

1. [Bach, J.S.]. Wine and Taxes. A letter written by Johann Sebastian Bach in 1748 to his cousin. Now published in 1970 by the Pierpont Morgan Library in New York, from The Mary Flagler Cary Music Collection. *New York: Pierpont Morgan Library, 1970*. Printed at The Spiral Press, New York. Duotone facsimile by Meriden Gravure, Meriden, CT. 28 cm. (2 blank), (12), (2 blank), (2 colophon), (2 blank) pages, including (4)-page reproduction of manuscript acquired by the library in 1968. Blue paper, stapled. Fine, in original soiled envelope.

One thousand copies printed in December, 1970. An attractive item and a nice way to sneak the musical genius into a wine book collection.

2. [Bach, J.S.]. Wine and Taxes. A letter written by Johann Sebastian Bach in 1748 to his cousin. Now published in 1970 by the Pierpont Morgan Library in New York, from The Mary Flagler Cary Music Collection. *New York: Pierpont Morgan Library, 1970*. Printed at The Spiral Press, New York. Duotone facsimile by Meriden Gravure, Meriden, CT. 28 cm. (2 blank), (12), (2 blank), (2 colophon), (2 blank) pages, including (4)-page reproduction of manuscript acquired by the library in 1968. Blue paper, stapled. A little damp wrinkling, staples rusted.

Same as above.

3. [Baden]. Mein Heimatland [periodical]: 14. Jahrgang, Heft 7, September 1927. Weinbau und Weinbräuche in Baden. *Freiburg im Breisgau: Hermann Eris Busse, 1927*. 25 cm. iv, (1), 226-320, 20 advertising pages. Photo illustrations. Paper. Damp wrinkling throughout and damp stains toward end.

Special issue of this periodical with a number of articles on various wine areas in Baden: Meersburg, Klettgau, Markgräflerland, Kaiserstuhl, Breisgau, Mortenau, Baden-Baden. Some of the articles are in dialect. Historical interest.

4. Bailey, L[iberty] H[yde] (1858-1954). American Grape Training. An account of the leading forms now in use of Training the American Grapes. *New York: Rural Publishing Company, 1893*. Printed by J. Horace M'Farland, Harrisburg, PA. 18.5 cm. 95, (9 advertising) pages. Illustrations. Cloth. Badly warped and water-stained. Binding loose. Poor.

According to Bailey (in *The Evolution of Our Native Fruits*), this book was republished and extended in "The Pruning-Book."

Bailey was Professor of horticulture (1888-1903) and director (1903-13) of the agricultural experiment station at Cornell University. He was noted for his *Standard Cyclopaedia of Horticulture* (6 volumes) and *Cyclopedia of American Agriculture* (4 volumes).

5. Baker, E. Alan and Foskett, D.J. Bibliography of Food. A Select International Bibliography of Nutrition, Food and Beverage Technology and Distribution 1936-56. *London: Butterworths Scientific Publications, 1958*. Printed in GB by R.J. Acford, Chichester, Sussex. 25.5 cm. xii, 331 pp. Green pebbled cloth, warped and water-stained. Internal wrinkling. Reading/reference copy.

©1958. USA edition published by Academic Press, New York. There is a section on Wines and Spirits (pages 271-283) and other sections on various beverages. From the introduction: "We do not feel called upon to apologize for the length of the section on wines and spirits, but only for the fact that it was necessary to omit references on the art of their enjoyment."

6. Barnum, H.L. **Family Receipts, or Practical Guide for the Husbandman and Housewife, containing a great variety of valuable recipes, relating to Agriculture, Gardening, Brewery, Cookery, Dairy, Confectionary, Diseases, Farriery, Ingrafting, and the various branches of Rural and Domestic Economy. To which is added a plain, concise, method of keeping farmer's accounts, with forms of notes of hand, bills, receipts, &c. &c.** By H.L. Barnum, Editor of the "United States Agriculturist and Farmer's Reporter." *Cincinnati: A.B. Roff, 1831. Lincoln & Co. Printers. 20 cm. (4 blank), 400 pp + frontispiece illustration. Binding missing, pages loose. Pages 382-396 badly soiled, pp 383-4 almost gone, pp 397-400 missing. In other words, very poor and in search of a specialist in book rescues.*

Believed to be the first cookbook printed in the Middle West [Bitting, page 28; Longone, page 9]. There is material on cultivation of grape vines (pp 89-96) and on beer and wine (raspberry, currant, etc) (pp 139-154). "John Adlum's Receipt for Making Currant Wine" is on pages 277-8. There are illustrations in the section on carving (pp 232-250). Judging from the author's preface, the book is mostly a compilation from a number of sources, such as *American Farmer, New American Gardner, Genesee Farmer*, etc.

Book collectors are informed about a paper published by M'Culloch of Edinburgh, regarding the anti-mould properties of perfumed oils, such as oil of lavender. Cloves can also be used for this purpose. "It is a remarkable confirmation of this circumstance, that Russian leather, which is perfumed with the tar of the birch tree, is not subject to mouldiness, as must be well known to all who possess books thus bound. They even prevent it from taking place in those books bound in calf near to which they happen to lie. The fact is particularly well known to Russian merchants, as they suffer bales of this article to lie in the London docks in the most careless manner, for a great length of time, knowing well that they can sustain no injury of this nature from dampness, whereas common curried leather requires to be opened, cleansed and ventilated. Collectors of books will not be sorry to learn, that a few drops of any perfumed oil will insure their libraries from this pest." [pp 23-24].

7. Barry, Edward. **Observations Historical, Critical, and Medical, on the Wines of the Ancients and the Analogy between them and Modern Wines. With General Observations on the Principles and Qualities of Water, and in particular those of Bath.** *London: T. Cadell, in the Strand, 1775. 27 cm. (4 blank), xii, 479, (1 errata), (4 blank) pp + frontispiece plate, description of which is at pages 160-161, where the binder was instructed to place it [see page (480)]. Bookplate of "George Clerk" inside front cover; also inscribed on bookplate: "H. Strachey." Marbled endpapers. Full leather binding, spine missing, covers in poor condition. A number of water stains internally, mostly pages 1 to 40, and again pages 375 to end.*

An important historical entry in the literature of wine in English. Gabler, in his description, mentions that both Henderson and Simon accuse Barry of compiling much of his material on ancient wines from a much earlier work by Bacci in Latin (1596). Bacci, in turn, copied his information on the wines of France from *Vinetum* by Charles Estienne (1537) and on the wines of Spain from *Obra de Agricultura* by De Herrera (1513+) [Simon BG 155].

Considering the importance and scarcity of this book, an expenditure for restoration work would certainly be justified, if something more than a good reading copy is desired.

8. Barth, Medard. **Der Rebbau des Elsass und die Absatzgebiete seiner Weine. Ein geschichtlicher Durchblick. Mit Federzeichnungen von Henri Solveen und Robert Küven und Bildtafeln auf Kunstdruckpapier. Erster Band.**

**Zweiter Band: Regesten zur Topographie und Geschichte des elsässischen Weinberges. Strasbourg-Paris: Editions F.-X. Le Roux, 1958. Printed by Dernières Nouvelles de Strasbourg. 27.5 cm. xvi, 509, (3 blank) pages; [Volume2]: 225, (2) pages + a suite of 24 glossy plates between pages 220 and 221, indexed pp 221-225. Text illustrations. Green cloth. Bio-bibliographical information on Barth laid in. Covers are soiled and warped, interior is damp-wrinkled. Reading copy only.**

There were 530 numbered copies and 2000 not numbered, of which this is one of 1000 bound in cloth. Barth was a native Alsatian, a Catholic priest and scholar. He was born in Boersch in 1888, studied in Strasbourg, spent a year in Paris, much of it in the libraries, obtained his doctorate in Switzerland. During WWII he was at the Seminary in Freiburg im Breisgau, where he lectured on Alsatian church history. After that he returned to his native Boersch.

