1. Cadet-de-Vaux, Antoine-Alexis (1743-1828) (editor). **L'Art de Faire le Vin, d'après la doctrine de Chaptal. Instruction destinée aux vignerons: rédigée par Antoine-Alexis Cadet-de-Vaux. Publiée et distribuée par ordre du gouvernement. Paris: Bureau de la Décade Philosophique, Littéraire et Politique, Thermidor** [11th month]**, An IX [1801].**

[Bound with]: **De l'Analyse du Moût de Raisin. Imprimé et publié par l'ordre du Préfet du Département de la Seine. Paris, Imprimerie de Madame Huzard, Vendémiaire** [1st month], **An-IX [1800].**

[Bound with]: **Moyen de prévenir et de détruire le Méphitisme des murs. Publié et imprimé par ordre du Ministre de l'Intérieur. Paris: Bureau de la Décade Philosophique, Littéraire et Politique, Thermidor, An IX [1801].**

22 cm. [l'Art]: viii, 80 pages; [l'Analyse]: 16 pages; [Moyen]: 8 pages; 4 pages advertising for J.G.A. Chevallier's "Gleucomètre." Boards, water stained. Internal water staining as well.

The prefatory material includes a letter from Chaptal, Minister of the Interior, introducing this "nouvelle ***Instruction sur l'art de faire le vin***." He says he had done his Traité d'Oenologie in the south, where "nature" does so much for the quality of wines and "art" is less important. But he sees that his principles have been successfully applied in the area around Paris, where good wines were produced this year from inferior vineyards.

Cadet-de-Vaux addresses his own book to vignerons, as a practical guide, based on Chaptal's work, which had been published "l'année dernière, le seul complet [***Traité sur l'art de faire le vin***] que la France possède … Chaptal wrote for the educated and the proprietors [who are able to] understand the language of science; but now we need to write for the vigneron …" Pages 23-46 contain reports of practical experiences from Cadet-de-Vaux (Franconville-la-Garenne), C. Colas (Argenteuil), Etienne Chevalier (Argenteuil) and Nicolas Perrier (Epernay).

This work does not appear in Simon, though Vicaire lists it under Cadet-de-Vaux (138, n.d.), adding that much of Cadet-de-Vaux's work is too technical to be included in his bibliography. The ***Traité d'Oenologie*** which Chaptal talks about in his prefatory letter and which Cadet-de-Vaux says had been published the year before, was perhaps Chaptal's contribution to the Rozier/Parmentier/Dussieux + Chaptal ***Traité … sur … la vigne*** published "An IX" [?]. Year IX, of course, began in September of 1800; the present Cadet-de-Vaux book was published near the end of Year IX [Thermidor = July/August 1801]. Chaptal's ***Art de faire le vin*** [see item 49 below] was published Year X, the earliest possible Gregorian date being September 23, 1801.

2. Cadilhac, Paul-Émile (1891-). **A l'Enseigne de Bacchus. Édition originale. Variations sur les ordres bachiques de l'ancienne et de la nouvelle Fance. Lithographies originales en couleurs de André Galland.** ***Paris: Deux-Rives,*** (1953). L'Imprimerie Henon, Paris. 29.5 cm. 285, (3) pages + 4 plates in color and 12 in black & white. Decorative monochrome initials and illustrations. Pages are of varying size and are unbound, in light cardboard covers, with inside blank endpapers and outside wraps, folded over at top and bottom. Protective tissue jacket. Loose in portfolio (worn) and slipcase. Slipcase is completely broken and may as well be discarded. Bookplate of "Deuzel" (Leon Lambert).

The edition consisted of 22 copies numbered A to V, with original signed sketches, 50 copies numbered I to L, each with two signed originals, 78 copies numbered 1 to 78, and 450 copies numbered 79 to 528. All of the sets, except the last, include "les compositions terminées en couleurs et une suite noire des hors-texte," except the last, which has "les compositions terminées en couleur." This copy is number 105 in the last set, but it includes both the color and b&w plates. There is no indication of the total number of plates (the Fritsch sale catalog does not give a count either), so I will assume that this set is complete. "… achevée d'imprimer le trente Avril mil neuf cent cinquante trois. Typographie en Garamond corps quatorze et en Médicis corps seize …" Another of the sumptuous wine books so characteristic of the French.

This book is modelled on Rabelais' ***Gargantua and Pantagruel***, with sections titled ***Premier Livre, Second Livre, Tiers Livre, Quart Livre, Cinquième Livre***, each divided into chapters. In his preface, Curnonsky says that "this book is like the Breviary or the Gospel of the Vine – like the Missal of the Cult of Bacchus." (page 9). His statement that "il n'y a qu'en France que l'on sache causer à table et ***inter pocula***" (page 11) might well get an argument from at least their Italian neighbors.

3. [California]. **Transactions of the California State Agricultural Society, during the Year 1859. Published by resolution of the legislature of the State of California, eleventh session.** ***Sacramento: C.T. Botts, State Printer,*** 1860. 23.5 cm. 487 pp + frontispiece and 6 other plates. Bookplate inside cover: "From O.C. Wheeler, Corresponding Secretary of the California State Agricultural Society, Sacramento, Cal." Signed in pencil on endpaper: "Edw Eberstadt 1912." Cloth, worn.

Wilson Flint, in his ***Pomological Report***, proposes that more acreage be devoted to grapes rather than wheat: "… the receipts would be so vastly in favor of the vineyard that there could be no comparison. The wine market cannot be readily overstocked, while the wheat is of such periodical fluctuation as often to entail disaster, because much of its value is consumed in freight and wastage when seeking a market abroad, while on the article of wine benefits are acquired by a voyage at sea more than counterbalancing the cost of shipment and accruing interest." He recommends Haraszthy's "treatise upon the vine" as a guide to planting and operation of a vineyard [pp 297-299].

In a ***Report on Native Wines***, the authors suggest that the high alcoholic content of California wines ("… as much as fifteen per cent … almost as large as is found in the stronger wines, the ports, sherries, and Madeiras, of Europe, and fully twice as much as is contained in any wines that are used as a common drink in wine producing countries.") is attributable to the greater amount of sugar in the native grapes. They recommend the "introduction into this country of varieties of foreign grapes which appear to possess those qualities which are lacking in our own, or, in other words, which contain less sugar, and more free acid." As to recommended varieties, we need to experiment, as the French have done, to find the best grapes for the local conditions in any given area [300-303].

An interesting note from a report on grape exhibits: "An exhibitor from Shasta, whose name we cannot now ascertain, presented specimens so exceedingly fine that when the examining committee would have made a last note of them they were missing, which speaks well of their superior merit." [267]. ***La gazza ladra***, no doubt.

See Amerine 712.

4. [California]. **Transactions of the California State Agricultural Society, during the Years 1868 and 1869.** ***Sacramento: D.W. Gelwicks, State Printer,*** 1870. 23 cm. iv, 382, [383-384?] pp. Stamped on title page: "The Library of the University of Vermont." Notes in ink on page 225 dated June 1871 [re cocoons]. Last leaf torn, back cover missing. Wraps. Internal water staining. Reading copy.

The "plant vineyards, not wheat" theme of the 1859 report is repeated here [pp 20-21]. And again, in ***Culture of the Grape*** by Wilson [268-271]. Vineyard culture will be an inducement to immigration, since it is more labor intensive than grain growing, which is largely mechanized. However, hanging over the wine-maker is the specter of the government which "must call away from the vine grower the lynx-eyed Tax Collector, with his red tape snares, ever ready to pounce upon the unwary and seize and confiscate, not only the still and machinery, and crop on hand, but even the land, … because of some technical violation of a law, so obscure … as to be beyond the comprehension of the humble wine-maker, and which even the Government official himself, who makes the seizure, cannot intelligibly explain." Senators and Representatives are urged to work for the repeal of the law, or at least an exemption for fruit distillers.

5. [California]. **Transactions of the California State Agricultural Society during the Year 1888.** ***Sacramento: State Office, J.D. Young, Supt. State Printing,*** 1889. 23.5 cm. 150, 159 [sic] - 870 pages + frontispiece illustration. [Signature #10 is short 4 leaves, but if 8 pages are missing, they'll not be missed]. Brown cloth. Crisp copy, no internal browning.

Much of this volume is dedicated to statistics and lists of exhibits and prizes. A general section is followed by reports for each of 29 agricultural districts.

To continue a theme encountered in the two preceding entries, wheat again rears its ears in an address by General Chipman, recorded in the Transactions of the Second District (San Joaquin, Tuolumne, Stanislaus, and Merced counties): "It seems to me that you are prostituting the highest gifts bestowed on any of our people, by keeping up this incessant agricultural monotone of wheat, wheat, wheat, when you have the most richly endowed portion of the entire State … What I am quarreling with you about now is that you are doing with your soil, in planting to wheat, what Governor Stanford would be doing with his blooded mares, if he were giving to the world $150 mules instead of $40,000 horses, such as that sold the other day at auction, in Kentucky." [454-455]. As you might guess, there are many horse races chronicled in these Transactions.

Of some interest are the names of wine exhibitors in the various counties, such as, for example, Chas. Krug of St. Helena, with a $5 award for best Riesling wine, among many other entries for the 25th District (Solano and Napa counties).

6. [California]. **State Viticultural Commission. First Annual Report of the Board of State Viticultural Commissioners. Second Edition – revised.** ***Sacramento: State Office, J.D. Young, Supt. State Printing,*** 1881. 23 cm. 192 pages + 3 foldouts. The first is a map at page 96 (43 x 35.5 cm): "Viticultural map of the State of California, indicating present extension of vineyards & spots affected by Phylloxera, compiled … 1880." The other two foldouts are large (70 x 46.5 cm each): "Propagation of the Vine," figures 1-6 on one and figure 7 (Vinifera Graft on Section of Wild Californica Root) on the other. They follow page 175. Ex-lib University of Vermont, College of Agriculture. Wraps. Covers chipped and detached. Some muddy staining, but a good reading copy, with fairly clean foldouts.

The lead-in report is by Arpad Haraszthy, President of the Board, and is followed by individual reports from each district. These are followed by the "First Report of the Committee on the Phylloxera, Vine Pests, and Diseases of the Vine" (pages 85-157). Added in this second edition are a supplementary report by Charles Wetmore, with the two foldouts on grape propagation, as well as a copy of Agostin Haraszthy's original listing of 492 grape varieties of which he had imported 200,000 cuttings in 1861, identified by country of origin. The bulk of the report is on phylloxera, as the state legislature had created the board in 1881 primarily to work on that problem.

The second edition was published in the same year as the first. Amerine 666.

7. [California]. **First Annual Report of the Chief Executive Viticultural Officer to the Board of State Viticultural Commissioners for the Year 1881. Office, 111 Leidesdorff Street, San Francisco.** ***Sacramento: State Office, J.D. Young, Supt. State Printing,*** 1882. 22 cm. (title leaf), xl, 174 pp + 2 foldouts and other illustrations. Stamp of "Library of the College of Agriculture." Pages at foldouts soiled at edges, but foldouts are OK. Paper covers are chipped and soiled. Good reading copy.

This report has the same masthead listing of officers and members as the preceding item. The report of the Chief Executive Officer (pages vii-xl) is followed by four appendices (1-174). Two of them are translations of French works by Foëx and Millardet, and the last is the "Second Annual Report of the Committee on Phylloxera …" The entire report focuses on phylloxera. The work by Millardet is about the adaptation of wild vines of America in the reconstitution of European vineyards. Amerine 672.

8. [California]. **Second Annual Report of the Chief Executive Viticultural Officer to the Board of State Viticultural Commissioners for the Years 1882-3 and 1883-4. With three appendices, published separately. Office: 204 Montgomery Street, San Francisco.** ***Sacramento: State Office, James J. Ayers, Supt. State Printing,*** 1884. 24.5 cm. 184 pp + foldout table and 4 leaves of illustrations. Faint library stamp on title page: "American Museum of Natural History, Central Park, New York." Paper wraps. Paper very brittle. Cover, title and a few pages torn, without loss of text. Staining towards end. Reading copy, but requires very delicate handling.

The report includes chapters on investigations (phylloxera, etc), development of the viticultural industry in California, culture of the vine, ampelography, diseases and pests. There is an interesting passage in connection with encouraging young people to study viticulture: "Many of the young women of the State, especially those who are destined to inherit agricultural properties, might find congenial studies in the same direction. Several ladies are already among our most successful viticulturists. In France the Duchess of Fitz-James controls personally an immense vineyard, and publishes for the benefit of the world the records of her many experiences. I predict for restless female minds more pleasurable activity in the direction of noble industries than in professions of law, medicine, or politics." [p 25].

See next item for "Appendix I." I assume there were only two of these reports by the Chief Viticultural Officer, since Amerine lists only the first and second (672 & 673).

9. [California]. **Second Annual Report of the Chief Executive Viticultural Officer to the Board of State Viticultural Commissioners for the Years 1882-3. Office: 111 Leidesdorff Street, San Francisco. Appendix I. The Chaintre System of Pruning and Conducting the Vine.** ***Sacramento: State Office, James J. Ayers, Supt. State Printing,*** 1883. 23 cm. 67 pp. Illustrations. Translation by Anna Louise Wetmore from the 4th edition of ***Culture of the Vine en Chaintres*** [sic], by A. Vias, Instituteur at Chissay (Loir-et-Cher). Library stamp on cover: American Museum of Natural History, Central Park, New York." Paper wraps. Front cover stained, back cover missing.

In his preface, Chas. A. Wetmore, Chief Executive Officer, (Louise Wetmore's brother) says that he cannot discuss the merits of the system, but that he has already planted his young vineyard after this manner, and that others have as well, for a total of 400 acres. He suggests the method be seriously considered by anyone replanting vineyards attacked by phylloxera.

Wetmore felt this appendix should be published without delay. Note that it precedes the underlying report (see above). Amerine 676.

10. [California]. **State Horticultural Commission. First Report of the Board of State Horticultural Commissioners. Office, 111 Leidesdorff Street, San Francisco.** ***Sacramento: State Office, J. D. Young, Supt. State Printing,*** 1882. 23 cm. 94 pp. Illustrations. Brown cloth. Lower back corner mashed and stained.

The horticultural commission apparently reported to the viticultural commission, sharing the same offices and the secretary, John H. Wheeler. The bulk of the report is about fruit diseases and pests, such as the wooly aphis, codlin moth, apple root louse, diseases of the olive, scale insects. Viticultural and horticultural quarantine rules are listed on pages 9-11. Amerine 715.

11. [California]. Jackson, Joseph Henry & James D. Hart (editors). **The Vine in Early California. Table of Contents of the Series and a Letter from J. Ross Browne on California Wines.** ***San Francisco: The Book Club of California,*** 1955. Printed by Adrian Wilson, San Francisco. 27 cm. Twelve (4)-page folders, following a (4)-page table of contents folder, with facsimile of letter from J. Ross Browne, humorist, to Congressman Garfield, later President, dated June 20, 1866. Illustrations. Decorative title pages in green and burgundy. Unbound in blue cloth folder, in leather-backed matching blue cloth slipcase. Spine is slightly scuffed, else a very nice copy.

The first eight parts of the series were edited by Jackson, the last five by Hart, following Jackson's sudden death. Series titles are: 1) ***Inglenook***, by Leon D. Adams; 2) ***Paul Masson***, by John Melville; 3)***Nouveau Medoc***, by Joseph Henry Jackson; 4) ***San Gabriel***, by Lindley Bynum; 5) ***Buena Vista***, by Harold H. Price; 6) ***El Aliso***, by Philip S. Brown; 7) ***The Mammoth Vine***, by Joseph Henry Jackson; 8) ***Charles Krug***, by James E. Beard; 9) ***Wente Bros.***, by Burton Warren Adams; 10) ***Stanford-Vina***, by F.T. Robson; 11) ***Korbel***, by Joan Goodlett; 12) ***Italian Swiss Colony***, by Frank Norris. Gabler G25120.

12. [California]. **1968 Appointment Calendar.** ***San Francisco: Wine Advisory Board,*** (1967). 28 cm. 31 pp. Color illustrations. Stiff paper throughout.

A publicity piece for California wine. Facing each month there is a reproduction of a wine poster, nine of which were available as posters from the Wine Advisory Board. The original paintings were by Amado Gonzalez, a Mexican by birth, who had moved to San Francisco in 1927. This interesting piece of ephemera also includes recipes.

13. [Calvert]. **The Calvert Party Encyclopedia. Your complete guide to home entertaining. Compiled and edited by Calvert Distillers Company.** ***Calvert Distillers Company,*** (1960). 19.5 cm. 96 pp. Illustrations. Paper.

Includes 296 drink recipes, 57 party menus, 44 drinking toasts, etc.

14. Cambiaire, Célestin Pierre (1880-). **The Black Horse of the Apocalypse (Wine, Alcohol, and Civilization).** ***Paris: Librairie Universitaire J. Gamber,*** 1932. 25.5 cm. (half title & title leaves), (2 illustration leaves), (3 blank leaves), (vii)-xii, 486 pp. Sturdy green cloth (library binding).

Cambiaire's proof copy, with his corrections in red ink. Pasted in on endpapers and inside covers are a number of review clippings dated July to November 1932, from French, German, Italian and American newspapers, the majority of them French. The clipping from the Knoxville News-Sentinel (November 20, 1932) includes a photo of Dr. Cambiaire, head of the Department of Foreign Languages at Lincoln Memorial University, Harrogate, Tennessee. Laid in is a letter (in French) to Cambiaire at Harrogate, from his publisher Gamber in Paris, dated May 14, 1932, enclosing two illustrations and asking him to locate them in his proof copy. The book was written in English.

Cambiaire makes a strong case against prohibition, addressing just about all the arguments that had been made for prohibition and showing why they are wrong, in many cases backing up his position with statistics and a dose of Gallic wit. Alcohol contributes to venereal disease? Cambiaire gives figures showing a far higher rate for US troops, than for French [pp 180-184]. Alcohol ruins beauty by disfiguring the skin? “Everybody knows that France is justly famous for her beautiful girls and women. Even the Germans proclaim

the beauty of French women … Before Prohibition days Louisville was one of the most important centers in the World for the manufacture of excellent corn whisky. Louisville is justly famous for its pretty women. All the foreigners who travel through Kentucky are struck with the beauty of Kentucky girls." [120-121]. Alcohol causes unemployment? No unemployment problem in Canada [288]. The presidents of the French Republic live longer than the presidents of the United States [271]. Drinking causes accidents? "Most American visitors pay a noble, sympathetic and generous tribute to the wholesomeness of French wine and ***liqueurs***, and in the average they meet with no accidents at all or at least with far fewer accidents than Americans who remain at home, far from alcohol …" [251]. The three day 4th of July holiday in 1930 cost 404 lives. "Deaths from alcoholism in the whole world never reached 404 in three days." [257]. Wine contributes to immorality? Five thousand Americans in the army of occupation in Coblenz in three years fathered 1,851 illegitimate children, while 80,000 French troops in Germany for 12 years fathered only 767 [173].

There is a chapter explaining the reference to the black horse in the Book of Revelation. Cambiaire identifies the third (red) horse with World War I and it follows logically that the fourth, black horse represents Prohibition. This passage, like so much of the book seems to be tongue-in-cheek and is probably just throwing the Bible back at those who used it to justify their Prohibition position. There are also many sweeping claims for the positive effects of wine in many areas of human activity. Some of them remind me of Professor Babrius' essay in Biarnez' ***Grands Vins de Bordeaux***. Probably the greatest irritant to the Europeans was that to the Americans it was "not sufficient to have their own country dry, and are engaged in an active propaganda trying to kill the wine and beer industries in other countries." [297]. Cambiaire sets out to show that this leads not only to lost jobs abroad, but to to US job losses as well.

All the reviews of Cambiaire's book (at least those pasted into this book) are favorable, although one of the American reviewers (***Westchester Features***) says not everyone will be convinced: "Through subsequent repeal in America, France stands to gain most aside from America, with its leadership in wine production. But this does not detract … from the work … It is broad and deep, lightened into buoyancy with singular French humor …" Interestingly, the review in the ***Petit Méridional de Montpellier*** (27 oct '32) notes that the French ***Comité Nationale de propagande en faveur du vin*** had been persuaded to contribute 5000 francs to help hasten the publication of the book in time for the US elections, "qui sonneront, pensons-nous, le glas de la prohibition."

The book was almost immediately translated into French, in digest form (see following item). It was regarded by the reviewer in the German ***Neue Wein-Zeitung*** as the richest in anti-Prohibition material to date. In the US it was distributed by Stechert & Co., New York. For additional notes, see Gabler 15330.

Among Cambiaire's other books was ***East Tennessee and western Virginia mountain ballads (the last stand of American pioneer civilization)***, London, 1934.

15. (Cambiaire, C.-P). Douarche, Léon (trans). **Office International du Vin. Le Problème de la Prohibition. Adapté de l'anglais par Léon Douarche, directeur de l'Office International du Vin, d'après l'ouvrage du professeur C.-P. Cambiaire de l'Université Lincoln Memorial, aux États-Unis. Préface de M.E. Barthe, député, président de l'Office International du Vin.** ***Paris: Librairie Universitaire J. Gamber,*** 1932. Imprimerie Alençonnaise, Alençon. 25 cm. 144 pp. Paper.

Inscribed on title page: "Au magnifique journaliste et écrivain Walter Crotch en toute amitié. L. Douarche." From the Deuzel (Leon Lambert) collection, with his stamp. The introduction is dated October, 1932.

This is a condensed translation of Cambiaire's ***Black Horse of the Apocalypse*** (see above). Douarche says that the problem of prohibition is more than ever the order of the day, not only in the US, but in all the wine countries of the world, especially the fourteen member countries of the Office International du Vin [p. 5].

16. Campbell, Andrew. **The Book of Beer.** ***London: Dennis Dobson,*** (1956). 20 cm. 304 pages. Stamp of previous owner on endpaper. Red cloth, dustjacket a little chipped and soiled.

17. Campbell, Ian Maxwell. **Reminiscences of a Vintner.** ***London: Chapman & Hall,*** 1950. Printed in GB by W. & J. MacKay, Chatham. 22 cm. x, (2), 276 pages + 8 photo plates. Maroon cloth. Shows signs of use.

Laid in is a holograph letter from Campbell, dated at Dashwood House, Old Broad Street, London, E.C.2: "21.6.49 / My dear Arthur / I am sorry I missed you when you came round but I am a lazy fellow these days & will be sorry for it when I grow up. I write to thank you for so very kindly giving me a copy of 'Port Wine & Oporto' – the title for his book which I suggested to Ernest Cockburn which I think you will agree is obviously the correct one – & I thank you even more for the inscription with which you have with such generous friendliness enhanced the value of the book to me. Believe me my dear Arthur I am very sensible of your kindly feelings. I hope the book will have a large circulation in & out of the trade as I am sure it deserves to be the classic authority on Port. / With warm thanks

again / Yours sincerely / Ian M. Campbell / Will you come out to Bray [just west of London] & lunch with me at the Hinds Head Hotel? if so, please suggest one or two dates." [Could "Arthur" be Arthur Bourke? It was one of his kinswomen, I believe (K.C. Bourke), who became editor later of Wine and Spirit Publications, publisher of Cockburn's book, and also of Wine Magazine, which started in the 50's]

Also laid in is a copy of a telegram sent to Brigadeer L.M. Campbell, V.C., D.S.O., T.D., 13th Infantry Brigade, M.E.F., dated Monday, 28th June, 1943: "We are lunching with your father at the Wine Trade Club today to drink your health and celebrate your award. Best luck and a speedy return." Below that are the signatures of 22 people, including Arthur Bourke, R. William Byass, Charles Hasslacher, Ian M. Campbell, etc.

Campbell (at age 78) covers a wide range of subjects in this book, reminiscences of people, places and events. He talks about the wars, cricket, wine, the Campbell clan, travel to Canada and the US to sell Port, etc. He had three sons, each of whom served in a different branch of the military – army, navy and air force. Ian himself was wounded in World War I, though he was in his forties at the time. In browsing for quotable tidbits, I ended up reading the whole book for the first time, and found too many. Which added to the delay in getting out this catalog.

18. Campbell, Ian Maxwell. **Reminiscences of a Vintner.** ***London: Chapman & Hall,*** 1950. Same as above, fine, in dustjacket showing minor wear.

19. Campbell, Ian Maxwell. **Wayward Tendrils of the Vine.** ***London: Chapman & Hall,*** 1948. Printed at the Curwen Press, Plaistow. 22 cm. viii, 210 pages. Green cloth with blind-stamped grape leaf design on cover. Fine, in price-clipped, faded and edge-worn dj.

First regular edition. First published in 1947 in an edition limited to 750 copies.

Campbell was in his mid-seventies when he wrote this book, having been urged by friends to write about his wine experiences. His parents were both from Argyll and in the course of 21 of their 60 years of marriage "they added sixteen children to the population of the country, eight of whom were still alive in 1942." [p. 4]. His father eventually entered the wine trade and introduced Ian to the firm in 1889, at the age of eighteen. On his return from Jerez, where he had been sent for study, he met his parents in Bordeaux and was offered a job at Schröder and Schÿler & Cie., where he later spent several years. He thus had a solid grounding in the wine trade, to which he devoted his life. The book begins and ends on the "wayward tendril" theme.

20. (Canada Dry). **The Masterly Touch.** ***New York: Canada Dry Ginger Ale, Inc.,*** (1934). Lithographed by The American Label Co., New York. 20 cm. 44 pages, including endpapers. Numerous color illustrations and decorations. Stamp on title page: "Medford Sq. Liquor Mart, Medford, Massachusetts." Green cloth.

Cocktail, long drink, and punch recipes for the post-Repeal crowd. Includes a brief section on wine.

