1. T., E. The Art and Mystery of Vintners and Wine-Coopers. Containing Approved Directions for the Preserving and Curing all Manner and Sorts of Wines. By E.T. a Wine-Cooper of long Experience. *London*: *Printed for J. Roberts in Warwick-Lane*, 1734. 19.5 cm. 70, (9 "contents") pages. Head and tailpiece illustrations. Modern mottled boards, leather label on spine with gilt lettering. One leaf (pages [3-4]) is missing the top portion (5 cm), artfully replaced with blank paper. The missing text on page (4) is supplied in a handwritten note by the bookseller.

The author gives us a graphic description of the completion of the fermentation process in which the impurities, "dissociated from the purer Spirits, either mutually co-here, co-agulate and affix themselves to the Sides of the Vessel, in form of a stony Crust, which is called Tartar and Argol; or sink to the Bottom in a muddy Substance … called the Lees of Wine. And this in short I conceive to be the Process of Nature in the Clarification of all Wines, by an orderly Fermentation." [page 5]. It's what happens to the wine afterward that is the burden of this treatise. E.T. offers advice on how to correct a variety of problems that afflict wines – foulness, ropiness, stinking, consumption, and many others. The material appears to have been collected from a number of sources and has not been particularly well edited, so that remedies for a given problem with Claret, Sack, Spanish, Rhenish, Malmsey, etc. may appear several times in different forms in the course of the treatise. However, the language is colorful and one is inclined to forgive the author for his less than perfect organization. "To correct Rankness, Eagerness and pricking of Sacks, and other sweet Wines, they take twenty or thirty of the whitest Lime-stones, and slack them in in a Gallon of the Wine; then they add more Wine, and stir them together in a Half Tubb, with a Parelling Staff; next they pour this Mixture into the Hogshead, and having again used the Parelling Instrument, leave the Wine to settle, and then rack it. This Wine I should guess to be no ill Drink for gross Bodies and rheumatick Brains, but hurtful to good Fellows of hot and dry Constitutions and meagre habits." [19]. As to "the best time to taste Wines. – When the Wind is Eastward, for when the East-winds blow, the Wines begin to move themselves, shewing what they are in Goodness or Badness." [59]. There are also recipes for making various wines, such as Rhenish or Muskadel [page 46 e.g.]. Earlier, the author had given us "a Taste of the more disingenuous Practices of Vintners, in the Transmutation or Sophistication of Wines, which they call Trickings or Compassings." [22].

This edition is the only one listed by Simon that identifies E.T. as the author (BV page 88). Other editions in Simon are: London 1682, 1703, 1748, 1750, 1778 (BG #140 & 141; BV pages 87-89). The bookseller's pencilled notes on front pastedown: "Not in Simon [=not in BG?] … BM has only got a copy with a badly mutilated title-page, & does not suggest who E.T. may be. The 2nd Edition of 1750 has a very different text."

2. Tait, Geoffrey M[urat]. Practical Handbook on Port Wine. Three Shillings and Sixpence. Post free. *London*: *Harper & Co.*, 1925. Printed by Samuel Straker & Sons, London. 19 cm. ix, 59, (1) pages. Full-page photo illustrations. Red line border on title page. Title repeated at head of pages throughout, with red rule. Grey cloth backed maroon cloth, gilt lettering. Waterstaining on covers, but a crisp copy and internally clean.

In his preface, dated at Oporto 1925, Tait says that this book was written in response to the need for a treatise that covered the technical side of the Port business, without going into the "lengthy explanations of highly technical processes" found in French works. "Furthermore, these books are mostly in French … and deal chiefly with French wines, [thus requiring] a considerable amount of experience and knowledge to differentiate between what applies to Port types and what applies only to French types." Tait covers history, viticulture, wine-making, shipping and handling. There are chapters on instruments, tables and formulas, as well as notes on Port vintages from 1875 to 1923.

3. Tait, Geoffrey Murat. Port from the Vine to the Glass. With foreword by Ernest H. Cockburn. Illustrations from photographs. *London*: *Harper & Co.*, 1936. Printed by S. Straker & Sons, London. 19 cm. xv, 174 pages + 11 glossy photo plates (indexed). Red cloth, gilt lettering on spine and cover.

A considerably expanded version of Tait's 1925 book. In the preface, again dated at Oporto, Tait says that the reception given to the first book impelled him "to write another on a more ambitious scale, dealing with the subject from a general and historical point of view as well as from the strictly technical side." A chapter on "Port and Health" includes a quotation from Richardson's *Practical Remarks on the Prevention and Treatment of Cholera*, which suggests the use of Port as a diagnostic tool: "I would urge those who are prejudiced against the use of port wine … to make an unbiassed trial of the effects, and if there be any who find by experience that it does not answer, I think it my duty to warn them that, generally speaking, when this is the case, there is something far wrong in the system that ought to be corrected immediately. The use of port wine is therefore a good criterion of health." [page 68]. Dr. Vasco d'Oliveira is quoted as saying that port wine is "by far the best and most natural method of administrating doses of spirits." [70]. Tait's book also covers the history of port wine legislation, and includes statistics on port shipments from 1678 to 1934, as well as notes on vintages from 1800 to 1934. Rather interesting, though not surprising, is the fact that Great Britain in 1935 accounted for 50% of total exports of Port. If you add France, the total came to 78%. The US claimed a mere fraction of one percent. IVP has a few additional Tait titles (3039, 3040, 3043).

4. Tarling, W.J. (compiler). Café Royal Cocktail Book. Illustrated by Frederick Carter. Decorated by The Chevron Studio. *London*: *Publications from Pall Mall*, (1937). Printed by The Sidney Press, London and Bedford. 19 cm. (268) pages. Illustrations. Decorative rules on all pages. Blue cloth, lightly worn.

Coronation edition 1937. Ownership signature at top of title: "Silvio Molinari, 1939." One of the more attractive cocktail books. Section one covers cocktails and takes up the bulk of the book (more than 200 pages). Section Two: Other Drinks. Section Three: Index to names of cocktails whose vast number [more than 2000] prevents inclusion of recipes in this book. Section Four: Glossary. Readers are advised that the recipe for any cocktail listed in part three "can be obtained from The United Kingdom Bartenders Guild … 1/- per recipe."

5. Taylor, Allan. What Everybody Wants to Know About Wine. *New York*: *Alfred A. Knopf*, 1934. Printed by H. Wolff Estate, New York. 19.5 cm. (1), xiii, 312, xiv index, (2) pages. Numerous wine label reproductions (indexed). Tan cloth, faded spine.

First edition. The first half of the book deals with the wines of France. This is followed by the rest of Europe and a couple of pages on Africa, Australia and South America. American wines get about 20 pages. Taylor's objective is to teach Americans about wine, to prepare them for the post-Prohibition wine offerings. Rather interesting for its time is his liberal use of wine labels, which he uses quite effectively as a teaching tool. All the labels are listed in the table of contents. Also of interest is his source of the label information. "The author wishes to acknowledge his debt to Mr. H.L. Mencken for the use of many of the wine labels reproduced in this book."

Taylor makes a rather curious statement about American wines: "Apart from the question of ethics, the use of European type names certainly simplifies the immediate problem of learning about American wines, for if one happens to know something about a Rhine wine, it is much easier to understand the characteristics of an American wine of that general variety by hearing it described as an American Rhine or Hock than by hearing a long analysis of its qualities." [page 241]. I drank but a few "American Rhine" wines back when, and don't recall even the remotest similarity. But Taylor also makes a statement I heartily agree with, on the subject of the foxiness of flavor of Eastern wines: "Europeans used to complain of this. From a strictly impartial standpoint, their criticisms merely meant that they were not accustomed to the flavor. Some wines were none the better for it, but others … achieved by very reason of this fact a delicate raciness that many fine European wines might well have envied." [250] I remember actually enjoying, in a way, a number of the wines Widmer (Finger Lakes) made in the sixties – Dutchess, Diana, Delaware, Isabella, Catawba, Moore's Diamond, Vergennes. What I didn't really enjoy was the wines from hybrid grapes, which were neither one nor the other. Taylor tells us that a person's best protection against bad wines is knowledge of wines: "He should know whether Claret or Burgundy better suits his physical organism. To know that, he has to have a fairly good knowledge of Claret and Burgundy. Only when he learns wines will he really begin to enjoy them, and only then will he be safe from impositions … … Americans need to acquire what the French already have, competent wine palates." [299].

6. Taylor, Bert Leston (1866-1921) and W.C. Gibson. The Log of the Water Wagon or The Cruise of the Good Ship "Lithia." Illustrations by L.M. Glackens. *Boston*: *H.M. Caldwell Co.*, (1905). 15.5 cm. 128 pages. Decorative border illustrations on all pages. Decorated cloth, illustrated paper label on cover. Illustrated endpapers. Binding internally separated at front cover, but an acceptable copy.

The inanities of the temperance movement are countered here with the inanities and humor so typical of the rebel boozers of the time. The presentation is in the style of contemporary toast books.

Taylor was one of the best-known and highly regarded newspaper columnists of his time. Born in Goshen, MA, he attended the College of the City of New York 1881-82 for business courses, although his interests tended to the literary. By the age of 18, he had launched his newspaper career in New Hampshire, followed by a succession of jobs in Vermont, New York, Minnesota, and Illinois, then in 1902 began writing a column for the Chicago Tribune, which was not successful. He moved back to New York and his growing popularity prompted the Chicago Tribune to hire him back in 1910. Until his death in 1921, he wrote a column titled "A Line o' Type or Two," perfecting "the particularly American literary art form of the column" and becoming one of the most widely read newspaper humorists of the time. Taylor published a number of books, among them *A Line o' Gowf or Two* (1923), reflecting his fascination with golf. "According to Charles Evans, Jr., after B.L.T. discovered the overwhelming difficulties of the putt, and the overwhelming ignorance of all golfers, amateur or professional, he advised golfers to keep the eye on the hole as in billiards rather than on the ball, the current theory." Taylor died of pneumonia. [*American National Biography*, 1999; *Biographical Dictionary of American Newspaper Columnists*, 1995].

7. Taylor, Greyton H. (?1902-1971) Treasury of Wine and Wine Cookery. *New York, Evanston, and London*: *Harper & Row, Publishers*, (1963). 24 cm. (9), 278 pages. Vignette illustrations in monochrome maroon. Maroon cloth, gilt lettering and decoration. Illustrated dustjacket, top edge worn.

©1963. Inscribed on dedication page: "To Nancy and Eberhard Buehler. With best wishes. Greyton H. Taylor." This was on the occasion of our very pleasant visit with Greyton Taylor at the Pleasant Valley Wine Company in Hammondsport, NY, some time in the mid or late sixties. We talked about viticulture and wine books and saw his collection. To top it off, he drove us around the company's vineyard properties, stopping off now and then to inspect various grape varieties. His son Walter later informed us that his father was the only executive at the company who really cared about wine. Taylor explained that this wine book included cookery because at that time it was difficult get a book published if it was exclusively about wine. Cookery occupies a good two-thirds of the material.

8. Taylor, Greyton H. (?1902-1971) Treasury of Wine and Wine Cookery. *New York*: *Harper & Row, Publishers*, (1963). 24 cm. (9), 278 pages. Vignette illustrations in monochrome maroon. Maroon cloth, gilt lettering and decoration. Bottom edge worn. No dustjacket.

Another copy. Inscribed on dedication page: "To Martha and Farun [?], with all good wishes. Greyton H. Taylor.

9. Taylor, Henry C. After the Town Goes Dry. With cover and cartoons by "King" of the Chicago Tribune. *Chicago*: *The Howell Publishing Company*, 1919. Hammond Press, W.B. Conkey Company, Chicago. 16.5 cm. 45, (1 ad) pages. Boards, with color cartoon illustration on both front and back cover.

A laughing lament to celebrate the start of prohibition. The humor is pathetically dated.

10. Taylor, Howard E. The Handbook of Wines & Liquors. Compiled by Howard E. Taylor, Director: "Beverage Service Institute." *Stamford, CT*: *J.O. Dahl*, (1933). 15.5 cm. 56 pages. Title page on cover. Stapled paper. Minor staining and a tiny piece nicked off lower right corner of front cover.

In the *Little Gold Business Books* series. A marvel of misinformation, not untypical of its time. The publisher says: "Experts who have read this manuscript say that it is the most complete little book of its kind." For example, under the heading "Moselle Wines" – "A variety of clear, dry wines of pleasant musklike flavor. Produced in Lorraine on the banks of the river Moselle … Schwarzhofberg [sic], Grunhauser [sic] … Muscatelle … They are nearly all made from unripe grapes. Resembling champagne … Winninger [sic] and Zeltinger are cheaper wines." [page 40]. "Nebiola Wine" [sic] is defined as "A sparkling variety of first grade Italian wine." [41]. It's delightful.

11. Taylor, William A. Little-Known Fruit Varieties Considered Worthy of Wider Dissemination. [From Yearbook of the Department of Agriculture for 1901]. *Washington*: *Government Printing Office*, 1902. 22.5 cm. Pages 381-392 + 7 color plates. Unbound, loose – removed from Agriculture Yearbook.

There is a color plate to accompany each fruit variety discussed: Ingram apple, McIntosh apple, Carman peach, Red June and Wickson plums, Downing grape, Mulgoba mango, Advance loquat. The Downing grape, or Ricketts No. 1, is a hybrid of Israella and Muscat Hamburg. It was first exhibited in Boston in 1873, and was introduced by J.G. Burrow of Newburgh, NY, in 1883.

12. Taylor, Walter S[tephen] (1931-2001) and Richard P. Vine. Home Winemaker's Handbook. *New York, Evanston, and London*: *Harper & Row, Publishers*, (1968). 21.5 cm. x, (2), 195 pages. Line illustrations by Walter Taylor. Purple cloth backed mauve boards with blind embossed illustration. Illustrated dustjacket.

©1968. First edition. This book was given to us by Walter Taylor and when we asked him to sign it, he grabbed a pen and on the dedication page did a lovely little sketch for us of "The Wine Museum, Hammondsport NY, to the Buehler's - with my best. Jan 1970. Walter S. Taylor."

Thereby hangs a tale. In March of 1968, on one of our many trips to the Finger Lakes, we stopped off at the wine museum which had been started in 1967 by Greyton Taylor at the family's Bully Hill vineyard. Named the Finger Lakes Wine Museum, it was billed as the nation's first wine museum, and it included a number of wine books. We were living in New York City at the time and wrote to Walter Taylor, inviting him to come see our collection on one of his frequent visits to the city. Shortly thereafter we received a visit from his secretary, who arrived bearing gifts of wine and books, and prepared to leave it at that. She called Walter on the phone and told him he better get over here to meet these people and see their book collection. Come he did and stayed late to talk and drink wine, meantime leaving stranded several persons who were waiting for him at a restaurant. It was a fun evening and we were treated to many of his strongly held opinions. We were castigated for using soap to wash our wine glasses, which he insisted was one of the worst things you can do to your wine.

This was also about the time that Walter was forced out of the Pleasant Valley Wine Company for publicly criticizing its use of California juice to bolster local grapes. He had been assistant managing director under his father Greyton, who was considerably more diplomatic in expressing opinions that he may have shared with his son. On the death of Greyton in 1971, the museum was renamed in his honor. Then in 1977, the Taylor family's interests were bought out by Coca-Cola, which enjoined Walter from using the Taylor name on his wines, which were subsequently labelled Walter S. _____ or Walter S. Blank, accompanied by publicity blitzes. An automobile accident in 1990 left him a quadriplegic, and his wife (since 1983) took over the business. Walter died in April of 2001. The full story of the hugely successful Bully Hill Winery and Museum, shunned by all the wine writers, is easily accessible on the internet.

The book itself is a thorough introduction to wine-making and devotes considerable space to grape growing as well.

13. Taylor, Walter S[tephen] (1931-2001) and Richard P. Vine. Home Winemaker's Handbook. *New York, Evanston, and London*: *Harper & Row, Publishers*, (1968). 21.5 cm. x, (2), 195 pages. Line illustrations by Walter Taylor. Purple cloth backed mauve boards with blind embossed illustration. Illustrated dustjacket.

A very early later printing: "B-T" [purchased at the Wine Museum in March 1968]. Signed on dedication page: "Walter S Taylor. 70."

14. Taylor, Walter S[tephen] (1931-2001) and Richard P. Vine. Home Winemaker's Handbook. *New York / London*: *Award Books / Tandem Books*, (1970). 17.5 cm. 253, (3 cat) pages. Illustrations. Paper.

First Award printing 1970. "Walter S. Taylor is the assistant managing director and Richard P. Vine is the chief winemaker of Pleasant Valley Wine Company …"

15. Teiser, Ruth (1915-1994) & Catherine Harroun (1907 –). Winemaking in California: the account in words and pictures of the Golden State's two-century-long adventure with wine. *New York, St. Louis ++*: *McGraw-Hill Book Company*, (1983). 28.5 cm. x, (2), 256 pp + frontispiece map. Numerous black & white photo illustrations. Yellow cloth, worn at lower edges. Dustjacket has minor scratches and tears.

©1983. "1 2 3 4 5 6 7 8 9 B K P B K P 8 7 6 5 4 3 2." In the University of California *Book of California Wine* (1984), Roy Brady says of this book: "Only just now do we have a real history of wine in California." [page 313]. From the biographical entry in *Contemporary Authors*, vol. 109, as told to them by Teiser: "*Winemaking in California* was the culmination of many years of work on California history and research on California wines; the last three years Catherine Harroun and I worked almost full time on the book. It is a history of winemaking in California, from its beginnings in the late eighteenth century, through the mission period when California was a Spanish colony, through its Mexican years, the Gold Rush, the agricultural and industrial development of the latter nineteenth and early twentieth centuries, Prohibition, and the years since, to the present. It is a span from primitive to highly sophisticated winemaking, and ours is the first book to give a full account of the state's winemaking history."

16. Terrington, William. Cooling Cups and Dainty Drinks. A collection of recipes for "cups" and other compounded drinks, and of general information on beverages of all kinds. *London and New York*: *George Routledge and Sons*, 1869. Printed by Woodfall and Kinder, London. 16.5 cm. xv, 223, (1), pages, 15, (1) catalog. Headpiece decorations. Bookplate: "John Matthews, Arch Brook, Foot of East 75th St., New York." Green, gilt embossed decorations. Hinges detached internally, covers worn and spine discolored. Internally clean.

Terrington's original intention was "to produce a guide for the preparation of cups …" but the subject grew and its scope was expanded to all beverages in common use. The first 44 pages are devoted to the wines of Europe, with a few pages on the colonies (Australia and South Africa) and to America, whose "choicest production" is Catawba, "eulogized by Longfellow …" Next [pages 45-155], he describes spirits, liqueurs, beers and ales, as well as tea, coffee and cocoa, with recipes for their use in various drinks. Part II is devoted to cups and punches, but there are also some recipes for cocktails. In the preface, the reader had been advised that he would find, as he might expect in a work purporting to touch on every kind of beverage, some account of American drinks – "those Transatlantic 'notions' – many of which, owing to their racy character, are properly styled 'Sensations' by our Yankee cousin … … all may claim to be regarded as both wholesome and exhilarating." There are enough concoctions presented in this book to shorten any number of lives.

17. Terrington, William. Cooling Cups and Dainty Drinks. A collection of recipes for "cups" and other compounded drinks, and of general information on beverages of all kinds. *London, Glasgow, Manchester and New York*: *George Routledge and Sons*, n.d. Printed by Woodfall and Kinder, London. 19 cm. xv, 223, (1), pages. Headpiece decorations. Pale greyish blue cloth, black and silver lettering. Covers worn and spotted. Internally clean, except for brown spotting at edges.

Printed from the same plates as item 16, but with wider margins. The ad on page [ii] is for S. Sainsbury's Pure Fruit Syrups.

18. Thacher, James (1754-1844). The American Orchardist; or a practical treatise on the culture and management of apple and other fruit trees, with observations on the diseases to which they are liable, and their remedies. To which is added the most approved method of manufacturing and preserving cider. Compiled from the latest and most approved authorities, and adapted to the use of American farmers. By James Thacher, M.D., Fellow of the American Academy of Arts and Sciences, and of the Massachusetts Medical Society, &c, &c. *Boston*: *Printed and published by Joseph W. Ingraham*, 1822. 21.5 cm. 226 pages. Original boards. Covers detached and crudely repaired with tape. Overall

poor condition, with extensive browning internally and loose pages. Pages 59-62 are repaired with ancient scotch tape, and one leaf (pages 217-218) is supplied in typescript. But – all material is present and readable.

Thacher's preface is dated at Plymouth, July 1821. The main subject of this treatise is apples, and includes a section on cider [pages 141-179], with references to its medicinal properties, and how to turn it into wine. Other fruits discussed are cherries, peaches and pears, but grapes are conspicuous by their absence. Thus we might assume that in 1822 grapes were not yet a subject of general interest, at least in Massachusetts.

Thacher, born in Massachusetts, was apprenticed at the age of sixteen to a doctor, and in 1775 was appointed as a surgeon's mate in the hospital at Cambridge. In 1778 he became chief surgeon to a Virginia regiment, then to a New England regiment in 1779. The journal he kept during the war was published in 1824 as "Military Journal during the American War, from 1775 to 1783." Thacher established a practice in Plymouth, MA in 1783. His works included one on the principles of modern pharmacy, and another on hydrophobia (1812), which "largely anticipated the results formulated by Pasteur over seventy years later." *The American Orchardist* saw a second edition in 1825. Other works included further medical texts, a work on bees, another on demonology, and a history of the town of Plymouth. He received an M.D. degree from Harvard and Dartmouth in 1810. Active to the end, he died in Plymouth at the age of ninety. [*National Cyclopaedia of American Biography*, vol. 7, 1897].

19. Thackeray, William Makepiece (1811-1863). The Mahogany Tree. With illustrations by Frank T. Merrill. *Boston*: *De Wolfe, Fiske & Co. Publishers*, (1886). Press of S.J. Parkhill & Co., Boston. 33.5 cm. (26) leaves. Illustrations. Printed on heavy stock, mostly on one side. "Mahogany" and turquoise cloth, bevelled edges, gilt decorative lettering, top edge gilt. Condition quite good, with only occasional faint foxing and minor wear of covers.

©1886 by Samuel E. Cassino. This is a poem celebrating Christmas, first published in *Punch* in 1847. Each of eight stanzas is printed on a separate leaf, followed by the same stanza on the following leaf, decoratively lettered and illustrated. There are 24 illustrations listed, including those accompanying the eight stanzas. The theme of convivial drinking appears in two of the stanzas. The vignette for the preface illustrates a gentleman uncorking a bottle. In the preface, James Jeffrey Roche explains that the festival of Christmas had not until recently become fully naturalized in the US.

Born in Calcutta, Thackeray was sent to England on his father's death in 1817 and later studied for a short time at Trinity College, Cambridge. He made his living to a large extent as a journalist and writer, and for some time was editor of Cornhill Magazine. His lecture tour of the US in 1852 was followed by a second in 1855, during which he lectured on the four Georges. "Over-scrupulous Britons complained of him for laying bare the weaknesses of our monarchs to Americans, who were already not predisposed in their favour. The Georges, however, had been dead for some time." For much more on Thackeray, see the very long article in the *Dictionary of National Biography*.

20. Thatcher, Frank. A Treatise of Practical Brewing. By Frank Thatcher, Head Brewer and Maltster. Price: Twenty-one Shillings and Sixpence. Post Free. *London*: *The Country Brewers' Gazette*, 1905. 22 cm. ix, (1) ads, (3), xiv-xxv, 560, xxvii-liii (ads) pages. Dark green cloth, gilt lettering and decorations. Nice copy.

Preface dated March 1905. Extensive material on brewing, covering brewery plant sites and construction, malting, brewing materials, mashing, fermentation, racking and storing, fining and worting, and bottled beers. Noling has this and the earlier *Brewing and Malting Practically Considered*, 1898, 117 pages.

21. Thiébaut de Berneaud, [Arsène] (1770-1850). The Vine-Dresser's Theoretical and Practical Manual, or the Art of Cultivating the Vine; and making Wine, Brandy, and Vinegar. With descriptions of the species and varieties of the vine; the climates, soils, and sites in which each can be successfully cultivated, with their times of blossoming and bearing; the diseases of the vine and means of prevention. With instructions for the preservation of wines, brandies, vinegars, confections &c. of the grape; for the care of the wine-cellar; the economy of the vine-yard; and a brief sketch of the diseases incidental to the vine-dresser. By Thiebaut de Berneaud, Perpetual Secretary of the Linnaean Society of Paris, member of several Societies and Associations for the Improvement of Agriculture; and Editor of the Agricultural Journal of Paris, &c. From the second French edition, by the translator of Le Solitaire, Le Notti Romane, &c. *New-York*: *Published by P. Canfield*, 1829. 22 cm. (blank leaf), (title leaf), 158, (blank leaf), iiii "explanation of the plate" pages + foldout plate at end illustrating vineyard and wine-making tools and equipment. Mottled boards, with leather back and corners. Spine cracked, covers worn, with burn marks at spine and corners. Modest foxing on some pages, most of them being remarkably clean.

In one of several prefatory notes, Felix Pascalis, president of the Linnaean Branch of Paris for the US, says that the author has been a powerful contributor to the extension of viticulture "in climates where it was formerly thought as perfectly inadmissible, as in the Belgic and other provinces of the

Low Countries. At present, however, both the fruit and excellent wine are abundant in those parts, and in countries much beyond the 47th degree of North Latitude." Thiébaut had long since presented the work to him, inviting him to encourage grape culture in the US. "… I presume to subjoin my wishes to his, that we may yet see yearly vintages on this side the Atlantic, as regular as the harvests of grain." The Pascalis note is dated at New-York, February 10th, 1828.

Rather interesting is the inclusion of a chapter on diseases of the vine-dresser. Serious debilities may result from the lack of proper nourishment, because of poverty or cupidity. The author describes what he considers appropriate food. "Cleanliness in clothing and salubrious dwellings" are also important, as is moderation in drinking. Remedies are proposed for back problems, and diseases such as inflammation of the joints, acute rheumatism, dysentery, fevers, hernias, asphyxia (from vapors of fermentation) [pages 155-158]. The first French edition was dated 1823 (Paris, Roret), the 5th 1850 [Vicaire 834], the fourth 1836 and the seventh 1901 [Amerine 3226]. The Fritsch sale catalog had the third edition of 1827. In that catalog's biographical note we are told that Thiébaut was born in Sedan 1770 and died in Paris in 1850. He came from a family famous in the annals of Champagne. He distinguished himself in the Revolution, being wounded five times at Kaiserslautern in 1793. Then, after a brief period as an administrator, in 1796 he joined General Moreau's army in Bavaria, where he saved the life of a Hessian officer, whose daughter he was given in marriage. In 1808 he became a librarian at "La Mazarine" [in Paris – the oldest public library in France] and became head librarian in 1849, shortly before his death. He refused all honors and decorations and died a poor man.

22. (Thomann, G[allus]). American Beer. Glimpses of its History and Description of its Manufacture. *New York*: *United States Brewers' Association*, 1909. 22 cm. 104, (1) pages. Brown cloth, gilt lettering on cover.

In the preface, dated at New York, November 1909, G. Thomann states that "this book is composed mainly of two separate essays written by the undersigned and published many years ago on two different occasions …" But then he talks about a booklet copyrighted by George Ehret, who has authorized the reprint of any part of it. Reproduced here is "everything relating to the processes of brewing, malting … etc …" It's not entirely clear who wrote what. Subjects covered are brewing history in New England, New York, Pennsylvania, the South, as well as the decline of brewing, the rise of lager beer, hop culture and barley.

23. Thomas, Frank A. [Frank Schoonmaker]. Wines, Cocktails and other Drinks. *New York*: *Harcourt, Brace and Company*, (1936). Printed by Quinn & Boden Company, Rahway, NJ. 21 cm. vi, (1), 228 pages. Tan cloth (a little soiled) with blue label areas on cover and spine, lettered in black.

In *The Household Shelf* series. ©1936. "First printing." An interesting and well-written book. Part one deals with wines. Wonder of wonders, chapter one is on American wines, with French wines relegated to chapter two, followed by German, Italian, Spanish and Portuguese, and four pages for other countries [106-110]. Chilean wines "are probably the best non-European wines made." Argentina produces four times as much wine as all of the US. "In general it is rather strong and heady, with the slight flatness characteristic of wines produced in warm countries, and somewhat suggesting the better wines of California." And, believe it or not, Canada gets a few sentences. "Virtually all Canadian wine is consumed in Canada, in contrast to Australia, where nearly all the wine that is produced is exported." I wondered what, if anything, that said about Canadians and/or Australians. The chapter on American wine is loaded with quotable material. For example: "It is true that California 'Burgundy' is red and that a true Burgundy usually is red also. It is true that California 'Chablis' is white and so is the authentic wine of Chablis. Unfortunately the resemblance, in most cases, stops with the color." [page 12]. Part two of this book is titled "Cocktails and Other Drinks." A dictionary of alcoholic beverages [pages 125-150] is followed by recipes for cocktails and other mixed drinks based on gin, then rye or bourbon, followed by Scotch or Irish whisky, rum, brandy, apple brandy, and finally mixed drinks based on wine. [Only after I completed this entry did I realize that Frank Thomas was a pseudonym for Frank Schoonmaker].

24. Thomas, Jerry (1825 –) and Christian Schultz. How to Mix Drinks, or The Bon-Vivant's Companion, containing clear and reliable directions for mixing all the beverages used in the United States, together with the most popular British, French, German, Italian, Russian, and Spanish recipes, embracing punches, juleps, cobblers, etc., etc., etc., in endless variety. By Jerry Thomas, formerly principal bar-tender at the Metropolitan Hotel, New York, and the Planter's House, St. Louis. To which is appended a Manual for the Manufacture of Cordials, Liquors, Fancy Syrups, &c., &c., after the most approved methods now used in the distillation of liquors and beverages, designed for the special use of manufacturers and dealers in wines and spirits, grocers, tavern-keepers, and private families, the same being adapted to the trade of the United States and Canadas. Illustrated with Descriptive Engravings. The whole containing over 600 valuable recipes. By Christian Schultz, professor of chemistry, apothecary, and manufacturer of wines, liquors, cordials, &c., &c., from Berne, Switzerland. *New York*: *Dick & Fitzgerald, Publishers*, 1862. C.A. Alvord, Printer. 19.5 cm. (blank leaf), 244, (8 catalog), (blank leaf) pages. The Schultz title page is at page (89). Illustrations. Endpaper catalog, with a one-cm strip cut off top of front endpaper, not affecting text. Blue-green cloth with blind-stamped decorations, decorative gilt lettering and illustration on cover and spine. Several black ink [?] spots on front cover and spine, but not overpowering. Some brown spotting internally. Overall, an attractive copy.

On cover: "The Bar Tender's Guide. Price $2.00." Probably the first edition of Thomas's collection of cocktails and other mixed drinks [numbered from 1 to 236], together with Schultz's recipes for the manufacture or preparation of various cordials and liquors [21 to 463]. The Schultz part has its own table of contents, pages 235 to 244.

From the preface: "We … contend that a relish for 'social drinks' is universal; that those drinks exist in greater variety in the United States than in any other country in the world; and that he, therefore, who proposes to impart to these drinks not only the most palatable but the most wholesome characteristics of which they may be made susceptible, is a genuine public benefactor." Among the drinks presented, with an illustration, is the famous "blue blazer" [#197, page 76], made with a wine-glass each of Scotch whisky and boiling water: "Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other … If well done this will have the appearance of a continued stream of liquid fire. Sweeten with one teaspoonful of pulverized white sugar and serve … with a piece of lemon peel. [It] tastes better to the palate than it sounds to the ear … To become proficient in throwing the liquid from one mug to the other, it will be necessary to practise for some time with cold water." Needless to say, by the time the fire went out, there wouldn't be much alcohol left, but perhaps the showmanship influenced the effect.

Simon (BG 1461) lists the date as "[c.1860]." This may well be incorrect, as I have not seen or heard of any edition earlier than 1862. However, there is at least one possible indication of an earlier issue: the catalog at the end of the book lists this book at $1.50 in cloth, "sent to any address in the United States or Canada, upon receipt of the price."

25. Thomas, Jerry (1825 –) and Christian Schultz. How to Mix Drinks, or The Bon-Vivant's Companion, containing clear and reliable directions for mixing all the beverages used in the United States, together with the most popular British, French, German, Italian, Russian, and Spanish recipes, embracing punches, juleps, cobblers, etc., etc., etc., in endless variety. By Jerry Thomas, formerly principal bar-tender at the Metropolitan Hotel, New York, and the Planter's House, St. Louis. To which is appended a Manual for the Manufacture of Cordials, Liquors, Fancy Syrups, &c., &c., after the most approved methods now used in the distillation of liquors and beverages, designed for the special use of manufacturers and dealers in wines and spirits, grocers, tavern-keepers, and private families, the same being adapted to the trade of the United States and Canadas. Illustrated with Descriptive Engravings. The whole containing over 600 valuable recipes. By Christian Schultz, professor of chemistry, apothecary, and manufacturer of wines, liquors, cordials, &c., &c., from Berne, Switzerland. *New York*: *Dick & Fitzgerald, Publishers*, (1862). 19.5 cm. (blank leaf), (2 catalog), 244, (10 catalog), (blank leaf) pages. Illustrations. Bookplate on front pastedown: "Private Library, C.S. Skinner." On endpaper in pencil: "C.S. Skinner, 26 Courtlandt St, N.Y. City." Blackish-brown cloth with blind-stamped decorations, decorative gilt lettering and illustration on cover and spine. Spine faded and worn at top, back cover scuffed. Small dent near bottom of early pages, faded out by page 20. Internally clean.

©1862. A later printing of item 24 from the same plates, without the date on the title page. The binding is identical, except for color, and price on cover $2.50 rather than $2.00. Interestingly, as with item 24, a lower price ($2.00) is listed for this book on the last catalog page.

26. Thomas, Jerry (1825 –) and Christian Schultz. How to Mix Drinks, or The Bon-Vivant's Companion, containing clear and reliable directions for mixing all the beverages used in the United States, together with the most popular British, French, German, Italian, Russian, and Spanish recipes, embracing punches, juleps, cobblers, etc., etc., etc., in endless variety. By Jerry Thomas, formerly principal bar-tender at the Metropolitan Hotel, New York, and the Planter's House, St. Louis. To which is appended a Manual for the Manufacture of Cordials, Liquors, Fancy Syrups, &c., &c., after the most approved methods now used in the distillation of liquors and beverages, designed for the special use of manufacturers and dealers in wines and spirits, grocers, tavern-keepers, and private families, the same being adapted to the trade of the United States and Canadas. Illustrated with Descriptive Engravings. The whole containing over 600 valuable recipes. By Christian Schultz, professor of chemistry, apothecary, and manufacturer of wines, liquors, cordials, &c., &c., from Berne, Switzerland. *New York*: *Dick & Fitzgerald, Publishers*, (1862). 19.5 cm. (blank leaf), 244, (8 catalog), (blank leaf) pages. Illustrations. Dark green cloth with decorative gilt lettering on cover and spine. Frayed at edges, small tear at top of spine. Solid copy.

©1862. A later printing of item 24, again from the same plates, and without the date on the title page. The binding is different, as is the lettering. On front cover: "Price $2.50." The catalog at the back does not list this book.

27. Thomas, Jerry (1825 –). The Bar-Tender's Guide; or, How to Mix All Kinds of Plain and Fancy Drinks, containing clear and reliable directions for mixing all the beverages used in the United States, together with the most popular British, French, German, Italian, Russian, and Spanish recipes; embracing punches, juleps, cobblers, etc., etc., in endless variety. By Jerry Thomas, formerly principal bar-tender at the Metropolitan Hotel, New York, and the Planter's House, St. Louis. *New York*: *Dick & Fitzgerald*, *Publishers*, (1876). 18 cm. (blank leaf), 107, (4 catalog), (blank leaf) pages. Illustrations. Green embossed cloth, with lettering in black and decorative lettering in green on black. Spine torn and chipped, binding loose. Internally marked in pencil throughout. Owner's name in ink on front pastedown: "Mr. Joseph Evans, 8 Pluto Street, Liverpool, 1883." A well-used copy.

©1862 and 1876. The second edition of this classic, without the addition of Schultz's *Manual for the Manufacture of Cordials*. Text is identical to pages 1-87 of item 26, with new title leaf and an appendix of new recipes, pages 88 to 107, reflected as well in added entries at the end of the "contents" on page 10. Title on cover: "Jerry Thomas' Bartenders Guide Containing Receipts for Mixing all kinds of / Punch, Egg nog, Juleps, Smashs, Cobblers, Cocktails, Sangarees, Mulls, Toddies, Slings, Sours, Flips / and 200 Other Fancy Drinks."

The author states that the recipes in the appendix "includes all the latest inventions in Beverages, obtained through the courtesy of some of the most celebrated caterers to the tastes of an appreciative public in our first class bars and wine-rooms …" [page 88].

28. Thomas, Jerry (1825 –). The Bar-Tender's Guide; or, How to Mix All Kinds of Plain and Fancy Drinks, containing clear and reliable directions for mixing all the beverages used in the United States, together with the most popular British, French, German, Italian, Russian, and Spanish recipes; embracing punches, juleps, cobblers, etc., etc., in endless variety. By Jerry Thomas, formerly principal bar-tender at the Metropolitan Hotel, New York, and the Planter's House, St. Louis. *Danbury*, *CT*: *Behrens Publishing Company*, (1887). 19 cm. (3), 6-130 pages. Illustrations. Red embossed cloth, with lettering in black and decorative lettering in red on black. Nice copy.

