1. Paige, W[illiam] V[ictor]. Is This Your Wine? *London*: *Christopher Johnson*, (1957). Printed by Page Bros., Norwich. 19 cm. (4), 76 pages. Maps. Decorated boards, with a small waterstain at upper outside corner of back cover. Damp-stained and chipped original tissue dustjacket.

First published 1957. Foreword by Frederick J. Rossi. Title on cover: "Is this your wine? French wines."

A brief summary of the wines of France and their enjoyment, by an English wine merchant. Speaking of the great wines (Latour, Cheval Blanc, Chambertin, etc.), he says: "All these wines have so much to gain by age that it must surely be a sacrilege to drink them when young." [page 4]. I confess I'm guilty of this sacrilege, but I've done it because the wines always seemed better for my health and enjoyment – with the help of a very forgiving palate, when they were younger. And it helps avoid the even greater sacrilege – I've been guilty of that too – of waiting too long. Wait five years; five years later: too young – wait another five years; three years later – sorry, this wine is gone; you waited too long.

2. Paige, W[illiam] V[ictor]. Is This Your Wine? *New York*: *Robert M. McBride*, (1957). Printed by Page Bros., Norwich. 19 cm. (4), 76 pages. Maps. Decorated boards, with minor water staining at edges of back cover. Worn and chipped original tissue dustjacket.

Identical to item 1 above, except that New York publisher's label is pasted over London on title page. Another small publisher's label is pasted on front cover.

3. Palmer, Charles Follen. Inebriety: its Source, Prevention, and Cure. *New York, Chicago, Toronto*: *Fleming H. Revell Company*, 1896. The New York Type-Setting Company, The Caxton Press. 19 cm. 109 pages + foldout chart at end. Bookplate of "Library of the Medical Society of the County of Kings, presented by Joseph Hill Hunt, M.D., librarian of the society ..." Stamp of library on title page. Dark blue cloth, gilt lettering. Some staining on covers, but a nice copy.

A view of intemperance and alcoholism as a condition of mental and moral abnormality. The chart at the end, titled "diagram of the moral manifestations resulting from the normal and abnormal conditions of the nervous-mental structure," details all the aberrations from the norm – a descriptive catalog of moral corruption, degradation and depravity, contrasted with "normal" characteristics.

This is apparently the first edition. A third edition was dated 1898, and there was a 7th and an 8th – undated.

4. Panarella, Giancarlo (editor). Italian wine & brandy buyer's guide 1974-75. *Rome*: *Enopress*, (March 1976). Tipografica Editrice Romana, Rome. 24h x 13.5w cm. 215, (1) pages. Illustrations in color and b&w. Wraps, one corner a little scuffed, a little staining at bottom of inside back cover.

Supplement to *Enopress* of 20 March 1976. Begins with a chapter on "wine in ancient times," lists D.O.C. wines and describes Italian wines by region. Gabler G31790.

5. Pardee, R[ichard] G[ay] (1811-1869). A Complete Manual for the Cultivation of the Strawberry; with a description of the best varieties. Also, notices of the raspberry, blackberry, cranberry, currant, gooseberry, and grape; with directions for their cultivation, and the selection of the best varieties. Every process here recommended has been proved, the plans of others tried, and the result is here given. New and revised edition. With a valuable appendix, containing the observations and experience of some of the most successful cultivators of these fruits in our country. *New York*: *C.M. Saxton*, 1863. Printed by Edward O. Jenkins, New York. 19.5 cm. 157 pages. Illustrations. A 2x3 cm waterstain resides at the lower left corner of the title page and fades away to nothing by the end of the prefaces. Dark green blind-stamped cloth with a little wear and light staining along lower edge of back cover. However, it's a presentable copy, internally clean.

Five pages are devoted to the grape. Copyright date is 1856, date on title is 1863, as is the date of the "preface to the tenth revised edition." There is also a regular undated preface, and another – "preface to the sixth edition" dated March 1858. The book was first published in 1854. There appears to be some confusion as to the editions. Amerine (2521 to 2529) lists nine editions, including this 1863 edition, but also lists an 1865 [10th] edition. The first listing in Amerine is a "new and rev. ed." with a copyright date of 1836, probably a misreading for 1856.

6. [Paris Exposition]. Paris Universal Exposition, 1867. Reports of the United States Commissioners. Report upon the Culture and Products of the Vine, by Marshall P. Wilder, Alexander Thompson, William J. Flagg, Patrick Barry, Committee. *Washington*: *Government Printing Office*, 1868. 28 pages. Unbound, no covers. Heavily waterstained throughout.

The report begins with *General Observations upon American and Foreign Wines.* "Every wine-growing country of Europe, as well as Australia, Canada, California, and other sections of North and South America, were represented. As there were no jurors from the United States our American wines were not subjected to so full and fair an examination as they were entitled to ..." Wine commerce with France was not considered satisfactory, as much inferior wine was sold "at enormous profits to unsuspecting foreigners ... Owing, perhaps, to the intimate relations between America and Germany, our wine commerce with that country is conducted in a much more satisfactory mannner. A good deal of excellent German white wine now makes its way to us ..." Of Portuguese wine they said: "Notwithstanding bold and persistent assertions to the contrary, it has been satisfactorily proven to your Committee that the adulteration is made not to preserve the wine, but solely to make it sweet and stimulating." Interesting material throughout on vine culture in Europe and the manufacture of wine. There is a supplement with "notes upon the principal vine districts of Switzerland and Germany," and an appendix on "Production of Wine in California" presented to the committee by Wm. P. Blake, who represented California at the Universal Exposition.

Part of this material was also printed in the 1867 US Department of Agriculture Report. See Amerine 3376 and 3376.1.

7. Paronetto, Lamberto. Il Magnifico Chianti (note per una storia del vino chianti). *Verona*: *Enostampa Editrice*, (1967). Printed by La Scuola Grafica «Don Bosco», Verona. 24 cm. 230, (1), xiv Chianti Melini insert, (1) pages + 15 color plates, including 2 maps – one of them a foldout + a four-leaf foldout with 8 Melini wine labels following page viii. Illustrations in text. Bibliography at end of each chapter. Paper covers with foldback flaps. Binding a little worn, damp wrinkling and a small waterstain at bottom of pages 15 to 50. A good reading copy.

First edition, March 1967. Preface by Giovanni Dalmasso is dated at Torino, December 1966. Historical treatise on the wines of the Chianti region, beginning with the origin of the name, about which there has been much conjecture. The name first appeared officially in a "more recent" document of 1211. Chapter titles are: information on Chianti, from the origins to the 14th century, 15th and 16th century, 17th and 18th century, 19th and 20th century. There are illustrated references to Redi's *Bacco in Toscana* and works by Trinci, Villifranchi, Paoletti, Fabbroni, and many others. The author cites an interesting passage from Redi's work on snakes, in which he shows how Mercuriale and Dioscorides before him were mistaken in believing that wine in which a snake had drowned or from which it had drunk was poisonous and deadly [pages 163-164]. The title page includes the "benediction of wine" from Pope Paul V's Roman Ritual. It expresses the hope, as I understand it, that those who take up and drink it may, through the intercession of John the Apostle and Evangelist, having escaped all diseases and pernicious poisons, consequently attain health of body and soul. Paul V was reigning pope from 1605 to 1621.

Paronetto's historical work was first published in English in 1970 as *Chianti: the Story of Florence and its Wines.*

8. Partch, Virgil [Franklin II] (1916-1984) & John Armstrong. VIP's All New Bar Guide. An original Gold Medal book. Cartoons by Virgil Partch. Bartending by John Armstrong. *Greenwich, CT*: *Gold Medal Books / Fawcett Publications*, (1960). 18 cm. 176 pages. Illustrations. Paper. Well preserved copy.

First printing, September 1960. In addition to drink recipes, you'll find a history of drinking, a guide to bartending, jokes, hangover facts, fictions and cures, and even a fairly long chapter on wine [107-141]. Partch was born in Alaska and eventually made his home in Laguna Beach, CA.

9. Pascaud, André. Visages de Barsac. Les sports. Les arts. L'industrie. Le commerce. La viticulture. Tome II. No. *219*. Dépôt légal le 31 Janvier 1947. *Barsac*: *Édition Pascaud Guillaume, etc.*,

1947. 24 cm. (1), 134-220 pages. Map and numerous wine label illustrations, and advertising. Paper. Covers soiled and much soiling internally as well, mostly at spine – radiating from rusted staples.

The title is misleading, since most of this volume is devoted to the wines of Barsac, with a lot of poetry and some prose amid the label reproductions. The illustrated cover title reads: "Tome II. Barsac. Visages de ... Syndicat Viticole de Barsac."

10. Pasteur, L[ouis] (1822-1895). Études Sur le Vin, ses maladies, causes qui les provoquent, procédés nouveaux pour le conserver et pour le vieillir. Par M. L. Pasteur, membre de l'Institut de France et de la Société royale de Londres. Études couronnées par le Comité Central Agricole de Sologne et par le jury de l'Exposition Universelle de 1867. Deuxième édition revue et augmentée. Avec 32 planches imprimées en couleur et 25 gravures dans le texte. *Paris*: *Librairie F. Savy*, 1873. Printed by Simon Baçon, Paris. 24 cm. iv, 344 pages + 32 plates. Illustrations. Leather-backed mottled boards. Binding in very poor condition – warped, soiled, spine torn, etc. Internally foxed, damp wrinkled and spotted. Worst are the first 25 and the last 50 pages. Much of the text is quite clean. A reading copy at best.

In his preface to this second edition, dated at Paris, 1st September 1872, Pasteur says that the first edition appeared in 1866 and was sold out two years later. Because he was absorbed for six years in the difficult study of the disease that was ravaging the silk worm, he had to wait until now to do a reprint of this work. "One will find in this edition several important additions: the description of numerous devices invented by the industry for the process of the prior heating of wine to assure its conservation; verifying the results obtained by this process, and by several others which I had inferred from my earlier studies; the influence of heating on the amelioration of wines ..."

A chemist, Pasteur taught at Dijon, Strasbourg, Lille and from 1868 to 1889 at the Sorbonne in Paris. It was his early study of tartrates that led to his work on fermentation. His experiments with bacteria conclusively exploded the theory of spontaneous generation (1862), and his work on wine, vinegar and beer led to the development of the process of pasteurization. Other contributions of great economic value were his solution to the control of silkworm disease, his study of chicken cholera and his technique of vaccination against anthrax, successfully extended to hydrophobia in 1885.

11. Pasteur, L[ouis] (1822-1895). Oeuvres de Pasteur réunies par Pasteur Vallery-Radot, Médecin des Hôpitaux de Paris. Tome III. *Études sur le Vinaigre et sur le Vin*. *Paris*: *Masson et Cie, Éditeurs*, 1924. Printed by L. Maretheux, Paris. 28.5 cm. vii, 519 pages + 32 plates. Illustrations in text. Paper.

Volume 3 of the works of Pasteur. *Études sur le Vinaigre* [pages 1-107] is followed by *Études sur le Vin* [109-519]. The editors reproduced Pasteur's original texts. However, bibliographical entries were verified and corrected and other notes were added throughout, where appropriate.

12. Pasteur, L[ouis] (1822-1895). Études Sur la Bière, ses maladies, causes qui les provoquent, procédé pour la rendre inaltérable, avec une théorie nouvelle de la fermentation, par M. L. Pasteur, membre de l'Institut de France et de la Société royale de Londres ... (Ce volume contient 12 planches gravées et 85 figures dans le texte). *Paris*: *Gauthier-Villars, Imprimeur-Libraire*, 1876. 24 cm. viii, 383 pages + 12 plates. Illustrations. Paper. Poor condition. Front cover soiled and stained, back cover and spine missing, corner torn out of last page. First 15 and last 30 pages show water staining, remaining pages are wrinkled but clean. Reading copy.

In his preface, Pasteur says that the idea for this research was inspired by adversity. "I undertook the tasks immediately after the war of 1870 and have pursued them relentlessly since then, with the resolve to carry them to the point of making a lasting mark on the progress of an industry in which Germany is our superior ..."

13. Paul, Elliott [Harold] (1891-1958) & Luis Quintanilla. Intoxication Made Easy. *New York*: *Modern Age Books*, (1941). Printed by H. Wolff, New York. 21 cm. xii, 145, (3) pages. Illustrations. Red cloth, dustjacket. Covers and endpapers are stained at edges, internally clean. Dustjacket is stained and chipped.

Review copy: "This book will be published on Sep 19 1941." A mixture of dated humor and cartoons on the subject of food and drinking and general merrymaking. Titles of chapters are mostly on food: Spanish Rice, Mussels, Scallops, Saffron, Pork, and so on. Rice is featured throughout. "In our America, while Washington merits the term 'Father of His Country,' the great Democrat, Jefferson of Monticello, is indisputibly the father of American rice. At the same time he laid down the doctrine that one may break man-made laws almost at will, in obedience to the higher demands. In order to promote rice culture in the struggling United States, Jefferson smuggled a pocketful of the best seed rice out of Italy, where it was forbidden to take a single kernel of seed across the national boundaries ... [The] rice went to ... South Carolina. Those rice makers who wish to commemorate the triumph of Jefferson over the Italians will find the South Carolina rice excellent ..."

14. Peattie, Louise Redfield (1900-1965). Wine With a Stranger. *New York, London*: *The Century Co.*, (1932). 20 cm. (3), 251 pages. Blue cloth, gilt decoration. Spine faded and slightly worn at foot.

Wine is not exactly central to this story, which is set in France. First printing. Peattie lived in Santa Barbara, CA.

15. Peeke, Hewson L[indsley] (1861-1942). Americana Ebrietatis; the Favorite Tipple of our Forefathers and the Laws and Customs Relating Thereto. *New York*: *Privately Printed*, 1917. 22 cm. 154 pages. Top edge gilt. Dark blue cloth, gilt lettering, vellum-like back and corners. Dustjacket in matching dark blue cloth-covered paper. Top quarter of covers and of jacket are water-stained. Ex Adriance Memorial library, Poughkeepsie.

Half title: "Americana Ebrietatis. Byegone Ways of Byegone Days [sic]." "One hundred copies of this edition have been printed for sale and the type distributed." There is a prefatory comment by L.M. Thompson: "The reprint of *Ebrietatis Encomium*, London, 1723, led many of my friends to suggest the desirability of a more modern work on the later views and customs concerning drunkenness ..." This book was reprinted 1970 by Hacker Books, New York.

Gabler (G32140) has an ample description of the contents of this book. Peeke details the drinking habits of many prominent Americans, including Washington, Jefferson and Jackson, and documents the history of the liquor traffic with the Indians. An interesting statistic: "In 1648 one-fourth of the buildings of New Amsterdam, or New York, were taphouses." [page 145].

16. Peixotto, Ernest [Clifford] (1869-1940). Romantic California. Illustrations by the author. *New York*: *Charles Scribner's Sons*, 1910. 23.5 cm. (1 "books by Ernest Peixotto"), xiv, 219 pages + numerous plate illustrations. Illustrations in text. Illustrated endpapers. Top edge gilt. Dark green cloth, gilt decoration. Inner hinges cracked. Inconspicuous stain at lower right corner of front cover. Internally clean.

Published October, 1910. The first section is titled "Italy in California" and includes a chapter on the wine vintage in the Asti colony [pages 7-16].

17. Peixotto, Ernest [Clifford] (1869-1940). A Bacchic Pilgrimage. French Wines. Illustrations by Ernest Peixotto and Staats Cotsworth. *New York, London*: *Charles Scribner's Sons*, 1932. 19.5 cm. xiv, 201 pages. Illustrations. Endpaper wine label illustrations. Orange cloth. Spine and half of back cover badly faded.

©1932. "A." This was the time, shortly before Repeal, that saw the great Anglo-Saxon wine romps through France and other parts of Europe. Peixotto, born in San Francisco, had spent many years in France, beginning in 1918 when he followed the entire American campaign as an official artist. His drawings have been exhibited in the National Museum in Washington. In his preface Peixotto thanks especially "Louis Forest, oenophile, epicure, founder and erstwhile president of the famous Club des Cent, for his very helpful suggestions, and to Monsieur Nicolas, head of the well-known wine-house that bears his name, for the open-sesames that he provided." The "pilgrimage" covers the big name areas of Loire, Bordeaux, Burgundy, Rhone and Champagne.

18. Pellegrini, Angelo M. (1903-1991). The Unprejudiced Palate. *New York*: *The Macmillan Company*, 1948. 21 cm. (7), 235 pages. Red cloth backed pale green boards. In soiled and chipped dustjacket.

First printing. Pellegrini's thoughts on wine and food are very highly prized in gastronomic circles. This was his first book. For an appreciation of Pellegrini, see *The Wayward Tendrils*, Vol. 1, No. 4, Dec. 1991, pages 11-12.

19. Pellegrini, Angelo M. (1903-1991). Wine and the Good Life. *New York*: *Alfred A. Knopf*, 1965. Printed by The Haddon Craftsmen, Scranton, PA. 22 cm. (1 Pellegrini book list), viii, (1), 306, (2) pages. Headpiece illustrations. Burgundy cloth, with modest waterstain in upper right corner of front cover. Dustjacket torn and slightly worn.

First edition. The dustjacket blurb characterizes this book as "unique because it is the only book on wine that treats the blood of the grape as an element in the Good Life – the life that is creative, constructive, temperate, healthful, and gay, dedicated to love and hospitality ... [It] is an entertaining book because Angelo Pellegrini is an incorrigible embroiderer of tales ... And so persuasive are his stories that we warn the reader to beware lest he discover that it is almost un-American not to enjoy wine." In the chapter headed "Is There an American Wine Fit to Drink?" he says: "Keeping in mind that most of the vineyards in which the fine wines of California are grown date from the repeal of Prohibition, notice the extraordinary achievement of the California winegrower. In one generation, as against centuries of cumulative experience that is the heritage of his European colleagues, he has established vineyards and wineries of such excellence that Europeans themselves come to inspect and admire them." Of course at that time (1965) such wineries were few and far between.

Pellegrini's year of birth is given variously as 1903 or 1904.

20. Peninou, Ernest P. & Sidney S. Greenleaf. A Directory of California Wine Growers and Wine Makers in 1860. With biographical and historical notes and index. *Berkeley*: *Tamalpais Press*, 1967. 21 cm. vii, 84 pages. Frontispiece illustration in green, 4 wine label reproductions. Addendum / errata slip laid in. Green cloth, no dustjacket. Very poor condition – Covers waterstained and warped, internal stains at spine mostly, and confined pretty much to the first ten pages. The text itself is fairly clean. Research copy.

Wine growers are listed by county and include acreage and amount of wine on hand, as well as considerable biographical information. The main source was the agricultural section of the *United States Census of 1860*, which reported on 202 persons. Further research (a work in progress) identified another 60. The extent of winegrowing at this time was really quite amazing. "Of the many sites where wine was being made in 1860, there seem to be only six occupied by wineries today. However, there are many sites of 1860 vineyards still planted to grapes." [page vii]. A wealth of historical information, even for some of the better known names.

Edition limited to 450 copies, of which 400 were for sale. Laid in are the prospectus and a typed letter to me from Roger Levenson of Tamalpais Press regarding the order for this book. See also Gabler G32250.

21. Penning-Rowsell, Edmund (1913 –). The International Wine and Food Society's Guide to The Wines of Bordeaux. *London*: *Michael Joseph*, (1969). Printed by A. Wheaton & Co., Exeter, Devon. 24 cm. 320 pages. Maps. Headpiece and tailpiece decorations. Bibliography pages 313-314. Decorated endpapers. Red cloth, dustjacket. Nice copy.

A marvellously detailed and readable survey of the Bordeaux wine region. Each area is described in detail and there are also extensive chapters on the history of the wine trade and of the English in Bordeaux. Penning-Rowsell begins with a chapter on "The Setting and the Wine," which includes a very interesting summary of the grape varieties used, their proportions in different areas and their influence on the various wines [pages 13-15]. "No grape names are on record in Bordeaux until the sixteenth century when *La Bidure* was named as the common plant. Today the leading red wine grape variety of Bordeaux is the Cabernet-Sauvignon ... In the Graves it is sometimes called the *Vidure*, which in patois can easily be rendered as *Bidure*, and is claimed to be the same as the Latin *Biturica*, named by Pliny; but this is speculation only." Among the many winegrowers and merchants who supported the author's research for this book were the Philippe de Rothschilds who placed their cellar and library at his disposal, and Ronald Barton of Langoa and Léoville-Barton.

First edition. Also published 1970 by Stein and Day, New York. There were many later edtions – the 6th was published in 1989. In *Anatomy of the Wine Trade*, Loftus devotes a chapter to Penning-Rowsell. "... Rainbird mentioned that he was looking for authors to write a couple of books, on claret and on burgundy. 'So Harry Yoxall wrote the book on burgundy. I did Bordeaux.' Penning-Rowsell was clear from the start that his was going to be 'a different sort of wine book.' 'Different' meant 'scholarly.' Eddie spent months researching in the British Museum and he and his family took their brief holidays in Bordeaux, camping in the garden at Château Langoa Barton. The result was an extraordinary monograph ... It was a classic, but it was also twice as long as George Rainbird had expected. So began a wretched

saga of muddles and mismanagement ... The book was often out of print in England and took ages to appear at all in America. So furtive was its publication that it is a wonder anyone ever read *The Wines of Bordeaux*, at least until the recent, revised and enlarged editions ..."

The sixth edition of *The Wines of Bordeaux* was published in 1989. Other wine books by Penning-Rowsell include *Red White & Rosé* (1967) and a translation of Higounet's *Château Latour: the history of a great vineyard, 1331-1992* (1993). In the 1999 Who's Who, Penning-Rowsell lists his recreation as "drinking wine, particularly claret." He lives in Wootton, Woodstock, not far from Oxford.

22. Penzer, N[orman] M[osley] (1892-1960). The Book of the Wine-Label. With a foreword by André L. Simon. *London*: *Home & Van Thal*, 1947. Printed by William Clowes and Sons, London. 143, (1) pages + 15 glossy photo plates. Bibliography pages 141-144. Brown cloth, dustjacket. Light stains on covers, dustjacket stained and chipped. Internally clean.

Gabler: "This is the definitive work on the historical development of silver, enamel and Sheffield plate decanter labels in England." Each plate illustrates labels of a particular type or shape or design: mother-of-pearl, enamel, narrow & broad rectangular, escutcheon or shield, crescent, vine and tendril, porcelain, goblet and festoons, scroll, drapery, shell, grapes & satyrs, vine leaf and many more. The names on many of the labels apparently present a real challenge in wine identification. One of the chapters is headed "Notes on Lesser Known Wines."

André Simon points out in his preface that "we owe the variety and excellence of English wine decanters and wine-labels" to the love of fine wines. Unlike wine connoisseurs of wine-producing lands who are handicapped by purely local prejudices, the English are not only accustomed to seeing wines from all the wine lands, but also have a greater respect for them because of their higher cost, and take more trouble to understand their finer points [page 14].

23. Pereira, Mário Bernardes. O Julgamento Médico do Vinho do Pôrto. Suplemento ao caderno No.40 (Abril 1943) do Instituto do Vinho do Pôrto. Printed by Gonçalves & Nougeira, Pôrto. 21 cm. 44, (1) pages. Illustrations. Paper. Covers and first and last few pages badly waterstained, otherwise clean.