This must be the definitive work on Alsatian wine history. Volume 2 lists topographic and other details for every wine village, from Achenheim to Zutzendorf. If you want to get deeply involved with Alsatian viticulture, this is the book for you.

At the time I bought this book from the Alsatia bookstore in Strasbourg (1966), the numbered edition was no longer available, much to my disappointment. See also the Fritsch sale catalog, item 354.

**9. Bartoloni, Pietro Domenico. Bacco in Boemia. Ditirambo di Dom:co Bartoloni da Empoli. In onore del Vino di Melnich. Praga: Giouanni Venceslao Elm, 1717. 20 cm. (4 blank ep), 75, (4 blank ep) pp. Marbled boards. Binding badly warped. Internally sound.**

The first edition of this panegyric on the wines of Melník, a town on the Elbe River, north of Prague. No doubt it was modelled on *Bacco in Toscana*, published in Florence, 1685.

NUC lists one copy at Harvard. Simon (BV page 139) lists the second edition, Firenze, 1736.

**10. Bartoloni, Pietro Domenico. Bacco in Boemia: ditirambo di Pietro Domenico Bartoloni, accademico apatista da Empoli, in lode del vino di Melnich. Verona: Pietro Bisesti, 1822. 15 cm. 124 pp. Paper. Two ownership signatures inside front cover.**

A later edition of this hymn in praise of wine. This edition not in NUC. Melvyl does not list any edition.

**11. Bassermann-Jordan, Friedrich (1872-1959). Geschichte des Weinbaus, unter besonderer Berücksichtigung der Bayerischen Rheinpfalz. Mit 140 Textillustrationen und 20 Tafeln. Erster Band. [Zweiter Band]. [Dritter Band]. Frankfurt am Main: Verlag von Heinrich Keller, 1907. Printed by Brügel & Sohn, Ansbach. Three volumes. 30 cm. [Volume 1]: (10), 350 pp + frontispiece and 8 other plates; [Volume 2]: (8), (351)-690 pp + 7 plates; [Volume 3]: (8), (691)-962, (2) pp + 4 plates. All text illustrations and plates are indexed in volume 3.**

Pencilled notations. Cloth-backed boards. Very poor condition with water stains and wrinkling. Covers of volumes 1 and 2 are badly warped. Covers of volume 3 are missing. Contents are complete and usable for reading and study. Pages 693, 694 and preceding leaf are provided in facsimile from the copy in the New York Public Library [copied 8-16-73].

Colophon (volume 3): "Der Druck dieses Buches wurde begonnen am 15. Juni 1906 und beendet am 25. Februar 1907." There is a comprehensive bibliography, pages 875-917.

A very important entry in the wine literature. In his preface, Bassermann-Jordan says: "... Anyone who has made the effort to touch on most of the interesting specialized areas in the history of wine, however briefly, may be forgiven for the inevitable omissions and shortcomings. The more scientific parts of this book have not only been hurt but have hopefully also been helped by having been written by a wine professional ... As indicated by the title, this work is devoted primarily to wine growing. A comprehensive history of the wine trade and of wine consumption would require separate volumes."

Bassermann-Jordan also wrote books on viticulture in the Palatinate in ancient times, and on Schiller and wine. According to a German biographical dictionary, he was stripped of his honors and titles, under pressure from the National Socialist party. Simon BV, page 131. There was a second edition in 1923. It may interest you that the New York Public Library paid \$5.98 for the 3 volumes in 1907.

**12. Bassermann-Jordan, Friedrich. Die Verwüstungen des pfälzischen Weinbaugebiets durch die Franzosen in früheren Kriegen. Mit 16 Abbildungen nach alten Originalen und einer Umschlagzeichnung von August Croissant. 7. Auflage. 30. bis 35. Tausend. Im Kriegserbst 1916. Neustadt an der Haardt: Verlag des Pfälzerwald-Vereins, 1916. 18.5 cm. 32 pp + 4 plate illustrations. Paper. Water-stained and wrinkled. Reading copy. [Free with previous item].**

An update to the chapter in the author's three-volume history of wine on vineyard devastation in the Palatinate since Roman times. The purpose of this curious tract was to generate support in the wine community for the current war effort by reminding them of the long history of vineyard destruction by the French in earlier wars.

Not in NUC or Melvyl.

13. Bauwens, Emile. *Livre de Cocktails par Emile Bauwens, premier barman au Saint-James à Bruxelles. Préface de Raymond Queneau. Dessins de Félix Labisse. Bruxelles: Un Coup de Dés, 1949.* Printed by Snoeck-Ducaju, Gand, Belgium. 21.5 cm. 136, (4 blank) pp + 10 glossy color plate illustrations. Black & white illustrations in text. Column rules in color. Paper, fold-back covers, tissue dj. Good copy.

Number 990 of 2000 copies numbered from 176 to 2175. An attractive and highly regarded cocktail book. For an ecstatic review, see Oberlé 1116, quoted in the Fritsch sale catalogue ("une grande élégance typographique" etc).

14. Baverstock, J[ames] H[inton]. *Treatises on Brewing, by the late James Baverstock, Esq., with notes and an introduction containing a Biographical Sketch of the Author, and two papers on specific gravity, including an account of the various hydrostatical instruments which have been used in the brewery; and On Malting. London: G. & W.B. Whittaker, 1824.* Printed by William Clowes, London. 23 cm. xxx, (2), 333, (2) pp + frontispiece portrait of James Baverstock. Boards. Poor condition. Binding loose and covers warped. Internal wrinkling throughout, but no water stains. Would be worth re-binding.

J.H. Baverstock reprints a number of papers on aspects of brewing by his father James (1741-1815). These concern mostly hydrometrical experiments and "prejudices against the breweries." James Baverstock was apparently the first to use the hydrometer as a useful instrument in the testing of beer. Others, including Mr. Whitbread, "the founder of the celebrated brewery in Chiswell Street," had been skeptical of its value. Even Benjamin Martin, the inventor and maker of the instrument, from whom Baverstock had obtained it, was unenthusiastic about its future.

Not in Simon, but Noling lists this book and most of the original papers. An interesting item in the history of beer and brewing.

15. Bayard, Luke. *The Wine Guide. Volume 1. [Volume 2]. [Volume 3]. [Volume 4]. [Volume 5]. [Missing volume 6]. Reprinted from Wine Magazine. London: Wine & Spirit Publications, n.d.* Printed by Wilfred Edmunds, Chesterfield [vols. 1-2], S. Straker, London [vols. 3-5]. 21.5 cm. [Vol 1]: 58, (2) pp; [Vol 2]: 71, (1) pp; [Vol 3]: 71, (1) pp; [Vol 4]: 71, (1) pp; [Vol 5]: 66 pp. Maps and illustrations. Paper. Damp wrinkling throughout.

Volume 1: White Burgundy, South Africa, Champagne, Vermouths, Miscellaneous French, Rhenish; from Wine Magazine, May 1962 - May 1963. Foreword by André L. Simon.

Volume 2: White Bordeaux, Germany other than Rhenish, Port, Alsace, Scotch Whisky, Red Burgundy; July 1963 - May 1964. Preface by André L. Simon.

Volume 3: Loire, Sherry, Liqueurs, Italy, South Africa; July 1964 - May 1965.

