1. (Illinois Agriculture). Transactions of the Illinois State Agricultural Society, with notices and proceedings of County Societies, and kindred associations. Edited by John P. Reynolds, Correspondence Secretary. Volume IV. – 1859-'60. *Springfield*: *Bailhache & Baker, Printers*, 1861. 23 cm. 698, iv index pages, 1 errata leaf + 10 plate illustrations. Illustrations in text. Embossed dark brown cloth, gilt spine. Spine detached, some foxing, else OK.

Pages 441-531 contain the "Transactions of the Illinois State Horticultural Society, at its annual meeting, held at Bloomington, Dec. 18, 19 and 20, 1860." A session on grape culture, chaired by W.R. Prince, included a discussion of the Delaware [pages 121-122]. Another grape session is reported on pages 473-76. A wine on exhibit, made from native grapes, was accompanied by a paper "On the Adding Sugar or Alcohol to Wine." [496-98]. You can also read about "The Great Tornado of 1860" [565-580] and view a list of the birds of Illinois [605-613].

2. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society for 1871. Being the proceedings of the sixteenth annual meeting held at Jacksonville, December 12, 13, 14, and 15, also proceedings of the fifth annual meeting of the Northern Illinois Horticultural Society ... New Series – Volume V. *Chicago*: *Printed by Reade, Brewster & Co*, 1872. 23 cm. xvi, 348 pages; [title page: "Second Annual Report on the Noxious Insects of the State of Illinois. By William LeBaron, M.D., State Entomologist. Springfield: Illinois Journal Printing Office, 1872." – (3), 98-166 pages, errata leaf]; 4, (1) index pages. Frontispiece portrait of C.R. Overman. Illustrations. Bookplate: Montreal Horticultural Society ... Presented by W.C. Flagg. Reddish brown cloth. Covers waterstained and warped, internally waterstained and wrinkled throughout. Reading copy only.

A number of brief references to grape culture and grape varieties. "Are Grape-Eating Birds to be Allowed in the Vineyard during the Maturing of the Grapes?" is followed by a discussion on that subject, so popular at the time [pages 136-141].

3. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society for 1872. Being the proceedings of the seventeenth annual meeting held at Centralia, December 10th, 11th, 12th and 13th. Edited by the Secretary; also proceedings of the sixth annual meeting of the Northern Illinois Horticultural Society ... New Series – Vol. VI. *Chicago*: *Published by The Society. Reade, Brewster & Co., Printers*, 1873. 23 cm. xvi, 312 pages. Illustrated. Bookplate and binding uniform with previous volume. Covers waterstained and warped. Interior clean except for staining in outer lower corners of last few pages and corner of back endpaper torn out. Good reading copy.

Many brief references to grape culture, including one on experience with the Siglar grape variety [19-20]. There is a discussion on successful grape culture [32-38]. The same theme reappears in the discussion following President Starr's address, promoting grape culture in Illinois [47-57]. Pells Manny of Freeport also presented a paper on grape culture [203-206].

4. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society for 1873. Being the proceedings of the eighteenth annual meeting, held at Champaign, Dec. 9, 10 and 11; containing, also, the proceedings of the seventh annual meeting of the Northern Illinois Horticultural Society, Warsaw Horticultural Society, and other local Horticultural Societies ... Edited by the Secretary. New Series – Vol. VII. *Chicago*: *Published by The Society. C.E. Southard, Printer*, 1874. 23 cm. xv, 352 pages + addendum leaf at page 110. Illustrations. Bookplate of Montreal Horticultural Society. Binding uniform with previous volume. Covers badly waterstained and warped, front hinge loose. Interior clean except for partial staining of first 10 pages. Good reading copy.

The reading of E.C. Hatheway's report on vineyard culture was followed by a "desultory" discussion. The report was criticized for referring to the leaf-hopper as "thrip." "There are various other terms used in the report which are not strictly correct, but it is hardly

worth while to mention them." [pages 134-138]. Another short paper on vine-growing in Northern Illinois, delivered by O.B. Galusha, did not appear to generate much interest either [287-9].

Of more interest was a lecture by C.V. Riley, State Entomologist of Missouri, which included an illustrated section on phylloxera. "The first published reference to this insect was made about the year 1856 by the State Entomologist of New York. Dr. Fitch knew so little of the insect, as we understand it, that he not only referred it to the wrong genus, but he did not perfectly describe it. The next reference to it was by myself, in 1866." Others Riley mentions are Walsh, Shimer, LeBaron, A.S. Fuller, J.E. Planchon in France and Lichtenstein (1869). Riley visited France in 1870 to do field studies and subsequently produced a number of reports, in one of which he "urged the use of stocks as a means of supplying the blighted vineyards of southern France." ... "Last fall, Prof. Planchon spent a month in this country, and all my previous conclusions were verified by what he found here." Riley attributes to phylloxera not only the failure of European varieties, but the weakness of our Catawba as well. "We have had an insect on our American continent, which I have been able to trace as far back as 1834, in San Antonio, Texas, and also in 1845, gathered in Kansas. The efforts to cultivate the European vine have failed of success." [178-183].

Amerine 2893 lists only the paper presented in the 1874 Transactions the following year – see next entry.

5. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society for 1874. Being the proceedings of the nineteenth annual meeting, held at Peoria, Dec. 8, 9, 10 and 11; containing, also, the proceedings of the Horticultural Society of Northern Illinois, the Alton Horticultural Society, the Warsaw Horticultural Society, and the Galesburg Horticultural Society; and other district and local Horticultural Societies for the year 1874 ... Edited by the Secretary, O.B. Galusha, Normal, Ill. New Series – Vol. VIII. *Chicago*: *Published by The Society. C.E. Southard, Printer*, 1875. 23 cm. xix, 324 pages; "Appendix" title leaf; xviii, 199 pages [Fourth Annual Report on the Noxious and Beneficial Insects of the State of Illinois. By William LeBaron, M.D., State Entomologist. Springfield: State Journal Steam Print, 1874]. Illustrations. Bookplate of Montreal Horticultural Society. Binding uniform with previous volume. Covers have a waterstain in lower outer corners, internally sound and clean.

"A few years ago, when the grape mania swept over the land, many of our citizens engaged in the business with more zeal than knowledge, and planted largely of untried varieties. The result, as might have been expected, was in many instances a disastrous failure; but the business has now been reduced to a common sense basis ..." [page 17]. St. Clair county reported about 500 acres in grapes [versus several hundred at best in all of Illinois today]. "As a sample of several vineyards in our county, it may be stated that Col. Adolphus Englemann, of Shiloh, cultivates eighty-three varieties, including twenty of Rogers' Hybrids ... for both table use and making wine ..." [52]. Riley makes another brief statement on phylloxera: "I will not repeat what I said last year." [108]. In a discussion on grapes, at which E. A. Riehl was present, there were some thoughts on the grape mania: "It has been said the business was overdone. In one sense it was, but properly it was not, and is not now, overdone ... The best fruit only should be sent to market, and the rest pressed for wine ... But ... wine making ... is a business in itself, [and it] requires particular soils, localities and ample means, which every cultivator has not ..." [245-47]. In another discussion on vineyards "E.A. Riehl and Dr. Hull crossed swords" on the renewal system [247-8].

At a meeting of the Alton Horticultural Society, E.A. Riehl presented an interesting report on grapes, though he himself had dug up all his vines, not "because they did not pay, but because sweet potatoes paid better." However, he describes the work of several grape growers and wine makers. At the same meeting, James Starr also read an essay on grape culture, in which he said that the promise of the Catawba as a wine grape had not been fulfilled. The root cause [pardon the expression] is ultimately phylloxera. The solution lies in grafting Catawba to root stocks of such hardy resisters as the Concord. [270-275].

Amerine 2893 (Riley), 3108 (Starr), 2628 (Piper [pp 230-231]).

6. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society for 1875, being the proceedings of the twentieth annual meeting, held at Quincy, December, 14, 15 and 16. Together with the proceedings of the Horticultural Society of Northern Illinois, also of the Alton, Warsaw, Galesburg, Jacksonville, and other local and district Horticultural Societies; for the year 1875 ... Edited by the Secretary, O.B. Galusha, Normal, Ill. New Series – Vol. IX. *Chicago*: *Published by The Society. C.E. Southard, Printer*, 1876. 23 cm. xv, 425 pages. Illustrations. Bookplate of Montreal Horticultural Society. Binding uniform with previous volume. Front cover waterstained lower half, back cover lower outer corner. Back hinge cracked, internally clean.

Differences of opinion on the taste qualities of various grapes [page 18]. An essay in praise of grape growing is followed by a discussion on pruning and includes references to phylloxera by E.C. Hatheway [79-86]. More views on pruning appear on pages 306-308. Views on grape varieties: Eumelan, Wilder, Massasoit, Martha, Janesville, Concord, Delaware, Rogers' Hybrids, Hartford Prolific [393-95].

7. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society for 1876, being the proceedings of the twenty-first annual meeting, held at Galesburg, December 12, 13 and 14, together with the proceedings of the Horticultural Society of Northern Illinois, also of the Alton, Warsaw, Galesburg, Jacksonville, and other local and district Horticultural Societies; for the year 1876 ... Edited by the Secretary, O.L. Barler, Hinsdale, Ill. New Series – Vol. X. *Chicago*: *Published by The Society. C.E. Southard, Printer*, 1877. 23 cm. xv, 352 pages. Illustrations. Bookplate of Montreal Horticultural Society. Binding uniform with previous volume.

Not much material on grapes and wine, perhaps from lack of interest. For example: "O.L. Barler reported on Vineyard Culture, reading an essay, which was followed by discussion. But as nothing especially new was brought out, and for want of space, the report and discussion are omitted." [page 112]. We learn that Alton is favorably situated for growing grapes [310]. On pages 199-200 & 209 there is a descriptive list of 16 species of the genus phylloxera – vastatrix, rileyi, spinosa, etc. There are many articles on birds, a subject close to the heart of fruit growers.

8. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society for 1877, being the proceedings of the twenty-second annual meeting, held at Ipava, Fulton County, December 11, 12 and 13; together with the proceedings of the Horticultural Society of Northern Illinois; also, of the Warsaw Horticultural Society; and including papers from the Alton, Jacksonville, and other local Societies, for the year 1877 ... New Series – Vol. XI. Edited by the Secretary, O.B. Galusha, Morris, Ill. *Chicago*: *Published by The Society. C.E. Southard, Printer*, 1878. 23 cm. viii, 333 pages + foldout meteorological table. Illustrations. Bookplate of Montreal Horticultural Society. Green cloth.

Many growers throughout the state appear to regard the Concord as the best all-around grape. R.W. Hunt of Galesburg says "... take Concord first, Concord last, and Concord all the time ... For home use or amateur culture, a man might be justifiable in planting a few Delawares, to mildew; a few Hartfords, to taste of early, provided he was not too corpulent to get down to them after they drop from the bunches ... or he might, on a venture, plant a few Lady, for the sake of the name; or a few Marthas, in remembrance of some school belle of his boyhood days; or a Walter, as a namesake of a dear old uncle ... But, setting all joking aside, I would recommend, in a small way, for home-use, Rogers' Nos. 4, 5, 9, 15 and 19 ..." [pages 34-35]. On the other hand, J. Balsiger of Madison County reported serious problems with rot because of the rainy season, and that it was the Concord which was almost entirely destroyed in many vineyards. Norton's Virginia, Cynthiana and Racine (formerly Neosho) were very little affected [111]. Other items of interest include D.J. Piper's article on grape cultivation, discussing a number of varieties [215-16], and Hammond on cider-making [306-308].

9. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society for 1879, being the proceedings of the twenty-fourth annual meeting, held at Normal, McLean Co., December 9, 10 and 11; together with the proceedings of the Horticultural Society of Northern Illinois; also, of the Warsaw, Galesburg and Kankakee Horticultural Societies, for the year 1879 ... New Series – Vol. XIII. Edited by the Secretary, O.B. Galusha, Morris, Ill. *Chicago*: *Published by The Society*. *C.E. Southard, Printer*, 1880. 23 cm. viii, 402 pages + foldout meteorological table. Illustrations. Bookplate of Montreal Horticultural Society, presented by Charles Gibb. Ownership signature on first free endpaper. Green cloth. Minor spotting and bottom edge worn. Rear hinge cracked. Internally slightly wrinkled, but no staining.

E.C. Hatheway's report on Grapes and Grape Culture covers experiences with many grape varieties [pages 209-213]. P.A. Bouvallet reports on his vineyard south of Chicago, "planted on a sandy bluff, from ten to forty feet above the prairie level ..." Heading the list of grapes is the Oporto, for wine, followed by the Delaware and Martha and [yes!] Concord – 14 varieties altogether, for wine and/or market, with more on trial. "Down with the Clinton," he says. "All the grapes marked 'for wine' make a true wine without the addition of sugar, water or alcohol; and there is no other way of making wines to compete with foreign wines." [287]. And there are more entries on the subject of grapes and wine. Considerable space is still devoted to birds – this time an analysis of the food of the thrushes (robin, catbird, hermit thrush, Swainson's, etc) [120-178].

10. (Illinois Horticulture). Transactions of the Illinois State Horticultural Society! for the year 1884. Being the proceedings of the twenty-ninth annual meeting, held at Champaign, December 9, 10, 11, also proceedings of the District Societies of Northern, Central and Southern Illinois and of the Alton, Anna, Calhoun Co., Champaign Co., Corben, Jo Daviess, Kankakee Valley and Warsaw Horticultural Societies for the year 1884 ... Edited by the Secretary, A.C.Hammond, Warsaw, Ills. New Series – Vol. XVIII. *Published by The Society*, (1885). Champaign, Gazette Steam Print. 22.5 cm. xvi, 452, viii index pages + 2 portrait plates (frontis and page 142) and a foldout meteorological table. Illustrations. Bookplate of Montreal Horticultural Society, presented by Charles Gibb. Ownership signature on first free endpaper. Green cloth. Minor scratches on back cover, hinges cracked. Internally clean.

D.J. Piper contributes two articles on "The Grape" [pages 184-87 & 440-41]. A grape grower from Moline reports problems with the grape pomace fly (*drosophila ampelophila*) [126]. Rot appears to have been a general problem, affecting the ability to compete with California: "We can grow grapes at a good profit for ten cents a pound and less, if we can get rid of the rot, and our grapes will be preferred to the California grapes by most of the consumers at the same price per pound ... we have a protective tariff against California of about four to five cents a pound in the shape of freight; were it not for this fact our grape industry would be doomed." [249-50].

There is an interesting article on the history of agricultural experiment stations, which are traced back to the work of Jean Baptiste Boussingault's laboratory in Strasbourg in 1839 and Liebig's work in Germany in 1840, leading to Lawes' famous experiment station at Rothamsted in England in 1843. The first German station was established in 1867, and by 1879, there were 75 stations in Germany, 10 in Italy, etc. The first station in the US was at Wesleyan in Middletown, Connecticut in 1875, followed by North Carolina at Chapel Hill in 1877, New Jersey at Rutgers in 1880 and New York in 1881. Work in California was formally begun in 1875 [pages 52-71].

11. (Institut National ...) Bulletin de l'Institut National des Appellations d'Origine des Vins et Eaux-de-Vie. N° 61 - Avril 1957 (Paraît tous les trois mois). *Paris*: 1957. Buguet-Comptour, Macon. 21.5 cm. viii, 276 pages.

Contains regular features on AOC wines, under the headings of documents, legal cases, publicity, news, obituaries, honors, and bibliography. The documents section of this issue continues Ferré's *Traité d'oenologie bourguignonne*, chapters 12-14 (diseases of the vine, etc.). The news section includes a brief report on André Simon's 80th birthday celebration. He was given the medal of the INAO in recognition of his services in the cause of appellations of origin. The bibliography section has a review of Simon's *Know Your Wines* (Connaissez vos vins).

[See also Kuhnholtz-Lordat].

12. (Instituiçaõ ...). Instituiçaõ da Companhia Geral da Agricultura das Vinhas do Alto Douro. *Lisboa*: *Na Officina de Miguel Rodrigues, Impressor do Eminentissimo Senhor Cardial Patriarca*, 1756. 30 cm. 32 pages. Unbound. Light waterstains at foot of pages 1-4, below text, and some light staining along outer edge of pages 25-32, outside text area. Good candidate for a beautiful binding.

An important document in the history of the port wine trade. It was Portugal's reply to the arrogance and perceived insults of the "English Factory," and it presented a detailed plan for giving control of wine production to the Portuguese wine producers. For all the before-and-after events, see Sarah Bradford's full description in *The Englishman's Wine*. Gabler lists the English translation of 1758 (G16720).

The turmoil in the port wine trade that led to the formation of the Alto Douro Wine Company is glossed over in the summary found at the web site of the Port Wine Institute: "Com o fim de disciplinar a produção, a qualidade e o comércio deste vinho, o Marquês de Pombal, em 1756, demarcou a Região do Douro com a criação da Companhia Geral da Agricultura das Vinhas do Alto Douro tornando-se, assim, a primeira região demarcada e regulamentada do mundo." [With the objective of regulating the production, quality and commerce of this wine, the Marquês de Pombal in 1756 set the boundaries of the Douro Region with the creation of the General Company for the Wines of the Alto Douro, which thus became the first demarcated and regulated region in the world.] "The last demarcation change of the region was made in 1921, and 1933 saw the establishment of the Port Wine Institute. To this day Port wine continues to be one of the most noble and generous wines, dignifying our age-old tradition worldwide." [Port Wine Institute, 2-25-99].

A biography of the Marquês de Pombal (1699-1782) is available on the internet.

13. Isnard, H[ildebert] (1904 –). La Vigne en Algérie. Étude géographique. Tome premier. Ouvrage publié avec le concours du Centre National de la Recherche Scientifique. *Ophrys – Gap*, (1951). Imprimerie Louis Jean Gap. 25 cm. 278, (1) pages + 3 foldout maps and 3 photo plates. Maps and charts. Bibliography pages 9-31. Paper. Date on spine: 1951.

Volume 1 only. Chapter headings provide a good summary of the contents and scope of this work: Book 1 – the vine and the Algerian climate; the vine and the soil; parasites of the vine; natural viticultural regions in Algeria; Book 2 – viticulture in antiquity (under Carthage and under Rome); viticulture in Muslim Algeria. For more details, see the entry in the Fritsch sale catalog (392), which says this is a rare monograph ... a very thorough study of Algerian viticulture.

