, from "abalone" to "zwieback," and including many French culinary names. "French has been the universal language of Gastronomy far longer than English has been the universal language of sport. There is no French name for a handicap or a starter, a putter or a niblick, and there is no English name for *Foie Gras, Bouillabaisse* or *Mayonnaise*." [foreword].

71. Simon, André L[ouis] (1877-1970) (editor). **Champagne. The 'Wines of the World' Pocket Library.** *London*: *Wine & Food Society*, (1949). Produced by Newman Neame and printed by Charles Skipper & East, London. 16.5 cm. 15, (1) pages. Map. Yellow boards.

The first of 17 uniform booklets on wine in this format. Champagne was André Simon's first wine love and the subject of his first book in 1905. Gabler (page 262) and Unzelman (page 342) list this and the following item (72) as the first two of 10 items published in 1950.

72. Simon, André L[ouis] (1877-1970) (editor). **Port. The 'Wines of the World' Pocket Library.** *London*: *Wine & Food Society*, (1949). Produced by Newman Neame and printed by Charles Skipper & East, London. 16.5 cm. 15, (1) pages. Map. Burgundy boards.

The second of 17 booklets in this format.

73. Simon, André L[ouis] (1877-1970) (editor). **Sherry. [South Africa]. [Claret]. [Sauternes]. [Brandy]. [Rum]. [Burgundy]. [Hocks and Moselles]. The 'Wines of the World' Pocket Library.** *London*: *Wine & Food Society*, (1950). Produced by Newman Neame and printed by Charles Skipper & East, London. Eight volumes. Each 16.5 cm. Each 15, (1) pages, except *Claret*: 19, (1) pages. Each volume has one map, except *Hocks & Moselles*, which has two. *Sherry, Sauternes, Hocks & Moselles, Brandy* in yellow boards, others maroon. *Rum* has a scuffed spine, others are OK. Boxed as a set in a dark blue slipcase, which has a piece missing.

Volumes 3 through 10 of the 17 published in this series. See following item (74).

From colophon of the last volume (Hocks and Moselles): "Published in 1949 – Champagne, Port. Published in 1950 – Sherry, South Africa, Claret, Sauternes, Brandy, Rum, Burgundy, Hocks & Moselles." Note that the first two were not boxed with the present set.

74. Simon, André L[ouis] (1877-1970) (editor). **Italy. [Madeira]. [California.** By Maynard A. Amerine**]. [Switzerland]. [Yugoslavia]. [Rhône - Provence - Languedoc - Roussillon]. [Alsace - Arbois - La Loire - Monbazillac - Jurançon]. [Brandy]. The 'Wines of the World' Pocket Library.** *London*: *Wine & Food Society*, (1950). Produced by Newman Neame and printed by The Thanet Press, Margate, Kent. Eight volumes. Each 16.5 cm. Each 15, (1) pages. Each volume has one map, except *Alsace - Arbois - La Loire - Monbazillac - Jurançon* has three (Alsace, Arbois, Loire), *Switzerland* has two (Suisse Romande, Luxembourg), as has *Rhône - Provence - Languedoc - Roussillon* (Rhône, Mediterranean Coast). Italy, Madeira, California and Rhône are in red boards, the others in green. All are in very good condition. Boxed as a set in a decorated slipcase, which is scuffed and torn, but presentable.

Of the 17 volumes published in this series, two were first published in 1949 (*Champagne* and *Port*), eight more in 1950, and the remaining seven in 1951. *Brandy*, which appears as the eighth volume in the present set, was first published in 1950. This reprint is identical, except for the map placement, printer, date and color of binding.

There appears to be some confusion about which volumes belong to which series. Newman Neame later sold two series "in a gaily coloured gift case" … "*First Series:* Port, Champagne, South Africa, Sherry, Claret, Sauternes, Hock, Burgundy; *Second Series:* Madeira, Yugoslavia, Italy, Switzerland, California, Loire, Rhône, Brandy. Additional volume: Rum." [See back of dustjacket of *What About Wine?*, item 80 below]. This is the same list that appears on the colophon pages of the present set, which is also housed in what might be considered "a gaily coloured gift case." Obviously the booklets were packaged in several combinations at one time or another.

75. Simon, André L[ouis] (1877-1970) (editor). **South Africa. The 'Wines of the World' Pocket Library.** *London*: *Wine & Food Society*, (1951). Produced by Newman Neame; printed by Charles Skipper & East, London. 16.5 cm. 15, (1) pages. Map. Burgundy boards. Covers worn, with a hole in spine at juncture with front cover.

First published 1950. Second edition 1951. Identical to first edition, except for colophon. The colophon lists all booklets published: "First Series – Champagne, Port, Sherry, South Africa, Claret, Sauternes, Burgundy, Hocks & Moselles – Brandy, Rum. Second Series – Italy: I Table Wines, II Dessert Wines, Madeira, California, Switzerland, Yugoslavia, Rhone, Loire." This is another variant, but it lists all 17 volumes.

76. Simon, André L[ouis] (1877-1970). **How to Enjoy Wine in the Home.** *London*: *Newman Neame*, 1952. Printed in GB by Benham & Co. 32 pages. Map of the vineyards of Europe. Illustrations. Decorated boards.

An attractive little book with general advice for the novice. "… the poor man with a palate is much better off than the rich man who has not got one, since he may possibly be rich one day, and still have a palate, whilst the rich man who may be poor one day will never have any taste." [page 6].

77. Simon, André L[ouis] (1877-1970). **The Gourmet's Week-End Book. With decorations by Beryl Irving.** *London*: *Seeley Service & Co.*, (1952). Printed in GB by the Bowering Press, Plymouth, 1952. 19 cm. 347, (1) pages. Illustrations. Decorated title page and endpapers. Maroon cloth backed pale yellow cloth. Short crease (or dent) on front cover, else a nice copy.

A long ramble through the gastronomic woods with the most knowledgeable of companions. Simon presents a mixture of historical information on wine and food, descriptions of memorable meals, and advice on wine and food in general. There are a number of chapters on wine and chapters on old cookery books, English truffles, and so on. The chapter on wine and tobacco is interesting because of Simon's lifelong devotion to good cigars. In the same chapter he tells us why he disagrees with the view that as a rule women have a better palate than men. I don't agree with his reasoning, but it's interesting nonetheless. Simon deplores the shortage of wine: "Why wine … should be barred at a time when other foods are in short supply, and when most people are so badly in need of a tonic, is a sure sign, and unfortunately by no means the only one, that we live in a world that is quite mad." [page 19]. Of particular interest to me is the chapter "Gourmand and Gourmet," which explains the difference very well, and which has been an education to me. I had thought that the distinction we observe in English was not as strong in French. This was based on the use of these words by Grimod de la Reynière, and on the fact that so many words lose something in the transfer from French to English and vice versa. On checking *Le Grand Robert*, one of my prized CD-ROM possessions, I learned that the word *gourmand* in the 17th century referred to someone who loves good cooking, is exacting in matters of food, but it changed its meaning to "big eater" in the 18th century – goodbye Grimod. However, when the word *gourmet* is used as an adjective, as in "gourmet meal," since *gourmet* has no feminine form, the preferred word today is *gourmand*. Etymologically, *gourmet* comes from Old French *gromet*, meaning valet [related to horse groom], and later valet of a wine merchant. The connection with *gourmand* came later. Sorry, I couldn't resist this digression – thanks, André.

78. Simon, André L[ouis] (1877-1970). **Bibliotheca Gastronomica: A Catalogue of Books and Documents on Gastronomy. Compiled and annotated with an introduction by André L. Simon, President of the Wine and Food Society. The production, taxation, distribution and consumption of Food and Drink, their use and abuse in all times and among all peoples.** *London*: *The Wine and Food Society*, 1953. Printed at the Curwen Press, Plaistow, E.13. 25.5 cm. (11), 196, (1) pages. Title-page illustrations. Top edge gilt. Red cloth, small portion of lower front corners and upper spine waterstained, leaving trace of red on lower front corner of pastedowns. Dustjacket torn, chipped and stained.

"This edition is limited to 750 copies. This is Number *125*." Simon says that typographical details, such as format and number of pages, have not been given except for some rare incunabula and certain items of unusual shape. For some books reference is made to *Bibliotheca Bacchica*, which gives "fuller bibliographical treatment" to incunabula and sixteenth-century books. "No bibliography of Gastronomy has so far been published in any language comparable to Vicaire's *Bibliographie Gastronomique* (1890). Vicaire describes with commendable accuracy a very great number of books of gastronomic interest … *Bibliotheca Gastronomica* is quite different both in its purpose and its form: it is not a Bibliography but the Catalogue of a very personal Library, a Catalogue of some of the books which have given me considerable pleasure to collect in the course of the past half-century … When I decided to hand over my Library to the Wine and Food Society for safe keeping, I realized that … there should be a Catalogue …" The introduction is dated Christmas, 1952.

79. Simon, André L[ouis] (1877-1970). **Bibliotheca Gastronomica: A Catalogue of Books and Documents on Gastronomy. Compiled and annotated with an introduction by André L. Simon, President of the Wine and Food Society. The production, taxation, distribution and consumption of Food and Drink, their use and abuse in all times and among all peoples.** *London*: *The Wine and Food Society*, 1953. Printed at the Curwen Press, Plaistow, E.13. 25.5 cm. (11), 196, (1) pages. Title-page illustrations. Top edge gilt. Red cloth. Dustjacket is soiled and worn.

"This edition is limited to 750 copies. This is Number *644*."

80. Simon, André L[ouis] (1877-1970). **What About Wine? All the answers. Wood engravings by David Gentleman.** *London*: *Newman Neame*, (1953). Printed by Morrison and Gibb, London and Edinburgh. 19 cm. 56 pages + 4 glossy photo plates. Full page woodcut frontispiece illustrations and a number of headpiece, tailpiece and other woodcut vignettes. Pale tan cloth, gilt decoration. Dustjacket is price-clipped, lightly soiled and edge-worn.

Another attractive little book, in the form of questions and answers on a wide range of wine topics. Simon, in his inimitable way, is never condescending, and can be suprisingly specific at a basic level.

81. Simon, André L[ouis] (1877-1970). **English Fare and French Wines. Being Notes Towards the Furtherance of the Entente Cordiale Gastronomique. Illustrated by Zelma Blakely.** *London*: *Newman Neame*, (1955). Printed by Millbrook Press, London. 19 cm. viii, 76 pages. Frontispiece, title, and headpiece wood engravings. Gray cloth, in lightly soiled dustjacket.

An annotated dictionary of English foods (fish, flesh, fowl, game birds, cheese, English sauces), together with a listing of a thousand or so French wines: Three-star, Two-star, One-star and Ordinaires. "English fare is … never so good as in England, never better than when partnered with French wines." [page viii].

82. Simon, André L[ouis] (1877-1970). **The Wine and Food Menu Book.** *London*: *Frederick Muller*, (1956). Printed by Wyman and Sons, London. 20.5 cm. 377 pages. Headpiece illustrations. Pale blue cloth, spine faded.

©1956. Simon feels Great Britain's compensation for its bad climate is the availability of a great variety of wines. Although people in the wine countries pay no more for wine than a Briton pays for beer, they drink the same wines day after day. "… one cannot get any Chianti or Pouilly in Bordeaux, any more than a Barsac or Saint-Julien in Beaune, and anybody asking for Hocks or Moselles in Italy, Spain and Portugal would probably be told that they had not heard of it and that the Germans never made any wine at all." The purpose of this book is to provide guidance in matching "all manner of different foods with all manner of different wines …" And it is to be understood that any wine recommended may be replaced by any other of the same type. For each month of the year, there are three party luncheons, three simple luncheons, three party dinners, three simple dinners, with food and wine specified for each. And these are not just variations on a standard gourmet theme. One "simple dinner," for example consists of cucumber soup, fried skate, veal olives, and baked gooseberry pudding, washed down with Lutomer Chipon, a Slovenian white. All component foods and wines are indexed at the end of the book. Twelve "gourmet" meals per month – a lot to digest.

83. Simon, André L[ouis] (1877-1970). **Know Your Wines.** *London*: *Coram Publishers*, [1956]. Printed by Coalville Times, Coalville, Leics. 22.5 cm. 115, (1) pages. Maps, photos, label reproductions and advertisements. Rose cloth. There was a dustjacket, which is no longer.

Covers the wines of Europe, and has a few pages on South Africa and Australia.

84. Simon, André L[ouis] (1877-1970). **Know Your Wines.** *London*: *Coram Publishers*, [1956]. Printed by Coalville Times, Coalville, Leics. 21.5 cm. 115, (1) pages. Maps, photos, label reproductions and advertisements. Pictorial paper [same as dustjacket on the cloth edition].

See item 83 above.

85. Simon, André L[ouis] (1877-1970). **By Request. An Autobiography.** *London*: *The Wine and Food Society*, 1957. Printed in GB at the Curwen Press, Plaistow, E.13. 25.5 cm. ix, (2), 180 pages + frontispiece portrait of Simon and 4 additional photo plates, with tissue guards. Bibliography of Simon's writings pages 159-174. Blue cloth, in torn and chipped, but acceptable dustjacket.

Simon was eighty when he completed this autobiography. Who would have guessed that there would be another autobiography a dozen years hence? As the title suggests, Simon wrote this book at the insistence of his friends: "There are now a great many members of the Wine and Food Society of the world: they all know the name of the President …, but most of them know absolutely nothing about him except that he is an old man who appears to enjoy still a remarkably fine appetite. – Why should they wish to know more? – I cannot tell, but I have been assured persistently and, at last, convincingly that they do …" [foreword].