Volume 4: Red Bordeaux, Cognac, Spanish, Portuguese; July 1965 - May 1966.

Volume 5: Rhone, Gin & Vodka, miscellaneous subjects; July 1966 - May 1967.

In 1969 all six volumes were reprinted again in a single volume of 381 pages [see item #16].

16. Bayard, Luke. *The Compact Wine Guide. London: Wine & Spirit Publications, (1969).* Printed by S. Straker, London. 21.5 cm. (6), 381 pp. Maps and illustrations. Paper. Damp wrinkling throughout and some staining. [Free with item #15].

"Luke Bayard is the pen name under which, during his years of office as Secretary (now retired) of the Wine and Spirit Association of Great Britain, John Mahoney, O.B.E., LL.B. (Hons.), B.Com. (Hons.), A.C.I.S., published *The Wine Guide* (volumes 1 to 6) and other wine writing."

Inscribed on half-title: "To Eberhardt and Nancy Buehler with happy recollections of our lunch at the White House. Luke Bayard, 12.11.1969."

17. Beadle, Leigh B. *Brew it Yourself: A Complete Guide to the Brewing of Beer, Ale, Mead & Wine. New York: Farrar, Straus and Giroux, (1971).* 21 cm. (12), 104 pp. Illustrations. Boards, dj.

First edition. Signed by author. Dustjacket blurb states that Leigh Beadle lives and works in Chapel Hill, North Carolina. There was an expanded 2<sup>nd</sup> edition in 1975.

18. Beard, Jim. *The Complete Book of Barbecue & Rotisserie Cooking, with drawings by H. Rosenbaum. Indianapolis: Bobbs-Merrill Co, 1954. Copyright Maco Magazine Corp, NY. 8vo [24.4 x 16.9]; 144 pp. Internally browned, normal for this type of paper. Cloth, bottom edge faded, small stain on back cover near spine, in browned dj showing minor wear.*

Includes some cocktail recipes, some of them with wine as the main ingredient. Seems almost like a curiosity item today. Brown 3480.

19. Beard, James & Sam Aaron. *How to Eat Better for Less Money, with a helpful supplement on budget wines and spirits. New revised edition prepared and edited by José Wilson. New York: Simon and Schuster, (1970). 22 cm. 316 pp. Wine label illustrations. Cloth, fine in dj with minor wear along top edge.*

First printing of 2<sup>nd</sup> edition. First edition was 1954. 35 pages are devoted to wine.

20. [Beaujolais]. *Almanach du Beaujolais 1933. Des Éditions du Cuvier. Villefranche en Beaujolais: Jean Guillermet, (1933). 19 cm. (6), xviii, 120 pp + 4 plates. Woodcut illustrations by Ph. Burnot, and photos. Burnot woodcut laid in at title page. Paper cover also has woodcut illustration.*

[On cover]: "Troisième année." Number 12 of "20 exemplaires sur arches numérotés de 11 à 30." (initialled by Jean Guillermet). A total of 1120 copies were printed.

Contains material of local interest, including wine, history, death notices, poetry, etc.

21. [Beaujolais] *Almanach du Beaujolais 1938. Des Éditions du Cuvier. Villefranche en Beaujolais: Jean Guillermet, (1938). 19 cm. (6), xiv, 139 pp. Woodcut illustrations by Ph. Burnot, and photos. Paper cover also has woodcut illustration.*

[On cover]: "Huitième année." One of 850 copies not numbered (there were 40 numbered copies).

22. Beck, Fred. *The Fred Beck Wine Book. Fred Beck's gay, clear-cut explanation of the wines of the world — with special recognition of the wines of California. Illustrated by Lynette Logan. New York: Hill and Wang, (1964). American Book — Stratford Press. 21 cm. xiii, 242 pages + 8 glossy photo plates following page 178. Maps and illustrations. Cloth, dj. Poor, with water-stained cover and dustjacket and internal damp wrinkling, but acceptable as a reading copy.*

First edition, September 1964. To set the tone of the book, the first chapter is titled "How to tell a red wine from a Buick coupé." You will be amused by his "Ultimate California Wine List." But don't forget that this was 1964. Beck is known for his book on golfing as well as others on the L.A. Farmer's Market and on cookery.

23. Beck, Hastings. *Meet the Cape Wines. Decorations by Ellaphie Ward. Cape Town: Purnell & Sons, (1966). Printed by The Rustica Press, Wynberg, Cape. 19 cm. (4), 92 pp. Decorated flexible maroon cloth.*

Second revised and enlarged edition. Appendix A lists wines currently available abroad.

24. Beckwith, Edward Lonsdale. *Practical Notes on Wine. By Edward Lonsdale Beckwith, Associate Juror and reporter on wines at the Paris Exhibition, 1867. London: Smith, Elder and Co, 1868. 18.5 cm. 106, (1 ad) pp. Binder's label inside rear cover: "Burn & Co, Kirby St. E.C." Flexible cloth, gilt decoration.*

A sample of Beckwith's style: "I believe I am right in stating that it was never contemplated by the late Baron Forrester, that port should not have a slight quantity of alcohol added to it, *after* making, which is very different from the practice of

impregnating the wine with alcohol *during the process of making*; and I cannot help thinking that, had the Baron's suggestions been acted upon, we should be enabled to take our port in comfort and safety, and with something like pride. As it is, the fact that we have habitually drunk, or that we drink, this potent wine has become almost a reproach, and the Englishman's fondness for port has made him a laughing-stock in the eyes of foreigners." [page 44]. For more information, see Gabler G12440.

**25. Beecher, Catherine E. and Harriet Beecher Stowe. *The American Woman's Home: or, Principles of Domestic Science; being a guide to the formation and maintenance of economical, healthful, beautiful, and Christian homes.* [salesman's dummy]. *New York: J.B. Ford & Co, 1869.* S.W. Green, Printer, New-York. 21cm.. (1b leaf), ill. half title; pp (4), xii ["Table of Contents"], 13-16, 23-40, 59-75, 84-101, 104-108, 113-114, 119-124 ["Healthful Food"]; ads and subscription blanks. Illustrations. Gilt-decorated bevelled green cloth, samples of bindings pasted inside front cover. Corners and extremities of spine slightly worn.**

One subscriber's name entered in pencil. Bitting (p 32) lists the revised edition of Beecher's work (1874), which included *The Handy Cookbook*. The book is dedicated "to the women of America, in whose hands rest the real destinies of the republic ..." A great sample of the book salesman's tools.

**26. Beecher, Henry Ward (1813-1887). *Plain and Pleasant Talk about Fruits, Flowers and Farming.* *New York: Derby & Jackson, 1859.* Geo. Russell & Co., Printers. 19 cm. 420 pp. Embossed brown cloth, somewhat worn. Some brown water-staining internally, but no wrinkling. Good reading copy.**

The preface talks about life in Indiana, where Beecher spent a number of years, but is dated in Brooklyn, 1859, where he had moved in 1847. There is an amusing piece titled "Wine and Horticulture" describing a wine tasting by the Cincinnati Horticultural Society, in which Beecher describes how the judgements of the wines degenerated as the judges became ever more tipsy. He suggests that "the same committee be continued from year to year, as there is no use in spoiling a fresh set every year." (pages 268-270).

Beecher was one of 13 children of Lyman Beecher (see below), as were Catherine (see above) and Harriet Beecher Stowe. All were ardent abolitionists and supporters of woman suffrage. This is a neat way to smuggle them into a wine and gastronomy collection.

