1. Da Camara Leme, João. **Carta sobre a nova molestia da vinha na Madeira, dirigida ao chefe civil do districto.** *Funchal: Typ. da «Voz do Povo»,* 1872. 21.5 cm. (title leaf), 21 pages. In plain wraps, with original title pasted on cover. Signature of "Anton. R. Passos — Agronomo" appears on title page and elsewhere.

In this letter directed to the "District Chief" in Funchal, the author calls for action on the new vine disease, *phylloxera vastatrix*, "discovered in America in 1854, in England in 1863, and in France also in 1863, but not established in this land until 1866. In Portugal it was observed 1868 to 1869." [page 3]. The author reviews the French literature (e.g. Planchon and Lichtenstein) and says that "in Portugal the calamity has already assumed alarming proportions." [12]. He wants a better response to this danger than what took place after the *oidium tuckeri* scourge of 1852, and has created a commission in the city of Funchal to investigate the state of the vineyards (September 11, 1872). [20-21].

IVP (3139) lists this title under "Vasconcelos (João da Câmara Leme Homem de), Conde do Canavial," also author of *Uma crise agricola …, Funchal 1876*, listed in one of my earlier catalogs.

2. Dage, René and Alban Aribaud. **Le Vin sous les Pharaons.** *La Charité-sur-Loire (Nièvre): A. Delayance,* 1932. 25.5 cm. 79, (4) pp + foldout map. lllustrations. Paper.

"Achever d'imprimer le 1er Mai 1932 par les soins d'Albert Delayance, imprimeur à La Charité-sur-Loire. Ce tirage, hors commerce, a été limité à mille cinq cents exemplaires numérotés, sur papier Vélin d'alfa Biblio des Papeteries de France." This is copy no. 1224.

Dage was a chemist, Aribaud a wine writer (*Le Dieu de Pourpre et d'Or*). In the preface they tell us that although they were not inclined to melancholy, they agreed to collaborate on this study of "les crûs (oh!) du Nil" [*les crues du Nil* = the Nile floods]. They advise readers who find the text too dry to "moisten it with a nectar less millenial, but, for two reasons more venerable … because it's easy to find … and because it's French!" [page 7].

The treatment of the subject is not as flippant as the preface would suggest. The chapter headings are: the problem of origins; the Nile, Egypt and its wine regions; Egyptian wines; viticulture; harvest and vinification; grape varieties; wine in Egyptian life and religion; the expansion of viticulture and the commerce of wine during the era of the pharaohs.

3. (D'Almeida e Brito) (publisher & editor). **A Vinha Portugueza [no title page for volumes 1 and 2].**

Volume 1: 1º Anno, Nº 1 — Janeiro 1886 to Nº 12 — Dezembro 1886.
Volume 2: 2º Anno, Nº 1 — Janeiro 1887 to Nº 12 — Dezembro 1887.
Volume 3: 3º Anno, Nº 1 — Janeiro 1888 to Nº 12 — Dezembro 1888.

A Vinha Portugueza. Revista Mensal dedicada ao progresso e defeza da viticultura nacional. Publicada e dirigida por F. D'Almeida e Brito … Com a collaboração dos mais distinctos viticultores e agronomos portuguezes e estrangeiros. Tomo III.

Volume 18: Janeiro to Dezembro 1903.

A Vinha Portugueza. Revista mensal de viticultura. Com uma secção de agricultura geral. Publicada e dirigida por F. D'Almeida e Brito e Adolfo S. Fassio … Tomo XVIII.

Volume 19: Janeiro to Dezembro 1904. [Title page same as volume 18] … Tomo XIX. *Lisboa,* 1886-1904.

Volume 1 printed by Typographia de Eduardo Roza (January to April) and Typ. Elzeviriana, Lisbon (May to December). Volume 2: Typ. Elzeviriana (January to April) and Typ. do Correio da Noite (May to December). Volume 3: Typ. do Correio da Noite. Volumes 18 & 19: Typ. Calçada do Cabra, Lisbon.

Volume 1: 22 cm. 404 pp + foldout chart (Portuguese wine production for selected years 1840 to 1884). Illustrations. Red leather-backed cloth. Poor condition, paper brittle.

Volume 2: 22 cm. 400 pp. Illustrations. Binding uniform with volume 1. Condition slightly better.

Volume 3: 22 cm. (title leaf), 384 pp + foldout plate. Illustrations. Binding uniform with volume 1. Reasonable condition.

Volume 18: 21.5 cm. viii, 224 [end of July], (1), 126-284 pp. Photo and other illustrations. Red leather-backed mottled boards.

Volume 19: 21.5 cm. x, (2), 384 pp. Illustrations. Binding uniform with volume 18.

An unfortunately incomplete, but representative sampling of this interesting journal devoted to the interests of wine in Portugal. There are articles on viticulture and wine-making, ampelography, phylloxera and other diseases of the vine, statistics, and reports on activities in other countries. Contributors include such well-known Portuguese wine authors as Antonio Batalha Reis.

Volumes 1-3 each have a table of contents for the year, by issue; volumes 18-19 have an annual index.

4. Dandolo, [Vincenzo] (1758-1819). **Istruzioni Pratiche sul modo di ben fare e conservare il vino, tratte dall'Enologia del Conte Senator Dandolo e dal medesimo indirizzate ai parochi e agli agricoltori del regno. Opera stampata e diffusa per ordine del governo.** *Milano: Stamperia Reale*, 1812. 24 cm. (half title and title leaves), (3 leaves table of contents), (4 leaves preface), 178, (2) pages + 5 foldout plates illustrating equipment (hand-tools, barrels, winepresses, etc). Plain wrappers. Under the influence of water, pink coloration from a neighboring book has invaded the early pages, gradually fading into the original white by page 50. Covers soiled, and detached. Three-line inscription in ink on blank endpaper facing half title is not completely legible.

This treatise covers all aspects of wine preparation from harvest to fermentation, aging, conservation and shipment. The material is taken from the author's larger work entitled *Enologia*, published the same year in two volumes by Silvestri in Milan. In his postcript, the author recommends that work to those requiring a more detailed treatment of all the phenomena of vinification, etc. Page (180) lists some of the Milan weights and measures referenced in this book (libbra, brenta, boccale, lira), together with their equivalents in the new French and Italian metric system.

There was another edition published in Modena in 1814. Simon BG lists the two-volume edition of 1812.

Born in Venice on October 26, 1758 (his father was a chemist), Dandolo went to Milan at the time Venice was ceded to Austria in 1797. In 1802 he acquired a flock of Spanish merino sheep, cross-breeding them with indigenous breeds and publishing a book on the subject in 1804, followed by another in 1806. He also wrote on potatoes (1810), then grape syrup (1810), and finally wine (1812). Napoleon put him in charge of agriculture (1806-1809). Dandolo's next and last interest was silk culture on which he published his first work in 1815, another in 1816 that saw 3 revised editions, and a third work in 1819. He was still conducting experiments at the time of his death December 12, 1819 [*Dizionario biografico degli Italiani*, vol. 32 (1986), pp 511-516].

5. Danflou, Alfred. **Les Grands Crus Bordelais. Monographies et Photographies des Châteaux et Vignobles. Première Partie. Premiers grands crus — deuxièmes et troisièmes grands crus du Médoc. [Deuxième Partie. quatrièmes et cinquièmes grands crus du Médoc].** *Bordeaux: Librairie Goudin & Typ. Au. Lavertujon,* (1867). 36.5 cm. [Part 1]: 107 pages; [Part 2]: 103 pages; + 55 plates of glossy brown photos mounted within decorative red border, as follows: first growths — Lafitte, Latour, Margaux, Haut-Brion; second growths — Mouton [text "Branne-Mouton"], Rauzan, Léoville, Gruau Larose [Gruaud-Larose], Pichon-Longueville, Cos-D'Estournel, Montrose, Beaucaillou [Ducru-Beaucaillou], Branne [Branne-Cantenac], Vivens-Durfort, Lascombe [Lascombes]; third growths — Lagrange, Langoa, Giscours, Dubignon Talbot, Desmirail, Becker, Ferrière, Saint-Exupéry, Boyd-Cantenac [Brown-Cantenac], La Lagune, D'Issan, Palmer, Kirwan, Calon; fourth growths — Talbot, Beychevelle, Duluc, Milon-Duhart, Pouget Chavailles, Le Prieuré, De Thermes, Rochet, Saint-Pierre, Latour de Carnet; fifth growths — Pontet-Canet, Batailley, Le Grand Puy, Ducasse-Grand-Puy, Lynch-Jurine & Lynch-Moussas, D'Armailhacq [Mouton d'Armailhacq], Haut-Bages & Croizet-Bages, Clerc-Milon, Pédesclaux, Cos-Lahory, Belgrave [Coutenceau ou Belgrave], Camensac, Dauzac, Cantemerle; Saint-Emilion — Belair-Saint-Emilion, Pape-Clément.

It's a crying shame, but this book, which had a leather-backed boards binding, is in a terrible state, having suffered severe moisture problems. The pages are wrinkled but show very little water-staining as such. There are mildew stains throughout, most of which can probably be rubbed off. The photos have left their mounts and many are stuck to the tissue guards, but it looks as if they can be peeled off. The photos appear to be intact, though they may be a little washed out. I have not compared them with other copies. Although many pages are stuck together, it looks as if they could be separated by skilled hands. Because this book is so scarce and desirable, I decided not to trash it, for fear that I might be visited in the deep of night by 19th Century ghosts from the Médoc. Do not buy this item unless you are skilled at book restoration or know someone who is.

In his preface, Danflou says: "For the first time the art of photography will have been applied to reproducing the buildings which rise from the among the vines, some splendid in their magnificence, others gracious and charming in their simplicity." *Les Grands Crûs Bordelais* will consist of four parts: 1º first and second great growths of the Médoc; 2º third, fourth and fifth growths of the Médoc; 3º the unclassed growths of the Médoc, Graves, Saint-Emilion, côte de Fronsac, Blayais and Entre-deux-Mers; 4º the great growths of Sauternes, Bommes, Barsac and Preignac, as well as unclassed white wines [pages vi-viii]. Evidently only the first two volumes were published (Vicaire 248). They are bound as one in the present copy. Not in Simon or the Fritsch sale catalog.

6. Danguy, R. & Ch. Aubertin (1825-1908). **Les Grands Vins de Bourgogne (La Côte-d'Or). Étude et classement par ordre de mérite. Nomenclature des clos et des propriétaires. Illustrée de nombreuses vues des principales propriétés. Par M. R. Danguy, professeur à l'école de viticulture de Beaune. Avec la collaboration pour la partie historique de M. Ch. Aubertin, officier d'Académie, etc. Plan topographique du vignoble, dressé d'après la carte de l'État-Major, par A. Casper et E. Marc.** *Dijon: Librairie H. Armand,* (1892). Imprimerie Darantière, Dijon. 19 cm. 205, (7), 211-662, (2) pages + 1 plate at page 166, 2 foldouts (frontispiece and page 167 — 18th century views of Dijon and Beaune), and 2 foldout maps at end, representing the upper and lower halves of "Carte des Grands Vins de Bourgogne par MM. Casper et E. Marc," (overall size about 72 cm wide by 14.5 cm high). Numerous illustrations of the clos and châteaux. Bibliography of works consulted, pp v-vii. Deuzel's ownership stamp on endpaper. Cloth-backed mottled boards, a little worn. The paper shows some browning, not being of a long-lasting variety.

From the preface, dated at Dijon, June 1892: "Although we had no thought of improving on the highly regarded works of the Doctors Morelot and Lavalle, long out of print and almost impossible to find, we felt that a similar book, giving the current state of Côte-d'Or properties would be well received and would respond to the same need for this region as did *Bordeaux et ses vins* for the Bordelais." [page ix]. The authors go on to say that unfortunately many proprietors did not show enough interest in this project to provide the necessary information,

despite numerous newspaper appeals. A great deal of information was however provided by M. Margottet, director of the Dijon Agricultural Station, by M. Durand of the School of Viticulture at Beaune, as well as by merchants, owners, and others. [ix-x].

A general introduction on "the vine and the wines" [xi-lxxix] is followed by the main text, with a detailed chapter for each commune, from Santenay to Dijon-Larrey.

An invaluable reference work on the state of Burgundy's Côte-d'Or vineyards and wines in the late 19th century.

7. (Davidow, Leonard S.). **Pennsylvania Dutch Cook Book of Fine Old Recipes, compiled from tried and tested recipes made famous and handed down by the early Dutch settlers in Pennsylvania.** *Reading, PA: Leonard S. Davidow,* c.1934. 22.5 cm. 48 pages. Illustrations. Wraps, covers loose and chipped and some internal stains and scuffs.

Brown (3956) lists only a 1935 edition with William K. Dorman as compiler, in addition to Davidow. Historic interest and a few good recipes to boot.

8. Davies, John. **The Innkeeper and Butler's Guide; or A Directory in the Making and Managing of British Wines; together with directions for the managing, colouring, and flavouring, of foreign wines and spirits, and for making British compounds, peppermint, aniseed, shrub, &c. &c.** *Liverpool: Printed by J. Nuttall,* 1805. 22 cm. (title leaf), (errata leaf), (3), 6-110, 103-107 [sic: s/b 111-115], (1), 117-120 pages. Maroon cloth. Binding badly water-damaged. Interior stained and spotted. Poor.

In his preface (dated Liverpool, July 11th, 1805), Davies says he had no doubt of the utility of this book "as I have long known the inconveniences many have laboured under, both Private Families and Publicans, for want of just information on the subject. Whole Pipes of Wine have turned sour for want of a proper method in managing them … I flatter myself I may, without the imputation of vanity, say, I know as much on this subject as any man in the kingdom …" — and he goes on to list his experience.

The first recipe is for "English Claret" whose list of ingredients includes water, cyder, Malaga raisins, barberries, raspberries, black cherries, mustard seed. … "When it becomes fine and ripe, it will be like common claret." Here is the recipe for "English Port": "Take eight gallons of good port wine, and put it in a clean sixty-gallon cask, first fumed with a match: add to it forty gallons of good cyder, and then fill the hogshead with French brandy. The juice of elderberries will give it the proper degree of roughness, and cochineal will communicate to it whatever colour is chosen. — N.B. In lieu of cyder, wine merchants use turnip juice; and instead of French brandy, British spirits." [pp 6-7]. The section on English wines ends with a "Wine of English Grapes." There is also advice on how to handle sick wines.

The section on "Foreign Wines" discusses ways to treat imported wines (fining, improving, etc.). Other chapters cover the making and/or importation of cyder and perry, malt liquor, vinegar, brandy ("To Improve English Brandy, and make it appear like French," etc), rum, Holland Geneva, and British compounds (peppermint, usquebaugh, cordials, various brandies, shrubs, bitters).

Davies was certainly correct in his assessment of the need for this book. This is the rare first edition of what became a British wine-making classic that saw many, many editions. The earliest edition listed in Simon is the 1807 edition (Noling lists an 1807 fifth edition). WorldCat has a third edition of 1807. The 6th through 9th editions were published in 1808. See item 9 below for the 13th edition of 1810. Other editions listed are dated 1822 and 1829.

This copy does require a new binding and internal cleaning.

9. Davies, John. **The Innkeeper's and Butler's Guide, or, A Directory for Making and Managing British Wines; with directions for the managing, colouring, and flavouring of foreign wines and spirits, and, for making British compounds, peppermint, aniseed, shrub, &c. Thirteenth edition, revised and corrected.** *Leeds: Davies and Co*, 1810. Printed at the Stanhope Press, Leeds. 16.5 cm. iv, 199 pages. Handwritten recipes for ginger beer on first blank endpaper. Cloth-backed boards, binding in very poor condition. Contents loose and stained through first 20 pages and in a few other places.

This edition is completely reset and is not as attractively printed as the first edition. A note is added at the end of the preface: "The encouragement given to the Innkeeper's guide, in the sale of twelve Editions, the numerous applications (for more) from people in the trade, and others, and the great satisfaction expressed by the purchasers, are my reasons for sending out a thirteenth Edition." There appear to be only a few changes in the text itself. For example, at the end of the recipe for English Claret, there is a note: "N.B. This must be kept in sand." The instruction in the first edition for keeping wines from turning sour by adding a pound of warm lead is omitted in this edition. This edition adds a method for sweetening a musty cask which involves the use of fresh cow dung mixed with water, bay salt and alum. [pp 51-52]. Also added in this edition is a chapter on "the necessaries always wanted in wine and spirit vaults and gentlemen's cellars," including such items as a "small valinch, to taste your wines with" [=vellinch, an instrument for drawing a sample from a cask through the shive hole — aka a flincher], "six split broom sticks, for cellar candlesticks, to carry in the hand," and "six wine glasses, which must always be kept clean and ready at hand, if any gentleman should come to taste your wines ..." etc. Lots of good ideas, including a specialized use of horse dung and sawdust as a cleaning agent. [pp 182-191].

10. De Brevans, J. **The Manufacture of Liquors and Preserves. Translated from the French of J. De Brevans, Chief Chemist fo the Municipal Laboratory of Paris. With sixty-five illustrations.** *New York: Munn & Co.*, 1893. Printed by MacGowan and Slipper, New York. 18 cm. iv, (2), 200, (4 ads) pages. Gilt-decorated dark blue cloth. Water stain on cover, Back endpaper detached. Internally clean, except for stain at top, near spine, of last few pages.

In the preface, Ch. Girard, director of Municipal Laboratory of Paris, summarizes the contents of this book. The first part covers alcohol and natural liquors. "M. De Brevans says that there is rum which has never seen the Antilles and *kirsch* to which the cherry is a perfect stranger, both being spirituous mixtures made by mixing various chemicals and pharmaceutical products — an art which our neighbors beyond the Rhine have fully mastered." Part two deals with artificial liquors, part three preserves, and part four the analysis of liquors and their examination for adulteration. "M. De Brevans has limited himself to the study of liquors which can be made openly, and leaves in the shade all the dishonest and dangerous products reprobated both by chemistry and hygiene; but, to compensate for this, he has given us a considerable number of clear formulas, easy of application, which permits the distiller and the liquor manufacturer to make a large variety to satisfy the taste of the consumer."

The first French edition was published 1890.

11. De Cassagnac, Paul (1881-). **Les Vins de France.** *Paris: Librairie Hachette*, 1927. Imprimerie Cadoret, Bordeaux. 19 cm. (6), 212, (1) pages. Map illustrations. Errata slip tipped in on page 50. Paper. Binding worn because of brittle paper.

One hundred copies of this book were printed on "papier de Hollande," 30 of them reserved for the author, and 70 numbered 1 to 70. Another 100 copies of the first edition were numbered 71 to 170. This is not one of the numbered copies.

The author discusses French vineyards in general, their extent and the laws that ensure their continuity. He then talks about the qualities of wine, about its service and consumption, and how it is influenced by soil, grape varieties, weather, and the glasses from which it is drunk. The wine areas of France are treated in four chapters: Bordeaux, Burgundy, Champagne, and the others — the Maids of Honor. The book became very popular in Britain and the US in its English translation (see item 12 below).

12. De Cassagnac, Paul. **French Wines. Translated by Guy Knowles.** *London: Chatto & Windus*, 1930. Printed by Unwin Brothers, London. 20.5 cm. ix, 242 pages. Map illustrations. Maroon cloth. Ownership signature and address stamp on front pastedown.

First edition in English. French edition Paris, 1927. There was also an edition published by Dutton, New York, 1930 [WorldCat].

In the chaper on wine tasting, the author suggests that the three elements of tasting can be represented geometrically, like an equation with three unknowns: *bouquet* gives the idea of a parabolic phase (breathing in through half-opened lips); *fruitiness* suggests a hemispherical phase (tongue and hemisphere of the palate); *vinosity*, or alcohol, "corresponds to a hyperbolic representation with a vertical asymptote (it being supposed that the drinker still maintains the perpendicular) ..." And you thought the French took wine tasting as seriously as we do.

13. De Cassagnac, Paul. **French Wines. Translated by Guy Knowles.** *London: Chatto & Windus*, 1930. Printed by Unwin Brothers, London. 20.5 cm. ix, 242 pages. Map illustrations. Maroon cloth. Inscription on endpaper in pencil ("good wishes for Christmas" etc).

Same as item 12 above. Another copy.