For a wine lover who also loves books on wine, this is of course must reading. Of special interest is the story of how Simon was able to return to his first love – printer's ink. In 1903, shortly after moving from Reims to London, the journalist A. S. Gardiner, to whom Simon had confessed his first love, commissioned him to write twelve articles on champagne to be published in the *Wine Trade Review*, over Simon's objection that his English was imperfect. "Gardiner not only vetted my prose but he took great trouble to make me realize

the difference between what was permissible and what was desirable in the matter of grammar and construction. When, in December 1905, these articles were published in book form, … I was naturally very happy and quite unduly proud of myself. I had had a book, my first book, published. It was cheaply and poorly printed … in a small edition …; sales were small and practically all the copies were given away. – *The History of the Champagne Trade in England* has long been out of print and out of date; it never was a good book, I know, but for me it is the most important of all my books. I had written it for the love of printer's ink, and … it was a marvellous tonic …" [pages 18-20].

The addenda consist of notes on the various branches of the Wine and Food Society and their anniversary dinners. Simon describes the dinner held by the New York branch in May 1955. "Jeanne Owen [Executive Secretary since 1938] has somehow managed to become a most efficient American business woman without ceasing to be an irresistibly charming Frenchwoman … … She went to Air France and suggested that it would be a gracious gesture on their part to fly me from London to Paris, from Paris to New York, and back again in two hops a few days later, and Air France at once said: 'Avec plaisir, Jeanne!' …" [153-154]. Well, you'll just have to read the whole book yourself.

86. Simon, André L[ouis] (1877-1970). **The Noble Grapes and the Great Wines of France. With 24 colour photographs by Percy Hennell and eight maps and decorations by Asgeir Scott.** *New York, Toronto, London*: *McGraw-Hill Book Company*, (1957). Printed by Drukkerij Holland of Amsterdam. 27.5 cm. xi, 180 pages + 8 pages of color maps of the wine regions of France at the end. Frontispiece color photo portrait of Simon + 23 color photo plates numbered 2 to 24, with captions at foot of each facing page. Bibliography and glossary pages 160-169. Decorative headpieces, pictorial endpapers. "Vellum"-backed red cloth, in price-clipped dustjacket. Small crease at top of spine.

Designed and produced for McGraw-Hill Book Company, New York, by Rainbird McLean, London. Copyright in Great Britain 1957. With reference to the production of this book and the quality of the photographic reproduction, Simon says in the introduction: "It is the first time in the history of the wine trade and of the book trade that you will be able to see the exact size, shape and colour of the Cabernets, Pinots and other grapes, as well as the exact colour of the wines made from each of the main varieties of grapes. – … – Why has it never been done before? First of all because it could not be done before the recent development in the art – it is more than skill – of colour photography, of which I believe Percy Hennell to be the greatest exponent. In the second place, because to transfer his colours to paper without loss of quality is a very costly business, and it has not been easy to find a publisher, willing, able, and courageous enough to undertake such a publication which is in itself a major operation. … … May this book bear witness to my affection and gratitude for the Grand Wines of my native land, be they little or great."

Simon is not alone in his high regard for Hennell. I've seen Percy Hennell referenced elsewhere as the leading expert in the UK in matters of color photography. If this uncommonly attractive wine book is also a ground-breaking wine book, it is fortunate for collectors that it is such a common book. There must have been a very large print run. This book was also offered in special luxury bindings.

87. Simon, André L[ouis] (1877-1970). **The Noble Grapes and the Great Wines of France. With 24 colour photographs by Percy Hennell and eight maps and decorations by Asgeir Scott.** *New York, Toronto, London*: *McGraw-Hill Book Company*, (1957). Printed by Drukkerij Holland of Amsterdam. 27.5 cm. xi, 180 pages + 8 pages of color maps of the wine regions of France at the end. Frontispiece color photo portrait of Simon + 23 color photo plates numbered 2 to 24, with captions at foot of each facing page. Bibliography and glossary pages 160-169. Decorative headpieces, pictorial endpapers. "Vellum"-backed red cloth. Dustjacket.

"Second printing. Copyright Rainbird, McLean Ltd." Otherwise identical to item 86 above.

88. Simon, André L[ouis] (1877-1970). **Die Grossen Weine Frankreichs. Mit 24 Farbaufnahmen von Percy Hennell, sowie 8 Karten und Vignetten von Asgeir Scott.** *Berlin, Frankfurt, Wien*: *Verlag Ullstein*, (1958). Printed in the Netherlands 1958. 27 cm. xi, 179 pages + 8 pages of color maps of the wine regions of France at the end. Frontispiece color photo portrait of Simon + 23 color photo plates numbered 2 to 24, with captions at foot of each facing page. Glossary of French wine terms and bibliography 162-171. Decorative headpieces, pictorial endpapers. Red cloth, white vignette

and gilt lettering. In gray slipcase, with red and gilt decoration, matching the white and gilt of the binding. Slipcase has bumped corners and tears, but is complete and functional.

©1958 by André L. Simon. Original English edition published by McGraw-Hill Book Company; Producers, Rainbird McLean, London. German translation by Margarete Montgelas. Inscription on title-page: "[?Wehrer], gagné à la Tombola du [??], Luxembourg, 11.3.1960." The original dustjacket is missing.

89. Simon, André L[ouis] (1877-1970). **Let mine be Wine. The Philosophy of Wine. The Anatomy of Wine. The Geography of Wine. The Choice of Wine. The Service of Wine.** *London*: *Wine and Food Society*, 1958. Heath Press, Thornton Heath. 18.5 cm. 24 pages. Paper, front cover serving as title-page.

"As the mating instinct is the natural urge to secure the survival of the race, and the herd instinct the natural urge for safety in a world full of fears, so the wine instinct is the natural urge for joy." [page 1]

90. Simon, André L[ouis] (1877-1970). **A Dictionary of Wines, Spirits and Liqueurs.** *London*: *Herbert Jenkins*, (1958). Printed by Wyman & Sons, London. 22 cm. 167, (1 catalog) pages. Pink/orange cloth. Dustjacket, price-clipped and edgeworn.

First published 1958. There have been a number of variants of this wine book genre over the years. In English, Simon was, I believe, first with *Wine* as a separate section (1946) in the series *A Concise Encyclopaedia of Gastronomy* (1940-1946), followed by *A Dictionary of Gastronomy* (1949). Then there was Schoonmaker's *Dictionary of Wines* (1951), James' *A Word Book of Wine* (1959). Lichine raised the bar with his much more extensive *Encyclopedia of Wines and Spirits* (1967), and Simon made a final contribution with *Gazetteer of Wines*, his last work published posthumously (1972). And there were others, but none can compare with the current giant of the genre, Robinson's *Oxford Companion to Wine*, first published in 1994 and now in its second edition. Of course, preceding the works in English were massive works in German, such as Blüher's *Meisterwerk der Speisen und Getränke*, with a big section on wines (1901ff), and Goettler's *Lexikon …* (ca 1910). In French, there was the *Dictionnaire de l'Académie des Gastronomes* in two volumes (1962), the OIV's *Lexique de la Vigne et du Vin* (1963), and others no doubt.

91. Simon, André L[ouis] (1877-1970). **Vom Wein und anderen geistigen Getränken. Mit 100 Abbildungen.** *Berlin-Grunewald*: *Herbig*, (1960). Printed by Druckhaus Langenscheidt, Berlin-Schöneberg. 19 cm. 345, (3) pages + foldout frontispiece and 16 additional glossy plates, all listed in a table of illustrations. Initials by Ottomar Starke and other illustrations by various artists. Endpaper maps of the German and French wine regions. Red cloth. Dustjacket. Excellent copy.

4. Auflage. Additions ©1960 by F.A. Herbig Verlagsbuchhandlung. This German translation of *A Dictionary of Wines, Spirits and Liqueurs* by Ottomar Starke has been somewhat revised and considerably enlarged. Additional material includes beer and brewing, and mixed drinks. From the point of view of graphic presentation, this book is an improvement over the original English edition. The illustrations for the initials were also used in the first US edition (item 92 below).

A laid-in card identifies this edition as "22nd thousand" and as a "special edition, awarded a gold medal by the German Academy of Gastronomy, Frankfurt."

92. Simon, André L[ouis] (1877-1970). **A Dictionary of Wines, Spirits and Liqueurs.** *New York*: *The Citadel Press*, (1963). Printed in the USA. 21.5 cm. 190 pages. Frontispiece and title page illustrations. Full page decorative initials by Ottomar Starke introducing each letter of the alphabet. Yellow cloth backed maroon boards, in lightly worn dustjacket.

First American edition 1963. The text appears to have been printed from the same plates as the first edition of 1958 (item 90 above). The interspersing of decorative initials accounts for the 23 additional pages – "XYZ" taking up only one, and "A" occupying a formerly blank page. The first UK edition had no illustrations.

93. (Simon, André, editor). **Table Manners for Boys. Latin Ms. by a pseudo-Ovid. Probably early fifteenth century; copied by a French scribe.** *London*: *The Wine and Food Society*, [?1958]. Curwen Press. 21.5 cm. 11, (1) pages + centerfold reproduction of the manuscript. Paper.

The first textbook on table manners to be printed, "as far as we know, was published in 1483 …" and written by Giovanni Sulpizio of Italy. Even older, pre-dating Sulpizio's birth, is the present manuscript, probably written at the beginning of the 15th century and apparently never printed "because it was somewhat outmoded by the time when the printing press first came into use." A few samples of the advice offered: "The nose is first well cleaned of mucus / Nor should the bare hand touch it afterwards." … "Let not the soup stain thy mouth nor thy breast." … "When the domestic flea with six legs comes among those dining / Thou shouldst not try to touch nor scratch thine head." … "A man's beard should not be immersed in the wine: / Everyone should abstain from too much wine." The translation is by O.J.A. Russell. "The frontispiece is from the 1499 edition of […] in the Wine and Food Society's Library." Simon crossed off the words "the Wine and Food Society's" and wrote "my own," followed by his signature: "André L. Simon."

94. Simon, André L[ouis] (1877-1970). **Vom Wein und anderen geistigen Getränken. Mit zahlreichen Abbildungen und 4 Karten.** *München*: *Wilhelm Heyne Verlag*, (1970). Printed in Germany 1970. 18 cm. 272 pages. Initials by Ottomar Starke. Illustrations and maps by several artists. Pictorial paper. Nice copy.

©1960 by F.A. Herbig, Munich. In series "Praktische Reihe" – Heyne book number 4121/22. The content has been revised in part from the 1960 edition and the illustrations and maps are different, except for the initials.

95. Simon, André L[ouis] (1877-1970). **The Star Chamber Dinner Accounts – being some hitherto unpublished Accounts of Dinners provided for the Lords of the Privy Council in the Star Chamber, Westminster, during the reigns of Queen Elizabeth I and King James I of England, with a Foreword and Commentary by André L. Simon.** *London*: *George Rainbird for The Wine and Food Society*, (1959). Printed by Butler & Tanner, Frome and London. 28 cm. viii, 88 pages + 4 collotype manuscript reproductions (printed by van Leer & Co., Amsterdam). Title-page in red and black. Black cloth.

Simon was able to acquire 250 records of the Star Chamber dinners, from 1519 to 1639. Of these he chose "fifty from 1567 to 1605 which cover Shakespeare's life because of the added literary interest which they obviously possess for Shakespeare scholars; and I have also selected … a number of contemporary recipes …" Section I of the book is "A Commentary on Tudor Food," including meat, fish, vegetables, fruit, bread, as well as a section on "The Cellar" (beer and wine). Section II reproduces the actual accounts, while Section III consists of recipes. For Simon's earlier work on this theme, see *Star Chamber Revels*, item 69 above.

96. Simon, André L[ouis] (1877-1970). **The History of Champagne. With 8 colour photographs by Percy Hennell, 2 maps and 53 decorations.** *London*: *Ebury Press*, (1962). Printed by Drukkerij Holland, Amsterdam. 27.5 cm. 192, (3 maps) pages + 8 color plates (indexed). Decorative headpieces, illustrations, color photo endpapers. Bibliography pages 186-188. Correction slip tipped in at page 180 re title for that page [corrected in the McGraw-Hill and Octopus editions]. "Vellum"-backed pale brown cloth. Dustjacket matches endpapers. Top edge of dustjacket worn.

©1962. Designed and produced for the Ebury Press by George Rainbird, London. A wide-ranging historical survey of the world's most widely appreciated beverage. The first chapter is titled *La Champagne* (the province), the second *Le Champagne* (the wine). This are followed by another nine chapters of history. The book concludes with chapters on the current state of Champagne, its vintages, bottles, corks and glasses. The final chapter is an account of the case brought against "Spanish Champagne" by the Champagne shippers and the conservative old wine merchants of Britain. The legal reasoning that led to the final decision for the plaintiffs was quite impressive and, in the end, very convincing, even though the arguments of the defense seemed, at first, equally convincing. As I was reading this stirring legal saga, the thought crossed my mind that, just as *catholic* with a small "c" is all-embracing, while *Catholic* with a big "C" is quite specific, we might consider a parallel use of *champagne* and *Champagne*. But when I reached the end of the case, I changed my mind – there aren't enough dedicated linguists in the world to make it work.

In his foreword, Simon references his *The History of the Champagne Trade in England* of 1905. "This book has long since been out of print, as well as out of date, and so much has happened in Champagne and to Champagne during the twentieth century, that it is high time to bring its fascinating story up to date."

97. Simon, André L[ouis] (1877-1970) and Robert J. Misch. **The History of Champagne. With a chapter on American Champagne** [sic] **by Robert J. Misch. With 9 colour photographs by Percy Hennell, 2 maps and 55 decorations.** *New York, Toronto, London*: *McGraw-Hill Book Company*, (1962). Printed by Drukkerij Holland, Amsterdam. 27.5 cm. 192, (3 maps) pages + 9 color plates (indexed). Decorative headpieces, illustrations, color photo endpapers. Bibliography pages 218-220. "Vellum"-backed cream cloth. Dustjacket (price-clipped) matches endpapers.

©1962. Designed and produced for McGraw-Hill Book Company by George Rainbird, London. Identical to the original London edition, except for the title, and the additional color photo plate and illustrations for the added chapter on "American Champagne." By the most hilarious twist of irony, the chapter on *American Champagne* immediately follows the chapter on *The "Spanish Champagne" Case*. French Sonoma, anyone? Well, at least there was a limit to our effrontery: no American Champagne map.