Isnard wrote several books on the geography and agriculture of Algeria. This work was originally published as a dissertation in 1947, in two volumes. Volume two covered the search for a system of agriculture, 1830-1878, and the creation of the great vineyards (first phase), 1879-1914.

14. Iverson, John R. Liquid Gems. A Book of Drinks for the Fastidious Drinker. By John R. Iverson of the California Golf Club of San Francisco. 1937. 18.5 cm. 121, (2) pages. All pages have red line borders. Bookplate: "Julia Perrin Hindley. From the library of Cora, Rose and Bob Brown." Spiral binding, suede-like brown paper covers.

An attractive presentation of cocktails (mostly), fizzes, punches and coolers, egg drinks, floats and frappes. Each drink recipe is accompanied by the author's comments. Iverson declares that most bartenders' guides are issued by liquor concerns and are basically product promotions. It is important for the drinker to know something about drinks and their ingredients, if only to avoid potential poisoning. In his concluding remarks, Iverson laments not having the space to write about liquors from other countries, and about wine. "... I wanted to breathe in your ear subtle secrets of the vineyards on the banks of the Rhine, the home of the fermented grapes glorified in the poetry of Goethe and Heine ..."

Copyright, 1937, John R. Iverson. Not in NUC. WorldCat lists one copy at UCSC.

15. (I.V.P.) Anais do Instituto do Vinho do Pôrto. 1943. *Pôrto*: *Tipo. J.R. Gonçalves*, 1943. 25.5 cm. xxxi, 235, (4) pages + plate at page 6. Illustrations. List of IVP publications on back cover. Paper wraps detached. Covers waterstained, scuffed and wrinkled. Internally wrinkled, but clean, except for browning in first and last couple of leaves. Poor. Reading copy only.

Contains essays on the history of wine in the city of Porto, by Álvaro da Mota Alves [1-16]; economic history of the Douro since the Methuen Treaty, by A. Guerra Tenreiro [17-67]. There is also a long technical article on polarography, applied to the analysis of the wine of Porto [89-235].

16. (I.V.P.) Anais do Instituto do Vinho do Porto. 2. Volume. 1945. *Porto*: *Tipo. J.R. Gonçalves*, 1945. 25 cm. 26, (3), xxxi, 235, (4) pages + 7 plates and 2 foldout charts. Corrigenda page (289). List of IVP publications on back cover. Paper. Spine and edges of covers and last few leaves stained. Wrinkling throughout, but internally clean. Reading copy.

Volume 2 only – volume 1 was dedicated to bibliography. Some technical articles on butylene-glycol, flor, etc., followed by Part 2 of an article on the Douro: Organization – the World Wine Crisis, by A. Guerra Tenreiro [pages 77-207]; and a list of wine tariffs by country, from Aden to Venezuela [pages 209-286].

17. (I.V.P.) Anais do Instituto do Vinho do Porto. Number 10. 1.º Volume. 1949. *Porto*: *Tipo. J.R. Gonçalves*, 1949. 25.5 cm. 162, (3) pages + 8 glossy plates, three of which in color, with protective tissues. Chart illustrations. List of IVP publications on back cover. Paper. Wrinkled, waterstained along outer edge of last two thirds of pages.

Technical articles, including a chromatography study on color components of port wine [11-24], a polarographic study of lead in port wine [25-37], a polarographic study of manganese in port wine [39-50], and wine fermentation experiments, with summary in English [57-162].

18. (I.V.P.) Anais do Instituto do Vinho do Porto. [Number 10]. 2.º Volume. 1949. *As Demarcações Pombalinas no Douro Vinhateiro* by Álvaro Baltazar Moreira da Fonseca. *Porto*: *Tipo. J.R. Gonçalves*, 1949. 25 cm. 249, (2) pages + 3 foldout photo plates and 2 foldout maps. List of IVP publications on back cover. Paper. Minor staining along bottom edge and along inside edge of last few pages, but a quite acceptable copy overall.

The entire volume is devoted to a study and reconstruction of the demarcation zones of the Douro Wine Region created with the establishment in 1756 of the General Company by the Marques de Pombal [see item 12 above]. The author came upon his first "Pombal markers" in 1939 on an ampelographic study trip with Manuel Alves Soares. Some of the stone markers bore the date 1758, others 1761. "Some were numbered, though most were not, and we found some that did not even have the word *FEITORIA* [factory]." [page 11]. After a good deal of research, the work of locating the markers was undertaken, knowing that it would involve travel on foot and on horseback, as well as by automobile. Many of the stones were no longer in place, having been appropriated over the years for other uses. Needless to say, a number of inconsistencies in the classifications (price of wines, primarily) were uncovered, which stood to reason since the original work was done by many different people. The author's findings are documented in the text and on a large folding map [74w x 54h cm] at the end of the volume, which shows *Demarcations of the Year 1757*. Areas are color-coded as: factory, probable factory zone, white factory wines, wines at 19$200 Reis, wines at 15$000 Reis, wines at 10$500 Reis and wines at 6$400 Reis. Inconsistencies and other problems are explained in the text, with supporting documentation. Of the 53 paragraphs in the 1756 *Companhia Geral* ... document, the author quotes three (29, 30, 33) as being of most direct relevance to the study [pages 39-44].

A marvellous companion piece to said document.

19. J., S. The Vineyard: being a Treatise Shewing I. The Nature and Method of Planting, Manuring, Cultivating, and Dressing of Vines in Foreign-Parts. II. Proper Directions for Drawing, Pressing, Making, Keeping, Fining, and Curing all Defects in the Wine. III. An Easy and Familiar Method, of Planting and Raising Vines in England, to the Greatest Perfection; illustrated with several useful Examples. IV. New Experiments in Grafting, Budding, or Inoculating; whereby all Sorts of Fruit may be much more improv'd than at present; Particularly the Peach, Apricot, Nectarine, Plumb, &c. V. The best Manner of raising several Sorts of compound Fruit, which have not yet been attempted in England. Being the Observations made By a Gentleman in his Travels. *London*: *Printed for W. Mears, at the Lamb, without Temple-Bar*, 1727. 20.5 cm. Title leaf, 4 leaves "dedication," 3 leaves "to the reader," 192 pages + engraved frontispiece. Illustrations. Full leather. Spine chipped. Covers detached and badly worn, scorched at edges. Internally clean, except for binder's endpapers. Piece torn out at edge of page 23, without loss of text.

S.J., in his dedication to the Duke of Chandois expresses his desire to "convince the Publick, that so Useful and Advantageous a Part of Agriculture has been so long neglected, to the Reproach of the Natives of our Island, and the Impoverishment of the Nation in General, who have Annually remitted vast Sums of Specie to purchase this exhillerating Liquor from Foreigners, which we might as well raise at home with a little Industry, and by a right Application." The author dismisses the objection that the climate is too cold: "... the Temperature of our *English* Climate more than balances the Objection, in favour of the most Southern Parts of *France*; where tho' they have the Advantage of a warmer Sun, they are subject to a greater Intemperance of the Weather ..." He also dismisses the objection that the soil is too poor, as well as the objection that it would have been attempted before if it had been practicable: "I call it a Discontinuance only, for that Vineyards have been formerly planted, with good Success, in *England*, is beyond Objection; there being divers Places, where the same formerly were, which yet, in Remembrance thereof, retain the name of *Vine-yard* to this Day. Such as are curious to be satisfied therein, need only have recourse to *Dooms Day Book*, in the *Tower* ..." [pages 1-6].

The identity of S.J. is unknown. Simon BG #1580.

20. Jacob, H[arry] E[rnest] (1896 –). Grape Growing in California. California Agricultural Extension Service. Circular 116. April, 1940. *Berkeley*: *College of Agriculture, U of California*, 1940. 23.5 cm. 80 pages. Map and photo illustrations. Paper, no cover. Two-hole punched.

First edition. Amerine & Wheeler #813: "Standard practical treatise on the best modern methods for growing grapes in California." Subjects covered include climate, viticultural regions, pruning, cultivation, propagation, harvesting, diseases, grape varieties. There was a revision January 1947. Gabler lists a 1950 edition, revised by A.J. Winkler.

21. Jacquelin, Louis & René Poulain. The Wines & Vineyards of France. Translated by T.A. Layton. *New York*: *G.P. Putnam's Sons*, (1962). Printed in Holland. 25.5 cm. 416 pages + 24 photo plates. 17 maps in the text, endpaper maps. Cloth, spine and front cover waterstained along top and outer edge. Dustjacket very poor. Minor staining internally. Reading copy.

First US edition of the translation. Originally published as *Vignes et Vins de France* by Flammarion in 1960. One of my favorite reference books for the French wine regions and their wines. Includes Algeria, at that time still part of France. Also contains a historical survey from Egypt to the Middle Ages, as well as information on soil, viticulture, vinification and the service of wine. The French edition has a more complete index than the English.

22. Jagendorf, M[oritz Adolf]. (1888 –). Folk Wines, Cordials, & Brandies. Ways to make them, together with some lore, reminiscences, and wise advice for enjoying them. With an introduction by André Simon. *New York*: *Vanguard Press*, (1963). Manufactured in the USA by H. Wolff. 26 cm. 414 pages + 16 plates of illustrations on non-glossy colored paper. Headpieces, tailpieces and other illustrations. Bibliography pages 407-410. Cloth-backed boards. Front cover slightly warped.

Wider in scope and more attractively presented than most of the many other books on this subject that once took up space in my collection. It covers the preparation of wines from fruits, flowers, cereals & vegetables, herbs, berries, and more. The book also sports an introduction by André Simon that puts it all in perspective: "All reasonable people know – without having to be reminded of it all the time – that their days are numbered, and that they are the more anxious to find the food and the drink and the mate and the sport most likely to add joy rather than years to their lives. Of course, life is all a gamble, and some of us are lucky while others are not so lucky – but luck, like taste, is a matter of personal viewpoint."

Jagendorf wrote numerous children's plays, folk stories, etc. Born in Austria, he came to the US in 1903 and was naturalized in 1934. He was a Commander of the Chevaliers du Taste-vin, and from 1967 served as Vice President of the International Folklore Congress.

23. James, Walter. Wine. A Brief Encyclopedia. With decorations by Harold Freedman. *New York*: *Alfred A. Knopf*, 1960. Printed in GB by the Aldine Press, Letchworth, Hertfordshire. 20.5 cm. vi, 208, (1) pages. Illustrations in monochrome and b&w. Illustrated endpapers. Green embossed cloth, gilt spine. Dustjacket. Lower corners of covers show a little water-spotting.

©1959. Published in GB by Phoenix House as *A Word-Book of Wine*. One of the earlier wine dictionaries in English, later to be eclipsed in size and content (and seriousness) by Lichine and Robinson. The entry on *missionaries* begins thus: "Missionaries are traditionally hostile to liquor, Jehovah, as they doubtless know, cutting a poor figure beside Bacchus." Another example, from the entry on *Moore*: "'I know of nothing more unpicturesque,' wrote George Moore, 'than a vineyard. A hop-country is one of the most beautiful things in the world, but vines are abhorrent.' In another place he confesses that he knows vin ordinaire from Château Lafite only by his preference for the former." There are many more such entertaining entries, though most of them are actually more serious. The opening line of the introduction sets the tone: "Anybody, said William Blake, could be a good judge of pictures if he had not been connoisseured out of it; and he might have spoken as justly about wine." ... "Although wine when it is read somewhat lacks the savour of wine when it is drunk, ... wine remains a very pleasant thing both to read about and to chat about ..."

24. James, Walter. Wine in Australia. A Handbook. Maps by Douglas Seabrook. Fourth edition. *Melbourne*: *Georgian House*, (1966). Printed at the Griffin Press, Adelaide. 22 cm. (6), 150 pages. Title page and tailpiece vignettes. Eight pages of maps and a bibliography. Cloth, dustjacket.

First published 1952. Revised edition 1955. Third (revised) edition 1962. Fourth (revised) edition 1966. The book follows the same dictionary format as the author's *Word-Book of Wine*, 1959. "In drinking wine we also drink in manners, for wine on the table is one of those things which distinguish cattle at grass from God's images at dinner, and the images are by no means so far removed from the cattle that they may afford to throw even the least of these distinctions away." That opening sentence bodes well for the readability of the rest of the book. Among the interesting topics is that of ampelography which James paints as quite confused because of the many sources of the original vines (France, Spain, the Cape) and their subsequent redistributions and mixtures with other varieties. "And yet, although there are eight thousand classified varieties and sub-varieties of the grape vine, all the wines of any consequence in Europe and overseas are made from fewer than a hundred of them! In view of all these circumstances, the ampelographic notes in this volume must be read with some reservation." [page 7].

25. Jameson, Gardner and Elliott Williams. The Drinking Man's Diet, or how to lose weight with a minimum of will power. (Also recommended for ladies and teetotallers). *San Francisco*: *Cameron & Co.*, (1964). 17.5h x 10w cm. (2), 50 pages. Paper.

Second printing November 1964 (first was September 1964). A bit of social history trivia, documenting one of many passing fads in the weight loss industry. The charts do include carbohydrate values for wine, in case you wondered why this pamphlet was here at all.

26. (Jameson & Son). 'Soverigne Liquor' – A brief investigation into the making and maturing of good Irish Whiskey. *Dublin*: *John Jameson & Son*, 1950. Printed in England. 15 cm. (32) pages. Full-page illustrations by F. Middlehurst. Color portrait of "the first John Jameson" tipped in on page (6). Decorated endpapers. Illustrated yellow boards, a trifle soiled. Spine lightly squinched.

Produced by W.S. Crawford Limited. One of very few "older" items on this very under-rated, but not unappreciated whiskey. The title is taken from Holinshed's Chronicles of 1577: 'Trulie it is a soverigne liquor if it be orderlie taken.' "Strange it may seem ... and perhaps

rather 'Irish,' that the man who first showed the world the perfection of Irish whiskey at its best, and who laid the foundation of the great Irish House of John Jameson, should have been a Scot!" [(7)]. Historical background and a description of the whiskey making process at Jameson's.

27. Jeromin, Rolf. Die kleine Fibel vom Wein. Ein vergnüglicher Wegweiser für Weinfreunde und -kenner zusammengestellt von Rolf Jeromin, illustriert von Ulrik Schramm. *Gütersloh*: *Praesentverlag Heinz Peter*, [1965]. 19 cm. 192 pages. Monochrome maps and illustrations. Red simulated cloth (plastic). Spine a little cocked.

The copyright date of 1965 appears in the licensed edition – see item 28. This wine primer is primarily on the wines of Germany, including history, viticulture, the service of wine, wine in cooking and in health, although there is also a chapter on the other wines of Europe [pages 135-156]. Among items of interest is a list of the sizes in liters of the various traditional wine containers in the different wine regions: the Fuder in the Rheinpfalz, for example, contains 1000 liters, versus 960 in the Mosel-Saar-Ruwer area, 1500 in Baden and 900 in Franken. The author also tells us that although the famous Heidelberger Fass is quite large (2200 hectoliters), the Dürckheimer Fass has a much much larger capacity (17000 hectoliters) [53-54]. Speaking of East Germany, we learn that in the "extensive wine list of Auerbachs cellar in Leipzig, one of the quintessentially German wine locales, not a single German wine is listed. ... Faustus ... and ... Goethe, whose rustic cellar scene first made this wine bar famous, would not believe their eyes if they saw the wine list today. No sign of Rhine wines ... Only wines from Hungary, Bulgaria, Yugoslavia and from the Soviet Union, ... and even white wine from Egypt ... East Germany offers vermouth, aperitif and «Little Red Riding Hood» sparkling wine" [106].

28. Jeromin, Rolf. Die kleine Fibel vom Wein. Ein vergnüglicher Wegweiser für Weinfreunde und -kenner zusammengestellt von Rolf Jeromin, illustriert von Ulrik Schramm. *Bern & München*: *Phoenix im Scherz Verlag*, (1965). 19 cm. 191, (1) pages. Monochrome maps and illustrations. Yellow boards. Dustjacket has a couple of inconspicuous tears and is a little wrinkled and soiled. Light internal wrinkling.

©1965. Contents identical to item 27, including typos I spotted on pages 31 and 114, each on 6th line from bottom of page. This edition issued under license from Praesentverlag Heinz Peter, Gütersloh.

29. Johnson, George W[illiam] (1802-1886) and Robert Errington. The Gardener's Monthly Volume. The Grape Vine: its Culture, Uses, and History. Vol. I. [Vol. II]. *London / Winchester / Dublin*: *R. Baldwin / H. Wooldridge / W. and G. Robertson*, 1847. H. Wooldridge, Printer, Winchester. 2 volumes. 17.5 cm. [vol.1]: iv, 163, (1 erratum), iv catalog pages; [vol.2]: (1 adv leaf), (1 blank leaf), iv, 151 pages. Illustrations. Bookplate of Essex Institute – Library of Francis Peabody – on front pastedown of both volumes. Embossed green cloth, uniform bindings. Spines faded and also top edges of covers, else a nice set.

Volume one begins with a historical survey and goes on to botanical characteristics, grape varieties, propagation and culture (vineyard and wall). Volume 2 continues with greenhouse and stove culture, calendar, pot-culture, diseases, insects and uses. The birth of English vine culture is dated at AD 278 (Emperor Probus), the Normans continuing the work of their Saxon predecessors. One ancient center was Winchester, "that is, the City of Wine – was so called because there was the best vintage in Britain." [page 9]. Johnson covers the remaining vineyards of the world in four pages, beginning with France, then Spain, Portugal, Sardinia, Germany, Russia and down the line to Calcutta [24-28]. In listing the uses of the product of the vine, wine is reserved for last. Johnson approves of the use of wine, but he hedges: "We are no disciples of Dr. Whitaker*" ... [footnote]: "Dr. Whitaker published in 1638, 'The Tree of Human Life, or the Blood of the Grape,' ... The intention of this curious little book is to prove that, by the judicious use of various wines, life may be prolonged from infancy to old age without disease." [151].

Johnson wrote many books on horticultural subjects, from cucumbers to wild flowers. Gabler G25480. Not in Simon.