**27. Beecher, Lyman. *Six Sermons on the Nature, Occasions, Signs, Evils, and Remedy of Intemperance.* *Boston: Crocker & Brewster, 1827.* Printed by T.R. Marvin. 20.5 cm. 107 pp. Signature on endpaper: "[?M] Burnside." Cloth-backed boards. Brown staining and spotting throughout.**

Beecher's was a very influential voice in the temperance movement and his *Six Sermons* (delivered in Litchfield, Conn. in 1826) led almost immediately to the founding of the American Society for the Promotion of Temperance, the first interstate organization, and a big step in the long march to prohibition. But Beecher did not appear to believe that temperance could solve the problems of intemperance. Those who traffic in spirits are only partially to blame. If we stop the demand for spirits, the merchants will find other ways to make money. Yet he does propose prohibition: "The commerce ... in ardent spirits ... must be regarded as an unlawful commerce, and ought, upon every principle of humanity, and patriotism, and conscience, and religion, to be abandoned and proscribed." [p 73]. And elsewhere: "Like slavery, it must be regarded as sinful, impolitic, and dishonourable. That no measures will avail short of rendering ardent spirits a contraband of trade, is nearly self-evident." [66]. Beecher, like his equally influential children, was an ardent abolitionist and often couples the evils of slavery with those of intemperance.

Beecher calls on churches and businesses to support this effort. Physicians are urged to impress on their patients the dangers of intemperance: "Fear not the consequence of fidelity in admonishing your patients, when diseased by intemperance, of the cause and the remedy of their malady: and whenever one of you shall be rejected for your faithfulness, and another be called in to prophecy smooth things, let all ... know that ... there are no false prophets among physicians, who for filthy lucre, will cry peace to their intemperate patients when there is no peace to them, but in reformation." [97-98].

As for the recommendation of beer or wine as a substitute for ardent spirits to lead the victim back to health, Beecher did not agree: "If it be true that men do not become intemperate on wine, it is not true that wine will restore the intemperate, or stay the progress of the disease. ... If in any instance wine suffices to complete the work of ruin, then the difference is only that the victim is stretched longer upon the wrack, to die in torture with the gout, while ardent spirits finish life by a shorter and perhaps less painful course." [42-43]

Probably the first edition, although NUC lists an edition with a copyright date of 1827, published by the American Tract Society, New York. They also have the second edition as T.R. Marvin, Boston, 1827. There were numerous subsequent editions. The 3<sup>rd</sup> through 6<sup>th</sup> Boston editions were dated 1828, and 1829 saw the 10<sup>th</sup>. Edition numbers varied by city: the 7<sup>th</sup> Edinburgh, 1830; the 3<sup>rd</sup> London, 1837; the 10<sup>th</sup> New York, 1838.

**28. Behl, C..F.W. Mainland Weinland. Ein Gedichtkreis illustriert von Wini Kluge. Kitzingen - Main: Holzner Verlag, [?1951]. Schweinfurter Druckerei. 29 cm. (2 blank), (18) pages. Decorative monotone illustrations. Printed in brown. Paper. Small tears along spine.**

An attractively printed and illustrated series of poems in praise of the Franconian wine country on the Main River. A newspaper clipping with a review is laid in, undated, but probably 1951.

**29. Belda, Joaquín (1883-1948). Vinos de España. Prólogo de Federico Garcia Sanchiz. Madrid & Buenos Aires: Compañía Ibero-Americana de Publicaciones, 1929. Printed in Spain by Compañía General de Artes Gráficas. 22 cm. 328, (4) pp. Decorated paper. Water-stained along 2 edges of cover and first couple of pages. Worn. Corner torn out of rear blank endpaper.**

Primera edición. The first part covers history, grape-growing, wine-making, literature, etc. Part two, in 16 sections, covers the various wine regions of Spain.

Belda was living in France at the time he wrote this book. Wines, he says, are taken much more seriously in France than in Spain. Well-known French writers do not consider it a disgrace to put their names on a book in praise of champagne, bordeaux or burgundy. Hardly a year goes by that doesn't see the publication of two or three books of this type. Let's not confine ourselves to just drinking wine. If we can write about soccer matches or movies, why not rioja or valdepeñas? "En un vaso de buen vino, bebido a tiempo, puede haber más emoción que en el más artístico de los espectáculos. Y esa emoción, que va directa al espíritu, es la razón prima de la eternidad del vino."

Some will say that for me to write this book is to "prostituir la pluma ... Tantas veces, en mis veinte años de escritor, se me ha acusado de otro género de prostituciones, que ya será hora de que, por una vez, dedique mi pluma a exaltar una cosa honesta y ... espiritual."

Belda was a humorist and wrote a number of novels, most of them "consideradas por la crítica seria, obscenas y pecaminosas." [*Diccionario Biográfico español e hispanoamericano*, 1950].

**30. Belloc, Hilaire. Advice. Preface by Evelyn Waugh. London: Harvill Press, (1960). Printed in GB at the Curwen Press. 27cm. 36, (3) pp. Illustrations (reproduced from Belloc's drawings). Marginal titles in red. Decorated boards. Matching dj. Title page shows blackish smudge from failed attempt to remove a label from verso. Dj slightly worn.**

**31. Belloc, H[ilaire] (1870-1953). The Praise of Wine. An Heroic Poem by H. Belloc, to Duff Cooper. Christmas, 1931. Kings Land: H. Belloc, 1931. 25 cm. 8 pp + binder's endpapers. Paper covers, bound in red cloth, half red leather. Poor condition, warped covers, water-stained throughout. Bookplate of the Library of the Dominican Fathers, London.**

Inscribed on title page [= paper cover]: "Given to me by the author. Christmas 1934. Kings Land, Shipley, Horsham. Fr. Vincent M'Nabb O.P." A rather uncommon item, apparently privately printed by Belloc, preceding the limited edition [see below].

**32. Belloc, Hilaire. An Heroic Poem in Praise of Wine. London: Peter Davies, 1932. Printed at the Curwen Press. 28.5 cm. 10, (1) pp. Red boards, paper label on cover.**

Number 72 of 100 copies. Signed "H Belloc." A sample stanza:

*Dead Lucre: burnt Ambition: Wine is best.  
But what are these that from the outer murk  
Of dense mephitic vapours creeping lurk  
To breathe foul airs from that corrupted well  
Which oozes slime along the floors of hell?  
These are the stricken palsied brood of sin  
In whose vile veins, poor, poisonous and thin,  
Decoctions of embittered hatreds crawl —*

*These are the Water-Drinkers, cursed all!*

Gabler has only the 1931 edition [see above].

33. Benwell, W.S. *Journey to Wine in Victoria. Melbourne: Sir Isaac Pitman & Sons, (1960). Printed by Spottiswoode, Ballantyne, London. "FO (M.5801)." 22 cm. (8), 120 pp + 3 color photo plates. Black cloth, dj. Covers and jacket water-stained. Internal wrinkling. Poor, but internally good for reading.*

For your entertainment, here is an excerpt from the chapter on Western Victoria: "The Wimmera's complete indifference to the wine consumer's peculiar, but simple, requirements undergoes something of a change in Stawell. Here is a nervous indulgence. A clear-voiced request for wine at table caused, on this occasion, (a) immediate lowering of all eyes in the dining-room, (b) incredulous muttering off-stage, followed by much key-jangling, (c) hoarse briefing instructions to frightened waitress that she must pour-a-little-into-his-glass-and-ask-is-that-all-right-sir-then-fill-hers-up, (d) arrival of the most frigid bottle of claret I have ever drunk, from a vineyard in another State, just in time to accompany a piece of apple pie." [page 80].

