1. Macculloch, John (1773-1835). **Remarks on the Art of Making Wine, with suggestions for the application of its principles to the improvement of domestic wines.** *London*: *Longman, Hurst, Rees, Orme and Brown, Paternoster-Row,* 1816. Printed by A. Strahan, New-Street-Square, London. 19.5 cm. (2), vi, 261, (1 errata) pages. Ownership signature at top of half title (faded): "W.E. Gladstone, Newark, 1832." Stamped at foot of title page: "W'MOULT." In pencil facing title page: "George Coulson was born Jan 18th at a quarter before 1 in the morn 1800." Binding in half leather and vellum boards is in very poor condition – warped, and with burn marks along edges. Lots of damp wrinkling internally, but generally clean and unstained, except for a few brown spots at end. Binding has separated from its contents, half-title leaf is soiled and pages of first signature are torn at spine, but are complete.

A wide-ranging treatise on wine-making which discusses at great length and with seeming endlessness the components of wine and their sources – vegetable matter, water, sugar, yeast, flavors, etc. and their importance in the process. Macculloch does not mean "to insinuate, that we can by any mode of managing our native fruits ever hope to imitate those foreign wines which are the produce of the grape … Fraudulent vintners have undoubtedly attempted these imitations at all times …" [pages 11-12]. Most of the book deals with wines made from domestic fruits, always with grapes as a reference standard. Sugar plays an important role, since that is the component generally lacking in native fruits, as is tartar. Macculloch devotes a separate section to wine-making from domestic grapes. Since ripe grapes are difficult to obtain, sugar again becomes an important factor [211ff]. In his "advertisement" dated May 1, 1816, Macculloch says that his essay was abridged for publication in the collection of the Caledonian Horticultural Society in 1815 and is here printed in its original form. In the appendix we are told that many readers of the Society were unable to follow the principles laid down for want of more specific practical rules, thus prompting the addition of recipes. Although this essay is on the technical side and I would say somewhat disjointed, it does include some interesting material on such topics as flavor in wine: "In many grapes, as the frontignan, and muscat, the flavour of the fruit is absolutely identified with the wine, but in these cases the wine itself is always sweet and but half fermented. The finer flavours of the best wines, those of claret, hermitage, and burgundy, bear no resemblance to the natural flavour of the fruit, but are the produce of the vinous process. To many, a flavour is artificially communicated by the introduction of flavouring ingredients, such as orris root, grape flowers, mignonette, almonds, and other articles, about the period when the fermentation ceases; a process imitated in this country in the manufacture of cowslip and elder-flower wines …" [32-33]. There are also references to the work of Fabbroni in Italy. As for grape growing in Britain, Macculloch suggests that "our guide here must be the practice of those countries whose climate most resembles our own; of certain parts of Germany and Hungary." [219-220].

Macculloch received an M.D. degree from Edinburgh in 1793 (with a thesis on electricity) and became assistant surgeon to the royal regiment of artillery, but his other interests eventually prevailed and he gave up practice in 1811 to devote himself fully to geology, initially in the employ of the military. He became a member of the Geological Society of London in 1808, and later its president. In 1820 he was nominated physician to Prince Leopold of Saxe-Coburg and was elected a fellow of the Royal Society the same year. Then in 1826 he was commissioned to prepare a geological map of Scotland, which was published after his death. Macculloch's fields of knowledge included mineralogy, chemistry, physics, mathematics, botany, zoology, mechanics and architecture – in addition to medicine and geology. Shortly after his marriage in 1835 (to the surprise of his acquaintances), he suffered a compound leg fracture in a fall from his carriage. The leg was amputated and he died soon afterward. In addition to his books on geology, and the present work on wine, he also wrote on malaria, intermittent and remittent diseases, and proofs of the attributes of God. [from *Dictionary of National Biography*].

Of special interest is the previous ownership of this book by William Ewart Gladstone (1809-1898). I make this assumption based on the circumstance that Gladstone won the Tory seat – his first – as a candidate for Newark in the general election of December, 1832. A friend of wine, Gladstone was responsible during his later political career for legislation in its favor.

First edition, not in NUC. Later editions were dated 1817, 1821, 1829 (Simon, Noling, Gabler).

2. [Madeira]. **Seven holographical letters to James Kennedy, Jr., of Alexandria, from Madeira, Baltimore and Philadelphia, dated 1794 to 1807, regarding shipments of Madeira wine and Porter.** Letters are stained and spotted and have some tears and chips. The contents of the letters are described below.

1. (23.5 x 19 cm). From John M. Pintard, Madeira, 24th Sept 1794. Advises Kennedy of the shipment of "Six Pipes of Choice Madeira wine of the first quality … on board the American brig the Pallas of Boston," invoiced at £222.0.0. Solicits Mr. Kennedy's business and, for every pipe ordered by a citizen of the United States for the next two years, offers to pay four dollars for "the relief of our unfortunate fellow Citizens who now are or that hereafter may become Captives in Algiers."

2. (25 x 20 cm). From Gabriel Wood, Baltimore, 9 Jan.y 1801. Confirms sale of wine to Kennedy for $2177.50 [?partial payment]. Also relates news of Mr. [?] who has left Martinique for Grenada on business. "It appears to me he is always to be unfortunate had he been allowed to remain at Martinique he could not have failed to have done well, as the Island is now to be given up to the French …"

3. (25 x 20.5 cm). From Gabriel Wood, Baltimore, 19 Sep. 1801 to Kennedy in Alexandria. "I think you have heretofor dealt in Wine, as I have a considerable stock of Madeira on hand, I should like to send 10. 15 or 20 Pipes round to your town, would you undertake the sale, and on what terms, or would you prefer to make a purchase of a quantity, I shall be glad to hear from you on this subject, the Wine is good, and if anything is done in the business I should not wish it known that I had sent it round."

4. (25 x 20.5 cm). From Gabriel Wood, Baltimore, 28 Sep. 1801 to Kennedy. "I have received your letter of the 24th curr., I shall send round by the first vessel 12 Pipes of Wine which you may either take if we can agree about price, otherwise to sell it on my account, you may be making your arrangements to receive it."

5. (25 x 20.5 cm – folded size). From Gabriel Wood, Baltimore, 14 March 1802, to Kennedy in Alexandria. Discusses an error in the previous letter and presents the total amount for "12 Pipes Madeira Wine" of $3435.50, including interest, to be paid in three notes – 22 Feb.y, 22 April, 22 June. It also appears that Wood had some loss due to fire.

6. (24.5 x 20 cm). From Gabriel Wood, Baltimore, 28 Jan.y 1803, to Kennedy. "Your favour of the 26th curr. got to hand last evening enclosing a draft on New York for $500 …" Wood hopes it may soon "be in your power to make payment of the balance you owe on the Madeira Wine, for in these hard times every [?] is of importance …"

7. (25 x 20.5 cm – folded size). From E. Hare & Son, Philadelphia, Sept. 14th 1807, to James Kennedy in Alexandria. "It is with much pleasure we enclose to you a bill of lading of six [?] Ale, which we were sorry not to do before, as would have been the case, had your order been conveyed in a form consistent with a plan of dealing to which we are obliged to adhere, of holding the same terms to every respectable customer. Indeed it is a point of honour in a regular business like ours, to have but one price, as those who deal with us, would always be jealous &supicious that we were favoring others at their expense, if we were known to vary our terms. We are sorry you have not ordered any porter, as our stock of this liquor has now reach'd the point of sufficient maturity, &is really excellent. We are fearful that what we sent you of porter last spring, was detained later than the proper period for which it was brewed, in which case it may not have answered so well, but our liquor is never what it should be, until the Fall. On this acct the present season &the spring, are the only seasons, when Porter can be bottled so as to reach tolerable perfection. We would advise you to put into bottles this Fall, whatever you may want for the winter, as small liquor will not then ripen, without a stove; &even with this artificial aid, it never attains good flavour, nor becomes sufficiently ripe to bear a chill without becoming flat. We have sent a [?] of Porter to Mr. J M Davis, who will now [sic] doubt allow you to see it, when it arrives; &you will be sensible then of the quality, by the evidence of your senses …"

3. [Madeira]. **Estatutos da Madeira Wine Company Limitada. Sociedade Anonyma de Responsabilidade Limitada.** *Funchal*: *Typ. do "Heraldo da Madeira"*, 1905. 21 cm. 15 pages. Wraps. Covers are chipped and stained. Internally clean, except for light water stain that runs along bottom edge throughout.

The statutes of the Madeira Wine Company are listed in 45 articles. Items covered include headquarters location (Funchal), duration (99 years), capitalization, general assembly, administration, supervisory board, inventory, distribution of profits. IVP 1856.

4. [Making …]. **Making Beer, Wines and Liqueurs in the Home.** [and] **Domáci výroba Piva, Vína a Likérů dle různých pramenů upravila. Redakce hospodáře.** *Omaha, NE*: *National Printing Company / Národní Tiskárna*, 1942. 19.5 cm. [English]: 33 pages; [Czech]: 47 pages. Illustrations. Paper. Covers loose, chipped and water-stained. Internally some water staining on English side through first 8 pages. Paper browned and brittle. Reading copy.

Lots of recipes and detailed instructions. The Czech version contains more material than the English. An unusual item, not located in any of the bibliographies.

5. Malvezin, Théophile (1825 –) and Édouard Féret (1844-1910). **Le Médoc et ses Vins. Guide vinicole et pittoresque de Bordeaux à Soulac. Ouvrage orné de vignettes et d'une carte du Médoc.** *Bordeaux / Paris*: *Féret et Fils / G. Masson*, 1876. 18 cm. 151, (4 ads) pages + foldout map

of the Médoc at end. Illustrations of chateaux. Plain paper covers, chipped and water-damaged. Internally there is soiling and spotting in first 5 or 6 leaves, and lower right corner is chipped on first 4 leaves. There is a crease at inside upper edge of pages 123 to end, and the pages are loose throughout. The text itself is reasonably clean, making this an acceptable reading copy.

The format of this book is similar to the Cocks and Féret series, covering a much smaller area. The first three chapters are on soil and climate, the history of grapes and wine in the Médoc, and the wine itself – the vineyards, grape varieties, wine-making, marketing, wine classifications, and consumption [pages 9-63]. Chapter 4 describes individual vineyard areas and properties [64-136]. There is an index of names and places. Simon BV. Vicaire 555 lists the date as 1877. Malvezin also wrote a history of the Jews at Bordeaux (1875) and a business history of Bordeaux (1892).

6. Manoha, G. (editor). **Belles Vignes, Vins Joyeux. Cooking with Wine.** *New York*: *Lumen Publishers*, n.d. Lithographed by Albert Martin, New York. 23 cm. (3), 101, (4) pages. Map of France and photos. Vintage chart at end covers the years 1930 to 1957. Spiral binding.

Recipes are printed on even pages throughout (in English), each facing a photo of a French vineyard scene associated with a specific wine (captions in French). Attractive presentation.

7. Marrison, L.W. **Wines and Spirits.** *Baltimore*: *Penguin Books*, (1957). Printed by Spottiswoode, Ballantyne, London. 18 cm. 320 pages + 12 photo plates. Maps and illustrations. Bibliography pages 307-309. Paper. Browned, but a nice copy of a book printed on fragile paper.

First edition of a classic that introduced me to wine and to wine books. Of particular interest is the section on wine making, to which Marrison brought his knowledge as a chemist. I particularly recall being influenced by his remarks on Burgundy, drawn from Maurice Healy: "… you will only drink four or five bottles of truly first-class burgundy in your whole life … but you can drink claret of the highest class several times in the year: claret that should be drunk kneeling." [page 147]. This drove us to the search for great burgundies, fortunately at a time when they were still accessible to paupers. And we did find three to which both of us [by secret ballot] assigned an unqualified absolute top rating. They were all of the 1959 vintage: Richebourg (Drouhin), Romanée-Saint-Vivant (Drouhin), and Chambertin Clos de Bèze (Thorin). The memory lingers on, particularly of the Richebourg.

8. Mas, [Alphonse] (1817-1875) and Pulliat. **Le Vignoble, ou Histoire, Culture et Description, avec planches coloriées [not present] des vignes à raisins de table et à raisins de cuve les plus généralement connues. Par MM. Mas et Pulliat. Principaux collaborateurs: MM. Henri Bouschet, Docteur Houdbine, Henri Marès, Baron Mendola, Moreau, De Mortillet, Oudart, Docteur Panizzardi, Pellicot, Rouget, Chevalier de Rovasenda, Jules Seilland** [changed to **Saillan** beginning with third issue]**, O. Thomas, Docteur Tripier, Vicomte de Villa Maior** [**P. Tochon, A. de Vivie** added April 1876]**. Première Année. Nº 1. – Janvier 1874. [**through **Sixième Année Nº 6. – Juin 1879].** *Paris*: *G. Masson*, 1874+. Printed by Dufour and later Barbier. 28 cm. Each issue with green paper covers containing title on page [i] and book advertising on pages [ii-iv]. Of a total of 72 issues, 45 are present. Condition varies from chipped, heavily soiled and waterstained to fairly clean. Pages are unopened.

[Volume 1]: 1874: no. 1-5 – iv, 40 pages; no. 7-9 – pages 49-72.
1875: no. 3-4 – pages 113-128.
[Volume 2]: 1876: no. 4-12 – pages 25-96.
1877: no. 1 – pages 97-104; no. 3-12 – pages 113-192;
[no. 12 includes title page and contents for Volume 2].
[Volume 3]: 1878: no. 2-6 – pages 9-48; no. 8 – pp 57-64; no. 12 – pp 89-96.
1879: no. 1 – pages 97-104; no. 3 – pp 113-120; no. 5-8 – pp 129-160;
no. 11-12 – pp 177-192.

From title: "Le Vignoble is published in 12 issues per year. Each instalment includes 4 water colors of grapes drawn from nature, with descriptive text. Publication will extend over six years, beginning January 1st, 1874." None of the illustrations are present. Four grape varieties are described in the text of each issue. They are numbered from 1 to 288 for the complete series.

See the Crahan and Fritsch sale catalogs for more information on the complete sets, with illustrations. Not in Simon. Mas was also editor of *Le verger*, a horticultural journal (1865-1873).

9. Maupin. **L'Art de faire le vin, ou expériences sur la bonification de tous les vins, tant bons que mauvais, lors de la fermentation, à l'usage de tous les vignobles; avec les principes les plus essentiels sur la manière de gouverner les vins. Nouvelle édition revue & corrigée.** *Paris / Lausanne*: *Musier Fils / Franç. Grasset & Comp.*, 1772. 16.5 cm. 137, (3) pages. Boards. Binding is modern utilitarian, warped and water-damaged, and contents have opted to leave their home, hoping to find a better one. Pages are lightly rippled and browned and show occasional brown spotting, but no water stains. There is light creasing at top third of outer edge of first 30 or so pages. Last two leaves have some chipping at outer edge, not affecting text area.

An early French treatise on wine making. "There are arts that are as useful as the art of making wine; but there is perhaps none whose perfection is so necessary and can become so beneficial. Wine is the greatest and often the only benefit of a large number of citizens; it is the most extensive and most profitable element in our foreign commerce … However, despite such important considerations, despite the evident need to perfect a beverage that, depending on whether it is good or bad, regularly does good or ill two or three times per day to a very large number of men; despite, I say, all these reasons, and the perhaps unique juncture of so many different common interests, we almost entirely ignore the art of making wine." Even in the most renowned vineyards wine is made without principles and therefore without art. There are theories, of course, but chemists have stayed away from this task because of the long and costly experiments, with no assurance of success [pages 2-7]. Chapters one to three discuss the principles of the art of wine making, the methods, and a detailed description of Maupin's own experiments and those of Mr. Thomassin and others from 1766 to 1769. The last chapter deals with the need for and the advantages of ameliorating wines.

This revised edition was registered by the author on 17 February 1770, and was approved for reprint on 13 December 1770. Simon BG #1026. According to the *Biographie Universelle (Michaud), Paris, nd*, the present item is a pirated edition. It was first published in 1770 as *Expériences sur la bonification de tous les vins*, 1770; revised 2nd edition, 1771. This pirated edition was published at Lausanne 1772 and 1779, and at Neuchâtel 1785.

10. Maupin. [1a]**: La Richesse des Vignobles, ou nouvelle manipulation générale des vins. Par M. Maupin, Auteur de l'Art de la Vigne & celui des Vins. Prix 3 liv. 12 sols, avec le reçu signé de l'Auteur.** *Paris*: *Musier / Gobreau*, 1782.

[1b]**: Expériences principales et instructives de la nouvelle manipulation des vins, faites & multipliées, depuis 1771, jusqu'à présent dans les différents Provinces de Vignoble de France, & particuliérement sur les premiers Vins de la Bourgogne & de la Champagne, & méme en plusieurs pays étrangers.**

[1c]**: Suite de la cinquième expérience ...**

[1d]**: Suite des expériences ... seconde partie.**

[2]**: Leçon sur la Grappe, ou Rafle des Raisins.**

[3]**: Problème sur le temps juste du Décuvage des Vins ...**

[4]**: Procédé pour la Manipulation & la Fermentation des Vins.**

[5]**: Moyen Certain et Fondé sur l'expérience générale, pour assurer & prolonger, pour ainsi dire, à volonté la durée des Vins, & en prévenir la dépravation & toutes les maladies; avec un procédé pour la manipulation & l'amélioration de tous les vins: le tout joint à l'Art de la Vigne; contenant une nouvelle méthode économique de cultiver la Vigne, les expériences qui en on été faites, &**

l'Approbation de l'Académie Royale des Sciences. A l'usage de tous les pays de vignoble & même des marchands de vin & des consommateurs. Par M. Maupin, Auteur de l'Art des Vins & de la seule Richesse du Peuple. Prix 3 liv. 12 s. avec le reçu signé de l'Auteur. *Paris: Musier / Gobreau*, 1781. Printed by J. Ch. Desaint, rue S. Jaques.

[6]**: Considérations sur l'Art de la Vigne, et sur la seule richesse du peuple.**

21.5 cm. [1a]: 28 pages; [1b]: 32 pages; [1c]: (4) pages; [1d]: 30 pages + (1 leaf = blank receipt for this book, signed "Maupin"); [2]: 12 pages; [3]: 6, (2 blank) pages (printing permit 23 December 1780); [4]: 32 pages; [5]: 24 pages (printing permit 30 December 1780); [6]: 14 pages.

Plain paper back cover. Front cover and spine missing. Back cover has a thin crease, as does the title page. Title page also has a blue soil line running along 1.5 cm of the outside edge. Internally the text is clean. The pages show modest rippling and are untrimmed.

A collection of essays by Maupin on the subject of wine making. Part [1a] discusses the "new winepress" and its operation and expands on a previous work on the manipulation of wines (when to strip or not strip the grapes, heating of grapes, conservation of wine, etc.). Parts [1b-1d] are reports of 13 experiments conducted since 1771 in all the vineyard areas of France, especially Burgundy and Champagne, and several foreign countries. Part [2] is a "lesson" on stripping of grapes – guidelines on whether or not to do it. Added at the end is a "decree of the Faculty of Medicine, Paris," in which the work of improving the quality of wines is encouraged. "Well made wines and wines of good type will always be recommended in preference to all others by doctors, who are no less concerned with the prevention of illnesses than with treating them … For these reasons, the Faculty unanimously approves the discoveries of Mr. Maupin, as capable of preventing real and frequent illnesses caused by wines of poor quality, and of providing a continuing benefit to the state and to the public …" [part 2, page 11]. Part [3] presents advice on the proper time for the décuvage [removal from fermentation vat]. The fermentation of the must may be reduced to five principles: "dissolution, boiling produced by the movement and expansion of uncombined internal air, attenuation produced by the boiling, decomposition of the must, and finally recomposition, or rather the perfect composition of the new mixture, or in other words, the wine. If one draws off the wine during one of the first four degrees or periods, the wine may have begun, but it will not be done …" [part 3, page 3]. "In mature years which have been humid and rainy, it would be better, if possible, to draw the wine several hours earlier rather than several hours later. In dry years with full maturity, one would do better to draw a few hours later rather than a few hours earlier … etc." [5-6]. Part [3] covers procedures for the fermentation and manipulation (handling) of wines. Also included in this section is a descriptive list of the "materials and lessons which will comprise my complete work on wines, announced with *La seule Richesse du Peuple*." There are 14 of these "lessons." Part [5] covers the subject of the amelioration and conservation of wines. Part [6] discusses a new method of grape culture.