About medical opinions and judgements of Port wine. In a mock trial, apparently influenced by the prohibitionist movements, no distinction is made by the medical judges between Port wines and other alcoholic beverages, to the great consternation of drinkers of good Port wines. This is part of the material covered, as I understand it from a cursory look. IVP 2339.

24. Perold, A[braham] I[zak] (1880-1941). A Treatise on Viticulture. *London*: *Macmillan and Co.*, 1927. Printed by R. & R. Clark, Edinburgh. 22.5 cm. xi, 696 pages + 2 color plates (phylloxera). Illustrations. Bibliography pages 679-684. Light brown cloth, gilt decoration. Pathetic and ugly condition – binding warped and stained, internal rippling and water spotting throughout, in grey and other shades. For reading and reference only.

Perold was professor of viticulture at the University of Stellenbosch. He is known mainly for his development of the Pinotage grape, a cross between Pinot Noir (a poorly yielding grape at the Cape) and the Hermitage (same as the Cinsaut used in developing Châteauneuf-du-Pape), achieved November 1924 by hand pollination. In 1925 he produced a pinotage wine and in 1949 pinotage won the top prize at the annual wine show.

From the preface: "This work is addressed particularly to readers in California, Australia and South Africa, for although there are several excellent works in French, German and Italian dealing with the science and practice of viticulture, there is no work that I am aware of in English that embraces the whole subject ..." The book was first published in Afrikaans, *Handboek oor wynbou* (Stellenbosch, 1926).

Perold was born and died in Paarl, South Africa. His great-grandfather, Roland Perot of Brittany, France, had arrived in Cape Town as a prisoner of war in 1814. He obtained his bachelor's degree in South Africa, and left for Germany in 1902 where he obtained a doctorate in chemistry at the University of Halle. He left for Paris to satisfy his father's wish that he should learn French. "He was already fluent in Afrikaans, Dutch, English and German and, after a year in Paris, had mastered French." Back in Africa he took an active part in the renewed movement for the recognition of Afrikaans, a language he loved. He began his teaching career as a professor of chemistry, then in 1917 he became professor of Viticulture and Oenology at the University of Stellenbosch. Earlier, while in the service of the Cape government, he did research in Geisenheim in Germany and Wädenswil in Switzerland, and visited other countries as well, including Algeria where he obtained a table grape variety to introduce in South Africa. After his return he imported another 60 varieties, not previously known in South Africa. He wrote a number of papers and books on viticulture and wine, mostly in Afrikaans, but some in

English as well. One of his last works was *Historical notes on the Cape wine industry* (Stellenbosch, 1936). [*Dictionary of South African Biography*, 1972].

25. [Peter Pauper]. Merrie Christmas Drink Book. Decorated by Ruth McCrea. *Mount Vernon, NY*: *Peter Pauper Press*, (1955). 19 cm. 63 pages. A few pages nicked. Decorated boards, in dustjacket with faded spine.

One of a series of little wine and drink books by this publisher in the 50s and early 60s, about 10 in all. According to Noling, the authors were Edna and Peter Beilenson – this one by Peter.

26. [Peter Pauper]. The ABC of Wine Cookery, with decorations by Ruth McCrea. *Mount Vernon, NY*: *Peter Pauper Press*, (1957). 19 cm. 61, (1) pages. Decorated boards, a little worn.

Noling identifies the author as Edna Beilenson. "Try wine in many of your old recipes! Cook dangerously!" [page 3].

27. Petit-Lafitte, Aug[uste] (1803-1884). La Vigne dans le Bordelais. Histoire – Histoire Naturelle – Commerce – Culture. Ouvrage publié sous les auspices de S. Exc. M. le Ministre de l'Agriculture du Commerce et des Travaux publics et avec l'approbation du Conseil général de la Gironde ... et de la Chambre de commerce de Bordeaux ... Illustré de 75 gravures sur bois. *Paris*: *J. Rothschild, Éditeur, Libraire de la Société Botanique de France*, 1868. Printed by E. Dépée, Sceaux. 22 cm. (4), 692 pages + foldout table at end. Red leather backed boards. Binding is not salvageable. Red staining from binding shows around edges of pages, gradually diminishing through about page 50 and again from about page 650 to end. The first 10 pages are also rippled from moisture and there are some grey water stains. A 6x2 cm crease along spine at foot of page runs through the whole book. Otherwise (!) it's quite clean. A new binding would certainly help. Reading copy only.

In his preface the author laments the fact that, although viticulture has been of prime importance to Bordeaux for many years, there is no complete work on the vine that says all that can be said "from the triple point of view of history, natural history and culture ... We, grateful child of the big city, have undertaken the project of making this lacuna disappear; we have tried to put an end to this regret ..." We have had the help of many years of observations, of valuable information from winegrowers and we have been encouraged by the "venerable comte Odart, author of the *Ampélographie universelle* to which we contributed a part of our project at Angers in 1842 ..."

This work is quite detailed. "Book 1" covers the establishment of the vineyard – choice of location, siting with respect to external factors (altitude, exposure, etc.) and with regard to prior uses of the land, basic and additional grape varieties, preparation of soil and planting of the vineyard. Book 2 details annual and regular vineyard activities – during the passive period (trimming, pruning, training), and during the active period (types of labor, tools). Book 3 is on diseases, weather damage (frost, hail, winds, etc.), weeds, insects and other animals (badgers, rabbits, birds, etc.), neighboring industries. Book 4 covers the final period of annual vegetation – ripening of the grapes, harvesting, annual variations. In the last section there is a paragraph titled "Why don't we make good wines every year?" which has a table showing how many of the last 66 vintages were at each level of quality, from excellent to very bad – 34 were good to excellent, only one of them excellent, and then how they ranked in terms of quantity – only 19 were abundant or very abundant, the rest were average or below average [page 639].

Listed by Simon (BV 95) under Lafitte. WorldCat locates six copies (Fresno, Davis, L of C, NYPL, NY Botanical Garden, Guildhall).

28. Phillips, John (1676-1709). Cider. A Poem by John Phillips, with Notes Provincial and Explanatory, including the present most approved Method of Making Cider in Herefordshire, and other Illustrations, by Charles Dunster, M.A. *London, Dublin, Edinburgh*: *Sold by R.H. Evans, Pall Mall; T. Payne, Mews Gate; J. Robson, Bond Street; J. Nicholls, Red Lion Passage, Fleet Street; Archer, Dublin; and Layng, Edinburgh*, (1791). Printed by George Stafford, Crane Court, Fleet Street. 23.5 cm. 8, (4), 183 pages. Cloth backed boards. Binding in very poor condition – falling apart. Endpapers and title page detached. Some browning internally at margins. Early pages have 2 cm (or less) spots in center of outer margins, fading out by about page 10. Probably a good candidate for a new binding.

First published as "Cyder" in 1708. Phillips was one of the few poets to use blank verse in the age of the couplet. His *Cyder*, describing the cultivation of apples and the pressing of cider, is modeled after Vergil's *Georgics*. Phillips was one of the first poets to turn to nature for his subject matter, and *Cyder* is the best example of this tendency. [*Columbia Encyclopedia*].

In addition to detailed line-by-line notes, Dunster also gives us a summary ("Argument") for each of the poem's two books. Although the notes themselves date back more than 200 years, they are useful to a modern reader. But, even without the notes, the poem has a flow that transcends the occasional obscure details. The title page has an engraved illustration of a horse pulling the wheel of the press along an endless circular path. The lines it illustrates are beautifully sad:

Be cautious next a proper steed to find,
Whose prime is past; the vigorous horse disdains
Such servile labors, or, if forc'd, forgets
His past achievements and victorious palms.
Blind Bayard rather, worn with work and years,
Shall roll th'unwieldy stone; with sober pace
He'll tread the circling path, till dewy eve
From early dayspring, pleas'd to find his age
Declining not unuseful to his lord. [pages 106-108]

29. Philpots, John R[ichards]. Oysters and All About Them. Being a complete history of the titular subject, exhaustive on all points of necessary and curious information from the Earliest Writers to those of the Present Time, with numerous additions, facts, and notes. [Volume II. 1891]. *London*: *John Richardson, Medical Publishers*, 1890/1891. Two volumes. 19 cm. [vol 1]: (2), 642 pages; [vol 2]: (2), [643]-1370 pages. Pictorial green cloth, gilt lettering. Half title of volume 1 is torn, but complete. Bindings a little frayed, but an attractive set.

This work was encyclopaedic for its time. C.M. Yonge said that it "contains all then known appertaining to oysters from consideration of their structure and natural history to ... oyster culture in all parts of the world ... to recipes for cooking them." The chapter "How to Cook and Eat Oysters" [pages 278-304] includes a few lines on suitable wines and spirits, and there is also a chapter entitled "The Oyster and the Doctor." [305-339]. A reprint was published 1974.

30. Phin, John (1830-1913). Open Air Grape Culture: a Practical Treatise on the Garden and Vineyard Culture of the Vine, and the Manufacture of Domestic Wine. Designed for the use of amateurs and others in the northern and middle states. Profusely illustrated with new engravings from carefully executed designs, verified by direct practice. To which is added a selection of examples of American vineyard practice, and a carefully prepared description of the celebrated Thomery system of grape culture. *New York*: *C.M. Saxton, Agricultural Book Publisher*, 1862. W.H. Tinson, stereotyper. 19.5 cm. 375, 8 catalog pages. Illustrations. Bibliography pages 11-16 [xi-xvi]. Dark green blind-stamped cloth, gilt lettering on spine. Newspaper clippings pasted in on back pastedown. Spine and corners frayed, binding broken internally. Acceptable copy overall.

In his introduction to the bibliography, Phin says: "It was suggested that this list be prefaced with a short article on the the bibliography of grape culture, or at least that the peculiar features of the works mentioned be indicated. But we found ourselves incompetent to the former, and the latter would have occupied a space disproportionate to its importance in a practical treatise ... Having no desire to preface our work with a mere catalogue of our private library (as we have seen done more than once), no work has been mentioned which it will not repay the reader to consult." In addition to the usual material on grape culture, Phin gives us a few pages on the history of grape culture in America. There is also a chapter on the manufacture of wine [pages 281-299].

Phin was a publisher. He was born in Scotland and came to the US in 1851, where he spent some time in New York and Pennsylvania as a professor of chemistry and agriculture. He wrote a number of books on a variety of subjects, among them *Chemical History of the Creation* (1872), *Treatise on lightning rods* (1872), and *How to use the microscope*, which saw six editions (1876-1890). He lived in Paterson, NJ.

31. Phin, John (1830-1913). Open Air Grape Culture: a Practical Treatise on the Garden and Vineyard Culture of the Vine, and the Manufacture of Domestic Wine. Designed for the use of amateurs and others in the northern and middle states. Profusely illustrated with new engravings from carefully

executed designs, verified by direct practice. To which is added a selection of examples of American vineyard practice, and a carefully prepared description of the celebrated Thomery system of grape culture. *New York*: *C.M. Saxton, Agricultural Book Publisher*, 1862. W.H. Tinson, stereotyper. 19.5 cm. 375 pages. Illustrations. Bibliography pages 11-16 [xi-xvi]. Ownership signature on front pastedown: "Wm. I. Bowditch." Dark green blind-stamped cloth, gilt lettering on spine. Spine and back cover show water staining and there is a stain at inside bottom of pages, gradually fading out, to page 80, then resuming at page 330 and gradually increasing to end.

Same as item 30 above, except a crisper and cleaner copy with whiter pages. At the end there are 8 blank pages, the same number as are occupied by the book catalog in item 30, which is probably the earlier copy.

32. Plinius Secundus, C[aius] (23-79 AD). C. Plinii Secundi Naturalis Historiae. Prima Pars. Aldus. M. D. XXXVI.

C. Plinii Secundi Naturalis Historiae. Secunda Pars. Aldus. M. D. XXXV.

C. Plinii Secundi Naturalis Historiae. Tertia Pars. Aldus. M. D. XXXV.

Index in C. Plinii Nat. Hist. libros locupletior, & castigatior, quàm qui hactenus impressi sunt. Addidimus loca quaedam ex ueterum exemplarium fide emendata: quae à nemine hactenus animaduersa erant. Aldus. Venetiis M D XXXVIII.
Venice: *Aldus*, 1535-38. [Volume 1]: (48) leaves [preface and Book 1], 314 leaves [Books 2 to 12].
[Volume 2]: 303, (1) leaves [Books 13 to 24].
[Volume 3]: 295, (1) leaves [Books 25 to 37].
[Volume 4]: (251), (one blank) leaves [Index].
The four small (15.5 cm) volumes originally had a "contemporary mottled calf" binding with gilt spines and red morocco labels. All that remains are spineless warped boards, except volume 3 is missing even those. Internally there is warping, but except for stained endpapers and title pages and some loose pages, the rest is reasonably clean and a restoration might be feasible

In volume 1 there is a leaf numbering error. There are actually only 308 leaves (38 signatures of 8 leaves each and a final one of 4), although the numbering goes to 314. The error is in signature "u" where the numbering for the 8 leaves should be 153 to 160, but reads 153-160-155-161-157-164-159-166, thus accounting for the "extra" 6 phantom leaves. There are a few other numbering errors, but the total count of leaves matches the signature collation given at the end of each volume. Volume 3 is dated 1535 on the title page, but 1536 on the colophon leaf.

Aldus senior died in 1515 and the press was carried on by his father-in-law until 1533, when Paolo, a son who was 3 years old at the time of his father's death took direction of the press and continued the Venice operation in spite of ill health, want of means and family quarrels. The colophon of the first three volumes identifies the place of publication at Venice "in the house of the heirs of Aldus, and Andrea Asulanus, father-in-law." Volume 4 mentions only the Venice location.

Pliny the Elder (Gaius Plinius Secundus) died in the eruption of Vesuvius. He had an insatiable thirst for knowledge and his *Naturalis Historia* was only one of many works he wrote, most of which have not survived. In Book 14 [volume 2, leaves 18 to 35], he gives us, like his contemporary Columella, extensive information about viticulture – grape varieties, soil, climate, the wines of Italy and from abroad. Pliny's *Historia* was first published in Venice in 1469. It is the second entry in Simon's *Bibliotheca Bacchica*, after the Latin bible. Simon devotes four pages to a description of Book 14, with notes on each of the 22 chapters. In listing an Italian edition of 1501, Simon says (BB II, 152) that he's listing it "only for the record," as the editions of Pliny's Natural History are so numerous that it would not be possible to provide a list that would be even approximately complete. See also Simon's *Bibliotheca Gastronomica*, page 115, where this edition, apparently, (Venice, Aldus) is dated 1536, 1538, and 1540, also in four volumes.

33. [Poncelet, Polycarpe] (ca 1720 - ca 1780). Nouvelle Chymie du Goût et de l'Odorat, ou l'art de composer facilement & à peu de frais les Liqueurs à boire & les Eaux de Senteurs. Nouvelle édition, entièrement changée, considérablement augmentée & enrichie d'un Procédé nouveau pour composer des Liqueurs fines sans eau-de-vie, ni vin, ni esprit de vin, proprement dit; de plusieurs

Dissertations intéressantes, & d'une suite d'Observations physiologiques sur l'usage immodéré des Liqueurs fortes. Avec figures. *Paris*: *Chez Pissot, Libraire*, 1774. Printed by J.G. Clousier, rue Saint-Jaques. 20 cm. xlviii pages; [Volume 1 – parts 1 & 2]: 210 pages; [Volume 2 – parts 3 & 4]: title leaf, (1), 6-320, (3) pages + 6 plate illustrations. Pages 177-182 are missing, as is plate V which was to have been placed at page 181. However, there are no gaps in the signature sequence, so it would be interesting to see the number assigned to that signature in a complete copy. Full leather binding, but in poor condition – warped, stained, torn. Internally fairly clean, except for normal browning, and some spotting in the first and last few pages.

According to Vicaire (171), the author of this book is Father Polycarpe Poncelet of the "Récollets" [Recollects] order. The dedication is to "Abbot Dusault, Vicar-General of the Diocese of Sarlat ... Dean of Saint-Emilion, &c. &c." Since the added material in this new edition covers the preparation of liquors without the use of wine or spirits, it is interesting that the dedication includes this paragraph: "Among the large number of recipes which fill this book, why don't you let me point out to you one that will allow you to live for centuries without indispositions or illnesses? ..." But unfortunately he doesn't share this information with us readers. The material in this book is well organized and there is a detailed table of contents, as well as a dictionary of ingredients, a dictionary of terms, and an index.

To give you a flavor of the author's approach, here is an interesting passage from the "preliminary" material: "Seven full tones are the fundamental basis of musical sound and the same number of primary flavors form the basis of the music of flavors, and their harmonic combination is done with a very similar logic: In musical sound thirds, fifths, octaves form the best consonances, same effect as in the music of flavors ..." The accompanying illustration shows acid, sickly, sweet, bitter, bitter-sweet, austere and pungent corresponding to notes 1 to 7 respectively on the major scale. He gives a number of examples: mix lemon (acid) with sugar (bitter-sweet) and you have a simple charming consonance, a major fifth; mix juice of bitter orange (acid) with honey (sweet) and you'll have a passably agreeable flavor analogous to a major third; mix vinegar (acid) with absinthe (bitter) and you'll have a revolting composition, like the cacophony of a major fourth. A composer of stews, jams, liqueurs, is a symphonist in his field and should understand the principles of harmony. [pages xxvii-xxix]. Since we have developed a new ear for what used to be cacophony, we have probably also developed a corresponding taste in flavors that might not have flown in Poncelet's world.

There is a detailed description on page xlii of a frontispiece illustration that is not present in this book. The Fritsch sale catalog (403) states that this frontispiece can apparently not be found, that none of the copies described by the bibliographers have it. The Fritsch collation also collates pagination as "xlviii pp. – 210 pp. – 328 pp. (incorrectly paged as 320), 3 ff., and 6 plates." Now I'm really confused.

Poncelet's work was first published in 1755 and there was an identical second edition in 1766 [Fritsch]. The "approval" for the present edition is dated 9 December 1772, and it was printed in 1773. The missing pages (177-182) contain the end of the section on aromatic oils and the beginning of the section on physiological observations on the immoderate use of alcoholic liqueurs [181-240].

34. Porchère, Samuel (1852 –) (compiler). Dictionnaire Antialcoolique. Pensées, poésies, proverbes mordants. Définitions spirituelles, articles piquants en prose et en vers. *Saint-Etienne (Loire)*: *Chez l'Auteur (and at other named anti-alcohol and temperance organizations in Paris)*, (1912). 19 cm. 63 pages. Paper. Spine chipped.

Apparently there was a strong temperance movement in France as well as in the US. Here is his dictionary entry for "Vin (le) – There are more people who drown in wine and liquors than in water. Wine is no longer a friend; for many people it is a daily tyrant, which keeps them enslaved and to which they become more and more subjected every day." [page 62]. Porchère was an officer of public instruction. He authored a number of other tracts, among them "a little treasury of spiritual recipes for personal, conjugal, family and social happiness (prose and poetry)."

35. [postcard]. J.D. Camerons' Vineyard, Westfield, N.Y. 89h x 138w mm. "Hand Colored" postcard showing workers (and others not dressed for work?) and a horse in the vineyard.

The card is postmarked Westfield, N.Y., Sep 30, 3-PM, 1912 and bears a 1-cent Franklin stamp. It is hand-written in pencil, addressed to "Miss Erseline Cunningham, Park Ave Hotel, Dunkirk, N.Y." Message reads: "Westfield N.Y., Sep 29th 1912. Dear friend, I am now working in the grape field hope this find you well and happy answer this and I will write you a letter next time. Address, Jennie D Coan, Westfield N.Y., Route 21, Bliss St Box 29."

36. Postgate, Raymond [William] (1896-1971). The Plain Man's Guide To Wine. *London*: *Michael Joseph*, (1951). Printed in GB by Tonbridge Printers, Peach Hall Works, Tonbridge. 136 pages. Frontispiece

map of the Bordeaux wine region. Rose cloth, dustjacket. Covers waterstained at bottom edges. Dustjacket has soiling on spine and scratchy stuff on back cover. Internally clean and decent.

First published 1951. First edition of a book that is getting scarce, they say. A no-nonsense, practical book that has served as an introduction to wine for many people. Postgate begins with the basics of wine drinking and acquisition. His tour through the wines of the world begins with the aperitif wines – sherries and vermouths, and moves on to the dinner wines – bordeaux, burgundy and other French wines. This is followed by champagne, German and Alsatian wines, and wines of other European countries, as well as Australia and South Africa. Finally there are dessert wines from Portugal and Spain, and various spirits – the US, at last, for bourbon and Canada for rye. It was no doubt too early in the century for the plain man to have easy access to or even want to drink any wines from the western hemisphere.

Postgate includes advice on how to avoid damage to your system and what to do when the damage is done. Beware of the fortified wines. "Our ancestors, who spent whole days fox hunting, were thee-bottlemen, no doubt, but we don't live their lives. Also, they died young, purple or yellow, gouty, savage-tempered and inflamed; the memoirs of the eighteenth century are full of the results of port drinking." [page 46].

Postgate was born in Cambridge, son of a classical scholar. He went to Oxford on a scholarship in 1915, but did not complete his studies, joining the Labour Party, as a convinced believer in the class struggle. He refused military service and went to jail, but was soon released on medical grounds. Called up again, "he became a conscientious objector on the run and as repudiated by his father and forbidden to return home." He earned a living as a journalist and married the daughter of the paper's editor. In 1920 he was among the founding members of the Communist Party of Great Britain and became editor of their journal, but soon left the party and returned to his paper. His interest in the classics led to an editorial position at the *Encyclopaedia Britannica* and a meeting with Alfred Knopf, whose European representative he was from 1939 to 1949. He continued his writings on labour and radical history, remaining a socialist to the end, and also wrote successful detective stories. With his wife he worked on improving Britain's poor reputation for public food by pioneering a hotel and restaurant guide. He always had a particular interest in wine and was honored by the vintners of St. Emilion with the status of "grand chancelier d'ambassade pour la Grande Bretagne." He maintained his interest in classical studies and in 1969 he published an edition of *The Agamemnon of Aeschylus*. He died three weeks before his wife, survived by their two sons. [see *Dictionary of National Biography*, 1971-1980, for the full story]. I found this rather interesting and thought you might too. See John Thorne's Catalogue 21, 1998, number 200, for a biography of Postgate.

37. Postgate, Raymond [William] (1896-1971). The Plain Man's Guide To Wine. *London*: *Michael Joseph*, (1951). Printed in GB by Tonbridge Printers, Peach Hall Works, Tonbridge. 136 pages. Frontispiece map of the Bordeaux wine region. Rose cloth, dustjacket. Front cover waterstained at corners and outside and bottom edges. Back cover has modest staining along outside edge. Dustjacket waterstained and has faded spine. Internally clean.

Same as item 36 above, but not as nice a copy.

38. Postgate, Raymond [William] (1896-1971). The Plain Man's Guide To Wine. *London*: *Michael Joseph*, (1952). Printed in GB by Tonbridge Printers, Peach Hall Works, Tonbridge. 136 pages. Frontispiece map of the Bordeaux wine region. Ownership signature on endpaper. Red cloth, worn. No dustjacket.

Second impression February 1952. Contents same as item 36 above

39. Poupon, Pierre & Pierre Forgeot. Les Vins de Bourgogne. Bandeaux et culs-de-lampe de Paul Devaux. Deuxième édition revue et corrigée. *Paris*: *Presses Universitaires de France*, 1959. 19.5 cm. (5), 175, (1) pages. Maps, attractive headpiece [bandeaux] and tailpiece [culs-de-lampe] illustrations. Bibliography page 172. Paper. Covers are a total loss, but internally clean, except for small brown spot at very top of last 4 pages. A little damp wrinkling. Reading copy only.