Gabler lists this first edition and two later editions, 1976 and 1978. I recently saw a signed "fine" copy in dj listed by a dealer in Perth, Australia at A\$20 (Serendipity, Catalog 281 at [www.merriweb.com.au/serendip/](http://www.merriweb.com.au/serendip/)) in case you want to check it out.

34. Bernt, Walther. *Sprüche auf alten Gläsern. Mit 12 Abbildungen. Freiburg im Breisgau: Urban-Verlag, (1928). Printed by R. Oldenbourg, München. 24.5 cm. 80 pages + 12 plate illustrations. Green cloth. Warped and soiled from water damage. Poor copy, but valuable for content.*

A collection of sayings found as inscriptions on drinking glasses of the 17<sup>th</sup> to 19<sup>th</sup> centuries. They represent a cultural document of sorts. The inscriptions are grouped under the subject headings of friendship, love, erotica, drinking, occupations, contemporary themes, religion and general. You might read some of these inscriptions as documents of immorality. But, says the author, the 17<sup>th</sup> century and first half of the 18<sup>th</sup> were much more open in such matters than we are today, yet our reserve applies only to our behavior in public, and that our morals have not really improved.

35. (Berry Bros). *Tokay. London: Berry Bros. & Co., [1933]. 20.5 cm. (2), 29 pp. Green boards. Water stain at top of front cover and some slight browning internally, confined to center, near spine.*

Price list page 29 (dated June 1933) has a few corrections in ink, perhaps by Berry Bros. Testimonials to the curative powers of Tokay. One is a cable from a wealthy client who had forgotten the name of the wine: "Send immediately one case of the wine that removes the screws from the coffin." [23]

36. Berry, Charles Walter. *In Search of Wine. A Tour of the Vineyards of France. With a thought to Bacchus in particular and a Humble Recognition of the Wisdom of Others. With a Letter-Preface by H. Warner Allen and a map. London: Constable & Co., 1935. Printed by Robert MacLehose, Glasgow. 20 cm. xxviii, (2), 389, (2) pp + large foldout map at page 370: "The Wine Districts of France." Cloth. Covers a trifle worn, lower back cover a little water-stained and some damp wrinkling internally, but overall a nice copy.*

An interesting, chatty diary of a wine tour, with a good deal of information on specific wines and vintages.

37. [Berry, Charles Walter]. *A Miscellany of Wine. Presented with the Compliments of Berry Bros & Co, Wine Merchants, who were established in the Seventeenth Century at 3 St. James's St., London, S.W.1. By special Appointment to H.M. King George V. & to H.R.H. The Prince of Wales. London: Constable and Company, 1932. Printed by the Whitefriars Press, London. 19 cm. ix, 104 pp. Cloth. Covers water-stained and partially warped. Some internal staining along edges and damp wrinkling, but text is clean for reading.*

The foreword is by André Simon. Facing the title page there is an ad for "Viniana" published by Alfred Knopf, New York.

Berry expresses his negative view of port wine aficionados in a humorous piece titled *The Fellowship of Port*. [pages 10-13]. Another interesting item is the *Report of an Address on Wine and its Medicinal Uses* made by Berry [77-102]: "In Oporto,

gout is hardly known and even very few of the British residents there would recognize it. But remember that it is wood port that is consumed — that is, port wine that has passed all its life in the cask, frequently racked and taken from the heavy properties which are thrown down in the cask — not vintage port, that furry, yet delectable friend of many palates, which passes all its life in the bottle and keeps with it its impurities — nasty word that, shall we say its heavy properties?”

**38. Berry, Charles W. Viniana. With an introduction by H. Warner Allen and eight illustrations in collotype. London: Constable & Co., 1929. Printed by Robert MacLehose, Glasgow. 20.5 cm. xv, 140, (2) pp + 8 plates. Top edge gilt. Cloth, leather label on spine. Water-stained and a little warped along edges of covers. Internally sound.**

“Of this book one hundred copies have been printed on hand-made paper in medium octavo, signed by the author and with the frontispiece hand-coloured.” This copy is signed “Chas W Berry” on title page, but the frontispiece is not hand-colored.

The book takes the form of chats at three dinners: the claret dinner, the burgundy dinner, the champagne dinner, hosted by Berry. He and Hugh Rudd headed the famous old house of Berry Bros & Rudd, wine merchants. Today, they have a big presence on the internet, where they offer wines for sale worldwide (except in the Common Market!). They also operate a duty free shop at Heathrow. On their web site, they tell us that “Berry Bros. & Rudd Ltd. is still a family owned, private company, with the eighth generation now working in the business.”

**39. Berry, Charles W. Viniana. With an introduction by H. Warner Allen and eight illustrations in collotype. London: Constable & Co., 1930. Printed in GB for Alfred A. Knopf by Robert MacLehose, Glasgow. 20.5 cm. xv, 140, (2) pp + 8 plates. Cloth-backed boards. Water-stained inside back cover. Wrinkling internally second half of book. Covers worn and lower half of spine stained. Reading copy.**

Noling page 65. Gabler lists Knopf's 1938 edition.

**40. Berry, Charles W. Viniana. With an introduction by H. Warner Allen and nine illustrations in collotype. Second Edition, revised and enlarged, Second Impression. London: Constable & Co., 1934. Printed by Lowe and Brydone, London. 20 cm. xv, 161 pp + 9 plates. Cloth.**

First published 1929. Second enlarged edition 1934. Reprinted 1934. Added to the three dinners in the first edition is “The Hock Dinner.” Inscribed on endpaper: “To Frederick B. Pratt. Compliments of Daniel G. Lieberman, Sept 20, 1934.”

**41. Bertall. La Vigne. Voyage autour des vins de France. Étude physiologique, anecdotique, historique, humoristique et même scientifique. Paris: E. Plon et Cie, 1878. 28 cm. (6), 659 pp. Numerous illustrations and vignettes. All edges gilt. What was a lovely leather backed red cloth binding is irreparably damaged. First several pages are water-stained at outer edges, receding to minor beginning with title page. Internally, there is only minor wrinkling and occasional “print-through” of illustrations, probably due to dampness.**

A wine book landmark, with a vast array of illustrations by Bertall and an interesting potpourri of French viniana. For example, wines are divided into three big categories: white wines, red wines and blue wines, matching the French national colors. The whites are generally luxury wines, from Chablis and Saumur to Champagne and Sauterne — wines of the rich. Red wines are for general use and for tasting, they make glad the heart and the mind, etc. Blue wines are the wines of the workers and of those who prefer not to work, wines warm in the gut but hard on the gullet, good for vitality in moderation, but bad when taken to excess [pages 23-24].

At Beychevelle, the person in charge was asked about why the pressing of the grapes was done to violin accompaniment. Because we've always done it and will as long as I have any say. Did they do it elsewhere? Probably, but he didn't really know. Did this improve the wine? He believed it did. Thanks to the experience of our ancestors, the wine was good in their time; thanks to them it was still good today. [200-201].

About the so-called weaker sex: the prosperity of the champagne industry is due mainly to the initiative and intelligence of two widows, Cliquot and Pommery, without whom their husbands would have passed on to complete oblivion. [page 529]

This book, unfortunately needs a new binding. It was originally published in paper wraps.

42. [Better Homes and Gardens]. *Favorite American Wines & How to Enjoy Them*. Des Moines: Meredith Corp, c.1979. 26 cm. 96 pp. Illustrations. Lower outer corner of pages wrinkled. Pictorial boards.

First edition, 1<sup>st</sup> printing. Includes food recipes.