©1862, 1876 and 1877 by Dick & Fitzgerald. The third edition, considerably altered from the second (item 27). There are some added recipes, and they have been re-arranged, with cocktails appearing at the beginning. The original preface is omitted and there is a new introductory chapter: "Hints and Rules for Bartenders." Cover design and contents are the same as item 27, except for color change. Two of the original classics – Blue Blazer, and Tom and Jerry – have been retained, and placed on the same page.

29. Thomas, Jerry (1825 –). The Bar-Tender's Guide; or, How to Mix All Kinds of Plain and Fancy Drinks, containing clear and reliable directions for mixing all the beverages used in the United States, together with the most popular British, French, German, Italian, Russian, and Spanish recipes; embracing punches, juleps, cobblers, etc., etc., in endless variety. By Jerry Thomas, formerly principal bar-tender at the Metropolitan Hotel, New York, and the Planter's House, St. Louis. An entirely new and enlarged edition. *New York*: *Fitzgerald Publishing Corporation*, *successor to Dick & Fitzgerald*, *Publishers*, (1887). 18 cm. (3), 6-130 pages. Illustrations. Paper. Covers worn, front cover detached. Small stain on last leaf, otherwise clean.

©1862, 1876 and 1877 by Dick & Fitzgerald. Printed from same plates as item 28, with revised title page. The publisher's address has changed from 18 Anne Street to 18 Vesey Street, which had appeared in all previous editions.

30. Thomas, Jerry (1825 –). The Bon Vivant's Companion ... or ... How to Mix Drinks ... by ... Professor Jerry Thomas, formerly principal bartender at the Metropolitan Hotel, New York, and at the Planters' House, St. Louis. Edited, with an introduction, by Herbert Asbury. *New York & London*: *Alfred A. Knopf*, 1928. Plimpton Press, Norwood, MA. 25 cm. (2), li, (2), 169, (1 colophon) pages. Many full-page illustrations. Red cloth backed green boards, gilt lettering on spine, gilt decoration on cover. Edges worn. Minor stains on front cover. Light crease at top outside corner of back cover. Acceptable copy.

"Of the first edition of The Bon Vivant's Companion one hundred and sixty copies (of which one hundred and fifty are for sale) have been printed on Navarre Rag Paper numbered from 1 to 160. Each copy is signed by Herbert Asbury. This is number *108*. *"Herbert Asbury."*

This composite edition of Thomas's bar books, preserves the contents of the first edition of 1862 and incorporates the best of subsequent editions through the last in 1887 (see items 24 to 29). It saw at least 7 printings and a new edition in 1934. It is scarce in any printing. Herbert Asbury (1889-1963)

wrote a number of books on irreverent subjects, beginning with "Up From Methodism." He had rejected his religious upbringing and engaged in a life of pleasure. A Martin Scorsese movie based on Asbury's *Gangs of New York* was released in 2002. Asbury first became famous when he sold an article called *Hatrack* in 1926 to H. L. Mencken's American Mercury magazine. It was the story of a Farmington prostitute who took her Protestant customers to the Roman Catholic cemetery and vice versa. The Watch and Ward Society of Boston had the magazine banned from sale in Boston. H. L. Mencken went to Boston, and sold a copy of the magazine on the commons. He was arrested, causing sales of the Mercury magazine to boom and making celebrities of both Asbury and Mencken.

Asbury greatly admired Jerry Thomas and this book is a loving testimony to the great bartender and his life, complete with many of the legends. We learn that Thomas "a few years before the Civil War, gave the aid and encouragement of his genius to the cocktail, then a meek and lowly beverage pining for recognition …" [page xix]. He continued his campaign for the cocktail to the end, and the last edition contained 24 cocktail recipes. Asbury reproduces the full title of Thomas' first book which "first appeared early in 1862, and quickly went through half a dozen large printings." The contribution of Schultz on the manufacture of beers and liquors is omitted. We are given what detail Asbury was able to find on Thomas's life, which included a great deal of travel, partly in search of new recipes. But eventually he settled down in New York and practised his art as the greatest of many great New York bartenders. Among drinks listed in the first edition were the Bishop, the Protestant Bishop, the Archbishop, the Cardinal and the Pope, "but in the last printing, the Archbishop, the Cardinal and the Pope were omitted, because of protests from various Protestant denominations, which complained that the proportion of four Roman Catholic drinks to one Protestant was unreasonable and unfair." [xxxvii]. We are told that in later years Thomas became quite finicky, especially about his *Tom and Jerry*, which he refused to prepare until the first snowfall, and his *Blue Blazer* "until the thermometer registered ten degrees or less above zero." [Fahrenheit, of course]. Asbury says that the last edition of 1887 was something to weep over. Its title had been reduced from the "roisteringly significant … to the vulgar and prosaic … Worse, the elegant preface had been replaced by uninspiring *Hints to Bartenders!* … I have been unable to find any record of when Professor Thomas passed to his reward, but I should not be surprised to learn that he expired of shock and horror when the final edition … was placed in his hands."

31. Thomas, Jerry (1825 –). The Bon Vivant's Companion ... or ... How to Mix Drinks ... by ... Professor Jerry Thomas, formerly principal bartender at the Metropolitan Hotel, New York, and at the Planters' House, St. Louis. Edited, with an introduction, by Herbert Asbury. *New York & London*: *Alfred A. Knopf*, 1928. Plimpton Press, Norwood, MA. 22 cm. li, (2), 169, (1 colophon) pages. Many full-page illustrations. Yellow cloth, green lettering and decorations. Covers lightly soiled.

©1927, 1928.

32. Thomas, Jerry (1825 –). The Bon Vivant's Companion ... or ... How to Mix Drinks ... by ... Professor Jerry Thomas, formerly principal bartender at the Metropolitan Hotel, New York, and at the Planters' House, St. Louis. Edited, with an introduction, by Herbert Asbury. *New York & London*: *Alfred A. Knopf*, 1928. Plimpton Press, Norwood, MA. 22.5 cm. li, (2), 169, (1 colophon) pages. Many full-page illustrations. Bookplate of Guy Chapman. Peach boards, red cloth back, gilt lettering on spine. Light staining at very top of covers. Most of torn and tattered dustjacket is present.

Contents identical to item 31, except for binding. Dustjacket identifies this as the London edition. Recipes for Presto Pop, Deauville, Pamplemousse, and Aunty's Ruin are neatly inscribed in ink on back endpaper and pastedown.

33. Thomas, John J[acobs] (1810-1895). The American Fruit Culturist, containing directions for the propogation [sic] and culture of fruit trees in the nursery, orchard and garden, with descriptions of the principal American and foreign varieties cultivated in the United States. Illustrated with three hundred accurate figures. *Auburn*: *Derby, Miller & Company*, 1850. 20 cm. 4, [v]-xiv, [15]-410 pages. Illustrations. Blind-stamped brown cloth, gilt lettering and decoration on spine. Light edgewear, light occasional foxing. Bright clean copy.

©1849. From the preface: "The favorable reception of several editions of the Fruit Culturist, has induced the author to revise it thoroughly. The whole has been carefully re-written, and the original amount of matter more than tripled …" According to Hedrick/Woodburn (*History of Horticulture in America*), since its first appearance as a slim paperback, this was the book most used by fruit growers, nurserymen, and later as a college text. There is a short chapter at the end on grape culture and grape varieties [pages 392-401]. Apples, pears, peaches, plums and cherries are given considerably more coverage.

Thomas was born in Ledyard, NY, near Cayuga Lake, and lived there all his life. His father David was the chief engineer in charge of building the Erie Canal, and he constructed the Welland Canal as well. But he was also a pioneer fruit grower, with a nursery in Aurora, and his son joined him in the enterprise. John Thomas, "along with Andrew Jackson Downing, established the science of pomology, or fruit culture in the United States." L.H. Bailey, his biographer, said that Thomas's fame rested mainly on the present treatise, first published in 1846. "Although Downing's *Fruits and Fruit-Trees of America* was published one year before Thomas's book, it was encyclopedic; Downing did not comprehensively describe, classify, and systematize varieties for identification as Thomas did. Thomas's book thus represented the first systematic study of fruit culture in the United States. Within a year

the book had been issued in four editions … In 1867 the book was expanded to 500 pages … Other editions appeared in 1875 and 1885 and were frequently reprinted." [Elizabeth D. Schafer in *American National Biography*, vol. 21, 1999]. For a long list of the many editions of this work, from 1846 to 1897, see Amerine #3252-3273.

34. Thompson, Bob (editor). California Wine. A Sunset Pictorial. Photographer: Ted Streshinsky; Design, Maps, Drawings: Joe Seney. *Menlo Park, CA*: *Lane Magazine & Book Company*, (1973). Kingsport Press, Kingsport, TN. 29 cm. 224 pages. Illustrations, maps and photos in color and b&w. Pictorial boards, in matching dustjacket, sporting a couple of tiny tears.

First printing, October 1973. A useful reference book, packed with historical information.

35. Thomson, William. A Practical Treatise on the Cultivation of the Grape Vine. By William Thomson, gardener to his Grace the Duke of Buccleuch, K.G., etc., Dalkeith Park, Scotland. Third edition. *Edinburgh and London*: *William Blackwood and Sons*, 1863. 23 cm. (2), viii, 74, (32 catalog) pages. Illustrations. Blind-stamped green cloth, gilt title on cover.

The first edition of this treatise was dated 1862. It rode its popularity all the way to a 10th edition in 1890. As a gardener with experience in growing grapes in enclosed spaces, Thomson had often been asked for advice, which was well received by many, prompting him to publish his advice in book form. The application of heat to grape cultivation was first recorded in a journal of 1718 (Belvoir Castle, Duke of Rutland), and then again by Speechly at Welbeck, seat of the Duke of Portland. The importance of grape cultivation had grown "… partly owing to the increase of wealth, but chiefly in consequence of the duty being off glass, so that now a vinery has become a necessary adjunct to every villa residence, and is no longer confined to the great of the land." [page 2]. Thomson covers all aspects of vinery management – heat, ventilation, construction, soil, compost, grape varieties, planting, pruning, grafting, diseases, and storage of ripe grapes. A short 3-page chapter on open-air grape culture was added in the second edition. Thomson feels that grape crops could be increased, "but it would be difficult to break through the strong crust of prejudice that exists in favour of things as they are." [72]. A page is devoted to viticulture in Australia: "In Australia, where extensive vineyards are being planted on the Hunter River and elsewhere, though they have much to learn, they have nothing to unlearn, like their brethren on the continent of Europe." [73]. See also Gabler.

36. Thomson, William. A Practical Treatise on the Cultivation of the Grape Vine. By William Thomson, gardener to his Grace the Duke of Buccleuch, K.G., etc., Dalkeith Park, Scotland. Fifth edition, enlarged. *Edinburgh and London*: *William Blackwood and Sons*, 1867. 23 cm. (2), viii, 79, (42 catalog) pages. Illustrations. Blind-stamped green cloth, gilt title on cover.

This edition was reset, with some deletions and additions. Binding is uniform with that of the third edition (item 35). The prefaces provide the dates of prior editions: First, August 1862; second, September 1862; third, April 1863; fourth, January 1865; fifth, June 1867. An interesting addition in the fifth edition to the selection of grape varieties is "Duchess of Buccleuth." Noling lists the 6th (1869), 7th (1871), 9th (1879) and 10th (1903 reprint) editions. Simon (BV 51) has the 10th (1890).

37. Thudichum, J[ohn] L[ouis] W[illiam] (1829-1901) and August Dupré. A Treatise on the Origin, Nature, and Varieties of Wine: being a complete manual of viticulture and oenology. By J.L.W. Thudichum, M.D. and August Dupré, Ph.D., lecturer on chemistry at Westminster Hospital. *London and New York*: *Macmillan and Co.*, 1872. Printed by R. Clay, Sons, and Taylor, London. 22 cm. xxiv, 760 pages + viticultural map of the Gironde, in color. Illustrations. Decorated endpapers, matching edges. Bookplate on front pastedown: "United States of America War Office." Ownership confirmed on title page and elsewhere with a War Department stamp, "Rec'd Sept. 13th 1881" and bold inked inscriptions: "War Department Library." Red cloth, red morocco back and corners. Shelf-worn and scuffed. Internally clean.

The authors explain their objectives for this ambitious work in the preface (dated October 1871): "… to produce a strictly scientific work, based as far as possible upon their personal observations. Such have therefore been made in the vineyards, cellars and repositories of many countries, in the respective chemical laboratories of the Authors … and in mines underground. Wherever possible they availed themselves of the writings of previous authors … and … they have consulted and used nearly two hundred out of the six hundred works which compose the world's oenological literature." The first 300 pages are devoted to origins, principles of viticulture and wine making, chemistry, acids, ethers, sugars, etc. The remainder of the book covers the wine regions of the world, beginning with France (to page 524), the rest of Europe (to page 696), and finally the rest of the world in the last 40 pages – Asia, Africa, America and Australia. They touch on the work of Dufour, Adlum and Longworth. "The wines of California are making more rapid progress than those of Eastern America … … Some of the producers commit the mistake into which some Austrians have fallen, that of giving to their products classical names such as Steinberg, Porto, Champagne. They will do much better to retain their proper names and establish a reputation for original quality …" [page 737]. The authors discuss the assumption of botanists that all the vines of Europe are derived from *vitis vinifera*, based on the legend or fact that it came from India to Greece, thence to Rome and on to the rest of Europe. Any "wild" vines were termed degenerated offspring.

However, it appears that these wild vines have been found in fossil form in German coal mines, dating them back at least to the Tertiary period [chapter 1].

Simon (BV page 13), writing no later than 1913, says that this work, with all its blemishes (due to the authors' lack of practical knowledge of wine), "is nevertheless the most comprehensive modern treatise on the vine and its fruit in the English language." See Gabler for other works by Thudichum. Bitting lists his *Cookery, Its Art and Practice*, 1895.

38. Thudichum, J[ohn] L[ouis] W[illiam] (1829-1901). A Treatise on Wines: their origin nature and varieties, with practical directions for viticulture and vinification. *London*: *George Bell and Sons*, 1896. Chiswick Press. 19 cm. xx, 387 pages + 10, (2 Bohn's catalog dated November, 1895) pages. Illustrations. Red cloth, with ink stain, splotches of discoloration on covers, and frayed top of spine. Internally clean, with a few small tears at tops of pages from hasty opening by an eager reader.

"First published December 1893. Reprinted in Bohn's Scientific Library 1896. A down-sized version of the 1872 work by Thudichum and Dupré (item 37), though some material is new, such as an added chapter at the end on "diseases of vines and of wines" [pages 370-379].

Thudichum says in his preface that the publishers wanted to issue a new edition of Redding's work, but that since its political object had been achieved by the legislation of 1860, its life cycle was complete. Thus the decision to issue instead an abridged version of the 1872 edition. Of interest to wine book collectors are the bibliographic comments on French, other European, and Australian wine literature, pages vi to x. Included is a reference to a book by his father, Dr. Georg Thudichum: *Traube und Wein in der Kulturgeschichte* [Grapes and Wine in the History of Civilization], Tübingen, 1881 [Simon BV 43].

Simon (BV page 14, re edition of 1894), says that this edition retains most of the errors of the earlier work. Gabler lists this edition (1894), as being authored jointly with Dupré.

39. Tiengou des Royeries, Yves. La Production viticole hors de France. Préface de Pierre Fromont. Ouvrage couronné par l'Académie d'Agriculture. *Paris*: *Librairies Techniques, Libraire de la Cour de Cassation*, 1959. Imp. du Sud, Toulouse, June 1959. 25 cm. (6), 387, (1) pages. Paper.

From the preface: "France is the world's leading wine region; no one disputes that. Yet she does not know what is happening outside her borders; there is no comprehensive work on the subject … The Frenchman will learn what for him will be especially surprising: vineyard area outside France (7,230,000 hectares in 1957) is well above the French-Algerian total (1,818,000), and the latter is steadily losing ground: it had 25% of the world's vineyards in 1923, and it's no more than 20% in 1957 … This is something to think about. What good does it do to keep repeating that we produce the best wine in the world, if the world is not convinced of that, or at least acts as if it weren't convinced and is easily content with qualities that we judge inferior. More than ever we must think about «qualities» rather than «quality» …" And so on. This book is packed with statistics on wine (and grape) production, consumption, commerce and other factors for every producing country in the world, however minor – even Canada. Rather interesting, in view of what has happened in the world of wine in the past forty+ years.

40. (Tilden & Company). Formulae for making tinctures, infusions, syrups, wines, mixtures, pills, &c., simple and compound, from the fluid & solid extracts, prepared at the laboratory of Tilden & Co., New Lebanon, N.Y. Established in 1848. *New Lebanon and New York*: *Tilden & Company*, 1858. 23.5 cm. xxiii, 162 pages + frontispiece illustration of "Tilden & Co's Manufactory …" Ownership signature on front pastedown: "E. Schollderfer, M.D., Yorktown, New York." Pale purple cloth, gilt title on cover. Faded spine and some spotting on covers, no doubt from tinctures within. Very light to moderate foxing.

Among Tilden's many offerings are medicinal wines of all types, such as dogwood, blackberry, rhubarb, and many others, prepared with an extract, with the addition of sherry or wine or alcohol. Also offered were cannabis indica in the form of pills, tincture, syrup, wine, etc. Marijuana was widely prescribed in the 19th century. Fluid extracts were marketed by Parke Davis, Squibb, Lilly, Burroughs Wellcome, and other leading firms, and were sold over the counter by drugstores at modest prices. Amerine (3300-3307) has a number of editions from 1858 to 1886. The first listing is for an 1858 edition with a slightly different title page and 76 pages [3300]. The next entry [3301] is also dated 1858, and its pagination matches this copy, but it is described as 2nd edition, of which there is no indication here.

Regarding the previous owner of this book, I found some possible connections at the website of the Yorktown Historical Society. One person's reminiscences of 85 years included house calls made by doctors, including Dr. Schollderfer. In 1902, a private "Vigilant Protective Association" was established, and one of the first officers was Dr. E. Schollderfer. It's hard to say if these were the same person, as the signature in the book does not include a date. They were no doubt at least related.

41. Tilson, Everett (1923 –). Should Christians Drink? *New York, Nashville*: *Abingdon Press*, (1957). Parthenon Press, Nashville, TN. 19.5 cm. 128 pages. Ex-library: "Church of the Ascension … New York." Black cloth, worn dustjacket.

Tilson, a Methodist and professor of Theology, sets the stage in his preface: "Practically everyone who addresses himself to the question for or against the drinking of alcoholic beverages has an ax to grind … I grind not one ax but two, one for use against those who build their case for total abstinence on shaky biblical or historical foundations, the other for use against those who say Christians have no other grounds on which to defend this view …" After reviewing the various historical views and positions – from Jesus to Luther to Wesley and beyond, Tilson ends with a chapter titled "Temperance, Teetotalism, or What?" "Roman Catholics have no better reasons for defending celibacy in the name of temperance than the advocates of total abstinence for pushing their cause in the name of temperance. Many of them would also agree that the 'norm of reason' now (though possibly not in earlier times) calls for a negative answer to the question: Should Christians drink?" [page 121]

42. Tizard, W[illiam] L[ittell]. Third Edition. The Theory and Practice of Brewing Illustrated: containing the chemistry, history, and right application of all brewing ingredients and products; a full exposition of the newly-discovered principles of conversion and extraction in the mash-tun; the philosophy of climate, season, and site; critiques of the modus operandi of fermentation, and the prevention of early acidity: also, many new practical observations on brewing London and Dublin porter, East India pale ale, export stout, &c. &c. By W.L. Tizard, late operative brewer at the Nine Elms Brewery, Vauxhall, and now brewers' engineer, 34½, Aldgate. *London*: *Sold by all Booksellers, or the Printers*, 1850. Printed by Gilbert & Rivington, London. 23.5 cm. x, (2), 535, (1) pages + 24 pages publicity for Tizard's "Brewer's Repertory: a descriptive catalogue of new machines, utensils, instruments … London 1850" with complete table of contents, testimonials and prospectus. Green embossed cloth, gilt title on spine and on cover, with decoration. Covers shabby, spine chipped and parts missing, binding loose. Internally clean except for occasional spots at margins, outside text area. Excellent reading copy.

An extensive treatise on all aspects of brewing. The author is gratified by the success of his work. "… for the plain deed of having sold his first impression of five hundred copies within six monthes from the dawn of publication, and his second edition, consisting of five hundred more, in the space of three years; and finding a great number of this his third five hundred bespoke before the day of its maturity has arrived, he may indeed look back upon his undertaking with a degree of mental pride and gratitude." [preface]. Noling lists the fourth edition of 1857. Not in Simon. The 1850 edition is in the Scottish Brewing Archive's list of significant early (before 1850) books on brewing. Allibone's *Critical Dictionary of English Literature*, lists a London edition of 1843, the fourth edition 1849. Tizard also published *Voice from the Mash Tun*, 1845.

43. Todd, W[illiam] J[ohn]. A Handbook of Wine. How to buy, serve, store and drink it. *London*: *Jonathan Cape*, (1922). 18.5 cm. 103 pages + foldout map at end of the "Principal Vineyards of the World." Illustrations. Errata slip page 59. Rose boards, white cloth back, paper label with title on cover. Covers lightly soiled, black ink marks and some underlining on seven pages.

First published 1922. Todd says he will not confuse with jargon, bore with irrelevant details, nor photographs of famous châteaux, or history from Noah onwards. Nor write with the scholarship or "fine fervour of a Saintsbury." In other words, just a handbook. The only wines touched on outside Europe, are those of Algeria, South Africa and Australia. He acknowledges the help of André Simon and others.

44. Todd, W[illiam] J[ohn]. A Handbook of Wine. How to buy, serve, store and drink it. *London*: *Jonathan Cape*, (1922). 18.5 cm. 103 pages + foldout map at end of the "Principal Vineyards of the World" (i.e. Europe and Algeria). Illustrations. Rose boards, white cloth back, paper label with title on cover and on spine. Covers very lightly soiled, paper label on spine chipped.

First published 1922. Second impression 1922. Identical to item 43, but printed on heavier, whiter paper.

45. Todd, Wm. J[ohn]. A Handbook of Wine. How to buy, serve, store and drink it, by Wm. J. Todd, director of Findlater, Mackie, Todd & Co., Ltd., London. *London*: *Jonathan Cape*, (1934). Printed by Howard, Jones, Roberts & Leete, London. 18.5 cm. 110 pages. Illustrations. Red cloth, black title with border on cover.

First published 1922. Second impression 1922. Revised and enlarged edition 1934. This edition sports a foreword by André Simon: "There are people so unfortunate as not to be able to drink either Claret or Hock or even Champagne without suffering from Acidity, headaches or flatulence. They must

find out for themselves which is the wine that is the most wholesome for them. Nobody can help them. Not even the most expensive of specialists. He will tell them never to drink wine at all, being the easiest cloak at hand to hide his total ignorance in the matter of wine …" Simon closes with a note of support for the author: "You must choose the right sort of wine-merchant … one who understands and loves wine."

46. Todd, Wm. J[ohn]. Port. How to buy, serve, store and drink it. *London*: *Jonathan Cape*, (1926). Printed by Butler & Tanner, Frome and London. 18 cm. 95 pages + 18 glossy photo plates, and a foldout statistical chart with Appendix A at end. Illustrations. Rose boards, white cloth back, paper labels for titles on spine and cover. Outer edge of covers is stained and frayed. Internally a number of pages are rippled, but there is no staining.

First published in 1926 [verso of title page]. At the bottom of page [2]: "Second impression," which refers to the book listed at the head of the page – "A Handbook of Wine." Another plea for upholding the quality of true port wines and fighting the incursion of wannabe ports that come in as low-duty wines, with a lower alcoholic content. "Port is the English wine *par excellence*, developed mainly by English (I naturally include, of course, Scottish!) brains and capital, and has an interesting history … there is something about it [quoting Saintsbury] which must have been created in pre-established Harmony with the best English character." [preface, dated October 1925].

47. Tomes, Robert (1817-1882). The Champagne Country. *New York*: *Hurd and Houghton*, *459 Broome Street*, 1867. Printed by H.O Houghton and Company, Riverside, Cambridge. 18 cm. (blank leaf), xv, 231 pages. Ownership signature in pencil on endpaper: "John Kane, LLD, Hoboken, NJ." Green cloth, gilt title and vignette on spine. Slightly worn, hinge near top starting to split. A few pages loose, but clean throughout. Considering the relatively poor quality of the paper used for this book, this could lay claim to being a desirable copy.

Tomes was born in New York City of English parentage, March 27, 1817. His education included Trinity College of Hartford, CT, co-founded by his father in 1835. After a year at the University of Pennsylvania medical school, he continued his medical studies at the University of Edinburgh, where he obtained his M.D. in 1840. After further study in Paris, he practiced medicine in New York, but eventually turned to writing, beginning about 1853. He wrote a book on Panama (1855) and made several trips to San Francisco, followed by more books, and articles for Harper's. In 1865 he was appointed US consul at Reims for two years. He spent the rest of his life writing a series of successful handbooks. He died at his home in Brooklyn, August 28, 1882. [*The National Cyclopaedia of American Biography*, vol. 18, 1922].

The Champagne Country was written during Tomes's stay at Reims as US consul, probably to occupy his time and to prevent death from boredom. At least one fellow American had come to Reims from Paris, planning to stay 6 months, but left after only 6 hours. Because of Tomes's positive attitude, the wine literature has been enriched by a very interesting, informative and entertaining book. The author of a long contemporary review in the *Atlantic Monthly* (October 1867) tells us that "Mr. Tomes's style is light and easy, and as he has a quick, unforced sense of humor, his information is as delightful as it is honest … … he sketches … the champagne lords and their history, beginning with the great Clicquot (whose widow, after inheriting him so many years, died only the other day), and bringing down the list with the Heidsiecks, the Roederers, Moët and Chandon, the Mumms …" Regarding life in Rheims, Tomes "… gossips of its cathedral and ecclesiastical history, its picturesqueness, its antiquities, its dulness, its contented and prosperous ignorance, its luxury and depravity … Many of its characteristics are those common to all Latin Europe, – a religion and an atheism alike immoral, an essential rudeness under a polished show of good-breeding, an inviolable conventionality, and an unbounded license …, [and] intellectual apathy to be matched nowhere else … The government seems to have besotted the province in the same degree that it has corrupted Paris …" We welcome this "bright and candid book as a more valuable contribution to literature than most contemporary novels and poems."

Tomes does dwell on the ignorance of the inhabitants. "I hardly ever received a bill, even from the better class of tradesmen, which was not full of errors of orthography, and an almost illegible scrawl … … On one occasion a wine-merchant, knowing well that I was an officer of the United States, handed me an invoice for Canada to legalize, and when I returned it he was greatly surprised at learning that Canada was a British province. On another occasion, a no less imposing personage asked me to perform a consular act relative to Brazil … and there was hardly one in a hundred of them who could tell whether I came from America by land or water." [pages 208-209]. Regarding the fact that all the wine establishments in Champagne were under the control of native Germans, he was told that they were called to help because "there were so few Frenchmen, and so many Germans, who had a knowledge of foreign languages … I fancy that the French have a natural inaptitude for commerce … There was, however, a champagne house which happened to be controlled exclusively by natives of France. It became bankrupt while I was at Rheims, and it was a common remark that it perished for want of a German." [90-91]. A final note of humor: "I was told by a pompous wine-mixer of Rheims that he only served the aristocracy … Boston, by its natural affinity, perhaps, with European rank, is about the sole consumer in the United States of the exalted beverage of this gentleman's gentleman of Rheims, who so willingly assumes the livery of the aristocracy, though not above, it would seem, pocketing the dollars thrown to him from this plebeian but profuse Republic."

Although there is no internal evidence to support it, this is probably the first edition, since the review cited above lists the publisher as Hurd and Houghton, New York. See item 48 for the review of the Routledge edition.

48. Tomes, Robert (1817-1882). The Champagne Country. *New York*: *George Routledge & Sons*, *416 Broome Street*, 1867. Printed at New York for the proprietors. 18.5 cm. (7), x-xv, 231, (8 catalog) pages, (blank leaf).

Maroon cloth, gilt spine. Very slightly worn, front endpaper and half title leaf detached. A loose page or two. Attractive copy.

This edition is identified as the second in a brief review in *Putnam's Monthly Magazine of American Literature*, January 1868: "By the side of Mr. Howells' books we may place *The Champagne Country*, which in a few months has reached a second edition (Routledge), by Dr. Robert Tomes, … an author whose … pictures … of whatever land he writes are always acceptable to the public. In these sketches of the wine-producing regions about Rheims, Dr. Tomes gives us the benefit of his official consular experience …"

So often, the second edition of a book is printed on cheaper paper than the first. In this case the reverse is true. Both books appear to be printed from the same plates, except for the title leaf. Curiously, however, page 104 in the Routledge edition is misnumbered 304! Amerine lists the two New York editions: Hurd and Houghton (#3311) and Routledge (#3312). Both Gabler and Noling list a London Routledge edition, but not New York. Simon (BV 104) also lists a London edition of 1867, but the publisher is not identified.

49. Torbert, Harold C. The Complete Wine & Food Cookbook. *Los Angeles*: *Nash Publishing*, (1970). Printed by Stecher-Traung-Schmidt, San Francisco. 26 cm. (11), 386, (2) pages + 4 glossy photo plates. Illustrations by Laurie Jordan. Illustrated boards, matching dustjacket.

"©1970 by Harold C. Torbert, M.D." Norbert suggests beginning the wine adventure with French and German wines. "I mean in no way to cast aspersions of [sic] the wines of California and other localities. I hope you will drink many American wines … Even so, your standards should be based on the traditional French and German vintages." [page 31]. When tasting a Burgundy wine: "… Move the wine about in your mouth as vigorously (and if need be, as audibly) as you swirl water when you are brushing your teeth … Now you are really *tasting* the wine. That is to say, all of your taste buds and all of your olefactory [sic] receptors are being stimulated." [33].

50. Tovey, Charles (? – 1888). Champagne: its History, Manufacture, Properties, &c., with some prefatory remarks upon wine and wine merchants. By Charles Tovey, author of "Wine and Wine Countries," "British and Foreign Spirits," "Alcohol versus Teetotalism." *London*: *John Camden Hotten*, *Piccadilly*, 1870. Printed by Savill, Edwards and Co., London. 19 cm. (decorative half title leaf), iv, [iii]-iv* postscript, [v]-vii, 140 pages + 8 plate illustrations, including frontispiece map of Champagne wine districts + 16 pages of advertising for Tovey's *British and Foreign Spirits* – detailed table of contents and press opinions. Illustrations. Back endpaper missing. Green cloth, spine gilt. Spine discolored, and wrinkled. Contents have separated from covers, but internally clean.

Tovey's book followed that of Tomes by only a few years, and before it went to press the sad events of the Franco-Prussian war were unfolding , addressed by Tovey in a postscript, dated September 1870. "The sons of whom I spoke have perished in the battle-field … and the vines are stained with human blood."

In the introduction, Tovey speaks at length about wine frauds and their perpetrators. Singled out particularly are the fraudulent wines shipped from Hamburg, called Hamburg Sherry, which are not only bad wines, but bad for the health as well. Not all wine that comes from Champagne is Champagne. Wine auctions are another medium for the disposal of adulterated wines. Wines are "advertised as the stock of eminent connoisseurs, lately deceased, who really never possessed such wines. There are always wines of celebrated vintages, Ports of 1820 and 1834 (those inexhaustible vintages) …" Tovey is down on "foreigners," very few of whom have establishments abroad. One such merchant recently "had become possessed of half a stück (about 750 bottles) of really fine Steinberg Cabinet" and made a sale to a leading member of the aristocracy, which established the vendor's fame. "It was a remarkable half stück – it never became exhausted." A purchaser, had he been able to make a comparison, would have found the wine "to be of a very different quality to that which was sold to the more distinguished patron." [pages 9-28]. But that was only the introduction. Tovey does have a lot to say about Champagne, beginning with its history. Records tell us that "amongst the potentates of Europe who were partial to this wine, was our own Henry VIII., who had a vineyard at Ay, where he kept a superintendent in order to secure the genuine production for his table. Mention is likewise made of Francis I., Pope Leo X., and Charles V. of Spain, as reserving for their use vineyards in Champagne." [31-32]. Fascinating is a description of a Reims wedding banquet [from the *Wine Trade Review*], with all the foods and wines that were consumed. How can the "mortal frames of men, and particularly women, … bear such prolonged junketings. The secret is … – Champagne!" [113-119]. A list of Champagne merchants appears in the appendix.

51. Tovey, Charles (? – 1888). Wine and Wine Countries: a Record and Manual for wine merchants and wine consumers. New edition.. All rights reserved. *London*: *Whittaker & Co.*, 1877. Printed by E. Austin and Son, Clifton. 17.5 cm. (illustrated half title leaf), viii, 519 pages + 7 pages of advertising for Tovey's *British and Foreign Spirits* – title and press opinions + 20 plates of illustrations, including frontispiece portrait of Tovey and 4 wine area maps (Xerez, Bordeaux, Cognac, Champagne) + foldout lithograph copy of an 1800 contract between Admiral Nelson and Woodhouse & Co. to supply his ships with Marsala wine. Green cloth, gilt spine, black lettering and decorations on cover. Contents detached from covers. Internally clean.

Considerably expanded from the first edition of 1862, which ran to 365 pages. "In the year 1861 I wrote 'Wine and Wine Countries,' a work which was so favourably received that before the year expired it was out of print." Tovey's long introduction to this edition repeats many of his complaints about fraudulent wines and wine sellers that had appeared in his book on Champagne. He says that for many years in his travels to the wine districts, "I have taken with me a small portable laboratory; which enabled me … to identify the wine on its arrival in England as being the wine I purchased on the Continent." [page 16]. He decries the use of the wine trade as a trade of last resort for unqualified people who see it as a respectable trade. Another pet peeve is allowing grocers to sell wines. One grocer advertised Sherry direct from Bordeaux: "Sherry, Chateau d'Yquem … … 40s/doz." [40]. He recommends wine books by Beckwith and Vizetelly. [49]. Tovey begins his wine journey with Portugal and Spain, to which he devotes 320+ pages. Regarding sherry, he says he will not reference other writers, as many of them are of questionable authority. [144-45]. He hates bull-fighting, which he watched just to inform himself [147]. He is particularly fond of the city of Bordeaux. By the time he reaches Burgundy, he realizes he's not being concise, as he had promised in the introduction: "… I have arrived at 304 in pages, and the wines of three countries are not completed, I find it necessary to somewhat abridge the remaining chapters." About Germany, which he reaches at page 371, he says that it's "somewhat remarkable that in England … few persons appear to know or to care anything about [German wines] … [Their sale] has , no doubt, been hindered by the importuning practices referred to in the introductory chapter." Tovey quotes Liebig to the effect that, although Rhine wines owe their exquisite bouquet to the free acid, it is the tartar that is responsible for immunity from uric acid diathesis [=tendency to gout] of German wine drinkers [374]. Less than 25 pages are devoted to the rest of Europe (Hungary, Italy/Sicily, Greece), and the rest of the world consists of Australia [429-462]. The foldout Nelson document in the chapter on Sicily is rather interesting. Nelson, in his agreement to the Woodhouse contract for the delivery of Marsala wine to his ships off Malta, signs himself Bronte Nelson. As a reward for saving the King of Naples, Nelson was granted the duchy of Bronte with thousands of acres on the slopes of Mount Etna. The contract with Woodhouse called for delivery of "five hundred Pipes of the best Marsala Wine … at One Shilling and five pence Sterling per Gallon Wine measure …" Added in Nelson's hand is: "The Wine to be delivered as expeditiously as possible and all to be delivered within the space of five weeks from this date, a convoy will be appointed for the vessel from Marsala but all risks are to run by Wm. Woodhouse. Bronte Nelson." Tovey says: "In my early days the wine from Sicily shipped to England was known as Bronte, subsequently as Marsala-Bronte, and latterly as Bronte." [421]. Throughout the book, Tovey cites a number of wine authors, including Henderson, Redding, Thudichum, Beckwith, T.G. Shaw, Denman.

52. Tovey, Charles (? – 1888). Wit, Wisdom, and Morals, distilled from Bacchus. Dedication to Sir Wilfrid Lawson, Bart., M.P., on the Permissive Bill. *London*: *Whittaker & Co.*, 1878. Printed by E. Austin and Son, Clifton. 19 cm. (7), iv-xxv, 295 pages + 10 pages of publicity for "Wine and Wine Countries" with complete table of contents. Title page in red and black. Ownership signature on title page: "George A. Trapp." Green cloth, spine gilt, cover lettered and decorated in black. Very nice copy.

In the preface, Tovey says he may be accused of 'book-making' – "supplying from the brains of others that which my own is not competent to give." He feels that it is hard work finding appropriate and judicious selections. "Objection has been taken to the title … but the Author respectfully submits that those who possess 'Wit, Wisdom, and Morals,' will find no incongruity between the subject and the title." After browsing through this book, I agreed, with qualifiers – dubious wit, questionable wisdom, and strange morals. I was surprised at his inclusion of a passage from Tomes's *The Champagne Country* – pages 96-97, though he identifies the author only as "an American writer." [pages 137-138]. Selections on medical and/or medicinal uses of wine, including the grape cure, are included in the chapter on temperance tales! Probably the most useful chapters are those containing recipes for punches and cups. [258-273]. The chapter on Irish anecdotes has probably the funniest line: "No man who drank ever died, but many men have died while learning to drink."