A complete compact guide to the wines of Burgundy, including an overview of the viticultural region, vine culture – varieties, diseases, soil, vinification and maturation, appellations of origin, brandy (marc) and sparkling burgundy, wine commerce including vintages), bottling and service, and wine festivals. A valuable reference. The first edition appeared in 1952 (see Fritsch sale catalog 302). The 3d edition is dated 1964, 4th 1967, 8th 1977. There were also many English editions: 3rd 1964, 4th 1972, 5th 1974, 6th 1979.

40. Pratt, James Norwood. The Wine Bibber's Bible. With the collaboration of Jacques de Caso and an essay by Charles Beaudelaire; drawings by Sara Raffetto. *San Francisco*: *101 Productions*, (1971). 20.5 x 20.5 cm. 191, (1) pages. Bibliography page 187. Paper.

A well-written, interesting and informative book on many aspects of wine, including tasting, buying, winemaking, history, varieties, and a wine glossary. The opening chapter is a translation by the authors of part of Beaudelaire's *Les Paradis Artificiels*, a study of the effects of drugs. Beaudelaire, among other things, takes Brillat-Savarin to task for what little he had to say about wine. Other texts in this Bible are drawn from William Turner, Hilaire Belloc, Allan Sichel, George Saintsbury, Virgil, and others. Pratt, a classics scholar, was educated at the University of North Carolina – certainly a point in his favor – and adopted San Francisco in 1965. His collaborator, de Caso, began the cataloguing of the wine art collection at Château Mouton-Rothschild and later became a US citizen. At the time of this book he was professor of the history of art at UC Berkeley.

Assumed first edition of this book which was reprinted several times, and saw a revised edition in 1975.

41. Prince, William Robert (1795-1869). Treatise on the Vine; embracing its history from the earliest ages to the present day, with descriptions of above two hundred foreign, and eighty American varieties; together with a complete dissertation on the establishment, culture, and management of vineyards. By William Robert Prince, aided by William Prince, proprietor of the Linnaean Botanic Garden, Vice-President of the New-York Horticultural Society ... etc. etc. Published by T. & J. Swords, G. & C. & H. Carvill, E. Bliss, Collins & Co., G. Thorburn & Sons, New-York; Judah Dobson, Philadelphia; J.B. Russell, Boston; Gideon B. Smith, Baltimore; James Winston, Richmond; and Joseph Simmons, Charleston, S.C. *New-York*: 1830. J. Seymour, Printer, John-Street. 22 cm. 355 pages + frontispiece illustration of the Isabella grape, drawn by W. Prince, described on page 165ff. Leather binding is in poor condition – front cover detached, spine missing, parts of leather flaked off by burning. Internally there is browning, brown spotting, and water staining that mostly blends in with the browning. In general, however, it's a good reading copy. Library markings of "The Pennsylvania Horticultural Society Library" of Philadelphia. Endpapers are chipped at edges because of brittleness of the paper.

In 1816, William Prince named and shortly thereafter introduced the Isabella grape (frontispiece illustration) which was, with the Catawba, one of the principal varieties in American viticulture for much of the 19th century. This book might be considered a record of his contribution to American viticulture, and a passing of the torch to his son William Robert with whom he collaborated, and it represents the most significant early American work of its kind. For a summary of the contents, see Longone (page 45) or Gabler (G33030).

William Robert was one of four children; his father had been one of thirteen. He was born at Flushing, New York, the site of his family's nursery, and was educated, it is said, at Jamaica Academy and at Boucherville, near Montreal. As evidenced by this book, he followed in his father's footsteps and became his associate at the Linnaean Botanic Garden and Nurseries, and with his brother took over the management about 1835. His enthusiasm for silk culture led to the mortgaging and loss of a large fortune and of the nurseries. He went to California in 1849, and traveled through Mexico in 1851. On his return, he regained control of the nurseries. He introduced sorghum and imported the Chinese yam as a possible replacement for the Irish potato which was threatened by disease. His sons took over the nurseries in the late 1850's and after the Civil War they were sold. In his declining years he devoted much time to spiritualism and the preparation of patent medicines. His last published article, on the Chinese yam, was published in the *Gardener's Monthly*, in the same issue that contained his obituary notice. He remained in good health to the end. [*Dictionary of American Biography*].

On page 353 there is a notice on "*Prince's Treatise on the Vine*: The second part of this work is now in preparation for the press, and will be published as soon as a sufficient number of subscribers is obtained. The subject matter it will embrace is *The Particular History of the Vine*; Comprising a Topographical Account of all the known Vineyards throughout the World, and including those of the United States ..." It goes on to detail the sources from which this information will be compiled, that the volume would contain about 300 pages and be priced at .50, and that a limited number of copies would be published. It would also contain information quoted from the writings of persons whose names are listed – about 70 in all.

42. (Proceedings ...). Proceedings of the Company of Amateur Brewers. *Privately printed for the Members of the Society*, 1932. 19.5 cm. 159 pages. Woodcut illustrations and vignettes. Decorative cloth, a little worn, with faded spine.

The first chapter discusses the "Origin & Aims of the Company." The chief aim is to promote the making of good beer and ale in the home, to counter the sad things that have happened since 1920. But the members have more than one compelling thirst in common. "Up here in Vermont, where *The Company* started ... we still hold to a vestige of that quality so rare in the modern world. I refer, of course, to a love of liberty. We Vermonters used ... to do as the spirit moved us ... we chastised the Yorkers who wanted our land; we made the first capture of a fortress in the Revolution; we set off audaciously to take the impregnable Montreal with a mere handful of men ... Out of this spirit was born *The Company of Amateur Brewers* ... when we knew there was not at hand the satisfaction of our mutual thirst, we took to improving the situation ..." [page 14]. And it goes on in that vein. In these proceedings, members have contributed articles on beer – history, drinks & customs, principles of beer making, recipes, old time brewing, old time recipes, and a glossary.

This copy was presented to new member Gilbert E. Woods.

43. (Producteur). Le Producteur, Journal des intérets spéciaux de La Propriété Vignoble du Département de la Gironde. 2me Année, Janvier 1839 [to December]. *Bordeaux*: *Imprimerie de Suwerinck*, 1839. Imprimerie du Commerce, Ed. Ramadié, imprimeur. 21.5 cm. 600 pages + wraps of January issue at front, and 12 foldout maps, one at the beginning of each monthly issue. Numerous tables in the text. Green leather backed mottled boards, gilt decorations on spine. Nice copy.

A fabulous early Bordeaux viticultural journal, chock-full of historical information and statistics. Wm Franck in the third edition of his *Traité sur les vins du Médoc*, said on page 3 that he had borrowed from a journal whose demise is regrettable – *le Producteur*, which was edited for four years by M. Lecoutre de Beauvais. Cocks 1846 (Bordeaux: its wines ...) quotes from the April 1838 issue in a footnote on page 161.

The maps are of these communes: Castelnau & Avensan; Blanquefort; d'Arsac Le Pian et Parempuire; Germain d'Esleuil et St. Trélody Polensac; Blaignan, St. Ysant et Ordonnac; Civrac et Lesparre; St. Sauveur; de Begadan, Valeyrac, Couqueques et St. Christoly; Queyrac et Gaillan; Jau et St. Vivien; du Taillan; Pessac.

44. (Prohibition ...). Prohibition As We See It. Opinions expressed by clergymen in a nation wide poll of the Episcopal Church in the United States. *New York*: *Church Temperance Society*, (1928). 19.5 cm. 159, (1) pages. Stamped on front pastedown: "Return to [?] Walter, Hotel St. Regis N.Y." Red cloth, worn. Stain on top edge, near spine.

Interesting collection of statements by clergymen opposed to prohibition, and they give a variety of reasons for their position. In the introduction, John Erskine says that temperance is a philosophy that covers more than food and drink. "It implies self-control, self-respect, self-discipline, respect for others, and respect for law. Prohibition is a Mohammedan doctrine ... The success of Prohibition ... depends on a voluntary cooperation of the citizens as a whole. But such cooperation ... would not be Prohibition but temperance." A sample statement: "Take the Ten Commandments, which some say is a great warrant for prohibition. Not one of them is prohibitory. In all of them God forbids the sin, but does not take away the means and instrument by which the sin may be committed." [page 54]. Another: "I could lock up my son and go about among my fellows saying he is an honest man because he steals nothing. If it were really true that no one drank because no one could get anything to drink, that would be nothing to be proud of. To lock men up to keep them sober is an act of despair ... If I had ten sons, I would rather see each of them stagger to a drunkard's grave than to see them go through life as hypocrites. Drunkenness, after all, is a matter of the flesh, but hypocrisy is a disease of the spirit ..." [37-38]. Some were in favor of trying the Canadian way, where prohibition laws were repealed by referendum and liquor traffic was placed under government regulation. "As Canada has no Constitution, any law can be rescinded by the authority that made it. When Canada locks the door, she does not throw away the key." [88]. A lot more, much of it amusing, though ultimately cloying.

45. (Prohibition ...). A Prohibition Primer. The Author prefers to remain Anonymous. The liberty-loving Publisher however, is The John Day Company of New York. Embellished by Alexander Kahn. (1931). Printed by H. Wolff, New York. 19.5 cm. (4), 92 pages. Ten full-page "woodcut" illustrations and a two-page illustrated title. Red cloth backed plain boards. Stain in upper right quadrant of front cover. Internally clean.

Satirical anti-prohibition book addressed to children, presumably to underline the silliness of it all. Although children are rightfully not allowed to drink alcoholic beverages, they should be very much concerned about prohibition because it is an infringement of their future rights. All the usual good arguments against prohibition are presented. One of many possible solutions is the Canadian way. Whatever is wrong with any of the alternatives, "Each one is better than Prohibition as it is." The book is "Dedicated Reverently To the Authors and Signers of the Declaration of Independence."

46. Proskauer, Julien J. (1893-1958) (compiler & editor). What'll You Have? A Not Too Dry Text Book About Cocktails, almost 200 of them – and what to serve with them. Wines Liqueurs Cordials – how, when, and where to serve them. *New York, Chicago*: *A.L. Burt Company*, (1933). Printed by Wm. C. Popper & Co., New York. 21 cm. 128 pages. Illustrations. Light blue cloth, with fair amount of waterstaining especially on spine and back cover. Dustjacket is chipped, torn, stained and tattered. Internally clean except for a few stains right at spine.

First printing, November, 1933. Celebrates the repeal of Prohibition December 5, 1933. It is "affectionately dedicated to the thousands of Americans who died that our personal liberty might live." Part 1: Wines [pages 13-55]; part 2: Whiskeys, Brandies, Liqueurs, Cordials [57-66]; part 3: Shake Well – Cocktail Recipes and Mixed Drinks [67-104]; part 4: Toasts [105-116]; a few pages at the end are devoted to recipes for "mid-evening dishes."

47. Puntoni, Vittorio (1887 –). Le Vin, le Vinisme et l'Alcoolisme. Par le Prof. Vittorio Puntoni, Directeur de l'Institut de Microbiologie de la Royale Université de Rome. Rapport de la IIIème Question. IIème Congrès International Médical pour l'Étude Scientifique du Vin et du Raisin. Lisbonne - Portugal, 15-23 Octobre - 1938. *Lisbon*: *Editorial Império*, 1938. 23.5 cm. 53, (1) pages. Paper. Back cover has a "sun" stripe and a few minor chips at outer edge.

Microbiologist Puntoni covers all aspects of his subject. In the introduction he states that alcohol is the most widely used nerve tonic (*nervin*) – among them tobacco, opium and cocaine. The traditional efforts to control the use of alcohol have always had a reverse effect. The use and abuse of opium among Asians was provoked by the prohibition of wine in the 6th century. The spread of hashish among Mohammedans was the consequence of the Koran's prohibition of wine. Similarly, prohibition in the USA has led to substitution of alcoholic products of poor quality. He gives a number of reasons why alcohol cannot be considered a drug, citing the Italian pharmacologist Di Mattei.

He goes on to discuss wine at length, followed by sections on wine and muscular work, wine and intellectual work, wine and cold, antitoxic action, wine in the fight against microbes, wine against alcoholism, wine and longevity. The next major topic is *Le Vinisme*, which he defines as the "habitual abuse of wine." He identifies two types: excessive drinking with meals, where the food mollifies the effects of the wine and the gluttony that often goes with it may bear as much responsibility for the bad effects as does the wine; the other type of *vinisme* is work-related, an excess of consumption during manual labor because of an instinctively felt need. He gives some statistics for Italy, where average per capita consumption is high, but says that damage attributed to *vinisme* is difficult to assess statistically, because it is judged through personal observations of doctors, hence the diversity of opinions. However, alcoholism from wine is less toxic than that from spirits, being happy and talkative, rather than dark and gloomy. The next topic after *vinisme* is alcoholism, which he defines as the abuse of distilled alcoholic spirits, and not of wine, which he has discussed separately. Subjects covered are effects on the nervous system, suicide, the digestive system, mortality and longevity, effects on descendants and on race, social effects, and colonial alcoholism. The final topic is *Prophylaxis*, or what to do about it. The methods used are propaganda, education, legislation, abolition, setting limits, quality control, taxation, penalties, medical treatment, production limits. Some of these work well, others not at all. He cites an example of propaganda, where a doctor addressed a wine-drinking crowd in a cabaret, trying to convince them of the benefits of moderation. An elderly wine drinker heard him out, then said: "Doctor, you will have a short and very bad life!" All in all, I would say Puntoni gives us one of the most interesting presentations of this subject in all the wine literature. The text is entirely in French. IVP #2469. WorldCat lists only other publications by Puntoni in Italian.

48. [Purple Thumb]. Wine ... Wisdom ... & Whimsy. Edited by Sidney B. Taylor. *Portland, OR*: *Winepress Publishing Co.*, (1969). 28 cm. (6), 160, (1) pages. Color illustrations and decorations. Pages 27-30, 47-50, 67-70, 87-90, 107-110 and 127-130 are printed on paper of various colors. Illustrated endpapers. White cloth lettered in purple, dustjacket. Reddish staining on back cover from jacket. Dustjacket is quite worn and waterstained. Internal damp wrinkling, but clean.

The book is "a compilation of the first eight editions of The Purple Thumb ..." – Volume 1; Volume 2, Numbers 1 to 6; Volume 3, No. 1. Contents include articles on wine and beer making, recipes, book reviews, vineyards, as well as question and answer forums. A press release dated September 17, 1969, is laid in. *The Purple Thumb* was published from 1966 to June 1974 (vol. 6, no. 3).

49. (Quebec). The Quebec License Law. Section XIV of the Fifth Chapter of Title IV of the Revised Statutes, 1909. Including teh [sic] amendments made thereto by the Acts 1 George V, chapter 10 and 2 George V, chapter 12. *Quebec*: 1912. 24.5 cm. 156 pages. Black cloth.

The bulk of the material is on liquor licenses (to page 95). You'd be amazed at how interesting this dull stuff can be. For example, in section 910 we learn about the finer points of the definition of *gratuitous*: "Every delivery of intoxicating liquor, made otherwise than gratuitously, is a sale thereof. The gratuitous character of the delivery is inferred from the circumstances under which the delivery is made, and from the intention of the persons, respectively, delivering and receiving the liquors. Every delivery of intoxicating liquor in a house of ill-fame or assignation house is a delivery for value and a sale ..."

50. Quentin, Pierre. Office. L'Art de conserver et d'employer Les Fruits, contenant tous les procédés les plus économiques pour les dessécher et les confire, et pour composer les liqueurs, vins liquoreux artificiels, ratafias, sirops, glaces, sorbets, boisson de ménage, etc. Quatrième édition, augmentée des descriptions de plusieurs glacières domestiques et économiques et d'une fontaine à conserver la glace. Illustrée de nombreuses gravures. *Paris*: *Librairie Audot, Niclaus et Cie, Successeurs*, [1874]. Typographie de E. Plon, Paris. 18 cm. (3), 264 pages. Attractive modern blue cloth, gilt lettering on spine. Internally a number of pages have waterstaining along bottom third, mostly fairly light. There is also brown spotting on about half the pages. These conditions pre-date the new binding.

All about what to do with various fruits – raisins, figs, plums, peaches, pears, apples, apricots, currants and cherries: jams, jellies, marmalades, fruit cake, soups, salads, ices, fruit paste, candy, sorbets, etc. There are illustrations of equipment, such as a sorbet maker – like a hand-cranked ice cream maker. A number of pages are also devoted to liqueurs.

This was apparently a very popular work in its time. The author's name did not appear until the fourth edition, which Vicaire (722) dates as 1874. The first edition was 1818, second 1823, third 1824, fifth 1886. The 6th edition was published 1892 (Audot). See also Bitting, page 385. WorldCat lists only the 2nd and 6th editions.

51. Quittanson, Charles & René Vanhoutte. La Protection des Appellations d'Origine et le Commerce des Vins et Eaux-de-Vie. Législation et jurisprudence suivies des documents officiels. Tableaux synoptiques de toutes les Appellations d'origine – Guide de l'étiquetage. Présentations et préfaces de MM. J.-C. Roller, Maurice Seguin, J.-R. Guyon, Maxime Toubeau, Baron Le Roy de Boiseaumarié. [together with]: Mise à Jour (au 1er décembre 1964) N° 1. *Montpellier*: *La Journée Viticole*, (1963). Printed by Causse & Castelnau, Montpellier, 3 July 1963. 28 cm. Two volumes in one. 965, (1) pages. Pages 24-40 are printed on green paper, 41-60 pink and 553-656 yellow. Bibliography pages 549-551. Red cloth, red paper labels on cover and spine with lettering in white. [Update]: 27 cm. vii, 77, (1) pages of additions and corrections. Red paper.

All you ever wanted to know about French appellations of origin and related laws and regulations, from grape varieties and vinification to labeling and marketing. This work "is a practical and legal study of current viti-vinicultural legislation ... The authors have given themselves the objective in their labors of helping not only the professionals but the friends and defenders of wine as well .. Our country has slowly and with difficulty worked out over time viti-vinicular legislation for the protection of appellations of origin that is one of the most complete in the world ... We dedicate this book to those who, by occupation or by taste, love great wines and fine brandies, to all those who from near or far watch over the quality and the reputation of these products of the land." [preface]. Volume 2, beginning at page 657, has complete tables of all the appellations in 4 sections, listing requirements for each regarding varieties and minimum sugar and alcoholic content, etc: 1 – AC wines; 2 – AC brandies; 3 – VDQS wines; 4 – Italian, German, Luxemburg and Hungarian wines protected in France; 5 – guide to labeling, under the headings of obligatory, authorized and prohibited, for each type.

The Shields library at UC Davis lists the earlier 1949-1955 edition in 2 volumes and the 1970 edition.

52. Rack, John. The French Wine and Liquor Manufacturer. A practical guide and receipt book for the liquor merchant. Being a clear and comprehensive treatise on the manufacture and imitation of Brandy, Rum, Gin and Whiskey: with practical observations and rules for the manufacture and management of all kinds of wine, by mixing, boiling, and fermentation, as practiced in Europe; including complete instructions for manufacturing champagne wine, and the most approved methods for making a variety of cordials, liqueurs, punch essences, bitters, and syrups: together with a number of recipes for fining, flavoring, filtering, and coloring wines and liquors, and instructions

for restoring and keeping ale and cider. Also containing the latest improvements for manufacturing vinegar by the quick method. To which is added a collection of descriptive articles on alcohol, distillation, maceration, and the use of the hydrometer; with tables, comparative scale, and fourteen important rules for purchasing, reducing, and raising the strength of alcohol, etc. Illustrated with descriptive diagrams and engravings. The whole adapted for the use and information of the trade in the United States and Canada, by John Rack, practical wine and liquor manufacturer. Third edition. Revised and corrected. *New York*: *Dick & Fitzgerald, Publishers, No. 18 Ann Street*, (1863). 19 cm. xiv, 15-276 pages + (12) pages Dick & Fitzgerald catalog. Illustrations. Recipes handwritten on front pastedown and endpapers: Elderberry Flower wine; Elder Berry wine; Elder Berry Wine (receipt of Mrs US Grants, Morristown, NJ); Elderberry Flower or Blossom Wine; Gin, Manhattan, Martini cocktails and Mint Julip. Green embossed cloth, gilt lettering. Price on cover .00. Front flyleaf missing. Binding soiled and worn at spine ends. Narrow stain at foot of pages, fading out to middle, occasional foxing, pages a little loose, but a good reading copy.

Since it is impossible to prevent the manufacture of factitious liquors, the author feels it is better to do it with wholesome ingredients that will be no more injurious than the original. A chapter describing what wine is and how to make pure grape wine is followed by a chapter on how to make imitation wine. Rack says that many of the wines imported from France and Germany are "made by a similar process, and have no merit beyond being imported." [page 149].

Copyright 1863. Amerine (2800-2802) lists 1863 and 1865 editions with the same pagination, as well as the 4th edition (1868), vi, [15]-273 pages. The third edition was apparently also published in 1868 [WorldCat: Dick & Fitzgerald, xiv, 15-276 pp].

53. Rafinesque[-Schmaltz], C[onstantine] S[amuel] (1783-1840). Eight Figures, Twenty-Five Cents. American Manual of the Grape Vines and the Art of Making Wine: including the Account of 62 Species of Vines, with nearly 300 varieties. An account of the principal Wines, American and Foreign. Properties and uses of Wines and Grapes. Cultivation of Vines in America; and the Art to make good Wines. With 8 figures. By C.S. Rafinesque, A.M. Ph. D. Professor of Natural History, Practical and Medical Botany, &c. in Philadelphia; member of twelve learned societies in America and Europe; author of many works, &c.&c.&c. Let every Farmer drink his own Wine. *Philadelphia*: *Printed for the Author*, 1830. 18 cm. 64 pages (including front cover) + blank leaf and back cover, which lists "Additions to this Manual," numbered 1 to 12. Title on cover. The "8 figures" are on pages (2) and (3). Paper. Browning, some foxing and a few water stains which blend in reasonably well with the browned paper. In spite of this, probably as good a copy as one is likely to find of this very rare item.

A short treatise, but full of interesting material. "Good wines have wonderful effects on the human system. Externally they are useful in frictions and lotions, in cases of local debility; they may restore life to new born and and very weak children, likely to die, by merely rubbing it on their stomach. Internally they are good for suckling infants, troubled with worms, or with weak bowels, a teaspoon full is sufficient for them with milk or sugar. A popular vermifuge for children in Italy, is a mixture of wine, lime juice, olive oil, and sugar ... The Temperance Societies ... have done a great deal of good in checking the vile habit of drinking spirituous liquors, but have done wrong in proscribing ... wines: they ought merely to proscribe the vile trash called *Port* and *Madeira*, which are not *Wines*, but impure brandy mixtures ..." After lashing out against drunkenness, he continues with more on the good medical properties of good wines on temperate persons. [pages 35-37]. This is, of course, only incidental to the main topic of the monograph, which is grape varieties and wines of the world and their characteristics, but it gives a feeling for the character of the author.