14. De Chasteigner, Paul. **Les Vins de Bordeaux. Préface par Charles Monselet. Frontispice de Ch. Donzel. Quatrième édition.** *Paris: Librairie Bachelin-Deflorenne*, 1873. Imprimerie Alcan-Lévy, Paris.18.5 cm. xx, 124 pages. Frontispiece illustration in red. Original paper wraps, a little worn. Title page browned from impression left by frontis illustration. Stain upper right corner runs through entire book (not in text area).

The Fritsch sale catalog lists only this fourth edition (item 314). Here is what Oberlé says in his notes: "In 1870, under the pseudonym of Jaques Le Doux, Viscount de Chasteigner had published a work entitled the *Bordelaise*. He returns here to his favorites and gives us a marvellous book, a genuine hymn to wine. Following some general observations and a historical note on the wines of Bordeaux, he dedicates several chapters to classification, selection, tasting, to remarks on bottled wines, to the order of service of wines at table. Then comes a *Viniana*, or a collection of proverbs and old maxims on wine. Who better than Ch. Monselet to write the preface to this book? He does it in verse and gives us here two of his best poems on wine: the famous *Sonnet: «Au seul Bordeaux toujours fidèle»* and *«Fusion»* which celebrates the Lur-Saluces, the Branne-Moutons, the Corton-Latours, the Montrachets, the Léovilles and the Margaux, the Monroses and the Richebourgs, all the wines of Bordeaux and of Burgundy *«qui s'acceptent et se pardonnent leur triomphante égalité»*."

I can find no reference to an earlier edition. There was a 1993 edition of 68 pages published in Nîmes (WorldCat).

15. Decker, K. **Fein, Fein Schmeckt Uns der Wein [the wine tastes great]. Fröhliches Wissen von Rebe und Wein. Von Weinbaudirektor Dr. K. Decker, Trier, unter Mitarbeit von Dipl.-Landwirt K.W. Weiss, Berlin. Mit 78 Abbildungen.** *Berlin: Union Deutsche Verlagsgesellschaft*, (1936). 21 cm. 235, (4 catalog) pages + 16 glossy photo plates (indexed). Maps and illustrations. Bookplate of Harry Schraemli. Top edge gilt. In modern red leather-backed buff boards binding. Very nice copy.

©1936. Erstes bis drittes Tausend [1st to 3rd thousand]. A comprehensive treatment of German wine, from viticulture to wine-making to wine service, ending with a brief survey of the wine regions. There are many historical tidbits, poetry, anecdotes, and home-spun wisdom. For example: "It's the same with wine as with food … fine delicacies taste good at most from time to time, never as everyday fare. For nothing in the world is harder to bear than a string of good days," words of wisdom from the epicurean Goethe [page 185]. The reader is advised to keep a good stock of wine on hand to avoid Beethoven's problem. Schindler reports that Beethoven asked him to write to Schott (the music publisher) and, among other things, to remind him about the wine he had promised. At that moment the wine arrived, and Schindler placed 2 bottles of Rüdesheimer on the table at his bedside, but Beethoven's last words just before he died were "too bad, too late!" Don't let this happen to you. [187].

Uncommon. WorldCat locates copies only at Fresno and Library of Congress.

16. De Croze, Cte. Austin (1866-). **Comment Boire Nos Bons Vins de France. Illustrations de Ray Bret-Koch.** *Les Caves Félix Potin,* (1934). Printed by Tolmer. 28 cm. (24) pages. All pages have red-line borders and illustrations. There are 4 full-page color illustrations. Illustrated paper wraps folded over stiff paper covers. Wraps browned, internal wrinkling, but no stains.

Janvier 1934. Il a été tiré 500 exemplaires sur Pur fil Lafuma numérotés de 1 à 500. This copy is not numbered.

An attractively presented wine list, with introductory notes and advice on wines. Most of the wines listed are of vintages from 1915-1925. The youngest wines listed are a 1930 Moulin-à-Vent and a 1930 Montbazillac. The youngest champagne listed is a 1924 Bollinger, and others range back to a 1906 Moët et Chandon. The most expensive single bottle of the older reserves was Yquem 1874 at 225 francs; Latour 1869, Margaux 1869, and Lafite 1875 were each listed at 210 francs.

17. De Dombasle, C[hristophe] J[oseph] A[lexandre] Mathieu (1777-1843). **Instrucção Theorica e Pratica para a Fabricação das Agoardentes de Cereas e Batatas, empregando os seus residuos na nutrição dos animaes. Traduzida por J.P. Collares Junior, Cavaleiro da Ordem de Nossa Senhora da Conceição de Villa-Viçosa. Offerecida ao illustrissimo senhor Raphael José da Cunha.** *Lisboa: Typographia de G.M. Martins,* 1856. 20.5 cm. 104 pages, followed by 3 foldouts (2 diagrams, 1 chart). Paper wraps missing. Some foxing.

IVP 1068. A treatise on the manufacture of brandy from grain and potatoes. Originally published by Madame Huzard, Paris, 1820 (77 pages): *Instruction théorique et pratique sur la fabrication des eaux-de-vie de grains et de pommes de terre*.

18. De Gouy, Louis P. **The Cocktail Hour by Master Chef Louis P. De Gouy.** *New York: Greenberg,* (1951). 21 cm. vi, 386 pages. Yellow cloth, dustjacket worn, with slight chipping at extremities of spine.

More than half of this book is dedicated to food. The part on beverages has an introductory page on wine. Here's some advice: “Pick out a wine, liqueur, or cordial that warms the cockles of your heart, that delights your eye by its color, that seems to have some special inner message for you, which may hold locked in secrecy many things revealed only to you.” [page 219]. The beverage recipes are organized by type (27 of them), such as bishops, cobblers, cocktails, collinses, cups, fizzes, juleps, sangarees, syllabubs. A number of them are non-alcoholic.

19. Deichmann [Philippe] (1889-) & Wolf. **Wein-Chronik. Tausend Jahre Wein an Mosel, Rhein und Main; von Landrat a.D. Dr. Deichmann, Koblenz; Diplom-Weinbauinspektor Wolf, Trier.** *Stollhamm (Oldb.), Berlin: Helmut Rauschenbusch Verlag,* n.d.. Deutsche Zentraldruckerei, Berlin. 19 cm. 79, (1) pages + 4 glossy photo plates. Cloth-backed pale green boards. Fine, in lightly soiled dustjacket.

In this interesting and rather unusual little book, the authors provide available information on vintages from A.D.300 to 1956 for the German wine regions. In the introduction, the authors present some historical background and an overview of what follows. The facts for each year are listed in two columns, one for weather and the other for quantity and quality of wine harvested. The summer of 742, for example was hot and dry and produced very good wine; 1076 saw continuous very cold weather from November 1075 to the spring equinox and was followed by a completely failed harvest; in 1185, the trees flowered in January and there was a plentiful harvest of grapes with high sugar content beginning August 1st; etc. Fascinating stuff.

The preface is dated at Trier, 1950, but the book covers vintages through 1956, obviously a reprint.

20. De Kerdéland, Jean. **Histoire des Vins de France.** *Paris: Club des Amis du Livre,* (1964). Imprimé sur les presses des Petit-Fils de Léonard Danel à Loos-les-Lille. 18.5 cm. 317, (3) pp. Maps and illustrations. Endpapers and first 21 pages illustrated in monochromes, mostly red. Red cloth ribbon bookmark. Pictorial cloth, fine in original torn & chipped acetate jacket.

#10278 of 16060 copies. Part of the series "Bibliothèque de Culture Historique." The author begins his history of French wine with Cro-Magnon man, citing circumstantial evidence that might well take us to the conclusion that he was familiar with wine. Available evidence (cave paintings at Lascaux, etc) led a leading French anthropologist to declare that in matters of art, "the average prehistoric man was very superior to the average Frenchman of today ..." [page 29]. The proof will come in time, the author believes. Once he gets past Cro-Magnon man, the author is on more solid ground. A fairly complete and detailed account.

21. De Klerk, W[illem] A[braham] (1917-). **The White Wines of South Africa. A journey through the winelands of the Cape. With illustrations by François Krige and photographs by Terence McNally.** *Cape Town: A.A. Balkema,* 1967. Cape & Transvaal Printers, Cape Town. 27 cm. 110 pages + 12 color plates, of which 2 form the illustrated title. Maps and illustrations. Head and tailpieces. Green cloth, pictorial dustjacket matching title photo, a trifle worn.

There were 200 copies of this edition specially bound and signed by the author. This copy is not one of them. The book was also published in Afrikaans. This was to be the first of a series of books on the wines of South Africa. "Further titles are planned to cover red wines, sherries, dessert wines, etc ..."

The book takes the form of a rambling journey through the South African wine country, discussing the land, the wines, the wine-makers and wine authors, such as Leipoldt and Perold, all interlaced with historical anecdotes. The style seems a wee bit stilted. Perhaps it's better in Afrikaans?

22. (De Kuyper, John). **John de Kuyper's Complete Guide to Cordials.** *New York: John De Kuyper & Son,* (1965). 21 cm. 71 (1) pages. Illustrations, decorations and full page color photos. Gold boards.

©1965. First edition. Cocktails and other mixed drinks using mostly De Kuyper cordials. Dedicated to "Johs. de Kuyper, who established our family's distillery in Rotterdam in 1695, the time of Holland's golden age. We are proud of his role in the period that produced Rembrandt, Frans Hals and Vermeer, and established Dutch supremacy in varied fields including the spice trade, tulip growing, and the development of fine-tasting cordials ..."

23. Delamain, Robert. **Histoire du Cognac. Préface de Gaston Chérau de l'Académie Goncourt. Hors-texte de Geo Maresté. Illustrations d'après les clichés de l'auteur.** *Cognac: Éditions de la Salamandre, M. Masson,* (1935). Printed by SADAG, Bellegarde (Ain). 19.5 cm. (4), 140, (2) pages + frontispiece color plate. Map, illustrations and photographs.

Of this work, there was a separate limited edition of 320 copies, following an elaborate numbering scheme: A) for the first 70 copies — Japon Impérial: (5) numbered I to V & (3) A to C; Hollande Van Gelder: (5) VI to X & (5) D to H; Vélin pur fil du Marais: (40) XI to L & (12 not for sale) H.C.LI to H.C.LXII; B) the remaining 250 copies reserved for Éditions de la Salamandre — Japon: numbered 1 to 25; Hollande: 26 to 100; Vélin: 101 to 250. This is copy no. 176. All of these copies have the frontispiece color reproduction "au pochoir" [= stencil] by the colorist Eugène Charpentier, of a painting by Geo Maresté. The author covers all aspects of Cognac: the origins of trade between the Charente and the countries of northern Europe, and its later development, distillation, organization of the Cognac economy, influence of soil and climate, classification of growths, aging of Cognac, marketing, brand names, laws and state production controls, distillation of Cognac by the nobility and the clergy, Cognac as a therapeutic agent. There is an interesting chapter relating how the destruction of the Cognac vineyards by phylloxera (the Grande Champagne vineyards were almost completely destroyed 1880 to 1890), led to widespread fraud in the marketing of Cognac, which continued for many years afterward. Thus it was difficult to sell true Cognac of the abundant 1904 to 1906 harvests [pp 93-96].

The copy listed in the Fritsch catalog (419) was published in Paris and was not part of the numbered edition. WorldCat and NUC do not list it either.

24. (Dell Purse Books). **[Four titles]:**

Mixing & Serving Drinks. Everything about tall drinks, cocktails, wines, hot drinks, punches, after-dinner drinks. Special section: drinks for calorie-counters.

Wine & Cooking. Over 100 recipes with wine for everyday and special occasions. Easy-to-follow instructions; simple fare with a flair.

French & Domestic Wines. Best years, best buys, best brands.

The Dieter's Drink Book. Calorie & Carbohydrate listings for over 160 cocktails, highballs, wines & liqueurs, plus special weight-watcher drink recipes. *New York: Dell Publishing,* (1963). 13 cm each. 65 pages. Illustrations. No title page. Paper.

Dell Purse Books 5707, 9568, 3279, 1933, respectively. These miniature booklets were published at about the time when, I believe, the interest in wine was beginning to go mainstream. They contain a surprising amount of information for their size.

25. Delorme, René (1848-1890). **Gustave Doré. Peintre, Sculpteur, Dessinateur et Graveur. Photographies Goupil et Cie.** *Paris: Librairie d'Art, Ludovic Baschet, Éditeur,* 1879. Printed by Bernard, Paris. 43.5 cm. (half title leaf), (title leaf), 98, (1) pages + 23 photo plates. Numerous engravings, many full page. All plates and engravings are indexed. Only the interior of the book is present, with industrial-strength water-stains throughout, plus warping and occasional brown spotting and soiling for good measure. Originally issued in 24 parts.

A biographical, illustrated view of the life of Doré [1832-1883], one of the most popular book illustrators of his time. The book found its way into this collection because of a series of 4 photographic views of Doré's intricate vase sculpture "La Vigne." The vase is two and a half meters tall and is described in detail on pages 62 to 66. Delorme considers it to be one of the most extraordinary works ever to have come from the hand of man. It was greatly admired by visitors to the Universal Exposition of 1878 and the author would have liked to see it acquired by the city of Paris for exhibit in a park or other public place. As far as I know, the vase is now in the California Palace of the Legion of Honor in San Francisco.

The photo plates are 28 x 17.5 cm and are mounted. Although the photos themselves are not stained, the pages on which they are mounted show staining all around, affecting the captions as well. One of the options might be to try to clean them up for framing.

26. De Manio, Jack. **Jack De Manio's Drinkards. [three sets]: Cocktails. Long Drinks. Non-Alcoholic Drinks.** *London: Card Publications Ltd,* (1968). Each set (14.5 cm) consists of 16 cards with color photo on one side and recipes on the other, loose in silver grey cardboard wrap and jacket. The wraps are coming apart at the seams, but are repairable.

©1968 Gräfe und Unzer Verlag, Munich. Jack de Manio is listed on the cover blurb as a BBC Home Service announcer, with a background in the catering business in London, Europe and America. With these drink recipe sets you can stack the cards in your own favorite ways.

27. Democritus (1815-1882). **A Medical, Moral, and Christian Dissection of Teetotalism. With Illustrations by Phiz. Eleventh Edition.** *London: Sherwood, Gilbert, and Piper,* 1846. Printed by M. Benson, Newcastle. 21.5 cm. iv, 34, (2b) pp + 5 plates. Plain wraps, sewn, disbound. Internal dampstains and soiling.

Phiz was the pseudonym of Hâblot Knight Browne, illustrator of the *Pickwick Papers* and many other Dickens works. Democritus took his pseudonym from the laughing philosopher of Abdera (460-357 BC) who derided people's folly and vanity. A humorous, semi-serious attack on teetotalers, in which Democritus counters the bad logic of others with some questionable logic of his own. Entertaining reading. Simon BG 476, same edition. There was a 5th edition of 12 pages in 1839.

28. Denison, Merrill (1893-). **The Barley and the Stream: the Molson Story. Research Associate Léon Trépanier. A Footnote to Canadian History.** *[Toronto]: McClelland and Stewart*, 1955. T.H. Best Printing Co., Toronto. 23.5 cm. xiv, (1), 398 pages + 17 glossy illustration leaves. Illustrated endpapers. Cloth, dustjacket with faded spine and edge wear.

©1955. First edition. Published simultaneously in French under the title *Au Pied du Courant.*

A detailed history of one of the great breweries of North America. Denison drew on extensive company records going back to the founding of the brewery in Montreal in 1786 by John Molson at the age of 22, when he emigrated to Canada from Lincolnshire, England. The material is quite interesting, since much of the information comes from family diaries. Other sources included government archives in Ottawa, and organizations in the US. There is an interesting chapter on Molson's ventures in steamboat operation in the early 1800s and his relations with Robert Fulton in the US and James Watt in England.

29. (Denman, J[ames] L[emoine]). **A Brief Discourse on Wine; embracing an historical and descriptive account of the vine, its culture and produce in all countries, ancient and modern. Drawn from the best authorities.** *London: J.L. Denman*, 1861. William Stevens, Printer, London. 17.5 cm. vi, (2), 138 pages. Decorative headpieces, initials and tailpieces. Vignette on title page. All edges gilt. Embossed cloth, showing worn and departing spine and some staining, but internally clean.

This was the first in a series of a dozen or so books and pamphlets on wine by Denman. Much of the material in this book is repeated and greatly expanded in *The Vine and its Fruit* [see item 30 below].

This book was written in response to new laws in Britain favoring the increased consumption of foreign wines. In the preface, Denman speaks of "the emancipation of hilarious Bacchus from fiscal shackles." … "… the substitution of a cheap and wholesome beverage would do more to wean an industrial people from confirmed habits of inebriety than all the custom-house restrictions or Maine liquor laws [passed 1851] in the world." [pp v-vi]. Denman begins with the early history of wine, then devotes separate sections to the wines of Portugal, Spain, France, Germany and Hungary, South Africa, Madeira and the Canaries, Italy and Greece, Persia and India, Columbia [= North and South America].

The subject of the addition of spirits to Oporto wines, originally shipped to England in a pure state, elicits this statement, among many others: "Whether this ardent ingredient was originally added with the view of enabling [the wines] to bear sea-carriage, or merely to pander to a supposed defective palate, is of little importance to determine. In this country, however, it has become an article of belief, not only that the quality of these wines is much improved by the admixture, but that they will not even keep any length of time without it. Habituated as we now are to their use, improvement in this respect is greatly to be desired, and doubtless will some day be effected." [pp 48-49]. [Don't hold your breath, Mr. Denman]. There are many many interesting things in this book and I can't begin to list them, lest I not end, so I'll just report one other statement that I found particularly interesting, in the chapter on the wines of Italy and Greece: "Possibly the manufacture of the vinous juice as conducted in Cyprus at the present time, resembles most nearly the general practice pursued by the antients [sic], for the general character of dry or luscious wines, depending mainly on the soil or time of plucking of the fruit, must have been similar in their day as now." [112].

Simon (BV) and Gabler list the title of this work as *Brief Discussion* rather than *Brief Discourse*. The Simon entry in BG is correct (*Brief Discourse*). WorldCat lists an edition of 1860 (London, Charles Griffin) [?].

30. Denman, James L[emoine]. **The Vine and its Fruit, more especially in relation to The Production of Wine: embracing an historical and descriptive account of the grape, its culture and treatment in all countries, ancient and modern, drawn from the best authorities, and incorporating A Brief Discourse on Wine. Second edition, revised and enlarged.** *London: Longmans, Green, and Co.*, 1875. Printed by Spottiswoode and Co., London. 21 cm. xvi, 518 pages + 2 folding maps in color, one of Europe (frontispiece) and the other of the area 12 miles around Athens (at page 374). Headpieces, tailpieces and initials. All edges gilt. Brown cloth with gilt decorations. A little browning, and a small stain in lower right corner of the first few pages. Rear hinge weak. A nice copy overall.

As indicated on the title page, this incorporates the *Brief Discourse* of 1861. In fact the opening passages are identical and the general organization of the book is the same. I haven't seen the first edition of 1864, but I assume it also followed the same outline. In the preface, Denman says: "Since the beginning of 1864, when the first edition appeared, there has been a wonderful increase in the imports of foreign wines into this country, and it may be also admitted that the controversy which has been continually waged over the characteristics of those wines has resulted in a considerable improvement of the public taste." [page vii]. Much material has been added, certainly since the 1861 book, and the author continues to write entertainingly and informatively. A number of times, Denman expresses his low opinion of port. One instance appears in his eight ways to know pure wine: "Third, — That the addition of alcohol to wine, either before or after fermentation, destroys its character as such, renders it unwholesome, and conduces to gout and similar disorders." [507]. In support of his view, he cites Forrester's description of the making of port wine, including the use of elderberries for coloration [493-494]. He does give the devil his due, though, so to speak, in the chapter on Port, in which the current British Consul in Oporto, writing in 1867, "seeks to gainsay the practice of any systematic adulteration of the Douro vintages destined for the English market, by means of the addition of elderberry-juice, or any excess of ardent spirit." [218].

Gabler (G18180) reports that Denman was an agent for a Greek wine company. This explains a rather humorous passage in which Denman lists his choices of dinner wines: "After soup, a glass of Sherry or St. Elie is advisable; with fish, white Kephisia, Chablis, Sauterne, or St. Elie, as may be preferred. Between the courses, red Kephisia or Claret; and with the dessert, old Noussa, Santorin, or Burgundy; or for white vintages, a glass of St. Elie or Montillà Sherry; with dried fruits or nuts, a glass of Cyprus or Vinsanto might be more acceptable … Champagne should be put forward early … After cheese, a glass of generous Burgundy or old Port … but with an oyster luncheon, nothing can equal the delicate pale varieties of Greece and Hungary." [472-473]. That makes 9 Greek wine recommendations against 10 for all other countries combined.