98. Simon, André L[ouis] (1877-1970) and Helmut Arntz. **Champagner und Sekt. Die Geschichte des schäumenden Weins. Von André L. Simon über den Champagner und Helmut Arntz über den Sekt. Mit 16 Farbaufnahmen von Percy Hennell, sowie 4 farbigen Landkarten von Julia Matcham.** *Berlin, Frankfurt/M, Wien*: *Verlag Ullstein*, (1962). Printed by Ullsteinhaus, Berlin. 27 cm. 243, (4 maps) pages + 16 color photo plates. Chapter headpieces. Bibliography pages 234-235 (for Champagne) and 236 (for Sekt). Color photo endpapers. Pale green cloth with gilt decoration. Dustjacket matches endpapers. Excellent condition. In pale tan slipcase, with top and bottom of spine just beginning to split.

©1962 by George Rainbird. Original English edition, *The History of Champagne*, published by The Ebury Press. Chapters 1-13 and 21-24 were translated into German by Wilm W. Elwenspoek, while chapters 14 to 20 on Sekt were written by Helmut Arntz. Chapters 1-13 correspond to chapters 1-13 in the Enlish edition, while 22-24 = 14-16. Chapter 21, however, is a translation (with a number of paragraphs omitted) of "American Champagne," which is chapter 18 in the US edition. The title of this book is also a hybrid of the English and US editions: "Champagne and Sekt. The history of sparkling wine."

The chapter on the "Spanish Champagne" case (chapter 17 in the English and US editions, has been omitted from this German edition. Instead, the opening chapter on Sekt (chapter 14), explains how the word Sekt came to be applied to German sparkling wine. As is true with so many words we take for granted, the etymological path was rather convoluted, but I'll spare you the details. The word *champagne* had also been used generically in Germany for any "sparkling wine," as it had been elsewhere in Europe, including France, until that usage became illegal under terms of the Versailles Treaty of 1919. Only five of the photo illustrations in this edition match those of the original edition, and there are a number on the subject of Sekt. One of the photos substituted in the Champagne section is quite interesting, showing the operation of placing baskets of Champagne bottles, ready for shipment, into the hoist that transports them from the deep chalk cellar up to the top. The endpaper and dustjacket illustration has been revised to depict German Sekt bottles in addition to Champagne. Some of the tables at the end have been replaced with Sekt-related statistics, and a list of Sekt producers. In addition to the maps of France and Champagne, there are maps of Germany and Rhein/Main.

99. Simon, André L[ouis] (1877-1970). **Lo Champagne dalle origini ad oggi.** *Milano*: *U. Mursia & C.*, (1968). Printed in 1968 by «La Varesina Grafica», Azzate (Varese). 20 cm. 242, (1) pages. Bibliography pages 237-239. Green cloth, decorated dustjacket. Excellent copy.

©1962, George Rainbird. ©1968 for the Italian translation. Translated from the original *The History of Champagne* by Giuseppe Castoldi. Appears to be a complete translation, omitting only chapter 17 (The "Spanish Champagne" Case) and Appendix 2. There are no maps or illustrations.

100. Simon, André L[ouis] (1877-1970). **The History of Champagne. With 8 colour photographs by Percy Hennell, 2 maps and 53 decorations.** *London, New York, Sydney, Hong Kong*: *Octopus Books*, (1971). Printed by Svoboda, Prague. 26 cm. 192, (3 maps) pages + 8 color plates (indexed). Decorative headpieces, illustrations, color photo endpapers. Bibliography pages 186-188. Pale yellow cloth. Dustjacket matches endpapers. Back of dustjacket has a few tears.

©1962, George Rainbird. This edition published 1971 by Octopus Books, London.

101. Simon, André L. and S.F. Hallgarten. **The Great Wines of Germany and its famed vineyards. With color photographs by Percy Hennell and maps by Sheila Waters.** *New York, Toronto, London*: *McGraw-Hill Book Company*, (1963). Printed by Drukkerij Holland, Amsterdam. 27.5 cm. 191, (1), (8 maps) pages + glossy color photo plates – all indexed. Headpiece illustrations. Bibliography page 186. Color photo illustrated endpapers. Erratum note at foot of page 191. "Vellum"-backed green cloth with a few inconspicuous water stains on front cover. Dustjacket matches the endpapers. It's a little edgeworn at the top.

First published 1963. Produced for McGraw-Hill by George Rainbird, London. Simon says in his foreword that on his first visit there in 1911, he fell in love with the Rhine and the Moselle. The only other two rivers he had known then were the Seine and the Marne, "both famous in French history but not comparable in beauty with the Rhine and the Middle Moselle." He has made "one more visit, perhaps my last, … in the company of a younger and far better informed man than myself – … Fritz Hallgarten … [whose] knowledge of the vineyards and wines of Germany is unsurpassed." Following a short history of German wine, there are chapters on wine-making, the naming of wines, the vineyards and their grapes, the great vintages, Sekt, brandy, wine containers. There is also a glossary and a number of appendices with a variety of wine statistics. The bibliography does not list the Simon/Arntz work on Champagne and Sekt, published shortly before this book.

102. Simon, André L. and S.F. Hallgarten. **The Great Wines of Germany and its famed vineyards. With color photographs by Percy Hennell and maps by Sheila Waters.** *New York, Toronto, London*: *McGraw-Hill Book Company*, (1963). Printed by Drukkerij Holland, Amsterdam. 27.5 cm. 191, (1), (8 maps) pages + glossy color photo plates – all indexed. Headpiece illustrations. Bibliography page 186. Color photo illustrated endpapers. Erratum note at foot of page 191. "Vellum"-backed green cloth, with small bump at lower right corner of front cover. Dustjacket matches the endpapers.

First published 1963. Produced for McGraw-Hill by George Rainbird, London. Another copy (see item 101 above)

103. Simon, André L[ouis] (1877-1970). **The Commonsense of Wine. Foreword by André Maurois.** *Cleveland*: *The Wine and Food Society in association with World Publishing Company*, (1966). Printed by Athenaeum Printing Works, Budapest. 24 cm. 192 pages + glossy color frontispiece portrait of Simon. Green "vinyl" cloth. Dustjacket has two long tears and some discoloration.

©1966 by Wine and Food Society Publications. Produced by George Rainbird, London. Also published by Michael Joseph, London. There were later printings, as well. The book is in a question and answer format throughout, with short introductory chapters followed by detailed information on specific wine areas – France, Italy, Spain, Portugal, Germany, and the rest of the world. "All that I have learnt in the course of the four score years during which I have loved wine, has been the making of this book. I have done my best to answer all the questions which I have ever asked myself, and the questions which a great many people have asked me during my long and well-wined life." [preface]. In his foreword, André Maurois expresses gratitude to Simon "for having been for so many years the ambassador of the wines of France."

104. Simon, André L[ouis] (1877-1970). **The Wines Vineyards and Vignerons of Australia.** *London*: *Paul Hamlyn*, (1967). Lee Fung Printing Company, Hong Kong. 27 cm. xiii, 194 pages + 6 glossy color photo plates. Numerous maps in color. Photo illustrations. Full-page decorative chapter heads with photo illustrations. Bibliography pages 188-190. Decorated endpapers. Red cloth, dustjacket repeating two of the book's color photos.

©1966 Lansdowne Press (Melbourne). Published 1967 by Paul Hamlyn. There were also later reprints. The material is in three parts: The Vineyards, The Wines, The Vignerons (pages 1-126). These are followed by seven appendixes on subjects ranging from history to grape varieties to wine in the kitchen, and a glossary of wine-tasting terms. The opening and closing paragraphs of the foreword are interesting: "There are in Australia a great many wines from fair to fine in quality which are characteristically *Australian* wines. They cannot be anything else: they are members of the great family of wines of the world, just as the men who make the wines are members of the great human family … – – The world is made of all sorts, and there are all sorts of wines for them all. There is no reason why any of the good wines which are better known than others should be jealous of other good wines not so well known as they are

themselves: there can never be too many good wines in the world any more than there will ever be too many good people." This same preface would, I think, go nicely with a book on Canadian wines.

I was amused by a jacket-blurb paragraph about Simon: "As a young man, he married an English girl and went to London to represent the champagne firm of Pommery." I had visions of a similar paragraph about Mrs. Simon – As a young woman, she married a French boy and went with him to France to live in the Champagne country.

105. Simon, André L. (editor). **Wines of the World. Edited by André L. Simon. With contributions by H. Warner Allen** [Portugal]**, H. Arntz** [Sekt]**, S.F. Hallgarten** [Germany]**, Anthony Hogg** [Other Vinelands of the West, i.e. Europe and Middle East]**, John N. Hutchison** [Americas]**, George Rainbird** [Spain]**, Cyril Ray** [Italy]**, André L. Simon** [France, North Africa, Germany, Australia & New Zealand, South Africa]**.** *New York, Toronto, London, Sydney*: *McGraw-Hill Book Company*, (1967). Printed in Great Britain and The Netherlands. 27.5 cm. 719 pages, including 40 color photo plates, the majority of them by Percy Hennell. Maps. Bibliography pages 704-706. Color photo endpapers. Red cloth. In slipcase decorated with photo illustrations matching endpapers. Excellent condition.

Designed and produced by George Rainbird, London. ©1967. From the introduction by Simon: "There are not so many vineyards in Europe now as there were a hundred years ago, but there are many more in both North and South America, as well as in Australia and South Africa, so that, on balance, the acreage is greater today than it has probably ever been …" The growing demand for more homes and factories is threatening the existence of some vineyards. "Haut-Brion and Pape Clément, near Bordeaux, have been reached and by-passed, but the fate of some 'suburban' vineyards near San Francisco and Adelaide is very precarious … – … The outstanding excellence of the really great wines nowhere else to be had except from France and Germany is responsible for their very high cost which places them outside the reach of all but the wealthy, and it is most unfortunate that the people who have greater wealth do not necessarily possess a sensitive palate, a gift which one gets or does not get at birth; it cannot be bought over the counter." Simon's view of the wines of France and Germany is reflected in the space devoted to them in this book – 124 pages for France, and 120 for Germany. Next come Italy with 116, Portugal with 102, and Spain with 76. The rest of Europe gets 48 pages, followed closely by Australia and New Zealand with 42. Which leaves North and South Africa (26), and the Americas (38). By the mid sixties, California was being noticed and that is reflected in its allocation of 22 of the Americas' 38 pages. Anyway, I went to the trouble of doing the counts, and felt compelled to inflict them on you.

In the acknowledgements department, Anthony Hogg thanks his wife, among others, "who first insisted that the writing of these chapters would be more useful and less destructive than swinging a golf club on her carpet …" This book saw its 4th printing in 1969, and a second edition in 1981, edited by Serena Sutcliffe.

106. Simon, André L[ouis] (1877-1970). **In the Twilight.** *London*: *Michael Joseph*, 1969. Printed in GB at the Curwen Press, Plaistow. (7), 182 pages + frontispiece photo portrait of Simon. Title-page vignette of Simon's bookplate. Bibliography of his books and articles, from 1905 through 1966. Rose cloth. Dustjacket lightly soiled.

Simon had finally retired full-time to Little Hedgecourt, his home away from London for many years, when he wrote this, his second, autobiography. He tells us about many events in his long life, some of them new, some told again with a new twist. There is a chapter on collecting wine books, at which he was as proficient as he was at writing them. His accounts of trips to the United States are quite entertaining. One of his gastronomic adventures took place on a flight from New York to London in 1935 [pages 71-72]. I would say this adds pioneer of early transatlantic airline travel to his many other distinctions. There is a faint note of regret in Simon's accounts of his efforts over the years in establishing American chapters of the Wine and Food Society. Reflecting on his whirlwind tour of the US in 1946 with Frank Schoonmaker, organized by Crosby Gaige: "The only part of Crosby's plan which I did admire was its full morocco binding!" [73] He felt that "all the time and money I spent in the United States, during some thirty years of my life, on and off …" could be called a failure, except that as a gardener at Little Hedgecourt he realized that one must have patience. "The Wine and Food Society has now blossomed beautifully, and it has become a national institution." He attributes his initial failure to not meeting the right people, such as George Rezek, "a gardener of genius." He had met Maynard Amerine, "more knowledgeable about wine than either Dr. Rezek or myself, [but] his work at the University of California left him no chance for the kind of missionary crusading in the Rezek style even had the gift been his." [73-74].

Simon's dedication: "I wish to record my grateful appreciation of the most valuable help given to me, in my near blindness, by my young and dear friend, Hugh Johnson, who has seen this book through the press."

107. Simon, André L[ouis] (1877-1970). **The International Wine and Food Society's Gazetteer of Wines.** *London*: *International Wine and Food Publishing Company – David & Charles*, (1972). Printed in GB by A. Wheaton & Co, Exeter. 24 cm. 311, (1) pages. Maps. Bibliography page 247. Pages 249-312 ("Maps of the Vinelands of the World" with lists of vineyard names) are printed on pink paper. Decorated endpapers. Red vinyl boards, pictorial dustjacket.

In his foreword, George Rainbird says that this was Simon's last book. "At the time of his death the *Gazetteer* was completed but needed revising … This task is now complete, and the *Gazetteer of Wines* stands not only as a unique index of world viticulture, but as a final tribute to André L. Simon." A review of the "major vinelands of the world" (pages 11-53) is followed by the dictionary itself (pages 55-246, double column). The entries are short, averaging two to three lines each. From Simon's introduction: "Admittedly incomplete as our gazetteer may be, we claim that the many thousands of vineyards and wines recorded here … are those of most, but not all of the world's known vineyards and wines."

