

1. Adams, Leon. *The Commonsense Book of Drinking*. With a Foreword by Morris Fishbein, M.D. *New York: David McKay Company*, (1960). Van Rees Press, New York. 21 cm. xiv, 210 pp. Cloth. Back panel of dustjacket pasted in on rear endpaper.

First edition. Inscribed on front endpaper: "For Galen Drake, brilliant, friendly sage of the airways—Leon D Adams, August 1960." Gabler omits this book from his bibliography, though there are many references to wine.

2. Adams, Leon. *The Commonsense Book of Wine*. Foreword by Dr. Maynard A. Amerine. *New York: David McKay Co*, (1958). Van Rees Press, NY. 20.5 cm. xiv, 178 pp. Tan cloth, dj. Inconspicuous damp-stain at top edge of cover and dustjacket.

First edition.

3. Adams, Leon. *The Commonsense Book of Wine*. Foreword by Dr. Maynard A. Amerine. *New York: David McKay Co*, (December 1958). Van Rees Press, NY. 20.5 cm. xiv, 178 pp. Brown cloth.
©1958. Second printing December 1958.

4. Adams, Leon D. *The Wines of America*. San Francisco Book Company. *Boston: Houghton Mifflin Company*, 1973. 24 cm. xii, 465 pp. Maps. Wine label reproductions on endpapers. Cloth, dj. Poor condition: covers and dj water stained and warped, but internally a serviceable reading copy.
First edition.

5. Adams, Leon D. *The Wines of America*. Third edition. Illustrated with Photographs and Maps. *New York: McGraw-Hill Book Company*, (1985). 23.5 cm. x, 608 pp. Maps. Wine label reproductions on endpapers. Cloth, dj. Fine.

©1985. 1 2 3 4 5 6 7 8 9 DOCDOC 8 7 6 5 4.

6. [Addison & Steele et al]. *The Tatler [1709-1710], with notes, and a general index*. Complete in one volume. [Bound with]: *The Guardian [1713], with notes, and a general index*. Complete in one volume. *Philadelphia: J.J. Woodward*, 1831. Stereotyped by L. Johnson. 23 cm. [The Tatler]: 444 two-column pp + plate at page 424; [The Guardian]: 244 pp + 2 plates, at frontispiece and page 48. Marbled endpapers. Full brown leather. Binding fairly worn and loose, foxing throughout and some stains.

Of interest is the essay [untitled] which was published by Nash as "The Trial of the Wine-Brewers." The piece is dated "Thursday, February 9, 1709-10." The Tatler begins April 1709, but for the first three months of 1710, articles are dated 1709-10. There is a lot of "social history" here that, to some people at least, makes fascinating reading.

7. Addison, Joseph. **The Trial of the Wine-Brewers. From The Tatler, Thursday, February 9, 1709. An Essay by Joseph Addison. With An Introduction Into Mr. Addison's Drinking by Edward F. O'Day. San Francisco: John Henry Nash, 1930. 29.5 cm. (6 blank leaves), vi, 18, (1 colophon) pp, (5 blank leaves). Marbled boards. Spine missing and a few other minor blemishes.**

Three hundred and eighty-five copies of this book have been printed from Bulmer type on Worthy paper by John Henry Nash in the month of October of the year of our Lord Nineteen Hundred and Thirty. The decorations are by William Wilke. This copy being Number 159.

Accompanied by a copy of a letter from F.R. Main of the Worthy Paper Company, Mittineague, MA, to Nash, ordering a copy of this book to be sent to Lewis Alliger of Katonah, NY. Also included is Nash's typescript reply to Main on Nash's letterhead (paper has Nash watermark), and an envelope with card for ordering the book.

For more information, see Gabler G10360.

8. Adelman, Raban Graf. **Das Lied vom Wein. Illustration von Marianne von Adelman. Schallplatte von harmonia mundi. Herausgegeben von Marianne von Adelman. Olten: Urs Graf-Verlag, (1968). Printed in Switzerland. 20.5 x 18.5 cm. 56 pp. Numerous illustrations. Glossy boards, illustrated cover. Small waterstain at very bottom of spine.**

Volume 14 in series "Dreiklang Text Bild Ton." There are chapters on France, Germany, Switzerland and Austria, Italy, Greece and Spain. A 45 rpm record is inserted in sleeve inside back cover. Songs are performed by Collegium Vocale, Cologne. Texts for the songs (German and French) are on pages 53-54.

9. Adlum, John. **A Memoir on the Cultivation of the Vine in America and the Best Mode of Making Wine. Washington: Davis and Force, 1823. 20 cm. (2 blank), 142 pp. Original boards (?) stained. Back and inner hinges repaired with cloth tape. Normal foxing throughout.**

This is the copy that was used for the Booknoll Reprints edition of 1971 (see below). It is in as good condition as could be expected after suffering through the facsimile process. A good bookbinder could make some improvements, although the book is certainly serviceable as is.

In his preface, Adlum says that his application to the President a few years ago to set aside some land in the city of Washington for an experimental vineyard was rejected. He was thus obliged to prosecute the undertaking himself without assistance and without patronage.

One of Adlum's themes is the difference between the effects of alcohol in wines and in spirits. Physicians have been led to "compare the moral effects, if we may so term them, produced by intoxication with different Wines, with Champaign and Claret, or with Port or Sherry; the elevation of thought produced by the former, with the sedative effects of the latter; or who have had an opportunity of witnessing the stupidity produced by ale, and the ferocity which results from intoxication with spirits."

10. Adlum, John. **A Memoir on the Cultivation of the Vine in America, and the Best Mode of Making Wine. Second Edition.** “What is life to a man that is without wine? for it was made to make men glad. Moderately drank, and in season, bringeth gladness of the heart and cheerfulness of the mind.” *Washington: The Author*, 1828. Printed for the author, by William Greer. 19.5 cm. 179, (1 errata), (2 blank) pp. Frontispiece foldout facsimile of letter from Jefferson to Adlum dated April 11, 1823 (20 x 16 cm). Disbound, with front cover and spine missing, but original back cover is present and has Adlum’s price list of grape vines and wines. Ready for a good bookbinder, with no repair tape to remove.

In the preface, Adlum says he’s added extracts from Dufour’s *Vine-dresser’s Guide*, from McCulloch’s work on wine making, and from Jullien’s *Topography of all known Vineyards*.

11. Adlum, John. **A Memoir on the Cultivation of the Vine in America, and the Best Mode of Making Wine. With the addition of: a facsimile of Jefferson’s letter to Adlum; a biography and bibliography by Dorothy Manks, reprinted from Huntia II; a Petition of John Adlum to the 20th Congress, April 30th, 1828.** *Hopewell, NJ: Booknoll Reprints*, 1971. 20.5 cm. (10) pp; [facsimile of Adlum’s Memoir]: 142 pp; (8 blank) pp. Cloth.

12. [Adlum]. Peckham, Howard H. (editor). **Memoirs of the Life of John Adlum in the Revolutionary War.** Edited, with an Introduction by Howard H. Peckham. Published for The William L. Clements Library Associates. *Chicago: The Caxton Club*, 1968. 18.5 cm. xii, 143, (1 colophon) pp. Paper.

“Eleven hundred copies were printed on Mohawk Superfine paper at the Acorn Press in Maywood, Illinois. Five hundred copies were bound in G.S.B. Fabric’s S-522 blue slate cloth for The Caxton Club and six hundred in paper for the William L. Clements Library Associates by Spinner Brothers Company of Chicago.”

An interesting companion for your Adlum wine books. The manuscripts of this diary are held by the Clements Library.

13. Adrian. **Cocktail Fashions of 1936.** Illustrations by Emily Jones and Paul Van Tuyl. *New York: F.P. Aguado & Co*, (1935). Printed in USA. 18.6 cm. 125 pp. Numerous illustrations and decorations in color. Blue cloth, gilt, fine. Endpapers browned.

First imprint. Limited edition, Book No. [blank]. Copyright date is 1935. Ownership signature: “Ambrose Heath. June 1936” and in the same hand: “(Simpkin, Marshall).” Ambrose Heath wrote several books on food and drink. A nice association copy of an attractively illustrated cocktail book. Noling (page 24) lists a London edition of 1936, but his source is “(Heath-Good drinks).” Heath’s listing in *Good Drinks* (page 226) reads: “ADRIAN. Cocktail Fashions of 1936. Simpkin, Marshall.”

14. [Adulteration]. **The Tricks of the Trade in the Adulterations of Food and Physic; with Directions for their Detection and Counteraction.** *London: David Bogue, Fleet Street*, 1856. Thomas Harrild, printer, London. 17.5 cm. xvi, 191 pp + 32 pp W. Kent & Co book catalogue dated July, 1857. Cloth, spine spotted, chipped at extremities.

The author exposes the techniques used by many merchants in the adulteration of a wide range of products, including foods, alcoholic and other beverages, tobacco and drugs. For example, regarding the various anchovy products: "Unfortunately, in six cases out of ten, the only portion of these preserved delicacies that contains anything relating to anchovy is the paper label pasted on the bottle or pot, on which the word itself is printed." The following statement in connection with the adulteration of wine contains some material for thought even today: "As the knowledge of the proper flavour of wines forms in itself an art which few excel in, and all are ambitious of, the unprincipled merchant has a wide and safe field for his nefarious practices." Among the practices detailed, besides flavor enhancers, are such things as the addition of lead to prevent the wine from turning sour. And a propos of the relatively recent scandal regarding South African sherries as an alleged component of Harvey's Bristol Cream, this statement is interesting: "As soon as they [i.e. low-priced sherries from Spain] arrive at their destination, they are mingled with Cape wine, cheap brandy, or the washings of the casks, sugar-candy, and bitter almonds." Fascinating reading.