43. Biarnes, M.P. *Les Grands Vins de Bordeaux*. Poème. Précédés d'une Leçon du Professeur Babrius, intitulée De l'Influence du Vin sur la Civilisation. Paris: Typographie Plon Frères, 1849. 24.5 cm. (6), lxx [Babrius], 73, (2) pp + 36 plate illustrations. Marbled endpapers. Pebbled blue cloth, red label on spine. Covers a trifle worn, a few pages loose in binding, but an attractive copy.

Biarnes takes us on a poetic tour of the Médoc, singing the praises of the classified growths [pages 1-52] and ends with a paean to the white wines of Bordeaux and the effect they have on the imbibers:

"C'est une ivresse sainte, un sublime délire,  
Et, parmi tous les vins, notre vin seul l'inspire!" [59]

According to Biarnes, there was a wave of genius in Germany when "le vin inspirateur" circulated there, free of odious restrictions and taxes. The Germans have had no Hoffman, Mozart or Schiller since they banned French wines. The poem ends with a plea to French legislators to drink some Barsac to put them into a generous mood and pass laws that will assure to all the poor of France an abundance of wine to go with their "poule au pot."

The 1840 lecture by Babrius makes for some arresting reading. He sees a strong historical correlation between the quantity and quality of wine, and the level of civilization. The highest level of Chinese art (13<sup>th</sup> Century) coincided with the highest level of viticulture in China. The Dutch, now that their blood is washed with beer, are unequal to the challenges of current events. The British aristocracy which governs England with such superiority, drinks only "le claret du Médoc," supported by the bourgeoisie which drinks the generous wines of Portugal. Unlike Biarnes, he gives some credit to wines other than French, when he attributes the superiority of Metternich to the stimulations of his Johannisberg wine.

Babrius' *bête noire* is tobacco: "cest l'opium des peuples de l'Occident." By 1830, he says, tobacco was in general use and the French adopted the cigar as an obligatory appendage to their faces. And of course the result was socialism, armed with the platitudes of tobacco smoke, expounding the right to work, the right to welfare, the inalienable right to live ... at the expense of others.

In the introduction to Babrius' lecture, an anonymous "student" gives us some background information. Babrius was Spanish, a colonel at 26, and when his party was defeated, sought refuge in France, settled in Bordeaux, where the Spanish always enjoyed hospitality. In 1845, depressed by the clouds of tobacco smoke enveloping the aristocrats of France, and what it meant for the future of France, he declared he would study areas of America, Africa and Australia where viticulture was possible and the future destiny of the human race could be assured. He could not be dissuaded, and took passage on the *Antilope*, arriving at Charlestown on November 8<sup>th</sup>, 1845. Through his contact, a Mr. Smithson, he addressed the assembly at Columbia and, under state sponsorship, accompanied a group of geologists and agriculturists on a tour of exploration through the Carolinas. He wrote a letter from Wilmington, "sur la rivière de Clarendon," dated December 1<sup>st</sup>, in which he expressed great hopes for the future of viticulture in this part of the New World. He was not heard from again, and the writer says that though his bones may be bleaching on the banks of some unknown American river, his memory will live forever.

Evidently, Babrius was heard from again. According to a *Dictionnaire de Biographie Française*, Jules Arthaud [=Babrius], doctor and writer, was born at Tonneins [on the Garonne, about 100 km upstream from Bordeaux] in 1802 and died there in 1859. He spent his career in Bordeaux and founded the "Revue de la Gironde." He also wrote "De la vigne et de ses produits," 1858. I have not been able to find any further details on his alleged American adventure, nor on his alleged Spanish origin.

The book has many attractive illustrations of Bordeaux chateaux, and of people in various social "wine" situations. The Fritsch sale (313) had the second edition of 1870.

44. Biarnes, M.P. *Les Grands Vins de Bordeaux*. Poème. Précédés d'une Leçon du Professeur Babrius, intitulée De l'Influence du Vin sur la Civilisation. Paris: Typographie Plon Frères, 1849. 23.5 cm. (half title leaf), (blank leaf), (illustrated half title leaf), (title leaf), lxx [Babrius], 73, (2) pp + 36 plate illustrations, each with protective blank leaf, except page 33. Marbled boards with leather back and corners. Front cover detached and corners a trifle worn. Some internal browning.

Same as item above.

45. Bickerdyke, John. *The Curiosities of Ale & Beer: An Entertaining History*. (Illustrated with over Fifty Quaint Cuts). *London: Swan Sonnenschein & Co, 1889*. Printed by Chas. Straker and Sons, London. 26.5 cm. xii, 449, (2 catalog) pp. Illustrations. Decorative initials. Maroon cloth- backed brown cloth. Rear cover shows a blister in one corner, hinges are weakening, but but overall a decent copy.

One of the classics of beer literature, with extensive information on all aspects of the subject. It is well known to beer brewers. It is cited on the Samuel Adams web site, in connection with porter.

According to the Erickson Report, September 1995, the idea for Adambier, a very strong beer made by the Hair of the Dog Brewery in Portland, Oregon, came from a reference in Bickerdyke's book. Here is the full reference in a paragraph devoted to German beers: "One more *special* variety may be noted, and that is the strong ten-years-old ale known by the people of Dortmund as 'Adam.' It is mentioned by Corvin in *An Autobiography*, who relates that when King Frederick William IV of Prussia visited Dortmund a deputation of the magistrates waited upon him, one of them bearing a salver with a large tankard filled with Adam. When the King asked what it was, and heard that it was the celebrated beer, he said 'Very welcome; for it is extremely warm,' and drained off the contents of the tankard at a draught. The members of the deputation, who were better acquainted with old Adam than the unsuspecting King, smiled at each other, for they knew what would be the result. His Majesty was unconscious for more than twenty-four hours."

46. Biddle, A.J. Drexel. *The Land of the Wine, being an Account of the Madeira Islands at the Beginning of the Twentieth Century, and from a New Point of View*. Volume I, with thirty-eight full-page illustrations; maps of Funchal and of the Island of Madeira, showing the mountains and their heights; and a section of the Medici map. And comprising the history of the Madeiras; information for the traveler and visitor; and a treatise on the geography, geology and climate. [Volume II]: with thirty-eight full-page illustrations; a map of Madeira showing districts devoted to vine-culture; and fac-similes of old bills of lading. And treating of the natives, their characteristics, religion, laws, and customs; the commerce; the flora; the vine and the wine; and the fauna. *Philadelphia: George W. Jacobs, (1901)*. Printed by Drexel Biddle, Philadelphia. Two volumes. 22.5 cm. [Vol 1]: 267 pp, including plate illustrations and foldout map of Madeira. [Vol 2]: 300 pages, including plates and foldout wine map of Madeira. Maroon cloth, hinges weak. Volume one has a small spot on front cover, and water-staining on rear cover. Volume 2 has a slight bend at top of back cover.

Chapter XXIII (volume 2, pp 193-219) is dedicated to "The Vine and the Wine." This material is reproduced in Portuguese translation by the "Centro Estudos História Atlântico" on the Madeira Information website. The source given is pages 103-130 [sic] of volume 2 of Biddle's "The land of the wine, being an account of the Madeira islands ..." 1900.

To add to the confusion, Simon (BV 116a) lists "The Madeira Islands" in 2 volumes, 1900. Gabler and Noling list both "The Madeira Islands" 1900 (London), and the present title, 1901. NUC lists "The Madeira Islands" 1<sup>st</sup> edition, Philadelphia, 1896, followed by the same title, London / Philadelphia / New York, 1900, and finally the present title, 1901, all of them in 2 volumes.

