

the
WAYWARD TENDRILS
Newsletter

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A WINE BOOK COLLECTOR'S CLUB

Dec. 1991

MARGERY ALLINGHAM: A MYSTERY NOVELIST

WHO HAD HER WINE REFERENCES RIGHT

By BO SIMONS

Margery Louise Allingham wrote detective stories with unusual subtlety, strength of imagination and wit. Many of her novels and short stories featured a bland, facetious, kindly, bespectacled gentleman named Mr. Albert Campion. Mr. Campion hid his keen intellect behind a foolish countenance and a foppish manner, but took no trouble at all to hide his impressive knowledge of wine.

Campion's ability to appreciate old port and to discern among the three Romanées, Richebourg, and La Tache should not be surprising. His creator was married to Philip Youngman Carter, an artist, and author and illustrator of several books on wine. His illustrations and writing for the Hamish Hamilton "Drinking for Pleasure" series were charming and informative. Carter continued the character Campion after Allingham died in 1966.

Those who study detective fiction have de-claimed that there are three first-ladies of the classic period of British mysteries: Agatha Christie, Dorothy Sayers, and Margery Allingham. Christie's strength lay in intricate plots - brilliant puzzles that kept you turning pages so quickly that you did not notice the dull prose in which they were wrapped. Sayers paraded her erudition like a gangster's moll flashes her diamonds. She made an aesthetic mistake by falling in love with her gentleman detective, Lord Peter Wimsey. This plunge remained something from which many of her readers found it quite easy to refrain.

Allingham, although she is not as widely read these days as the other two novelists, constructed intricate, pleasing plots and wrote well. Her characters, especially Campion, seemed natural and wore their aristocracy with ease and grace, their connoisseurship with genuine pleasure. Her plots and her mystery craft were formidable; often her mysteries revolved around valid psychological motives rather than the parlor tricks of disguised clues, red herrings, and locked rooms.

In the following passage Miss Allingham deftly drops the telling details, and evokes through well chosen examples and mannerisms, not only considerable wine knowledge but also a whole social milieu. The passage appears in "The Case of the Widow," a short story included in the collection Mr. Campion and Others, and it describes Mr. Campion visiting a London wine merchant to purchase some birth-year port for a godson:

Mr. Campion called to see Mr. Thistledown in Cheese Street, E.C. and they went reverently to the cellars together.

Mr. Thistledown was a small man, elderly and dignified. His white hair was inclined to flow a little and his figure was more suited, perhaps, to his vocation than to his name. As head of the small but distinguished firm of Thistledown, Friend and Son, Wine Importers since 1798, he very seldom permitted himself a personal interview with any client under the age of sixty-five, for at that year he openly believed the genus "homo sapiens", considered

solely as a connoisseur of vintage wine, alone attained full maturity.

Mr. Campion, however, was an exception. Mr. Thistledown thought of him as a lad still, but a promising one. He took his client's errand with all the gravity he felt it to deserve.

"Twelve dozen of port to be laid down for Master Brian Desmond Peterhouse-Vaughn," he said, rolling the words round his tongue as though they, too, had their flavour. "Let me see, it is now the end of '36. It will have to be a '27 wine. Then by the time your godson is forty - he won't want to drink it before that age, surely? - there should be a very fine fifty-year-old vintage awaiting him."

A long and somewhat heated discussion, or, rather, monologue, for Mr. Campion was sufficiently experienced to offer no opinion, followed. The relative merits of Croft, Taylor, Da Silva, Noval, and Fonseca were considered at length, and in the end Mr. Campion followed his mentor through the sacred tunnels and personally affixed his seal upon a bin of Taylor, 1927.

Wine figures most prominently in Miss Allingham's Coroner's Pigdin (London: Heinemann, 1945; also published in the US with the title Pearls Before Swine, Garden City: Doubleday, 1945). With an intricate plot where the setting of wartime London is essential, this book explores the themes of friendship and class, with their respective obligations and responsibilities - fairly heady stuff for a thriller. The subplot involving wine centers on a wine museum in London which, during the blitz, is compelled to relocate its treasures to safer country houses. The museum contained not only artifacts, such as antique

drinking vessels and corkscrews, but it also provided wine storage for museum members, approved connoisseurs all, to mature quantities of their rarest vintages.

A lorry containing some wine belonging to Campion's uncle, the Bishop of Devizes, turns up missing during the evacuation to the country and is believed to have been bombed. The missing wine includes three cases of a mythical Burgundy called Les Enfants Doux; it comes from a little vineyard just beyond La Tache. The owners of the vineyard, the Bragelonne family, reserve the entire vintage, forty-five cases a year, for family use on the strength of a wonderful and tragic bit of Burgundian folklore (which I will not spoil by relating here) that instills in them the fear of ill luck should any of the wine find its way off the estate. How the Bishop of Devizes got six cases of this impossible-to-secure wine sometime after World War I remains a marvelous and romantic story that I also shall not reveal here. Between wars the Bishop's six dozen shrank to three dozen and were stored in the wine museum until the evacuation. This is wine worth killing for, and its apparent loss, which looked like a casualty of war, resulted from a monstrous plot which Campion uncovers. But, in time to save the Allied cause and the remaining three cases? Read the book.

Margery Allingham wrote more than twenty-five books. While A. Campion appears in the majority of them, most do not feature wine so prominently. Some transcend genre and approach literature. All are good reads. _____



-- NEWS & NOTES --

WAYWARD TENDRILS member Jim Gabler has done it again! After providing wine book collectors with a much-needed bibliography of the English language wine books (Wine Into Words, Bacchus Press, 1985), he is now offering collectors reprint editions of several very scarce wine books at very affordable prices. His Bacchus Press has reprinted five of the old wine classics - Alexander Henderson's History of Ancient and Modern Wines (1824), Cyrus Redding's 1833 History & Description of Modern Wines, T.G. Shaw's Wine, the Vine and the Cellar (1864, 2nd rev.ed.), and two of Henry Vizetelly's books, Facts about Port & Madeira (1880) and Facts about Sherry (1876). As described in the prospectus, they are exact reproductions printed on acid-free paper and beautifully bound in bonded leather, in a limited edition of 500 copies each. If any Tendril did not receive a mailing from Jim, and would like information on ordering the books, you can write him at 22 E. Fayette St, Baltimore, MD 21202. (Jim adds that anyone who buys all five volumes will receive a 20% discount, plus a free copy of Wine Into Words).

Member Keith Perez called to tell the Club that he has made the switch! He now has a book shop - with a large general stock, and of course, with his special interest in wine and food books, he plans to carry about 500 titles in this area. He will issue lists periodically. His book shop is called Sam's Books, and is located at 21016 Ventura Blvd, Woodland Hills, Calif 91326. Telephone 818-999-6962. Congratulations, Keith! We look forward to your first List of Wine & Food Books.

It is sad to note that wine and cook book collectors have received their last catalogue from M.M. Einhorn Maxwell Books (NY). After the death of her husband Larry almost a year ago, Marilyn has decided to retire from their book business. Their stock was purchased by Cooks Books (Rottingdean, England) - more than 6,000 books, McKirdy says in his latest "Jottings." We wish Marilyn happiness in her retirement and thank her for many years of wonderful catalogues.