Rafinesque was a professor for a time at Transylvania University in Lexington, Kentucky. Here is an excerpt of their article on him at their website: "Born in Constantinople, Rafinesque first came to the United States in 1802 and worked for a time in a Philadelphia mercantile firm. Failing to obtain an appointment with the Lewis and Clark expedition, he went to Sicily for ten years, where his voluminous publishing on natural history began. He returned to America in 1815, working as a naturalist and occasionally giving lessons as a private tutor. In 1818 Transylvania ... [gave] Rafinesque an unsalaried appointment as professor of botany and natural history, one of the earliest such professorships in the country. Rafinesque also taught French and Italian and later served as librarian of Transylvania. After leaving Transylvania in 1826, Rafinesque moved to Philadelphia and made numerous excursions throughout the East coast until his death in 1840. Concentrating on botany, he published taxonomic descriptions of approximately 6,700 new plants. This was more than had been described by any other botanist, including Linnaeus, regarded as the father of botany. Regrettably, most of Rafinesque's discoveries were not accepted by his contemporaries. Only in the twentieth century has his scientific reputation as a naturalist been restored. Moreover, it is now recognized that he was one of only a handful of thinkers of his age who perceived the theory of evolution

before Darwin. Rafinesque's largely descriptive writing on every branch of natural history is still scrutinized today because it contains the earliest accounts of many species. Still little recognized, however, are his pioneering ethnological studies of indigenous American Indians. The stone that covers Rafinesque's crypt at Transylvania was originally placed over his grave in 1919 by an admirer who carefully tracked down the site of his burial in a Philadelphia cemetery. The epitaph on it was adapted from *A life of travel* (1836), Rafinesque's autobiography. The stone and Rafinesque's body were brought to Transylvania in 1924 by friends of the University who wished to honor his accomplishments. Despite his stormy departure and the 'curse' that is his legacy, Rafinesque will always retain a place of honor in Transylvania's history."

Elsewhere I learned that Rafinesque fathered two children in Sicily but could not legally marry their mother, Josephine Vacarro, because he was a Protestant and she a Roman Catholic. While in Sicily, he added Schmaltz to his name (mother's family), as the French were unpopular there. Another tidbit: during a stay at Audubon's home in Kentucky, he identified a new species of bat that Audubon had not recognized. According to an account by Audubon, Rafinesque trashed Audubon's Cremona violin, with which he was trying to kill a bat for examination. Well, anyway, it makes a good story. Rafinesque started writing at the age of 19 and wrote in English, French, Italian and Latin.

In a January 1999 article on Rafinesque, *Smithsonian Magazine* said: "The intellectual breadth of the man was enormous. By the time he was 52, he had been a botanist, geologist, historian, poet, philosopher, philologist, economist, merchant, manufacturer, professor, surveyor, architect, author and editor, among other accomplishments. In the early and middle 1800s, he roamed the eastern part of the North American continent, collecting and cataloguing plants and animals. He is credited with having first described more than 100 species. Though his erudition was impressive, Rafinesque's readiness to advertise it made him a difficult man to like ... One book, a 5,400-line epic poem, discusses a theory of evolution that predates Darwin's by more than 20 years. He could make mistakes, one scholar concedes, but because 'he thought almost anything [was] possible in nature,' Rafinesque's thinking was far ahead of his time."

Information on the negative assessment of Rafinesque's work in the 19th century, and his rehabilitation in the 20th, may be found through the links at websites of Transylvania University and Smithsonian Magazine. See also Gabler G33230.

54. Ragan, W[illiam] H[enry] (1836-1909). The Home Vineyard, with special reference to northern conditions. U.S. Department of Agriculture. Farmers' Bulletin No. 156. *Washington*: *Government Printing Office*, 1902. 23 cm. 24 pages. Illustrations. Stapled paper, no covers. Front and back leaves are soiled and waterstained, and back leaf is detached. Internally a waterstain runs throughout at top margin. Reading copy.

Covers the whole process from soil preparation to planting, pruning training and spraying.

55. Rainbird, George [Meadus] (1905-1986). Sherry and the Wines of Spain, with colour photographs by Kenneth Swain, Percy Hennell, and the author, and maps by Audrey Frew. *London*: *Michael Joseph*, (1966). Printed by Butler & Tanner of Frome, Somerset; jacket, end-papers and colour plates by L. van Leer, Amsterdam. 27.5 cm. 224 pages, (4) maps at end. 16 color photo plates included in pagination. Bibliography page 208. "Vellum"-backed brown cloth, dustjacket. Nice copy.

First printing. ©George Rainbird 1966. The series of fine wine books uniform with this one was designed by George Rainbird Limited, and in this one he is also the author. Rainbird seems to be very fond of the wines of Spain and his enthusiasm makes the book a pleasure to read. There are chapters on Sherry, Montilla and Moriles, Rioja, La Mancha and Valdepeñas, Málaga, the Levante, Catalonia, sparkling wines and brandy. Appendix 1 has a long list of the wines, their locations and designations of origin.

From the foreword: "I have never found *bad* Spanish wine, which is more than can be said for the wines of some other countries; and, in making the fairly intense researches necessary for a book of this sort, my opinion was confirmed that the 'faking' of wine is virtually unknown in Spain. Spanish wines from the cheapest to the best are made simply and with integrity, without fuss and, sometimes, in rather a slap-happy way."

Rainbird was chairman of the International Wine and Food Society from 1964 to 1972.

56. Rainbird, George [Meadus] (1905-1986). Sherry and the Wines of Spain, with colour photographs by Kenneth Swain, Percy Hennell, and the author, and maps by Audrey Frew. *London*: *Michael Joseph*, (1966). Printed by Butler & Tanner of Frome, Somerset; jacket, end-papers and colour plates by L. van Leer, Amsterdam. 27.5 cm. 224 pages, (4) maps at end. 16 color photo plates included in pagination. Bibliography page 208. "Vellum"-backed brown cloth, dustjacket.

Identical to item 55 above, except that this dustjacket is price-clipped, and the spine labels are orange to match the label on the front cover, whereas in item 55 they are yellow. Both are nice copies.

57. Rainbird, George [Meadus] (1905-1986). The Pocket Book of Wine. *London*: *Evans Brothers Limited*, (1963). Printed by The Camelot Press, London. 17 cm. 157 pages. Maps and illustrations. Bibliography page 145. Red cloth, dustjacket.

A brief general book on wine. It begins with information on wine and its service and ends with a few pages on bottles and glasses, and a glossary. The bulk of the material is on the wines of the world, with France getting 57 pages, to 51 for all other countries. Rainbird dedicates the booklet: "For my guide, philosopher and friend, André Simon, who has said it all before and so much better."

58. Rainbird, George [Meadus] (1905-1986). The Wine Handbook. Foreword by Clifton Fadiman. *New York*: *Cornerstone Library*, (1968). Rolls Offset Printing, NY. 20.5 cm. 160 pages. Maps and illustrations. Bibliography page 147. Paper.

©1963 by Evans Brothers. Reprinted 1968, by arrangement with Hawthorn Books, NY. A reprint of the 1963 edition titled *The Pocket Book of Wine* (item 57 above). Contents are identical except for the foreword, an added vintage chart, a revision of the bibliography page, and a note on Rainbird. And the paper is of poor quality.

59. Raisson, Horace [Napoléon] (1798-1854). Code Gourmand, manuel complet de gastronomie, contenant les lois, règles, applications et exemples de l'art de bien vivre. 4e édition, revue et augmentée. Les grandes pensées viennent de l'Estomac. *Paris*: *J.-P. Roret, Libraire-Éditeur*, 1829. Imprimerie de Trouve et Compagnie. 13.5 cm. 342 pages + frontispiece engraving and a large engraved foldout map at page 37: "Carte Gastronomique de la France" (commentary on pages 186-197). Bookplate of Sylvain Van De Weyer, and another: "From the collection of cookery books formed by John Hodgkin, F.L.S." Full leather, gilt borders and spine decorations. A little worn.

In the prolegomena, Raisson says: "Amid the successive upheavals of civilization, one growing force dominates all others. Friend of aristocracies, ally of republics, support of constitutional states, gastronomy is the queen of the world!" However the power of this sovereign is only exercised at random and does not rest on a solid base, a fixed and immutable set of rules (*code*). Raisson proposes to fill this void, so that there will be a code for gastronomy as there is for hunting, for tenants, or for marriage.

According to Vicaire (729), the first edition was published 1827 and the second, with H. Raisson and A.R. [Auguste Romieu] listed as authors, appeared later the same year. The third edition of 1828 did not identify the author, and the present fourth edition lists only Raisson as author. Simon (BV & BG) has the 1828 edition, Bitting owned the third and fourth editions. She states that the prolegomena to the third edition are signed H.R. Other books by Raisson include *Le cordon bleu* (1827), *Code de la chasse* (1829), *Code de la toilette* (1828), and books on the history of the Bonaparte family (1830), Napoleon (1836), history of the Paris police (1844), and of course on the French Revolution and the Revolution of 1830.

60. Ramsay, William (1849 –). A Book of Toasts. With decorations by Gerta Schroedter. *New York*: *Dodge Publishing Company*, (1906). 16 cm. (73) pages + frontispiece color plate illustration. All pages decorated with a green flowery border. Pale brown cloth, color illustrated paper title on front cover. Covers a little soiled.

An attractive example of a genre that was popular at the time. Sample toast: "Here's health to you and yours, who have done such things for us and ours; and when we and ours have it in our powers to do for you and yours what you and yours have done for us and ours, then we and ours will do for you and yours what you and yours have done for us and ours."

61. Raper, Elizabeth († 1778). The Receipt Book of Elizabeth Raper, and a portion of her Cipher Journal. Edited by her great-grandson the late Bartle Grant [1856-1924], with a portrait and decorations by Duncan Grant. Written 1756-1770 and never before printed. *Soho*: *The Nonesuch Press*,

1924. Printed at The Kynoch Press, Birmingham, for The Nonesuch Press, Soho. 24 cm. (3 leaves), 94, (2) pages. Illustrations. Blue cloth.

"This edition, printed and made in England, is limited to 850 copies, of which this is number *285*." At least as interesting for the social history in the diary, as for the "gastronomy" component. The recipes cover a wide range of fare, from pickled walnuts to stewed chicken to pound cake. Part two of the receipt book includes recipes for porter, for various wines and brandies, and for such remedies as "a simple vomit."

62. Rau, Karl. Was trinkt man in Italien? Ein fröhlicher Führer durch Italiens Weine. Mit 15 Federzeichnungen und einer Karte von Rudolf Levers. *Rüschlikon-Zürich, Stuttgart, Wien*: *Albert Müller Verlag*, (1960). Printed by Keller & Co., Luzern. 19 cm. 127, (1 cat) pages. Map and illustrations. Illustrated glossy boards.

©1960. First to seventh thousand. A guide to the wines of Italy, from a Swiss point of view. The author states that "wine, throughout its empire, presents local forms in language and usage, depending on tradition, climate and soil. In this shifting diversity of forms, names and customs it is difficult to find one's way. And this is particularly true in the Italian wine boot, in whose valleys, slopes and hills hundreds of different vineyards ripen and bring forth just as many varied wines, in content, color and character ..." And that was the motivation for this book. [pages 7- 8].

63. Rau, Karl. Was trinkt man in Österreich? Ein fröhlicher Führer durch Österreich als Weinland. Mit 10 Federzeichnungen und einer Kartenskizze von Rudolf Levers. *Rüschlikon-Zürich, Stuttgart, Wien*: *Albert Müller Verlag*, (1961). Buchdruckerei zum Basler Berichthaus, Basel. 19 cm. 127, (1 cat) pages. Map and illustrations. Illustrated glossy boards, uniform with item 62 above.

©1961. A guide to the wines of Austria.

64. Rawald, Gustav & Fr. L. Götz. Das Buch vom Weine. Anbau, Bereitung, Behandlung, Kenntnis und Verbesserung der Weine für Winzer, Weinhändler und Wirte. Von Gustav Rawald, Begründer der Freiburger Aktien-Champagner-Fabrik. Vierte Auflage. Unter Mitwirkung hervorragender Fachleute völlig neu bearbeitet von Fr. L. Götz, Herausgeber des "Landwirtschaftliger Zeitgeist." *Leipzig*: *Verlag von Otto Lenz*, 1901. Printed by Richard Hahn (H. Otto), Leipzig. 21 cm. ix, 208 pages. Frontis decorative title facing title page. Catalog on covers [ii-iv]. Paper, with title on cover matching frontispiece title. Covers worn at edges and spine chipped, internally clean.

An excerpt of the preface by Rawald to the third edition is dated at Freiburg in Thüringen, 1863; preface by Götz to this 4th edition is dated at Straßburg, November 1900. Rawald says in his 1863 preface that the idea for this book came to him while he was confined for six years as a political prisoner in Magdeburg. It was originally intended as a record of his recollections for friends and acquaintances, who he hoped would make allowances for his imperfect effort. In the course of time, however, it turned out that there was a need for a book written by a wine specialist, who would present the practical point of view that was absent in existing works by literary writers. The material is presented in three parts: grape culture, wine making, and a review of the wine lands of the world. Of passing interest are his comments on California. Although there is a continual increase in wine growing, it does not present a notable threat to Europe, although there was "considerable excitement in the wine market when temperance-blessed Yankeeland began to sell off its wine in Europe; but it has since been recognized that the American growths are rather modest and are not pleasing, at least to the German palate ... The most likely wines to achieve success would be the sweet California wines; they are cheap and offer acceptable quality for the price, as for example California Port wine, which could be pleasing to an undemanding palate."

The first (?) edition was published 1853 (Simon BV), the second 1856 (viii, 150 pp), the third 1863 (vi, 226 pp).

65. Rawnsley, Kenneth. Health Giving Brews. *London*: *Thorsons Publishers*, (1955). Printed by Morrison and Gibb, London. 19 cm. 79 pages. Rose cloth. Small piece of tape (1x2cm) at upper left hand corner of pastedown has "printed" through to half title.

First edition, February 1955. A how-to guide, with recipes, for making beers and wines – but not from grapes. The author acknowledges reproducing some recipes from Mary Aylett's *Country Wines*. Gabler lists a 1979 title, *Homemade wine ...*, same publisher, 79 pages.

66. Ray, Cyril (editor). The Compleat Imbiber. An Entertainment edited by Cyril Ray, designed by F.H.K. Henrion and Jane Mackay. *London*: *Putnam*, (1956). Printed in GB by Fisher Knight & Co., St. Albans. 25.5 cm. 256 pages + 15, (1) pages on pink glossy paper between pages 128 and 129. Illustrations and decorations in color and black & white. Decorated title page and endpapers. Red cloth, gilt lettering and large decorative "C" and "I" initials. Dustjacket. Inconspicuous stains at outer upper and lower edges of front cover, a little more pronounced on back cover. Spine not affected. Dustjacket is worn, with small chip at bottom of front cover and soiling and staining on back cover. Overall, a respectable copy.

First published in 1956. The first in a long series of books that has become the most extensive potpourri of original essays and thoughts on drinking – of wine and other beverages – and related subjects. This volume features contributions by John Betjeman, Cyril Ray, Nancy Mitford, Louis Golding, Margery Allingham, Raymond Postgate, Rupert Croft-Cooke, and many others. "The material in this book first appeared in the house journal of W A Gilbey Ltd ..."

67. Ray, Cyril (editor). The Compleat Imbiber. An Entertainment edited by Cyril Ray, designed by F.H.K. Henrion and Jane Mackay. *New York*: *Rinehart & Company*, (1957). Printed in GB by Fisher Knight & Co., St. Albans. 25 cm. 256 pages + 15, (1) pages on pink glossy paper between pages 128 and 129. Illustrations and decorations in color and black & white. Decorated title page and endpapers. Apricot (I'm told) cloth, gilt lettering on spine. Dustjacket. Spine and edges of covers are faded. Dustjacket is worn, with small chips at spine ends.

First published in USA 1957. Identical to item 66 above, except title leaf, binding, and publisher and price (.00 vs 25s.) on dustjacket.

68. Ray, Cyril (editor). The Compleat Imbiber [2]. An Entertainment edited by Cyril Ray, designed by F.H.K. Henrion. *London*: *Putnam*, (1958). Printed in GB by Jarrold & Sons, Cowgate, Norwich. 25.5 cm. 207, (1) pages + (16)-page insert on pink glossy paper following page 112. Illustrations and decorations, mostly in color. Decorated title page and endpapers. Yellow cloth, gilt lettering uniform with item 66 above. Dustjacket a little worn. A different version of the dustjacket is on its other side. Title on both sides of dustjacket: "The Compleat Imbiber 2."

First published in 1958. "'The Compleat Imbiber' first appeared in 1953 as the magazine of W.& A. Gilbey Limited, distillers and wine shippers, and a selection, edited by Cyril Ray, was published by Putnam in time for Gilbey's centenary in 1957 (in which year the 'Compleat Imbiber' exhibition – of the drinking customs and paraphernalia of Britain from Roman times – was put on by Gilbey's in London). This second 'Compleat Imbiber' volume, also edited by Cyril Ray, consists of entirely new material, especially commissioned and written for what it is hoped will become an annual series." [facing title page]. Contributors to this volume include Joseph Wechsberg, James Laver, Kingsley Amis, Denzil Batchelor, Iris Murdoch, and 25 others.

69. Ray, Cyril (editor). The Compleat Imbiber [3]. Edited by Cyril Ray. Illustrations by Brian Keogh. *London*: *Putnam*, (1960). Printed by W. & J. Mackay & Co, Fair Row, Chatham. 23 cm. 176 pages. Illustrations. Burgundy cloth, gilt lettering and decoration. Dustjacket. Title on spine and dustjacket: "The Compleat Imbiber 3."

First published 1960. This volume is not uniform in size with others in the series. Among the many contributors, you will find J.B. Priestley and V.S. Pritchett. Edward Crankshaw talks about Russian (and other Soviet) wines in "Drinking in Russia."

70. Ray, Cyril (editor). The Compleat Imbiber [4]. An Entertainment. Edited by Cyril Ray. Designed by Charles Hasler. *London*: *Vista Books*, 1961. 25.5 cm. 208 pages + a (16)-page pub crawl photo essay on glossy paper following page 80. Illustrations in color and b&w. Green cloth, gilt lettering, with a couple of relatively inconspicuous gouge marks. Dustjacket shows some wear. Title on spine and dustjacket: "The Compleat Imbiber 4."

©1961. In the introduction Ray says: "A lot of rot is written about wine." He gives some examples. In this volume he offers the contributions of his friends who provide "lighthearted entertainment, and much good sense." Charles Causley contributes a poem about Admiral Nelson. After the Battle of Trafalgar, his body was placed in a cask of brandy and on the way to Gibraltar, the lid of the cask burst open from a displacement of air from the corpse. The reappearance of the body started the rumor that Nelson had risen from the dead. But there are much more pedestrian topics covered in this book, such as advice on which wines to buy in 1962, by Edmund Penning-Rowsell.

71. Ray, Cyril (editor). The Compleat Imbiber 5. An Entertainment edited by Cyril Ray. Designed by Charles Hasler. *London / New York*: *Vista Books / Paul S. Eriksson*, 1962. Longacre Press, London. Printed by Hazell Watson and Viney, Aylesbury, Bucks. 25.5 cm. 208 pages + 8 glossy plates. Illustrations in color and b&w. Illustrated endpapers. Blue cloth, gilt lettering and decoration. Very nice copy in acceptable dustjacket (Eriksson).

Postgate writes about Slovenian wines, Batchelor on the "sad centenary" of phylloxera. Another interesting item is a short story by Isak Dinesen (1885-1962), which takes place shortly after Easter, when a stranger buttonholes Peter (the Apostle) over wine in a Jerusalem tavern, discussing the events leading up to the Resurrection. At the end he identifies himself as Barabbas.

72. Ray, Cyril (editor). The Compleat Imbiber 6. An Entertainment edited by Cyril Ray and designed by Charles Hasler. *New York*: *Eriksson*, 1963. Printed in GB by Hazell Watson and Viney, Aylesbury, Bucks. 25.5 cm. 224 pages. Illustrations in color and b&w. Illustrated endpapers. Red cloth, gilt lettering and decoration, uniform with *Compleat Imbiber 5*. Dustjacket is lightly soiled and has a few small tears.

Lots of interesting articles. To single out just a few: Evelyn Waugh writes on drinking; André Simon contributes an illustrated piece on his book collecting [same as his article in *The Book Collector*, Spring 1962]; Ronald Barton writes about "How the Clarets were Classified"; Colin Fenton presents an illustrated discussion of "Silver Wine Labels."

73. Ray, Cyril (editor). The Compleat Imbiber 7. An entertainment edited by Cyril Ray and designed by Charles Hasler. *London*: *Studio Vista Limited*, 1964. Printed by Hazell Watson and Viney, Aylesbury, Bucks. 25.5 cm. 224 pages. Numerous photos and illustrations in monochrome and b&w. Illustrated endpapers. Black cloth. Dustjacket is edgeworn, especially at spine ends.

This issue sponsored by Harveys of Bristol. Inscribed on title page: "All good wishes, Cyril Ray." Julian Jeffs writes on cork: "Between the wine and the glass – the story of cork." An article on tea is contributed by Gervas Huxley, and Edmund Penning-Rowsell is back with advice on what to buy in 1965. Other contributors include Joseph Wechsberg, Graham Greene, Raymond Postgate and Elizabeth David.

74. Ray, Cyril (editor). The Compleat Imbiber 7. An entertainment edited by Cyril Ray and designed by Charles Hasler. *New York*: *Paul S. Eriksson Inc*, 1964. Printed in GB by Hazell Watson and Viney, Aylesbury, Bucks. 25.5 cm. 224 pages. Numerous photos and illustrations in monochrome and b&w. Illustrated endpapers. Black cloth. Dustjacket.

US edition of item 73 above. Dustjacket has American reviews on dustjacket flap, rather than British.

75. Ray, Cyril (editor). The Compleat Imbiber 8. An entertainment – edited by Cyril Ray and designed by Charles Hasler. *London*: *Collins*, 1965. Printed at Collins Clear-Type Press, Glasgow. 25.5 cm. 224 pages. Illustrations include a 16-page glossy photo portrait of the Café Royal. Illustrated endpapers. Light tan peppered cloth. Dustjacket shows some scuff marks.

©John Harvey & Sons 1964. Alec Waugh writes about Bordeaux and California, where his hosts were Alexis Lichine and Martin Ray, respectively. And California appears in another piece about a tasting of 20 years of Latour. Music and wine are honored with articles by Robin Orr, professor of music at Cambride, and Otto Loeb – "Claret for Bach ..... and Moselwein for Mozart." And there are reproductions of pages from the 1936-1938 wine lists of the Glyndebourne Festival Opera House.

76. Ray, Cyril (editor). The Compleat Imbiber 9. An entertainment. Edited by Cyril Ray and designed by Charles Hasler. *London*: *Collins*, 1967. Printed by Cox & Wyman, London. 25.5 cm. 224 pages. Illustrations. Illustrated endpapers. Illustrated cloth binding with matching dustjacket, lightly soiled.

Sponsored by Harveys of Bristol. Contributors include Hugh Johnson on mineral waters, Penning-Rowsell on laws of appellation and on what to buy and drink in 1968, Ernest Atkinson on the history of wine taxes and prices in Britain, Graham Greene with a short story. There are reproductions of 15 postage stamps in a three-page view of Oenophilately.

77. Ray, Cyril (editor). The Compleat Imbiber 10. An entertainment edited by Cyril Ray and designed by Charles Hasler. *London*: *Hutchinson*, (1969). Printed in GB by Anchor Press, Tiptree, Essex. 25.5 cm. 224 pages. Illustrations and decorations. Illustrated endpapers. Pages 97-112 printed on yellow-green paper. Green cloth, dustjacket.