108. Baranger, Léon & André L. Simon. **Almanach du Franc Buveur pour 1926. Illustré d'un frontispiece de Daragnès et de ving-cinq bois gravés de G. Belot, Broutelle, Contel, Falké, C. Lebreton, Lissac, Meheut, J.-L. Perrichon, C. Serveau, Schulz, F. Siméon, Vettiner et Maximilien Vox.** *Paris*: *"Le Livre" – Émile Chamontin, Directeur*, (1926). Printed by R. Coulouma, Argenteuil, 30 January 1926. 19.5 cm. (2 blank leaves), (4), 145, (1), (26 wine advertising), (1 colophon) pages. Stiff brown paper, paper label on cover.

Five copies of this work, numbered 1 to 5, included a suite of the woodcuts. There were also 20 copies on "Hollande van Gelder" (6 to 25), 75 copies on "vélin de pur chiffon" (26-100) and 50 contributors' copies on various papers (I to L). This copy is not numbered.

The book is organized by astrological horoscope, with each month assigned a sign of the zodiac – from Capricorn for January (22 December to 22 January) to Sagittarius for December (22 November to 22 December). A full page woodcut illustration introduces each month and a headpiece woodcut accompanies each month's calendar, with saints or church holy days shown for each day. The editors tell us that their information was drawn from a treatise on Black Magic, "Cardinal Richelieu's fortune-telling (Hachette edition) and the works of Sir John Never-Takeenough, Queen Victoria's head chamberlain." Readers are invited to submit further information. The material consists of a miscellany of poetry, quotations on wine from various sources, drink recipes, and so on. Each month also has a short piece on a French wine region. André Simon apparently edited the contents for technical accuracy, and he turned a "wild child" into a "well-mannered girl." In any case, one of the objectives of this "calendar," which they hoped to continue in following years, was to speak out against the hypocrisy of prohibitionism. "They deprive themselves of life in order not to risk losing it."

109. Singleton, Vernon L[eRoy] (1923 –) & Paul Esau. **Phenolic Substances in Grapes and Wine, and Their Significance. Department of Viticulture and Enology, University of California, Davis.** *New York and London*: *Academic Press*, 1969. 23.5 cm. viii, (2), 282 pages. Bibliography pages 209-261. Green cloth. Dustjacket lightly worn.

A rather technical work by a leader in his field. Among the positions Singleton has held are as research chemist at Lederle Labs, American Cyanamid from 1951 to 1954, and as biochemist for the Pineapple Research Institute, University of Hawaii, 1954-58. His honorary degrees include a D.Sc. from the University of Stellenbosch, 1983.

110. Sittler, Lucien (1905 –). **La Viticulture et le vin de Colmar à travers les siècles.** *Paris*: *Editions Alsatia*, 1956. Printed by Imprimerie Alsatia, Colmar. 23 cm. 167, (1) pages + 12 glossy photo plates. Maps and illustrations. Bibliography pages 163-165. Paper, dustjacket.

The first edition consisted of 200 copies "de luxe" numbered 1 to 200, and an additional 1300 copies. This is one of the 1300, not numbered. The preface is by Joseph Rey, Deputy Mayor of Colmar. He talks about the importance of viticulture to Colmar and that through the centuries it has been one of the most lucrative economic activities. "Its wines have always enjoyed great renown, their commerce has been the principal source of prosperity for our city …" Studies by Mossmann, Waldner, Scherlen and others have only covered parts of the subject, and that is why we appreciate this book, since it gives us complete information on the viticulture and the wine of Colmar [page (7)]. The earliest reference to vines is dated 865, though the first detailed reference is dated 1148. The author follows the historic trail through to the 19th and 20th centuries. Sittler lived in Colmar and had been its archivist since 1934.

During our visit to Colmar in 1966, we saw the wine vat in the Unterlinden Museum that is reproduced in this book (facing page 80). Because of my interest in the language of wine, I carefully copied the inscription on the vat for my records. Naturally, the same day or

the next, I bought this book in Colmar and saw the inscription reproduced on page 63. Here, whether you want it or not, is an English version: "Here I sit, big pot-belly, with my grape juice, which gives courage to the healthy, strength and energy to the sick. Whoever partakes of it, with moderation and timeliness, the Lord will make happy, fill his heart with joy, but he who abuses it and boozes day and night, will be deprived of money and body and soul." The vat maker also inscribed his name and date: "[?19th] November, Peter Meier, 1781."

111. Sittler, Lucien. **La Route du vin d'Alsace.** *Colmar-Ingersheim*: *Editions SAEP*, (1969). 20h x 21.5w cm. 172 pages + 18 glossy color photo plates at end. Maps. Illustrations include numerous vignettes on wide margins. Pages 37-41, 61-72 and 109-120 are printed on green paper. Linen cloth. Dustjacket has a small chip, small tears, and a little smudge.

First edition, printed 15 November 1969, consists of 300 copies numbered 1 to 300, and twenty not for sale numbered I to XX. This is copy number "133." A detailed and interesting survey of the wines of Alsace, following the Alsatian Wine Trail from Marlenheim in the north, near Strasbourg to Thann in the south, a good distance beyond Colmar. This "Route du Vin de l'Alsace" was inaugurated in 1953 and covers a winding trail considerable longer than its 80 kilometers as the crow flies. For many years, from the Middle Ages to the French Revolution, wine growing was in the hands of tenant farmers. During the Middle Ages, Alsatian wine was regarded as the best in Europe, although little was known about the grape varieties employed. As "noble" varieties were introduced, growers were generally required to mix them with ordinary varieties, for fear that ordinary wine would suffer. This was still true in the 19th century, as reported by "the famous wine grower" Stoltz. However, there were some localities, including Riqewihr where ordinary varieties were not permitted, according to a regulation dated 1575. The Riesling, originating in France rather than Germany, was first mentioned in 1644. Last came Gewürztraminer, existing as early as 1850, cultivated successfully at Colmar in 1900. Most disastrous for Alsace was the Thirty Years' War in the 17th century. In the 18th century Alsace became French and wine growing expanded, but the quality of the wine went down. With the French Revolution came mass changes of ownership, but the markets favored French wines over Alsatian. With a return to Germany in 1870, the hoped for German markets materialized only as wines downgraded for mixing with German wines. The wine growers finally organized in Colmar in 1895 and had some success thereafter, until the return to France in 1918, when they found they could not compete with French wines. This led to a call for the elimination of hybrids and an upgrading of vineyards, which continued until World War 2, and resumed thereafter [pages 8-30, passim]. This very absorbing historical background is followed by a detailed trip through the wine towns of Alsace, together with anecdotes and citations from various authors.

A German edition was published in 1980: *Die Elsässische Weinstrasse : von Wissembourg bis Thann*; 27 Fotos von Willy Pragher, 32 Illustrationen und 3 Kartenskizzen von E.H. Cordier. Freiburg: Rombach, c1980. 131 p., [24] p. of plates, ill., maps; 19 cm. [Melvyl].

112. Slate, George L[ewis] (1899 –) and John Watson & John Einset. **Grape varieties introduced by the New York State Agricultural Experiment Station 1928-1961. Bulletin No. 794. February 1962.** *Geneva, NY*: *New York State Agricultural Experiment Station, Cornell University*, 1962. 22.5 cm. 47, (1) pages, including paper covers. Color photo illustrations on front and back cover, black and white inside.

Grape varieties covered are Alden, Athens, Bath, Buffalo, Canada Muscat, Eden, Erie, Hanover, Hector, Kendaia, Naples, New York Muscat, Ruby, Schuyler, Steuben, Van Buren, Watkins, Westfield, Yates.

113. Smith, Walton Hall (1898 –) and Ferdinand C[hristian] Helwig, M.D. (1896 –). **Liquor the Servant of Man.** *Boston*: *Little, Brown and Company*, 1939. 21 cm. (5), 273 pages. Previous owner's signature in pencil: "Henry Hirshberg," with his pencilled marks and occasional notes. Annotated bibliography pages 225-273. Red cloth.

"First Edition. Published November 1939." By February of 1940, this book was in its fifth printing. A friendly view of alcohol, with chapters on physiology, pharmacology, liquor and sex, psychology, and case histories.

114. Soderini, Giovanvettorio (?1526/27-?1596/97). **Trattato della coltivazione delle viti e del frutto che se ne può cavare. Dalla Società Tipografica de' Classici Italiani, contrada di s. Margherita, N.º 1118.** *Milano: Giusti, Ferrario & C.º*, 1806. 21 cm. 253, (2) pages + frontispiece engraved portrait of Soderini. Leather backed mottled boards.

"Our edition is based on the very beautiful and fine 1734 reprint by Domenico Maria Manni in Florence of the famous first de' Giunti edition of 1600." Soderini was born in 1526. His father, a Florentine Senator, was inclined to poetry and a sonnet of his was published in 1567. Giovanvettorio studied philosophy and law in Bologna, and on his return to Florence he was admitted to the celebrated *Accademia Fiorentina* in 1544. At the time of his death in 1596, Giunti had already made plans to publish Soderini's treatise. [pages 11-24]. For the original edition see Simon BG 1398 and BBII 622. Editions of 1600, 1610 and 1734 are listed in Simon BV, pages 83 and 133.

The Soderini entry in the Fritsch sale catalog (#67) gives us another view: "The author … was born in 1526 into a family which had given a dictator to the Republic and a cardinal to the church. He got mixed up in a plot against the Medicis. He was condemned to death and was saved only by the generosity of Ferdinand I who banished him to Volterra. During this exile he studied agriculture. The Academy of the Crusca placed his treatise on viticulture on the list of its *testi di lingua*. It contains precepts on viticulture and also on enology. Soderini assigns a big role to the stars. He recommends for example … that vintages take place when the moon is in a particular sign and is waning, for «if one harvests less wine, at least one is certain of its quality and preservation» …"

115. (South Africa). **Entertaining with Wines of the Cape. Choosing, Cellaring, Serving, Cooking, Recipes.** *Paarl*: 1959. Printed by Cape Times. 24.5 cm. 48 pages. Color illustrations. Decorated boards. Covers worn, especially at outer corners of front cover.

Produced by the Public Relations Department of Die Ko-operatieve Wijnbouwers Vereniging van Zuid-Afrika, in collaboration with J. Walter Thompson Company South Africa, Cape Town. The first edition of this promotional item which saw many later editions and printings. It's interesting that the recipes for cup drinks and punches call for "your favourite inexpensive table wine," not South African wine specifically. Perhaps the message is that South African wines are too good for a punch.

116. (South Africa). **Entertaining with Wines of the Cape. Choosing, Cellaring, Serving, Cooking, Recipes.** *Paarl*: (1962). Cape & Transvaal Printers. 24.5 cm. 56 pages. Color illustrations. Illustrated back endpapers. Decorated boards (same as item 115 above). Minor wear.

Produced by the Public Relations Department of Die Ko-operatieve Wijnbouwers Vereniging van Zuid-Afrika, in collaboration with J. Walter Thompson Company South Africa, Cape Town. First published 1959. Revised and enlarged 1962. There are a few added chapters and their sequence has been changed. Some of the illustrations are new. A third revised and enlarged edition (78 pages) was issued in 1968.

117. (South Carolina). **Proceedings of the Annual Convention of the South Carolina Agricultural & Mechanical Society held in Columbia, S.C., November 8 and 9, 1871.** *Charleston, SC*: *Walker, Evans & Cogswell, Printers*, 1872. 23 cm. 54, (18 ads) pages. Paper, covers loose.

Includes "Essay on Grape Culture" by R. M. Sims, Lancaster, SC. "We have gained two very material points in the progress of grape-culture in this country, in having established the facts that the foreign grape can not be grown here to perfection, and to any extent in the open air; and that the native species are capable of the highest improvement …"

118. Southworth, May E. (compiler). **One Hundred and One Beverages.** *San Francisco*: *Paul Elder and Company*, (1904). The Tomoyé Press, San Francisco. 21.5h x 10.5w cm. (3), 87, (4) pages. Decorative full-page chapter heads. Titles and decorations in red. Pages printed on odd-numbered side only. Full leather, with simulated clasp design. Binding worn, with a small piece (3 cm x .5 cm) torn off lower right corner of front cover. Binding loose and a few small spots here and there.

An unusual "cocktail" book. Drinks are organized in 8 chapters (iced, summer, mixed, hot, sherbets, punches, cordials, fruit) and range from non-alcoholic to quite alcoholic. I assume they reflect the taste of the time. For example, here's the recipe for *Whey*: "Put sweet milk on the fire and as soon as it boils add enough white wine to curdle it. Boil up again, when the curds will settle to the bottom. Strain, sweeten to taste and serve hot." [page 49]. No doubt this one was non-alcoholic by the time it was drunk, if it ever actually was drunk.

Bitting (page 442) lists the revised edition of 1906.

119. Speechly, William (fl. 1776-1821). **A Treatise on the Culture of the Vine, exhibiting new and advantageous methods of propagating, cultivating, and training that plant, so as to render it abundantly fruitful. Together with new hints on the formation of vineyards in England. By William Speechly, Gardener to the Duke of Portland.** *York*: *Printed for the author, by G. Peacock; and sold by G. Nicol, bookseller to His Majesty, Pall-Mall; J. Debrett and J. Stockdale, Piccadilly; and E. Jeffery, near Carleton-Place, London*, 1790. 30 cm. [i-v], vi-xvi, 224 pages + (4) pages "Subscribers" + (1) leaf with additional "Subscribers' Names" + (2) leaves of explanations to plates I and II + blank leaf + pages 263-274 (Section XXX from an unspecified source, "A Review of the Fifty kinds of Grapes described by Mr. Speechly in his 'Treatise on the Vine' …" by Joseph Thompson, gardener to the Duke of Portland "and Successor to Mr. Speechly. Read February 5, 1828") + 5 plate illustrations at pages 92, 97, 106, 177, 197, numbered I to V, the first three folding. New binding – half leather marbled boards, not perfect. A stain (about 10 x 5 cm) of varying intensity runs through about a third of the pages, at inside bottom, and does not extend to the printed area. This staining is of vintage quality and pre-dates the binding. All in all, a quite satisfactory copy.