According to two French biographical dictionaries, the dates of Maupin's birth and death are unknown. He was a valet in the household of Queen Marie Leszcinska, and devoted himself primarily to agriculture. He performed experiments at Sèvres and at Belleville to prove that wines of good quality could be made in the environs of Paris. In 1798/99 (An 7), there was a new edition of a *Méthode de Maupin sur la manière de cultiver la vigne et l'art de faire le vin* (304 pages), with additions by Buc'hoz, which, according to the biographical dictionary, "would lead one to believe that Maupin was then no longer alive."

The numerous titles of Maupin's essays are difficult to place in the grand scheme of his work. He makes scattered references throughout this series to his past and future publications. In any case, Maupin's essays are important documents of 18th century state-of-the-art French viticulture and wine-making. Several of the titles in this collection also appear in the Maupin items listed in the Fritsch sale catalog (101 & 102). See also Simon for further information. In the *Biographie Universelle (Michaud), Paris, nd*, there is a long list of all of Maupin's agricultural works (31 in all, beginning 1763), most of them on wine growing, including pirated editions published in Switzerland. That list helps clear up some of the confusion, and I would have included it here, but for its length. Both Simon and Bitting list a rare Spanish edition, *Lecciones breves y sencillas sobre el modo de hacer el vino*, 1786, drawn from the works of Maupin. This was also published in Lisbon in 1801 in Portuguese (IVP 1992). The Shields library holdings include 2 editions in German.

11. [McElhone], Harry and Wynn. **Barflies and Cocktails. Over 300 Cocktail Receipts by Harry and Wynn, with slight contributions from Arthur Moss. Copyright by Harry McElhone.** *Paris*: *Lecram Press*, 1927. 16 cm. (4), 112 pages. Illustrations and 2 full-page photos. Advertising. Cloth-backed, color-illustrated boards. Rather worn and soiled binding, coming apart and pages loose, but internally clean.

In his preface, "the author most unqualifiedly recommends [this guide] as the best and only one which has ever been written to fill every requirement …" Harry McElhone was "late of Plaza, New York; Casino Municipal, Enghien, and Nice; and of Ciro's London and

Deauville, now proprietor of Harry's New York Bar …" Wynn was a caricaturist and Arthur Moss the "Around the Town" columnist of the *New York Herald*, Paris.

In addition to drink recipes, there are 2 pages on wine, and a list of the first 500 members of the I.B.F. (International Bar Flies). One of the names on the list is William Bird, the wine writer.

12. McMullen, Thomas. **Hand-Book of Wines, Practical, Theoretical, and Historical; with a description of Foreign Spirits and Liqueurs.** *New-York*: *D. Appleton and Company*, 1852. 19.5 cm. xii, 327 pages. Blind-stamped brown cloth. Covers worn, especially at corners and extremities of spine. Internally shaken. Waterstaining at lower outer corners throughout and at upper outer corners last few pages. On balance, a relatively clean and solid copy.

This book was a response to "numerous inquiries made for authentic information upon the subject of Wines. In the preparation of the work all extraneous matter and useless details have been excluded … The authorities consulted comprise all worthy of note, including Henderson, Redding, Jullien, McCulloch, Ure, Brande, Morewood, Pereira …" The first six chapters discuss the vine, the grape, the vintage, fermentation and wine. They are followed by individual chapters on the wines of France, Spain, Madeira, Portugal, Germany, The Canaries, Italy, Sicily, Hungary, Greece, Persia, Cape of Good Hope. The second half of the book is devoted to topica such as conservation, mixing, adulteration, fining and bottling, purchasing, uses, medical qualities, art of drinking, proverbs, and a chapter on the wines of the ancients. Finally, there are lists of wines and some material on spirits and liqueurs.

The chapter on dietetic and medical qualities is drawn from Henderson and includes a side-by-side comparison of Henderson's and Brande's statements on individual wines. Also by Henderson, but edited, is the chapter on the wines of the ancients [237-260]. The art of drinking comes from Redding.

All things to some people. Simon (BV) was not favorably impressed. Amerine (2273) lists a third edition of 1853; second edition not located.

13. McMullen, Thomas. **Hand-Book of Wines, Practical, Theoretical, and Historical; with a description of Foreign Spirits and Liqueurs.** *New-York*: *D. Appleton and Company*, 1852. 19 cm. xii, 327 pages. Blind-stamped brown cloth. Binding in poor condition from water damage – wrinkled and stained. Internally loose and damp wrinkled, but no staining. Reading copy.

Another copy (see item 12 above).

14. Mendelsohn, Oscar A[dolf] (1896 –) **Drinking With Pepys.** *London / New York*: *Macmillan & Co / St Martin's Press*, 1963. Printed in Great Britain. 22.5 cm. x, 125 pages + 4 glossy plate illustrations. Red cloth. No dj. Inner hinges cracked.

Review card laid in, indicating that this book "will be published 15 April 1964." An interesting compilation of viniana and related alcoholiana culled from the famous diary kept by Samuel Pepys (1633-1703), by a Pepys fan. Mendelsohn admits to having read the diary "from cover to cover at least three times" [page 1]. See Gabler for a long appreciation.

15. [Mesrouze]. **Culture de la Vigne – Système Mesrouze. En vente chez l'auteur, à Vendoeuvres-en-Brenne. Prix: 1 franc.** *Chateauroux*: *Typographie et Lithographie A. Majesté*, 1890. 21 cm. (1), 4-30 pages. Illustrations. Title on paper cover. Back cover missing. Repaired with tape. A few brown spots internally.

16. Mew, James (1837 –) and John Ashton. **Drinks of the World. One hundred illustrations.** *London / New York*: *The Leadenhall Press / Scribner & Welford*, 1892. 22 cm. (frontis leaf), (title leaf), 362 pages, 14 pages Leadenhall Press book list + (2) page center fold "Specimens of Types from the Leadenhall Press." Dark green cloth. Binding is very badly warped and wrinkled from water damage. Soiling along fore-edge and bottom edge extends at times slightly into the pages. Soiling

internally at spine. Endpapers and catalog are water damaged and there are some tears. The text is generally clean, so you could use this as a reading copy, if you can stand the mess.

This book is similar in scope to Emerson's later (1908) and more extensive *Beverages Past and Present*. From wine to whiskey to tea, all drinkable liquids and the habits of their drinkers, all countries of origin and historic periods are covered. The authors say: "The present volume is intended for that class of the public which is known as 'the general reader;' and its object is to interest rather than to inform. Therefore it deals at no great length with what may be termed the *caviare* of the subject, as, for instance, the varied opinions of the medical faculty with respect to the hygienic value of drinks, their supposed uses in health and disease, and their chemical constituents, or analyses. Nor is the question of price discussed, nor long lists of vineyard proprietors given, nor the names of the brewers, nor the number of casks of beer brewed …" [page 9]. A new edition was published by Gryphon Press, Ann Arbor, 1971.

17. Meyer, Hanns. **Im guten Ratskeller zu Bremen. Ein Beitrag zur Kulturgeschichte der deutschen Gaststätte.** *Bremen*: *Verlag H.M. Hauschild*, 1959. 19 cm. 131, (1) pages, including glossy plate illustrations. Paper. Clear plastic coating on covers is peeling off in a few places. Inked on half title: "To Mr. David [?]: as a pleasant souvenir of Bremen, [??], 1 Feb. 1961."

An oft-cited historical and cultural guide to the famous old town hall wine cellar of the city of Bremen, serving the public and official visitors since the early 1400's. Although it has undergone a number of changes over the years [the biggest expansion took place in 1620], the original character has largely been maintained. The cellar today has four large wine casks dating from the 17th and 18th centuries, the largest holding 37,000 bottles. There are 500,000 liters of wine in barrels and 400,000 bottles. Only German wines are served and the wine list varies from year to year, ranging from 250 to 350 items. In replenishing the supply, the emphasis is on quality rather than on quantity. The oldest wine currently in the cellar is a Rüdesheimer of the 1653 vintage. It is stored in the inner sanctum, the "Rosekeller," in the company of younger, more than 200-year-old wines. The oldest entry on the wine list dates from 1727, but the clientele is advised that this wine is of interest only because of its rarity. Some on the city council would like to sell these old wines, because of the expense of keeping them. Only the wines from the "Apostelkeller" are used to top off the loss to evaporation, thus diminishing that collection by a number of barrels.

Until the 16th century, the cellar was sub-contracted to outside management from time to time, but since then it has been administered directly by the city. Until the beginning of the 19th century, the cellar also served beer. During the occupation after World War 2, the cellar was used as an officers' mess. When it was returned to the the Hanseatic City of Bremen in 1948, only empty bottles and barrels remained of the estimated 400,000 bottle stock, though the historic "Apostel" and "Rose" wines were spared. Some 100,000 liters of wine had been removed to Winkel on the Rhine, but that supply was requisitioned as being a property without owner. A further 25,000 bottles of the finest wines (Auslesen, Trockenbeerenauslesen) that had been stored in a small village in the Lüneburger Heide were also lost. Experience and good connections helped rebuild the cellar in a relatively short time.

Although the cellar keeps no guest book, there are records of numerous official and unofficial visits by royalty and other assorted celebrities. I'll mention only one, because of my love of the music. After the successful premiere of his German Requiem (not really a requiem as such, but a musical sermon, as someone has described it) at the cathedral in Bremen, Johannes Brahms celebrated at the Ratskeller under the sign of the "Rose" with numerous friends, including Klara Schumann and Max Bruch.

18. [Misa]. **El Álbum Nacional. Revista Ilustrada. Honrada con las suscripciones de SS. MM. El Rey y la Reina Madre ... Obra de propaganda dedicada á la industria y al fomento de la producción española. Edition française. Les Vins Fins d'Espagne et la Maison Manuel Misa, Jerez de la Frontera.** *Madrid*: *D. Edmundo Greiner*, n.d. 23 cm. 63 pages. Numerous photo illustrations. Pictorial paper. A little worn and soiled. Internal damp-wrinkling but no stains. Ownership stamp on half title: "Oskar Scheele, Hamburg – Bahrenfeld, Marktplatz 9."

One of a series of promotional brochures on Spanish industries. The text is in French, except for the series title page and a description of the program and objectives of the series – to combat the widespread belief, even among the Spanish themselves, that "there is no industry in Spain!" [cover pages (ii-iv)].

This issue is dedicated to the house of Manuel Misa at Jerez. It covers all aspects of the operation: the grapes, vinification, the distillery, bodegas (cellars), barrels, machinery, and the marketing organization. There is also biographical material on the marquis, born in 1815. "… seduced by the English way of life, he lives in London a great part of the year; but, fleeing the inclement weather, he spends the winter months under the softer sky of Xérès, and this stay which coincides with the time of the buying and selling of the musts is put to good use by the house…" [page 51]. The last date mentioned is 1897, when he was awarded the "grand prix" at the Bordeaux Exposition, as well as the Guatemala Exposition. A photo portrait of Misa, in full marquis regalia, appears on page 10.

19. Misch, Robert Jay (1905-1990). **Quick Guide to Wine: a Compact Primer. Drawings by Mac Shepard.** *Garden City, NY*: *Doubleday & Company*, 1966. 17 cm. xi, (3), 98 pages. Black cloth backed purple cloth, dustjacket.

First edition. In his introduction, André Simon tells about the launching of a chapter of the Wine and Food Society in New York after Repeal, and that Misch became its first Secretary. "I am telling no tales out of school when I say that he didn't know why. Bob knew mighty little about wine in those days except that it came in bottles … Bob became my good friend; he still is, despite the disparity in years. He was avid to learn; I was avid to teach him. We got along famously."

The only quarrel I have with this book is that it makes the (apparently) obligatory comments about the snobism of other wine writers: "…[I will] disabuse the uninitiate of some of the clichés, pronouncements, and dogmatisms of the pundits and wine snobs …" [page xi]. Why are these pundits and snobs never identified? Heaven forbid that he should have been referring to books by his mentor André Simon.

20. (Missouri). **Thirty-third Annual Report of ter [sic] State Horticultural Society of Missouri, 1890, held at Clinton, Mo., Dec. 2, 3 and 4, 1890. L.A. Goodman, Secretary, Westport, Mo.** *Jefferson City, MO*: *Tribune Printing Company, State Printers*, 1891. 24.5 cm. 582, v index, pages. Illustrations. Print run of 1000 copies cloth, 2000 paper. Stamp on verso: "American Museum of Natural History, Central Park, New York" with a cancel stamp: "Cancelled A.M.N.H." Black cloth, waterstained on spine and edges, corners and top of spine worn. Internally clean.

A report on new seedling grapes is reprinted from *Orchard and Garden* [pages 155-57]; Jacob Rommel submits a vineyard report from Gasconade County, discussing experiences with various grape varieties [317]; report on the use of fungicides on grapes [431-435]. Also of interest is a chapter on the "History and Publications of the State Horticultural Society" which includes a detailed list of publications from 1860 to 1890 [437-449]. Somewhat off our subject, but very interesting is a contribution by Emma Lindsey of Springfield, titled "What Can Women Do in Horticulture?" which details women's success stories and sends a wake-up call to the men of the Society. [131-134].

21. Mitchell, S. Weir (1829-1914). **A Madeira Party.** *Privately printed for E.J. Rousuck*, 1958. 21 cm. (31) pages. Burgundy boards, vellum-like back. Inconspicuous stamp on endpaper: "Hudson Guild, Fulton Senior Citizens Center … New York …" Paper label on cover, with title and illustration in black.

The son of a physician, Mitchell had a long and distinguished medical career, with numerous important contributions to medical research. He wrote 119 neurological, and 52 pharmacological, physiogical, and toxicological papers, some of them translated into French, German, Spanish, Italian and Russian. Among his honorary degrees was an M.D. from the University of Bologna in 1888. Mitchell also had a strong bent for literature, but Oliver Wendell Holmes "advised him to wait until he was secure as to his medical position before entering seriously into literature." He followed the advice and did not begin publishing until 1880, after he had reached the age of fifty. His literary output seems almost as extensive as his medical writings, and includes poetry, children's books and novels. His novels of the Civil War drew on his experiences as a surgeon in the Union army. Mitchell's favorite place of recreation (fishing) was the Restigouche region of Canada [New Brunswick], documented in his *When All the Woods are Green*, 1894. "Liberal, tolerant, with a readiness to help younger men and accord them full credit for their achievement, a patrician to the finger tips, Weir Mitchell wore his many honors with the ease of those to whom great achievement brings no change of character." [*National Cyclopedia of American Biogaphy*, vol. 9, 1899; *Dictionary of American Biography*, 1934]. He must have greatly impressed Beverly Randolph Tucker (1874-1945), neuro-psychiatrist, who became Mitchell's assistant after graduating from medical school, and went on to earn his own biographical entry, with photo portrait. Tucker named one of his four children "Weir Mitchell." [*National Cyclopedia of American Biogaphy*, vol. 34, 1948].

Edition limited to 100 copies. One of several reprints of this enduring classic, first published in 1895, though not mentioned in either of the two lengthy biographical entries. For a review of the contents, see the entry in Gabler. Amerine 2346-48 and *Wayward Tendrils*, vol. 3, no. 4, page 16, have information on other editions.

22. (Mix …). **Mix Your Own Cocktails.** *New York*: *Paxton-Slade Publishing Corp.*, (1954). 10 cm. 31, (1) pages. Illustrations. Paper.

In "Pygmy Books" series. A trifle of a cocktail book.

23. Moisy, Robert. **Beaujolais. Introduction de Yves Gandon. Commentaire de Louis Orizet.** *Neuchâtel*: *La Baconnière*, (1956). Printed September 1, 1956 by Roto-Sadag, Geneva. 28.5 cm. 95, (1) pages + 4 color plates. Map and numerous black & white photo illustrations, many full page. Illustrated covers folded over blank boards. Excellent condition.

There were 200 numbered copies of this book, this copy not numbered. A detailed, amply illustrated itinerary of the Beaujolais wine region – villages, wines, people, history.

24. Monahan, Michael (1865-1933). **Dry America.** *New York*: *Nicholas L. Brown*, 1921. 19.5 cm. 174 pages. Pictorial blue cloth, spine faded. Front pastedown is wrinkled. Clean internally, except for browning on title page and pages 68-69 from laid-in newspaper clipping.

A strange book. Monahan enlists famous literary figures to make his case against prohibition. Quite a few pages are devoted to Horace (translations by Monahan), who is "wet all the way through, to the highest point of saturation ..." and who "firmly believed and elegantly stated that the total abstainer could not rise above the level of mediocrity and was condemned of the gods." In response to Jack London's autobiographical *John Barleycorn* (1913), in which London bares his drinking problem, Monahan says he asked London what he was doing in that prohibition crowd, so totally out of character for him? Monahan states that "Prohibition is mainly the work of the Protestant churches of America (with some unimportant exceptions) …" Kipling, who is a "literary exhibit" of the Anti-Saloon League ("painfully affected by what he saw in the Buffalo beer saloon"), wrote about his impressions of Chatauqua in 1890, from which Monahan quotes. "… Here in America I am afraid of these grim men of the denominations, who know so intimately the will of the Lord … I was grateful that the law of men stood between me and their interpretation of the law of God …" George Saintsbury, whose *Notes on a Cellar-Book* had very recently been published (1920), is given a full chapter.

Regarding the suspension of the manufacture of vodka by the Czar of Russia, "it did not presage universal prohibition … Moreover, as we know, the subjects of the Czar soon turned to the use of drugs far deadlier than the prohibited vodka!" [i.e. Bolshevism]. In the *Lancet*, a number of doctors issued a statement in support of wine: "… In many cases it may be truly described as life-preserving, owing to its power to sustain cardiac and nervous energy … we hold the universal belief of civilized mankind that the moderate use of alcoholic beverages is, for adults, usually beneficial and amply justified." [66]. Of all champions of prohibition, Monahan singles out women as prime culprits. In the final chapter ("Looking Forward") we are treated to a view of the United States in the year 2000, with Prohibition still in force. The President is a woman, the Vice-President an effeminate man. Congress is composed mostly of women and men are no more than a despised opposition. Population is in decline, and immigration has dried up. We are ripe for conquest by "the warlike Yellow People by the Eastern Sea" and there are no real men left to defend the country [163-174].

25. Monselet, Charles (1825-1888). **Les Vignes du Seigneur.** *Paris*: *Victor Lecou, Éditeur; Libraire de la Société des Gens de Lettres*, 1854. Printed by G. Gounouilhou, Bordeaux. 127, (3) pages. Printed in pale red. Paper. Covers and spine chipped and lightly soiled. Pages loose. A mis-folded leaf (pages 119-122) could easily be corrected if the book is re-bound.