Sponsored by F.S. Matta Limited. We have John Doxat on Italian vermouth, Anthony Powell on Cyrus Redding, Aldous Huxley on salt, Clément Morraye (president of the Belgian Wine Academy) with a poem in French on the wine of England, dedicated to Sir Guy Salisbury-Jones, vigneron at Hambledon in Hampshire. And much more, of course.

78. Ray, Cyril (editor). The Compleat Imbiber 11. An entertainment. Edited by Cyril Ray. Designed by Charles Hasler. *London*: *Hutchinson*, (1970). Printed in GB by Anchor Press, Tiptree, Essex. 25.5 cm. 224 pages. Numerous illustrations and photos, some glossy. Illustrated title, spread over four pages. Pages 69-116 printed on green paper. Illustrated endpapers. Maroon cloth, dustjacket.
Sponsored by F.S. Matta Limited. Henri Gault and Christian Millau try to explain what makes a restaurant great. John Russell presents an illustrated essay on rare bottles. Hugh Johnson and Edmund Penning-Rowsell are also here, together with many others.

79. Ray, Cyril (1908-1991). Introduction to Wines. *[London]*: *The Observer*, 1960. Partridge Printers, Leeds. 21.5 cm. 35 pages. Illustrations. Paper.

A brief introduction to wine for Britons. "One barrier in the way is that patterns of wine-drinking in this country were set generations ago by a rich upper-class who could afford the best and thought it shabby to drink ordinary wines, such as are often drunk even by the rich and noble in wine-growing countries ..." Ray skims through the more popular of European wines. "More Beaujolais is drunk in England than was ever grown in France ..." Pleasant and informative.

80. Ray, Cyril (editor). The Gourmet's Companion. *London*: *Eyre & Spottiswoode*, 1963. Printed by Billing & Sons, Guildford and London. 22 cm. 505, (2) pages. Illustrations. Decorated endpapers. Bright red cloth, gilt and black title on spine. Dustjacket. Binding has faintly washed-out areas at top and bottom of covers, but a nice copy.

First published 1963. Unlike the *Compleat Imbiber* series, Ray here presents an anthology of past writers, in English, thus excluding "some choice Chaucerian morsels" and such great gastronomic writers as Brillat-Savarin and Escoffier. Ray has also tried to avoid presenting only short "snippets," so that this book could be a *reader*. The six parts are titled Stories, Some Cooks and a Vigneron, Memorable Meals, Bottles and Dishes, Table Talk and Travelers' Tales, The Poetry of the Table. The poetry part includes Longfellow's *Catawba Wine* and Belloc's *An Heroic Poem in Praise of Wine*, as well as poems by Thackeray, Healey, and Ogden Nash. Other names you will see are Galsworthy, Runyon, Shand, Simon, Street, J.M. Scott, Warner Allen, Saintsbury, Melville ("The Whale as a Dish"), Evelyn Waugh, David, Bolitho, Postgate, and many others. A truly broad panorama of gastronomic writing.

81. Ray, Cyril (1908-1991). The Wines of Italy. With color photographs by Ekhart van Houten and maps by Audrey Frew. *New York, Toronto, London, Sydney*: *McGraw-Hill Book Company*, (1966). Printed in GB by Richard Clay (The Chaucer Press), Bungay, England. 27.5 cm. 192 pages + (8) pages of color maps at end and color photo plates (indexed). Bibliography page 187. Color photo endpapers, matching dustjacket. "Vellum" backed light brown cloth. Dustjacket (US) is price-clipped and shows a little wear at spine ends.

©George Rainbird 1966. A respectably detailed look at the wines of Italy, with a chapter on each region and an annotated list of its principal (and not so principal) wines. As the country with the biggest wine production, though only a little more than half the size of France and a proportionally smaller area suitable for wine growing, this is the least it deserves. There is an introductory chapter on the "wines of the past" and appendices on wine laws and organizations, wine production by region, and principal foreign markets.

82. Ray, Cyril (1908-1991). The Wines of Italy. With color photographs by Ekhart van Houten and maps by Audrey Frew. *New York, Toronto, London, Sydney*: *McGraw-Hill Book Company*, (1966). Printed in GB by Richard Clay (The Chaucer Press), Bungay, England. 27.5 cm. 192 pages + (8) pages of color maps at end and color photo plates (indexed). Signed "Cyril Ray" on title page. Bibliography page 187. Color photo endpapers, matching dustjacket. "Vellum" backed light brown cloth. Dustjacket (US - price 2.50) shows slight wear at top edge.

Same as item 81 above, except dustjacket is not "price clipped" and shows the price in dollars, is signed, and has the prospectus laid in.

83. Ray, Cyril (1908-1991). The Wines of Italy. With color photographs by Ekhart van Houten and maps by Audrey Frew. *New York, Toronto, London, Sydney*: *McGraw-Hill Book Company*, (1966). Printed in GB by Richard Clay (The Chaucer Press), Bungay, England. 27.5 cm. 192 pages + (8) pages of color maps at end and color photo plates (indexed). Bibliography page 187. Color photo endpapers, matching dustjacket. "Vellum" backed maroon cloth. Dustjacket (UK - price £4.4.0) has a closed tear and top of spine is worn.

Same as item 82 above, except color of binding is darker, and dustjacket has price in pounds.

84. Ray, Cyril (1908-1991). In a Glass Lightly. With illustrations by Quentin Blake. *London*: *Methuen & Co*, (1967). Printed in GB by Latimer Trend, Plymouth. 20.5 cm. xii, (1), 193, (1) pages. Grey cloth-like boards, dustjacket.

First published in 1967. An entertaining romp through Ray's years of drinking not only wine, but beer and whisky and vodka. He got his first taste of wine before his teens. "... my grandparents were sufficiently orthodox to observe the festivals of the Jewish faith ... and I can still taste, on the palate of my memory, the full, sweet *kosher* wine from Palestine, styled and named after the Spanish Alicante ..." though the dedication to wine-drinking came later. He admits, as I do, that his wife has a finer palate than his, and that he suspects others get more out of the wine experience. Anyway, you really should read this book, if you haven't already. The dustjacket blurb says this, in part: "Mr. Ray has travelled widely and drunk adventurously, from Clos des Pyramides in Egypt to *eau de vie* of holly-berries in Alsace, and he has engaging stories to tell – among them those of the aeroplane brought down by a well-aimed vodka bottle, and of the husband who did not dream of divorce until he was cuckolded against a bin of 1921 Yquem."

85. Ray, Cyril (1908-1991). Lafite. The Story of Château Lafite-Rothschild. *London*: *Peter Davies*, (1968). Western Printing Services, Bristol. 24 cm. x, 162 pages + 9 glossy photo plates (indexed). Errata slip tipped in on page x. Bibliography pages 153-155. Red cloth. Dustjacket is a little worn at bottom of spine and also has a waterstain which shows up inside the jacket, but with no apparent transfer to the binding.

First published 1968. Another of Ray's many readable books. James Rothschild, Austrian baron and later a French baron as well, was old and sick when he bought Lafite, apparently at the urging of his sons, to whom he is reported to have said in a letter that "we are bankers: we are not agriculturists." Baron James, who never lost his strong German accent, had Carême to cook the meals at his palace on Rue Laffitte, Heine [one of my favorite poets] to sing his praises, Rossini to compose music for his parties, and Balzac to dedicate stories to him and Baroness Betty. With all that going for him, his taste in wine was not at the same level. One story had it that at a dinner party, to which Heine had been invited, Heine was plied with the baron's finest wines to cheer him out of his morose state, working all the way up to a bottle of Lacrima Christi, and finally Heine broke his silence. "Do you know why it is called Lacrima Christi? ... These are Christ's tears, because he weeps at the sight of two wicked Jews like us drinking such a precious wine when there are thousands of Christians in Paris without a crust of bread." Ray's comment: "Others might have wept at the thought that Lacrima Christi was one of the finest wines in the cellar of the man who was eventually to buy Lafite." [pages 51-54]. Fortunately for Lafite, the baron's heirs had a greater fondness for the wine than he did.

86. Ray, Cyril (1908-1991). Lafite. The Story of Château Lafite-Rothschild. *New York*: *Stein and Day*, (1969). Printed in the USA. 24.5 cm. x, 162 pages + 8 photo plates (indexed). Bibliography pages 153-155. Maroon cloth, dustjacket.

First published in the USA in 1969. Same as item 85 above, except that errata have been corrected, and the photo plates are not glossy. Also in this edition, the frontispiece photo is reproduced on the verso of the half title, replacing the list of other books "by the same author."

87. Ray, Cyril (1908-1991). Bollinger. The Story of a Champagne. *New York*: *St. Martin's Press*, (1970). Printed in Great Britain. 24 cm. x, 179 pages + 6 glossy photo plates. Map and illustrations. Bibliography pages 168-69. Dark green cloth, dustjacket.

Copyright 1971, but "First published in the USA in 1970." No doubt the book was published and/or released in the US before it was in the UK. The second edition was published 1982, a French edition 1983, the third edition 1988, and another in 1994 (posth.)

Ray admits that he came late to a love of Champagne. Perhaps this book was a form of penance. The first two chapters provide background on *La Champagne* (the region) and *Le Champagne* (the wine) before proceeding with Bollinger, the main subject of the book. The historical material includes a description of the Champagne riots of 1911. In that chapter, Ray quotes at great length from Warner Allen's dispatches to the *Morning Post* of 1911, and his later account in *The Wines of France*, published in 1924, "after he had visited Champagne a number of times, and learned something about wine." [page 84]. Ray takes a few more swings at Allen, which he had also done in some of his earlier books. Do I detect a note of professional jealousy?

88. Ray, Cyril (1908-1991). Bollinger. The Story of a Champagne. *London*: *Peter Davies*, (1971). Printed in GB by Western Printing Services, Bristol. 24 cm. x, 179, (2 cat) pages + 6 glossy photo plates. Map and illustrations. Bibliography pages 168-69. Dark green cloth, dustjacket.

©1971. First published 1971. See item 87 above.

89. Ray, Cyril (1908-1991). Fide et Fortitudine. The Story of a Vineyard. Langoa-Léoville Barton, 1821-1971. *Oxford*: *Pergamon Press*, (1971). Printed by W & J Mackay & Co, Chatham, Kent. 23.5 cm. vii, 28 pages [page 28 numbered 29] + 8 plate illustrations in color and b&w. Illustrated endpapers. Green boards, dustjacket.

An attractive wine family portrait commissioned by Ronald Barton to mark the 150th anniversary of his great-great-grandfather's purchase of Langoa and Léoville. Ronald Barton succeeded to the property in 1927 and has lived at Château Langoa ever since.

90. Ray, Cyril (1908-1991). Cognac. *New York*: *Stein and Day*, (1974). Printed in the USA. 24 cm. x, 171 pages + 4 photo plates. Map. Head and tailpiece illustrations. Bibliographical note pages 165-66. Yellow cloth-backed pale brown boards, dustjacket.

©1973. First published in the US in 1974. This is, according to the dustjacket, the first book in English devoted to cognac. Ray's publisher had thought of Château d'Yquem, Schloss Johannisberg or Taylor's lodge at Oporto as possible follow-ons to Lafite and Bollinger – or perhaps Romanée-Conti, Clos de Vougeot, or Pruem's Wehlener Sonnenuhr. But Ray felt his duty lay elsewhere. "Surely, I thought, having paid my modest tribute to champagne as a preliminary and to claret as an accompaniment, the next step must be to write about what must, for me, follow a good dinner. No, not port ... port is not my tipple .. it does not stir me ... Not port then, and not an after dinner sherry or madeira ..." And not calvados or kirsch or whiskey or whisky or marc or grappa. Well, I'm glad he chose cognac, because the result is certainly informative and entertaining. Ya gotta get this thing, as they used to say. One note of interest is the Protestant link in the cognac trade. "Indeed, the partly Protestant origins of the cognac trade, the continuing Protestant element in its tradition, and the the influence it has sometimes had on the courses that the trade has taken, are reminiscent of the connexion in Britain between cocoa and Quakerism ..." By the time of the Edict of Nantes in 1598, which gave the Huguenots the right to practise their religion, they "were used to exclusion from public affairs, and to concentration ... on commerce, as was the case, at various times, with dissenters in Britain and with Jews in various parts of Europe." [page 43]. There's an entertaining chapter on the *Napoleon* legend, in which we are treated to a great display of give and take between experts and pseudo experts.

Additional wine books by Ray include one on Mouton (1974), the wines of Germany (1977), and Robert Mondavi (1984). His last entry in *Who's Who* (1991), lists his recreation as "formerly riding, now The Times crossword."

91. Ray, Georges. Manuel des Vins, Cidres, Poirés, Eaux Gazeuses. Par Georges Ray, professeur à l'École Nationale d'Agriculture de Rennes. Avec 139 figures intercalées dans le texte. *Paris*: *Librairie J.-B. Baillière et Fils*, 1923. Printed by Jouve et Cie, Paris. 16 cm. 406, (6 cat) pages. Illustrations. Decorated semi-flexible boards, spine worn.

In the series "Bibliothèque Professionnel," edited by René Dhommée. Textbook on all facets of the making of wine, brandy, cider, perry and sparkling water. More than half of the book is dedicated to wine and brandy, and most of the remainder to cider. Commercial and legal aspects are also covered.

92. Ray, Georges. Les Vins de France. «Que Sais-Je?» Le Point des Connaissances Actuelles. N° 208. Vingt-troisième mille. *Paris*: *Presses Universitaires de France*, 1957. 18 cm. 127, (1) pages. Maps. Attractively bound by Nancy Buehler in half cloth, marbled boards, leather label on spine.

This is a later printing of a book first published in 1946. Ray begins with the birth of the French vineyards and then presents an overview of the major wines throughout France, including Algeria. A short chapter on brandy is followed by others on wine and food, and gastronomy. He concludes with the evolution of French viticulture, production, and the place of wine in French commerce.

93. Ray, Georges. The French Wines. Georges Ray, Honorary Professor (Tunis, Rennes and Grignon), former head of technical services at the International Institute of Agriculture, Rome. Translated from the French and revised, with additions, by Paul Capon. With 9 maps. *New York*: *Walker and Company*, (1965). Printed in the USA from type set in Austria. 21 cm. (5), 153 pages. Maps. Pale green cloth, dustjacket.

©1946 Presses Universitaires de France, 1946. This translation, including new material, ©1965. See the French edition above, item 92. There are substantial deletions, additions and changes. Among items added are some food recipes. In the fifties, sixties, and even later it was believed that unless a book on wine also contained recipes, it would not sell very well.

94. Razouvaieff, Peter E. Peter's Cocktail Book, with Notes on Wines. *Chesterfield, (Derby, UK)*: *Florian Press Ltd*, n.d. 21h x 11.5w cm. (38) pages. Photo on title page. Illustrations. On cover: "International Champion 1951." Pale blue paper, lightly soiled.

Razouvaieff "was shaking cocktails in India, Australia, Malay States and Egypt before he came to London ... His bar at L'Aperitif Grill is patronized by Royalty, nobility, and ... famous film personalities." He was a member of the team of three representing Great Britain which took first team prize at the European International Cocktail Competition at Turin in 1951. A photo pictures him mixing a cocktail at the competition.

95. Reach, Angus B[ethune] (1821-1856). Claret and Olives, from the Garonne to the Rhone: or, notes social, picturesque, and legendary, by the way. [bound with]: A Book for a Corner; or, Selections in Prose and Verse from authors the best suited to that enjoyment: with comments on each, and a general introduction, by Leigh Hunt. Second series. *New York*: *George P. Putnam*, 1852. 18.5 cm. [Claret and Olives]: 235 pages; [Book for a Corner]: 227 pages. Frontispiece has two engraved illustrations, one of them titled "The Vintage." Leatherbacked mottled boards. Very poor condition. Internally wrinkled, but reasonably clean except for stains and spotting on first 20 or so and last 40 or 50 pages, and a few others between. Absolutely a reading copy only.

Only the first book will be of interest for its "travelogue" covering Bordeaux, Garonne, Languedoc, etc. Published in London 1852, by D. Boque. "This work is reprinted from the early proof sheets of the London edition, by special arrangement."

Reach was born at Inverness and in 1842 his family moved to London, where he made his living as a writer for a number of newspapers and magazines, joining the staff of *Punch* in 1849. He also wrote novels and other books. "In 1850 he visited France in connection with an inquiry by the 'Morning Chronicle' into the state of labour and the poor in England and Europe. As special commissioner he wrote letters to that paper on the vineyards of France, republished in book form as 'Claret and Olives' ..." He was characterized as a laborious and prolific writer. "It was no uncommon thing for him to work sixteen hours a day." Among interesting Reach titles: *The Natural History of*

Bores (1847); The Natural History of Humbugs (1847); The Natural History of Tuft-Hunters and Toadies (1848); Sketches of London Life and Character. "The name Reach is pronounced Re-ach (dissyllable)." [*Dictionary of National Biography*].

96. Reboux, Paul (1877 –). L'Algérie et ses Vins. Voici l'heure des vins d'Algérie. – Il faut créer des crus algériens. – Les colons. – Les indigènes. – Voyage en Algérie vinicole: Alger, Constantine, Oran. – L'amphore, fosse commune des bons vins. – Comment lancer un cru. – Négociants et transitaires. – Technique et esthétique du vin. – L'art de boire. *Algiers*: *Agence Française de Librairie*, (1945). Printed by «La Typo», Oran. 20 cm. 235, (5) pages. Paper. Covers heavily soiled and a strip torn out of outside edge of front cover, 2 x 10 cm. Internally waterstained throughout. Text is readable.

From the entry in the Fritsch sale catalog (#391): "A very enthusiastic study of the wines of Algeria. The circumstances of the birth of the vineyards, the first colonists, their setbacks, their tenacity, chemical and biological study of the growths ... The bad reputation of certain wines; which are the good wines: the Burgundy of Algeria – Oran: Tlemcen, Mansourah, Sidi-Bel-Abbès ... etc. – How to drink the wine."

Reboux [Paul Henri Amillet-Reboux] was a drama and film critic, as well as a gastronome. His last appearance in the *Who's Who* of France was in the 1961-62 edition.

97. Reddick, Donald (1883 –) and C[harles] S[coon] Wilson (1879 –). The Black-Rot of the Grape, and its Control. Cornell University, Agricultural Experiment Station, The College of Agriculture, Departments of Plant Pathology and Horticulture. April, 1908. Bulletin 253. *Ithaca, NY*: *Cornell University*, 1908. 23 cm. (3), 368-388 pages. Photo illustrations. Stapled paper, no cover. Front & back pages soiled, other pages show staining at spine, staples rusted. Reference copy.

98. Redding, Cyrus (1785-1870). A History and Description of Modern Wines. *London*: *Whittaker, Treacher, & Arnot*, 1833. Printed by Gilbert & Rivington, London. 23 cm. xxxv, 407 pages + tipped-in title page. Engraved headpiece illustrations. Dark green cloth. Binding waterstained, a little warped, and cloth peeling off back cover. Internally there is a dark stain in upper left corner of title page, not affecting the print, and there is lesser staining through page vi. Several stains reappear on page 393 and grow larger to the end. All the rest is quite clean.

First edition, with introduction dated at South Lancing, Sussex, July 18, 1833. In his introduction, Redding defends himself against the charge of "too great a predilection for the wines of France." He explains the meaning of pure wine and says that any wine to which brandy has been added does not qualify. "If any prefer such a mixture, they can follow their own taste, but they can have no right to impugn my selection until they can prove it wrong, until they show impurity to be pure. The French wines are the best and purest, and not these alone, but the German and Hungarian wines are, besides their purely vinous qualities, among the most delicate and perfect in character. I have, therefore, been governed by truth, and not by predilection, in making them the superior in every possible sense, and I do not think I am wrong."

The first three chapters are devoted to the vine and the vintage. The next two chapters are on the wines of France (pages 53-178), followed by chapters on Spain and the Canaries, Germany and Switzerland, Portugal and Madeira, Italy, Hungary and Austria, Greece and Russia, Persia, Africa and America. The final two chapters discuss cellaring and aging, and the adulteration of wines. The final 55 pages contain 27 appendices containing mostly tables and lists, such as wines of different classes in the various countries. In the chapter on Portugal, Redding continues with the pure wine theme of the introduction: "The history of no country in the world furnishes an example of greater political absurdity than our own, in the conclusion with Portugal of ... the Methuen Treaty ... By this treaty Englishmen were compelled to drink the fiery adulterations of an interested wine company ..." [page 211]. Regarding American wines: "Certain Swiss settlers, in the states of Ohio and Indiana, have cultivated the vine with considerable advantage." Then, in a footnote: "The crop in 1811 was as much as twenty-seven hundred gallons, though the vineyard was only planted in 1805 ... Vines from Madeira and the Cape of Good Hope are found to succeed ... California has numerous vineyards, which give an agreeable red wine." [288-89].

Redding was born in Penryn (Cornwall), and was educated mainly at home by his father, a baptist minister. He moved to London about 1806 and settled down to a career in journalism, returning at one point to the west of England to edit the *Plymouth Chronicle*. In 1814 he went to Paris, where he was active as a correspondent for several years. "During 1818-19 he travelled in France, and acquired information which proved of service in his 'History of Wines.' ... His best book was his 'History and Description of Modern Wines' ... By advocating the reduction of duties on French wines it did much to educate public opinion on this subject, and to prepare the way for the rectification of

the tariff in 1860. Redding's work owed something to the 'Treatise' of John Croft ..., 1787, and it is now largely superseded by J.L.W. Thudichum's 'Treatise on Wines,' 1894 ... Redding outlived his generation, and died, half forgotten ..." The *Dictionary of National Biography*, source of this information, also has a long annotated list of Redding's writings.

99. Redding, Cyrus (1785-1870). A History and Description of Modern Wines. (1833). Printed by Gilbert & Rivington, London. 22 cm. xxxv, 407 pages. No title page. Engraved headpiece illustrations. Ownership signature in pencil on dedication leaf: "Jacob Lorillard 1840." Another inscription in ink on endpaper: "J Evers [?], a [?] friend of J Lorillard, April 23rd 1855." All edges gilt. Full leather, elaborate gilt decorations. Front cover detached, some stains on front and back covers, spine chipped at top. Internally there are large stains on early pages, diminishing to almost gone by page 1. Minor staining reappears about page 370 and increases gradually to end, where the last 10 pages or so have a fair amount of staining concentrated at edges and upper right corner. Page 407 has a piece torn out at upper right side, not affecting text.

Introduction dated at South Lancing, Sussex, July 18, 1833. Same as item 98 above, except for missing title page. Also, the pages in this copy are trimmed down to 21.5 cm, whereas the untrimmed pages of the other copy measure 22.5 cm.

100. Redding, Cyrus (1785-1870). A History and Description of Modern Wines. Second edition, with considerable additions, and a new preface developing the system of the port wine trade. *London*: *Whittaker & Co.*, 1836. Printed by Gilbert & Rivington, London. 23 cm. xlviii, 423, (1) pages. Engraved headpiece illustrations. Bookplate of "St. Mary's College, Oscott, Birmingham." Original dark green cloth. Pages untrimmed. Covers separated from binding, spine torn, but complete, extensive waterstaining on both covers, binding loose. The rather ugly stains, covering a large portion of the pages, begin at endpapers and continue to page xi, resuming again at about page 390 and increasing to full ugliness at the end.