For what it's worth to a would-be buyer of this book, a recent accession in the "Shakespeare Birthplace Trust Records" was a letter of 19 June, 1910 from Marie Corelli to George A. Trapp, "settling her account and requesting '2 dozen of that very excellent Chablis'." Of course, not necessarily the same George A. Trapp. Other books by Tovey not listed here include *British and Foreign Spirits: their History* …, 1864, and *Wine Revelations*, 1881 [see Gabler].

53. Townsend, Jack and Tom Moore McBride. The Bartender's Book. Being a history of sundry alcoholic potations, libations, and mixtures ... relating certain adventures that befell those who mixed them ... containing accounts of related prejudices & theories from ancient times to the present day ... together with charts, recipes, & tables to make everyman a proficient practitioner of the noble art of mixology and in so doing charm his soul with a variety of humors, allegories, jokes & ribaldries. *New York*: *Viking Press*, 1951. Printed in the USA by the Vail-Ballou Press. 21 cm. v, (2), 148 pages. Illustrations by Bernard Seaman. Blue cloth, titles in white and black. A piece of the dustjacket, pasted in on back endpaper, has a photo of Jack Townsend instructing Governor Luis Muñoz Marin of Puerto Rico in the art of mixing a daiquiri.

First published by the Viking Press in October 1951. Packed with interesting historical information on cocktails, with references to mixed drink books of the past. In the preface, the authors take a bow for the contribution of bartenders to the union movement. As for cocktails, there are far too many, and the authors found from a survey of barmen in the US and Canada "fewer than fifty drinks served with any regularity and approximately one hundred more served from time to time. So that's all the drinks there are in this book … [The] *Gun Club Drink Book*, published in 1939, lists twelve cocktails as basic and worth drinking, and dismisses all others as not being worthy of mention. At the other pole is *The Official Mixer's Manual*, which lists an incredible nine hundred mixed drinks – approximately seven hundred more than would *ever* be called for." Bartenders don't like to admit that they don't know how to mix a given drink, which is one of the reasons, together with exhibitionism on the part of customers, that there are so many variants of the

same drinks – 22 versions of Planter's Punch, for example. The British have always "looked down their noses at American drinks and drinking – and have ended looking down their noses into glasses containing those drinks." A reference is made to Spencer's *Flowing Bowl*. As to the 40 top drinks, the authors give us a table showing their positions on the popularity scale, with Manhattan first, Martini second, then Daiquiri, Whisky Sour, etc. to the Zazarac at number 40. [pages 20-21]. Regarding the origin of the cocktail, all the usual stories are mentioned, as well as literary references in Hawthorne and Thackeray in the 1850's. Jerry Thomas is given his due, though his Blue Blazer is now classed as a freak drink, together with other drinks such as Pousse Café, Bloody Mary, Moscow Mule. [Sorry, but I like the Moscow Mule, and I wouldn't class it as a freak drink]. All in all, this is a well-organized cocktail book, packed with historical and practical information. It has two indexes, by recipes and by ingredients.

54. Toye, Nina & A.H. Adair. Drinks – Long & Short. With a preface by X. Marcel Boulestin. *London*: *William Heinemann*, 1925. Printed by Woods & Sons, London. 19.5 cm. xii, 67 pages + frontispiece color illustration. Decorated boards, paper label on cover. Spine is chipped, hinges cracked, edges worn, but internally clean except for browned endpapers, and occasional brown spots.

First published 1925. This is a book of double standards. The first sentence of the preface by Boulestin: "I should state here, now, without any further delay, and emphatically, that, as a wine drinker, and a gourmet, I disapprove of cocktails. I specially disapprove of the English concoctions called (for no reason whatsoever) cocktails, and served two minutes before dinner." Then on the same page: "Yet, one can disapprove and appreciate at the same time. And the poetic charm of the cocktail is so powerful [etc. etc.] … one cannot help … being, at times, and for reasons almost purely literary, moved, if not to tears, at least to exaltation … the mysticism of St. Therese, the pity of Dostoïevsky …" In civilized circles, apparently, the cocktail is drunk an hour or two before dinner, not "just" before. And of course the cultural celebrities have created their own drinks: Jean Cocteau, Paul Morand, Darius Milhaud. Cocktail recipes are grouped under gin, rum, whisky, miscellaneous and non-alcoholic. Long drinks include juleps, punches, cups and "still-room" recipes.

55. Toye, Nina & A.H. Adair (compilers). Petits & Grands Verres. Choix des meilleurs cocktails, recueillis par Nina Toye & A.H. Adair et mis en français par Ph. Le Huby. Les ornements sont de J.-E. Laboureur. *Paris*: *Au Sans Pareil*, [1927]. 19.5 cm. (3), 131, (2), (4 ads) pages. Illustrations by Laboureur. Pictorial paper. All edges untrimmed.

Date of publication was obtained from Laboureur's new edition of 1955. The selection and organization of the recipes is similar to that of the UK edition (item 54). An added category for cocktails is cognac. This edition has a total of 133 cocktail recipes versus only 106 in the English edition. There was also a special edition in crown quarto, with 10 engravings by J.E. Laboureur. [Maggs Bros. Catalogue 645, 1937, item 672: "one of 25 copies on Japan paper"].

56. Trader Vic [Victor Jules Bergeron] (1902-1984). Book of Food & Drink. With an introduction by Lucius Beebe. Water-color illustrations by Guy Huzé. Line drawings by William F.M. Kay. *Garden City*, *New York*: *Doubleday & Company*, 1946. Printed at The Country Life Press, Garden City. 19.5 cm. 272 pages. Illustrations. Three full double-page color illustrations on South Seas party themes. Bookplate: "Kenneth Roberts." Tan cloth, brown spine, titles and decorations in green and brown. Worn dustjacket with faded spine and internal stains.

©1946. First edition. "Anyone who works at a thing long enough … convinces himself he ought to tell somebody about it, and that's the way I feel about tropical parties, foods, and drinks … Of course there's another reason for this book … I'd also like to see more people appreciate rum … Chinese, Javanese, or Tahitian dishes have been changed … My customers … like good food, but their tastes aren't educated enough to take foreign dishes first hand with appreciation." [preface]. In a *Time* obituary (October 22, 1984), he is quoted as saying: "You can't eat real Polynesian food," calling it "horrible junk." He was an "irascible, ingenious restaurateur who … parlayed a tiny beer parlor in Oakland, Calif. [Hinky Dink's, 1934] into a San Francisco-based food and drink corporation … featuring … restaurants proffering an eclectic South Seas décor, rum drinks garnished with flowers and fruit and an 'exotic' cuisine carefully tailored to American middle-brow taste … Having lost a leg at age six to tuberculosis, … he considered himself 'not handicapped, merely inconvenienced,' and worked tirelessly for 40 years to spread the message to U.S. amputee veterans."

Pencilled in on pages 130-132, are notes (heavily edited) on drinks, presumably by Kenneth Roberts: "During a winter in the Bahamas, when Noilly Prat vermouth was unobtainable, I used seven kinds of dry French vermouth in an effort to make palatable dry Martinis. They were without exception execrable, though some were more execrable than others. I therefore turned to rum. Daiquiris made from light Cuban and Porto Rican rums were tasteless. Only Jamaica rum gave me what I wanted – flavor, character and palatability. For my purposes Myers 'Planters Punch' proved most satisfactory. — I also found that with rum as with everything else, simplicity is elegance. The best cocktail I could evolve is so simple I'm ashamed to write it down:

1 tumbler dark Jamaica rum preferably Myers.
1 tumbler pineapple juice

Shake in cocktail shaker with 6 or 8 lumps of ice until creamy: then decant into thermos carafe."

Kenneth Lewis Roberts (1885-1957), wrote a number of outstanding historical novels on the Revolutionary War. He wrote introductions to two books on food, one by his niece (on Maine, 1939) and the other by his secretary (on New England, 1957). Both were published by Doubleday.

57. Trader Vic [Victor Jules Bergeron] (1902-1984). **Book of Food & Drink. With an introduction by Lucius Beebe. Water-color illustrations by Guy Huzé. Line drawings by William F.M. Kay.** *Garden City, New York*: *Doubleday & Company*, (1946). Printed at The Country Life Press, Garden City. 19.5 cm. 272 pages. Illustrations. Three full double-page color illustrations on South Seas party themes. Signed on endpaper: "Trader Vic." Tan cloth, brown spine, titles and decorations in green and brown. No dustjacket.

©1946. Later printing.

58. Trader Vic [Victor Jules Bergeron] (1902-1984). **Bartender's Guide. With drawings by Ray Sullivan.** *Garden City, New York*: *Doubleday & Company*, 1947. Printed at The Country Life Press, Garden City. 19.5 cm. viii, (1), 437 pages. Illustrations. Yellow cloth, title and decorations in black. Worn dustjacket.

©1947. First edition. Trader Vic obviously did not subscribe to the view expressed by Townsend (see item 53) regarding large numbers of recipes for mixed drinks. This manual contains more than 1500 recipes. Cocktails occupy more than half of the book, but all the other mixed drinks from crustas to fizzes, to scaffas and swizzles are represented. Regarding wine in restaurants, he does strike a familiar chord: "I sometimes wonder why so much money is spent on wine lists … you order cocktails and ask for the wine list. The waiter goes to his captain, the captain goes to another captain, and they both go to the maître d'hôtel, who digs around in his desk and finally pulls out a wine list. Then they all hover over you to see if you can read it. You … decide upon No. 25 … The waiter tells you that No. 25 is not being served that night …" etc. etc [page 33]. He got it right – that's the way it was back then. Trader Vic also had a thing about customers. There are two chapters on dishonest customers and others bartenders don't like, and only one on bartenders that customers don't like. However, that's only a small part of the book. The dustjacket blurbs include one by Kenneth Roberts (see item 56): "Far and away the best bartender's guide ever written."

59. Truax, Carol (1900-1986). **Father Was a Gourmet. An epic of good eating at the turn of the century. Illustrations by Marshal Goodman.** *Garden City, New York*: *Doubleday & Company*, 1965. 24 cm. 160 pages. Illustrations. Endpaper photo illustrations. Blue cloth backed pale brown boards. Dustjacket.

©1960-1965. Born in New York, daughter of a New York Supreme Court judge, Truax made a career in the arts. She was director of the fine arts department at Colorado College, Colorado Springs, where she also owned and operated a book store for twenty years. She was also a professor at the State University of New York, and was very active in performing arts organizations – and, she had many cookbooks to her credit as well.

60. Truman, Major Ben[jamin] C[ummings] (1835-1916). **Semi-Tropical California: its climate, healthfulness, productiveness, and scenery; its magnificent stretches of vineyards and groves of semi-tropical fruits, etc., etc., etc.** *San Francisco*: *A.L. Bancroft & Company, Publishers*, 1874. 23.5 cm. 204 pages. Dark blue cloth, gilt and blue on gilt lettering and decorative illustration. Same decoration blind-stamped on back cover. Spine faded and worn, corners bumped, but overall a presentable copy. Ownership signature on front pastedown, partially erased, dated at San Francisco, Dec 23, 1874.

Truman was owner and editor at this time of the *Daily Star* of Los Angeles, and here presents a glowing assessment of Los Angeles County, its climate ("the most charming climate in the world") and its economic potential, and includes material on the vineyards and wines of Los Angeles County. "Important agricultural information," according to Carosso (*The California Wine Industry*, 1951, bibliography, page 216).

Born in Providence, RI, Truman made his career mostly in newspaper work, interspersed with government work. During his coverage of the Civil War for Washington's *Sunday Morning Chronicle*, he sent "an account of the Battle of Franklin two days before the news of it reached the War Department." [NY Times obituary]. He served on the staff of Andrew Johnson in 1862, and served as Johnson's confidential secretary during his presidency. He travelled widely as special agent for the Post Office Department from 1866-1869. Eventually he settled in Los Angeles, wrote prolifically for California newspapers, and was one of California's commissioners to the Paris Exposition in 1900. [*American National Biography*, vol. 21, 1999]. His *See How it Sparkles* (Los Angeles, 1896) was reprinted in 1973.

61. Tuck, Charles A. **Cocktails and Mixed Drinks.** *London*: *Kaye & Ward*, (1967). Printed by C. Tinling and Co., Liverpool, London and Prescot. 22.5 cm. 91 pages. Illustrations. Decorated pink boards, matching dustjacket.

©1967. Has about 600 cocktail recipes and 45 for other mixed drinks. Tuck lists the various hotels in London and Cairo where he gained experience as a bartender, ending at the Piccadilly in London, where he has been head bartender for a number of years. "… for a long time now there have been international competitions all over Europe for mixing cocktails, and several prize-winning drinks have become famous. In 1958 I led the successful British team in Brussels during the World Fair, and this was the crowning point of my career." The author encourages readers to invent their own drinks, once they have studied the general technique. On the back cover of the book and the dustjacket is a spreadsheet listing fifteen cocktails and their

ingredients: Bronx, Gibson, Bacardi, Dubonnet, Prince of Wales, White Lady, Alexander, Screw Driver, Dry Martini, Zaza, Manhattan, Piccadilly, Mayfair, Russian, Sherry Twist. These are presumably the author's selection of best, or most popular cocktails.

62. Tudor, Emma. October Dawn. A short and practical treatise on the manufacture of home made wines from the native grapes of New England. *Cambridge*: *Printed privately at the Riverside Press*, 1926. 20 cm. x, (1), 63 pages. Tan cloth backed pale tan boards, title in black on cover. A cutout color photo illustration of grapes is mounted on front cover. Very nice copy, in tattered tissue dustjacket.

©1926. One of the author's messages is that making wine is not a simple matter of following a recipe, and that the best way to learn is by doing. Tudor began making wine in 1916 and relates her experiences, mistakes and all. She describes all operations from pressing, fermentation and sugaring, to preparation of barrels and bottling, or not bottling at all, and simply drawing periodically from the barrel. Her first grape variety was Hermann, because it was there. She is partial to Concord and also recommends Moore's Early, Worden, Delaware. Niagara has a "mousey" taste. Tudor's text was Husmann, whom she quotes and references several times. Many wine makers use grapes from California, notably the Italians, who "find that they make the best wine from a blend of Californias, which supply the sweetness and have not much flavor, with the Concords, which supply the flavor and astringency necessary to making a good red wine …" [pages 19-20]. Tudor was particularly proud of her "champagne" which she made by disastrous accident the first time, and on purpose thereafter. She says several times how hard the work is: "It is a man's job. If a woman wants to do it, she should have the assistance of a man, especially during the pressing and racking time. During the day's work I estimated that I lifted three thousand pounds. The grapes are heavy, the must is heavy, and so are all the utensils [ix-x].

63. (Tuniberg). Ein Berg verändert sein Antlitz. Zum Tuniberg-Richtfest 1970 im Auftrag der neun Tuniberg-Gemeinden, herausgegeben von Wolfgang Spann. [A mountain changes its face. For the Tuniberg topping-out ceremony 1970 on behalf of the nine Tuniberg communities, edited by Wolfgang Spann]. *Tiengen bei Freiburg*: *Verlag der Gemeindeverwaltung*, 1970. Printed by Buchdruckerei Franz Weis, Freiburg i. Breisgau. 24 cm. 80 pages, including 6 glossy photo plates [pages 69-80] + (64 glossy advertising) pages. Illustrations. Illustrated paper. Some waterstaining towards back, with some damp rippling of the glossy pages. Perfect as a reading copy.

An interesting document that was given to me by one of the officials at the wine school in Freiburg who took us on a tour of the Tuniberg, very near the city, and next to the Kaiserstuhl in the Baden wine region. The book celebrates the terracing of the hillside and conversion to a high-quality viticultural area. Articles were contributed by local officials and wine experts, including one for each of the 9 wine villages: Gottenheim, Mengen, Merdingen, Munzingen, Niederrimsigen, Oberrimsingen, Opfingen, Tiengen and Waltershofen. One of the photos shows the bulldozers at work in the terracing operation, which I seem to recall was still in progress.

64. Turnbull, Grace H[ill] (1880-1976). Fruit of the Vine, as seen by many witnesses of all times. *Baltimore*, *MD*: (1950). Printed by The Lord Baltimore Press, Baltimore. (8), 165 pages + 7 glossy plates of illustrations. Maroon cloth, gilt title on spine. Minor spots on cover, short crack in upper portion of back inner hinge.

©1950. This book went to at least a fourth printing [Noling lists the third printing, 1952]. It presents a series of historical twists, quotations and testimonials, from Alexander the Great to modern times, making the case for temperance, i.e. prohibition. Personalities include poets, presidents, doctors, and even a psychiatrist. For example, the Battle of Hastings was won by the Normans over the Saxons because the Saxons had spent the night before the battle drinking, while the Normans spent the night in fasting and prayer. One of the bizarre twists of history, if you can believe it, is that the drunken French soldiers lost in 1940 to the less drunken Germans, led by teetotaling Hitler. Unexplained is why the teetotaler lost in the end to Prohibition-free Americans, Canadians and British, not to mention hard-drinking Russians.

As an artist – in marble, wood and oil, Turnbull won many awards, among them the Whitelaw Reid first prize in Paris, 1914. Her works were widely exhibited in museums, including New York's Metropolitan and Washington's Corcoran. Her autobiography, *Chips From My Chisel*, was published by Richard Smith in 1953. In a September 2000 column in Baltimore's "Citipaper Online" titled "Amazing Grace: a transcendent statue and her remarkable creator," Tom Chalkley talks about Baltimore's famous Naiad: "Posed in a fountain, this supple water nymph performs a sort of split while bending back to grasp her left foot in her right hand. Her gleaming bronze thighs swell athletically, her skin and breasts are stretched tight over her ribs, her head is tossed back over her shoulders, her expression is transcendent … she has got to be the sexiest statue in Baltimore … That probably wasn't the sculptor's intention. Grace Turnbull, artist and author, was, at least on record, a high-minded aesthete and social idealist who gave herself passionately to art and philosophy. She never married, and scorned alcohol, tobacco, rich food … Much of her art took religious or spiritual themes. When not sculpting, Turnbull wrote, translated, edited, and pontificated … Her publications included a landmark study of the Roman philosopher Plotinus, a temperance tract, an autobiography, and a collection of non-Christian spiritual texts titled Tongues of Fire … There is, however, an undeniable fun side to Turnbull's art: a puckish sense of humor, a fondness for animals and pagan icons, and (as in the Naiad's case) sheer sensual pleasure … Into her 90s, she continued to mow her own lawn, run up and down stairs, and tool around town in a 1937 Ford Runabout convertible."

65. Turner, B[ernard] C[harles] A[rthur] and C.J.J Berry. The Winemaker's Companion. A handbook for those who make wine at home. By B.C.A. Turner, author of *Enjoy Your Own Wine* / C.J.J. Berry, editor of *The Amateur Winemaker*. *London*: *Mills & Boon*, (1960). Printed by Butler & Tanner, Frome and London. 22 cm. 228 pages + 4 glossy photo plates. Blue cloth, gilt title on spine. Light rippling internally, but no staining. Lightly worn dustjacket.

First published 1960. There were a number of later editions. A detailed guide to equipment and ingredients required for winemaking and all aspects of the process itself. Recipes are provided for flower, fruit, vegetabe, and even grape wines. A "port type" wine can also be made. "Blackberries, elderberries and particularly damsons are perfectly suitable." [page 105]. There are chapters as well on mead, beer, cider and perry. Exhibitions and competitions are there to motivate the home winemaker.

66. Turner, B[ernard] C[harles] A[rthur]. A Practical Guide to Winemaking. *London*: *Hutchinson*, (1966). Printed in GB by Anchor Press, Tiptree, Essex. 20.5 cm. 144 pages + 2 glossy photo plates. Maroon cloth, lightly soiled dustjacket with a few small tears.

First published 1966. Turner discusses two early "first-class" books on winemaking: the first by John McCulloch in 1816, the other by W.H. Roberts (*British Winemaker*) in 1835. [pages 19-20]. "I was first taught to make wine by a great-aunt, then seventy years old … She had been taught by her mother, who had previously learned from her mother." [21]. Among Turners recipes is one for tea wine. "The author has tasted some very fine examples of this wine, but it seems to him that it is better when served slightly sweet rather than dry." [136].

67. Turner, William (1508-1568). A Book of Wines. Together with a modern English version of the text by the editors, and a general introduction by Sanford V. Larkey, M.D., librarian, Welch Medical Library, Johns Hopkins University, and an oenological note by Philip M. Wagner. *New York*: *Scholars' Facsimiles & Reprints*, 1941. 17.5 cm. xxxvii, (4), (3 blank leaves), (95) [facsimile], 79, (1) [modernized version] pages. Previous owner's name in pencil on front pastedown: "Henry Hirschberg 1948." Maroon cloth. Faded spine, general aging, but a solid copy, internally clean.

©1941. "Reproduced from the copy in the Library of Congress; Folios Ai^{r} to Biii^{r}, inclusive, from the copy in the British Museum." Title page of the original: "A new Boke of the natures and properties of all Wines that are commonly used here in England, with a confutation of an errour of some men, that holde, that Rhennish and other small white wines ought not to be drunken of them that either haue, or are in daunger of the stone, the reuine, and diuers other diseases, made by William Turner, doctor of Phisicke. Wherunto is annexed the booke of the vertues of Triacles, newly corrected and set foorth againe by the sayde William Turner. Imprinted at London, by William Seres. Anno, 1568."

Here is a sample of Turner's style, in a passage inspired by a statement by Aristotle: "… new Wine is verye ill for them that are disposed to the stone, for it having so much thicke earthlinesse in it, giueth matter whereof the stone may be made to hete kidneys, that the heate of kidneis may so bake it into stones as the heate of the Bricke kill turneth the claye into Bricke or tile stones. Wherefore I must needes dispraise the manner of our delicate Englishmen and women that drinke the Rhennish wine only for pleasure, whilst it is yet as thicke as puddle or horsepisse. For beside that it giueth matter to make the stone of, I have knowen three within the space of one yere in high Germany that toke the falling sicknesse by drinking much newe Rhenishe, and they died all three, and could not be holpen with phisicke, one of them sodenly lost his spech and died within a houre after that he sickened, and the other two liued but a day or two after, and died miserably with great paine, and had grieuous fittes of the falling sicknesse at sundry times …" [pages (15-16)].

From Simon's bibliographic entry for this book (BB II #644) [in translation]: "This book is very rare today and it is particularly valuable because it was known by Shakespeare and was very useful to him. Doctor Turner is not content merely to enumerate the wines being drunk in England at the time – wines of Bordeaux, Spain, the Rhine, etc; but he describes their characteristics, their effects when drunk in moderation or to excess, how to fine and rack them, the frauds perpetrated on them by dishonest merchants or tavern-keepers. In Shakespeare's plays, as it happens, we find not only the same names of wines as in Turner's little treatise but the same general assessments and the same details at the professional level."

Turner was educated at Cambridge, took holy orders and became a Protestant reformer, but his strong religious views led to his exile in 1540. During the next six years he studied botany in Italy, obtaining an MD at either Ferrara or Bologna. He returned to England in 1547 and became physician to the duke of Somerset. He was, or claimed to be destitute, however, and in one of his letters to William Cecil, he asked to be allowed to go to Germany: "… he was 'every day more and more vexed with the stone;' he desired to drink 'only rhenish wine' at small cost, for he believed that would relieve him; and he promised that if he was allowed to retain his 'poor prebend' while abroad, he would correct the English translation of the Bible, … would finish his 'great herball, and write a book on fishes, stones and metals.' [Jackson]." Shortly thereafter, in 1551, he was appointed dean of Wells Cathedral, but the accession of the Catholic Queen Mary three years later led to a second period of exile. The next eight years were spent chiefly as a medical practitioner in Germany. In 1561 he was reinstated at Wells, but returned to London in 1564, where he spent his last years in the study of botany. Turner "was the first Englishman who studied plants scientifically, and his 'Herbal' marks the start of the science of botany in England." Of Turner's writings, Charles Cooper (Cambridge, 1858), lists 34 titles. [Sources: *Biographical Encyclopedia of Scientists*, 2nd ed., Bristol & Philadelphia, 1994; *Dictionary of Scientific Biography*, vol. 13, 1980; *Dictionary of National Biography*]. See Gabler for the story of André Simon's copy.

68. "21" The Iron Gate of Jack & Charlie's "21" – thru which is presented a vivid portrayal of a unique institution - - by a distinguished group of authors, artists and celebrities. Issued on the twenty-fifth anniversary of the founding of "21," in memory of John Carl Kriendler for the benefit of the New York Heart Association. *New York*: *Jack Kriendler Memorial Foundation*, 1950. Printed by Publishers Printing Company and Rogers-Kellogg-Stillson. 28.5 cm. 220 pages. Illustrations and ads in black & white and color. Red cloth, gilt lettering and decoration. Back cover lightly scuffed, pages internally are rippled from dampness. An average copy.

"Jack" was John Carl Kriendler (1898-1947) and "Charlie" was Charlie Berns, "co-founder with Jack of the Sanctum behind the Iron Gate" – at this time with "21" Brands. This book is a collection of one-pagers by a series of 40 artists and 60 writers, mostly beautiful people, "21" habitués writing mostly about each other. Among the artists are Walt Disney and Rube Goldberg. Writers (or contributing authors) include Lucius Beebe, Robert Benchley, Louis Bromfield, Arthur Krock, Tex McCrary & Jinx Falkenburg, Westbrook Pegler, William Saroyan, John Steinbeck, Ed Sullivan. Wonderfully dated is a Philip Morris ad on page 26: a baby next to a pack of cigarettes says: "Before you scold me, Mom . . . maybe you'd better light up a Marlboro." And here's a parting shot of nostalgia – Louella Parsons, writing about Jack Kriendler [page 205]: "… Some years ago when I took a troupe of home-sick youngsters to New York … Jack invited all of us for Christmas dinner. On Christmas eve he brought thirty carolers from the Salvation Army to the hotel to sing carols for Jane Wyman, Susan Hayward, Ronald Reagan, Arleen Whelan, and others who were later to become famous, and who never forgot that thoughtful gesture."

69. (U.S. Patent Office). Report of Henry L. Ellsworth, Esq., Commissioner of Patents, showing the operations of the Patent Office, during the year 1844. Printed by order of Congress. 28th Congress, 2d Session, Senate. *New York*: *Mark H. Newman*, 1844. 23 cm. 520 pages. Illustrations. Paper, title on cover. Covers torn, worn, stained, and detached. Lots of staining, browning and foxing throughout, but all the text is accessible to the eye.

The Patent Office began issuing annual reports in 1837, and gave some coverage to agriculture. Patents and agriculture were not an alien pair, since a large number of patents were related to agricultural activity. Beginning in 1849, the annual report was issued with a separate volume for agriculture. These reports are of great interest to wine book collectors because through them we can trace the development of interest, and progress in grape growing and wine making in the US. In this early Patent Office report, I found only one reference to grapes and wine, under the heading "Other Products for Cultivation" – "Wine is so little made an object by the culture of the grape, that it is almost impossible to form any estimates respecting this crop; and therefore it has been omitted altogether in the columns of the tabular estimate. The culture of the grape for the table is increasing, and promises to be a source not merely of pleasant luxury, but, in many parts of our country may yet afford a surplus for foreign markets." [page 139]. Another subject that caught my eye was Morse's electro-magnetic telegraph, with diagrams, and a letter from Morse to the Secretary of the Treasury [442-449].

70. (U.S. Patent Office). Annual Report of the Commissioner of Patents, for the year 1847. Thirtieth Congress – first session. Ex. Doc. No. 54. House of Representatives. March 3, 1848. Referred to the Committee on Patents. *Washington*: *Printed by Wendell and Van Benthuysen*, 1848. 23.5 cm. 661 pages + 8 plates of illustrations at end, numbered I-V, 17, VII-VIII, bound in upside down. Dark brown embossed cloth, gilt title on spine. Spine chipped, hinges cracked, covers water damaged bottom quarter. Internally a fair number of pages are waterstained. Reading copy.

"In our former reports we have mentioned a variety of particulars respecting the cultivation of the *grape*, as well as its indigenous growth in this country. The attention given to it, both for the purposes of the table and the manufacture of wine, seems to be on the increase …" There are plans for grape cultivation in Florida "and the prospects of ultimate success are stated to be very good …" The only thing standing in the way is "the fear that frequent rains might destroy the fruit …" Alabama has been suggested for the El Paso grape. Texas, however, is the place to look for new varieties of native grapes, particularly the mustang, from which "red wines of a high quality and fine flavor can readily be obtained …" A French winemaker who came to Texas from Kentucky made several barrels of wine from the mustang grape and said it "was genuine port wine …" Edwards in his History of Texas (1836) says that "of all countries I have ever seen for producing the grape vine, Texas excels." Many German immigrants are settling in "the recently admitted state" of Texas, and under their skill it "may soon be known as the great vine-growing section of our union." [pages 197-200].

Appendix 12 [pages 462-470] is a contribution for this report by N. Longworth, "On the Culture of the Grape and the Manufacture of Wine" (Cincinnati, Dec. 3, 1847). Longworth describes efforts, some fifty years earlier at Spring Hill near Philadelphia, with foreign grapes, then switching to the native Schuylkill muscadell, or Vevay grape, later renamed the Cape. Both attempts failed. Then Swiss immigrants again attempted grapes from Switzerland, at Vevay, Indiana. They failed, then tried the Cape and produced an unsaleable wine. Enter Longworth, with a German vine dresser, to try the Cape with a different method, but soon thereafter he obtained the Catawba from Adlum and made the switch. However, he used much less sugar than Adlum. A that time "we had not been accustomed to the celebrated dry Hock wines and should have pronounced them hard cider. Our German emigrants learned us better, and we now seldom add sugar to the must …" Underhill had said that Adlum failed to make a good wine. Longworth says that his use of sugar was not the only reason – the other was his poverty. "I was at his vineyard one season when his vineyard failed, and he was supplying the deficiency from the wild grapes from the surrounding woods." In the effort to make a better sparkling wine, Longworth finally succeeded

in obtaining a skilled cooper from Champagne in France, "but he was drowned in the Ohio a few days after his arrival. Contrary to what I had thought, Longworth did not really appear to believe his wines were as good as the European. On the subject of the Missouri grape, which makes a wine resembling Madeira: "Lord Morpeth when here, drank it in comparison with a fine Madeira, not knowing it to be a domestic wine, and gave it the preference. I know not whether he is as good a judge of wine as he is of diplomacy." There is also further interesting material on Madeira. Longworth continued to experiment with foreign grapes and native varieties and always felt that there was much yet to learn. "The cultivation of the grape for wine will be profitable where persons do their own work. It is seldom that any farming pays well where there is much hiring of hands … I have never given the subject the personal attention necessary … I am now too old to undertake it … I must leave it in younger hands." Appendix 12 has another short piece on "Profits of a Scuppernong Vineyard" by Sidney Weller of Brinkleyville, NC.

71. (U.S. Patent Office). Annual Report of the Commissioner of Patents, for the year 1848. Thirtieth Congress – second session. Ex. Doc. No. 59. House of Representatives. February 28, 1849. Resolved, that 5,000 copies of the annual report of the Commissioner of Patents with the list of patents and claims annexed, and 40,000 copies of the same report without the list of patents and claims, be printed for the use of the House; and that 500 copies of the former and 1,500 copies of the latter be delivered to the Commissioner of Patents, for the use of the Patent Office, and that the entire number of copies hereby ordered be bound. *Washington*: *Wendell and Van Benthuysen*, *Printers*, 1849. 23.5 cm. 816 pages + 8 color plates and 7 foldout diagrams at end. Dark brown embossed cloth. Covers waterstained and back endpapers rippled. Internally occasional light foxing, and light waterstaining of foldout charts. Good reading copy.

In a follow-up regarding grapes in Texas, the *mustang* grape shows promise and has also proven to be "an excellent one on which to graft other species … Other excellent varieties … may be introduced into the Atlantic and Western States from California, which is said to abound in this fruit." Longworth reports on the Ohio vintage. As to grape rot, he says that one vineyard "was in charge of a German uncommonly dull, who dug his ground just as he did it in Germany … He has not a rotten grape in his vineyard …" There is a brief report on increased cultivation of the vine in Hermann, Missouri, where a Mr. Poeschel who had planted Catawba in 1845, made 1,000 gallons of wine this year [pages 166-168]. In a letter from Cincinnati, Robert Buchanan talks about viticulture and winemaking in that area, together with attendant costs. "It is estimated that over three hundred acres are now planted with the vine within a circuit of twelve miles round Cincinnati … The Catawba is our *great* wine grape … The Cape is next … The Isabella … is only raised for table use. Mr. Longworth, with unwearied zeal and liberality, is still experimenting with new varieties, and may yet find a rival for the Catawba." [613-617]. There are scattered references to grapes. And for interesting notes on other beverages, see page 168 for tea in South Carolina [still the only tea grown in the US today], and pages 643-645 on whiskey: "Cincinnati is not only the greatest market in the world for hogs but for whiskey also …" But consumption is very low. "That portion of the community which elsewhere drinks whiskey, drinks beer and ale in Cincinnati. The whiskey brought here is rectified, and exported … to New Orleans."

72. (U.S. Patent Office). Report of the Commissioner of Patents, for the year 1849. Part II. Agriculture. 31st Congress, 1st Session. Ho. of Reps. Ex. Doc. No. 20. Contents ... *Washington*: *Office of Printers to House of Reps.*, 1850. Stereotyped by L. Johnson & Co., Philadelphia. 23.5 cm. 574 pages + 7 plates numbered 1-7. Illustrations. Black leather backed brown mottled boards, gilt title on spine: "Patent Office Report / 1849-50 / Agricultural." Covers and spine worn. Internally clean, except browning of one signature, and waterstaining in upper outer corner of first few leaves and more pronounced on plates at end.

This is the first year the Patent Office report was issued in two volumes, with agriculture as volume 2. John Bell, reporting from Indiana, says the Catawba is considered the best grape for out-door culture, and that "some of our German citizens" are doing well. W.S. Keaghy (Jasper county) reports that the vine in Texas is bound to succeed. "Dr. Seybold, a Prussian emigrant, has a small vineyard … of Isabella … and the wine is of fine flavor, and sells in the shops for Madeira." Also from Texas, Pryor Lea (Goliad): "One fact is established, … that wine of excellent quality can be made from the Mustang grapes, which abound in all parts of the country. Some foreign grapes have already been introduced here, and succeed well." [pages 272-273]. Robert Neale of Mount Carmel, OH, writes about "Transplanting and Treatment of Grape Vines." [286-7]. An interesting article on "The Vine in North Carolina" was submitted by Lemuel Sawyer. The vine is the White, or Scuppernong grape. "In 1815 I determined to give this grape a fair trial. I … went down to Roanoke island, properly prepared with an improved wine press, casks and baskets. I set up my press in a central part of the island, which is ten miles long, and about four miles wide. I notified the inhabitants that I would give two dollars a bushel for all ripe, clean, hand-picked grapes they would deliver me. This liberal price stimulated their activity, and they brought them in as fast as I could press them …" He goes on to describe the winemaking operation, which ended with the fermented juice in barrels, with the addition of French brandy, which stopped the fermentation "at the right point." He bottled some of the wine "while in a state of effervescence, and on opening some a few months afterwards, in the presence of some invited guests, it was highly charged with fixed air, flowed over the glasses in a white foam, and was pronounced fully equal to the celebrated product of France." At the end of the year, the remaining wine "fully equalled the finest Muscat wine, which it most resembled." [283-286].

73. (U.S. Patent Office). Report of the Commissioner of Patents, for the year 1850. Part II. Agriculture. 31st Congress, 2d Session. Ho. of Reps. Ex. Doc. No. 32. Contents ... *Washington*: *Office of Printers to House of Reps.*, 1851. Stereotyped by L. Johnson & Co., Philadelphia. 23 cm. 579 pages. Illustrations.

Black leather backed brown mottled boards, gilt title on spine: "Patent Office Report / 1850-51 / Agricultural." Front endpapers torn out. Back pastedown detached from cover. Covers and spine worn and scuffed, hinges cracked, top of spine chipped. Internally clean, except some browning and foxing and pages of one signature creased. Not too good, I'm afraid, except for reading.

A general statement on grapes says that "American varieties are the only sorts, with one or two exceptions, which may be successfully cultivated in the open air, in many parts of the Union … The best American grapes for the North, *Diana* and *Isabella*; for the Middle and Western States, *Isabella* and *Catawba* …" [page 99]. An article titled "Wine-Making near Cincinnati, with Plans of a Wine-House and Machinery" is reproduced from the *Western Horticultural Review*, where it included a frontispiece not present here. Among the improvements in the methods of making wine from the Catawba grape is the stemming of the grape by a rapid process, introduced by Corneau, whose wine-house is featured. "The wines manufactured by … Corneau, … Yeatman, Longworth, Buchanan, and others … are frequently preferred by those who have been most accustomed to the use of the Rhenish wines." The entire operation from picking of grapes to bottling of the wine is described. "Mr. R. Buchanan of Clifton, whose beautiful vineyard has been so universally admired by all visitors, and whose wine is so excellent, has also introduced an apparatus for separating the stems from the mashed grapes, which is remarkable for its simplicity, being a large sieve, with meshes of about three-fourths of an inch aperture …" [238-241]. Brief notes on grape culture appear in a number of individual county reports throughout the book. Benjamin Sommers of Erie County, OH, suggests that for table grapes vines be allowed to climb a tree. His Isabellas ripen earlier in a tree-top, while "near the ground, on the arbor and trellis, they mildew and rot, nearly half the time." [373]. There is a fair amount of material on tea, including another report from the South Carolina plantation.

74. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1851. Part II. Agriculture. 32d Congress, 1st Session. Senate. Ex. Doc. No. 118. Contents ... *Washington*: *Robert Armstrong, Printer*, 1852. 23.5 cm. ix, (2), 676 pages + 8 leaves of illustrations at end, one of which has been torn out. Illustrations. Light purple embossed cloth, gilt title on spine: "Patent Office Report / 1851-2 / Agricultural." Spine faded, covers worn. Internally clean.

"North Carolina Grapes," an article reproduced from the Wilmington Herald of Nov. 10, 1851, concerns the controversy over the origin of the Isabella grape. Included is the reply received from Joseph Togno of the Wilmington Vine Dresser Model School in Diccoteaux, in which he says that there "is no doubt that the Skoupernong (Indian Sweet Water) is a native of … North Carolina … The Catawba … is also a native of this state … to this day found wild on the Catawba river in Lincoln county … I believe that it is from this locality that Mr. Adlum first obtained it in 1820, or thereabouts … The history of the so-called 'Isabella grape' is not so easily compassed …" Many names appear in Togno's research – James F. McRee, Laspeyre, William Prince, Longworth, George and Isabella Gibbs, Comte Odart of France, Marquis Rodolfi of Tuscany. "Of course Dr. McRee has never considered the grape an indigenous one, but a European, possessing, as it does, all the characters of a European grape and none of our native grapes. This is also our own conviction." The editors of the Wilmington Herald are disappointed. "The Isabella was always classed … among the natural products of our soil; and we confess we are loth … to yield up a point which robs North Carolina of the maternity of this delightful fruit." In any case, they say, it's either foreign or North Carolina, and they trust "that northern writers will hereafter remember this fact, and not locate this vine at different points in the Union, as heretofore." [pages 48-51]. For more on Togno, see my Catalogue GH, item 154F (Horticulturist 1851).

From the responses of the various State counties to the Patent Office questionnaire, we get a picture of where in the country grape culture is considered even worth mentioning. Langworthy of Rochester NY reports success with the Isabella [208]. Denniston of Steuben County NY makes no mention of grapes. Joseph Henderson, M.D., of Lewiston PA unsuccessfully tried "French and Rhenish vines" and switched to natives, of which he found Eichelberg, or York Madeira, and Catawba best. He made wine from both [249]. H.H. Coit of Cuyahoga County, OH chats about grapes and wine, recognizing that in that regard he lives in the shadow of the Ohio's southern city, Cincinnati. Addison Kelley reports from Kelley's Island, OH that "much attention is being paid here to the grape. The Catawba and Isabella are the favorite varieties …" He says a few words about costs of establishing vines and the expected return [374]. Missouri is another state with a growing interest in viticulture. John H. Blue of Brunswick: "Foreign grapes have not yet excited much attention; but from their success at many points on the Missouri river, where the Germans have settled, we may yet expect our noble river to rival the Rhine in its vine-clad scenery." [451]. Frederick Munch of Marthasville [downriver from Hermann] devotes almost his entire agricultural report to "grape-growing and wine-making." He feels they should not depend mainly "on the otherwise noble Catawba," because being from the Atlantic coast, it is "delicate by its nature" and not adapted to the damp and sultry weather of the Mississippi. He suggests the Halifax, Norton's Virginia seedling, the Rock-house Indian, and the Wine-home grape, native of Missouri. Rather interesting article. [452-454]. Grape culture for wine and brandy is reported by J.F. Hammond of Fort Fillmore, NM [479]. Reports from the newly minted state of California are highly enthusiastic. Philip Lynch of Placer County says that gold, the principal product, "will never be exhausted" and will provide employment "so long as 'man exists'." George H. Campbell of Calaveras County says: "Nothing has been done in the way of fruit cultivation. The climate and soil are admirably adapted to the raising of grapes …" The only other California reference to grapes appears in A. Williams' "Agriculture in California," a talk delivered in San Francisco. He mentions a greenhouse with "two thousand of the choicest French and Italian grape vines …"

75. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1852. Part II. Agriculture. 32d Congress, 2d Session. Ho. of Reps. Ex. Doc. No. 65. Contents ... *Washington*: *Robert Armstrong, Printer*, 1853. 23 cm. vi, (1), 448 pages + 1 plate at end. Light purple embossed cloth, gilt title on spine: "Patent Office Report / 1852-53 / Agricultural." Spine faded, covers partially water-damaged. Internal waterstaining of upper portion of first 75 and last 85 or so pages. Reading copy.

Only a few references to grapes in the county reports. Among them is Addison Kelley's report from Kelley's Island, OH: "From such information as can be obtained from German and French vine-dressers who come to this country, the grape thrives as well here as in their own countries, and the wine made from them is equal to the foreign article." [page 251]. Thomas M. Cooley of Adrian, MI says that the Isabella, Catawba and Cluster "produce abundantly, but are not cultivated for wine, except to a small extent for sacramental purposes." [265]. Frederick Munch of Warren County, MO presents a follow-up paragraph on wine. There were heavy losses to mildew, and he still believes that the Catawba "is a little too delicate for our climate in the Far West." He also thinks that people's tastes need to improve "before wine-raising will find due encouragement in this country …" [322]

76. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1853. Agriculture. 33d Congress, 1st Session. Senate. Ex. Doc. No. 27. *Washington*: *Beverley Tucker, Senate Printer*, 1854. 23.5 cm. vi, (1), 448 pages + 4 frontispiece color plates. Illustrations. Dark brown embossed cloth, gilt title on spine: "Patent Office Report / Part 2 / 1853 / Agriculture." Covers partly waterstained and worn. Some pages loose. Waterstaining off and on through first 100 pages. Some browning and foxing.

In this issue, specific material is easier to find, since it is grouped by agricultural product or subject, together with county reporting for that subject, rather than having each county report cover all subjects together. Grapes and wine are given extensive coverage. Centre County, PA: "The York Madeira, when fully ripe, is our best grape; at least, I think the majority say so. The Isabella, Catawba, Clinton, and Muscadel, are severally preferred by many." [page 259]. The first reference to grapes in Oregon I've found is from Astoria: "… the interior of the Territory has a climate adapted to the perfect development of the finest peaches, pears, and grapes." [273].

A group of articles and reports under the heading of "Grapes and Wine" [296-313] begins with a historical overview, including early efforts in the US, beginning in Virginia in 1620. Beauchamp Plantagenet's *Description of the Provinces of New Albion* (London, 1648) is cited regarding wine made by English settlers in Uvedale, now in Delaware. Attempts by William Penn to establish a vineyard near Philadelphia in 1683 were unsuccessful. French settlers made wine on the Illinois river in1769, and in 1804 a Swiss colony settled at Vevay, Indiana, where they made wine by 1810 [296-299]. Next come the reports on grapes and wine from counties across the country. James S. Waite, reporting from San Gabriel, Los Angeles County: "The grape culture in this county has received the most attention from Mexicans, although it has been pursued to a considerable extent by Americans … Large quantities of grapes are annually sent to San Francisco and the mines …" Frederick Munch of Marthasville is one of three reporters from Missouri. He continues to be negative on the Catawba, though he admits it is unsurpassed for superior wine, and that others have had better luck with that variety. Munch has made some wine from the Halifax, and half a dozen new natives of the Mississippi will bear next year. Chauncey Goodrich of Utica, NY, reports at some length, and there are other reports from Erie County OH, Chester County PA, and counties in GA, KY, ME, MD, MA, VA [299-306]. In "The Southern System of Vine Culture and Wine Making," Sidney Weller of Brinkleyville, NC, tells us about his Scuppernong vineyard and the wine he produces. At a fair in Raleigh, his "Scupernong hock" was pronounced the best of wine. He understands that his vineyard is the largest in the South. He makes his wines, if my reading is correct, with one third spirits added (distilled Scuppernong brandy), in addition to plenty of sugar. Based on treatises of Hoare and others, he also makes wine from the leaves only – steamed decoction, spirits and several pounds of sugar per gallon added. This "Scuppernong leaf, or Port wine" was "pronounced by competent judges … superior to foreign Port." [306-309]. An article from the Cincinnati Columbian, "The Wine Crop of the West," reviews the state of wine in Ohio, Missouri, Kentucky, Indiana. Don't expect to make a profit, they say, if you need hired help. "The German vine dressers muster all capable members of their family into the service – the wife often being the most efficient." Longworth's wine-vaults will turn out 150,000 bottles of wine yearly. "Mr. Longworth will this year have on hand and for sale about 200,000 bottles of sparkling Catawba …" [309-311]. In "The Grape Disease of Europe," the US consul in Oporto, Nicholas Pike, reports on the malady that has been ravaging the vineyards of Portugal for several years and has also hit other parts of Europe and Madeira. [311-313].

Among the articles on climatology is "Cultivation of the Vine in the United States," which relates the climatological factors of the vineyards of Europe to conditions in the US. Included are statistical tables showing year-round temperatures and precipitation for the various regions. Of some interest is the last section of this report: "Notices of grape cultivation and natural vine climates in various parts of the United States and Territories." [372-386]. Of interest for beer is an article on hops and hop culture, pages 242-254.

77. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1853. Agriculture. 33d Congress, 1st Session. Ho. of Reps. Ex. Doc. No. 39. *Washington*: *A.O.P Nicholson, Printer*, 1854. 23.5 cm. vi, (1), 448 pages + 4 frontispiece color plates. Illustrations. Dark brown embossed cloth, gilt title on spine: "Patent Office Report / Part 2 / 1853 / Agriculture." Embossed on front cover: "House Document." Covers waterstained and worn. Spine faded. Some waterstaining internally. Some browning and foxing.

Same as item 76, but House document, rather than Senate.

78. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1854. Agriculture. 33d Congress, 2d Session. Senate. Ex. Doc. No. 42. *Washington*: *Beverley Tucker, Printer*, 1855. 23.5 cm. xl, 520 pages + 8 plates at end, numbered 1 to 8, one of them "Insects injurious to the grape vine." (plate 6). Illustrations. Dark brown embossed cloth, gilt title on spine: "Patent Office Report / 1854 / Agriculture." Embossed on front cover: "Senate Document." Covers scuffed at edges and at front hinge. Some foxing and browning.

Grape varieties recommended for general open culture by the American Pomological Society (Boston, 1854) are Catawba, Isabella and Diana [page 231]. The report from Connecticut, which names the same three varieties as hardiest, also says: "The 'Hinfindal' (a foreign variety) is cultivated here very considerably, and does nearly, if not quite as well under glass …" [237]. Maryland has a brief report on grapes [244], as does New Hampshire [260] and Vermont [282]. Thomas Allen of St. Louis, MO estimates there are about 1500 acres planted in grapes in Missouri, "and the manufacture of hock and champagne is increasing …" The most extensive vineyards are at Hermann and the Catawba is still the favorite grape, though a remedy for "for the mildew and rot in the grape is a very great desideratum …" … "A German grape, called the 'Rulander,' gives good promise of success in the open air …" [255-257]. Buchanan et al of Cincinnati say that the best grapes for making wine are Catawba, Herbemont, Isabella, Missouri, Schuylkill and Ohio [265]. With reference to the grape malady report in the 1853 Patent Office Report, J.F. Allen says that this mildew, first found in Madeira, is the same as American mildew, which he describes and then recommends a treatment [311-312]. A number of states (GA, IL, IN, ME, NH, NJ, NY, WI) submit brief statements on grape varieties and winemaking [312-317]. Frederick Munch of Marthasville, MO is still concerned about the mildew problems of the Catawba. Natives like the Halifax don't have that problem, but Munch wonders about their suitability for winemaking [313-314]. The chapter on injurious insects includes information on those affecting grape-vines [59-84].

79. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1854. Agriculture. 33d Congress, 2d Session. House of Representatives. Ex. Doc. No. 59. *Washington*: *A.O.P. Nicholson, Printer*, 1855. 24 cm. xl, 520 pages + 2 plates at end, numbered 7 to 8 (plates 1-6 are missing). Illustrations. Dark brown embossed cloth, gilt title on spine: "Patent Office Report / 1854 / Agriculture." Embossed on front cover: "House Document." Covers lightly worn, inner hinge at back weak. Paper of some signatures is evenly browned.

Same as item 78, but House document, rather than Senate.

80. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1855. Agriculture. 34th Congress, 1st Session. House of Representatives. Ex. Doc. No. 12. *Washington*: *Cornelius Wendell, Printer*, 1856. 23.5 cm. lxiii, 488 pages + 3 color and 4 b&w frontispiece plates. Illustrations. Black embossed cloth, gilt title on spine: "Patent Office Report / 1855 / Agriculture." Embossed on spine: "House Document." Nice copy.

In "Decrease of the Wine-Culture in Portugal," Nicholas Pike, US Consul at Oporto, describes again the ravages of the "grape disease" which have caused much distress, especially in the Douro. Normal production in the Douro was 80,000 pipes, but only about 7,000 were produced in 1855. Of the 26,600 pipes "enrolled at Regoa, much of this wine has been brought from the adjoining districts, and will be mixed with *geropiga, sugar, elder-berry*, &c., and brought down the river to Oporto, and exported to different parts of the world as Port wine." [pages 302-304]. D. Ponce of Mount Zion, GA presents information "On the Manufacture of Champagne Wine." "The celebrated Catawba Champagnes, of Ohio, do not … retain their effervescent quality so long as those imported from abroad." He says he made some himself, with the same results, so for everybody's benefit he describes how it's done at Chalons-sur Marne, by M. Jaquesson [304-305]. James Houghton's "Grape-Culture in Northern Ohio" tells us that the Isabella grape does better on Lake Erie than the Catawba, though the latter is more highly valued, probably because it is the 'Wine' grape. And it does have more vinous quality than it achieves in "the clayey hills of the Ohio river." There are more than 200 acres of vineyard in the Cleveland area, and people are amazed that establishing a vineyard costs only $85 per acre in Cuyahoga county versus $500 in the Cincinnati area [305-306]. There is another brief report from Frederick Munch of Marthasville, MO. His Catawba and Isabella are still suffering from disease, while other varieties are not. His current favorites seem to be the Little Ozark, the Waterloo, and the Ozark seedling, raised from seed brought from the Ozark mountains in 1851. He has made wine from all of them, judged favorably by connoisseurs. Other reports were submitted from Illinois, Indiana and Pennsylvania [307-309].

81. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1855. Agriculture. 34th Congress, 1st Session. Senate. Ex. Doc. No. 20. *Washington*: *A.O.P. Nicholson, Printer*, 1856. 23.5 cm. lxiii, 488 pages + 3 color and 4 b&w frontispiece plates. Illustrations. Dark brown embossed cloth, gilt title on spine: "Patent Office Report / 1855 / Agriculture." Embossed on spine: "Senate Document." Minor wear. Browning and occasional foxing.

Same as item 80, but Senate document, rather than House.

82. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1856. Agriculture. 34th Congress, 3d Session. Senate. Ex. Doc. No. 53. *Washington*: *A.O.P. Nicholson, Printer*, 1857. 23 cm. xvi, 536 pages + 4 color [#1-4] and 23 b&w [#5-50] frontispiece plates (mostly birds). Illustrations. Black-brown embossed cloth, gilt title on spine: "Patent Office Report / 1856 / Agriculture." Embossed on spine: "Senate Document." Light wear. Spine faded. Internally quite clean.

In the reports of the states to the American Pomological Society, there seems to be a widening range of grape varieties cultivated (among them the Concord), although the varieties recommended by the Society for general cultivation are still Catawba, Diana and Isabella. States reporting on grapes, some of them very little, are ME, MA, NJ, PA, DE, MI, IN, IL [pages 328-403]. John A. Warder, M.D., of Springfield, Ohio, contributes a major article on "The Wine-Culture of the United States," a subject he says is still in its infancy. Topics covered are soil, location, preparation, planting,

pruning and training, diseases, grape varieties, and winemaking, from vintage to bottling and analysis. Interestingly, the Catawba is listed as the principal wine grape, followed by Isabella, better for table use than wine, and relatives of Isabella – Shaker, Marion, possibly Ives' Seedling. Other varieties for wine are Herbemont, Ohio ("Cigar-box") and Missouri. The Cape (Vevay) and Schuylkill Muscadell are still cultivated, the latter "making a red wine of high character, which has been compared to Chambertin." It was extensively planted by the Swiss settlers at Vevay, Indiana [408-438]. In "General Principles of Wine-Making," the author, identified only as D.J.B., touches on many aspects of the process. One sentence caught my eye: "Sugar is not the leaven of wine, as has erroneously been supposed, but the parent of strength and alcohol … Therefore, adding sugar to the must, if not sufficiently sweet, is equivalent to giving strength to it, and is by far preferable to the addition of brandy, either then or afterward." [439-445].

83. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1856. Agriculture. 34th Congress, 3d Session. House of Representatives. Ex. Doc. No. 65. *Washington*: *Cornelius Wendell, Printer*, 1857. 23.5 cm. xvi, 536 pages + 4 color [#1-4] and 23 b&w [#5-50] frontispiece plates (mostly birds). Illustrations. Black-brown embossed cloth, gilt title on spine: "Patent Office Report / 1856 / Agriculture." Embossed on spine: "House Document." Spine torn, front hinge cracked at spine. Internally clean.

Same as item 82, but House document, rather than Senate. Frontispiece plate II is not identical to the one in the Senate document. Both illustrate a "South Down Sheep, from the flock belonging to the late John Elman, Esq" – same sheep, different pose, different landscape!

84. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1857. Agriculture. 35th Congress, 1st Session. House of Representatives. Ex. Doc. No. 32. *Washington*: *James B. Steedman, Printer*, 1858. 23.5 cm. viii, 551 pages + 4 frontispiece plates [I to VII]. Illustrations. Dark violet embossed cloth, gilt title on spine: "Patent Office Report / 1857 / Agriculture." Embossed on spine: "House Document." Spine faded, covers a little worn. Internally clean.

In "American Grape-Vines of the Atlantic States," Major John Le Conte of Philadelphia says that about "sixty years ago, there was scarcely a yard in the city of New York which did not possess foreign vines producing fruit of the finest quality. Now there are none – they will not grow there … In the garden belonging to the house in which Colonel Aaron Burr lived, about the year 1793, at the corner of Nassau and Cedar streets, there was the finest … collection of grapes I ever saw. All the choicest varieties that would be found in Europe flourished there …" He tells us that "in North Carolina, where the Skuppernong wine is made in large quantities, it is all spoiled by the addition of whiskey, cider, spirits, or peach brandy …" He devotes several pages to a review of the various grape species and their characteristics – vitis labrusca, tenuifolia, aestivalis, bracteata, vulpina, araneosa, bicolor, pullaria, riparia, odoratissima, rotundifolia, palmata, with references to Rafinesque. "Of these twelve species, the most worthy of cultivation are the white variety of the Vitis labrusca, together with the so-called 'Isabella' and Catawba, V. araneosa, V. odoratissima, and V. palmata – all of which are more or less sweet, and will furnish good wine." [pages 227-232].

G.C. Swallow of Columbia, MO in "Grape-Culture in Missouri," reviews the climate, soil and geography of the entire state as it applies to grape culture, and reviews the native grape species, as well as current experience as to the cost of a vineyard and its expected return. The conclusion he draws is that there are 5,000,000 acres of land suitable for vineyards, without encroaching on other crops, and that efforts should be made to cover this land with vineyards, "giving profitable employment to 2,000,000 people, yielding more than 1,000,000,000 gallons of wine, and an annual profit, at the lowest estimate, of $50,000,000 … There are also numerous caves …" with temperatures between 50° and 60° F, many of which would make "most excellent wine-cellars …" [pages 232-237].

85. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1858. Agriculture. 35th Congress, 2d Session. House of Representatives. Ex. Doc. No. 105. *Washington*: *James B. Steedman, Printer*, 1859. 23.5 cm. vii, 552 pages + 4 frontispiece plates [I to VIII]. Illustrations. Ownership signature on endpaper: "Property of Arthur Wait." Dark brown embossed cloth, gilt title on spine: "Patent Office Report / 1858 / Agriculture." Embossed on spine: "House Document." Spine and covers badly scuffed and faded. Internally clean.

This annual report presents a wide range of material on grapes and wine, apparently in recognition of the grape craze that has seized the country, and will continue for a number of years. In the introduction, the Commissioner talks about the distribution by the Patent Office of a variety of grape cuttings and seeds, as well as acorns of the cork-tree from Spain. "From the zeal and lively interest manifested in the grape culture in this country, and its unprecedented increase, we are led to expect that these experiments will be crowned with success." [page vi]. In the questionnaires distributed nationwide, the section on grapes and wine solicits replies to about fifty detailed questions [48-50]. California makes its first appearance with two articles: "The Grape and Wine-Culture of California" by Andrew W. M'Kee of San Francisco [338-344] and "The Grapes and Wine of Los Angeles" by Matthew Keller of Los Angeles [344-348]. M'Kee tells us about the California grape, a vinifera variety originally from Madeira. He says the Catawba has been tried in California, but "neither our soil nor climate will deprive them of that harsh and insipid pulp which they seem to inherit from their parent, the "Fox grape." Grape culture doubled from 1856 to 1858. Producers include Sainsevain Brothers and Kohler, Fröhling & Bauck in Los Angeles, and Colonel A. Haraszth [sic] in Sonoma, whose vineyard has 2000 vines planted in 1824 and 180,000 planted in 1857. Among M'Kee's sources are the Reports of the California State Agricultural Society for 1856 and 1857. Keller in his article says that they used to ship a lot of grapes to San Francisco, but now that they have their own, "the trade has diminished, although ours are superior … Consequently we must more generally convert our grapes into wine." Confirming M'Kee's view: "The famous Catawba and Isabella have been experimented with for several years, and at last thrown into the road as useless." Back east, R.H. Phelps thus introduces his article on *Cultivation of Grapes in New England*: "More interest is manifested at the present time, in

New England, as to the production of the grape than, probably, in any other kind of fruit." [355-366]. D.J.B. concludes this little series with "Remarks on the Propagation of the Vine." [366-370]. L.E. Berckmans of Plainfield, NJ, takes people to task for giving up on the culture of some fruit because of a bad experience: "What are the borer, the yellows, the blight … when compared to that scourge of the French vineyards, the oidium? and still they did not talk of uprooting their vines, but went to battle …" [372]. D. Redmond of Augusta, GA: "We are just now getting into a 'grape mania' at the South … … the time is not far distant, when the culture of grapes and wine-making will be second in importance only to the growth of cotton …" [383]. Five or six acres of vineyard are reported in Washington, DC [388]. Ohio reports on the latest experience with various grapes. [417]. William Reid of Elizabethtown, NJ says that Isabella and Catawba are still the predominant varieties, but he relates experiences with Concord, Diana, Rebecca and Delaware as well [408-409]. The American Pomological Society continues to recommend, for general cultivation, Catawba, Isabella and Diana, and adds Concord and Delaware. New varieties that show promise are Herbemont, Rebecca, Logan and Union Village [424, 427]. Also of interest are statistics on wine imports and exports for the years 1851-1858 [233]. And from a long series of individual reports we learn about state, county and other local agricultural and horticultural societies – 942 in all, when they were founded, membership, etc. The earliest was Philadelphia in 1785, followed by Massachusetts in 1792, Rhode Island 1820, New York 1832, down to California in 1854, and others even more recent. In some cases, county societies were established before those of the state [90-213].

86. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1859. Agriculture. 36th Congress, 1st Session. House of Representatives. Ex. Doc. *Washington*: *George W. Bowman, Printer*, 1860. 23 cm. viii, 590 pages + 2 frontispiece plates. Illustrations. Dark brown embossed cloth, gilt title on spine: "Patent Office Report / 1859 / Agricultural." Embossed on spine: "House of Reps." Poor copy. Spine torn and partly detached. Back cover water damaged and messy and practically detached. Internal browning and foxing, and some waterstaining pages 430 to end. Satisfactory reading copy.

The very first article, "Government Experimental and Propagating Garden," (established in Washington, DC in 1858), lists a few of the 25,000 seedlings and cuttings of grape vines [pages 17-18]. In "Native Grapes of Arkansas and Texas," H.C. Williams of Jefferson, TX presents a survey of grape varieties, vineyards and wine-making [30-41]. "Report on the Saccharine Contents of Native American Grapes in Relation to Wine-Making" by Charles T. Jackson, M.D. discusses and presents findings of a study based on 38 grape varieties obtained in the Northeast [42-56]. Jackson also reports on proportions of acids in most of the same samples [57-59]. Thomas Antisell, M.D., professor of chemistry, Georgetown, reports "On the Presence of Tartaric Acid in the Cultivated Grape of the United States" [59-61]. "The Native Grapes of Pennsylvania, New Jersey, New York, and New England" is a contribution by John F. Weber of Washington, DC. His study examines the qualities of 38 varieties of species Vitis vinifera, labrusca, cordifolia, aestivalis, sinuata, and ends with some words in praise of wine [61-71]. Also by Weber is the next article: "Culture and Management of the Grape, and the Mode of Making Wine." Included is a detailed description of Dr. Gall's method of wine-making. "The secret of making wine from water was thus solved, and an all-important principle for wine-making established." [71-100]. "On the Productions of the Ionian Islands and Italy" by S.B. Parsons of Flushing, NY includes some material on the wines of Sicily [100-136]. But that's not all. At the end there are short pieces on grape culture in Illinois [535-536], South Carolina [536-540], and "Wine-Making in New York" by S.J. Parker, M.D. of Ithaca [544-547].

87. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1860. Agriculture. 36th Congress, 2d Session. House of Representatives. Ex. Doc. No. 48. *Washington*: *Government Printing Office*, 1861. 23 cm. viii, 504 pages + 2 frontispiece plates. Illustrations. Owner's signature on front pastedown: "J.E. Goodrich, Nov. 1861." Also: "From [illegible signature]." Dark brown embossed cloth, gilt title on spine: "Patent Office Report / 1860 / Agricultural." Embossed on spine: "House of Reps." Front of covers worn. A couple of small nicks on covers. Internally clean. Nice copy.

Grapes and wine are prominently on display, in this year's report. "Wine-Making" [pages 323-358] contains translated extracts from Ludwig Gall's "Practical Guide for making very good middling Wines from Unripe Grapes, and an excellent Wine from the pressed skins, … changing inferior products everywhere … into good middling Wines." Daniel R. Goodloe of Washington, DC contributed "Grape-Culture and Wine-Making. A brief history of grape culture and wine-making, ancient and modern, with a comprehensive view of the present extent of the wine product of the world." [359-402]. "Culture of Grapes in Graperies" is an illustrated guide by S.J. Parker, M.D. of Ithaca, NY [402-416]. "Native Grapes of Texas" is a one-page follow-up by H.C. Williams (reporting this time from Ayr Hill, VA) to his "Native Grapes of Arkansas and Texas" in the Patent Office Report for 1859. Another indicator of the importance of grape culture at this time is the prominent place of grapes in the new Experimental Garden in Washington, DC where the principal plants are tea and grapes. "About 135 varieties of grapes are now in the course of experimental culture. Many of these are being fruited for the purpose of improvement by hybridization, mainly with the view of their adaptation to wine-making, especially by the amalgamation of native and foreign varieties …" Grapes for distribution and/or in the course of propagation, are listed together with notes on their origins and qualities [29-32]. It is rather interesting that tea, so heavily promoted in this and prior years by the Patent Office, never took off in the US, though it was successfully grown in a number of states. Another article on tea appears in this report [446-467]. Today, the only tea plantation in the US is in South Carolina, where tea was first grown in the early 1800s, although the present operation ["Charleston Tea Plantation"] dates back only to 1987.

I was struck by the very small font size used in the printing of this report. Then I saw that Congress had authorized the printing of more than 200,000 copies of this report "*Provided*, That said Report be printed in brevier type, and be compressed within four hundred and eighty pages octavo." Excluding the preliminary remarks by the superintendent [pages 1-26], that target was met.

88. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1861. Agriculture. 37th Congress, 2d Session. Senate. Ex. Doc. No. 39. *Washington*: *Government Printing Office*, 1862. 23 cm. 656 pages. Illustrations. In pencil inside front cover: "THC from McLain, Jany 30, 1863." Bookplate: "Thos H. Canfield, Burlington, Vt." And in pencil on bookplate: "J.E.Goodrich, by exchange, from University Lib'y." Purple embossed cloth, gilt title on spine: "Patent Office Report / 1861 / Agriculture." Embossed on spine: "Senate." Spine faded. Nice copy.

The introductory remarks of Commissioner Holloway include a description of the work being done with grapes in the propagating garden [page 4]. "Agriculture of San Bernardino County, Cal." by Lionel M. Jacobs, has a paragraph on the grape [163-4]. "General Remarks on the Grape-Vine: its original habitat, distribution, and multiplication of varieties" is an anonymous contribution. It covers the stated subject, and adds 4 -5 pages on "manuring vineyards." [621-633]. Beginning on page 470, there is an extensive series of articles on grapes and wine: "Grapes on Kelley's Island, Ohio" by George C. Huntington [470-475], on vineyard work; "Experiments on Grape Cuttings Received from the Patent Office" by S.J. Parker, Ithaca [476-478]; "The Grapes of North America" by S.B. Buckley [478-486], an overview of what's currently cultivated, and detailed descriptions of ten specific species and/or varieties; "Grape Culture" by Dr. George Pepper Norris of Wilmington [486-495], an illustrated guide to grape culture under glass; "Remarks on Grape Culture, with reference to mildew, both on the native and foreign varieties" by William Saunders of Germantown, PA [495-506]; "Grape-Vine Culture and Wine-Making" by John F. Weber of Hammondsport, Steuben County, NY [506-525], an extensive essay covering all operations from grape propagation to wine-making. Beer is given its say in "Hop Culture" by L.T. Marshall of Oneida County, NY [289-293].

Of special interest is an article by Josiah Harlan of Philadelphia: "On the Fruits of Cabul and Vicinity, with a view to the introduction of the grape-vine of that region into the central climate of the United States." [526-537]. Harlan had lived in the area a few months as commander of a "division of the Cabul army, in 1838 and 1839, in a campaign against Muraad Bey, prince of Kundooz." He was struck by the fruits of Cabul, which he found much the same as those in the markets of Philadelphia and Baltimore. "The Cabul fruit … is vastly superior to any I have seen in Egypt, Greece, Italy, or France …" Harlan describes the various fruits, vegetables and flowers grown there, and how the vineyards are managed. He calls Cabul "the greatest grape-growing country in the world …" Grapes are mainly used to prepare a sirup for sweetening. "The Mohammedans do not manufacture wine, but the few Jews and Christians *sub rosa* manipulate the grape in that way, and the best Madeira and Port are produced from the fruit of Cabul …" Kandahar, he says, is the warmest climate favorable to the grape, used mostly for raisins, while "Cabul and its vicinity is the only cold country known where the grape is found in perfection." He believes that bringing these grapes to the US would be a great service to the country, since it would make unnecessary the futile efforts to acclimate European grape varieties. "Even should the present efforts of our horiculturists be rewarded by success, it is doubtful whether the European grape embraces the advantages of the superior luscious wine grape of Cabul, which thrives so luxuriantly in a climate of low temperature." Harlan offers his services to the government in this pursuit and estimates the total cost at $10,000, including "specimens of improved fire-arms … as presents for the ruling prince, Dost Mahomed." He says that Congress had authorized $30,000 for importing camels. "Is not the naturalization of a wine grape of vastly more importance than the naturalization of a beast of burden …?" Ever since the British attempt to conquer Afghanistan, travel there had been dangerous, but Harlan said he had the connections and was familiar with the language, ergo the right person to send on this mission.

89. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1861. Agriculture. 37th Congress, 2d Session. House of Representatives. Ex. Doc. *Washington*: *Government Printing Office*, 1862. 23 cm. 656 pages. Illustrations. Dark brown embossed cloth, gilt title on spine: "Patent Office Report / 1861 / Agriculture." Embossed on spine: "Ho. Reps." Very light wear. Internally clean.

Same as item 88, except "House" copy.

90. (U.S. Patent Office). Report of the Commissioner of Patents for the year 1861. Agriculture. 37th Congress, 2d Session. House of Representatives. Ex. Doc. *Washington*: *Government Printing Office*, 1862. 23 cm. 656 pages. Illustrations. Blue-green cloth, gilt title on spine: "Patent Office Report / 1861 / Agriculture." Embossed on spine: "Ho. Reps." Water-staining at lower 3 cm of both covers and upper outer corner of back cover, binding otherwise OK. Internal light waterstaining at bottom of some pages. Good reading copy.

Same as item 88, another "House" copy.

91. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1862. 37th Congress, 3d Session. House of Representatives. Ex. Doc. No. 78. *Washington*: *Government Printing Office*, 1863. 23 cm. 632 pages + 32 frontispiece plates [I to XLVII + 1] and 4 plates at page 384 [Fig. 1-29]. Illustrations. Brown cloth, gilt title on spine: "Department of Agriculture / Report 1862." Embossed on spine: "Ho. Reps." Normal wear. Nice copy.

This is the first annual report of the newly established Department of Agriculture, with Isaac Newton as Commissioner. In his introduction, addressed to President Lincoln, Newton reviews the great progress made by American agriculture to date and says that so far, at least, the "war" has not slowed it down. He expresses the hope that our republic may take warning from history, and "eradicating all destructive tendencies … become what Rome was

not – eternal." This report continues to present extensive coverage of grapes and wine. "Climatology of American Grape Vines" by James S. Lippincott of Haddonfield, NJ [194-208], is packed with interesting information about factors that make an area suitable or unsuitable for viticulture. One suitable area is the southern border of Lake Ontario, the center of Ontario viticulture. "Most of the large vineyards of Missouri are on soil unfriendly to the vine …" Lippincott specifies which part of Missouri has the characteristics for success. Many other areas are analyzed. "The Grape, and its improvement by hybridizing, cross-breeding, and seedlings" by George W. Campbell of Delaware, OH [209-220], gives an overview of activity in this growing field. A long article on "The Preservation of Food" by L.C. Loomis, M.D., includes a paragraph on wine in which Loomis suggests how wines be made in the home. "… nearly every wine of commerce is drugged and utterly unfit for the sick chamber … No port, sherry or madeira, as commonly found in our market, is at all comparable to these wines [home-made, that is] in medicinal excellence." [494]. "Report of the Chemist of the Department of Agriculture" by Charles M. Wetherill [508ff] includes analysis of the grape juice of more than 20 grape varieties, with comments on the work of Gall and Liebig, and the views of what is and what isn't adulteration in wine-making. Mulder is cited as considering an addition or improvement of any kind an adulteration. "Report of the Superintendent of the garden attached to the Department of Agriculture" by William Saunders [540ff], touches on the collection of native grapes. The list showed 120 varieties, but since many are identified by number only, Saunders considers them of no value for distribution or propagation. "An entire new collection has been commenced, and about sixty varieties have already been received from reliable sources." "The Agriculture of California" provides a synopsis of Hittel's recent "Resources of California." He tells us, for example that "The grape crop never fails, as it does in every other country." [593]. Of some interest are production figures for wine that appear in the statistics for 1862 for the various states. The biggest producer, to my surprise, was Ohio, with 563,000 gallons, followed by California with 343,000, Indiana a distant third with 88,000, New York 61,000. Missouri was at 28,000, less than Pennsylvania (48,000) or Illinois (47,000) [577-587].

92. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1863. *Washington*: *Government Printing Office*, 1863. 23 cm. 698 pages + 1 frontispiece plate and 47 plates numbered I-XLVII. Illustrations. Dark brown cloth, gilt title on spine: "Department of Agriculture / Report 1863." Covers worn, spine frayed at ends and hinge cracked at back cover. Internally clean.

Grapes are featured once again. "The Apple, Pear, and Grape" by F.R. Elliott of Cleveland, has descriptions of 13 grape varieties, with 10 full-page plate illustrations (Catawba, Concord, Charlotte, Clinton, Delaware, Isabella, Lydia, Maxatawny, Rebecca, Rogers' Hybrid No. 15) [pages 127-130]. In "Grape Culture in the United States" [147-155], Wilson Flint of Sacramento, CA takes issue with statements made by Lippincott and Campbell in the 1862 report, to the effect that European grape varieties will not succeed anywhere in the US. We can guess the rest. "In fine, it may be stated that the wine grape of Europe has been acclimatized over more than one-fourth part of the territory of the United States … and … there are more foreign vines in cultivation throughout the nation than of all American varieties put together." He does say, though, that near San Francisco, "the foreign vine will not succeed on localities where the American sorts do quite well …" On the other hand, there are areas in Texas and other states, where "the European wine grape could be grown successfully, if sites are selected with the same reference to soil and exposure as is customary in Europe." Frederick Bossert of Newark, NJ contributed "Wine: the manufacture of grape, blackberry, and other fruit wines, on Gall's method, with a few remarks on the cultivation of the grape vine in Germany, France, and the United States" [156-158]. "Farmers' Gardens," a long article by Simon Brown of Concord, MA has a page of advice on "the culture of the grape in gardens." [354-355]. "Geography of Plants" [464-525] by James Lippincott of Haddonfield, NJ devotes a major section to the grapevine, describing European studies on temperature, and selection of varieties and their adaptation to the various districts. He gives "reasons why the European wine grape cannot succeed in the Eastern United States" and "general rules for determining the fitness of a district in the United States for the growth of certain varieties of vines." Also provided are temperature data and lists of places beyond the limit (Quebec, Canada; Hanover, NH, Astoria, Wasington Territory; etc.), near the northern border (Montreal; Amherst, MA; Rochester, NY; Chicago; etc.), and within the limit (Geneva, NY; Ann Arbor, MI; Gettysburg, PA; etc.). Interesting stuff [478-498]. "Report of the Superintendent of the Experimental Garden" by William Saunders, states that "considerable attention has been given to the collection of improved native grapes …" and that "about one hundred varieties were planted in the spring of 1863, all of which are believed to be properly named." A list is appended [548-549]. In Commissioner Isaac Newton's introduction, addressed to "His Excellency Abraham Lincon, President," one of the reasons cited for encouraging immigration is the labor demand, "owing to the vast number of our citizens now in the army and navy, or who have perished in the defence of their country." [5]

93. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1864. *Washington*: *Government Printing Office*, 1865. 23 cm. 698 pages + 1 frontispiece plate and 47 other plates numbered I-XLVII. Illustrations. Violet-brown cloth, gilt title on spine: "Department of Agriculture / Report 1864." Covers worn, spine faded. Bottom edge of covers waterstained. Interior shows a fair amount of brown spotting, and many pages also have waterstaining in lower third. Solid reading and reference copy.