Inscribed on half title: "Offert à Mr. H. de la Fozelière par son tout dévoué confrère Charles Monselet." From the notes in the Fritsch sale catalog (536): "First edition. This very rare little book is one of the first publications of the amiable Charles Monselet. «My renown as a gourmet is entirely due to the fact that I am chubby and have sensual lips, I have a figure that gives you an appetite.» Thus joked the most charming gastronome and man of letters known to Paris in the 19th century."

Pencilled notations [in French] on the flyleaf of the present copy: "First edition with an autograph dedication by the author. The latter had this volume printed at Bordeaux during a six month stay there in 1853. The extreme heat was very detrimental to the red color printing –according to Monselet's statement in the catalogue of the sale of his books in 1870 (No. 96 of the catalog, page 25) (at this sale a copy was auctioned for 26 francs). See Vicaire – Bibliographie gastronomique – p. 603." The entry in Vicaire places the sale at the end of November 1871 and quotes the entry made by Monselet on the flyleaf of a sale copy: "I had this volume printed at Bordeaux during a stay there in 1853. The extreme heat was very detrimental to the clarity of the red color printing." The paleness of the red printing is apparently characterisitic of all copies.

Monselet opens with an ode to drunkenness, followed by a lengthy poem on the Médoc [pages 15-53]. The remaining 11 poems include one dedicated to the writer Théophile Gautier (1811-1872) and 3 entitled "Madame Clorinde." In searching for information on Monselet, I stumbled on a French web site on contemporary song, featuring the latest album by Patrice Bourgeon (Amours de Zinc), which is termed "Cuvée 98," because of its wine theme. Included are Beaudelaire's "L'âme du vin" and extracts from Monselet's "Vignes du Seigneur" set to music by Bourgeon.

26. Montagard, Clovis. **Tableaux Synoptiques de Vinification. Avec 30 figures intercalées dans le texte.** *Paris*: *J.-B. Baillière et Fils*, 1903. Imprimerie Éd. Crété, Corbeil. 18 cm. 78, (2) pages. Illustrations. Red paper, with title in black. Top half of spine stained, else clean throughout.

Detailed information on the equipment and materials required for various types of buildings and cellars, harvesting, crushing, fermentation, vinification, wine faults.

27. Montague, Harry + anonymous. **[On cover]: New Bartender's Guide. How to Mix Drinks. «2 Books in One».**

[First title]**: New Bartender's Guide. Telling how to mix all the standard and popular drinks called for everyday. I. & M. Ottenheimer, Publishers, 800-802 East Fayette Street, Baltimore, MD.**

[Second title]**: The Up-to-Date Bartender's Guide. A valuable ready reference guide to the art of mixing drinks. Containing all the standard and popular drinks, with a choice selection of appropriate toasts. By Harry Montague.** *Baltimore*: *I. & M. Ottenheimer*, (1913). 15.5 cm. [First title]: 62 pages; [second title]: 64 pages. Pictorial cloth. Binding soiled.

The first of the two "books" does not carry a date. The print is not of the highest quality.

28. Moog, Heinrich. **Einführung in die Rebensortenkunde. Mit 97 Abbildungen.** *Stuttgart*: *Eugen Ulmer*, 1957. Printed by Ungeheuer & Ulmer, Ludwigsburg. 22.5 cm. 93, (3 catalog) pages. Illustrations. Mimeographed errata slip laid in. Paper.

Preface is dated at Würzburg, spring 1957. An introductory text in ampelography. The first section covers general ampelography, with details of the most important characteristics of species and varieties, and varietal names [pages 7-26]. This is followed by a description of the most important species and varieties: European [27-54] and American [55-70]. Finally, there is a 2-page bibliography, a tabular presentation of varieties by characteristics and varieties, and an index.

29. Morelot. **Statistique de la Vigne dans le Département de la Côte-d'Or, par M. le Dr Morelot, membre de la Commission d'Agriculture de l'Arondissement de Beaune ...** *Dijon / Paris*: *Victor Lagier / Mme Huzard*, 1831. Imprimerie de Ch. Brugnot, Dijon. (4), 286, (1) pages. Cloth. Binding worn and soiled, spine chipped. Water stain at lower inner corner of pages, starting at title page (about 3 cm) and diminishing through about page 45, resuming about page 110 and continuing off and on to end, not extending into text area. Wrinkling throughout, but except for occasional spotting, fairly clean.

A rather uncommon early work on Burgundy. Simon lists this and another earlier book by Morelot (1825): *Statistique oenologique de l'arrondissement de Beaune*.

Morelot says that the area between Dijon and Santenay where the best wines are grown has never been examined except superficially and that this is a gap he wishes to fill. However, he will extend his research to the other vineyards as well, even though their products are generally destined for local commerce. Chapter titles: 1) the nature of the soil of the good vineyards and their products; 2) the nature of the soil of the lesser vineyards and their products; 3) chemical analysis of the soils; 4) the era when the first vines were planted; 5) the vine and its varieties; 6) accidents the vine may experience; 7) planting of grapes; 8) grape culture; 9) the harvest; 10) wine making; 11) wine quality; 12) wine management; its diseases. Considerable detail is included and there are statistical tables of hectarage and wine production by commune, and vintage statistics from 1787 to 1830.

The author's P.S. may be of interest: "At press time, I learned that a monk from Cîteaux [east of Nuits-St-Georges], at the request of a grand duke of Tuscany, in the middle of the last century had prepared a work on the culture of the vine in Burgundy, and that a translation into Italian had appeared at Florence in 1779; I did not know about it, and I declare that this memoir is absolutely unknown

to me." I was unable to find any biographical information on Morelot. Perhaps Simon Morelot (1751-1809) was a relative. Simon was born in Beaune and wrote books on chemistry and pharmacology 1800-1809. He was awarded an M.D. degree by Leipzig in 1807.

30. Morraye, Clément. **Les Lettres de Monsieur de Grandcru, ou la science exacte et souriante des grands vins, retrouvées par Clément Morraye. Illustrations de Nojorkam.** *Bruxelles*: *Louis Desmet-Verteneuil*, (1946). Printed by Firmin Desmet, Brussels. 27 cm. 331, (3) pages. Color illustrations and maps, including title page. Bibliography pages 329-30. Paper covers, folded back. Tear in cover near spine has been repaired. Ends of spine worn. Overall a very attractive copy.

Dedication on half title: "A Monsieur Philippe Olivier, sympathique et bachique hommage. [signature = ?G.L.V?]. Gand [=Ghent]. 18 avril 1959." Printed November 1946 in an edition of 2340 copies: Copy 1 with the original drawings and a suite in color and in black & white; 2-50 with a suite in b&w; 51 to 2300 on "vélin pur fil" paper; and 1 + 6 + 33 copies not for sale. This is copy number 1656.

The author uses the literary device of a series of letters from his friend Mr. Grandcru to present a comprehensive survey of the wines of France and other countries in a (relatively) easy-going style. Each letter has a title describing its contents. For example, "Eighth Letter. – In which Monsieur de Grandcru sings the glory of the great wines of Burgundy and studies the best climes and locations of the fair Burgundian land: Côte d'Or, Côte Chalonnaise, Côte Maconnaise and Chablis." Among the other topics covered in the chapter/letters are the fathers of the cathedral of wine (Bacchus, Noah and Saint Vincent (Saragossa) – patron saint of winegrowers), the harvest and the birth of wine, buying and tasting, cognac and armagnac, wine and food, bottling and aging, wine corks. At the end there are lists of wines and their classification. An aesthetically pleasing production.

31. Morrice, Alexander. **A Treatise on Brewing: wherein is exhibited the whole process of the art and mystery of brewing the various sorts of malt liquor; with practical examples upon each species. Together with the manner of using the thermometer and saccharometer; elucidated by examples, and rendered easy to any capacity, in brewing London Porter, Brown Stout, Reading Beer, Amber, Hock, London Ale, Windsor Ale, Welch do., Wirtemberg do., Scurvy-Grass do., Table Beer, and Shipping do. By Alexander Morrice, Common Brewer.** *London*: *Printed by Knight and Compton, Middle Street, Cloth Fair, for the Author: Sold by H.D. Symonds, Paternoster Row*, 1802. 23 cm. (half title leaf), (title leaf), (9), vi-vii, (1 blank), (1), 10-180 pages + foldout plate illustrating Atkins' saccharometer and thermometer, followed by an explanatory appendix of (12) pages + a (16)-page catalog, on blue-grey paper, of new books printed for H.D. Symonds. Boards. Covers and spine are badly worn, soiled and chipped. Very clean internally, with normal rippling. Untrimmed.

First edition of a very popular work on brewing that saw many subsequent editions. Simon BV lists a copy without date. Later editions: 2nd and 3rd, 1802; 5th, 1815 [see next item]; 6th, 1819; 7th, 1827, 8th, 1834.

Here is a part of the chapter on Porter that caught my eye: "Under this Head, I must take Notice of the commonly received Opinion, that Thames Water is absolutely necessary to the brewing of good Porter. This is a mistaken Idea, as some of our principal Brewers use the New River. Richardson, in his Experiments on the gravity of Water, shews that the specific Gravity of Thames Water is 1000.3 and its Spissitude 1000.182; and the Gravity of the New River Water 1000.3, and its Spissitude 1000.344."

32. Morrice, Alexander. **A Treatise on Brewing; wherein is exhibited the whole process of the art and mystery of brewing the various sorts of malt liquor; with practical examples upon each species. Together with the manner of using the thermometer and saccharometer; elucidated by examples, and rendered easy to any capacity, in brewing London Porter, Brown Stout, Reading Beer, Amber, Hock, London Ale, Windsor Ale, Welch do., Wirtemberg do., Scurvy-Grass do., Table Beer, and Shipping do. Also general instructions for the making of malt; with tables of the net duties of excise on strong and table beer, payable by common brewers, in town and country. By Alexander Morrice, Common Brewer. Fifth edition.** *London*: *Sherwood, Neely, and Jones, Paternoster Row; and Dring and Fage, Tooley Street*, 1815. Printed by J. Compton, Middle Street,

Cloth Fair, London. 23 cm. xxiii, (1), 179, (1catalog) pages. Illustrations of saccharometer and thermometer. Pencilled notations on a few pages. Boards. Covers detached, binding worn, chipped and soiled. Scattered brown spotting throughout, as well as a few soil spots. Untrimmed. Good reading copy.

In his "advertisement to the fifth edition" Morrice says he made a number of revisions. He "flatters himself that this Treatise will be found, for practice, superior to any other hitherto published." He quotes opinions of the work from the *Monthly Review* of July 1802, and the *Anti-Jacobin Review* of August 1802.

33. Morris, Denis (1907 –). **The French Vineyards.** *London*: *Eyre & Spottiswoode*, 1958. Printed by Billing and Sons, Guildford and London. 22 cm. 223 pages + 4 glossy photo plates. Map. Endpaper photo illustration. Maroon cloth, dustjacket. Covers slightly warped and internal wrinkling, but no staining. Dustjacket is soiled and wrinkled and shows some color staining inside from front cover. Clean reading copy.

Comprehensive and interesting account of travels through the wine country of France – Champagne, Alsace, Burgundy, Côtes-du-Rhône, Châteauneuf-du-Pape and Tavel, Roussillon, Armagnac, Bordeaux, Cognac. Laid in is a small folded (8x13 cm) "Code des Millésimes" [vintage chart] of the "Académie du Vin de Bordeaux" for the years 1921 to 1953. Morris is listed in the 1999 Who's Who.

34. Morris, George S. (1859 –). **The Bottlers' Formulary. Practical recipes, formulas and processes for making the soluble flavors used in the manufacture of carbonated beverages. Published for the benefit of those bottlers who desire to put up first class beverages.** *Kansas City, KS*: *The Morris Chemical Co.*, (1910). Callender Printing Co, Kansas City. 19.5 cm. (9), 6-88 pages. Pebbled maroon cloth, gold lettering. Nice copy.

Contains winey-sounding mixtures, such as champagne cider, oil of grape, lime champagne, sherry wine extract. And there are others that sound like elements of expert wine tasting notes: oil of blackberry, chocolate extract, extract of black pepper, oil of peach, oil of raspberry, etc.

35. Moser, Lenz. **Weinbau einmal anders. Ein Weinbaubuch für den fortschrittlichen Weinbauern. Mit 111 Abbildungen im Text. Zeichnungen von Sepp Reisinger nach Skizzen des Verfassers. Dritte, verbesserte Auflage.** *Rohrendorf bei Krems, Austria*: *Published by the Author*, (1952). Printed by Eugen Ketterl, Vienna. 24.5 cm. 313, (2) pages. Drawings and photo illustrations. Dark green cloth backed pale green boards. Fine in worn dustjacket.

A detailed text on viticulture. Moser's preface to the first edition is dated at Rohrendorf, spring 1950. In the note to the third edition (January 1952), he states that the first edition had been sold out by the fall of 1950 and that an unrevised second printing appeared in January 1951. This third edition, with minor revisions, is published in response to rising interest among winegrowers in Austria, Germany, Switzerland and elsewhere.

In a German internet discussion group on viticulture, someone from Rohrendorf responded to a question on pruning and recommended this book. "Although it is out-of-date in some respects, the many basic principles of viticulture which never change are extremely well described." [Johannes Kitzler, 12 Jan 99]. The 4th edition was dated 1966. An Italian edition was published at Rome, 1981.

36. Mostar, Herrmann (1901-1973). **Das Wein= und Venusbuch vom Rhein. Weltgeschehn durchs Glas gesehn. Illustriert von Asta Ruth.** *Bern, Stuttgart, Wien*: *Alfred Scherz Verlag*, (1960). 18.5 cm. 199 pages. Illustrations in black & white and part monochrome (red, yellow, purple). Illustrated endpapers. Green cloth, fine in lightly worn and soiled dustjacket.

A humorous view of history from the perspective of wine and love in the Rhine region – from the time of the Roman occupation to the present. First edition. Herrmann Mostar is a pseudonymn for Gerhart Herrmann. Forced to leave Germany in 1933, Mostar rattled around Europe as a writer for socialist newspapers, from Strassburg to Switzerland to Bulgaria and finally Rumania, where he was

captured in 1945, then released because of his tubercular past. As a writer he eventually found success as a legal correspondent. His newspaper articles were later published in book form, and were translated into Dutch, Italian and Japanese. And, oh yes, he was married five times.

37. Mostar, Herrmann (1901-1973). **Das Wein= und Venusbuch vom Rhein. Weltgeschehn durchs Glas gesehn. Illustriert von Asta Ruth.** *Bern, München, Wien*: *Scherz*, (1960). 18.5 cm. 199 pages. Illustrations in black & white and part monochrome (red, yellow, purple). Illustrated endpapers. Maroon cloth, dustjacket.

Reprint of item 36 above – 79th to 99th thousand. Colors on endpaper illustrations are a little different, and paper quality is better.

38. Mouillefert, P[ierre] (1846-1903). **Les Vignobles et les Vins de France et de l'Étranger. Territoire, climat et cépages des pays vignobles, avec la description, culture et vinification des principaux crus. Par P. Mouillefert, Professeur de Viticulture à l'École Nationale d'Agriculture de Grignon. Ouvrage orné de 7 cartes coloriées et de 117 figures dans le texte.** *Paris*: *Librairie Agricole de la Maison Rustique*, (1891). Imprimerie Crété-de l'Arbre, Corbeil. 22 cm. (half title, title, dedication) leaves, vii, 560 pages + 7 color maps, 3 of them foldouts. Illustrations. Bibliography pages v-vii. Signature on title page [“Vicaire”? – probably just wishful deciphering]. Brown marbled endpapers. Leather backed brown marbled boards. Hinges split at spine. Internally clean, with very occasional brown spots.

Mouillefert's preface is dated June 1891: “My objective in publishing this book is to give an idea of the importance of viticulture in the world today … [There is] no shortage of books dealing with viticulture for each specific country; but these works are often written in foreign languages [sound familiar?] and furthermore, to my knowledge there is no comprehensive work on the subject. And so, if one wishes to study the question, one can only do it by acquiring numerous volumes, often at a very high price, in which the essential matter is scattered and is found by the reader only after a great deal of wasted time.” He notes that Jullien's remarkable book (*Topographie de tous les vignoble connus*) was first published in 1816 and that the last edition goes back to 1866. It is the best to date from his point of view, but it leaves out viticulture, properly speaking, and there have been many changes in the vineyards Jullien speaks of.

The first half of the book (to page 296) is devoted to France, including Algeria and Tunisia. Part two covers Spain, Portugal, Italy, Switzerland, Alsace-Lorraine, Germany, Austria-Hungary, Serbia and Rumania, Russia, Greece, European Turkey and Bulgaria and Crete, Asian Turkey, the Orient, Cape of Good Hope, Australia and New Zealand, North America, South America, in that order. “The true wine vineyards of the United States are found in Northern California … All the principal European grape varieties are represented in California; but currently, the *Carignan* and the *Mourvède* are in vogue” [page 516]. At the end there is an index of vineyards and principal growths.

Mouillefert also wrote on phylloxera. For information on the author, see Jonathan Hill's Catalogue 120, item 128.

39. Mournétas, André and Henry Pélissier. **The Vade-Mecum of the Wine Lover. Illustrations by Pierre Préel. Translated from the French by William Buckley and Claude Landry.** *Paris*: *La Conception Publicitaire*, 1953. 20 cm. 64, (1) pages + 9 color map plates on heavier paper (card stock). Titles and monochrome illustrations in red. Paper.

“This booklet, abridged from a published work which has just appeared in a deluxe edition, is published by Le Comité National de Propagande en Faveur du Vin and l'Institut Technique du Vin.” A brief introduction to the wines of France. Includes a page of medical opinions on wine, and a chapter on Cognac and Armagnac.

The title of the original French edition was *Le Bréviaire de l'amateur de vins*. From the notes in the Fritsch sale catalog: “This book was written by three friends while they were prisoners in an Oflag [= Offizierlager – German prison camp for officers of the Allied forces] in Moravia. One of them, Captain Mournétas – a hotelkeeper in civilian life and a Burgundy wine agent – died in captivity. H. Pélissier and P. Préel, the survivors, dedicate the book to his memory.” The first edition was published in 1951. The Fritsch copy was the “complete and definitive” edition (1952, 132 pages). See John Thorne's Catalogue 20, item 325.

40. Mournétas, André and Henry Pélissier. **The Vade-Mecum of the Wine Lover. Illustrations by Pierre Préel. Translated from the French by William Buckley and Claude Landry. 2nd édition.** *Paris*: *La Conception Publicitaire*, 1955. Imprimerie de Sceaux (Seine). 20 cm. 64 pages + 9 color map plates on heavier paper (card stock). Titles and monochrome illustrations in red. Paper.

"This booklet, abridged from a published work which has appeared in a deluxe edition, is published by Le Comité National de Propagande en Faveur du Vin and l'Institut Technique du Vin." Reprint of the 1953 edition with minor changes in format. For example, the epilogue in this edition is printed inside the back cover.

41. Mowat, Jean (editor). **Anthology of Wine. Foreword by André L. Simon.** *Southend-on-Sea, Essex*: *W.H. Houldershaw Ltd.*, n.d. 24.5 cm. 78 pages. Illustrations. Blue cloth. Price-clipped dustjacket is slightly worn and faded, and has a scuff mark on front cover.

Illustrated by William Stirling. Gabler lists the date as c1946, Shields as [1940?]. In his foreword, Simon describes France as "a land where the art of good living is understood and practised so much better than it is anywhere else." Fortunately for the Italians, they're used to being thus maligned. This is one of the earlier wine anthologies in English, preceding the *Compleat Imbiber* torrent.