47. Biebuyck, Jacques. *Aux Amateurs de Grands Vins de Champagne en Belgique*. *Bruxelles: [Goossens], (1933)*. L'Imprimerie J.-E. Goossens, Bruxelles. 36.5 cm. (16 leaves). Twelve full-page color illustrations by Massonet. Decorative initials. Title page printed in red. Paper covers lightly soiled.

Il a été tiré de cet album: 350 exemplaires numérotés à la presse et signés par les auteurs, dont l'exemplaire de tête imprimé pour S.M. le Roi Albert. Exemplaire No 80. Signed "Massonet" and "Jaques Biebuyck." Printed December 2, 1933.

Each of the 12 illustrations represents an occasion to celebrate with champagne and has a corresponding text: concorde (concord, as at an international conference); dimanche (Sunday, at the end of a long week); triomphe (victory, as in sports); renouveau (revival, as from illness); accord (agreement, as in business); honneur (recognition, as for work well done); faste (splendor, as in putting on a show); effusions (bursts of emotion, as in reunion of old friends); oui (yes, as in will you marry me?); fêtes (feasts, as in anniversary celebrations); intimité (intimacy or privacy, as in family gathering); évocation (recalling, as of pleasant memories).

48. Bijur, George. *Wines With Long Noses*. Doodles by Geoffrey Salter. *London: Hampton Hall Press, 1951*. Produced by Neaman Neame. 19 cm. 31, (1) pp. Decorative illustrations in red on title page, and throughout in red and black. Pictorial boards, spine worn.

An entertaining, charmingly illustrated historical tid-bit tour through the great names in French wines.

49. Bilm, Peter & Gert Keschow. *Das Weinbuch. Der gepflegte Weinkeller des kultivierten Gastgebers.* München: *Moderne Verlags gmbh*, (1969). Printed in Austria by Welsermühl, Wels. 26.5 cm. 410, (2) pp, including 16 glossy photo plates, 8 of which are in color. Maps and illustrations. Endpaper maps. Red cloth, dj.

Topics covered are background information, German wine areas, the rest of the world, how to select the right wine, sparkling wine, the wine cellar, wine in the kitchen, poetry. The US gets a quarter of a page (like Bulgaria), as opposed to South Africa, which gets three. Germany gets 60 pages to 90 for the rest of the world. About the US we learn that California is the source of 90 per cent of the country's wines. "To avoid misunderstanding, let us note here that California Riesling is made from the Silvaner grape and that the Silvaner is called Riesling. Besides red and white wines, California also produces sherry from Spanish grape varieties, as well as vermouth, sweet dessert wines such as port, muscatel, tokay and malaga. A number of companies also produce sparkling wines." [page 209]

50. Binkley, Robert C. *Responsible Drinking. A Discreet Inquiry and a Modest Proposal.* New York: *Vanguard Press*, (1930). 19.5 cm. viii, 215 pp. Blue cloth, paper labels.

An interesting discussion by a historian, of the problems of prohibition.

51. Bioletti, Frederic T. *Manufacture of Dry Wines in Hot Countries.* University of California Publications. College of Agriculture. Agricultural Experiment Station. Bulletin No. 167 (April, 1905). Sacramento: *W.W. Shannon, Superintendent of State Printing*, 1905. 23 cm. 66, (1) pp. Photo illustrations and drawings. Paper, no covers. Title page and back page somewhat shabby.

This is Bioletti's report on his visit to France, Germany and Algeria in late 1904 under the auspices of the University. Among his contacts in France were Pierre Viala, Ravaz, and Roger Marès.

The main problem of California wine-making he uncovered was excessive heat during fermentation. "The greater intoxicating effect of a California wine with 13% of alcohol over a Château Margaux with 11% can not all be ascribed to the slight difference of alcoholic strength." I wonder what it would be ascribed to today.

52. Bioletti, Frederic T. *A New Wine-Cooling Machine.* University of California Publications. College of Agriculture. Agricultural Experiment Station. Bulletin No. 174 (Berkeley, January 4, 1906). Sacramento: *W.W. Shannon, Superintendent of State Printing*, 1906. 23 cm. 27, (1), (4 blank) pp. Illustrations. Paper, no covers.

53. Bioletti, Frederic T. *The Principles of Wine-Making.* University of California Publications. College of Agriculture. Agricultural Experiment Station, Berkeley, California. Bulletin No. 213 (May, 1911) Sacramento: *W.W. Shannon, Superintendent of State Printing*, 1911. 23 cm. (5), 396-442, (2) pp. Illustrations. Paper, no covers. Stamp of "U.S. Department of Agriculture. Library of the Hawaii Experiment Station."

54. Bioletti, Frederic T. *Vine Pruning in California. Part I.* University of California Publications. College of Agriculture. Agricultural Experiment Station, Berkeley, California. Bulletin No. 241. Berkeley: *U of California*, n.d. Printed at the State Printing Office. 22 cm. 48 pp. Photo illustrations and drawings. Paper, no covers. Photo on title page of "The native vine of California (*Vitis Californica*)."

Not in Gabler or Noling.

55. Bioletti, Frederic T. & William V. Cruess. *Enological Investigations*. University of California Publications. College of Agriculture. Agricultural Experiment Station, Berkeley, California. Bulletin No. 230 (August, 1912). *Sacramento: Friend Wm. Richardson, State Printer, 1912*. 22.5 cm. (7), 24-118, (2) pp. Photo illustrations and diagrams. Paper, no cover.

From Summary and Conclusions: "The principal modern improvements in wine-making are the intelligent use of sulfurous acid, pure yeast and temperature control." Not in Gabler or Noling.

56. Bird, William. *A Practical Guide to French Wines*. Third Printing. *Paris: Three Mountains Press, [?1924]*. Lecram Press, Paris. 13 cm. 80 pp. Maps. Decorated paper. Bookplate: "Julia Perrin Hindley. From the Library of Cora, Rose and Bob Brown." A little worn.

This is a later printing of the first edition. No date is given, but there was a review in *American Mercury* of November 1924 [see my Catalogue A, item 59]. The latest vintage listed is 1923 (for Rhône wines) and 1922 for Bordeaux. This booklet went through numerous later editions.

There are extensive corrections, deletions and additions in ink, apparently for a later edition, perhaps about 1930 or 1931. The latest vintage listed in the corrections is 1929, which was not yet available, but "the 1929 wines are said to be the best in a century." One of the added items: "The omission of *Sparkling Burgundy* is intentional. The pink frothy fluid sold under that name in America (never in France) is nothing but cheap red wine that has been artificially carbonated. If you have any in your cellar, give it to the servants. It is excellent for cleaning windows."

57. Bird, William. *French Wines. A Practical Guide for the Cellarman, Wine Butler and Connoisseur*. Published under the auspices of the Centre National du Commerce Extérieur and the Commission d'Exportation des vins de France. *Paris: Havas, 1946*. Printed by Artra, Paris. 21 cm. 86, (1) pp. Photo illustrations, maps and decorations. Paper. Worn.

Contents entirely different from first edition.

58. Bird, William. *French Wines. A Practical Guide for the Cellarman, Wine Butler and Connoisseur*. *Paris: Havas, 1955*. Printed by Georges Lang, Paris. 21 cm. 77, (2) pp. Photo illustrations, maps and decorations. Paper.

Published under the Auspices of: Centre National du Commerce Extérieur and Comité National de Propagande en faveur du vin. Issued by the French Government. ©1948 by William Bird. There are extensive changes in the photo illustrations from the 1946 edition.