21. Capper, W Bently (1890-) (editor). **Licensed Houses and Their Management. The Trade Encyclopaedia. A practical work for hotel-keepers, innkeepers, licensed victuallers, wine and spirit merchants, off-licence holders, club secretaries, club stewards, caterers, etc. General Editor W. Bently Capper, editor of "The Hotel Review"; editorial director of "The Caterer," "The Off-Licence Journal," etc. Assisted by 40 experts in various branches of the trade. Volume I. [Volume II]. [Volume III].** ***London: Caxton Publishing Co.,*** n.d. Printed by Hazell, Watson & Viney, London and Aylesbury. 3 volumes, each 24 cm. [Vol. 1]: xvi, 252 pp + 15 photo plates, (4) pp of "notes" following page 64, and a foldout chart at page 244; [Vol. 2]: xii, 278 pp + 13 photo plates and (2) pp "culinary terms" following page 208; [Vol. 3]: xii, 300 pp + 17 photo and other plates, and (4) pp "notes" following page 168. Illustrations, diagrams, charts. 8-page prospectus laid in. Uniform green cloth binding, slightly frayed at tops of spines.

The purpose of this book was to help all those who depend for their livelihood on the keeping of licensed premises. Making the work more difficult was the movement towards Prohibition and the falling off in consumption of liquors due to higher taxes and increasing government restrictions.

Two chapters on wine were contributed by William J. Todd, a wine merchant who also wrote a book on Port, as well as a Handbook of Wine. There is also a chapter on menus and wine lists. An index to the three volumes appears at the end of Volume 3. Noling dates the work at about 1927. WorldCat also has a 1927 date. There was a 4th edition in 1946 and a 5th in 1950.

22. Carling, T.E. **The Complete Book of Drink. A Guide to the Buying, Storing, Service & Selling of All Alcoholic Liquors.** ***New York: Philosophical Library,*** (1952). Printed in GB by The Central Press, Aberdeen. 22 cm. xv, 208 pp. Red cloth.

First US edition. ©1951 and published in Great Britain by Practical Press. A major portion of this book is devoted to wine. "Empire" wines are included, but American wines are ignored.

23. Carling, T.E. **Wine Lore. A Critical Analysis of Wine Dogma. By T.E. Carling, author of the "Complete Book of Drink."** ***London: Practical Press,*** (1954). Printed in GB by C.J. Farncombe and Sons, Croydon, Surrey. 19 cm. vii, 55 pp. Illustrations. Yellow cloth, a little warped. Back of dustjacket soiled.

"The writer of this volume has no quarrel with the connoisseurs, still less does he wish to cross swords with the Philistines." [from Foreword].

24. Carling, T.E. **Wine Aristocracy. A Guide to the Best Wines of the World.** ***London: Rockliff,*** (1957). Printed in GB by The Central Press, Aberdeen. 22 cm. viii, 136 pp. Maroon cloth, back cover slightly blistered. Dustjacket has minor tears. A nice copy.

We're getting on into the fifties, and Carling makes his first mention of California wines, in ten lines of text. He decries the nomenclature, "such ridiculous names as Dry Sauternes, Y'Quem, and Château Sauternes … [sic]" [pp 79-80].

25. Carling, T.E. **Wine Data. Compiled by T.E. Carling. Published for the Author by Practical Press. Price - 3/6.** ***[London]: Barrie and Rockliff,*** (1959). Printed by J.A. Jennings, Canterbury. 12.5 cm. (6), 35, (7) pp. Paper. Title on cover: "The Wine Drinker's Aide Memoire.

"The book has been made purposely small in order that … it may be discreetly referred to under cover of the wine list being consulted at the moment."

26. Carling, T.E. **Wine. Thumbnail sketches of wines of the world from the Wine and Spirit Trade Review.** ***London: Barrie & Rockliff,*** (1960). Printed by Knapp, Drewett and Sons, Kingston-on-Thames and London. 16 cm. 56 pp. Paper.

First published in book form 1960. Packs a surprising amount of information into a few pages. Californians may or may not be pleased to know that their wines are not American: "California produces fine wines from vines imported from Europe … The United States wines are from native vines and possess a characteristic 'wild' tang not universally appreciated … the ***Catawba*** is considered the best white and best wine [sic]. The wines are called 'American' to distinguish them from the Californian wines." [pp 38-39].

27. Carlisle, D.T. and Elizabeth Dunn. **Wining and Dining with Rhyme and Reason. Illustrated by D.T. Carlisle.** ***New York: Minton, Balch & Company,*** 1933. Van Rees Press. 19 cm. 128 pp. Endpaper illustration. Cloth, water-stained, but no warping, and internally OK. Worn dustjacket.

Wine is the main topic. From the preface: "After reading a number of current and obsolete treatises on wine we simply ***had*** to do this book. There was something relating to public duty in it … This book is not for experts … neither is it for those who harbor germs of an academic interest in wine. Whole libraries with legions of historical footnotes await them." A one-page bibliography lists books by Allen, Berry, Dexter, Shand, Todd, Wagner, etc. There are quotations here and there from Shand, Allen, Codman, Dexter, and others, but mainly Shand.

28. (Carlsberg). **Father and Son. The History of Carlsberg.** ***Denmark:*** 1959. Printing: Møller & Landschultz. 23.5 cm. (96) pp. Photo and other illustrations and color prints. Paper covers faded, with a few light stains. The eight attractive 2-page color prints are by Sikker Hansen.

A fascinating photographic tour of the plants, the people and historic events. J.C. Jacobsen, the founder of the brewery, was himself the son of a brewer and made several trips to Munich (1837 and 1845) to learn more about "bottom-fermentation" and to obtain some yeast. The Carlsberg brewery began operation in 1847. Jacobsen established the Carlsberg Foundation, which is dedicated to scientific

research and is managed by professors chosen by the Royal Danish Academy of Science and Letters. He also specified that the mansion he occupied on the Carlsberg grounds be offered as a home to deserving citizens. Since 1931 it had been the home of Niels Bohr, preceded by the philosopher Harald Høffding. J.C. Jacobsen's son Carl started Ny Carlsberg, another brewery, and another foundation, which eventually merged with the first, so that the entire operation, as I understand it, is now owned by Denmark and the city of Copenhagen.

29. Carnell, P[hilip] P[ery]. **A Treatise on Family Wine Making: calculated for making excellent wines from the various fruits of this united country; in relation to strength, brilliancy, health, and economy. Explanatory of the whole process, and every other requisite guide after the wine is made and in the cellar; composed from practical knowledge and written expressly and exclusively for domestic use, containing sixty different sorts of wine. To which is also subjoined the description of part of a recent British vintage inclusive of an interesting experimental lecture.** ***London: Sherwood, Neely & Jones,*** 1814. Printed by Schulze and Dean, London. 23.5 cm. 158 pp + ii Contents, and 8-page Sherwood, Neely, and Jones catalog, dated Dec. 1819. Bookplate inside cover: "Cordon Bleu de Paris. Ex libris Blanche Anding." Leather-backed marbled boards.

In his preface the author says that, although several centuries have passed since England cultivated vineyards extensively, there are large quantities of various fruits from which excellent wines can be made. Foreign wines are too expensive, and besides "they are so perniciously ***doctored*** … first by the makers and next by the merchants, as to change their generous vinous qualities so much that, to take a single glass of such wine a whole bottle must be drunk." But domestic wines are generally poorly made, and this book aims to correct that problem, allowing people to make vernacular wines as good as any imported wines [pp xi-xv]. There are 60 recipes for wines made mostly from berries, such as currants, elderberries, strawberries, but also fruit (apple, peach, damson) as well as cyder, honey, ginger, or vine-leaves. There are even 4 recipes for grape wines.

There was another edition 1825. A very attractive copy.

30. Carpenter, William B[oyd] (1813-1885). **On the Use and Abuse of Alcoholic Liquors, in Health and Disease. Prize Essay. By William B. Carpenter, M.D., F.R.S., F.G.S., Examiner in Physiology in the University of London, and Professor of Medical Jurisprudence in University College.** ***London / Edinburgh / Dublin: Charles Gilpin / A.&C. Black / J.B. Gilpin,*** 1850. Richard Barrett, printer. 21 cm. xxiv, 283, (4 catalog) pages. Marks of previous owners on endpaper: "G.B.B." and "John Richardson." Binder's label inside back cover: "Remnant & Edmonds, London." Some pages spotted and wrinkled from pressed flowers. Brown cloth, worn spine.

The essay for the 100-guinea prize was required to answer specific questions regarding the effects of alcoholic liquors on the healthy human system; does science support their use in ordinary sustenance; is their use necessary or beneficial to special bodily or mental conditions short of disease; are they necessary in the practice of medicine? Although Dr. Carpenter apparently provides a great deal of detailed medical evidence in specific maladies and diseases to make his case, and though he insists he has been impartial and is not a member of any special interest group, either temperance or total abstinence, one is left with the very distinct impression that the answer was pre-programmed. In his preface, in presenting the last of his eight points, he says: "***Eighthly***, – That whilst the habitual use of Alcoholic liquors, even in the most 'moderate' amount, is likely (except in a few rare instances) to be rather injurious than beneficial, great benefit may be derived in the treatment of Disease, from the ***medicinal*** use of Alcohol in appropriate cases; but that the same care should be employed in the discriminating selection of those cases, as would be taken by the conscientious practitioner in regard to the administration of any other powerful remedy which is poisonous in large doses." [pp x-xi]. So far so good. But then he goes on to express his support for abstinence on moral grounds, and on the fact that temperance has not worked.

Carpenter rates a fairly long entry in the ***Dictionary of National Biography***. He wrote extensively on medical and other subjects, such as zoology, marine life [he did some deep-sea exploration], and the microscope. He wrote a ground-breaking work on physiology. He was an active member of the unitarian church at Hampstead, where he played the organ.

The Charles Gilpin catalog at the end of the book lists a number of items whose agenda is clearly to show that most of the evils of the world are attributable to alcohol. The failure of Prohibition, when it was finally achieved after many more years of effort, must have been a crushing blow to those who genuinely believed it would solve society's problems. Because this book presented scientific, medical evidence to support the cause of total abstinence, it became widely accepted and was reprinted many times in Britain and the US. Amerine (795 to 806) lists 12 Philadelphia and Boston editions, from 1850 to 1866, and a reprint of the 1850 edition in 1981. This copy is the original London edition.

31. Carpenter, William B. (1813-1885). **Prize Essay. On the Use and Abuse of Alcoholic Liquors, in Health and Disease. By William B. Carpenter, M.D., F.R.S., Examiner in Physiology in the University of London, Professor of Medical Jurisprudence in University College, and author of "The Principles of Physiology," etc. etc. With a preface by D.F. Condie, M.D., Secretary of the College of Physicians of Philadelphia, and author of a "Practical Treatise on the Diseases of Children," etc. etc.** ***Philadelphia: Henry C. Lea,*** 1866. 20 cm. xxiv, 25-178, 12 catalog pages. Stain at inside edge of front endpaper, and some minor spotting. Cloth, faded and spotted.

Condie's preface is dated at Philadelphia, October, 1853: "… we know of nothing that has been written upon this important question better calculated to eradicate the prejudices which still exist in respect to intoxicating liquors, and to prevent the habitual abuse of them, by showing that their occasional moderate use, so far from promoting the vigour and health of the human frame, or increasing its capacity to sustain bodily or mental labour, or to resist the extremes of cold and heat, and other depressing agencies, is, on the contrary, under all circumstances, rather injurious than beneficial. [The extensive circulation of this book] will do much towards bringing about the only result by which drunkenness can be banished from our midst – namely, entire abstinence from all alcoholic drinks." [pp vi-vii].

This book contains fewer pages than the London edition because of smaller print. The paper is thinner as well. The Henry C. Lea catalog at the end lists many titles, mostly medical, but none on the subject of temperance. Amerine 804.

32. Carson, Gerald. **Rum and Reform in Old New England.** ***Sturbridge, MA: Old Sturbridge Village,*** (1966). Printed by The Meriden Gravure Company, Meriden, CT. 22 cm. 19, (1) pp. Illustrations. Paper.

Old Sturbridge Village Booklet Series. Traces the American view of alcohol from the Mayflower to the Civil War. "The ***Mayflower*** was stocked with what Governor John Winthrop quaintly described as ***hot waters***. The first Indian got drunk in 1621." Applejack was common by the 1670's. The rum and molasses trade was intimately bound up with the slave trade. In 1807 Boston had forty distilleries and only two breweries. The temperance movement also began in earnest at about this time. Benjamin Rush's tract on ardent spirits was publicized. Lyman Beecher called for militant action in 1812, but "drew back from the concept of total abstinence." After gaining great strength, the temperance movement lost steam by mid-century, "submerged in the greater struggle of approaching civil war."

33. Carson, Gerald. **The Social History of Bourbon. An Unhurried Account of Our Star-Spangled American Drink. Illustrated. " … Why should not our countrymen have a national beverage?" Harrison Hall,** *The Distiller***, Philadelphia: 1813.** ***New York: Dodd, Mead & Co.,*** (1963). Vail-Ballou Press, Binghamton, NY. 24 cm. xvi, (4), 280, (1) pp + 8 glossy plates. Endpaper illustrations. Decorative chapter heads. Maroon cloth, worn dustjacket. Feels a little wrinkled.

Probably the definitive book on bourbon. Covers history, folklore, politics, legal shenanigans, etc.

34. Carter, Youngman [1904-]. **On to Andorra. Written & Illustrated by Youngman Carter.** ***New York: W.W. Norton & Company,*** (1964). Printed in Great Britain. 23 cm. (2 blank leaves), (12), 175 pp. Full page illustrations and map. Endpaper illustration. Blue cloth, with dj of UK edition, price-clipped.

©1963. First American Edition 1964. [New title page tipped in]. Carter writes about a trip by automobile from Calais on back roads via Rouen, Tours, Cognac, Bordeaux, and on to Andorra, then back via Toulouse, Lyons, Beaune, Chartres; the detailed itinerary is shown on a map.

Much of the trip was through wine country, and a number of Carter's drawings are wine-oriented: Château Loudennes, Château Yquem, Château d'Issan, Old Press at Clos Vougeot, Romanée Conti. He paid his respects to Edouard Cruse: "I remembered him well from my last visit to his city and he made a civil and convincing show of recalling my appearance. I was going to make some drawings? Then I must go to the Château D'Issan, one of the most beautiful in the region. And on the way we must lunch at Pontet Canet." [81]. One more quotation and I'll let you go: "Chinon is a light amiable red wine which sits well on the collar stud, as the French say, a true wine for drinking, and all the better for a thirst. It suggests the healthy love child born of a dapper young Beaujolais and an amorous Rosé, having vigour and charm but no great depth of character. It makes a civil companion for a meal in which the quality of the cooking outweighs it in importance, and takes second place very gracefully, which is more than can be said for many of its elders and betters who often show you plainly that the sauce is an insult to their quality, and sulk accordingly." [37].

Carter was an artist / etcher, designer of book jackets, newspaperman, and writer of short stories. His wife was the well-known mystery writer, Margery Allingham. This Carter title not listed in Gabler.

35. Carter, Youngman. **The 'Drinking for Pleasure' Series. Drinking Bordeaux. Written & with illustrations by Youngman Carter.** ***London: Hamish Hamilton,*** (1966). Printed in GB by W.& J. Mackay, Chatham, Kent. 22.5 cm. 95 pp. Maps and illustrations, mostly photo. Red cloth, slightly worn dj.

Of the six drawings by Carter reproduced here, five had appeared in ***On to Andorra***. New is the drawing of Château la Dame Blanche.

36. Carter, Youngman. **The 'Drinking for Pleasure' Series. Drinking Burgundy. Written & with illustrations by Youngman Carter.** ***London: Hamish Hamilton,*** (1966). Printed in GB by W.& J. Mackay, Chatham, Kent. 22.5 cm. 91, (4) pp. Maps and illustrations, mostly photo. Brown cloth, worn dj.

The two drawings by Carter appered earlier in his ***On to Andorra***.

37. Carter, Youngman. **The 'Drinking for Pleasure' Series. Drinking Champagne & Brandy. Written and with illustrations by Youngman Carter, author of 'Drinking Bordeaux' and 'Drinking Burgandy' [sic].** ***London: Hamish Hamilton,*** (1968). Printed in GB by Ebenezer Baylis and Son, The Trinity Press, Worcester and London. 22.5 cm. 96 pp. Maps and illustrations, mostly photo. Olive cloth, dj.

Two of the three Carter drawings appeared in ***On to Andorra***. New is the frontispiece drawing of ***La Marquetterie*** at Epernay (Taittinger).

38. Cato (234-149 BC). [Brehaut, Ernest (translator)]. **Cato the Censor on Farming. Translated by Ernest Brehaut.** ***New York: Columbia University Press,*** 1933. Printed by the Torch Press. 23.5 cm. xlv, (3), 156, (2 catalog) pp + 2 plates. Illustrations. Stamped on title page and inside cover: "The library of Henry B. Monges and Lisa D. Monges." Brown cloth.

Number 17 in the series ***Records of Civilization, Sources and Studies***, general editor Austin P. Evans, professor of history. The translation of Cato's ***De Agri Cultura*** (aka ***De Re Rustica***) was considered difficult because Cato uses technical language, assuming prior knowledge on the part of his readers, and also because it is the oldest surviving prose work in Latin, so there's nothing to go on, so to speak. No translation in full into English had been attempted since 1803. There are a some interesting passages on grape growing and wine making. According to Brehaut, olive farming is actually of second importance to Cato after the vineyard, even though he devotes more space to details of olive culture [xxvi].

This book was reprinted 1966. Gabler (G15790) lists a translation by William Davis Hooper, published by Heinemann, London, 1934 [Loeb Classical Library].

39. Cavoleau, [Jean-Alexandre] (1754-1839). **Oenologie Française, ou statistique de tous les vignobles et de toutes les boissons vineuses et spiritueuses de la France, suivie de considérations générales sur la culture de la vigne; par M. Cavoleau, membre de la Société royale et centrale d'Agriculture, de la Société Philomatique de Paris, de la Société académique du département de la Loire-Inférieure. Ouvrage qui a obtenue le prix de Statistique à l'Institut en 1827.** ***Paris: Madame Huzard (née Vallat la Chapelle),*** 1827. 21 cm. (6), 436 pp + 6 folding tables (numbered 1 to 6) following page 420. Marbled endpapers. Leather-backed mottled boards.

Unlike Jullien's famous work on the vineyards of the world, this book is limited to the vineyards of France and includes cider and perry, beer, and brandy. Table 1 is quite large (51 x 40 cm) and lists, for each of 86 ***départements***, the number of hectares devoted to grapes, hectoliters produced, and total value, broken down by ***arrondissement***. It is interesting to compare these figures with those given by Jullien (by department only). Although they are roughly comparable, considering Cavoleau's later date, the statistics presented by Cavoleau are much more detailed and, I imagine, probably more accurate. The remaining tables are small, and cover the other alcoholic beverages. Table 6 lists total exports of wines and eau-de-vie by department, broken down by points of departure. Cavoleau says his sources of information were "des préfets, des sous-préfets, des conseillers de préfecture, des membres des conseils généraux de departement, des directeurs des contributions directes et indirectes, des magistrats de l'ordre judiciaire, des Sociétés d'agriculture, des correspondans de la Société royale et centrale d'agriculture, des propriétaires et des négocians …"

An invaluable historical document for the wines of France. Listed only by Simon BV.

40. Chafetz, Morris E. **Liquor, the Servant of Man.** ***Boston, Toronto: Little, Brown and Company,*** (1965). 21 cm. xii, (2), 236, (4) pp. Brown cloth, lightly soiled dj.

First edition. A positive view of alcohol by a Harvard medical faculty psychiatrist with experience in a hospital alcohol clinic. "Some say that only a hairline separates the social or moderate drinker from the alcoholic. Don't you believe it – a grand canyon separates them …"

41. Chaloner, Len. **What the Vintners Sell. With an Introduction by André L. Simon. Illustrated.** ***London: Heath Cranton Limited,*** 1926. Burleigh Press, Bristol. 17 cm. 159, (1) pp. Purple cloth, spine faded.

Here are some excerpts from André Simon's introduction: "We know more than our fathers and our grandfathers ever did, but there is a great deal they knew that is worth knowing, which we have forgotten … They cultivated the art of conversation … they understood the art of wining and dining … The art of wining and dining is too precious to be lost without a stout fight. Our old classical and humanist civilization cannot be swamped by the New World vulgarity and grossly materialistic ideal of progress."

42. Chamberlain, Bernard Peyton. **A Treatise on the Making of Palatable Table Wines. Recommended to Gentlemen, Especially in Virginia, for Their Own Use.** ***Privately printed for the Author,*** 1931. 26 cm. 97, (2) pp. Bookplate of "Alfred Hoyt / Belle Hughitt / Granger." Cloth-backed boards, paper labels. Faded and a little worn at corners.

This book is one of four hundred numbered copies. It was privately printed for the author and was finished in July, 1931. No. 120. [signed] "Bernard P. Chamberlain" and at foot of page: "With the compliments of George Cole Scott."

A primer for the Prohibition-plagued. The author discusses equipment requirements, raw materials, and the process of making red and white wines, and sparkling wines. Chamberlain covers all the bases by including an appendix with two chapters: "The Making of Non-Grape Wines" and "Certain Celebrated Mixed Drinks." [pp 67-93].

43. Chamberlain, Samuel. **Bouquet de France. An Epicurean Tour of the French Provinces. Recipes translated from the French and adapted by Narcissa Chamberlain. Illustrated by the author.** ***New York: Gourmet,*** (1963). Printed by Rand-McNally, Chicago, Beck Engraving, Philadelphia. 26 cm. lii, 619 pp. Photo and other illustrations. Maps. White cloth, browned, clear plastic dj.

©1952, 1957. First printing, November 1952 … Fourth printing, April 1957 [revised] … Seventh printing, October 1963. Introduction by Earle R. MacAusland, publisher of ***Gourmet Magazine***.

Chamberlain, who had lived in France for most of the years between the two world wars, here presents an expanded version of material first published in Gourmet. It is an excellent gastronomic guide, region by region, to the wine and food of France. The foreword to the revised edition contains additions and corrections for each of thirty chapters [pp. xxii-lii].

44. Chamberlain, Samuel. **British Bouquet. An Epicurean Tour of Britain. Recipes edited and adapted by Narcissa G. Chamberlain. Illustrated and designed by the author.** ***New York: Gourmet,*** (1963). Printed by Egmont H. Petersen, Copenhagen, Denmark. 26 cm. xxii, 577 pp. Photo and other illustrations and maps. White cloth, browned. Clear, plastic dj with a tear in one fold.

Published 1963. This is a companion volume to the earlier ***Bouquet de France*** and ***Italian Bouquet***. Many laughed at the idea of ***British Bouquet***. "The institution of British cooking has long been lampooned by the British themselves. It is the butt of constant sarcasm, and uproariously funny things have been written about it, particularly by P. Morton Shand, whose essay on English boiled cabbage is a classic of all time. The dry, overcooked roast, the tasteless vegetables swimming in water, the tepid brown soup, and the synthetic custards are with us still, beyond a doubt. However, we really don't feel entitled to say much about the defects of the British cuisine, coming from a country, as we do, where steaks are cooked in a few seconds under infrared rays, where the steam table is the restaurateur's faithful ally, and where TV dinners, hot dogs, hamburgers, dill pickles, soft drinks, and peanut butter sandwiches are among the essentials of life. At least the British don't bake marshmallows on top of sweet potatoes, or roast ham with pineapple." [pp. xv-xvi].

45. [Champagne]. Armand Bourgeois (preface). **Oeuvres du Concours Poétique sur le Vin de Champagne. Récompensées en séance solennelle à Épernay, le 24 juillet 1884. Publiées par les soins de la Commission et du Jury du Concours poétique.** ***Épernay: Imprimerie Bonnedame et Fils,*** 1884. Two uniform volumes, 20.5 cm. [Vol. 1]: (4), 118, (2) pp. Inscribed on first blank endpaper: "A Monsieur Henri [??], souvenir bien champenois. Armand Bourgeois. [?Tierry] 3 mars 1889." Bookplate of "Deuzel." [Vol. 2]: 53, 58-59, 56-57, 54-55, 60-61, 66-67, 64-65, 62-63, 68-356 pp. Deuzel's stamp on first blank endpaper: "Collections Deuzel, livres et gravures sur la gastronomie." Identified as "Deuxième Volume" on spine and in preface. Paper, spines chipped, bindings loose, otherwise OK.

The preface to both volumes is by Armand Bourgeois. We learn that volume 2 was not ready in time for the festivities on July 24th, which made it possible to include the complete record of the event, speeches and all, at the beginning of the volume.

The competition required the submission of poetry in praise of the wine of Champagne and drew 1100 entries, not only from France, but from French residents abroad, and from Italians, Austrians, Rumanians and Poles. The prize-winning entries appeared in volume one, the honorable mentions in volume two. At the ceremonies, the winners were invited to read their poems. Clovis Hugue, who won the first prize of 1000 francs, was absent, and his poem was read by Jaques Bouche. The readings were followed by a banquet for the officials and a number of the winners. There were more speeches and more recitations, and at midnight the poets drank the wine they had been singing the praises of. The poems are generally of the if-it-rhymes-it-must-be-poetry variety. No doubt the champagne itself contributed more than its fair share to the enjoyment. I can't resist giving you a sample stanza from a prize-winning poem which enumerated the many occasions world-wide that are celebrated with champagne:

Et quand notre soeur l'Amérique
Fêtera sur son roc planté
Le don de notre République,
La colossale Liberté,

Dans les villes, dans la campagne
Les banquets entendront crier:
Hurrah! C'est moi, vin de Champagne,
Concitoyen du Monde entier!