Inscribed on endpaper: "The Revd Dr Wendale, from the author Cyrus Redding, for the R.C. College, Oscott, Stafford. Lichfield, July 3.d 1837." On last page: "Shortly will be published, in 12mo., by the author of the 'History of Modern Wines,' Every Man His Own Butler; or, A Friendly Companion to the Wine Cellar."

The introduction is slightly revised from that of the first edition, but carries the same date. It is followed by the preface to the second edition. Criticized for depreciating port, even though "the monopoly has for some time been destroyed," Redding does not retreat: "The predilections of a century are in its favour. Time alone can alter these, and direct into another channel the capital now employed in sustaining the monstrous prices of Port wine. At present the wine of Oporto is the standard by which Englishmen judge of all other kinds, although at best but a second class growth injured by bad management." He goes on to present in great detail the facts on which his statements in the first edition had been based, together with a few new facts gathered since then. The organization of the content of this edition is the same as that of the first, with a few revisions.

101. Redding, Cyrus (1785-1870). A History and Description of Modern Wines. Second edition, with considerable additions, and a new preface developing the system of the port wine trade. *London*: *Whittaker & Co.*, 1836. Printed by Gilbert & Rivington, London. 23 cm. xlviii, 423, (1) pages. Engraved headpiece illustrations. Bound in at front is a 16-page Whittaker catalog, dated January, 1836. Owner's name on endpaper. Original dark green cloth. Covers waterstained and badly warped. Detached spine laid in, unfortunately, as it got stuck to the page and caused waterstain emanations to 10 or so preceding and 7 following leaves. The remaining pages are reasonably clean. Poor overall.

Same as item 100 above, with publisher's catalog added.

102. Redding, Cyrus (1785-1870). A History and Description of Modern Wines. Third edition, with additions and corrections. *London*: *Henry G. Bohn*, 1851. (Printed by) Whiting, Beaufort House, Strand. 19 cm. viii, 440, 32 Bohn catalog pages + frontispiece engraved illustration. Headpiece illustrations. Bookplate of "Essex Institute. Library of Francis Peabody." Bohn's library lists on front and back

pastedowns and facing endpapers. Light green blind-stamped cloth, browned (sunned) at edges and on spine. Spine frayed at ends.

The basic content of this edition is the same as the previous two. There are now 16 chapters, rather than 15, with a new *chapter one* on ancient and modern wines. Redding's crusade against port wine continues, a little revised.

103. Redding, Cyrus (1785-1870). A History and Description of Modern Wines. Third edition, with additions and corrections. *London*: *Henry G. Bohn*, 1851. (Printed by) Whiting, Beaufort House, Strand. 19 cm. viii, 440 pages + frontispiece engraved illustration and (12) pages + pastedowns, of Bohn catalog. Headpiece illustrations. Original cloth. Very poor condition, covers waterdamaged, warped and torn, binding loose. Internally stained through page viii and last leaf and catalog pages at end. Elsewhere staining is sporadic and confined to top edge above print. Reading copy, more or less.
Same as item 102 above, except for configuration of catalog pages.

104. Redding, Cyrus (1785-1870). Every Man His Own Butler. By the author of the "History and Description of Modern Wines." *London*: *Whittaker and Co.*, 1839. Printed by Manning and Mason, London. 17.5 cm. xv, (1), 200 pages. Vignette on title page. Ownership signature in pencil: "Daniel Lomas." Ad for "History and Description of Modern Wines" pasted on front pastedown. Purple cloth, gilt decoration. Upper third of front cover and entire back cover waterstained. Some staining on endpapers and on last leaf (pages 199-200), else ok.

In the introduction, Redding tells us that a book dealer suggested he write a book of advice on wine to "prevent the cunning ones of our trade from making such a book out of your 'History of Modern Wines.' Said Redding: "I have not patience to set about robbing myself of my own dullness." But he followed the advice and this is the result. "... this little volume is for everybody who buys wine, and has the patience to make himself acquainted with what is essential merely to the animal part of the subject ..." and has no interest in the natural history of the vine and the grape, nor the must, nor "the embryo state of the fluid's history." With this promising start, the advice is bound to be good, and even today it is at least entertaining.

Simon lists this edition and a third of 1853 (BV 9, 92, 93).

105. Redi, Francesco (1626-1698). Bacco in Toscana. Ditirambo di Francesco Redi, Accademico della Crusca, con le annotazioni. *Firenze*: *Per Piero Matini all'Insegna del Lion d'Oro*, 1685. 25.5 cm. (half title and title leaves), (2 leaves), 46 pages; [Annotazioni di Francesco Redi Aretino ... al Ditirambo]: (title leaf), 264 pages. Title page in red and black, with large engraved vignette. Initials, headpiece and tailpieces. Leather-backed mottled boards. Binding is in dire need of replacement, having already parted company with its contents; water and fire damage, etc. Internally there is rippling throughout, and there is some very light – on some pages barely visible – waterstaining at spine margin throughout. Beginning about page 180 to end there is a small (1 cm) burn/stain mark at right top margin. The first three leaves have a small repairable tear near outside corner at foot of page. They also have some ink blots put there apparently by the enthusiastic owner, or perhaps even by Redi (?) – inscribed at foot of title page: "Dono di Authori" [gift of the author]; and on next leaf: "Al Sig. Giacomo Curni, Venetia" together with some additional lighter scribbles. Since the pages are untrimmed, there is a wide margin to work with for a new binding.

This work is of interest not only for its wine and gastronomy theme, but as a literary work as well. However, Redi was also one of Italy's leading physicians and made many contributions to the medical literature – parasitology, snake poisons, etc. Simon (BG #1268): "One of the most famous panegyrics on wine ever written. It was translated into English by Leigh Hunt. The notes are full of learned information on wines of all kinds, and on other drinks such as chocolate, tea and coffee, which latter Redi particularly hated." Detailed background on the development of this poem over the years, and its eventual publication in 1685, is available at an Italian website devoted to Redi.

An endpaper handwritten note states that this is the "originale Edizione citata dalla Crusca." Simon also lists an edition published in Verona 1811 (BV 211). On the Leigh Hunt edition, see Gabler.

106. Reemelin, Charles [= Rümelin, Karl Gustav] (1814-1896). The Wine-Maker's Manual. By Charles Reemelin, author of "The Vine-Dresser's Manual." *Cincinnati*: *Robert Clarke & Co., Printers*, 1868. 20.5 cm. ix, 123 pages. Illustrations. Bookplate of Frederick Urban. Dark green cloth, blind-stamped decoration. Binding heavily waterstained and warped. Front endpaper missing, title page detached. First few pages (i-iv) have stains, the rest are fairly clean, except for back endpapers. Reading copy.

Reemelin says in his introduction that "... I could not, like the writers in Germany and France, presume for my readers much of that practical familiarity with wine making, the implements necessary, and their names, which people of old wine countries usually possess ..." In addition to normal wines, Reemelin also covers such goodies as spiced wines, artificial wines, various fruit wines, and even "wines from juices of trees and plants." This book was advertised by Du Breuil's "Vineyard Culture," published in translation by this same publisher in 1867 – see my entry in Catalog DEF, item 61. Fairly scarce.

Rümelin was born in Heilbronn, Germany. "... an apprentice in his father's specialty business, he emigrated to the US in 1832, settled in Cincinnati as a dealer in colonial goods and in 1834 founded, with others, the German Company. In 1837 he acquired American citizenship, sold his share of the business in 1843, acquired a farm near Cincinnati and dedicated himself to agriculture and politics. Rümelin was elected a Senator in the House of Representatives of the State of Ohio, and achieved there the establishment of German as an official language. Among his publications are *Treatise on Politics as a Science* (1875) and *A Critical View of American Politics* (1881). [*Deutsche Biographische Enzyklopädie*, Munich, 1998]. Reemelin wrote a *Life of Charles Reemelin, in German: Carl Gustav Rümelin, from 1814-1892* (Cincinnati, 1892).

107. Reitz, Leopold (1889-1972). Der Weinpfarrer von Wachenheim. Der abenteuerliche Roman des Weines. *Saarlautern*: *Hausen Verlagsgesellschaft*, (1937). 21 cm. 259, (1) pages. Pen and ink drawings by Karl Graf, Speyer am Rhein. Grey/tan cloth, green lettering. Binding badly waterstained and one corner bent. Internally waterstained, but not badly enough to prevent this from being a reading copy.

Dedicated to the wine growers of the Palatinate, this is a book of stories about Jobst Göttelmann, wine pastor of Wachenheim, Catholic dean, who was also a wine grower, and so wine played a big part in his sermons. He is described as a wine-wise man of God, the wine conscience of the Palatinate. Charming illustrations.

Reitz wrote other books with a wine theme, including a guide to the Palatinate wine route (1953), and a book on the wine painter Gustav Ernst [1858-1945] (1958). I have absolutely no idea of the value of this book as a wine book. If it has value to anyone, please help yourself.

108. Rendella, Prospero. Tractatus de Vinea, Vindemia, et Vino. Prospero Rendella. Monopolitano I.C. Celeberrimo Authore. In quo quae ad Vinea tutelam & culturam, Vindemiae opus, Vinitoris documenta pertinent; ac plures quaestiones, & leges, animadvertuntur, & dilucide explicantur. Ne non Vini Genera plurima, ac de Vini commercio, & usu solerti cura proponuntur. Omnibus tàm Iusdicentibus, quàm in foro versantibus, ac etiam Agriculturae incumbentibus apprimè utilis, & necessarius. Cum Indice capitum, & rerum notatu dignarum, quae in opere continentur. Superiorum Licentia, et Privilegio. *Venetiis*: *Apud Iuntas*, 1629. 32 cm. (title leaf), (2 dedication), (1 poem by Rendella about his town Monopoli), (1 poem to Rendella, patrician Monopolitano and distinguished jurist, by Francis Verierius of the Society of Jesus), (2 chapter index), (15 subject and key word index), (1 preface on the meaning of the vine), (3 about the sacred vine + 1 blank) pages [= total of 14 leaves] to end of introductory material; [Tractatus de Vinea]: 98 pages. Pages 20-40 are "about the vintage," pages 41-98 "about the types of wine, and about those that are renowned in Campania and other provinces of the Kingdom of Naples." The proofer is listed at the end of page 98: Angelus Cantinius, I.V.D. [=Juris Utriusque Doctor, or Doctor of Civic and Canonic Law]. Title page in red and black. Woodcut initials and headpiece illustrations. Bookplate of Deuzel (Leon Lambert). Paperboard binding is mauled and waterstained. Internally there are small worm holes throughout. They are bigger inside the covers and on endpapers, which apparently and fortunately the little beasties found more delectable than the printed text pages. But you would discard those anyway, for a new binding. Otherwise, although the pages are rippled throughout, they are clean, and there is only one real waterstain in the upper right -/left octants of pages 23/24.

Rendella was from Monopoli, a city near Bari in the south of Italy, at that time part of the Kingdom of Naples. The Fritsch sale catalog (#75, with color reproduction of title page) had André Simon's copy. They ask why Simon wanted to make Rendella a Venetian. Their summary of the contents: "The first chapter is about viticulture, how to care for the vines, diseases. The second is on vinification, harvests, cellar work. The third talks about various wines, with interesting details on the different growths (Falernian, Lacrima, numerous wines of the Naples region), religious rites in connection with wine, blessing of the harvests, sacred feasts, divine origin of the grape, wine for the mass, bacchanals, etc. The last is about legislation." The Crahan sale copy collates [xxviii] pages for the introductory material, the same as the present copy. Vicaire (p. 738) adds this note: "The catalog of the Bordeaux Library lists an edition of this treatise on wine, very rare, same place of publication and same format, dated 1627." A reprint (same pagination) was published at Naples in 1739. An earlier Rendella work on law was published in 1614 at Naples, and another on pastures, forests, agricultural legislation, etc. in 1630 at Trani (Bari) and again in 1718 and 1726.

109. Rendu, Victor (1809-1877). Ampélographie Française, comprenant la statistique, la description des meilleurs cépages, l'analyse chimique du sol, et les procédés de culture et de vivification des principaux vignobles de la France. Deuxième édition. *Paris*: *Librairie de Victor Masson*, 1857. Printed by L. Martinet, Paris. 24 cm. (half title and title leaves), xvi, 576 pages + color map of the French wine regions facing page 1. Paper. Covers are in very poor condition and spine is gone. Internally there is waterstaining along the entire spine-side margin throughout, extending sometimes into the text area. The intensity of the stain varies from very light to quite noticeable. There is also some foxing and spotting on many pages. The map is unevenly browned. The text itself is of good reading quality.

Rendu describes all the vineyards of France in considerable detail – their grape varieties and their wines. According to the entry in Fritsch (#193), Rendu's ampelography first appeared in a much abbreviated form in 1854 with only 160 pages, and the same version re-appeared in 1857. "This second edition (actually the third), is thus in large part original. Victor Rendu, one of France's most famous ampelographers, was born in Paris in 1809. He was inspector general of agriculture. His book is the product of 15 years of inspection, of study on location at the most renowned vineyards."

110. (Revue ...). Revue de Viticulture. Organe de l'Agriculture des Régions Viticoles. Publiée sous la direction de P. Viala et L. Ravaz [P. Viala only, beginning volume 11]. Tome I, première année – 1894 (Janvier à Juin). [... Tome XVII, neuvième année – 1902 (Janvier à Juin)]. *Paris*: *Bureau de la "Revue de Viticulture"*, 1894-1902. Printed by F. Levé, Paris. 17 volumes (8½ years). Each volume 26.5 cm. Illustrations. Uniform bindings – red leather backed mottled boards. Bindings are in good condition, except for volumes 14, 15 and 16: volume 14 suffered water damage and scorching, with some warping and mottled paper peeled off back cover; similarly volume 15, though not quite as bad; volume 16 only a little scorching at back hinge of spine and some damp rippling on back cover. Internally there is some foxing in about a quarter of the pages. In volume 14, there is some waterstaining in the early and late pages, as well as damp wrinkling throughout; similarly volume 15 to a lesser extent; volume 16 has minor staining on last page and endpapers. Bindings have little pieces here and there skinned off the leather. Overall appearance is neat.

Volume 1: 01-06, 1894, numbers 1-28; (half title and title leaves), 692 pages.

Volume 2: 07-12, 1894, numbers 29-54; 640 pages + a double color plate.

Volume 3: 01-06, 1895, numbers 55-80; 656 pages.

Volume 4: 07-12, 1895, numbers 81-106; 631, (1) pages.

Volume 5: 01-06, 1896, numbers 107-132; 652 pages + a double color plate..

Volume 6: 07-12, 1896, numbers 133-158; 654, (2) pages.

Volume 7: 01-06, 1897, numbers 159-184; 760 pages + a double plate with layout of the experimental fields at Moët & Chandon, by grape variety.

Volume 8: 07-12, 1897, numbers 185-210; 712 pages.

Volume 9: 01-06, 1898, numbers 211-236; 768 pages + 2 double and 4 single color plates.

Volume 10: 07-12, 1898, numbers 237-263; 784 pages + 4 single color plates and 2 double in monochrome.

Volume 11: 01-06, 1899, numbers 264-288; 712 pages + 1 double and 5 single color plates.

Volume 12: 07-12, 1899, numbers 289-315; 776 pages + 2 single and 2 double color plates, and one double monochrome.

Volume 13: 01-06, 1900, numbers 316-341; 748 pages + 5 color plates.

Volume 14: 07-12, 1900, numbers 342-367; 728 pages + 3 color plates.

Volume 15: 01-06, 1901, numbers 368-393; 736 pages + 1 double and 2 single color plates.

Volume 16: 07-12, 1901, numbers 394-419; 728 pages + 3 color plates, a foldout table of wine, beer and cider consumption in France 1830-1900, accompanied by 3 foldout color maps of France on same + 7 foldout color maps of France showing distribution of wines in France in 1900, from various departments – Hérault, Aude, Var, Gironde, etc.

Volume 17: 01-06, 1902, numbers 420-445; 740 pages + 1 double plate in b&w and 3 in color.

Each volume has author and subject indexes at end. Volumes 1-6 also have an index of illustrations. Beginning with volume 7, there is a summary of the contents of each issue at the end, but the index of illustrations is dropped. Plate illustrations are of grape varieties, diseases, vinification. Plates vary in condition from completely clean to heavily foxed. A curiosity item: in volume 9 (1898), the telephone number is listed on the title page, and again in volumes 10 and 11; it was dropped in volume 12 (1899) – perhaps the novelty had worn off.

This journal has a wealth of information on all aspects of wine growing in France, including machinery and equipment, cooperage, ampelography, American grapes, table grapes, diseases and wine in commerce. The very first issue has an article on the "California disease." T.V. Munson makes a contribution in issue number 4 (January 13, 1894), writing about American grapes. Viala says in his introduction that Munson had not written on this subject before and that his first communication is for the *Revue de Viticulture*. "My translation is as faithful as possible; it cannot however claim to be as elegant nor as precise as the original; I hope that it will nonetheless be well received by viticulturists." You will find throughout these volumes tons of interesting information about the state of wine growing in France during the period of recovery from phylloxera. The Fritsch collection (#194) had a complete set of the *Revue*, 1894-1939, published in 2,374 issues. "This monumental publication is missing in all the listed collections [but see Simon BV 69]. Such a perfectly complete set is unattainable, so to speak. Our colleague E. Soète, in his catalog of February 1986, described a collection of only the first 19 years, which was quite remarkable in itself." Well, the first 8½ years are a start, at least.

111. (Revue ...). Revue du Vin de France. Five complete years (25 issues) of this French wine magazine, in five issues per year, from January-February 1968 to November-December 1972. The mission of the magazine, as stated below the title, is "information, documentation, defense of quality." Editors during this period were Madeleine Decure (1968), François-M. D'Athis (1968-71), Marcel Honoré (1969-70), Odette Kahn (1969-72). *Paris*: *Société Française d'Éditions Vinicoles*, Imprimerie Molière, Lyon (1968-72) and Imprimerie de Montligeon, 61-La Chapelle-Montligeon. All issues 31 cm. From 66 to 90 pages each, with average around 72. Photo illustrations and ads. Glossy paper.

The *Revue du Vin de France* was founded in 1927 by Raymond Baudouin and continnued by J.-R. Roger until 1959. 1968 was the 42nd year of publication. Covers a wide range of subjects of contemporary interest to the French wine industry and to amateurs of French wine – wines, vineyards, wine-growers, wine-makers, tasting notes, marketing, wine celebrities, gossip, restaurants, wine events, bibliography, wine legislation, the politics of wine, etc.

112. (Rheinhessen). Die Rheinweine Hessens. Rheinhessen und die Bergstrasse. Herausgegeben vom Hessischen Weinbau-Verband, Geschäftsstelle Oppenheim a. Rh. 2. erweiterte Auflage. *Mainz*:

Philipp von Zabern, 1927. 24 cm. (6), 244, (1) pages + 25 glossy plates, of which frontispiece and 2 others are in color, the remainder in monochromes. Illustrations. Folded color-coded map (60 x 80 cm, 1:80,000) in sleeve inside back cover: "Bodenkarte der hessischen Weinbaugebiete, von Bergrat Dr. W. Wagner (Geologische Landesanstalt Darmstadt)." Green cloth, gilt. Short tear at very top of inside front hinge, and wear at back inside hinge. Nice copy, nonetheless.

The first edition of this work was published in 1910 [Simon BV 132]. The second was delayed by the war and postwar conditions. It is dedicated to the German wine trade by the Hessian Winegrowing Association. A general introduction on Rheinhessen and the wine route is followed by a chapter on wine production and its grape varieties, and a few pages on the wine school at Oppenheim. The bulk of the material [pages 61-237] is devoted to descriptions of every wine commune in alphabetic order, listing details of vineyard hectarage, grape varieties and methods of culture, yield and quality of wine. The entries vary in length from a half page to 10-20 pages for the more important communes, such as Bingen and Nierstein. At the end there is a chapter on the soil characteristics of the vineyard areas, which serves as an introduction to the enclosed map. Excellent historical reference for this important German wine region.

113. (Rheinhessen). Lebensfreude aus Rheinhessen. Das Buch vom Rheinhessenwein. Herausgegeben vom Weinbauverband Rheinhessen im Herbst 1954. *Mainz am Rhein*: *Verlag Dr. Hanns Krach*, 1954. 23 cm. (presentation leaf), 192 pages + 10 glossy photo plates. Illustrations. Folded, decorative map (36 x 43 cm) in sleeve inside back cover. Inscribed on dedication page: "Mit vielen guten Wünschen! [?Etienne]." Pale green cloth, with decoration, in soiled and worn dustjacket, with tears.

Consists of more than thirty short essays, stories or anecdotes, and general information on Rheinhessen wines, by various authors, including a few from the world of letters, such as Carl Zuckmayer. At the end there is a "lexicon" of the wine communes, with a brief description of each – hectarage, most important vineyard names, and historical information about the town. Many are accompanied by a vignette of their coat of arms. A short preface reviews the history of previous editions of this work – see item 112 above for the second, of which this is a revised edition. After the second World War, the new province of Rheinland-Pfalz was created, so that the "Weinstrasse" was now no longer officially connected with the state of Hessen, as it had been at the time of the second edition.

The dedication page reads: "Presented by Weingut 'Villa Sachsen,' Bingen am Rhein." It also includes a reference to a story related by Fred Etienne of Bingen [pages 44-50]. I suspect that various copies of this book had different presentation pages tailored to the wine company or person doing the presenting. But I haven't checked other copies to confirm this suspicion.

114. Rhoads, W[illiam] M[arston] (1859 –) (compiler). Toasts. Drawings by Clare Victor Dwiggins. *Philadelphia*: *The Penn Publishing Company*, (1905). 17 cm [irregular shape]. (96 pages). Flexible "leatherette" covers. First and last pages are stained brown from covers. In broken, torn and waterstained box. Poor.

Copyright 1904 and 1905. The book is in the shape of a beer mug, but decorated with grape illustrations! Last toast: "Here's to Uncle Sam: the most respected, genial, farcical, picturesque, courteous, gallant, hospitable, generous, liberty-loving, calm, judicial, honorable, misunderstood old myth that ever was invented." Another, contemporaneous book by Rhoads was titled *Roasts: a companion to toasts*, Chicago: Reilly & Britton, 1905.

115. Rice, Wallace (1859-1939) and Frances Rice (compilers). Toasts & Tipple. A Book of Conviviality. Decorations by Anita Parkhurst. *M.A. Donohue & Co.*, n.d. 24 cm. (64) pages. Headpiece illustrations on all pages, and text is printed throughout over monochrome background illustrations. Endpaper illustrations. Maroon cloth, paper label with title on front cover. Cloth is a little worn and paper label is soiled. Internally, hinges are frayed and there are occasional spots, but no waterstains. Not bad for a copy that may have spent some time with its subject.

The authors of all toasts are listed in the table of contents, by page number, though pages are not numbered. Perhaps, after a few, the page numbers would become visible. Authors include such old-timers as Blake, Burns, Freneau, Landor, Moore, Peacock and Thackeray. WorldCat lists the date of this book as 1914, and also lists another with the same title, by Wallace de Groot Cecil Rice, published 1909 by A.C. McClung & Co., 56 pages.