In the lead article, "Virginia: her Past, Present and Future," Samuel M. Janney covers the by now almost obligatory subject of grape culture, identifying suitable areas. A Frenchman named Monare, after seeing "vineyards of our northern and western States," was impressed with Virginia and was planning to settle a colony "on a tract of land bordering on the Potomac river, below the mouth of the Occoquan …" but he died before he was able to carry out his plans [38-39]. "Improvement of Native Grapes by Seedlings and Hybridization" (illustrated), by S.J. Parker, M.D. [122-140], addresses a subject that is slowly gaining in interest. Other references to grapes and wine include consular reports, from Lyons on the French wine crop [500], and from Malaga on grapes and other products [501-502]; and the representative in Kanagawa, Japan, sent grape cuttings [504]. The "Report of the Chemist" (Henri Erni), includes a "new method to detect artificial coloring matters in wines," and analyses of ten wines, five of them from California [533-536]. Of brewing interest is "The Hop Plant" by Lewis Bollman [97-110], on its cultivation in the US.

Commissioner Isaac Newton, in his introduction, advises President Lincoln that the 1863 report "is but just issued," delayed because of "a want of paper at the government printing office, and an absolute impossibility of supplying it."

94. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1865. *Washington*: *Government Printing Office*, 1866. 23.5 cm. iv, 608 pages + 16 plates [numbered I-XXXII] following page iv. Illustrations. Violet-brown cloth, gilt title on spine: "Department of Agriculture / Report 1865." Covers lightly worn, spine chipped and detached. Internally clean.

Grapes score again in the lead article, William Saunders' "Report of the Superintendent of Garden." Saunders describes propagation, planting, characteristics of varieties, and the mildew problem. Also covered is growing foreign grapes under glass [13-25]. The "Report of the Chemist," Henri Erni, includes his analysis of a California wine, which he calls a superior specimen, but he doesn't identify it [50]. "Popular Varieties of Hardy Fruits" by F.R. Elliott of Cleveland, describes three grapes – Diana, Iona, Rogers No. 4. The first two are illustrated in the plates [VI-VII] following page iv [187-188]. "New Varieties of Grapes" by S.J. Parker, M.D. of Ithaca [194-199], has a history and description of Ive's Seedling ("Perhaps no new grape is, at the present moment, more largely cultivated or better proven …"). This is followed by descriptions of 8 varieties of Miller's Seedlings, and a few other new grapes. "The Native Fruits of the Far West" by R.O. Thompson of Nursery Hill, Nebraska, includes some information on grapes – Vitis labrusca, aestivalis and cordifolia, all hardy and with "good wine qualities … flavor and color of Oporto …" None are good enough to be called 'table grapes.' [209]. "The Grape Disease in Europe; its origin, history, phenomena and cure" by Henri Erni, M.D. [324-338], is considered of timely interest because mildew (oïdium) threatens "the total destruction of some of our native American varieties, like the Catawba …" The full-page illustrations were copied from a French publication. The subject of mildew and grape rot is also brought up in the article "Observations on Atmospheric Humidity" by J.S. Lippincott of Haddonfield, NJ, including "horizontal shelter as a protection from the vine mildew" and "ozone and the vine mildew." For beer aficionados, there's "Barley and its Uses" [355-367], which includes a few pages on malting and brewing.

95. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1866. *Washington*: *Government Printing Office*, 1867. 23 cm. 656 pages + 36 numbered plates [I-XXXVI]. Illustrations. Black cloth, gilt title on spine: "Department of Agriculture / Report 1866." Covers mildew-spotted, spine faded and detached, back cover detached. Internally fairly clean, with some browning, but no waterstaining..

William Saunders again includes grapes in his Expeimental Garden report, but this time he has some negative comments about foreign grapes. Those received at the Garden have suffered the fate "of all other foreign grapes when grown in the open air east of the Rocky mountains. They are all dead. It would seem that the experience of at least seventy years ought to suffice in this matter of the foreign grape." There were high hopes for the Yeddo grape from Japan, but it too has failed the field culture test [pages 18-19]. The report of the chemist gives the result of a wine test, but information on the specific grape was not available. "The chief value of such analyses reverts to the individual, and is of little public good." [46-47]. "Remarks on Pruning and Training the Grape-Vine, with quotations and illustrations from various authors" is by William Saunders. Authors cited are mostly English – Meager, Bradley, Hitt, Speechly, Forsyth, etc. [97-114]. "Grape-Growing at the West" by R.O. Thompson of Nursery Hill, NE [115-118], reports experience with a number of grape varieties in Nebraska. "Wine-Making and Vine Culture in the Middle States" is by William C. Lodge of Claymont, DE [118-125]. He says housewives have made wines from berries since time immemorial, but not from grapes, in the belief that it required greater skill. But we now know that with a knowledge of the principles, a far superior article can be made from grapes, "at the same expense and trouble …" In another article, "Botany and Agriculture of the Rocky Mountain Basins" [125-131], R.O. Thompson says that Utah and New Mexico are "much more naturally the home of the grape" than Colorado. "The grape may be considered as much at home here as in Germany, Italy, or California; in fact, wine is made superior to any of the brands from California we have tested in the past two years." "California – her Agricultural Resources" by H.D. Dunn of San Francisco [581-610], includes four pages on wine. "From present appearances, the wine interest of the Pacific coast will, by the close of the present century, outrank in importance all the other agricultural products combined."

The most interesting article is "The Fruit Regions of the Northern United States and their Local Climates" by James S. Lippincott of Haddonfield, NJ. [137-90]. It contains a wealth of climatological data on the effect of oceans, lakes and rivers on the suitability of various areas for fruit growing. Temperature variations (lowest to highest) are narrower, for example, at St. John's, Newfoundland, on the ocean, (100º F) than in inland Albany, NY (122.5º), or St. Louis, MO (132.5º). He talks about the vine lands of Crooked Lake [now Keuka – Steuben County], and Seneca and Cayuga Lakes. He dwells at length on Kelley's Island in Lake Erie, and discusses Lake Ontario and Lake Michigan, as well as grape culture in the Hudson Valley. Also of interest is "History of the Agriculture of the United States" by Ben: Perley Poore of West Newbury, MA [498-527], which has a brief section on cultivation of the vine.

96. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1868. *Washington*: *Government Printing Office*, 1869. 23 cm. (4), 671 pages + 18 plates [II-XIX]. Plate I is listed in the index as a frontispiece, but is not present, and does not appear to have been removed. Illustrations. Black cloth, gilt title on spine: "Department of Agriculture / Report 1868." Back cover water-damaged and covered with mildew spots. Front cover and spine only slightly affected. Internally very clean, except for minor waterstaining of a half dozen leaves at lower right corner.

From Commissioner Horace Capron's introduction: "The production of grapes for table use and for wine making has become an interest of great importance … It is to be regretted that the hard-earned experience of others is not taken as a guide, but the fact will be learned, sooner or later, that east of the range of the Rocky Mountains no climate has yet been found suitable for the continued healthy growth of the foreign grape." [page 6]. William Saunders presents an update on grapes in the Washington Garden and Grounds, with information on grapes received from Damascus and Australia, and studies of Scuppernong hybrids [118-120]. A report on beetles [78-117] identifies 5 beetles (with illustrations) that affect grapes. An extensive questionnaire gathered statistics on grapes – acreage, tonnage, wine production, costs, etc. – by county and state. "From some States the reports are

meager, and California, the heaviest producer of all, is not represented." However, all results are included in the tables and listings. The top wine producer is Ohio (384,000 gallons), with New York and Illinois distant seconds, followed by Missouri. Overall, the most popular grapes for wine are Delaware, Concord, Catawba and Scuppernong. Lots of detailed information [207-219]. Further coverage of grapes and wine includes the Scuppernong [443], and reports from Ohio [444], Iowa [519-522], Missouri [524-25] and California: "The wine crop of 1868 is thought to be the largest ever made, being estimated from unofficial data as high as 7,000,000 gallons, of which the estimate for Los Angeles is 1,500,000, and for Sonoma 900,000 gallons." [444]. Interestingly, exports of wine from the US for 1868 totalled only 27,000 gallons, as against more than 2.7 million gallons of spirits – and, more than 210 million pounds of tobacco [53].

Of great interest is "Recent Agricultural Books" [555-596], which includes long summary reviews of Fuller's *The Grape Culturist*, 1868; Du Breuil's *Vineyard Culture Improved and Cheapened*, 1868; Mohr's *The Grape Vine*, 1867; Flagg's *Three Seasons in European Vineyards*, 1868; Van Buren's *The Scuppernong Grape*, 1868; Reemelin's *The Wine-Maker's Manual*, 1868. This is followed by "American Works on Agricultural and Rural Economy" [597-607], a short title list, and a listing of "Agricultural and Horticultural Periodicals" [608-611]. Not related to grapes, but of casual interest is the number of immigrants to the US between 1820 and 1860 – 2.75 million from Great Britain and 1.5 million from Germany. "Thus the same Anglo-Saxon elements, constituting the bulk of our original population, enter in nearly the same proportions into the accretions gained by annual immigration." [53-54].

97. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1869. *Washington*: *Government Printing Office*, 1870. 23 cm. 702 pages + 45 plates [I-XLV], the last 4 of which are foldouts. Illustrations. In ink on front pastedown: "Compliments of Hamilton Ward" [and in another hand] "Henry B. Noyes, Big Flats, NY, Oct 1873." Stamped: "Public Documen [sic], Report Agriculture 1869, House of Reps." Black cloth, gilt title on spine: "Department of Agriculture / Report 1869." Nice copy – about as good as these things get.

"Report of the Chemist" by Thomas Antisell, M.D., has material on the curing or amelioration of wines in France by a heating apparatus. Passing an electric current has also been tried experimentally [pages 66-70]. "Report of the Superintendent of Gardens and Grounds" by William Saunders [79-81], is devoted largely to grapes – grape trellises, classification of grapes (listing), and notes on various species and varieties. It is accompanied by 3 plates of grape illustrations. There are brief notes on Mr. Ackerman's vineyard and wine-making at Syracuse, NY; Buena Vista estate, near Sonoma, "the largest vineyard in the world" (800 acres); and a new 400-acre vineyard in Wilmington, NC [all on page 447]. Ohio reports on its grape and wine crop [533-34], as does Missouri [545-546]: "George Husmann asserts that thousands of pounds of grapes are now produced where one pound was grown twenty years ago …" He says that adding 5-10% Norton's Virginia must to Concord improves the latter. "The delicious bouquet of Longworth's Catawba wine is said to be derived from a slight mingling of the juice of the Scuppernong." Husmann's recommendations on grape varieties are also given. From the American Institute Farmers' Club, there is a report by Mr. Harris of West Virginia of growing certain grape-vines from their leaves [416].

Book reviews include Buell's *The Cider Maker's Manual*, 1869 [506-7]; Flagg's *Hand-Book of the Sulphur Cure*, as applicable to the vine disease in America, 1869 [512-516]; and a discussion of Guyot's three-volume work on the vineyards of France, "of which the first has just been issued" [633-34]. "Tea Culture in the United States" continues that dream, tea having been successfully grown in South Carolina, Tennessee, California, and having good prospects in North Carolina, Alabama, Mississippi [235-242]. Also interesting are the reports on the incorporation of Cornell University (1865) and the Massachusetts Institute of Technology (1861).

98. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1871. *Washington*: *Government Printing Office*, 1872. 23 cm. (4), 524 pages + 29 numbered plates. Illustrations. Black-grey cloth, gilt title on spine: "Department of Agriculture / Report 1871." Spine rather worn, cracked at joints, and heading for detachment. Internal rippling, but clean.

Maladies of the grape are addressed in the "Report of the Entomologist …" [69-88], which includes information on the grape-vine hopper, not to be confused with thrips, and also on the grape-vine root-gall louse or *Phylloxera vastatrix*. Mr. Riley, State entomologist of Missouri, had reported on this louse in the 1870 Agriculture Report. Since then he has been to France for further study, "and now feels convinced that our insect is exactly the same, and has the same habits as the French insect …" [85-88]. And grape mildew is featured in the "Report on Fungoid Diseases of Plants" [110-118], with 5 plate illustrations. The mildew that affects the European grapevine grown under glass in the US "is similar to, if not identical with, that which proves destructive to the vines in Europe, known as *Oidium Tuckeri*." William Saunders' report on the "Gardens and Grounds" mentions an "exotic grapery … planted with ninety varieties of the *Vitis vinifera*" including several new kinds "which may prove valuable for vineyard cultuire on the Pacific coast." [102]. Other brief reports on grapes and/or wine may be found in "Southern Fruit-Growing for Market" [143-159], "Digest of State Reports" [347-410] and elsewhere. States included are DE, MD, NC, GA, MS, LA, TX, FL, IA, OH, MI, MO, NE, RI, SC, NY [all identified in the index]. There is some interesting material on North Carolina [149-152]. Apparently the price of grapes had dropped from 25 cents a pound fifteen years earlier to 3.5 cents. At that time Dr. Spaulding had said in St. Louis that in 25 years the price would be 5 cents, "and his assertion was laughed at." [232]. There is a review of Charles E. Lee's *Remarks on Wines and Alcohol*, a journal reprint, Tilden & Co., 1871 [430].

99. (U.S.D.A.). Report of the Commissioner of Agriculture of the Operations of the Department for the year 1876. *Washington*: *Government Printing Office*, 1877. 23.5 cm. 447 pages + 15 numbered plates, the first of which is a frontispiece foldout. Illustrations. Black cloth, gilt title on spine: "Department of Agriculture / Report 1876." Top of spine frayed, covers lightly worn.

Phylloxera vastatrix, or grape-vine-root gall-louse is the grape topic of the year. The "Report of the Entomologist" covers that topic [40-41], as well as the grape-leaf hopper (*Erythroneura vitis*) [32-33]. Regarding the latter: "Carrying a lighted torch through the vineyard at night is said to destroy multitudes, as, attracted by the fire, they fly into the flame and are burnt. This should be repeated at short intervals." The source of this idea is not mentioned here, but was identified in the 1871 Report [page 85] as "Mr. Saunders, of Canada." As for phylloxera treatments proposed in European journals, they "are too numerous to quote in this report, and as every writer thinks his own remedy the best, and reports it as infallible, nothing can be relied upon until it has been tested by competent persons in this country." William Saunders also discusses phylloxera in his "Report of the Superintendent of Gardens." The burden of his assessment is that "the insect is falsely accused … … They have long been observed on the roots of grapes; but it is only when the plants are otherwise diseased and their normal vitality impaired [in this case mildew or oïdium] that the insects prevail to a fatal extent. Various kinds of *Aphides* have existed on the roots of plants from time immemorial." The true cause is "atmospheric influences, as is clearly shown by its successful culture in glass structures …" [70-73]. Phylloxera also appears in the report of the botanist, who obtained samples from France. The French louse is smaller than the American, as illustrated on the accompanying plate [81-82]. In the report from Missouri, "C.V. Riley states that the grape *phylloxera* has made its appearance in California and some of the Southern States … in the neighborhood of Sonoma, many vineyards have been seriously affected." [411].

The Department's chemist continues his testing of wines, listing test results of 22 samples. These were of interest because they were specimens for the International Exhibition, contributed by Bush & Son, and Meissner, of Bushberg, MO [53]. J.C. Weinberger of Napa County, CA has a new method of making grape-sirup from the Mission grape, using a patent evaporator from Cincinnati [161]. Spotty references to grapes appear in the digests of state reports, including information on the new Lady grape in Ohio, a Concord seedling [418].

100. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1877. *Washington*: *Government Printing Office*, 1878. 23.5 cm. 592 pages + 52 plates, of which one is a foldout. Name on endpaper: "A. Taylor." Dark brown cloth, gilt title on spine: "Department of Agriculture / Report 1877." Spine faded, covers worn, internally crisp and clean.

Grapes and wine appear to be *plantae non gratae* in this report. Saunders includes them in his *Garden* report only in the list of plants no longer distributed because of budget cutbacks. The chemist no longer tests wines, though in his study of the causes of mildew, he mentions the vineyards of Lake Erie succumbing to it. He blames it on lack of fertilizer, the growers having been successful for 25 years without worrying about soil exhaustion [page 88]. In the classification of the "Economic Museum of Agriculture," subsection 5 is "Beverages, Liquors and Narcotics," which include tea, coffee, cocoa, vinegar and wines, liquors, narcotic stimulants. The alcoholic components are "not represented at present." [121, 139-140]. I did find one reference to grapes in the report on Florida, where in the fine print, "the *vine* does extremely well." [553]. Tea is still promoted, with an article on the "Chinese Tea-Plant" [349-367], which has 12 plate illustrations, and testimonials from growers in South Carolina (mostly) and NC, TN, FL, GA, MD.

101. (U.S.D.A.). Report of the Commissioner of Agriculture for the year 1878. *Washington*: *Government Printing Office*, 1879. 23.5 cm. 608 pages + 56 plates and 3 foldouts. Eight of the plates are in color (swine plague), with protective tissue. Brown cloth, gilt title on spine: "Department of Agriculture / Report 1878." Spine faded and frayed, covers worn, binding and hinges loose. Internally clean.

William Saunders once again expounds on the problems of grape-growing – lack of understanding of causes of mildew ("solely atmospheric"), bad advice given, good advice not taken, the proper choice of grape varieties, and so on [196-200]. In "Report of the Entomologist," Charles V. Riley gives us an update on phylloxera, and on the continued interest in France in American vines. "… one periodical, *La Vigne Américaine* … is entirely devoted to them … … the varieties which I first recommended, seven years ago, are … still sought for and used by the French … as stock on which to graft their *viniferas*." [237-238]. Elsewhere we learn that "two hundred thousand acres of land are planted in vineyards, … the whole wine-product being 15,000,000 gallons." [580]. Interesting, in this connection, is that the total export of wine in 1877 was 99,500 gallons, dropping to 46,600 in 1878 [286]. E.W. Hilgard contributed an article on "The Agriculture and Soils of California" [476-507], which has a few pages on "grape culture and wine-making" [503-507]. One of the peculiarities of California wines is a flavor, called "earthy." Another peculiarity is the considerable alcoholic strength, which "has already been in a measure remedied by the use of such varieties as the Hungarian 'Yinfandel' and others of a more acid and tart character …" Another drawback to quality is "the tendency of each vine-grower to make his own wines" on the assumption that "wine-making is an easy thing … The introduction of large wineries, managed by professional experts, (like … Buena Vista, near Sonoma Town), has gone far toward redeeming the wines of California … … It may truthfully be said that to the grape-vine, as to the human race, the climate of California is exceptionally kind."

102. (U.S.D.A.). Report of the Commissioner of Agriculture. 1886. *Washington*: *Government Printing Office*, 1887. 23.5 cm. 719 pages + more than 70 plates (of which 14 in color) and 4 foldout maps. Illustrations. Dark cloth, gilt title on spine: "Department of Agriculture / Report 1886." Covers scuffed and spotted, spine torn, binding broken away at hinges. Internally fairly clean, but some waterstaining. Not a thing of beauty – for reference only.

The "Report of the Mycological Section" has 10 pages devoted to "Fungus Diseases of the Grape-Vine," excerpted from Bulletin No. 2 of the Botanical Division. Subjects covered are downy mildew (*Peronospora viticola*), powdery mildew and black-rot (*Phoma viticola*) – where they are found, remedies, etc. accompanied by 4 illustration plates and 2 foldout color maps (distribution of Peronospora viticola & black-rot) [pages 96-116]. The pomologist in

his report describes visits to vineyards, one on Lake Erie at Euclid, near Cleveland, and the other near Grand Rapids, Michigan, where "I saw one of the finest vineyards that it has ever been my pleasure to see anywhere … Worden was the most profitable variety grown there." [264-265]. William Saunders is still Superintendent of Gardens and Grounds, but has nothing to say about grapes in his report.

103. (U.S.D.A.). Report of the Commissioner of Agriculture. 1888. *Washington*: *Government Printing Office*, 1889. 23.5 cm. 708 pages + numerous plates, 27 of them in color, and a foldout map. Illustrations. Dark cloth, gilt title on spine: "Department of Agriculture / Report 1888." Spine faded, covers spotted and worn. Internally sound and clean.

The Commissioner in his introduction reports on treatments of black-rot in grapes with "Bordeaux mixture or other preparations of sulphate of copper," verified by studies in Vineland, NJ. Spraying equipment is being imported from France and is also being constructed in the US [pages 33-34]. He also says "a monograph of the wild grapes" is in preparation and is to be published next year. "It will be accompanied with complete typical illustrations in colors, showing every species of grape native in the United States." [45]. Further detail is provided in the report of the pomologist: "A monograph of the genus *Vitis* is being prepared for publication … with the assistance of Mr. T.V. Munson … As the field-work, the preparation of the colored illustrations … progressed, it became evident that we would need all of another year to complete it. The number of species known to be native in America has increased from twenty-two to twenty-six within the last year as a result of our field work …" [569]. The pomologist's report also contains a paper by W.H. Ragan of Greencastle, IN titled "Our Cultivated Fruits – Native and Introduced." In it he quotes from a paper on grape growing in California by George Husmann of Napa, CA: "Grape growing has spread over the whole State, until its wine crop … is estimated at about 20,000,000 gallons this year. From one variety cultivated then, we have close to four hundred varieties now, and we already produce as fine wines as any country on the globe." Ragan too talks about the great increase in varieties available since 1845, when there were only 12 named, to "hundreds if not thousands …" [586-587]. The "Report of the Entomologist" has an item on the grape scale [135-136]. The "Report of the Section of Vegetable Pathology" includes a section on "Experiments in the Treatment of Grape-Vine Diseases Made in 1888" [326-336]. One of these was the Vineland, NJ study of black-rot and its remedy, alluded to by the Commissioner in his introduction [see above]. Another "new" grape disease described is "Septosporium on grape leaves" [381-383], first collected by Scribner and Viala at Orange, CA. An illustration is provided [plate XIII, page 403].

The first report by the director of the newly formed Office of Experimental Stations provides background on the "origin and development of Agricultural Experiment Stations in the United States," and presents a list of all the stations – their locations and dates of establishment [537-558].

104. (U.S.D.A.). Report of the Secretary of Agriculture. 1891. *Washington*: *Government Printing Office*, 1892. 23.5 cm. 653 pages + numerous plates, 15 of them in color, and 11 foldout maps. Illustrations. Black cloth, title on spine: "Report of the Secretary of Agriculture / 1891." Spine faded, light wear. Clean, solid copy.

This was the third annual report of the Department of Agriculture since its elevation to cabinet level in 1889. There are only brief references to grapes. The "Division of Vegetable Pathology" has the formulas for fungicides used experimentally in the treatment of grape diseases at a vineyard near Sterling, VA, and their effectiveness [pages 365-367]. A report on "The California Vine Disease" appears on pages 371-372. It affects the southern counties, and has "some little similarity" with "*Rougeot* as known in Europe … but the effects are widely different." Continued study is proposed. "The Grape Scare in New York" [375-376] is about the scare caused by grapes that had been improperly treated with Bordeaux mixture, and left a copper deposit on the grapes. The writer assigns blame equally to the Board of Health and to overzealous grape growers. Sounds very familiar. Among the grapes received by the Division of Pomology were the Delawba, a seedling of Delaware and Catawba, from L.C. Chisholm of Spring Hill, TN, and 22 varieties of new hybrids from T.V. Munson of Denison, TX [393]. They also report an abundant grape crop "from Maine to Florida and from the Atlantic to the Pacific …" [380]. William Saunders, still Superintendent of Gardens and Grounds, says that many grapes were sent out. "The foreign varieties of grapes are much asked for in southern Texas and in Florida." [464]. The report of the "Office of Experiment Stations" has a table indicating the lines of work done at each of the 55 Stations. It appears that most of them include work with grapes. Those that do not: CT, IA, KY, NH, ND, SC, SD, WA [534]. References to the effect of weather on the grape crop appeared in at least one of the state reports (CA) collected as part of the "Report of the Chief of the Weather Bureau" [539-631].

105. (U.S.D.A.). Yearbook of the United States Department of Agriculture. 1895. *Washington*: *Government Printing Office*, 1896. 23.5 cm. 656 pages + 10 glossy photo plates. Illustrations. Green cloth. Gilt title on spine: "Yearbook of the Department of Agriculture / 1895." Back cover water-stained and warped, spine washed out, and front cover a little bit too. Internally waterstained and rippled. Reference copy.

This is the second "Yearbook" of the Department. From the "Report of the Secretary" (J. Sterling Morton): "The gardens and grounds of the Department are, as they have been for more than thirty years, in charge of … William Saunders, horticulturist." Morton thinks the "free and promiscuous distribution" of grape vines and other plants ought to be abolished, and the function transferred to the experiment stations and state farms [page 60]. "The Principal Insect Enemies of the Grape" by C.L. Marlatt [385-404], is an illustrated summary of the main culprits and the remedies. "That the grape is distinctively an American plant is indicated by the fact that our indigenous wild species number nearly as many as occur in all the world besides. It is not to be wondered at, therefore, that this continent is responsible also for the chief enemies of the vine … phylloxera … the two mildews … black rot." Extensive listings of injurious insects and fungous diseases (grapes included) are accompanied by suggested remedies and formulas for insecticides and fungicides [580-590]. In his article on "Origin, Value, and Reclamation of Alkali Lands," E.W. Hilgard includes a paragraph on the relative tolerance of grapevines to alkali salts, but not when there is excessive irrigation [122]. Of collateral interest is "Climate, Soil Characteristics, and Irrigation Methods of California" [475-486], which however has only a passing reference or two to grapes. US exports of wine in 1895 totalled 1.125 million

gallons plus 14,000 dozen bottles. Imports were 2.8 million gallons plus 297,000 dozen bottles, and 258,000 dozen bottles of Champagne and other sparklers. This was considerably down from the years 1891-93. Per capita wine consumption was .28 gallon, spirits 1.12 gallons, malt liquors 14.95 gallons. During the years 1870 to 1895, the highest level reached was .61, 2.07 and 16.08 respectively [547-552].

106. (U.S.D.A.). Yearbook of the United States Department of Agriculture. 1896. *Washington*: *Government Printing Office*, 1897. 23.5 cm. 686 pages + frontispiece and 6 other glossy photo plates. Illustrations. Green cloth. Gilt title on spine: "Yearbook of the Department of Agriculture / 1896." Covers have some washed-out spots, rear inner hinge cracked, binding a little shaken. Internally clean, except for occasional browning. Acceptable copy.

This yearbook saw a printing of 500,000 copies, "for free distribution." [page 3]. "The Improvement of Our Native Fruits" by L.H. Bailey of Cornell University [297-304], makes the case that amelioration of fruits comes "from the force of circumstances and not from the choice or design of men. The colonists … loved wine. The attempt was … heroically made to grow the European or wine grape in eastern America; but the attempt failed … [and] the grape grower was driven to the use of the native grape." Witness the grape colony of the Dufours in Kentucky, then Indiana, where salvation came from the Alexander, or Cape grape. Later, Adlum's Catawba, and so on. Bailey says what the experimenters ought to be doing now. "The grape … needs the first and the greatest attention. The types which we grow are still much inferior to the Old World types … and the market is now overrun with general-purpose grapes." We need specialization, as is done in "older countries." E.G. Lodeman, Cornell horticulturist, contributes an essay on "Pruning and Training of Grapes" [499-542], which covers various methods and systems, for indoor as well as outdoor culture. H.W. Wiley, chemist, in "Potash and its Function in Agriculture" [107-136], makes passing references to applications in grape culture – "the application of chlorides to vineyards tends to diminish the content of sugar in the grapes, and thus impairs the quality of the wine" [129]; polyhalite is ideal because it is practically free of chlorides [121]. In the illustrated article on "Ambrosia Beetles" we learn that some of them "attack wine and ale casks, perforating the staves with their galleries and causing serious loss by leakage." [424]. At last, a bookworm for wine book collectors. I was puzzled by export figures for 1896, which show that of about 650,000 gallons of wine exported, 17% went to Great Britain and Ireland, 2% to British possessions, 12% to Germany, 1% to France, and 68% to "all other countries." [590]. Which were those other lucky countries?

107. (U.S.D.A.) Muscadine Grapes – a fruit for the South. Farmers' Bulletin No. 2157. *Washington, DC*: *U.S. Department of Agriculture*, (1961). 23 cm. 16 pages. Illustrations. Stapled pamphlet. Waterstained across the top. Reading copy.

Issued February 1, 1961. Practical information for growers. Includes annotated list of 15 varieties, including Scuppernong. "This bulletin supersedes Farmers' Bulletin 1785, Muscadine Grapes." [1938: Charles Dearing (Amerine & Wheeler #439)]. Previous bulletins on muscadine grapes were authored by Husmann & Dearing (1913), and Husmann (1916 – Bulletin #709, 28 pages). See also Gabler.

108. (U.S.B.A.). The Year Book of the United States Brewers' Association. A review of recent liquor legislation, with a digest of matters chiefly concerning the brewing industry. *New York*: *United States Brewers' Association*, 1909. Printed by James A. Rogers, New York. 23.5 cm. 204, (2) pages + foldout chart at page 192. Dark blue cloth, gilt titles and decoration. Back cover water-damaged – its cloth cover has mildew spots and is draped loosely over its host board. Rear inside hinge cracked. Front cover and spine show some discoloration. Internally the pages are rippled. Reading copy.

From preface, dated January 1909: "The publication of a Year Book is an innovation in the annals of the United States Brewers' Association. It is not meant to displace the Convention reports which have been published for forty-eight years … We have aimed to make it a valuable reference book, not only for the brewers, but for all serious students of the liquor question …" The main focus of this first yearbook is the pressure of the prohibitionist movement and all its ramifications – legislation, local option laws, food and beer laws, social aspects of the drink question. But there is also historical material on the USBA, brewing information, and industry statistics.

109. (U.S.B.A.). The Year Book of the United States Brewers' Association. Including a study of local option in Ohio, Indiana, Michigan and Massachusetts. *New York*: *United States Brewers' Association*, 1910. Printed by James A. Rogers, New York. 23.5 cm. 300, (3) pages. Dark green cloth, gilt titles and decoration. Light waterstaining on covers. Better than a reading copy.

As in the 1909 yearbook, the underlying theme is temperance and prohibition. In addition to the long study of "local option" and prohibition in various states, other subjects covered are liquor legislation of 1909, current literature on the liquor question, physiological aspects of alcohol (by Arthur R. Cushney, M.D., professor of Pharmacology, London), alcohol in relation to life (by Walter Dixon, professor of Materia Medica, London), abstainers and non-abstainers in life assurance (by Ebenezer Duncan, M.D.), and the saloon as a social institution for which there is no substitute. From the article on life insurance: "I shall content myself with affirming that in my own experience I have had valuable aid from alcohol in promoting the recovery of many sick persons, and I have seen cases of emergency in which lives have been saved with alcohol which in my view would have been sacrificed had its aid been refused at the critical stage of the disease." [page 257].

110. (U.S.B.A.). United States Brewers' Association. The Year Book and proceedings of the Fifty-First Annual Convention held in Chicago, Ill., Thursday and Friday, November [correcte to October in next yearbook] 19 and 20, 1911. *New York*: *United States Brewers' Association*, 1911. Printed by James A. Rogers, New York. 23.5 cm. xxii, 331, (1) pages + 26 plates of charts (indexed). Reddish brown cloth, gilt titles and decoration. Waterstain across top left quadrant of back cover, extending back through about 50 pages, gradually fading out. Internal rippling. Solid copy, otherwise.

Since this yearbook also includes the convention proceedings, it contains a wide range of subjects and reports, many with statistical charts. But the theme of prohibition is still prominent. Among the more interesting prohibition cases is that of Maine, which was the first state to enact prohibition, and continued to maintain it, with 50% of the population on either side of the issue. Apparently there were many instances of the wealthy and powerful enjoying immunity from the law. In 1901, the retiring Chief Justice of Maine was given a banquet, whose menu included Imperial Sherry, Haut Sauterne, Mumm's Extra Dry, Pommery Sec, and Brut Imperial. A few days later in Portland, two deputy sheriffs went into a tenement house in one of the poorer sections of the city, "soon returning with a keg of beer, and followed by a coal heaver and his wife, who were vainly protesting against the seizure. The next morning, the man and his wife appeared in court and suffered the due penalty of the law imposed by that honorable body." [pages 132-133]. Another interesting item is a map of the US showing "States that have adopted and repealed Prohibition" (SD, NE, IO, WI, MI, IL, IN, OH, NY, VT, NH, MA, CT, RI, AL) and "States that have adopted and retained Prohibition" (ND, KS, OK, ME, TN, NC, MS, GA). Dates of enactment and repeal are given for each state [facing pages 160 & 161].

111. (U.S.B.A.). United States Brewers' Association. The Year Book and proceedings of the Fifty-Second Annual Convention held in Boston, Mass., Thursday and Friday, September 19 and 20, 1912. *New York*: *United States Brewers' Association*, 1913. Printed by James A. Rogers, New York. 23.5 cm. xvi, 299, (1) pages. Maroon cloth, gilt titles and decoration. Nice copy.

The pressure of Prohibition is again all-pervasive. The convention begins with a welcoming address by John F. Fitzgerald, mayor of Boston. The main subject was, of course, the politics of prohibition. Among other things, he talks about a political junket to Berlin and other parts of Germany, and apparently the most exciting thing was all that wonderful beer drinking. To those who suggest we could seek inspiration in Europe's model cities for solutions to our big city problems, he would say: "Do you know that they permit beer to be drunk on Sundays? Do you know … that in those cities there is less drunkenness than anywhere else in the world?" Naturally, at the end of his speech, "given with all the vivacity and magnetism for which he is famous, … the Convention 'rose at him' and he was the recipient of a genuine ovation." [pages 6-7]. We also learn that a study showed that the mean "weight and height of the children of alcoholics were found to be somewhat greater than those of sober parents, and the general health of the alcoholic group seemed to be a little better … Tuberculosis and epilepsy were less frequent …" [53]. Interesting was the reported disagreement between Windisch, "Germany's chief beer expert," and Dr. Wiley on the definition of beer, which was to contain only barley, hops and water, the "alleged" German standard. Windisch favored a broader definition, to include other grains and sugar [123-124]. A survey, meant to prove alcohol to be a prime cause of tuberculosis is questioned because it included "41 homes of prostitution." [146]. From a "Swiss abstainer," no less, who studied prohibition in the US, comes this view: "All the prohibitory laws in the Southern States are clearly, although not according to the letter but in their enforcement, directed at the suppression of the negro saloon." The English medical journal *The Lancet* reports that "Years ago alcohol was in general use as a stimulant in many serious diseases; but a few years since, a reaction set in, and it became the fashion among medical men to prescribe other stimulants than alcohol. The further advance of medical science has, however, re-established the value of alcohol in illness; but instead of using it as a stimulant, it appears to have found favor chiefly as a digestive or as a narcotic." [226]. Of particular interest to me was an article titled "Dickens and Good Cheer. A bibulous compilation from the *Pickwick Papers*." [191-194]. I had included that literary work in my wine book collection.

112. (U.S.B.A.). United States Brewers' Association. The Year Book with proceedings of the Fifty-Third Annual Convention held in Atlantic City, N.J., Friday and Saturday, October 3rd and 4th, 1913. *New York*: *United States Brewers' Association*, 1914. Printed by James A. Rogers, New York. 23.5 cm. xiv, 311, (1) pages. Dark green cloth, gilt titles and decoration.

In a report on the International Congress Against Alcoholism, held in Milan in 1913 [pages 129-142], we learn about the Italian temperance movement. The death rate from chronic alcoholism rose from 14 to 41 per million between 1887-89 and 1909, a figure still so low that the "average prohibitionist … will … accuse the writer of falsification." The increase was attributed by some in Italy to emigrants to America who had returned to Italy, bringing with them "a taste for stronger beverages and alien drinking habits." Although delegates representing all points of view were welcome at the congress, the US delegation consisted entirely of "Anti-Saloonists, Prohibitionists, and Total Abstainers." In the opinion of the writer of the report, their aim "at home and abroad is to teach, not to learn." This yearbook has several other reports from abroad, including one on "Alcohol and Society" sponsored by the Swedish Association of Physicians [143-177], and "Sane Little Switzerland – her handling of liquor problem a lesson to America" [234-239]. At the end there is an interesting obituary of Adolphus Busch, president of the Anheuser-Busch Brewing Association. He was born in Mainz in 1837, came to the US at twenty, and a few years later established himself in the malting business. In 1862 he married Lily Anheuser, daughter of Eberhard Anheuser, with whom he formed a partnership in the acquisition of a brewery. In 1911 he celebrated his golden wedding anniversary, receiving gifts from President Taft, Colonel Roosevelt, and the German Emperor. He died in Germany where his body was to be buried. Among his benefactions were a contribution of $100,000 to the San Francisco earthquake relief fund, to Galveston flood relief, and to Ohio valley flood sufferers.