The statue was finished May 21, 1884, formally presented on July 4. It arrived in 214 packing cases from Rouen in June 1885 and was dedicated October 28, 1886, Grover Cleveland presiding. I wonder if the ceremony included champagne.

46. Chancrin, E. **Le Vin. Procédés modernes de préparation, d'amélioration et de conservation. Par E. Chancrin, Ingénieur-agronome, Directeur de l'École de Viticulture et d'Agriculture de Beaune.** ***Paris: Librairie Hachette,*** 1908. Imprimerie Lahure, Paris. 18 cm. xii, 228 pp. Illustrations. Catalog endpapers. Cloth-backed flexible boards.

In series ***Encyclopédie des Connaissances Agricoles***. A treatise on all aspects of wine-making.

47. Chappaz, Georges. **Le Vignoble et le Vin de Champagne. Préface du Baron P. Le Roy, Président de l'Institut National des Appellations d'Origine. Ouvrage honoré d'une Souscription du Ministère de l'Agriculture. 29 illustrations – 32 héliogravures en hors-texte. Carte Vinicole de la Champagne.** ***Paris: Louis Larmat,*** (1951). Imprimerie Le Moil & Pascaly, Paris. 23.5 cm. xvi, (2), 413, (3) pp + 16 photo plates (heliogravures) and a color foldout map at page (414). Illustrations. Paper.

Second and last volume in the series ***Vignobles de Vins Fins & Eaux-de-Vie de France***, collection publiée par l'Institut National des Appellations d'Origine des Vins et Eaux-de-Vie. This copy is not part of the original edition of 350 numbered copies (same year), which is quite scarce (see Fritsch sale 351: one of the best studies on the wines of Champagne). Covers all aspects of champagne: history, geography, climate, grape culture, wine-making, diseases, appellations.

48. Chappaz, George and Alexandre Henriot. **Les Grands Vins de France. Le Vignoble et le Vin de Champagne. Publié sous les auspices du Syndicat du Commerce des Vins de Champagne (Reims) et de l'Association Viticole Champenoise (Épernay).** ***[Reims]:*** n.d. Imprimerie Debar, Reims / Paris. 20 cm x 9 cm wide. Maps and illustrations. Inscribed corrections to list of Champagne Syndicate members inside back cover.

The last date mentioned in this slim little booklet is 1920. Free with purchase of previous item (47).

49. Chaptal, [Jean-Antoine-Claude] (1756-1832). **L'Art de Faire, Gouverner, et Perfectionner les Vins. Par le Citoyen Chaptal, Ministre de l'Intérieur, Membre de l'Institut national, et des Sociétés d'Agriculture des departemens de la Seine, Morbihan, Hérault, etc. Edition Originale, seule avouée par l'Auteur.** ***Paris: Delalain Fils, Libraire, quai des Augustins, no. 38,*** An X – 1801. 20.5 cm. (4), 196 pp. Boards, leather spine, gilt. Front hinge cracked. Brown spots on some pages.

First edition of this cornerstone of French wine-making literature. Oberlé in the Fritsch sale catalog (#118) describes that copy as the first printing, showing the address "quai des Augustins, no. 29" and also "de l'imprimerie de Marchant." This copy does not show the printer's name, and the address is no. 38, rather than 29. Curiously, there is a pencilled notation on the endpaper: "De l'imprimerie Marchant. Qui [sic] des Augustin [sic] - 29." Another curiosity is that each signature is labelled "Tome II," probably because of its original publication in volume 2 of ***Traité théorique et pratique sur la culture de la vigne ...*** by Chaptal, Rozier, Parmentier and Dussieux.

Chaptal covers all aspects of wine-making. There are chapters on considerations of climate and grape culture, the best time for the vintage, preparation for the fermenting vat (dry in sun before pressing, de-stem, etc), effects of various factors on the fermentation process, with some case histories, the time and methods for the ***décuvage***, management of wine in the barrels (sulfuring, clarification), and sicknesses of wine.

50. Chaptal, Le Comte. **L'Art de Faire Le Vin. Troisième édition, augmentée de la description d'appareils de vinification, par M. L. Valcourt. Avec deux planches.** ***Paris: L. Bouchard-Huzard, Imprimeur-Libraire,*** 1839. 21 cm. xv, 384 pp + 2 foldout plates at pages 350 and 378. Inscribed on half title: "Valcourt 1839." Mottled boards. Water stain inside outer lower covers, with inconspicuous bend along bottom edges. Front hinge starting. Internally clean. Incorrectly labelled on spine: "Valcourt. L'Art de Faire Le Vin."

The publisher decided simply to reprint Chaptal's work without change from the [second 1807?] edition. Chaptal's ***l'Art de faire le vin*** and his ***Chimie appliquée à l'agriculture*** remained among the most popular of the publisher's offerings, because they were as "fresh as new." Much oenological work had been done since then, and Cavoleau had published his ***Oenologie française*** [1827], with its statistics of all the French vineyards and its detailed description of wine-making practices in each locality. There was also le comte Odard's ***Exposé des divers modes de culture de la vigne et des différents procédés de vinification dans les vignobles les plus renommés*** [1837]. However, the publisher did not feel the need to revise Chaptal's work because of this new material, which could be consulted separately. With Chaptal's work in hand, there was no proprietor who could not appreciably improve the products of his vineyard. The only addition made was an excerpt on wine-making equipment (grape crusher, etc) from an unpublished manuscript by Valcourt [pp v-x].

51. Charles. **"Cheerio!" A book of punches and cocktails. How to mix them, and other rare, exquisite and delicate drinks. Including a chapter of celebrities, their favorite drinks. By Charles, formerly of Delmonicos.** ***New York: Elf Publishing Company,*** 1928. 20 cm. 49 pp. Cloth, with title in red on cover. Rather soiled. Front endpaper missing. Poor.

A prohibition-era cocktail book, containing about 150 recipes in 12 chapters, such as morning cocktails, midnight and before-bed drinks, punches and party dinks, fancy wine drinks, even temperance drinks "whenever the stoic spirit of denial seizes you." One of the latter was the "***Milk Fizz***. Fill an ordinary water glass three-fourths full of ginger ale, add the rest milk. Stir with a spoonful of honey and drink cold."

First of at least three editions. Not in Noling; probably quite scarce. According to Noling, "Charles" was Charles Nicholas Reinhardt (1892-).

52. Charles. **"Cheerio!" A book of punches and cocktails. How to mix them, and other rare, exquisite and delicate drinks. Including a chapter of celebrities, their favorite drinks. By Charles, formerly of Delmonicos. The new revised and enlarged edition.** ***New York: The Elf, Publishers,*** 1930. 20 cm. ix, 53 pp. Grey cloth, with title in red on cover. Spine and back cover faded and a little soiled. Internally quite clean.

©1928. ©1930. New chapters in this edition are "Suicide Drinks" and "Toasts." Most of the recipes are identical, although the entire book has been reset, and the index is alphabetic for the whole book, rather than by chapter, as in the first edition.

53. Charles. **Charles of Delmonicos. Punches and Cocktails. New edition revised and enlarged.** ***New York: Arden Book Company,*** 1934. 21.5 cm. ix, 53 pp. Black cloth.

©1930 by Elf Publishers. Revised edition copyright 1933 by Arden Book Co. However, except for the title page, the rest of the book is printed form the same plates.

54. [Charles & Co]. **1938-1939. A Catalogue of Fine Foods by Charles & Co. Founded 1848. 48-52 East 43rd Street. Telephone MUrray Hill 2-8900 ...** ***New York:*** May 1938. 21.5 cm. 303 pp. Illustrations. Heavily embossed silver and blue cloth, trifle shelfworn. Endpapers browned.

A fascinating catalogue. "Your calls will be answered by pleasant young women who are trained to enunciate clearly and who, having a thorough knowledge of Charles & Co.'s merchandise, avoid most of the annoyance of telephone ordering." [page 11]. The catalogue is divided into sections on teas and coffees, groceries, cheese, delicatessen, hors d'oeuvres, gifts, candy, cigars, candles, health foods, beverages (beer and mineral water). There are, of course, some mouth-watering prices, such as Ramon Allones cigars [among André Simon's favorites] at $65 per 100 for the Allones Grandes!

According to an entry in WorldCat, Charles & Co. went out of business in 1938; this was their last catalogue.

55. Chase, A[lvin] W[ood] (1817-1885). **Dr. Chase's Recipes; or, Information for Everybody: an invaluable collection of about eight hundred Practical Recipes, for merchants, grocers, saloon-keepers, physicians, druggists, tanners, shoe makers, harness makers, painters, jewelers, blacksmiths, tinners, gunsmiths, farriers, barbers, bakers, dyers, renovators, farmers, and families generally, to which have been added a rational treatment of pleurisy, inflammation of the lungs, and other inflammatory diseases, and also for general female debility and irregularities: all arranged in their appropriate departments. By A.W. Chase, M.D., stereotyped, carefully revised, illustrated, and much enlarged, with remarks and full explanations. In cloth, $1.25; paper covers, $1.00; morocco gilt, $2.00. The German in cloth only, $1.25.** ***Ann Arbor, MI: R.A. Beal,*** 1870. 17.5 cm. xxix, (2), 34 [sic] - 384 pp + frontispiece portrait of author and illustrations of Beal's printing house, the campus of the University of Michigan at Ann Arbor in 1865, and the parts of a horse. Decorated endpapers of the Burgmeier Book Bindery, Chicago. Green cloth, spine faded, some internal browning.

Copyright 1867. 54th edition, 415,000 – English and German.

This book is as full of the author as it is of advice and recipes for just about everything. The biggest section is the "Medical Department" [pp 75-214], followed by the "Saloon Department" [pp 51-75] with recipes for everything from artificial cider, to beers, and berry and grape wines. On the grape wine recipe: "This wine is the same as used by the Rev. Orrin Whitmore … for sacramental purposes. I have tasted it myself, and would prefer it for medicinal uses to nine-tenths of the wines sold in this country … These wines are … far more pure than can be purchased once in a hundred times, and if one makes their own, they have the satisfaction of ***knowing*** that their wines are not made of what is vulgarly, yet truly called, ***Rot-gut whisky***." [73-74].

Noling lists this edition, with the note that the library [Hurty-Peck] has 12 editions. Bitting lists the 24th edition of 1865, and the 50th of 1869 (375th thousand – English and German). Not in Gabler or Amerine. WorldCat showed no edition earlier than the 8th of 1860.

56. Chauvet, Maurice. **La Route du Vin. Préface de Jean Giono. Frontispice de Dubout. Illustrations de Suzanne Ballivet et de Bernard Lignon.** ***[Paris]: Les Éditions des Arceaux,*** 1950. Imprimerie Causse, Graille et Castelnau, Montpellier. 28.5 x 22.5 cm. xv, 185, (7) pp + 6 plates (4 in color) with lettered tissue guards. Frontispiece plate and folded color wine map ("La Route du Vin en Languedoc-Roussillon") laid in. Drawings. Title page in red and black. Page titles and pagination in red throughout. Paper wraps folded over paper covers. Top of spine bruised, wraps a little soiled and front cover hinge split. Internally clean.

Copy number 573 of a limited edition of 7400 copies, printed May 20, 1950.

A lavish diary of a tour through the Languedoc-Roussillon wine country, with descriptions of the scenery, the wines, the people, and historical anecdotes. The chapter headings are Côtes-du-Rhône, Costières, Pays de Montpellier, Vallée de l'Hérault, Côtes de l'Orb et du Vernazobre, Minervois, Corbières, Roussillon, Narbonnais. The entire route is shown on the accompanying map. The tour begins

at Pont Saint-Esprit, where the author meets his travelling companion, a doctor Popey from Lyons, who has a house full of wines and books, rare editions on everything ever written about wine, from Apicius to Prosper Montagné. The doctor sees a harmony between literature and wine, and always chooses the appropriate wines to go with the books he reads. He reads Rabelais only while drinking a Chinon, he chooses a «Côte-Rotie 1924» to go with his 1515 Venice edition of Petrarch. Ronsard is dedicated to Vouvray, Montaigne to Montravel, Voltaire to Seyssel, and so on. "… but he has never wanted to read a single line of Calvin, on the pretext that, in order to understand him, he would have to drink water, which he regards with unspeakable horror." [pp 3-4].

57. Cheng, F.T. **Musings of a Chinese Gourmet. Food Has its Place in Culture. F.T. Cheng, Former Chinese Ambassador to the Court of St. James's.** ***London: Hutchinson,*** (1954). Printed in GB by The Anchor Press, Tiptree, Essex. 19 cm. 155 pp. Blue cloth, in soiled and torn dustjacket.

First published 1954. Inscribed on endpaper: "To Prof. John G. Palfrey, with compliments of the author, F.T. Cheng, 3rd Oct. 1957." There are chapters on Chinese food, wine [rice], and tea, in addition to general philosophical views on the importance of food to culture. Cheng was highly regarded in a number of circles, but I have trouble warming up to his style.

58. Cheng, F.T. **Musings of a Chinese Gourmet. F.T. Cheng, Former Chinese Ambassador to the Court of St. James's.** ***London: Hutchinson,*** (1962). Printed in GB by Fisher, Knight & Co., St. Albans, Herts. 19 cm. 155 pp. Black cloth, price-clipped dj.

First published 1954. Second impression 1955. This edition, with a new preface, 1962. From the new preface: "A reviewer of the book has observed: '… perhaps he (the author) will best be remembered by his latest book (just as George Saintsbury's ***Notes on a Cellar Book*** has found vastly more readers than his more learned works.)' His words seem to be prophetic, so far as the sale of my various works is concerned …"

59. Chervet, Maurice. **Contes du Tastevin.** ***Monaco: Éditions du Rocher,*** (1955). Imprimerie Nationale de Monaco. 25 cm. 241, (5) pp. Cover title: "Contes du Tastevin (Côte-d'Or et Saône-et-Loire)." Paper wraps show some fading, otherwise excellent condition.

Printed November 30, 1955. There was also a limited edition of 100 numbered copies. An attractively printed book.

This book is the author's reply to those who say that Burgundy is not rich in folklore. Although this is not a wine book per se, it is inevitable that the wine theme would appear frequently in the folk tales of this French province. In at least five of the 78 tales wine is the central theme. One rather delightful tale is about a young man who is condemned to be hung, and when offered a reprieve by the bailiff on condition that he drink a bottle of the most celebrated wine in Burgundy – Corgengoux – he declines, preferring the hangman's noose to poisoning. The author's footnote says he represents a type of Burgundy hero, one who would prefer hanging to a bad wine [pp 80-81].

60. Chevallier, Gabriel. **The Scandals of Clochemerle. Translated from the French by Jocelyn Godefroi. Illustrated by Julian Brazelton.** ***New York: Simon and Schuster,*** 1937. Printed by The Haddon Craftsmen, Camden, NJ. 22.5 cm. (8), 317, (3) pp. Illustrated with drawings. Maroon cloth, with blue cloth back. Paper label on spine, faded. Binding worn.

The lives and loves and shenanigans of the wine people of the fictional Beaujolais village of Clochemerle.

61. Chevallier, Gabriel. **Clochemerle-les-Bains. Translated from the French by Xan Fielding.** ***New York: Simon and Schuster,*** (1964). Printed by American-Stratford, New York. 21 cm. 415 pp. Cloth-backed green boards. Fine, in soiled dj.

©1963 by Flammarion. First printing. Third in Chevallier's Clochemerle series, after ***The Scandals of Clochemerle*** and ***The Wicked Village***.

62. Chorlton, William. **The American Grape Grower's Guide. Intended especially for the American Climate. Being a practical treatise on the cultivation of the grape-vine in each department of hot house, cold grapery, retarding house, and out door culture. With plans for the construction of the requisite buildings, and giving the best methods of heating the same. Every department being fully illustrated.** ***New York: C.M. Saxton & Co.,*** 1856. 19.5 cm. 2 blank leaves, frontispiece, 171, 10 catalog, (2 catalog) pages, 2 blank leaves. Illustrations. Wraps, front cover chipped and soiled, back cover missing. Water stain lower right runs through most of book.

An early edition of this perennial of the American grape literature. In his preface, Chorlton says: "Owing to the favorable reception of my monograph, the Cold Grapery, by those who are interested in grape culture, and the commendations of intelligent practical cultivators of this luscious fruit, I have determined to comply with the request of friends, by giving a more comprehensive edition …"

Chorlton covers all aspects of grape-culture, including a chapter devoted to grape varieties, but there is no reference to wine-making, only a passing reference or two to "wine grapes." He believes that a grape house need not be a rich man's preserve, and by following these instructions, anyone may "enjoy his own luscious grapes, equal in quality with those of the most wealthy proprietor in the land, or the greates nabob in aristocratic Europe." And since it is possible to have a door leading from the house to the grapery, "let not the wife or daughters think the necessary attentions required during the absence of the 'gude man' to be a degrading pursuit … Woman never yet lowered herself by being seen in the garden … and it is surely far better to be employed in healthful exercise, such as is here furnished, than to be lolling from morn to night, inanimate, as it were, upon the downy sofa, reading exciting and voluptuous novels, and assisting the seeds of consumption to germinate."

63. Chorlton, William. **The American Grape Grower's Guide. Intended especially for the American Climate. Being a practical treatise on the cultivation of the grape-vine in each department of hot house, cold grapery, retarding house, and out door culture. With plans for the construction of the requisite buildings, and giving the best methods of heating the same. Every Department being fully Illustrated.** ***New York: Orange Judd, 41 Park Row,*** 1865. 19 cm. 1 blank leaf, frontispiece, xii, 11[sic] - 204 pages, 1 blank leaf. Illustrations. Dark green embossed cloth. Ownership signature dated October 25th, 1865. Attractive copy.

Copyright 1852 by C.M. Saxton & Co. In the "Preface to the Second Edition" [pages x-xii] Chorlton says that the lack of progress in grape culture in the first half of the century was the insistence on accommodating European varieties to the eastern climate ("which they will never do") and if the French and Germans had developed native grapes "instead of holding on, so tenaciously, to Fatherland, and our own folk following in their wake, we should have been further ahead than we are at present. However, we are on the right tack now …" California and Texas are exceptions to the rule against European varieties. "California, in particular, may be considered the Italy of America … the very best best wines are there made by thousands of gallons …"

The book was printed from the same plates as the edition above, with the added preface to the second edition and an added chapter "Calendar of Operations" [pages 173-204].

64. Chorlton, William. **The American Grape Grower's Guide. Intended especially for the American Climate. Being a practical treatise on the cultivation of the grape-vine in each department of hot house, cold grapery, retarding house, and out door culture. With plans for the construction of the requisite buildings, and giving the best methods of heating the same. Every department being fully illustrated.** ***New York: Orange Judd, 245 Broadway,*** (©1852). 19.5 cm. 1 blank leaf, frontispiece, xii, 11[sic] - 204 pages, 2 blank leaves. Illustrations. Dark green pebbled cloth. Bookplate of Essex Institute, but no other library markings. An excellent copy.

Copyright 1852 by C.M. Saxton & Co. This edition identical to the 1865 edition above, except that it has no date on the title page, and Orange Judd is at 245 Broadway, where they are known to have been located as late as 1881. Thus I assume this copy was printed after 1865.

65. Chorlton, William. **Chorlton's Grape Growers' Guide. A Hand-Book of the Cultivation of the Exotic Grape. New Edition. With descriptions of the later exotic grapes by Dr. George Thurber. Illustrated.** ***New York: Orange Judd, 751 Broadway,*** 1883. 19.5 cm. (1 blank leaf), (frontispiece), xi, 11[sic] - 208, (4 catalog) pages, (1 blank leaf). Illustrations. Signature on title page: W.M. Maclaren, 1st April 1884." Library stamps of "Université de Moncton" and "Université … Saint-Joseph, N.B." Blue, embossed cloth. Nice copy.

Although this is a "new" edition, and sports a new title, the entire book is printed from the same plates as the original (1852) edition, with the following minor changes: page viii of the table of contents cuts off the last four entries for Chapter XV, to make room for Chapter XVI, although the material now not pointed to is still there; the publisher's preface has been added (page ix), stating that the author could see nothing he wished to alter for this "new and enlarged edition," suggesting only added descriptions of exotic grapes, which appear as Chapter XVI (pages 205-208); and, finally, the "preface to the second edition" is omitted.

66. [Christie's]. **Christie's wine auction catalogues (November 22, 1966 through July 30, 1970, incomplete).** ***London: Christie's,*** 1966-1970. 113 catalogues and/or price lists, all 24 x 15.5 cm, except May 2, 1967, which is 24 x 18.5 cm. The number of pages ranges from about 25 to 60. A few copies have glossy plate illustrations. Most have red stiff paper covers, else plain. Condition is mostly very good, and all are acceptable.

Catalogues known to be missing are 7-3-69 (Wine Merchant's Stock Clearance), 10-16-69 (End of Bin), 11-20-69 (End of Bin), 12-10-69 (Barolet Collection of Burgundy), 2-5-70 (End of Bin). Price lists are included with most catalogues, occasionally the list of estimated prices as well. In seven cases, there is only the price list, without the catalogue. Some issues also have a copy of ***News from Christie's Wine Department*** laid in. These include interesting comments on people, wines and their owners. Wine authors cited include Warner Allen, Saintsbury, Campbell, especially for the older vintages. The issue laid in with the May 22, 1969 catalogue has an amusing postscript: "Those used to Mr. Restell's brisk 220 lots an hour might be amused to hear of a German marathon in Wiesbaden on April 18th. The most important auction of fine Rhine wines for nearly twenty years consisted of 87 lots. The bidding started at 1 p.m. and the last lot was knocked down to thunderous applause at 7.47 p.m. – with only 15 minutes break around 4 p.m. Over 600 members of the German trade and other distinguished guests attended the sale. Lots varied in size from 50 to 800 bottles and each wine was tasted immediately before the lot was put up. This Wagnerian occasion was enriched by the absence of spittoons. The Head of Christie's Wine Department, who was an honoured guest, regrets that this procedure, despite obvious attractions, will not be followed here."

Not only were quite a sizable number of bottles of pre-phylloxera wines on sale, but the prices were very reasonable. A double magnum of Lafite 1865 went for £220 on February 26, 1970. And as late as April, 1969, pre-phylloxera Latour 1870 was sold for 3600 shillings per dozen (£15 per bottle).

A few of the catalogues show marks of my own participation: April 25, 1967 (three wine books); May 31, 1967 (invoice for successful bid on 4 bottles of 1830 Madeira at 1100 shillings per dozen – £18.45 for the lot); February 29, 1968 (letter from Michael Broadbent informing me of my unsuccessful bids); November 6, 1969, an auction which I attended and at which I bid successfully on three lots, all of which turned out marvellously. That auction, incidentally, went at a pace exceeding 220 lots per hour (11:00 a.m. to 12:53 for 440 lots).

Legend for list of catalogues: + Price list; P plain wrappers; N News from Christie's Wine Department.