To complete the 1861 *Brief Discourse*, there are four lines from Keats' *Ode to a Nightingale*:

Oh! for a vintage full of the warm south, —
Full of the true, the blushing Hippocrene,
With beaded bubbles winking on the brim
And purple-stain'd mouth, —
That I might drink.

The same four lines appear at the end of this edition, but each line has a correction (or two):

O for a beaker full of the warm south, —
Full of the true, the blushful Hippocrene,
With beaded bubbles winking at the brim
And purple-stainèd mouth, —
That I might drink.

Is this interesting, or what?

31. De Oliveira, Manuel Paulino. **Ministerio das Obras Publicas, Commercio e Industria. Collecção de documentos officiaes, memorias e noticias ácerca da Agricultura. Publicação Official N.º 1. Relatorio da Commissão de Estudo e Tratamento das Vinhos do Douro.** *Lisboa: Imprensa Nacional*, 1880. 30 cm. 88, (1) pages + large folding map at end: "Carta Vinicola e Phylloxerica de Portugal — 1879." (66 x 46 cm + margins). Ownership signature of "Ant.° Romão dos Passos" on title page and elsewhere. Original wraps. Some soiling and staining on covers and endpapers, and a few other places, else OK.

This is a report by the Commission for the Study and Treatment of the Wines of the Douro, the first official publication on Agriculture by the Ministry of Public Works, Commerce and Industry. The commission was created in 1878 and included Villa Maior and Antonio Batalha Reis as members. One of its main objectives was to find ways to combat phylloxera. This report provides information on phylloxera in Europe — its initial discovery in America in 1854, detailed description, how it affects the vines, how it spreads. This is followed by a survey of what can be done about it. Included are methods of staying with current grape varieties where there is no hope of completely eradicating the disease, planting resistant stocks (certain varieties of vitis labrusca, aestivalis and riparia), or substituting another crop. A recommended alternative to grapes is the olive, whose cultivation "is looked down on more than it deserves to be …" The olives and olive oil produced here are of very high quality [page 85]. Another viable crop would be figs. Tobacco would not work.

The folding map at the end of the book is a detailed wine map of Portugal, showing the eight main regions and 93 sub-regions, together with total wine production of each in hectoliters. The area shown to be affected by phylloxera is in the Douro region, east of Porto. For the Douro region (1.ª Região), the reader is referred to a

separate map which is not present. There is no evidence that the referenced Douro map (presumably more detailed) was originally included in this publication. Listed in IVP (2203).

32. De Périgord, A.B. **Nouvel Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère. Dédié au Ventre [=dedicated to the belly]. Première Année, 1825. [Deuxième Année, 1826]. [Troisième Année, 1827].**

[Volume 1 bound with]: Almanach de Paris et des Départemens, faisant suite à l'Almanach des Électeurs, 2me Année. Paris, Chez Ponthieu, 1925. Imprimerie de Plassan, Paris. *Paris: Baudouin Frères, Libraires,* 1825-27. Volumes 1 & 2 printed by J. Tastu, Paris; volume 3 by Imprimerie de Fain, Paris. Three volumes, each 13.5 cm.

[Vol. 1]: (2 title leaves), xxiv, 234, (1), 222-224, (2 title leaves for *Almanach de Paris*), (1), 14-144 pages + frontispiece engraving and foldout map at page 9: "Carte Gastronomique de la France."

[Vol. 2]: (2 title leaves), (7 leaves "Calendrier"), (dedication leaf), 264 pages + frontispiece engraving and foldout map on pink paper at page 1 ("Carte Gastronomique de la France").

[Vol. 3]: (2 title leaves), 238 pages.

All three volumes are in a full leather binding, in bad condition, with warping and some detached covers. Internally, volume 1 has some browning; volume 2 shows a fair amount of staining and browning; volume 3 has a spot of unknown origin on title page, some damp-wrinkling, but very clean. All volumes have the bookplate of Sylvain Van De Weyer. The spines bear volume numbers 9, 10, 11. They had been bound as a continuation of the eight volumes of Grimod de la Reynière's *Almanach des Gourmands*, 1803-1812.

A wide-ranging potpourri of gastronomabilia and viniana. Volume 1, for example, has a chapter on wine [pp 62-78] which includes a list of the wines most commonly found at table. The author rails against the practice of having wines poured by the servants who make the rounds asking the banal question "Burgundy or Bordeaux?" He would much prefer the old custom of our ancestors of placing one or two bottles of different wines near each guest so he could serve himself and avoid the agony of being at the mercy of the servant. Volume 2 discusses the service of wines at dinner. Again it is suggested that guests be allowed to serve themselves. The types of glasses to be used are also discussed [78-86]. And there is a brief chapter on the wines of Roussillon [255-257].

In browsing through these interesting volumes, I discovered that volume 3 was almost identical in content to volume 1, beginning at page (1). The only differences I noted were the substitution of new material for pages 91-92, and the addition of footnotes on pages 187 and 194 in volume 3. It seemed rather strange to me. Perhaps someone can shed some further light on this?

According to Vicaire (673-674), Périgord was the pseudonym of Horace Raisson (1798-1854). Vicaire also says that the first year had two editions, and that volume 3 had one plate, not present in this copy. Both Simon and Bitting list only the first year (volume 1). WorldCat and NUC too list only volume 1.

33. (De Périgord, A.B.) **Le Manuel du Gastronome, ou Nouvel Almanach des Gourmands, servant de guide dans les moyens de faire excellente chère. Orné d'une jolie gravure.** *Paris: Lebigre, Libraire,* 1830. Imprimerie de Constant-Chantpie, Paris. 13.5 cm. (2 title leaves), 246 pages + frontispiece plate. Bookplate of Sylvain Van De Weyer. Binding was full leather, but it's in very poor condition, with covers detached, spine missing, pages loose, browned and wrinkled. Could be salvaged with a new binding.

The preface is signed "A.B. Périgord." There is a brief section on wines at the end [pages 236-240]. Another important item in the gastronomic history of France. Not in Simon or Bitting. Vicaire 674.

34. Derys, Gaston (1875-) & Raoul Dufy (1877-1953). **Mon Docteur le Vin. Aquarelles de Raoul Dufy. Texte de Gaston Derys.** *Paris: Draeger Frères,* (1936). Printed January 1936 by Draeger Frères, Paris. 32 cm. 24 leaves. Original decorated paper wraps folded over paper covers. Slight wrinkling and small signs of wear, but clean throughout.

According to the entry in the Fritsch catalog (588), this is one of the most sought-after Nicolas publications. [There is no indication in this copy of the Nicolas connection]. There is a prefatory facsimile letter dated 27 July 1935 from Marshal Pétain, titled "Tribute to Wine" in which he declares that to the soldiers in the war, the resupply of wine was almost as important as the resupply of munitions. Wine had a good influence for moral and physical strength and so, in its way, it contributed to the victory. The remainder of the book is filled with Dufy watercolor illustrations and numerous statements by various medical and other personalities in support of the consumption of wine. The wide-ranging actions of wine are covered under the headings of calories, vitamins and radioactivity, children's diseases, typhoid fever, kidneys, nervous depression and anemia, appendicitis, diabetes, convalescence, influence on character and morality, decline of water-drinkers [e.g. use of opium in the US], obesity, maintaining youth and aesthetics, indispensability for writers, artists and athletes, good soldiers, and longevity. Among the authorities cited are Lorenzini of the University of Milan, F. Dougnac, Raymond Brunet, G. Portmann of the faculty of medicine in Bordeaux, Cambiaire, Charles Baudelaire, Charles Dormontal, Babrius, Armand Gautier, J. Guyot. Some are cited three or more times — Cambiaire scores three.

35. De Sépangueul. **Les Vins de chez Nous.** *Orléans: Imprimerie de "La France du Centre",* [1937]. 22 cm. 404 pages. Decorative initials. Red suede-like paper.

"Il a été tiré de cet ouvrage vingt exemplaires sur papier pur fil, dont dix hors commerce. Ces exemplaires ainsi que ceux imprimés sur vélin Navarre sont tous numérotés et parafés par l'auteur." This copy numbered 516 and initialled "M de Sep'l." Part I consists of a series of sketches on various wine areas, while Part II presents a detailed list of wines by Department. There is also a list of "wine-less" Departments. The *Club des Cent* yearbook #10 (1937), page 99, is my source for the date of publication.

NUC lists only a 1945 book on vines by De Sépangueul, a pseudonym (real name not given).

36. Des Ombiaux, Maurice (1868-1943). **Petit Manuel de l'Amateur de Bourgogne.** *Bruxelles: Librairie G. Van Oest & Cie.,* 1907. Printed August 24 1907, by J.E. Buschmann, Antwerp. (3 leaves), 100, (1) pages + original paper wraps bound in and binder's endpapers. Bookplate of Deuzel [Leon Lambert]. Top edge gilt. Attractive half morocco binding. Front hinge beginning to weaken. Minor water staining at very top of a few pages, and leather on front cover has a slightly washed-out look, but a very attractive copy which will probably not disappoint you.

Praise for the wines of Burgundy and for wine in general. Des Ombiaux begins by lamenting the fact that Brillat-Savarin had nothing to say about wine, except that it was the most pleasant of beverages. He tells us what the poet Baudelaire had to say about this rather upsetting situation. But Des Ombiaux goes on to defend Brillat-Savarin, saying that we need to consider the times and that the methodical approach to wine practiced in our Walloon cellars is a relatively modern science [pages 1-4]. We learn that in the war of 1870, wounds of the wine-drinking French soldiers healed in two weeks, versus a month for the Prussians [18]. Those who don't have the good taste to love French literature at least love its wines [20]. Bad people are water drinkers, but not all water drinkers are bad people — they're victims of mineral water exploitation [39]. And there is of course also material on the historical fame of Burgundy wines and an appreciation of many of the great Burgundy wines of the present.

This is number 109 of 300 copies. Simon and Bitting list only the second edition of 1908, also published in Brussels, in a limited printing of 200 copies. Fritsch had a later Paris edition of 1921. Not in NUC. Des Ombiaux wrote a number of other books, on wine, brandy, gastronomy, cigars, and on Belgian history.

37. Des Ombiaux, Maurice. **Le Gotha des Vins de France.** *Paris: Payot,* 1925. 23.5 cm. (3 leaves), (1), 10-216, (1) pages + 12 plates. Illustrations. Deuzel bookplate. Red pebbled cloth-backed boards. Nice copy.

Premier tirage [first printing] October 1925. A celebration of the wines of France, from antiquity to the present. An interesting chapter is "The Quarrel of the Wines," [pages 51-64], that is, the wines of Burgundy versus the wines of Champagne. It all started with a medical thesis in Paris in 1652, followed by another 40 years later, suggesting that the wines of Champagne were bad for the health. The "Rémois" rose up like champagne from an

uncorked bottle and replied with a 1700 medical thesis of their own refuting the two Paris theses. To fight fire with fire, the dean of medicine at Beaune, Hugues de Salin, published a reply in 1704, entitled *Defense of the wine of Burgundy against the wine of Champagne*. Champagne owed its reputation to two ministers, Colbert and Letellier, who owned vineyards near Reims. According to Salins, champagne lacked the vigor which the ancients called generosity; it was weak and watery and did not travel well, as did the Volnay drunk at the coronation of Sobiesky in Poland, or the Beaune served in Venice to celebrate Morosini's recapture of the Peloponnesus from the Turks [1687]. Of course Champagne replied, this time with the story of Wenceslas' trip to Reims to negotiate with Charles VI in 1397, Wenceslas agreeing to demands made on him so that he could continue to drink the wine. The quarrel finally died a natural death. In any case, that was then, says our author, before the time of sparkling champagne. The battle now would be between Burgundy and Bordeaux, but they respect each other's good qualities. He ends with the poem "Fusion" by Monselet which celebrates that mutual respect [see De Chasteigner, item 14].

38. Des Ombiaux, Maurice. **L'Amphitryon d'Aujourd'hui. Introduction à la vie gourmande (du Porto au Havane).** *Paris: Dorbon-Ainé,* (1936). 19 cm. 267, (2) pages. Headpiece and tailpiece illustrations. Paper.

Printed 30 April 1936 by Imprimerie Auxiliaire for Dorbon-Ainé. There were also 100 numbered copies, of which this is not one. This book, whose title may be loosely translated as "Today's Host," maintains a historical perspective while dispensing advice on all aspects of entertaining with food and wine, down to music and coffee and cigars. As for cuisine, which used to be thought of as great or middling or small, he says that for the 20th century amateur, there are only two cuisines — good and bad. To those who say you don't become a gastronome until about the age of 55 or 60, Des Ombiaux says he would rather dine with young gastronomes, under 30 even, than with old gastronomes who are insufferably pretentious and speak only through oracles about everything at table [194]. Interesting and entertaining.

39. De Sousa, Antonio Texeira. **Subsídio para o Estudo das castas do Vinho da Madeira. V Congresso Internacional da Vinha e do Vinho.** *Lisboa: Editorial Imperio,* 1938. 23.5 cm. 17, (1) pages + 3 glossy photo plates of grape varieties, etc at end. Paper. Damp-staining throughout.

Regiões Vinhateiras — II. A short history of viticulture in Madeira (started shortly after the discovery of the island 1418-1420) followed by a description of the grape varieties in use and their wine-making characteristics. The varieties listed (and illustrated) are: Malvasia Cândida, Sercial, Verdelho, Boal da Madeira, Tinta da Madeira, Listrão do Pôrto Santo, and Negro. Malvasia Cândida was the first variety cultivated, originating from the "Ilha de Cândia (Grécia)" [=Crete]. There is also a summary in French. IVP bibliography 2987.

40. De Szemere, Barthélemy. **Notes on Hungarian Wines. "Neque vinum nisi Hungaricum," (No wine if not Hungarian.) (Old Latin Proverb). Second Edition.** *Paris: Printed by E. Brière,* 1861. 21.5 cm. 40 pages. Vignette ("Arms of Hungary") on title page. Inscribed on title page: "to Lady, Countess d'Ayouls, respectfully, the author. [initials]." Deuzel bookplate. Half red morocco. Marbled endpapers. Very nice copy.

In the preface, the author says that reduction of tariffs under the *Cobden Treaty* will make it possible for Hungarian wines to compete in the English market. "My chief object is also patriotic. I thought to render an important service to Hungary, my fatherland, by calling the attention of the English public to those 360,000,000 gallons [versus 760,000,000 for France — see page 5] of unadulterated wine which Hungary yearly produces." The book is in 3 parts: 1) Hungarian wines and their production; 2) Dr. Kletzinsky on the medical importance of Hungarian wines; 3) Tokaj wine. Not in any of the bibliographies. WorldCat lists one copy in Europe.

41. De Toulouse-Lautrec, Mapie & Robert J. Courtine. **A Boire, A Boire! Des jus de fruits à la cave. Dessins de Kowska. ELLE encyclopédie dirigée par Miriam Cendrars.** *(Paris): Librairie Arthème Fayard,* (1960). Printed by Brodard-Taupin, Paris. 20 cm. 174, (2) pages. Illustrations and decorations, with a number of pages in monochrome color. Glossy boards.

Cocktails and other drinks [pages 5-93]; wine [94-170]. The author is better known for a cookbook.

42. Dettori, Renato G. **Italian Wines and Liqueurs. Text by Renato G. Dettori. Illustrations by Ervardo Fioravanti. Federazione Italiana Produttori ed Esportatori di Vini, Liquori ed Affini — Rome.** *Rome: Istituto Nazionale per il Commercio Estero,* (1953). Printed by S.A.G.R.A., Rome. 25 cm. 158 pages + 39 color plate illustrations numbered I-XXII and XXIV-XL [XXIII does not appear to be missing]. Paper, clear plastic cover.

General information on Italian wines and liqueurs, with a short listing by region, as well as some history, how to handle and serve wine, mixed drinks, etc. Each illustration is captioned on the back in English, Italian and German.

43. De Vasconcellos, João da Camara Leme. **Os Vinhos da Madeira e o seu descredito pelas estufas. Novo methodo de afinamento de vinhos e bases d'uma associação. [followed by a long list of titles, medals, memberships, etc].** *Funchal: Typ. "Esperança",* 1889. 22.5 cm. 91, (1 "erratas") pages. Ownership signature of "Antonio R. Passos — Agronomo" on title page and elsewhere. Wraps, repaired at spine.

Inscribed on half title: "Ao Ex.mo Snr. Conselheiro J. Ignacio Ferreira Lapa em testimunho de elevada consideração e estima offerea o seu adm.or Conde do Cannavial." IVP bibliography 3144.

The purpose of this treatise was to try to put a stop to the damage being done to the quality and reputation of the wines of Madeira by the system, begun in the early 1800's, of heating the wines for 3 to 6 months at a temperature of 50 to 70ºC, to simulate the effect of long voyages at sea in tropical waters, common in the 18th century. The wines thus lost their natural qualities and acquired a characteristic taste and odor. The trouble was that aging in barrels required four years, while heating accomplished sea-worthiness in a very short time. The author proposes that the wines be matured naturally, or failing that, be heated for a short time (*Pasteur* method) or for a more prolonged period at very moderate heat (*Cannavial* method) [pages 53-69]. There is a prefatory summary in French, as well as a number of quotations from *Wine and Spirit News* and tables showing the gradual decline in Madeira wine shipments through the 1800's.

44. De Villarinho de S. Romão, Visconde (1859-1923). **Flagellos da Videira. Com 20 gravuras, das quaes 14 coloridas.** *Porto: Magalhães & Moniz, Editores,* (1891). Printed by A.J. da Silva Teixeira, Porto. 25.5 cm. ix, 214 pages + 8 color plates and 5 black & white. Title page in red & black. Green, flexible cloth cover on original wrappers. Corner stains on cover. Original wraps worn, internally loose but sound. Deserves a better binding than it got from its present owner.

The "20 engravings, of which 14 in color" called for on the title page are all present, some plates having more than one illustration; they are numbered 1 through 20, not always in sequence, but all accounted for. IVP bibliography 3235.

A fairly extensive treatise on maladies of the vine, in four parts: 1) phytography of the grapevine; 2) vegetable parasites (athracnose, black rot, mildew, oidium, etc.); 3) animal parasites (cochylis, phylloxera, etc.); 4) diseases or other mishaps due to various causes (chlorosis, scorching, frost, storms, etc.). There is a very interesting and useful summary of vine diseases, organized by descriptions of symptoms, as seen in roots, stems, tendrils, leaves, flowers and fruit [pages 201-208].

45. Deville, J. **Les Vins du Rhône. Crus principaux du Beaujolais et du Lyonnais.** *Lyon: Imprimerie A. Rey,* 1914. 24.5 cm high x 31.5 cm wide. 16, (40) pages + 30 photo plates with tissue guards. Paper, soiled. Internally very clean.

This survey of the wine communes of the Rhône Department includes: Ampuis — Crûs de Côtes-Rôtie: Côte Blonde et Côte Brune; Villié-Morgon — Cru de Morgon; Odenas — Cru de Brouilly; Fleurie; Saint-Lager — Cru de Brouilly-Saint-Lager; Juliénas; Chénas; Lachassagne; Chiroubles; Regnié & Durette; Quincié; Saint-Étienne-la-Varenne; Perréon; Vaux; Theizé; Liergues; Pommiers Buisante; Anse; Condrieu. For each commune there is a page or two of information on political borders, orography, geology, total vineyard area, soil composition, historical and other notes. For each commune there is at least one photo plate; Ampuis, Saint-Étienne-la-Varenne and Condrieu have 2 each, Odénas 3, and Fleurie 7. The 16-page introduction provides an overview of the extent of vineyard areas, a list of the classified wines (red wines: grands crus and grands ordinaires; white wines: Condrieu), discussion of the grape varieties used (Sirah, Viognier, Gamay), the influence of orientation, soil

constituents and fertilizers on the quality of the wine. To those detractors who say the quality of the wines from grafted stocks is inferior to earlier wines from native root stocks, the author says that detailed studies have shown that the wines are just as delicate and that their "finesse de sève" is the same as before the phylloxera invasion [page 12].

A good historical source for this wine area. It's also interesting to see the wines arranged by Department, rather than in other traditional classifications we have become accustomed to. Not in any of the wine bibliographies.