113. (U.S.B.A.). The 1914 Yearbook of the United States Brewers' Association. Containing the reports delivered at the 54th annual convention held in New Orleans, November 18-21, 1914, and added chapters on the Alcohol Question and Saloon-Reform. *New York*: *United States Brewers' Association*, 1914. The Trow Press, New York. 23.5 cm. x, 353 pages. Stamp on endpaper: "Chr. Heurich Brew. Co." Grey cloth, gilt titles and decoration.

Charles Chandler of Columbia University addresses the Master Brewers' Association of the United States on the subject, "What is Beer and Why Has it Become the National Beverage?" [pages 106-113]. A summary of Dr. Ulrik Quensel's work on "The Alcohol Question from a Medical Viewpoint – studies in the pathology of alcoholism" is presented in translation [148-223]. Quensel's work comprises two volumes of 941 pages. "This book is a companion piece of 'Alcohol and Society,' … a translation of which appeared in our Year Book of 1913." In an address delivered at an American Society of Brewing banquet in 1914, Dr. R. Wahl describes and illustrates a simple way to distill a quart of ardent spirits at home at a cost of 15 cents – no skill required. He says that it is not and could not be made illicit, but it is only the riff-raff who would make it. He suggests "man's good friend, a wholesome glass of beer!" [273-278].

114. (U.S.B.A.). The 1917 Yearbook of the United States Brewers' Association. Containing the true temperance issue, the states and national prohibition, opinions of the press on the pending amendment, Britain and the war liquor problem, industrial unrest in Great Britain, drinking in France, the beer of Canada, the canteen in the army – the alcoholic ration, medical views as to alcohol, the use of grain in brewing, convention reports and statistics. *New York*: *United States Brewers' Association*, 1918. 23.5 cm. xii, 228 pages. Light grey cloth, gilt titles and decoration. Covers lightly soiled.

As the nation continues its march to prohibition, the brewers continue to present the case against it, without success, as it turns out.

115. Ulber, [Christian Samuel] (1714-1776). Der rechtschaffne Naturalist mit seinem christlichen Auge und Herzen bey natürlichen und weltlichen Dingen. [... XII. Der Wein ...] *Hamburg*: (1765). 18.5 cm. (5), x-xxvi, 202, 213-494 pages. Tailpiece illustrations. Contemporary black boards, badly worn and scuffed. Some pages loose and soiled. Title and introductory pages missing, as are pages 203-212 and pages following 494 [index to "Pole"].

Ulber was the head pastor at the St. Jakobi church in Hamburg, famous for his reflections on a wide range of subjects drawn from nature, and everyday human events, applied to daily life in the context of Christian theology. The twelfth of sixty reflections in this collection is "On Wine" [pages 89-96). He holds wine in high regard and sees it as a gift of God. Interestingly, his message to poor people who cannot afford wine is to be content with water. If Jesus is their guest, he will turn the water into wine for them, etc. He also brings up the subject of abuse: "You test a wine. But do you know that the wine is testing you too? … … Take care that, in drinking to your health, [the wine] does not become your killer." The fourth edition of this collection was dated 1772, the fifth 1774. The edition number of the present volume is probably indicated on one of the missing pages.

116. Underberg. Ein nützlicher Helfer für die Hausfrau. Underberg ... weiß Rat. *Rheinberg / Rhld*: *Underberg*, (1956). 19 cm. 68 pages. Color illustrations. Cloth backed green paper. Strip of discoloration along outside and bottom edges of back cover, else OK.

Second edition 1956. This is a book of household advice, with recipes for food and drinks, tips for entertaining, first aid, care of plants, and miscellaneous tips. At heart, of course, this is a promotional piece for Underberg's herbal tonic and its many uses, including as an ingredient in cocktails [pages 41-42]. Underberg's tonic was launched in 1846, and is apparently still going strong. A fifth edtion of this booklet was published in 1959.

117. (United Kingdom …). Approved Cocktails. Authorized by the United Kingdom Bartenders' Guild. President - Harry Craddock; Vice-President - B. Paul. Council: J. Powell, B. Whitfield, C. Frey, B. Tarling ... *London*: *Publications from Pall Mall*, n.d. The Sidney Press Limited, London and Bedford. 20.5 cm. (164) pages. Erratum leaf tipped in at page (5). Blue cloth. Half of spine faded, or perhaps missing paper label. Most of front and back of tattered dustjacket are present.

The book consists of cocktail recipes arranged alphabetically, followed by a glossary, and a list of cocktails not included in the book, for which recipes may be obtained on written request. In the foreword, Giovanni Quaglino (of Chez Quaglino) says that this work removes "two grievances – the doubt as to the correct recipe and the duplication of titles."

118. (United Nations). The World Wine and Vine Products Economy. A study of trends and problems. Commodity Bulletin Series 43. *Rome*: *Food and Agriculture Organization of the United Nations*, 1969. Printed in Italy. 28 cm. vi, 50 pages. Green and white paper. Some discoloration on back cover.

A collection of facts and figures for the countries of the world on wine, table grapes and dried vine fruit – acreage, production, consumption, exports and imports, tariffs.

119. (US Tariff Commission). Grapes, Raisins & Wines. A survey of world production, consumption, and trade in table grapes, raisins and currants, , and wines and brandies, with emphasis upon the interrelation of the several industries in the United States and other factors essential to tariff considerations. Under the provisions of Section 332, Title III, Part II of the United States Tariff Act of 1930. United States Tariff Commission, Report No. 134 - Second Series. *Washington, DC*: *Government Printing Office*, (1939). 23.5 cm. xv, 408 pages + 10 glossy photo plates. Maps, charts and tables. Stamped: "Paul A. Schack" and "Received Nov 25 1940 PM. U.S. Customs. San Juan, Puerto Rico." Paper. Worn and soiled. Internally clean, except waterstain in upper right corner starting lightly about page 300 and getting more pronounced towards end.

An absolute wealth of information on grapes and wine worldwide, as it affected the United States at the time, including production statistics, acreage, imports/exports, wine-making methods, etc. Here are a few facts picked at random – well almost at random: "The Canadian market for California grapes is almost as important as all other foreign markets combined … By the new trade agreement with Canada … the Canadian duty … was reduced from 1½ cents to 1 cent per pound … and the agreement obligated the Canadian Government not to impose any seasonal dumping duty … It may be assumed that practically all of the exports from the United States to Canada have been of the vinifera type …" [pages 92-94]. In 1935, the sales of the 50 Canadian wineries totaled 2,667,000 gallons … The Niagara Peninsula of Ontario accounted for 90 percent of these sales and the Okanagan Valley of British Columbia for most of the remainder. Canada usually imports many times as much wine as it exports … Very little Canadian wine enters the United States, since the types produced in Canada closely resemble those of eastern United States …" [272]. "Italy, with a total area considerably smaller than that of California, produces nearly a billion gallons of wine annually or over 15 times as much as California … Laws passed under the Fascist Government have encouraged improvements in the Italian wine industry, especially in the production of finer wines." [261].

120. [Vade Mecum]. A Vade Mecum for Malt=Worms: or, a Guide to Good Fellows. Being a description of the manners and customs of the most eminent publick houses, in and about the cities of London and Westminster. With a hint on the props (or principal customers) of each house. In a method so plain that any thirsty person (of the meanest capacity) may easily find the nearest way from one house to another. Illustrated with proper cuts. Dedicated to the brewers. *London*: *Printed and sold by T. Bickerston*, n.d. 23 cm. 56, 48 pages. Headpiece woodcut illustrations. "The Second Part" has a title page similar to the first. Bookplate of Larchmont Yacht Club, presented by "James B. Ford." Faded violet-brown cloth, gilt title on spine. Spine frayed and partially cracked at hinges. Small inkstains at bottom edge of front pastedown, and at bottom edge of back cover. Contents clean.

Each page, with the street name at its head, sings the virtues of a different pub. The book is reminiscent of "The Search after Claret … a Farther Search … and the Last Search …" which preceded it [see my Catalogue S, item 55), and which was poetically perhaps a trifle better. Since there were so many worthy pubs in London, additional names are listed as footnotes on a number of pages. Here are some samples from this ode to drunkenness.

From the *Charles* in Rosemary Lane [page 16, part 1]:
"… To this same House where *funcking Chaps* in Throngs,
Through Clouds arising from Tobacco, joke,
And swill, and cannot see themselves for Smoak."
Harry Baily in Lawrence-lane [page 23, part 1]:
"Nor shall the Sign of Paul, the Saint, be miss'd,
Kept by a Trojan, true as ever piss'd; . . . . . .
To drown himselch in *Belch*, or act the Swine,
By wallowing in the *Channel* after Wine;
And then by Watchman led to Lodging Door,
To tumble into Bed to Stink and Snore …"
And in Chancery-lane, the last house in part one [page 56]:
"Here I should stop, since Ancient Poets tell,
There's no Return when once we're got to Hell: . . . . .
Take my Farewell of Water mix'd with Grains,
To drink these Heavenly Dews that HUMPHREYS'S house contains.

Wine! Generous Wine! that every Want supplies,
Gives Peace to restless Minds, and Light to darkned Eyes …"

Simon lists this title (BG #1518) as a modern facsimile reprint, original date c.1720. Bookdealer listings guess the date of this reprint variously as ca. 1850 or 1870. As for the donor of this book to the Larchmont Yacht Club, he may well be Commodore James B. Ford, a wealthy New Yorker who gave a gift of $6,000 to his friend, explorer Robert Abram Bartlett (born Nfld 1875, died NYC 1946), which Bartlett used to purchase the schooner Effie M. Morrissey in Newfoundland, allowing him to continue his Arctic explorations with another 20 voyages. It's a long story.

121. Valaer, Peter. Wines of the World. *New York*: *Abelard Press*, (1950). 22.5 cm. (7), 576 pages. Bibliography pages 496-521. Red cloth, very slightly frayed at top of spine. Chipped and heavily worn dustjacket.

Valaer, born in North Carolina, was a chemist who did research for the Bureau of Internal Revenue for 43 years. Much of that research is reflected in this book. There are chapters on world wine grapes and wine types, including fruit wines. These are followed by chapters on wine in the United States. France is relegated to the chapter on "Wines of Other Lands," beginning at page 353. In this chapter, even Canada and Mexico are given three pages apiece. But now we're at page 426, and it's back to chemistry. The last chapter is a long series of tables of wine analyses [523-567]. Well, it's different, and sort of interesting.

In his work, Valaer was involved in the enforcement of the Harrison Narcotics Act of 1914. The website of the United Nations Office for Drug Control and Crime Prevention very recently reproduced an article dated January 1, 1951, by Peter Valaer, Chemist, United States Treasury Department (*Early Days in Narcotics Enforcement in the United States of America*), which talks about the difficulties of enforcement. "As the overworked narcotics agents said to me, it was like bailing out the ocean with a teaspoon." And that was fifty years ago.

122. Valente-Perfeito, J.C. Arte de beber o vinho do Pôrto. *[Lisbon]*: *Instituto do Vinho do Pôrto*, 1935. Printed by Litografia Nacional do Pôrto. 22.5 cm. (3), 64 pages, including illustration of wine glass tipped in on blank page (51), + 2 plates. Errata slip tipped in on back endpaper. Decorative headpieces, tailpieces and initials in blue. All edges untrimmed. Decorated paper. Title inscribed in ink on spine, in same fine hand as ownership signature on front cover and on title page: "Antonio R. Passos. Agronomo."

The introduction is by Ricardo Spratley, president of the Port Wine Institute. This pamphlet is a form of educational and promotional publicity piece for port wine. The opening sentence: "Some time ago, in London, while we were seated at a well-provided table, enjoying an 1896 «Vintage», one of the most refined devotees of Port wine spoke to me these words, which made a deep impression on me: «Any time when you are not drinking Port is a waste of time»." This was the most sincere and spontaneous praise of the generous wine of the Douro that he had ever heard – justified by the quality of the wine and the ambience [page 5]. The author covers ruby and tawny and vintage ports, cellaring, drinking, port and champagne, port and cognac. In the brief section on port and champagne, he says that whisky, although fine by itself, is a disaster with port, and he had an experience with "a British colleague and friend" to prove it [56]. "The cocktail was invented by the devil." [11]. Homage is paid, of course, to George Saintsbury. At one point, he is referred to as the "pontifex maximus of the wine liturgy." [25].

123. Valente Perfeito, João do Carmo. O Vinho do Porto ... esse desconhecido! Suplemento ao Caderno N.º 76 (Abril 1946) do Instituto do Vinho do Porto. *Porto*: *Tip. J.R. Gonçalves*, 1946. 20.5 cm. xiv, (5), 34, (1) pages. Illustrations. Introduction by Mário Bernardes Pereira. Paper.

The burden of this pamphlet is that Port wine, "authentic prodigy of nature," is not drunk in Portugal; Lisbon does not know the Douro. This does not happen with other world-renowned wines, such as Bordeaux, Burgundy, Rhine, Mosel, Chianti, Tokay, which are drunk mainly by the natives [page 1]. "Legion are the Portuguese who abstain from alcoholic beverages, on the pretext that they're harmful." [2]. Time to educate the natives. "The wine of Porto is the number one wine of the world – the King of wines." Of all places in the world, only that strip of land in the Douro Valley can create this gift for us. Many have tried to take the Douro vines to other parts of the earth, convinced that the same vines will produce identical wines. Not so. When transplanted to exotic climes, the Douro vine misses the vital elements of its natural habitat and produces wines without any character [27-28].

124. Valente-Perfeito. Let's Talk About Port. An edition of the Instituto do Vinho do Porto. *Porto*: *Tip. J.R. Gonçalves*, 1948. 21.5 cm. (2), xii, (7), xvi-xxxiii, 100, (1) pages + 12 glossy plates, one of them a map, one in color, the remainder photos. Ribbon bookmark. Maroon cloth, gilt title on cover and spine. Dustjacket is worn and has faded spine.

This work is based on the author's *Arte de beber o vinho do Pôrto* [item 122], but "far from being a literal rendering of the Portuguese, the present edition (under a different title) has left out some passages … and includes some new matter …" [page xx]. The UK is the traditional main market for Port, "and it is my firm belief that the United States will become sooner or later … a connoisseur and, therefore, a lover of the Douro wine, too." [xxii]. The author repeats his almost vituperative tirade against cocktails, suggesting that they be replaced with port, sherry, or madeira, "an olympic trinity … the three finest fortified wines in the world …" [13]. He laments the fact that the Portuguese do not appreciate their own unique product, which he attributes to ignorance. Since all the best port went to England, I wouldn't fault the Portuguese for not drinking what's left. Valente-Perfeito gives

Saintsbury very high marks for properly appreciating and praising port. "George Saintsbury … has dedicated to Port wine a chapter or two of imperishable beauty." [26]. But he seems almost obsessed with André Simon's attitude to port. "Monsieur Simon is obviously not a lover of Port wine, that absolute king … He is supremely addicted to Claret, Burgundy and Sauterne, and Hock and Champagne …" [xxviii-xxxii]. Well, of course, Simon was not an Englishman, so his loyalties were not really compromised. And Saintsbury left for another port at 87, while Simon bubbled on to 93.

125. Van Glaas, Pieter. Prostbüchlein. (By Ernst Heimeran, Horst Kliemann, Karl Turley, Martin Urtel, four authors under the pseudonym Pieter Van Glaas). *[Munich]*: *Heimeran Verlag*, (1956). 10.5h x 17.5w cm. 169, (3) pages. Illustrations. Inscribed: "Na, denn Prost!" Decorated glossy boards. Minor scuff mark.

21.–25. Tausend. A general guide to drinking. Chapter 1 covers European wine; 2: German beer; 3: spirits and liqueurs, including cocktails (alphabetic); 4: punches. Background and advice are included. Heimeran (who writes on wine) says he's only a wine drinker, not a connoisseur, that it all started with a musician friend, who would offer a bottle of wine "composed" for each piece they played at their home concerts, Mosel for Mozart, Palatinate for Brahms, Burgundy for Bach, etc. And so he's been enjoying the music of wine ever since, for forty years [page 9].

126. Van Maanen-Helmer, E. and J. What to do About Wines. *New York*: *Harrison Smith and Robert Haas*, 1934. 20.5 cm. 184, (24 cellar record blanks) pages, including 4 maps. Maroon cloth back and spine, with front cover in cork. Gilt lettering on spine, faded. Decoration and title in maroon on front cover.

One of the better books of advice for the folks just released from prohibition prison. The authors limit their coverage of wines to the Rhine, Moselle, Burgundy, Champagne, Cognac, Bordeaux, Sherry, Port. The reason: "… even the most willing of novices can absorb only so much at a time … and you cannot do better than to begin with the best, leaving the rest until your taste and judgment are sufficiently well-developed to enable you to separate the sheep from the goats." [page 13]. One piece of advice: "If … you find bargains absolutely irresistible, at least drink up your purchases by yourself." [95]. A nod to the passion for bridge at that time: "It would be a shame to waste fine wines on people who are too absorbed to notice what you are giving them. Light, unimportant wines can be consumed in large quantities without making people sleepy, while they may do much to soften the acerbity of the post-mortem discussions." [156].

127. Van Maanen-Helmer, E. and J. What to do About Wines. *New York*: *Harrison Smith and Robert Haas*, 1934. 19.5 cm. 184, (24 cellar record blanks) pages, including 4 maps. Red cloth. Title on spine in black, and on cover, with decoration. Endpapers browned. Covers a little soiled, and two water spots on front cover, top and bottom. Internally sound. Good reading copy.

Same as item 127, except that because of the smaller page size, the table on page (46) lost its bottom line, and the four maps had their lower borders cut off. Perhaps all copies suffered this fate?

128. Vandyke Price, Pamela [Joan] (1923 –). Winelovers' Handbook. By Pamela Vandyke Price, editor of Wine & Food Magazine. *London & Glasgow*: *Condé Nast Publications, in association with Collins*, (1969). Printed by W.S. Cowell, London. 18.5h x 22.5w cm. 80, (16 maps), (32 record blanks) pages. Pages 1-32 and 49-80 are on buff paper, 33-48 are black & white photos, maps are brown and black on blue paper, and wine record blanks are white. Illustrations. Illustrated glossy boards. Internally clean, but a little wavy, presumably from dampness.

"For copyright reasons this edition is not for sale in the USA." An introductory book to wine, helped along by maps and encouragement to record-keeping. The foreword is by H.W. Yoxall, author of the Wine and Food Society's *Wines of Burgundy*. The section titled "Wines around the world" devotes 12 pages to France, 13 to the rest of Europe and less than 7 to 3 of the remaining 6 continents (Africa, Australia, North America). In the picture gallery, France gets 4 of 16 photos and Portugal is a close second with 3. No other country gets more than one. On the subject of American wines: "Comparatively few American wines are available in the U.K. at the present time, as the inevitable high price in this market makes them a source of interest rather than a commercial proposition …" [page 80].

Vandyke Price was editor of *Wine & Food* 1967-69, and contributed to newspapers and journals, such as *Wineland*, South Africa. She has written a goodly number of books, including *Cooking with Wine, Spirits, Beer and Cider*, 1959; *Century Companion to the Wines of Bordeaux*, 1971 & 1982 (translated into French, German and Dutch); *Alsace Wines and Spirits* (with C. Fielden); *Wines of the Graves*, 1988 – to name just a few. Her last book listed in *Who's Who 2001* is the autobiographical *Woman of Taste*. Recreation: "making wine vinegar."

129. Verdier, Paul. History of Wine. How and when to drink it. By Paul Verdier, president of the City of Paris. *San Francisco*: *City of Paris*, 1933. 20 cm. 42, (2 ads) pages. Maps and illustrations. Stapled paper, wine map of France on cover. Staples rusted from water damage at spine. Back cover missing. Clean text and illustrations, but still a genuinely poor copy.

Overview of the wines of France, with a few words on port, sherry and madeira, and a concluding chapter on California. Verdier's contribution to the Prohibition aftermath. "Why City of Paris Sells Wine: Because there is an opportunity to be of great service to our patrons in the sharing of our experience, we feel it is our duty to operate a wine and liquor department." It's not often, is it, that an opportunity is presented as a duty.

130. (Vermont). State of Vermont. Second Annual Report of the State Agricultural Experiment Station. 1888. *Burlington*: *The Free Press Association*, 1889. 22.5 cm. 152 pages. Paper.

Though grapes were not a prime project for the Vermont station, the horticulturist established a vineyard with two plants each of 49 grape varieties [page 100]. They are listed on pages 118-119. One of the aims of the station was to find fruit varieties that would withstand severe winters, and they set out the most promising Russian fruits to compare with standard varieties. But, although some Russian apple varieties are listed, it is not clear whether any of the grape varieties came from Russia [14].

131. Vermorel, V. & R. Danguy. Les Vins du Beaujolais, du Mâconnais et Chalonnais. Étude et classement par ordre de mérite. Nomenclature des clos et des propriétaires. Illustrée de nombreuses vues des principales propriétés. Par M. V. Vermorel, Directeur de la Station viticole de Villefranche pour le Beaujolais. M. R. Danguy, Professeur à l'École de Viticulture de Beaune pour le Mâconnais et Chalonnais. Cet ouvrage est publié avec le patronage des Conseils généraux du Rhône et de Saône-et-Loire. *Dijon*: *Librairie H. Armand*, [1894]. Imprimerie Darantière, Dijon. 20.5 cm. 703, (1) pages. Illustrations. Paper. Nice copy.

An extensive and detailed census of the vineyards of the Beaujolais [pages 5-184] and Mâconnais/Chalonnais [185-688] wine areas. For each of these two main areas, there is a topographical introduction, including history, climate, soil, grape varieties, extent of vineyards, diseases of the vine, winemaking and classification, and production statistics. This is followed by detailed descriptions for each canton, with illustrated listings of individual properties. The organization of the material is similar to that of Cocks & Féret for Bordeaux, but it does not give production figures for individual proprietors, nor the extent of their vineyards. However, it is nevertheless a valuable reference source for these areas.

Among the publisher's other offerings [page (2)] are Danguy & Aubertin's *Les Grands Vins de Bourgogne (La Côte d'Or)* [1892], and the 6th edition of Cocks & Féret's *Bordeaux et ses Vins* [1893]. Thus this book would fall somewhere between 1893 and 1898, the date of the 7th edition of Cocks & Féret. In a dealer offering of the reprint edition of 1982 (Paris, Jean Laffitte, 703 pages, 500 copies), the date of the original edition is given as 1894. Simon BV, page 101, has no date. This copy is from the Leon Lambert collection, with the "Deuzel" [="Two L's"] stamp on endpaper.

132. Veronelli, Luigi. The Wines of Italy. *New York*: *McGraw-Hill Book Company*, (1964). [On verso of title]: Printed in Italy by Canesi Editore, Rome. [Colophon]: Printed by Visigalli-Pasetti arti grafiche, Roma. 24.5 cm. 326, (1) pages + 8 color plate art reproductions, and 24 double foldouts with 67 tipped-in wine labels. Illustrated endpapers. Blue cloth, gilt titles on spine, on blue and on red. In blue cloth and paper slipcase, with illustrations on front and back faces matching endpaper illustrations. Nice copy.

"First published in 1964." This work was first published in Italian by Canesi, Rome, in 1961. The first English version was also published by Canesi (no date). This is the first US edition, which was actually not available (at McGraw-Hill in New York) until well into 1965, when I purchased it. As I see it now, this book was really addressed to Italians. For one thing, there are no maps, which would be no problem for a native, since Veronelli follows the traditional sequence through the regions and their provinces, familiar to most Italians through the abbreviations on their automobile license plates, if nothing else. Some of the text seems a little quaint to our ears, though maybe it was different in 1961. For example: "Wines, like beautiful women, are different, mysterious and fickle. Every wine, like a woman, has to be conquered. It always begins by refusing, either politely or rudely according to its temperament, and it concedes only to him who aspires to its soul as well as to its body. It will belong only to him who knows how to 'discover' it with gentleness." [page 47]. Veronelli's choice of labels may have reflected the taste of the time, but by the eighties, when I lived in Italy, there had been a quantum leap in the general level of interest in more sophisticated wines, and of course by now there has been another quantum leap. However, as a physical object, this book would be a fine addition to any wine library, because the labels are bright and colorful and attractively presented, as are the art reproductions.

One other interesting note. One dealer discovered that the selection of labels is not the same in all copies of this book. I considered listing all the labels in this particular copy, so collectors could make a comparison, but I thought better of it.

133. Veronelli, Luigi (editor). Catalogo Bolaffi dei Vini del Mondo, a cura di Luigi Veronelli. Prima ristampa. *Torino*: *Giulio Bolaffi*, (1968). Finito di stampare il 1º dicembre 1968 in Borgo San Dalmazzo dall'Istituto Grafico Bertello. 24.5h x 23w cm. (43), 473, (3) pages. Numerous wine label reproductions. Monochrome borders throughout. Advertising in color and b&w pages 415-473. In pocket inside back cover are a (36)-page

summary guide to the wines of Italy (*Guida Bolaffi ai Vini d'Italia*), and a folding Italian wine map (*Carta Enologica d'Italia*). Illustrated glossy boards, minor shelf-wear. Nice copy.

Second printing. The wines are listed in this sequence: white wines – France, Italy, Germany, Europe, outside Europe (Argentina, Australia, Colombia, Japan, Israel, South Africa, Turkey); red wines – same as for white wines, except that Chile and Peru are added for "outside Europe." Pages 407-414 add information on the most widely distributed wines of Italy. Note the conspicuous absence of California. For each wine listed, there is a label reproduction and information on producer, location of vineyards, grape varieties, aging qualities, organoleptic examination, gastronomic guide, vintages, prices. A unique approach to wine reference books.

Bolaffi is most famous in Italy for his catalogues for stamp collectors, but he also does art and wine "catalogues." Italy is of course represented in this volume, but it is given much more extensive coverage in separate catalogues, first published in 1969 for both red and white wines, and beginning in 1979, in separate editions for red and white.

134. [Vevey]. Panorama of the [Fêtes des Vignerons]. *Lausanne*: *Spengler et C.*[ie], (1833). Thirty lithographed panels, pasted together into a single strip, depicting a wine festival procession, probably the Fêtes des Vignerons at Vevey of 1833. Each panel measures about 20 cm high by 50 cm long, for a total length of about 15 meters. All panels are numbered, except 1 and 2. Edges are frayed, and all but 8 or 9 panels are waterstained. Panel 1 has some wrinkles.

A brief description of each panel:

1. Troupe of men with fifes and drums, followed by troupe with spears, then a group of men with banner: "Ora et Labora."
2. Fifteen men, followed by a group of boys drawing a float with potted flowers, followed by 4 musicians.
3. A group of women carrying garlands of flowers, followed by 2 musicians and 9 couples.
4. Two couples with sheep, 2 men pulling a float with potted plants, 4 musicians, 4 couples bearing farm implements and produce.
5. Four couples carrying farm implements and produce, a band of musicians, 2 women bearing a plant supported on poles resting on shoulders.
6. Four women bearing a smoking urn, 2 carrying a plant, and 4 bearing a woman on a canopied throne, all on shouldered poles. Followed by a couple carrying rake and scythe (as in panel 7).
7. Eleven couples carrying rakes and scythes, followed by a team of horses with rider, pulling the hayrack in panel 8.
8. Hayrack followed by 6 men with 2 pairs of cows, one of which has a collar with the date 1833, followed by a couple.
9. Four men and 2 boys, followed by horse pulling wagon containing wooden implements and huge pot hanging at rear.
10. Two men with drums, followed by troupe of boys carrying staffs with mounted figures, followed by 8 men.
11. Nineteen men carrying vineyard tools, followed by 2 couples with grape pickers' baskets.
12. Eleven couples, the men carrying two-pronged hoes.
13. Team of horses pulling wagon with anvil and tools in bower, followed by 8 men with vineyard tools.
14. A band of musicians, followed by 2 women, then another 2 women carrying an object between them by means of poles.
15. Four women bearing an object with smoking urn, another 2 a plant, another 4 a woman on a canopied throne – on poles (similar to panel 6).
16. Twelve couples.
17. Team of horses pulling two-wheeled vineyard equipment, followed by 4 women with hoes.
18. Team of horses pulling loaded hayrack with 2 young ladies sitting on it, followed by 7 young men carrying tools.
19. Band of musicians, followed by 4 women carrying a fruit basket on poles, and 3 men leading a goat.
20. Four women carrying an object with smoking urn, 2 women with basket of grapes, 6 black men carrying young Bacchus, astride a barrel.
21. Five men with clubs, followed by 8 couples – the men bearing a staff with flowers and wearing shorts made of leaves.
22. Four couples, as in panel 21, followed by man on a donkey, supported by 2 black men, followed by 4 men with spears.
23. Four musicians, followed by 4 pairs of men carrying baskets of grapes, a potted grapevine, and an urn.
24. Two men carrying a large bunch of grapes between them on a pole, 3 men with a banner, 5 couples carrying grape pickers' baskets.
25. Seven couples as in panel 24, followed by horse pulling the cart in panel 26.
26. Four-wheeled cart with wine barrel, followed by team of horses pulling wagon with upright wine-barrel and 4 men.
27. Team of horses pulling a float depicting Noah's ark with grape arbor, wine-press and people, followed by 6 men.
28. Band of about 25 musicians, followed by 18 ladies and gentlemen.
29. Six couples, followed by horse-drawn log cabin.
30. Pair of horses pulling wagon loaded with furniture, followed by a troupe of 16 men with battle-axes.

The name of the lithographer was obtained from panel 30, the date was embedded in panel 8. See Simon BG #1558 (length 14 m 45).

135. [Vevey – Bieler]. Fêtes des Vignerons, Vevey 1905. 16 estampes par E. Bieler. Album officiel de la Fête des Vignerons, célébrée à Vevey les 4, 5, 7, 8, 10 & 11 Août 1905. *Vevey*: *Säuberlin & Pfeiffer*, 1905. 25h x 32.5w cm. 16 leaves of color illustrations. Decorative endpapers. Pale green cloth, gilt title on spine, stiff paper covers bound in. Title is on decorated red and green paper cover. Covers are water damaged and warped. Internally clean, but paper is rippled throughout.

The editors say that their aim was to revisit the scenes that originally inspired the Fête des Vignerons, in their natural rustic setting, while scrupulously respecting the official costumes of the current festival. They felt it would be good to break, for once, with the traditional album, which was simply a preview of the planned procession, and they hope that people will be pleased with this innovation, since it has allowed the artist, Ernest Biéler, to create a genuine work of art. Among the subjects of the illustrations are the harvest, the press, vineyard work, gardeners, hay-making, the goatherd, as well as other subjects that appeared in the 1833 procession (item 135), such as the chariots of Ceres and of Bacchus.

136. Villa Maior, [Julio Maximo de Oliveira Pimentel] Visconde de (1809-1884). **Preliminares da Ampelographia e Oenologia do paiz vinhateiro do Douro. 1.º fasciculo. 1865. [2.º fasciculo. 1866]. [3.º fasciculo. 1866]. [4.º fasciculo. 1869].**
[bound with]:
Relatorio acerca da Exposição Universal de Paris em 1878. 1879. *Lisboa*: *Imprensa Nacional*, 1865-1879. 28.5 cm. [fasciculo 1]: 45 pages; (cover title leaf for fasciculo 2), (1), 48-97, (1) pages; (cover title leaf for fasciculo3), (1), 100-144 pages; (cover title leaf for fasciculo 4), (1), 145-243 pages. [Relatorio …]: (cover title leaf), 42 pages. Illustrations. All had been bound into one volume, but the covers are gone, there is some staining of the first few and last few leaves from the no-longer-present pink endpapers. Otherwise clean, except that pages are rippled throughout from dampness. Would certainly benefit from a nice new binding. Signed on title pages and elsewhere by our ubiquitous previous Portuguese owner, "Antonio R. Passos, agronomo."

The first instalment has a general introduction on the Douro wine-lands, followed by a treatise on the Quinta do Silho – description, vineyards, main grape varieties, viticulture, harvest and wine-making, soil analysis, products other than the vine (olives, almonds, etc). The second instalment continues along the same general line with Quinta do Caldeira, Quinta do Vesuvio (at greater length), and other quintas in the same region – do Arnozelo, de Vargelas (incl. do Valle, do Meio, da Gallega), and do Sibio [=Forrester's quinta das Forneiras]. Instalment 3 "digresses," as the author admits later, to additional vineyards of the Upper Douro, in the Bragança district. While not part of the main Douro vineyards, this digression is justified "because of the help these regions provided in the years of scarcity to the commerce in wine, aside from the interest they inspire for their productive capabilities, which sooner or later will contribute to the public wealth." [page 145]. The 4th instalment covers the Alto Douro from the Valleira "cachão" to the Pinhão river, "the principal subject of my inquiries." Among the quintas included are dos Aciprestes, de Roriz, da Roeda, and do Noval. Simon, BV 116a, has only the first 2 or 3 instalments.

The report on the participation of Portuguese wines at the Paris Exposition of 1878, tells us that 2,131 exhibitors from Portugal and the Portuguese colonies won 750 awards, of which 9 were "diplomas of honor" (the most prestigious of the awards), 43 gold medals, 112 silver, 260 bronze, and 326 honorable mention. All award winners are listed by name and home city, together with the category. It is not clear to me which categories represented wines, but I assume at least #75 was one, since among the exhibitors were Antonio Batalha Reis (gold), Companhia geral do Alto Douro (gold), Cossart Gordon of Funchal (gold), Crofft of Villa Nova de Gaia (honorable mention), Região vinhateira da Madeira (diploma of honor), etc. – and more. Category 43 and others were probably also wine categories. In any case, the awards were numerous. IVP # 3219.

137. Villa Maior, [Julio Maximo de Oliveira Pimentel] Visconde de (1809-1884). **Manual de Viticultura Practica.** *Coimbra*: *Imprensa da Universidade*, 1875. 19 cm. 552 pages. Illustrations. Errata page 548. Blue paper. Covers mauled, soiled, and detached. Spine gone, binding loose. Internally, some pages have a few brown spots, and there is creasing of some sections around spine area. Overall quite clean, and a prime candidate for binding.

A detailed and extensive manual for grape growers in Portugal. It begins with a chapter on general considerations regarding factors that affect vines. This is followed by concepts of the organography and physiology of *vitis vinifera*, before going on to detailed methods of grape cultivation, with notes on practices not only in the Douro, but in France, and even ancient times. The author also touches on renewal systems, such as layering, and has a chapter on diseases of the vine. Notes at the end include extensive annotated lists of Portuguese grape varieties – white [pages 432-465], red [466-512], and other, such as rosé [513-515]. Simon BV, page 84. IVP #3216.

138. Vizetelly, Henry (1820-1894). **The Wines of the World Characterized & Classed: with some particulars respecting the beers of Europe. By Henry Vizetelly, Chevalier of the Order of Franz Josef; wine juror for Great Britain at the Vienna Exhibition of 1873.** *London*: *Ward, Lock, & Tyler, Warwick House*, 1875. Printed by Jas. Wade, London. 18 cm. (15), 10-202 pages. Vignette illustrations. All edges red. Blue cloth, gilt title on spine. Binding is modern, but has no value, since it's in rather poor condition from water damage. Internally clean, but some discoloration from edge bleeding. Damp-rippling.

Prefatory note, dated at Paris, May 1875: "The following pages comprise a revised and amplified version of two Reports drawn up at the request of Her Majesty's Commissioners for the Vienna Universal Exhibition of 1873, and the republication of which in a more popular form has been frequently suggested." And it certainly is an amazing collection of information and opinions on the wines of the world, as sampled at that exhibition – or in some cases as not sampled, because not exhibited for one reason or another. This exhibition saw a record number of wine samples from all the wine-producing districts of the world. The big-name Champagne houses did not participate. However, there were wines of "the very first character, it being well

known that some of the finest wine is produced by Rheims and Epernay firms of whose existence even the ordinary connoisseur is ignorant …" [32]. Switzerland sent only a few samples to Vienna, "and these unfortunately not her best." [60]. The wines of Austria, Hungary and Transylvania were apparently well represented. Regarding the wines of the Douro: "I anticipated, thoughtlessly enough, when assisting at the tasting of the wines of Portugal, that merely its natural wines would have been submitted to the jury, and that we should find the highly alcoholised fluid consumed in England under the name of Port unrepresented at Vienna. I was, however, speedily undeceived …" [104]. You can imagine the rest. Later he singles out for praise Port wines from the Feuerheerd vineyards that had been exhibited at Albert Hall the previous year. The wines were free from added alcohol and some showed as much as "27° of proof spirit, proving the utter absurdity of dosing Port wine with alcohol." [109]. The chapter on the wines of the US, "a land which is destined to become, like Australia, one of the great wine-producing regions of the world." [157-163]. The jury noted a marked difference between wines vintaged in California, with its European vines, and those from other states, growing indigenous varieties. Of the California growths – "Angelico, Aliso, Porto, &c., the best were those of Messrs. Eberhard and Lachmann, to whom … a medal for progress was awarded. This firm displayed some capital Riesling wine …" Other American firms awarded medals for progress were M. Werk and Sons of Cincinnati, Pleasant Valley Wine Company of Hammondsport, NY, and Buena Vista Vinicultural Society. Three medals for merit went to the New York firms of Ellis and Curtis, and G. Groezinger, Ruyter, and to Poeschel and Scherer of Hermann, MO. Among the wines exhibited were Catawba wines (fuller than Rhine wines) and Concords (obnoxious foxy flavour, too prominent for European tastes – to a lesser extent in Ive's Seedling, Hartford Prolific and Isabella). "The finest American red wines were … Norton's Virginia, and the Cynthiana. The former … only needing *finesse* to equal a first-rate Burgundy … [etc] … Of white growths … the Delaware … proved the most delicate, resembling a Rhine wine in character, and possessing a fragrant bouquet … [Sparkling Catawba has] too much of that musky perfume … Apart from the scent, [it] may be best compared [with] perhaps effervescent Vouvray, while unquestionably the American sparkling wine most appreciated by the jury was the Californian Sonoma, which proved to be … not unlike a middle-class Aï champagne." And there's more on American wines. This book provides a wealth of facts in an entertaining way.