Probably first edition [the earliest listed in NUC]. Simon (BG 1474) lists "A new Edition" dated 1859.

15. [Alabama]. **Bulletin No.3. New Series. Report of Agricultural Experiment Station, Agricultural and Mechanical College, Auburn, Ala. *Montgomery: Baptist Printing Co*, January, 1889. 22.8 cm. 24 pp, numbered at top [also numbered 55-78 at foot of page]. Paper, no cover. Spine is sewn.**

Two pages are devoted to grapes, describing the mixed results of experiments with bagging of grape berries on the vine to protect them against "black rot," insects and birds, with a summary table listing 39 grape varieties.

16. Ali-Bab [= Henri Babinski]. **Gastronomie pratique. Études culinaires, suivis du traitement de l'obésité des gourmands. Troisième édition entièrement refondue. Paris: Ernest Flammarion, (1923). 28.5 cm. (4), 1107, (1 colophon) pp. Paper. Very poor condition, spine chipped, covers and a number of pages badly water-stained. Bookplate of Christine Knowles.**

"Il a été tiré de cet ouvrage vingt exemplaires ... sur papier pur fil lafuma numérotées à la presse de 1 à 20." [This copy is not one of those]. "Achevé d'imprimer le vingt-cinq janvier mil neuf cent vingt-trois par l'imprimerie Durand ... à Chartres."

Ali-Bab includes a chapter on wine (pp 125-162), and one on coffee, tea and liqueurs (1009-1018), as well as other drinks, including cocktails (1019-1040). Bitting owned the second edition of 1912, and also lists the third and fifth (1928). This is really a monumental cookbook and Ali-Bab is an important figure in French gastronomy. A recent book on French gastronomy by Anthony Rowley (un ouvrage très attrayant et magnifiquement illustré : "A table ! La fête gastronomique" [Coll. Découvertes Gallimard]) was praised by a reviewer in the new online gastronomy magazine from Brussels as an excellent introduction to the history of French gastronomy. The reviewer says it is a book which should be in every gourmet's library, even though the author fails to mention Montagné, Ali-Bab, Dumaine, Point, Bocuse or Michel Guérard.

I offer this book only because there may be someone out there who would like to have it for content only.

17. Allen, H. Warner. **Claret. London: T. Fisher Unwin, (1924). Printed by Hazell, Watson & Viney, London. 19 cm. 44 pp + foldout color map at page 5. White cloth-backed maroon cloth.**

Extracted in greater part from Allen's *The Wines of France*.

18. Allen, H. Warner. *A Contemplation of Wine*. *London: Michael Joseph*, (1951). Printed by Unwin Brothers at the Gresham Press, Woking. 20.5 cm. 232 pp. Red cloth, dj.

Interesting, rambling, intellectual discourses on many aspects of wine and wine history, in a style that is uniquely Warner Allen.

19. Allen, H. Warner. *Gentlemen, I Give You $\frac{3}{4}$ Wine!* *Criterion Miscellany No. 17*. *London: Faber & Faber*, (1930). Printed by Trend & Co, Plymouth. 20 cm. 38, (2b) pp. Cloth backed boards. Fine copy.

An interesting essay in which the tasting of great wines borders on religious experience and prohibition movements are blasphemies. Wines "worshipped" include Lafite 1870, Margaux 1871, Richebourg 1911, etc. A pure old malt whisky accompanies a rapturous hawk watching experience in Scotland. On prohibition: "Excess cannot be cured by prohibition, as history has shown a thousand times and the United States proves to-day ... It is madness to seek to preserve the lower form of humanity at the expense of the higher and to legislate for the diseased to the disadvantage of the healthy." [page 37].

20. Allen, H. Warner. *A History of Wine. Great Vintage Wines from The Homeric Age to The Present Day*. *London: Faber and Faber*, (1962). Printed in GB by Ebenezer Baylis and Son, Worcester. 22 cm. 304 pp + 8 glossy plates. Maroon cloth. Dustjacket worn.

First published in 1961. Second impression 1962.

21. Allen, H. Warner. *A History of Wine. Great Vintage Wines from The Homeric Age to The Present Day*. *New York: Horizon Press*, (1961). Printed in GB by Ebenezer Baylis and Son, Worcester. 22 cm. 304 pp + 8 glossy plates. Maroon cloth.

First American Edition 1961.

22. Allen, H. Warner. *Italy from End to End*. By H. Warner Allen, author of "The Wines of France." With a map. *London: Methuen & Co.*, (1927). Printed by Butler & Tanner, Frome and London. 23 cm. v, 240 pp + 8-page Methuen catalog. Endpaper map. Dark green cloth. Trifle worn.

As you would expect, Allen does talk a little about wine here and there. Some of the material reappears in another form in later books. Here is what he says, for example, about the wine of Orvieto (page 155): "It is a wine of a light golden colour, which puzzles the palate pleasantly, as its first taste, suggesting a sweetness that might be excessive, is immediately corrected by a clean, dry savour which is fascinating. The taste of the grape is very clearly pronounced, and though it seems very innocent, as innocent as a little Graves, it is a wine to be drunk with caution. Orvieto at Orvieto is the best white wine I have tasted in Italy, but elsewhere I have found it disappointing. As is the case with so many local wines, it is in perfect harmony with its birthplace: removed thence, it loses half its charm, like a picture taken from the chapel for which it was painted and hung on the meaningless wall of a gallery."

This is a book for Warner Allen enthusiasts. You won't find it, and rightly so, in any wine bibliographies.

23. Allen, H. Warner. **Natural Red Wines.** [Added in red ink in Allen's hand]: "With a Report on the Red Wines of America by Frank Schoonmaker." [Proof copy]. **London: Constable**, (1951). Printed in GB by Fletcher and Son, Norwich. 18.5 cm. vii, (1), 319, (1) pp. Paper.

Date on cover: October 25th, 1950. From the library of H. Warner Allen, with corrections in his hand. Includes a short typescript insert for the foreword. Probably the final proof revision.

Had it not been for two very short chapters at the end on wines of South Africa, Australia and America (i.e. California) [pages 284-302], the book might more appropriately have been titled *Natural Red Wines of France*.

24. Allen, H. Warner. **Number Three Saint James's Street. A History of Berry's, the Wine Merchants.** Foreword by James Bone. **London: Chatto and Windus**, 1950. Printed by William Brown & Co., London. 20.5 cm. 269, (1) pp + 6 plates. Light blue cloth, spine darkened.

Allen dedicates this book to the memory of Francis Lawrence Berry, Charles Walter Berry, and their partner Hugh R. Rudd. After the Berrys died, Allen worked with Rudd at the business and, at Rudd's suggestion, wrote a history of the firm, based on research begun by C.W. Berry. Rudd lived just long enough to approve the original text.

There are photo portraits of C.W. Berry and Rudd. An appendix shows a list of guests and wines at a number of dinners and lunches from 1931 to 1947. Some of the names: Warner Allen, André Simon, Ian Campbell, Maurice Healy, Captain R. Anthony Eden, M.P.

On my visit to London in 1969, I visited this shrine, a very old-fashioned place, indeed. Among the books in the shop was a copy of Simon's *Bibliotheca Vinaria*. I drooled, of course. About a year later I found my own copy, quite by accident.

25. Allen, H. Warner. **Port and the Empire. Being a Series of Articles by H. Warner Allen.** [**London**]: [1925]. Printed by Eyre & Spottiswoode, London. 21.5 cm. (2 blank), (1 + 1 blank), 25, (1), (2 blank) pp. Maroon wraps, sewn. Paper label. Foxing.

Six articles, dated Oporto, June 26/25 through July 1/25. I have been unable to find any references to this booklet in the bibliographies or in other books on port wine. Since Allen was a correspondent, he may have written these articles for a newspaper or other publication, and perhaps they were reprinted for his personal use.

The booklet was part of Allen's collection of about 400 wine books, sold as a lot by Sotheby's on March 3, 1970. Although my bid was about four times the Sotheby estimate, it was not high enough. Fortunately, I was able to obtain some of the books from Francis Edwards, the London rare book dealer who was the successful bidder.

An unusual, and I assume very scarce item. Not in Gabler or Noling, or the IVP bibliography, nor in NUC.

26. Allen, H. Warner. **The Romance of Wine.** **New York: E.P. Dutton & Co.**, (1932). 24 cm. 264, (1) pp + 6 plates (maps and illustrations). Blue cloth. Poor condition: covers and a few pages at end waterstained. Internally OK as a reading copy.

Probably first US edition. The chapter on port, "Port, the Wine of Philosophy," a subject dear to Allen's heart, was translated and published separately in Portugal by the Port Wine Institute in 1946. As a classicist, Allen drifted naturally into a final chapter on the wines of ancient Greece and Rome.

27. Allen, H. Warner. *Sherry and Port*. *London: Constable*, (1952). Printed in GB by Fletcher and Son, Norwich. 19 cm. (8), 214, (1) pp. Blue cloth.

First published 1952. Signed on half-title: "H. Warner Allen." Another illegible signature below Allen's.