46. De Villefosse, René Héron (1903-). **Histoire et Géographie Gourmandes de Paris.** *Paris: Les Éditions de Paris,* (1956). Printed May 18, 1956 by Imprimerie Typographique d'Édition, Colombe. 22 x 19.5 cm. 382, (9) pages, including "addenda et errata" and colophon + 12 plates of illustrations. Illustrations in text. Title in red and black. Red cloth with illustration, clear plastic dj, torn.

One hundred copies numbered CC 1 to 100 were reserved for members of the Club des Cent, and an additional 100 copies numbered 1 to 100, and 15 not for sale. This copy not part of the numbered series. De Villefosse is listed as archivist, curator of the Museum of the Ville de Paris, and member of the Club des Cent. The usefulness of this historical treatise is enhanced by the addition of three indexes: establishments (restaurants, confectioners, food merchants, etc), names (personalities, books, works of art) and cuisines & regional specialties

47. DeVoto, Bernard (1897-1955). **The Hour. With illustrations by William Barss.** *Boston: Houghton Mifflin Company,* (1951). Riverside Press, Cambridge, MA. 21 cm. (10), 84 pages. Red cloth-backed grey cloth. Dustjacket edge-worn, with attempts at repair.

DeVoto, historian and literary critic, here vents his spleen on the terrible things that are done to alcohol. To him, there are only two cocktails: whiskey (scotch, irish, rye or bourbon), plain or with ice, and the martini (3.7 gin to 1 dry vermouth). Anything sweet added to liquor is bad. The Daiquiri is particularly bad because its base is a sweet liquor — rum, for which he has nothing but scorn. The punishment for adding an onion to a martini should be strangulation. The three abominations are (1) rum, (2) any other sweet drink, and (3) any mixed drink except a martini. There is no such thing as a good punch. DeVoto's own favorite was rye, though he says the Navy has a monopoly on many of the good ones. "I have struck Navy installations a thousand miles from salt water and five hundred miles from fresh that had ryes worth traveling fully that far for — yes, worth listening to commanders talk about MacArthur." [page 13]

48. Dewey, S[uzette]. **Wines for those who have forgotten and those who want to know.** *Chicago: The Lakeside Press,* 1934. 17 cm. 97, (7) pages. Maps and illustrations. Rose cloth, paper labels. Dustjacket with fading spine. An attractive little book.

Twelve hundred copies of this book have been printed at The Lakeside Press, Chicago. This is copy number "1002" and it is signed by "S. Dewey." The cursory nature of the material is understandable in light of its publication just after Repeal, although it has 3 pages on the wines of the USSR, which is three more than many wine books even today. The author does say she lived in Warsaw from 1927-1930, which would explain the interest. The most amusing passage is on California wine, which includes such names as California Médoc and California Château Yquem. "The French have always protested this use of the names of their great wines, but it is really a compliment to their perfection which they have failed to appreciate." [page 29].

49. DeWitt, William A. **Drinking and What to Do About It.** *New York: Grosset & Dunlap,* (1952). 19.5 cm. (6), 186 pages. Illustrations. Grey cloth.

"Ethyl alcohol dissolves all fats, including cholesterol, and therefore tends to wash the artery walls free of the damaging deposits ..." [page 9]. He cites Scotland to illustrate his view that norms of "socially acceptable" drinking vary from place to place. His biggest complaint is with the improper mixing of cocktails. The secret of a "dry" martini is in dilution by stirring in ice, rather than the proportions of gin and vermouth, etc. He disposes of wine in a couple of paragraphs. The printed guides in liquor stores are all you really need, since intrusion into the circle of devotees requires a reverence which few Americans have. "If this seems a little unenthusiastic, or even unpatriotic, recall that California and New York … insist on naming their wines after Old World types." [page 162].

50. Dexter, Philip. **Notes on French Wines. Revised edition.** *Boston: Printed by Addison C. Getchell & Son,* (1933). 23 cm. 76 pages + tear-out vintage chart — duplicate of page 67, which it follows. Monochrome decorations. Paper, slightly soiled.

Third edition 1933. After a general introduction, there are chapters on Champagne, white wines and red wines. Other subjects, such as decanting, wine and food matching, and brandy are also discussed. As to smoking with wine, Dexter is not too disturbed by it. "In these days, when women are so lavishly perfumed … , our neighbors in a restaurant sometimes make it impossible to enjoy good wine. Naturally, the highest-class restaurants, which have the best cellars, are likely to shelter the most perfume. Tobacco smoke would be an agreeable substitute for the scented air of some of them." [page 49]. An annotated list of books on wine is at pages 72-73.

WorldCat lists no earlier edition.

51. Dickerman, Charles W. **How to Make the Farm Pay; or, The Farmer's Book of Practical Information on Agriculture, Stock Raising, Fruit Culture, Special Crops, Domestic Economy & Family Medicine. Assisted by Charles L. Flint, and other practical agricultural writers. Illustrated with one hundred and forty engravings.** *Philadelphia, Cincinnati, Chicago, St. Louis: Zeigler, McCurdy & Co.,* (1869). Printed by S.A. George, Philadelphia. (title leaf), (frontispiece plate), 206, 209-750 pages, including plate illustrations. Gilt-decorated green cloth. Entire book is in pathetically poor condition.

Of interest is a color plate [page 518] depicting various fruits, including Concord and Iona grapes. There is also an illustrated chapter on grape culture and wine making [pp 564-604], author not identified. Not in Amerine.

52. Digbie, Kenelme (1603-1665). **The Closet of the Eminently Learned Sir Kenelme Digbie Kt. Opened: Whereby is Discovered Several ways for making of Metheglin, Sider, Cherry-Wine, &c. Together with Excellent Directions for Cookery: as also for Preserving, Conserving, Candying, &c. Published by his Son's Consent.** *London: Printed by E.C. for H. Brome, at the Star in Little Britain,* 1669. 15 cm. (title leaf), (1 leaf "To the Reader"), 312 pages. [?Frontispiece portrait missing? — Bitting does not mention a portrait, but the copy cataloged in NUC shows "portrait wanting"]. Eleven unnumbered pages of the table of contents at end which had been supplied in facsimile from the copy in the Huntington Library are lost, unfortunately. Ownership name inside front cover: "John Gallington, His Book, 1728." The book is in rather poor condition.

A very large portion of this book [pages 1-112] is devoted to recipes for mead (or meathe or metheglin, as it was apparently interchangeably called). I won't repeat an entire recipe here, only what Digby says at the end of one of them: "This Meathe is singularly good for a Consumption, Stone, Gravel, Weak-sight, and many more things. A Chief Burgomaster of *Antwerpe*, used for many years to drink no other drink but this; at Meals and all times, even for pledging of healths. And though He were an old man, he was of an extraordinary vigor every way, and had every year a Child, had always a great appetite and good digestion; and yet was not fat." [8]. Some of the recipes are quite elaborate and call for the additions of many different herbs. From the cookery department, here is a sample recipe that we can all understand: "*To boil Eggs*: A certain and infallible method to boil new-laid Eggs to sup up, and yet that they have the white turned to milk, is thus: Break a very little hole, at the bigger end of the shell, and put it into the water, whiles it boileth. Let it remain boiling, whiles your Pulse beateth two hundred stroaks. Then take it out immediately, and you will find it of an exact temper: others put Eggs into boyling water just as you take it from the fire, and let them remain there, till the water be so cooled, that you may just put in your hand, and take out the Eggs. Others put Eggs into cold water, which they set upon the fire, and as soon as the water begins to boil, the Eggs are enough."

Although this book is in poor condition, I should think its great rarity would justify the expense for restoration, with appropriate binding. Later editions included 1671 and a third, corrected edition in 1677. A new edition was published in 1997.

53. Dingman, Stanley T. **Wine Cellar and Journal Book.** *Westover Publishing Co,* (1972). Oblong 17.5 x 25.5 cm. 41 pages of text + (52) pages of wine record blanks. Illustrations. Wraps, a little worn. First edition.

54. Diriet, H. [wine labels]. **"La conception de l'étiquette de vin. Wine Labels." Pages 15-24 in Publicité et Arts Graphiques. Advertising and Graphic Art. Revue de la publicité et des arts graphiques en Suisse. Review of Advertising and Graphic Art in Switzerland. Numéro Spécial – Special Issue. Emballage et Étalage. Packaging and Window Display.** *Geneva: Maurice Collet,* 1947. 31 cm. 150 pages + numerous plates of illustrations, chapter dividers and advertising. Paper of varying thickness and color. Paper covers, considerably worn.

The article on wine labels is in both French and English (translation by Ralph C.E. Rewcastle). It is an illustrated review of the history of the wine label. The oldest known labels appeared on Champagne bottles. One of the photos is of a labeled 1741 Moët bottle. There are also two plates with tipped-in label design samples by Roth & Sauter of Lausanne ("Haute Couture pour l'Habillage de Bouteilles"). A 50-page book by Diriet in German, on grapes and wine — vademecum for a good Swiss wine cellar, was published in Lausanne, 1945 [Bibliotheca Gastronomica, Catalog XLII, item 146].

55. [Drinking Cups]. **Cups and Their Customs.** *London: John Van Voorst,* 1869. Printed by Taylor and Francis, Fleet Street. 19 cm. vi, (2), 62, (2 ads) pages + frontispiece color illustration of a "sprig of borage in glass cup of the third or fourth century." Green cloth, spine browned and worn at extremities.

Second edition. On spine and cover: "Drinking Cups and Their Customs." See comments in Gabler (G34380) for the first edition of 1863, 52 pages, by George Edwin Roberts [1831-1865]. [This edition also listed under Van Voorst, G39960, as "unable to verify"]. From the preface to this edition: "The Second Edition of this book contains much additional matter, all of which has been derived from notes collected by one of the original authors of the work [Henry Porter?], whose untimely death is mourned …" This history of cups and other vessels, the kinds of drinks they contained, and the various customs associated with drinking them, begins with Noah and continues through the Greeks and Romans and on to the middle ages and modern times. Personalities mentioned in the course of this very interesting commentary include Sir Kenelme Digby. It ends with recipes for various "cups" prepared with a variety of ingredients, including honey mixed with herbs and spices (metheglin), ale and apples, punches with oranges, lemons, rum, brandy and green tea, and so on. One particularly appetizing drink, the "Wassail Bowl" (for Christmas Eve) contains beer, sugar, nutmeg, ginger, sherry, and slices of toasted bread floating on top. A typical wine drink is "Claret Cup, No. 1," which adds to a bottle of Bordeaux two glasses of sherry, one of Maraschino and some sugar. After icing, add a bottle of soda-water and two sprigs of borage. Since we know that these and similar concoctions are still happily consumed by beautiful people everywhere, we must conclude that they taste much better than they sound and no doubt their after-effects have been artfully neutralized by the judicious use of herbs and spices, from centuries of experience. An enjoyable book for anyone who has ever been happily punch-drunk at least once in his life.

The book presents some of the history of drinking customs and a number of recipes for punches and wine cups.

56. [Drinking Cups]. **Cups and Their Customs.** *London: John Van Voorst,* 1869. Second edition, same as item 55 above. A better copy.

57. Druitt, Robert (1814-1883). **Report on the Cheap Wines from France, Germany, Italy, Austria, Greece, Hungary, and Australia: their use in diet and medicine. Second edition, rewritten and enlarged.** *London: Henry Renshaw,* 1873. Printed by Savill, Edwards and Co., London. 18.5 cm. xii, 180, (8 advertising) pages + plate illustration at page 1. Decorative headpieces, tailpieces and initials. Endpaper ads. Green flexible cloth. Rather poor condition, internally loose, but not water-stained, and satisfactory as a reading copy.

Druitt proposes "to report upon the cheap wines which the public are now able to procure through Mr. Gladstone's remission of the wine duties, and the enlightened policy of the Emperor of the French." His objective is to write about wine primarily from a medical standpoint. "It is most especially the interest of the medical practitioner who lives amongst a luxurious town population to have at his fingers' ends a knowledge of the character and properties of the chief wines of the day; and this is a branch of knowledge that the practitioner, even in the most primitive and rural districts, need not despise. We must take people as we find them … I recollect, years ago, when beginning practice, how insignificant I felt, in comparison with Dr. —, whom I had met

in consultation at the house of an important patient. This was not because I did not 'know my profession,' to use the common phrase, for Dr. — was one of a very old school; but his real *forte* was his knowledge of cookery and wines; and before that my light was soon put out. I took the lesson." [page 3]. That he certainly did, for this book is filled with extensive and interesting material on wines in general, from their chemical make-up to their enjoyment, and with considerable detail on the use of wine in medicine. There are chapters on the wines of Bordeaux, Burgundy, other French, Moselle and Rhine, Italy, Greece, Hungary, Austria, and Australia. He does not seem to care as much for the fortified wines of Portugal and Spain. "By the end of the 18th century, French wine did not form one percent. of the wine used in England … For political purposes, our people were bribed to drink of the 'drugged chalice' of Portugal, whilst hatred against the French has been instilled as a religious creed, and their fine wholesome wines kept out by extravagant differential duties." [65-66] "Claret harmonizes with the light ethereal character of the great Celtic race. Port was a symbol of Whiggery and Presbyterianism."

> *"Erect and firm the Caledonian stood,*
> *Old was his mutton, and his claret good:*
> *'Let him drink port,' the English statesman cried.*
> *He drank the poison, and his spirit died."*

[From *Douglas* by John Home, who died 1805) [67]. There is more on this subject, some of it very entertaining. Later, on the subject of Roussillon: "I will here merely repeat the notes I made in my last edition about Roussillon. I have not added any since, and I do not want to … [on one of them]: " … alas! purchaser wont buy this as it is: he insists on giving double the price for it, when sweetened and brandied, and converted into public-house port at 4*s*." [104-105]

In the preface, Druitt tells us that the first edition of 1865 originally appeared as a series of articles in the *Medical Times and Gazette* in 1863 and 1864. "In this not much of the original work remains." [iii] Since there are now so many wines available, and so inexpensive, "one wonders at the *gulicidal* policy (if I may coin a word) which makes some people confine themselves to port and sherry. … A sparkling wine, too, is often a true „atre‹on yucÁj, or medicine of the soul [amen to that!] … Of the wines of America I know nothing, but witness with delight the effort to make them take the place of the firebrand whisky, and so to deliver that great and energetic people from the incubus of intemperance." [v-vi] In a footnote he references books by Husmann and Flagg. "Mr. Husman unfortunately advocates the system of making sham wine by fermenting sugar and water with the pressed husks of grapes." Druitt says that if his life is spared, he will write a book on "the moral properties of wine, its real value as a nutrient, and the secret of its power … on which I have been collecting materials for years." [vii]. But at the end he says he has been driven by ill health to pass the winter in a warm climate.

The son of a medical practitioner, Druitt set up his own general practice in London's Berkeley Square in 1837. He is best known for his *Surgeon's Vade-Mecum* (1839), a great favorite with students, which saw an 11th edition in 1878 and was widely translated. One of his main interests was sanitation. He was well versed in languages, science and theology. He lived for some time in Madras after his health broke down in 1872, and died after an exhausting illness at Kensington on May 15th, 1883 [*Dictionary of National Biography*].

My copy of the first edition unfortunately did not survive [see Gabler G18820]. As a typical collector, I had not actually read this book until just now. If you haven't read it, don't deny yourself the pleasure. It is not diminished by its age.

58. Dubois, Jacques. **Le vigneron vaudois et ses vins. Comment il pourra en améliorer la vente.** *Lausanne: Imprimerie Centrale,* 1944. 23 cm. 261, (2) pages + 3 charts, a foldout map, and 6 glossy photo plates. Bibliography pages 255-256. Had been bound with original wraps, but covers are gone, leaving bookbinder's bare spine and original wraps. Damp wrinkling throughout, but clean. Reading copy. Definitely not in the state in which it left the Schraemli collection.

Printed July 1944. Detailed review of the state of wine in the Swiss Vaudois and the question of continued support for the growers. The war had improved the deteriorating situation by temporarily reducing wine imports, but the author is looking for a longer-term solution. While the material is mostly on the commerce and politics of the Vaudois wines, there is also information on the vineyard areas (La Côte, Lavaux, Chablais Vaudois, Nord Vaudois, Vully Vaudois), the grape varieties, climate, etc.

59. Dubosc, J.G. **21 Années de Statistique Viti-Vinicoles 1907 à 1927.** *[Paris],* 1928. 18.5h x 27.5w cm. (8 leaves) + large foldout table. Advertising inside paper covers. Poor, heavily soiled.

Has a summary for each of the years 1907 through 1927 describing weather conditions and vine diseases. The table lists number of hectares of vines, production, yield per hectare and many other statistics for each year. There is a separate one-page table for Alsace-Lorraine.

60. (DuBouchett). **DuBouchett — Many, Blanc. Cocktail Recipes.** *Chicago,* (1945). 14.5 cm. 32 pages. Stapled paper, rusty.

Copyright 1945 — Many, Blanc & Co. A bit of ephemera.

61. Du Breuil, A[lphonse] (1811-1890). **Vineyard Culture Improved and Cheapened. By A. Du Breuil, Professor of Viticulture and Arboriculture in the Royal School of Arts and Trades, Paris. Translated by E. and C. Parker of Longworth's Wine House. With Notes and Adaptations to American Culture by John A. Warder, author of "American Pomology." 146 Illustrations.** *Cincinnati: Robert Clark & Co., Publishers,* 1867. 18 cm. xvi, 337, (12 catalog) pages. Illustrations. Eight of the catalog pages are devoted to *The Wine-Maker's Manual* by Charles Reemelin, including its table of contents and list of illustrations. Half leather binding is in a fairly poor state. Internally, the book qualifies as no better than a reading copy.

The subjects covered are site and soil preparation, choice of vines, propagation, planting of the vineyard, pruning and training (support), grape diseases, harvest. The notes regarding adaptations to American conditions are found at the points where the particular subjects are discussed, and they form a substantial portion of the material in the book.

62. Dubrunfaut, [Auguste-Pierre] (1797-1881). **Traité Complet de l'Art de la Distillation, contenant, dans un ordre méthodique, les instructions théoriques et pratiques les plus exactes et les plus nouvelles sur la préparation des liqueurs alcoholiques avec les raisins, les grains, les pommes de terre, les fécules et tous les végétaux sucrés ou farineux. Tome Premier. [Tome Second].** *Paris: Bachelier,* 1824. Imprimerie de Huzard-Courcier. 20.5 cm. [Volume 1]: (half title leaf), (title leaf), 376 pages + 3 foldout plates at end, numbered 1 to 3; [Volume 2]: (half title leaf), (title leaf), 352 pages, (errata leaf) + 5 foldout plates at end, numbered 5 to 8. Notes in ink at bottom of page 64 of volume 2, preserved uncut by binder. What was an attractive leather-backed cloth binding is not salvageable. Internally, except for bumped corners of first 100 pages of volume 1 (but no tears or stains), the book is clean enough to warrant a new binding.

One of the rarities of the distillation literature. The second edition was published in Brussels 1825. Simon (Vinaria 154) lists an English edition of 1830: *Complete Treatise on the Art of Distillation*. Noling has 4th edition, London, Sherwood, Gilbert and Piper, 1830, 532 pp.

63. Durkan, Andrew. **Vendange. A Study of Wine and Other Drinks.** *New York: Drake Publishers,* (1972). Printed in Great Britain. 22 cm. x, 327 pages + 16 glossy photo plates. Maps and illustrations. Endpaper charts illustrating the chemistry of fermentation. Cloth, dustjacket, both waterstained along top edge. Damp-wrinkling throughout. Good reading copy.

Directed pimarily to students of hotel and bar management. More than half of the book is devoted to wine. [Also published London, Edward Arnold, 1971].

64. Eckhardt, Fred. **A Treatise on Lager Beers: A Handbook for Americans and Canadians on Lager Beer.** *Portland, OR: Hobby Winemaker,* 1972. 21.5 cm. (6), 22, (4), 23-49, (3) pp + (2) figures. Illustrations. Wraps.

Fifth printing, revised edition, July 1972 [1st was 1970]. "Mr. Eckhardt … has pursued this subject to the degree of finding to his extreme disappointment there are no books available written on beer or the making thereof …" However, in his short bibliography (page 45), he does list a few books on the subject, dated 1934 to 1968.

65. (Ehret, George) (1835-1927). **Twenty-Five Years of Brewing, with an illustrated History of American Beer. Dedicated to the friends of George Ehret.** *New York: Gast Lithograph and Engraving Company,* (1891). 22.5 cm. 120 pages + 4 statistical charts. Illustrations. Decorated title page. Portrait of Ehret facing title. Small ownership signature at top of title page. Dark green cloth with gilt title on cover. Water-stained at edges. Internally a few pages show slight staining at outer edge.