139. Vizetelly, Henry (1820-1894). Facts About Sherry, gleaned in the vineyards and bodegas of the Jerez, Seville, Moguer, & Montilla districts during the autumn of 1875. By Henry Vizetelly, wine juror for Great Britain at the Vienna Exhibition; author of "The Wines of the World Characterized and Classed." With numerous illustrations from original photographs and sketches. *London*: *Ward, Lock, & Tyler, Warwick House*, 1876. Printed by Jas. Wade, London. 18 cm. 108 pages + 16 plate illustrations and others in text (indexed). All edges red. Blue cloth, gilt title on spine. Binding is uniform with that of item 139, including all the faults described, except that there's no discoloration from edge bleeding.

A well-documented, well-illustrated, well-written account of a wine trip through the sherry country, as seen through the eyes of a wine-savvy journalist. And did you notice his fascination with Longfellow's "Catawba Wine?" Not only did he quote it twice in his "Wines of the World," but he does it again in this book, on page 12 ("so dulcet, delicious and dreamy"), not apropos of a wine, but of a ship passage. I can't say I blame him, because I think it's the catchiest wine poem ever written, in English or any other language I've ever been entertained in. Regarding the sulphuring of wine: "Occasionally common Jerez wines are sulphured, just as all the sweeter Sauternes are – in the latter case to check the fermentation and prevent all the sugar turning into alcohol. This question of sulphuring wines was fully discussed by the scientific members of the wine jury at the Vienna Exhibition with reference to some magnificent 'Auslesen' … The jury agreed with the opinion expressed by chemists of repute that no harm can result … provided the sulphuric acid is afterwards got rid of … It would appear, therefore, … that the outcry raised against sherry was an utterly baseless one." [pages 61-62]. One more quote to ponder: "Advocates of women's rights will regret to hear that the labours of the softer sex are altogether dispensed with in the vineyards of the South of Spain." [16]

140. Vizetelly, Henry (1820-1894). A History of Champagne, with notes on the other sparkling wines of France. By Henry Vizetelly, Chevalier of the Order of Franz-Josef, author of 'The Wines of the World Characterised and Classed,' 'Facts About Port and Madeira,' 'Facts About Champagne and Other Sparkling Wines,' 'Facts About Sherry,' etc. Illustrated with 350 engravings. *London / New York*: *Vizetelly & Co. / Scribner & Welford*, 1882. Printed by Robson and Sons, London. 28 cm. xii, 263, (4), (7 advertising) pages + 6 plate illustrations at frontispiece, and pages 31, 148, 168, 205, 245, and one foldout color map at page 117. Illustrations. Title page in red & black. All edges gilt. Green cloth, gilt titles on spine and cover, gilt border and vignette illustrations on cover. "Scribner & Co." at bottom of spine. Spine waterstained and torn at bottom. Some fraying at bottom of covers and some edge staining, but gilt title and illustrations on cover are intact. Internally fairly clean, with occasional brown spots and some gutter browning. Binding quite loose throughout. To sum it up, it's all there, but it's not at all a desirable copy

A rather thorough, profusely illustrated book on the Champagne wine country – its history and its current viticultural and wine-making practices. Here's what Vizetelly himself says about it in the first, less than felicitous, sentence of his preface (dated at St. Leonards-on-Sea, February 1882): "The present is the first instance in which the history of any wine has been traced with the same degree of minuteness as the history of the still and sparkling wines of the Champagne has been traced in the following pages." He tells us that he visited Champagne frequently in the past ten years and that his position as wine juror at the Vienna and Paris Exhibition opened up many sources of information which he turned to good use for this book. "It should be stated that portions of the volume, relating to the vintaging and manufacture of sparkling wines generally, have been previously published under the title of *Facts about Champagne and other Sparkling Wines*, but they have been subjected to considerable extension and revision …" For additional information on Vizetelly's wine opuses, see Gabler, pages 291-295. This book was reprinted by the Scolar Press, 1980.

Born in London, Henry Vizetelly was the son and grandson of printers. The "Vizzetelli" family had migrated from Italy at the end of the 17th century. Henry's wood engravings contributed to the success of "Parr's Life Pills," from the profits of which Herbert Ingram started the *Illustrated London News*, for which Vizetelly's firm executed a number of engravings. In 1843 Henry, together with his older brother James (1817-1897) and Andrew Spottiswoode, started the rival *Pictorial Times*, which counted Thackeray as a staff member. Vizetelly's "best work as a wood-engraver was done about 1850 … for an edition of Longfellow's Evangeline." In 1855, he started *The Illustrated Times*, with Gustave Doré as one of the artists, but he sold his share in it to Ingram in 1859, and in 1865 went back to work for Ingram as Paris correspondent of the *Illustrated London News*, where he mainly spent the next seven years, including the time of the siege of Paris, about which he later wrote a book. It was in Paris that he he became an authority on wine and in 1873 he served as a wine juror at the Vienna exhibition. Vizetelly gave up his position with the *Illustrated London News* and became a London publisher, specializing in translations of French and Russian authors. Publishing Zola in unexpurgated form led to his indictment in 1888 on obscenity charges. The jury refusing to listen to a recital of 21 passages selected by the prosecution, Vizetelly pleaded guilty, on advice of counsel, and was fined £100. Vizetelly issued *pendente lite* a selection of "extracts principally from English Classics, showing that the legal suppression of M. Zola's novels would logically involve the bowdlerising of the greatest Works in English Literature (London … twelve copies printed …" He then proceeded to reissue Zola's works, expurgated by his son Ernest. He was again charged with publishing obscene libels and in 1889 was sent to prison for three months, to the detriment of his health, though he continued to publish. [Source: *Dictionary of National Biography*].

141. Von Zobeltitz, Hanns. **Der Wein. Mit 10 Kunstbeilagen und 152 Abbildungen.** *Bielefeld und Leipzig*: *Verlag von Velhagen & Klasing*, 1901. Printed by Fischer & Wittig, Leipzig. 25.5 cm. (4), 126, (2) pages + 10 plates, of which 2 in color, mostly art reproductions. Maps, illustrations and photos. Wine label reproductions. Short bibliography page (128). Title page in red & black. Inscribed on half-title [translation]: "as a happy souvenir to a wine connoisseur on his 46th birthday, 17.1.26" by an illegible inscriber. Top edge gilt. Flexible maroon and off-white cloth, gilt title and decorations. Some soiling.

Number 1 in the series "Collection of Illustrated Monographs." Following some historical background, the author describes the wines of the world, beginning with Germany [pages 18-56], Austria-Hungary [57-64], Switzerland [65-66], France – Bordeaux, Burgundy [67-84], and on to port and sherry, Italian and Greek wines, and finally Champagne and Sekt [94-115], followed by a few pages on the service of wine and a series of menus of great dinners. About the wines of America, this is all he has to say: "The North Americans praise their own production to the skies ["to the tallest poplar trees"] and in spite of their temperance dabbling obtain huge amounts of European grape juice. I liked the taste of only a few of the California wines I have had the privilege of becoming acquainted with, one bordeaux-like red wine, and above all a fiery, apparently heavily alcoholized sweet wine from Los Angeles."

142. Wagner, Philip M[arshall] (1904-1996). **American Wines and How to Make Them.** *New York*: *Alfred A. Knopf*, 1933. Printed by the Plimpton Press, Norwood, MA. 19.5 cm. (13), 295, xix index, (2) colophon pages + foldout "synopsis of wine-making" at front. Bibliography pages 291-295. Inscribed on first blank endpaper: "Eberhard S. Buehler. Thirty-two years late! Philip Wagner. 27 Aug 1965." Green cloth, paper labels on cover and spine. Extremely poor condition. Covers water damaged and warped, labels gone, internally stained, mostly in gutter. Printing itself is clean enough to make reading not too great a chore.

First edition. In his easygoing, easy-reading style, Wagner devotes the first hundred pages to a historical background on wine, especially in the US, devoting a full chapter to California. Then he goes on to his main topic, which is wine-making. He adds a brief appendix on grape districts of the US. Viticulture as such, he says, is well represented in the existing literature – Hedrick, Munson, Husmann. "My purpose in writing this book is to lay before the domestic winemaker the elements of the art. The book is in no sense original. I have … spurned the allurements of novelty. Originality in wine-making, save by a Pasteur, is always suspect …" [preface]. Parts of chapters 2 and 3 had appeared originally in Mencken's *American Mercury*. It was no doubt his years with Mencken on the *Baltimore Evening Sun*, and later as editor of that venerable newspaper himself, that perfected his writing skills. For more information on Wagner and his books, see Gabler pages 295-96.

The occasion of the inscription was a very pleasant visit with Mr. Wagner at his place in Towson, MD. I remember sitting on the porch and talking mostly about wine books, and about his wine, the white variety of which was on tap at that time – like beer – at Haussner's restaurant in Baltimore, where we tried it with dinner that night. It was pétillant, almost a sparkling wine, and it was delicious.

143. Wagner, Philip M[arshall] (1904-1996). **American Wines and How to Make Them. Second edition revised, with two additional chapters.** *New York*: *Alfred A. Knopf*, 1936. Printed by the Plimpton Press, Norwood, MA. 19.5 cm. (13), 367, xvi index, (2) colophon pages + foldout "synopsis of wine-making" at end. Bibliography pages 363-367. Ownership signature on front pastedown. Green cloth, paper labels on cover and spine. Spine faded.

First printing of the second edition. From the preface, dated at Riderwood, Maryland, May 9, 1934: "This edition differs from its predecessor principally in possessing two more chapters, one on sparkling wines and another on sweet wines … written in response to … demand … … Another word: Because this book was written before the repeal of the Eighteenth Amendment, it naturally contains many references, mostly slighting, to Prohibition … … they do not interfere with the text, and already they begin to have a certain historical interest. With time they should gain considerably in piquancy."

144. Wagner, Philip M[arshall] (1904-1996). A Wine-Grower's Guide. Containing chapters on the past and future of wine-growing in America, the management of a vineyard, and the choice of suitable wine-grape varieties. *New York*: *Alfred A. Knopf*, 1945. Printed by the Plimpton Press, Norwood, MA. 22 cm. (2), x, 230, xi index, (1) colophon pages + 2 foldout grape maps and 7 glossy photo plates. Illustrations. Bibliography pages 228-230. Decorative border on title page. Ownership signature on endpaper: "Darwin Charles Brown." Pale tan cloth, titles in green and red. Front cover shows some soiling. Chipped and worn dustjacket. Internally clean.

First edition. An excellent review of the history of grape-growing in the US, and its current status, both in California and the East. There are grape-growing maps for California, and for all of the US, and annotated lists of suitable varieties, including French hybrids, for various locations. As usual, Wagner shows his way with words. Foreign grape varieties are called immigrant varieties, diseases or maladies of the vine are called ailments. Throughout, Wagner offers good practical advice and instruction for would-be grape farmers. In discussing the work of Munson, he makes an interesting statement (in a footnote): "Munson's career is a striking illustration of both the strength and the weakness of private as opposed to institutional research. No institution could have approached this work with the enthusiasm and imagination that he displayed. Yet already many of his innovations are lost to posterity, and his irreplaceable varietal vineyards are long since abandoned and forgotten." [page 35]. In the California chapter, he says that "the possibilities of California are still only partly explored. The small grower who studies the varietal question carefully … [and has] an impulse to experiment, can … provide for himself, or for the market, wines which fall into none of the easy present categories but are peculiarly his own." [57-58]. Much, of course, has happened along that line since 1945, but there's probably room for more.

From Wagner's obituary notice in *Contemporary Authors*, vol. 102: "Born February 18, 1904, in New Haven CT; died of emphysema and heart failure, December 29, 1996, in Riderwood, MD. Newspaper editor and winemaker. Wagner had large shoes to fill when he took over as editorial page editor at the *Baltimore Evening Sun* in 1938, succeeding the legendary H.L. Mencken. Wagner attributed his success in journalism to his hobby, winemaking, which relaxed him. He grew up in Ann Arbor, Michigan, where his father taught at the University of Michigan, and graduated from there in 1925. After graduation, he freelanced for *The New Republic*, *Harper's* and the *Atlantic* while working in the publicity department at General Electric. He was hired by the *Baltimore Evening Sun* in 1930 as an editorial writer, served as London correspondent for a few years and took over the editorial page in 1938 when Mencken left the post … Wagner balanced his time between journalism and winemaking, selling his vineyard only in 1980." In 1940 Wagner married Jocelyn McDonough, his vineyard companion. His first marriage had been to Helen Crocker in 1925.

145. Ward, Artemas (1848-1925) (compiler). The Grocer's Handbook and Directory for 1883. Compiled by Artemas Ward, editor of "The Philadelphia Grocer." Price - - $2.00. *Philadelphia*: *Philadelphia Grocer Publishing Co*, (1882). 21 cm. Title leaf, 9-305 pages + frontispiece and 6 other color plates. Eight additional color plates are included in the pagination, as are four b&w plates. Text illustrations. Pebbled brown cloth, corners scuffed, extremities of spine chipped, binding loose.

A dictionary of food and beverages, including long articles on coffee and tea, and a three-page entry for wine. Apparently the first edition and a rather scarce item. Noling (page 432) and Bitting (page 484) have only the 1886 edition which Bitting identifies as a reprint of the first edition.

Born in New York City, Ward was the great-grandson of a general of the American army in the revolutionary war. In 1874 he moved to Philadelphia, where he founded the *Philadelphia Grocer*, of which he was owner, editor and publisher. This won him wide recognition in the grocery trade, and he became general manager in 1885 of Enoch Morgan Sons, makers of "Sapolio," which became a household word and brought him wealth and fame. Among his many enterprises were the furnishing of slot machines and newstands for the New York City transit system, ownership of the King Motor Car Company of Detroit, a 3000-acre dairy farm in Orange County, NY and a thousand-acre apple orchard in Virginia. Deeply interested in American history, he published *The Life of Artemas Ward, the First Commander-in-Chief of the American Revolution* (1921). His *Encyclopedia of Foods* was published in 1923. He left an estate of several million dollars to Harvard University. [*The National Cyclopaedia of American Biography*, vol. 20, 1929].

146. Wasserman, Sheldon (1940-1992). The Wines of Italy. A consumer's guide. *New York*: *Stein and Day / Publishers*, (1976). 24 cm. 227 pages. Maps. Mauve boards, light green cloth back, gilt lettering. Illustrated, lightly worn dustjacket.

First published in 1976. On dustjacket: "7/76." As recently as 1976, Italian wines were *relatively* unknown in the US and thus this remark: "We don't say 'a great Italian opera,' so let's not say 'a great Italian wine,' but simply a great wine, without qualifier." Interesting typo: Rülander for Ruländer, throughout; interesting dedication: "Mogliettina Mia." He explains in the acknowledgements: "And last, but not least (except for the aspect of size), I'd like to thank my little wife … she has added her touch to the book, which I think has added a lot."

Born December 17, 1940, in Boston, Wasserman married Pauline MacKenzie (a writer) in 1963. He spent the earlier part of his career as a computer systems analyst. This book was followed by a number of wine books written with his wife, including: *The Wines of the Côtes du Rhône* (1977), *White Wines of the World* (1978), *Guide to Fortified WInes* (1983), *Sparkling Wine* (1984), *Italy's Noble Red Wines* (1985). Wasserman died March 24, 1992, in Lyons, NJ.

147. Wassermann, Adeline. **The Schenley Library Bibliography. 1946. Compiled by Adeline Wassermann, Librarian, and Staff Members.** *New York*: *Schenley Distillers Corporation*, 1946. 22 cm. (7), 98 pages. Stapled pamphlet, with stiff, decorated dark green covers. Covers water-damaged. Internally rippled, but clean enough for reference.

A briefly annotated list of the Schenley library. About a third of the entries are on alcoholic beverages and related subjects.

148. Waugh, Evelyn [Arthur St. John] (1903-1966). **Wine in Peace and War. With decorations by Rex Whistler.** *London*: *Saccone & Speed*, n.d. Printed by Welbecson Press, London. 22.5 cm. 77, (1) pages. The first page of each of two chapters is decoratively illustrated in color by Whistler. Paper-covered boards have title repeated on front and back cover, decorated by Whistler. Covers warped from water damage, and waterstaining on spine and edges. Endpapers are stuck to covers. Internally clean, but one leaf ("Part 1" title) has some holes, not affecting text, and binding is coming apart. Actually in rather poor condition.

Part 1 presents the story of Saccone & Speed, from the time when they were two rival companies, both in the business of supplying the needs of His Majesty's naval vessels. "On one occasion … Mr. Saccone's man was on board a man-of-war arranging his business when Mr. Speed's man was observed coming aboard. Mr. Saccone's man persuaded the seaman swabbing the deck to turn his hose on the rival vintner." [page 23]. They eventually made peace and formed a union in 1908, and by 1914 enjoyed a virtual monopoly as suppliers of wines and spirits to the Royal Navy. During the postwar scarcity, they continued to sell to their old customers at the old prices. Some women drew their absent husband's allowance "and carried it straight to the auctioneers. [One] asked her wine merchant to perform this task for her and 'send her a cheque for the difference'." [32]. In part 2, which is about wine, there are some strong hints of snobbism. A Bordeaux wine waiter with a dislike for wine turns out to have an exceptional nose and is able to identify everything that he has ever sniffed, by château and year. "He was like a sanitary inspector smelling drains. This eminent wretch should be a warning to us and a consolation when we have been humiliated … in some test of discernment." [39]. Or, how about this, occasioned by a visit with the people of the Guiana bush country, who had treated him to *Kassiri*: "The simple truth is that most savages are very heavy drinkers. The liquor which the trader brings is a far healthier product than their own." [43-44]. Spirits, in general, he regards as medicinal. "[Gin] should be liberally quaffed at all official gatherings where the guests are obliged to be cordial to people they never wish to see again … Whisky is said to have been introduced into England by … Scottish doctors … [who] invested their money in distillery shares. They prescribed it as an alternative to wine … [Rum] is a sadly neglected drink. Its tonic properties are unequalled … The apotheosis of medicinal drinking is the cocktail …" [46-47]. Waugh runs through the wine country – Champagne, Bordeaux, Burgundy, Sherry, Port, to the last of which he devotes the most space [61-68]. As for German wines, he wonders if we'll ever drink good hock again. The Rheingau and Moselle had "at the time of writing fallen under French rule, and rumour, too well supported to be dismissed, has it that the occupying power intends to exterminate a hated rival. If this proves true it will be an insupportable loss to the wine-lover for the greatest German wines were among the greatest in the world." [68]. Of other wines of the world, his advice is: "When travelling drink the wine of the country. At home, in the United States or England, stick to the classics." [71]. As to books on wine, his favorite appears to be *The Complete Wine Book*, by Schoonmaker and Marvel, which he mentions twice. [55, 73].

On a visit to Saccone & Speed in 1969, one of the staff there guessed that the date of this book was 1949-50, and that about 2500 copies were printed. I have also seen the date listed as 1947, which seems more likely than 1949, in view of the statement on the German vineyards quoted above. The *Dictionary of National Biography* has a good bio-bibliographical summary. It contains, understandably, no mention of this particular work.

149. White, Edward Skeate. **The Maltster's Guide; being a history of the art of malting from the earliest ages. Also, a description of the various systems of malting, &c. &c., the construction of malthouses, and an abstract of the whole of the malt laws.** *London*: *W.R. Loftus*, 1860. 17.5 cm. iv, (1), 10-236, (2) pages. Illustrations. Brown embossed cloth, gilt title on cover. Covers water-damaged, soiled and warped. Internally clean, with rippling throughout.

A detailed historical treatise on this important aspect of the brewer's art.

150. Whitfield, W.C. (compiler). **Here's How. Mixed Drinks. Decorated by Tad Shell.** *Asheville, NC*: *Three Mountaineers, Inc.*, (1941). 24 cm. (3), 6-76, (1) pages. Illustrations. Stapled, hole-punched paper, between 6-mm-thick plywood boards with scalloped edges and punched holes. Front board has painted illustration and hinges for opening. The leather thong that tied the boards together is gone. Black waterstains around hinges of front board, and waterstaining also on front and back paper covers, and some more at top edge of remaining pages, which are rippled as well. Poor wretched book would probably feel more at home with the firewater behind a bar.

©1941. Some cocktail recipes are included in this collection of mixed drinks, although the publishers say they had "previously devoted a whole book to this rich subject (see 'Just Cocktails,' published in October, 1939). In this book we covered the whole field of this most American of all drinks thoroughly and completely. (Over 350 were listed.)" [page 51].

151. Wickson, Edward J[ames] (1848-1923). **The California Fruits and How to Grow Them. A manual of methods which have yielded greatest success; with lists of varieties best adapted to the different districts of the state. First Edition.** *San Francisco*: *Dewey & Co., proprietors Pacific Rural Press*, 1889. 22.5 cm. 575, (17 advertising) pages + frontispiece color plate of Washington Navel orange, and 13 b&w photo plates. Illustrations. Bookplate on front pastedown of Library Company of Philadelphia, dated 5.14.90. The library's embossed stamp appears on title page and elsewhere. Decorated endpapers. Dark green cloth, gilt title on spine. Covers waterstained and bowed. Internal rippling, hinges cracking, and waterstaining mostly at right central margin. I guess I'd have to call it a poor copy, but it is a first edition and it will do as a reference copy.

This book was written to fill a California need: "The excellent works of eastern and foreign authors are of but indirect value because our soils and climates render their advice and suggestions for practice in many respects inapplicable, and the varieties of fruit which they commend are often ill suited to our conditions." [preface]. Wickson devotes a whole section of the book to the grape [pages 356-394]. He provides some historical background, followed by advice and information on propagation, grafting, planting, pruning, training, vine diseases, and a chapter on grape varieties. He says that indigenous Eastern varieties and hybrids have been introduced in California, but that "their growth for table fruit is almost of insignificant proportions, and does not constitute even a respectable fraction of one per cent of our grape area. The popular taste decidedly prefers the *vinifera* varieties." [392]. See Amerine #3639-41 for this and later editions. Editions I have seen listed are the 2nd of 1891, 3rd 1900, 4th 1908, 5th 1910, 6th 1912, 7th 1914, 8th 1919, 10th 1926.

Wickson was born in Rochester, NY, graduated from Hamilton College in 1869 and worked for a Utica newspaper before moving to San Francisco's *Pacific Rural Press*. He was a founder of of the California State Horticultural Society (1879), at which time he also became associated with the University of California, where in 1905 he was appointed dean of the College of Agriculture and professor of horticulture. He did not see eye to eye with the university's more aggressive vision of agricultural research and in 1912 was eased out as director, and "he retired to the professorship of horticulture with a serenity fortified by the widespread prestige which he enjoyed with rural Californians. His book … was the law and the gospel of the little fruitgrower as well as the large one … Others of his farm books were much used …" [*Dictionary of American Biography*, vol. 20, 1936].

152. Wiley, Harvey W[ashington] (1844-1930). **Beverages and Their Adulteration. Origin, composition, manufacture, natural artificial, fermented, distilled, alkaloidal and fruit juices. By Harvey W. Wiley, M.D., author of "Foods and their Adulteration." With 42 illustrations.** *Philadelphia*: *P. Blakiston's Son & Co.*, (1919). The Maple Press, York, PA. 24 cm. (2), v-xv, 421 pages + 2 plates of tea leaves. Maps, photos and other illustrations. Brown cloth, gilt title on spine. Extensively water-damaged and waterstained throughout, with covers badly warped and internal rippling. Very poor, at best a reference copy.

An extensive treatise on the beverages of the world, both non-alcoholic (waters, mineral waters, soft drinks, fruit juices, coffee, tea, cocoa and chocolate) and alcoholic (wine, beer, whiskey, brandy, rum, gin, cordials and liqueurs, alcoholic remedies), and finally beverages containing cocaine. A long chapter on wine covers American, French and other European wines [pages 180-260]. For Bordeaux, there is an annotated list of all the châteaux of the 1855 classification. Even cocktails and mixed drinks are given a few pages [390-395]. Also of interest is the timing of the book's publication – on the eve of Prohibition.

Wiley's studies were interrupted by his participation in the Civil War, and he ultimately earned his MD at Indiana Medical College in 1871. He was Purdue University's first professor of chemistry from 1874 to 1883, when he was appointed chief chemist in the US Department of Agriculture, working mainly on analysis of foods. However, his main interest was in improving purity and reducing food adulterations, and despite many obstacles his efforts led to the Pure Food and Drug Act of 1906. Because of conflicts over its enforcement, Wiley resigned in 1912, hoping to continue his pure food crusade as a private citizen. "Moreover, he needed more income because in February 1911, at age sixty-six, he had married Anna Campbell Kelton, thirty-three, and the next year the first of their two sons would be born. In 1912, at twice his government salary, Wiley became director of the Bureau of Foods, Sanitation, and Health for William Randolph Hearst's magazine *Good Housekeeping*, a position he retained until the year of his death." [*American National Biography*, 1999, and *Chambers Biographical Dictionary*, 1997]. Wiley wrote a number of books on foods and beverages (1895-1930), including *American Wines at the Paris Exposition of 1900* (1903).

153. (Wine and Food). **Wine and Food. A Gastronomical Quarterly, edited by André L. Simon. Numbers 1 to 118, Spring 1934 to Summer 1963, missing four numbers – 82 & 83 (Summer & Autumn 1954) and 91 & 92 (Autumn & Winter 1956). Published for the Wine and Food Society by Simpkin Marshall, 1934. [Published for the Wine and Food Society by The Field Press (1930) Ltd., 1935-1941]. [Published by the Wine and Food Society, 1942 to #115 Autumn 1962]. [Published in conjunction with the Wine and Food Society by Wine & Food Publications (Condé Nast), #117 & 118, Spring & Summer 1963].** *London*: 1934-1963. Printed at the Curwen Press. 22.5 (to 1941) and 21.5 cm. [1934-1937]: 79-102 pages + 14-22 pages of ads each issue; [1938-1963]: 210-456 pages each year + a number of ad pages each issue. The fattest year was 1938, the leanest 1941. Number 28 has viii pages of index to articles by author (#1-28)

and number 80 has xv pages of index for #1-80. Number 100 has iv pages of index for #81-100. Illustrations. Condition varies from very poor to acceptable. In general the contents are clean, although there is damp rippling throughout, from minor to major. The first 12 issues all have water-damaged covers, with chips and tears, with #12 showing internal damage as well. Some of the earlier issues also have gutter staining. Number 25 is very very poor, #26 poor, and #27 not quite as bad. Some issues are quite clean and show only minor rippling (e.g. 1937 & 1938). In general, the covers and some advertising pages bore the brunt of the damage, so that one good option might be to do a binding without the covers. In any case, all issues are complete and the text is mostly clean. More detailed information can be provided for specific numbers, but they are for sale as a complete set only.

This ground-breaking wine quarterly was a labor of love on the part of André Simon. Although both he and A.J.A. Symons jointly founded the Wine and Food Society, Simon organized the dinners and was editor of this, its quarterly magazine, through most of its – and much of his – life. A.J.A. Symons' obituary, written by Simon, appeared in the Autumn 1941 issue (#31), and more tributes to "Ayjay" followed in issues 32 and 35. In the first issue, Simon said that the first object of the society was to raise the standard of cooking in the country, a subject that was close to his heart from the time he arrived in England from France quite a few years earlier. An equally important goal of the society was to raise the level of awareness and appreciation of wine, which was accomplished partly through the publication of more books on wine – Simon on Port, Gwynn on Burgundy, Rudd on Hocks & Moselles, Berry's In Search of Wine, and many more. Almost every issue of Wine & Food saw a review of a book or two on wine as well as food. Simon carried his campaign to the US and in the Autumn 1935 number, the listing of Wine & Food Society chapters included New York, San Francisco and Los Angeles. Itineraries of Simon's trips to the US over the years were recorded in *Wine and Food*. About his whirlwind tour of the US in 1946, Simon reports that he was "none the worse for those five weeks during which my American friends had done their best to kill me with kindness." [#51]. The progress of the Society in other parts of the world as well can be traced in the reports of the activities of the various branches. By dint of perseverance, Simon was able to keep the flame of gastronomy alive even during the war years. In some of the early war years there is a note, almost of envy, of the Americans who were still enjoying the good life until Pearl Harbor finally ended it. The last issue of 1941 (#32) had a review of the *Complete Wine Book* by Schoonmaker and Marvel. In 1940, Grossman had published his Guide to Wines, Spirits …, reviewed in the Winter 1940 issue, together with Healy's Stay Me With Flagons, the plates of which were destroyed in a bombing raid, and which was the last of English wine books until after the war. In 1942, Tom Marvel wrote a letter in defense of *vitis labrusca* (#35). Lt. Amerine wrote a letter from Algiers in 1944, taking advantage of his stopover to report on the vineyards [#41].

In addition to the many, many reviews of wine books in these pages, not to mention contributions by writers well known to collectors, there is also a useful checklist of "English and American Books on Wine, Wine Glasses and Vessels" [#41, 1944, pages 52-68]. Obituaries of writers on wine include Frank Gray Griswold [#14-1937] by Simon, Edward Bunyard [#24-1939] by Healy, Maurice Healy [#38-1943] by Simon, and Crosby Gaige [#62-1949]. Also reprinted in the quarterly are a few previously published writings, such as Belloc's *An Heroic Poem in Praise of Wine* [#8-1935], and Longfellow's *Catawba Wine* [#36-1942]. All aspects of wine and food, in fact, are well represented through reports on dinner menus, interesting foods, wine areas off the beaten trail. A few articles that caught my eye: report on a Moselle tasting [#2-1934], ten articles on the sausage in one issue [#32-1941], account of a visit, shortly after World War One, to a Warsaw restaurant that had California wine from the Spanish Mission period, some 150 years old [#61-1949]. Among articles in issues not covered by the indexes [#101-118], there are two more by Warner Allen, and three by Roy Brady, one on "Old Madeira," another a review of the Tadich Grill in San Francisco.

In 1963, because of financial constraints, Wine and Food was turned over to Condé Nast Publications. The same format, with added illustrations, was retained for the first two issues of 1963, and a new one adopted with issue #119. After another change to a new larger format with issue 135, in mid-1967, it continued publication through issue number 149 (July 1970), shortly before Simon's death. The old order, with its gracious wine dinners had primed the wine sluices for the new order, with its more aggressive, market-oriented and ever more high-tech wine and food experiences.

154. [Wine List]. **Bremer Ratskeller.** *(Bremen)*: (1959). 31.5 cm. (24) pages. Each page has a decorative border (grape motif) and is headed by an illustration of a vineyard area of the wines listed on that page. Printed on thick paper. Illustrated paper covers. Covers soiled, some waterstaining on last page and back cover.

Only German wines are served at this ultimate wine bar. The first two pages have a German wine map and a general summary of the wine list and the wine regions represented. The list is in two sections, the first listing more common wines, the second listing old and more recent wine treasures. The first section lists 55 Rhine wines, 5 Franconian, 5 Württemberg and Baden, 53 Mosel, 6 red wines, 20 sparkling. The earliest vintage listed in the second section ("Treasure Chamber") is 1727 (1 wine), followed by 1889, 1893, 1895, 1897 (I each), 1900 (2), 1904, 1909 (1 each), 1911 (5), 1915 (4), 1920 (6), 1921 (7), 1922, 1925, 1933 (1 each), 1934 (7), 1935 (1), 1937 (8), 1945 (5), 1946 (2), 1947 (5), 1949 (13), 1950 (4), 1953 (31). The 1727 was sold by the glass for 3 marks [about 75 cents at that time], with the caveat that it was of interest only for its rarity. The most expensive wine listed was a 1949 J.J. Prüm Wehlener-Zeltinger Sonnuhr Trockenbeerenauslese, at 200 marks [$50] per bottle, followed by five others at 125-130 marks – all TBA's, a 1911 Rheingau, 1921 Rheinhessen, 1937 Rheingau, 1947 Pfalz, and a 1949 Franken (a Silvaner). A truly drooly browse.

These lines by Heinrich Heine appear on the back cover: "Happy the man who has reached port and left behind the sea and its storms, and is now seated in the peaceful warmth of the good Ratskeller in Bremen." [Sorry I can't do justice to the original]. For more on the Bremer Ratskeller, see Hanns Meyer's *Im guten Ratskeller zu Bremen*, also published in 1959 [my catalog MNO, item 17].

155. [Wine List]. **Jack & Charlie's 21 Wine List.** *New York*: (1959). Printed by the B.R. Doerfler Company on Linweave Vellum paper. 33.5 cm. (82) pages, thumb-indexed in red. Maps and titles in red. Red line borders.

Red cloth, gilt lettering and decoration on spine and cover. Acetate dustjacket is rippled. Original slipcase is missing. Nice copy.

"This is a limited edition of which this copy is Number *XIV*." [Number of copies printed is not stated]. "This wine list has been produced under the editorial supervision of Maxwell A. Kriendler with the expert assistance of Frank Schoonmaker and Alexis Lichine." The French vineyard maps were published in Lichine's *Wines of France*, the German maps were scheduled to appear in Schoonmaker's *Wines of Germany*. The wine list begins with Champagnes and ends with cigars and cigarettes. Most Champagnes are listed at $12.50, but reach $17 for a Moët & Chandon Dom Pérignon. Interestingly, American champagnes are all listed at $7.50 (Korbel, Almadén, Taylor's, Great Western), with the rosé version at $8.00. Red Bordeaux of the 1957 and 1955 vintages, and 1955 red Burgundies are listed, but are not priced, as they are not yet ready to drink. All the great Bordeaux are priced from $9 to $12, regardless of their position in the hierarchy. Exceptional vintages, such as 1949 Lafite or Mouton are listed at $15, 1929 Ausone at $15, and 1928 Margaux and Haut-Brion at $16. Old 19th century Bordeaux are listed, but not priced. The same pattern holds for white Bordeaux and red Burgundies, with the exception of de Vogüé's 1953 Musigny, Grivelet's Richebourg, and Romanée-Conti's Grands Echézaux and La Tache, which went for $15 to $18. The German wine offerings seem rather meager, considering Schoonmaker's collaboration. Italy and Spain have only a limited presence, as was normal for that time of century. American wines were almost exclusively those of Louis Martini and Wente Brothers, all priced at $4. Of the fortified wines, the highest-priced entries ($20) are in the sherry list. Another great wine document, and the maps are useful.

156. [Wine List]. Les Caves du Restaurant "La Vie est Belle." *Bruxelles*: *Ligue Belge des Amis du Vin*, (1935). Printed 20 May 1935 by J. Degreve & Cie, Brussels. 32 cm. (20) pages + 2 color art reproduction plates. Headpiece illustrations. Paper covers are larger than the wine list pages. Wine map of France on cover, in antique style. Big red waterstain splotches on left half of front cover, with transfer to first page of wine list. Stapled paper, with rust stains in gutter throughout. Plates are clean, as is text after page (2).

Only French wines are listed, with vintages from 1885 to 1934. Prices ranged from 18 francs for a Macon or Blaye or Algerian to around 50 for a second-growth Médoc or a 1923 Gevrey-Chambertin or a non-vintage «Dopff» Alsatian Riesling. The most expensive wine was a 1904 Yquem at 250 francs, followed by a 1928 Romanée-Conti at 180. And you could have ordered a 1921 Cheval-Blanc for a mere 5 francs more than a 1921 «Klipfel» Alsatian Gewurztraminer from Barr (70 francs). Interesting historical wine document.

157. [Wine List]. Relais Gastronomique Paris-Est. Carte des Vins. Edited by Gabriel Lavrut. Engravings and etchings by R. Gautier-Constant and L. Guidot. Introductory poems by J.-M. Eylaud. *Paris*: (1958). 38.5 cm. (78) unbound leaves, printed on one side. Copper engravings and etchings. Tissue guards for illustrations. In specially made red cloth foldout box with gilt-lettered red leather label. Red waterstains from box affect portions of the right margin of many leaves, especially the title leaf and all tabs. Illustrations and text are not affected except for very limited staining of three illustrations at right edge. Still, an artistic joy.

The printing of this wine list was limited to 200 copies "de luxe sur vélin B.F.K. de Rives" numbered from 1 to 200. Printed July 12, 1958, by M. Vettiner and G. Visat. Copy number 2 – Pierre Andrieu's copy. Here is an excerpt from Andrieu's preface: "This collection for the oenophile and the bibliophile is the work of a man of faith and love for French gastronomy: Gabriel Lavrut. He has devoted his time to the service of a magnificent idea: to assemble the most fabulous wine library in existence, the one you are looking at. You be the judge as to whether he has succeeded. And when, with care and regret, you slowly close this Bible of the Wine of France you will feel that you have lived a great Dream and have communed with a Soul."