42. Muckensturm, Louis. **Louis' Mixed Drinks, with hints for the care & serving of wines.** *Boston, New York*: *H.M. Caldwell Co.*, (1906). Colonial Press. Printed by C.H. Simonds & Co, Boston. 26.5h x 14w cm. 113, (1 catalog) pages. Frontispiece photo portrait of "Louis J. Muckensturm." All pages, including endpapers have a decorative green border. Decorated dark red cloth, lightly worn. Waterstains on lower half of back cover. Modest waterstain at the very top of the middle of pages 45 to 90.

The first two chapters are devoted to wine [pages 9-29], the remainder to cocktails, fizzes, high-balls, punches, cups, mixed drinks and miscellaneous. One of the most striking and unusual of the mixed drink books.

43. Muir, [Charles] Augustus (editor) (1892-1989). **How to Choose and Enjoy Wine. With contributions by H. Warner Allen, John Burgoyne, Ian M. Campbell, Frederick A. Cockburn, Stanley F. Davis, Frederick Hennessy, Alfred Langenbach, Frederick Rossi, A.J.B. Rutherford, André L. Simon, Charles Williams.** *Long Acre, London*: *Odhams Press Ltd*, (1953). Printed in GB by Odhams (Watford), Herts. 19 cm. 160 pages. Headpiece illustrations. Endpaper maps. Maroon cloth, in chipped, tape-repaired dustjacket.

First published 1953. Part of the *Modern Living* series, which also includes Mary Aylett's *Country Wines*. Each contributor writes about a different area, e.g. Allen on Burgundy, Simon on Champagne, Langenbach on Germany. Muir contributed an illustrated chapter on buying and storing wine.

Muir was born in a village in Ontario, Canada and was schooled in Edinburgh. Among his numerous books were two on Saintsbury for which he was joint editor: *The Saintsbury Memorial Volume*, 1945, and *A Last Vintage: essays by George Saintsbury*, 1950. Another item of interest was *The Vintner of Nazareth, a study of the early life of Christ*, 1972.

44. Mulder, G[erardus] J[ohannis] (1802-1880). **The Chemistry of Wine. By G.J. Mulder, Professor of Chemistry in the University of Utrecht. Edited by H. Bence Jones, M.D. F.R.S., Physician to St. George's Hospital.** *London*: *John Churchill*, 1857. Printed by Reed and Pardon, London. 17.5 cm. xii, 390, (2) pages. Errata page (391). Bookplate of "Essex Institute – Library of Francis Peabody" on front pastedown. Embossed brown cloth, faded spine. Nice copy.

Translated from the German edition of 1856. See Simon's note (BV 9). Mulder says in his preface that much work remains to be done on this subject. "And I may say, that even this treatise will tell but little in comparison to what will eventually be known about wine …" … "Although not inhabiting a wine country, I have had an abundant opportunity during the years which I have devoted to science of

examining this liquid, and have always tasted it thankfully, and prized it very highly both for myself and others." For further information on wine, the reader is referred to Henderson, Jullien, Chaptal, Ritter, Von Babo and others.

Appears to be a readable book. I resisted the temptation to get too involved. The opening paragraph, illustrating the differences between grape varieties, is probably a foretaste of what's to come: "The dog is always a dog, but the Newfoundland and the lap dog, the sheep dog and the greyhound, differ from one another in no small degree … Plants being still more dependent upon external influences than animals … exhibit this peculiarity in a very high degree."

Mulder, son of a physician, was born in Utrecht, where he studied medicine and wrote a dissertation on opium. In 1825 he went to Amsterdam as a doctor and the following year to Rotterdam, where he did important work on cholera. He had contacts with the physicist Faraday and the chemist Von Liebig, on whose advice he was named professor of pharmacy and chemistry at Utrecht in 1840. He was responsible for the establishment of the first modern chemical laboratory in Holland (1845+), as well as the first National Health Commission (1856), etc. Mulder apparently did not have good working relations with his colleagues in the private sector, nor with political supporters. "The significance of his research for later developments in chemistry is limited. His merit lies in the practical application of chemistry, especially in the energetic way in which he promoted and and organized chemical education and research in the Netherlands." *Biografisch Worderboek van Nederland*, Amsterdam, 1985]. And a bit of trivia: Mulder coined the word "protein" in 1838.

45. Müller, Friedrich. **Glück im Glas. Ein Getränkebuch für Kenner und solche, die es werden wollen.** *München*: *Verlag Mensch und Arbeit*, (1965). Printed by Mandruck, Munich. 20.5 cm. 183, (1) pages + 8 glossy illustration plates. Numerous illustrations, maps and decorations in black & white and monochrome. Yellow cloth, dustjacket.

© and printed 1965. A wide-ranging book on alcoholic beverages, with chapters on beer, wine, spirits, cocktails and punches. The bulk of the material is on wine [pages 29-120]. The glossies include photographs and color reproductions of paintings by Manet (2), Lucas van Valckenborch (fall landscape with wine harvest), Renoir, Rembrandt. If you love the Budweiser horses, you'll love the photo of a six-horse brewery team in Munich.

From the dustjacket: "Naturally you have long known, gentle reader, what tastes good to you, what you can tolerate and how much. Obviously you understand the ciphers on wine labels, you have mastered the basic rules of proper mixing, you don't order a Moselle wine with venison, and you can tell the difference, blindfolded, between a Scotch and a Bourbon. Point of honor! Why, then, would you buy or even read this book?" The reader is challenged to answer a multiple choice quiz on page 4 of the book …

46. Müller-Rastatt, Carl (editor). **Tafel=Freuden. Plaudereien über Tisch, Küche und Keller von drei Feinschmeckern, mit einem Vorwort von Dr. Carl Müller-Rastatt, Hamburg.** *Hamburg*: *Deutsche Hotel-Nachrichten vereinigt mit Küche und Keller*, (1924). 18 cm. 156 pages. Paper.

Chats on pleasures of the table by three gastronomes (Adam Viator, Gustav Hermann, Carl Felix), originally published in *Deutsche Hotel Nachrichten*. Covers a wide range of gastronomic topics from wine and beer to art and cookery, from discussions of individual foods to menus and table settings. I applaud the inclusion of rhubarb [pages 81-83], a prairie delight that I recall with pleasure from my Manitoba childhood. Last year I visited my sister Gisela in Manitoba during the height of the rhubarb season and enjoyed her rhubarb and strawberry pie with ice cream. Eat your heart out, Brillat-Savarin!

47. Munson, T[homas] V[olney] (1843-1913). **Foundations of American Grape Culture.** *New York*: *Orange Judd Company*, (1909). 26.5 cm. 252 pages + frontispiece photo portrait of Munson. Photos and illustrations. "Acknowledgements" and "Erratum" leaf tipped in on page (12). Stamped several times on front pastedown and endpaper: "Library of Will Leach." Blue cloth, minor wear.

A cornerstone of American ampelography, it documents a lifetime of work by Munson in his vineyards at Denison, Texas. Munson graduated from Kentucky State Agricultural College in 1870. His interest in grapes was sparked by a visit in 1873 to the vineyards of Robert Peter, his college chemistry instructor, at Lexington. At the invitation of his brothers, both successful business men, Munson moved to Denison, Texas in April of 1876, and there he found his "grape paradise." The town of Denison is proud to this day of its famous son. Jack Maguire's *Katy's Baby: The Story of Denison, Texas* contains the following statement regarding T.V. Munson: "Although the French gave him the Legion of Honor for his work [battle against phylloxera], they still don't like to admit that there's a taste of Texas in every glass of French wine. However, whether it's a vintage Burgundy or this year's Bordeaux, wines from any of the vineyards in the south of France trace their ancestry to vines that once grew in the Red River Valley near Denison..." [pages 52-53, quoted on a Denison web site].

48. Munson, T[homas] V[olney] (1843-1913). **Foundations of American Grape Culture.** *New York*: *Orange Judd Company*, (1909). 26.5 cm. 252 pages + frontispiece photo portrait of Munson. Photos and illustrations. "Acknowledgements" and "Erratum" leaf tipped in on page (12). Markings, bookplate and other paraphernalia of "The Lowell City Library" (MA). Blue cloth, worn. Water stain at upper right corner (away from text) runs through entire book, causing a number of corner tips of pages to be stuck together. Damp wrinkling throughout. But a serviceable, not ugly, reading and reference copy.

Same as item 47 above, except as noted.

49. Murphy, Brian. **Vino: A Simple Guide to Wine. Design & Illustration – John Astrop & Eric Hill.** *San Francisco*: *Determined Productions, Inc.*, 1969. 14.5 x 14.5 cm. 66, (2) pages, including endpapers. Colorful illustrations. Title extends over 5 pages. Decorated boards, matching dustjacket, which is a little worn and wrinkled.

"All the world's really great wines – without exception – are European." Perhaps he meant "French," judging from his summary of Italian wines: "Chianti in its wickered flask is the best known, but other good names are Barolo, Soave, Valpolicella and Orvieto" [page 25]. Perhaps clichés are unavoidable in a compact guide like this. Anyway, Murphy makes partial amends with the title of the book – Italian (or Spanish), rather than French.

50. Murray, Samuel W. **Wines of the U.S.A. How to Know and Choose Them.** *Concord, MA*: *The Wine Press*, (1957). 22.5 cm. 31 pages. Illustration and maps. Paper. Worn, but looks like normal wear.

The two maps in this booklet are of France and California. France is included to show the origins of California's generic wine names and to provide background for the growing popularity of varietals. Eastern wines from native grapes are given a separate chapter, as are "champagnes."

51. Myrick, Herbert (1860-1927). **The Hop. Its Culture and Cure, Marketing and Manufacture. A practical handbook on the most approved methods in growing, harvesting, curing and selling hops, and on the use and manufacture of hops. Assisted by practical experts in successful hop culture in America, England and Europe, dealers in hops and manufacturers, and by specialists in the sciences. Profusely illustrated.** *New York, Springfield, MA, Chicago*: *Orange Judd Company*, 1899. 19 cm. viii, 299, (8 catalog) pages. Illustrations. Bibliography page 284. Embossed brown cloth, gilt. One corner slightly bumped, but an excellent copy.

A significant contribution to the literature of the hop, essential ingredient for brewers. There was also a 1914 edition. Myrick was very active in agricultural circles. His periodical, Farm and Home, was the first in the world to provide (with Westinghouse) a universal radiophone service in 1921 to its subscribers throughout the U.S.

52. Narciso, Armando. **La Cure Uvale dans les Stations Thermales et Climatique Portugaises. IIème Congrès International Médical pour l'Étude Scientifique du Vin et du Raisin. Lisbonne - Portugal, 15-23 Octobre - 1938.** *Lisbon*: *Editorial Império*, 1938. 23.5 cm. 12, (1) pages. Decorated orange paper.

The author lists and describes all the spas and health resorts of Portugal, including Madeira, most of them with vineyards nearby. "Portugal is a country with good and abundant grape varieties and abundant spas and health resorts. And since wherever there are vineyards there are also spas and health resorts, one could use them as locations for the grape cure …" He goes on to propose that the Congress urge tourism entities and wine producing countries to establish the grape cure in all spas and health resorts in the wine regions. Since so many specialists were gathered at this Congress, he did not feel the need to go into great detail on the grape cure, though he does summarize the conditions for which it is beneficial.

The text is in French, with a brief summary in Portuguese. IVP #2133.

53. Nation, Carry A[melia Moore] (1846-1911). **The Use and Need of the Life of Carry A. Nation. Written by herself. Revised edition twenty-five thousand. Illustrated.** *Topeka*: *F.M. Steves & Sons*, 1905. 22 cm. 201, (1 catalog) pages. Photo illustrations. Frontis photo portrait of "Carry A Nation, your loving Home Defender." Maroon cloth, gilt lettering. Binding worn.

First published 1904; later editions 1908, 1909. Nation was the famous hatchet woman of the temperance movement. Her first marriage at 21 to an alcoholic doctor ended with his death six months later. Ten years later she married David Nation. Furnas, in *The Late Demon Rum* says: "Her crudity made many Temperance ladies shy off. Susan B. Anthony [1820-1906] censured her severely. But the Uncrowned Queen had passed on just before Carry began to show violent symptoms." She was arrested thirty times for disturbing the peace. On one occasion she tried "to scream her way into the White House to scold President Theodore Roosevelt for smoking cigarettes, as she had heard he did."

In a chapter on alcohol and medicine, there is an interesting excerpt from a speech by Senator J.H. Gallinger, M.D., January 9, 1901, in which he reports the experience of a practitioner in Toledo, "essentially a beer drinking city" with a large German population. "I think beer kills quicker than any other liquor …" He had passed five young German business men as unusually good insurance risks. "In a few years I was amazed to see the whole five drop off, one after another, with what ought to have been mild and easily curable diseases …" Others had the same experience with confirmed beer drinkers … kidneys, liver, dropsy or Bright's disease … etc. "The beer drinker is much worse off than the whiskey drinker, who seems to have more elasticity and reserve power. He will even have delirium tremens; but after the fit is gone you will sometimes find good material to work upon …" [Pages 188-89].

54. (National …). **National Bulletin, published by the National Wholesale Liquor Dealers Association of America ... Vol. VII, No. 1, January 1915 to No. 12, December 1915.** *Cincinnati*: 1915. 23 cm. 536 pages + 9 table of contents leaves, one preceding each issue through October (May-June is a single issue), and one red cover of December issue bound in at end. Bookplate: "Library of the University of Missouri." Stamped on bookplate and elsewhere: "Title withdrawn." Rose cloth. Inner hinges cracked.

Of interest, because it gives a good feeling for the hysteria leading up to Prohibition [1919]. The whiskey and wine trade was very much on the defensive. In the March issue, for example, we learn that 19 of the 48 states have gone "dry," with another two expected soon. Opponents of prohibition indulged in wishful thinking: "… sixty years ago nine northern states went dry in a single year. These later all lapsed, and in 1907, out of the eighteen that had tried the experiment, only three – Maine, Kansas and North Dakota – retained prohibition." [page 123].

55. Navarre, J.-P. **Manuel d'Oenologie à l'usage des élèves des Lycées et Collèges Agricoles. Collection d'Enseignment Agricole publiée sous la direction de Georges Desclaude.** *Paris*: *J.-B. Baillière et Fils*, (1965). Imprimerie Nouvelle, Paris. 19.5 cm. 238, (2) pages. Illustrations and photos. Bibliography pages 222-3. Paper.

A text on wine-making for students at agricultural colleges. Navarre was professor at the Agricultural and Viticultural College of Beaune. Third edition 1979, 4th 1986.

56. (New Jersey). **First [Second] [Third] Annual Report of the New Jersey State Agricultural Experiment Station for the Year 1880 [1881] [1882].** *Trenton*: *John L. Murphy, Book and Job Printer*, 1880+. Three volumes in one. 21.5 cm. [1880]: 68 pages; [1881]: 76 pages; [1882]: 112 pages. Title page of 1880 report is reproduced on cover. Errata leaf tipped in at title page + a slip of paper: "With the Compliments of Geo. H. Cook, Director N.J. Agricultural Experiment Station, New Brunswick …" Bookplate of "Montreal Horticultural Society …" Boards, black leather spine. Covers detached. Internally clean.

Report for 1882 published at Lakewood, NJ, printed by W.S. Snyder. There seems to be a complete absence of interest in grapes. Most of the material is on fertilizers.

57. (New Jersey). **Sixth [Seventh] Annual Report of the New Jersey State Agricultural Experiment Station for the Year 1885 [1886].** *Trenton*: *John L. Murphy, State Printer*, 1886+. Two volumes in one. 22 cm. [1886]: 229 pages; [1886]: 215 pages. Title page of 1885 report is reproduced on cover. Slip of paper tipped in at page 3 of 1886 report: "With the Compliments of Geo. H. Cook, Director N.J. Agricultural Experiment Station, New Brunswick …" Bookplate of "Montreal Horticultural Society …" Boards, black leather spine. Covers detached, spine chipped. Internally clean.

The 1885 report contains "Report of Mr. E. Williams upon Vineyards in Atlantic, Camden, Cumberland and Essex Counties." [primarily Egg Harbor, Hammonton, Vineland – pages 193-205].

58. (New Jersey). **Proceedings of the New Jersey State Horticultural Society at its annual meeting in New Brunswick, January 20th and 21st, 1876. Newark: Jennings & Hardham, Steam Printers, 1876.** [together with]**: Proceedings of the New Jersey State Horticultural Society at its second annual meeting held at New Brunswick, February 1 and 2, 1877. Newark: Advertiser Printing House, 1877.** [together with]**: Proceedings of the New Jersey State Horticultural Society at its third annual meeting held at New Brunswick, February 6th and 7th, 1878. Newark: L.J. Hardham, Printer, 1878.** Three volumes in one. 21.5 cm. [1876]: 57 pages; [1877]: 55 pages, of which 49-55 are ads; [1878]: 74 pages, of which 59 -74 contain ads and list of premiums to be awarded to exhibitors. Title page of 1876 report is duplicated on cover. Bookplate of "Montreal Horticultural Society …" Boards, brown leather spine. Spine worn and chipped, inner hinges repaired with tape. Internally clean.

The first three annual reports of the Society. The 1877 report has an article on "Viticultural Education, and its Prospective Results" by William N. Barnett of West Haven, CT. He would like to see us emulate France in viticulture, which is to France what cotton is for us. "The Centennial has shown what we have done. French silks and Swiss watches have … been more than matched here within the last few years. Why will not the same enterprise in Viticulture lead us eventually to equal these nations in their vineyards, the products of which are ten times more valuable than silks and watches? …" [pages 29-31].

59. (New Jersey). **Proceedings of the New Jersey State Horticultural Society, at its fourth annual meeting, held at New Brunswick, January 15th and 16th, 1879. Newark: Advertiser Printing House, 1880.** [together with]**: Proceedings of the New Jersey State Horticultural Society, at its sixth annual meeting, held at Newark, February 10th and 11th, 1881. Trenton: John L. Murphy, Book and Job Printer, 1881.** 22 cm. [1879]: 64 pages; [1881]: 82 pages. Bookplate of "Montreal Horticultural Society …" Title page of 1881 report duplicated on cover. Boards, black leather spine. Boards soiled, spine disintegrating. Binding coming apart internally, but clean.

The 1881 report contains a paper by Geo. W. Campbell on promising new grapes, with 20 varieties covered. A discussion follows. [pages 7-16].

60. (New Jersey). **Proceedings of the New Jersey State Horticultural Society, at its tenth annual meeting, held at Trenton, N.J., December 29th and 30th, 1884.** *Newark, NJ*: *Starbuck & Dunham, Book and Job Printers*, 1885. 22 cm. 136 pages. Bookplate of "Montreal Horticultural Society …" Boards, black leather spine. Spine worn at top and bottom. Tears in title page.

Has an article on grape rot and experiences with several grape varieties. [pages 47-53].

61. (New Jersey). **Proceedings of the New Jersey State Horticultural Society, at its twelfth annual meeting, held at Trenton, N.J., December 15th and 16th, 1886.** *Newark, NJ*: *Starbuck & Dunham, Printers*, 1887. 22.5 cm. 209 pages, including frontispiece portrait of Marshall P. Wilder, and 2 plate

illustrations on grape diseases. Bookplate of "Montreal Horticultural Society …" Boards, black leather spine. Covers detached, spine chipped, internally clean.

F.Lamson Scribner delivered an address on "The Fungus Diseases of the Vine and their Remedies" – mildews and black rot [pages 123-153]. Another paper by Lamson on black rot is reproduced as an appendix [200-209]. A page at the end is dedicated to the memory of Marshall Pinckney Wilder (1798-1886).