George Ehret immigrated to the US from Germany in 1857, five years after his father. He apprenticed himself to a brewer and 8 years later struck out on his own, establishing the famous Hell Gate Brewery at New York's 92nd Street near the East River, at that time a rural area. He rolled out his first beer in 1867 and by 1877 he had the largest brewery in the United States, despite an intervening fire in 1870 which had destroyed his plant. Competition from Pabst, Anheuser-Busch and Schlitz eventually pushed him into fourth position, but his business prospered well into the next century. This book begins with the early history of brewing in the US and continues with the Hell Gate story to 1891. On the eve of the World War, Ehret paid a visit to Germany, but although he returned immediately, his motives were questioned and the anti-German sentiment fostered by the prohibition movement did not help his business. Ehret's heirs sold the brewery to Jacob Ruppert in 1935. There are interesting charts with figures for production of hops and beer, and of beer consumption. In 1889, the "German Empire" led the world in beer production with 47.6 million hectoliters, followed closely by Great Britain & Ireland with 46.9 and the US trailing with a respectable 36.9.

66. Elliott, Virginia and Phil D. Stong. **Shake 'em up! A practical handbook of polite drinking.** *Brewer and Warren,* (1930). 20.5 cm. 80 pages. Illustrations. Decorated cloth, quite poor on the outside, interior ok.

Basically a paean to drunkenness. "This book is … made for … the American People in the twelfth year of Volstead, 1930." [page 5]. Cocktail and canapé recipes, mixed with irreverent advice: "The weariest thing is to make the long trek between the bed of pain and the bathroom only to find that the green depths of the Acid Acetylsalicylic bottle are as empty as Life's fair promises of the previous evening. If you are a guest, take a potion from any of the small bottles marked with a skull and crossbones. This will occasion your hosts enough embarrassment to ensure their reform. They may even be hanged, if you arrange things cleverly, which is the Ideal, of course." [54].

67. Ellis, John, M.D. **A Reply to "The Academy's" Review of "The Wine Question in the Light of the New Dispensation."** *New York: Published by the Author,* 1883. 19 cm. (2), 270 pages. Gilt-decorated brown cloth. Water-staining, mostly on back cover and last few pages.

This book was reprinted in the book listed below (item 68), from the same plates. The author offers a paperback copy free and postpaid to "any reader of and believer in the doctrines revealed by the Lord in the writings of Emanuel Swedenborg …"

68. Ellis, John, M.D. **The Wine Question in the Light of the New Dispensation. A controversy, in which the views of his opponents are fairly and fully represented in their own language. Five works in one volume, namely: "Pure Wine — Fermented Wine and Other Alcoholic Drinks," first published in 1880; "The Wine Question in the Light of the New Dispensation," first published in 1882; "Reply to the Academy's Review," first published in 1883; "Intoxicants, Prohibition, and our New Church Periodicals During 1884-5," published in 1885; "Deterioration of the Puritan Stock," first published in 1884.** *New York: Published by the Author,* 1886. 19 cm. (4), 5-54 [Pure Wine]; 55-282 [Wine Question]; 283-554 [Reply]; 555-674 [Intoxicants]; 675-728 [Deterioration]; 729-736 [index] pages. Gilt-decorated cloth, water-damaged, internal wrinkling and some staining. Reading copy at best.

Ellis' basic position is stated in the preface: "Having been a total abstainer from intoxicating drinks for more than half a century, and never having acquired a taste for them, it will be seen that his ability to see the truth and his judgement have never been impaired … As a Professor in Medical Colleges for ten years and as a writer on the causes of disease … [he was satisfied] that intoxicants are never useful during health and very rarely useful as medicines …" The "wine question" is the result of the published view of the "New Church" (in the *New Jerusalem Messenger*) that the use of fermented wine was justified in the light of the new dispensation. Ellis, a New Church member himself, was in the camp of those who believed that the wines of the ancients, of the bible, were unfermented grape juice — boiled to preserve it, that fermented juices turned to vinegar and were considered bad, etc. etc. In his interpretation of statements made by Swedenborg, he managed to bring Swedenborg around to his own point of view, and did it with impunity, of course, since that gentleman was no longer there to defend himself.

Pages upon endless pages of theological hairsplitting, entertaining at times, but rather tiring in megadoses such as this one.

69. Ellwanger, George H[erman] (1848-1906). **Meditations on Gout, with a consideration of its cure through the use of wine. With a frontispiece decoration by George Wharton Edwards.** *New York: Dodd, Mead & Company,* (1897). University Press: John Wilson and Son, Cambridge, USA. 19.5 cm. xvi, (1), 208 pages + frontispiece. Decorated title page in red & black. Two bookplates: The Junior Book Committee of the American Library Association War Service, and War Service Library. Top edge gilt. Red embossed cloth, heavily gilt. Small water stain at bottom of spine.

The author's whimsical preface ("premonstration") includes a disclaimer regarding the promise of the title page: *"It is not within the power of The Author … to propound,* even through the use of Wine, *a general and unconditional* Cure: *such depending not only on the idiosyncracies of the Malady, but upon the divers stomachic fantasies, rheums, defluxions, humours, crudities, and assimilative vagaries of the Individual, as will be duly set forth in the following chapters. Forasmuch as no two leaves are precisely alike, nay, no two grains of sand resemble each other, so likewise no two* Gouts *are of identical habit and complexion."* [pages vii-viii]. Hereditary predisposition accounts for a large majority of the cases; next comes life style, then lead poisoning. Too much exercise can also trigger gout in those predisposed. Bad eating and drinking habits seem to be a common precipitator [13-17ff]. Wines "generally considered most baneful being Port, Madeira, Burgundy, Sherry, Malaga, Champagne, the heavy growths of the Côtes du Rhône and the honied products of the Pyrénées Orientales. To such must be added the luscious sweet Sauternes." [118]. "The undue proportion of Gout that has long existed in England as compared with other countries, can be traced largely to the revolution of 1688 and [the] addition of extraneous spirit; previous to which, and up to the date of the Methuen Treaty, the 'claret' of France had been the general beverage among the wine-drinkers of Great Britain." [134]. To conclude, the author postulates his sufferer as pondering "were he not afflicted with Gout, he might top off his dinner with a glass of Port, — in one form or another, sooner or later, one must pay the penalty of living; and what can a man live long enough to know except that he is born to die?" [194].

This book was reprinted by Tuttle in 1968 (Gabler G19340).

70. Embury, David A. **The Fine Art of Mixing Drinks.** *Garden City, NY: Doubleday & Company,* 1948. Printed at The Country Life Press, Garden City. 19.5 cm. xii, 372 pages. Black cloth, covers water-stained at bottom. Internally water-stained as well. Reading copy.

First edition. Signed on endpaper: "Cordial-ly yours, Dave Embury." A very informative, well-written general treatise on mixing drinks. "… I have never been engaged in any of the manifold branches of the liquor business. I am not a distiller, an importer, a bottler, or a merchant of liquors. I am not even a retired bartender … This book is … written by an amateur for amateurs." [page v]. Embury gives you really useful information and interesting opinions, for example, Canadian whisky "… has always tasted like a blend of Scotch and rye and I don't like it. I admit that this is an individual idiosyncracy. I like both Scotch and rye — but I don't like them mixed." [33]. Lots of good ideas on all aspects of mixing cocktails and other drinks — one of the best books on the subject.

71. Emerson, Edward R[andolph] (1856-). **A Lay Thesis on Bible Wines. By Edward R. Emerson, author of "Story of the Vine."** *Merrill & Baker,* 1902. 19 cm. 63 pages. Bookplate of "The La Salette Seminary Library, Altamont, New York." Red-bordered grey cloth, soiled.

Copyright January 27, 1902, yet it lists Emerson as author of "Story of the Vine," published April, 1902. Emerson exposes the absurdity of the "two-wine" view of many theologians (and other men such as John Ellis — see item 68 above) which held that the wine of the Bible was almost always unfermented wine. As a winemaker, the author assures us that it is impossible to make unfermented wine, and he is opposed to the addition of salicylic acid to stop fermentation: "And yet here we have an M.D. who is also a D.D. upholding the use of this powerful acid in a liquid of which he wants you to drink, and which in order to be fit to drink must be 'doctored'." [page 32]. Elsewhere, Emerson says he would like to see the temperance people succeed. "This may sound like cant to many, and savor of hypocrisy when they hear a professed winemaker uphold temperance ..." But look at it from a business point-of-view. It's not the drunkards, but law-abiding, self-respecting citizens who have the money. "Whom do we want in our employ? Do we want toughs, drunkards, sots, and the like to pick our grapes and make them into wine, or do we want sober, honest, industrious men ... These are a few reasons why in a business way we earnestly desire to see the cause of temperance prosper." [43-44]

According to the *National Cyclopaedia of American Biography*, Emerson's father Jesse (1818-1898) was the founder of the Brotherhood Wine Company of Washingtonville, New York.** Edward became an executive of a telegraphy company, and later travelled extensively before going to work at the Brotherhood Wine Co. On his father's death he succeeded to the presidency. In 1904 he became the first president of the newly formed American Wine Growers' Association. At the time of this biographical entry [ca 1905?] he was, among other things, treasurer of the American Champagne Makers' Association. He was married in 1874 to Idanthea Antoinette, daughter of De Zardious de Lacey.

** However, the current internet web site of the Brotherhood winery says "The winery was established by a European emigre, John Jaques, who produced the first commercial vintage in 1839. Brotherhood has been in continuous operation since that time — making the winery the oldest in the United States! ... In 1886 the winery changed hands. Mr. Jesse Emerson and his son expanded the facility, adding the 'landmark' stone building with additional underground cellars that are the largest in the country."

72. Emerson, Edward R. **The Story of the Vine.** *New York and London: G.P. Putnam's Sons,* 1902. Knickerbocker Press, New York. 19.5 cm. ix, 252 pages. Decorative headpieces and tailpieces. Gilt-decorated maroon cloth, covers rather waterstained, not extending beyond endpapers internally. Inner hinges cracked.

Published April, 1902. A broad survey of the wines of the world, beginning with "the wines of antiquity," and ending with a long chapter on "the vine in America" [pages 141-248]. Emerson is strongly opposed to adulteration of wines, and he is critical of a person who "adds substances that even if they are not definitely poisonous, yet rob from the wine that peculiar virtue which makes for health. In what respect is such a man morally better than a murderer? — in fact, he is, if anything, lower in the scale ... Of necessity, the public as a whole are more or less ignorant as to what constitutes pure wine ... There are ... men who would scorn to sell anything but an honest wine and one that they knew to be pure. Strange as it may seem to the uninitiated there are no millionaires to be found among this part of the trade although instances can be cited where they have been in business for nearly three quarters of a century." [139-140].

73. Emerson, Edward R. **The Story of the Vine.** *New York and London: G.P. Putnam's Sons,* 1902. Knickerbocker Press, New York. 19.5 cm. ix, 252 pages. Decorative headpieces and tailpieces. Gilt-decorated maroon cloth, waterstained at foot of spine and at corners of covers, and partially edges, but internally clean.

Published April, 1902. Reprinted April, 1902; May, 1902. Laid in is a folded typescript letter, dated May 23 1902, signed "James Mack" and addressed to "Mr. Chas. L. Meade, Middletown, N.Y. — My Dear Mr. Meade:— I have requested the Publishers Messrs G.P. Putnam Sons New York, to forward to you a copy of "The Story of the Vine written by our President Mr. Edward R. Emerson. — It deals with the Vine and its products in an interesting way, and I hope you may be entertained by its perusal ..." Mack was of the Brotherhood Winery.

Third printing, but a much crisper copy than the first edition above (item 72).

74. Emerson, Edward R. **Beverages, Past and Present. An Historical Sketch of their Production, together with a Study of the Customs Connected with their Use. In Two Volumes. Volume I. [Volume II].** *New York and London: G.P. Putnam's Sons,* 1908. The Knickerbocker Press, New York. 23.5 cm. [Volume 1]: vi, (1), 563 pages; [Volume 2]: iv, (1), 514 pages. Title pages in red and black. Top edge gilt. Maroon cloth, spines badly waterstained, dustjackets stained and badly soiled. Internally, volume 2 is quite clean, while volume 1 shows red waterstaining confined to narrow area at spine in last half of book. Close your eyes and you'll have a great reading copy.

Volume 1 covers the continents of Asia, Africa and Australia, while volume 2 does Europe and the Western Hemisphere. The jacket blurb presents the best summary: "… tells the history of the beverages, intoxicating and non-intoxicating, of all peoples and countries from the earliest times to the present. Beside the account of beverages and their nature … are the picturesque descriptions of drinking-customs as represented, for instance, in the symposia of the Greeks, the banquets of the Romans, the feasts of the Druids and Picts of Britain, and the potations of the savage tribes of Africa and America …" Regarding the origin of the word cocktail, one theory is that it is "derived from a stock-breeding term as applied to horses; that is, a cocktail was a horse with a small touch of impure blood, in fact a mixture. This has a plausible sound and is perhaps the true source of the name." [vol 2, page 479]. These volumes would make entertaining reading, but I did want to finish this catalog.

75. Engel, René. **Vade-Mecum de L'Oenologue et du Buveur "Très Prétieux." Par René Engel, Oenologue, Chargé de Cours Honoraire à la Faculté des Sciences de Dijon, Grand Camerlingue de la Confrérie des Chevaliers du Tastevin.** *Paris: Maurice Ponsot,* 1959. 18.5 cm. 466, (3) pages + plates of illustrations, some in color. Numerous illustrations and detail maps (mostly in red and black) of the wine areas of France. Green embossed cloth, spine faded.

Achevé d'imprimer le 21 Février 1959. Inscribed by author: "A Monsieur John H. [?Zucker]. Hommage amical et tastevinesque." Part 1 (to page 164) is a dictionary of terms; part 2 (to page 368) contains a regional guide and detailed maps; part 3 is devoted to advertising. Part 2 is taken from Brunet's *Dictionnaire d'Oenologie* of 1946, same publisher [see my Catalog B, item 119]. The entry in the Fritsch sale catalog (231) identifies the binding as red, and also confirms the source of the maps in Part 2. There was also a limited edition, by the "bibliothèque alsacienne de Louis Pierre Widerkehr" (Fritsch 232). A very useful handbook.

76. Ensslin, Hugo R. **Recipes for Mixed Drinks. Copyright, 1016-1917 [sic]. Second edition.** *New York: Published by the author,* (1917). Fox Printing House, New York. 20.5 cm. 74, (2) pages. Advertising illustrations. Photo of author on title page. Paper. Covers worn and a one-inch water stain at bottom runs all the way through the book.

"The object of this book is to give a complete list of the standard mixed drinks that are in use at present in New York City, with directions for preparing same in the most simple manner to get the best result." Copies available from Ensslin at 2013 Fifth Avenue, New York City, for fifty cents. [page 5]. This copy is from the collection of Julia Perrin Hindley, but her bookplate is missing. Noling lists an edition of 1916, 63 pages, presumably the first edition.

77. Erb, Hertha S. **Wein Lecker Serviert, als Getränk zum Essen, für Kenner zum Kochen, für Genießer am Abend.** *Wiesbaden: Falken-Verlag Erich Sicker,* [?1966]. Printed by H.G. Gachet & Co., Langen. 19 cm. 80 pages, followed by 7, (1) catalog pages + 4 color plates. Illustrations. Bibliography pages 79-80 (without dates). Paper.

General information on wine, its service with food, and its use in cooking. The date of publication is no later than 1966, when it was purchased, and not before very late 1964 — the last vintage mentioned is 1964.

78. Escritt, L.B. **The Small Cellar.** *London: Herbert Jenkins,* (1960). Printed by Cox & Wyman, London. 22 cm. 192 pages + 12 glossy photo plates. Bibliography pages 179-181. Maroon cloth, slight waterstaining along top edge. Dustjacket worn, waterstained and soiled. Damp wrinkling throughout internally. Reading copy.

First published 1960. The subject of the title is addressed in the opening chapter. The remainder of the book deals with the tasting, serving and making of wine, the wines of Europe, Africa and Australia, and finally beer, cider, spirits and mixed drinks.

79. [Every Man ...]. **Every Man his own Brewer; or, a Compendium of the English Brewery. Containing the best instructions for the choice of hops, malt, and water; and for the right management of the brewing utensils. Likewise, the most approved methods of brewing London Porter and Ale. Of brewing Amber, Burton, Western and Oat ales. Of good table beer, and Marlborough, Dorchester, Nottingham, and Bristol beers. And of manufacturing pure malt wines. Of fermentation; casual distemperature in brewing, with the cause and remedy. The theory of British fruits, as applied to the improvement of malt liquors. Of air; its properties and effects. Of the thermometer, its use and application in brewery. Of fire, and its action on malt and vinous extracts. Together with a variety of maxims and observations deduced from theory and practice. And some useful hints to the distillery, for extracting a fine spirit from malt and other ingredients. The whole illustrated by several experiments. By a gentleman, lately retired from the brewing business.** *London: Printed for the author: and sold by J. Almon, opposite Burlington House, in Piccadilly; and Mess. Robinson and Roberts, in Pater-Noster Row,* 1768. 16.5 cm. (half title leaf), (title leaf), vi, [vii-viii missing], ix-xxviii, 29-256 pages, followed by (4) pages of J. Almon book offerings. Bookplate of James Mercer. Ownership signature of "William Harvey, 1795." Full leather, very poor condition, with cover detached, spine chipped, and fairly extensive internal water-staining.

Listed by Noling, page 472. There were later editions, to as recently as 1900. The author was probably Samuel Child.

80. [Fabbri]. **Cantina e Bar. Volume I [II-XII].** *Milano: Fratelli Fabbri,* (1968). 12 volumes. 23 x 21.5 cm. Volume I: 89 pp; Volumes II-XI: each 85 pp; Volume XII: 81, xx index pages. Numerous illustrations and photos throughout, most in color, including maps and wine label illustrations. Glossy color photo boards, fine except that the glossy coating on two of the volumes is wrinkled, but overall appearance is fine.

An interesting encyclopedic potpourri, each volume's contents following more or less the same pattern, each having chapters on drinksmanship, on viticulture and wine-making, on the wines of an Italian region, on the wines of another country (from France and Spain to Iran and India), on cocktails, on sparkling wines, on wine in history, and on alcohol and health, or on wine in cooking. Each region of Italy typically gets equal billing with the wines of another major wine country. The wines of the US together with those of Canada are treated in the volume that covers the wines of Sicily. Although this work was published only 30 years ago, its view of US wines is startling. The author claims there is an attitude in the US that all wines are equal, and all the rest is snobbery. And furthermore: "In tutti gli Stati Uniti si contano sulle dita i pochi ristoranti che abbiano una vera e propria cantina dove il vino riposa, invecchia e viene amorosamente curato." [In all of the US you can count on your fingers the few restaurants that have a wine-cellar worthy of the name, where the wine rests, ages and is lovingly cared for]. The author accuses us of standardization, the enemy of a product as personal as wine. And so on.

81. Fabroni, Adam (1748-1816). **De l'Art de Faire le Vin, par Adam Fabroni, L'un des Savans envoyés par les Puissances amies de la République, pour l'uniformité des Poids et Mesures; Ouvrage couronné par l'Académie Royale d'Économie de Florence, Dans lequel on trouve un Examen curieux de la construction physiologique du raisin, des fluides qu'il contient, et de toutes les parties constituantes du moût; des expériences nombreuses, suivies de résultats souvent inconnus, et appuyées de l'autorité des Auteurs les plus célèbres, sur la manière de fabriquer, de corriger, d'améliorer, de transporter et de conserver toutes sortes de Vins. Avec Tableaux et treize Figures; Traduit de l'Italien, par F.-R. Baud, de Saint-Claude, département du Jura.** *Paris: Chez A.-J. Marchant, Imprimeur du Muséum d'Histoire naturelle, et Libraire pour l'Agriculture, rue des Grands-Augustins, n . 12. Et à Genève, chez J.-J. Paschoud, Libraire,* An 10 (1801). 20 cm. xii, 220, (1 catalog) pages + 2 foldout tables at pages 46 and 132, and a foldout engraving at page 220. Headpiece engraving. Very poor condition: leather of binding burned off, surviving boards warped, damp wrinkling throughout, with some staining. There *was* a bookplate ("Bibliothèque de Mr Roederer") which is gone. Considering the punishment of fire and water, the condition could actually be considered remarkable. The entire contents are certainly readable, and the robust quality of the paper would probably make a restoration effort feasible. But it is truly in poor condition.