The list is organized under eight headings, each with an etching and a 6-cm wide tab: Burgundies, Bordeaux, Champagnes, Alsace, Miscellaneous wines, Cognac/Brandies/Aperitifs, Porto. For each sub-heading there is an illustrated introductory leaf, followed by the price list(s), although for some wines, the illustration and the price list are on the same leaf (e.g. each Champagne house – Pol Roger, Bollinger, etc. has a separate illustrated leaf with price list). Blank leaves have a background vignette illustration. The first three and last three leaves are full size (without tabs) – title, blank, preface; blank, colophon, blank. Burgundy and Bordeaux each have 21 leaves, Champagne has 11, and the remaining sections have a total of 19 leaves. The most expensive Burgundies listed are Romanée-Conti (De Villaine), at 50,000 francs for the 1911, 40,000 for 1915, and 30,000 for 1935. Bernard's Chambertin 1915 was priced at 30,000 and Latour's 1923 Romanée Saint-Vivant at 28,000. The 1953 Romanée-Conti (Peuchet), by comparison is a mere 9,000. In Bordeaux, the price winners are Mouton 1916 and Branaire 1899, both at 25,000. In Champagnes, Pol Roger brut 1921 and Moët & Chandon brut 1911 were both listed at 30,000 francs. To put these prices into perspective, many wines (obviously all good) were priced at 4-5,000 francs or even less. The only non-French entries in this superb list are in the spirits and Port sections.

158. [Wine List]. Wein-Preisverzeichnis. Weinhaus zum Stachel. *Würzburg a/Main*: [1970]. Printed by H. Stürtz, Würzburg. 27.5h x 34w cm. (10) pages, including covers. Each page is dominated by highly decorative engraved illustrations, with wine & grape themed borders. Stapled paper. Back cover streaked with red from contact with another book. Light waterstaining along top edge of front cover. Staples rusted.

This is the price list of an old wine bar in Würzburg, established 1413. Page (2) has the contents of the original sale certificate, in which a fellow named Fritz, offers this property for sale, with everything pertaining to it – above, below, in front and behind, with all its rooms and cellars, nothing excepted,

etc. – for two hundred Rhenish guilders. The document is witnessed by Eberhart von Randersacker, etc. and is dated "after the birth of Christ fourteen hundred years and in the thirteenth year on the Friday following mid-Lent" [i.e. April 7, 1413]. The next page lists wines for sale by the glass, including one non-German – a Beaujolais reserve. The next two pages list Franconian wines, followed by one page for the Palatinate, another for Nahe, Mosel and Rhine, and finally a page for red wines (5 French, 2 German) and sparkling wines (all German). The last page (9) has a decorative Franconian wine map. The "Stachel" [=thorn or spine] is by no means the oldest tavern in Europe. It is listed ninth on a list of "gastronomic establishments" I saw, on which the oldest entry is dated 1126 (Austria), followed by others in Germany, France and Switzerland. The Ratskeller in Bremen is seventh (1405). The author of the list excludes old buildings that were converted to gastronomic use later on, and makes no claim to completeness. Great Britain is conspicuous by its meager representation. The date of the present wine list must be 1970, since it was purchased in 1970, and the most recent vintage listed is 1969.

159. (Wine Mine). Wine Mine. [Five issues]: Summer 1966, Winter 1967, Summer 1968, Winter 1968, Winter 1969. Edited by Anthony Hogg. *London*: *Peter Dominic*, 1966-69. Printed by Hazells Offset, Slough, Bucks [first 2 issues]; then by Woodford Litho, South Woodford. 21 cm. 144 to 160 pages each issue. Photo and other illustrations, maps, wine lists, advertising. Illustrated paper. Worn, and some internal rippling and loose bindings, but clean.

A magazine produced by Peter Dominic, London wine merchant, published annually from 1959 to 1962, then twice a year. Each issue includes articles on wide-ranging wine topics, together with a catalogue of wines for sale by the firm. Contributors include Cyril Ray on Château Lafite, André Simon on collecting wine books, Anthony Hogg on the Douro, Alec Waugh on "why I have tried to be a wine connoisseur," Edward Hyams on wines away from wineland and on drinking on the move, Denzil Batchelor on murder in the glass, etc. For stamp collectors, there is an illustrated article on Wine Philately by Terence Prittie [Summer 1968]. The magazine was published from 1959 to at least 1975. An anthology of Wine Mine was published in 1970 in book form, drawn almost entirely from the years 1960-1965. These five issues are a small sampling.

160. (Wine Trade Club). Wine & the Wine Trade. Part III. [Part IV]. Five lectures delivered to wine trade students at Vintners' Hall, London, and at Birmingham, in Spring, 1948. [1949]. Published for the Education Committee, Wine Trade Club. *London*: *Wine and Spirit Publications*, 1950. Printed by Palmer, Sutton & Co., London. 21.5 cm. [Part III]: (5), 52, (2) pages; [Part IV]: (3), 55, (1) pages. Map. Stapled paper. Covers worn and torn, internally rippled and wrinkled. Part IV also has waterstains and soiling. Really very poor. For reference only.

Part III includes articles on Bordeaux White Wines by Guy Prince, on French Vermouth by J.U. Salvi, on Madeira by A.J.B. Rutherford, and Italian Wines by F. Rossi. In Part IV, Austin Hasslacher writes on Rhine and Moselle Wines (with map), Jean Rossigneux on White Burgundy, and J.A. Metcalfe on Rum.

161. (Wisconsin). Transactions of the Wisconsin State Horticultural Society, including addresses and papers presented, and proceedings of the summer and winter meetings, for the year 1884-5. Vol. XV. William Trelease, Secretary. *Madison, WI*: *Democrat Printing Co., State Printers*, 1885. 22.5 cm. xxiii, 278 pages + 2 plates. Illustrations. Black cloth, gilt title on spine. Covers washed out from water contact. A waterstain runs through a number of pages in right upper margin, away from text. Otherwise a solid copy.

In "Grape Growing for Farmers" [pages 98-101], C.A. Hatch says about the Concord that it has been called "the grape for the million" so long that it has become monotonous "… and we think that if any horticultural society were to offer $50 reward for an essay on grapes in which the Concord was not called the grape for the million it would be safe; the money would be untouched …" But then he calls the Worden, a seedling of the Concord, the grape for the billion. Grapes are extensively covered from pages 172-208 under these headings: notes on grape varieties, grapes for the novice (planting, training, layering), raising grape-cuttings, pruning the grape, the grape rot, bagging grapes, fertilizers for grapes, grape sayings, grape dodder.

162. (Wisconsin). Transactions of the Wisconsin State Horticultural Society, including addresses and papers presented, and proceedings of the summer and winter meetings, for the year 1886-7. Vol. XVII. H.C. Adams, Secretary. *Madison, WI*: *Democrat Printing Co., State Printers*, 1887. 22.5 cm. xxiii, 279 pages + 2 plates. Black cloth, gilt title on spine. Covers have a couple of small holes in the cloth and there is some staining along outside edges. Hinges are splitting inside covers. But internally very clean and solid.

The writing in these pages does not reach the level of most agricultural reports. But there are some vaguely interesting ramblings on historic records of grapes in Europe and Asia. In the year 81, "Domitian fearing a scarcity of corn, as so much of the land was occupied by vineyards, issued a restrictive or prohibitory edict which was long continued in force through fear that the abundance of fine wine might tempt the Barbarians of the north to invade the country." [page 70]. J.B. Stickney was asked to present a paper on California fruits, but he protested that his knowledge was imperfect. "If I should say something that is not so and if our volumes should go to California, it would be very unpleasant." His report includes observations on grapes and wine in California [44-48]. There are a few other scattered references to grapes.

163. (Wisconsin). Wisconsin State Horticultural Society Transactions. Including addresses and papers presented and proceedings of the summer and winter meetings, for the year 1887. Vol. XVIII. B.S. Hoxie, Secretary. *Madison, WI*: *Democrat Printing Co.*, *State Printers*, 1888. 23 cm. xx, 288 pages. Bookplate of Montreal Horticultural Society and Fruit Growers Association of the Province of Quebec. Black cloth, gilt title on spine. Back cover has a couple of small holes in the cloth and there is a little staining along outside edges. Hinge is splitting inside back cover. Internally very clean, except waterstain along margins of endpapers, almost gone at title page.

The grape varieties currently recommended for general cultivation are Moore's Early, Worden, Concord, Delaware, Brighton; for frosty and otherwise unfavorable locations: Janesville, Champion [page x]. Wm. Fox of Baraboo, WI talks about grape culture, followed by a discussion [57-63]. In her article "What Some Farmers Do Not Know" [122-132], Mrs. A.J. Clark says: "Although I fully believe that most women know more about all kinds of farming than most men, as is shown by the notorious fact that widows are invariably the best farmers in the whole community – yet I do not propose to go into a general discussion in regard to running the whole farm …" She devotes a page to "details of vine culture." Mr. Mould of Baraboo submits a short piece on "The Grape" [203-204]. In "The Raising of Seedling Grapes, and Care of the Vine" [221-224], Wm. T. Sterling of Mt. Sterling advises: "If birds depredate on your fruit use the shot gun. If boys steal your grapes don't call the dog … take [the boy] to the vineyard, show him the vines, tell him all about their cultivation, give him all the grapes he wants to eat, a bunch or two to put in his pocket and take home and that boy will not be very apt to steal your fruit." And there are several more entries on grapes.

164. (Wisconsin). Transactions of the Wisconsin State Horticultural Society. Annual report for the year 1888, including addresses and papers, with verbatim discussions specially reported, together with reports from county societies. Vol. XIX. B.S. Hoxie, Secretary. *Madison, WI*: *Democrat Printing Co.*, *State Printers*, 1889. 23 cm. xvi, 240 pages. Illustrations. Black cloth, gilt title on spine. Spine has a small hole in the cloth and there is a little staining along outside edges of the covers. Hinge is starting to split inside covers. Internally clean, except browning, mostly at top margin. Paper is brittle.

A talk on "Grapes in Wisconsin" by Wm. Fox of Baraboo covers grape varieties and advice on growing grapes [pages 104-118]. Other references to grapes appear in the District reports, one of them from the Grand Chute Horticultural Society, which held a grape festival: "All our members are interested in grape culture." [171]. There are two articles on California, the first by J.M. Smith of Green Bay [president of the Horticultural Society]: "Shall the Man of Moderate Means Go to California to Grow Fruit" [29-36]. The answer is no – land prices are too high. "A large portion of the state is now owned and controlled by men who obtained immense tracts of land at a merely nominal price. In fact most of the land in the state was at that time considered nearly worthless for horticultural or agricultural purposes. It was known that grapes would grow in nearly all parts of the state …" But prices were high because fruit was imported. And although fruit is now grown everywhere, prices remain high. Smith asked a gentleman who had moved from Wisconsin to California in 1845, whether he would advise Smith to make the move. The advice was "stay where you are and advise your friends to do the same." The second article is by Mrs. J.M. Smith: "Some Glimpses of California as it Appeared to a Wisconsin Woman" [71-83]. She gives us a very interesting account of her visit and the great hospitality shown by her hosts. But again, with costs so high, a poor person could not make it there. Regarding wine: "Some people say that California wines are just as wholesome as tea and coffee, and ought to be used by everyone; but I heard some things while there, which would deter me from wishing for any connection with the wine business. Such, for instance, as a father and family of sons who went into wine-making and in the course of a few years all dropping into drunkards' graves, leaving the broken-hearted mother soon to follow them." The visitors saw a redwood forest, and in Santa Rosa they "visited a church that was said to have been built entirely … of one redwood tree. Of course *we* do not vouch for the truth of the statement." Although she found California very attractive, Smith says that "after getting all the information I could from the enthusiastic Californians, who seem to believe most sincerely in their state …, I have no hesitation … in giving a decided preference to Wisconsin."

165. (Wisconsin). Annual Report of the Wisconsin State Horticultural Society. Embracing the full proceedings of the meeting held at Sparta June 19-20, 1889; also the annual meeting held at Madison, February 4-7, 1890, together with reports from committee on observation, etc., etc. Vol. XX. Prepared by B.S. Hoxie, Secretary, Evansville, Wis. *Madison, WI*: *Democrat Printing Co.*, *State Printers*, 1890. 23 cm. 257 pages + frontispiece portrait of Peter Henderson. Illustrations. Black cloth, gilt title on spine. Small stains on outside edges of covers. Hinge splitting inside back cover. Internally clean.

William Fox's remarks on grapes – location, varieties, planting, pruning – are followed by a discussion [pages 20-25]. In one of the discussions, Mr. Harris said: "I have been engaged in the growing of grapes some twenty-five years. I learned grape growing from a German down on the Rhine. I gradually abandoned the practice which he taught me. I have found that one-half the grape literature is a humbug …" [74]. He goes on to say that he doesn't practice what he teaches – for one thing, "the practice of trimming or close pinching and summer pruning" which he says is half the cause of black rot and mildew. Charles H. Greenman is identified in his obituary as "the chief propagator and introducer of the Janesville grape" [213]. The grape varieties recommended this year for general cultivation are Moore's Early, Worden, Concord, Delaware, Brighton, Early Victor and Telegraph; for problem areas, Janesville Champion, Moore's Early, Early Victor and Ulster's Prolific; for trial, Niagara, Lady, Wyoming Vergennes, Lindley and Duchess [10]. The report from Waukesha County lists prices of grapes per pound (10-pound baskets): Concord 2-3 cents, Delaware 4-6 cents, Brighton and Rogers' #4/9/15/19 5-6 cents, Catawba 6-8 cents [227]. As for fruit production in Wisconsin, apples led by a wide margin – over a million

bushels, versus 57,000 for strawberies, and grapes next at 35,000 [249]. There are other scattered remarks on grapes. Also of interest is the fact that seven of the articles in this report were contributed by women. "… we encourage the ladies to attend and take part in our meetings and read papers. This is one thing that has given the Wisconsin Horticultural Society the reputation we have." [87]

166. Wister, Owen (1860-1938). Watch Your Thirst. A dry opera in three acts. With a preface by Samuel Johnson. Illustrations by George Howe. *New York*: *The Macmillan Company*, 1923. Press of J.J. Little & Ives, New York. 28 cm. (2), viii, (1), 175 pages + 8 full-page portraits – Minerva, Bacchus, Venus, Cupid, Zoë Moo, Jupiter, Ganymede, and Juno. Top edge gilt. Blue cloth, gilt titles and decoration on spine and cover. Embossed sunken image of a drinking glass. Covers worn and rather washed out, hinges cracked inside covers. Internally clean.

Limited autographed edition of 1000 copies, of which this is number 721. A play about the gods on Mount Olympus debating the enactment of Prohibition. Jupiter's wife Juno is "queen of the Home" and principal supporter of Prohibition. Her secretary Minerva is a reluctant supporter who sees the downside and plays devil's advocate. They sing the Prohibition hymn:

> Millions of victims have planted the vine
> Nobody told them the evils of wine
> Nobody said it would turn them to swine
> ° ° ° ° ° ° ° ° ° °
> Wine-bibbers gladly renounce their pursuits.
> Oranges, lemons, and all citrus fruits
> Offer them excellent, safe substitutes.
> ° ° ° ° ° ° ° ° ° °
> Down with all brandy and whisky and gin,
> ° ° ° ° ° ° ° ° ° °
> Let the kingdom of soft drinks and syrups begin." [pages 34-37].

Enter Jupiter, with Venus and her brat Cupid. As soon as Juno and Minerva leave, out come the bottles. Jupiter goes off to earth to visit Greece in search of the good stuff. He finds a mortal named Ganymede with a good supply, tears him away from his lover Zoë Moo, after having made a pass at her, and brings him to Olympus as a butler. Venus promptly lusts after Ganymede, especially after drinking her new butler's instant spiked postum. The other gods see that Venus is now "no better than she should be." Before things get out of hand Zoë Moo arrives to rescue her lover and Juno pours herself a glass of "denatured nectar." On the way, we learn that "more are drunk to-day than used to be, and many are drunk who never drank before." And: "I suppose a god has to be behind the times." [112]. Also, Bacchus informs Juno that "they publish part of your report, showing that everyone who has ever swallowed a drop of alcohol has either produced defective children, or has become a murderer, or has died of cancer." [134-135].

Owen Wister was born in Germantown, PA, the son of a physician. After graduating from Harvard, he studied music at the Conservatoire in Paris, but lost interest and returned to Harvard for a law degree (1888). He practiced law for a few years, then devoted himself to writing. His most famous novel was *The Virginian* (1902), which had sold 1.5 million copies by the time of his death. The novel helped establish the cowboy as an American archetype, following along the lines of earlier works of James Fenimore Cooper, who had created the Western myths, subsequently popularized by Zane Grey. Wister's book was dedicated to his friend Theodore Roosevelt.

167. Woelke, "Eddie." The Barman's Mentor. A new handy reference book and encyclopedia for professionals, and a guide for others, who desire to mix drinks properly and serve wines, liquors, etc., with maximum pleasure-giving results. By "Eddie" Woelke of the Hotel Weylin Bar (New York), in collaboration with Stafford Brothers, authors and publishers of "One Hundred Ways" – the intriguing and popular work on gin, applejack, etc. Notice: to those interested, it will pay in enjoyment and otherwise, to examine the contents of this work. *New York*: *Stafford Brothers*, 1936. 18.5 cm. (6), 106 pages. Photo and other illustrations. Photo portrait of Woelke in action, page 1. Small corrections to some recipes neatly inscribed in ink. Flexible dark blue binding, title in silver on cover: "The Barman's Mentor – for professionals, private bars and home use." Internally clean, with some rippling, brown stain at top of front pastedown.

This booklet begins with hints to barmen, proportions, glassware, bar utensils, bars and equipment [pages 3-28], and goes on to wines [19-26], and finally recipes for cocktails and mixed drinks. Woelke had a distinguished career in bartending, beginning with the Germantown cricket Club in Philadelphia, then the Bellevue during "part of the 'Gay Nineties'," after which he went to the Hotel Athénée in Paris. During its renovation, he was at the Royal in Nice before returning to the renamed Plaza Athénée. He returned to New York, first to the Beaux Arts, then to the Knickerbocker and Biltmore hotels where he remained until Prohibition, when he moved to the Casino Naçional in Havana. [from preface by John Boyle Stafford, dated at New York, November 1936]. "While in Havana, he received 'La Corona,' in recognition of his being the only man ever known to have prepared one million drinks from Ron Bacardi. In 1930 Eddie took first prize in an important mixing contest held in Havana. Pictures of this affair were taken by Fox Movietone News and widely distributed." [page 104]. A photo appears on page 105.

168. Wolff, Christian. **Riquewihr: son vignoble et ses vins à travers les âges. Avec la collaboration de F. Zeyer, président honoraire de la Société d'Archéologie de Riquewihr. Société d'Archéologie de Riquewihr, XXIIIe Bulletin.** *Ingersheim*: *Société Alsacienne d'Expansion Photographique*, 1967. Printed by SAEP, Colmar-Ingersheim, 31 January 1968. 22 cm. (half title leaf), 265, (1) pages, including 8 glossy plates in color and b&w. Maps and illustrations. Erratum slip advising that page 13 should read 23, and vice versa – a printing error. Linen cloth, gilt decoration on cover, gilt title on black background on spine. Covers lightly worn, with title on spine partly rubbed off. Internally clean.

Fifty copies "de luxe sur vergé blanc" numbered 1 to 50, and 10 copies not for sale numbered I to X. This copy is numbered "31" on half title. A detailed historical study of the vineyards and wines of Riquewihr, regarded as the pearl of the Alsatian wine country, and one of its oldest towns. There are records of vineyards in Riquewihr as far back as 1094. By 1291, Riquewihr was protected by walls, and was mentioned as a town in records dated 1321. Its surviving architectural wealth, some of it dating back to the 15th century, makes Riquewihr perhaps unique in the world. In this scholarly study, Wolff presents a wealth of historical information on Riquewihr as a wine-growing area. In addition to political history, he covers all historical aspects of wine-growing, including grape varieties, viticulture, harvest and vinification, vintages, wine types, brandies, consumption, taxes, export. There are interesting details, such as a color plate showing the layout of the vineyard plots in 1763, or names of proprietors from 1300 to 1760 [pages 27-32], or sales of "seigneurial" wines from 1546 to 1637 and export destinations [189-193]. An important book for the wines of Alsace.

169. Woodin, G.B. **All you need to know about Wine, with illustrations by Chrystal Corcos.** *Mount Vernon, NY*: *Peter Pauper Press*, (1969). 19 cm. 62 pages. Color illustrations. Pictorial boards with a couple of tiny nicks. Matching, worn dustjacket.

In ten minutes, you get an overview of all the major wines of the world, plus a little bit of wine cookery and mixed wine drinks. The author makes the obligatory remarks about German wine labels – "the morass of words."

170. Wright, F[rederic] B. **A Practical Handbook on the Distillation of Alcohol from Farm Products, including the processes of malting; mashing and mascerating; fermenting and distilling alcohol from grain, beets, potatoes, molasses, etc., with chapters on alcoholometry and the de-naturing of alcohol for use in farm engines, automobiles, launch motors, and in heating and lighting; with a synopsis of the new free alcohol law and its amendment and the government regulations. Second edition, revised and greatly enlarged.** *New York / London*: *Spon & Chamberlain / E. & F.N. Spon, Limited*, 1907. 19 cm. xii, 271 pages + 8 plates, of which 7 are fold-outs. Illustrations. All plates and illustrations are indexed. "Formula to Salidify [sic] Alcohol" (10 lines) stamped on endpaper twice. Red cloth, title in white on spine and cover. Spine washed out, Covers waterstained along top edge and lower outer corners. Inner hinge at back cover weakening. Internally clean except for light waterstain at top margin above text, beginning around page 160 to end.

The title pretty well summarizes the contents of this technical treatise. The preface to the first edition is dated October 31, 1906. The preface to this second edition is dated August 1, 1907. The demand for this information was triggered by the passage of the Free Alcohol Act of 1906, which is reproduced at the end of this book [pages 225ff], together with the amendment of March 1907. This act spelled out the regulations to govern the preparation and use of de-natured alcohol for industrial use. The author obtained from Vulcan Copper Works of Cincinnati, and Geo. L. Squier Manufacturing of Buffalo, permission to use illustrations of modern American distilling apparatus. This book was reprinted a number of times and paperback reprints were published as recently as 1994. It is listed as a text (together with Monzert's *Practical Distiller* and Hirsch's *Manufacture of Whiskey, Brandy & Cordials*), by a company that sells distilling equipment.

171. Wright, Helen S[aunders] (1874 –) (compiler). **Old-Time Recipes for Home Made Wines Cordials and Liqueurs from fruits, flowers, vegetables, and shrubs.** *Boston*: *Dana Estes & Company*, (1909). The Colonial Press, C.H. Simonds & Co., Boston. 22 cm. 156 pages. All pages have monochrome decorative borders and background. Printed on heavy paper. Top edge gilt. Brown cloth, gilt titles and black decorations on cover and spine. Spine washed out, extending to spine edge of back cover. Slightly bowed. Internally clean, except some light waterstaining at inside upper corner above text on about a third of the pages.

The author's inspiration for this book came from a visit with friends in a New England village. "The social customs of this Adamless Eden were precise and formal … Cake and wine were invariably served as a preliminary warning toward early departure. Here came in my first acquaintance with many varieties of home-made wines … Vulgar curiosity made me bold to inquire the names of a few … [My] gentle hostess broke strict rules of etiquette and invited me to linger …" [page 12]. Wright begins with general directions for making wine, followed by recipes for everything from balm and birch and blackberry to cowslip, daisy and dandelion, to sage and scurvy-grass and whortleberry wines. Even grapes and raisins get several recipes each. There are

also recipes for various simulated wines, such as champagnes (American, British, and English) and port wine (no-name and British). And there are separate sections for brandies, cordials and liqueurs. All concoctions are listed in the index.

Daughter of an admiral, Wright was born in Washington, educated in Paris, as well as public schools and the Corcoran Art School in Washington. She was a member of the DAR and of the Royal Geographic Society of London. This was Wright's first book. Later books included *The Great White North* (1910) on polar exploration, *New England Cook Book* (1912), *The Seventh Continent* (1917) on the discovery and explorations of Antarctica, *Voices of the World* (1930) (poetry), and more. She is listed in *Who Was Who* (1969-1973).

172. (Württemberg). Württembergisches Wein-Brevier. *Stuttgart*: *Schwabenwerk*, n.d. Printed by Ungeheuer & Ulmer, Ludwigsburg. 17.5 cm. 80 pages + 2 glossy photo plates. Five wine maps. Paper. Back cover waterstained, rest clean.

3. Auflage. No date listed, but no later than 1965. A compact guide to the vineyards and wines of Württemberg, home of the old wine school in Weinsberg (near Heilbronn). These wines are not well known outside Germany, or even outside Württemberg. Included in this guide are maps of the regions, grape varieties used, wine terminology, humor, commerce, lists of wine cooperatives and associations, etc.

173. Younger, William (1917-1961). Gods, Men, and Wine. With a foreword by James Laver. The Wine and Food Society. *London*: *Michael Joseph*, (1966). Printed and bound in Hungary. 25.5 cm. 526 pages + 8 glossy color plates. Illustrations. Bibliography pages 477-505. Decorated endpapers. Burgundy cloth, gilt lettering on spine on black background. Dustjacket worn and rippled. Internally clean but a little wavy from dampness.

An oft-cited monumental study of wine in human history, beginning with ancient Egypt, and on through Greece, Rome, the Middle Ages, the Renaissance and ending with the Victorian era. Younger justifies his opening chapter ("Vintage on the Douro") on the fact that the Douro vintage is one of the most "open" of vintages: "In many vineyards … the drama is not open and visible … But in order to comprehend what man has done to wine during the six thousand years of wine history … one must first comprehend the whole act of vintaging … … There is a second reason for my choice. The vintage of the modern Douro brings one closer than any other to the feeling of antiquity." Actually this was a rather clever way to get the attention of his English audience – leading them through their favorite wine up the arduous path to ancient history. As one might expect in a work of this kind, there are many facts, mixed with a good dose of speculation, most of it quite interesting. Supporting appendices include lists of the wines of Egypt, Greece, Rome and later civilizations, as well as measures and currencies they used. An extensive bibliography completes this masterful study.

The US edition, also published in 1966, is identical except for an added chapter on Wine in America by John N. Hutchison, who had also contributed the chapter on the Americas in Simon's *Wines of the World*. Although Younger had completed this work, he did not live to see its publication. His wife Elizabeth holds the copyright, and acknowledges the help she received in preparing the manuscript for publication. Younger's first published works were books of poetry, and he subsequently published "thrillers" under the pseudonym of William Mole, one of which, *The Hammersmith Maggot* became a best-seller. He and his wife also collaborated on a travel book on Portugal [from dustjacket blurb]. Judging from the many dealer offerings of both the English and American editions, this is by no means a scarce volume, which detracts in no way from its importance in the wine literature. [Note: purchaser will also receive a photocopy of the Hutchison chapter from the US edition].

174. Yoxall, H[arry] W[aldo] (1896-1984). The International Wine and Food Society's Guide to the Wines of Burgundy, by H.W. Yoxall, Commandeur de la Confrérie des Chevaliers du Tastevin. With line drawings by Laurence Scarfe. *London*: *The International Wine and Food Society – Michael Joseph*, (1968). Printed by A. Wheaton & Co., Exeter. 24 cm. 191 pages. Headpiece illustrations. Maps. Decorated endpapers. Green "vinyl" cloth, gilt title on spine on black background. Fine, in dustjacket with curled edges.

©1968. First edition. Yoxall says of this book in the preface: "I feel that the time is ripe for such a publication, if only because burgundy – or at any rate its finer *crus* – has been overwhelmed in the popular mind by the sheer volume of bordeaux … Burgundy, in my opinion, is very much misunderstood in Anglo-Saxon countries, where it is regarded as a heavy wine. It is a full wine, but not heavy …" Yoxall's book is a comprehensive study of Burgundy and provides much interesting detail on all aspects of this wine, from Chablis to Mâcon: the wine trade, the grapes, the vineyards, Hospice de Beaune, wine-making practices such as chaptalization, and more. The US edition was published by Stein & Day, and there were London (1978) and New York (1980) second editions, as well as a Penguin edition in 1974.

Yoxall joined Condé Nast Publications in 1921 and served as chairman 1957-64. He was chairman of the International Wine and Food Society 1972-75. Other books by Yoxall ranged from *Modern Love* (1927) to *The Enjoyment of Wine* (1972). Noling and Gabler list his *Women and Wine*: the Saintsbury Oration; privately printed, 1954, 9 p. Yoxall also wrote under the pseudonym F.H. Partington.

175. Y-Worth, W[illiam]. The Britannian Magazine: or, a New Art of Making Above Twenty Sorts of English Wines, viz, of Apples, Pears, Peaches, Cherries, Plums, Sloes, Damasins, Quinces, Figgs, Goosberries, Mulberries, Currens, Blackberries, Elderberries, Roses, Carnations, Cowslips, Scurvy-

grass, Mint and Balm, &c. More Pleasant and Agreeable to the English Constitution than those of France. With the Way of making Brandy and other Spirits: As likewise how to make Artificial Clarets, Rhenish, &c. The Third Edition. To which is added, The Foundation of the Art of Distillation; Or the true and genuine Way of making Malt into Low-Wines, Proof-Spirits, and Brandy-Wines, compliant to the late Act of Parliament concerning Distillation. By W.Y. M.D. *London*: *Printed for N. Bodington, at the Golden Ball, in Duck-Lane*, (1691). 15.5 cm. (44), 133, (15) pages. [Collation by signature: A through H, each 24 pages = 192 pages]. Modern light brown leather binding, gilt title on dark brown leather label on spine. Binding is broken and shows some water-spotting – back cover detached. Internally clean with light foxing. A few pages have minor chips, second last leaf has a small torn piece in upper inner corner, and last leaf has tears at bottom and some wrinkling. No loss of text, though on some pages text is a bit pale. The binding looked better than it was – it was much too tight, squeezing inner margins, so that it was a candidate for a better binding even before the damage occurred.

The book begins with "Dr. Worth's Letter in Answer to W.R. Gent. In which the Foundation of the Art of Distillation is handled, being a Key to the following Treatise" [pages (3) to (10)]. Worth says he "need not make any Apology to the Distillers concerning the publishing the Grounds of that Art, seeing 'twas with a design to serve the Publick." Apparently the distilling interests felt he was encroaching on their turf. Next comes a long introduction by Worth "to the Friendly Reader" [(11)-(42)] – really a long moralizing sermon on the role of man in the world, beginning with the garden of Eden, the benefits of temperance, the evils and various forms of intemperance, the wonderful benefits of the author's spagyrical [=alchemical] remedies. The introduction is signed: "W. Y-Worth, *Geboortigh Van Shipam & Van Rotterdam, Borger*. Now Resident at *London, June* 6, 1691, at the *Academia Spagyrica Nova*, being Professor and Teacher of the said Art in all its Parts. *Vale*." Pages (43)-(44) are the table of contents of the treatise, in 8 chapters. Chapters 1 to 7 [pages 1-93] are titled "A New Art of Making Wines, Brandy, &c., a title that is repeated at the head of all pages through the end of chapter 8. Chapter 1: "Of Vineyards, Orchards, *and their improvement; with the best way of planting* Vineyards, *and how to make the Wine, with the Virtues that proceed from the Vinous Growth in General*." Chapter 2: "*The Spagyrick Way of dissecting Concretes, and the Office of Essences in exalting Wines*." Chapters 3 and 4 are on the making of wines. Chapter 5 is on distillation, Chapter 6 covers spirits. Chapter 7: "*Of Spirit of* Elder, *Spirit of* Scurvy-Grass, *and other big Spirits, fit for* China, Japan, *and* Lack Varnish, *with their several Uses*. Chapter 8 [pages 94-133], has its own title page: "A *General Treatise* of the Original of Diseases: Together with their Cure by *Spagyrical Medicines*. In addition to describing various diseases and their treatment, the author also includes a "Catalogus Medicinarum," with eleven types – spirits, potestates, species, salts, arcana, magisteries & essences, sulphurs, balsams, honey, waters and various pills. Several forms of each type are listed, together with their medical application. The postscript [pages (1)-(11)] offers a preview of "the next impression of this *Britannian Magazine*" and discusses "Rules in the Exalting Cyder." As a final bonus, Worth tells his readers about "the remaining virtues of the Author's noble and unparallel'd *Spiritus Odontlagiacus*, or a singular and excellent Spirit for whitening and preserving the Teeth, curing the Scurvy in the Mouth, and preventing the original Cause of the Toothach … For if you scower your Teeth therewith two or three times, they will become purely white, like Ivory; the Mouth being washed therewith, it prevents the growing of the yellow Scales, which usually adhere to the Teeth …" And it cures many more ailments. The last four pages, (12)-(15), have blurbs for 5 books printed for N. Bodington.

I was struck by Y-Worth's definition of wine in chapter 3: "First I shall define Wine to be a spiritualized sulphur, incorporated with a Mercurial Juice, and so exalted by Natures Concoction to its degrees of Purity, according as the internal Spirituality hath Power to act; but the Maturity and perfect Ripeness comes and is perfected by the Aid and Help of the Heavenly Sun, which exhales and detracts the acid and superfluous Moisture …" etc. [24]. Simon, BG #1639. Cooks Books Catalogue 71, #422 had the third edition of 1700.

176. Zabriskie, George A. (1868-1954) (compiler). The Bon Vivant's Companion, or How to Mix Drinks. Containing directions for mixing most of the beverages used in America, with the most popular British, French, German, Italian, and Spanish recipes embracing cocktails, punches, juleps, cobblers, etc., in endless variety. With acknowledgments to *The Bartender's Guide - Jack's Manual - Americanus Ebrietatus*. Compiled for his friends by George A. Zabriskie. *Christmas, 1948. Ormond Beach, FL*: "*The Doldrums*", 1948. 24 cm. xii, (2), 97, (2) pages. Color vignette illustrations. Maroon cloth, gilt lettering on spine and cover. Stain on back pastedown. Internally clean, but rippled from dampness.

Twelve hundred copies privately printed by George Grady Press, New York, December, 1948, this copy addressed in preface to "Col. Chadbourne" and signed at end of preface "Geo. A. Zabriskie." The first part of the book has recipes for cocktails, the second part for "fancy drinks" of all kinds. Zabriskie recalls a number of theories on the origin of cocktails, but in the end says: "Whatever the truth, the name of the drink was established early enough for its use by Hawthorne in 'The Blithedale Romance,' by Fenimore Cooper in 'The Spy,' by Hughes in 'Tom Brown,' and by Thackeray in 'The Newcomes'." [page xii] The recipes are interspersed with toasts, anecdotes and wisecracks. Sample: "Roses are blue, / Violets are pink, / Immediately after / The thirteenth drink." About Daniel Webster: "Josiah Quincy describes Webster's grief at the burning of his house because of the loss of half a pipe of Madeira. It is said that Webster went fishing the day before he was to deliver his welcome to Lafayette, and got drunk. As he sat on the bank, he suddenly drew from the water a large fish, and in his majestic voice said: 'Welcome, illustrious stranger, to our shores.' The next day his friends who went fishing with him were electrified to hear him begin his speech to Lafayette with the same words." [page 35]. An earlier edition of this book was published in 1933.

George Zabriskie was born in New York City, a descendant of Albert Saboriski who came to the US from Amsterdam in 1662. George was the New York resident director of Pillsbury Flour Mills, a post he retained until his retirement in 1938. He had a number of business interests as well, and for his work in the first world war in food distribution he received recognition from several countries, including the Order of Polonia Restituta of Poland. He was very active in the New York Historical Society, becoming its honorary president for life in 1947. His chief recreation was fishing, his hobby collecting paintings, books and manuscripts. He died in Ormond Beach, FL January 2, 1954. [*The National Cyclopaedia of American Biography*, 1943-46 and 1958].

177. Zermatten, Maurice (1910 –). Trésors de Mon Pays – 74. Vignes et Vignerons du Valais. Photographies Jaques Thévoz. *Neuchatel*: *Éditions du Griffon*, (1956). Printed by Paul Attinger, Neuchatel, 1956. 25 cm. 20 pages + (48) pages of full-page black & white photos. Illustrated fold-back paper covers. Covers are soiled and there is a small chip at top of spine. Internal rippling from dampness.

This is a paean, sort of, to the hard life and grim happiness of the vigneron in the Valais. It was the Romans who weaned the Celts of the Valais from their cows and goats to the vine. The author recollects his parents rising before dawn to go down to the vines, and later, when he was old enough, joining them in the arduous trek. This Valais of the right bank [of the Rhône], burned and barren land, defied the courage of men. But, driven by hunger and thirst, they took up the pick, the axe and the saw. They worked their way through the rock, crushed the stones and built a slender arable layer, and terraced the slope to hold the indispensable soil. And out of virtually nothing they created the vine … It is to the vine we owe the vivacity of a people who refuse to be northerners … Standing all day, bent over, in the evening the vigneron would like to remain stooped, his back up in the air, walking on all fours. But what would his wife say? And besides, there may be frost tonight. There wasn't, thank God … But then there are the spraying, the sulphuring, the weeding, the watering. Others might be discouraged, but with us it's a habit … Finally, there's the harvest and the wine, the singing from the walls, the same as a thousand years ago, and then once again the vines go back to rest under the snow … … [a rough sampling in paraphrase and translation]. The suite of photographs tells the same story in pictures, which show the beauty of the vineyards and the harsh realities surrounding them.

Zermatten was born in Saint-Martin, Valais. He is one of the most representative writers of French Switzerland, more particularly of the Valais which is background to most of his novels (1936-1980). He received the “grand prix de l'Académie française pour le rayonnement de la langue française.” [*Dictionnaire historique, thématique et technique des littératures françaises et étrangères, anciennes et modernes*, Larousse, 1986].