62. (New Jersey). **Proceedings of the New Jersey State Horticultural Society, at its twelfth annual meeting, held at Trenton, N.J., December 14th and 15th, 1887.** *Newark, NJ*: *Starbuck & Dunham, Printers*, 1888. 22.5 cm. 158 pages. Boards, black leather spine. Spine scuffed and chipped. Internally clean.

Rather interesting is a paper on "The Future of American Viticulture" by B.F. Clayton. He thinks that "there is abundant promise of a great future even for the viticulture of the low-lying sandy State of New Jersey." But we should not lose sight of what is going on elsewhere. California, for example, has "250,000 acres in vines of all kinds today. The ratio of increase is at the rate of one hundred per cent. every three and a half years … At this rate California will have 1,000,000 acres in seven years, … and 32,000,000 in twenty-four and one-half years, or five times as much as France had when her viticulture was at its zenith [before phylloxera]. [But] want of capital or demand … would doubtless check the progress." The discussion that followed was somewhat spoiled by the temperance advocates – better to sell unripe grapes than to let them get into the hands of the wine-makers [pages 66-83].

An amusing note from the Secretary a propos of the exchange of horticultural reports with other states: "I am sorry that we cannot reciprocate with as fine a publication as some of our exchanges are. The Michigan, Illinois, Wisconsin, Kansas, Missouri and other Societies publish very fine Reports and most of them are bound books, but in point of quality of contents, I think, we compare favorably with them." [11-12].

63. (New York). **Transactions of the New-York State Agricultural Society, for the Year MDCCCXLI. Vol. I. Albany: T. Weed, Printer to the State, 1842.**

Transactions of the New-York State Agricultural Society, together with an Abstract of the Proceedings of the County Agricultural Societies, for the Year 1842. Vol. II. Albany: E. Mack, Printer to the Senate, 1843.

Transactions of the New-York State Agricultural Society, together with an Abstract of the Proceedings of the County Agricultural Societies. Vol. III: 1843. Albany: Carroll and Cook, Printers to the Assembly, 1844.

Transactions of the New-York State Agricultural Society, together with an Abstract of the Proceedings of the County Agricultural Societies and the American Institute. Vol. IV – 1844. Albany: E. Mack, Printer to the Senate, 1845.

Transactions of the New-York State Agricultural Society, together with an Abstract of the Proceedings of the County Agricultural Societies and of the American Institute. Vol. V – 1846 [s/b 1845]. Albany: E. Mack, Printer to the Senate, 1846.

Five volumes. 24.5 cm. [vol 1]: iv, (2), 411 pages + 9 plate illustrations; [vol 2]: iv, 410, (1) pages + 3 plates, one of them folding frontispiece; [vol 3]: v, (2), 8, 278, 355-671 pages + 34 plates [the gap in the pagination appears to be an error, as the numbering of signatures is consecutive and no material appears to be missing]; [vol 4]: vi, (2), 523 pages + frontispiece plate; [vol 5]: xii, (4), 527, (2) pages + 2 plates. Illustrations. All volumes have a handwritten dedication to the "Chittenden Agricultural Society from [bookplate of New-York State Agricultural Society] with respects, B.P. Johnson, Secretary." Dark brown embossed cloth, gilt lettering on spine. Although there is some foxing, occasionally heavy, overall this is as nice a set of these volumes as you are likely to find.

The first five annual reports of this venerable Society. Of some interest is the fact that at this early period the grape craze has not yet taken hold. However there are a few references to grapes and wine in several of the reports. Volume 1 has an article by L.B. Langworthy on "The Grape" in which he states that the grapes are just not good enough for wine making: "… disguise it how you will, the result is *cider* … I have drank of most of the samples produced in the country – the Vevay – the North Carolina scuppernongs, and of eight varieties produced by the celebrated Major Adlum, of Georgetown, D.C., some of which was a fine palatable *liquor*; but the most of all that I have seen, were inferior to the weak clarets of Bordeaux, or the red wines of the Rhine, in which opinion I am confirmed by every one within my acquaintance who has investigated the subject … Whoever makes an outlay to form a vineyard, with the intention of making wines, will be wofully disappointed and result in a total failure" [pages 388-393]. Grapes are mentioned by P. Barry's paper in volume 3 on "Horticulture in Western New-York" [467-472]; and there are notes on cultivating Isabella grapes, etc. in volume 5 [502-04].

To compensate for the lack of grape material there are other items of interest. Agriculture's high profile in the 19th century is illustrated by the identity of the speakers who addressed the gatherings. For example William H. Seward (1801-1872 – Governor of New York 1839-43, Senator 1849-61, and Secretary of State 1861-69) addressed the Annual Fair in September 1842 (volume 2, pages 7-18) and again in 1843 at the State Fair in Rochester (volume 3). Other speakers were Daniel Webster (1782-1852) and Ex-President Van Buren (volume 3). The 1845 fair was held in Utica and saw record attendance. "The number was estimated at not less than forty thousand, and included visitors from more than half the States in the Union." [volume 5, page 12].

64. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Volume XXII. – 1862.** *Albany*: *Comstock & Cassidy, Printers*, 1863. 24 cm. xv, 712 pages + 9 plates and large foldout map of Orange County. Illustrations. Ownership name in pencil on front pastedown: "Thomas George." Pencilled notations passim pages 90-205. Title page browned from frontis illustration. Dark brown embossed cloth. Spine worn and detaching. Binding broken internally, but clean.

Short report on grape culture [pages 425-6]. A highlight of the Transactions is the detailed report on Orange County [135-235], one of a series – Seneca County had been done in the 1850 report, Essex in 1852, Onondaga in 1854, and Steuben in 1861. Grapes in Orange County find a home on page 201.

65. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Volume XXIII. – 1863.** *Albany*: *Comstock & Cassidy, Printers*, 1864. 24 cm. xvi, 834 pages + 20 plates and 7 foldout maps. Illustrations. Ownership signature on endpaper. Dark brown embossed cloth. Spine worn at ends and corners of covers slightly worn. Nice copy.

Contains a long article by S.J. Parker of Ithaca on "Propagation of Native Grapes," accompanied by 13 plates of illustrations [pages 704-734]. Also of interest is a "History of the Agricultural Associations of New York from 1791 to 1862" [143-168]. There is also a very detailed "Report on the Agricultural and Other Resources of the State of New York" with 6 foldout maps showing the six agricultural districts and a very large map of the entire state showing all districts. [234-379].

66. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Volume XXIV. – 1864.** *Albany*: *C. Wendell, Printer*, 1865. 24 cm. xx, 680 pages + Steuben County wine maps (one a foldout) and 6 plates. Illustrations. Index to volumes 16 to 24 of the Transactions (1856-1864) pages 462-494. Inscribed on front pastedown: "H.B. Noyes from Hon S J Hoyt, Apl 25/66. Dark brown embossed cloth. Light creasing at outer edge and lower right corner of pages 645-670, else a well nigh perfect copy, as good as any I have ever seen.

For wine book collectors, this is a must. G. Denniston reports on "Grape Culture in Steuben County," illustrated with 6 map plates of vineyards on Crooked Lake [now Keuka], and other illustrations. He presents a detailed history of viticulture in the area and a description of current properties and their owners [pages 125-144]. Further information on grape culture is provided in his general report for Steuben County [609-610].

And there's more – a "Report on Wines – Rochester, 1864," with special reference to Pleasant Valley (Hammondsport area) [40-47]; and a short article on "Champagne Wine, How Made" [184-5].

67. (New York). **Transactions of the New York State Agricultural Society, for the year 1865.** *Albany*: *Cornelius Wendell, Legislative Printer*, [1866]. 23.5 cm. Title leaf, xvi, 726 pages + 50 plates, of which 3 are color foldouts, 20 are color plates on heavier paper, and 11 are on grapes. Illustrations. Decorative title page [like the half title of the 1866 Transactions]. Dark brown embossed cloth. Spine missing, covers worn at edges, binding split, but internally clean throughout.

S.J. Parker, M.D., of Ithaca, contributes another lengthy article on "Training, Pruning and Improving Grapes," accompanied by eleven plates of illustrations [pages 304-343]. The article is referenced in the introduction to the Transactions: "… a previous article in Transactions, 1863, by Dr. Parker, attracted much attention; and this will be found very useful and important to every cultivator of grapes." In his essay on the fruits of Steuben County, T.M. Younglove talks about the growing interest in grapes: "The amount of money now being invested in the grape culture is truly surprising; but the amount being invested in the manufacture of wine and brandy show the confidence which capitalists place in the return it is likely to yield … wine making has proved quite as lucrative as grape growing." [656]. Other "grape" articles: "Vineyard of F.W. Lay, Greece, Monroe Co." [175-77], and "Culture of Grapes" (from Ohio Pomological Society) [202-204]. The suite of 3 color foldouts and 20 color plates on trees (mostly evergreens) and flowers accompany an article on "Rural Homes and Surroundings."

From the introductory notice: "It is very gratifying to us that the Transactions of our Society, *the book* of the farmer, is to be found, not only in our own country, but in most of the nations of Europe, and the demand is constantly increasing."

68. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Volume XXVI. – 1866.** *Albany*: *Van Benthuysen & Sons' Steam Printing House*, 1867. 23.5 cm. Half title leaf, xxiii, 1096 pages + 33 plates, of which 3 are foldouts. Illustrations. Decorative half title. Dark brown cloth. Spine has a tear and is worn at extremities. Internally clean.

Very fat volume, with very little material on grapes and wine. In the "Report on Wines, Brandies, and Wine Grapes" at the exhibition at Saratoga, September 1866, one of the conclusions was that the "Diana is a good wine and brandy grape," based on samples submitted by F.C. Brehm of Waterloo, for which he was "accorded the society's large silver medal" [pages 879-81]. In the brief report from Steuben County: "The exhibition of grapes and wines which, during the last six years has become an attractive feature at all our fairs … was very fine. The fine display of the Pleasant Valley Wine Company was highly complimented.

And a note on gastronomy. There is a brutally detailed and extremely depressing lecture by Henry Bergh on cruelty to animals (vivisection, etc) in the service of sport, medicine and gastronomy. Speaking of the "brutality of epicures" … "One of the barbarities to which I refer is the roasting of geese alive in order that the liver may become so enlarged, by the agonies of the poor bird, as to be suitable for the manufacture of *paté de foie gras*." [882-887].

69. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Part I. [Part II.] Volume XXVII – 1867.** *Albany*: *Van Benthuysen & Sons' Steam Printing House*, 1868. Two volumes. 23.5 cm. [Part 1]: Half title leaf, xv, (2), 656 pages + 47 plates, of which 15 are in color and one is a foldout; [part 2]: title leaf, 657-1170 pages + 34 plates, of which 29 are in color. Illustrations. Decorative half title. Dark brown cloth. Spines worn at ends. Back cover of part 1 is waterstained and covers are a little warped. Beginning of a split in the back cover hinge of part 2, at spine. Internally clean, except for some foxing of color plates and part 1 has some damp wrinkling.

Very little on grapes and wine [pages 99-100 re Pleasant Valley Wine Company], but a lot on Rinderpest and cattle diseases. The color plates illustrate those topics. The tireless Asa Fitch, M.D. presents his twelth report in an ongoing series on the "Noxious, Beneficial and Other Insects, of the State of New York." [889ff].

70. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Volume XXVIII – 1868.** *Albany*: *The Argus Company, Printers*, 1869. 23.5 cm. Half title leaf, xviii, (1), 575 pages + 9 plates. Illustrations. Decorative half title. Dark brown cloth. Spine frayed at ends and splitting at front cover. Internally clean.

S.J. Parker, M.D., of Ithaca is back with another article on "New American Grapes." [pages 222-242]. He devotes several pages to the Scuppernong, which he feels is suffering from undeserved bad press. He also thinks highly of the champagne of the Pleasant Valley Wine Company and the heavier, stronger wines of the Urbana Company. "I am not a wine-drinker myself, but I have occasionally tasted wines from all parts of the world … For myself I prefer the *extremely light wines*, such as I can drink several glasses of and feel no headache or annoyance afterward; and such they certainly give us. But wine is a side question to this article, and I only name it in the exuberance of my joy, that no American need feel any fear in saying that the men, the vineyard, the wine at Hammondsport, he is proud of, as having all the excellence of the old world, yet distinctively American, and in the hands of Americans." Premium awards for domestic wines (Pleasant Valley and Urbana) are reported on pages 207-208. A sour note appears with the exhibit of "Wine-Plant" Wine. The committee condemns its production under the name of wine. "The plant producing it is simply the common *rhubarb* of the gardens – totally unfit for any purposes of wine …" [209].

71. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Volume XXIX – 1869.** *Albany*: *The Argus Company, Printers*, 1870. 23.5 cm. Half title leaf, xix, (2), 784 pages + 77 plates. Illustrations. Decorative half title. Dark brown cloth. Spine frayed at ends.

A virtual blank on grapes and wine. But if you are interested in grasses, this volume features a detailed study of "The Grasses and Their Culture" [pages 191-402] by John Stanton Gould, accompanied by 74 plates of illustrations, of which 15 are foldouts. Also the thirteenth report on insects by Asa Fitch [495-566].

72. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Volume XXX – 1870.** *Albany*: *The Argus Company, Printers*, 1872. 23.5 cm. Half title leaf, xviii, (1), 595 pages + 8 plates. Illustrations. Decorative half title. Dark brown cloth. Spine slightly frayed at top.

S.J. Parker, M.D. of Ithaca presents another very interesting illustrated article on "American Grape Culture" [pages 253-279]. He gives us much detail on grape culture, vineyard areas and wine-making throughout the state. One of the largest vineyard districts is that of Lake Erie in Chatauqua County. As for the "best" grape varieties, "there are no such grapes in existence. All varieties have their excellence; every one its faults." Speaking of progress in the manufacture of sparkling wine, he identifies the Pleasant Valley Wine Company of Hammondsport, as "the establishment to which we owe the most … I am no wine drinker, nor do I favor the use of wine as a beverage; yet … I am glad to say that we have wine-makers equal to any in Europe. For I am no believer in the 'priceless wine of kings.' That, as well as most of the poetry of wine drinking, is the most unfounded of all imaginative dreams, notwithstanding the enrapturing wine bottles, colored glasses, and clusters of grapes that any picture may present to us. For mild, pleasant, slightly-intoxicating wines, the wines of the company just named are reliable …" Parker constantly shifts from apparent approval of wine to complete disapproval. In his medical practice he favors leaving out alcoholic beverages altogether. "As to the table, they are the mere luxury of the rich. To-day if alcohol and tobacco could be destroyed, so that nature could not again produce them, human life and happiness would be vastly increased and in no case diminished." A strangely ambivalent person, but never dull.

The report from Steuben County details the current state of grape culture. "The favorite grape region or district, now so generally known as Pleasant Valley, is in this county, and a large share of the choice vineyards along the borders of Lake Keuka …" Vineyard culture started about fifteen years ago and land that used to be valued at $15-20 per acre, "found ready purchasers at two and three hundred dollars per acre, when its value for grape growing became known …" There are now about 3000 acres and bearing vineyards have recently sold for $1000-1200 per acre. Wine-making began seven years ago in the area and there are now three companies. Statistics are given for the Pleasant Valley Wine Company of Hammondsport. [pages 477-478].

73. (New York). **Transactions of the New York State Agricultural Society, with an Abstract of the Proceedings of the County Agricultural Societies. Volume XXXI – 1871.** *Albany*: *The Argus Company, Printers*, 1873. 23.5 cm. Half title leaf, vii, 835 pages + frontispiece plate. Illustrations. Decorative half title. Dark brown cloth.

Only a few references to wine. Wine exhibits, mostly from the Pleasant Valley and Urbana Wine Companies [106-108]. From the Steuben County report: "The Pleasant Valley Wine Company have purchased over 2,000,000 pounds of grapes this season, and have made from 150,000 to 175,000 gallons of wine. The vaults of the Urbana Wine Company are also filled" [page 600].

74. (New York). **Transactions of the New York State Agricultural Society. Volume XXXII – 1872-1876.** *Jerome B. Parmenter, State Printer*, 1878. 23.5 cm. xx, 533 pages + 14 plates. Illustrations. Dark brown cloth.

No references to grapes other than in lists of exhibitors. In an interesting follow-up to the extensive report on grasses in the 1869 Transactions, John Stanton Gould presents another long paper on other forage plants not included among true grasses (e.g. clover), with 11 plates of illustrations [pages 1-90].

75. (New York). **Transactions of the New York State Agricultural Society. Volume XXXIII – 1877-1882.** *Albany*: *The Argus Company, Printers*, 1884. 23.5 cm. xxi, 631 pages. Illustrations. Dark brown cloth. Spine faded, covers slightly worn.

Nothing on the grape front except in the lists of awards at the annual fairs of 1877 (Rochester), 1878 (Elmira), 1879 (Utica), 1880 (Albany), 1881 (Elmira), 1882 (Utica); no awards for wines. The need for the establishment of experiment stations comes up several times, notably in a paper on "Experiment Stations" read by Lewis Sturtevant, M.D. at Elmira, September 14, 1881 [pages 235-243]. I believe the Geneva Experiment Station was established in this same year.

76. (New York). **Transactions of the New York State Agricultural Society. Volume XXXIV – 1883-1886.** *The Troy Press Company, Printers*, 1889. 23.5 cm. xxiv, 648 pages + one plate. Illustrations. Slip of paper on endpaper: "Compliments of New York State Agricultural Society. J.S. Woodward …" Dark brown cloth. Some waterstaining on back cover. Back internal hinge starting, as they say.

Again, the only references to grapes, sans wine, are in the awards at the annual fairs of 1883 (Rochester), 1884 (Elmira), 1885 (Albany), 1886 (Utica). Emma Taylor read a paper on "Farmers' Wives; or, Woman's Influence" [pages 196-199]. In "Hints to Fruit Growers" Seth Fenner has some entertaining advice: "The one great mistake of American orchards is the multiplicity of varieties. Multiplicity of varieties work as great damage to orchards as polygamy does to the Mormons, and you want to avoid it …" [201].

77. (New York). **Fifty-Second Annual Report of the New York State Agricultural Society for the Year 1892. Transmitted to the legislature March 16, 1893.** *Albany*: *James B. Lyon, State Printer*, 1893. 23 cm. xxxv, 627 pages + 14 plates. Includes "The Western New York Horticultural Society. Proceedings of the Thirty-Eighth Annual Meeting held at Rochester … Jan … 1893" [pages 403-615 + index 621-627]. Black cloth.

Scattered references to grapes and a report on grape diseases [206-217]. But the highlight is the report from Chatauqua County: "… Now as to wine-making. We have Ryckman, Fuller, Martin, Day, Skinner … who make good articles of pure, wholesome wines; but some of the average farmers I do not believe were specially created for wine-makers. Sometimes green grapes, rotten grapes, in fact anything which had ever been or might have been grapes are considered good enough for wine purposes. In a prohibition locality like ours, it is astonishing how great the demand [is] for old empty whisky barrels … … so when the shipping of fruit is over the 'refuse grapes' are gathered up … for wine-making. I have seen them deposited in a corner on the floor of the packing-room, where they occasionally got liberally moistened with tobacco juice. When they had become too slippery or too much in the way, they were ignominiously thrust outside the door, where they were vigorously and faithfully worked over by the hens. I do not know what the amateur squeezing process is. It may not be inappropriate that it is sometimes done through the horse blanket. Afterwards, this villainous mess is conveniently deposited in a corner of the cellar from which (if it does not escape and kill some outsider not posted as to its caliber and penetration) it often fulfills its mission in befuddling the old man and making drunkards of the children. Finally, the people who make this sort of stuff are generally the ones who believe it is wrong to sell wine …" [561].