30. Johnson, Harry. New and Improved Illustrated Bartender's Manual, or How to Mix Drinks of the Present Style, containing a valuable list of instructions and hints by the author in reference to attending a bar; also a large list of mixed drinks, such as American, British, French, German, Italian, Russian, Spanish, etc., etc., with illustrations, and a complete list of bar utensils, wines, liquors, ales, mixtures, etc., etc. Harry Johnson, Publisher and Professional Bartender, and Instructor in the art of how to attend a bar. *New York*: (1888). Printed by Wm. Wieser, New York. 17 cm. 197, (6 advtsg) pages + frontispiece portrait of Johnson and 16 plates numbered 1 to 16. Text in English (pages 1-101) and German (102-197). German title page (103): "Neues und Verbessertes Illustrirtes Handbuch für Bartender, oder: Wie man Getränke mischt, enthaltend Practische Regeln, Winke und Anweisungen über sämmtliche Bedürfnisse, gründliche Belehrung über alle Einzelheiten des Geschäfts, vollkommene und correcte Recepte aller gemischten Getränke der Jetztzeit die in Amerika, England, Deutschland, Frankreich, Italien, Russland, Spanien und anderen Ländern beliebt sind, sowie Listen sämmtlicher Bar-Utensilien, Anweisungen zur richtigen Behandlung von Liqueuren, Weine, Bier, Ale und Porter in Fässern und Flaschen. Harry Johnson, Herausgeber und Professioneller Bartender, und Praktischer Lehrer der Bartender-Kunst, New York." Black paper, worn. Internal waterstaining, affecting early printed pages, otherwise mostly only the outer edges of the plate illustrations. Reading copy.

This is apparently the second edition of 1888, the first bearing a copyright date of 1882. Later editions were dated 1900 and 1934 (revised). "... I have after careful preparation, time and expense succeeded in compiling this work and I challenge any party to criticise it and find one recipe which is not fully and completely prepared ... Furthermore, as to the style and the art of mixing, this work will contain nothing but the most respectable reading matter."

31. Johnson, Hugh [Eric Allan] (1939 –). Wine. With line drawings by Owen Wood. *London*: *Thomas Nelson and Sons*, (1966). 27.5 cm. (8), 264 pages + 24 color photo plates and 8 pages of color maps at end. Head and tailpiece illustrations. Endpaper vintage charts. Red cloth with gilt on green title areas. Covers waterstained and warped. Dustjacket rather worn. Internally wrinkled but clean. Reading copy.

Inscribed on title page: "Hugh Johnson." First edition of Johnson's first book on wine. A well written book, making the reading of it go as easily as the drinking of a well made wine. The chapters of the book follow the pattern of a good dinner: Wine (grace), Aperitifs (the appetizer course), White Table Wines (the fish course), Red Table Wines (the meat course), and After-Dinner Wines (the Port, of course).

32. Johnson, Hugh [Eric Allan] (1939 –). Wine. With line drawings by Owen Wood. *New York*: *Simon and Schuster*, (1966). 27.5 cm. (8), 264 pages + 24 color photo plates and 8 pages of color maps at end. Head and tailpiece illustrations. Endpaper vintage charts. Yellow cloth with gilt on maroon title areas. Covers show small traces of waterstaining. Dustjacket wrinkled and has a few tears. Internal wrinkling but clean.

First printing of the US edition. A better copy than item 31 above.

33. Jolicoeur, Henri (1839-1895). Description des Ravageurs de La Vigne. Insectes et champignons parasites, représentés en couleur, avec indication des meilleurs moyens à employer pour les combattre. Vingt planches en chromolithographie dessinées d'après nature par Mlle Anna Bauler. *Reims / Paris*: *F. Michaud / Octave Doin*, 1894. Printed May 1st, 1894 by l'Indépendant Rémois, Reims. 36.5 cm. viii, 236, (1) pages + 20 color plates at end, before the table of contents. Each plate is preceded by an explanatory leaf. Title page and tailpiece vignettes. Decorated green cloth. Covers are very badly warped and water damaged. Mild wrinkling internally but title and text pages are clean. Most of the color plates are fairly clean, while the explanatory guard sheets are quite stained. Much of the staining is color print-through from the plates, but it does not appear to have diminished the brightness of the illustrations. A book that's terrible to look at, but preserves some of the splendor inside. A reading copy, if parasites are your thing.

Jolicoeur's stated objective was to present information to the interested public on a subject that had been exhaustively studied and written about in scientific treatises, but was too inaccessible to those who just wanted some quick information on a particular parasite or disease and then immediately to apply a remedy. "... The agricultural and viticultural libraries contain excellent [works], fruits of the labors of emeritus professors; they are numerous, filled with descriptions of rare or occasional parasites, which the viticulturists might never see; important details are accompanied by long histories, tiring in their constant repetition; and the far too numerous bibliographies add only a small amount of useful information." [preface]. The book is divided into two parts: Animal Parasites and Plant Parasites. The first part includes a section on phylloxera [pages 132-155].

34. Judge Jr. [= Norman (Hume) Anthony (1889-1968)]. Here's How [4th impression]. *New York*: *Leslie-Judge Company*, (1927). 12.5 cm. 62, (1) pages. Title page vignette. Tailpiece vignette in orange. Orange titles and initial. Blue endpapers, matching boards. Poor condition. Front cover gone, back cover in tatters, internally clean, but color smudging from moisture and a few tears.

Copyright, 1927. First impression January 1927, second February 1927, third February 1927, fourth March 1927. Drink recipes from the Prohibition era. Norman Anthony was a contributor to, and editor of various magazines. His writings include *The Drunk's Blue Book* (1933) and *What to do Till the Psychiatrist Comes* (1947).

This and the following items are all in very poor condition, but may be of interest to students of that insane period in our history, or to collectors who need a filler – any filler – for a missing item in this series of miniatures.

35. Judge Jr. [= Norman (Hume) Anthony (1889-1968)]. Here's How. New and Revised Edition. *New York*: *The John Day Company*, (1927). 13 cm. 63 pages. Illustrations. Headings and initials in red. Decorative headpieces. Orange endpapers, matching boards. Poor condition.

Copyright, 1927, by Judge Publishing Company. First published November, 1927. From the foreword: "It represents thirsty years, I mean thirty years, of hard work, and I gincerely hope it will help just a little to brighten the coroner, I mean the corner, where you are!" It doesn't get any better. Contents completely different from the first edition of the same year (item 34 above).

36. Judge Jr. [= Norman (Hume) Anthony (1889-1968)]. Here's How Again! *New York*: *The John Day Company*, (1929). 13 cm. 63 pages. Title page and tailpiece vignettes. Pale violet endpapers, matching boards. Poor condition.

Copyright, 1929, by Judge Publishing Company. First published, October, 1928. New preface and all new drink recipes.

37. Judge Jr. [= Norman (Hume) Anthony (1889-1968)]. Noble Experiments. The Third Volume in the Famous Here's How Series. *New York*: *The John Day Company*, (1930). 13 cm. 63, (1) pages. Title page and tailpiece vignettes. Headings in red. Bookplate: "Ex Libris. Gemini. II. The Twins. Dorothy Dieter." Red cloth, dustjacket, all in poor condition – waterstaining, etc.

Copyright, 1930. From the dustjacket: "A collection of recipes from divers practitioners of the so-called Lost Art. Including the favorite concoctions of Heywood Broun, Florenz Ziegfeld, Milt Gross, George Jean Nathan, Walter Winchell [etc] ... Fifty-one brand new mixtures Plus Thirty-Two of the best of the Old-Timers." Mencken's favorite concoction (since you asked): "None – for he calmly states his platform as follows: 'My preference is for Wines and Beers ... I have actually started a public campaign against Cocktails.'" [page 19].

38. Jullien, A[ntoine-André] (1765-1832). Topographie de Tous les Vignobles Connus, contenant leur position géographique, l'indication du genre et de la qualité des produits de chaque crû, les lieux où se font les chargemens et le principal commerce du vin, le nom et la capacité des tonneaux et des mesures en usage, les moyens de transport ordinairement employés, etc., etc.; précédée d'une notice sur les vins des anciens, et suivie d'une classification générale des vins; deuxième édition, corrigée et augmentée, par A. Jullien, auteur du Manuel du Sommelier, inventeur des poudres pour clarifier les vins, des cannelles aérifères, et de plusieurs autres instrumens. *Paris*: *Chez l'Auteur / Madame Huzard / Bachelier et Huzard / L. Colas*, 1822. Imprimerie de Huzard-Courcier, Paris. 21 cm. xlii, 580, 4 advtsg pages. Bookplate of "LL – Deuzel" [=Leon Lambert] on front pastedown. Marbled endpapers. Leather-backed brown cloth. Covers and spine worn, with some evidence of waterstaining. Spine peeling off at foot and has burn marks. Internally there are waterstains at bottom of last 100 or so pages, below text. Also foxing and browning. Overall, however, I would say it's an acceptable copy.

This is the second edition [first was 1816] of a work that inspired other writers (Henderson, for example), irritated Adlum by its treatment of American wines, was copied and/or quoted by McMullen and others. Thanks to the existence of an English edition, it is one of very few important French wine books to be highly sought by all wine book collectors in the English-speaking world. There are many references in the pages of *The Wayward Tendrils Newsletter*.

Jullien's work is encyclopedic in scope. Considering the date, it is surprising to find several pages devoted to grapes and wine in Canada, the United States (Pennsylvania, Virginia, Louisiana, Mississippi River, etc), and New Spain (especially *Nouvelle-Californie* and Mexico) [pages 513-521]. In the general classification of foreign wines, California is listed in the third of five classes for wines from "San-Diégo, San-Juan, San-Gabriel, San-Buonaventura, Santa-Barba [sic], San-Luis-Obispo, Santa-Clara et San-Jose" [535]. For dessert wines, second class is attained by "Passo-del-Norte, dans le Nouveau-Mexique ..." [531].

About this revised edition Jullien says: "There is no chapter in which I have not made corrections, and most were expanded with interesting details which would have added nearly a hundred printed pages to this work had I not chosen to be more concise, which retains the same size and spares me from increasing the price." [vi]. Actually this edition has 580 pages versus 566 for the first. The entry in the Fritsch catalog says that the "note on the wines of the ancients" [xxxii-xlii] is new in this edition.

The wines and vineyards of France occupy more than half of the book, which is of course as it should be. Of some interest is a comparison of Jullien's classification of Bordeaux growths compared with the 1855 classification. The first class looks familiar, with "clos *Lafitte* ... clos *Latour* ... clos du *Château-Margaux* ... *Haut-Brion* ..." [207]. And as for other countries, there's barely a corner of the rest of the world that isn't at least mentioned. Here's what Jullien says, in part, on port wine: "The factory wines, with [one twelfth] of added brandy, are at first very ruddy, firm, full-bodied and too alcoholic; but, when they have matured in barrel, and have subsequently spent a certain amount of time in the bottle, the taste of the brandy is no longer there, the color becomes paler, they become fine, delicate, and then have an alcoholic aroma [= sève] which is their chief merit. The wines of Porto do not have all the qualities which distinguish our fine first class wines; but they may be compared with the best of our second class: their taste is a little like that of the wines of the Côte-Rôtie, Rhône department." [355]. A useful addition to the book is a short dictionary of terms employed to describe the various qualities of the wines, e.g. *arome-spiritueux*, also called *sève* (used mostly in Bordeaux) [xix-xxiii].

A few excerpts from the entry in *Dictionaire de biographie française* (Paris, 1994): "... He came to Paris around 1795 and went into the wholesale wine business ... He not only sold wines but invented instruments for the handling of wine and he did research on its history. In 1809 he published a work on [devices for decanting wine with or without contact with the outside air]. He had invented aerating tubes [cannelles aérifères] to transfer wine into bottles and a powder for its clarification, which obtained medals at various expositions of industrial products and the congratulations of Chaptal. In 1813 he published the *Manuel du sommelier* ... which saw four editions in his lifetime. Finally, in 1816 he presented his *Topographie de tous les vignobles connus* ... for which he received a gold medal from the Soc. d'encouragement. This work cost him a fortune and his business suffered to the point where he was obliged to seek employment in the national guard." He was married in Paris in 1794 and had two sons and two daughters. The older son (Jules, 1795-1860) went into the porcelain business, while the younger, Édouard, (with his mother) settled his father's business. Pauline (1805-1860) took up painting.

Simon (BV & BG) lists French editions of 1816, 1822 [2nd], 1832 [3rd], 1848 [4th]; English 1824; and German 1833, 1835. The 5th edition was published in Paris, 1866. See also the entry for Cavoleau in my *Wine & Gastronomy Catalogue C*, item 39.

39. Jullien, A[ntoine-André] (1765-1832). Manuel du Sommelier, ou instruction pratique sur la manière de soigner les vins; contenant la Théorie de la Dégustation, de la Clarification, du Collage et de la Fermentation secondaire des Vins; les Moyens de prévenir leur Altération et de les rétablir lorsqu'ils sont dégénérés ou naturellement défectueux, de distinguer les Vins purs des Vins mélangés, frelatés ou artificiels, etc.; suivi du Tarif des Droits de mouvement, d'entrée, d'octroi, de vente en détail et de douanes, des Prix de location, etc., que l'on paye à l'entrepôt de Paris. Dédié à M. le Comte Chaptal, Pair de France, Membre de l'Académie des Sciences, auteur de l'ouvrage intitulé: l'*Art de faire le vin*. Par A. Jullien, Marchand de vin en gros, Auteur de la *Topographie de tous les vignobles connus*, inventeur des poudres pour clarifier les vins, des cannelles aérifères, et de plusieurs autres instrumens. Aved trois planches. Troisième Édition, revue, corrigée et augmentée. *Paris*: *Chez l'Auteur / L. Colas / Madame Huzard*, 1822. Imprimerie de Fain, Paris. 18 cm. (2 title leaves), xv, 340 pages + foldout chart at page 279 and 3 foldout plates at end. Original paper, rather worn, back cover missing, binding loose. Internally clean except for soiling at edges of first and last couple of pages. Foldouts also clean.

This is the third edition of this how-to guide for the wine steward and was published right after the second edition of *Topographie de tous les vignobles connus* [see item 38 above]. In his preface, Jullien states that the work done in the preparation of the *Topographie* provided him with interesting material for the *Manuel du sommelier* and that one would find this third edition to be much more complete than the two preceding editions. When something bad happens to a wine, "the consumer, not knowing the cause, accuses the vendor of having furnished a mixed wine or a wine made up of foreign substances harmful to his health; this engenders a distrust that is difficult to get rid of, though often ill founded." This manual provides the sommelier with the knowledge he needs to avoid such problems. Subjects covered include the tasting and choice of wines, shipping, storage facilities, preparation of barrels for the storage of wine and proper storage of empty barrels, keeping barrels topped up, decanting and clarification, bottles and corks, mixing of wines, wine ailments, wines of poor quality, wines which throw a deposit, handling of champagne, various tools and implements available for the handling of wines (with illustrations), customs fees and taxes. At the end of the book there is a chapter explaining the tools and implements illustrated in the foldout plates, followed by an index.

The first edition appeared in 1813, the second in 1817, with a supplement in 1820; 4th 1826; 5th 1836; 1845 – all Paris. *The Wine Merchant's Companion and Butler's Manual* was published in London by W. Anderson in 1825. German editions (*Der erfahrene Weinkellermeister*) were published at Quedlinburg, 1859 (5th edition) and 1885. Bitting (252) owned the first edition, bound with the 1820 supplement.

40. Jung, Hermann (1901 –). Wenn man beim Wein sitzt. Eine Rheingau=Auslese. *Nürnberg*: *J.L. Schrag*, (1943). Printed by C. Brügel & Sohn, Ansbach. 22.5 cm. 192 pages. Woodcut illustrations by Herbert Ott. Decorative endpaper maps. Decorated boards. Spine missing, front cover detached. Back cover a little stained and warped. Internally clean.

In praise of the great Rheingau wines of the past. The book takes the form of a tasting of wines from the "archives" of the Wine Cellar at Rüdesheim, each accompanied by an anecdote or legend inspired by the wine. Twenty wines are included, accompanied by an illustration of the label, among them 1857 Lorcher Bodenthal, 1904 Hallgartner Schönhell, 1911 Oestricher Lenchen, 1811 Johannisberger Hölle, 1934 Aßmannshäuser Hinterkirch, 1935 Winkler Hasensprung, 1834 Eltviller Taubenberg, 1937 Hochheimer Kirchenstück. The author ends with a visit to a wine museum, at that time located in Wiesbaden, which contained a unique collection of Rheingau wines dating back to 1706 and including "worthy representatives of the the famed comet wine of the year 1811." A curiosity item are wines of the years 1822 to 1862 which were "rescued" from the "Biebricher Schloß to Straßburg" for fear of an imminent assault by the Prussians in 1866. Many famous individual wines are listed, alas none of which most of us are ever likely to enjoy [pages 190-192]. An entertaining – and educational – tour of the wines of this historic region. Jung dedicates the book to his mother.

Probably the first edition. Amerine & Wheeler (#834) lists a 1944 edition. There were later reprint editions (1949, 1951). Jung wrote a number of books in the 30's and 40's – political humor, wine, etc.

41. Jung, Hermann (1901 –). Wein in der Kunst. Mit 8 mehrfarbigen und 82 einfarbigen Abbildungen. *München*: *F. Bruckmann*, (1961). 26.5 cm. 49, (1) pages, (title leaf for illustrations) + 4 color plates and 40 b&w plates at end. Pages 37-50 contain descriptive text for illustrations. Embossed red cloth, covers slightly bowed from dampness. Dustjacket worn but complete. Internal damp wrinkling but clean.

From the dustjacket blurb: "Music and poetry, painting and sculpture have dedicated great works to wine and have glorified it. Hermann Jung, knowledgeable friend of the vine has devoted himself to the task of assembling thousands of the most beautiful portrayals of wine and to select the best and most interesting. From the ancient cultures of the Nile through Biblical and Homeric times, the illustrations in this book lead to Pompey and to the Manessian manuscript. Great masters such as Rubens, Tiepolo, Cézanne and finally Nolde and Picasso, all of them loved and praised wine."

42. Jung, Hermann (1901 –). Visitenkarten des Weines. Kleine Kulturgeschichte der Weinetiketten. *Duisburg*: *Carl Lange Verlag*, (1966). 23.5 cm. 54, (1) pages. Wine label illustrations. Greenish-yellow cloth, dustjacket. Covers waterstained and warped. Dustjacket waterstained and torn. Internal wrinkling and some staining, though text and illustrations are generally clean. Just a reading copy.