28. Allen, H. Warner. *Sherry*. With an Appendix on Shippers and a folding map. *Constable's Wine Library*. Edited by André L. Simon. *London: Constable & Co.*, (1933). Printed by Wyman & Sons, London. 19 cm. (6), 117 pp + large foldout map at end. Brown cloth. Covers water wrinkled at bottom. Good reading copy.

First published 1933. About the history of sherry and how it is made, as well as an appreciation of its place in the service of wine.

29. Allen, H. Warner. *Through the Wine-Glass*. *London: Michael Joseph*, (1954). Printed in GB by Unwin Brothers at the Gresham Press, Woking. 21 cm. 244 pp. Maroon cloth, dj. Dustjacket and back cover of book are water-stained. A reading copy.

First published 1954. Chapter titles like *Water-Addicts: full speed with the brakes on*, *Lampreys at St. Emilion* and *an Anatomy of Snoring*, *A Library of Gastronomy*, are an indication of what you may expect here. Another Allen delight.

From the introduction: "Wine-glass Country has this in common with the Looking-Glass Country of the child that it offers a welcome change from the every-day commonplace land of conventions and statistics, in which the child is expected to be good and urged to be sensible and the man has to make both ends meet and take the incredible atom seriously, and it has the advantage that it is easier of access. Alice's Looking-Glass was a barrier ..."

30. Allen, H. Warner. *Through the Wine-Glass*. *Uncorrected Proof*. *London: Michael Joseph*, (1954). Printed in GB by Unwin Brothers at the Gresham Press, Woking. 20 cm. 232 pp. Paper.

From Allen's personal library. Extensive corrections in ink by Allen, as well as a 3-page typescript addition. All corrections were incorporated in the published edition, except for some odd-numbered page headings, which were changed as the added material affected the final pagination.

An early proof copy, with blank index.

31. Allen, H. Warner. *Vinets historia. Stora Årgångsviner Från Homerisk Tid Till Våra Dagar*. *Lund: Bonniers*, (1964). Printed in Sweden by Berlingska Boktryckeriet, Lund. 23.5 cm. 219, (1) pp + six glossy photo plates. Portrait of Dionysos tipped in facing title page. Cloth backed boards, dustjacket worn.

Translation into Swedish by Carl A. Andersson. From Allen's personal library.

32. Allen, H. Warner. *White Wines & Cognac*. *London: Constable*, (1952). Printed in GB by Fletcher & Son, Norwich. 19 cm. (6), 278, (1) pp. Blue cloth, white streaks around edges of back cover from contact with damp dj which is missing. Good copy.

First published 1952. Of the ten chapters in the book, one is on general gastronomy, two cover German wines, and all the rest are devoted to France. This is certainly a far cry from most wine-writing today, which would range much farther afield on a subject as general as “white wines.” But if you’re starved for some plain old-fashioned good writing, stick with Allen. The missing information can be filled in very quickly by scanning a few recent spreadsheet-prose wine books.

33. Allen, H. Warner. *White Wines and Cognac*. [Proof copy]. *London: Constable*, (1951). Printed in GB by Fletcher and Son, Norwich. 18 cm. (6), 263 pp. Paper.

Date on cover: October 30th, 1951. From the library of H. Warner Allen, with corrections in his hand. Probably an early proof, without the index.

34. Allen, H. Warner. *The Wines of France*. *London: T. Fisher Unwin*, (1924). Printed by Hazell, Watson & Viney, London. 22.5 cm. 261 pp. White cloth backed maroon cloth. Spine faded and a little soiled. Small water stains on covers. Some foxing. Bookplate of Guy Chapman [publisher].

First published July 1924 ... Fifth Impression December 1924.

A sample of Allen’s style: “Yet at the present day there is an evident danger that the gentle art of wine-drinking may be forgotten and disappear. As has been said, Bacchus demands a certain preparation from his votaries, and the sudden changes of fortune arising out of the war have impoverished those to whom wine was a familiar friend, and enriched a class which was and often still is as ignorant of wine as it is of poetry. Taxes and customs duties have made wine-drinking a luxury for the rich, and many of the rich have yet to learn how to appreciate.”

Allen had written a number of books before he ventured into wine writing. The earliest titles I found in the National Union Catalogue were dated 1916 (*The unbroken line, along the French trenches from Switzerland to the North Sea*) and 1920 (*Our Italian front*). Later, in the 30s, 40s, and 50s he wrote mysteries and other things, in addition to the wine books.

35. Allen, H. Warner. *The Wines of France*. *New York: Brentano’s*, 1924. Printed by Hazell, Watson & Viney, London. 22.5 cm. 261 pp. Cloth backed boards, paper label on spine worn. Part of covers faded. Inconspicuous stain on back cover. Inscription on front endpaper.

First US edition.

36. Allen, H. Warner. *The Wines of France*. *New York: Brentano’s*, n.d.. Printed by Hazell, Watson & Viney, London. 22.5 cm. 261 pp. Cloth backed boards, paper label on spine worn. Front inner hinge starting.

Later printing. Format identical to first US edition, except no date on title page.

37. Allen, Ida Bailey. *Wines and Spirits Cookbook: 456 Recipes, 81 Menus. Complete Index*. *New York: Simon and Schuster*, 1934. Printed by Mortimer and Walling, USA. 19 cm. ix, 366 pp. Grey and white checkered cloth, paper labels on spine and cover. Spine faded.

Allen's output spanned the period from 1916 to 1958, and covered cookery and other aspects of food. This was her only entry in cooking with wine, and was a post-Repeal contribution, in response to "requests centering on what might be called the renaissance of dining with good cheer—a return to Gracious Living—the temperate and sensible use of Wines and Spirits ..." [from Allen's preface]. *Bitting*, page 8.

38. Allen, J[ohn] Fisk. *The Culture of the Grape: embracing directions for the treatment of the vine, in the northern states of America, in the open air, and under glass structures, with and without artificial heat.* *Boston: Dutton and Wentworth, Printers*, 1847. 23.5 cm. 55 pp. Illustrations. Decorated wraps. Spine worn and water stains throughout in corners below text.

First edition of an enduring classic in the literature of the 19th Century American grape renaissance. This is Fisk Allen's own copy, inscribed by him in pencil on cover: "John Fisk Allen his Book, not to be lent or put out of the way." There are numerous marginal notations by Allen in pencil and ink, some of which were incorporated in the second edition.

This rather slim volume was not copyrighted by Allen.

39. Allen, J. Fisk. *A Practical Treatise on the Culture and Treatment of the Grape Vine: embracing its history, with directions for its treatment, in the United States of America, in the open air, and under glass structures, with and without artificial heat.* Second edition — enlarged. *Boston: Printed by Dutton and Wentworth*, 1848. 23 cm. (4), 247 pp + frontis plate. Illustrations. Decorated paper covers, rather worn. Water stains throughout in lower outer corners and inner upper corners, outside text area. Also some browning.

Copyrighted and much expanded edition. Allen explains in the introduction that the first edition "was prepared at the suggestion of some friends and other gentlemen; it was intended for use more particularly in Massachusetts and the neighboring States."

40. Allen, J. Fisk. *A Practical Treatise on the Culture and Treatment of the Grape Vine: embracing its history, with directions for its treatment, in the United States of America, in the open air, and under glass structures, with and without artificial heat.* Third edition - enlarged and revised. *New York: C.M. Saxton*, 1853. S.W. Benedict, printer, NY. 19.5 cm. (2b), 330, (1 book ad), 11 book ad, (4b) pp + frontispiece and 3 other plates. Illustrations in text. Cloth, faded gilt spine, extremities chipped. Bookplate and signature stamp of Joseph H. Gourley, Boston.

Incidentally, Fisk Allen also produced a 16-page item in 1854 on "*Victoria regia*; or, the great water lily of America ..."

41. Allen, J. Fisk. *A Practical Treatise on the Culture and Treatment of the Grape Vine: embracing its history, with directions for its treatment, in the United States of America, in the open air, and under glass structures, with and without artificial heat.* Third edition - enlarged and revised. *New York: C.M. Saxton & Co.*, 1857. 19.5 cm. (2b), 330, 6 cat, (2b) pp + frontispiece and 2 other plates. Text illustrations. Cloth, spine browned. Some internal water stains and browning.

A later printing of the third edition.

42. Allen, R.L. **The American Farm Book; or Compend of American Agriculture; being a practical treatise on soils, manures, draining, irrigations, grasses, grain, roots, fruits, cotton, tobacco, sugar cane, rice, and every staple product of the United States, with the best methods of planting, cultivating, and preparation for market.** Illustrated by more than 100 engravings. *New York: C.M. Saxton, 1849.* C.W. Benedict, Stereotyper, William Street. 20 cm. 325 pp + frontis and one other plate; [Hasty-Pudding]: 48, (10 cat & adv) pp. Illustrations. Signature on endpaper: "Mrs E.A. Leland, New Rochelle, N.Y." Cloth, spine darkened and stained. Foxing. Tight copy.

The author dedicates this book to "agriculture, the most healthful, the most useful, the most noble employment of man ..." There is only one page devoted to grapes.