78. (New York). **Fifty-Third Annual Report of the New York State Agricultural Society for the Year 1893. Transmitted to the legislature March 8, 1894.** *Albany*: *James B. Lyon, State Printer*, 1894. 23 cm. xxxv, 832 pages + 12 plates. Includes "Thirty-Ninth Annual Meeting. Proceedings of the Western New York Horticultural Society, held at Rochester … January … 1894" [pages 599-819 + index 827-832]. Black cloth. Water stains on front cover.

George W. Campbell of Delaware, Ohio presents an essay on "Grapes – New and Old" [630-641] and George C. Snow of PennYan, NY reports on "New York Grapes at the World's Fair" in Chicago, 1893, including a long list of varieties on exhibit [717-727]. The work of the Agricultural Experiment Station in Geneva is promoted by several speakers. Also of interest, perhaps, is a paper on "Hop Culture" by B. Aker [563-575].

79. (New York). **Fifty-Fifth Annual Report of the New York State Agricultural Society for the Year 1895. Transmitted to the legislature March 12, 1896.** *Albany and New York*: *Wynkoop Hallenbeck Crawford Co., State Printers*, 1896. 23.5 cm. xxxvii, 831 pages + 12 glossy photo plates. Includes "Forty-First Annual Meeting. Proceedings of the Western New York Horticultural Society, held at Rochester … January … 1896" [pages 591-811 + index 823-831]. Black cloth. Minor imperfections.

In addition to the usual grape awards at the fair, we have a contribution on "Self Sterility Among Cultivated Grapes" by S.A. Beach of the New York Experiment Station [pages 362-369] and a short piece on "Grapes and Small Fruit" by George Snow of Penn Yan in which grapes are identified as "almost a perfectly balanced food, as well as one of the cheapest." [633-35]. John W. Spencer of Westfield makes an interesting observation in "What it Costs to Cultivate and Harvest an Acre of Chatauqua Grapes: "I can to-day find fifty men who are competent to produce grapes to one who can raise mushrooms. I can also get fifty times more per pound of mushrooms than I can for grapes. Such high order of skill can find more profitable employment elsewhere than in our Chatauqua vineyards." [657-660].

80. (New York). **Fifty-Seventh Annual Report of the New York State Agricultural Society, including Report of New York Bureau of Farmers' Institutes, and Transactions of Eastern and Western N.Y. Horticultural Societies for the year 1897. Transmitted to the legislature March 4, 1898.** *New York and Albany*: *Wynkoop Hallenbeck Crawford Co., State Printers*, 1898. 23.5 cm. xxxii, 844 pages + 15 glossy photo and other plates, of which 2 are color charts and one is a color illustration of the "Orange Hawkweed" flower. Dark green cloth, slightly worn.

One of the themes that runs through this volume is the high cost of growing grapes. "… we hear of many [growers] who are inclined to dig up their vines and replant the land with other fruits. It seems certain that the limit of profitable production of the grape has been reached … a reduction of acreage of the vineyards seems necessary …" [page 41]

81. (New York – Geneva). **Fourth Annual Report of the Board of Control of the New York Agricultural Experiment Station, located at Geneva, N.Y. For the year 1885. With the reports of the director and officers. Transmitted to the legislature January, 1886. Albany, Weed, Parsons and Company, Legislative Printers, 1886.**

Fifth Annual Report of the Board of Control of the New York Agricult'l Experiment Station, (Geneva, Ontario Co.) for the year 1886, with reports of the director and officers. Transmitted to the legislature January, 1887. Elmira, Advertiser Association Print, 1887

Two volumes. [1886]: 23.5 cm. 387 pages. Illustrations. Paper. Covers worn and a little waterstained at top edge and at top of left edge. Spine chipped. [1887]: 23 cm. (2), 398 pages. Illustrations. Paper.

Precious little material on grapes, less than I would have expected, associating the Geneva Station as I do, with Hedrick's famous *Grapes of New York*.

82. (New York – Geneva). **Eleventh Annual Report of the Board of Control of the New York Agricultural Experiment Station, (Geneva, Ontario Co.) for the year 1892, with reports of director and other officers. Transmitted to the legislature April, 1898.** *Albany*: *James B. Lyon, Printer*, 1893. 23 cm. (5), 742 pages + 31 photo plates. Illustrations. Stamped on front pastedown: "Compliments of Charles W. Stapleton, Senator 24th District." Green cloth, worn and spotted.

Internally it's a mess, with missing pages [at least pages 1-2], pieces torn out of several pages, and heavy crayon scribbling on a number of pages, presumably in a child's hand.

This volume is presented here because the section of most interest is intact: "Notes on Self-Pollinations of the Grape" with lists of grapes observed and tested [pages 597-606]; "The Effect of Rainfall upon Pollination" [607-611]; "Variety Tests of Grapes" – ampelographic desriptions of numerous varieties, and a list of grapes growing in the Station Vineyards [612-639].

83. (New York – Geneva). **State of New York – Department of Agriculture. Fifteenth Annual Report of the Board of Control of the New York Agricultural Experiment Station, (Geneva, Ontario County) for the year 1896, with reports of director and other officers. Transmitted to the legislature January 15, 1897.** *Albany and New York*: *Wynkoop Hallenbeck Crawford Co., State Printers*, 1897. 23.5 cm. viii, 752 pqges + 75 plates. Illustrations. Errata slip at page 272. Dark green cloth. A few spots on covers. One set of plates has detached from binding.

A chapter on "Grapes" by S.A. Beach contains ampelographic notes on newer varieties and a list of grapes growing in Station vineyards [pages 293-298]. For those with an interest in varieties of gooseberries, there is a long detailed report, also by S.A. Beach, with numerous photo plate illustrations [300-344]. Many other small fruits are also covered.

84. (New York – Geneva). **State of New York – Department of Agriculture. Seventeenth Annual Report of the Board of Control of the New York Agricultural Experiment Station (Geneva, Ontario County) for the year 1898, with reports of director and other officers. Transmitted to the legislature April 28, 1899.** *New York and Albany*: *Wynkoop Hallenbeck Crawford Co., State Printers*, 1899. 23.5 cm. (8), 598 pages + 62 glossy plates, mostly photo, of which the last 10 are on grapes. Stamped: "Compliments of James D. Feeter, Senator 33rd District." Ownership signature in pencil. Dark green cloth, covers a little spotted.

Extensive illustrated material on grapes: on fertility of grapes [pages 32-34]; "Preliminary Notes on the Grape Vine Flea Beetle" [359-362]; "Experiments in Ringing Grape Vines" [510-517]; "Self-Fertility of the Grape" [518-563]. The reports are reprinted from Bulletins 150, 151, and 157.

85. (New York – Cornell). **Cornell University ... Ninth Annual Report of the Agricultural Experiment Station. Ithaca, N.Y. 1896. Transmitted to the legislature February 15, 1897.** *Albany and New York*: *Wynkoop Hallenbeck Crawford Co., State Printers*, 1897. 23 cm. 622 pages + one color plate and 3 b&w. Illustrations. Dark blue green cloth. Minor spotting on covers, binding a little loose internally.

Bulletins 106 to 123 of the Station. Bulletin 109, "Geological Survey of the Chatauqua Grape Belt" was issued by the Horticultural Department [pages 123-158]. L.H. Bailey, Cornell's Horticulturist, contributed several bulletins to this volume, among them descriptions of extension work in horticulture, including a course on "The Philosophy and Pactice of Pruning" and "The Management of Orchard Lands" by Bailey. These courses were offered at Fredonia. An excerpt of the material on grape-growing is reproduced here [194-203].

86. (New York). **State of New York – Department of Agriculture. Report of Director of Farmers' Institutes and Normal Institutes for the year 1906. Transmitted to the legislature January 14, 1907.** *Albany*: *J.B. Lyon Company, State Printers*, 1907. 23 cm. xi, , 336 pages + 42 glossy photo plates. Dark blue-green cloth. Covers waterstained, edges partly scraped. Internally clean, with some light damp rippling. Good reading copy.

On the grape front, there is "Spraying to Prevent Black Rot" [159-163] and "Insect Pests and Fungus Troubles in Vineyards" [130-133]. The latter includes some interesting statistics: "… I place the area planted to vineyards in New York at 75,800 acres. Of this Chatauqua district has nearly one-half or 34,300 acres; Keuka lake, 14,600; Canandaigua lake, 11,000; Seneca lake, 6,000; Hudson river district, 7,500 and the other counties, 2,400." Somewhat off the grape front, U.P. Hedrick writes on "Spray Injuries" [137-144].

87. (New York). **State of New York – Department of Agriculture. Charles S. Wilson, Commissioner. Bulletin 79 (Part II). The Fruit Industry in New York State. Issued by the Bureau of Farmers' Institutes and Compiled under the Supervision of the Director. Albany, January, 1916.** 23 cm. Title leaf, 981-1432 pages + a number of color plates, one of them of the Concord grape. Photo illustrations. Paper. Poor condition. Back cover missing, front and spine chipped and stained. Internally waterstained along bottom edge to 3 cm throughout, also damp wrinkling throughout. Regrettably, a reading copy only.

A fairly extensive report on the pear, peach, cherry, plum, quince, grape, strawberry, raspberry, blackberry and dewberry, currant, gooseberry. More than a quarter of the book [pages 1217-1340] is devoted to the grape, with contributions by a number of experts:

L.H. Bailey: A Look Backward on the Grape
U.P. Hedrick: Varieties of Grapes
F.E. Gladwin: Grape-growing Sections of New York
L.J. Vance: The New York Wine Industry
Gerald Frey: The Grape Juice Industry
F.E. Gladwin: Cultural Methods for the Grape in New York
F.Z. Hartzell: Control of Insects Injurious to the Grape
Donald Reddick: Diseases of Grapes
S.J. Lowell: Production and Marketing of Grapes in the Chatauqua Belt
R.D. Anthony: Hybrid Grapes at Geneva

In the section on the wine industry, Vance says: "Thus far, efforts to establish vineyards of *Vitis vinifera*, or European grapes, in New York and other eastern states have not met with success. However, tests now being made at the Geneva Experiment Station go to show that European grapes will grow and flourish in New York State, and those growing there are as vigorous and thrifty as native vines." When I visited Konstantin Frank in the mid sixties, he told me precisely that and lent me the bulletin that had been issued by the Station that reported those findings. It irritated Frank that he could not convince the wine industry that what he was doing was not due only to his green thumb, but had been shown to be possible many years earlier, by the Experiment Station. The industry simply did not believe the idea was commercially viable.

88. (Nicolas: Monseigneur le Vin). **Livre Premier: Le Vin à travers l'histoire. Texte de Georges Montorgueil [1857-1933]. Dessins de Marcel Jeanjean.** Printed February 1924 by J. Van Gindertaele, Paris.

Livre Deuxième: Le Vin de Bordeaux. Texte de Georges Montorgueil. Dessins de Pierre Lissac. Printed February 1925 by Poyet Frères, Paris.

Livre Troisième: Le Vin de Bourgogne. Texte de Georges Montorgueil. Dessins de Armand Vallée. Printed February 1926 by Poyet Frères, Paris.

Livre Quatrième: Anjou-Touraine, Alsace, Champagne et autres Grands Vins de France. Texte de Georges Montorgueil. Dessins de Carlègle. Printed April 1927 by Draeger Frères.

[Livre Cinquième]: L'Art de Boire, préparer, servir, boire. Texte de Louis Forest [1872-1933]. Dessins de Charles Martin. Printed November 1927 by Draeger Frères.

Paris: *Établissements Nicolas*, 1924-27. Five volumes. 20 to 20.5 cm. [Vol 1]: 45, (5) pages + foldout chart of total wine production 1788-1922; [Vol 2]: 83, (3) pages + foldout statistical table and foldout wine map of the Gironde in color; [Vol 3]: 83, (3) pages + 3 wine maps (2 of them foldouts) and 1 foldout table; [Vol 4]: 105, (5) pages + 4 wine maps (1 of them a foldout) and 1 foldout table; [Vol 5]: 120, (2) pages. Numerous illustrations in color throughout. Volume 5 is printed on "BFK RIVES" paper and has eight tipped-in wine glass illustrations. Original suede-like mottled wraps, with protective covers. Book 1 has chipped spine and weak binding, others are great. An attractive set.

All volumes have the Nicolas publicity letter laid in. "Monseigneur le Vin" appears on the half title of each volume, and also on the cover. The letter from Nicolas which accompanies volume 5 states that the previous volumes had a print run of 32,000 copies and that

they were sold out. A desirable item, not easy to assemble as a complete set. Bitting has only Books 4 (330) and 5 (162). These Nicolas productions were followed by the wine lists, beginning 1928, as generally believed, but actually 1927, as established by Fritsch (sale catalog 597). Gabler has a long description (G41820).

89. (Nicolas: Monseigneur le Vin). **Livre Troisième: Le Vin de Bourgogne. Texte de Georges Montorgueil. Dessins de Armand Vallée.** *Paris*: *Établissements Nicolas*, (1926). Printed February 1926 by Poyet Frères, Paris. 20 cm. 83, (3) pages + 3 wine maps (2 of them foldouts) and 1 foldout table. Three quarters leather, mottled boards, original wraps bound in.

Volume 3 only. See item 88 above.

90. (Nicolas – Forest). **Wine Album. Adapted from Monseigneur Le Vin, Paris 1927. Text by Louis Forest. Illustrations by Charles Martin. The Metropolitan Museum of Art.** *[New York]*: *Coward, McCann & Geoghegan*, (1982). Printed by A. Mondadori, Verona, Italy. 21 cm. 81, (79 wine records) pages. Maroon cloth, paper label with color illustration on cover.

Unnumbered pages are designed as "cellar book" records. Attractive, but pales beside the original that inspired it.

91. (Nicolas). **Blanc et Rouge. Texte de Georges Montorgueil. Dessins de Paul Iribe. Plaquette Nº 1. La Belle au Bois Dormant.** Établissements Nicolas, (1930).

Rose et Noir. Dessiné par Paul Iribe. Précédé d'un dialogue moderne en trois temps et trois cocktails par René Benjamin. Plaquette Nº 2. Le Mauvais Génie. (1931).

Bleu Blanc Rouge. Dessins de Paul Iribe. Plaquette Nº 3. France. (1932).

Three volumes. Printed by Draeger Frères. 32.5 cm. [volume 1]: (2 blank), (25), (1 blank) pages. 10 full-page illustrations in black and white by Iribe. Red paper covers with large "N" in white, all four faces identical. [volume 2]: (2 blank), (24), (2 blank) pages + (16)-page booklet sewn in at page (4) [24 cm]. Nine full-page illustrations in black and rosy tones by Iribe. Black paper covers with large "N" in pink, all four faces identical. [volume 3]: (2 blank), (17), (1 blank) pages [24 cm]. One full-page and 4 double-page black & white illustrations and one in color tipped in. Blue, white and red [the *tricolore*] paper covers with large "N" in white, all four faces identical.

Condition of all three volumes is very poor, with covers scraped and peeling, damp wrinkling and stains throughout. However, the text and illustrations are reasonably clean, making this a reading copy and place holder, certainly not a joy forever.

Printed 1930, April 1931, and March 1932, respectively. Of each volume, there was a printing of 20 copies numbered I to XX, and 500 numbered 1 to 500. The present copies are not among them.

[Volume 1]: Laid in is a prospectus-like folder, titled "Sacrilège" and containing one of the illustrations found in the book. Also laid in is a folder in which Nicolas presents the rules for the service of wine – wine sequences with respect to color and sweetness. It's heresy to drink sherry, madeira or port at the beginning of a meal. As for drinkers of apéritifs or cocktails, they're ignoramuses [Boeotians!]. And finally, there is a small card laid in: "This volume to the glory of the great wines of France is the first in a series of three; the next two will appear at one-year intervals."

The volume takes the form of a dialogue between two Monseigneur le Vin enthusiasts. They lament the latest fashion for drinking mineral water. Medical opinion on wine is of two minds – Hippocrates says yes, Galen says no – and so they must decide for themselves. There are other obstacles: the cocktail, dubbed "social poison" by the Academy of Medicine. "There is a snobbery of the cocktail as there was a snobbery of abstention. One comes from the other. The cocktail is a defiance of prohibition." Another enemy of wine is the jazz band, which is ruining their dinner. "My doctor maintains that after two hours of this spectacle, arterial tension goes up six points … Headwaiter! this symphony in black major is the most atrocious of conspiracies, I can't hear what I'm drinking." It is not given to everyone to wake a wine that has been sleeping for a hundred years, like Sleeping Beauty [*La Belle au Bois Dormant*], and if it is to be done by a jazz band, that would be an unspeakable scandal.

[Volume 2]: The message is anti-American, even more loud and clear than in the first volume. The "modern dialogue" between a man and a woman is fed by round after round of cocktails and has a vacuous, smart-ass character. The suite of illustrations begins with the Statue of Liberty and a skeletal hand next to Liberty's arm holding a cocktail shaker and goes on to "The Bad Genie," a skeletal hand holding a shaker with a genie inside, labelled "made in U.S.A." We continue through the engagement, with cocktails, the wedding gifts (an altar stacked with cocktail shakers), the new home ("this is the children's room .. it'll make a nice bar"), honeymoon (at American bars), pregnancy (celebrated with a cocktail). The last illustration shows him gazing at his pregnant wife, and is captioned: "They did drink to its health, though." Prohibition in the US was very very bad for the French wine industry.

[Volume 3]: The shots fired here are aimed not only at the USA but other countries as well. The entire text consists of captions for the illustrations. The first shows a line-up of the four bad guys – 45° vodka, a beer stein, old whisky, and blue rock mineral water, with the caption "at this time the world is getting drunk on terrible poisons." The first double illustration is of the USSR sweeping out grain and oil, captioned "Utopia" and "Dumping." Next comes Germany with an illustration of factories on a river flowing with dollars and pounds, captioned "Mechanization" and "The gold of the Rhine." Third is Britain, with a floating crate labelled "Buy British" and a drowning banker clutching £100 notes, captioned "Imperialism" and "Freedom of the Seas." Fourth is the USA, with gun-toting skyscrapers, captioned "Megalomania" and "the Arbiter of the World." Finally there is France, in color, on a blue sky background, showing a farm family at dinner with a bottle of wine, captioned "But when you drink wine you don't lose your head."

About the illustrator, the Fritsch sale catalog says: "The illustrator and cartoonist Paul Iribe (Angoulême 1883 - Menton 1935) was editor during the war of [19]14 of the famous magazine *Le mot* whose contributors included Dufy, Sem and Cocteau. He illustrated a number of periodicals, *L'Assiette au beurre, Le Canard sauvage, le cri de Paris* … These three books are among the most interesting and spectacular of his productions."

92. (Nicolas wine list). **Liste des Vins Fins – 1929.** *Paris*: *Nicolas*, 1929. 24 cm. (blank leaf), 23, (1) pages, (blank leaf) + 2 fliers laid in. Photo illustrations and gilt decorations. Double-fold black paper covers, with red and gilt art deco design. Covers waterstained, damp wrinkling throughout and a little washed out.

The third in the series of Nicolas wine catalogues (Fritsch sale 597). Laid-in flyer: "The great wines of Bordeaux. For the first time Les Établissements Nicolas publish the list of the bottles in their private 'grande réserve' – a priceless collection, unique in the world, of the most beautiful jewels of the soil of France (see pages 12 and 13)." The wines are listed on gilt paper, and include vintages from 1848 to 1879, prices from 125 to 500 francs. Prices in the regular listing range from 6 francs to 300. The second flyer, printed by Draeger, urges the clientele always to ask for "les crus d'origine" to help stop the "truly criminal campaign" to substitute generic names such as "Durand Monopole" for the glorious Burgundy appellations – Clos Vougeot, Corton, Richebourg, etc.