Includes: 1966-11-22: Vintage Port, Madeira, Sherry and Cognac [+]
1966-11-29: Fine Wines and Old Cognac [+]
1967-02-28: Fine Wines [price list only]
1967-03-07: End of Bin [price list only]
1967-03-14: Champagne & Sparkling Wine [price list only]
1967-03-21: Vintage Port, Madeira, Sherry & Cognac [price list only]
1967-04-04: End of Bin [price list only]
1967-04-11: Claret and White Bordeaux [+]
1967-04-18: Complete Cellar of Wines and Spirits [price list only]
1967-04-25: Sale of Wines & Spirits in aid of the Wine and Spirit Trades' Benevolent Society [+P]
1967-05-02: 24,000 Cases of Château-Bottled Claret and White Bordeaux (Alexis Lichine, Bordeaux) [+N]
1967-05-09: Burgundy, red and white Rhone and Loire. Hock, Moselle and Alsace [+]
1967-05-31: Finest and Rarest Wines from Private Cellars [+N]
1967-06-06: End of Bin Sale (miscellaneous wines & spirits, cigars) [+P]
1967-06-13: A Vinous Miscellany [+P]
1967-06-20: Champagne and Sparkling Wines [+]
1967-06-27: Vintage Port, Sherry and Cognac [+]
1967-07-04: Claret and White Bordeaux
1967-07-11: Burgundy, red and white, Rhône and Loire, Hock and Moselle [+]
1967-07-18: Fine Wines (Port, Madeira, Sherry; Claret, Burgundy, Hock; Champagne, Cognac, Cigars) [+]

1967-07-25: Wines & Spirits Close of Season Sale (including remnants of a restaurant cellar, as a lot) [+P]
1967-10-04: Fine Wines Lying in Cellars Overseas (France and Germany) [+]
1967-10-12: End of Bin Sale (port, sherry, champagne, whisky, cigars, etc) [+P]
1967-10-19: Burgundy, red and white Rhône, Loire and Alsace, Hock and Moselle [+]
1967-10-26: Claret and White Bordeaux [+]
1967-11-02: Vintage Port, Madeira, Sherry, and Cognac [+]
1967-11-09: Champagne and Sparkling Wines [+]
1967-11-16: End of Bin Sale [+P]
1967-11-23: Fine Wines Mainly from Private Cellars (pre-phylloxera claret, etc) [+]
1967-12-07: Old and Rare Bottles, Old Bin Labels, Books on Wine, Old Ale, Cigars [+P]
1968-02-01: End of Bin Sale [+P]
1968-02-08: Sale of Wine from the Cellars of J. Lyons & Co. Ltd. [+]
1968-02-15: Hock, Moselle and Burgundy [+]
1968-02-22: Claret and White Bordeaux [+]
1968-02-29: Fine Wines from Private Cellars [+]
1968-03-07: End of Bin Sale (Wines, Spirits and Cigars) [+P]
1968-03-14: Vintage Port, Madeira, Sherry, and Cognac [+]
1968-03-21: Champagne and Sparkling Wine [+]
1968-03-27: A Further Sale of Wine from the Cellars of J. Lyons & Company (two-day sale) [+]
1968-04-10: End of Bin Sale (Wines, Spirits, Cigars) [+P]
1968-04-25: Fine Wines Mainly from Private Cellars [+]
1968-05-08: Sale of Fine Wines Lying in Cellars Overseas (two-day sale) [price list only]
1968-05-16: Hock, Burgundy and Other Wines [+]
1968-05-23: Claret and White Bordeaux [+]
1968-06-13: Finest and Rarest Wines (29 vintages of Ch. Lafite from 1870, etc) [N]
1968-06-20: End of Bin Sale (Wines, Spirits, Cigars) [+]
1968-06-27: Vintage Port, Madeira, Sherry, and Cognac [+N]
1968-07-04: Hock, Burgundy and Champagne [+N]
1968-07-11: Claret and White Bordeaux [+]
1968-07-18: Fine Wines Mainly from Private Cellars [+N]
1968-07-25: End of Season Sale (wines, spirits and cigars) [+]
1968-10-10: Fine Wine and Mature Havana Cigars [+]
1968-10-17: End of Bin Sale (wines, spirits, cigars) [+]
1968-10-24: Claret and White Bordeaux [+]
1968-10-31: Fine Wines Mainly from Private Cellars [+]
1968-11-07: Hock, Burgundy and Champagne [+]
1968-11-14: Vintage Port, Madeira, Sherry, and Cognac [+]
1968-11-21: End of Bin Sale (miscellaneous wines and spirits) [+]
1968-11-28: Finest and Rarest Wines (including pre-phylloxera Lafite) [+N]
1968-12-05: Fine Wines Lying in Cellars Overseas [+N]
1969-01-16: Claret Clearance Sale [+NP]
1969-01-30: End of Bin Sale (wines, spirits, cigars) [+P]
1969-02-06: Hock, Burgundy and Champagne [+]
1969-02-13: Claret and White Bordeaux [+N]
1969-02-27: Fine Wines Mainly from Private Cellars [+N]
1969-03-06: Wines for Spring and Summer Drinking [+P]
1969-03-13: Vintage Port, Madeira, Sherry and Cognac [+]
1969-03-20: End of Bin Sale (wines, spirits, cigars) [+P]
1969-03-27: Claret and White Bordeaux [+]
1969-04-02: Fine Wines from Scottish Cellars [+]
1969-04-17: Fine Mature Wines Lying in Cellars Overseas (includes Quinta do Noval Vintage Port) [+N]
1969-04-24: Fine Wines Mainly from Private Cellars [+]
1969-05-01: End of Bin Sale (wines, spirits, cigars) [+P]
1969-05-15: Claret and White Bordeaux [+]
1969-05-22: Hock, Burgundy and Champagne [+N]
1969-06-05: Fine Wines Lying in Cellars Overseas (France, Portugal, Germany)
1969-06-12: End of Bin Sale (miscellaneous wines and spirits) [+P]
1969-06-19: Vintage Port, Madeira, Sherry and Cognac [+]
1969-06-26: Finest and Rarest Wines (from private cellars) [+]
1969-07-10: Claret and White Bordeaux [+]
1969-07-17: Hock, Burgundy and Champagne [+]
1969-07-24: Fine Wines Mainly from Private Cellars [+]
1997-07-31: End of Season Clearance Sale [+]
1969-10-02: Wines of High Quality from the Gore Restaurant [+]
1969-10-09: Fine Wines from the Cellars of Trust Houses Ltd. [+]
1969-10-23: Fine Wines Mainly from Private Cellars [+]
1969-10-30: Hock, Burgundy and Champagne [+]
1969-11-06: Claret and White Bordeaux (prices written in)
1969-11-13: Vintage Port, Sherry and Cognac [+N]
1969-11-27: Finest and Rarest Wines [N]
1970-01-22: New Year Wine Clearance Sale [+P]
1970-02-12: Claret and White Bordeaux [+]
1970-02-19: Fine Wines from the Cellars of Frederick Hotels [+]
1970-02-26: Fine Wines Mainly from Private Cellars [+]

1970-03-05: Hock, Burgundy and Champagne [+]
1970-03-12: Vintage Port, Sherry and Cognac [+]
1970-03-19: Light Wines for Spring and Summer Drinking [+P]
1970-04-02: End of Bin Sale [+P]
1970-04-02: End of Bin Sale – Supplementary Catalogue of Special Trade Stock [+P]
1970-04-09: Claret and White Bordeaux [+N]
1970-04-16: A Major Disposal of Stock from the Cellars of Chateau Tronquoy-Lalande, etc. [+]
1970-04-23: Fine Wines Mainly from Private Cellars [+]
1970-04-30: Hock, Burgundy and Champagne [+]
1970-05-14: End of Bin and Bordeaux Sale [+NP]
1970-05-28: Light Wines for Summer Drinking [+NP]
1970-06-03: Fronsadais Wines , Barolet Burgundy, and other Fine Wines (two-day sale) [+N]
1970-06-11: Vintage Port, Sherry and Cognac [+N]
1970-06-18: End of Bin Sale [+P]
1970-06-25: Finest and Rarest Wines [+N]
1970-07-02: Hock, Burgundy and Champagne [+]
1970-07-09: Claret and White Bordeaux [+N]
1970-07-23: Fine Wines Mainly from Private Cellars [+]
1970-07-30: End of Season Clearance Sale [+NP]

67. [Christie's]. **A sampling of Christie's wine auction catalogues (October 4, 1967 through July 30, 1970, incomplete).** ***London: Christie's,*** 1967-1970. 41 catalogues and/or price lists, all 24 x 15.5 cm, as above. Condition varies – not quite as good as the lot above, but all are at least good reading copies.

Legend as above. Includes:

1967-10-04: Fine Wines Lying in Cellars Overseas (France and Germany) [+]
1967-10-12: End of Bin Sale (port, sherry, champagne, whisky, cigars, etc) [+P]
1967-10-19: Burgundy, red and white Rhône, Loire and Alsace, Hock and Moselle [+]
1967-10-26: Claret and White Bordeaux [+]
1967-11-02: Vintage Port, Madeira, Sherry, and Cognac [+]
1967-11-09: Champagne and Sparkling Wines [+]
1967-11-16: End of Bin Sale [+P]
1967-11-23: Fine Wines Mainly from Private Cellars (pre-phylloxera claret, etc) [+]
1967-12-07: Old and Rare Bottles, Old Bin Labels, Books on Wine, Old Ale, Cigars [+P]
1968-02-01: End of Bin Sale [+P]
1968-02-08: Sale of Wine from the Cellars of J. Lyons & Co. Ltd. [+]
1968-02-15: Hock, Moselle and Burgundy [+]
1968-02-22: Claret and White Bordeaux [+]
1968-02-29: Fine Wines from Private Cellars [+]
1968-03-07: End of Bin Sale (Wines, Spirits and Cigars) [+P]
1968-03-14: Vintage Port, Madeira, Sherry, and Cognac [+]
1968-03-21: Champagne and Sparkling Wine [+]
1968-03-27: A Further Sale of Wine from the Cellars of J. Lyons & Company (two-day sale) [+]
1968-04-10: End of Bin Sale (Wines, Spirits, Cigars) [+P]
1968-04-25: Fine Wines Mainly from Private Cellars [+]
1968-05-08: Sale of Fine Wines Lying in Cellars Overseas (two-day sale) [price list only]
1968-05-16: Hock, Burgundy and Other Wines [+]
1968-05-23: Claret and White Bordeaux [+]
1968-06-13: Finest and Rarest Wines (29 vintages of Ch. Lafite from 1870, etc) [N]
1968-07-04: Hock, Burgundy and Champagne [N]
1968-07-11: Claret and White Bordeaux
1968-07-18: Fine Wines Mainly from Private Cellars [N]
1969-06-12: End of Bin Sale (miscellaneous wines and spirits) [P]
1969-06-19: Vintage Port, Madeira, Sherry and Cognac
1969-06-26: Finest and Rarest Wines (from private cellars)
1969-11-13: Vintage Port, Sherry and Cognac
1970-05-14: End of Bin and Bordeaux Sale [price list only]
1970-05-28: Light Wines for Summer Drinking [price list only]
1970-06-03: Fronsadais Wines, Barolet Burgundy, and other Fine Wines [price list only] [+]
1970-06-11: Vintage Port, Sherry and Cognac [price list only]
1970-06-18: End of Bin Sale [+P]
1970-06-25: Finest and Rarest Wines [+N]
1970-07-02: Hock, Burgundy and Champagne [+]
1970-07-09: Claret and White Bordeaux [+N]
1970-07-23: Fine Wines Mainly from Private Cellars [+]
1970-07-30: End of Season Clearance Sale [price list only]

68. [Christie's]. **Catalogue of The Extensive Collection of Wine Labels in Silver, Enamel, Porcelain and other materials formed by R.B.C. Ryall. Sold at auction on Friday, June 14, 1968.** ***London:***

Christie, Manson & Woods, 1968. Printed by White Bros., London. 24 cm. 36 pages + 3 plates illustrating 23 labels. With list of prices. Paper.

This collection totalled around 2000 labels. References are made to Penzer's ***The Book of the Wine-Label***.

69. Christoffel, Karl. **Mosel Fahrten weinvergoldet. Lese- und Geleitbuch.** ***Mannheim: Südwestdeutsche Verlagsanstalt,*** (1964). Mannheimer Großdruckerei. 21.5 cm. 258 pp. Numerous photo illustrations and seven maps in color. Decorated cloth.

A detailed guide to the wine towns of the Mosel, spiced with poetry and historical material.

70. Christoffel, Karl. **Trost und Weisheit des Weines. Vergnügliches Wissen um Reben und Wein. Mit vielen Zeichnungen von Hans Schlösser-Brauneberg.** ***Heidelberg: Verlag Lambert Schneider,*** ca 1949. Printed by Winter, Heidelberg. 19.5 cm. 290, (2) pages. Illustrations. Decorated buff cloth, very good, in soiled dj.

Part one of this book (literal title: ***Consolation and Wisdom of Wine***) presents a pot-pourri of history, legends, poetry, folklore; part two [pp 109ff] covers the cultural history of wine since Roman times, under general headings presented alphabetically as a sort of wine dictionary. The emphasis throughout is on Christoffel's home area of the Mosel and Trier, with its strong Roman heritage. There is etymological material, tracing the names of many Mosel wine towns back to their Roman origins. Other topics cover all aspects of grape culture and wine-making, including weather, harvesting, vintages, tools, markets, vocabulary. There's even some Latin poetry in praise of the wine town of Trier (***Carmina Burana***, Schmeller, Nr. 181). A treasure trove of German wine lore.

Date is about 1949: the latest vintage mentioned is 1948 [p 164].

71. Christoffel, Karl. **Wein-Lese-Buch. Mythen und Mären, Sagen , Legenden, Geschichten und Anekdoten vom Wein, gesammelt und erzählt von Karl Christoffel.** ***München: Prestel-Verlag,*** (1964). Buchdruckerei C. Brügel & Sohn, Ansbach. 18.5 cm. 316 pages + 6 tipped-in color plates of art reproductions. Pale yellow cloth, paper label on spine, fine in dj with illustration matching one of the plates (enlarged).

A collection of myths and fairy tales, fables, legends, stories and anecdotes about wine. Very attractively presented.

72. Chroman, Nathan. **The Treasury of American Wines. Photography by J.E. Cakebread and J. Richard Forbes. Designed by David Boss.** ***New York: Rutledge-Crown Publishers,*** (1973). Printed in Italy by Mondadori, Verona. 29 cm. 256 pp. Lavishly illustrated with maps and photographs, many in color. Large part of text printed on pale yellow paper. Maroon cloth. Dustjacket has a small tear and a few scratch marks on back (the kind you can only see close up).

Published in 1973 by Crown Publishers. Price on dustjacket $14.95. ISBN: 0-517-50540-1 appears on verso of title page and on back of dustjacket. See copy below for differences in binding, dj, and ISBN.

Delightful reading in today's frenetic wine times. Contains a wealth of historical information, especially on California. See Gabler G16260 for more details.

73. Chroman, Nathan. **The Treasury of American Wines. Photography by J.E. Cakebread and J. Richard Forbes. Designed by David Boss.** ***New York: Rutledge-Crown Publishers,*** (1973). Printed in Italy by Mondadori, Verona. 29 cm. 256 pp. Lavishly illustrated with maps and photographs, many in color. Red cloth, small tears at rear hinge joint. Dustjacket worn, with scratch marks and a tiny gouge on rear hinge that goes through to cloth cover.

Published in 1973 by Crown Publishers. Price on dustjacket $15.95. ISBN: 0-517-666 appears on verso of title page and in two places on dustjacket. Assume later printing. Note also that the cloth binding is red rather than maroon, and is not as “elegant” as that of the copy above. There was another edition in 1976.

74. Church, Ruth Ellen. **The American Guide to Wines. Introduction by Morrison Wood.** ***Chicago: Quadrangle Books,*** (1963). 21.5 cm. 272 pp. Maps & photos. Decorated cloth – half grey, half purple. Fine, in slightly worn dustjacket.

"First Printing." Church covers American and European wines. Pages 149-236 are devoted to cooking with wine. The author wrote a number of cookbooks. She was also known as Mary Meade, long-time food editor of the ***Chicago Tribune***.

75. Church, Ruth Ellen. **The American Guide to Wines. Introduction by Morrison Wood.** ***New York: Funk & Wagnalls,*** (1968). 18 cm. 272 pp. Maps & photos. Paper. Slightly worn.

First paperbound edition published 1968 by Funk & Wagnalls. Contents same as first edition.

76. Church, Ruth Ellen. **The Joy of Living Library. Entertaining With Wine.** ***Chicago: Rand McNally,*** (1979). 28 cm. 174, (2) pp. Numerous photo illustrations in color and b&w. Wraps, a little worn.

First paperback printing, 1979. First edition was 1976. In addition to recipes, there is also a worldwide review of wines and their service.

77. Churchill, Creighton. **A Notebook for the Wines of France. A Wine Diary or Cellar Book listing the nine hundred most important French wines and/or their vineyards, with space for the wine drinker's own records and notations. Including an introductory explanation of each of the eight major wine districts, their differing nomenclatures and comparative classifications, together with notes on the selection, care, and serving of wines. Introduction by Samuel Chamberlain.** ***New York: Alfred A. Knopf,*** 1961. Printed by Kingsport Press, Kingsport, TN. 26 cm. xv, (2), 387, (2), xxviii, (9) pages. Maps. Two-page title in red & black. Grape-decorated endpapers. Light brown cloth. Fine, in browned and lightly soiled dustjacket.

"First Edition." Dustjacket date is "1161." Churchill spent the first part of his life as a musician, having studied in Salzburg and Paris, where one of his teachers was Pierre Monteux, and he had conducted a number of orchestras, including the ***Orchestre Symphonique de Paris***, before switching to journalism as a career.

More than half of the book is dedicated to wine diary space, printed on one side of the page, so that presumably the reader will have room for labels and/or additional notes. It reminds me of a stamp album. The text is informative and covers its territory quite well.

78. Churchill, Creighton. **The Great Wine Rivers.** ***New York: Macmillan,*** (1971). 24 cm. xvii, (1), 222 pages. Headpiece illustrations and 8 maps. Endpaper map. Dark blue cloth, fine in dustjacket. First printing.

The six chapter headings are: The Moselle, The Rhine, The Rhône, The Loire, Burgundy, Bordeaux. Creighton justifies inclusion of Burgundy in this book ("It may seem like stretching the imagination," he says) because "the finest grape land of Burgundy was once lapped and eroded by a prehistoric sea – creating a geological condition from which, in a sense, it never recovered." [page 127]. Conspicuous by its absence is the Douro. But you have to start somewhere, and the idea was certainly an interesting one.

The author does stretch the imagination in other little ways, as when he says: "The Romans were the first bona fide wine connoisseurs in history. It was they who first recognized, as all connoisseurs know today, that the wines of Gaul and Germany were superior to those made in their native Italy …" [I found support for my disbelief of that statement in Warner Allen's ***History of Wine***. Apparently it was Diolé's interpretation of his diving finds that led to this view. "Aminean [from Italy] must have had merits far exceeding those of ***picatum*** [from Gaul] … if its shippers were able to overcome their geographical handicap ... a Frenchman like M. Diolé should not claim that the removal of the Wine God's headquarters to Gaul gave birth … to such a wine as the world had never known before. Until the nineteenth century A.D. there came out of France no great wine which could challenge the fine old vintages of the ancient Greeks and Italians …" [Allen, ***History of Wine***, pp 144-146]

79. Churchill, Creighton. **The World of Wines. With maps by Ava Morgan.** ***New York / London: Macmillan / Collier Macmillan,*** (1964). 24 cm. xii, (3), 271 pages. Maps and illustrations. Illustrated endpapers. Bibliography pp 237-241. Maroon cloth-backed decorated boards. Fine, in acceptable dustjacket.

Some of the material originally appeared in Harper's Magazine and in Gourmet. ©1963, 1964. First printing.

Because of its world-wide scope, the material is somewhat cursory and would only be of interest to those tracing the development of wine writing in the US, and of course to wine book collectors in general. Here's a sample, from the chapter ***Wines of the New World – California***: "A California Chardonnay, when allowed to stand by itself, is a light dry (though disappointingly unfragrant) wine, quite acceptable to the veteran European wine drinker (provided he doesn't think of it as a white Burgundy), and quite delicious to many a Californian who has been drinking it all his life. In anyone's preferences for wines, be he an Italian peasant, a Burgundian, or a resident of the Finger Lakes, there is far more to habit and usage than meets the eye." [pp 165-166]. Churchill sometimes plays a little fast and loose with the facts, as for example in the section on Italian wines. This was perhaps because he didn't have the contacts there that he had in France, Spain and Portugal.

80. Ciacconius, Petrus [Pedro Chacon] (c.1527-1581). **Petrus Ciacconius Toletanus. De Triclinio, sive de modo convivandi apud priscos Romanos, et de conviviorum apparatu. Accedit Fulvii Ursini appendix, et Hier. Mercurialis De Accubitus in Coena antiquorum origine, dissertatio. Editionem novam, ad Wetstenianam curavit Lipsiae, Jo. Michael Lvdov. Tevbner.** Ì **I** É **I** É Ì Ì **LVIII** ***Leipzig: Teubner,*** 1758. 15.5 cm. (frontispiece), (title leaf), (8), 445, (23 index) pages + frontispiece half title and 6 other plates, all but one folding. Decorated paper wraps, considerably worn.

All about the eating and drinking habits and excesses of the ancient Romans, the paraphernalia associated therewith, etc. Authors cited and annotated include Plautus, Cicero, Virgil, Livy, Tacitus, Juvenal, Suetonius, Pliny (senior and junior), and many others. The Ciacconius text covers only the first 110 pages, with Ursinius' appendix running to page 382, followed at the end by Mercurialis' dissertation.

The first edition was published in Rome in 1588 (Bitting; Simon BB II 311, listed as Giacconius) and included the Ursinius appendix. The next edition (Heidelberg 1590) is listed only by Vicaire.The Amsterdam edition of 1664 was the first to include the Mercurialis dissertation on dining couches. Vicaire reports that Cailleau considered the 1689 Amsterdam edition to be the best (see also the Fritsch sale catalog). The last editon cited by Vicaire and Simon BG is the present edition of 1758. According to Vicaire, it is a reprint of the 1664 edition, with the same illustrations. The index has several references to wine.

81. (Clark, Eddie). **King Cocktail. Shake Again with Eddie. Published by Eddie Clark, "Eddie's Club," 25 Albemarle Street, Piccadilly, London, W.1. Distributed by Simpkin Marshall.** ***London:*** [ca 1950?]. Printed by Knightly Vernon & Son, London. 22 cm. 88 pp. Illustrations and ads. Blue monochrome decorations. Paper. Cover speckled from having been "glued" to another object, but internally it shows no signs thereof.

Written by a bartender obviously in love with his job. He spent a number of years bartending on cruise ships in the early thirties, eventually becoming head bartender at the Savoy in 1939. After the war he returned to the same line of work, and at the time of publication, he was at the "Albany Club." Among the names dropped are of course dukes and such, including H.R.H. Duke of Edinburgh and Lord Louis Mountbatten. As you would expect, his material on cocktails is more interesting (e.g. "Shanghai Cossack Punch") than the very brief coverage of wine (pages 64-71). The paragraph on port comes with ahnowledgements to André Simon. The latest vintage mentioned is 1947. Re claret: "1945 big – not nearly ready. 1947 very forward, some already drinkable. Use before 1945." Very forward, indeed.

82. Clark, Henry C. **The Common Hangover. A Banner Book.** ***New York: Exposition Press,*** (1953). Consolidated Book Producers. 18 cm. 39 pp. Cartoon illustrations by Robin King. Headings and pagination in red. Cloth-backed decorated boards, a trifle worn and soiled.
First edition. Inscribed inside cover: " 'When the wine is in – ' Harry Clark." An irreverent essay on this peculiarly anglo-saxon tradition.

83. C[larke], E[benezer]. **The Worship of Bacchus a Great Delusion. Illustrated by Drawings, Diagrams, Facts and Figures.** ***London: James Clarke & Co; and United Kingdom Band of Hope Union,*** 1876. 21.5h x 17w cm. (2), 86 pp. Illustrations. Vignette of a barrel on title page and on cover with text: "We can see through it." Green cloth, gilt. Covers a little soiled and binding weak internally. Bookplate of "Fitzroy Band of Hope" awarding this book to "William Catesby" February 18th, 1876.

A temperance tract that makes some effort to appeal to common sense. For example, in brewing beer, the value of the ingredients is passed along to the consumer in a greatly diminished state: "The products, after being brewed, are distributed between man and beast. The man chooses the liquor – the intoxicating and non-nutritious portion; and the grains – the remaining portion – are given to the pigs. The appetites of both are fed from the same source, and of the same brewing, and whilst the pig feeds upon the nutriment left in the grains, the man drinks the liquor in which they were soaked, and is frequently seen wallowing in the mire, … brought by his dissipation below the level of the brute." Stated another way, of six pounds of barley needed to make a gallon of ale, only a half pound remains for the beer drinker, but to the 6d. for the barley, 3d. was added by the maltster, 5d. by the government, 4d. by the brewer, 5d. by the publican and 1d. for the licence, bringing the total to 2 shillings, for something "worse than useless as an article of food." [pp. 11-14]

The author quotes from sources such as David Booth, Morrice and Loftus on brewing to support his positions. He also discusses the adulteration of wines. In one curiously blatant passage he says: "Dr. Druitt, a writer on wines, was sitting one day at dinner next an archbishop from the Cape, and on asking him the reason of the earthy taste in Cape wine, got the reply, 'My dear sir, if you ever were at the Cape, and were to see the black fellows and their families in the vineyard at the vintage season, and how they make the wine, you would think ***earthy*** a very mild term indeed to be applied to it.' " [48]. He also seeks to debunk the idea that alcoholic beverages have tonic or strengthening qualities.

Simon BV has the second [and last] edition of 1877, as do Gabler and Noling.

84. Clarke, Frank K. **Make Your Wine at Home. A book for beginners. Illustrations by Margaret Maidment.** ***London: Elek Books,*** (1969). Printed by Unwin Brothers, Woking and London. 19 cm. (6), 88, (2) pp. Cloth, fine in dj.

©1969. Gabler G16410 has date 1968.

85. Clarke, Nick. **The Bluffer's Guides. Bluff Your Way in Wine.** ***London: Wolfe Publishing Ltd,*** (1967). Printed in GB by C. Nicholls & Co. 17 cm. 63 pp. Maps and illustrations. Wraps.

First edition. "This tome is respectfully dedicated to the large lady who stampeded an entire herd of Old Etonian wine merchants by describing an inoffensive Moselle as being 'tender, without being mawkish.' " There are some "typos" that add to the humor, such as ***Haut Billy*** for ***Haut-Bailly***, ***Latour-artillac*** for ***Latour-Martillac*** and ***Latour-Marcillac*** for ***Latour-Martillac***, all on one page. Marcillac is a commune in the Bordeaux region, but the one intended (in Graves) is Martillac.

86. Clarke, T.E.B. **What's Yours? The Student's Guide to Publand. Illustrated by Robert Wykes.** ***London: Peter Davies,*** (1938). Printed in GB by Richard Clay and Sons, Bungay, Suffolk. 19 cm. 165 pp. Bookplate of Montgomery Evans II. Grey cloth, in chipped and soiled dustjacket.

First published 1938. In pencil on endpaper: "Dear Bob: Something else for you to read in dull moments on board, when not interested in Wells or Churchill. When finished it might be left at 35 W. 9th N.Y.C. M.E." and inside back cover: "This book was preserved from the fate of its fellows which sank on the 'Athenia' because I had lent it to Bob Flaherty when he sailed in July 1939. M.E."

"… every aspect of Publand life is covered verbally and pictorially in its pages, for the delight of the pubman and the disapprobation of the practising teetotaller." [from jacket blurb].

87. [Classiques …]. **Classiques de la Table. Physiologie du Goût par Brillat-Savarin. La Gastronomie par Berchoux. Calendrier Gastronomique – Art de Diner en Ville, Chansons Bachiques et Gastronomiques, etc., etc., etc.** ***Paris: Garnier Frères, Libraires,*** n.d. 21.5 cm. (2), 528 pp + frontipiece portrait of Brillat-Savarin and portrait of Grimod de la Reynière at page 505. Leather-backed marbled boards. Spine chipped and loose, front cover detached. Internal browning.