Founding member Bob Foster has finally emerged from under the load of over-work that has kept him incommunicado for most of the year, and has sent us his promised (and "dearest") wine book secret - his source of remainder books: Edward Hamilton Bookseller, Falls Village, CT 06031-5000. Bob writes, "No phone orders, no credit cards, but great prices. Here's a few from the last list: Hugh Johnson's Wine Atlas of France \$14.95; Port. An Essential Guide to the Classic Drink by Andrew Jefford, \$2.95; Through the Grapevine; etc.etc... Order once & you are on his list forever."

Elliott Mackey, a WAYWARD TENDRIL and publisher (Wine Appreciation Guild) wrote to let us know about the Guild's recently published Wine Atlas of Australia and New Zealand by James Halliday. There are only 1500 copies of this American edition (called by many "the most beautiful wine book of the year"). Selling for \$65 in Australia, a special price is offered WAYWARD TENDRILS members: \$45 postpaid anywhere in North America; overseas orders should add \$5 for shipping. Order from: The Wine Appreciation Guild, 155 Connecticut St., San Francisco, CA 94107. Ask for their catalogue of wine books, too.

With this Winter issue of the Newsletter we celebrate Volume 1 and the first full year of THE WAYWARD TENDRILS! It also signals us it is time to pay our membership dues for 1992. For your convenience a renewal blue-slip is enclosed; please complete and return with your payment. (An early response is greatly appreciated!) We look forward to a prosperous, peaceful, and full-of-good-wine-book-news 1992!

THE WAYWARD TENDRILS is a non-profit organization founded in 1990 for Wine Book Collectors. Yearly membership dues are \$10 and include subscription to the Newsletter, published quarterly. Permission to reprint is requested. All correspondence should be addressed to THE WAYWARD TENDRILS, P.O. Box 9023, Santa Rosa, CA 95405, USA. Editor: Gail Unzelman.. Assistant Editor: Bo Simons.

SLOBS and SNOBS,

GLUTTONS and EPICURES

By Bo Simons



Before we look at the two books that are the subject of this review, let's consider the origins of the two words, gourmet and gourmand. Both come into the English language from the French, from unrelated origins; but their meanings have come to be associated. Gourmet originally meant a wine taster or a wine merchant's apprentice, and had no association with food. Gourmand, a Medieval French word, always meant a hearty eater; but for a time it carried the meaning that today we attach to gourmet: connoisseur of fine food and delicate fare. As both words entered the English language and their anglicized pronunciations sounded similar, gourmet came to take on gourmand's meaning of a sophisticated and discerning eater. Over time gourmand came to only mean a glutton. Both books below nibble and gobble, sip and swig at these concepts, and I bring up these shifting meanings simply to show that all things contain the seeds of their apparent opposites.

The Epicure's Anthology. Collected by Nancy Quennell. With an Essay on the Epicure and the Epicurean by A.J.A. Symons. With Decorations by Osbert Lancaster. London: Golden Cockerell Press, 1936. Number 59 of 150 hand-numbered copies printed on handmade paper and signed by the illustrator.

This is a lush book both in content and in form. The raised bands and gilt lettering and decorations on its burgundy morocco spine proclaim the book's elegance even before it is opened. The title page, facing illustrations, and decorations throughout speak with calm, understated grace.

A.J.A. Symons, who wrote the stylish introductory essay, co-founded the Wine & Food Society with André Simon a few years before this volume came out. Symons' essay points out the difference between epicure

and epicurean, and tells us that the namesake for both, Epicurus, the Roman philosopher who championed freedom, pleasure and friendship, also counseled moderation. The true epicure, Symons maintains, sticks more closely to the original doctrine, while the more indulgent epicurean eschews the moderation and restraint.

The contents of the anthology constitute a splendid sampling of literary writing on food, from ancient times up through the early 20th century. English literature is especially well represented. Savory passages from Dickens, Keats, Thackeray, Milton, Boswell, Jane Austen and Edith Sitwell show that the English, although not noted for their cuisine, have always been keen appreciators of fine food and able to write about it with befitting elegance. Classical, Biblical and French writers round out the fare.

The Glutton's Paradise: Being a Pleasant Dissertation on Hans Sach's "Schlaraffenland" and Some Similar Utopias by Hans Hinrichs. Mount Vernon, NY: 1955.

"Are you lazy, loutish, sleepy, slow... clumsy,...belarded with fat, or distended with gas? Come to Sach's Schlaraffenland, and welcome." So begins the introduction to this hearty, Falstaffian little book. Hans Sachs (1494-1576) was a German cobbler and poet, a fearsomely prolific ballad-writer, author of over 4,000 "Meisterlieder," and the hero of Wagner's "Die Meistersinger." In his poem "Schlaraffenland," Sachs envisioned a utopia for gluttons and guzzlers where all the landscape and all the buildings are edible and tasty, where the wells run with wine - "Malmsey and Mulberry and Rhine," where crisply fried bacon pigs run around with knives in their backs, inviting you to take a slice. There are subregions of this garden of earthly delights where liars, cowards, and lechers are ennobled. This utopia starts out sounding like fun, but by carrying the excess to excessive lengths, Sachs makes these delights disgusting. Hinrichs provides a rich essay and commentary on Sach's poem and other sensual visions of paradise.

SLOBS...SNOBS...GLUTTONS...cont'd.

The book is handsomely printed and illustrated with fanciful visions the artists cooked up of Schlaraffenland. Gourmands cavort and debauch in woodcuts and engravings. The imaginary land takes on cartographic reality in reproductions of fanciful maps; one shows a Germanic love of detail, another Italian charm. There is even a tipped-in color plate showing the low-lander Peter Breugel's unique version of the place. Enjoyment.

The Hogs you meet on every side
Are sleek and fat and crisply fried:
They carry knives — it's very nice —
And stand by while you carve your slice!
The very horses drop — poached Eggs!



The only friends who are free from care
are the goblet of wine and a book
of odes. Hafiz — 15th C Persian
Historian.

Wine whets the wit, improves its native
force, and gives a pleasant flavor
to discourse. John Pomfret, The Choice.

Good company, good wine, good welcome
make good people. Shakespeare.

.. Wants / Dups ..

WANTED!!

Member: Earl Way

Liebling, A. BETWEEN MEALS.
Belloc, H. ADVICE.
Bradford, S. THE ENGLISHMAN'S WINE —
THE STORY OF PORT.
Coulter, S. THE CHATEAU.
GRAPES & GRAPE VINES OF CALIFORNIA.
Griswold, F. G. FRENCH WINES & HAVANA
CIGARS.
Harrison, G. BRISTOL CREAM.
Wasson, Rev.E.A. RELIGION & DRINK.
Berry, C.W. VINIANA.
Campbell, Ian M. WAYWARD TENDRILS OF
THE VINE.
Fisher, M.F.K. THE ART OF EATING.
Gayre, G. WASSAIL! IN MAZERS OF MEAD.
Hallgarten, F. ALSACE. ITS WINE GARDENS
CELLARS & CUISINE.
Olivier, S. WINE JOURNEYS.
Cole, Wm. AND BE MERRY.
Croft-Cooke, R. PORT.
deGroot, R. AUBERGE OF THE FLOWERING
HEARTH.
Hyams, E. DIONYSUS. A SOCIAL HISTORY..
Lawrence, R. de T. JEFFERSON & WINE.
Simon, Andre L. HISTORY OF CHAMPAGNE.
Younger, W. GODS, MEN & WINE.
WINE, BEER, CIDER, SPIRITS, LIQUEURS,
COCKTAILS...(comp. by S. Simon).
Taylor, R. VESSEL OF WRATH.
Stern, G.B. BOUQUET.
Ray, Cyril. IMBIBERS (all No.'s)
Mowat, J. ANTHOLOGY OF WINE.