Includes *The Hasty-Pudding* by Joel Barlow:

The Hasty-Pudding; a poem in three cantos. Written at Chamrery [sic], in Savoy, January, 1793, by Joel Barlow, Minister Plenipotentiary to France. With a Memoir on Maize or Indian Corn, compiled by D.J. Browne, under the direction of the American Institute. *New York: C.M. Saxton, 1849.*

43. [Alsace]. **Où mûrit le vin d'Alsace. Vignobles et Vins de France. Collection dirigée par Henry Riegert. Strasbourg: Coopérative de Presse Rurale et Urbaine Raiffeisen, (1969).** Imprimerie Alsatia, Colmar. 27.5 cm. 160 pages, consisting mostly of black & white photographs, with commentary. Map in color pages 40-41: "La Route du Vin d'Alsace." Cloth, water-stained and warped. Front half of dustjacket present in deplorable state. Internally wrinkled, with many pages "glued" together at inner bottom, with partial loss of text readability.

Five hundred copies were printed, of which 200 "sous couverture de luxe, numérotés de 1 à 200, réservés aux bibliophiles ..." This is copy no. 45. The photo gallery covers all the wine towns of Alsace and is particularly interesting from an architectural point of view. Considering the poor condition of this book, caveat emptor.

44. [American Farmer]. **American Farmer. Rural Economy, Internal Improvements, Price[s] Current. Volume III, Num. 1 (Friday, March 30, 1821) to Num. 52 (Friday, March 22, 1822).** *Baltimore: 1821-22.* Printed every Friday at \$4 per annum for John S. Skinner, Editor, by Joseph Robinson, at the N.W. corner of Market and Belvidere Streets, Baltimore. 28.5 cm. [title page missing], (1), iv-xxii, 416 pp. Illustrations. Leather backed boards. Poor condition: heavily browned, damp staining, covers warped, binding coming apart.

An extensive table of contents, pages (iii)-xxii, contains a number of references to grapes and wine. There is a long article on Madeira: "The Island of Madeira, its wines, vines, geological phenomena, &c. &c. &c." This is of special interest because of the great popularity of madeira wine in the US in the early 19th Century. A personal aside: In the late 60's, at a Christie wine auction in London, we bought a four-bottle lot of madeira, of which they knew only that it had been bottled in Baltimore before 1830 and from there had found its way back across the Atlantic. Fortunately there was little interest, and we paid only \$40 for the four bottles. The bottles themselves were collector's items. All the wine was in good condition and the drinking of it was a weird and wonderful experience. We drank to the memory of Jefferson, since there was a very remote possibility that it could have come from his cellar.

In the issue of December 7, 1821, there is a reprint of a letter that had been addressed by Jefferson from Paris, July 30, 1787, to the Agricultural Society of South Carolina, and published by them in 1788. In the letter, Jefferson recommends the cultivation of olives, capers and figs, but discourages grape culture. "The culture of the vine is not desirable in lands capable of producing anything else. It is a species of gambling, and of desperate gambling too, wherein, whether you make much or nothing you are equally ruined ... Accordingly we see much wretchedness amidst this class of cultivators. Wine too is so cheap in these countries, that a labourer with us, employed in the culture of any other article, may exchange it for wine, more and better than he could raise himself." It may become a resource "when the increase of population shall increase our productions beyond the demand for them, both at home and abroad. Instead of going on to make a useless surplus of them, we may employ our supernumerary hands on the vine. But that period is not yet arrived."

In the January 11, 1822 issue there is a fairly long letter from Calvin Jones on the Scuppernong grape, dated at Raleigh, June 17, 1817. This letter, says the editor in a footnote, "was placed in our hands in the summer of 1820, by Mr. Jefferson, at whose table *Millet* was seen by us for the first time, in any shape. It was long understood to have long been with him a standing and favourite dish—and the preparation of it to be such as is practised in cooking hominy, but without the addition of beans—and being accustomed, from earliest recollection to pay respect, almost reverential, to his tenets and recommendations in other affairs, we were easily tempted to taste his millet, but—'thinks I to myself,' this may be very palatable to *Philosophers* — to a Socrates or a Jefferson — but rather dry for *common folks!*" For more information on the Scuppernong grape, see Clarence Gohdes, *Scuppernong: North Carolina's Grape and its Wines*. Duke University Press, 1982.

Those interested in tobacco will also find much material in these pages.

45. [American Institute]. *Sixth Annual Report of the American Institute of the City of New-York [for 1847]. Made to the Legislature, March 25, 1848. Albany: Charles Van Benthuysen, Public Printer, 1848. 24 cm. 815 pp + 6 plates. Illustrations. Previous owner: Moses S. Wilcox. Cloth. Water stained throughout. Reading copy.*

Includes a letter from D. Ponce on wine-making in Georgia (628-630). Other references to grapes and wine may be found on pages 61-62, 71, 161-162, 594, 596, 597-598, 605, 628-630 (Isabella as a wine grape).

There is a long article on tea ("On the Cultivation of the Tea Plant in the United States") by Junius Smith (pages 271-310), advocating the growing of tea in the US with the objective of replacing China as the supplier of tea to Europe. On England's efforts to make the Empire independent of China: "Considering the commercial and agricultural enterprise of the English, the contiguity of India to China, the vast amount of Tea imported, and the ample means and resources always at command, it does seem surprising that so important a step should have been so long delayed. We cannot account for it upon any other hypothesis than that Great Britain has hitherto been more eagerly bent in extending, rather than improving her Indian conquests." To this day there is only one tea grower in the US that I know of: Charleston Tea Plantation in South Carolina. For black tea, it's my choice.

The stated objects of the American Institute were agriculture, commerce, manufactures and the arts.

46. [American Institute]. *Transactions of the American Institute of the City of New-York, for the Year 1850. Albany: Charles Van Benthuysen, Printer to the Legislature, 1851. 23.5 cm. 494 pp + 13 plates. Previous owner: Moses S. Wilcox. Cloth. Water stains on covers and internally. Reading copy.*

"Wine from the Catawba Grape" [pages 117-118].

In his Horticultural Report [101-112], Peter B. Mead argues against the practice of pruning off the leaves of a vine in order to ripen the grapes. He also makes a plea for the establishment of an agricultural college.

A report on horticulture in San Francisco [119-120] makes no reference to grapes or wine, only turnips: "... I furnished Mr. W.H. Parker, the excellent caterer and proprietor of the fashionable hotel, St. Francis, a turnip that was three feet in circumference and weighed eighteen pounds, to be served up whole in the ladies ordinary ... I have lately been told by Gen. Vallejo, that he has heretofore seen many such specimens of the turnip family..."

47. [American Institute]. *Transactions of the American Institute of the City of New-York, for the Year 1851. Albany: Charles Van Benthuyzen, Printer to the Legislature, 1852. 23.5 cm. 672 pp. Illustrations. Previous owner: Moses S. Wilcox. Cloth. Water stains on covers and internally. Good reading copy.*

In his "Horticultural Report" Peter B. Mead talks briefly about grapes. He sees a time coming "when the Grape will be so extensively cultivated that every man, woman, and child will be able to eat of the vine, though they may not repose under a fig tree." [pp 34-35]

Of wines presented at the fair: "The sparkling Catawba of N. Longworth, Esq., Cicinnati, is decidedly the best wine offered." [70]

Other references to grapes or wine may be found on pages 422, 529-530 (grape blight), 552, 553, 597, and there are also references to other alcoholic beverages, such as "Mangel-Wurzel" beet wine, currant wine and Normandy cider.

48. [American Institute]. *Transactions of the American Institute of the City of New-York, for the Year 1854. Albany: C. Van Benthuyzen, Printer to the Legislature, 1855. 23.5 cm. 639 pp. Illustrations. Cloth. Water stains on covers and on a few pages internally. Hinges weak. Reading copy.*

From a report on French wine and on the adulteration of brandy (pp 368ff): "The fashion use to be to import the brandy and mix it here with cheap liquor, but the French have taken the wind out of our sails... Mr. Goodrich said that all the cheap liquor now being exported to France will come back real French brandy... He also stated the interesting fact, that what we receive here as 'pure olive oil' is nothing more nor less than the surplus lard sent by our western pork merchants to France, where the transformation takes place." The bad effects of alcohol on the body are outlined and he ends with a quote from 'upwards of two thousand English physicians:' "That total and universal abstinence from alcoholic beverages of all sorts would greatly contribute to the health, the prosperity, the morality, and the happiness of the human race."

One of the results of grape diseases is an increase in production of beet brandy [148-149]. Summer treatment of grape vines [189-190]. Report on oidium, from France [202-204]. Visit to Baron Rothschild—observed treatment of grapes under glass for oidium, with sulphur [293]. Culture of Hops [414-416].

49. [American Institute]. *Transactions of the American Institute of the City of New-York, for the Year 1855. Albany: C. Van Benthuyzen, Printer to the Legislature, 1856. 23.5 cm. 642 pp + 9 plates, one of which [at page 99] is an illustration of Couzen's Greenburgh Grape. Illustrations. Cloth. Water stains on covers and internally. Brown spots. Reading copy. Inscribed on endpaper: "John M. Horton, West Greenfield."*

Miscellaneous reports on grapes [252-254], including a brief one from San Francisco, Los Angeles county [sic] — James S. Waite: "Mexicans have given most attention to the culture of grapes. Three varieties are cultivated, two of them are black, and the Muscatel, which is white. Large quantities of grapes are annually sent to San Francisco and to the mines..."

Grape houses, borders, mildew, pruning [282-287]. Beets for alcohol [382-384]. Wines of Oporto and the Disease [520-522] (from the US Patent Office).

And for your entertainment, the case for introducing camels into the US [384-390].