The material is organized in four *books*, of which the first presents an annotated list of 50 grape varieties, and discusses the management of the vine in the hot-house. Book 2 is on the vinery and includes observations on pruning and watering. Book 3 covers grafting, insect control, and remarks on the age and size attained by vines. Book 4 (pages 183-209) is on vineyards, which Speechly feels he needs to discuss, since a part of England is "within the vinous latitude." Since these latitudes correspond with wine growing areas in Germany, he recommends "the kinds of Vines cultivated in *Germany*, and particularly the sort producing the grapes of which the *Rhenish* wine is made, in preference to any kind cultivated in *France*." To provide an example of what can be done with vineyards in England, he quotes Edward Barry's account of the success of the *Pain's-Hill* vineyard of Charles Hamilton, who gave Barry a description of what he had accomplished. Hamilton reported that he had no success making red wine from his two Burgundy varieties – Auvernat and Miller – but that he then made white wine instead. "… for the very first year I made white wine, it nearly resembled the flavour of *Champaign*; and in two or three years more … my wine had a finer flavour than the best *Champaign* I ever tasted … It would be endless to mention how many good judges of wine were deceived by my wine, and thought it superior to any *Champaign* they ever drank; but such is the prejudice of most people against anything of *English* growth, I generally found it most prudent not to declare where it grew, till after they had passed their verdict upon it …" [pages 204-206]. However, I don't think Speechly was convinced that vineyards were a real option. In the preface he says that "… it may seem doubtful whether wine can be made in this country to any considerable national advantage: But still we find, by experience, that by artificial means, even the latest kinds of grapes may be brought to almost as high a degree of perfection as they are in their own native soils and climes …"

A rather amusing view of Speechly's treatise comes from the Fritsch sale catalog (item 115): "If Speechly had not been a celebrated agronomist, we would readily have classified him among literary madmen, for his treatise aims at nothing other than to plant vines, harvest, and make wine in Albion! As if cider, ale, gin and tea were no longer enough to cultivate the humour and phlegm of the natives. It's true that his treatise was published at the height of the French Revolution, at a time when the Chambertins and the Margaux, the Romanées and the Condrieux could well be missing!" After continuing with more straightforward description, it goes on: "At the end, there are several accounts of proprietors who made English wine, and find that it is as good as the wines of France or Spain. By the crown of Bacchus, there's someone a bit high on alcohol!"

Although this is sometimes listed as the first edition [e.g. Fritsch, Sotheby's], I have seen a dealer listing of a 1789 edition. Perhaps the date was taken from Speechly's preface, which is dated at Welbeck, May 1, 1789. Also, Joseph Thompson in his review of 1828, included at the end of the book, says that his and Thomas Hunt's "endeavors [in 1785 and 1786] for improvement were only exceeded by … our worthy master [Speechly]. He had been upwards of seven years … writing his Treatise on the Vine, the manuscript copy of which was at that time in a forward state …" In another reference he notes that "previous to the publication of his book in 1789 …" The best evidence comes from Simon, who lists both 1789 and 1790 editions, with somewhat differing titles (BV page 50). A second edition was published in 1805, the third in 1820.

From the Dictionary of National Biography: "In 1797 Sir John Sinclair (1754-1835) when president of the board of agriculture, contemplated issuing a comprehensive work on agriculture, and, at his request, Speechly undertook the sections on gardening and domestic rural economy. But in the following year the project was laid aside, and in 1800 Speechly's manuscript was returned to him at his own request. Soon after 'a severe domestic loss' … Speechly relinquished his post of gardener at Welbeck Abbey, and undertook the management of a farm." Later he enlarged and completed his manuscript on rural economy and published it in 1820. Speechly's 1779 *Treatise on the Culture of the Pine Apple* and this 1790 treatise on the vine were republished in one volume in 1820.

120. Speechly, William. **A Treatise on the Culture of the Vine, exhibiting new and advantageous methods of propagating, cultivating, and training that plant, so as to render it abundantly fruitful. Together with new hints on the formation of vineyards in England. By William Speechly, Gardener to the Duke of Portland.** *Dublin*: *Printed for P. Wogan, P. Byrne, J. Moore, A. Grueber, W. Jones, and R. White*, 1791. 21.5 cm. [i-v], vi-vii, (10, viii-xxi, 307 pages + 5 plates (one is folding), numbered I to V, as in the 1790 edition + 2 leaves of explanatory notes, one each for plates I and II. Full mottled leather, small chip at bottom of spine, hinges cracked. A few light pencilled marginal marks.

Although the format is considerably smaller, the text of this edition appears to be identical to that of the 1790 edition. The plates have been reduced in size, are not quite as clearly printed, and several are reversed, left to right. This edition not listed by Simon.

121. Spencer, Edward (1844-1910). **The Flowing Bowl. A treatise on drinks of all kinds and of all periods, interspersed with sundry anecdotes and reminiscences.** *London*: *Grant Richards*, 1899. Printed by R. & R. Clark, Edinburgh. 18 cm. xv, 243, 19 Grant Richards catalog pages. Decorated pale brown cloth.

The title-page for the Grant Richards catalog is also dated 1899. Spencer explains in his preface (dated Christmas Eve, 1898) that the content of this book is "for the most part, the voice of the great ones of the past, including Pliny and Gervase Markham. The matter … is culled from other sources; and if this is the most useful and interesting work ever published it is more my fortune than my fault." The author surveys the subject of drink through history, beginning with the "awful habits of the ancients" to the temperance movement of his day. Included are chapters on all the various alcoholic drinks, including wine, and numerous recipes for mixed drinks of all kinds, interspersed with mostly lame attempts at humor. Here's a sample of his more serious side: "… the decline and fall of port in British estimation may be said to be due, mainly, to the following causes: inferiority of most of the modern vintages, the introduction of whisky, the present taste for lighter wines, such as the cheaper clarets and burgundies, with wines of Germany and Italy, and a sort of 'boom' in wines from Australia and California. These last-named, however, are but seldom seen at the tables of the wealthy; and thus far the demand for the productions of gallant little Wales have not been in any great request, although the demand is said to be equal to the supply." [page 141].

There was a sixth edition published in London 1925. Edward Spencer (Mott) was a pseudonym for Nathaniel Gubbins [Mott?]. For a time he was a strolling actor. In *Who Was Who* his recreations are listed as gambling, in the earlier days; later gardening, trimming hedges and country walks.

122. Spetz, Georges. **L'Alsace Gourmande. Poème gastronomique suivi de cent quarante recettes alsaciennes. Avec vingt encadrements et quarante vignettes par Mlle Jeanne Riss.** *Strasbourg*: *Revue Alsacienne*, 1914. Printed end of November 1913 by Imprimerie Alsacienne, Strasbourg. 27 cm. 181, (2) pages. Inscribed on blank endpaper: "To Miss 'fussy' Forkach I dedicate this little Alsatian recipes collection, as a souvenir of our first Lunch and because I noticed that she likes and appreciates a real french 'cuisine.' Very sincerely, [Fil?] Picard. October 15, 1941, New York." All pages have green borders, title-page and full-page chapter heads have decorative green borders. Numerous vignettes, also in green. Attractive quarter green morocco with raised bands, marbled boards, with original paper wraps bound in – hand binding by Nancy Buehler.

The poem is presented in 14 chapters (+ prologue and epilogue), consisting of two introductory historical chapters, then 12 chapters, each treating an element of Alsatian gastronomy – choucroute, pâté de foie gras, meats, fowl, fish, snails and frogs, pâtés, pastries and cakes, vegetables and mushrooms, fruits, liqueurs, wines. Recipes for each chapter follow at the end of the poem. There is also a list of the best wine growths of Alsace, and an index of all the recipes. Bitting (page 445).

123. Spooner, Alden [Jeremiah] (1810-1881). **The Cultivation of American Grape Vines, and the Making of Wine.** *Brooklyn*: *A. Spooner & Co. Printers*, 1846. 17.5 cm. 96 pages. Illustrations. Blind stamped on endpaper and title-page: "Wm. B. Codling, Lily Pond Cottage, Sag Harbor, N.Y." Dark brown cloth, gilt title on cover. A narrow 6-cm-long stain appears at upper outer edge of back cover, but a nice copy, with some foxing.

Spooner presents a rather interesting miscellany of information on grape culture in America – history of foreign and American vines, soil and climate, propagation methods, pruning, manuring, insects and diseases, and wine making. He ranks the Scuppernong first among American varieties, followed by Isabella and Catawba. "In making Scuppernong wine, one sixth of its quantity of proof spirits is added. Sugar or water is said to spoil it." [page 49]. Adlum regarded the Catawba as his best wine grape, while Longworth claimed that the Catawba was superior as a wine grape to the Isabella. Spooner apparently was partial to the Isabella grape, from which he had made a wine in 1831 from cuttings planted in Brooklyn in 1827, believing himself to be "the first who had attempted to make wine of this grape …" But in 1832 he received a letter from Z. Lewis of Brooklyn, together with a bottle of Isabella wine made by him in September, 1830, following Adlum's recommendations. Spooner devotes a short chapter to the history of the Isabella grape, which had achieved general cultivation along the coast of the United States. "I hear of its cultivation as far North as Canada, but with what success I cannot learn. I should much doubt whether it would ripen well in Canada …" [13-16]. In the chapter "Conversations on Grapes" (American Institute 1846), Underhill talks about the Isabella. "It can be grown in favorable locations in Vermont, and probably in Canada." [67]. In October of 1843, Spooner and Meigs were the only two hardy souls who visited Underhill's vineyard at Croton Point. "Dr. U. met us on board the steam boat, and we went to Sing Sing, and thence in Dr. U's boat in 10 minutes to Croton Point, driven by a gale of wind … [The vineyard] was such a sight as probably was not to be seen elsewhere in America." [57-59]. As for the cultivation of foreign grapes, Spooner mentions unsuccessful efforts by Parmentier and Loubat, and his own unsuccessful efforts. He planted 50 foreign vines in 1827 and continued for several years, then gave up. [9].

Spooner quotes an interesting letter to the editor of the Southern Agriculturalist by "the late Mr. Adlum, of Georgetown" on the subject of making wine from immature grapes. Adlum says he had made wine which "was sometimes at three or four years old equal to the best *Madeira*, according to the opinions of good judges, and none of it so bad as the low priced *rot gut* wines now imported, such as your *Malagas, Clarets* … I have made wine of a *Fox-grape* that was pronounced by Mr. Jefferson and others, equal to the *Burgundy* of *Chambertin*, one of the best wines in France, and it was at the time compared with *Burgundy* he had on his table, imported by himself when he was *President* of the *United States* …" [74-76]. An amusing aside, on another subject – the evils of alcohol: "An American returned from Europe, says – 'I have passed three years in France, where I never saw a drunken Frenchman. Eighteen months in Italy, and in that time not an Italian intoxicated. Nearly two years in Switzerland, of which I cannot say the same …'" but he saw no more than twenty there, invariably on a festive occasion. [54-55]. Spooner was quoting from S.I. Fisher's *Observations on the character and culture of the European Vine, during a residence of five years in the Vine-growing districts of France, Italy, and Switzerland*.

A second edition was published in Brooklyn, 1858 (Amerine 3098). Alden Spooner was born in Sag Harbor, Long Island, and died in Hempstead, LI. A longtime resident of Brooklyn, he edited the *Evening Star* and the *Long Island Star Weekly*, and contributed to the *Knickerbocker* and *Colman's Monthly* magazines. An antiquarian, he wrote historical works on Brooklyn and Long Island, and was the founder of the Long Island Historical Society. Another source (*American Authors and Books*) says that he was editor of the *Long Island City Star*, founded by his father, Alden Spooner. Is it possible that this book was actually written by his father (??).

124. (Stafford). **One Hundred Ways especially prepared for connoisseurs, by A Traveler. A brief treatise on gin and the recondite delights therein, also a collection of old and new recipes with sections devoted to the niceties of touch that make cocktails etc., works or art** [sic]**.** *New York*: *Stafford Brothers*, 1932. 16 cm. (1), 47 pages. Illustrations. Dark blue flexible cloth, silver lettering and vignette. Top of spine slightly worn.

Copyright 1932. First printing September 1932. Second printing October 1932. A compilation of cocktails and other mixed drinks, all based on gin, together with instructions. The preface is by J.B.S. "Each formula, if carefully followed, will make one's guests exclaim, 'How do you do it?' The answer is simple. Correct ingredients, correct proportions, correct handling, correct glass and correct serving … The basic ingredient, gin, can be made at home successfully …" J.B.S. acknowledges the contribution of his brother George.

125. Stafford, Hugh. **A Treatise on Cyder-Making, Founded on Long Practice and Experience; with a Catalogue of Cyder-Apples of Character, in Herefordshire and Devonshire. Their different Qualities and Applications in making either Mellow or Rough Cyder; and the whole Process of Cyder-Making throughout. With Instructions for meliorating Cyder, Preservatives, and Remedies for preventing and curing the Diseases incident to Cyder. To which is prefixed, A Dissertation on Cyder and Cyder Fruit, by Hugh Stafford, Esq; of Pynes in Devonshire.** [quotations of lines from Horace, and from John Phillips' poem on cyder]. *London*: *Printed for E. Cave, at St. John's Gate*, 1753. 22.5 cm. v, (3), 68 pages + a foldout engraved illustration of a cider press at end. Tailpiece illustrations. Calf-backed marbled boards, worn. Bookplate of Hugh Earle of Loudoun.

Ownership signature of "H.E. Durham." Typed library tag tipped in on endpaper: "3957, T.W. Bagshawe."