.. Wants / Dups ..

DUPLICATES! Richard Kaplan, cont'd.

DUPLICATES! DUPLICATES!

Member: Richard Kaplan

- Arlott, J. KRUG, HOUSE OF CHAMPAGNE.
Balzer, R. CALIF'S BEST WINES. 1948.
PLEASURES OF WINE. 1964.
THIS UNCOMMON HERITAGE. 1970.
Benson, R. GREAT WINEMAKERS OF CALIF-
ORNIA. 1977.
Berry, C.W. VINIANA. 1934. 2nd.ed.
Broadbent, M. CHRISTIE'S WINE REVIEW,
1972.
Brook, S. LIQUID GOLD. 1987.
Carosso, V. CALIF WINE INDUSTRY, 1830-
1895. 1951.
Carter, Y. DRINKING BORDEAUX. 1966.
DRINKING BURGUNDY. 1966.
Codman, Russell. VINTAGE DINNERS. 1937.
Croft-Cooke, R. PORT. 1957.
SHERRY. 1956.
Dorozynski & Bell. THE WINE BOOK. 1969.
Escritt, L.B. THE SMALL CELLAR. 1960.
Fisher, M.F.K. STORY OF WINE IN CALIF-
ORNIA. 1962.
Forbes, P. CHAMPAGNE. 1967.
Gould, F. BOTTLES & BINS RECIPES. 1966.
MY LIFE WITH WINE. 1972.
GRAPES & GRAPE VINES OF CALIFORNIA.
1981 Harcourt-Brace fac.reprint.
Gwynn, S. BURGUNDY. 1934.
Healy, M. STAY ME WITH FLAGONS. 1963.
Howell, C. THE CASE OF WHISKEY. 1928.
Hyams, E. DIONYSUS. 1965.
Jacquelin & Poulain. WINES & VINEYARDS
OF FRANCE. 1966.
Lake, Max. CABERNET: NOTES OF AN AUS-
TRALIAN WINE MAN. 1977.
CLASSIC WINES OF AUSTRALIA. 1967.
Magoon & Snyder. GRAPES FOR DIFFERENT
REGIONS. U.S.D.A. Bull. 1936. 1943.
Mayo, O. THE VINES OF AUSTRALIA. 1986.
Melville, J. GUIDE TO CALIF WINES. 1955.
ONE HUNDRED SIXTEEN UNCOMMON BOOKS ON
FOOD & DRINK. (Crahan). 1975.
Peixotto, E. A BACCHIC PILGRIMAGE. 1932.
Peninou, E. HISTORY OF ORLEANS HILL
VINEYD & WINERY OF ARPAD HARASZTHY.
1983.
Peynaud, E. KNOWING/MAKING WINE. 1984.

- Reeve, L. GIFT OF THE GRAPE. 1959.
Robertson, G. PORT. 1978.
Rose, L.J. L.J. ROSE OF SUNNY SLOPE,
1827-1899. 1959.
Rudd, H. HOCKS & MOSELLES. 1935.
Saintsbury, G. NOTES... 1933.
Shand, P. BOOK OF FRENCH WINES. 1960.
BOOK OF OTHER WINES THAN FRENCH. '29.
A BOOK OF WINE. 1925.
Tait, G. PORT. 1936.
Todd, Wm. PORT. 1926.
Veronelli, L. WINES OF ITALY. 1950.
Warner, C.K. WINEGROWERS OF FRANCE &
THE GOVT SINCE 1875. 1960.
Waugh, H. BACCHUS ON THE WING. 1966.
Weschberg, J. BLUE TROUT & BLACK
TRUFFLES. 1966.
Yoxall, H. WINES OF BURGUNDY. 1970.
ZAMORANO CHOICE: SELECTIONS FROM THE
ZAMORANO CLUB'S HOJA VOLANTE, 1934-
1966. 1966.

Member: Erik Skovenborg

- Skovenborg, E. IN VINO SANITAS. 1990.

Member: Nicholas Hodgson

- (For trade only)
Busby, J. JOURNEY THROUGH THE VINE-
YDS... 1838.
Cocks, C. BORDEAUX: ITS WINES & CLARET
COUNTRY. 1846.
Kelly, A.C. THE VINE IN AUSTRALIA. 2nd
ed. 1862.
Guyot, J. CULTURE OF THE VINE & WINE-
MAKING. 1865.
Prentiss, A.N. MY VINEYARD AT LAKE-
VIEW. 1866.

Member: Gail Unzelman

- Muench, F. SCHOOL FOR AMERICAN GRAPE
CULTURE. 1981 Fac.rep. of 1865 ed.
Peninou & Greenleaf. DIRECTORY OF
CALIF WINE GROWERS/MKRS IN 1860.
1967. Ltd 450 copies.
Redding, C. HISTORY & DESCRIPTION OF
MODERN WINES. 1851 and 1876 eds.
Simon, A. HISTORY OF THE WINE TRADE
IN ENGLAND. Vol.I, 1906. Vol.II, 1907.
Thudichum. TREATISE ON WINES. 1896.

CYRIL RAY
1908 - 1991
- IN REMEMBRANCE -

Oxford educated; journalist & war correspondent; wine columnist for The Observer, Punch, and The Spectator; first president of the Circle of Wine Writers; card-carrying socialist; lover of literature, fine paintings, music and the theatre; a trained historian fascinated by military history; author of over 30 books on wine and numerous titles on other subjects - all portray Cyril Ray.

In tribute to an "old reporter who likes a glass," The Wayward Tendrils is pleased to print the following remembrances, along with a Check-List of Cyril Ray's books on wine.

Jim Gabler, in his brief profile of the author, says: "One of Mr. Ray's most significant contributions to wine literature was his editorship of the Compleat Imbiber series, which was awarded in 1964 the Wine & Food Society's first André Simon Prize. (Wine into Words, Baltimore, 1985)

James Suckling tells us in "The Wine Spectator News" (Nov 1991): "British journalist Cyril Ray never claimed to be a wine expert, but through his articles and books on the subject he enlightened a generation of wine drinkers..."