Adamo Fabbroni's [the French dropped a b] *Dell'Arte di fare il vino* … was first published in Firenze in 1787 [Vicaire 353, Simon BG], followed by a second enlarged edition in 1790 [Vicaire 353]. A German translation was published in Leipzig, also in 1790 [Simon BV 34]. Interestingly, this French translation [Vicaire 354, not in Simon] was published in the same year as Chaptal's *L'art de faire le vin*, and sold on the same street [?] in Paris [Rue des Grands-Augustins vs Quai des Augustins]. Judging from Fabbroni's preface, there was apparently a lot of competition in the quest for the secret of fermentation. Bullion had raised some doubts about prior theories, based on some ingenious experiments, "but these experiments were far from satisfactory in demonstrating what are the absolutely necessary ingredients in effectuating fermentation, and on this point I believe I have been more successful than he …" The works of Villifranchi are too well known to cause even the suspicion of any resemblance between his work and mine. No one could accuse me of having profited from Rozier's excellent dissertation which won the prize at the Limoges Academy. His sole objective was the making of brandy and he spoke only incidentally about the fermentation of wine. Bertholon himself had in view only the determination of the best time for the vintage, as had been requested by the Montpellier Academy. Two excellent works appeared recently in Madrid and Rome, but because of the difficulty of obtaining books from Spain, and the fact that the other had not yet been published, I could not have known about them. Bussani seems to me to have surpassed all others in this area, following my lead. But he did not go deep enough into the mystery of fermentation. His ideas are so close to mine that I could be accused of plagiarism, except that my paper was in the hands of the Academy at least four months before his was published …" etc. [pages v-xii]. This book is mostly in the form of an analysis of 121 different experiments and a number of attendant observations, on the fermentation process and the making of wine.

Adamo Fabbroni was born in Florence on December 6, 1748, eldest child of Orazio di Mattia and Rosalinda di Adamo Werner of Heidelberg. On the death of his father, he went to Corsica to serve with the French occupation forces, but he soon returned to Italy. He was interested in language and became a classical scholar, with Seneca as one of his specialties. He wrote a dissertation on dancing (1775). He was active with an agricultural journal (*L'Agricoltore*, 1784-86) and wrote on Chinese agriculture. In 1783 he published a book on the butterfly as an Egyptian symbol (Florence, 50 pp). The first part of his book on wine-making (pages 15-160 of the first edition) — 113 experiments — was attributed to his brother. This work followed a line of research that led to Chaptal's famous treatise and later attracted Pasteur's attention. In later years Adamo lived in the shadow of his more famous brother Giovanni (1752-1822). It was Giovanni who edited and published Adamo's 1785 dissertation on theories of land valuation, taking into account its productive capacity. Giovanni sent this and other works of his brother to Thomas Jefferson (in Paris at the time). In a letter to Giovanni Fabbroni, dated Paris, March 2, 1786, Jefferson said it was "precious and filled with useful ideas" and "particularly applicable to our plan of taxation in America." Adamo Fabbroni died in Florence April 18, 1816. [*Dizionario biografico degli Italiani*, vol. 43 (1993), pages 669-673].

82. Fadiman, Clifton (editor). **Dionysus. A Case of Vintage Tales about Wine. Collected & edited with an introduction by Clifton Fadiman.** *New York, Toronto, London: McGraw-Hill Book Company,* (1962). 21.5 cm. (9), 309, (1) pages. Illustrations. Two-page illustrated title. Black cloth-backed red boards, with a gently curved warp. Dustjacket, worn and wrinkled. Internally very clean.

The opening piece is J.M. Scott's *The Man Who Made Wine* and the closer is Hilaire Belloc's *Heroic Poem in Praise of Wine*. Other authors represented in between include Sayers, Allingham, Graves, Warner Allen, Poe, Durrell, Morley and Meredith. Also included is E.C. Bentley of "clerihew" fame. Speaking of which, Fadiman in his introduction says he once wrote a clerihew, named *Poe-tatory* to explain Poe's appalling ignorance of wine, which did not prevent his *Cask of Amontillado* from winning anthological immortality:

> Poe's curse
> Was mixing stimulants and verse.
> No sooner was Poe
> Done with his old raven than he started on his Old Crow.

83. [Farmer ...]. **The Farmer & Gardener. Volume II. Published every Tuesday by the proprietors, Sinclair & Moore, and Rober Sinclair, Jr. — edited by E.P. Roberts. No. 1, May 5, 1835 to No. 52, April 26, 1836.** *Baltimore: Sinclair & Moore,* 1835-36. Printed by Sands & Neilson, Baltimore. 28.5 cm. 416 pages. Illustrations. No title page. Ownership signature inside cover: "Ch Jas. Faulkner, Runnemeade." Leather-backed marbled boards. Poor condition, internal water stains and browning, but complete and readable.

There are very occasional references to grapes and wine, among them an appreciation of a bottle of wine made by D.N. Norton of Magnolia, near Richmond, from the *Norton's Seedling* grape which he had developed: "... It is not our purpose to say, that this wine is as good or better than *any* imported; but we do, in all candor affirm, that we consider it a better article than one half of the newfangled liquors which we receive from Europe bearing the name of wine ..." [December 22, 1835, page 271]. Norton acknowledges the "highly flattering notice" and, as requested, provides details on the making of this wine, from the crushing of the grapes to the management of the wine in cask through the following spring. Signed "Danl. Norborne Norton." [February 2, 1836, pp 315-316].

Another item of interest perhaps only to those of a certain heritage, is a long letter from John Adlum, the burden of which is to "honor him, to whom honor is due," the subject being the discovery of plaster of paris as a fertilizer in Germany in 1768, and its subsequent first use in Pennsylvania not many years later. This information eventually reached Governor Mifflin in a meeting at which Adlum was present. The source of the information was a letter from Michael Immel, who operated a German hardware store in Philadelphia, and often went to Germany in search of redemptioners. Land was purchased by many of the immigrants from the Penns "for five pounds for one hundred acres, $13,33, and one half penny per annum, called a quit rent ... and the grandsons and great grandsons of these people are now scattered over most of the states, North, South, and West of Pennsylvania — many of them well educated, and are now officiating as *Parsons, Doctors, Lawyers, Storekeepers,* and *Farmers* — also *members* of the *Legislatures* of the *states* they reside in, and I have known some of them members of *Congress. So that I think that Mr. Immel may be ranked among the useful, if not the great men of our country, and deserves well of it.*" [August 25, 1835, pp 132-133].

84. Farmer, Fannie Merritt (1857-1915). **The Rumford Cook Book. By Fannie Merritt Farmer, Principal of the Boston Cooking School.** *Providence: Dept. of Home Economics of the Rumford Co,* nd. 17.5 cm. 47, (1) pages. Wraps, browned and soiled. Poor.

[ca 1911?]. Five recipes for gingerbread, no less, and many other such delicacies. Brown 4125.

85. Faucon, Louis. **Guérison des Vignes Phylloxérées. Instructions Pratiques sur le Procédé de la Submersion. Par Louis Faucon, propriéteur-viticulteur.** *Montpellier / Paris / Gravéson (Bouches-du-Rhône): C. Coulet / Adrien Delahaye / Chez l'Auteur,* 1874. Imprimerie centrale du Midi, Montpellier. 23 cm. 156 pages. Paper, worn at edges, spine repaired with scotch tape. Internally browned. Fairly nice copy overall.

Faucon tells us that this is not a scientific study of phylloxera, but a guide to a practical solution to the problem. Chapter headings are: 1. Cause of the disease; 2. Phylloxera Vastatrix — its active life cycle, its transformation

into a winged insect, how it propagates, its winter state; 3. destruction caused by phylloxera and efforts to date in finding a remedy; 4. the submersion [flooding] treatment — response to objections; 5. my Mas de Fabre vineyard, before and after treatment by submersion; 6. practical considerations in the use of submersion for vines afflicted with phylloxera.

Simon BV 56. Fritsch (156) lists a "very rare separate edition on laid paper, with a special cover," same year, Paris, 91 pages.

86. Faulkner, Frank. **The Theory and Practice of Modern Brewing. A re-written and much enlarged edition of "The Art of Brewing." With numerous illustrations.** *London: F.W. Lyon,* 1884. Printed by W. Speaight and Sons, London. 22 cm. iv, (4), 283, (1), (20 ads) pages + 10 plates. Ownership signature on endpaper: "Henry A. [?Rueter], Jamaica Plain, Mass." Embossed dark blue cloth. A few pages loose, else a very good copy.

Faulkner published the first edition of this work in 1876, when brewing was "a very simple matter." Among the major changes are increased competition, inferiority of material, growing public taste for weaker beers, increased use of chemicals and preservatives. The second of 1878 presented some new subject matter suggested by Pasteur's *Études sur la bière* and added an appendix. This re-written edition is directed to practical rather than scientific readers, for whom more advanced works are available [pages iii-iv]. The preface is dated January 1884, at The Laboratory, Crosswells Brewery, Oldbury. Bitting owned the second edition of 1888 [sic —also Noling], and noted the first of 1876, 2nd of 1878, and a re-written first of 1884. Apparently what Faulkner called the second edition in his preface did not become officially that until the edition following this one. If that's not clear, just ignore it.

87. Fegan, Patrick W. **Vineyards and Wineries of America: A Traveler's Guide.** *Brattleboro, VT: Stephen Green Press,* (1982). 18.5 cm. xiii, 314 pages. Maps and charts. Bibliography pages 307-309. Wraps.

Provides travel information for more than 930 American wineries and vineyards. But there is also a wealth of additional information — statistics, glossaries of grape varieties and "wine" vocabulary, and the wide-ranging personal opinions of the author.

88. Fenwick, Ian. **Pick-Me-Up. Thirteen Drawings in Colour by Ian Fenwick with Thirteen Rhyming Recipes by A.N. Other.** *London: The Centaur Press,* 1933. 16h x 23.5w cm. (14) leaves, printed on one side only. Illustrations and decorations in color. Cloth-backed decorated boards, worn and soiled, some pages loose.

A rather unusual cocktail book — thirteen recipes served up with doggerel: Pick-Me-Up, Morning Glory, Peri Ideal, The Tempter, Old Fashion, White Baby, Quelle Vie, Millionaire, Aunt Emily, Royal Fizz, The Merry Widow, Orange Blossom, Straight Law. Here's the *Aunt Emily*:

Aunt Emily, the "Nineties" hack,
Raced on **Two Parts of Apple Jack**
Then added to't, in nineteen hundred,
One Part of Orange: — here she blundered
But Armistice, nineteen eighteen,
She sweetened with **Drops Grenadine**,
Then **Two Parts Gin** in nineteen twenty
Improved her mixture good and plenty.
To-day **One Part Apricot Brandy**
Consummates Auntie's feeling
DANDY

89. Fernald, M.L. **Notes on the Plants of Wineland the Good. [reprinted from]: Rhodora: Journal of the New England Botanical Club. Vol 12. February, 1910. No. 134, pages 17-38.**

[together with]:

The Natural History of Ancient Vinland and its Geographic Significance. [reprinted from]: Bulletin of the American Geographical Society, Vol. XLVII, September, 1915, pages 686-687. 22.5 cm. Ownership stamp of "J. Franklin Collins." Wraps, with second item pasted in at end, inside back cover. Worn, a few minor stains.

Fernald was at the Gray Herbarium, Harvard University. The opening sentence of this scholarly paper reads: "The writer was recently asked for photographs, taken in eastern Canada, of the Wild Grape (Vitis Labrusca) and of the Wild Rice (Zizania) to be used as evidence that the early Norsemen had made a settlement in Nova Scotia; but he was forced to reply, that, so far as botanists are definitely informed, neither of these plants is known to be indigenous in Nova Scotia." He goes on to show, among other things, that the "wineberry" mentioned in the sagas was probably the currant.

90. Feuerheerd, H.L. **The Gentleman's Cellar and Butler's Guide by H.L. Feuerheerd of Oporto.** *London: Chatto & Windus,* 1899. Billing and Sons, printers, Guildford. 17 cm. 91, (1), (4 advertising) pages. Stamped on half title: "With the author's compliments." Red cloth, worn and soiled, binding loose, front endpaper torn, some staining at bottom edge inside covers, but not a total disgrace.

Originally planned as a short written guide for a butler in the home of a friend of the author's, this book turned into a more complete treatment of the subject, possibly to encourage the butler's employer to take a more active interest in the butler's good management of his cellar and its contents. Feuerheerd, signing his introduction in Oporto and presumably a wine merchant, does have some kind words not only for burgundy and claret, but for port as well: "Someone asked me one day whether I thought that port wine was the King of Wines? I said, 'Yes; but the Emperor is Hock, the Empress is still-Moselle, and the Queen of the Portuguese King is H.M. of Medoc.' Thus you will perceive that I hold port wine in great estimation, and my friend the butler is requested to bestow very great care and attention upon my favourite." [page 72]

Not in Simon. NUC lists only the copy in the NY Public Library. There was a second edition of 1902. Reprinted by the Port Lover's Library, 1996.

91. Field, S.S. **The American Drink Book.** *New York: Farrar, Straus & Young,* (1953). Kingsport Press, Tennessee. 26 cm. xiv, 282 pages + frontispiece color plate and numerous photo plates, all indexed. There are an additional three color plates (not indexed) at pages 96, 160, 224. The second plate at page 48 and the first plate at page 80 are reversed. Tailpiece illustrations. Bookplate: "Ex Libris Henry Cassidy with best wishes from the author S.S. Field." [underlined words are inscribed]. Cloth-backed boards, slightly warped. Dustjacket worn and torn.

First printing. Contains extensive chapters on wine, other alcoholic beverages, mixed drinks, cookery.

92. Field, S.S. **The American Drink Book.** *New York: Farrar, Straus & Young,* (1953). Kingsport Press, Tennessee. 26 cm. xiv, 282 pages + frontispiece color plate and numerous photo plates, all indexed. Tailpiece illustrations. Cloth-backed boards, fine in chipped, worn and price-clipped dustjacket.

Same as item 91 above. Better copy, but probably later issue. The error in placement of photo plates is corrected, and the 3 non-indexed color plates are missing in this copy.

93. Finck, Henry T[heophilus] (1854-1926). **Food and Flavor. A Gastronomic Guide to Health and Good Living. Illustrated by Charles S. Chapman.** *New York: The Century Co,* 1913. 21 cm. xviii, 594 pages + 8 plate illustrations. Headpiece illustrations and decorative initials. Decorated title page. Decorated green cloth, a little stained or soiled, but looks ok and is very clean internally.

Finck believes flavor is of the utmost importance in food. *Physiology of Taste*, the title of Brillat-Savarin's book "is a scientific blunder. Like everybody else, he believed in the existence of an infinite variety of tastes, and never suspected that, *with the exception of sweet, sour, salt and bitter, all our countless gastronomic delights come to us through the sense of smell*." [page 61]. "To this day it seems almost incredible that it should have remained for me to make this extremely important discovery; yet all my researches have failed to bring to light a psychologist who anticipated me." [563]. Finck does offer much interesting material to illustrate this point, which we generally take for granted today [I think], in discussions of American eating habits, compared with some of the more refined habits he has encountered in France, Germany, Italy and Britain. He is also a crusader against poisonous food additives, such as salicylic acid. The book is dedicated to Luther Burbank and Harvey W. Wiley, "the two men who have done most to make our daily food palatable and honest." Of great interest for the history of food and its ingestion. Bitting lists this edition and notes a second of 1924. WorldCat also lists a 1919 edition by Century Co.

94. Fisher, M[ary] F[rances] K[ennedy] (1908-1992). **A Cordiall Water. A Garland of Odd & Old Receipts to Assuage the Ills of Man or Beast.** *Boston, Toronto: Little, Brown and Company,* (1961). 18 cm. (4 title & dedication leaves), 178 pages. Decorative title, headpieces and tailpieces. Green cloth-backed decorated boards, in shabby but whole dustjacket.

First edition. Interesting old recipes, spiced with Fisher's inimitable commentary. Better than any modern pharmacopoeia.

95. Fisher, M.F.K. **The Story of Wine in California. Text by M.F.K. Fisher. Photographs by Max Yavno. Foreword by Maynard Amerine.** *Berkeley and Los Angeles: University of California Press,* 1962. 31 cm. (7 leaves of half-title, frontispiece, title, dedication, foreword, contents, map), 125 pages, (colophon leaf) + 8 color photo plates following page 112. Numerous b&w photos. Decorated endpapers. Cloth binding — top half tan, bottom half maroon. Binding modestly soiled, internal damp wrinkling throughout, but no staining. Excellent reading copy.

See Gabler G20160.

96. Fisher, M[ary] I[sabel]. **Liqueurs. A Dictionary and Survey, with sections on dry spirits, aperitifs and bitters.** *London: Maurice Meyer Limited,* 1951. Printed by George Stevens & Co., London. 17 cm. (3), 87, (1) pages. Maps and illustrations. Red initials. "Press Opinions" pasted inside front cover. Green cloth, red paper label. A couple of inconspicuous blisters.

Descriptions of many liqueurs — their origin, manufacture, use, etc., organized by type, such as herb liqueurs, fruit liqueurs, unsweetened spirits, bitters. An attractive little book on a subject not commonly treated by itself. Noling 155.

97. Fitchett, Laura S[imkins] (1858-). **Beverages and Sauces of Colonial Virginia, 1607-1907. Compiled by L.S.F.** *New York and Washington: The Neale Publishing Company,* 1906. 19.5 cm. 110 pages. Decorated title page. Top edge gilt. Blue cloth with embossed green and white decorations. Binding worn at corners and ends of spine. Spine faded, as are some of the cover decorations.

There are a hundred recipes, one to a page, including alcoholic (40) and non-alcoholic (18) drinks, as well as a variety of sauces (42). Here's the recipe for "*General Lee's Egg-Nog*: *Ingredients.* — Twelve eggs, twelve tablespoonfuls of fine sugar, three wine glasses of brandy, three of rum, one quart of cream. *Mode.* — Beat yolks and sugar together until very light, mix the liquor in gradually, then the whites having been whisked to a stiff froth; then stir in the cream." [page 26]. Other "personality" drinks include Governor Berkeley's Claret Cup, Jefferson's Apple Toddy, George Washington's Cherry Bounce, and many others. There are 3 recipes for coffee.

Bitting, page 159. Gabler (G20200) has the 1938 edition, same number of pages.

98. FitzJames, [Marguerite Augusta Marie Löwenhjelm], Mme La Duchesse de. **Grande Culture de la Vigne Américaine, 1881-1885. Troisième édition, revue et considérablement augmentée.** *Nimes: Imprimerie Typographique Dubois,* 1883. 18.5 cm. 173, (2) pages. Wraps, chipped and soiled, poor. Internally some browning, but mostly clean.

The editor's preface states that the first two editions were quickly sold out, and consisted of 1) three articles published in the *Revue des Deux-Mondes* April to July, 1881; 2) a practical manual; 3) a treatise on mildew; 4) a catalog of American plants. Since then, the journal has published the author's *«la Vigne américaine en 1883»*, with more details on the practical part of the first edition. This first volume of the third edition consists of a theoretical introduction, followed by the four journal articles. The chapter headings are:

Les Vignes Américaines (published April 1, 1881) [pages 25-42];
La Vigne Américaine en Amérique (May 1, 1881) [43-76];
La Vigne Américaine en France (June 15, 1881) [77-117];
Le Congrès de Bordeaux en 1881 [119-146];
La Vigne Américaine en 1883 (June 1, 1883) [147-168];
Congrès de Montpellier en 1883 [169-173].

The subject is, of course, primarily phylloxera. Volumes 2 and 3 were to cover the more practical aspects (listed on back cover).

The cover lists two additional publishers: Camille Coulet, Montpellier and Delahaye Lecrosnier, Paris, and is dated 1884 rather than 1883. Not in Simon.

Other works by FitzJames include *La viticulture franco-américaine (1869-1889)*, Montpellier, 1889, 648 pages; *La pratique de la viticulture, adaptation des cépages franco-américains à tous les sols français*, Paris, Baillière, 1894, 380 pages; and, on a jauntier note *Principes élémentaires d'équitation*, Paris, Plon, [?1893], 110 pages.