An interesting historical survey of wine labels. Jung says that although wine label collecting is not as popular as stamp collecting, it is older. The first postage stamp was issued in 1840, whereas the printing of labels was made possible with the invention of lithography by Alois Senefelder in 1799 [page 7]. The precursors of the printed label, of course, go back to antiquity, taking the form of seals, tickets, etc. The British Museum has an amphora with an inscription dating from the year 647 "after the founding of Rome." Early written labels are rare, because the paper did not survive the dampness of the cellars. One of the oldest survivors is a hand-written label on an 18th century bottle in the museum at Speyer which is inscribed "Steinwein 1631." However, this label also bears the imprint of a crown, and so must have been backdated. When labels were first printed, many were printed for older wines and backdated to replace earlier labels [8-10]. And so on. Numerous reproductions of labels to illustrate the text.

43. Jung, Hermann (1901 –). 3000 Jahre Bocksbeutel. Der Siegeszug einer Weinflasche. *Würzburg*: *Stürtz Verlag*, (1970). 20.5h x 21.5w cm. 111, (3) pages + 4 illustrated leaves on tan paper as chapter heads. Illustrations and photos. Endpapers match chapter heads. Illustrated glossy green boards. Wrinkling throughout, but no staining.

In this book, Jung traces the 3000-year history of the Bocksbeutel, the characteristic wine bottle of Franconia, from earliest times to its present form. We learn about early wooden and clay bottles, and the earliest glass bottles made by the Romans who developed a glass industry in the early centuries of our era which died out and was not revived until the 10th century. But the earliest use of the "Bocksbeutel" in Franconia is uncertain, though generally dated at 1728. Jung also discusses the origin of the name, and he subscribes to the commonly held belief that it was named for the scrotum (Beutel = pouch) of the billy-goat (Bock), whose shape it supposedly resembles. The billy-goat has evidently had a long association with vineyards and wine. Also discussed are copyright protection for the bottle shape, and its depiction in art.

44. Jursa, Oskar. Burgenländisches Weinbuch. *Salzburg/Stuttgart*: *Verlag Das Bergland-Buch*, (1962). Printed by R. Kiesel, Salzburg. 25.5 cm. 72, (2) pages, including 4 glossy color photo plates + another color photo plate. Illustrations by Helga Mauer. Endpaper maps. Grey cloth, dustjacket. Covers waterstained at corners and top edge, dustjacket likewise. Internally clean. Good reading copy.

Devoted to the Austrian wine area bordering on Hungary. Covers the wines, the grapes and the countryside and its attractions.

45. Jursa, Oskar. Südtiroler Weinbuch. *Salzburg/Stuttgart*: *Verlag Das Bergland-Buch*, (1965). Printed by R. Kiesel, Salzburg. 25.5 cm. 68, (4) pages, including 4 glossy color photo plates. Illustrations by Helga Mauer-Matros. Endpaper maps. Dark blue cloth, dustjacket. Binding uniform with item 44 above. Covers bowed and waterstained at corners and top edge, dustjacket too. Internally clean. Good reading copy.

About the wine country of Bolzano (Bozen), a province of the Trentino Alto Adige region of Italy. Also known as Tyrolia, it was until 1918 part of the Tyrolian region of Austria (South Tyrolia). The main cities are Bozen and Meran (Merano). From a reading of this book you might never guess that you were in Italy, rather than Austria. It blew my mind on a vacation there in the 1980's to find myself speaking Italian to the owners of our hotel, but German to their children – the post World War II generation. The older generation, of course, had been subjected to an extensive "italianization" campaign by the Fascist regime. Italy today is considerably more laissez-faire and the province is now effectively bi-lingual.

46. Jursa, Oskar. Steirisches Weinbuch. *Salzburg/Stuttgart*: *Verlag Das Bergland-Buch*, (1967). Printed by R. Kiesel, Salzburg. 25.5 cm. 89, (3) pages, including 4 glossy color photo plates. Illustrations by Helga Mauer-Matros. Endpaper maps. Tan cloth, dustjacket. Binding uniform with item 44 above. Covers bowed and waterstained at top edge, dustjacket too. Internally clean.

About the wine country of the southern region of Austria (Steiermark) that borders on Slovenia to the south and the Burgenland wine region to the east. Its main city is Graz.

47. Kahn-Ackermann, Georg (1918 –). Trost der Reben. Ein Brevier vom Wein. *München*: *Paul List Verlag*, (1960). Printed by Presse-Druck- und Verlags-GmbH, Augsburg. 18 cm. 174, (2 cat) pages. Maps. Paper.

List-Bücher 168. ©1960. A general book on wine, with chapters on Germany, France, Italy, Austria, Hungary, Yugoslavia, Switzerland, Spain and Portugal. The publisher's introductory note states that the author's intimate relations with wine date back to three bottles of 1921 Château d'Yquem in the home of his parents at his "communion meal." Kahn-Ackermann is a journalist – there is an entry for him in the 1998-99 edition of the German Who's Who.

48. (Kansas). The Grape in Kansas. How to Grow and Use. The oldest cultivated fruit. The finest of all table fruits. A fruit too good to be made a chief source of the degradation of the race as an alluring (yet intoxicating) principle. To the glory of Kansas, 99½ per cent. of this luscious fruit which grows freely all over the state is used without fermentation. Compiled and revised for the Kansas State Horticultural Society, by William H. Barnes, Secretary, State Capitol, Topeka, Kan. *Topeka*: 1901. W.Y. Morgan, Sate Printer, Topeka. 23.5 cm. 139 pages + frontispiece photo of Ephraim Bull with his original Concord grape-vine. Stamped on title: "Compliments of William H. Barnes, Secretary." Name signed on front pastedown: "Joseph H. Merrill." Green cloth, a little worn at top and a few minor spots, but a pretty good copy.

All about grapes – varieties, culture, etc. – in Kansas, except wine. An article reprinted from the *Indiana Farmer* takes us to the site of the first Concord grape-vine, but on the way there, we walk by all the famous places: "... Walden pond ... past Emerson's home, where his daughter still lives, and past the Alcott home ... A little further on is ... the 'House of Seven Gables' ... where [Hawthorne's] daughter, Mrs. Lothrop, still lives. Next door to this historic house stands Bull's cottage, in whose door-yard still grows the first Concord grape-vine, from which stock the unnumbered millions of vines of this variety came." [page 5].

49. Kappeler, George J. Modern American Drinks. *New York*: *The Merriam Company*, (1895). 19.5 cm. 120, (12 advtsg) pages. Decorated grey cloth, slightly worn.

Several hundred drink recipes, including cocktails, punches, fizzes, cups, etc. Amerine #1974 lists an (1895) edition published by Saalfield in Akron. Noling lists that as well as the present edition. See Amerine #1975 for later editions.

50. Kaufman, William I. Encyclopedia of American Wine, including Mexico and Canada. Jeremy P. Tarcher, Inc., Los Angeles. Wine Appreciation Guild, San Francisco. *Boston*: *Distributed by Houghton Mifflin Company*, (1984). 24 cm. 564 pages. Maps and illustrations, endpaper wine label decorations. White cloth, dustjacket.

First edition (1st printing). Kaufman's work was inspired by Schoonmaker's Encyclopedia, whose emphasis was on European wines. Of particular interest is the appendix which includes an extensive (135 pages) summary of Eastern and Western wine competitions 1977 to 1984.

51. Kavaler, Lucy. Mushrooms, Molds, and Miracles. The strange realm of fungi. A Signet Book. *New York*: *New American Library*, (1966). 17.5 cm. 256 pages. Illustrations. Bibliography pages 241-248. Paper.

©1965. Published by arrangement with the John Day Company, New York. First printing October 1966. According to the New Haven Register, this book "does for fungi what Audubon did for birds, Rachel Carson did for the sea, Gibbon did for the Roman Empire ... and Freud did for the psyche." In the chapter headed *A Loaf of Bread, a Jug of Wine*, she recounts the work of Pasteur and Liebig in this field. "Both Pasteur and Liebig brought closed minds to the issue. Pasteur later admitted that his point of departure had been the fixed preconceived idea that fermentation was caused by living organisms. Liebig insisted, with equal firmness, that fermentation was a chemical process during which yeasts were decomposed." ... When Pasteur grew a kilogram of yeast from as much as could go through the eye of a needle, the French Academy "offered to pay Liebig's expenses to Paris so that Pasteur could present him with the evidence. Liebig, still refusing to admit that he was wrong, would not go." [page 55].

52. Kehrig, Henri. La Cochylis. Des Moyens de la Combattre. Troisième édition, revue et augmentée. Suivie d'un appendice et accompagnée de deux planches dont une en chromo-lithographie. *Paris / Bordeaux*: *G. Masson / Féret et Fils*, 1893. Imprimerie G. Gounouilhou, Bordeaux. 25 cm. 61, (2) pages + one color plate and one monochrome. Paper wraps rather tattered. Some occasional internal browning and/or staining, but text is ok. Some print through from color plate to tissue guard and to following leaf, but no apparent color fading. Reading copy.

A technical treatise on the cochylis moth. The bibliography (pages 8-9) includes Kehrig's *La Cochylis ou ver de la vigne*, Bordeaux 1890, and the 2nd edition of the present title, Bordeaux 1892. Simon (BV 63) lists what appears to be the present work with a slightly different title. Kehrig also wrote on the protection of birds, Paris 1921.

53. Kehrig, Henri. Les Temps Nouveaux pour le Vin. *Paris / Bordeaux*: *L. Mulo / Féret et Fils*, 1910. Imprimerie G. Gounouilhou, Bordeaux. 19 cm. 133, (2) pages. Stamp on half title: "Hommage de la Feuille Vinicole de la Gironde." Attractive hand binding by Nancy Buehler in cloth and marbled paper, with leather labels on spine. Light smudges at top and foot of spine.

About all the problems the wine industry in France has had to face – oïdium, phylloxera, mildew, compounded by bad publicity, doctors down on wine, detractors from abroad, temperance, bad laws – and how these have been or are being overcome. Kehrig seems to see a brightening future. Simon BV.

54. Kellermann, Dieter. Trinksprüche, Richtsprüche, Gästebuchverse. Originelle Anregungen für viele Gelegenheiten. Mit vielen Zeichnungen. *Wiesbaden*: *Falken-Verlag Erich Sicker*, [1965]. Printed by Decker & Wilhelm, Heusenstamm. 21 cm. 80 pages + 7, (1) book catalog pages at end. Illustrations. Paper.

A collection of – and some thoughts on – toasts and tributes for drinking, for entries in guest books, and for building dedications (topping-out ceremonies).

55. Kellner, Esther. Moonshine. Its History and Folklore. *New York*: *Weathervane Books*, (1971). 21 cm. (2 title leaves), 235 pages. Bibliography pages 233-35. Orange boards, dustjacket. Dustjacket a little worn, some staining on verso. Internal wrinkling, but no water-staining, only a couple of black printer's ink blotches.

Published by arrangement with Bobbs-Merrill. "b c d e f g h" From the dustjacket: "Moonshining survived wars, insurrections,depressions, temperance movements, Prohibition and the Internal Revenue Service."

56. Kelly, Fred C[harters] (1882 –). One Thing Leads to Another. The Growth of an Industry. *Boston and New York*: *Houghton Mifflin Company*, 1936. Riverside Press, Cambridge, MA. 22 cm. (4 title and contents leaves), 103, (1) pages + 17 numbered b&w photo plates, of which 6 are double. Black cloth, silver decorations. Dustjacket is worn and chipped and has faded spine, but presentable.

A business history of the Commercial Solvents Company. The photographs are by Margaret Bourke-White (1906-1971), mentioned only on the dustjacket. This same year also saw the first issue of Life Magazine, which has a photo by Bourke-White on its cover. But the reason this book was in my collection was that the company produced large quantities of neutral spirits for the whisky industry. One of the photographs shows one of the rackhouses, which contained 100,000 barrels of whiskey. A plant in California introduced French distilling methods and "was among the first in the United States to produce alcohol free from impurities and of high quality. It was *the* first to make high quality alcohol in commercial quantities from molasses." [page 62]. As an example of the company's strength in research and good management, the author relates a meeting with "our old friend Dr. Chaim Weizmann, whose work in bacterial fermentation had been the starting point of Commercial Solvents, came to America with the famous Einstein on a mission connected with the Zionist movement." [65]. He had brought with him some titanium dioxide, unrivalled as the whitest of pigments for use in paints, which had been derived from ilmenite (mined in India) by a process patented by Weizmann's brother-in-law, Dr. Joseph Blumenfeld, a French chemist. This led to the organization of the Commercial Pigments Corporation which was eventually bought by Commercial Solvents, then expanded by DuPont, and so on. In any case, whether your interest is alcohol or whiskey, or Margaret Bourke-White, or Dr. Chaim Weizmann, this book is for you.

Kelly wrote numerous books on business subjects. His biography of the Wright brothers, 1943, was authorized by Orville Wright.

57. Kelly, John. Be Your Own Bartender. By John Kelly, formerly proprietor, Beverage Importations, Inc., Ltd., Office and Bonded Godowns, 19 Quai de France, Shanghai, China. Beverage Trade Instruction and Service. *Honolulu, T.H.*: *Printed by Paradise of the Pacific*, (1948). 22.5 cm. (70) pages. Illustrations. Owner's name on title: "Joyce V. Homann." Decorated paper. Spine chipped, back cover stained. Internally rusted and stained at stapled spine and lower inside corner. Else clean internally. Reading copy.

Contains some lovely typos: Pafait Amour, Basac, Rich Old Baul (from Madeira), etc. The author's credentials include contacts at the Waldorf Astoria (New York), Ambassador Hotel (Los Angeles), Royal Hawaiian Hotel (Honolulu), Raffles Hotel (Singapore). In addition to drink recipes, there is a glossary and helpful advice for bartenders. Not in Noling.

58. Kenrick, William (1789-1872). The New American Orchardist; or, an account of the most valuable varieties of Fruit, of all climates, adapted to cultivation in the United States; with their history, modes of culture, management, uses, &c. With an appendix on vegetables, ornamental trees, shrubs, and flowers, the agricultural resources of America, and on silk, &c. Seventh edition, enlarged and improved. With a supplement. *Boston*: *Otis, Broaders, and Company*, 1844. 19 cm. 450 pages. Illustrations. Bibliography pages 9-12. Ownership signature on endpaper: "W.F. Wight." Dark brown embossed cloth, spine gilt. Spine detached. Waterstaining along bottom edge of covers. Internally clean, except for minor waterstaining at inside bottom corners of pages from about pages 250 to 380, outside of text area.

Contains a substantial chapter on grapes, with notes on 56 varieties and material on cultivation, training and pruning, featuring the Thomery system. Among the growers and winemakers mentioned are Adlum and Longworth. [pages 243-285].

Copyright date is 1841, but the preface to this seventh edition is dated 1844. Amerine (1994 to 2004) lists many editions from the first in 1832 to the eighth in 1846 and on to 1848.

59. Keuls, J.P.M. Het Boek van den Wijn door J.P.M. Keuls, oud Nederlandsch Vice-Consul te Bordeaux. 2e Druk. *Amsterdam*: *(Rutgers)*, 1947. Printed by Rutgers, Doesburg. 21 cm. 262, (1) pages + 29 plates (mostly photos). Maps. Bibliography pages 255-56. Cloth-backed decorated boards, torn and waterstained dustjacket. Top of spine, top of front cover and most of back cover waterstained. Binding slightly skewed. Internal staining, mostly last quarter of book. Otherwise a clean reading copy.

A general survey of wine and its production worldwide, with primary emphasis on the wines of France, Germany, Spain, Portugal, Italy and Hungary. Also covered are storage and service, food and wine, and therapeutic uses of wine.

In the preface to the second printing, dated at Amsterdam March 1947, the author says that this edition is the same as the first, except for the correction of typographical errors and inaccuracies. This book is not listed in WorldCat or Melvyl. A search of online libraries in the Netherlands found the first edition, published at Amersfoort by Melchior in 1931 (255 pp, 16 ills), but no reference to the present edition – at least not yet. An interesting item for any wine book collection.

60. Kinloch (Pamela Vandyke Price) The Taste of Kinloch. A handbook of wines and spirits based on the experience of 100 years. *London*: *Charles Kinloch & Co.*, (1961). Produced by G. Street & Co., London. 24.5 cm. (4), forty-two, (1) pages. Frontispiece photo of the Kinloch building and 5 more full-page photos. Numerous monotone illustrations, maps, headpieces and tailpieces. Decorated white glossy boards.

On spine: "Charles Kinloch 1861-1961." Text is by Pamela Vandyke Price, illustrations by Alan Crisp and Frederick Middlehurst. The foreword is a poem by A.P. Herbert (1890-1971), written for this occasion. An interesting promotional piece.

61. Kinross, Lord. The Kindred Spirit. A History of Gin and of the House of Booth. *London*: *Newman Neame Limited*, 1959. Printed by CAPS Limited, London. 24.5 cm. xi, 93, (7) pages + 4 brown tabs describing the illustrations on facing pages. Numerous illustrations in color and b&w. Color illustration tipped in on page (ii). Illustrated endpapers. Green cloth, gilt.

Much social history together with the history of gin in Britain. And of course there was a good side to gin. "That the drift towards the gin palace may have been prompted as much by a desire for social companionship as by a desire for gin was suggested by the fact that a similar impulse animated the teetotallers themselves. The Phoenix Lodges, temperance societies, used to hold their meetings in coffee-houses ... '... I could show you wives standing at coffee-shop doors imploring their husbands to come home ... songs are frequently tolerated that are not very moralising in their tendency; cards, dice and dominoes are extensively used in the Phoenix coffee-houses.'" [page 57].

The firm was immensely proud of its contribution to Ross's Arctic expedition of 1829. Felix Booth had anonymously financed the exploration. There is a full account in the book, together with illustrations [28-36], including the color frontispiece.

62. Kirshman, Irena. Wine Cookery. Drawings by Pamela Walters. *Greensboro, NC*: *Potpourri Press*, c.1969. 21.5 cm. 48 pages. Paper.

Born in London, Kirshman was trained as a specialist in psychiatric nursing, which she taught at Columbia Presbyterian Hospital in New York. Switching careers, she became a consultant to Baltimore's old Lexington food market, eventually moving to Greensboro.