Paul Minet remembers "Cyril Ray, wine writer, hack author and wit extraordinary. Our shop in Sackville Street backed onto his rooms in Albany and in any case he was a compulsive haunter of bookshops. A small, beautifully dressed man with one of those Napoleonic drives which seem to possess small men, he always looked to me as if he had just stepped out of an Edward Ardizzone illustration. Although not particularly fat, he brought the word stout to mind. He sold us review copies and bought books for friends, criticised almost anything we cared to ask him about in the cookery and wine field, turned up at our office parties and generally treated the place

as an occasional home from home. He edited a finely produced sybaritic annual for some years called The Compleat Imbiber and we had to find odd copies of this for friends of his trying to complete sets. I was once summoned down to his country house near Hastings to buy a great carfull of miscellaneous books, which also involved our splitting a very fine bottle of port with shortbread biscuits as elevesens; all very civilised. I gather from the obituaries that I am not the only acquaintance who mourns his passing." (Book Chat, ABMR, Dec 1991)

Pamela Vandyke Price warmly writes: "Cyril Ray was short in stature. As a personality he was gargantuan. Within a couple of minutes he would be in the centre of any gathering, the lack of inches forgotten. He had an oval head, sleek hair, a slightly beaky nose in a pink face, a neat mouth, which articulated precisely selected words in a modest baritone, often with a deprecating laugh. In form slightly portly, he was always trimly dressed, a suggestion of the dandy about the way he presented himself - elegantly polished shoes, an authoritative bowler hat in town, a discreet touch of the country via tweeds and necktie or in riding clothes. Everything about him was as clear-cut as his prose-style." (Obituary, The Independent, October 1st, 1991)

Hugo Dunn-Meynell writes of his long-time friend: "Cyril Ray joined the Wine & Food Society in 1934 at the age of 26. He gave his occupation as "balloonist." ...Cyril's politics seemed at times to be slightly left of Karl Marx, and bewildered many of his friends, but not (one hopes) his fellow members of the IWFS, who recognised that the appreciation of good wine (like books, music, the theatre) has nothing to do with the way one votes. He will long be remembered - not least for his famous aphorism, 'There is no more virtue in not minding what you eat and drink than in not minding whom you go to bed with.' Amen." (IWFS, 1991)

A CHECK-LIST: BOOKS ON WINE BY CYRIL RAY

- Bollinger. The Story of a Champagne. London: Peter Davies, 1971.
New York: St.Martins Press, 1971.
London: Heinemann/Davies, 1982. Rev, enl.ed.
- Cognac. London, 1973.
New York: Stein & Day, 1974.
London, 1985. Reprint.
- Complete Book of Spirits and Liqueurs. London: Cassell, 1978.
New York: Macmillan, 1978.
- Cyril Ray's Book of Wine. New York: Wm Morrow, 1978. (This was first published as
The Guide to Wine, London:Artus, 1978)
- Fide et Fortitudine. The Story of a Vineyard: Langoa-Leoville Barton, 1821-1971.
Oxford: Pergamon Press, 1971.
- Guide to Wine. London: Artus, 1978.
London, 1982. Rev.ed.
- The House of Warre, 1670-1970. Portugal, 1970.
London: Warre & Co., 1971.
- In a Glass Lightly. New York: Barnes, 1969.
- Introduction to Wines. London: Observer, 1960.
- Lafite. The Story of Chateau Lafite-Rothschild. London: P.Davies, 1968.
New York: Stein & Day, 1969.
New York: Stein & Day, 1971. 2nd.ed.
London: Christies, 1978. Rev.ed.
London: Christies, 1985. 3rd.ed.
- Lickerish Limericks. With Filthy Pictures by Charles Mozley. London: Dent, 1979.
- Mouton-Rothschild. The Wine, the Family, the Museum. London: Christies, 1974.
London: Christies, 1980. Rev.ed.
- The New Book of Italian Wines. London: Sidgwick & Jackson, 1982.
- Newsletters for Hedges & Butler, Ltd. on Italian Wines. No.1-4. Illustrated by
Charles Mozley. No.1: The Wines of Italy. No.2: Some Wines of Piedmont.
No.3: The Wines of Sicily. No.4: A Couple of Tuscan Wines & One from
Marche. London: Hedges & Butler, c1973.
- Port in the Present Day. Observer Leaflet No.4. London: The Observer, 1960.
- Ray on Wine. London: Dent, 1979.
- Robert Mondavi of the Napa Valley. London: Heinemann/Davies, 1984.
- Ruffino. The Story of a Chianti. Italy: Ruffino, 1978.
- The Wines of France. London: Allen Lane, 1976.
London: Penguin Books, 1976.
- The Wines of Germany. London: Allen Lane, 1977.
- The Wines of Italy. London/New York: McGraw-Hill, 1966.

CHECK-LIST cont'd.

CYRIL RAY, Editor.

The Compleat Imbiber. An Entertainment. London: Putnam, 1956.
London: Putnam, 1957. 2nd impression.
New York: Rinehart, 1957.

The Compleat Imbiber. No.2. London: Putnam, 1958.
No.3. London: Putnam, 1960.
London, 1984. Facs. reprint.
No.4. London: Vista, 1961.
No.5. London: Vista, 1962.
No.6. London: Vista, 1963.
No.7. London: Vista, 1964.
No.8. London: Collins, 1965.
No.9. London: Collins, 1967.
No.10. London: Hutchinson, 1969.
No.11. London: Hutchinson, 1970.
No.12. London: Hutchinson, 1971.
No.14. London, 1989.

The New Compleat Imbiber. (No.13 in the series). London: Collins, 1986.

Gourmet's Companion. London: Eyre & Spottiswoode, 1963.

Morton Shand's A Book of French Wines. Revised & enlarged by.. London: Cape, 1960, 2nd.

Vintage Tales. An Anthology of Wine and Other Intoxications. London: Century, 1984.

CYRIL and ELIZABETH RAY

Wine with Food. London: Sidgwick & Jackson, 1975.

A CHRONOLOGICAL LISTING:

1956 Compleat Imbiber. An Entertainment.
1957 Compleat Imbiber. An Entertainment.
1958 Compleat Imbiber. No.2.
1960 Compleat Imbiber. No.3.
Introduction to Wines.
Morton Shand's A Book of French Wines. Rev.& Enlarged by.
Port in the Present Day.
1961 Compleat Imbiber. No.4.
1962 Compleat Imbiber. No.5.
1963 Compleat Imbiber. No.6.
Gourmet's Companion.
1964 Compleat Imbiber. No.7.
1965 Compleat Imbiber. No.8.
1966 The Wines of Italy.
1967 Compleat Imbiber. No.9.

CHRONOLOGICAL LISTING cont'd.

- 1968 Lafite.
- 1969 Compleat Imbiber. No.10.
In a Glass Lightly.
Lafite.
- 1970 Compleat Imbiber. No.11.
House of Warre, 1670-1970.
- 1971 Bollinger.
Compleat Imbiber. No.12.
Fide et Fortitudine.
House of Warre, 1670-1970.
Lafite. 2nd.ed.
- 1973 Cognac.
Newsletters for Hedges & Butler, Ltd.
on Italian Wines. No.1-4.
- 1974 Cognac.
Mouton-Rothschild.
- 1975 Wine with Food. (with Elizabeth Ray)
- 1976 The Wines of France.
- 1977 The Wines of Germany.
- 1978 Complete Book of Spirits & Liqueurs.
Cyril Ray's Book of Wine.
Guide to Wine.
Lafite. Rev.ed.
Ruffino. The Story of a Chianti.
- 1979 Lickerish Limericks.
Ray on Wine.
- 1980 Mouton-Rothschild. Rev.ed.
- 1982 Guide to Wine. Rev.ed.
New Book of Italian Wines.
- 1984 Robert Mondavi of the Napa Valley.
Compleat Imbiber. No.3. Facs. ed.
Vintage Tales.
- 1985 Cognac. Reprint.ed.
Lafite. 3rd.ed.
- 1986 New Compleat Imbiber. (No.13).
- 1989 Compleat Imbiber. No.14.