50. [American Institute]. **Transactions of the American Institute of the City of New-York, for the Year 1857.** *Albany: Charles Van Benthuyesen*, 1858. 23.5 cm. 719 pp + 21 plates. Illustrations. Cloth. Covers water stained and dinged at top and bottom, internally clean. Good reading copy.

“The Grape of California” [228 — one paragraph]: “It is cheering to know that bread and wine, far more precious than all the gold, are becoming magnificent crops in our gold country...”

“Native American Grapes” [551-552]: “Sansevaine and Brothers, have 53,000 grape vines, handsomely dressed, heavily loaded with fruit; will make 80,000 gallons of wine this year.”

“Grape Culture” [575-577]: A Brooklyn grape grower says “temperance men need not object to wine, for it would be made of the pure juice of grapes.” His prices for Isabella and Catawba wines ranged from \$9 per dozen bottles of three-year-old wine to \$18 for ten-year-old.

Dr. Underhill has 42 acres of vineyard at Croton Point, also Isabella and Catawba, with 1,500 gallons of wine in his cellar [563]. “Mildew on Grapes” [584].

51. [American Institute]. **Transactions of the American Institute of the City of New York, for the Year 1858.** *Albany: C. Van Benthuyesen, Printer*, 1859. 23.5 cm. 509 pp. Illustrations. Cloth. Spine and hinges cracked, covers water stained at bottom edges. Internally very good.

“Hungarian Grape Vines” [72]. “Grapes of Algeria” [74]. “Wine and Alcohol of Algeria” [142]. “A Native Grape from New Jersey” [172]. “Grapes” [256-257]: “There is one variety that has been neglected ... the Hartford Prolific.” “The Delaware Grape” [282]. “Grape Culture” [286-288]. “A New Grape” [314]: “These seeds I propose to give to Andrew S. Fuller, to propagate and prove their value.” “The Grape Vine” [315-316]. “Grape-Growing in Connecticut” [340].

52. [American Institute]. **Transactions of the American Institute, of the City of New York for the years 1860-61.** *Albany: C. Van Benthuyesen, Printer*, 1861. 23.5 cm. 688 pp + 6 plates. Illustrations. “E.G. Beard” ownership signature on endpaper. Cloth, extremities of spine frayed, damp warping bottom portion of covers. Damp wrinkling internally.

Contains numerous reports on grapes and wine: description of native and foreign grape varieties on display at the horticultural show [pp 47-52]; a report from Cape Town on a grapevine disease [111-114]; the chemistry of wine making [171-177], summer pruning of grapevines [188-191]; Nicholas Longworth on Delaware grapes versus Catawba [264-265]); discussion on the virtues of the Golden Chasselas grape [370-371]; grape acreage and wine production in the US [135-136]; and more.

There is an interesting discussion [115-120] in which Andrew S. Fuller maintains that “wine in its pure state is only the nutritious portion of the grape” and further “when you put cane sugar into your grape juice, and then let it ferment, you have rum and grape juice, but not wine.” He says it is possible to make wine without the use of sugar, as he demonstrates with an 1858 Catawba made by John E. Mottier of Cincinnati, a wine that was awarded the first premium at the national fair in Chicago. “The wines presented by Mr. Fuller were tasted by a number of good judges, and pronounced excellent—very excellent.” Elsewhere, an 1856 Isabella wine made without sugar, was considered the best Isabella grape wine ever tasted by the committee [200]. Many, of course, disagreed with Fuller. In one paper, the writer “contended that wine made with the use of sugar should not be denounced as impure. The writer thinks that wine made with sugar is often a more healthy beverage than wine without sugar.” [165]. Seems that Fuller was ahead of Chaptal and in a league with Pasteur, whose work on wine was yet to be published. Even today, sugaring of grapes in wine-making is regrettably commonplace.

For even more exciting concoctions, see page 136, describing a “new process” of sugaring wine with the addition of sulphuric acid—removed with chalk later in the process, but still ...

53. [American Institute]. *Annual Report of the American Institute of the City of New York, for the Years 1861, '62. Albany: C. Van Benthuysen, Printer, 1862. 23.5 cm. (2), 581 pp. Illustrations. Cloth. Covers water stained and warped. Internal water staining on first few pages. Reading copy only. Inscribed on back endpaper, upside down: “John Fulton, Feb 20/67.”*

Numerous references to grapes and a few to wine, among them: recipe for elderberry wine which includes use of sulphuric acid [136]; grapes not profitable in Philadelphia area [145]; Isabella grape and others [150-152]; Fuller, Carpenter, Pardee discussing various grape varieties [157-163]; Isabella grapes in the north [184-185]; pros and cons of the Concord grape versus Diana, Delaware, Isabella [187-188]; Adirondack grape recommended as best for Canada [212]; the future of grapes in New Jersey and elsewhere, changing tastes in grape varieties, etc, including a reference to California [290-300]; grape varieties to grow under glass [304-306].

Rather interesting is a letter [122-127] dated June 24, 1861, from John Bruce, from Mariposa, California, where he had travelled from the East coast by boat, by rail across the Panama isthmus, then to San Francisco, by boat to Stockton, then by stagecoach to Mariposa. About San Francisco he says: “No other nation in the world could believe it possible to construct a city of such magnitude, and, I may with propriety add, magnificence, in the short period of a dozen years. What would this State have been if given over to slavery, as at first attempted? Little better than a wilderness!” Everything except beef costs four times as much as in New York, etc. He wrote another letter February 17, 1862 [308-311] describing his life in Mariposa—the severe floods, his attempts at horticulture.

About tobacco in Connecticut [330-331] there was a difference of opinion. Some thought it was a worthwhile and profitable crop. Others felt it was bad in every respect and hoped this Club would not give any information about its cultivation.

Also interesting is a report on adulteration of coffee [281-286], especially the addition of chicory and how its use created a taste for it, so that in France and Germany they don't like real coffee without the chicory!

54. [American Institute]. *Annual Report of the American Institute of the City of New York, for the Years 1863, '64. Albany: Comstock & Cassidy, Printers, 1864. 24 cm. vi, (2), 664 pp + 20 plates. Illustrations. Cloth. Covers water damaged and warped. Internally only a few pages show stains.*

Much material on grapes and wine, including: Sainsevain Bros. of San Francisco gets silver medal for best wine—Angelica. Judges included Peter B. Mead and Wm. Chorlton [23]; grape varieties suitable for Vermont [95-96]; discussion of grape varieties in New Jersey and New York [157-158]; proposal to have Dr. C.W. Grant give a series of lessons on grape culture [175-176]; lecture by Peter B. Mead on grape culture [176-182]; more discussions on grape culture [199-203]; “A Plea for the Isabella Grape,” with demurrals by Fuller and others [209-211]; Norton's Seedling opposed by most of those present, with W.R. Prince one of those favoring it [244]; Fuller pontificates about the Adirondac grape and others [281-282].

In response to a request for a trustworthy book on grapes and wine, Fuller said the best American work was written by Robert Buchanan of Cincinnati, and that McMullen and Mulder were probably the best European books. Wm. S. Carpenter said something better for US growers was in preparation: Haraszthy's *Grape Culture, Wines and Wine-Making* [193].

Of great interest are letters from N.C. Meeker on grape growing and wine making [218-243]. He talks about his travels in Missouri, Ohio and Illinois. He visited Hermann, Missouri, a town of 2000 inhabitants, "only two citizens American born ... They seem interested in only two subjects—grape growing and the war. They see, they desire, no way to end it but by tearing up slavery by the roots... Mr. George Husman ... took me in charge... After visiting his ... vine-yard ... and tasting of his wines ... we mounted two gray horses on our way to visit other vineyards." Meeker provides a wealth of detail about grapes and wine and people, among them Buchanan.

Also of interest is a discussion with Col. Haraszthy, who was present and was asked to address the meeting. He agreed to answer questions, which he did for an hour. A summary of the session was printed in the report [284-287].

More material on grapes, rhubarb wine, etc. may be found on pages 85-86, 172-173, 188, 205-206, 247-249, 251, 262, 273-274, 278, 283-284, 293, 308, 310-311, 321. Could you ask for more?

55. [American Institute]. *Annual Report of the American Institute, of the City of New York for the Years 1865, '66. Albany: C. Wendell, Printer, 1866. 23.5 cm. (8), 707 pp + 21 plates. Illustrations. Bookplate and ownership signatures of M.S. Wilcox. On endpaper: "M.S. Wilcox. Compliments of James Tanner, Albany, N.Y., April 17h, 1867."* Cloth, damp-warped. Damp wrinkling and staining internally. Reading copy.

Quite a few references to grapes and wine, among which: Wm. R. Prince on the Crevelling or Catawissa grape [267]; discussion on grape culture [288-290]; discussion on grape mildew [179-180]; the Lake Erie grape region, NY [226]; how grapes grow without pruning [231]; soil and aspect for vineyards [388-389]; wine in New Mexico [279-280]; wine and grape growing in Illinois [398-400]; vineyards in Palestine—grapes of Eschol [320-321]; a Delaware grape wine made without sugar [366].

In a short piece on grape growing and wine making at Hammondsport, NY, there is reference to the establishment of the Pleasant Valley Wine Company in 1860, with a capital of \$10,000. "This present season there have been two more wine companies organized. One, the Urbana Wine Company, about four miles down the lake, capital \$250,000 [sic]; the other, the Pultne Wine Company, capital \$25,000, about eight miles down the lake. Both the above are expecting to manufacture this fall." [187-188].