A veritable cornucopia of gastronomic tidbits. For example, an abbey official said: «Il y a trop de vin dans ce monde pour dire la messe, il n'y en a point assez pour faire tourner les moulins, donc il faut le boire.» [There's too much wine for the mass, not enough to drive the mills, so we'll have to drink it] (page 199). Elsewhere, Lady Morgan describes a sumptuous dinner at Madame de Rothschild's, at which she was an honored guest, together with Rossini and others, and with Carême as the chef (511-513). Mouth-watering, isn't it?

Vicaire lists several editions and variants of this gastronomic anthology in considerable detail (176-181). The first edition was 1844 and there were others in 1844 and 1845 and later. This edition (n.d.) is listed between the second 1844 and the 1845 editions, and must have been a budget release, without all the plates. The Améro edition of 1855, listed by Simon BG, and Bitting, is listed by Vicaire (n.d.) as the last edition, reprinted a number of times.

Includes: Brillat-Savarin. **Physiologie du Goût**. [pp. 3-146]
Berchoux. **La Gastronomie: poème en quatre chants**. [pp. 147-177]
Grimod de la Reynière. **Calendrier Gastronomique**. [pp. 179-216]
Colney. **L'Art de Diner en Ville**. [pp. 217-246]
De Cussy. **L'Art Culinaire**. [pp. 247-288]
J.-B. Lalanne. *Le Potager* **(excerpt) &** *Les Oiseaux de la Ferme*. [pp. 289-310]
De Fontanes. **Le Jardin, le Potager, le Verger**. [pp. 311-329]
Parny. **Les Fleurs**. [pp. 331-339]
J. Roques. **Nouveau Traité des Plantes Usuelles (excerpts)**. [pp. 341-360]
A. Carême. **Aphorismes, Pensées et Maximes**. [pp. 361-370]
François de Neufchateau. **Les Repas, ou les Quatre Parties du Jour (excerpts)**. [pp. 371-390]
F. Fayot. **Gastronomie, Diner, Dessert**. [pp. 391-405]
Chaptal. **Des Vins**. [pp. 407-419]
Béranger et al. **Chansons Bachiques, Chansons Gastronomiques, etc.** [pp. 421-449]
Carême et al. **Souvenirs de la Table et du Régime**. [pp. 451-520]

88. Clayton, David and David Langdon. **Wake Up and Die.** ***London: Allan Wingate,*** (1952). Printed in the Channel Islands at the Five Oaks Press, Jersey. 19 cm. 112 pages. Cartoon illustrations. Blue cloth, in slightly worn dustjacket.

First published in 1952. From the jacket blurb: "… subject is that Sword of Damocles perennially poised above the head of every Goodtime Charlie: the Hangover … We are modestly aware of the service to humanity that we are performing by printing this book, which combines the fine, fruity scholarship of David Clayton with the horrid realism of David Langdon's drawings." The tone is irreverent throughout. There is a reference to Forbes' ***Mourning After*** (page 15), an earlier work in the hangover genre, published in San Francisco, 1948.

89. Clotho [=Ambrose Bierce]. **Prosit. A Book of Toasts, compiled by Clotho.** ***San Francisco: Paul Elder and Company,*** (1904). The Tomoyé Press, San Francisco. 20 cm. vii, 134 pp + frontis illustration. All pages have line borders and decorative headings. Decorated embossed cloth, unappetizing condition, but a good reading copy.

©1904 by Paul Elder. In pencil below "Clotho" on title page: "Bierce, Ambrose."

Toasts for all occasions, mostly not too exciting.

90. Cloutier, Gilles. **Vins, Cocktails et Spiritueux.** ***Montréal: Les Éditions de l'Homme,*** (1967). "Achevé d'imprimer à l'Imprimerie Judiciaire Enrg." August 11, 1967. 20.5 cm. 91, (4) pp. Wraps.

Copyright 1966, printed 1967. For each class of wines and spirits there is a list of items available at the "Régie des Alcools." The author states that Québec's quiet revolution has extended to its drinking habits. "Au grossier ***caribou*** [a type of rotgut] de nos grand-pères ont fait place ... les vins délicats ... Dans le Québec, on boit maintenant, en qualité, au diapason des grands pays civilisés du monde."

91. (Club des Cent). **Le Centiste. Bulletin du Club des Cent [1-6, 8-10, 12, 14 – 1928-1956].**

[together with]: **Le Club des Cent. Histoire d'un club gastronomique au XXe Siècle. I. Manifestations, Propagande. [II. Annexes]. Étienne Chiron, Membre du Club des Cent, Éditeur.** [Covers the period from 1912 to May 1928, which marked the start of ***Le Centiste***]. ***[Paris]:*** [1928]-1956.

[No. 1]. [1928-29]. 28 cm. 56 pp. Illustrations and photos, some in color, most of them tipped in. Limited to 300 copies reserved for present and future members of the Club des Cent. This is copy 142, reserved for M _____. Brown wraps.

No. 2. [1929]. 28 cm. (1), 58-104 pp. Color illustrations and tipped-in portrait of Louis Forest. Brown wraps.

No. 3. [1930]. Imprimerie Lang, Blancong, Paris. 29 cm. (1), 106-183, (1) pp. Photo and other illustrations. Tipped-in menus, including a luncheon aboard the Ile-de-France. Detailed index by name and subject to numbers 1-3 (pp 157-183). Brown wraps. Small chip at bottom of spine.

No. 4. [1931]. Imprimerie Plouvier, Hénin-Liétard (Pas-de-Calais). 29 cm. 72 pp + 4 menus. Tipped-in photos and menus. Maps. Brown wraps.

No. 5. [1932]. Imprimerie Plouvier, Hénin-Liétard (Pas-de-Calais). 28 cm. (1), 74-184 pp + menus, including an 8-page foldout program/menu of the 20th anniversary (1912-1932) dinner at Pré Catelan (Paris). Photo illustrations and tipped-in menus. Brown wraps.

No. 6. 1933. Printed by Les Presses Modernes, Paris. 28 cm. (1), 186-387 pp + 6 menus and a 4-page train trip schedule. Pages (185)-207 are dedicated to the memory of Louis Forest (1872-1933), founder of the Club. Also included is a copy of the 24-page issue of ***L'Animateur des Temps Nouveaux*** dedicated to Forest. Photo illustrations and tipped-in menus. Complete index for numbers 4-6, pages 351-387. Light brown wraps.

No. [8]. [1935]. Imprimerie Plouvier, Hénin-Liétard. 28 cm. (1), 228-314, [missing pages], 323-441, (1) pp + 5 menus and one photo plate. Photo illustrations. On spine: "8, 1935." Light brown wraps.

No. 9. 1936. Volume 3, number 3 (no. 9 of the series). Imprimerie Plouvier, Hénin-Liétard. 28 cm. (title leaf), (1), 444-707, (1) pages + a number of menus, programs, etc. Photo illustrations. Bibliography for 1936, page 616. Complete index for numbers 7-9, pp 652-707.

Vol. 10. 1937. René Millaud, archiviste du Club des Cent. Imprimerie Daniel Plouvier, Paris. 28 cm. 126, (2) pp + numerous menus and other items, including a brochure commemorating the founding luncheon in 1912, and a brochure issued by the Saintsbury Club for its 13th meeting, October 19th 1937, at which they hosted the Club des Cent. Letter laid in from Millaud to the members, with a list of towns by department and a list of Paris restaurants [see page 94]. Bibliography for 1937 page 99. Grey wraps.

Vol. 12. 1939-1946. René Millaud, archiviste du Club des Cent. Imprimerie R. Girard, Paris. 28.5 cm. 163, (1) pp + menus and other items. Numerous photo illustrations tipped in. Green wraps, spine faded and a modest spot on cover goes through to title page. Paper is of wartime quality.

Vol 14. 1952-1956. René Millaud, archiviste du Club des Cent. Imprimerie Watelet-Arbelot. 28.5 cm. 230, [pages missing], 235-292, (1956 title leaf), 293-454, (2) pp + menus. Photo illustrations tipped in. White wraps folded over stiff paper. Spine faded. Limited to 150 copies.

Histoire Vol. 1. René Millaud, archiviste du Club des Cent. 28.5 cm. 248 pp + various memorabilia. Tipped-in photos, menus and newspaper clippings. Commemorative brochure of founding of club laid in [prepared in 1937 – see above]. Limited to 200 copies for members. This is copy 110 for Monsieur René Fribourg [1880-? was admitted 1929, still active 1956]. Brown wraps.

Histoire Vol. 2. René Millaud, archiviste du Club des Cent. Printed by Les Presses Modernes, Paris, 1932. 28.5 cm. 202, (2) pp. Miscellaneous club and member statistics.

The ***Club des Cent*** was founded in 1912 by a small group of men in Paris who shared an interest in travel by automobile. They noted a deterioration of French gastronomy. The hotels reserved the best places for foreigners, the Germans were taking over, aided and abetted by French snobism, which preferred a bad cocktail to good French wine, etc. etc. The idea of forming a club with the avowed purpose of helping to restore the former glories originated with Dominique Lamberjack, who had sold an automobile to his friend and

co-founder Louis Forest, first president, later elected "president in perpetuity," of the club. The founding luncheon took place at Évreux (West of Paris) on February 4th, 1912, on a very cold snowy day with the temperature at -15 C. Automobiles not being then what they are now (1932), this ensured that only the true devotees would be there. The fame of the club quickly spread and by December 1912 there were 76 members and rules were put into place to ensure that the remaining 24 openings would be filled by true travelling gourmets who would make a contribution to the work of the club.

By the time of the 25th anniversary luncheon in 1937, only two of the original members were still in the club – Richard Abbott (1875-1948), an American of independent means (***rentier***), and Lucien Louvet (1876-1943). The turnover through resignations, expulsions and death, was fairly high. In some cases, a member was expelled, then later reinstated, (e.g. Philippe de Rothschild was struck from the list in December of 1941 and reinstated March 1945). For some reason, André Michelin (1863-1931) did not join until 1920, although the first ***Guide Michelin*** had been published in 1900. Yan [sic] Campbell was made an honorary member on May 2, 1948.

The club travelled extensively in France, visiting vineyards and seeking out good restaurants, whose reputations were often thereby established. On one extensive visit to the Médoc in October 1935, they were hosted by young Baron Philippe at Mouton.

The brochure issued by the Saintsbury Club for their 13th annual Saintsbury birthday banquet, held at Vintners' Hall, London, October 19th 1937, is tipped in at page 53 of ***Le Centiste*** no. 10. The brochure includes the menu, wine list, inventory of the cellar stock "on the morning of Tuesday, October 19th, 1937," and a list of members of the Saintsbury Club. Sixteen members of the Club des Cent participated in the banquet, though there is no mention of that in the brochure. André Simon's notes are reported on pages 53-54, followed by the speech of Laurens-Frings in honor of Saintsbury (54-56). A special luncheon was held for the ***Club des Cent*** at the Hind's Head Hotel, Bray-on-Thames, the following day. A copy of the menu is included. On their return to London, they awarded the diploma of the Club des Cent to Francis Latry, chef at the Savoy. ***Paris-Midi*** said that this was a greater distinction than the ribbon of the Legion of Honor, and comparable only to the Order of the Garter (58). That evening they dined at the Ecu de France, a new French restaurant in London, presided over by "Curnonsky in person." (57).

These 13 volumes are filled with endlessly fascinating material on the state of wine and gastronomy in France between 1912 and 1956. Many pages are also filled with dinner speeches, with discussions of rules and manners (e.g. smoking at dinner), and other less interesting subjects. You will find such trivia as a full-page photo of the official club necktie. On balance, the volumes represent a priceless document of gastronomic social history. The club is, I believe, still active today.

92. Cobb, Irvin S. (1876-1944). **Irvin S. Cobb's Own Recipe Book. Written by Mr. Cobb for Frankfort Distilleries, Incorporated.** ***Louisville and Baltimore: Frankfort Distilleries,*** 1934. 21 cm. 51, (1) pp. Monochrome and color illustrations. Wraps, in dustjacket with small tear and a scratch.

On jacket cover: "Containing authoritative directions for making 78 famous drinks, together with a rollicking dissertation on the joys of King Bourbon and its brother Rye." Leading up to these recipes are some tongue-in-cheek historical notes and anecdotes on such renowned drinks as the flip and the julep. "And as for the dash of nutmeg which some barbarians insist on sifting across the top of the glass – well, down our way we've always had a theory that the Civil War was not brought on by Secession or Slavery or the State's Rights issue. … It was brought on by some Yankee coming down South and putting nutmeg in a julep …" [p. 19].

93. Cochran, Thomas C. **The Pabst Brewing Company. The History of an American Business.** ***New York / London: NYU Press / Geoffrey Cumberlege - Oxford UP,*** 1948. 24 cm. Xii, 451, (1) pp + 6 portrait plates. Bibliography, pages 407-421. Endpaper illustration of 1889 view of Milwaukee. Blue cloth. Title on spine partly rubbed off. Minor library marks. A few small brown spots at top edges of plate illustrations. A solid copy.

The author was a professor of history at New York University. This book is the first in a business history series undertaken by the NYU Graduate School of Business Administration. A thorough, scholarly work.

94. Cockburn, Ernest. **Port Wine and Oporto. Illustrated with Nineteen Photographs.** ***London: Wine and Spirit Publications,*** [1949]. Printed by Palmer, Sutton & Co., London. 25.5 cm. (4), 132 pp + 15 photo plates, 3 of them fold-outs, and one chart. The frontispiece photo is a 5-panel fold-out panorama of Oporto and Villa Nova de Gaia. Additional photos in text. Foreword by Ian M. Campbell. Maroon cloth.

The date of this book is listed as 1949 in the review by André Simon in ***Wine and Food***, No. 63, Autumn 1949: "The late Ernest Cockburn's book is packed with all sorts of information, … some would have been better left out … and it is a great pity that his Notes were not edited professionally for publication as a book … The photographs in the book are simply wonderful: nothing of the same high quality and beauty has ever been published in any book dealing with Port."

There is a lot of historical material, gleaned from the records of a lifetime in the trade, and there are chapters on Baron Forrester, Phylloxera, vintage notes 1860 to 1938, the making of port wine, etc. Among Cockburn's pet peeves are the "vintage spotter," the man who does not pass the decanter, the man who smokes with port, the wine waiter, and the "Three Bottle Man." His view on smoking "would seem supported by … our sires, for which reason it is perhaps not surprising to find that even to-day smoking at a banquet is not allowed in the room at the 'Factory House' at Oporto in which Port Wine is served. On such occasions it is there the custom to dine in one room, repair to another for Port and dessert, and end the repast in a third room for liqueurs and smokes … [The] battle between the 'Port Princes' and the 'Nicotine Nabobs' has been fought for many years, and will doubtless continue for many more." [p 93].

For more bibliographical information, see item 17 (Campbell).

95. Cocks, C[harles] (†1854). **Bordeaux: Its Wines, and the Claret Country.** ***London: Longman, Brown, Green, and Longmans,*** 1846. Printed by A. Spottiswoode, London. 19.5 cm. xii, 215, (1), pages + frontispiece "View of Bordeaux." In pencil on first blank endpaper: "[?JG] Woodhouse." Leather-backed marbled boards. Endpapers browned at edges, else very clean.

This was the inspiration, or trigger, for the famous Cocks & Féret ***Bordeaux et Ses Vins*** series (beginning 1868), which followed the first edition of Cocks' book in French in 1850 [Simon BV 95], and went through many subsequent editions [see following items], including several in English. Cocks devotes only the second part of the book (pages 127-210) to the vineyards and wines of Bordeaux. He acknowledges his indebtedness to Wm. Franck's ***Traité sur les vins du Médoc*** (1824, 1845, etc). Of particular historical interest is the classification of the wines, preceding of course the famous classification of 1855, which remains as influential today, and about as useful for Bordeaux wines, as the Dow Industrials index for stocks. An important landmark in the wine literature.

96. Cocks & Féret, Édouard (1844-1910). **Ch. Cocks. Bordeaux et ses Vins, classés par ordre de mérite, deuxième édition, entièrement refondue par Édouard Féret, enrichie de soixante-treize vues des principaux châteaux vinicoles de la Gironde. Septembre 1868.** ***Paris / Bordeaux: V. Masson & Fils / Féret & Fils,*** 1868. Imprimerie G. Gounouilhou, Bordeaux. 19 cm. (half title and title leaves), iii, 471 pp + 72 leaves of illustrations [title page calls for 73]. Bibliography of wine books available at Féret, pp 465-468. Wraps, soiled. Binding very very loose, covers detached, minor brown spotting here and there. Wants a nice binding.

This is the first edition of Cocks' work after his death, expanded and updated by Féret. The larger part of the original 1846 work by Cocks in English, and of the first French edition of 1850, was devoted to a description of Bordeaux – its history, people and sights. That part had been reprinted a number of times as a separate title, ***Guide de l'Étranger à Bordeaux***. This edition is thus a major expansion of the part on wines. There had been many changes since the last edition, especially due to the years of oïdium [preface, page i].

To take the then, as now, well-known Château Lafite as an example, Cocks in the first edition says only this: "It is here [Pauillac] they make the celebrated wine known as Lafite, 'which may have rivals, but no superior.' Lafite yields an average 100 tuns of first-rate and from 20 to 30 of second-rate wine; it has sold latterly dearer than any other wine, without the trade considering it better than the three other first growths." [Cocks 1846, page 172]. And about Mouton: "… an excellent second growth …" [page 173].

In the present edition, there is much more detail. We learn that before 1793 Lafite belonged to Mr. de Pichard, who was guillotined in Paris. The property was nationalized and acquired by Mr. Vanlerberghes for 1,200,000 francs. In 1818 Miss Rosalie Lemaire paid 1,000,000 and sold for the same price to Mr. Scott in 1821. Since 1867 it has been in the hands of the Vanlerberghes heirs – three countesses. As this edition goes to press, the château is advertised for sale (June 21) at 4,500,000 francs, plus 250,000 for the Carruades. In the preface, the late breaking news was that the château had been sold on August 8th to James Rothschild for 4,140,000 francs.

We are also told that of the domaine's 135 hectares, 74 are devoted to the vine. The main portion is near the château, another fine piece is in Saint-Estèphe, and on the plateau of the ***Carruades*** there is a young vineyard whose products are kept separate and attain almost the same value as the great wines of Lafite. The property is managed by the Goudal family, father and son, at a cost for cultivation alone, of almost 100,000 francs per year. Needless to say, "no costs are spared." The 1865 vintage was purchased in 1866 by Barton & Guestier, Clossmann, Cruse, Eschenauer, Finck and Johnston, at a base price of 5,600 francs per barrel: next day it was worth 6,000 and what little is left today goes for 8,000.

Mouton had been in the Brane family for more than a century, was bought for 1,200,000 francs by Mr. Thuret in 1830, and in 1853 by Baron N. de Rothschild for 1,175,000 francs, "a price well below its current value. Its wines, although classed only as second growths, sell for more than wines of this class." [pages 136-137].

Current production for Lafite is 160-200 tonneaux [one tonneau = 100 cases, or 900 liters], 120-150 for the firsts, 20-25 for the seconds (at half the price), and 20-25 for the carruades wines (priced at 25% below the firsts). For Mouton, production is 100-130 tonneaux.

Besides the detailed information on each of the properties, there is general information on a variety of subjects: soil, grape varieties, grape culture, disease control, wine-making, etc. There are vintage notes for the years 1815 to 1867, sale prices for the 1865 vintage for various growths, and a review of tariffs on French wine asessed by different countries, including the USA and Canada. Our tariffs were very high: one dollar per gallon on wines valued at one dollar or more, plus 25% ad valorem, versus only 10 cents per gallon in Canada, except for sparkling wines, which were hit with 25 cents per bottle.

Not in Vicaire, Simon, or Bitting. The entry in WorldCat showed only 60 plate illustrations.

97. Cocks & Féret. **Ch. Cocks. Bordeaux et ses Vins, classés par ordre de mérite, troisième édition, refondue et augmentée par Édouard Féret, enrichie de 255 vues des principaux châteaux vinicoles de la Gironde, dessinées par Eug. Vergez. Septembre 1874.** ***Paris / Bordeaux: G. Masson / Féret & Fils,*** 1874. Imprimerie Duverdier, Bordeaux. 19.5 cm. viii, 604 pp. Illustrations. Catalog/bibliography pages 600-604. Marbled endpapers. Black embossed cloth, black leather spine. Spine worn at extremities and at hinges. Excellent internally.

The number of communes studied in this edition has grown from 200 to 300. This is the first edition with illustrations by Vergez, all in text, rather than full page plates as in the 2nd edition. Vintage notes have been added for the years 1868 to 1873. Except for added material, however, there are few changes.

Lafite is now in the hands of the Barons Alphonse, Gustave and Edmond de Rothschild, heirs of Baron James de Rothschild. All other information is the same as in the previous edition. Production is listed at180 tonneaux (versus 160-200), 140 firsts, and 20 each of seconds and ***Carruades***. For Mouton, there is the added information that the wines are made almost exclusively from cabernet-sauvignon and are distinguished by a great richness of "sève," great finesse and a long "tenue."

This edition, like the second above, is rather hard to come by. It is the earliest edition listed by Vicaire. Not in Simon.

98. Cocks & Féret. **Ch. Cocks. Bordeaux et ses Vins, classés par ordre de mérite, 4e édition, refondue et augmentée par Édouard Féret, auteur de la Statistique Générale de la Gironde, lauréat de l'Académie de Bordeaux, des Sociétés d'Agriculture et de Géographie. Enrichie de 225 vues de Châteaux vinicoles dessinées par Eug. Vergez.** ***Paris / Bordeaux: G. Masson / Féret & Fils,*** 1881. Typographie Oudin, Poitiers. 19.5 cm. viii, 636 pp + 8 maps in color, 3 of them fold-outs. Caption on first map: "The eight following maps are from the ***grande carte routière et vinicole de la Gironde*** by Mr. Coutaut." Illustrations. Catalog/bibliography pages 626-636. Bookplate of George Hoffman Bends. Marbled endpapers. Marbled boards, leather spine and corners. Back cover missing, front cover and spine detached. Internally beyond reproach. You know what you have to do.

Maps appear for the first time in this edition. There is also an expanded section on diseases of the vine, adding phylloxera and other pests to oïdium, previously the main problem. The notes on vintage characteristics now include the years 1815 to 1880.

The entry for Lafite is the same as in the 3rd edition. For Mouton, an illustration has been added and the proprietor is now Baron J. Ed. De Rothschild, son of the previous owner. The constant improvement of the property and its reconstruction on the plans of the architect Maître are discussed at some length, including the innovations in all aspects of the operation, from wine presses to wine storage. The vineyard had been awarded a ministerial gold medal in 1863.

This edition appears in Vicaire and Bitting.

99. Cocks & Féret. **Ch. Cocks. Bordeaux and its Wines, classed by order of merit. 2nd English edition improved, by Édouard Féret, author of the** *Statistique Générale de la Gironde***, laureate of the Academy and of Agricultural and Geographical Societies. Illustrated by Eug. Vergez.**

[Bound with]: **Analyse Chimique des Vins Rouges du Département de la Gironde, récolte de 1887. Par U. Gayon, Ch. Blarez, E. Dubourg.** [Same publisher, 1888].

Paris / Bordeaux: G. Masson / Féret & Fils, 1883. Typographie Oudin, Poitiers. 19.5 cm. xi, (1), 616 pp + 8 maps in color, 3 of them fold-outs [as in 4th French edition, except that the position of the first and fourth maps is reversed]. Illustrations. Catalog/bibliography pages 615-616. Inscribed on half title: "A souvenir of Château Loudenne, Walter Gilbey, 16th October 1888." Followed by ***Analyse Chimique***: Imprimerie J. Pechade, Bordeaux. (half title and title leaves), 47 pp. Inscribed on half title: "A souvenir of Chateu [sic] Loudenne, Walter Gilbey, 16th October 1888."

Stamp of Royal Agricultural College Library on endpaper. Dark green pebbled cloth, dark green leather spine and corners. Red label on spine. Covers detached, spine torn, but internally no problems.

This is the first edition in English under Féret editorship. In the 4th French edition (1881), of which this is a translation, the editors said that this much awaited English edition would be ready in October of 1881. Mr. Féret "has introduced in this work all the alterations which have taken place since the appearance of the 4th French edition (October 1881), and has added to it several growths newly created." [preface]. Page (vii) has a list of addenda and errata, but without the accompanying illustrations of the French edition. The year 1881 has been added to the vintage notes. Other changes, if any, are not visible to my naked eye.

In my benchmark entries for Mouton and Lafite, I note Mouton's production figure as 12 rather than 120 tonneaux, and a shortening (probably accidental) of the Lafite entry, which also incidentally provides a good example of the tortured use of the present perfect in lieu of the simple past in "Euro" English: "The harvest of 1865 … has been bought in 1866 by …" Oh well, the book as a whole is certainly understandable and for those of us who don't read French it will have to do.

The Gilbey signature makes this a particularly interesting copy, since W. and A. Gilbey of London had purchased Château Loudenne in 1875 from the Viscountess Marcellus for 700,000 francs, then spent as much again on a harbor installation (on the Gironde), buildings and vineyard expansion [pages 213-214].

This edition is listed by Simon. Vicaire has 1882 as the date, and Bitting follows his lead.