This check-list was compiled with the help of Mike McKirdy (Cooks Books), and Gabler's Wine into Words. Additions or corrections are welcomed and appreciated. GGU



Viva Italia

My God, he's an impudent fella!
—That girl that he showed round the cellar
Lost her *status quo ante*
Between the Chianti
And the magnums of Valpolicella . . .

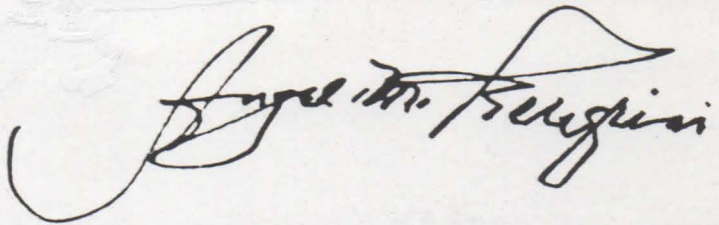
(Which reminds me of Asti Spumante,
A wine that I'm more *pro* than *anti*—
The only thing is
That this fizz aphrodis-
-iac leads to *delicto flagrante* . . .)

(From Lickerish Limericks)

ANGELO PELLEGRINI: 1903 - 1991

"Nothing is so effective in keeping one young and full of lust as a discriminating palate thoroughly satisfied at least once a day." (The Unprejudiced Palate, 1948)

Angelo Pellegrini, the Italian peasant boy who came to America and became a college professor, author, and renowned expert on food and wine died in November. He was born 20 April 1903 into a sharecropper's family in Casabianca, a small village a few miles from Florence in the central Italian region of Tuscany. After years of poverty, the Pellegrini family emigrated to the United States and settled in Grays Harbor County, Washington. Angelo was 10 years old. He worked long hours on the family farm, and then studied hard at night to learn the English language. He entered the University of Washington as a history major and graduated with honors. He finished two years of law school before being hired by Whitman College as an English teacher. He returned to the University of Washington as a professor of English and earned his Doctor of Philosophy degree. He was a spellbinding lecturer and became one of the most popular and respected teachers on the campus. But Angelo Pellegrini was not just a teacher. He wrote books, made wine, was a gourmet cook, and was widely known for his bountiful gardens. He baked his own bread in an outdoor oven and gathered mushrooms from the forest. He enjoyed and appreciated "life's simple pleasures," and wrote about them in his books. His first book, The Unprejudiced Palate (New York: Macmillan, 1948) is called a "minor classic in the annals of gastronomy." (This delight was re-issued in 1984, with an Afterword by M. F. K. Fisher.) There are eight more vintage-Pellegrini classics: Immigrant's Return (NY: Macmillan, 1951); Americans by Choice (NY: Macmillan, 1956) - Louis Martini and Rosa Mondavi are two of these Americans who tell their story; Wine and the Good Life (NY: Macmillan, 1965); The Food-Lover's Garden (NY: Macmillan, 1970); Lean Years, Happy Years (Seattle: Madrona,



1983); An Immigrant's Quest: American Dream (Berkeley: North Point Press, 1986); Vintage Pellegrini: The Collected Wisdom of an American Buonqustaio (Gourmet) (1991).

M.F.K. Fisher called him "The Great God Pan of the Pacific Northwest" who "pipes his songs of love and wine and life."

Thank you, Angelo Pellegrini.

Ron Unzelman:

By his years, he was supposed to be old, but he didn't look old as he busily stirred the batch of risotto and bustled about the kitchen. It was our first meeting of Angelo Pellegrini, although we "knew and loved" him from his books - books which were basically about him: his life, his thoughts and philosophy; wine and food and the simple pleasures of life; and always how blessed he was to be in this land of plenty called America.

We were gathered at the home of Dr. Phil Morris in 1984. Many years before, Phil had taken an undergraduate course taught by Angelo Pellegrini at the University of Washington. Phil remembered his favorite lecturer when the local medical society wanted a speaker on the subject of Wine & Health; he arranged for Angelo Pellegrini to come to Santa Rosa to give the talk. The evening following his lecture, the Morrisises asked Gail and me to "come over and have dinner with Angelo Pellegrini." It was a wonderful evening to treasure in memory.

Angelo like to talk, and the stories flowed easily and freely - but usually amended by his wife Virginia with a sly correction to get the dates or characters "completely" accurate. The inter-action between this long-married couple was delightful entertainment. He played the outgoing, gesturing Italian bordering on, if not over, the line of "male chauvinism." But always

PELLEGRINI cont'd.

with that impish twinkle in his eyes. She, diminutive and playing the supporting role, nevertheless seemed to get in the last word. After dinner, and generous pouring of wine, Mrs. Pellegrini even told a story on Angelo - about the time he became separated during a wild-mushroom hunt and had to be rescued by the Boy Scouts - most embarrassing for an old mushroom hunter. The risotto he treated us to contained some of these mushrooms; he had brought them along with him "just in case." It was the best risotto we've ever eaten. He had also packed into his suitcase a bottle of his home-made wine for us to try. Cabernet sauvignon. Vintage 1973. The grapes came from "Mondavi's best vineyard;" every year he had them trucked from Napa to his backyard in Washington - there to be crushed and fermented in the natural way. He didn't approve of the "test-tube boys" who took all of the life out of the grape. No fining. No filtering. No chemicals. He rarely racked his wine, believing the sediment added to the character. His wine was delicious - full of flavor, smooth, a joy to drink. Salut, Angelo!

Phil Morris:

As I am crushing garlic in my kitchen preparing pasta with turkey sausage and lots of tomatoes and garlic, I think about the tenets that Angelo Pellegrini laid down for his students. I always remember with a chuckle his colorful description of a son of Athens who ate a head of garlic every day and usually stuffed 10-20 cloves under the skin of each chicken he baked. (I don't know if I could do that as a practicing general surgeon, but it might provide a great method of patient selection.)

During the early 1960s I had the pleasure of being one of Angelo's students in his Shakespearean classes at the University of Washington in Seattle. His zest for life and Shakespeare, with his love of wine and food and gardening, was very

compelling and very contagious. I am sure that many of his students who have read his books have heeded his advice and cultivate their own vegetable gardens. Some probably make their own wine - I know they appreciate it - and, like Angelo, I am sure they are all excellent cooks.

His philosophy of life seems increasingly meaningful as the world becomes a more hectic and less family-oriented place. We are all sad for his loss; but I know he is now sitting on a cloud drinking some excellent red wine and smiling about how easy it is to grow garlic in heaven.