A Mr. Gregory from Berea, Ohio, speaks out against the increasing production of wine: "Here, where stronger drinks are easily obtained, wine drinkers, if wine is produced in abundance, will frequently leave wine for that which will give the sought-for exhilaration in a shorter time. This result will be almost sure to follow an extensive use of fermented wine in this country." Others disagreed with him, citing places in Europe where wine-drinking communities were temperate, happy, healthy. "I have seen the same thing at Hermann, Missouri ..." [400-401].

56. [American Institute]. *Annual Report of the American Institute, of the City of New York, for the Year 1866-67. Albany: Van Benthuyzen & Sons' Steam Printing House, 1867. 24 cm. (2), vi, (2), 1001, (1 errata) pp + numerous plates. Cloth. Lower portion of covers water stained. Some staining internally, good reading copy.*

There is a big fall-off in material on grapes and wine from the preceding years of this annual. Most of the reports are only one paragraph long.

Mr. F.R. Elliott of Cleveland finds the calcareous clay found in isolated patches along the shores of Lake Erie "better for vineyards than the much more celebrated Kelly Islands." [217]

Mr. J.B. Garber of Columbia, PA talks about grapevines that flourished immersed in water, while others on dry ground did very poorly. "I have been a grape amateur about fifty years, have read all that has been published on grapes ... and confess myself a beginner; this I must say, I know of no books which can be followed with the least prospect of success. I would strongly urge those who have a chance to plant within a foot or so of a running stream to do so, and report to the Farmers' Club."

Discussion on why the Concord grape was awarded the Greeley prize as best for general cultivation. Some preferred Clinton, or Iona or Delaware. "While this discussion was going on, a couple of bottles of wine—one Delaware and one of Diana—were opened, and the wine circulated. It was a nice foaming champagne, presented by J.C. Davis & Co., made at Hammondsport, N.Y., and specimens of the kind they are sending to the Paris Exposition. Some did not seem to like the taste of the Diana, and made remarks about it. However, it was soon disposed of." Back to the Concord: it does well in warmer climates. "At St. Louis it is almost equal to the Black Hamburg, and is highly esteemed for claret wine."

57. [American Institute]. **Thirty-First Annual Report of the American Institute, of the City of New York, for the Year 1870-71.** *Albany: The Argus Company, Printers, 1871.* 23.5 cm. (2), vi, 1136 pp + 14 plates. Illustrations. Inscribed on endpaper: "Compliments of J. Lee [?Ludd], Member of Assembly, 1872." Cloth. Covers water stained and a little warped. Some pages internally badly stained from pressed flowers. Reading copy.

Fuller and others discuss the special climate of the lake country in western New York [the Finger Lakes]. "It is now about ten or twelve years since it became generally known how valuable for fruit most of those situations are ... This region will make a great deal of wine this year, probably a third more than any previous year, and California promises to give us 5,000,000 gallons. So it may make but little difference with us whether the vineyards in the north of France are trodden under the heel of the Prussian or not." [490-491].

A report on grapes for Texas goes on to a discussion of the Scuppernong grape, how hardy and immune to disease and bugs it is. But Fuller said: "Even if we could grow it here, it would be worthless ... even at the south ... there are varieties much more worthy the attention of southern farmers. And as for its wine qualities, I doubt if a quart of pure Scuppernong wine has ever been made. It is the general practice to build it up on a whiskey basis." [392-394].

C.W. Garrett & Co. of Ridgewood[?], NC takes Fuller to task about his remarks on the Scuppernong grape. Garrett will produce 2000 gallons of wine to the acre. The must will weigh on Oechsle's scale "ninety-eight degrees of sugar... We have a wine in our cellar, which we have recently compared with Johannisberger, for which we paid eight dollars per gallon in New York, and we think Mr. F. cannot decide which is which... We use no whiskey or any form of alcohol in our wine ..." [416-417].

There are other interesting articles, including: Green Island grapes—near Troy, NY [407-408]; grapes in Cayuga Valley [333-334]; P.T. Quinn on pruning grapevines [576-579]; cultivation of grapes under glass [689-691]; rotting wood as manure for vines [738-739]; and more.

58. [American Journal of Horticulture]. **The American Journal of Horticulture and Florist's Companion. Volume I.** [January to June, 1867]. *Boston: J.E. Tilton and Company, 1867.* Press of Geo. C. Rand & Avery. 23.5 cm. (decorated half title), viii, 392 pp. Illustrations. Green cloth, gilt decorated spine. Covers partially water stained.

Includes an article on "Grape Culture in Cities," by C.W. Ridgely, in two instalments; "Vineyard Culture on the South Shore of Lake Erie" by M.B. Bateham; "A Novel Depredator of the Grape-Vine" [white ants] by Samuel H. Scudder; and a number of other references to grapes.

59. [American Mercury]. *The American Mercury. A Monthly Review Edited by H.L. Mencken & George Jean Nathan. Vol. III, No. 11, November 1924. New York: Alfred A. Knopf, 1924. 26 cm. xxiv, 257-383, (1), xxv-xl pp. Wraps.*

Includes *The Wood Alcohol Bugaboo* by L.M. Hussey, in which he concludes that there is no foundation “for the current belief in the wide prevalence of poison-bearing liquors. Scientifically, there is practically no chance of finding poison in moonshine...”

Also of interest is H.L. Mencken’s review of H. Warner Allen’s *The Wines of France* and William Bird’s *Practical Guide to French Wines*. Allen’s book “is addressed to the cultivated wine-guzzler ... in a minute, lingering and voluptuous manner ... Mr. Bird’s ... is dedicated to ... the Americano in Paris. Prohibition now drives tens of thousands of Americans to Paris every year, and all of them put in two-thirds of their time swilling the juice of the grape. Last Summer the American Bar Association made the trip in a body ... Before long, no doubt, the Rotarians, Kiwanians and all other such friends of Service and Law Enforcement will meet in Paris every year ...” Mencken bemoans the fact that the bootleggers are not bringing in good whiskey and wine, because ... Americans in general are so ignorant of wine that they believe that only champagnes should be expensive. The result is that New York is flooded with sparkling wines that are fit only for washing dogs ... Thus the taste for decent drinking will be lost, and all Americans, even in the large cities, will be reduced to the level of the Arkansans.” And on cocktails: “As Mr. Allen points out, it is quite impossible to enjoy a wine of any delicacy after even one cocktail ... What is impossible after one cocktail becomes unimaginable after six. Six will be the standard American ration in another year. New York jumped from four to five last Spring ... The Methodists have forced upon us the drinking habits of the Elks.”

60. [American Mercury]. *The American Mercury. A Monthly Review Edited by H.L. Mencken. Vol. VIII, No. 31, July 1926. New York: Alfred A. Knopf, 1926. 26 cm. xvi, 257-383, (3), xvii-xxxii pp. Wraps.*

The Bootlegger and his Forerunners by Bart Park [319-321]: “... the present-day bootlegger is simply following in the footsteps of his forerunners. Perhaps he goes a bit farther, but the difference is of degree not of kind.”

Dry Sunday in Connecticut, a short story by Josephine Herbst [339-344].

Suggested Argument Against Prohibition by the Authors’ League is a catalog of the drinking habits of great writers of the past, by George Jean Nathan [370-371]. “Charles Lamb was such a boozier that it required the combined efforts of Coleridge, Hazlitt and Wordsworth, his fellow tipplers, to stagger up the stairs with him and get him into bed.” Other writers chronicled include Anatole France, Ibsen, Shakespeare, Lessing, Crane, Hardy, Conrad, London, Swift, Chaucer, Proust, Congreve, Hawthorne, Fielding, Byron, Wilde. And what of American writers today? “Dreiser, Cabell, Lewis, Anderson, Hergesheimer, Sandburg, O’Neill—and not one of them, from personal observation, would exactly faint in the presence of a bottle.”

61. [American Mercury]. *The American Mercury. A Monthly Review Edited by H.L. Mencken. Vol. IX, No. 35, November 1926. New York: Alfred A. Knopf, 1926. 26 cm. lxiv, 257-383, (1), lxv-lxxxviii pp. Wraps.*

The Father of Prohibition by Herbert Asbury [344-348]: “A vast number of holy men have been given credit for starting the series of miracles that finally brought forth the Eighteenth Amendment, but the real father of Prohibition in this country was Francis Asbury, the first Methodist Bishop to be consecrated in the United States ...” Interesting for the early history of the temperance movement (18th Century).

62. [American Mercury]. *The American Mercury. A Monthly Review* Edited by H.L. Mencken. Vol. IX, No. 36, December 1926. *New York: Alfred A. Knopf*, 1926. 26 cm. lxiv, 385-510, (2), lxxv-lxxxviii pp. Wraps. Some internal water staining.

H.L. Mencken reviews *Alcohol and Longevity* by Raymond Pearl. Pearl disproves the contention of the prohibitionists that teetotalers outlive all drinkers, both heavy drinkers and moderate drinkers. "The truth is the exact opposite: that moderate drinkers live longer. Not *much* longer, I add again, but still longer—long enough, at worst, for a few more drinks."

63. [American Mercury]. *The American Mercury. A Monthly Review* Edited by H.L. Mencken. Vol. XII, No. 46, October 1927. *New York: Alfred A. Knopf*, 1927. 26 cm. lxiv, 129-255, (1), lxxv-lxxvi pp. Wraps. Water stains on roman-numbered pages.