63. Kirton, John W[illiam] (1831-1892). Intoxicating Drinks, their History and Mystery. *London*: *Ward, Lock, & Co.*, (1879). 18 cm. vi, 144, (20 book catalog) pages. Preface dated December 1st, 1879. Embossed, decorated blue cloth, gilt. Nice copy.

A temperance, or rather abstinence crusade against anything that contains alcohol. The book is organized as a series of chapters, each analyzing a different alcoholic drink – ale, cider, gin, brandy, rum, home-made wine, British wine, cordials, port, sherry, claret. The ultimate criterion Kirton always seems to come down to after lengthy, sometimes interesting, but mostly tedious analyses, is alcohol. If it burns, there's too much of it and it will surely harm you. He even claims to have the medical profession on his side. "It has been the custom for medical men to recommend these drinks ... both in health and disease. The tide, however, is beginning to turn, and in almost every instance the evidence and the testimony is in favour of this position: that the most perfect health is compatible with total abstinence ... and that life would be considerably prolonged if total abstinence became the universal practice of the people." [page 126]. Gabler G26310. Kirton wrote many other temperance books, including *The Water Drinkers of the Bible* (1885).

64. (Kitchen ...) The Kitchen and Fruit Gardener. A Select Manual of Kitchen Gardening, and Culture of Fruits, containing familiar directions for the most approved practice in each department, descriptions of many valuable fruits, and a calendar of work to be performed each month in the year. The whole adapted to the climate of the United States. [together with]: The Complete Florist: a Manual of Gardening, containing practical instruction for the management of greenhouse plants, and for the cultivation of the shrubbery, the flower garden, and the lawn. With descriptions of those plants and trees most worthy of culture, in each department. With additions and amendments, adapted to the climate of the United States. *Philadelphia*: *Lea and Blanchard*, 1844. J. & W. Kite, Printers. 19 cm. 118 pages; [The Complete Florist]: 108 pages. Back endpapers torn out. Dark brown cloth. Spine torn and chipped, back cover stained. Front hinge broken. Browning and foxing throughout. Reading copy.

Both works are revisions of the English edition. There are a few pages on grapes in the Kitchen Gardener [105-108]. Amerine (2024) lists the first work. Crahan sale #620.

65. [Kitchiner, William] (?1775-1827). The Art of Invigorating and Prolonging Life, by Food, Clothes, Air, Exercise, Wine, Sleep, &c. and Peptic Precepts, pointing out agreeable and effectual methods to prevent and relieve indigestion, and to regulate and strengthen the action of the stomach and bowels. Suaviter in modo, fortiter in re. To which is added, the Pleasure of making a Will. Finis coronat opus. By the author of "The Cook's Oracle, &c. &c. &c. Fourth edition, enlarged. *London / Edinburgh*: *Hurst, Robinson, and Co. / A. Constable and Co.*, 1822. Printed by James Moyes, London. 16.5 cm. viii, (2) 336 pages. Bookplate on front pastedown of "Hugh Blair Grigsby." Three quarters leather, plain boards, worn. Staining on endpapers only. Internally there is a little browning on half title, otherwise quite clean.

Grigsby wrote these notes on the half title: "This book I bought at the sale of John Randolph of Roanoke in October, 1845. It was in boards. I gave it to a Norfolk binder with some twenty other volumes to be bound, in 1860 or '61; and the binder was summoned to the army, leaving all my books in his shop. W.A.S. Taylor saw my books there and saved them for me. H.B.G. [?placename?], Sept. 21, 1871. The marks in this book are Mr. R.'s. See the marks on the chapter entitled The Making of a Will." The pencil marks are on pages 307 and 308 regarding the making of a will, on the subject of relatives "who have had no other Anxiety about You save that arising from your Apothecary's report of your good health, and the probability of your long enjoying it!!!" In another chapter, Randolph marked this sentence: "Drunkenness is deplorably destructive, but her demurer sister Gluttony destroys an hundred to her one." [221].

John Randolph (1773-1833), influential political figure, served 5 terms as a Congressman from 1799 to 1829, and was a Senator from 1825 to 1827. Grigsby (1806-1881) was a historian and wrote a number of books on Virginia politics and on Virginia families, some of which have become collectors' rarities. He wrote a long letter to the editor of the *Southern Literary Messenger* (20:2, February 1854, pages 76-79), entitled "The Randolph Library," in which he gives a detailed description of what was a very fine library, and ends thus: "It is a subject of regret that no catalogue of his books by a competent hand exists, or is now practicable; and still more is it to be deplored that a

collection, the most characteristic of all his possessions, was not deposited in some public institution, and preserved entire, as a striking and appropriate memorial of his taste and genius." [made available on the internet by the University of Michigan].

In the chapter on wine (pages 139 to 169), Kitchiner sprinkles his somewhat disjointed statements with qotations from Accum, Wright, Carnell, Jullien, etc. Wines discussed are mostly port, sherry, madeira and claret. Regarding port, generally shipped two years after the vintage, he says: "Our Wine-merchants keep it in Wood from two to six years longer ... – surely this must be long enough to do all that can be done by keeping it – what crude wine it must be to require even this time to ameliorate it! – the necessity for which must arise either from some error in the original manufacture, – or a false taste, which does not relish it, till time has changed its original characteristics." He appears to endorse the use of wine by "Invalids past the Meridian of Life." "Of Red Wines, *Claret* is the best; and it is to be lamented, that the Duty imposed upon it is so great, that to moderate fortunes it amounts to a prohibition ..." He laments the fact that "the delightful and salubrious wines of France must be taxed twice as high as the coarse unwholesome wines of Portugal." Wine is also mentioned off and on in the chapter titled "Peptic Precepts" [170-301] which discusses the effects of bad eating habits, among them the new fashion for eating dinner at a late hour in the evening, rather than at 11 or so in the morning (breakfast at 7) as it used to be. One thing that caught my eye (as it did Salvatore Lucia's) was this passage: "Feeble Persons, who are subject to such sudden attacks [of exhaustion] , should always travel armed with a *Pocket Pistol* charged with a couple of glasses of White Wine, or, *'Véritable Eau de Vie,' – a Biscuit*, and some strong Peppermint or Ginger Lozenges ..." [198]. Lots of interesting material.

From the entry in the *Dictionary of National Biography*, we learn that Kitchiner's father began as a porter at a coal wharf and eventually raised a fortune of about £2000 a year. William was educated at Eton and obtained his M.D. from Glasgow, and therefore could not practise in London; "but having inherited a handsome competence from his father he was independent of his profession, devoted himself to science, and showed hospitality to a circle of friends distinguished for genius and learning. Though always an epicure, he was ... abstemious in his habits ... [He] experimented in cookery ... [and] attained to a considerable culinary skill. His lunches, to which only a few were admitted, were far famed. His dinners were conducted with much ceremony ... Among the most frequent guests [was] Kitchiner's most intimate friend, Dr. John Haslam ... [He] studied optics, and wrote 'An Essay on the size best adapted for Achromatic Glasses ... [and] on the construction and use of telescopes.' ... He had a taste for music, played and sang with considerable feeling, and collected with care a library of manuscript and printed music." He died of a heart attack after dining with his friend John Braham on Baker Street. Kitchiner's first two works were on telescopes, opera-glasses and spectacles, 1811 & 1815 [he owned 51 telescopes].

The earliest edition listed in WorldCat is the 2nd of 1821, London, Hurst, Robinson, 276 pp. This is followed by the 3rd, enlarged, of 1822, London, same publisher, 298 pp. The 4th (present edition) followed the same year. There were two US editions in 1823, based on the 3rd London, one published by Cary & Lea, Philadelphia, the other by W.W. Worsley, Lexington, KY. Another new edition [?5th] was published in 1824, London, 341 pp. and again in 1828. The 6th edition of 1828, augmented and improved, was published by Whittaker, London, 337 pp. An edition based on the 6th was published in New York 1831. Evidently a very popular work.

66. Kittel, J[osef] B[aldwin] (1869-1929) and Hans Breider. Das Buch vom Frankenwein. Vierte erweiterte Auflage von Hans Breider. Mit 53 zum Teil farbigen Bildern und vielen Abbildungen im Text. *Würzburg*: *Verlag H. Stürtz*, (1967). 19.5 cm. 263, (1 cat) pages + 24 glossy plates in color and b&w. Illustrations in text. Bibliography pages 262-263. Folded Franconian wine map (59w x 42h cm) laid in. Pale yellow cloth. Dustjacket has closed tears and outside upper corner is wrinkled, but not stained.

I would guess that this is the definitive book on Franconian wine and its history. The first edition was published in 1905 and the second with minor additions and changes in 1925. The third edition of 1958 was completely revised by Hans Breider. Changes in the Franconian wine region in the area of mechanization and re-organization prompted this fourth edition. New historical material was also added. The prefaces to the third and fourth editions are by Breider, at that time director of the state school of viticulture and horticulture at Würzburg-Veithöchsheim. The preface to the fourth edition is dated at Würzburg, spring 1967. Attractive presentation.

67. Klenk, Ernst. Die Weinbeurteilung nach Farbe, Klarheit, Geruch und Geschmack, mit Bewertungsbeispielen für Wein und Sekt. Von Ernst Klenk, Direktor der Staatl. Lehr- und Versuchsanstalt für Wein- und Obstbau Weinsberg. Zweite neubearbeitete Auflage. Mit 19 Abbildungen. *Stuttgart*: *Verlag Eugen Ulmer*, 1960. Printed by Buchdruckerei Ungeheuer & Ulmer, Ludwigsburg. 22.5 cm. 95, (1 book catalog) pages. Photo and other illustrations. Bibliography page 73. Advertising pages 90-95. Decorated boards, lightly soiled.

Second, revised edition. Well-organized and useful guide to the evaluation of wine by color, clarity, smell and taste. One general rating system based on a scale of 40 assigns 0-3 points for color, 0-3 for clarity, 0-10 for smell and 0-24 for taste. There is a detailed guide on

how to determine the point value for each element. For example, in judging smell, if the wine is clean, pure, unripe, mature, muted, has weak scent, varietal bouquet, vintage bouquet, is perfumed, it may be assigned from 4 to 6 points of 10 for the smell factor. Another system is based on 20 points and 40 half-points. We found much of the material to be very useful to us for our own wine ratings, which we based indirectly on a scale of 40, by splitting a scale of 10 into quarters, as for example 6, 6+, 6-7, 7-, 7 = 24 to 28 of 40. We found it much easier than any other scale. The worst of all, I think, is the 100 scale, its main fault being that there never seems to be a wine that scores less than 70. Thus effectively it is a scale of 30, which I find difficult to handle. Of course, in our own scale, we rarely went much below 5, unless we'd made a bad purchase, or the wine was over the hill, or we were drinking Canadian wines in the 60's. Thus we were effectively down to 5, but that's a lot easier than 30.

The book contains specific examples of wines that were available at that time and how they were evaluated. It also discusses rating of wines for pricing, and so on. A detailed glossary of tasting terms defines all the elements in the evaluation process. Also included is some history (taken from Bassermann-Jordan) and information on what is required for a wine evaluation session: environment, glassware, understanding of wine, objectivity – how to enhance it, etc. The first chapter discusses the aesthetic, physiological, antiseptic, prophylactic and nutritional value of wine. Rather interesting was what Pius XII said in his address to the 7th International Wine Congress of the O.I.V.: "Wine is a splendid thing in and of itself ... but it is nonetheless proper to examine the high nutritional and hygienic values of wine from a scientific point of view. We are convinced that scientists will thus perform a service to mankind, since at the same time they will help determine the measure beyond which its use is a misuse for all of creation ..." [page 5]. This second edition omits the chapter on foreign wines included in the first (1950).

Another anecdote, if I may. On a trip to Germany in the early days of our collecting, we visited the wine school in Weinsberg. There was not a soul in the building, yet it was wide open and we wandered through the whole place, including the displays of medals and awards, all unlocked, and the office of Ernst Klenk, the director and the author of this book. It gave us a pleasantly eerie feeling. New York was never like that.

Shields lists the first edition of 1950, second 1960, and third 1972. The German biographic encyclopedia (1997) has an entry for Ernst Klenk (1896-1971), a physiological chemist specializing in fats and lipids, and a professor in Cologne, but I can find no connection between the two, and so assume this was not our man.

68. Kling, J.P. Vermischte Schriften, meist physicalischen und ökonomischen Inhaltes. *Mannheim*: *in der Neuen Hof= und Akademischen Buchhandlung*, 1789. 17 cm. (4), 260 pages + foldout plate at end. [Followed by] Katechismus des Kleebaues. Compiled by Johann Ernst Werner. Erfurt, 1787; xxiv, (4), 164 pages, illustrated. [Followed by] Über die wahren Mittel der Fruchtbarkeit. By Carl Wilhelm Friedrich Leopold. Nürnberg, 1790; 84 pages + double-page table. [Followed by] Praktische Anweisung alles Federvieh ... zu mästen. Zweyte Auflage. Koburg, 1790; 62 pages. [Followed by] Wie kann man dem ... Holzmangel abhelfen, und eine gute Holzersparung ... bewirken? 1790; 60 pages. Name on front pastedown: "Pfarrer Weber." Brown mottled boards, worn. Title page has a slit at left edge, bottom half.

Contains "Beitrag zur Naturgeschichte des Weines. Vorgelesen in der Akademie der Wissenschaften den 26 Hornung 1781." [Article on the Natural History of Wine, read at the Academy of Sciences on 26 February 1781]. [pages 103-124]. One would think, says the author, that given the same weather conditions and vineyard orientation, wines made from the same Riesling grape ought to be the same. But prices show that there is a big difference between Rüdesheim, for example, and Bingen across the way. It must be the soil, he thought. At Nierstein, he was told that the controlling factor was the red sandstone soil. The best vineyard at Hochheim belonged to a cathedral deacon in Mainz [today's Hochheimer Domdechaney?] and the soil there was white. The most beautiful vineyards he thought were those of the Rüdesheimer Berg, though Johannisberg was a close second. The conclusion he came to was that the best Rhine wines, with the exception of Rüdesheimer, grow in marl, but that there are different types of marl, and that the wines therefore are different, not only in taste but also in healthfulness, and so on. Rather interesting essay.

I was unable to find any reference to this item in the library catalogs.

69. Klingner, Heinrich. Das deutsche Weinbuch. Weinbau, Gewinnung, Behandlung, Pflege und Lagerung der Weine und sonstiger Getränke, mit besonderer Berücksichtigung des Hotel= und Gaststättengewerbes. Mit 280 Abbildungen. *Neustadt an der Haardt an der Deutschen Weinstraße*: *Pfälzische Verlagsanstalt*, (1935). 22.5 cm. xvi, 555 pages + 10 photo plates. Illustrations and photographs. Errata page 555. Bibliography pages 461-62. Inscribed on front pastedown: "Geisenheim 'am' Rhein. 20.6.38. Colin Yeatman." Pencilled notes passim in same hand. Red cloth backed boards. A little staining on front cover, else a nice copy.

A comprehensive textbook on viticulture, production, handling, care and storage of wines, with special emphasis on the restaurant trade. There is a fairly detailed listing of German vineyards, with acreage for each area [pages 143-198], followed by listings for France and the rest of the world [198-225].

70. Kloss, C[yril] A[ugustus]. The Art and Science of Brewing. *London*: *Stuart and Richards*, (1949). Printed in GB by the Alcuin Press, Welwyn, Garden City. 22.5 cm. x, 121 pages + 4 glossy photo plates. Illustrations. Bibliography page 117. Green cloth. Dustjacket, chipped and soiled.

First published in 1949. Kloss was Chief Chemist, Mortlake Brewery, Watney Combe Reid & Co.

71. Knowlton, H.E. and W.H. Childs. Growing Grapes in West Virginia. Circular 69, Agricultural Experiment Station, College of Agriculture, West Virginia University, F.D. Fromme, Director. *Morgantown, WV*: March 1935. Mathews Printing and Lithographing, Charleston, WV. 22.5 cm. 24 pages. Photo illustrations. Paper, no cover. Waterstained and wrinkled.

72. Koch, Hans-Jörg (1931 –). Wein für Ketzer und fromme Leut. *Zürich*: *Sanssouci Verlag*, (1962). Printed by H. Börsigs Erben, Zürich. 14 cm. 141, (1), (2 cat) pages. Illustrations, some in red & black. Maroon cloth with a tiny dent in spine. Dustjacket, edgeworn.

Old woodcut illustrations and drawings by Willi Rieser. As the title implies [Wine for heretics and for pious people], this is an annotated voyage through the lore and literature of wine. It is about spiritual and worldly wine lovers, those who understand the poetry of drinking and who can express their feelings in words.

73. Koenen, A[nton] J. From Vineyard to Table. A Practical Wine Grower's Account of the Making of Hocks and Moselles. *London*: *A.J. Koenen*, 1930. 18 cm. 32 pages + 5 glossy photo plates. Paper. Covers faded at edges, and some staining on spine.

Since I love good Mosel wines, I was pleased to learn that "Natural Moselles are not only the most refreshing, noted for their choice bouquet, delicacy, pleasant acidity and purity, but have supreme dietetic value, and are recommended by the Medical Profession, especially in cases of diabetes, gout, rheumatism, etc." [page 29].

74. Koester, Reinhard (1885 –). Die Weinfibel. Ein kleiner Wegweiser für Weintrinker, Weinwirte und alle, die den deutschen Wein lieben. *Oppenheim/Rhein*: *Deutsche Weinwerbung*, (1950). Printed by Erasmusdruck Max Krause, Wiesbaden. 18 cm. 79, (1) pages. Color maps and illustrations. Illustrated boards. Spine and outer edge of front cover are waterstained. Internally clean, lightly wrinkled.

Second revised edition, 1950. Text by Reinhard Koester, illustrations by Wilhelm M. Busch. A primer on German wine for would-be connoisseurs. A copiously illustrated, attractive little book. Amerine & Wheeler (#861) has the 1938 edition published in Berlin (See also John Thorne's Catalogue 20, #267). I found none of the later editions listed in WorldCat.

75. Koester, Reinhard (1885 –). Die neue Weinfibel. *Mainz / Duisberg*: *Deutsche Weinwerbung / Carl Lange Verlag*, 1954. Printed by Erasmusdruck Max Krause, Mainz. 17.5 cm. 68 pages. Monochrome maps and illustrations. Illustrated boards. Spine faded. Covers lightly soiled. Internally clean.