Stafford's dissertation appears on pages 1-16, and is followed by the Treatise on Cyder, in eight sections. The unknown author, in his/her preface, says that some degree of knowledge of cyder-making has been "lately acquired, and Cyder has in proportion been more generally drank … … But this knowledge is far from being either general or perfect … Success is frequently the effect of chance, and the same person cannot from the same fruit, always produce the same liquor …" As cider is considered wholesome and is native to our country, a contribution to the public good is made by any person who "gives infallible directions for making it universally agreeable, by varying it so as to suit every palate, and by improving the flavour and the quality, … divesting it of its tendency to produce cholics, and giving it the sparkle of Champaign, without an eager and windy fermentation, and rendering it more spirituous than a small wine tho' less inflaming."

Although the author of the introductory "dissertation" is identified in its heading [page 1], and on the title-page, as Hugh Stafford of Pynes, the preface and the table of contents list him as Hugh Strafford of Pines. Noling, page 388. Not in Simon or Bitting. NUC locates only one copy in the US (Historical Society of Pennsylvania, Philadelphia).

126. Stambois, Charles E. M. **The Great Cognac Brandies. A reprint of an article contributed for "Harper's Wine & Spirit Gazette" Special Export Number April 8th, 1933. Famous historical vintage cognacs with pedigrees worthy of a page in "The Almanac de Gotha." With the Author's Compliments. Limited edition. Copy No.** *London*: [1933]. Printed by S. Straker & Sons, London. 19.5 cm. 19, (1) pages. Illustrations, advertising. Paper.

In his prologue, Stambois claims that "regardless of the knowledge that you may possess relating to rare old authentic Grande Fin [sic] Champagne Vintage Cognacs, after the perusal of the contents, your knowledge will be extended to our mutual benefit and satisfaction …" He will postpone "mentioning some of the many interesting people that I have met … [since] I have written a book that will shortly be published …" But he feels he should mention Andre [sic] Saulnier, whom he met at Rizzi's restaurant in Paris, and who had "rare old authentic stocks of Grande Fin [sic] Champagne Vintage Cognacs …"

"In Great Britain, brandy is regarded alternatively as a medicine or as a sin. In the Charente, where it comes from, brandy is a mystery, a cult, almost a religion, and altogether a fine art." [page 3]. The text that accompanies an illustration on page 5 with caricatures of Stambois and his friends at a dinner, ends on this note: "Any who attend the dinners of the [Gourmets' and Connoisseurs'] Circle, held every few months, are liable to feel strange on the morning after, but all of them recognise that the cause makes the effect much more than worth while."

127. Stanislawski, Dan (1903 –). **Landscapes of Bacchus. The Vine in Portugal.** *Austin & London*: *University of Texas Press*, (1970). 23 cm. xiv, 210 pages + 2 foldout maps. Photo illustrations, maps and drawings. Bibliography pages 199-203. Purple cloth, fine in browned dustjacket with small closed tear and minor edge wear.

A scholarly study by a professor of geography at the University of Arizona, of the wine regions of Portugal, their history and development, their economic and cultural dimensions.

Stanislawski wrote several books on Mexico and Nicaragua – history and geography. He was a Fulbright professor at the University of Brazil, and also held positions at Syracuse University, Berkeley, University of Washington (Seattle), University of Pennsylvania and University of Texas. *Contemporary Authors* (1981) lists a work in progress: Historical Geography of the Wine Vine in the Eastern and Central Mediterranean Areas of Europe. But I don't know if it was ever published.

128. Steedman, M.E. and C[harles] Herman Senn (1862-1934). **Home-Made Summer and Winter Drinks. Cups, liqueurs, cocktails and invalid drinks. New edition, illustrated.** *London and Melbourne*: *Ward, Lock & Co.*, 1924. 19 cm. 160 pages + 5 glossy photo plates (indexed). Pale grey cloth. A few pages have ragged edges.

Senn explains his drink philosophy in the preface: "Alcohol, in one form or another, has been introduced in a number of the drinks described herein, notably so for cocktails and other drinks, cups, and punch, and whilst admitting that this ingredient is essential for the successful results of these drinkables, it is well to remember that the less alcohol one uses the better it is for those who imbibe the drinks … On the other hand, there will be found directions for hundreds of wholesome and refreshing non-alcoholic or soft drinks, so that all tastes have been well catered for." There are also recipes for home-made wines. Senn, though listed second on the title-page,

appears to be the principal author. He was a chef and a Don of the Order of *Le Cordon Rouge*. He wrote a number of books on cookery and dining, 1900-1933. This title appears to be scarce.

129. Steele, G.F. **My New Cocktail Book. Second edition, August 1934.** *New York*: *Printed privately by The Charles Watson Russell Press*, 1934. 21 cm. 190 pages. All pages carry the heading "My New Cocktail Book," including a number of interspersed blank pages for notes. Bookplate of "Maxwell Jay Rice." Inscribed on front endpaper: "To Mr. M. J. Rice with the compliments of G.F. Steele, 11/3/36." Dark blue cloth. Tip of spine worn and back cover shows light scuff streaks at center of top.

Pages 19-134 are devoted to cocktails, and these are followed by one to several pages each for cobblers, collins, coolers, daisies, fizzes, rickies, sours, special drinks, punches, and non-alcoholic drinks, including the *horse's neck* and *pussyfoot* cocktails. Steele lists the drinks he prefers and which he "particularly recommends to his friends." They are: Algoma Darlin', Bar Nacional, E.H. Butler, Daiquiri, Everything But, French '75, Golden Dawn, His Royal Highness, Jack Rose (St. Regis), Marguerite, Marqueray, Millionaire's, Robinson Special, Statendam Special, Tobey Special, and White Lady. Among the special mixed drinks he recommends the Ramos Fizz (from the Ramos Bar in New Orleans. "It is also desired to give credit to Major R.A.C. Kane, that shining light of the St. James' Club, Montreal, one of the finest Citizens of the World whom the Compiler has ever met. His prescription of Egg Nog will be found authentic and satisfactory."

130. Stein, Gottfried. **Reise durch den deutschen Weingarten.** *München*: *Prestel Verlag*, (1963). 19 cm. 307, (1) pages. Maps, illustrations, wine-label reproductions. Twelve glossy art reproductions are tipped in on captioned pages, 7 of them in color. Pale blue cloth, illustrated dustjacket.

3. Auflage 1963. Stein takes us on a guided tour of the wine lands of Germany – Baden, Württemberg, Franken, Rheingau, Mittelrhein and Ahr, Mosel, Nahe, Rheinhessen and Pfalz. The first edition was published 1956, the second 1957, the sixth in 1976, all with the same number of pages.

131. Stern, G[ladys] B[ronwyn] (1890-1973). **Bouquet.** *New York*: *Alfred A. Knopf*, 1927. The Plimpton Press, Norwood, MA. 22.5 cm. xii, (1), 263, (1) pages + 8 glossy photo plates (indexed). Map-decorated endpapers. Green cloth, spine faded, edges worn.

First published in England by Chapman and Hall, 1926. This Knopf edition saw a second printing in 1928, a third in 1933, and at least one more in 1936. The author, together with her husband Johnny, and another couple, Rosemary and Humphrey, toured the wine country of France, with Humphrey at the wheel of his red Fiat, September 5th to October 8th, 1926. Stern tells an entertaining story. One of her pet peeves is the attitude of men to women in matters of wine, and she finds it difficult, as a woman, to write in praise of wine. "So many crusted connoisseurs believe that the ladies – God bless 'em! – are always happy if you give them Champagne, or a sweetish white wine like Barsac – and finish up with crême de menthe because it's such a pretty colour! – – The audacity! … Have I not had Romanée-Conti poured … by a man who had cooked for an emperor? And you would fob me off with Barsac! Even Château Yquem – but we are still a long way from Bordeaux, and the heresies that I shall presently utter against the monarch of Sauternes." [pages 1-2]. And that she does. With Louis Calvet as their guide, they are given a grand tour – after the Médoc – of the Sauternes district. At their lunch before the tour, they were served some very sweet Sauternes – in deference of course to the ladies, at which point the author did not much look forward to the visit to Château Yquem, even though her interest in wine had first been aroused by that wine some seven years earlier. "Why should we prefer sweet wine? Has not a woman eyes, organs, dimensions, senses, affections, passions, even as a man has? And have we not palates, intelligence, taste, subtlety, and a fastidious discrimination …?" But they finished the Sauternes – both bottles, out of politeness, then went on to Yquem, which was nevertheless a thrill for her. But upon hearing the story of the discovery of this wine, she "swore softly" at "that fatal year 1847, in which vineyards which might have produced wine fit for gentlemen to drink – ay, and even for ladies, God bless 'em! – produced instead this clinging, highly perfumed, luscious, and full-blooded horror known as the great wine of Sauternes!" Of course, the day had been hot and they had tasted far too many of these heady wines. After that, they headed for "a dinner at Libourne where we could choose the wine ourselves – dry wine, *vin sec*, not *demi-sec*, but *sec, sec, sec!*" [153-165]. And there you have a good sample of Stern's style. About their visit to Romanée-Conti, Stern remarked about the "disdainful smallness" of the cellars, which could have been held ten times over by Château Margaux. She felt that the small vineyard with its few sought-after barrels affected the staff who worked there. "I felt shy at Romanée-Conti. They were polite, and they were cordial, but – – But, in the Republic of France, they kept the key to the King's cellar." [220-223]. At the end of the trip, and the end of the book, the two couples had parted company. "Johnny and I dined tête-à-tête that night, at Hiely's [at Avignon, where it can be found today]. We turned to the Bordeaux on the wine-list, and ordered a Château Latour 1914. With the exception of the Château Ausone, it proved to be the best claret we had tasted on the tour. But they would never believe us . . . ."

[263]. In this book, Stern gives us an interesting example of the wine-and-dine tour by automobile, which was so popular in the twenties and thirties, when automobiles were not yet in the hands of the masses.

Stern was born in London, and died in Wallingford, England. When she was 14, her parents lost much of their money in a South African diamond venture and were forced to sell their home. She travelled with the family to Europe and finished her schooling in Germany and Switzerland. She wrote numerous books, mostly novels and some plays (one with Rupert Croft-Cooke). She was a fan of Jane Austen and of Robert Louis Stevenson, of whom she wrote a fictionalized biography. In 1919 she married Geoffrey Lisle Holdsworth, a New Zealand journalist, whom she had met through their friend, Noël Coward. They were later divorced.

132. (Stevenson, Robert Louis) (1850-1894). **The Century. Illustrated Monthly Magazine. November 1883 to April 1884. Vol XXVII. New Series Vol. V.** Includes Stevenson's ***Silverado Squatters*** in two installments: November 1883 (pages 27-39) and December 1883 (pages 183-193), but considerably reduced from the version published in book form the same year, and missing the "Napa Wine" chapter. *New-York / London*: *The Century Co. / F. Warne & Co.*, 1883. Press of Theo. L. De Vinne & Co., New-York. 24 cm. viii index, 960 pages. Illustrations. Marbled endpapers. Half black leather, pebbled brown cloth. A few pages have small chips, but a nice copy.

To compensate for the absence of the "Napa Wine" chapter, you get the first six instalments of George W. Cable's *Dr. Sevier*, Charles Dudley Warner's *The Bull-Fight*, poems by Emma Lazarus, Christina Rossetti's *Dante: the poet illustrated out of the poem*, Henry James' *The Impressions of a Cousin* in two instalments, poems by Sidney Lanier, a sonnet by Robert Browning, and more. Browning's sonnet for Rawdon Brown, an Englishman who spent much of his life in Venice and died in the summer of 1883, is published here in the February 1884 issue of *Century*. The manuscript of this poem is held by Baylor University and is signed by Browning, Nov. 28, '83.

For a detailed comparison of the *Century* version with *The Silverado Squatters* as published in book form, see the Grabhorn Press edition of *Silverado Journal*, published by The Book Club of California in 1954 (item 146).

133. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *London*: *Chatto and Windus, Piccadilly*, 1883. Printed by William Clowes and Sons, London. 19.5 cm. (7), 254, (1), 32 catalog pages + frontispiece illustration. The Chatto & Windus catalog is dated October 1883. Decorated blue-green cloth, spine darkened and worn, inner hinges frayed.

First edition. The word "His" is missing at line 19 on page 140. Chapter 3 [pages 34-47] of the section *In the Valley* is titled "Napa Wine" and has gained fame over the years as a literary anchor for the Napa wine country, and for California. *The Silverado Squatters* and "Napa Wine" by itself have become the subject of numerous special reprint editions. See *Wayward Tendril*s, Vol. 3, No. 4, page 18. See also Gabler's detailed notes (G38080) on "Napa Wine," published by Westwinds Books of San Francisco in 1974.

Stevenson was baptized Robert Lewis Balfour, but at 18 he dropped the third name and changed the spelling of the second to Louis. He was called Louis by friends and family.

134. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *Boston*: *Roberts Brothers*, 1884. University Press: John Wilson & Son, Cambridge. 18 cm. 287 pages + frontispiece illustration. Half cloth green cloth, a little frayed, spine darkened. Bookplate of "Francis Wilson." Title page browned from frontispiece tissue guard.

First US edition. Ownership signature of "Robert Hoe Lawrence, N.Y. Dec 15/84." Inscription on front endpaper: "My dear Miss McCaull, Robert Hoe Lawrence once owned this book, but he parted with it and I found it in my travels. I give it to you not so much because I have another copy as because I want you to have it as a souvenir of your visit to 'The Orchard.' Very sincerely, Francis Wilson – December 1st 1895." This edition was printed from new plates. I spotted at least one typo in the "Napa Wine" chapter: *côte d'ar* [page 53] for *côte d'or*. This typo was retained in the 1890 Roberts edition, but corrected in the 1895 Scribner's. The Chatto & Windus edition (item 133) is correct [page 40].

135. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *Boston*: *Roberts Brothers*, 1890. University Press: John Wilson & Son, Cambridge. 17.5 cm. 287 pages + frontispiece illustration. Bookplate: "Bayard Henderson Christy. 1901." Green cloth. Nice copy.

A later printing, from the same plates. See item 134 above.

136. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *New York*: *Charles Scribner's Sons*, 1895. 19.5 cm. (7), 208, (4 catalog) pages + frontispiece plate with tissue guard. Ownership signature: "George W. Johnston 1897." Top edge gilt. Maroon cloth, gilt, spine faded and worn at top.

Later edition.

137. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *New York*: *George Munro's Sons*, (1896). 18 cm. (5), 8-97, (1 cat) pages. Paper. Printed on poor, browned and brittle paper. Covers and title leaf soiled and chipped.

This seems to be the daddy of the Crescent edition of *Silverado Squatters*, which is printed from the same plates, with additions [item 138, n.d.]. Both editions retain the "côte-d'ar" typo of the first US edition. On cover: "Munro's Library of Popular Novels. Issued Daily. March 19, 1896. Price 25 Cents." Copyright date is 1894. The back cover has an ad for the Sohmer piano. I would guess that this fragile item is relatively scarce.

138. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *New York*: *George Munro's Sons*, n.d.. 19 cm. 97 pages, title leaf ("The Mystery of Sasassa Valley"), (1), 6-24 pages. Brown cloth, embossed decorations, and embossed title "Crescent Edition" on front cover. Well preserved copy of a book printed on paper of poor quality.

Following *The Silverado Squatters* there are two pieces – *The Mystery of Sasassa Valley* [pages 5-16], Arthur Conan Doyle's first published work (*Chambers' Journal*, 1879), and *The American's Tale* [17-24], another Doyle story. The mystery is why these works were appended without identifying the author. Interestingly, in *My First Book*, Doyle tells us that his *Habakuk Jephson's Statement*, published in *Cornhill* "was attributed by critic after critic to Stevenson, but, overwhelmed as I was by the compliment, a word of the most lukewarm praise sent straight to my own address would have been of greater use to me …" Poor Doyle – here we go again.

139. Stevenson, Robert Louis (1850-1894). **The Travels and Essays of Robert Louis Stevenson.** [Volume XV]. **The Amateur Emigrant. Across the Plains. The Silverado Squatters** [pages 311-428]. *New York*: *Charles Scribner's Sons*, 1900. 21.5 cm. (11), 428 pages + frontispiece illustration, with captioned tissue guard. Bookplate inside front cover: "Charles Wesley Turner – His Book." Top edge gilt. Red cloth, gilt-decorated spine. A narrow strip of wear along inner and outer edges of front cover, but a nice copy.

Copyright 1892, 1895 by Scribner's. Volume 15 in the collected works. On spine: "The Amateur Emigrant / Across the Plains / The Silverado Squatters." This and the following items are here because of a collector's quirk – to assemble as many individual volumes as possible of Stevenson's "Collected Works" containing *The Silverado Squatters*.

140. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *New York*: *Charles Scribner's Sons*, 1904. 19.5 cm. (7), 208, (4 catalog) pages + frontispiece plate with tissue guard. Top edge gilt. Maroon cloth, gilt, top of spine frayed.

Same as item 136, later edition.

141. Stevenson, Robert Louis (1850-1894). **Edition De Luxe. The Works of Robert Louis Stevenson. Volume VII. In the South Seas, Letters From Samoa, etc.** ["etc." = Father Damien, The Silverado Squatters (pages 231-329), Edinburgh, Fables, An Object of Pity]. *New York*: *The Davos Press*, (1906). 21.5 cm. xi, (2), 469 pages + frontispiece illustration – *Silverado Squatters*, with tissue

guard. Title-page is printed on special paper, with line borders in color. Top edge gilt. Maroon cloth, leather label on spine. Spine a little worn.

Edited by Charles Curtis Bigelow and Temple Scott. Anaho Edition De Luxe, limited to one thousand numbered sets of which this is [not numbered]. Copyright 1906. On spine: "… The South Seas / Silverado Squatters / Etc." In the index, *Father Damien* is listed as *Farther Damien*. From the editorial note preceding *Silverado Squatters*: "The Silverado Squatters was originally published in the *Century Magazine*, Vol. XXVII, November and December, 1883. The first issue in book-form is an undated pamphlet, printed in 1883, and issued by Chatto & Windus. The pages were reprinted precisely as they were in the *Century Magazine*, the work being hastily done to secure the English copyright. A copy of this interesting pamphlet exists, having on the inside of the front wrapper the following inscription in the handwriting of Stevenson: 'This Strange and Imperfect Publication, one of an edition of 10 copies only, issued for ulterior purposes, on the 17th day of October … 1883, is now in its character of a bibliographic rarity …and as a handy compendium of misreadings and errors of the press' … The first edition in book-form offered to the public was also published by Chatto & Windus, but bears the date 1883. The work did not enjoy a large sale, not reaching the second edition until 1886 …" Thus the first issue actually preceded publication in *The Century*.

142. Stevenson, Robert Louis (1850-1894). **The Works of Robert Louis Stevenson. The Silverado Squatters** [pages 3-94]**, Across the Plains, Dr. Jekyll and Mr. Hyde, and other stories. Volume six.** *New York*: *P.F. Collier & Son Company*, (1912). 23 cm. 507 pages + glossy half-title and title leaves + 3 glossy plate illustrations, including frontispiece. Light green cloth, darkened spine. Spine ends and one corner slightly worn.

The Vailima edition of the works. On spine: "Silverado Squatters." The "other stories" of the title-page are: The Old Pacific Capital, A Modern Cosmopolis, The Misadventures of John Nicholson, The Story of a Lie, The Bottle Imp, Fables, The Charity Bazaar, Admiral Guinea. I happened to read *The Charity Bazaar* the day after going to one, and found it quite amusing – right on the mark.

143. Stevenson, Robert Louis (1850-1894). **Edinburgh: Picturesque Notes, The Silverado Squatters** [pages 101-218]**, Will O' The Mill. Volume Three.** *New York*: *Peter Fenelon Collier*, n.d.. 20.5 cm. 256 pages + frontispiece (Silverado Squatters). Illustrations. Dark blue-green cloth, some fraying at spine ends.

On spine: "Edinburgh / Picturesque Notes / The Silverado / Squatters."

144. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *New York*: *Charles Scribner's Sons*, 1923. 32.5 cm. 6 blank leaves, xii, 99 pages, (2), 5 blank leaves. Portrait of Stevenson on title-page and headpiece illustrations. "The Silverado Squatters" is printed in red in margin at head of each page. Boards decorated in a colorful wallpaper-style berry design, paper label on spine. Matching slipcase is missing. This copy is very badly warped and the spine is detached (laid in). Although the pages are rippled from dampness, they are quite clean, with only the first and last several blank leaves showing some light staining.

Colophon: "John Henry Nash, of San Francisco, certifies that this copy is one of an edition of three hundred and eighty printed by him, from hand-set types which have been distributed, and the presswork completed in the month of September, Nineteen Hundred and Twenty-three. The title-page portrait and illustrative head-bands are the work of Howard Whitford Willard. This is copy No. *214*. An erratum slip is tipped in on the colophon page: "Avowal! A vowel 'i' replaced a 't' in 'Calistoga' on page 16. I can only swear it is not consonant with my usual vigilance to allow 't' to be served so! John Henry Nash."

A beautiful production of the printer's art, which yet pleases the eye despite its woeful condition, and still proudly bears its unique identifier as one of a mere 380 copies.

Another "Nash" production was issued a year later: Silverado Squatters. Napa wine … to accompany a four-color engraving of the famous old Napa winery from a painting by Girard Hale. San Francisco, printed by John Henry Nash, 1924. [24] pages; 29 cm. Earlier, in 1907, P. Elder of San Francisco published *The Sea Fogs*, a chapter from the Silverado Squatters, in an edition of 1000 copies, printed by the Tomoye Press, with typography designed by Nash. 18 cm. 24 pages.

145. Stevenson, Robert Louis (1850-1894). **The Silverado Squatters.** *San Francisco*: *The Grabhorn Press*, 1952. 23.5 cm. (10), 3-181, (2) pages. Decorative chapter heads. Frontispiece illustration page (2). Linen backed blue patterned boards. Paper label on spine. Poor condition, with warping of covers, and some waterstaining on blank front endpapers and on last few pages. Otherwise clean enough to act as a reading copy and/or a place-holder for a better copy.

"This book reprinted from the first edition published by Chatto & Windus, London, 1883."

Earlier, in 1942, Grabhorn had published *The Sea Fogs*, a chapter from the Silverado Squatters. 22 cm. 13 pages+.

146. (Stevenson, Robert Louis) (1850-1894). **Silverado Journal. John E. Jordan.** *San Francisco*: *The Book Club of California*, 1954. Four hundred copies printed at the Grabhorn Press, November 1954. 29.5 cm. lxxii, 95, (1) pages + frontispiece facsimile of Journal title-page ("Silverado / The Celestial Surgeon"), facsimiles of Journal leaves 8 and 94, and facsimile of Stevenson's letter to his mother dated June 30th, 1880. Printed slips of paper simulating insertions in the original manuscript are tipped in at relevant pages. One of them is a fold-out. One quarter black cloth, decorated boards. Condition is poor. Covers are warped, with some staining, and the pages are rippled throughout. Waterstaining is worst inside covers, while most of the text is clean. A working copy.

In his thorough and thoroughly interesting 72-page introduction, Jordan fully prepares the reader for an understanding and appreciation of the *Silverado Journal* and its two somewhat different subsequent incarnations in *The Century* and in the book published by Chatto & Windus. We learn about Stevenson's voyage to New York in 1879, his arrival in Monterey by train, and his marriage to Fanny Osbourne May 19, 1880, followed by the move to Silverado on June 9th. The Journal entries begin May 22 and run to June 30. Stevenson did not begin writing the book until the winter of 1881-82, when he and Fanny were in Davos, Switzerland, and completed it in Hyères on the Mediterranean in France. Between times, he had also been back home in Scotland. In the copy of the book he sent to Virgil and Dora Williams, to whom the book was dedicated, he wrote: "Here, from the forelands of the tideless sea, / Behold and take my offering unadorned, / … /In the Pacific air it sprang; it grew / Among the silence of the Alpine air; / In Scottish heather blossomed; and at last / By that unshapen sapphire, in whose face / Spain, Italy, France, Algiers, and Tunis view / Their introverted mountains, came to fruit. …" Stevenson continued to work on the proofs, even after sending the draft to the *Century*, which accepted it, to his surprise, since they had asked him for fiction. The work was considerably revised after its *Century* publication and Jordan presents a comparison of the three versions – the Journal, the Century and the Book [page xli]. Stevenson himself took a dim view of the final version: "*Silverado* is an example of stuff worried and pawed about, God knows how often, in poor health, and you can see for yourself the result: good pages, an imperfect fusion, a certain languor of the whole. Not, in short, art." [xxxix]. The critics, of course, disagree and John Jordan, for one, says: "The book Stevenson made from his Silverado Journal, though still an 'imperfect fusion,' is probably his best 'travel book.'" [lxvii].

Stevenson's notebook of 64 leaves "went with the royal family of Silverado to Switzerland, France, and maybe even to the South Seas, before it finally came back to California. Now, somewhat battered from the trip, it rests in the Henry E. Huntington Library as HM 650, having been presented to the library by Mr. Edwin J. Beinecke, who acquired it from the collection of Walter P. Chrysler, Jr." [xxiii]

147. Stevenson, Robert Louis) (1850-1894). **Napa Wine. A chapter from "The Silverado Squatters." With an introduction by M.F.K. Fisher.** *St. Helena, CA*: *James E. Beard*, 1965. 19 cm. x, 12, (3) pages. Cloth-backed decorated boards. Very poor condition, some damp-staining and rippling, contents separated from covers, but text is fairly clean. Included here for the record only.

Colophon: "Composed in Centaur types, printed, bound and published by James E. Beard, at St. Helena, California. Decorations by Mallette Dean. Frontispiece [photo showing Stevenson at the office of the St. Helena Star, 1880] from the collection of Norman H. Strouse." In Fisher's charming introduction, fact and fiction are neatly intertwined.

148. Stoltz, J[ean] L[ouis]. **Ampélographie Rhénane, ou description caractéristique, historique, synonymique, agronomique et économique des cépages les plus estimés et les plus cultivés dans la vallée du Rhin, depuis Bâle jusqu'à Coblence, et dans plusieurs contrées viticoles de l'Allemagne méridionale. Avec 32 planches lithographiées en couleur, représentant une partie du sarment, le**

fruit et la feuille de chaque cépage décrit. *Paris / Mulhouse*: *Dusacq & Ve Bouchard-Houzard / J.P. Risler*, 1852. Printed by J.P. Risler, Mulhouse. 29.5 cm. (half-title leaf), (title leaf), xii, 30, (29)-30, (31)-264, (2) pages + 32 numbered plates, all but 2 in color. Illustrated. Cloth-backed mottled boards. Rather poor condition, paper stripped off boards, spine stained and soiled, boards warped, internal rippling, with browning, staining and spotting in first 50 pages and occasionally thereafter. Most of the text is clean and all of it is readable. The color plates are generally clean and the colors are bright, though there is some color print-through because of the absence of tissue guards.

Stoltz's ampelography covers the Rhine valley from Basel to Koblenz, and a number of viticultural districts in southern Germany. The material for each grape variety is organized in three sections: characteristic features; historic origin and various names in the Rhine valley, as well as presumed denominations elsewhere, France in particular; agricultural properties and economic value. This is followed by a conclusion, covering the advantages and disadvantages of the variety for different regions and various types of vineyards. The author, who lived in Andlau (north of Sélestat) based his work on his own observations and experience of 40 years, as well as that of other Alsatian growers, and works on viticulture and oenology published in other countries. He believes other botanists frequently identify a variety on the basis of a single observation. When they see it in another year, or in a different soil or climate, etc., it becomes a new variety, which in fact it isn't. Thus he rejects the classifications of his predecessors. Needless to say, criticism came from none other than comte Odart, author of *l'Ampélographie universelle*), upon publication of the first five instalments. Stoltz's reply appears on pages 245-255.