Includes an essay by Idwal Jones, "Evviva San Francisco" [151-158], history and commentary on the Italians of San Francisco in a world of prohibition. Final paragraph: "Civilization, Will Durant remarked yesterday, restating a truth now worn to an indisputable axiom, cannot exist without the consoling wine. The comparatively high state of civilization in San Francisco, without doubt, derives largely from its Latin element, and there is yet hope. The Mutual Benefit Society of Coopers and Vat-makers were forced last month to move into more commodious quarters."

64. [American Mercury]. *The American Mercury. A Monthly Review* Edited by H.L. Mencken. Vol. XII, No. 47, November 1927. *New York: Alfred A. Knopf*, 1927. 26 cm. lxxii, 257-383, (1), lxxiii-cxii pp. Wraps. Water stained on roman-numbered pages. Damp wrinkling.

In *Brief for Prohibition* [370-372], George Jean Nathan makes the amusing case that Americans deserve prohibition because of all the bad things they have done to alcohol and wine. "Champagne was kept lying flat on its side ... instead of being faintly tilted toward the cork ... The finer Bordeaux were assaulted before even their eighth birthday... Precious Bourbon was contaminated with ginger-ale; brandy was ignited to amuse the children ... the divine blood of the Gironde country was often actually sucked up through a straw. That such a people and such a nation do not richly deserve the visitation upon them of the Eighteenth Amendment to their Constitution, I have considerable trouble in believing."

65. [American Mercury]. *The American Mercury. A Monthly Review* Edited by H.L. Mencken. Vol. XII, No. 48, December 1927. *New York: Alfred A. Knopf*, 1927. 26 cm. lxxx, 385-510, (2), lxxxi-cxii pp. Wraps. Water damaged. Spine torn. Very poor condition.

Biographical essay "Professor Jerry Thomas" by Herbert Asbury [421-430]. Thomas was famous for his book *How to Mix Drinks, or The Bon Vivant's Companion*, the first American cocktail book. "This erudite work first appeared early in 1862, and quickly went through half a dozen large printings." His best-known drinks were the *blue blazer* and the *Tom and Jerry*, both meant for cold weather. "... he once smashed a punch-bowl containing the [Tom and Jerry] mixture which he found in the bar of a business rival in early September ... He remains the greatest bartender in American history."

66. [American Mercury]. *The American Mercury. A Monthly Review* Edited by H.L. Mencken. Vol. XIII, No. 52, April 1928. *New York: Alfred A. Knopf*, 1928. 26 cm. xlvi, 385-510, (2), xlix-lxxx pp. Wraps. Water wrinkled. Poor condition.

Contains "Notes of a Prohibition Agent" by Homer Turner [385-392]; and "Reflections of a Bootician" by C.G. John, a *nom de plume* [393-399]: "Altogether, it seems to me that a young man with all the requisites for success in bootlegging might better go into some business with a more certain future. But I confess that there is something about it that I like."

For Idwal Jones fans there is his "Marsh Duck" [482-489] (no wine theme).

67. [American Mercury]. **The American Mercury. A Monthly Review Edited by H.L. Mencken. Vol. XIII, No. 53, May 1928. New York: Alfred A. Knopf, 1928. 26 cm. xxxii, 1-127, (1), xxxiii-lxiv pp. Wraps. Water wrinkled. Spine chipped. Poor condition.**

"The Rehabilitation of Whiskey" by R.H. Towner [44-51]: Towner sketches how whiskey had gone out of favor in the US and how this helped to bring about Prohibition. But the Volstead Act "set up absurd and impossible standards" and in effect humiliated freedom-loving Americans. "... those who grew up in contact with the saloon and thus acquired in their youth an aversion for whiskey will grow less as the old generation of Prohibition agitators gradually dies ... by prohibiting it, whiskey has been restored to popular favor."

"Watch-Dog of the Blue Laws" by Elsie McCormick [91-98] is about the Rev. Harry Laity Bowlby, general secretary of the Lord's Day Alliance in New York "and special caretaker, by divine appointment, of the Fourth Commandment." It's fun reading.

And there's "Polemic Against Sobriety" by Benjamin De Casseres [99-103], the burden of which is that sobriety is hell. An added bonus is a fascinating essay by James Weldon Johnson: "A Negro Looks at Race Prejudice" [52-56].

68. Amerine, Maynard A. **A Short Check List of Books and Pamphlets in English on Grapes, Wines and Related Subjects 1949-1959. With the assistance of Research Librarians of the University Library, Davis, prepared on the occasion of the annual meeting of the California Library Association in Sacramento, California, October 20-24, 1959. Davis: University of California, 1959. Copy of 11 x 8.5 typewritten sheets. (4), 61 leaves [missing leaf 9]. Unbound. Water and rust marks. Aesthetically poor.**

A useful bibliography, for this period, of material in English.

69. Amerine, Maynard A. **A Check List of Books and Pamphlets in English on Grapes, Wines and Related Subjects 1960-1968, with a Supplement for 1949-1959. Davis: 1969. 27.5 cm (11 x 8.5). (1), iii leaves, 84 pp. Typescript. Paper covers. Battered, water damaged and soiled. Poor, but usable for reference.**

70. Amerine, Maynard A. & Edward B. Roessler. **Wines: Their Sensory Evaluation. University of California, Davis. San Francisco: W.H. Freeman and Company, (1976). 22 cm. xiv, (2), 230 pp + 4 glossy photo plates following page 176. Headpiece illustrations and margin vignettes. Decorated blue cloth, dustjacket. Damp wrinkling throughout, otherwise a nice copy.**

©1976. 9 8 7 6 5 4 3 2 1.

71. Amerine, Maynard A. & Vernon L. Singleton. **A List of Bibliographies and a Selected List of Publications that Contain Bibliographies on Grapes, Wines, and Related Subjects.** University of California Division of Agricultural Sciences. **Berkeley:** (1971). 26 cm. 39 pp. Paper. Very poor condition. Badly water damaged and soiled, but usable for reference, if you need it.

December, 1971. An interesting and useful list.

72. Amerine, Maynard A. & Louise B. Wheeler. **A Check List of Books and Pamphlets on Grapes and Wine and Related Subjects, 1938-1948.** **Berkeley & Los Angeles: U of California Press,** 1951. 23.5 cm. v, (3), 240 pp. Cloth, dustjacket. Book and dj water damaged, with warping of covers. Poor condition.

The first in a series of Amerine wine bibliographies. This copy will not grace a collector's shelf; for reference only.

73. [Ampelography: Italy]. **Principali Vitigni da Vino Coltivati in Italia.** Ministero dell'Agricoltura e delle Foreste. Direzione Generale della Produzione Agricola. Commissione per lo studio ampelografico dei principali vitigni ad uve da vino coltivati in Italia. Vol. I: Raccolta delle monografie pubblicate negli Annali della Sperimentazione Agraria, Roma (dal 1952 al 1960). Vol. II, 1962. Vol. III, 1964. Vol. IV, 1965. Vol. V, 1966: **Indici dei Principali Vitigni ... e Guida Viticola d'Italia,** a cura del Prof. I. Cosmo. **Treviso: Grafiche Longo & Zoppelli,** 1960-1966. Five volumes, 24.5 cm. Each volume is 6 to 7 cm in thickness, except the index volume is 3 cm. Cloth.

Volumes 1 to 4 are organized by grape variety, with a title leaf on stiff green paper, listing the author(s). Each grape variety is described under 8 subject headings: denomination (including synonyms), origin and history, ampelographic description, phenology, characteristics of culture (including diseases), utilization (for wine, for the table), economic importance and geographic distribution, miscellaneous. For each variety there are black & white photos, drawings, and a color photo. Many of the plates are foldouts. There is also a bibliography for each variety. Pagination is separate for each grape variety.

There are 60 grape varieties covered in volume 1, 66 in volume 2, 55 in volume 3, and 52 in volume 4. The index volume has 485 pages. It lists varieties under various headings to enable the user to find any variety by name, by synonym, or by region and province.

An exhaustive work, not as lavish certainly as the famous French ampelography by Viala and Vermorel, but in the same spirit. It makes a far better impression on me than does the Galet ampelography in French, published at about the same time, but that's from the point of view of the collector. Based on my conversations with wine people in Italy, it appears that this set has already become quite scarce.

74. Anderson, Stanley F. & Raymond Hull. **The Art of Making Wine.** **Don Mills, Ontario: Longmans Canada,** (1968). Printed in Canada by The Alger Press. 17 cm. (6), 177, (1) pp. Illustrations. Paper. A little worn.

A trifle less run-of-the-mill, because it's from Canada, rather than from Britain. Anderson "operates a chain of winemakers' supply stores" out of Vancouver. Gabler does not list the Canadian edition.

75. Angelo. *The Dancing Imps of the Wine; or, Stories and Fables.* *New York: Hurst & Co., 1880.* 19.5 cm. 259 pp + 6 plate illustrations. Decorative head and tailpieces. Blue embossed cloth, gilt decorations and illustration. Bright and crisp appearance.

This is a strange book of fairy tales. Only the first story is about drinking. It begins: "In my younger days, drinking was more common than it is now. It was the custom, then, always to place liquor on the dinner-table." After drinking some sparkling wine, the little imps come out of the bottle and torment him in myriad ways. A neighbor comes in and pulls him out of his madness. From that day he "forsook wine and all its dancing imps ... and, my children, it will be well for you to follow my example; or else the imps may get into your head, and torture you as they did me; — perhaps lead you into crime, even into murder, and so doom you for ever." The lively book cover and the first story would indicate that this was meant as a temperance book, but the theme does not re-appear in all the remainder of the book.