99. Flagg, William J[oseph]. (1818-1898). **Three Seasons in European Vineyards: treating of vine-culture; vine disease and its cure; wine-making and wines, red and white; wine-drinking, as affecting health and morals.** *New York: Harper & Brothers,* 1869. 19.5 cm. 332, 4 (catalog) pages. [Pages 211-283: Manual for the Sulphuring of Diseased Vines, and Results. By H.H. Marès, Montpellier]. Illustrations. Ownership signature on title page. Purple cloth, gilt spine. A nice copy.

The author's objective is to provide useful information to help further wine-growing in the US. His travels in Europe in 1866 took him to France primarily (Bordeaux, Burgundy, Champagne, Paris, Montpellier) and to Germany (Rhine), Austria, Switzerland and Italy. While in Paris he attended the Great Exhibition of 1867, where he saw Pasteur and Marès each receive a gold medal from the Emperor Napoleon and a smile from the Empress Eugénie. Later he bought Marès' work on *Sulphuring of Diseased Vines* in Nice, before heading to Montpellier, where he met Marès and was given a tour of his extensive vineyards. The Marès work is included in translation in this book [pages 211-283 — cure for oïdium].

Flagg, in spite of his rather off-putting opening sentence ("I write this book because I have something to say, and not because I have to say something"), does have some interesting things to say. As he travels by steamer down the river to Pauillac, they pass cargo ships of every nationality. "One of them bore the flag of my country, and as I gazed on its folds I knew it would soon be waving proudly over a homeward-bound cargo of as inferior liquor as Bordeaux could export." [36]. About the treading of grapes: "At one place I visited I inquired of the workmen if they washed their feet before trampling on the grapes, and was told they did not. … I confess that what I saw and heard disturbed my old notions." [53] "Now, through every wine district of France, they will tell you that crushing with bare feet is so important, no considerations can be allowed to dispense with it. But do they not dispense with it at Lafitte? and is not Lafitte a chateau of the first class? Perhaps the omission of the ceremony there is an innovation of the present owner, Sir William Scott. The British aristocracy are growing so fond of the wines of Médoc …" [61] [Scott owned Lafitte until 1867, when it reverted to the Vanlerberghes, before being sold to James Rothschild in 1868]. And later in Burgundy, speaking of the fermenting vat: "The nice, sweet Bordelais man only puts his foot in it, but the Burgundian goes the whole figure. It is done to give the wine a full body. They call it fermenting on the skin." [86].

Flagg reveals the recipe for the sirup used in the dosage of a champagne made for the English market: "Port wine, Cognac spirit, Cognac brandy, Brown Cognac, Elder-berry juice, Cream of tartar, Sugar, Kirsch, Raspberry extract, Madeira wine" [114]. [Perhaps we could call it the Rheims Champagne Cocktail]. He would like to see sparkling wine made in America, but not by imported wine-makers, who would treat our Catawba grapes for faults they do not have [114-115]. Flagg is very down on the use of water and sugar in creating the right acid balance in

wine-making, as proposed by Ludwig Gall of Germany, and as promulgated by the US Patent Office in its 1860 report, and advocated by Husmann of Missouri, of whom he is quite critical, giving reasons why a chemically pure and apparently identical substitute is not the same as the real thing, and can be quite harmful [120-137].

Our wines at the Paris Exposition did not do well. "It was rather too much to ask of the French members especially, to fall in love with what seemed to them new and *'sauvage'* aromas and flavors. The German members appreciated them higher, and more justly, I am sure. The Norton Seedling … fully fermented on the skin, was received with decided respect … Most of the Sparkling received honorable mention, the others no mention at all." Flagg lost a notebook, so he was unable to give more details. [137-138].

In summary, Flagg particularly recommended the "souchet" or stump method of pruning, red wines rather than white, and the sulphur cure for vine disease. In closing, he talks about the benefits of drinking red wine regularly. "At times you may feel somewhat 'above par' … In such a case, be not alarmed; excessive happiness is a symptom that will generally pass away of itself — or they might pump a little cold water on your head." [321].

Not in Simon, but see Amerine 1414, pointing out that Flagg's "H.H. Marès" should be "Henri P.L. Marès."

100. Fleischman, Joseph. **The Art of Blending and Compounding Liquors and Wines. Showing how all the favorite brands and various grades of whiskeys brandies wines &c &c are prepared by dealers and rectifiers for the trade giving directions for making all the ingredients used in their preparation. And valuable information concerning whiskeys in bond.** *Danbury, CT: Behrens Publishing Company,* (1885). 19 cm. 68, (7 catalog) pages. Bookplate inside cover: "Ex Libris Gemini II The Twins, Dorothy Dieter." Dark green decorated cloth.

Copyright 1885, Dick & Fitzgerald. Noling and Gabler both list this item with the Dick & Fitzgerald title page. Amerine lists the present edition as well, apparently a later or special issue, with a tipped in replacement title.

"The moment a barrel of liquor leaves the bonded warehouse, the first thing thought of, and *done* is to reduce its cost. The blender knows how to make the bonded liquor produce a profit of 25 to 50 per cent on the amount he paid for it, and frequently a great deal more." [pages 7-8]. " … it is a good policy to avoid foreign wines … and adopt the domestic products, especially those from California, and both dealer and consumer will have the satisfaction of obtaining a least a genuine article. But, as imported wines are offered and sold in considerable quantities in the Trade, it would be as well to show how these wines are usually prepared, blended and adulterated." Port wine (of a good quality!), for example, was compounded with 20 gallons Spanish Port, 10 gallons cherry juice, 3 gallons syrup, 7 gallons water, 2 ounces boracic acid, 8 ounces essence of logwood. The recipes for the various essences and extracts (ginger, strawberry, rose, colorings, chocolate, celery, etc) required in mixing are also listed [50-58]. Perhaps our modern expert wine tasters who get hints of chocolate and coffee and violets and vanilla and cherries and strawberries may just be on to something. Only kidding.

101. Fluchère, Henri [André] (1914-). **Wines. Illustrated by the author. Under the general editorship of Vera R. Webster. Golden Press, New York.** *Racine, WI: Western Publishing Company,* (1973). 15.5 cm. 160 pages. Illustrations and decorations in color. "Suggested Reading" list page 154. Paper. Light wrinkling, no other faults.

©1973. "A B C D E." Packs a lot of information into a little booklet. Unusual is the inclusion of a chapter on Canada, and a book on Canadian wine in the reading list — gratifying for this rare American who sings *O, Canada* at least once a year, and has tasted its wines regularly, from the not so good ones in the 60's and 70's, all the way to some really good ones in the 90's (made, not surprisingly, by relatively recent immigrants from Europe). Occasionally loyalty hath its rewards.

102. Foëx, Gustave [Louis Émile] (1844-1906). **Manuel Pratique de Viticulture pour la reconstitution des Vignobles Méridionaux. Vignes Américaines. Submersion. Plantation dans les sables. Par Gustave Foëx, professeur à l'École Nationale d'Agriculture de Montpellier. Avec 32 figures dans le texte.** *Montpellier / Paris: Camille Coulet / A. Delahaye et E. Lecrosnier,* 1881. Printed by Boehm et Fils, Montpellier. 19 cm. 274, (1) pages + 1 leaf at page 108 with updated versions of text figures. Illegible ownership signature on cover and title page. C. Coulet catalog on back cover. Paper, covers detached and stained, pages loose. Internally clean with traces of foxing. Good candidate for binding.

First edition of this work, which saw translations into English (1882 — 80 pages: see Amerine 1422), Spanish (1885: Simon BV 85), Portuguese (see following item 103). Third French edition 1884, sixth 1899.

Extensive coverage of the hot topic of the time: saving the phylloxera-plagued vineyards in the south of France (as elsewhere) through use of American vines [Part 1: pages 9-207], by flooding [Part 2: 209-231], and by planting in sandy soils [Part 3: 233-239]. Foëx says that while the latter two methods are the easiest and quickest solutions, they are not ultimately the most practical options. Submersion (invented by Faucon) requires availability of large quantities of water (non-aerated), soil not too permeable, and a fairly level vineyard. It requires the proper equipment, needs to be done for 30 to 60 days, and needs to be repeated annually. Part 1 contains detailed information on American grape varieties and their suitability, methods and tools for grafting, planting, treatment, soil cultivation, disease control, etc.

103. Foëx, Gustavo. **Manual Pratico de Viticultura para a reconstituição dos vinhedos meridionaes. Vides Americanas, Submersão e Plantação nas Areias, por Gustavo Foëx, Director e professor da Escóla Nacional d'Agricultura de Montpellier. Com 32 gravuras intercaladas no texto. Versão da 3.ª Edição, seguida de varias notas sobre estudos feitos em Portugal por Alves Tórgo, agronomo e medico-veterinario, redactor do «Agricultor Portuguez».** *Porto: Livraria Civilisação de Eduardo da Costa Santos,* 1886. Typographia Occidental, Porto. 19.5 cm. xiii, (title leaf), 300, (1) pages. Illustrations. Inscribed on half title: "A Exm.o Redacção do Jornal 'A Vinha' off.ce o editor E. Costa Santos." Paper. Covers chipped and detached, pages loose, some browning and foxing.

There is a short preface by Alves Tórgo, explaining the delay in getting this important material to Portuguese wine-growers. At the end there are additional notes to various parts of the text [283-294]. Apparently the first Portuguese version of this treatise, translated from the 3rd French edition. Not in Simon.

104. Fogelsonger, M.I. **The Secrets of the Liquor Merchant Revealed, or the art of manufacturing the various kinds and qualities of brandies, whiskies, gins, rums, bitters, wines, cordials, syrups, etc. by the use of the different essential oils, essences, etc. Together with full directions for making all kinds of essences, extracts, coloring, etc., used in the production of the above named liquors.** *Washington, DC: Mark Green & Bros.,* 1933. 20 cm. 122 pages. Pebbled blue cloth. Front of dustjacket scotch-tape-mounted inside back endpaper.

The author says that previously all the various ingredients were mixed together and then distilled. A better way (since different degrees of heat are required to extract the flavors or essential oils from different ingredients) is to distill each ingredient separately, then mix them. As for coloring, "though it exerts no influence upon the quality, the appearance of the liquor is of greater importance, many customers judging the quality from the color." The recipe for Catawba wine calls for 31 gallons cider, with 5 of proof spirits, 3 sugar syrup, 1 wine vinegar plus 8 ounces each of tartaric acid and Catawba wine essence, plus coloring. To make the Catawba wine essence, mix 2 ounces of oenantheic ether, 2 drachms each of benzoic and sebacilic ether, 20 drops of butyric ether, and 14 ounces of cologne spirits. Somewhat different from the Fleischman book on the same subject [see item 100 above]. Many, many recipes to try, if you are a survivor.

According to Gabler, this is a reprint of the 1898 edition published in Alpena, Michigan (G20330 & G20340).

105. Foote, E.J. **Will You Take Wine? A guide to the purchase, serving and appreciation of wines, cocktails, spirits, and liqueurs.** *London: Sir Isaac Pitman & Sons,* 1935. Printed in GB at the Pitman Press, Bath. 19 cm. viii, 72 pages, followed by 31, (1) pages Pitman catalog (dated 1935). Front endpaper torn out. Blue cloth, light spotting.

General material on French and German wines, Sherry and Port, with a brief nod to others; and notes on wine as an investment, on wine and the butler, on beer, and on spirits. The catalog at the end lists three books on television. Bitting has Pitman's New York edition of the same year, with different pagination.

106. Forbes, Ellert. **Wines for Everyman.** *London: Herbert Joseph Limited,* (1937). Printed in GB by Tonbridge Printers, Tonbridge, Kent. 19 cm. 191, (1 ad) pages. Recipe for champagne cocktail written in on front endpaper. Rose cloth, spine faded, covers spotted.

This wine trip takes a somewhat different route. A brief history of wine is followed by chapters on sherry and madeira, the wines of France, German wines, wines of Italy, of Spain, of Portugal, Tokay, the wines of Switzerland, Algerian wines, Empire wines (Australia and South Africa), vermouth, brandies, liqueurs; and for the home stretch, notes on the high price of wines in restaurants, a glossary of terms, recipes for wine cups, and wine in cooking. There are two references to the Western Hemisphere: one identifies Switzerland, and the Italian communities of North and South America as importers of wines from Italy [page 101]; the other identifies California as one of several sources of very inferior Port, before the treaties with Portugal, which were designed to stop this traffic [119]. And speaking of Italy, Forbes makes this interesting statement: "The advent of the Fascist government heralded a new era in the wine industry of Italy. It is the first real government which has shown a profound and intelligent interest in viniculture … and excellent wine laws have been passed … Considerable progress has already been made, but even the lightning decrees of Fascism permeate but slowly one of the most conservative industries of the nation." [99-100].

107. Forbes, John Girtin. **The Mourning After, or To the Rescue. Designed by Ray Sullivan.** *San Francisco: McLellan Publishing Company,* (1948). 22 cm. (24) pages. Illustrations. Illustrated title page. Paper, worn and staples loose.

"This is a limited edition. This printing … is limited to one million copies. This copy is No. '15,600'." A mock serious entry in the hangover literature, with acknowledgements to the Folklore Division of the Library of Congress, the Journal of the American Medical Association, the National Police Gazette, etc. Among the 31 hangover remedies listed are Vitamin B1, valerian, sauerkraut juice, half & half beer and tomato juice, and voodoo, an old remedy from Haiti: "Put thirteen black-headed pins in the cork of the bottle you drank from the previous night. It is said by the natives to destroy the evil spirits in alcohol. Note — this is one of the author's favorites." Gabler (G20390) lists a 1947 edition of 20 pages. WorldCat lists a 1947 edition of (17) pages (UCLA). The present edition was reportedly issued in a slipcase (SF Public Library).

108. [Forbes Magazine]. **Forbes Magazine's Restaurant Guide. Volume 1, No. 1, January 9, 1970 through No. 52, January 1, 1971 + Volume 2, No. 1, January 8, 1971 through No. 8, February 26, 1971. Published weekly.** *New York: Forbes, Inc.,* 1970-71. 28 cm (29 cm in binder). [Volume 1]: (8), 9-208 pages + (2)-page index for numbers 1-38 and pages 208A-208D index for numbers 1-52; [Volume 2]: 32 pages. Each issue has 4 pages. In "simulated black patent leather" 3-ring binder, silver stamped on spine and front cover. Front cover warped.

Complete first year and part of second of Forbes' reviews of New York restaurants. Five or six restaurants were reviewed in each issue. Ratings ranged from minus 2 stars to plus 4 and the reviews were thorough and fair, with recognition of dissenting opinions. Four-star status was achieved by 6 restaurants. We tried one of them that year (La Caravelle) and we agreed whole-heartedly — fabulous food and a fabulous Faively Burgundy. In late 1997, Forbes said [on the internet]: "La Caravelle has returned to superstardom, steadily climbing back from a disastrous decline nearly two years ago … There is no finer dining experience in New York. The service is exquisite. The food is sensational." Makes me want to go back for seconds.

109. Forbes, Patrick (1946-). **Champagne. The Wine, The Land and The People.** *London: Victor Gollancz,* 1967. Printed by the Camelot Press, London and Southampton. 22.5 cm. 492 pages + 8 photo plates (indexed). Maps. Bibliography pages 475-480. Endpaper maps. Maroon cloth, inner hinge cracked at title page. Dustjacket shows normal wear.

A thorough and knowledgeable account of the Champagne country, its history, its vineyards and wines, and its protagonists. This book has a definitive air about it. It has seen at least a fifth edition (1982 — see Gabler G20400). Also published by Reynal & Co., New York, 1967.

110. Forgeot, Pierre. **Guide de l'Amateur de Bourgogne.** *Paris: Presses Universitaires de France,* 1967. 22.5h x 18.5w cm. viii, 223, (1) pages + 33 indexed photo plates. Numerous maps. Bibliography pages 217-218. Decorated paper covers with fold-back flaps.

Forgeot tells us in the preface that in 1951 he had written *Les vins de Bourgogne* in collaboration with Pierre Poupon [first edition 1952, 2nd 1959, 3rd 1964] and that it was their intention to continue that work in its present format. However, they had been asked for something more: a less technical work, perhaps, but more extensive, with more detail on the vineyards, old customs, the different growths, and so on; and with illustrations. Unfortunately, Poupon was unable to participate in the writing of this book, but he agreed to review the text and give his advice. Forgeot wants us to know that this was not meant to be a literary work and that he just wanted to entertain us on a subject that has been the object of all his activities since childhood. Further, he does not pretend to have created an entirely new work. In the words of Marcel Achard: "Adam was lucky; when he said something he was sure no one had said it before."

Printed June 20, 1967. There was also a limited edition of 10+30+70 numbered copies, of which this is not one. An attractive presentation.

111. Fosdick, Raymond B[laine] (1883-) and Albert L. Scott. **Toward Liquor Control. With a Foreword by John D. Rockefeller, Jr.** *New York and London: Harper & Brothers Publishers,* 1933. 19.5 cm. xvi, (2), 220 pages. Bibliography pages 203-211. Dark blue cloth.

"First Edition K-H." "This study, initiated in February, 1933, is based primarily on field investigations conducted by members of our staff in England, France, Germany, Italy, Russia, Poland, Finland, Sweden, Norway, and Denmark, as well as in all the Canadian provinces." [xiii]. Also studied were American experiences before and during prohibition and current state legislation in anticipation of repeal of the 18th Amendment. The objective was to find a better way to control the liquor problem, now that prohibition had proved a failure. Rockefeller in his foreword fully supports these efforts. Although a lifelong teetotaller, he recognizes that "the majority of the people in this country are not yet ready for total abstinence … The next best thing … is temperance … Men cannot be made good by force …" One of the six conclusions of the report was: "The experience of every country supports the idea that light wines and beer do not constitute a serious social problem" [18]. The appendices contain detailed summaries of the liquor laws of all the countries and Canadian provinces in the study.

112. Foster, Charles. **Home Winemaking.** *London and Sydney: Ward Lock and Company,* (1969). Printed by Cox and Wyman, London. 20.5 cm. 64 pages + 4 glossy photo plates. Red cloth. Back of dustjacket pockmarked from having been joined to a neighboring dustjacket.

Comprehensive guide. Wine recipes include two with grapes. Also beer, mead, cider and liqueurs. Gabler lists this and later editions.

113. Fougner, G[ustav] Selmer (1884-1941). **Along the Wine Trail. *[Volume 1]*: Wines of the world … (1934); *Volume 2*: Distilled and malted liquors … (1934); *Volume 3*: History of the cocktail … (1935); *Volume 4*: A tour through European wine lands … (1936); *Volume 5*: Sixty recipes for dishes cooked with wines … (1937). Reprinted from The New York Sun.** *New York: The New York Sun,* (1934-1937). Five volumes, each 21 cm. I: 108 pages; II: 115, (1) pages; III: 127, (1) pages; IV: 128 pages; V: 128 pages. Wraps, stapled (orange, green, blue, grey, brown, respectively). All fine except volume 5, which has small repair at one staple on spine and some red spotting at lower corner of front cover.

An omnium gatherum, evidently, of all of Fougner's daily wine columns in the New York Sun. There was a pent-up demand for this kind of information in the years immediately following Repeal. Uncommon as a complete set in this condition.

114. Fougner, G. Selmer. **Along the Wine Trail. An Anthology of Wines and Spirits.** *Boston: The Stratford Company,* (1935). Printed by the Alpine Press, Boston. 20.5 cm. (4 title and dedication leaves), vi, 306 pages. Maroon cloth, gilt. Spine faded, but a nice copy.

Boldly inscribed on title page: "To Keats Speed who made this book possible, this first copy off the press is devotedly dedicated. G Selmer Fougner, September '35." Keats Speed (1879-1952) started as a reporter in New York City in 1899, moving through positions on various papers, and finally becoming managing editor (1924-1943), then executive editor (1943-1950) of The New York Sun.

The book is divided into three parts, with a weighting of roughly 4 parts wine, 3 distilled liquors and 5 mixed drinks. Fougner draws heavily on his wine columns for the New York Sun (see item 113 above), with the addition of some new material.

115. Fougner, G. Selmer. **Dining Out in New York and what to order.** *New York: H.C. Kinsey & Company,* 1939. Printed by J.J. Little & Ives, NY. 19 cm. viii, 120 pages. Blue-grey cloth, in worn and soiled dustjacket. Browning on pastedowns.