DEAR DIARY...

by Fred McMillin

In the last issue, we mentioned diaries by Samuel Pepys (1660) and Thomas Jefferson (late 1700). That brought to mind Sir George Simpson, who jotted down notes about the California wine scene a few decades after the Jeffersonian presidency. Sir George, of the Hudson's Bay Company, possessed a charming British wit. To wit, noting Dr. Edward Bale's (Gen. Vallejo's nephew and pioneer Napa Valley wine-grower) affection for the bottle, he wrote that Dr. Bale often takes doses quite different from those he prescribes.

At the time of these observations, all California wine was made from the Mission grape, known for yielding a wine of low complexity and even lower acidity. Recently I arranged for Story Vineyard (Amador County) to make a 100% Mission grape red table wine to be served in my next course on the history of California wine making. However, we do not expect it to win any medals, since after tasting such a wine 150 years ago, Sir George wrote that "politeness alone induced me to swallow it".

--IN SEARCH OF THE MISSOURI CONTINGENT--

by Gail Unzelman



seek and ye shall find" - the search is exciting adventure and success is exhilarating satisfaction. A recent two-week trip to Missouri provided a rich harvest of both. I went to search out the stomping grounds of five of my wine-writer heroes - George Husmann, Friedrich Muench, Isidor Bush, George Engelmann, and Henry Shaw. During the search C.V. Riley's name was added to the list as a supporting character. All of these gentlemen were important writers of grape and wine history, and made vital contributions to the promotion and survival of the world's wine industry in the 1800s. Sadly, these men and their works are now mostly forgotten, their histories neglected.

It should not be surprising that so much wine history, with my contingent meshed together in the middle of it all, occurred in the state of Missouri. During this busy period (mid-to-late 1800s) in the development of America's wine industry, Missouri was the second largest winegrowing state in the Union.

I first looked for Henry Shaw to see a copy of his book, The Vine and Civilisation (St.Louis, 1884). For some reason I had never connected Henry Shaw, founder of the world-renowned Botanical Gardens of Saint Louis, with Henry Shaw, author of the elusive little book that I have been seeking all these years for my wine book collection. But they are one and the same.

Henry Shaw (1800-1889) emigrated to the U.S. from his native England as a young man and became a very successful hardware and cutlery merchant-importer in St.Louis. By age forty he figured he had accumulated enough wealth to allow him to retire, and with a steady income from his many St.Louis real estate holdings, he could now devote the remaining years of his life

to his love of botany, plants, travel, the languages - and enjoy his fine wines and many books. In 1857 he engaged Dr. George Engelmann, noted botanist and gynecologist, to advise him in establishing his Botanical Gardens. Under his direction a botanical library was developed that has become one of the most prestigious in the United States. On Shaw's death the magnificent, and scientific, gardens - covering over 250 acres - along with the library and one of the world's largest herbariums, were willed to the city of St.Louis.

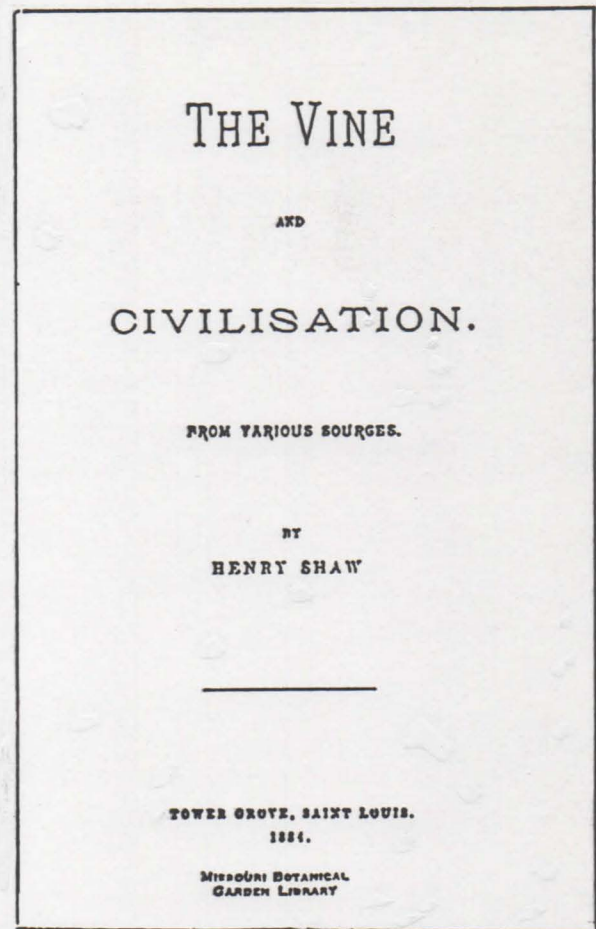
All of Shaw's papers (correspondence, receipts, invoices, notes - he diligently saved EVERYTHING) are kept in the Botanical Garden Library archives, carefully catalogued. Here, in finely scripted invoices, you can see his love for fine wines, and books in almost every language. These archives also lovingly house a copy of his book on wine. Henry Shaw believed that wine is a civilizing drink and wrote his little book in the cause to educate his fellow Americans to its benefits and "give a brief history, drawn from various authorities." He translated an 1840 lecture by Prof. Babrius of Bordeaux, relating his theory that "wine producing countries being the most favoured of God's creation, and wine-drinkers the most temperate of men, the cause of the vine and civilization is clearly advocated ...Everywhere where the grape ripens, the arts, poetry, eloquence, the exquisite sentiment of the beautiful bursts and expands, as under the enchanted zephyr of a beneficent divinity. We may say with truth, and without restriction, that civilization is a flower that grows only spontaneously in the midst of vineyards." Shaw continues with the history of the vine and its wines from "remote antiquity" to "the strenuous exertions (being made) for the improvement of wine production in California," and delves deeply into the influence of wine upon civilization. He cites the Roman poets, Horace and Pliny, Brillat Savarin, Shakespeare, Redi, and Moore. He discusses the wines of the world, covering them country by country, and specifies the great vineyards and wines of France,

MO. CONTINGENT cont'd.

Germany, Spain, Portugal, Italy, Greece and the other wine growing countries.

In looking through the invoices of wines purchased by Shaw, it became clear that he preferred the classed growths of Bordeaux and the fine wines of Burgundy that he described in his book. Latour, Margaux, Mouton-Rothschild, Leoville-Poyferre, Clos Vougeot, Chambertin, Kirwan, and Pape Clement were frequently bought, usually in one or two-case lots, but often more. Shaw describes his wine friends as "a few old amateurs of claret" who "highly relish Chateau Pape Clement." Indeed. The invoices also showed his fondness for vintage port and old madeira...and the directors of his Gardens enjoyed his port at their annual banquets for many years after his death. He occasionally ordered barrels of California Carignan and "California Claret". Local wines, such as Herbemont and Catawba, were bought from Stone Hill Winery in Hermann, a major wine-growing area of Missouri. In his book Shaw states with pleasure that "Chianti wine has recently been imported to St.Louis; (it is) fine, mild, and pleasant to drink." Several invoices record his enjoyment of it.