100. Cocks & Féret. **Ch. Cocks. Bordeaux et ses Vins, classés par ordre de mérite, 5e édition, refondue et augmentée par Édouard Féret, auteur de la Statistique Générale de la Gironde, lauréat de l'Académie de Bordeaux, des Sociétés d'Agriculture et de Géographie. Enrichie de 225 vues de Châteaux vinicoles dessinées par Eug. Vergez. Septembre 1886.** ***Paris / Bordeaux: G. Masson / Féret & Fils,*** 1886. Imprimerie G. Gounouilhou, Bordeaux. 19.5 cm. x, 635 pp + frontispiece color map and 8 other color maps [same as in 4th edition]. Illustrations. Catalog/bibliography pages 619-635. Brown flexible cloth.

The material on diseases of the vine has been expanded in this edition, and the course of phylloxera is traced from its initial discovery on June 11, 1869 at Floirac, near Bordeaux to its march into the Médoc in 1875, and by 1886 to the greater part of Entre-deux-Mers and the right bank of the Dordogne and the Gironde. Names of specific American grape varieties used for grafts, etc are cited. Readers are referred to the bibliography, which contains sections on American vines (24 entries) and phylloxera (54 entries). Vintage notes now cover the years 1795 to 1885.

At Lafite, production has dropped from 247 tonneaux in 1874 to 69 in 1885, while at Mouton the drop was from 190 to 58 [page 100]. However, Lafite is still listed as producing 210 tonneaux, with the increase all in first quality wines, while Mouton is listed at 120. Lafite's 1864 vintage is now fetching 50 francs per bottle. The owners of Lafite and Mouton have established and maintain at their own expense a primary school in the village of Mousset [very near Pauillac] for the children of people connected with the two properties and the neighboring villages. A home [***salle d'asile***], originally established by the late Baron James Edouard de Rothschild, is also maintained at Mouton for the children who attend the school in Mousset.

This edition is listed by Simon, again with the correct 1886 date, while Vicaire and Bitting show 1885.

101. Cocks & Féret. **Ch. Cocks. Bordeaux et ses Vins classés par ordre de mérite, 7e édition, refondue et augmentée par Édouard Féret, auteur de la Statistique Générale de la Gironde, lauréat de l'Académie de Bordeaux, des Sociétés d'Agriculture et de Géographie. Enrichie d'environ 450 vues de Châteaux vinicoles dessinées par Eug. Vergez.** ***Bordeaux / Paris: Féret & Fils / Libraires Associés,*** 1898. Imprimerie G. Gounouilhou, Bordeaux. 19.5 cm. xix, 859 pp (including rear pastedown) + 11 maps in color (all but one foldouts), and (4) pages following page 844 on the "Association Syndicale des Viticulteurs Propriétaires de la Gironde." Illustrations. Féret book catalogue pages 845-859. Light brown flexible cloth.

The 7th edition, considerably expanded since the 5th [I have not seen the 6th of 1893, for which see Simon BV], continues in the same general format, presenting a wealth of information on all the wine producers of the Bordeaux region, including production figures, market prices, tariffs of various countries, as well as historical data, information on grape varieties, diseases, vinification.

This edition was also made available in 6 individual volumes: Médoc, Graves, Sauternes, Libourne, Cubzadais/Bourgeais/Blayais, and Entre-deux-Mers. Also announced was a new English translation by Ravenscroft to be available in a few months.

Regarding the after-effects of phylloxera, the editors say "the quality of our products will be improved everywhere, because everywhere American plants have been grafted on fine varieties [***cépages***], and from experience and numerous comparisons we can say that the fine varieties yield better fruit grafted, than do rootstocks [***francs de pied***]." [page v]. Interestingly, the bibliographic catalog does not list books on phylloxera separately, as in the 5th edition.

In the section on "prices and the official classification," we are told that prices in the Bordeaux region range from 400 francs for cru paysan to 8000 francs per tonneau for the 1ers crus classés. The range for crus bourgeois to 1er cru was 1800 to 7000 francs in 1865, but only 950 to 5000 in 1874. [The relatively narrow spread between the classes remained in place until well into the 20th century, and we all know what happened in the mid-1970s on up. Now, of course, the spread is narrowing again, but at a vastly higher level]. Féret has a footnote regarding the 1855 classification: "Ch. Cocks published one in 1850, in the first edition of ***Bordeaux et ses Vins classés par ordre de mérite***; and it differs little from the official classification of 1855." [page 107].

Production for Lafite is listed at 210 tonneaux, for Mouton at 150. The barons Alphonse, Gustave and Edmond de Rothschild are still the owners, while at Mouton, it's Baron Henri de Rothschild. For Mouton, there is an added note that the home for children is entirely funded by Mouton. The school was apparently still supported by both Lafite and Mouton.

Not in any of my bibliographies.

102. Cocks & Féret. **Ch. Cocks. Bordeaux et ses Vins, classés par ordre de mérite, 8e édition, refondue et augmentée par Édouard Féret, auteur de la Statistique Générale de la Gironde, lauréat de l'Académie de Bordeaux, des Sociétés d'Agriculture et de Géographie. Enrichie d'environ 700 vues de châteaux vinicoles.** ***Bordeaux / Paris: Féret & Fils / L. Mulo,*** 1908. Imprimerie Nouvelle F. Pech & Cie, Bordeaux. 19.5 cm. xxviii, 1116 pp + 10 foldout (except one) color maps. Illustrations and photographs. Féret catalog/bibliography pages 1112-1116. Bookplate of Paul C. Stewart inside front cover. Index pages 1081-1082 missing, but supplied in facsimile. Light brown cloth. Hinges weak.

Considerably expanded from the 7th edition, and again offered in the same six fascicles. There is a coupon included, good for a free copy of the supplement to the 8th edition planned within 2 or 3 years. In the chapter on diseases of the vine, I found no mention of phylloxera. This is the first edition to include photographs in addition to the regular illustrations.

New since 1907 was the emergence of the monopole (monopoly or exclusive distributorship) arrangement with many wineries. Lafite, for example, gave a monopoly for its wines for 1907-1911 to the firms of L. Rosenheim and J. Lebègue, while J. Calvet had the same arrangement with Mouton. Many others are listed on pages xviii-xxii. Addenda and corrections include the notice of a name change for Lafite to Lafite-Rothschild [page xi].

103. Cocks & Féret. **Ch. Cocks et Ed. Féret. Bordeaux et ses Vins, classés par ordre de mérite, onzième édition, revue et mise à jour. Illustrée de nombreuses vues de châteaux vinicoles.** ***Bordeaux: Féret et Fils,*** 1949. 19 cm. (half title leaf), xi, (1), 1135, (1 ad) pp. Féret catalog/bibliography pages 1130-1132. Photo and other illustrations. Red cloth.

The entries for Lafite and Mouton have new information not in the 8th edition [I haven't seen the 9th or 10th]. The bouquet of the wines of Lafite is of an incomparable delicacy … the taste of almonds and the perfume of violets, without either of them dominating. Lafite was fashionable during the reign of Louis XV, at the tables of the King, of Richelieu and Madame de Pompadour. It has maintained its reputation over the years [pp 192-193]. For the last 25 years the wines of Mouton have never sold for less than the first growths. Also exceptional is the fact that the vineyard – almost exclusively cabernet sauvignon – is owned by only one tenant. The entire establishment is like a museum and attracts a steady flow of visitors. Since 1933, bottles have had their labels numbered and signed by Philipe de Rothschild, who has managed the property for the last 25 years.

Some notes on editions not listed above:

1st French edition 1850, 314 pages, folding map.
6th edition 1893; xvi, 794 pages, 400 château illustrations.
3rd English edition 1899; xii, 831 pages.

9th edition 1922; xxii, 1130 pages.
10th edition 1929; xiv, 1294 pages.
12th edition 1969; 1744 pages; ed. & rev. by Claude Féret.
13th edition 1982; 3rd printing 1986.
14th edition 1991.
15th edition 1996; 2012 pages; 10,000 names, 8,000 growths. This is the 150th anniversary edition (1846-1996). The Féret web page also lists this edition in English, as well as a reprint of the 2nd English edition.

104. [Cocktails]. **All-in-Vue. 84 Drink Recipes. Hait's Wine & Liquor Store, 70 West 71st St., New York 23, N.Y. Speedy delivery. Endicott 2-5884.** ***Brooklyn, NY: Irving Bernstein Co.,*** n.d. 17.5 x 9 cm. (32) pages of graduated size (narrowest pages in center), with indexing on edges. No title page. Paper.

©Ben Klein, L.I. City, NY. "Recipes and information compiled principally from the 'Professional Bartenders Guide.' With permission of the author. John T. Fitzgerald, President, Bartenders School, Inc., 1630 Broadway, New York, N.Y." Lots of cocktail recipes and a packed page of "Facts About Wines." A curiosity item. Listed by Noling.

105. [Cocktails]. **The Cocktail Book: A Sideboard Manual for Gentlemen.** "*To know how to drink wine belongs only to a cultivated taste; to know how to tempt guests to indulge in it with pleasure belongs only to the host gifted with rare tact and artistic discrimination.*" **New Revised Edition. Issued for the St. Botolph Society.** ***Boston: L.C. Page & Company,*** (1927). Colonial Press, C.H. Simonds Co., Boston. 17.5 cm. xiii, (3), 80 pp. Top edge gilt. Embossed red cloth.

©1900 and 1913. New revised edition. First impression, May 1925 … Fifth impression, June 1927. The last 10 pages are devoted to the "Care and Serving of Wines." Noling (page 468) lists this and other editions (Boston, Edinburgh, London), from 1900 to a Boston "Repeal" edition of 1933. Evidently popular in its time, but not good enough to survive Repeal.

Sample drink: "Chocolate Cocktail: one fresh egg; one dash bitters; one portion port wine; one teaspoonful fine sugar. Fill with ice, shake well, and strain into a cocktail glass." [page 11]. The egg to kill the gout and the port to kill the cholesterol, perhaps?

106. [Cocktails]. **The Cocktail Book: A Sideboard Manual for Gentlemen.** "*To know how to drink wine belongs only to a cultivated taste; to know how to tempt guests to indulge in it with pleasure belongs only to the host gifted with rare tact and artistic discrimination.*" ***London: John Hamilton, Ltd,*** (1926). Burleigh Press, Bristol. 17 cm. xvi, 79, (1) pp. Brentano's Paris bookseller's sticker on rear pastedown. Red cloth.

First printing – November 1926. Second printing – December 1926. The text appears to be identical to that of the Boston edition of 1925, with a new title page and resetting of a few initial characters. This edition not in Noling.

107. [Cocktails]. **Hollywood's Favorite Cocktail Book, including the favorite cocktail served at each of the smartest stars' rendezvous (whenever it becomes legal to serve). Food and Wine Combinations.** ***Hollywood: Buzza-Cardozo,*** (1933). 16 cm. (red enpaper leaf), 40, (9) pages. Line drawings in red, black & white. "Avenue A" cocktail recipe written in on page 7. Double-folded decorated paper wraps. Red cord hanging loop in upper left corner. Cover title: "Hollywood Cocktails, over 200 excellent recipes." Covers soiled and torn at spine.

First printing, Nov. 29, 1933 … third printing, Dec. 20, 1933.

A few of the names of the cocktails: Angel's Kiss, Blood and Sand, Sardi's Delight, Caruso, Corpse Reviver, Brown Derby, Garbo Gargle, Hey Hey, Jack Dempsey, Jean Harlow, Johnny Weismuller, Lindbergh, Mae West, Marlene Dietrich, Poop-Poop-A-Doop, Satan's Whiskers, President Roosevelt, Schnozzle Durante, Wilshire Boulevard. Wine and food is relegated to the unnumbered pages at the end.

Noling lists this item with no date (page 91).

108. Codman, Charles R. **Years and Years. Some vintage years in French wines. 1936 edition, with appendix: "Is Wine a Luxury?"** ***Boston: S.S. Pierce Co.,*** 1936. 24 cm. (title leaf), vi, 32 pages. Map of France inside front cover. Bibliography page 32. Paper covers decorated with wine label reproductions.

This is a survey of French wines, listing the main wines of each region, together with vintage notes and other comments. Codman maintains that many good wines are available at $12-18 per case, but he provides price information on some of the great wines as well: "Prospective buyers of fine Clarets will do well to remember that the last decade included four outstanding vintage years, to whit, 1924, 1926, 1928, and 1929. In such years, the great chateau wines are, indeed, luxuries and one must be prepared to pay around $3 a bottle or more." And on Burgundy: "For the wines of the above named vineyards [Clos de Vougeot, Richebourg, Musigny and Corton] in a great year such as 1929 a Burgundy fan will willingly pay from $3 to $4 a bottle and more. In the case of Romanée Conti, the '29 today brings over $10 a bottle." [pages 29-30].

Both Noling and Gabler list only the earlier 27-page 1935 edition.

109. Colburn, Frona Eunice Wait. **In Old Vintage Days. With decorations by Dorothy Payne.** ***San Francisco: Printed by John Henry Nash,*** 1937. 29.5 cm. (2 blank, signature, frontispiece, title, dedication) leaves, v-ix, 178 pages, (colophon, 5 blank) leaves. Decorative chapter head titles, initials, headpieces. Frontispiece photo portrait of author. Green leather-backed boards, extremities of spine a little worn, but an excellent copy. Original slipcase broken, missing its spine.

Number 9 of an unspecified total number of copies. Signed by author: "Frona Eunice Wait Colburn." Colophon: "The end of In Old Vintage Days, a pen picture of the lives and loves of some of the characters who have made California one of the great viticultural centers of the world. It was written by Frona Eunice Wait Colburn who was born and reared near the scenes depicted. The book was printed in the fair city of Saint Francis in the year of Our Lord Nineteen Hundred & Thirty-Seven by that old master printer John Henry Nash M.A., Litt.D., LL.D."

110. Colchester-Wemyss, Sir Francis. **The Pleasures of the Table. "***A man may travel all round the world, and never find anything more interesting than his dinner.***"** ***London: James Nisbet & Co,*** (1931). Printed by Hazell, Watson & Viney, London. 20.5 cm. (4), 276 pp. Cloth, soiled, a little browned at foot of rear endpapers, stains on page 207, but OK overall.

Sir Francis dedicates his book "to those charming young people at Cheltenham Ladies' College whose amiable reception in November 1929 of a disquisition on housekeeping by an elderly gentleman set a ball rolling which has reached its goal in this book." The author's objective is to convince the British housewife that good cooking is easy and economical. The last chapter (pages 233-271) is devoted to wine. The author recommends books by H. Warner Allen, P. Morton Shand, and especially Saintsbury's ***Notes from*** [sic] ***a Cellar Book***. Not in Bitting; Noling (page 111) lists the second edition of 1962.

111. Cole, Ann Kilborn. **Fine Food, Wine, and Pickled Pine: The Story of Coventry Forge Inn.** ***New York: David McKay Co,*** (1962). Van Rees Press, NY. 21 cm. (half title, title, dedication, contents, illustration list, second half title) leaves, 211 pages + 4 photo plates. Grey boards, fine in a slightly worn dj with a closed tear.

First edition. Coventry Forge Inn is located at Coventryville in Pennsylvania, near Pottstown. Not having tried it, I can't express an opinion on its French restaurant, but it gets three diamonds from the AAA. There is a chapter on wine [pages 139-150] which should be judged in the context of its time. This historical item is yours for a lot less than their $38.50 [in 1996] prix fixe Saturday dinner. Noling, page 111.

112. Cole, S[amuel] W. **A Book for Every Body. The American Fruit Book; containing directions for raising, propagating, and managing fruit trees, shrubs, and plants, with a description of the best varieties of fruit, including new and valuable kinds; embellished and illustrated with numerous engravings of fruits, trees, insects, grafting, budding, training, &c., &c.** ***Boston / New York: John P. Jewett / C.M. Saxton,*** 1849. Stereotyped by George A. Curtis; New England Type and Stereotype Foundery. 16.5 cm. 288 pages + frontispiece illustration (Flemish Beauty Pear). Illustrations. Brown embossed cloth, gilt decorations. Top and bottom of spine chipped, corners slightly worn. Water stain at bottom inside corner of pages, mostly below the text, runs through most of the book.

Pages 240-255 are devoted to the grape: usefulness, cultivation, native varieties (17) and foreign (12). Foreign (***vitis vinifera***) grapes are deemed good only for cultivation under glass. "They have failed in the East, West, North, and South, after many years' trial and numerous and varied experiments, under the most skilful and persevering cultivators." He quotes Longworth: "I was 20 years at this, and spent some thousands of dollars to no purpose. I do not cultivate a single foreign grape in my vineyards." [page 250].

First edition. Amerine (965 to 969) lists this and later editions of 1850, 1856, 1858 and 1860. "An 1866 edition not located."

113. Colman, Elizabeth. **Portugal. Wharf of Europe. Illustrated with photographs.** ***New York: Charles Scribner's Sons,*** 1944. 22 cm. (4), 91 pages. Photo illustrations and map. Photo on title page. Bookplate, typed: "To: Fred Wilkins. With the compliments of: American-Portuguese Chamber of Commerce, Inc." Black cloth.

Includes a chapter on wine (Wine and Dances) with photos of wine pressing by foot, etc. [pp 78-86]. A little borderline as a wine book.

114. Combrune, Michael. **The Theory and Practice of Brewing. Printed with Permission of the Master, Wardens, and Court of Assistants of the Worshipful Company of Brewers.** ***London: Sold by R. and J. Dodsley in Pall-Mall; T. Becket and P.A. de Hondt at Tulley's Head in the Strand; and T. Longman in Pater-Noster Row,*** 1762. Printed by J. Haberkorn. 26.5 x 21.5 cm. (one blank, title) leaves, vi, 298 pages, (errata, blank) leaves. Decorative head and tailpieces and initials. Full leather, scuffed and worn. Some browning at edges of first few and last few pages.

Combrune dedicates his book (December 1761) to Doctor Peter Shaw, physician to His Majesty, who had written ***The Juice of the Grape*** (1724), promoting the use of wine in the treatment of disease, and another work on chemistry (1761) [see Simon BG 1377 & 1378]. Combrune devotes a whole chapter to grapes and wine-making, to show the similarity between wine-making and brewing ("the art of making wines from corn"). [pp 40-48]. This is said to have been Jefferson's favorite book on brewing.

115. Combrune, Michael. **The Theory and Practice of Brewing. Originally published with permission of the master, wardens, and court of assistants of the Worshipful Company of Brewers. New Edition. Corrected and greatly enlarged by the author.** ***London: Vernor and Hood, Longman and Rees, Cuthell and Martin, and J. Walker,*** 1804. Printed by J. Wright, St. John's Square, Clerkenwell. 22 cm. xiv, (1), 367 pp. Ownership signature on endpaper: "John Kent," and on fore-edge: "Jno Kent, 1821." Full mottled calf, gilt tooled edges. Lower corners bumped, and a few pages lightly foxed, but overall a very attractive copy.

Second edition. This edition not in Simon or Noling.

116. [Congrès du Vin]. **Programme Officiel. Ve Congrès International de la Vigne et du Vin, et IIe Médical pour l'Étude Scientifique du Vin et du Raisin. Lisbonne, Portugal, 1938.** ***Marqués da Costa,*** 1938. Printed by Typographie Costa Carregal, Porto. 25 cm. (119) pages + 4-leaf foldout on Porto, 3 color foldouts (map and charts), and 6 photo plates. The foldout on Porto includes text and a panoramic photo of Porto, similar to the photo in Cockburn's book on Port. Numerous ads. Illustrations in brown. Wraps, with title on cover, and embossed arms of Portugal.

In addition to the detailed program for the 5th International Wine Congress (October 15 to 24), there are many articles on the wines and wine regions of Portugal, with emphasis on Porto, but also Madeira, Dão, Carcavelos, Colares; and green wine, moscatel and the sparkling wine of Bairrada. Congress activities included a vintage festival and excursions to the wine regions.

The Congress was organized by the Portuguese Ministry of Agriculture, in collaboration with other organizations, including the ***Office International du Vin*** and the International Agricultural Institute in Rome. There were 1500 copies printed October 13, 1938. The text is in French. Listed in the IVP bibliography (780).

117. [Congrès du Vin]. **Vème Congrès International de la Vigne et du Vin. Lisbonne – Portugal, 15-23 Octobre 1938. Rapports Généraux et Particuliers Présentés au Congrès. Tome I. Viticulture. [Tome II. Oenologie. Tome III. L'organization viti-vinicole dans les différents pays au point de vue de la défense de la production. Tome IV. Propagande sous toutes ses formes].** ***Lisbon: Editorial Império,*** 1938. Four volumes. 23.5 cm. [Vol. 1]: 217, (1) pp + 4 color plates. [Vol. 2]: 211, (1) pp. [Vol. 3]: 227, (1) pp + foldout chart. [Vol. 4]: 54, (1) pp. Illustrations. Wraps. Occasional browning and some damp wrinkling in volumes 3 and 4.

These are the various papers presented at the Congress. **Volume 1** (viticulture) addresses questions such as the establishment of a general method for the study of problems in ampelography, and genetics in viticulture. Contributors included Léon Douarche (France), G. Dalmasso (Italy), Heinrich Moog (Germany), Zaporta (Spain), João de Carvalho e Vasconcelos (Portugal), I.C. Teodorescu (Rumania), and many others. For the USA there was a brief report by H.A. Caddow, "Secrétaire Général du Wine-Institute, à San Francisco." A few of the papers also include a short bibliography. **Volume 2** (enology) discusses questions regarding the fermentaion of musts in hot countries, the use of sulfurous anhydride from the point of view of the organoleptic and hygienic qualities of wine, heat and cold in vinification, and others. Brief contributions were made by both Amerine and Cruess for the US. **Volume 3** (viticultural/vinicultural organization in the various countries) has a section on legislation in which there is a one-page report by Amerine, mostly about the coming and going of prohibition. **Volume 4** (propaganda) contains a brief statement (unsigned) to the effect that there is only one organization engaged in this activity in the US – the Wine Institute, in existence since 1934.

The text is entirely in French. IVP bibliography 782, 777, 778, 781

118. [Congresso do Vinho]. **V Congresso Internacional da Vinha e do Vinho. Carta dos Vinhos Portugueses. Carte des Vins Portugais.** ***Lisboa: Vème Congrès International de la Vigne et du Vin,*** 1938. Editorial Império, Lisboa. 23 cm. 31 pages, on semi-glossy buff paper. Wraps.

Preface by Guilherme Guerra introducing the list of wines served at the various functions of the Congress, under these headings (two pages for each): Bairrada de mesa, Bucelas, Colares, Dão, Estremadura, Vinhos Verdes, Bairrada espumantes naturais, Carcavelos, Madeira, Moscatel de Setúbal, Pôrto, Licores, Aguardientes/Aniz/Aperitivos. For each of these there is a brief comment by a Portuguese oenologue. The text is in both Portuguese and French. IVP bibliography 793.

119. Consumers Union. **Consumers Union Reports on: Wines & Liquors. Second Edition. Fifty Cents. Consumers Union of United States, 17 Union Square W., New York City.** ***New York: Consumers Union Publications,*** 1939. Goodman Press, New York. 16 cm. 125, (1), (1 ad) pages. Black paper.

The first half of this booklet is dedicated to wines. For Bordeaux there is the obligatory listing of the 1855 classification. Acceptable shippers are Cruse, de Luze, Kressmann, Sichel & Cie, Hannapier Peyrelongue, la Lande, Schroeder & Schyler, Calvet, Jouvet, Ginestet, Bouchard Père & Fils; unacceptable are Eschenauer, Chauvenet, Fescas, Sichel & Fils Frères (not same one as under "acceptable"). A similar list is provided for Burgundy, and others. About domestic wines: "There is no question but what European fine wines are better than American ones. There are, however, some very satisfactory, though not fine wines produced in this country." [pp 49-50]. Information on prices is also included. Certainly of historic interest.

From the collection of Julia Perrin Hindley (bookplate is missing). Gabler lists the first edition of 1937, 72 pages.

120. Consumers Union. **The Consumers Union Report on Wines & Spirits. Ratings, recommendations, and buying guidance covering wines, whiskies, gins, vodkas, rums, brandies, and cordials, prepared by the Editors of Consumer Reports.** ***Mount Vernon, NY: Consumers Union of U.S.,*** (1962). 20.5 cm. 158, (1) pages. Paper. Faded spine & a little worn.

©1962. "First Printing." Pages 15-96 are on wines. The trend to varietal wines in the US is mentioned. As for a comparison with European wines: "Though we may not yet have produced wines to match the very greatest European wines, we are now producing many very fine wines which can hold their own with fine European products. At the other end of the scale, no U.S. producer makes any wine so poor as the bulk of the run-of-the-mill French wines, for example, which are drunk by most of the French population, but are not imported to this country." [page 24]. Some of the prices bring back pleasant memories: 1955 Latour $5.49, 1959 Lafite $7.49, 1959 Pétrus $7.95 …

121. Consumers Union. **The Consumers Union Report on Wines & Spirits. Ratings, recommendations, and buying guidance covering wines, whiskies, gins, vodkas, rums, brandies, and cordials, prepared by the Editors of Consumer Reports.** ***Mount Vernon, NY: Consumers Union of U.S.,*** (1963). 21 cm. 158, (1) pages. Paper. Faded spine & a trifle worn.

Revised edition. ©1962 and 1963. Among added prices are 1953 Lafite $12.30, 1955 Ausone $10.50, 1953 Margaux $8.09, 1959 Margaux $7.19 [one of my favorites], 1953 Mouton $11.35, 1953 Pétrus $9.95. The spread between first growths and the rest was still not so very great.

122. (Consumers Union). **The Consumers Union Report on Wines and Spirits.** ***Mount Vernon, NY: Consumers Union,*** (1972). 21 cm. 216 pp. Wraps, small hole punched through price in corner of cover, also a small bump on cover near spine.