Text based on drafts by Reinhard Köster. Illustrations by Wilhelm M. Busch. Maps by Karl Voß. A complete revision of item 74 above. A little less attractively presented.

76. Koester, Reinhard (1885 –). Deutsche Weinfibel. *Konstanz*: *Rosgarten Verlag*, 1962. Printed by Erasmusdruck Gottfried Krause, Mainz. 17.5 cm. 67, (4) pages. Monochrome maps and illustrations. Illustrated boards. Plastic sheathing on covers is blistered.

A revised edition of item 75 above, with an added table of contents. Same illustrations by Wilhelm M. Busch and maps by Karl Voß.

77. Kraemer, Ado. Das Bocksbeutelbuch. Mit 20 zum Teil farbigen Tafeln, vielen Holzschnitten von Richard Rother und einer Karte. *Würzburg*: *Verlag Universitätsdruckerei H. Stürtz*, 1964. 19.5 cm. 188, (4) pages, including 20 captioned pages, on which on which glossy color and b&w illustrations are mounted. Folded color map of Franconian wine area laid in (59x42cm) – same as the map in item 66 (Kittel). Illustrations. Red cloth, dustjacket. Back cover is slightly discolored and warped from dampness, as is back of dustjacket. Internally clean.

Second expanded and completely revised edition. The 1961 edition was privately printed as «Der Bocksbeutel-Almanach». This book is about Franconian wine, the *Bocksbeutel* representing the characteristic shape of the wine bottle, and believed by most outsiders to be the name of the wine itself. This is the misconception the author would like to dispel, i.e. the Franconians drink many fine Franconian wines sold in *bocksbeutel*s, but they don't drink *bocksbeutel* wine. Kraemer's book is about Franconia and its wines, as well as the drinking of it, and its language, its music and poetry.

78. Kraemer, Ado. Escherndorf und seine Weine. *Würzburg*: *Universitätsdruckerei H. Stürtz*, 1964. 19.5 cm. 72 pages, including four photo plates. Woodcut illustrations by Richard Rother. Illustrated paper jacket folded over blanks.

An attractively illustrated booklet on a Franconian wine town, its history, vintages (beginning 1056), associations with Goethe, etc.

79. Kraemer, Ado. Escherndorf und seine Weine. *Würzburg*: *Universitätsdruckerei H. Stürtz*, 1964. 19.5 cm. 72 pages, including four photo plates. Woodcut illustrations by Richard Rother. Illustrated paper jacket folded over blanks.

Another copy (see item 78 above)

80. Kraemer, Ado. Greif zum Glase. Trinksprüche zum Wein. Mit Richard-Rother-Holzschnitten. *Würzburg*: *Verlag H. Stürtz*, 1965. 18.5 cm. 128, (5), (2 cat) pages. Woodcut illustrations. Illustrated boards. Clean but mildly wrinkled.

Toasts for wine drinkers, with interesting illustrations. The toasts are arranged in four chapters: with the first glass, the second glass, the third glass, the fourth glass and on up. Many of Rother's woodcuts first appeared in the form of illustrations for ex-libris.

81. Kraemer, Ado. Frag den Wein. Ein Brevier für Weinfreunde. Mit Richard-Rother-Holzscnitten. 2. Auflage. *Würzburg*: *Verlag H. Stürtz*, 1967. 19.5 cm. 124, (4) pages. Woodcut illustrations, including one on title page.Gilt-decorated maroon cloth. Dustjacket.

Second edition. Wine toasts and other verses by the author matched with Rother woodcuts, a number of both drawn from earlier publications [see bibliographical note at end of book].

82. Kraemer, Ado. Glas für Glas. Mit 26 Holzschnitten von Richard Rother. *Würzburg*: *Stürtz Verlag*, (1969). 19.5 cm. 94, (1) pages. Woodcut illustrations. Decorated yellow boards.

Wide-ranging essays on wine, including German grape varieties, "advanced" tastings, the language of wine, a glossary of terms used in tasting, on wine lists, on labels, etc., all accompanied by toasts and woodcut illustrations. Rough translation of closing line: "And so you see that abstinents, seldom come to happy-ents."

All of these books by Kraemer were purchased in Würzburg, the center of Franconian wine. I wonder if he continued to publish wine books at an apparent rate of one a year. One thing is certain: after seeing so many of Rother's woodcut illustrations, I think I would recognize them anywhere.

83. Kraemer, Ado. Na – denn Prost! *Würzburg*: *Verlag H. Stürtz*, n.d. Printed by Universitätsdruckerei H. Stürtz, Würzburg. 15 cm. 16 postcards (14.7 x 10.4) in paper portfolio, each with a woodcut illustration by Richard Rother and poetry by Ado Kraemer. The back of the portfolio is shabby and card #16 has a stain along the top. Otherwise clean.

Interesting set of cards picturing wine and drinking themes. Date is no later than 1970, when this item was purchased in Würzburg.

84. Krämer-Badoni, Rudolf (1913 –). Das kleine Buch vom Wein. Illustriert von Helmut Göring. *Gütersloh*: *C. Bertelsmann Verlag*, (1960). 19 cm. 192 pages. Maps and illustations. Illustrated glossy boards. Slight wrinkling, but clean.

In the *Steckenpferd Bücherei* series. Dedication page: "With best wishes for the New Year, Bertelsmann places this little book on the table of its friends [inscribed: 'Johannes Rüger'] December 1960."

A short introductory "spiritual" history is followed by a tour through the vineyards of Germany [most of the book], Italy, France, the rest of Europe and the world (viticulture, wine making, vineyards, tasting, vintages, bottles, awards, storage, glassware, wine-list interpreter), not in any particular order. Krämer-Badoni, a writer, was born in Wiesbaden. He made his last appearance in the 1990-91 German edition of Who's Who.

85. Krell, Max (1887-1962). Schömberger Auslese. *Frankfurt am Main*: *Verlag Heinrich Scheffler*, (1964). Printed by Peter-Presse Christoph Kreickenbaum, Darmstadt. 19 cm. 129 pages. Illustrations. Decorated grey cloth. Small area of modest waterstaining along top edge of covers.

© and printed 1964. Illustrations by Karl Horst Passet. A humorous genealogical fiction about the writer's ancestor – "the sixth one back in our series – better to number them, since nobody can figure out the grand grand grand routine ..." – a penniless count who owned the castle Schömberg with its once famous vineyard in ruins and its drawbridge rickety, and a store of Schömberger Auslese in the cellar. Anyway, he goes off to try to re-make the family name and fortune. However, I can't vouch for the accuracy of this summary – I did only a quick scan.

Descended from medical families, Krell [his pseudonymn was Georg Even] also studied medicine, then switched to German studies and became a playwright and theater critic. In his capacity as head of fiction for the publisher Ullstein in the 1920s, he had great influence on the German literary scene. He published *All Quiet on the Western Front (Im Westen nichts Neues)* by German novelist Erich Maria Remarque, which had been turned down by other publishers. Other authors in his stable included Alfred Neumann, Toller, Feuchtwanger and Brecht. Many of "his books" were burned in 1933 and he went into exile in Switzerland. He failed in his plans for publishing exiled German authors and moved on to Rome, then Florence, where he continued his literary activities and remained to the end of his life. [*Neue Deutsche Biographie*, volume 13, Berlin, 1982].

86. Kressmann, Edouard (1907 –). The Wonder of Wine. *New York*: *Hastings House, Publishers*, (1968). 21.5 cm. xii, 227, (1) pages. Illustrations. Cloth, a few dampstains extending to dustjacket, which is slightly worn. Some internal wrinkling.

An interesting discussion of all aspects of wine, from production to consumption, by a genuine lover of wine from a family with more than a century in the Bordeaux wine trade. Kressmann even ventures into the fascinating subject of matching various wines with the music of composers such as Mozart, Brahms, César Franck, Wagner, etc.

The last edition of Who's Who in France that lists Kressmann is 1977-78 (printed 3/77). He wrote on the "humanism of wine" in France and also wrote on religious music. He composed an oratorio "The Prophet Elijah." Since 1972, he had been president of the Federation of Music and Song of French Protestantism, and he was co-founder of the Aquitaine Union for nature and the environment. He married Odette Cruse and they had five sons and one daughter. *The Wonder of Wine* was written in English (with the help of Paul Dixon) and subsequently translated into French, Swedish and German. It's one of my favorite wine books.

87. Kuhnholtz-Lordat, [Marie-Frédéric-Ernest] Georges (1888-1965). La Genèse des Appellations d'Origine des Vins. *Macon*: *Imprimerie Buguet-Comptour*, 1963. 22 cm. 150, (1) pages + 6 photo plates and one foldout map. Illustrations. Bibliographic material pages 135-143. Paper, with matching title on cover. Dustjacket has sun-browned spine and edges.

Printed 1963. Title on dustjacket: "Bulletin de l'Institut National des Appellations d'Origine des Vin et Eaux-de-Vie. Nº 84 bis – Avril 1963 (Paraît tous les trois mois). 138, Avenue des Champs-Elysées, Paris." The preface is by Baron P. Le Roy, president of the INAO. In this technical historical document, the author traces the development of the appelations of origin, beginning with two specific examples (Vins de Bergerac and Vins de Gaillac), then discussing the factors of climatology, biology, and vineyard locations, and ending with a short chapter entitled "dips and bumps," – erosion, scientific shortcomings, geology, ampelography, oenology, good and bad laws.

Kühnholtz-Lordat [sic in *Dictionnaire de biographie française*, 1994] defended his doctoral dissertation in 1923: "Botanical geography essay on the dunes of the Gulf of Lyons." From 1925 to 1952 he was professor of botany at the National School of Agriculture at Montpellier. From 1954, he was head of ecology and nature preservation at the National Museum of Natural History in Paris.

88. Kusche, Ludwig (1901 –). Dr. Rieslings Umgang mit Weinen. *Fürstenfeldbruck*: *Verlag Josef Woderer*, n.d. 19.5 cm. 125, (3) pages. Vignettes. Cream cloth, dustjacket. Inconspicuous stain at lower right corner of dustjacket and through to front cover.

Dustjacket illustration by Barbara Bergold. The date 1961 is mentioned by the author in his postscript to the reader. The book consists of a series of short essays, best characterized by their titles: First aid for teetotallers (a believable story); one hundred year horoscope for wine drinkers (a burlesque); 50 samples of poetry (critical view of a lyric drinker); views of a turn of the century wine album (for connoisseurs and elderly gentlemen); a friendly afterword; a small epistle to my readers.

Kusche was a composer, pianist, conductor and writer. He wrote a number of books on music – Mozart, Chopin, Richard Strauss, Liszt, Schubert, Wagner, Orff, and more, all of which are listed in WorldCat. Yet this book on wine is nowhere to be found, and so I thought that perhaps this was not the same person, but in the postscript he asks the reader not to be surprised that a happy musician should, in the sixty-fifth year of his life, write about his wine experiences after spending fifty years writing about music. His choice of the name Dr. Riesling, "who very closely resembles the father of the publisher, and even more his son, is merely an alienation effect [*Verfremdungseffekt* – dissociation, estrangement] which is (unfortunately!) applied today in the production of wine as well. But better in literature, where it won't do so much damage." [page 121]. Very entertaining reading. I think I better browse through some of his books on music as well. Kusche's last appearance in the German Who's Who was in the 1981 edition. A 1986 book on the memorials of great composers has a postscript by Kusche, and is also dedicated to his memory and to all friends of good music.

89. Laboureur, Suzanne. Petits et grands Verres. Les cocktails, boissons longues, sorbets-boissons, chaudes-coupes, liqueurs et boissons de ménage. Le Vin. *Paris*: *Grasset*, (1955). Printed July 4th 1955, by Imprimerie Chantenay, Paris. 19 cm. 251, (1 colophon) pages. Paper. Dustjacket soiled and waterstained, but complete. No staining of covers, or text, but binding coming unglued at spine internally.

Identified as first printing and also shows "7-55" on spine. However, on back cover the book is identified as 7th edition, probably taking into account reprints since the first edition. From dedication: "We thank Mr. René Hilsum, who allowed us to bring back to life, in modernizing and developing it, the *Petits et Grands Verres* of 1927. The book organizes cocktails and other mixed drinks in chapters as named on the title page, ending with a chapter on wine. Here is a sample drawn at random from the chapter on mixed wines (vins composés): "Strawberry Wine. Pick over a kilo of fresh strawberries, cut them in two, put them in a bowl and pour over them a madeira glass of cognac or armagnac. A few hours later, add the juice of an orange and two or three tablespoons of sugar. The next day, add a glass of water and two bottles of red wine. Let it marinate several hours longer, then pass it through fine linen, squeezing lightly, and bottle it." [page 153].

90. Lacoste, P.-Joseph. La Route du Vin en Gironde. Avec de nombreuses photographies hors-texte et deux cartes en couleurs. Ouvrage couronné par l'Office international du Vin. Nouvelle édition refondue et augmentée. *Bordeaux*: *Delmas, Imprimeur-Éditeur*, (1948). 19 cm. 362, (1 colophon) pages + 31 photographs on 15 plates, many of them photos of chateaux, and three maps in color at end: Médoc, Graves, and a foldout of the Bordeaux region. Paper. Covers are rather soiled. Internally clean, with modest wrinkling.

Fairly extensive coverage of the territory. This edition, printed June 6, 1948, also had a limited run of 120 copies (1 to 100 + I to XX). This is not one of those copies. In the preface the editor notes the addition of much new material: "In the first edition, we had to remain silent on certain interesting details; it was the time of the occupation and German censorship would not have permitted us to talk about the merits of a particular person, or to reveal a particular fact. Furthermore, the Germans destroyed a number of monuments, important facilities about which we had spoken, which we had described. We have explained this new situation."

The first edition is listed in the Fritsch sale catalog with a date of "(ca 1939)," 71 pages. For the 1940 & 1942 edition (2 volumes – 191, 169 pp) see Cooks Books Catalogue 74, #388.

91. Lacour, Pierre. The Manufacture of Liquors, Wines, and Cordials, without the aid of distillation. Also the manufacture of effervescing beverages and syrups, vinegar, and bitters. Prepared and arranged expressly for the trade, by Pierre Lacour of Bordeaux. Published by subscription. *New York*: *R. Craighead, Printer*, 1853. 19 cm. vi, (1), 10-312 pages. Blue cloth, gilt. Binding worn and stained, spine detached. Some foxing and staining throughout, though most of the text is fairly clean. Reading copy.

Here is a sample recipe for *Imitation of Red Wine* [page 217]: "Water, one gallon; sulphuric acid, to the strength of weak vinegar; honey, one pint; powdered alum, one half ounce; one sliced red beet, and half pint strong tincture of logwood; one drop oil of wintergreen, dissolved in a wine-glassful of alcohol; and one half of a grain of ambergris, rubbed up in sugar; one pint tincture of grains paradise ... can be made at a very low price, as the honey is the *only* article that is of value ... and any quantity of it can be prepared at the shortest notice ..." In the preface the author claims that there is a need for the information in this book, that it will get rid of articles found in commerce "containing deleterious adulterations" and would thus "strip intemperance of many of its attendant calamities." If this was the "good" stuff, no wonder the temperance movement was so widely supported.

First edition of a popular work. Amerine 2036. Gabler (G26820) lists only the later Dick & Fitzgerald printing, as do Bitting (269) and Noling (244). Simon lists an 1860 edition.

92. Lacour, Pierre. The Manufacture of Liquors, Wines, and Cordials, without the aid of distillation. Also the manufacture of effervescing beverages and syrups, vinegar, and bitters. Prepared and arranged expressly for the trade, by Pierre Lacour of Bordeaux. *New York*: *Dick & Fitzgerald, Publishers*, (1853). 19 cm. (4 ads), vi, (1), 10-312, (14 book ads) pages. Cloth, gilt spine. Foxed and waterstained, binding loose, poor condition.

Later printing of the first edition (item 91 above).

93. Ladrey, C[laude] (1823-1885). L'Art de Faire le Vin. Bibliothèque Oenologique et Viticole. *Paris*: *Librairie F. Savy*, 1863. Imprimerie J.-E. Rabutôt, Dijon. 18.5 cm. xxiv, 261, (2 advtsg) pages. Marbled endpapers. Red leather backed mottled boards. Covers damp-stained, spine split. Internal wrinkling, but clean except for occasional foxing. A few pencilled notes in margins in French.

This is the second edition of a work which first appeared in 1857 [Simon BV:21] as *Chimie appliquée à la viticulture et à l'oenologie*. "We will continue, in this new edition, to consider enological and viticultural questions solely from the chemical point of view; but outside this framework there is still much to do to cover the complete history of grapes and wine ... We have chosen for this book a title already well known and often used in France and abroad for works on enology. The importance and value of a number of these works, and especially that of Chaptal, imposes on us the obligation to improve the effort that we are delivering to the public today, and we will do our best to make it worthy of its predecessors." [pages vi-vii]. The preface is dated at Dijon, July 10, 1863. Chapter headings are: general characteristics of fermentation, alcoholic fermentation, fermentation of the must, study of substances produced during fermentation, preparation of wine: harvesting – gathering and sorting of grapes, treading and stalk removal, fermentation vats, vat hygiene, current state of wine chemistry, duration of fermentation – removal from vat – pressing, putting into barrels – filling, racking, fining, sulphuring, bottling, vinification, and miscellaneous considerations, such as the bottling of wine before fermentation is complete.

This and later editions of this work (1865, 1871) are listed by Simon BV. There was also a 4th revised edition, Paris 1881, 442 pages. Another Ladrey work in my collection that did not survive was *La Bourgogne – Revue Oenologique et Viticole*, volumes 1 to 3, 1859-61, each volume about 750 pages.

94. Landfield, Jerome [Barker] (1871-1954). California – America's Vineyard. Foreword by Paul Verdier. *San Francisco*: *Verdier Cellars*, 1945. 23 cm. 36 pages. Photo illustrations. Table of contents inside back cover. Stapled paper. Covers chipped and torn. Waterstained throughout, staples rusted. Bad copy.

An interesting piece of ephemera. Verdier, President of City of Paris, tells us in the preface how his cellar turned from European wines to California wines to replenish stock that could no longer be filled with European wines. Although in California "every year is a vintage year" ... Verdier felt that 1945 was a special vintage year and he had a label placed on each bottle in his cellars: "Bottled for the Verdier Cellars, San Francisco Peace Conference, April 25, 1945." A few pages of history are followed by notes on individual California wineries: Fountaingrove, Simi, Larkmead, Los Hermanos (Beringer), Beaulieu, Inglenook, Christian Brothers, Cresta Blanca, Wente Bros., Concannon, Valliant, Wine Growers Guild, Italian Vineyard Company. Others are listed at the end.