After Shaw carefully relates the story of the vine and its wines, he writes several helpful pages on the "difficult task" of choosing wines and on the management of a "good cellar well filled." He offers that "fine wines should be kept in cellars where no motion can affect them, far from vibration or trembling of the earth, or from traffic over granite pavements. They should be as far removed from sewers, and the air of the courts, where trades of a bad odour are carried on, as possible. No vinegar must be kept in the wine cellar. A great object in the preservation of wine in the cellar is to keep the bouquet as long as possible, with that agreeable aroma which marks the highest class of wines...chiefly met with in those from France. Wines lose their bouquet by being kept too long. Mere age is no criterion



of the excellence of wine. ...The first object to be attained in choosing good is its purity. Whatever be the country from whence it comes...if it be adulterated with anything foreign to its own growth it ought not to be selected. The higher classes of wine should be transported to the purchaser with great care..removing the more delicate wines in the spring and autumn, when the weather is temperate."

According to several receipts found in Shaw's "Household Expenses" file, we can deduce that he bottled some of his wines himself. He regularly purchased "fine wine corks" (\$1/gross), printed wine labels and bottles. Two bottling machines were bought - one in 1874, another in 1885. Since he ordered almost all of his European wines by the case, I presume that most of these supplies were reserved for the bottling of his "California Claret" and Carignan, and probably a little port.

MO. CONTINGENT cont'd.

I was hoping to find booksellers' invoices showing Shaw's purchases of books on wine and grapes, but found only one. In February 1886, he bought a copy of Thomas G. Shaw's Wine, the Vine & the Cellar (1864 edition) from David Francis, Dealer in New and Second Hand Books, New York City. According to Francis' letterhead, he issued "Catalogues of Books in stock - many of which are rare - from time to time"; Shaw's 1886 order for 13 books from one such catalogue totaled \$64. No.898, Wine, the Vine & the Cellar, cost \$2. (Nine other wanted titles had already "been sold" - Henry Shaw experienced these familiar disappointments also!)

Shaw did have other volumes on wine in his library, as evidenced today in his books now kept on the Botanical Library shelves. They sit proudly, bearing his bookplate, and include Robert Buchanan's Culture of the Grape and Wine Making (1854), the 1862 edition of Open Air Grape Culture by John Phin, F.R. Elliott's Fruit Book, several editions of Bush & Son & Meissner's Bushberg Catalogue/Manual, and the two-volume 1801 edition of Traité Théorique Pratique by Chaptal, Rozier, et al. I might add that the library is a treasure-trove of early agricultural works, including all of the U.S.D.A. reports and the Missouri State Agricultural Reports (in which Riley's pioneering studies on phylloxera first appeared).

Henry Shaw had his treatise printed in an edition of only 100 copies, a fact I happily discovered after finding the receipted invoice from his printer, R.P. Studley & Co. Dated October 1884, Shaw was charged \$100 for 100 copies of "The Vine and Civilisation (sic)". Since Studley & Co. did business as Printers-Lithographers-Binders & Stationers, can we suppose that the invoice amount included binding also? The book (8"x5", 71 pp) was nicely bound in a black, pebbly cloth, the title boldly stamped in gilt within blind-stamped

decorative borders on the front cover. It is a lovely book.

Among the "various sources" that Henry Shaw mentions and quotes from, he specifically calls attention to the "valuable treatise on the Grape Vines of the United States" lately published by Dr. George Engelmann, and the Bushberg Catalogues in which "much useful information is given in regard to the varieties, propagation, and proper mode of culture of the American grape vines." But these are another chapter in my continuing search...



- Bookplate used by Henry Shaw -

Courtesy: MO Botanical Garden Library

(The Botanical Garden Library Archivist has never seen a bottle of Henry Shaw's wine - either full, empty, or pictured - with his personal wine label. It could be a good guess that he used this same design, writing in the name of the wine in the bottom "ribbon".)



F I N

-- ON THE BOOK TABLE...

WINE BOOKS: NEW RELEASES --

by Bo Simons

Leon D. Adams, *THE COMMONSENSE BOOK OF WINE*. San Francisco: Wine Appreciation Guild, 1991. 168 pp \$8.95. New edition of the popular wine appreciation guide.

Nicolas Faith, *CHATEAU MARGAUX*. New York: Vendome, 1989. 215 pp \$50. Big book tracing the history of this 1st growth chateau.

Clive Coates, *THE WINES OF FRANCE*. London: Century, 1990. 416 pp \$39.95. Coates, a Master of Wine, explores all the wine regions of France; comprehensive.

Jeffrey Benson & Alastair MacKenzie, *SAUTERNES*. London: Sotheby, 1989. 184pp, \$39.95. An updated edition that has information on vintages from 1890-1989.

Gene Ford, *DRINKING & HEALTH: THE GOOD NEWS THE BAD NEWS & THE PROPAGANDA*. San Francisco: Wine Appreciation Guild, 1990. 128pp \$8.95. Paperbound.

James Laube, *CALIFORNIA'S GREAT CABERNETS*. San Francisco: Wine Spectator Press, 1989. 460pp \$29.95. And, *CALIFORNIA'S GREAT CHARDONNAYS*. SF: Wine Spectator, 1990. 382pp \$29.95. Laube is an editor of "The Wine Spectator." These two guides to consuming the two most popular of California's fine varietals are big & slick, like the magazine.

Robert Parker, *BORDEAUX 1961-1990*. New York: Simon & Schuster, 1991. 700pp \$40. Revised & updated.

Michael Broadbent, *THE NEW GREAT VINTAGE WINE BOOK*. New York: Knopf, 1991. 448pp \$40. Christie's wine man brings out another edition of his tasting guide to wines, with good notes on rarer and vintage wines.

Matt Kramer, *MAKING SENSE OF BURGUNDY*. New York: Wm Morrow, 1989. 528pp \$24.95. Kramer's guide is dense with facts, especially on vineyard ownership and production, and he is free with opinions on what he likes & does not like.

Burton Anderson, *WINE ATLAS OF ITALY*. NY:

Simon & Schuster, 1990. 320pp \$40. Carefully done exploration of the wine making regions of Italy.

ULTIMATE GUIDE TO BUYING WINE. San Francisco: Wine Spectator, 1991. 370pp \$15.

Molly Chappellet, *A VINEYARD GARDEN*. New York: Viking, 1991. 304pp \$40. Not really a wine book, this lush photographic work focuses on the gardening lifestyle of the Chappellet vineyard estate in Napa Valley, CA.

Charles Pomerol (Editor), *THE WINES & WINE LANDS OF FRANCE: GEOLOGICAL JOURNEYS*. Orleans: Editions du BRGM, 1989. (Distributed in U.S. by Wine Apprec Guild) 370pp \$45. This English translation of a French work looks at terroir geologically. Each of the 15 major winegrowing regions of France is examined first historically, and then in some depth, geologically. Includes maps and itineraries to view the landscape and taste the wine. Many color photographs.

VITICULTURE: VOLUME I: RESOURCES IN AUSTRALIA. Edited by B.G. Coombe & P.R. Day. Adelaide: Australian Industrial Pub Ltd 1988. 211pp \$35. Volume 1 of a proposed two volume set that looks at the technical side of grape growing.

Pamela Van Dyke Price, *WOMAN OF TASTE: MEMOIRS FROM THE WINE WORLD*. London: John Murray Ltd, 1990. 314pp £17.

Allan Young, *CHARDONNAY: YOUR INTERNATIONAL GUIDE*. Napa, CA: Internatl Wine Academy, 1991. 182pp, revised & updated.