Stoltz covers 15 varieties in detail:

Gentil-aromatique (edle Gewürztraube), commonly known as Riesling.
Gentil-Duret (edler Harthaeuter) – Traminer.
Commune (gemeine Traube) – Elbling and Burger.
Valtelin – Velteliner.
Moréote (moreotische Traube) – Burgunder, Pinot.
Feuille ronde (Rundblatt) – Sylvaner.
Petit-mielleux (kleine Methsüße) – Kleinraeuschling, Knipperlé.
Grosse-Race (Trollinger) – Lamber, Bockshoden.
Olivette (Oliventraube) – Moorendutte, Zottelwaelscher.
Gros-fendant (Klaffer) – Gross-Raeuschling.
Doucet (Süsstraube) – Gutedel, Chasselas.
Agreste (Wildtraube) – Faerber, Teinturier.
Durefeuille (Hartläuber) – Hartolber, Olwer.
Grand-Tokai (grosser Tokaier) – Putzscheer, Thalburger.
Huns (Heunisch-Traube) – Heunschen.

For each of these 15 varieties there are two color plates (aquatint lithographs), one illustrating the grapes, the other the leaves, except the Commune variety which has three, and Huns has one. Two black & white plates illustrate training methods. There are some variations in the names as they appear in the index, the titles on the plates and the detailed text descriptions. Generally, though, the variants will be found in the synonymy for each variety in the text. Most grape varieties appear to have as many names as there are districts or regions in which they are cultivated. "Since it can happen that the most complete description of a grape variety is not enough to distinguish it from its congeners, I have included for each of my Rhine grape varieties, plates illustrating in natural size the grapes and the leaves in their normal state. I prepared the drawings myself from healthy stocks of medium age, planted in poor soil rather than rich, and in a year favorable to the vine. …" [page xi].

Simon BV 127. The list of subscribers, most of them from Alsace, numbers 51 individuals (52 copies) and 10 institutions (19 copies). A rather uncommon ampelography of which I was very fond, as was the distinguished book dealer who offered it to me many years ago after a great deal of hesitation. If you love Alsatian wine, you'll want this book, even though it's by no means an attractive copy.

149. Straub, Jacques. **A Complete Manual of Mixed Drinks for All Occasions. This book contains over 675 clear and accurate directions for mixing all kinds of popular and fancy drinks, served in the best hotels, clubs, buffets, bars and homes. Added to this there is a splendid introduction on wines, their medicinal value, when and how to serve them, kinds and styles of glasses to use and other valuable information and facts of great importance to every user of wines and liquors. By Jacques Straub, wine steward of the Blackstone Hotel, Chicago. Formerly manager of the Pendennis Club, Louisville, Ky.** *Chicago*: *R. Francis Welsh Publishing Co.*, (1913). 17 cm. 159

pages. Illustrations and ads. Decorative endpapers. Frontispiece photo portrait of Straub. Maroon cloth. Covers are somewhat waterstained, but no internal staining.

On cover and half-title: "Straub's Manual of Mixed Drinks." In the preface, the publisher tells us that Straub is a native of Switzerland and that he spent many years studying "wine culture from the vineyard to the table." From Europe, he went to Louisville, and when the Blackstone Hotel of Chicago was built, he was asked to establish their wine cellars, which "are not exceeded by any hotel in the world for their wonderful selection of vintages and perfect management …" This is, however, primarily a book of cocktails and other mixed drinks. Only a dozen pages at the end are devoted to wine.

150. Street, Julian [Leonard] (1879-1947). **Wines: Their Selection Care and Service, with a Chart of Vintage Years, and observations on Harmonies between certain Wines and certain Foods, and on Wineglasses, Cradles, Corkscrews, and kindred matters.** *New York*: *Alfred A. Knopf*, 1933. Printed by H. Wolff Estate, New York. 19 cm. xxi, 194, xx, (2) pages + frontispiece foldout wine map of France, captioned "Principal Vineyard Regions." Bookplate of Henry W. Taft: "Argumentum ab auctoritate est fortissimum in lege." Decorated cloth. Front cover and spine waterstained and blistered. Internally clean, except for some waterstaining, mostly at the very top of the first few pages, from the red of the top edge. Reading copy.

"First edition." This was perhaps the first real post-Repeal guide of its type and it remained popular through numerous subsequent editions and reprints. Two introductory chapters include history and an overview of wine, followed by a chapter on the wines of France [pages 42-111]. There are brief chapters on Germany, Italy, sherry & port, and American wines [112-152] and chapters on the purchase and service of wine [153-194]. The production of American wines was "suddenly and ruthlessly cut down by the sword of Prohibition and has but lately waked up to discover that the wound was not mortal. The American wine industry is, in short, engaged in digging its way out of the grave in which it was interred …" [145-146].

The previous owner, Henry W. Taft, was the younger (by one year) brother of William Howard Taft, President of the US 1909-1913. Like his brother, Henry W[aters] was a lawyer and was a partner in the firm of Cadwalader, Wickersham and Taft in New York, which he joined in 1887. The Taft name was added in 1914. His history of the firm, *A Century and a Half at the New York Bar*, was published privately in 1938. Interestingly, his brother William Howard consulted him prior to making the decision to run for the presidency, rather than accept an appointment as Chief Justice. As it turned out, he had his cake and ate it too, being the only person in US history to head both the Executive and the Judicial branches. Henry W. Taft appears in Street's list of acknowledements, together with many other persons well known in wine and gastronomy circles of the time.

Julian Street was born in Chicago and educated in St. Catharines, Ontario, at Ridley College Preparatory. He spent a number of years on the Riviera, where he established a lifelong friendship with Booth Tarkington. From the French government he received the Chevalier's Cross of the Legion of Honor in gratitude for his work in popularizing knowledge of French wines and cooking. Street's papers are housed at Princeton University. The collection contains correspondence, manuscripts, and notes, both published and unpublished, of Julian Street, ranging from his early reporter and drama critic days (1900-1910) up to the page of Table Topics he was working on just before his death (1947). Included are typescripts, manuscript notes, and proofs for 6 nonfiction works, 4 novels, 21 scripts, approximately 88 articles, plus the series of articles for Table Topics (which was a publication of Bellows & Co.), approximately 58 short stories, speeches, poems, and anecdotes and memoirs saved for a biography which was never written. Most notable are American Adventures, Table Topics, When We Were Rather Young, The Country Cousin, Rita Coventry, and "Mr. Bisbee's Princess." [from a Princeton University web page: Julian Street Papers, a finding aid prepared by Barbara Volz, Princeton University Library, Department of Rare Books and Special Collections, Manuscripts Division, 1984].

151. Street, Julian [Leonard] (1879-1947). **Wines: Their Selection Care and Service, with a Chart of Vintage Years, and observations on Harmonies between certain Wines and certain Foods, and on Wineglasses, Cradles, Corkscrews, and kindred matters. Revised and edited by A.I.M.S. Street.** *New York*: *Alfred A. Knopf*, 1948. Printed by H. Wolff, New York. 19.5 cm. xiii, 288, xxii, (1) pages + foldout wine map of Europe at end. Decorated pale brown cloth, dustjacket. Pastedowns have traces of the removal of a few pieces of scotch tape, where dustjacket had been attached. Dustjacket is worn and chipped.

Second edition revised and printed from new plates 1948 This edition was considerably expanded and there is an added chapter on "other ancient wine lands" – Hungary, Switzerland, Spain, Portugal, Palestine, etc. The chapter on American wines has become "The Freshmen – the wines of the United States, Chile, Argentina, South Africa, and Australia." Among California wine people singled out

are Martin Ray, Chaffee Hall and Martini, as is Philip Wagner in the East. The foldout wine map has been promoted from "Principal Vineyard Regions" [i.e. France] to "Principal Vineyards of Europe." And the dedication has been changed from "To Margot, a gourmet in spite of herself" to "To a Partnership."

152. Street, Julian [Leonard] (1879-1947). **Civilized Drinking. Reprinted from Redbook Magazine.** (1934). 16 cm. (3), 33 pages. Cloth-backed cloth. Paper label on cover: "Civilized Drinking. The Selection and Service of Wines …" Poor. Covers soiled and binding skewed. Internally clean.

This booklet presents a brief guide to wine for those who grew up in the Prohibition era.

Other "gastronomy" titles by Street were: *Abroad At Home* (1914), *Where Paris Dines* (1929), *Table Topics* (1959).

153. Stringer, Carlton. **Wines. What to serve. When to serve. How to serve.** *Scarborough, NY*: *Canapé Parade*, 1933. 20.5 cm. 63 pages. Illustrations. Paper. Inconspicuous staining at bottom of back cover and last leaf.

Another quickie for post-Repeal drinkers, with the inevitable over-simplifications and explanations bordering on the elliptic: "Before Prohibition our California wines were known by the same names as the famous ones from other countries and this method will be continued. Inasmuch as these are for the most part geographical names it can readily be seen that we refer to the type of wine." [page 61].

154. Strong, W[illiam] C[hamberlain] (1823-1913). **Culture of the Grape.** *Boston*: *J.E. Tilton and Company*, 1866. Press of Geo. C. Rand & Avery. 19.5 cm. 7, (1 blank), ix-xvi, (1), 12-355 pages. Illustrations. Illustrated half-title. Purple cloth, spine gilt. Not a very nice copy, showing waterstaining on warped covers. Internally pages are waterstained throughout, varying from very light to quite pronounced, especially on first 30 pages, but for the most part above the text. Perhaps an acceptable reading copy.

Of the mid 19th century American books on grape culture, this is one of the more extensive in its scope and detail. In his discussions of grape culture and grape varieties, Strong draws on European experience and tells us about soil conditions in the most successful wine-growing regions. "When we consider the exorbitant price of some of the vineyard-lands in favorite localities (some spots on the Rhine being appraised at eight to ten thousand dollars per acre), we might infer that it is only in these localities that we can expect good results … Probably the Rhine vineyards are valued at a higher rate for the mere purpose of cultivation than any other land on the globe. Quite different in character, yet held at the enormous prices of a thousand to five thousand dollars per acre, are the wine-districts of Bordeaux and Burgundy. In our own country, the same partiality is manifested, to some degree, for favorite localities. For example, some lands bordering on Lake Erie are held at from two to three hundred dollars per acre and upwards, which is a great increase over ordinary farming lands." [pages 92-93]. He goes on to discuss the soil characteristics of the various European localities and suggests that some of their rules could also be applied in this country. The book presents information on grape propagation, grafting, soil and situation, training methods, pruning, manures, diseases and insects, culture under glass, description of grape varieties, and wine-making, with details on the current state of wine-growing in California and the East. Strong seems to acknowledge the pressures of the temperance movement in his preface: "… multitudes are planting extensive vineyards in all parts of the country, both for the purpose of supplying our markets with an abundance of this fruit, unequalled in its health-giving qualities, and also for the more questionable purpose of wine-making."

155. Stuart, George R(utledge) (1857-1926). **Fearful Arraignment of the Liquor Traffic. A Sermon on Temperance: Delivered in the Great Tabernacle in Atlanta, Ga., September 20, 1896, to 8,000 People.** *Nashville, TN; Dallas, TX*: *Publishing House of the M.E. Church, South*, (1896). 19.5 cm. 32 pages. Ownership signature on cover and on title page. Paper, worn.

An intemperate plea for temperance. Not in Noling. Stuart was born in Talbotts Station, TN and died in Birmingham, AL. A Methodist, he worked with Sam Jones, with the WCTU and other organizations, such as the Anti-Saloon League, and was a member of the Prohibition Party. "He was never of the stature of Sam Jones or a John Gough, yet he helped fill a vital contemporary demand for public speakers, which often combined elements of serious debate and discussion with entertainment." He finished his career back in

the pulpit, taking a Birmingham church in 1916. [from *Dictionary of American Temperance Biography, from Temperance Reform to Alcohol Research, the 1600s to the 1980s*, 1984].

156. Sturm, Joh. Bapt. **Rheinwein. Bau, Pflege und Ernte des Weines im Rheingau und Rheinhessen. Mit zwei Weinbergskarten und einem Verzeichniss der Trauben-, Most- und Wein-Einkäufe seit 1874, von Joh. Bapt. Sturm in Rüdesheim im Rheingau.** *Frankfurt a/M*: *C. Naumann's Druckerei*, 1882. 19.5 cm. 74 pages + 2 foldout wine maps tipped in on front and back pastedowns, and a 2-page plate illustrating Sturm's wine cellars in Rüdesheim. Green cloth with embossed decorations in green and black. Binding soiled and worn, front endpaper detached, and a few brown spots on first map, but otherwise fairly clean.

An overview of viticulture and wine-making in the Rheingau and Rheinhessen, with grape and wine purchase statistics by producer from 1874 to 1882. The first map covers the entire region, while the second is a detailed view of Rüdesheim, showing the locations of Sturm's own vineyards as well as other vineyards in the surrounding area. Sturm says that these maps are, to his knowledge, the most complete of their kind available to date. They were prepared by *Ludwig Ravenstein* in Frankfurt, publisher of a now relatively rare atlas of the German Empire (1883).

157. Sykes, Walter J. (1842-1906). **The Principles and Practice of Brewing. With plate and numerous illustrations.** *London / Philadelphia*: *Charles Griffin and Company / J.B. Lippincott Company*, 1897. Printed by Ballantine, Hanson & Co., Edinburgh & London. 22 cm. xix, 511 pages + one plate illustration. Ink blot on page xviii-xix, at inside margin. Maroon cloth. Very nice copy.

The preface is dated at Croydon, August, 1897 by Walter J Sykes, M.D. I have seen this mentioned as being the second edition, but can find no reference to that effect in this book. A technical treatise on brewing, but includes material on the practical aspects as well. “The author trusts that the work will be found not only useful to those who are commencing a brewing career, and for whom it is primarily intended, but also to older, practical men who may be desirous of increasing their knowledge of the scientific side of brewing.” The third edition is dated 1907; 588 pages.