"In Manhattan alone, the New York Telephone book lists more than five thousand restaurants, exclusive of cafeterias, quick lunches and other eat-in-a-hurry places." Fougner here makes a selection of his favorites, with suggestions on food and wine. Included are a few "out of town" restaurants in Brooklyn, Queens and points east. Of historic interest.

116. Fougner, G. Selmer. **Gourmet Dinners. A book of gastronomic adventure, with the menus of great meals and the original recipes of the chefs who made them so.** *New York: M. Barrows & Company,* 1941. American Book—Stratford Press, NY. 23 cm. xii, (2), 358 pages + frontispiece photo portrait of author and 5 additional photo plates, and one leaf following page 350 ("Ave atque Vale"). Decorative border on title page. Decorated red cloth, in worn and soiled dustjacket.

Menus and commentaries on great dinners held in various restaurants, mostly in New York, together with many recipes of the dishes served [pages 1-225], memorable recipes [225-262], and a special recipe section [263-349]. There are interesting photographs showing some of the diners at a few of the dinners, including Mme Achille Fould (French vineyard owner), Mme Ritz (the hotelman's widow), Roger Descas, the Marquis de Lur-Saluces, Joseph Donon, François Latry, Frederick S. Wildman, Henri Lanson, Charles S. Codman. Among the more than 50 dinners were the Bordeaux wine dinner at the New York World's Fair, Les Chevaliers du Tastevin at the St. Regis, the Lucullus Club at the Voisin, and another at the Colony. One photo is of a dinner in the kitchen of the Hotel St.Francis in San Francisco, offered to the author by Chef Pierre Coste (with only five at the table). A dinner in Fougner's home, at which he served a magnum of Faively's 1906 Clos Vougeot, brings back memories of the day he was created a Knight of the Ancient Order of Wine Tasters, the Chevaliers du Tastevin, "one of the most delightful experiences of all my Wine Trail tours." [181]. It was Monsieur Faively who placed the silk ribbons around his neck.

Much of the material had appeared earlier in the daily *Along the Wine Trail* column [viii]. There is a short notice at the end regarding Fougner's death. "A labor of love had been finished to the last period of the dedication." He had dedicated the book to his wife "without whom there would have been no [gastronomic] art for me."

117. Franck, Wm. [& Fauré]. **Supplément à la deuxième édition du Traité sur les Vins du Médoc de Wm Franck. Suivi de l'Examen Analytique des Bois de Chêne Employés dans la Tonnellerie et de leur action sur les vins et alcools. Par M. Fauré, Pharmacien, membre de l'Académie des Sciences, Belles-Lettres et Arts de Bordeaux.** *Paris / Bordeaux: Madame Ve Bouchard-Huzard / P. Chaumas, Libraire-Éditeur,* 1851. Imprimerie d'Émile Crugy, Bordeaux. 22.5 cm. (2 title leaves), 68 pages + (4) pages of tables, numbered 1 to 4. Blue wraps, worn, ink stains at outer edge of cover.

Contains vintage notes for the years 1841 to 1848, a list of books on wine and viticulture [11-22], instructions on decanting wine from a bottle, notes on the wines of Xeres, a list of Gironde grape varieties, notes on grape fertilizers (by Le comte Odart), a review of *Les grands Vins de Bordeaux* by Biarnès [sic], and other notes. The analysis of the effects of different kinds of oak (used in making barrels) on wines and alcohols [pages 53 to end] studies four basic types of oak barrel staves: Northern (Dantzig, Lubeck, Riga, Mémel, Stettin), American (New-York, Philadelphia, Baltimore, Boston, Nouvelle-Orléans), Bosnia (Adriatic shipments), and "de pays" (Dordogne, etc). Three samples of each type were pulverized and subjected to analysis, which is described in detail. Surprisingly, Fauré found that, far from damaging a wine, the effect was often one of amelioration, provided the wine was matched with the right type of oak. For example, white wines gained from Dantzig and Stettin oaks, but suffered with Lubeck, Riga and Mémel oaks. American oak had very little effect. Bosnian oak, because of its high tannin, makes delicate white wines harsh and disagreeable. The oaks *de pays* are less tannic. For the red wines of the Médoc, northern oak is best, for others Bosnian oak is fine. A lot of interesting detail, summarized in four tables at the end. This material became an added chapter in the third edition.

118. Franck, Wm. **Traité sur les Vins du Médoc et les autres Vins Rouges et Blancs du Département de la Gironde. 3e édition, revue, augmentée et accompagnée de vingt-deux vues de divers châteaux des principaux crus du Médoc, d'une carte de la Gironde et de tableaux.** *Bordeaux: P. Chaumas, Libraire-Éditeur,* 1853. Printed by J. Delmas, Bordeaux. 21.5 cm. (3 title leaves), 326, (1 cat) pages + 5 foldout tables + 26 plates, of which 23 are views of chateaux, 1 a harvest scene and 2 title leaves + a large foldout color map (51.5h x 70w cm + margins) titled "Carte du Département de la Gironde." Laid in is a folded table by Barton & Guestier, dated January 1858, listing production figures by individual growths of the Médoc, Bourgeois, Cote et Palus, and the white wine growths of Sauternes, Barsac, etc. Half leather marbled boards, name at bottom of spine: "Sanderson." Joints at spine are opening, front cover is half detached. There is a very dark stain along outer edge of half title, much reduced at illustrated half title and down to two small spots at outermost edge of title page. Otherwise interior is very clean.

The editor says that the first edition was published in 1824 [see Fritsch 310] and was followed by a second in 1845, which sold out quickly. Mr. Franck, in Germany at this time, has given his consent and support for a new edition, which has been brought up to date with the help of people familiar with the individual areas, and the material has been expanded to almost twice that of the first edition. There is new material on the vineyards producing white wine, evaluation of vintages since 1815, prices realized by the principal domains, export of wines from the Gironde during the period of English domination — in the 18th century and during the years 1814 to 1852. Tables listing export figures are new.

Another new chapter is on the "importance of a synonymy for grapevines" [53-61], written by A. Petit-Lafitte, and including a discussion of the early work done by Abbé Rozier on a collection of vines. Rozier's work was interrupted by the Revolution. He sold his property in 1788, retired to Lyon, and died during the siege of that city, struck in his bed by a bomb. The Luxembourg collection in Paris was formed 1820-1825 by Chaptal and Bosc, the latter having described 450 varieties at the time of his death in 1828, with notes on an additional 100. A new collection was formed under the auspices of the Linnaean Society of Bordeaux, and located at *Château de Carbonnieux*, with 534 cuttings of 267 of the varieties assembled by Bosc. By 1843, Bouchereau was able to catalog 919 varieties in this collection, and in 1844 the Luxembourg collection in Paris was restored, with a total of 2000 items, mostly saved from destruction in 1848. Among other collections mentioned is that of Le Comte Odart, at that time on the second edition of his *Ampélographie Universelle*.

About the attempt at a classification of the growths of the Médoc [198-210], the editors allow that there will be some differences of opinion, that there are some ambitious claims out there which are not supported by the market. But this classification has been seen by very knowledgeable persons and has obtained their approval [2].

It is interesting to note from the tables of wine exports that shipments to the United States passed the 100,000 hectoliter mark in 1848, and in 1850 and 1851 it reached 135,000 and 162,000 respectively, surpassing even the Hanseatic cities, which had been the leaders up to that time. All in all, the material presented in this book is very interesting, and it serves as great preparation for the Cocks and Féret series, though with some overlap in the early years. Simon (BV & BG) lists the first through seventh editions — 1824, 1845, 1853, 1860, 1864 [364 pp.], 1868 [366 pp.], 1871. Vicaire (372) describes the 6th edition of 1868 and mentions the first of 1824 and others of 1845, 1858 [s/b 1853?], 1864, 1867 and 1871. The second edition (Chaumas, 1845) was reprinted in 1978 — *Bordeaux, Société des bibliophiles de Guyenne* (xiv, 244, 5ff plates). A third German edition was published in Magdeburg, 1848.

119. Franck, Wm. **Traité sur les Vins du Médoc et les autres Vins Rouges et Blancs du Département de la Gironde. 3e édition, revue, augmentée et accompagnée de vingt-deux vues de divers châteaux des principaux crus du Médoc, d'une carte de la Gironde et de tableaux.** *Bordeaux: P. Chaumas, Libraire-Éditeur,* 1853. Printed by J. Delmas, Bordeaux. 21.5 cm. (3 title leaves), 326, (1 cat) pages + 5 foldout tables + 25 plates, of which 22 are views of chateaux, 1 a harvest scene and 2 title leaves. Bold ownership signature on half title, title, verso of two of the plates and a few other pages: "Antonio Passos." Blue cloth. Missing the foldout map at the end, and one of the plates — of Château d'Agassac (Ludon) — found at page 82 in the copy above (item 118).

Except for defects noted, and different binding, identical to item 118. Internally it is not quite as good. The owner's signatures, considering the fact that he was a Portuguese agronomist, might be preferable to the title page stains in the other copy.

120. Franck, Wm. **Traité sur les Vins du Médoc et les autres Vins Rouges et Blancs du Département de la Gironde. Quatrième édition, revue, augmentée et accompagnée de 26 vues de châteaux des principaux domaines du Médoc, d'une Carte de la Gironde, de deux cartes donnant la classification des Vins rouges et des Vins blancs, et de divers tableaux.** *Bordeaux: P. Chaumas, Libraire-Éditeur,* 1860. Printed by J. Delmas, Bordeaux. 21 cm. (3 title leaves), iv, 352 pages + 6 foldout tables + 20 plates, of which 15 are views of chateaux, 1 a harvest scene, 2 color maps and 2 section title leaves (half of one cut out) + a large foldout color map (52h x 70w cm) titled "Carte du Département de la Gironde." At least 9 and perhaps as many as 11 plates are missing. Nine plates were cut out (at pages 83, 87, 116, 118 (3), 120, 124, 156). A replacement page 157 has been pasted in over the original. Half leather, marbled boards. Interior shows occasional foxing, including some of the plate illustrations.

The content of this edition is quite similar to that of the third. The editor's preface still lists Mr. Franck as being in Germany. The wine classification listed [200-210] is the one "drawn up in 1855 by the association of commercial [wine] brokers at the Bordeaux Stock Exchange, and at the request of the Chamber of Commerce" [page ii]. A valuable addition is a glossary of expressions used to describe a wine's merits or defects [338-347]. For example, *Vin avec sève [=sap, life, vigor, etc]*: "has a winey strength and an aromatic and agreeable flavor which delight and perfume the mouth. The *sève* is released under the influence of warmth and differs in this from the bouquet which is released when the liquid makes contact with air, and which delights the smell rather than the taste. The first growths of Bordeaux are an example." [340]

121. Frewin, Leslie (editor). **Parnassus Near Piccadilly. An Anthology. The Café Royal Centenary Book, edited by Leslie Frewin.** *London: Leslie Frewin,* (1965). Printed by the Anchor Press, Tiptree, Essex. 23.5 cm. 260 pages + 17 glossy photo plates, one of them in color (frontispiece). Headpieces, tailpieces and other text illustrations. Maroon cloth, in edge-worn dustjacket.

First published autumn 1965. A trip down celebrity lane with some articles by well-known writers, gastronomes and celebrities, including Graham Greene, Lt-Col Newnham-Davis, Denzil Batchelor, Augustus John. Since the Café Royal was famous for its wine list, there are numerous references. Cyril Ray does a guided commentary through the list in *The Wines of the Café Royal* [pages 147-160].

122. [Frigidaire]. **Frigidaire Recipes. Prepared especially for Frigidaire Automatic Refrigerators equipped with the Frigidaire Cold Control.** *Dayton, Ohio: Frigidaire Corporation,* (1928). 21.5 cm. 77, (3) pages. Color illustrations. Boards, in dustjacket with tiny tear hole in back. A very nice copy.

First edition: "AF-383-500M-12-28". Historic kitchen americana. Bitting 554; Brown 3788.

123. [Frigidaire]. **Frigidaire Recipes. Prepared especially for Frigidaire Automatic Refrigerators equipped with the Frigidaire Cold Control.** *Dayton, Ohio: Frigidaire Corporation,* (1929). 21.5 cm. 77, (3) pages. Color illustrations. Red stamp of Frigidaire representative on front and back endpapers. Two pages browned from a previously laid-in clipping. Boards, dustjacket torn, a little internal wrinkling.

"AF-383 — 250M — 2nd Ed — 5-29." Copyright 1928. Brown (3795) lists a 1929 edition that has 92 pages.

124. Fuller, Andrew S[amuel] (1828-1896). **The Grape Culturist: A Treatise on the Cultivation of the Native Grape. By Andrew S. Fuller, Practical Horticulturist, Brooklyn, N.Y.** *New York: Printed for the Author, by Davies & Kent, 183 William Street,* 1864. 19 cm. 262, (1 cat) pages. Illustrations. Bibliography page 260. Gilt-decorated embossed dark brown cloth. Top of spine slightly frayed, some edge spotting internally. Crisp copy.

First edition, but I don't know whether the brown binding or the green (see item 125 below) was the earlier issue.

Judging from the number of editions of this work, it was probably the most popular or successful of its kind, with new editions appearing as late as 1920. As Fuller's bibliography shows, other books on the subject had been published within the previous 20 years by Spooner, Buchanan, Chorlton, Allen, Reemelin, Bright, Phin, Husmann and others [260]. Fuller was not at all interested in wine-making: "The making of wine is supposed by many to be necessarily connected with grape culture … nearly every book upon this subject has its chapter upon wine making, whether the author knew anything about the subject or not. For my own part, I could never understand why wine making had anything more to do with grape culture than whisky or starch making had to do with corn growing … It is not every one who attempts to make wine that accomplishes it; for every vineyardist does not know how to make wine any more than every wine maker knows how to grow grapes." [pages 184-185]. [This reminds me of a visit to a vineyard in the Rheingau many years ago, where I was struck by how sharply they distinguished between the functions of grape-growing (outside operations) and wine-making (inside operations), each with its own separate, but clearly equal manager]. Mr. Fuller was certainly a friend of wine; several years earlier he had presented the wines of others for tasting at an agricultural gathering, and had expressed definite views on wine making [see my Catalog A, item 52]. And so he confined his book to what he knew most about. Subjects he covers are: overview of grape varieties, growing from seed, propagation by single buds, layering of vines, hybridizing and crossing, soil management, pruning and training, insect and plant diseases. There is also a chapter with descriptions of grape varieties [212-239].

Fuller was born in Utica, NY. In 1846 the family moved to Milwaukee, where he became a carpenter and soon began to specialize in the construction of greenhouses. He married in 1851 and in 1855 became manager of greenhouses for William R. Prince of Flushing, Long Island. After two years he started his own business in Brooklyn, specializing in the strawberry, on which he wrote his first book (*The Illustrated Strawberry Culturist,* 1862). During his early years at Ridgewood, NJ, where he had bought a tract of land for experimental purposes (1860), he wrote *The Grape Culturist* (1864), followed by other books. *The Small Fruit Culturist* (1867) was considered the best of his works and was translated into German (Weimar, 1868). Throughout his career he contributed to newspapers and agricultural and horticultural journals and accumulated a large horticultural library, and also made extensive mineralogical and entomological collections. During the last ten years of his life he spent much time working on *The Nut Culturist,* published shortly before his death (1896), which he believed would be his best work. [*Dictionary of American Biography*].

125. Fuller, Andrew S. **The Grape Culturist: A Treatise on the Cultivation of the Native Grape. By Andrew S. Fuller, Practical Horticulturist, Brooklyn, N.Y.** *New York: Printed for the Author, by Davies & Kent, 183 William Street,* 1864. 19.5 cm. 262, (1 ad) pages. Illustrations. Bibliography page 260. Damp-stained, owner's name pencilled on front free endpaper: "P.H. Hayes, Clifton Springs." Gilt-decorated embossed green cloth, corners and extremities of spine frayed, internal stains. A good reading copy.

First edition. Last three blank pages contain material on grape culture copied by hand (in pencil) from "E.W. Bull, *Report to the Massachusetts Board of Agriculture*." Otherwise identical to item 124 above.

126. Fuller, Andrew S. **The Grape Culturist: A Treatise on the Cultivation of the Native Grape. By Andrew S. Fuller, Practical Horticulturist, Brooklyn, N.Y.** *New York: Printed for the Author, by Davies & Kent, 183 William Street,* 1864. 19.5 cm. 262, (1 cat) pages. Illustrations. Bibliography page 260. Stamp on endpaper and at preface: "West Vienna, NY." Ownership signature: "J N Conant." Gilt-decorated embossed green cloth. Poor, waterstained. Reading copy only.

Same as item 125 above.

127. Fuller, Andrew S. **The Grape Culturist: A Treatise on the Cultivation of the Native Grape. By Andrew S. Fuller, Practical Horticulturist, Brooklyn, N.Y. Fifth thousand.** *New York: Printed for the Author, by Davies & Kent, 183 William Street,* 1865. 19 cm. 262, (1 cat) pages. Illustrations. Bibliography page 260. Ownership signatures inside cover: "[? L.W. Tarbox]" and "John B. Nutting." Gilt-decorated embossed purple cloth. Back inside hinge weak, else a rather nice copy.

Same as item 126 above, except "fifth thousand" on title, and book advertised at end is priced at 20 cents, rather than 15.

128. Fuller, Andrew S. **The Grape Culturist: A Treatise on the Cultivation of the Native Grape. By Andrew S. Fuller, Practical Horticulturist, Brooklyn, N.Y. Seventh thousand.** *New-York: Orange Judd & Co., 41 Park Row,* 1866. 19.5 cm. 262, (1 cat) pages. Illustrations. Bibliography page 260. Gilt-decorated embossed purple cloth. Top of spine frayed, and light waterstain runs through whole book at part of bottom and right edges of pages, but a very presentable copy.

Same as item 127 above, except "seventh thousand" on title, publisher is now Orange Judd, and a second book is advertised on verso of the ad for Fuller's *Strawberry Culturist* which appears by itself in all prior printings.

129. Fuller, Andrew S. **The Grape Culturist: A Treatise on the Cultivation of the Native Grape. By Andrew S. Fuller, Practical Horticulturist, Ridgewood, Bergen County, N.J. New and enlarged edition.** *New-York: Orange Judd & Company, 245 Broadway,* (1867). 19.5 cm. 286, (2 book ads) pages. Illustrations. Bibliography pages 282-283. Gilt-decorated dark green cloth, with a few inconspicuous spots. Binding cleanly split open down the middle internally, which is not apparent when the book is closed.

Although the preface and table of contents are the same as in the edition above (item 128), the "Additional List" of varieties [232-255] has been expanded by 16 pages, and the "Review of Pruning and Training" by 6 pages. A second page has been added to the bibliography ("Catalogue of Works on Grape Culture"), with 8 new items, from 1864 to 1867 (Fuller, Husmann, Strong, Hyatt, etc). The leaf of book ads at the end has also changed.

130. Fuller, Andrew S. **The Grape Culturist: A Treatise on the Cultivation of the Native Grape. By Andrew S. Fuller, Practical Horticulturist, Ridgewood, Bergen County, N.J. New and enlarged edition.** *New York: Orange Judd Company, 751 Broadway,* (1867). 19.5 cm. 286, (2 book ads) pages. Illustrations. Bibliography pages 282-283. Gilt-decorated embossed purple cloth, spine a little worn, minor scuff marks. Solid copy.

Same as item 129 above, except binding, address of publisher on title, and "New York" no longer hyphenated. Also, the book ads leaf has changed.

Reprints of the 1867 "new and enlarged" edition continued (1886, 1889, 1892) until the publication in 1894 of the "new, revised and enlarged" edition (viii, 282 pages), which included an updated chronological list of works on grape culture (1829-1893). This last edition was reprinted by Orange Judd (1896, 1899, 1907, 1911, 1914, 1917) until at least 1920, the last date currently listed in WorldCat. Does this beat the longest-running Broadway show?

131. Furton, P.P. **Wein. Kleiner Almanach für Weinfreunde. Aufgeblättert von P.P. Furton und bebildert von Ulrik Schramm.** *Gütersloh: Praesentverlag,* n.d. 11 cm. 126, (1) pages. Full-page illustrations in black and blue. Decorated paper. Separate stiff paper wrap + a slip-on case with decorations matching the book's covers.

A miniature booklet in praise of wine, with general information on wine, including history, literary references, advice, an overview of German wines, and a lot less on other wines. The date of publication is no later than 1970, and probably not much earlier. Furton did another mini-book in the same format on tobacco (*Tabak: Spaziergänge im blauen Dunst,* 1968).