First printing. Interestingly, the preface discusses potential dangers in the use of alcohol, not, of course from the point of view of the temperance movement, but rather that of consumer protection. Ten years have gone by since the edition listed above, and for Bordeaux wines, price listings begin with second growths. "If wine-merchandising is becoming a trifle overheated … " With hindsight, of course, one is tempted to say "you ain't seen nothin' yet."

123. Cook, Fred S. (editor). **The California Traveler presents The Wines and Wineries of California.** ***Jackson, CA: Mother Lode Publishing Co.,*** [1966]. 28 cm. 88 pages. Photo and other illustrations., maps, advertising. No title page. Paper, a trifle worn.

Forty-two wineries are described in alphabetic sequence, each with a locator map, interrupted in the middle with a brief history of the wines of California, in 6 chapters [pages 33-67]. Gabler dates this item 1966. This copy has no date, but it was printed no later than September 1967, when it was purchased.

124. Cook, Nat. **Cookie's Home "Bar Host" Set, featuring the colored line method cocktail recipe book. Originated, written and designed by "Cookie," the dean of New York bartenders, formerly Stork Club, New York, Racquet & Tennis Club, Bailey's Beach, Newport.** ***New York: Bar Host Products Co.,*** (1953). 21.5 cm. 24 pages. Illustrations. Printed in multiple colors. No title page. Paper. Back cover scuffed, has seen heavy use.

©1953. 3rd edition. This book originally came with a special set of 5 marked "colored ring glasses" designed for mixing drinks, following the instructions and the recipes, too elaborate for brief description here. Let's just say this is an interesting and unusual item that appears to fool-proof the whole process, unless you're spooked by too many lines and colors. I would say it's a must-have for cocktail book collectors. Not in Noling.

125. Coombs, James H. **Careers Behind the Bar Volume One. Bar Service. A non-technical manual for male and female bar-staff. With a foreword by J.W. Peer Groves, O.B.E [etc], Chairman of the Licensed Trade Education Committee, and drawings by Bill Hooper.** ***London: Barrie and Rockliff,*** (1965). Printed by Western Printing Services, Bristol. 19 cm. xv, 248 pages. Illustrations. Brown cloth, dustjacket.

First published 1965. All you ever wanted to know about this subject. I was tempted not to include this book in the catalog, but it makes fascinating browsing, and I dare not deprive you of it, especially if by chance you are also a fan of the Queen Vic crowd in Eastenders. There's an amusing page, for example, on ***Black Velvet*** [Guinness and Champagne]. The contents are organized into four sections: 1. Beer, Cider, Perry, Soft Drinks and 'Mixers'; 2. Wines, Spirits and Vermouths [a whole different approach]; 3. Liqueurs, Aperitifs, Bar Ancillary Items; 4. General Bar Practice.

126. Cooper, J[ohn] R[alph]. **Response of American Grapes to Various Treatments and Vineyard Practices. J.R. Cooper, J.E. Vaile. University of Arkansas, College of Agriculture, Agricultural Experiment Station. Bulletin No. 378.** ***Fayetteville: University of Arkansas,*** June, 1939. 23 cm. 74 pp. Photo illustrations. Blank label pasted over previous owner's name. Paper, no covers.

See Amerine & Wheeler 370 (p. 47).

127. Cooper, Charles. **The English Table in History and Literature.** ***London: Sampson Low, Marston & Co.,*** [1928?]. Printed by Purnell and Sons, Paulton (Somerset) and London. 24.5 x 17 cm. ix, 230 pp + 14 glossy plate illustrations. Orange cloth, minor blemishes.

From the preface: "This book does not pretend to be a history, its aim being simply to depict certain aspects of English table habits and customs at successive periods from the fourteenth to the nineteenth century …" For references to wine, see Gabler's entry (G16950). Gabler lists the date as 1928. This copy is undated, as was Bitting's, who dated it [1929]. Since the size of Bitting's copy was slightly smaller (23.5 x 15.5 cm), I suspect there may have been more than one printing and/or binding.

128. Cooper, Raymond Westervelt. **The Drama of Drink. Its Facts and Fancies Through the Ages Until Now. A volume to clarify the situation, to remove the wastes of controversy; to inspire youth, ennoble the home, and help to free the sons of the earth.** ***Andover, Mass.: Drama of Drink Distributors,*** 1932. Printed by the Cornwall Press, Cornwall, NY. 21.5 cm. 365 pages. Red cloth.

"Dedicated to my mother who would rejoice in any effort to protect the family from the dangers of drink." And it's all downhill from there. Cooper uses the same arguments, different statistics, to prove the case for prohibition, that had been used against it; increase in crime, for example. A sample chapter heading: "Why the world liquor problem will lead to world-wide prohibition." That chapter includes the following amazing statement: "Europe beheld with amazement the American army, the most liquor free in history, dry-trained, vigorous, and highly efficient. It came like a fresh breeze of pure ozone from the West, and put fear into the enemy and new hope into the allies." [page 322]. Very early on, Cooper unwittingly makes the best case against himself: "One Chinese emperor ordered all grape-vines to be uprooted. Other rulers have punished drunkenness in many cruel ways, even with death, but it has never been eliminated from a wine-drinking country." [page 17]. This book was one of many last-ditch efforts to save prohibition, which was about to be repealed. Noling is my only support for this book.

129. (Cornell University). **Twelfth Annual Report of the Cornell University Agricultural Experiment Station, Ithaca, N.Y., 1899. This report is not for general distribution. Appendix I: Bulletins published June 30, '98 – July 1, '99 (No. 150-170). Appendix II: Statement of receipts and expenditures. Appendix III: Teachers' leaflets on nature study and Cornell reading course for farmers.** ***Ithaca, NY: Cornell University,*** 1899. 23 cm. xxi pp. [Appendix I]: (1), 237, (6), 242-466, (9), 474-564 pp + 5 plates. [Appendix II]: viii, (1) pp. [Appendix III]: (3), 128-162, 32, 7, (1), 4, 7, (1), 4, 7, (1), 4, 7, (1), 4, 8, 4 pp. xiv index pages. Photos and other illustrations. On endpaper: "Compliments of I.P. Roberts, Director." Black cloth, worn.

Includes Bulletin 157, December 1898: M.V. Slingerland. **The Grape-Vine Flea Beetle**. (185)-213, (3) pp + 2 plates, photo illustrations. Amerine 3064.

130. Cornelssen, F.A. (editor). **Das Buch vom Deutschen Wein. Prefatory remarks by Theodor Heuss, Lübke and Stübinger.** ***Mainz: Deutscher Weinverlag,*** 1954. Printed by Erasmusdruck Max Krause, Mainz. 27.5 cm. 267, (1) pages, including numerous glossy photo plates, a few of them in color. Decorative maps and illustrations in green. Pale green cloth, a trifle worn and soiled.

Covers all German wine regions and many aspects of wine: history, viticulture, wine-making, service, wine and medicine, commerce. Includes:

Brües, Otto. **Lob des deutschen Weines**. [pp. 11-19]
Jung, Hermann. **Denkmäler des deutschen Weines**. [pp. 20-26]
Bassermann-Jordan, von. **2000 Jahre Weinbau in Deutschland**. [pp. 27-34]
Kutter, Wilhelm. **Der Wein im Brauch**. [pp. 35-61]
Heuckmann, W. **Deutscher Wein**. [pp. 62-78]
Renz. **Rheinpfalz**. [pp. 80-88]
Rodrian. **Die rheinhessischen Weinbaugebiete**. [pp. 89-97]
Loenartz, Heinz. **Weinbau und Weinwirtschaft an Mosel, Saar - Ruwer**. [pp. 98-107]
Gareis, Rudolf. **Der Rheingau – der Weingau**. [pp. 108-115]
Voigtländer, Hermann. **Die Weine von Nahe und Glan**. [pp. 116-122]
Engelhardt, Wilhelm. **Weinbau und Weinwirtschaft in Baden**. [pp. 123-131]
Klenk. **Weinbau und Weinwirtschaft in Württemberg**. [pp. 132-137]
Heller. **Vom fränkischen Weinbau**. [pp. 138-141]
Hermes. **Das Weinland am Mittelrhein**. [pp. 142-147]
Hoffmann, Peter. **Die Ahr**. [pp. 148-150]

Hoffmann, P. **Der Weinbau in Mittel= und Ostdeutschland**. [pp. 151-154]
Canstain, von. **Der Staat und der Wein**. [pp. 155-161]
Becker, Werner. **Der deutsche Wein als Wirtschaftsfaktor**. [pp. 162-171]
Preuschen, G. **Der Wein und die Industrie**. [pp. 172-173]
Goldschmidt, Eduard. **Der deutsche Weinhandel**. [pp. 174-177]
Wagner, J. **Die deutschen Winzergenossenschaften**. [pp. 178-181]
Fahrnschon, Heinrich. **Deutscher Wein in aller Welt**. [pp. 182-196]
Cornelssen, F.A. **Deutscher Wein sucht Absatz**. [pp. 197-203]
Decker, K. **Die Technik im Weinberg**. [pp. 204-212]
Troost, G. **Die Technik im Weinkeller**. [pp. 213-219]
Wagner, H.O. **Der deutshe Schaumwein**. [pp. 220-225]
Kliewe, H. & Gillissen G. **Der Wein in der Heilkunde**. [pp. 226-231]
Heep, H.G. **Das weingerechte Glas**. [pp. 232-238]
Hoffmann, M. **Das gastliche Weinhaus**. [pp. 241-244]
Heuckmann, W. **Die Organisationen der deutschen Weinwirtschaft**. [pp. 247-262]
Vinarius. **Mit allen fünf Sinnen**. [pp. 239-240]

131. Cornelssen, Friedrich A. **Die deutschen Weine. Ein Kursbuch für Genießer.** ***Stuttgart: Seewald Verlag,*** (1970). Buchdruckerei Wilhelm Röck, Weinsberg. 26.5 cm. 228 pages, including 12 monochrome plates. Maps and vignettes. Bibliography page 225. Endpaper maps. Yellow cloth, dustjacket.

©1970. Illustrations and vignettes by Lilo Rasch Naegele. Maps by Doris Jascht.

Cornelssen begins by comparing vineyard acreage in Germany with that of other countries. Only 0.3% of total area is devoted to vineyards, versus 1% in France, 3.8% in Portugal, and 5.5% in Italy. Only 1% of the world's vineyards are in Germany, and yet, while France has the greatest red wines in the world, Germany can make that claim for white wines [pp 7-8]. On some days I might agree, depending on my mood. But I can think of at least one country that would dispute that claim. However, Cornelssen doesn't dwell on this theme, and his book is a good general guide to the wines of Germany. Among the entries in a glossary [193-220] is the designation for wines suitable for diabetics that may be labelled as such.

132. Cornu, Maxime (1843-1901). **Études sur le Phylloxera Vastatrix. Mémoires présentés pars divers savants à l'Académie des Sciences de l'Institut National de France. Tome XXVI. – N° 1.** ***[Paris]:*** [1878]. Imprimerie Nationale. 27 cm. (2), 357 pages, XXIV plates. Plates in color and black & white. No title page. "Explication des Planches" pages 309-354. Marbled endpapers. Red leather-backed mottled boards. Binding worn and front endpapers detached at spine, but covers intact. Internally clean, plates show no trace of browning.

Date on spine "1878." Inscribed on front blank endpaper: "A Monsieur Charles Brongmart. Hommage & souvenir affectueux. Maxime Cornu."

The entry in the Fritsch sale catalog (147) states that "Maxime Cornu was the brother of the famous physician Alfred Cornu and was head of botany courses at the Museum of Natural History. He was named secretary of the academic phylloxera commission. His book is without doubt the most complete work on this scourge. The 24 plates, 15 of them colored, were drawn by Cornu himself, and lithographed by Ch. Cuisin." The Fritsch catalog also has a full page reproduction of one of the color plates [page 109]. Not in Simon.

133. Cortés y Aznar, José. **Tesoro de la Industria. Formulario Teórico-Práctico para la elaboración, curación y conservación de los vinos naturales con los más recientes adelantos por D. José Cortés y Aznar, proveedor de la Real Casa. Formulario primero. Tercera edición corregida y mejorada con nuevos datos. Precio 7 pesetas.** ***Madrid: Imprenta de José Gil Navarro,*** 1891. 17 cm. 159 pages. Paper. In good condition, considering the fragility of the paper.

On wine-making. Simon BV (page 47) has an 1886 edition.

134. Corvo, João de Andrade. **Memorias sobre as Ilhas da Madeira e Porto-Santo, por João de Andrade Corvo, socio effectivo da Academia Real das Sciencias de Lisboa. Memoria I. Memoria sobre a «mangra» ou doença das vinhas, nas Ilhas da Madeira e Porto-Santo. Apresentada a' Academia na sessão de 3 de fevereiro de 1854.** ***[Lisbon]:*** 1854. 27 cm. 67 pages + large fold-out chart at end (chart comparing production and prices for 1851 and 1852). Signed on title page and elsewhere: "Antonio Romão dos Passos – 'Agronomo'." A few marginal notes, especially page 34, in pencil, in another[?] hand. Hand-made plain brown wraps.

Chapter 1 is on the grapes and wines of Madeira and Porto Santo. Chapter 2 discusses the wine situation in 1853, as regards the ravages of disease, particularly "mangra." Chapter 3 is devoted to diseases, their history (beginning with the discovery of ***oidium tuckeri*** in England in 1845), the losses due to disease in 1852, symptoms of "mangra," the nature of disease, effect of "mangra" on the wine. Chapter 4 is on the treatment of diseased vines. Number 12 of 12 conclusions is: "All the efforts of the workers and the government should have as their principal goal the substitution of another lucrative crop for wine." [page 67]. As we know, that is of course what happened less than twenty years later. IVP bibliography 877. Not in NUC.

"Mangra" is generally translated as ***plant blight***, or ***mildew***.

135. Cotton, Leo (compiler). **Old Mr. Boston Deluxe Official Bartender's Guide. Compiled and Edited by Leo Cotton in collaboration with Old Time Boston Bartenders for Ben Burk Inc.** ***Boston: Ben Burk, Inc.,*** (1935). 18 cm. 157, (3) pp + 8 glossy color advertising plates at page 80. Illustrations and decorations. Maroon and black embossed and decorated cloth. A trifle worn, but OK.

1st printing January, 1935; 2nd printing March, 1935. I never did find the first printing of this enduring classic of the cocktail literature, a permanent blot on my book-collecting escutcheon. This guide "was compiled and edited in collaboration with four old time Boston Bartenders … every cocktail has been ***actually tested*** …" [page (3)]. There may be better cocktail books out there, but this (in later printings) was always a quick, easy and reliable source of information in my cocktail-mixing days. The ingredients call for Old Mr. Boston brands, of course, but even though I always used other brands, I never got into trouble with the cocktail police. Over the years there were additions, deletions and changes, but most of the old classics have survived, some of them going back more than a hundred years.

This is also the earliest printing listed by Noling.

136. Cotton, Leo (compiler). **Old Mr. Boston Deluxe Official Bartender's Guide. Compiled and Edited by Leo Cotton in collaboration with Old Time Boston Bartenders for Ben Burk Inc.** ***Boston: Ben Burk, Inc.,*** (1936). 18 cm. 157, (3) pp + 8 glossy color advertising plates at page 80 ("as reproduced in Esquire Magazine"). Illustrations and decorations. Imprint opposite title page: "Gristede's Liquor Store, 34 E. Putnam Av., Greenwich, Conn., Tel. Greenwich 2400." Maroon and black embossed and decorated cloth.

3rd printing October, 1936. Except for advertising, more or less identical to 2nd printing.

137. Cotton, Leo (compiler). **Old Mr. Boston Deluxe Official Bartender's Guide. Compiled and Edited by Leo Cotton in collaboration with Old Time Boston Bartenders for Ben Burk Inc.** ***Boston: Ben Burk, Inc.,*** (1940). 18 cm. 160 pp + 2 color plates at page (2) and 8 color advertising plates at page 80. Illustrations and decorations. Oval paper label vignette of Old Mr. Boston on cover. On cover: Price $2.00. Pebbled maroon cloth.

4th printing (Revised) September, 1940. This edition saw a major change in format: binding, enpaper decorations, internal decorations, with a change of color from orange to pink.

138. Cotton, Leo (compiler). **Old Mr. Boston Deluxe Official Bartender's Guide. Compiled and Edited by Leo Cotton in collaboration with Old Time Boston Bartenders for Ben Burk Inc.** ***Boston: Ben Burk, Inc.,*** (1941). 18 cm. 160 pp + 8 color advertising plates at page 48 and 8 color plates at page 112 ("illustrating the most popular mixed drinks"). Illustrations and decorations. Oval paper label vignette of Old Mr. Boston on cover. On cover: Price $2.00. Pebbled maroon cloth.

5th printing Ocober, 1941. Content same as 4th printing, except for the plates.

139. Cotton, Leo (compiler). **Old Mr. Boston Deluxe Official Bartender's Guide. A wealth of recipes for mixed drinks to suit every taste and occasion. Compiled and edited for Old Mr. Boston by Leo Cotton in collaboration with Old Time Boston Bartenders.** ***Boston: Berke Brothers Distilleries Inc.,*** (1946). 18 cm. 160 pp + 8 color advertising plates at page 48 and 8 color plates at page 112 ("illustrating the most popular mixed drinks"). Illustrations and decorations. Oval paper label vignette of Old Mr. Boston on cover. On cover: Price $2.00. Brown cloth.

6th printing November, 1946. Changes from the 5th printing are the title page (text and layout), change in publisher, some color changes, and a change in one page of the first set of plates.

140. Cotton, Leo (compiler). **Old Mr. Boston Deluxe Official Bartender's Guide. Compiled and edited for Old Mr. Boston by Leo Cotton in collaboration with Old Time Boston Bartenders. A wealth of recipes for mixed drinks to suit every taste and occasion.** ***Boston: Mr. Boston Distiller Inc.,*** (1955). 18 cm. 160 pp. Illustrations and decorations in brown. Oval paper label vignette of Old Mr. Boston on cover. On cover: Price $2.00. Brown cloth.

12th printing (Revised) July, 1955. This was the first major revision since the 4th printing. Added is a section on party tricks (125-157), with a major cut in the number of drink recipes. A new publisher appears on the title page, and there are no glossy color plates.

141. Cotton, Leo (compiler). **Old Mr. Boston Deluxe Official Bartender's Guide. A collection of recipes for mixed drinks to suit every taste and occasion. Compiled and edited by Leo Cotton.** ***Boston: Mr. Boston Distiller, Inc.,*** (1960). 19 cm. (10), 149, (1) pp. Illustrations and decorations in color and b&w. Full page color ads. Two-page title. Inscribed on first page: "Presented to Ted Timmons by Frontier Liquors 10-18-61." [Ink bleeds through to title]. Vignette of Old Mr. Boston on cover. On cover: Price $3.00. Red cloth (plastic).

16th printing (revised). At least through the 39th printing, this was the last one identified as "revised." Gone from the title are the references to "Old Time Boston Bartenders" and "wealth" of recipes becomes "collection." The cover price has gone from $2 to $3, though very often this was a giveaway item. And the cloth binding has been replaced by a more alcohol-resistant material.

This indestructible classic has continued on to the present day. 1964 saw the 27th printing, 1967 the 39th, 1971 the 51st. A 50th anniversary edition with video was dated 1984 [one year early]. I've seen a 64th edition listed for 1994.

142. Couanon, Georges. **Carte Vinicole de la France. Nomenclature des Principaux Crus.** ***Paris: Henry Barrère,*** 1924. Imprimerie Générale du Sud-Ouest, Bergerac. 21.5 cm. 24 pages. Paper.

A short list of French wine classifications and names. Fragile paper.

143. Cox, Harry. **The Wines of Australia.** ***London: Hodder and Stoughton,*** (1967). Printed in GB by Richard Clay (The Chaucer Press), Bungay, Suffolk. 22 cm. 192 pages + 8 glossy photo plates. Endpaper map. Green cloth, dustjacket.

©1967. First printed 1967. Introduction by Raymond Postgate. This book is basically a defense of Australian wine, an effort to improve its image. It includes historical background and a lot information about the current state of wine and its people in Australia.

I have some difficulty with statements such as: "All teas are pretty much alike from one year to another. All wines, at all times, are separate and distinctive." [page 13]. But it does get the reader's attention, which is a prerequisite for getting out the message. There is another statement, with which I am in total agreement: "I know there are some people who liken the flavour of wine to raspberries or blackberries or honey. This, to me, is a mere distraction. Wine, to me, has never been like blackberries. It's always been obstinately like wine." [16].

144. Cozzens, Frederic S[wartwout] (1818-1869). **Cozzens Wine Press. Second through seventh series, June 20, 1855 to March 20, 1861, 12 numbers each series, except 8 numbers in 7th series [missing 2 of 68 numbers].** ***New York: Frederick S. Cozzens,*** 1855-1861.

Second series: No. 1, June 20, 1855 to No. 12, May 20, 1856. 99, (1) pages.

Third series: No. 1, June 20, 1856 to No. 12, May 20, 1857. 95, (1) pages.

Fourth series: No. 1, June 20, 1857 to No. 12, May 20, 1858. (1), 98-198, (2) pages.

Fifth series: No. 1, June 20, 1858 to No. 12, May 20, 1859. 93, (3) pages.
[2 copies of no. 2, July 20, 1858]

Sixth series: No. 1, June 20, 1859 to No. 12, May 20, 1860. 93, (3) pages.
[missing no. 4 (pages 25-32) and no. 11 (pages 81-88)].

Seventh series: No. 1, June 20, 1860 to No. 5, October 20, 1860; No. 6, January 20, 1861;

No. 7, February 20, 1861; No. 7 [sic] [=8], March 20, 1861. 60, (4) pages.

Loose, without covers, in box specially made for this collection by Nancy Buehler. Box is covered in green marbled paper and has green leather labels [286 x 193 x 55 mm]. Condition ranges from very good to somewhat chipped because of the extremely brittle paper, but I don't believe there is any loss of text.

Number 5 of the 7th series is complete with front and back covers. The front cover reads: "Cozzens' Wine Press. October, 1860. Number Five – Seventh Series. 'Old Wood to burn, old Wine to drink, old Books to read, and old Friends to converse with.' New York: Fredc. S. Cozzens, 73 Warren Street. 1860."

There are four other loose front covers: "Cozzens' Wine Press: A Vinous, Vivacious Monthly. [no identifier]. [Third Series]. [Fifth Series]. [Sixth Series]. Old Wood to Burn, Old Wine to Drink, Old Books to Read, and Old Friends to Converse with. New York: Fredc. S. Cozzens, 73 Warren Street. 1857. [1857]. [1859]. [1860]. W.H. Tinson, Printer [and Stereotyper (1860)], 24 Beekman Street, [Rear of 43 & 45 Centre Street (1857)] [43 & 45 Centre Street (1859 & 1860)].

Cozzens' address is listed in advertising at 85 Chambers Street until June, 1856. Beginning December, 1856 it is listed as 73 Warren Street. New York is spelled without hyphen beginning November 20, 1856. All issues have illustrated ads.

Fourth series, number 12, contains a very interesting catalogue of wine books in Cozzens' personal library, pages 193-196. He says he is not fortunate enough to own "particularly the treatise by John James Dufour …" and others. "This list, however, is tolerably complete …" Interesting for a wine newsletter that runs to only 8 pages monthly, including ads, is that many of the articles are not about wine. There were a number of articles on bullfighting, for example.

Cozzens had an exclusive on the wines of Longworth, some of whose letters are printed in the newsletter. One of them appears in the January 20, 1858 issue, which also carries Longfellow's "Catawba Wine" poem, published in the January issue of ***Atlantic***. It was first published in book form in Longfellow's ***Courtship of Miles Standish*** in that same year. Of some interest in this connection is a Cozzens item published in Baltimore in 1857 [unpaged, portrait plate, 30 cm.]: ***Memorial of the Golden Wedding of Nicholas Longworth and Susan Longworth celebrated at Cincinnati, 1857*** [from NUC].

In the issue of November 20, 1856 there is a reference to vine diseases in Europe: "There is no doubt about the progress of the grape disease in the wine growing countries of Europe … The fine old stock of Clarets, Madeiras, Sherries, and Ports … is diminishing … when these are gone, there will be nothing to replace them."

Amerine 1039. Simon lists only the first volume of this newsletter (1854-55), which is missing here. The Crahan sale also had only the first year; ditto for Noling. For more information, see the ***Wayward Tendrils*** newsletter of January 1997.

145. Cozzens, F.S. **Sayings, Wise and Otherwise, by the author of Sparrowgrass Papers, etc., with a brief autobiographic sketch, and an introductory note by Donald G. Mitchell.** ***New York: American Book Exchange,*** 1880. 16.5 cm. (3), xii-xxvii, 265 pages. Ink mark on page 5. Green cloth. Worn and a few pages loose. Paper is brittle.

©1870. Published posthumously. In his introduction, Mitchell tells of Cozzens' death. A friend is quoted as saying that Cozzens had suffered for some time from asthmatic attacks. In his own autobiographical preface, Cozzens tells us about his Quaker and Moravian forebears and about his business and writing activities. "At the age of twenty-one I went into the grocery and wine business in Vesey Street, and continued in it until the early part of this year [?1869]. I was the first one to introduce native wines in New York for sale. They were Longworth wines … In 1854 I commenced the 'Wine Press,' a monthly paper, devoted to the introduction of native wines principally, and continued it for seven years. The breaking out of the war put a period to this publication." [pp xx-xxi].