Landfield was born in Newark Valley, NY, did graduate studies at Cornell and in St. Petersburg (1894-97) and did mining exploration in Russia. He married a Russian princess in 1907, taught European history at U. Cal. and was active in US-Russian relations. He made his home at the Bohemian Club, San Francisco. A second edition of this title was dated 1949. Other Landfield wine titles include *The Story of Wine*, 1945 and *Cellar Chats in the Verdier Cellars*, 1950.

95. Langenbach, Alfred. German Vines and Wines. *London*: *Vista Books*, 1962. Printed by Cox and Wyman, London. 22 cm. 190 pages + 12 glossy photo plates. Maps. Bibliography pages 179-80. Yellow cloth with some light staining along edges of covers. Soiled along fore-edge. Dustjacket is wrinkled and some tape was used to attach it to the covers. Internal wrinkling, and a few light pencil marks. But ... a good reading copy.

First published 1962. A complete revision of the first edition of 1951 (London, Harper, 168 pages, 26 photo plates, green cloth). This is a comprehensive general introduction to the wines of Germany.

96. Larmat, Louis (1890 –). Atlas de la France Vinicole L. Larmat ... Les Vins de Bordeaux. Collection in-4 raisin. *Paris*: *Louis Larmat, Editeur*, (1949). Printed by Imprimerie Le Moil & Pascaly, Paris. 31.5 cm. (82) pages of text + 12 leaves of b&w photos + 16 leaves of color maps, 6 of them foldouts. Decorated paper covers, stained, soiled and worn. Most text pages are badly stained, whereas the photo plates and the maps are clean, except for the first map, which is badly stained. For reference only.

Most of the text introducing each wine area is in English, German and Italian, as well as French. Contributors include the heads of the various professional, merchant and broker organizations connected with the wines of Bordeaux, and other leading lights, such as the Marquis de Lur-Saluces and Georges Portmann, president of the Association of Medical Friends of Wine.

The maps: Bordeaux – general map; Haut-Médoc (foldout); Médoc; Graves – Graves Supérieures (foldout); Cérons; Sauternes et Barsac (foldout); St. Émilion (foldout); Lussac / Montagne / Parsac / Puisseguin / Saint-Georges / Sables / -Saint-Emilion; Pomerol; Lalande-de-Pomerol & Néac (2 maps on one page); Côtes Canon-Fronsac / Côtes de Fronsac (one map); Loupiac + Ste. Croix-du-Mont + Côtes de Bordeaux - St. Macaire (3 maps on one page); Premières Côtes de Bordeaux (foldout); Entre-deux-Mers + 2 insets for Graves de Vayres & Ste-Foye-Bordeaux (foldout); Côtes de Bourg-Bourgeais; 1ères Côtes de Blaye – Blayais.

Printed June 15, 1949. There was also a numbered edition of 800 copies. This is an "entirely new" edition of the Larmat atlas of Bordeaux, first published in 1940 and revised in 1944. My 1944 folio copy did not survive, alas.

97. Larmat, Louis (1890 –). Atlas de la France Vinicole L. Larmat ... Les Vins de Bourgogne. Collection in-4 raisin. *Paris*: *Louis Larmat, Editeur*, (1952). Printed by Imprimerie E. Desfossés-Néogravure, Paris. 31.5 cm. (78) pages of text + 16 leaves of b&w photos + 9 leaves of color maps, 4 of them foldouts. Decorated paper covers folded over blanks, stained, soiled, wrinkled and worn. Internally wrinkled, but clean. Good reference copy.

Much of the text consists of statistical tables for each wine area. Short essays introducing major areas are in English, German and Italian, as well as French. Among the contributors are Camille Rodier on the Côte de Nuits and J. Mommesin on the Mâconnais.

The maps: Les Vins de Bourgogne (Carte Générale); Chablis Grand Cru – Chablis; La Côte de Nuits (4-page foldout); La Côte de Beaune (4-page foldout); Rully & Mercurey (2 maps on one page); Montagny & Givry (2 maps on one page); Le Mâconnais – Pouilly-Fuissé, Pouilly-Loché, Pouilly-Vinzelles (all on one map); Le Beaujolais (foldout); Le Beaujolais: St. Amour, Juliénas-Chénas, Moulin-à-Vent, Fleurie / Chiroubles – Morgon / Côte de Brouilly – Brouilly (3 maps on one foldout)

Copyright 1953, printed 20 November 1952. This is number 648 of 700 copies numbered 101 to 800. This is a new edition. The first was dated 1942. See the entry in the Fritsch sale catalog (#247).

98. Laval, Marie-Louise. Le Vin dans l'histoire de France. *Paris*: *"Arts et Livres" – D. Deschênes, Éditeur*, 1935. Imprimerie Centrale de l'Artois, Arras. 22 cm. vii, (1), 96 pages. Decorated paper covers, waterstained and wrinkled, but internally clean.

Inscribed on title page: "Hommage de l'auteur, Marie-Louise Laval, 1939." There was also a limited printing of 20 copies numbered 1 to 25, and 5 copires H.C. (not for sale). From Fritsch catalog entry: "Numerous historical anecdotes on wine from the Gallic, Carolingian and Capetian periods to modern times."

99. Lavalle, J[ean] (1820 - ?). Histoire et Statistique de la Vigne et des Grands Vins de la Côte-d'Or. Par M.J. Lavalle, Docteur en Médecine et Docteur ès Sciences Naturelles ... avec le concours de Joseph Garnier ... Delarue ... et d'un grand nombre de propriétaires et vignerons. Ouvrage enrichi d'un magnifique Plan topographique des grands Vignobles de la Côte-d'Or, et d'un Album complet renfermant les vues des climats les plus importants. *Paris / Dijon / Gray*: *Dusacq / Picard / Joeger*, 1855. 29 cm. viii, 244 pages + 6 lithograph illustrations of communes. Missing the wine atlas, consisting of 9 lithographs, with covers. Also missing is the topographic map which was published separately [according to the entry in the Fritsch sale catalog]. Paper wraps chipped, soiled and back cover has a crease that extends through the last half dozen leaves of the text. Internally mostly clean, with some foxing and some occasional light staining in text, also affecting the first illustration.

In the preface, the author says that "everybody, in France and abroad, talks about the wines of the Côte-d'Or ... they are the pride and wealth of our department and of the whole country; and yet there is no complete history of these great vineyards. ... This is the gap that I have tried to fill." He begins with a historic overview that includes information on wages earned by winegrowers and their workers, dates of the harvest in Dijon and Beaune beginning 1366, laws relative to vineyards, taxes, wine barrels, prices and quality of wines, Burgundy

proverbs and drinking customs. For the current situation, he provides details on all the wine communes – classification, acreage, owners' names, production, prices, soil, climate, viticultural methods, diseases, wine-making, constituents of the wines. The views illustrated in the lithographs are: Ville de Beaune, and the communes of Chenône, Gevrey-Chambertin (2 views), Vougeot, and Puligny.

Simon lists this edition (BG), but also lists the same title with a date of 1831 (BV 98), which must surely be an error. The book was reprinted in 1972 by Fondation Geisweiler. There was another [?] 1982 reprint limited to 500 copies. The original edition is rather uncommon, even without the atlas. Actually, it's not at all clear to me what exactly constitutes a "complete" copy of this work. I could not find one fully described in any of the available sources, although the Fritsch entry comes close.

Lavalle's doctoral dissertation on vegetables, *Sur l'enveloppe cuticulaire des végétaux* was published in 1845. Among his other works is one on edible mushrooms (1852) and another on plants at the Dijon botanical garden (1854).

100. Layton, T[homas] A[rthur]. Choose Your Wine. *London*: *Gerald Duckworth & Co.*, (1959). Printed by the Camelot Press, London. 19 cm. 169 pages. Endpaper maps. Decorated yellow boards, matching dustjacket. Covers and dj are stained, internally clean.

Third edition, revised, 1959. The first was 1939, second 1949. This is a view from London of the state of wine in the world in 1959: 64 pages on France, 34 on Spain, Portugal, Germany, Italy and Sicily [sic], 5 on the rest of Europe, 4 on South Africa and Australia, 3 and a fraction on the rest of the world, followed by 16 on other alcoholic goodies and cigars. I especially liked the 2 and a half lines on Canada: "Canada has a small wine industry centered on Ontario and making each year about as much as Cyprus. They take it very seriously, though." [148]. Not bad, actually, considering that California got only 6 lines: "... Here, where the vine was introduced by Spanish missionaries, are produced four-fifths of all American wines. Of this quantity, 75 per cent. is of the sweet, fortified type." [149]. In his preface, Layton says: "I have now written this book three times from scratch. Times change, wines change ... the author himself changes ... he gets to know more of the idiosyncrasies of a wider circle of customers (and some of them are dotty indeed, believe me) ..." Incidentally, I found no mention of English wines.

101. Layton, T[homas] A[rthur]. Wines & Castles of Spain. *New York*: *Taplinger Publishing Co.*, (1959). Printed in GB by Tonbridge, Kent. 22 cm. 246 pages. Dark blue cloth, in edgeworn and lightly soiled dustjacket.

On verso of replacement title page: First published by Michael Joseph, London, 1959. A revised edition was published in 1971. The back cover of the dustjacket has publicity blurbs for other "Food & Drink" books, by Toklas, Simon, Allen, Postgate, Healy.

This is a wide-ranging and entertaining view of the wines and vineyards of Spain. "It started by my being commissioned to write an encyclopaedia on wine and when I got to the word 'Pouilly' it dawned on me that provided I took the reference books with me it was something I could do abroad. Then I thought of the series of castles depicted on the matchboxes sold by the Spanish Government, and finally that although Spain is the third largest wine-producing country in the world so very little has been written about her table wines. The idea was to give English lessons to señoritas and get on with the encyclopaedia in the daytime and be a barman in the evening; and also to visit the castles depicted on the matchboxes as well as the wine districts. Not a word of English did I teach, and neither did I get a job, but I did see a great number of castles and all of Spain's wine districts, and this is an account of the trip." [page 11].

102. Layton, T[homas] A[rthur]. Wines of Italy. *London*: *Harper Trade Journals Ltd.*, 1961. Printed by S. Straker & Sons, London. 22 cm. xi, (2), 221 pages + 11 glossy photo plates. Endpaper maps. Bright red cloth, in dustjacket with a few inconspicuous tears.

Another wine travelogue, but somewhat different from the one on Spain. There are several introductory chapters on wine history, and appendices on Italian cuisine, a glossary, a list of wine cooperatives, etc. The book is apparently directed primarily to the trade, as there is a list of useful phrases for the wine merchant, and a guide to "trade wine tastings."

103. Leach, Clifford (editor). Bottoms Up! A "Loving Cup" filled to the brim with songs for all sorts of convivial occasions. Traditional favorites ... classic tributes to the flowing bowl ... Includes a variety of toasts and famous quotations. Chords for guitar, tenor-banjo and ukulele. *New York*: *Paull-Pioneer Music Corporation*, (1933). 23 cm. 128 pages. Paper covers, stapled. Staples rusted and a few stains, covers soiled, but internally mostly just wrinkled. Singing copy.

Mostly drinking songs with piano accompaniment, a timely contribution to the Repeal celebration. Also has a page of cocktail recipes [15] and one of mixed drinks [52]. An introductory "Salute" was written especially for this book by Ring Lardner (1885-1933).

104. Lecq, H. et al. Gouvernement Général de l'Algérie (5e Bureau). Les Vins de l'Algérie. Ouvrage publié par ordre de M. J. Cambon, Gouverneur Général, sous la direction de M. Müller, Secrétaire Général du Gouvernement. *Alger-Mustapha*: *Giralt, Imprimeur du Gouvernement Général*, 1895. 32cm. viii, 147, (1 book cat) pages + 2 double-page charts following page 132 and a large foldout color vineyard map of Algeria at page 138, indicating total wine production for each area. Vignette illustrations. Red cloth binding by Nancy Buehler is unfortunately badly warped and waterstained, extending through binder's endpapers and a few leaves at front and back of book. Otherwise, except for wrinkling, the text is clean enough to render this a serviceable reference copy.

The text is by H. Lecq, Inspector General of Agriculture in Algeria, in collaboration with A. Turlin, J. Dugast, F. Saliba, G.B.M. Flamand and F. Accardo. Topics covered are the classification of Algerian wines, progress in the art of vinification, analysis of some of the wines, the future of Algerian viticulture, Algerian wines at expositions – comparison with wines of Spain and Italy, the transportation of wines. A large part of the book [pages 15-125] is dedicated to a detailed listing of all the wine communes in each of three departments: Alger, Oran, and Constantine. For each commune, there are details on situation of the vineyards, the grape varieties cultivated, amount of wine produced, characteristics of the wines, special wines, prices, other notes. The two charts show the expansion of the vineyards in acreage and production, and the commercial movement of Algerian wines from 1867 to 1894. Very valuable reference work. There were later works by Lecq on agriculture in Algeria, Tunisia and Morocco (1900, 1901, 1917).

105. Leedom, William S. (1928 -) The Vintage Wine Book. *New York*: *Vintage Books (Random House)*, (1963). Colonial Press, Clinton, MA. 18.5 cm. xxii, 264, (2) pages. Map illustrations. Bibliography pages 261-64. Paper, normal wear.

A good basic wine book, popular in its time. First edition of this "Vintage Original."

106. Lemnius [=Lemmens], Levinius (1505-1568). Levini Lemnii, Medici Zirizæi, De Miraculis Occultis Naturae, Libri IV. Editio ultima, prioribus emendatior & correctior. Lugduni Batav [Lugdunum Batavorum = Leyden]. Ex Officinâ Johannis à Gelder. Ì I É I Ì CLXVI. *Leyden*: *Johannes Gelder*, 1666. 13 cm. (title leaf), (8), 638 pages. Title page in red and black, and has vignette with caption "Invicta / Concordia." Full vellum binding, soiled, torn, mauled and battered. Last 30 pages or so are mauled and creased, perhaps driven over by the wheels of an oxcart. But, by *miraculo non occulto*, the text is all relatively clean and readable. And salvageable.

This is perhaps the last edition of a work on "nature's hidden miracles" which enjoyed great popularity in the 16th century and on into the 17th. The first edition (*Occulta Naturae Miracula*) was published in Antwerp 1559. I recently saw a copy for sale by a Dutch dealer for *f*3000.

Not listed by Vicaire. Simon lists 11 editions (BB 395-405, pp 109-112), in Latin, Italian, French, English and German, dated 1561 to 1586. Here is his entry for the edition of 1561: "This Latin edition comprises only 'two books,' just like the first edition, published at Antwerp in 1559, but later Latin editions have 'four books.' – The author, Levin Lemne, Dutch doctor and philosopher, has gathered in this collection all sorts of facts, both true and fantastic, drawn from a large number of ancient authors – Hebrew, Greek, Latin and Arabic – which he presents and annotates in a very interesting way. The subject of the vine, wine and drunkards comes up often. Thus we learn that the vine dies when it's near cabbage, that the wine of Poitou makes you quarrelsome and that Rhine wine makes you amorous, that the wine of Spain weakens the stomach; that white wine should be drunk before red; that vinegar is good in time of the plague; that those drunk on beer stagger backwards and those drunk on wine stagger forwards, that those who are drunk should not sleep in the rays of the moon; etc."

NUC has more than 75 entries for Lemnius, who also wrote on astrology, the end of life, and the human body.

107. León, Víctor E. (editor) Uvas y Vinos de Chile. *Santiago de Chile*: *Sindacato Nacional Vitivinicola*, (1947). Printed by Platt, Establecimientos Graficos, Buenos Aires. 32 cm. 340, (3) pages. Numerous photo and other illustrations and advertising, in color and b&w. Color wine map of Chile page 190. Color ads inside front and back endpapers. Maroon cloth-backed decorated boards. Spine torn along front hinge and is bumped and torn at top. Boards worn at edges. Waterstain at upper outer corner of front endpaper and title pages, otherwise clean, with a little modest wrinkling.

Printed December 30, 1947. Packed with a miscellany of short essays and informative notes on all aspects of Chilean vineyards and wines. A number of entries are accompanied by a translation into English: grape cure, history of Chilean wines, control of wines and liquors, economic importance of the Chilean wine industry, influence of soil on the nature of the wine, the fine wines of Chile compared with French wines, wine and alcoholism, blocking of wines (production freeze), white Chilean wine, red Chilean wine, Chilean wine judged by a North American expert (Harold Grossman), the national (indigenous) beverage – corn *Chicha*. But there are many other articles of interest, covering everything from Chilean ampelography to vineyard distribution by province, from wine in the religious liturgy to wine and health (excerpts from *Mon Docteur le Vin*. An entertaining and informative mixed wine salad. Amerine & Wheeler #1460.

108. Lichtenstein, [Wilhelm Auguste] J[ules] (1816-1886). Histoire du Phylloxera. Précédée de considérations générales sur les pucerons et suivie de la liste des personnes qui se sont occupées de la question Phylloxera. *Montpellier / Paris / Bordeaux / Berlin*: *C. Coulet / J.-B. Baillière & Fils / Féret & Fils / R. Friedlander et Fils*, 1878. Typographie Boehm et Fils, Montpellier. 24 cm. 39 pages + Plates I & II (b&w) on facing leaves and one foldout with Plates III, IV & V in color. Boards. Binding is mashed, burned, loose and water-stained. Internally, text and plates are clean except for light foxing and wrinkling, and waterstain at bottom from red bookmark ribbon. Contents were protected to some extent by the presence of a half dozen leaves of binder's endpapers at both front and back of book.

Dedication: "Offered to the *Société des Agriculteurs* of France on the occasion of the International Conference during the Exposition of 1878." Lichtenstein claims ignorance of the science of his subject: "I will state the facts as clearly as possible, describing only what I have seen and not offering any hypothesis ... I wanted to give the complete history of Phylloxera and trace its biological cycle. This cycle begins with the egg (*ab ovo principium*) and ends with the emergence of the female capable of impregnation, which will furnish us with an egg identical to the one which served as our point of departure." [page vii]. As we might expect from this "modest" beginning, it's just a lead-in to an interesting scientific essay.