116. Riehl, Edwin H. Growing Grapes. By Edwin H. Riehl, President of the Alton (Illinois) Horticultural Society; Manager Illinois Experiment Station Number 8. *St. Joseph, MO*: *The Fruit-Grower Company*, 1906. 14 cm. 39 pages. Photo and other illustrations. Paper, with grape illustraion on cover. Covers soiled. There is a waterstain at top edge of back cover which goes through a few leaves, gradually fading out.

Brother Jonathan Series, Booklet No. 7.

117. Ritchie, William (ca 1811-1897). Scripture Testimony Against Intoxicating Wine. By the Rev. William Ritchie, Dunse, Scotland. *New York*: *National Temperance Society*, 1874. 16 cm. 213 pages + (8) catalog pages of National Temperance Society. Ownership stamp on endpaper: "O.E. Angstman, Attorney at Law, Detroit, Mich." Brown cloth, gilt spine.

An amazing display of circuitous non-logic. For example, in discussing the miracle at Cana, a critical stumbling block for the non-fermented wine advocates, our author affirms that the wine Jesus made was indeed non-alcoholic. Then, in a marvellous non-sequitur he talks about imported port wine, declaring that [quoting William Reid] "whatever the wine was which was made by our Lord, it was not the article in common use among ourselves known by that name, and hence the miracle in question avails nothing as a sanction to the moderate use of modern wine ..." He quotes various sources, including James Forrester and Cyrus Redding in support of his view of this vile modern wine. And so the wine of Cana "could not be the article called wine now in common use. No such process of adulteration was then practiced ..." [pages 115-128]. We must conclude that Ritchie may be hedging – maybe the wine was alcoholic – just not *that* alcoholic. Hair-splitting at its best – sometimes side-splitting as well.

WorldCat lists editions of 1855, 1866, 1869, 1870, 1881, 1900. Amerine (2893.1) has an 1883 edition. But only this catalog, at this moment, has the 1874 edition. You owe it to yourself to have at least one edition on this inflammatory, if not intoxicating subject.

118. Rivinus, Willis M. Early Taverns of Bucks County. Illustrations by Charles S. Renfro. Map by Edith C. Smith. *New Hope, PA*: 1965. 23 cm. 85 pages + frontispiece illustration and a large folding map tipped in at inside of back cover: "Early Taverns along the Highroads and Turnpikes of Bucks County Pennsylvania, based upon A.W. Kennedy's map, 1831." Sunned strip along top of covers.

An attractively presented study of a subject with a long history. The first inns appeared in Bucks County in the early 1700's, but of course their tradition in England dates back to the Crusades and to Chaucer's time. "Excavations at Herculaneum and Pompeii in the 1830's revealed tavern signs that were familiar fifteen hundred years later ..." in Britain. Many of the illustrations here are of tavern signs. The booklet opens with a quotation from Ben Johnson who was very fond of taverns because he found having wine with friends there exhilarating. "I dogmatize, and am contradicted; and in this conflict of opinions and sentiments I find delight."

119. Robb, Marshall J[effreys] (1888 –). Scotch Whisky. *New York*: *E.P. Dutton & Company*, 1951. 21 cm. 127 pages + numerous glossy plates, mostly photos. Illustrations. Black cloth backed light blue boards, silver paper title label. Light blended stain along top and side of covers. Internal damp wrinkling.

First edition [US]. Published in the UK in 1950. All about scotch whisky – its history, its making and its lore. From the foreword by Maurice Walsh: "Continence is the only way between a palate and malt whisky, and we were as continent as a connoisseur with a vintage claret. I knew one small town with seven distilleries and I knew an expert who could distinguish the seven by bouquet alone. These seven distilleries were in one mile of highland river; they used the same water, peat and malt, and the methods of brewing and distillation were identical, yet each spirit had its own individual bouquet ... ... I don't see much Highland malt nowadays. Do you? Are ye too kind to our American cousins, hoping to larn them to drink rightly and pay smartly for the larning ... ... I cannot express my expert views on whisky, but thank you, all the same for asking me. *Slainte agus saol fada!*."

120. Robertson, Jean and Andrew. Food & Wine of the French Provinces. A Traveller's Guide. Maps by Pamela Guille. *London and Glasgow*: *William Collins Sons*, (1968). 19.5 cm. (6), 218 pages. Maps. Blue cloth, dustjacket.

Covers all the wine and food regions of France, with information and advice on each.

121. Robin, J.-E. and V. Pulliat (editors). La Vigne Américaine – sa culture, son avenir en Europe ... Numéro 1. – 15 Janvier 1877. *Vienne (France)*: *Imprimerie E.J. Savigné*, 1877. 23 cm. 24 pages. Paper, with title on cover. Unopened, coming apart at spine. Covers detached, internally some browning in lower margin.

The first issue of this journal which, according to one entry in WorldCat, ran to 1910, with some changes in the title in later years. Its mission was no doubt to support the battle against phylloxera.

122. Robinet, Édouard. Guide Pratique du Distillateur. Fabrication des Liqueurs. Distillation, rectification, filtrage, tranchage, générateurs, matières sucrées, conserves. Comprenant: liqueurs de tous pays, sirops, punchs, eaux aromatiques, huiles essentielles, essences, alcools aromatiques, liqueurs hygiéniques, coloration, vins de liqueurs, miels et hydromels, fruits à l'eau-de-vie, boissons gazeuses, liqueurs de ménages. Par Édouard Robinet d'Épernay. *Paris*: *Bernard Tignol, Éditeur*, 1891. Émile Colin, Imprimerie de Lagny. 18.5 cm. viii, 424 pages + plate illustrations. Marbled endpapers. Charcoal cloth. Binding worn, especially at hinges and spine. Internally a few pages have brown spotting. Solid copy.

N° 22 in series *Bibliothèque des Actualités Industrielles*. It's hard to imagine any aspect of the subject that is not covered. He begins with a historical overview, including references to Arnault de Villeneuve of Montpellier, who wrote the first known treatise on distillation in 1240. Robinet wrote many other books, mostly on wine. Simon lists this title, but without a date (BV 160). WorldCat lists only a 1913 edition, same publisher, same pagination.

123. Robinson, Alfred (1806-1895). Life in California. Being a residence of several years in that territory. New edition, bringing forward the narrative from 1846 to the occupation of the country by the United States. *San Francisco*: *William Doxey, at the Sign of the Lark*, 1897. 20 cm. 284 pages + frontis photo portrait of Robinson. Tan cloth, gilt titles, illustration in red. Battered discard from "Malden Public Library," with its markings and other detritus. Soiled and frayed. Internally stained on endpapers. Reading copy.

I must have added this book to my collection either because it had, or I thought it ought to have at least a reference to grapes and or wine. But a quick perusal yields nothing. It was interesting to follow the voyage from Boston to Monterey, which began in July of 1828, with a stopover after 110 days in Valparaiso, then arrival in the bay of Monterey on February 15th, 1829. This edition has an added appendix on events since that visit, and a chapter on "reminiscences of 1829." Interesting early California history, but no wine – sorry.

124. Robinson, James F[rederick] (1927 –), C.F. Woodward and three others. Making and Preserving Apple Cider. Farmers' Bulletin No. 2125. United States Department of Agriculture. *Washington*: *US Government Printing Office*, (1964). 23 cm. 16 pages. Photo and other illustrations. Paper. Browning at top of last page.

Issued October 1958. Slightly revised May 1964. Note that in the US, cider is generally a non-alcoholic beverage. When it has become alcoholic by fermentation, it is generally called *hard cider* [cf hard liquor]. Various ways of preserving cider, presumably to prevent its fermentation, are discussed: refrigeration, freezing, 3 methods of pasteurization, and chemical preservation.

125. Robinson, Willard B. Homemade Wine. Cornell Extension Bulletin 1119. New York State College of Agriculture. *Ithaca*: *Cornell University*, (November 1963). 23 cm. 11, (1) pages. Photo illustrations. Reading list page 11. Paper.

The title may be misleading. This is about making wine from grapes. WorldCat has only the revised edition of 1966.

126. Robson, E[dgar] I[liff]. A Wayfarer in French Vineyards. With twelve illustrations by J.R.E. Howard, and a map. *London*: *Methuen & Co.*, (1928). Printed by Unwin Brothers, London and Woking.

19.5 cm. xi, (1), 212, 8 catalog pages + 12 plates. Catalog [?dated] "827." Laid in is a (4)-page list of "Methuen's New Books, Spring 1928." Map on front endpapers. Inscribed on blank endpaper: "To Launcelot. From Irene. Christmas, 1929." Maroon cloth, spine faded. Nice copy.

In the preface, Robson says that "this book is topographical rather than oenological, though as other writers on wines have referred to the country, I, writing of the country, have not ignored the wines ... I should like to have included other countries than France ... But Mr. Hedges Butler, an expert, has anticipated me ..." And a sample of his humor: "... I was pursued by nomenclature of a certain type. At Beaune my hotel was in the Faubourg of Bouze, and near to it is the Parc de Bouze, named from the stream of that name. Not far off the Moselle ... lies Bouzey; the landlord of my hotel at Épernay was M. Bouzereau, and elsewhere I have remarked on the excellent still red wines of Bouzy, a well-known Champagne centre ..."

127. Robson, E[dgar] I[liff]. A Wayfarer in French Vineyards. With twelve illustrations by J.R.E. Howard, and a map. *Boston and New York*: *Houghton Mifflin Company*, 1928. Printed by Unwin Brothers, London and Woking. 19.5 cm. xi, (1), 212 catalog pages + 12 plates. Map on front endpapers. Red cloth, small stain on spine.

Same as item 126 above – US edition.

128. Rod, Edouard (1857-1910). La Fête des Vignerons à Vevey. Histoire d'une fête populaire. *Lausanne / Vevey*: *Payot & Cie, Editeurs / Société Klausfelder*, 1905. 19 cm. 61 pages. Vignette illustrations. Bibliography pages 55-61. Paper. Small waterstain at foot of front cover. Foot of spine chipped.

A detailed historical study of this famous wine festival. It was first published in a slightly abbreviated form in the *Revue des Deux-Mondes* of June 1, 1905. For more information on the Vevey festival, see the article by Hans Weiss in *The Wayward Tendrils*, vol. 9, no. 3, July 1999.

129. Rodier, Camille. Le Vin de Bourgogne (La Côte-d'Or). *Dijon*: *Louis Damidot, Libraire-Editeur*, (1920). Printed by Bernigaud & Privat, Dijon. 24.4 cm. xiv, (1), 296, (3) pages + 18 plate illustrations, some in color, and 10 foldout color maps. Photos & illustrations, some of them full page, similar to the plates, but included in the pagination. Paper covers folded over blanks, decorated in color. Unfortunately in terrible condition, with front cover detached, spine torn and chipped, ugly waterstains to about page 16, resuming again at page 225 and getting gradually worse to end. The plate illustrations themselves are mostly clean, except for some staining at margins, outside of the picture areas. Else damp rippling throughout. A reading copy, perhaps.

There were one hundred copies of this book numbered and signed by the author – this copy not one of them. In the preface, dated at Nuits-Saint-Georges, July 1920, Rodier says: "Everybody, in France and abroad, talks about the wines of Burgundy; everyone knows the most popular names. They are the glory and wealth of the Côte-d'Or and of all France; and yet, since the work by Doctor Lavalle on *l'Histoire et la Statistique de la Vigne et des Grands Vins de la Côte-d'Or*, published in 1855, and that of Messrs. Danguy and Aubertin on *les Grands Vins de Bourgogne (La Côte-d'Or)*, which appeared in 1892, there is a gap which I have tried to fill." He also wishes to "pay homage to the truth" in declaring his indebtedness to Messrs Durand and Guicherd and to Maurice des Ombiaux from whom he has borrowed.

From the Fritsch catalog entry (#294): "First edition of this highly sought-after book ... A very complete work on the history of Burgundy wine since antiquity. A study of all the great wines, anecdotes, customs, Saint Vincent, how to drink the wines, etc. Unknown to Bitting ... Walterspiel 431 had only the 3rd edition of 1948. – Orsi had only the second of 1937." Sorry I can offer only a ghost.

130. Rodier, Camille. Le Clos de Vougeot. Préface de Gaston Roupnel. *Dijon*: *Librairie L. Venot*, 1931. Imprimerie Darantière, Dijon. 25 cm. 171, (2) pages + 32 plates. Illustrations and ornamental headpieces. Title page in red & black, with vignette. Bibliography pages 169-70. Buff paper, with title reproduced on cover. Binding soiled. Internally clean, but moderate damp wrinkling throughout.

The print run for this book (October 1931) consisted of 3 copies not for sale, 21 numbered 1 to 21, 42 numbered 22 to 63, and 1500 not numbered. This copy is one of the 1500.

In part one, Rodier traces the history of the Clos from the founding of the Cîteaux Abbey by the Cistercians at the end of the 11th century, through the devastation by phylloxera in the 15th century [sic] and the sale of the Clos in 1889 – to six buyers for 600,000 francs. There had been no takers at the first offering, so the price had been reduced. The English were known to covet the property, but it remained in French hands [pages 68-69]. At the time of writing, there were 51 propietors and there were openings in the enclosure, but wisely "the walls will never be torn down." [72]. Part two covers the history of the château of the Clos de Vougeot, built in 1551. Former orchards, avenues and access roads have since been covered by vineyards. Part three is devoted to wine growing at the Clos. At the end there is a list of current proprietors.

131. Rodier, Camille and Paul Émile Cadilhac. Les Cadets de Bourgogne et leurs Chansons. Illustrations de Maurice Albe. Paul-Émile Cadilhac: En Guise de Préface. Camille Rodier: La Confrérie des Chevaliers du Tastevin et sa Maîtrise Dionysiaque: Les Cadets de Bourgogne. *Paris / Dijon*: *Éditions de l'Amitié G.-T. Rageot / A. Damidot, Libraire-Éditeur*, (1947). Printed by Firmin-Didot et Cie, Mesnil-sur-l'Estrée (Eure). 26 cm. 109, (3) pages. Tailpiece vignettes and illustrations. Music scores. Color decorated paper covers folded over blanks. Covers are soiled, creased, and have a light stain line along bottom edge of front cover. Internally clean, but there is a ripply crease that runs through most of book along bottom edge. Colophon page is browned from back cover. Covers have separated from their contents. Actually it's not really all that bad.

Printed September 10, 1947. There were 600 copies numbered 1 to 550, and 551 to 600 (not for sale). Another 1900 copies were numbered 601 to 2400, and 2401 to 2500 (not for sale). This is copy number 1090.

This book consists of some 20 Burgundy wine songs, with music and commentary. In the introductory piece, *La Confrérie des Chevaliers du Tastevin* ..., Rodier says that in 1933 Burgundy was still happy. It was sure of itself, but although it had savoir-faire, perhaps it neglected too much the «faire savoir», i.e. making itself known, or promoting its wines. The difficulties of the time led to the creation in 1934 of the Chevaliers du Tastevin, by several influential persons in Nuits-Saint-Georges. Inspiration came from ancient Burgundian fraternal orders and societies, whence the purple and gold colors. Rodier describes the ceremony and spectacle of the gatherings of the Confrérie. But, he says, "All of this cannot be described... One has to live it for several hours to know what a festival is in the land of the Confrérie des Chevaliers du Tastevin: something purely and fundamentally French."

132. Roger, J.-R. Les Vins de Bordeaux. Collection «Cuisine et Vins de France». *Paris*: *Compagnie Parisienne d'Editions Techniques et Commerciales*, n.d. Imprimerie Fertoise, La Ferté-Bernard (Sarthe). 19.5 cm. 224 pages. Maps and decorative initials. Paper.

An excellent reference source for the wines of Bordeaux. The date of this book is placed by Fritsch (#324) at circa 1950, while the entry in WorldCat is dated 1953. Other titles that were planned for this collection: [Les vins de] Bourgogne, Champagne, Alsace, Loire, Jura, Côtes du Rhône et Provence, les Vins Doux Naturels, les Eaux-de-Vie.

133. Roger, J.-R. The Wines of Bordeaux. *London*: *Andre Deutsch*, (1960). Printed by Ebenezer Baylis and Son, Worcester and London. 21.5 cm. 166 pages. Maps. Red cloth, fine in torn and chipped dustjacket.

Translation of item 132 above, with occasional editing.

134. Rogers, R[obert] Vashon (1843-1911). Drinks, Drinkers and Drinking, or the Law and History of Intoxicating Liquors. By R. Vashon Rogers, Jr., of Osgoode Hall, Barrister-at-Law. *Albany*: *Weed, Parsons and Company*, 1881. 19 cm. iv, 241 pages. Ownership signature on title page: "W.H.H. Hick, Martinsburg, W.Va." Dark green cloth, gilt title and decorations. Binding worn, hinges split internally.

From the preface: "The subject of intemperance is one perpetually forcing itself upon every one who either acts or thinks or sees ... The author knows of no book occupying the ground attempted to be covered by the following pages ... How far he has succeeded in writing what the titles of the chapters show was intended ... is for others to say ... The subject has proved far more extensive than he at first anticipated, and he fears that his provincial home has not been the best place wherein to write a booklet for use in the United States ..." The preface is dated at Kingston, Ontario, August, 1881. Chapter titles are: intoxicants; historical; drunkenness, dipsomania, delirium

tremens; definitions; contracts; deeds; wills; insurance; marriage; rights; wrongs; crimes; civil remedy; statute law. There is an index at the end. Much of the material presented here is quite interesting and presented from a point of view rather different from what one might expect. There are long passages, for example on drunkenness as a legal defense in murder, in various parts of the world. This work was reprinted at Littleton, CO in 1985.

135. Roncarati, Bruno (1935 –). D.O.C. (Denominazione di Origine Controllata). The New Image for Italian Wines. *London*: *Harper Trade Journals*, 1971. Printed by S. Straker & Sons, London. 21 cm. xii, 89 pages + 4 foldout color maps, each part of a complete wine map of Italy. Headpiece maps show area treated in each chapter. Illustrated paper, with cover folded back, dustjacket-style. Shows some signs of use.

A compact overview of Italian wines by region follows an explanation of the 1963 law on wine denominations: DOS, DOC and DOCG. The foreword is by J.M. Broadbent: "At the producing end, the Italian Government and Trade are seeing the benefits of control and organization; on the buying side here, English merchants are beginning to wake up to the variety, quality and value for money being offered ... Happily, the consumer, whilst infinitely cost conscious, is less prejudiced and far more adventurous than ever before ..." In 1970, Roncarati translated into English Paronetto's *Il Magnifico Chianti*, published in London, where he had become a member of the Circle of Wine Writers.

136. Rooke, Octavius. The Life of the Moselle, from its Source in the Vosges Mountains to its Junction with the Rhine at Coblence. Illustrated with seventy engravings from original drawings by the author. Engraved by T. Bolton. *London*: *L. Booth*, 1858. Printed by G. Barclay, London. xv, 287, (1) pages. Headpiece, tailpiece and in between illustrations. All edges gilt. Bookplate: "Tooting Collegiate School. Presented to E. Evans for Proficiency in Map Drawing. John A. Batt, LL.D., Head Master. Tooting, Surrey, S., July 1865." Violet cloth, elaborate gilt title and decorations on cover. Binding faded, spine worn and chipped, hinges loose. Internally clean, except for browning at preface, perhaps from a pressed flower which has gone on to its reward.

A great example of the elaborate mid 19th century travel book. In the preface, Rooke says that "it is altogether inexplicable that a river presenting scenery unsurpassed in Europe should be so neglected ... When the Roman poet Ausonius visited Germany, it was not the Rhine, but the Moselle which most pleased him ..." There are references to vineyards along the way, and at the point where the traveller has reached Piesport, there is a chapter on the vintage: "... In every village may be seen one or two houses, evidently occupied by a class far above the peasantry. To these houses are attached large cellars, through whose open doors we sometimes see great casks piled up; the owners of these dwellings are small merchants, who buy up the grapes from the poorer people, paying by the weight, They are the real gainers by a good year, for they rule the prices of the market; and by advancing sums when necessary to the peasants, the latter are in a measure bound to accommodate them. That all do benefit is, however, an undoubted fact; and the happy vintage time is the most joyful season of the year upon our river's banks." [pages 126-127].

137. Rosa, Mário. II Congresso Médico Internacional para o Estudo Científico do Vinho e da Uva. Papel Fisiológico do Vinho e da Uva no Metabolismo Humano. Por Mário Rosa, assistente de medicina de Lisboa. Relatório Geral do II Tema. *Lisboa*: *Editorial Império*, 1938. 23.5 cm. 30, (1) pages. Bibliography pages 30-31. Paper. Covers waterstained. Internally wrinkled and waterstained along inside edges. Reference copy.

A technical paper presented at the second international medical congress for the scientific study of wine and grapes, on the physiology of wine and grapes in human metabolism. The text is entirely in Portuguese. IVP #2680.

138. Rose, R[obert] Selden (1887 –). Wine Making for the Amateur. *New Haven*: *Printed for Members of the Bacchus Club*, 1930. 26 cm. 100 pages + colophon and one blank leaf. Four full page woodcut illustrations. First blank endpaper torn out [?]. Bookplate on front pastedown: "Ex Libris Centuriae. MCM." Cloth-backed brown boards. Covers and blank endpapers stained and scuffed, as is spine. Internally clean, though damp wrinkled.

[Colophon]: "Five Hundred and Fifteen Copies. Type set by Carl Purington Rollins at the Sign of the Chorobates. Pictures by W.A. Dwiggins, Engraved on wood by F.H. Fischer. Finished in September, 1930. No. *170*. Prospectus laid in announcing availability of the few remaining copies at the regular price of 5. Rose's work is described as "the first serious treatise on the making of sound wine from wine-grapes by natural processes, as opposed to the various 'recipe' books which were little more than old wives' tales." Maybe it's the condition of this particular copy, but this book seems rather gloomy for its supposedly happy subject. But then, these were gloomy times. One item of interest is the discussion of grape varieties, which gives us the names of varieties that were available to the amateur for wine making at that time. An interesting note for bibliophiles: the entry in WorldCat lists copy number 516 of 515. Sometimes it's hard to stop the presses.

139. Rose Charmeux. Culture du Chasselas à Thomery. *Paris*: *Victor Masson et Fils*, 1863. Typographie de Crété, Corbeil. 18.5 cm. (4), 99, 4 catalog pages. Illlustrations. Paper. Covers worn and chipped, binding loose. Internally clean, except some foxing in a number of pages.

Thomery is located 6 kilometers east of Fontainebleau. Its name is traced back to Henri IV who had a residence facing this village, called the "Château of the Royal Presses," and one day supposedly said: *Ici tout me rit* [very roughly? = this is a happy place]. "There you have the popular etymology; we pass it on as quite plausible, without attaching to it any more importance than it deserves." [page 4]. The author lists 50 grape varieties cultivated at Thomery. Heading the list is the *Chasselas doré*, also called the *Fontainebleau* because it was first grown in the gardens there for the pleasure of the court and not for commercial use. Charmeux's great grandfather procured a plant from Fontainebleau in 1730, requiring royal authorization. One of the conditions was that an opening in the wall be left at all times to facilitate the king's hunts. [page 3].

Another book that may be of interest in this connection is *Culture du chasselas de Fontainebleau* (Paris, Roret, 1844, 100 pages 2 folding plates) by "a vigneron from the Fontainebleau area."

140. (Rosen). A guide to pink elephants. 200 most requested mixed drinks on alcohol resistant cards. *New York: Richards Rosen Associates*, [?1951]. 10.5 x 10.5 cm. 200 pages. Heavy glossy paper stock, with an index tab on the first page of each section. Pink covers, black plastic spiral binding. Covers lightly soiled. One of the tabs has a tear.