About half of this book is about wine – most of it humorous, sort of. One piece is about wine and famous writers, another about whether or not champagne was known to the ancients, and so on. It is evident that Cozzens had travelled widely in Europe and that he had a sound knowledge of its wines. Other subjects include tea, chocolate and the Queen's English. Cozzens makes a reference to "my new version of Virgil (now on the press of Ticknor & Fields) …" [152]

From the entry on Cozzens in a biographical dictionary: "His humor was widely copied and even imitated, but his popularity did not survive his century; and his unsatirical pleasantries have passed with the trivial incidents upon which they were expended."

Amerine 1036-1038 lists this and two later editions and says that it was "originally published in 1871 as The sayings of Dr. Bushwhacker." However, WorldCat lists the present title in an 1870 edition, by the same publisher (xxii, 265 pages, 19 cm.), and I have seen dealer offerings of "The Sayings of Dr. Bushwhacker" dated 1867.

146. Craddock, Harry. **The Savoy Cocktail Book. Being in the main a complete compendium of the Cocktails, Rickeys, Daisies, Slings, Shrubs, Smashes, Fizzes, Juleps, Cobblers, Fixes, and other Drinks, known and vastly appreciated in this year of grace 1930, with sundry notes of amusement and interest concerning them, together with subtle Observations upon Wines and their special occasions. Being in the particular an elucidation of the Manners and Customs of people of quality in a period of some equality. The Cocktail Recipes in this Book have been compiled by Harry Craddock of the Savoy Hotel, London. The Decorations are by Gilbert Rumbold.** ***London: Constable & Company,*** 1930. Printed by Lowe & Brydone, London. 20 cm. 287, (1) pp. Lavish art deco color illustrations throughout. Unobtrusive ownership signature on front free endpaper. Cloth-backed decorated boards, scuffed, spine faded. A little foxing here and there.

The original edition of this classic of the cocktail literature. There is a website on the internet that is dedicated to this book and reproduces a number of the illustrations. The 1965 reprint (and subsequent printings) are pale imitations, lacking the lively brilliant colors of the original.

A respectable and equally colorful section on wine (with maps) is at the end of the book [pp 222-281]. It is introduced by a piece on wine by Colette.

Bitting (p.104) lists a 1934 Simon & Schuster edition. Not listed by Gabler.

147. Craddock, Harry. **The Savoy Cocktail Book. Being in the main a complete compendium of the Cocktails, Rickeys, Daisies, Slings, Shrubs, Smashes, Fizzes, Juleps, Cobblers, Fixes, and other Drinks, known and vastly appreciated in this year of grace 1930, with sundry notes of amusement and interest concerning them, together with subtle Observations upon Wines and their special occasions. Being in the particular an elucidation of the Manners and Customs of people of quality in a period of some equality. The Cocktail Recipes in this Book have been compiled by Harry Craddock of the Savoy Hotel, London. The Decorations are by Gilbert Rumbold.** ***New York: Richard R. Smith, Inc.,*** 1930. Printed by Lowe & Brydone, London. 20 cm. 287, (1) pp. Lavish art deco color illustrations throughout. Recipes for "Prize Cocktail" and "Egg Nog" written in on page 282, one of the pages set aside for that purpose. Cloth-backed decorated boards.

First US edition. Same as the Constable edition, except title page and name at foot of spine "Richard R. Smith" rather than Constable. Also the page numbers for pages 1-6 are printed in this edition, but not in the original. Finally, the original edition prints "Additional Cocktails" on pages 282-283, which are blank pages for notes in this edition.

This is a better copy than the one above, but it is of course not the original edition.

148. Craddock, Harry. **The Savoy Cocktail Book. Being in the main a complete compendium of the Cocktails, Rickeys, Daisies, Slings, Shrubs, Smashes, Fizzes, Juleps, Cobblers, Fixes, and other Drinks, known and vastly appreciated in this year of grace 1930, with sundry notes of amusement and interest concerning them, together with subtle Observations upon Wines and their special occasions. Being in the particular an elucidation of the Manners and Customs of people of quality in a period of some equality. The Cocktail Recipes in this Book have been compiled by Harry Craddock of the Savoy Hotel, London. The Decorations are by Gilbert Rumbold.** ***New York: Richard R. Smith, Inc.,*** 1930. Printed by Lowe & Brydone, London. 20 cm. 286, (2) pp. Lavish art deco color illustrations throughout. Missing front endpaper. Pastedowns and endpaper browned. Cloth-backed boards, edge-worn. Full text of title printed in red and black, with decorations, on both front and back covers.

Another first[?] US edition. Same as the Smith edition above, except name at foot of spine is "Simon and Schuster" rather than Richard R. Smith. The page numbers for pages 1-6 are not printed in this edition, just as in the original, but page number "287" is not printed, unlike both the Constable and Smith editions. Finally, this edition also has "Additional Cocktails" on pages 282-283, as in the Constable edition. Thus, this edition is internally closer to the original, but the binding and the endpapers are not art-deco, as in both the Smith and the original editions.

149. Cradock, John and Fanny. **Wining and Dining in France with** *Bon Viveur*. ***London: Putnam,*** 1959. Printed in GB by The Garden City Press, Letchworth, Hertfordshire. 18.5 cm. xiv, 225 pages. Decorated boards, a trifle soiled.

A gastronomic tour guide to France. The authors are down on Paris: "Yet Paris declines – influx of Americans, an agitation of Scots, a blight of German tourists (who are reputed to be the most parsimonious of all tourists) – … great gouts of tobacco smoke between courses; camera-slung denizens of the Middle West clamour for Scotch-on-the-Rocks alongside the great wines of France; suck Coca-Colas through straws, fail to differentiate between a frozen Adriatic prawn and a fresh-water crayfish from the Loire. BUT THEY PAY! [even the parsimonious Germans?] The Parisian is above all practical …" That was the authors' way of introducing the Lyonnais: "Lyon is provincial. Lyon is less venerated by tourists …" [Unless they're English, of course].

150. Crahan, Marcus Esketh. **Early American Inebrietatis. Review of the Development of American Habits in Drink and the National Bias and Fixations Resulting therefrom.** ***Los Angeles: The Zamorano Club,*** 1964. Printed by Saul and Lillian Marks, The Plantin Press, Los Angeles. 27 cm. ix, (7), 62, (2) pages. Drawings by Marion Kronfeld. Bibliography pages 53-56. Linen-backed decorated brown boards. Paper label on spine printed in red.

An attractive press book, with facsimile reproductions of title pages of important early American wine books and other documents.

151. Craig, Elizabeth. **Woman, Wine and a Saucepan.** ***London: Chapman & Hall,*** (1936). Printed by Ebenezer Baylis, Worcester. 19.5 cm. 189 pp. Pale blue cloth, slightly faded.

From the preface: "No woman can be a good hostess without knowing how to choose and serve wine. No woman can be a good cook without knowing how to introduce wine to her dishes." The opening chapter of the book is on the choice of wine.

152. Crane, J[onathan T[ownley] (1819-1880). **Arts of Intoxication. The Aim, and the Results.** ***New York / San Francisco / Cincinnati: Carlton & Lanahan / E. Thomas / Hitchcock & Walden,*** 1871. 16.5 cm. 264, (4 press notices) pages. Decorative head and tailpieces. Inscribed on first blank page: "Church Tabor, Bellows Falls, Vt., May 1876." Also: "To a Church Toper, May 1936." Embossed brown cloth, worn

Preface dated June 30, 1870. Mostly about alcohol, but also addresses the coca-leaf, tobacco, hemp and opium. Said the ***Western Christian Advocate***: "No more timely or valuable book has issued from the Methodist press in a long time. The author is a writer of rare ability and graceful style. Pastors can do no better service in their charges than to scatter it all around them."

Amerine 1042-1044.

153. Crawford, Iain. **Make Me a Wine Connoisseur.** ***London: The Dickens Press,*** (1969). Printed by Loxley Brothers, Sheffield. 19.5 cm. 64 pages. Illustrations and maps by Douglas Bowness, mostly in color. Paper.

©1969. A brief overview of the wines of the world, their storage and service. Opening sentence: "This book will not make you a wine connoisseur." An attractive little booklet.

154. Crawford, Iain. **Wine on a Budget.** ***London: Paul Hamlyn,*** (1964). Printed in England by Petty and Sons, Leeds. 24 cm. 96 pages. Chapter head drawings. Paper.

©1964. A guide to wines worldwide, and a glossary with pronunciation guide. Dedicated to "Hugh Johnson, in memory of many a gay bottle shared together in different lands …"

155. (Cresta Blanca). **Nature Smiled ... and there was Cresta Blanca. This book was prepared for the exclusive use of the men who market Cresta Blanca Wines, our own salesmen and our distributors' salesmen. It is not to be distributed or shown to retailers or consumers. Cresta Blanca Wine Company, Inc. Executive offices – Los Angeles, Calif. Wineries – located at Livermore, Calif., St. Helena, Calif., Elk Grove, Calif. Your copy** *2305*. ***Cresta Blanca Wine Company,*** (1944). 23.5 cm. (4), 108, (2) pages + 16-page foldout of Cresta Blanca pictorial photos, and 23 chapter tabs. Photos, illustrations and decorations in red-brown, matching chapter tabs. Decorated boards with photos inside covers. Plastic spiral binding (by Brewer-Cantelmo Co., New York).

©1944. "First edition." An unusual sales manual and certainly of historic interest for wine. Advice given to salesmen includes "***Some Don'ts***: … Don't say 'Imported Wines.' There is frequently an undeserved halo around that word 'Imported.' Say, instead, 'Foreign Wines.' Never say 'Domestic Wines.' That word 'Domestic' sort of lets you down. Say 'American Wines.' There is a ***real*** halo around that word 'American!' " [page 100].

156. Crichton, Robert. **The Secret of Santa Vittoria.** ***New York: Simon and Schuster,*** (1966). Manufactured by H. Wolff, New York. 22 cm. 447 pages. Cloth-backed black boards. Nice copy in torn, but whole dustjacket.

©1966. Third printing. Historical wine fiction about events in World War 2. This is Robert Crichton's first novel (four years in the writing). The book was translated into German, French, Italian, Czech and Russian, and was the subject of a movie.

157. Crockett, Albert Stevens. **Old Waldorf Bar Days, with the Cognomina and Composition of Four Hundred and Ninety-one Appealing Appetizers and Salutary Potations Long Known, Admired and Served at the Famous Big Brass Rail; ...also... A Glossary for the Use of Antiquarians and Students of American Mores. With Illustrations by Leighton Budd.** ***New York: Aventine Press,*** 1931. Printed by the Press of A. Colish, New York. 23 cm. (8), 242, (5) pages. Illustrations. Vignette on title page of two grasshoppers clinking glasses. Pictorial silver cloth.

Reminiscences and recipes from the good old days before Prohibition. "You, perhaps, may reason that [the American School of Drinking] survives in every other corner of the world save ours, and point triumphantly to the unchallengeable fact that the sign, 'American Bar,' has started more foreigners trying to read English than all our missionaries and exported Standard Oil cans tied together. Brother, you are a mere theorist … Take a steamer for Shanghai, or Yokohama, or Singapore, or Bombay, or Cairo, taste what comes when you order, and find yourself gazing at the hole of a doughnut." [page 6]. The first half of the book is about the bartenders and the people who frequented the Waldorf Bar, among them William Butler Yeats, who was entertained at dinner across the hall and for whose party Phil Kennedy, at that time the man in charge at the Waldorf Bar, personally prepared and carried over an appetizer trayful of Clover Club cocktails, a recent import from Philadelphia. Yeats turned down wine and continued with Clover Clubs throughout the meal. Unlike his companions, however, Yeats sipped, rather than gulped the drinks. [73-74].

158. Crockett, Albert Stevens. **The Old Waldorf-Astoria Bar Book. With Amendments due to Repeal of the XVIIIth. Giving the Correct Recipes for Five Hundred Cocktails and Mixed Drinks known and served at the World's Most Famous Brass Rail before Prohibition, together with More than One Hundred Established Formulas for Cocktails and Other Beverages, Originated while Prohibition was in Effect. The Whole Flavored with Dashes of History Mixed in a Shaker of Anecdote and Served with a Chaser of Illuminative Information. By Albert Stevens Crockett (Historian of the Old Waldorf-Astoria).** ***New York: Dodd, Mead and Company,*** 1934. Printed by the Vail-Ballou Press, Binghamton, NY. 19 cm. viii, (1), 177 pages. Decorated grey cloth. Some foxing.

©1931, 1934. A post-Repeal revision of Crockett's ***Old Waldorf Bar Days***, with less history and more cocktails. But there is still a fair amount of prose surrounding the recipes. Crockett writes well and like its predecessor, this book is fun to read. Among the subjects addressed are the origin of the word "cocktail." Crockett appealed for help to Dr. Frank H. Vizetelly, managing editor of the Standard Dictionary and "one of the foremost lexicographers in our land." But although there were many theories, none were deemed authentic [13-14]. In the American School of Drinking, there is little logic or chemistry involved, as there is with wine. "In France, as Julian Street intimates in his 'Wines,' recently published, the art of drinking has, in a sense, been guided partly by the laws of chemical reactions …" Americans drink mostly for the effect, so the cocktail is not sipped like wine, but is usually finished in three swallows. But the rule of moderation does also apply to cocktails [18-19].

159. Crockett, Albert Stevens. **The Old Waldorf-Astoria Bar Book. With Amendments due to Repeal of the XVIIIth. Giving the Correct Recipes for Five Hundred Cocktails and Mixed Drinks known and served at the World's Most Famous Brass Rail before Prohibition, together with More than One Hundred Established Formulas for Cocktails and Other Beverages, Originated while Prohibition was in Effect. The Whole Flavored with Dashes of History Mixed in a Shaker of Anecdote and Served with a Chaser of Illuminative Information. By Albert Stevens Crockett (Historian of the Old Waldorf-Astoria). Illustrations by Leighton Budd.** ***New York: A.S. Crockett,*** 1935. Printed by New York Lithographing Corporation, New York. 19.5 cm. viii, (2), 177 (1 catalog/ad) pages. Illustrations and numerous vignettes in margins. Green cloth, dustjacket with small chip at top of spine.

©1931, 1934, 1935. Printed from the same plates as the 1934 edition, with the addition of illustrations. The paper is of lower quality and a bit thinner.

160. Croft-Cooke, Rupert. **Sherry.** ***London: Putnam,*** 1955. Printed in GB by Robert Cunningham and Sons, Longbank Works, Alva. 22 cm. 232 pages. Decorative chapter heads and title page. Endpaper map. Red cloth, dustjacket.

First published 1955. An interesting, readable introduction to sherry, including its history. "No other wine is so versatile, none achieves such contrasting excellences … No wine, moreover, is so wayward. The contents of two butts from the same harvest, from the same vineyard, kept in the same bodega for the same time may, if left to themselves, develop miraculously into two congenitally different liquors, one a Fino and the other an Amontillado. No one can explain this. It is one of the few mysteries left unsolved by the inquisitive scientists." [page 12]. The author's own unlikely introduction to sherry was by a Manzanilla in a little town in Argentina [13-14]. There are many references throughout the book to Henry Vizetelly, a "champion of Sherry," its defender against slanders about "plaster" used in its production, etc.

161. Croft-Cooke, Rupert. **Sherry.** ***New York: Alfred A. Knopf,*** 1956. Printed by Kingsport Press, Kingsport, TN. 21.5 cm. (8), 210, v index, (1) pages. Decorative chapter heads and title page. Endpaper map. Maroon cloth, dustjacket.

First American edition, not printed from the same plates as the London edition, and featuring a nicer binding. Omitted are the chapters on South African and Australian sherry. The prefatory "Note" which replaces the prefatory "Acknowledgements" of the London edition, adds a statement about wines of the Sherry type being made in California, South Africa and Australia. "Each of these has its own appeal and tradition and merits separate study. In California much of it is made by methods quite different from those of Jerez. These entail 'baking,' or maturing the wine by heat, a process which gives it a delicate nutty flavour and an individuality of its own. It would be out of place, I feel, to write of these wines here."

162. Croft-Cooke, Rupert. **Port.** ***London: Putnam,*** 1957. Printed in GB by Robert Cunningham and Sons, Longbank Works, Alva. 22 cm. 219 pages. Decorative chapter heads and title page. Endpaper map. Dark blue cloth, dustjacket.

A book on Port following the pattern established by his book on Sherry. Well-written, but seems to me to be missing the spark of the earlier book. Gabler lists the date as 1956.

163. Croft-Cooke, Rupert. **Madeira.** ***London: Putnam,*** (1961). Printed by Cox and Wyman, London. 22 cm. 224 pages. Decorative chapter heads and title page. Endpaper map. Green cloth, dustjacket.

First published in 1961. There was apparently no US edition of either the ***Port*** or the ***Madeira*** book.

164. Cronise, Titus Fey. **The Natural Wealth of California, comprising early history; geography, topography, and scenery; climate; agriculture and commercial products; geology, zoology, and botany; mineralogy, mines, and mining processes; manufactures; steamship lines, railroads, and commerce; immigration, population and society; educational institutions and literature; together with a Detailed Description of Each County; its topography, scenery, cities and towns, agricultural advantages, mineral resources, and varied productions.** ***San Francisco: H.H. Bancroft & Co,*** 1868. Stereotyped at the California Type Foundry. 26 cm. xvi, 128, [signature 9 missing], 145-256, 273-288, 257-272 [signature 17 misbound], 289-696, (2) book ads, pages + frontispiece and 14 other plates. Original green cloth, extremities of spine frayed, inner hinges cracked.

An important source for California wine history. The county descriptions include lists of vineyard properties and there is a general sub-chapter on "Viniculture" (pages 387-392). The missing signature covered the detailed county descriptions for Santa Cruz (first 5 pages are present), Santa Clara and San Mateo. The list of books published by Bancroft, page (697), includes T. Hart Hyatt's ***Grape Culture and Wine Making in California*** at $2.00.

An interesting statement, pages 388-9: "In California no doctoring is done, no flavoring, no coloring, no sweetening; but some brandy is added from the same grape to some of the sweet wines. Nothing can be procured for adulteration that will not cost more than the pure juice of the grape. So that all dealers and consumers abroad may be quite sure that wine leaves California in perfect purity." Listed by Carosso (***The California Wine Industry***), page 215.

165. Crosby, Everett. **The Vintage Years: The Story of High Tor Vineyards.** ***New York: Harper & Row,*** (1973). 22 cm. vi, title leaf, 227, (1) pages + frontispiece and 8 photo plates. Illustrated endpapers. Cloth, dustjacket.

First edition, first printing. History of the New York state vineyard and winery on the Hudson that produced "Rockland" white, red and rosé wines from hybrid grapes. Everett and Alma Crosby, who grew up in California, owned the property for 22 years, then sold it. The wine enjoyed a certain vogue for a time. My own records show that we drank a number of bottles of Rockland Red ('62, '64 and '65 vintages) and found them quite pleasant. The price ranged from $1.50 in 1963 to $2.40 in 1969.

166. Crosby, Everett. **The Vintage Years: The Story of High Tor Vineyards.** ***New York: Harper & Row,*** (1973). 22 cm. vi, title leaf, 227, (1) pages + frontispiece and 8 photo plates. Illustrated endpapers. Cloth, dustjacket.

Another copy, as above.

167. Crosby, Everett. **The Vintage Years: The Story of High Tor Vineyards.** ***New York: Harper & Row,*** (1973). 22 cm. vi, title leaf, 227, (1) pages + frontispiece and 8 photo plates. Illustrated endpapers. Cloth, dustjacket.

Another copy, as above.

168. Crowther, Samuel. **Prohibition and Prosperity.** ***New York: The John Day Company,*** (1930). Printed by The Quinn & Boden Co., Rahway, NJ. 19.5 cm. vi, (1), 81, (1) pages. Pale green cloth, in chipped and repaired dustjacket.

Crowther was co-author with Henry Ford of ***My Life and Work***. The book makes the case for prohibition as an economic measure, rather than a moral crusade. "We were at war when in 1917 Congress passed the Eighteenth Amendment … neither armies nor industries could win the war while the efficiency of men was impaired by strong drink." [from introduction by Loring A. Schuler, editor of the ***Ladies' Home Journal***, page v].

169. Cruess, W[illiam] V[ere]. **The Principles and Practice of Wine Making.** ***New York: Avi Publishing Co.,*** 1934. 19.5 cm. x, 212, (11 advertising) pages. Photo and other illustrations. Bibliography pages 207-209. Cloth, partially faded and a little worn.

Cruess was professor of Fruit Technology at the University of California, Berkeley. In the preface he says: "There is an abundance of books on wine making in French, Italian, Spanish and German, but at present none in English that covers modern methods of industrial scale wine making; together with the theory and principles underlying enological practices." The book covers grape varieties, equipment, yeast starters, fermentation, aging, wine diseases, fining, sparkling wines and sweet wines. Of cabernet and pinot noir grapes, he says they are fine wine varieties, but that they are grown on only a very limited scale in California. [p 13].

A second edition of 476 pages was published in 1947 (Gabler).

170. Cruess, W.V., M.A. Joslyn and L.G. Saywell. **Laboratory Examination of Wines and Other Fermented Fruit Products.** ***New York: Avi Publishing Co,*** 1934. 19.5 cm. (Half title, errata, title) leaves, v-xiii, 111 pages + 4 foldout tables. Illustrations. Cloth. Blind stamp on rear free endpaper of Burns Food Laboratories, Los Angeles.

171. (Cultivator). **The Cultivator, a monthly publication designed to improve the soil and the mind. Published by the New-York State Agricultural Society, and conducted by J. Buel, J.P. Beekman and J.D. Wasson. Volume I. Second Edition. In this second edition, we have retained all the matter that can** *now* **be of use to the reader – the receipt of moneys, Price Current, &c. being omitted. March 1834 to February 1835.** [together with]:

The Cultivator, a monthly publication designed to improve the soil and the mind. Conducted by J. Buel. Volume II. Second Edition. Some of the cuts which appeared in the first edition are omitted in this, having been lent, lost or destroyed. They are, however, of no great moment. March 1835 to February 1836. ***Albany: Steam Press of Packard, Van Benthuysen & Co.,*** 1838. Two volumes in one. 27 cm. Vol. 1: 160 pages; Vol. 2: 174 pages. Illustrations. Large vignette on each title page. Index of contents at end of each volume. Marbled boards, leather spine and corners. Edge-worn and spine a little scuffed. Foxing.

There is some material on grapes, of particular interest because of the relatively early date. Volume 1 (July 1834) has a substantial review of S.T.[sic] Fisher's ***Observations on the character and culture of the European vine ...*** [p 60]. Volume 2 (May 1835) contains an article on grape culture that runs to three columns [33-34].

172. Curnonsky (1872-1956). **France. Paradis du Vin et de la Bonne Chère. Par Curnonsky, Prince des Gastronomes.** ***Paris: Éditions Vins de France,*** n.d. 28 cm. 64 pages. Monochrome lithograph illustrations and decorations. Wraps.

Cet ouvrage orné de gravures sur pierre par André Hofer a été édité par l'Office d'Éditions d'Art, Paris.

Curnonsky was elected "Prince of Gastronomes" in a French newspaper poll in 1927. Here he takes the reader on a gastronomic wine tour of France. This item is dated 1933 in a WorldCat entry.

173. Curnonsky. **Traditional Recipes of the Provinces of France selected by Curnonsky, translated and edited by Edwin Lavin.** ***Garden City, New York: Doubleday & Company,*** (1961). Printed in France by Beuchet & Vanden Brugge, Nantes. 21 x 19.5 cm. 494 pages. Decorations and photo illustrations in color and b&w. Signature pages 289-304 are present in duplicate. Color endpaper map and decorations. Bookmark ribbon. Pale brown cloth with red label area on spine and color photo on cover. Dustjacket torn and worn, but complete.

©1961 by Les Productions de Paris et P.E. Lamaison. Adapted from ***Recettes des Provinces de France***, which was edited and presented by P.E. Lamaison in honor of Curnonsky. Curnonsky's real name was Maurice-Edmond Sailland. His new name was stitched together from the Latin "cur non" [=why not] with a then fashionable Slavic ending.

The recipes for each province are accompanied by a description of its wines, contributed by Paul Ramain. Maurice Chauvet and others described the gastronomic and artistic treasures of each province. Just one quote from Curnonsky's introduction: "I once noted a group of foreign visitors arriving at the door of a famous inn in Normandy. They were touring in two splendid cars. I heard someone say to the innkeeper: 'We have only thirty minutes for lunch, do you have any Normandy sole ready right now?' To which the innkeeper replied: 'The last one has just returned to the Channel.' " [p 16].

174. Curtel, G. (1862-). **La Vigne et le Vin chez les Romains. Par G. Curtel, Directeur de l'Institut Régional Oenologique et Agronomique de Bourgogne.** ***Paris: C. Naud, Éditeur,*** 1903. Imprimerie F. Levé, Paris. 22 cm. (half title and title) leaves, iii, 182 pages, followed by title leaf of C. Naud's ***Catalogue Technologique*** dated June 1902, 59, (1), 27, (1) pages. Part of title page defaced. Deuzel bookplate inside front cover. Flexible maroon cloth. Poor condition, but qualifies internally as a good reading copy.

On cover: "Bibliothèque générale des Sciences." Part one is about the vine in ancient Rome and includes diseases and grape varieties, while part two is about wine – harvest, wine making, storage and commerce, amelioration of wines. The study appears to be quite thorough and includes such details as the artificial coloration of wines. It surprises me that H. Warner Allen makes no mention of this book in his ***History of Wine***. Simon BV lists an undated Dijon edition. Curtel's preface is dated at Dijon, May 1, 1902. WorldCat lists only the present edition.