Lichtenstein wrote a number of books on grape diseases. He was joint author with Jules Émile Planchon (1823-1888) of *Le Phylloxera (de 1854 à 1873)*, Montpellier 1873. Present work not in Simon.

109. Lincoln, Waldo (1849-1933). "Bibliography of American Cookery Books, 1742-1860" [pages 85-228] in Proceedings of the American Antiquarian Society at the semi-annual meeting held in Boston, April 17, 1929. Vol. 39, Part 1 – New Series. *Worcester, MA*: *Published by the Society*, 1929. The Davis Press, Worcester, MA. 24.5 cm. (3), 225 pages + portrait of Charles L. Nichols facing page 4. Paper. Wraps soiled, spine torn, binding loose, waterstaining at inside and bottom edges beginning with title page, gradually diminishing to page 15, and again from page 216 to end. Internal wrinkling. Reading copy only.

This bibliography lists 492 items, followed by an index of authors and an index of titles. It was reprinted in book form the same year (Bitting 289), and re-issued by the Society in a new edition revised by Eleanor Lowenstein in 1954, and in a third further revised and enlarged edition, again by Eleanor Lowenstein, in 1972. The entries were re-numbered in that edition and now total 835. From the preface to the third edition: "... Mr. Lincoln presented his outstanding collection of American cookery books to the Society in 1934 and 1935 ... The Lincoln Collection which is limited to books and pamphlets printed in America before 1876 numbers one thousand volumes and is believed to be within its scope the largest in captivity." [Marcus McCorison, Director and Librarian]. In her introduction to the 1972 edition, Lowenstein explains that a number of Lincoln's items were omitted, some because they were proven not to exist, others because they contained no recipes, etc.

Another of Waldo's great interests was family histories, including those of the Waldos (from 1647) and the Lincolns (from 1637).

110. (Linnaea). Linnaea. Ein Journal für die Botanik in ihrem ganzen Umfange. Herausgegeben von D.F.L.von Schlechtendal. Dritter Band. Jahrgang 1828. Mit drei Kupfertafeln. [together with]: Litteratur-Bericht zur Linnaea für das Jahr 1828. Herausgegeben von D.F.L.von Schlechtendal. *Berlin*: *Ludwig Oehmigke*, 1828. Printed by Trowitzsch und Sohn. 21 cm. iv, (4), 440 pages; (title leaf for "Litteratur-Bericht"), 188 pages + 3 plates at end. Text in Latin and German. Cloth, stained and spotted. Top edge soiled and staining along edges of endpapers. Internally clean, with a little browning along outer edge of a few pages.

Contains an article on the best wine grape varieties cultivated in the Rhine regions ("Versuch einer systematischen Anordnung der vorzüglichsten in den Rheingegenden cultivirten Varietäten des Weinstocks") by Professor Dierbach of Heidelberg [pages 142-152]. The introductory text is in German, but the classified list of 41 grape varieties and their descriptions are in Latin, with the German name of each variety also indicated.

Linnaea had a 43-year run. Volumes 1-34 (1826-1866) were edited by Dietrich Franz Leonhard von Schlechtendal (1794-1866), who was the co-founder of Linnaea. Volumes 1-9 of the new series ran from 1867-1882. The *Litteratur-Bericht* saw 15 volumes (1828-1842), the present one being the first. Von Schlechtendal studied medicine at the University of Berlin, but made a career of botany, from 1833 as professor at the University of Halle and director of the Botanical Garden.

111. Loeb, O.W. and Terence Prittie. Moselle. *London*: *Faber and Faber*, (1972). Printed by WS Cowell, Ipswich. 22 cm. 221 pages + 4 glossy photo plates. Maps. Bibliography pages 203-205. Yellow cloth, dustjacket. Stained along top and bottom edges of covers, and (less so) on dustjacket. Internally wrinkled but clean. Excellent reading copy.

From dustjacket: "Dr. O.W. Loeb is a wine-merchant who was born and bred in Trier ... He has written extensively about wine, especially in trade journals. Mr. Terence Prittie has written extensively about wine, in [newspapers and magazines]."

The first two chapters are on early and recent history. There is some interesting material on the state of Moselle wines during the Nazi era and then during the French occupation after WWII. "The Nazis forbade the holding of wine-auctions ... They were keen to export, in order to earn foreign exchange. But their campaign against the Jews not only drove Jewish wine-traders into exile in Britain and the United States, but led to a world-wide boycott of German goods in 1938 ... [Because of the labor shortage] the 1945 harvest could not be properly gathered ... From the day of Hitler's death, the sun shone almost uninterruptedly all summer and some really fine wine was made. But there was so little of it that it was almost unobtainable three to four years later. Some of the great Moselle estates, like that of J.J. Pruem at Wehlen, had no harvest. No grapes at all were picked, and no wine was made." [page 48]. "The first shipments of wine from the Moselle were only authorized, after long and patient negotiations with the French authorities, in January 1948. In the meantime, the French authorities carried out their own export trade, giving Moselle bottles Alsatian labels in order not to advertise German wares. English and other foreign shippers objected, particularly as the French officers organizing these shipments were, in fact, wine-merchants dressed up in uniform." [49]. The book provides a good overview of the wines of the Moselle. A glossary of German wine terms is also included at the end [189-201].

112. [London ...]. The London and Country Brewer. Part I: The Third Edition, Corrected, 1737. Part II: 1736. Third and last Part: 1738. *London*: *For the Author by J. and J. Fox, Westminster Hall, et al*, 1736-38. 20 cm. Three parts in one. 1: (6), 82 pages; 2: (title leaf), v, (1), 76 pages; 3: (title leaf), (2), 88, (4 index) pages. The binding has lost its leather jacket and is heavily warped, and the front cover and title leaf are detached. Internally the pages are wrinkled. Part 1 has pencil marks in margins which I have confirmed are cleanly erasable. Part 2 has pencil underlining and marks in margin on pages ii-iv and 1-5, and a few pages have brown spots. Part 3 has no pencil marks, but the pages are less clean than in Parts 1 & 2, with pages 1-7 spotted, a few outer corners lightly soiled and other minor imperfections. However, the entire text is clearly readable throughout. A challenge for restoration, or just a so-so reading copy, if you prefer.

The title page of each part lists the contents of all the chapters. Part one covers subjects such as barley-corn, making good malts – pale amber and brown, water for brewing, *London* method of brewing stout, butt-beer, pale and brown ales, hops, foxing or tainting, pernicious ingredients, cellaring, etc. Part two has material on brewing Dorchester beer and Shropshire drink, brewing a pipe of pale October and

more on subjects treated in part one and such things as the prejudicial nature of faeces. Part three continues in the same vein on all aspects of brewing.

Here is a small random sample of what is in store for you: [he quotes a physician writing about pale malt versus brown] "... Pale Malt has certainly most of the Grain in it, as being slenderest dry'd, and is therefore most nourishing; but also that very Reason requires a strong Constitution sufficiently to digest it. Those who drink much of it, are generally sleak and fat in the Bloom of their Age; but if they are not suddenly cut off by Fevers as they generally are, they fall very early into a distempered old Age, and hardly support the Burden of Life, with the Retinue of Diseases."

Rather uncommon with this early date. The earliest edition I've seen listed is 1735 for Part One, parts 2 and 3 having the same dates as in the present copy. Later editions were the 4th (1742), the 5th (1744), the 6th (1750) and the 7th (1759), all published by Astley, London.

113. Longfellow, Henry Wadsworth (1807-1882). The Courtship of Miles Standish and Other Poems. *Boston*: *Ticknor and Fields*, 1858. Printed by Metcalf and Company, Cambridge (MA). 19 cm. 215 + 11, (1) book catalog pages. In pencil on endpaper: "D.P. Wilder 1855 [sic]." Catalog dated October 1858. Embossed brown cloth. Binding in poor condition. Internal browning, but no staining. Serviceable reading copy.

The first issue of the first edition. Line 4 on page 124 in the poem *The Ladder of St. Augustine*, one of the "other poems" (*Birds of Passage*), reads "The revel of the treacherous wine," later changed to "The revel of the ruddy wine." Of particular interest is the inclusion of the often quoted *Catawba Wine* – reportedly written on receipt of a bottle of wine from Nicholas Longworth, probably its first appearance in book form. The poem appeared in the *The Atlantic Monthly* of January 1858, in its third month of publication, and again in *Cozzens Wine Press* the same month [see my Catalog C, item 144]. Also in 1858, Oliver Ditson of Boston published the poem set to music (voice with piano) by William R. Dempster, reprinting it from the Courtship of Miles Standish, October 1858. According to the Cincinnati Historical Society, the poem was written in 1854, but no further information is provided. The Queen City is of course very fond of the poem because it delivers Longfellow's greeting to the "Queen of the West." In her article on Longworth in *The Wayward Tendrils* (January 1999), Linda Walker Stevens also dates the writing of the poem at 1854. I have scanned a number of editions of Longfellow's complete poems prior to 1858, but cannot find an earlier printing. I wonder what course the poem took from its penning to its printing. But my search did incidentally uncover another earlier variant of the "ruddy wine" reading – "revel of the giddy wine." Wine enthusiasts now have at least three Longfellow wine adjectives at their disposal: giddy, treacherous and ruddy. There must be even more.

114. Loubat, Alphonse. The American Vine-Dresser's Guide. New and revised edition. *New York*: *D. Appleton & Company*, 1872. 18 cm. (2), 123, (5) pages + frontispiece portrait of Loubat, with protective tissue. Text in English and French on facing pages. Title page of original edition follows title: "... New-York: published by G. & C. Carwill, 108 Broadway. Joseph Desnoues, printer 23 Provost-st. 1827." Red cloth, gilt. Binding in very, very poor condition. Internally clean, but wrinkled and frontis and title pages are stained.

I offer this terrible copy only because of the interesting inscription: "to Ward McAllister Esqr, with the compliments of [J.A.?] Loubat, New York 6 Sept 1872." When I purchased this book from Eleanor Lowenstein, she told me that McAllister was one of the famous "New York 400," which didn't mean much to me at the time, but I've finally educated myself on this character. Here is the entry on McAllister in Microsoft's Bookshelf: "'There are only about four hundred people in New York Society,' says social arbiter Ward McAllister, 60, in a New York Tribune interview [1888] ... McAllister failed in a San Francisco law practice and traveled east to Newport, R.I., at age 22 to marry the heiress to a steamboat fortune. In 1872 he organized the Patriarchs, a group comprised of the heads of New York's oldest families on whose approval social aspirants depend." McAllister was from Savannah. The "four hundred" were so named "for the number of guests who could be accommodated in Mrs. William Astor's ballroom." [Jackson: Encyclopedia of New York, 1995].

Loubat's dedication "to the shade of Franklin" [1706-1790] seems a little strange to me: "... Protect my feeble essay ... protect my vine, and cause it so to thrive that I shall soon be able to pour forth upon thy tomb libations of perfumed Muscatel and generous Malmsey ..."

There were three perfect copies of this book in my collection, identical except for the colors of the bindings – red, green and purple. For a saner view of this book, see Gabler G28020ff.

115. [Louis-Perrier]. Mémoire sur le Vin de Champagne. *Paris*: *Société des Bibliophiles*, 1865. Imprimerie Générale de Ch. Lahure, Paris. 20.5 cm. (4), 114, (1) pages. Headpiece illustration. Title-page vignette: "Litteris Patriaeque Carus. J. Auguste de Thou." Leather-backed cloth. Binding shows industrial-strength warping, with water and fire damage. Some internal staining, a number of pages stuck together, but could probably be washed and separated. The text itself is clear.

The text at the end [page 83, preceding Appendix 1] is dated at "Épernay, November 1864. – Louis-Perrier, attorney, former magistrate."

This item is offered only because of its rarity. The Fritsch sale had a nicely bound copy that sold for 3.900FF (item 334): "Very rare original edition, with a small printing on good laid paper [beau papier vergé] ... This rather remarkable little work is one of the best historic documents on the wine of Champagne. It was reprinted in 1887." Vicaire 537, Simon BV 104. This copy is from the Simon collection [identified as such by the selling bookdealer].

116. Lübeck, Johann Karl (1770-1814). K.A. Hellenthals Hülfsbuch für Weinbesitzer und Weinhändler oder der vollkommene Weinkellermeister, enthaltend eine Belehrung, wie man den Most, so wie man ihn von der Presse erhält, behandeln muß, um aus demselben guten, edeln und haltbaren Wein zu erhalten. Nebst allen nöthigen Kenntnissen über die Keller und ihre Einrichtung; das Behandeln, Richten und Schönen der Weine; über die Krankheiten der Weine und ihre Heilung; über die Beurtheilung der Weine und Kenntniß derselben, nach ihrem Geburtsort aus allen Ländern; über die Nachbildung natürlicher und die Bereitung künstlicher Weine und endlich über Weinverfälschungen und ihre Entdeckungsart, mit verschiedenen Weinkünsten. Nach eigener Prüfung und den berühmtesten Schriftstellern Chaptal, Rozier, Parmentier, Fabbroni, Demachy, Hahnemann, Gotthard und mehreren andern verfaßt von Johann Karl Lübeck, M.D., einstigen ersten Physikus des löbl. Honther Komitats. Zweyte verbesserte Auflage. *Pesth*: *Konrad Adolf Hartleben*, 1815. 19.5 cm. 235, (9 table of contents), (4 book catalog) pages. Instructions for the preparation of an alcoholic beverage are inscribed inside rear cover – not completely legible. Plain paper covers. Uncut. Binding loose, spine chipped. Internally clean, except staining on title page and continuing to a gradually lesser degree to about page 25.

The title page provides a good summary of the contents: "K.A. [Carl August] Hellenthal's manual for wine-growers and wine dealers, or the complete wine cellarmaster, containing instruction in how the must should he handled, as it comes from the press, to obtain from it fine wine that will keep well. And also all the necessary knowledge about the cellar and its equipment; the treatment, preparation and fining of wines; about sick wines and their cure; about the assessment of wines and knowing them, by place of origin in all countries; about reproducing natural wines and preparing imitation wines, and finally about the adulterations of wine and how to recognize them, with various wine tricks. Based on personal investigation and the most famous writers – Chaptal, Rozier, Parmentier, Fabbroni, Demachy, Hahnemann, Gotthard and a number of others – edited by Johann Karl Lübeck, M.D., former head district doctor in the honorable Hont [town in Hungary, north of Budapest] jurisdiction. Second improved edition."

In the preface, the publisher advises the reader that the Hungarian Karl Lübeck (author of the well-known encyclopedia of economics) has established his credibility throughout the Austrian Empire with the first edition of this work, writing under another name [Hellenthal]. He has opted to continue to use the Hellenthal name, by which the work is known.

The entry in the *Biographical Lexicon of the Austrian Empire* (1867) tells us that Lübeck died after a long illness, at the age of 38 [sic]. Since both the date of birth (in Preßburg, Hungary) and the date of death square with the biographical facts, we'll have to credit him with a few more years. A posthumously published work (1815) was titled *The toilet of the graces, or the art of retaining the beauty of women, to enhance it, to correct imperfections and restore lost beauty*.

This second edition not in Simon, though he lists six later editions: 1819; [4th edition] Pesth 1822; 5th edition Pesth 1829, 6th edition Pesth 1838, Vienna & Leipzig 1869; Leipzig 1883 [BV 37, 38, 42, 43]. There was another Vienna edition in 1874.

117. Lucia, Salvatore (1901-1984). Fact and Fancy in the Spirit of Wine. Before the Society of Medical Friends of Wine, San Francisco, September 11, 1941. 28 cm [11 x 8.5"]. 13 typed mimeographed leaves. No cover. Waterstained along top edge, spotted on first leaf, browned and slightly wrinkled.

An ephemeral item from California's influential medical friend of wine. "The theme of this paper was given in substance in an article by S.P. Lucia in *The Wine Review*, July, 1941." I love the opening paragraph: "It is not by presumption that I am here to address you on a topic that for me still reeks of new varnish, but by royal command of your officers. I tried to cover my ignorance with the title: *Some Discursive Remarks on the Medical Uses of Wine*, wherein by innuendo ponderous, facetious, questionably practical, and distinctly without scholarship, – I could give many bits of information and anecdotes and be spared the labor of welding them together into a harmonious whole. Instead, I was admonished to present a more alluring title and at the same time to assume the responsibility for a finished and well turned discussion of the medical uses of wine. Therefore I beg you to allow me in the arrogance of ignorance, to revel in the simple pleasures of the acolyte who serves your High Priest with *Fact and Fancy in the Spirit of Wine*." Titles of topics covered are: definition of wine, the symphony of wine, resemblance between wine and medicine, wine as a theriac, brandy, chemistry of brandy, historical allusions to uses of wine, mulled wines.

118. Lucia, Salvatore P. (1901-1984). Wine as Food and Medicine. By Salvatore P. Lucia, A.B., M.D., Sc.D., F.A.C.P. Professor of Medicine, University of California School of Medicine. *New York & Toronto*: *The Blakiston Company*, (1954). Printed at the Country Life Press, Garden City, NY. 21.5 cm. 149 pages. Bibliographical references by chapter, pages 121-139. Red cloth.

In his preface, dated December 1953, Lucia says: "Wine is the most ancient dietary beverage and the most important medicinal agent in continuous use throughout the history of mankind." In this book, he presents a contemporary view of that theme in 13 densely footnoted chapters: the chemistry of wine, the physiologic effects of wine, wine as food, the action of wine upon the digestive organs and its use in diseases of the gastrointestinal system, the action of wine upon the respiratory system, the action of wine upon the cardiovascular system, the action of wine upon the kidneys and its use in renal disease, the action of wine upon the neuromuscular system, the use of wine in acute infectious diseases, the use of wine in diabetes mellitus, wine as a vehicle for medication, the use of wine in the treatment of the aged and the convalescent, the elixir of the grape.

119. Lucia, Salvatore P. (1901-1984). Wine as Food and Medicine. By Salvatore P. Lucia, A.B., M.D., Sc.D., F.A.C.P. Professor of Medicine, University of California School of Medicine. *New York & Toronto*: *The Blakiston Company*, (1954). Printed at the Country Life Press, Garden City, NY. 21.5 cm. 149 pages. Bibliographical references by chapter, pages 121-139. Red cloth. Spine faded, covers have a few tiny spots and are slightly bowed from moisture. Internally clean.

Another copy. See 118 above.