The cocktails and other drinks are organized by brandies, cordials, party drinks, rum, scotch, vodka, whiskey, wines. One of the more unusual cocktail books.

141. Rosen, Ruth Chier (1925 –). Pop, Monsieur. Fully illustrated. Champagne recipes for everyday food and drink. *New York: Richards Rosen Associates*, (1956). 13h x 10.5w cm. 140 pages. Heavy glossy paper stock, with an index tab on the first page of each new chapter. Decorations and photo illustrations. Yellow covers, white plastic spiral binding. Covers lightly soiled.

A section on party drinks is included. Sample recipe from the desserts section: "Champagne Soda. 1 scoop vanilla ice cream; 2 dashes maraschino; 2 dashes curacao; 2 dashes cognac; Champagne. Place ice cream in large glass. Add maraschino, curacao and cognac. Fill with champagne. Serves one." Some champagnes deserve no less.

From the back cover, we learn that Ms Rosen was born in Minneapolis and attended Smith College. She attended many cooking schools, and has test kitchens in Fishkill where she spends summers with her sons and publisher husband. There is also a small photo portrait and a list of her cookbooks.

142. Rosen, Ruth Chier (1925 –). Cooking with spirit. Wine cooking for the distinctive touch. *New York: Richards Rosen Associates*, (1961). 13h x 10.5w cm. 140, (2 cat) pages. Heavy glossy paper stock, with an index tab on the first page of each new chapter. Decorations and photo illustrations. Decorated covers, plastic spiral binding. Back cover has a stain at upper edge, extending back to earlier pages and diminishing quickly to a relativeley inconspicuous stain.

The list of books by Ruth Rosen on the back cover and on the catalog list includes *A Guide to Pink Elephants Vol. 1* and *A Guide to Pink Elephants Vol. 2*. Item 140 above does not specify a volume number, and so these are probably later editions.

143. Rosenbloom, Morris Victor (1915 –). The Liquor Industry. A Survey of its History, Manufacture, Problems of Control and Importance. 1937 edition. *Braddock, PA*: *Ruffsdale Distilling Company*, (1936). Printed by Herbick & Held, Pittsburgh. 24 cm. 105, (3) pages. Illustrations and map. Bibliography pages 103-105. Large pale brown vignette on title page: "The Gentle and Magnificent Art of Distillers in 1500." Ownership signature on endpaper: "Lawton Mackall." also a stamp: "A.B. Greenleaf, Editor, Mida's Criterion ..." Stiff brown paper covers.

Copyright 1935, 1936. This book is No. *4083*. In the prefaces to the first (1935) and second (1936) editions, dated at Pittsburgh, we learn that this work was an expansion of the author's master's thesis for a degree in Economics at the University of Pittsburgh. He was encouraged in this effort by his father Alfred A. Rosenbloom and uncle Israel Rosenbloom, Treasurer and President, respectively, of the Ruffsdale Distilling Company. The first edition was printed in 2000 copies, the second in 5000. The book is "essentially an economic survey." Rosenbloom acknowledges the support of Walter P. Grosscup, Chairman of the Pennsylvania Liquor Control Board, who believed this book might serve as a text-book for the trade.

Born in Pittsburgh, Rosenbloom has held a number of positions in government. He makes his home in Washington, DC. For his entry in the 1999 *Who's Who*, he says "... my lodestar has been to serve humanity in both my personal and business life ..."

144. Rosenbloom, Morris Victor and A.B. Greenleaf (editors). Bottling for Profit. A Treatise on Liquor and Allied Industries. First Edition. *New York*: *American Industries Surveys*, 1940. 24 cm. 192 pages. Illustrated. Black cloth.

"This book is no. [blank] of a limited edition of two thousand copies. Copyright December 1939." The need for this book was inspired by Rosenbloom's earlier book (see 143 above) and by the words of John D. Rockefeller, Jr. on temperance, which are quoted at the head of the introduction: "Education in its broadest sense has a greater part to play in creating a sober nation than has legislative enactment. Temperance lies in character, standards, and self-discipline of individual men and women. Education is a slow process, but it carries a heavier share of the burden of social control than legal coercion." The book was compiled from contributions "of leaders in each important field within the scope of this subject." These include the buying and financing of whisky, glass containers, bottling and labeling, shipping containers, accounting, etc. There are also some statistical tables.

145. Rouart, Eugène and Louis Rives. Les Hybrides Producteurs directs pour la reconstitution du vignoble. Nouvelle Bibliothèque du Cultivateur, publiée sous la direction de Henry Sagnier. *Paris*: *Librairie Agricole de la Maison Rustique*, 1918. Typographie Firmin-Didot, Paris. 18.5 cm. 132 pages. Photo illustrations. Paper. Spine torn and discolored. Some internal foxing.

In the introduction, Georges Couderc, "to whom viticulture owes so much," is quoted: "All agricultural crises are resolved in the end by agricultural solutions: drugs and remedies are only temporary palliatives. Phylloxera was conquered by American vines and not by sulphur, chlorosis by grafting stock of chalky soil and not by iron sulphate: mildew will be sooner or later by hybrids which are resistant to it; all the copper in the world would not suffice in several centuries." The author praises the work of Mr. Seibel, who now has 7000 "direct producers" to his name and continues his work in his old age.

Topics covered are why reconstitute with hybrids, what is hybridization and what are its techniques, culture of hybrids (soil, grafting, pruning), hybrid wines. The listing of hybrids begins with the "old hybrids" (Clinton, Othello, Jacquez, Herbemont, Noah) and continues with the numbered hybrids of Couderc, Seibel, Gaillard, and a number of others. Information for each hybrid includes the cross, description, characteristics of the wine, resistance to disease, yield, etc. Hybrids are also listed by red, white and rose. An expanded 2nd edition was published 1921 (151 pages).

146. (Route du Vin). La Route du Vin de Champagne. Textes inédits de Armand Lanoux, André Railliet, Roger Didier, Yves Gandon. Vingt lithographies de Touchagues. *Paris*: *Éditions d'Art Les Heures Claires*, (1966). Imprimerie Daragnès, Paris. 24.5 cm. 189, (8) pages, including 20 color illustrations, listed in table of illustrations. Another set of the 20 illustrations is included in a paper folder at end. Unbound, as issued, in paper covers folded over blanks with title in red on cover. In grey-white board folder, with title in red on spine. The entire outer binding is in very poor condition. Back folder cover is detached, front cover is barely hanging on, spine is badly soiled, covers have a few spots, slipcase is missing. Internal paper covers are slightly wrinkled and front cover is a trifle discolored.

Internally everything is clean, except that the back cover of the folder containing the lithographs has a small crease at the top and is stained brown, as is the verso of the last lithograph. In other words, outside bad, inside ok.

An elegant book on Champagne, one of a wine series (see following items), from the same publisher who produced a famous 6-volume edition of Dante's *Divina Commedia*, in a French translation, with illustrations by Dali (1960 to 1963). This book was printed May 6, 1966. All 3500 copies were printed on "Vélin chiffon de Rives." The first 20 (numbered 1 to 20) have one of the original watercolors and a suite in color of the 20 illustrations; the next 230 (numbered 21 to 250) have the suite of illustrations; the remaining 3250 copies are numbered 251 to 3500. This copy is number *189*.

The four chapters are: I. Overview of Champagne (Lanoux); II. A tapestry of the great times of Champagne (Railliet); III. The secret of champagne (Didier); IV. The champagne trail (Gandon). The last chapter is the longest [pages 107-190].

147. (Route du Vin). La Route du Vin. Alsace. Textes inédits de Paul Stehlin, Henri Schwamm, Roger Didier, Pierre Schmitt. Illustrations en couleurs de Gantner. *Paris*: *Éditions d'Art Les Heures Claires*, (1966). Imprimerie Daragnès, Paris. 24.5 cm. 205, (8) pages, including 20 color illustrations, listed in table of illustrations. Another set of the 20 illustrations is included in a paper folder at end. Unbound, as issued, in paper covers folded over blanks with title in red on cover. In grey-white board folder, with title in red on spine. Matching slipcase. The slipcase and outer binding are stained, spotted, worn and creased, and the slipcase has a break. Internal paper covers are slightly wrinkled and spotted. Internally everything is clean, except for some minor edge spotting on a couple of pages, and modest damp wrinkling throughout.

Uniform with item 146 above. This book was printed June 14, 1966. The description of the print run of 3500 copies is the same as item 146 above. This copy is also number *189*.

The four chapters are: I. Aerial views of Alsace (Stehlin); II. Our Alsace, heart of Europe (Schwamm); III. Honor to the wine of Alsace (Didier); IV. The prestigious route (Schmitt) [pages 111-206].

WorldCat lists only a later edtion with a changed title, *Alsace: enchantements de la route des vignes* (same publisher, 1981, 286, (7) pages, (18) leaves of color plates, 25 cm). Schmitt is one of the authors, but the others are different.

148. (Route du Vin). La Route du Vin de Bordeaux. Textes inédits de Georges Portmann, Roger Didier, Gaston Marchou, Joseph Lajugie. Illustrations en couleurs de Jacques Thevenet. *Paris*: *Éditions d'Art Les Heures Claires*, (1968). Imprimerie Daragnès, Paris. 24.5 cm. 173, (8) pages + 15 color plates listed in the table of illustrations. Another set of the 15 illustrations is included in a paper folder at end. Unbound, as issued, in paper covers folded over blanks with title in red on cover. In grey-white board folder, with title in red on spine. Matching slipcase. The outer binding shows a light stain in the upper right corner of front cover, the slipcase is soiled and spotted. Internal paper covers are slightly wrinkled and spotted. Internally clean, with a little wavy dampwrinkling. Overall a pretty good copy.

Uniform with item 146 above. This book was printed September 14, 1968. The description of the print run of 3500 copies is the same as item 146 above, although there were probably no numbers 16 to 20 for the set with the original watercolors, since there are only 15 of them. This copy is also number *189*.

The four chapters are: I. The munificence of the Gironde (Portmann); II. The wonderful world of Bordeaux (Didier); III. The routes of time and space (Marchou); IV. Renewal of the Gironde economy (Lajugie). Of the four books in this series, this one has the most attractive illustrations, to my taste.

149. (Route du Vin). La Route du Vin de Bourgogne. Textes inédits de Jacques de Lacretelle de l'Académie française, J. Roger Didier, Louis Orizet, Raymond Oursel. Illustrations de Jean Couty. *Paris*: *Éditions d'Art Les Heures Claires*, (1970). Imprimerie Daragnès, Paris. 24.5 cm. 175, (8) pages + 16 color plates listed in the table of illustrations. Another set of the 16 illustrations is included in a paper

folder at end. Unbound, as issued, in paper covers folded over blanks with title in red on cover. In grey-white board folder, with title in red on spine. Matching slipcase. In excellent condition throughout, except for slipcase, which has staining along one edge and a break in one corner. The best copy of the four in this series.

Uniform with item 146 above. This book was printed January 31, 1970. The description of the print run of 3500 copies is the same as item 146 above, although there were probably no numbers 17 to 20 for the set with the original watercolors, since there are only 16 of them. This copy is also number *189*.

The five chapters are: I. My Burgundy (Lacretelle); II. Radiant and vibrant Burgundy (Didier); III. The Franche-Comté vineyards (Didier); IV. The Burgundy route (Orizet); V. Burgundian destinies (Oursel).

At the time of publication of the Alsace volume in this series, the notice in *Le Figaro* (October 24, 1966) said that other volumes to appear soon would be "*Bordeaux, Bourgogne, la Franche-Comté, Fleuves du vin: Loire et Rhône.*" A chapter on Franche-Comté appeared in the present Burgundy volume. I don't know if the "Wine Rivers" volume was ever published, or for that matter, others thereafter.

150. Rowe, Percy. The Wines of Canada. *Toronto, Montreal, New York, etc*: *McGraw-Hill Company of Canada*, (1970). 22.5 cm. (7), 200 pages + 4 glossy color photo plates. Bibliography pages 198-200. Maroon cloth, dustjacket. Covers waterstained at top and slightly bowed. Internally clean, except for stain at very top of front pastedown and endpaper, and some staining at top near spine in last six leaves and endpapers. Dustjacket is waterstained all across top. Reading copy.

"First impression, 1970." This book is of interest because it is "the first of its kind on the specific subject of Canadian wines." And of course it presents a point of view a little off the beaten wine trail. Here are the opening lines of the chapter on Canadian wineries: "Blood is the best fining agent for the clarification of wine. It is used legitimately and extensively throughout the world, but not in Canada where its use is banned. Perhaps the wine drinker will be appalled to learn that such a product might have been used to clean his favorite imported drink – he shouldn't be ..." [page 92]. He goes on to say what *is* used in Canada.

151. Roy-Chevrier, J. ++. Nouveau mode de culture appliqué à la vigne et aux arbres fruitiers. La Transfusion. Guérison des Vignes phylloxérées et Suppression de la Taille des Arbres fruitiers. Système J. Desbois, exposé par J. Roy-Chevrier, viticulteur, membre de plusieurs Sociétés savantes. *Lyon*: *Vitte et Perrussel, Éditeurs*, 1886. [bound with the following 6 items]:

1. Régime Douanier à appliquer aux vins d'Espagne. Note présentée à Messieurs les Sénateurs par la Société Centrale d'Agriculture de l'Hérault à l'occasion de la discussion au Sénat du tarif général des douanes. Rapport de M. Le Dr Cot. Montpellier: Imprimerie Grollier, 1891.

2. Société Centrale d'Agriculture de l'Hérault. Rapport sur la Viticulture et le nouveau régime douanier. Par Le Dr Cot. Montpellier: Imprimerie Louis Grolier père, 1891.

3. La Dégustation et le Bouquet des Vins, à propos d'une visite aux chais des Hospices de Beaune. Par M. L. Godinot. Lyon: Imp. A. Rey. [date about 1906-07, according to bookdealer's catalog entry].

4. Mémoire sur la manière dont il faut s'y prendre pour garantir la Vigne des dommages que lui occasionnent les *Lisettes*, appellées vulgairement *Babotes*. Par Mr. Rigaud de Belbeze' ancien Capitaine d'Infanterie, Habitant de Marseillan. [dated 18th century by dealer].

5. Loi. Relative au commerce des Eaux-de-vie dans le Département du Pas-de-Calais. Donnée à Paris, le 18 Février 1791. Lyon: Imprimerie d'Aime' de la Roche, 1791.

6. Loi. Relative aux soumissions faites par les particuliers qui débitoient des Boissons en gros ou en détail, dans le Département du Nord, pour raison des quantités existant dans leurs magasins ou caves. Donnée à Paris, le 1er. Avril 1791. Lyon: Imprimerie d'Aime' de la Roche, 1791.

23 cm. (original paper cover), 92 pages, (colophon leaf). Decorative head and tailpieces and initials. Title page in red and black. [bound with]: 1: 18 pages; 2: 42 pages + 2 color charts and one double black & white; inscribed by author on title page "à mon ami M^r le Professeur Mas – Cot." 3: 8 pages; 4: (8) pages, decorative headpiece; 5: 3 pages, decorative headpiece; 6: 3 pages, decorative headpiece. Cloth ribbon bookmark. Marbled endpapers. Leather backed brown mottled boards, spine gilt, red label. Upper half of binding waterstained and slightly bowed. Internally clean, except for a few small brown spots and red discoloration at top margin (from red of top edge) beginning with item 3, and waterstains on back endpapers.

A collection of unrelated items spanning a 100-year period. Of some interest in connection with the main item is the entry in the Fritsch sale catalog (#151) listing Desbois' book with an almost identical title, published in 1890, as the first edition. It would be interesting to see if Roy-Chevrier's presentation of the Desbois system is in any way different from that of Desbois himself four years later. In his long preface, Roy-Chevrier gushes mightily over Desbois and tells us how Desbois explained the system to him and authorized him to publish it. As stated by Roy-Chevrier and by Fritsch, Desbois' experiments were conducted at Meyzieu in Isère, near Lyon.

Of Roy-Chevrier's book, "a small number of copies were printed for amateurs [collectors] on *Vergé de Hollande*, at 10 francs (*almost all of them by advance subscription*)." Simon lists both Roy-Chevrier 1886 (BV 59) and Desbois 1890 (BV 62). Simon also lists item 2 (Cot – BV 181), and item 4 (Rigaud de Belbeze), n.d. (BV 293).

152. Rozet, Georges. La Bourgogne, Tastevin en Main. Hors-texte de Régis Manset. Bandeaux et lettrines de Jean Repessé. *Paris*: *Horizons de France*, (1949). Printed by Frères Priester, Paris. 23.5 cm. 211, (4) pages. Full-page illustrations, head and tailpiece illustrations and decorative initials. Bookplate of Deuzel (Leon Lambert). Wraparound band laid in: "Prix Littéraire de la Confrérie des Chevaliers du Tastevin, 1949." Also laid in is a flyer ad for Gaston Roupnel's "La Bourgogne." Paper covers folded over blanks. Covers lightly soiled, small tears at spine ends, and a small stain on spine. Internally clean.

Printed May 30, 1949. There were 150 copies numbered 1 to 50 and 51 to 150, this copy not one of them. In addition there were a few presentation copies [*de présent*].

Rozet tells us in the preface that this book is not an inventory of Burgundy's bacchic treasures, nor a detailed itinerary. For the first, he refers the reader to Camille Rodier's work and for the second to the "Guides." As for lyric paeans and philosophical or metaphysical analyses of the places and the nectars of Burgundy, they have been done in full measure by Gaston Roupnel and Maurice des Ombiaux, and their imitators are irritating. No, this book just rolled off his pen without any didactic intent or preconceived plan. One thing he says he did do, which was new, was to deliberately add to the traditional Côte d'Or "this «Southern Burgundy», Beaujolais, Mâconnais and Chalonnais, which is its younger sister, but not unworthy. Otherwise, no method of composition other than to march straight ahead, like the pilgrims of old, cup [coquille] in hand and knocking on doors. This cup is now the silver cup [tasse] of the knights errant of the Tastevin: it is enough to open many a sanctuary." I think Rozet's avowedly unplanned plan showers us with a wealth of interesting Burgundy viniana.

153. Rozet, Georges. La Bourgogne, Tastevin en Main. Hors-texte de Régis Manset. Bandeaux et lettrines de Jean Repessé. *Paris*: *Horizons de France*, (1949). Printed by Frères Priester, Paris. 23.5 cm. 211, (4) pages. Full-page illustrations, head and tailpiece illustrations and decorative initials. Paper covers folded over blanks. Back cover lightly soiled, spine sunned, worn and lightly chipped. Internally clean.

Same as item 152 above. Inscribed by author: "A Monsieur et à Madame Robert [J.?] Myers. En respectueux et cordial hommage, en souvenir d'une journée pluvieuse, mais qui a été illuminé par leur amabilité. Georges Rozet. 4 octobre 1953." [To Mr. and Mrs. Robert J. Myers, as a sincere and cordial tribute, as a souvenir of a rainy day, made brighter by their kindness ...].

154. Rudd, Hugh R[andall]. Hocks and Moselles. With a Folding Map. Constable's Wine Library. Edited by André L. Simon. *London*: *Constable & Co*, (1935). Printed by Wyman & Sons, London. 19 cm. x, 165 pages + foldout map at end. Burgundy cloth, dustjacket. Covers are waterstained along top edge and back endpapers are spotted, else no problems internally. Dustjacket is chipped, lightly soiled and has waterstain along top, mostly inside, from cloth binding.

Rudd dedicates this book to his partner Charles Walter Berry in the wine firm of Berry Brothers. His interest in the subject goes back thirty-five years. Nevertheless, he says he was reluctant to write this book. "I was told I possessed the knowledge ... but it is one thing to possess knowledge and quite another thing to pass it on." Rudd covers all the German wine regions and adds a little spice with personal reminiscences of his first visit to Germany, as a boy.

155. Ruff, Lajos (1932 –). Lob der Königsarzenei, oder Brevier vom guten Wein. *Wien - Berlin*: *Paul Neff Verlag*, (1968). Printed by R. Kiesel, Salzburg. 21.5h x 10.5w cm. 325, (4), (6 catalog) pages. Illustrations and decorations in red and black. Bibliography page (327). Title page has decorative red border and a vignette. Decorated endpapers. Bookmark ribbon. Red cloth, paper label on cover. Clear acetate dustjacket. Attractive book.

An anthology of wine history, anecdotes and literature, presented in chapters with these titles: a journey through the history of wine; a useful and curious wine alpahabet [wines, wine terminology and other viniana – pages 31-192]; the children of wine – cold bowls and hot punches; wine and eroticism – gentle, love-drunk and unleashed Bacchus; spirit from the spirit – wine as inspiration; stories and tales about wine and drinking. The introduction begins with a story about Henry Morgan that I believe is well known. On a trip to Paris in the thirties, Morgan visited the restaurant "Tours de l'Auberge" which offered tables overlooking the Seine. He was accompanied by a party of five: his London and Paris bank directors, his secretary, and two bodyguards. They were given a tour of the wine cellar by the owner, who showed them his treasures – 5 bottles of Haut Brion Pessac, 1811 – from the cellars of Talleyrand. Asked by Morgan if they were for sale, the owner said no. It was not until after Morgan had left Paris that two bottles were discovered missing, and in their place a blank check and a note from Morgan saying he was sorry but that he had to have the wines, and asking the owner to name his price on the check. The blank check became part of the restaurant's collection, since Mr. Antiquan could not put a price on a priceless wine. And of course Morgan was no longer a welcome guest.

156. Ruthe, [Friedrich] Wilhelm (1865-1954). Der Deutsche Wein. Kultur- und wirtschaftsgeschichtliche Betrachtungen. Mit 104 Abbildungen und Karten. *München*: *Verlag von F. Bruckmann*, (1926). 26.5 cm. 176 pages. Photographs and illustations. Preface dated 1926. Bibliography pages 166-167. Errata line page 165. Inscribed on endpaper: "Graf und Gräfin [??-??] [?ergebenst] gewidmet vom Verfasser. Wiesbaden, im Oktober 1926." [Dedicated most humbly to Count and Countess ??-?? by the author. Wiesbaden, October 1926]. Pale green decorated cloth. Front cover is foxed and back cover shows wide faded strips. Internally clean, with occasional light foxing.

The author begins with a historical overview, followed by viticulture and wine making and a description of the German wine regions. Further topics covered are German Sekt, brandy, the wine trade and consumption, wine in medicine, wine and culture, wine wisdom and toasts. Indexes of illustrations and of names are appended.

Ruthe was a wine merchant, beginning as an employee of a Berlin wine firm in 1888 and eventually becoming chairman of the Rheingau wine dealers' association, a post he held until 1945, when he became honorary chairman. Until 1933 he was head of the exporters' association and also founded a wine museum in Wiesbaden. [*Deutsche Biographische Enzyklopädie*, Munich, 1998].

157. Ruthe, [Friedrich] Wilhelm (1865-1954). Von Rebe und Wein. *Leipzig*: *Bibliographisches Institut*, (1936). 18 cm. 49, (2), (8 catalog) pages. Twelve full-page illustrations, of which 5 are in color. Off-white boards, red label area on cover. Some foxing throughout.

This is number 31 in the publisher's series *Meyers Bunte Bändchen*. Mostly historical ramblings on German viticulture and wine. Two of the color illustrations are of attractive 15th century miniatures. Five of the illustrations are of wine labels in the author's collection, two of them in color.