93. (Nicolas wine list). **Liste des Grands Vins Fins – 1930.** *Paris*: *Établissements Nicolas*, 1930. Printed by Draeger. 24 cm. (12) leaves + flyer laid in. Decorative borders. Headings and vignettes in red. Decorative drawings in black and gilt are mounted on two of the pages. The list of "prestigious bottles" is printed as a center spread in red on black. Spiral wire bound stiff paper covers, with decorative illustration in black and gilt foil mounted on them. All of it in poor condition, warped and waterstained throughout, gilt foil blistered and peeling from covers. A place-holder, if that.

The enclosed flyer continues the campaign begun in the previous list, only with greater urgency: "… if one wishes to preserve the claim to nobility of the glorious wines of Burgundy, one must demand everywhere the crus d'origine: Beaune, Pommard, Corton, Volnay, Romanée, Richebourg, Chambertin, etc.. and reject with execration bottles dressed in characterless denominations such as: 'Durand Monopole,' 'Royal Untel' etc…"

94. (Nicolas wine list). **Liste des Grands Vins – 1931.** *Paris*: *Établissements Nicolas*, 1931. Printed by Draeger. 23 cm. (1) leaf, 24, (2) pages + flyer laid in. Pages alternately green and buff, except list of "prestigious bottles" is printed white on black, preceding and following center-spread artwork by A.M. Cassandre. Spiral wire bound stiff blue paper covers. Front cover has a cut-out star that shows the "N" of Nicolas on the silver foil mounted on the first leaf. Covers are waterstained, and slightly curled, and silver foil on the first leaf is badly peeled. Poor overall.

The campaign to protect the Burgundy appellations continues, this time on a 4-page flyer, titled "Very Important." … "If, say tomorrow la Romanée Conti, for example, were to cease being sold as such, who would argue that the value of its vineyard, genuine jewel of the soil of France, had not been diminished by ¾? And wouldn't it be the same for le Corton, le Musigny, le Clos Vougeot, le Richebourg, le Chambertin, etc.?" Proprietors are urged to work for authentic bottlings as in Bordeaux, while amateurs of fine bottles are urged always to demand the appellation of origin. "For the great wine of France, you see, is truly something very beautiful."

95. (Nicolas wine list). **Liste des Grands Vins Fins – 1932. Illustrations d'Edy Legrand.** *Paris*: *Établissements Nicolas*, 1932. Printed by Draeger. 23.5 cm. 31, (1) pages. Vignettes in black and 4 full-page color illustrations. Spiral wire bound black paper folded over covers. Front cover has an oval cut-out, revealing illustration on cover. A couple of brown spots on front cover illustration, back cover has a stain in center. Internally quite clean, but damp wrinkled.

The theme of the illustrations in this catalog is the story of Nectar, charged with the task of organizing a feast in the forest. He sets up a table in a clearing on the Ile de France. The spirit of the forest appears and the gods of the vine and of wine are awakened by the call of the fine bottles. The feast of Nectar becomes the feast of nature, and of the consecration of the bottles. During the ensuing bacchanal, Nectar gets carried away, and ascends to heaven accompanied by Bacchus. In the legend, Nectar becomes immortal. [Warning: something may have been lost in the translation].

96. (Nicolas wine list). **Liste des Grands Vins Fins – 1933. Illustrations de Jean Hugo.** *Paris*: *Établissements Nicolas*, 1933. Printed by Draeger. 23.5 cm. 31, (1) pages. Color illustrations. Spiral wire bound paper. Front cover has a color illustration framed in silver foil. A total wreck, with all pages stuck together. Here only for the record – free to the first buyer of another Nicolas catalog who asks for it.

The Fritsch sale catalog entry states that there are 22 color illustrations by Jean Hugo.

97. (Nicolas wine list). **Liste des Grands Vins Fins – 1934. Bois en couleurs d'Alfred Latour.** *Paris*: *Établissements Nicolas*, 1934. Printed by Draeger. 24 cm. (1) blank leaf, 30, (2) pages. All pages folded back double. Color woodcut illustrations. Spiral plastic bound paper folded double over blanks. Front cover has color decorations. Covers badly soiled. Internally mostly clean, except for spotting on first blank leaf and along edges of title page. Wrinkling and some light browning from dampness.

Fritsch says that a letter of 2 leaves on blue paper, about the 1934 harvest, was laid in. Not present in this copy.

98. (Nicolas wine list). **Liste des Grands Vins Fins – 1935. Dessins de Darcy.** *Paris*: *Établissements Nicolas*, 1935. Printed by Draeger. 24 cm. 35, (1) pages. Color illustrations. Text on blue speckled paper, except list of "prestigious bottles" is printed in white and red on dark brown. Spiral plastic bound paper folded over blanks. Front cover has (or had) a color illustration on gilt background. Poor condition. Illustration on front cover has mostly rubbed off. Both covers waterstained, extending to inside. Text and illustrations internally are fairly clean, though wrinkled from dampness.

A small card (13 x 8.5 cm) is laid in. It is an ad for Doyen Champagne on one side, and on the other has an illustration by Alfred Latour. The card is stained.

99. (Nicolas wine list). **Liste des Grands Vins Fins – 1936.** *Paris*: *Établissements Nicolas*, (1935). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 48, (1) pages, (1) blank leaf. Color decorations and line borders. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Covers decorated in color. Big ugly waterstain runs through most of the catalog, covering the

lower half or more of the pages. The covers actually show very little staining, though they are rippled.

Printed November 1935. Typography by A.M. Cassandre. In this, and all previous catalogs, there is this statement regarding prices: "Prices are absolutely net and are for merchandise delivered to the client, without any surcharge, tips, etc."

100. (Nicolas wine list). **Liste des Grands Vins Fins – 1938. Bois en couleurs de Galanis.** *Paris*: *Établissements Nicolas*, (1937). Printed by Draeger Frères, Montrouge. 24 cm. 50, (3) pages. Color woodcut illustrations and borders. Spiral plastic bound paper folded over blanks. Cover illustrations in color. Waterstain runs through about half the pages, generally the lower quarter or third. Rippling, especially back cover.

Printed October 1937. Layout and typography by A.M. Cassandre. Fritsch has this entry for 1937: "There was no catalogue for 1937. Its publication was replaced by that of *Mon Docteur le vin* by Dufy." Beginning with this catalog, the statement on prices no longer mentions "without surcharge, tips, etc."

101. (Nicolas wine list). **Liste des Grands Vins Fins – 1939. Illustrations de C. Erickson.** *Paris*: *Établissements Nicolas*, (1938). Printed by Draeger Frères, Montrouge. 24 cm. 44, (1) pages. Illustrations in color and b&w. Spiral plastic bound paper folded over blanks. Front cover has a black script "N" on white. Covers soiled and stained, with a little chipping at bottom of back cover. Waterstain on title page at inside bottom, and another narrow one runs through remaining pages along lower outer edge. Also some damp wrinkling.

Printed October 1938. Layout and typography by A.M. Cassandre.

102. (Nicolas wine list). **Liste des Grands Vins – 1949. Illustrations de Dignimont.** *Paris*: *Établissements Nicolas*, (1948). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 31, (5) pages, (1) blank leaf. Illustrations in color and b&w. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Color illustration on front cover. Covers soiled and spotted, but illustration is clean. Gentle damp rippling throughout.

Printed November 1948 under the artistic direction of A.M. Cassandre. Very attractive illustrations. The first catalog to appear after the war – no catalogs were issued for the years 1940 to 1948. Fritsch says that a four-page brochure (price list) was enclosed. Instead, you will find a scaled-down copy of the publicity poster "accompanying our 'Liste des Grands Vins' on the walls of the Capital" – printed by Draeger.

103. (Nicolas wine list). **Liste des Grands Vins – 1950. Sous le Signe du Soleil Levant. Illustrations de R. Harada.** *Paris*: *Établissements Nicolas*, (1949). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, (2), 32, (2) pages, (1) blank leaf. Color illustrations. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Color illustration on front cover. Covers soiled and waterstained. Internally there is staining along outer edge (less than 1 cm) through page 4, and again on last few pages. Also modest damp wrinkling.

Printed November 1949. Page layout and typography by Alfred Latour. Beautiful illustrations by the Japanese artist Harada. Subjects include plum blossoms, iris, birds, butterflies and landscapes. Laid in are a (4)-page price list of wines for the Paris region, printed by Draeger, and a publicity card for Kina Rok, an apéritif. The card is waterstained.

104. (Nicolas wine list). **Liste des Grands Vins – 1951. Sous le Signe d'une Vierge Folle de la Cathédrale de Strasbourg. Illustration de Berthommé Saint-André. Ornements d'Alfred Latour.** *Paris*: *Établissements Nicolas*, (1950). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, (2), 33, (3) pages, (1) blank leaf. Illustrations in bister. All pages are double, folded back. Spiral

plastic bound paper folded over blanks. Covers stained and spotted. Internally clean except for a few small brown spots on the first few pages.

Printed November 1950. Page layout and typography by Alfred Latour. The highest prices in this catalog are not for the few remaining "prestigious bottles" which are all priced at 1,000 francs, but rather for 1929 Romanée-Conti, priced at 2,500 francs. Tied at 2,500 francs is an 1848 Port. Next down the line are 1864 and 1865 Yquem at 2,000. The lowest price for any wine is 300 francs. Certainly the price range today between regular great wines and rare great wines is much much greater.

105. (Nicolas wine list). **Liste des Grands Vins – 1953. Sous le Signe de Don Quichotte. Illustration de Léon Gischia. Ornements d'Alfred Latour.** *Paris*: *Établissements Nicolas*, (1952). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, (2), 39, (3) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper doubled back over blanks. Color illustration on cover. Covers sort of washed out, internal spotting and staining, mostly along bottom edge, leaving the magnificent illustrations clean. Occasional print-through from moisture. Damp wrinkling.

Printed November 1952. Typography and page layout by Alfred Latour. Enclosed is a leaf with an excerpt from the Nicolas price list, printed by Draeger.

Fritsch says there was no big catalog for 1952. It was replaced by a small price catalog, with a cover illustration in color by J. de Brunhoff, showing «*Nectar and Glouglou*».

106. (Nicolas wine list). **Liste des Grands Vins – 1954. Sous le Signe de quelques Jolies Filles des Provinces de France. Aquarelles de Van Dongen.** *Paris*: *Établissements Nicolas*, (1953). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, (2), 33, (2) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Covers washed out and spotted. Internally fairly clean, except for modest spotting along bottom edge of most pages.

Printed November 1953. Typography and page layout by Alfred Latour. Enclosed is a 2-leaf excerpt from the current Nicolas price list, printed by Draeger on buff paper.

"A Very Important Notice" is included in the conditions of sale: "Because of the rarity of the reserve wines of our luxury price list, we will accept orders for immediate consumption only and not for stocking a cellar. We will reduce orders which appear to us to be excessive." This notice also appears in subsequent catalogs. What a great idea. It reminds me of an occasion a number of years ago when a Washington, DC wine merchant told me that Philippe Rothschild had released one of his wines for sale on condition that the price be kept at a specified reasonable level, and that no one buyer be allowed more than a specified number of bottles.

107. (Nicolas wine list). **Liste des Grands Vins – 1955. Sous le Signe des "Still Life" (Vies Silencieuses). Peintures d'André Marchand.** *Paris*: *Établissements Nicolas*, (1954). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 31, (2) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Covers worn and distorted. Internally quite messy with spots all over and lots of rippling from dampness. However, with concentration it is possible to enjoy the artwork – like listening to an old recording from the 20's.

Printed October 1954. Decorations, typography and page layout by Alfred Latour.

108. (Nicolas wine list). **Liste des Grands Vins – 1956. Sous le Signe de l'Ile de France. Peintures de Roland Oudot.** *Paris*: *Établissements Nicolas*, (1955). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 34, (2) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Color illustration on cover. Covers bowed. Internally spotted along top and bottom edges and damp wrinkled, but reasonably clean.

Printed October 1955. Typography and page layout by Alfred Latour. The theme of the illustrations is the countryside of the Ile de France region, which counts Paris as its capital. The illustrations are pleasing and their subjects are listed on page 34: pitcher, harvest, (woodman's) axe, offerings to Ceres, day's end, sunset, frosty night, cellar door, etc. – 18 in all. Laid in is a 2-leaf folder with excerpt from Nicolas' current price list, printed by Draeger on light brown paper.

109. (Nicolas wine list). **Liste des Grands Vins – 1957. Sous le Signe d'une Petite Fille. Aquarelles de Constantin (Kostia) Terechkovitch.** *Paris*: *Établissements Nicolas*, (1956). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 34, (2) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Color illustration on cover. Back cover waterstained. Damp wrinkling throughout, and modest spotting or staining along bottom edge mostly. Illustrations are clean, though there is occasional color print-through from dampness.

Printed October 1956. Typography and page layout by Alfred Latour. The theme of the watercolor illustrations is “a little girl” and subjects are the crib, the cat, first steps, the beach, the zoo, our house in the country, the marriage, etc., all 17 listed on page 34. Absolutely delightful.

110. (Nicolas wine list). **Liste des Grands Vins – 1958. Sous le Signe du Soleil (Provence). Peintures de Roger Limouse.** *Paris*: *Établissements Nicolas*, (1957). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 34, (2) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Color illustration on cover. Back cover looks soiled. Internally clean, except for staining along bottom edge or along outer edge on some pages, not affecting illustrations. Single vertical ripple line runs through all pages about 5 cm from outer edge.

Printed October 1957. Typography and page layout by Alfred Latour. The 18 paintings are very colorful, as befits the theme of “the sun” in Provence. The subjects are listed on page 34 – a country meal, regattas, the little rabbits of Fontvielle, a beach, the sun, etc.

111. (Nicolas wine list). **Liste des Grands Vins – 1959. Sous le Signe du Mexique. Peintures de Christian Caillard.** *Paris*: *Établissements Nicolas*, (1958). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 43, (3) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Color illustration on front and back cover. Back cover a little worn. Internally clean, except for minor staining along bottom edge of a few pages. Some damp rippling.

Printed October 1958. Typography, decorations and page layout by Alfred Latour. Thirteen paintings on the Mexican theme are listed on page (45), including the cover illustrations. An interesting design feature is the story line which is presented in handwritten form and continues through the catalog on pages facing the paintings, each on paper of a different color to pick up a color in the painting opposite.

112. (Nicolas wine list). **Liste des Grands Vins – 1960. Sous le Signe des Antilles Françaises. Peintures de Robert Humblot.** *Paris*: *Établissements Nicolas*, (1959). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 35, (3) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Color illustration spans front and back cover. Internal damp rippling and some staining, mostly confined to first few pages, and last leaf and inside back cover. Illustrations are ok.

Printed October 1959. Typography, page layout and decorations by Alfred Latour. Twelve paintings on the French Antilles theme are listed on page (37), including the cover illustration. The paintings depict scenes from Martinique and Guadeloupe.

113. (Nicolas wine list). **Liste des Grands Vins – 1961. Sous le Signe des Fruits de la Terre de France. Peintures de Georges Rohner.** *Paris*: *Nicolas*, (1960). Printed by Draeger Frères, Montrouge. 24 cm. (1) blank leaf, 35, (3) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Spiral plastic bound paper folded over blanks. Color illustration spans front and back cover. Heavily rippled internally from dampness, and text areas lightly stained throughout from contact with illustrations. Illustrations are bright.

Printed in 1960. Typography, page layout and decorations by Alfred Latour. Titles of thirteen paintings of fruits are listed on page (36), including the cover illustration. Subjects are figs [cover], pears, black grapes, plums, oranges, apricots, blackcurrants (cassis), peaches, wild strawberries, cherries, raspberries, "big" strawberries, apples. Brings to mind Hedrick's monumental series on the fruits of New York, which we couldn't resist adding to our collection. I'm glad I have ex post facto support from Nicolas.

This is the first catalog to show prices in the new revalued franc. They range from 5 to 60 francs: 1955 Gevrey Chambertin at 6 francs; 1949 Bonnes Mares (de Vogüé) at 10; 1952 Bâtard -Montrachet at 11; 1952 Margaux or Lafite or Haut-Brion at 14; 1870 Lafite or Mouton at 60. Our dollar went a long way in those days, at 5 francs or more! Laid in is a (4)-page price list: "Independently of the present 'Liste des Grands Vins 1961', Établissements Nicolas, at its branches and franchise locations, offers you a choice of table wines, specialties and fine wines at wide-ranging prices. We give you an extract herewith." The prices in this list begin at less than 2 francs and most are under 10 francs, but there is a 1954 Yquem at 16 and sherry and port at 18 and 25.

114. (Nicolas wine list). **Liste des Grands Vins – 1964. Peintures de Claude Schurr.** *Charenton (Seine)*: *Nicolas*, (1963). Printed by Draeger Frères, Montrouge. 28 cm. (1) blank leaf, 36, (4) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Paper covers folded over blanks. Color illustration spans front and back cover. Heavily rippled internally from dampness, but otherwise quite clean, with crisp colors in the illustrations.

Printed October 1963. Typography, decorations and page layout by Alfred Latour. There are ten paintings, their titles listed on page (39), including the cover illustration. Subjects are the seven cardinal sins (pride, greed, envy, gluttony, lust, anger, sloth) and three others: terrestrial paradise [cover], Genesis [page 1], Apocalypse [page 38]. I just hope this didn't have a negative effect on Nicolas' catalog sales.

Laid in is a leaf with a color art reproduction (pitcher, fruit, tree, flowers), signed in pencil [not legible]. This may be an extraneous enclosure.

115. (Nicolas wine list). **Liste des Grands Vins – 1966. "Gens du Voyage." Peintures de Guiramand.** *Charenton (Seine)*: *Nicolas*, (1966). Printed by Draeger Frères, Montrouge. 28 cm. (1) blank leaf, 36, (4) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back. Paper covers folded over blanks. Color illustration spans front and back cover. Covers worn, mauled. Heavily rippled internally from dampness, some pages show some staining.

Printed October 1966. Typography and page layout by Jean Latour. Page (39) lists the titles of the eleven paintings on the theme of "travelling people" – parade [cover], morning at the carnival, woman circus rider, the magician, light cavalry, sad pair or the musical monkey, light brigade [elephants], seal and balloon, horse riders, on the road, end of fair.

Since this catalog was conveniently issued to coincide with our first visit to Paris, it is interesting to reminisce about wine prices. In the 1959 Bordeaux vintage, one of our favorites, Mouton was 35 francs, Haut-Brion 40. Or you could have a 1945 Mouton for 60, or a 1953 Pétrus in magnum for 75, or an 1870 Lafite for 120, or a 1921 Yquem for 85. Great Burgundies were even more reasonable: 1953 Chambertin (Latour) at 38 francs, and 1949 Bonnes Mares (de Vogüé) at 30. The exchange rate was 5 francs to the dollar.

116. (Nicolas wine list). **Liste des Grands Vins – 1969. Peintures de Lorjou.** *Paris*: *Nicolas*, 1969. Printed by Draeger Frères, Montrouge. 28 cm. (1) blank leaf, 32, (4) pages, (1) blank leaf. Illustrations in color. All pages are double, folded back, except pages (1-4) which have an illustration on a quadruple foldout [up], and pages 15-18, also an illustration on a quadruple foldout [left and right]. Paper covers folded over blanks. Color illustration spans front and back cover. Clean except for damp rippling and a few minor stainlets.