Worth it just for the cover illustration.

76. Anstie, Francis E[dmund] (1833-74). *On the Uses of Wines in Health and Disease*, by Francis E. Anstie, M.D., F.R.C.P., Editor of the *London Practitioner*, assisted by the editorial staff. *New York: J. S. Redfield, 1870.* Edward O. Jenkins, Printer, NY. 19 cm. 84, (12 catalog) pp. Paper wraps. Water staining along top margin. Front cover detached and chipped, sewn binding loose.

The first half of the book is titled "On the Dietetic Use of Wines," the second half "On the Use of Wines in Disease."

In the summary at the end of the first part, Anstie says: "1. Wines for daily use by healthy adults should not, on the average, contain more than 10 per cent absolute alcohol; 8 or 9 per cent is better. 2. If wine be used as the daily drink, it is best, as far as may be, to use only one kind at a time, and no other form of alcoholic liquid." He goes on to say that best for the price are wines from Bordeaux, preferably red. Rhine wines are equally good, but more expensive. Hungarian wines are excellent too, "but are at present too dear for daily use except by the rich. They are also unequal in quality, owing to defects of manufacture ..."

An article I found on the internet ("What is Abusive Consumption of Alcohol?") says: "The literature does contain a few references which suggest that as little as two drinks of wine, beer, or spirits a day should be considered heavy alcohol consumption. Conversely, the most famous standard is Anstie's Limit, developed in the mid-1800's by a medical researcher who defined anything below a half- bottle of wine per day as safe." I assume this is the same Anstie, since that "standard" is consistent with much of what is said in this book.

Noling, page 39. Simon lists only the 1877 edition.

77. Aragó, D. Buenaventura. *Tratado completo sobre el Cultivo de la Vid y Elaboracion de Vinos de todas clases, adicionado con una guia practica de la fabricacion de las Sidras y Cervezas.* *Madrid: Librería Central de D. Mariano Escribano, 1871.* Imprenta de Fermin Martínez García, Madrid. 22.5 cm. vii, (1), 461, (2) pp. Illustrations. Corners torn on last four leaves, with no loss of text. Leather backed cloth. Good copy.

Part one covers ampelography, part two wine-making, part three sparkling wines and parts four and five cider and beer.

Not in Simon.

78. Arbellot, Simon. *Tel Plat ... Tel Vin.* *Paris: Editions Amphora, (1963).* Imprimerie Ch. Corlet, Condé-S.-Noireau (Calv.). 17.5 cm. 125, (3) pp. Photo of author on cover. Paper.

Arbellot is a member of the *Académie des gastronomes*. Among the subjects treated are which wine with which cheese. On the subject of smoking: "On n'empêchera jamais les femmes de se parfumer, mais peut-être obtiendra-t-on que les hommes ne fument pas à table. La fumée, dit-on, est mauvaise conseillère pour la dégustation des vins et, de fait, nous n'avons jamais vu fumer dans les chais. Par contre, le parfum d'un cigare, les volutes d'une cigarette, la bouffée d'une pipe sont les auxiliaires rêvés d'une dégustation d'alcool." André Simon would certainly have agreed, at least as far as cigars are concerned.

79. Aresty, Esther B. *The Delectable Past. The joys of the table—from Rome to the Renaissance, from Queen Elizabeth I to Mrs. Beeton. The menus, the manners—and the most delectable recipes of the past, masterfully re-created for cooking and enjoying today.* *New York: Simon and Schuster, (1964).* Printed by the Murray Printing Co, Forge Valley, MA. 24 cm. 254, (1) pp. Illustrations. Signed by Aresty on title page. Cloth-backed boards, dj. Extensive external water damage and internal wrinkling. Very poor condition.

First printing. Definitely not for your bookshelves, but valuable for historic and bibliographic information (cookery).

80. Aribaud, Alban. *Le Dieu de Pourpre et d'Or. Dessins à la plume de Paul Baudier et Alfred Carlier.* *Paris: Éditions de "La Caravelle", 1930.* Imprimerie d'Art "Le Croquis," Paris. 19.5 cm. 257, (2) pp + frontispiece woodcut plate. Illustrations. Paper. Damp wrinkled, but not stained.

The subject is wine history, beginning with Noah. This is not one of the special numbered edition of 120 copies.

81. Arnoux. *Dissertation sur la Situation, de Bourgogne, sur les vins quelle produit, sur la maniere de cultiver les vignes, de faire le vin, & de l'éprouver; sur les qualitez, finesse, couleur, & durée des differens vins que produit la cote de Beaune avec le nom de tous les bons coteaux gravés exactement dans une carte Geographique des Collines de la haute Bourgogne; sur la facilité d'avoir de ces Vins, à qui il faut s'adresser pour cela, deux moyens pour les faire venir a Londres sans alteration & a bon marché, le tout precedé d'une Ode Latine qui fait l'éloge du Vin de Volnet adressée a un des plus scavants Hommes de l'Europe, avec la Copie de la Lettre que ce scavant envoya a l'Auteur de cette Ode & de cette Dissertation.* Par Mr. Arnoux, Precepteur de Mss. les Fils de J. Freeman, Esq.

Modicus sed Unicus. A Londres: Imprimé chez Samuel Jallasson, en Prujean's Court, Old Baily, & se vend chez P. du Noyer, a la Tête d'Erasmus, & chez N. Prevost, vis a vis Southampton-Street dans le Strand. M.DCC.XXVIII. *London: 1728.* 17 cm. 55 pp + foldout map at page 7 (a few small tears). Decorative head and tailpieces. Marginal notations in ink. Bookplate of "Deuzel" (=Leon Lambert). Marbled boards, scuffed and worn. Internally OK.

Written by the French tutor to the sons of J. Freeman to educate them about the ins and outs of French wines, including their importation to England.

82. Arthold, Matthias (compiler). *Handbuch des Weinbaues. Ein Lehrbuch für den Weinbau=Unterricht an Weinbauschulen und landwirtschaftlichen Lehranstalten und ein Berater für die Weinbautreibenden. Mit 149 Abbildungen. Wien und Leipzig: A. Hartleben's Verlag, 1929.* Printed by Friedrich Jasper, Vienna. 23 cm. xii, 368 pp. Illustrations. Cloth, covers partly waterspotted. Ownership signature.

A textbook for the use of viticulturists. Includes detailed information on grape culture, diseases, ampelography, climate, soil, location, etc.

83. Arthur, T.S. *Strong Drink; The Curse and the Cure. Philadelphia: Hubbard Brothers, (1877).* E. Stanley Hart, printer, Philadelphia. 19 cm. vi, [2 leaves missing?], 11-676 pp + frontispiece portrait of Arthur and other plates illustrating the text. Decorated blue cloth. Nice copy.

Ownership signature on front free ep dated June 1878. Two parts: I. What Shall we do to be Saved from the Demon of Drink? (pp. 1-381); II. The Curse and the Cure (pp. 383-676).

Includes a chapter on tobacco as an “incitant to the use of alcoholic stimulants, and an obstacle in the way of a permanent reformation.” Some of the things pointed out here about the poisonous qualities of tobacco are quite striking in view of the current crusade against tobacco.

84. Arthur, T.S. *Ten Nights in a Bar-Room, and What I Saw There. New York: Evans & Co, (1864).* Printed by King & Baird, Philadelphia. 18.5 cm. 240 pp + frontispiece illustration. Red cloth, spine gone. This book is in terrible condition. Its faults are impossible to describe, but it is readable.

Arthur was one of the leaders of the temperance movement and wrote many books. From the publisher's preface: “The book is marred by no exaggerations, but exhibits the actualities of bar-room life, and the consequences flowing therefrom, with a severe simplicity, and adherence to truth, that gives to every picture a Daguerrean vividness.”

J.C. Furnas (*The Late Demon Rum*) lists this book under “Fictional and Stage Materials” and stars it as one of the “books well worth reading for their own sakes.” This book has been called the *Uncle Tom's Cabin* of the temperance movement. There is some doubt that Mr. Arthur ever was in a bar-room. This book is yours for the asking with any other purchase.

85. Ash, Douglas. *How to Identify English Silver Drinking Vessels 600-1830. London: G. Bell and Sons, (1964).* Camelot Press, London. 22 cm. 159, pp + 12 photo plates. Illustrations. Drinking vessel illustration on title page. Black cloth, dj.

86. Atherton, Emmett. *Here's How. Seattle: Pacific Publications, 1933.* 19 cm. 108, (1) pp + plate illustration at page 14. Paper. Some waterstaining towards end. Bookplate of Julia Perrin Hindley. Another ownership signature.
One of a flood of post-Repeal guides to drinks and drinking, including, of course, wine.

87. Audibert, J.-F. *L'Art de Faire le Vin Avec les Raisins Secs*. 12^{me} édition, complètement augmentée renfermant, avec les innovations faites depuis les premières éditions, tous les renseignements et documents nécessaires à cette fabrication, les Circulaires Ministérielles, de la Régie, les Expériences célèbres, divers tableaux synoptiques, des planches et des figures. *Marseille: L'Echo Universel*, 1886. 20 cm. (2), xi, (1), 305, 28 advertising, (18 advertising) pp + frontispiece portrait of Audibert. Illustrations. Paper, worn.

Simon lists the 1880 edition.