Barbara Ensrud, *BEST WINE BUYS UNDER \$10-: THE DOLLARWISE GUIDE TO WINE*. New York: Villard, 1991. \$8.95.

Rosemary George, *SIMON & SCHUSTER POCKET WINE LABEL DECODER*. NY: Simon & Schuster 1991. American edition of work first published in England in 1989. Heavy concentration on European wines; some wrong information about Calif wines.

Malcolm Gluck, *SUPERPLONK: GLUCK'S GUIDE TO SUPERMARKET WINES*. London: Faber, 1991. Paperback guide on what wines to buy at British supermarkets, begins, "Only sex & politics have more rubbish written about them than wine."

cont'd..

NEW RELEASES cont'd..

Hugh Johnson, MODERN ENCYCLOPEDIA OF WINE. New York: Simon & Schuster, 1991. Previous editions in 1983 and 1987; essential reference.

Keith Power, THE WINE CELLAR MANUAL: BEING AT HOME WITH WINE. Mill Valley: PDS Pub, 1991. Interesting new book on both how to stock a wine cellar and how to build or buy one. 162pp \$11.95.

Richard Smart, SUNLIGHT INTO WINE: A HANDBOOK FOR WINEGRAPE CANOPY MANAGEMENT. Adelaide: Winetitles, 1991. Illustrated spiral-bound handbook by the down-under guru of good wine making.

Roger Voss, SIMON & SCHUSTER POCKET GUIDE TO CHARDONNAY. NY: Simon & Schuster, 1991.

Don Martin, THE BEST OF THE WINE COUNTRY: A WITTY, OPINIONATED AND REMARKABLY USEFUL GUIDE TO CALIFORNIA'S VINELANDS. Columbia, CA: Pine Cone Press, 1991. 303p

COLE'S INSIDER'S GUIDE TO THE WINES AND VINES OF NAPA COUNTY. Austin Moss, Editor. Santa Rosa: Cole, 1991. 289 pp. Companion to INSIDER'S GUIDE TO SONOMA COUNTY. No real inside information.

Fiona Beeston, THE WINE MEN. London: Sinclair-Stevenson, 1991. 224pp.

LAROUSSE WINES & VINEYARDS OF FRANCE. New York: Arcade, 1991. Translation of Vins et Vignobles de France. 1st U.S. ed.

Ian Hill, WINE TOURING & TASTING IN THE MID-ATLANTIC STATES. White Hall, VA: Betterway, 1991. Folksy touring guide to Maryland, Virginia & North Carolina wineries. Large paperback.

Roger Gentile, DISCOVERING OHIO WINES. Columbus, OH: Enthea Press, 1991. 120pp. Large format paperback, has a good short history of the state's wine industry and touring tips on nearly 50 wineries.

Dan Berger and Richard Hinkle, BEYOND THE GRAPES: AN INSIDE LOOK AT NAPA VALLEY. Also: BEYOND THE GRAPES: AN INSIDE LOOK AT SONOMA COUNTY. Wilmington: Atomium, 1991. 256 pp each. \$40 ea. Large, lush picture books with postcard-pretty photos, & shallow, short sketches of wineries.

Marc Millon, THE WINE ROADS OF ITALY. London: Grafton, 1991. 416pp.

GOLDWYN'S LIST OF WINE MEDIA. Ithaca, NY: Internatl Wine Review, 1991. Ever want to write Hugh Johnson, or Dan Berger, or wonder who writes the wine column for the "Kalamazoo Gazette"? This book (3-ring notebook with printed filler paper, actually) is the helpful answer.

Kathleen D. Fish, CALIFORNIA WINE COUNTRY SECRETS: WHISPERED RECIPES AND GUIDE TO RESTAURANTS & WINERIES OF NAPA & SONOMA. Monterey, CA: Marketing Arm, 1991. 271pp.

Kathleen D. Fish, MONTEREY'S SECRETS: WHISPERED RECIPES & GUIDE TO RESTAURANTS, INNS & WINERIES OF THE MONTEREY PENINSULA. Monterey: Market 'g Arm, 1991. 287pp.

INTRIGUING TITLES-FORTHCOMING BOOKS

Maureen Ashley, ENCYCLOPEDIA OF ITALIAN WINES. New York: Simon & Schuster, 1992. Oz Clarke's Regional Wine Guides Series.

Hubrecht Duijker, THE WINE ATLAS OF SPAIN & TRAVELER'S GUIDE TO THE VINEYARDS. NY: Simon & Schuster, 1992.

Kathryn McWhirter, ENCYCLOPEDIA OF SPANISH AND PORTUGUESE WINES. New York: Simon & Schuster, 1992. Oz Clarke's Regional Wine Guides Series.

Richard Mayson, PORTUGAL'S WINES & WINE-MAKERS. Century, 1992.

Miramar Torres, THE CATALAN COUNTRY KITCHEN: FOOD & WINE FROM THE PYRENEES TO THE MEDITERRANEAN SEACOAST OF BARCELONA. Foreword by Gerald Asher. Reading, MA: Addison Wesley, 1992.



BOOK FAIR CALENDAR

Jan. 4-5	Books, Paper & Collectibles Show	Pasadena, Calif.
Jan. 4-5	Las Vegas Antiquarian & Used Book Fair	Las Vegas, Nev.
Jan. 11-12	Ft. Lauderdale Antiquarian Book Fair	Ft. Lauderdale, Fla.
Jan. 11-12	Sacramento Rare Book & Ephemera Show	Sacramento, Calif.
Jan. 12-13	P.B.F.A. Fair	London, England
Jan. 17-19	Ft. Lauderdale Winter Antiq'n Book Fair	Ft. Lauderdale, Fla.
Jan. 21	P.B.F.A. Fair	London, England
Jan. 25-26	Austin Book & Paper Show	Austin, Texas
Feb. 2	Westchester Antiq'n Book & Ephemera Fair	Tarrytown, N.Y.
Feb. 14-16	California Int'l Antiquarian Book Fair	Los Angeles, Calif.
Feb. 15	Delaware Antiquarian Book Show	Wilmington, Del.
Feb. 28-Mar. 1	Greenwich Village Antiquarian Book Fair	New York, N.Y.
Feb. 29-Mar. 1	Houston Book & Paper Show	Houston, Texas
Mar. 6-8	Washington Antiquarian Book Fair	Arlington, Va.
Mar. 13-15	Florida Antiquarian Book Fair	St. Petersburg, Fla.
Mar. 14-15	Ephemera Twelve Fair & Exhibition	Old Greenwich, Conn.
Mar. 20-21	Pikes Peak Book Fair	Colorado Springs, Col.
Mar. 22	Connecticut Antiquarian Book Fair	Litchfield, Conn.
Apr. 4-5	Long Island Book Fair	Albertson, N.Y.
Apr. 25-26	California Antiquarian Book Fair	Glendale, Calif.
Apr. 25-26	Eastside Antiquarian Book Fair	New York, N.Y.
Apr. 25-26	MARIAB Antiquarian Book Fair	Wilmington, Mass.
May 1-3	* New York Antiquarian Book Fair	New York, N.Y.

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David Darlington. Vol.I No.2

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