Printed October 1969. Typography and page layout by Jean Latour. The titles of the ten paintings on the theme "the earthly paradise" are listed on page (35): Eve and the serpent [cover], Adam and Eve [like no Adam and Eve you ever saw], the flower of love, birth of the sun, the animals at peace, the temptation, for the joy of flowers [a peacock], royal gentleness [a lion], the tree of sin, the tempter [a snake].

117. Nicoleano, G.N. **Introduction à l'Ampélographie Roumaine. Royaume de Roumanie. Exposition Universelle 1900. Paris. Ministère de l'Agriculture, du Commerce, de l'Industrie et des Domaines. Service Viticole.** *Bucarest*: *Imprimerie «Dreptatea»*, 1900. 32 cm. iv, 152, (1 errata) pages + 14 glossy plate illustrations of grapes, with protective tissues. Illustrations and photos. Modern cloth binding, original paper covers bound in. Very very poor condition. Covers soiled, stained and badly warped. Internally lots of damp wrinkling and mildewy stains. Not suitable for restoration, I wouldn't think. Useful for reference.

In the preface, we learn that the interest in ampelography in Rumania began with the concerns caused by phylloxera around 1882 and its official discovery in 1886. "Under the influence of such a blight, the indigenous varieties were destined to perish and with them the important growths of the country. Thus it was necessary on the one hand to prevent the loss of our vineyards, and on the other to preserve our best varieties so that grape growers would have available a choice of material for reconstitution. Except for the direct battling of the scourge, the viticultural service had no preliminary study of all the questions regarding the huge problem of reconstitution … The work has been long and difficult, and the result, though incomplete, is nevertheless interesting as an initial study." In the introduction, the author notes the extensive and advanced ampelographic work in the European countries. These studies cover the principal varieties of the West (France, Alsace-Lorraine, Germany, Italy, Spain, Austria-Hungary), but the oriental varieties in general are less well known and less well studied in their countries of origin or of adoption. Rumania has always been, by its geographic position, what might be called the gateway to the Orient, but it has been only vaguely of commercial interest to the wine world. Little by little, travellers and writers like Jullien have come to be astonished by the superior quality of our wines. He quotes from Jullien's *Topographie …* of 1832.

This study is of great interest for its detailed listings of varieties found in Rumania, by name and by department; classification by color, culture, growths, and wine quality; climate, soil, historic origins; vineyards affected by phylloxera; detailed ampelographic descriptions; detailed description of the vineyard areas. The text is entirely in French.

118. Noling, A.W. (compiler). **Beverage Literature: a Bibliography.** *Metuchen, NJ*: *The Scarecrow Press*, 1971. 22.5 cm. 865 pages. Maroon cloth. Poor condition. Covers warped and waterstained. Internally heavily dampwrinkled, but text is mostly clean, making this a useful reference tool.

The basis for this bibliography is the Hurty-Peck Library of Beverage Literature, housed in the Hurty-Peck plant in Southern California. It grew from a specialized collection of books on soft drinks and flavors, and expanded to other beverages, mainly wine, beer, spirits, cocktails. Although it is confined to books in English, it is a valuable reference source for wine book collectors. I have found it especially helpful for books on cocktails. Books are listed by author, by subject and by short title. Also provided is bibliographic information. See Gabler for more detail.

119. Nordhoff, Charles (1830-1901). **California for Health, Pleasure, and Residence. A Book for Travellers and Settlers. By Charles Nordhoff, author of "Cape Cod and All Along Shore," &c., &c.** *New York*: *Harper & Brothers, Publishers*, 1875. 23 cm. 255, 4 catalog, pages. Maps and illustrations. Light brown decorated cloth, gilt lettering. Covers waterstained, mostly on top third. Same internally, mostly last half of book. Damp wrinkling. Binding internally loose in parts. Reading copy only.

Copyright 1872. Opening line: "There have been Americans who saw Rome before they saw Niagara; and for one who has visited the Yosemite, a hundred will tell you about the Alps, and a thousand about Paris." Only in California, "on this planet, the traveler and resident may enjoy the delights of the tropics, without their penalties … a mild climate … productive soil, without tropical malaria … the grandest scenery … strange customs, but neither lawlessness nor semi-barbarism." There is a chapter on "Wine-growing in California. – Some estimates of cost. – Raisins." [pages 215-222]. Dining in San Francisco, the author "found on the table California claret, two kinds of white wine – one made from the German Riesling grape, and very good indeed – angelica, port, sherry, and a native sparkling wine. At San José and elsewhere in country hotels you find a considerable list of native wines, but they bring you French

wines unless you insist upon the native product … … though Landsberger's dry Champagne, or his sweeter sparkling muscatel, is both cheap and pure and good, your friend will not present it without an apology, and takes care, in his eager hospitality, to press upon you French Champagne." Lots of interesting facts and information.

Nordhoff was born in Prussia and was brought to the US by his father in 1834, and attended primary school in Cincinnati. He worked for Harper's Weekly, Harper's Magazine, the New York Evening Post and the New York Herald, and retired from journalism in 1890. His "Politics for Young Americans" (1875) was translated into Spanish in 1885 and was used as a textbook in Mexico and in the US. The California title was also published in Spanish, as well as French and German. A new edition was published in Berkeley, 1973.

120. Nordhoff, Charles (1830-1901). **California for Health, Pleasure, and Residence. A Book for Travellers and Settlers. New edition, thoroughly revised, giving detailed accounts of the culture of the wine and raisin grape, the orange, lemon, olive, and other semi-tropical fruits, colony settlements, methods of irrigation, etc. With maps and numerous illustrations.** *New York*: *Harper & Brothers, Publishers*, 1882. 23 cm. 206, (4 catalog) pages. Small stamp of a Paris library on title page. Blue cloth, gilt vignette on cover, gilt lettering on spine, black on cover. Spine and half of covers waterstained. Minor internal staining, but some browning. Reading copy. Better overall condition than item 119 above.

Copyright 1882. Considerably revised. Opening lines of the chapter on "Grapes and Wine" [113-118]: "Who drinks California wine? Evidently somebody drinks it, for there is an immense quantity of it made." Nordhoff talks about the improving quality of California wine and how it is taking the place of European wines in America. Imports of wine from France had fallen in 1878 to less than half of the amount in 1874. Meanwhile the French continued to lose vineyards to phylloxera. "France has lost over a million acres of grapes by vine disease; California has but 85,000 acres planted in vines, of which 20,000 acres are new vines, and have not yet borne. It is clear that this industry is still but in its infancy in the State, and that it has a very wide and lasting future." In this edition "Raisin-Making" is given a separate chapter.

121. (North Carolina). **Breeding Rotundifolia Grapes. A Study of Transmission of Character. North Carolina Agricultural Experiment Station, conducted jointly by the State Department of Agriculture and the College of Agriculture and Mechanic Arts. Raleigh and West Raleigh. Technical Bulletin No.10, May, 1914.** 23 cm. 47 pages. Photo illustrations. Library stamp of University of Maryland. Stapled paper, no cover.

This study was prepared by F.C. Reimer and L.R. Detjen. "Our number of good varieties of rotundifolia grapes is still too small … At the present time the Scuppernong is the only white variety in general cultivation … One of the leading spirits early interested in the Scuppernong grape was J. Van Buren, of Clarksville, Ga. In 1868 Mr. Van Buren published the only book that has ever been published on the Scuppernong grape." [see Noling, page 422: *Scuppernong grape, its history and mode of culture with a short treatise on manufacture of wine from it*, Memphis, TN. Now there are more of course, notably Clarence Gohdes' *Scuppernong: North Carolina's Grape and its Wines*, Duke University Press, 1982].

122. Olcott, Henry S[teele] (1832-1907). **Sorgho and Imphee, the Chinese and African Sugar Canes. A treatise upon their origin, varieties and culture; their value as a forage crop; and the manufacture of sugar, syrup, alcohol, wines, beer, cider, vinegar, starch and dyestuffs; with a paper by Leonard Wray, esq., of Caffraria, and a description of his patented process for crystallizing the juice of the imphee. To which are added, copious translations of valuable French pamphlets. Fully illustrated with drawings of the best machinery.** *New York*: *A.O. Moore, Agricultural Book Publisher (late C.M. Saxton & Co.)*, 1857. Printed by Edward O. Jenkins. 19.5 cm. 228, 231-350, 12 catalog, 12 catalog pages [2 identical sets] + frontis and one other plate illustration. Illustrations. Brown embossed cloth. Binding faded and worn at spine ends. Some foxing, and some looseness in the binding internally.

The chapter on alcohol has illustrations of distillation equipment. The appendix [231-350] also contains information on alcohol experiments, translated from French. Shields lists 6th and 7th editions, both dated 1858.

Olcott was a special commissioner in the US War and Navy departments with the rank of colonel. From 1858-60 he was agricultural editor of the New York Tribune. In 1878 he reported to the President on trade relations between the US and India. He helped found the Theosophical Society in New York, with headquarters in India, and was editor of the Theosophist magazine. His contribution to the revival of Hindu philosophy in India was rewarded with adoption into a Brahmin caste, "a unique honor to a white man." He also wrote *The Buddhist Catechism* (1882), which saw 41 editions and was translated into 23 languages. And yes, he did also write *Sorgho and Imphee.*

123. Omar Khayyam. **Die Sprüche der Weisheit. Deutsch von Hector G. Preconi.** *Zürich & Leipzig*: *Verlag von Rascher & Cie*, 1911. 16 cm. xxiii, 77 pages. Ownership signature on endpaper: [?A. Grünwald]. Paper. Binding soiled and internally loose.

The translator, though noting that Fitzgerald's famous translation of 1859 (famous after publication of the second edition of 1868) did not strictly follow the manuscript, says that he is following Fitzgerald's solution in this new attempt. Introductory biographical material on Omar.

124. (Ontario). **Chapter III. "Cultivation of the Grape and Native Wine Making."** *Toronto*: *Printed by C. Blackett Robinson*, [1881]. 24 cm. Excerpt: 107-122 pages only. Unbound, loose.

Rescued from Ontario Agricultural Commission Report for 1881 – third edition. Early material on grapes and wine in Canada is uncommon.

125. Ordish, George. **The Great Wine Blight. With eight pages of plates, eleven illustrations in text and a map.** *London*: *J.M. Dent and Sons*, (1972). Aldine Press, Letchworth, Herts. 22 cm. (13), 237 pages + 4 glossy plates. Illustrations and map. Bibliography pages 221-233. Maroon cloth. Dustjacket. Back cover of jacket is waterstained.

The story of the rise and fall of phylloxera, the greatest scourge in the history of viticulture, and an economic disaster for France and other great wine producing countries. A second edition was published in 1987.

126. Orizet, [Marcel] Louis (1913 –). **Mon Beaujolais. Textes de Louis Orizet. Illustrations de P. Perichon-Meslay.** *Villefranche-en-Beaujolais*: *Editions du Cuvier – Jean Guillermet*, (1959). 23 cm. 120, (4) pages + foldout color map at end. Numerous full page and vignette illustrations in black & white. Unopened. Titles and initials in burgundy, map for each region in two shades of burgundy. Paper. Front cover has color illustration. Light soiling of back cover, else very nice.

Printed on "papier Alfa des Papeteries de Gouis" by the "Presses des Audin" at Lyon, January 25, 1959. A beautifully produced paean to the author's native Beaujolais. He laments the poverty of literature on this region. "Most authors until now have been content to depict the laughing face of Beaujolais. If the winegrowers of this beautiful land have elevated laughter to a philosophic system, it is no doubt in order to better hide their true feelings." [page 6]. The book begins with short chapters on the gamay, the vineyard, the winegrower, his home and cellar, the wine. This is followed by a chapter for each of the Beaujolais areas: Brouilly, Chenas, Chiroubles, Côte de Brouilly, Fleurie, Juliénas, Morgon, Moulin-à-Vent, Saint-Amour; and, finally, Beaujolais-Villages and Beaujolais. What is Beaujolais? "The fabric of sweat and mattock, fringes of the sun, the soft touch of a woman's under-garment. Beaujolais! Liquid ruby, so feminine in its crystal dress and in the voluptuousness of its caresses and even of its inconstancies. Beaujolais! Message of friendship. A handshake from the hereafter of a hundred generations of winegrowers. Physiological serum, mysterious blood of the least mysterious of our little provinces." [page 119]

Orizet was an owner-winegrower in Beaujolais from 1960 to 1977. He has been wine consultant to the Paris restaurant "La Tour d'Argent" since 1976, and has innumerable other wine honors on his escutcheon. He lives in Nice and his hobbies are painting and sculpture – and skiing. [Who's Who in France 1998/1999].

127. Orizet, Louis. **Fragrances. A la Gloire du Vin de France. Illustrations de Daniel Chantereau.** *Macon*: *Éditions de la Grisière*, (1964). Printed by Buguet-Comptour, Macon. 33 cm. 73, (6) pages + 18 plate illustrations, listed at the end. Titles and initials are in burgundy [as in *Mon*

Beaujolais, item 126], each initial housing a vignette in black & white. Tailpiece vignettes in b&w. Paper covers, with protective tissue. Cover waterstained, but the tissue bears the brunt of the stain, with a much lighter stain on the cover itself. Internally clean, but there is damp rippling throughout.

Printed May 15th, 1964. There were 18 copies with intials, tailpieces and 18 original engravings printed on a hand press by Malinvaud, Lyon, together with one of the copperplates, numbered I to XVIII; 150 copies with 18 original dry point engravings, printed on a hand press, numbered 1 to 150; 3000 copies with offset prints of 18 engravings. This copy is one of the 3000. The Fritsch copy was one of 150. Signed by author: "Hommage de l'auteur" [in another hand], followed by signature, which looks more like "Louis" than like "Orizet."

"A magnificent panorama to the glory of French wines," as Fritsch put it. Titles of the chapters are: fragrances; Aquitaine, triumph of light; châteaux wines; for those who talk the langue d'oc; the marvellous chessboard; alouette gentille alouette [lark]; legendary wines; two thousand years in the service of joy; where are the wines of yesteryear?; Bordeaux, secret wine; on the white trail; about a philosophy of wine. To learn which wines are discussed under each of these headings, you'll have to read the book.

128. Ottavi, Ottavio (1849-1893). **Enologia Teorico-Pratica. Monografia sui vini da pasto e da commercio, rossi e bianchi – comuni, da taglio e scelti, e sui vini di lusso, asciutti, liquorosi e spumanti. Seconda edizione, con importanti aggiunte.** *Casale [Monferrato]*: *Tipografia e Litografia Carlo Cassone*, 1888. 25 cm. (6), 853 pages. Illustrations. Bookplate on front pastedown of "St. Bernard's Seminary Library" – gift of B.J. McQuaid, whose signature appears above the bookplate, dated March 1889. Library lending stuff inside back cover – very neat. Half vellum mottled boards, red leather label on spine. Brittle paper, excellent condition.

Complete treatise on wine-making, beginning with the cellar and the fermentation vats, then going from harvest and crushing to treatment of the must, fermentation, removal from the vats, handling of the new wine, blending, racking, tasting of wine in barrels. Also treats the subjects of re-fermentation, vinification of immature or damaged grapes, "seconds" from pomace or dregs, correction of wines, filtering, uses for pomace, alterations of wine, adulteration. There are also chapters on the preparation of various types of wine and on wine in commerce.

In his note to the reader, Ottavi says: "The last edition of my *Monografia sui vini da pasto e da commercio* was printed in 1875. In 1882 I completely revised my work … I gave the new book the title *Enologia Teorico-Pratica*. Today I present to my fellow citizens the 2nd edition of this treatise, with very important additions …" In the "List of useful books and pamphlets on wine making and wine chemistry" prepared by F. T. Bioletti [as published by Davis on the internet], this book is listed in 7th edition. Davis has the 1882 edition, several copies of the 7th of 1909, the 12th of 1931 and the 14th of 1948. The 4th, 8th, 9th and 10th editions were dated 1900, 1921, 1923 and 1929, respectively.

The earlier work which Ottavi names in his note to the reader had at least two variants in the title: *Sulla fabbricazione del vino da pasto commerciabile*, 1872 (presumably the 1st edition); and *Il vino da pasto e da commercio*, 4th edition, 1874. See Simon BV 135 & 136. The wonderful *Dizionario biografico degli Italiani* will no doubt have an entry for Ottavi when his turn comes. Volume 51, 1998, covers Gabbiani to Gamba.

129. Owen, Jeanne. **A Wine Lover's Cook Book.** *New York*: *M. Barrows and Company*, (1940). American Book-Stratford Press, New York. 21 cm. 197 pages. Maroon cloth. No dustjacket. Internal wrinkling and light water stains, mostly last half of book, on inside and bottom margins. Reading copy.

"First edition." Signed: "All for the good life! Jeanne Owen." From the foreword by Richardson Wright, President of the Wine and Food Society of New York: "… the ebullient Jeanne Owen, gourmette by birth and practice. At baptism, having been regenerated by water, her parents then assured the salvation of her palate by touching her infant lips with rare old brandy." From the preface by Owen: "Nothing is more boring than the *connaisseur* who solemnly poses, pours and sniffs. Then raising his glass, approves or disapproves; takes a mouthful, gargles and gurgles, cheeks inflate, deflate, in the manner of a facial exercise, then – disposes of it somehow … The chances are this 'authority' doesn't know any more than you do …"

130. Owen, Jeanne. **A Wine Lover's Cook Book.** *New York*: *M. Barrows and Company*, (1940). American Book-Stratford Press, New York. 21 cm. 197 pages. Maroon cloth, light wear. Tattered dustjacket.

"First edition." A better copy, same as item 129.

131. (Oxford …) [Richard Cook]. **Oxford Night Caps. A collection of receipts for making various beverages used in the university. A new edition, enlarged.** *Oxford*: *Slatter & Rose*, 1860. Printed by E.W. Morris, Oxford. 16 cm. iv, 54 pages. Paper. Covers worn, small chip back cover – lower outside corner. A little foxed internally.

Packs an amazing amount of information on the historical background and the recipes for a series of about fifty concoctions which one must assume they actually drank in those hallowed halls. Most of the drinks are punches. About Oxford Punch: "The liquor called *Punch* has become so truly English, it is often supposed to be indigenous to this country, though its name at least is oriental. The Persian *punj*, or Sanskrit *pancha*, i.e. five, is the etymon of its title, and denotes the number of ingredients of which it is composed … Some … condemn the use of it as prejudicial to the brain and nervous system. Dr. Cheyne, a celebrated Scotch physician … who by a system of diet and regimen reduced himself from the enormous weight of thirty-two stone [=448 pounds] to nearly one third, which enabled him to live to to the age of seventy-two, insists, that there is but one wholesome ingredient in it, and that is the water. Dr. Willich … asserts that … it is an excellent antiseptic, and well calculated to supply the place of wine in resisting putrefaction, especially if drank cold with plenty of sugar … [footnote] Fielding mentions a Clergyman who preferred Punch to Wine for this orthodox reason, that the former was a liquor no where spoken against in Scripture." The ingredients include oranges, lemons, liquid calvesfeet jelly, water, capillaire [a sweetener], brandy, rum, orange shrub [pages 11-14]. Entertaining reading. Thank goodness we no longer drink this stuff – or do we?

Simon BG and Gabler list the first edition of 1827. There were many subsequent editions with added content, the number of pages growing from 38 to 56 by 1871. The size remained at 16 to 17 cm. Some of the editions: 2nd 1835, 4th 1847, 1860, 1871, [1890?]. Peppercorn of London published a smaller edition (31 pages, 13.5 cm) in 1931.