59. Birkett, E. *The Golden Wine of Old Britain*. *London: Published by the Author, 1952*. Printed by Norman C. Mellor, Halifax; distributed by The Norman Press, London. 21.5 cm. i-vi, 7-122, vii-viii pp + frontispiece & 4 other photo plates. Decorative initials and vignettes. Errata slip tipped in at page 7. Paper.

All about British cyder, this book is dedicated to Pomona, goddess of the apple.

60. Bishop, George. *The Booze Reader. A Soggy Saga of Man in his Cups*. *Los Angeles: Sherbourne Press, (1965)*. 21.5 cm. 288 pp + 8 illustration plates. Cloth, dj.

First edition. A barrelful of beer, booze and wine trivia.

61. Bitting, A[rvill]W[ayne] (1870-1946). *Appertizing, or The Art of Canning; Its History and Development*. *San Francisco: The Trade Pressroom, 1937*. 25 cm. 852, (2), v index pp. Illustrations. Cloth.

Includes an appraisal of the work of Appert by Katherine Golden Bitting [from a course in canning, 1924] (pages 7-18): "... Recently a wave of sentiment swept the discerning world in recognition of the debt of gratitude owed to the great scientist, Louis Pasteur, for his humanitarian work, and yet for genuine accomplishment the work of Nicolas Appert, which preceded,

deserves at least like credit. The elimination of scurvy, the substitution of appetizing food for the all-prevalent salted meats and hardtack of the navy and the precarious foods of the army, and above all, the making possible greater variety of safe, wholesome foods for all classes of people, mark one of the distinct advances in civilization. Pasteur's work, great as it was, was facilitated by the earlier work of Appert ..."

**62. Bitting, Katherine Golden (1869-1937). *Gastronomic Bibliography*. San Francisco: Copyright A.W. Bitting, 1939. Trade Pressroom, San Francisco. 25.5 cm. xiii, (3), 718 pp + 3 plates (one colored). Illustrations in text. Illustrated title page. Blue cloth, black label on spine.**

Bitting lists her credentials on the title page: "B.S., M.S., D.Sc. (Hon.). Assistant Botanist, Purdue Experiment Station; Assistant Professor of Botany, Purdue University; Micro-analyst, U.S. Bureau of Chemistry; Micro-analyst, National Canners Association; Biologist, Glass Container Association; Member Subsistence Division, Q.M.C. (1918)."

Bitting's collecting interests evidently followed her line of expertise to a large extent. The bibliography includes many books that cover technical aspects of food preparation, as well as cookery per se. But since food was her whole life, it is natural that she would include many books on wine and other beverages. However, wine is not a strong feature in the bibliography, so that a "not-in-Bitting" notation for a wine book, while interesting, would not necessarily be an indication of rarity. Bitting was just following the path of the normal collector. In her preface she said: "The collector is constantly confronted with the problem of selection. This is often solved by taking every item available ..." In any case, Bitting's food interests were universal. You will find many French entries, and others in German, Italian, etc.

A nice copy of the original edition.

**63. Black, William. *A Practical Treatise on Brewing, based on chemical and economical principles; with formulae for public brewers, and instructions for private families*. Second edition, much enlarged and improved. London: Smith, Elder and Co., 1840. Printed by Stewart and Murray, Old Bailey. 20.5 cm. xii, 216 pp. Cloth. Covers spotted.**

From the preface: "In many parts of the kingdom at the present day, the beer is of a quality so peculiar, as to be quite nauseous to strangers unaccustomed to drink it. From long habit, however, the palates of the natives have become so accustomed to its extraordinary flavour, as even to prefer it to every other beer. This vitiated taste cannot surely last much longer; for as soon as one brewer begins to improve, others must necessarily follow."

Noling shows the first edition of 1835 and the third (1844) as well as subsequent editions, but is missing this second edition.

**64. Blair, Henry William (1834-1920). *The Temperance Movement: Or, the Conflict Between Man and Alcohol*. By Henry William Blair, United States Senator from New Hampshire. Boston: William E. Smythe Co, 1888. 24 cm. (4), ix-xxiii, 583 pp + frontispiece portrait, foldout map at page ix, 4 color plates and 61 b&w portrait plates, of which 5 (at pp. 314, 370, 382, 430, 494) are not included in the list of illustrations. Foldout map is of Manhattan, and shows the locations of over 9000 licensed establishments. One [?blank] ep leaf removed, back ep detached. Decorated cloth, worn, hinges and binding weak.**

This book is a long plea for temperance, or rather prohibition. It traces the history of the movement, claiming Benjamin Rush's 1785 pamphlet *The Effect of Ardent Spirits on the Human Mind and Body* as its starting point. The issue is highly political and the tone is sometimes militant, as for example in the summing up at the end: (p.540) "Let us build our navy, outlaw the liquor traffic, declare it piracy ... Capture or sink every ship that carries the contraband article ... No nation will long contend for this traffic against the sincere and aggressive action of the American people."

**65. [Blatz]. Val. Blatz Brewing Co. [souvenir piece]. Milwaukee: American Fine Art Co., [ca 1893]. 14h x 19w cm. 6 glossy card stock leaves, enclosed in heavier card stock covers. Bound with red ribbon.**

Outside covers have decorative color illustrations. One side of each leaf has a color illustration on one side depicting a happy beer-drinking scene and a doggerel verse caption. The first shows a young couple seated in a garden, with beer mugs in hand, and this accompanying verse:

"O thou, my muse! Good barley drink,  
Whether from rotund barrels thou jink  
Or guggle from a bottle's brink, 'twill all the same  
Inspire me, till I lisp and wink, to sing thy name."

On the other side are views of the brewery in black & white: storage vats, kettles, refrigerator engines, bottling works, offices, etc.

The Blatz Brewing Company, the first Milwaukee brewery to bottle beer, was founded in 1851, following Pabst (1844), Miller (1848) and Schlitz (1849), and closed in 1959. The building erected in 1890 by Emil and Valentine Blatz for corporate offices is now a National Historic treasure, and is part of the Milwaukee School of Engineering campus. It is depicted on the back cover of this souvenir piece, together with the entire Blatz brewing complex.

**66. Blencowe, Ann. The Receipt Book of Mrs. Ann Blencowe, A.D. 1694. Introduction by George Saintsbury. London: The Adelphi, Guy Chapman, 1925. Printed by the Blackfriars Press, Leicester. 20 cm. xxiii, 60, (2) pp. Tan boards, small bump at top of spine. Dustjacket chipped and soiled. Small brown spot at foot of first half dozen pages.**

Number 168 of 650 copies.

There are a number of recipes for fruit and flower wines. About a third of the book is devoted to "Phisical Receipts" (remedies). Here is a recipe which would be a nutritionist's nightmare, but would probably be delicious: "A Good Potatoe pudding, ye best. Take a pound of potatoes, boyl'd, peel'd & cold, mash them through a strainer. Then add one pound of fresh butter melted, 10 Eggs, ½ pound of suggar, ½ a Nutmeg: mix these together & put into a quick Oven. One hour will bake it."

**67. Blochman, Lawrence. Here's How! A Round-the-World Bar Guide. With Contributions by Members of the Overseas Press Club. A Signet Key Book. New York: New American Library, (1957). 18 cm. 192 pp. Paper.**

First printing, May 1957. Signet Key Book Ks350. There is one short chapter on wine.

**68. Blüher, P[aul] M[artin] (1846-1908). Meisterwerk der Speisen und Getränke. Französisch-Deutsch-Englisch (und andere Sprachen). Encyclopédie de Cuisine de tous les Pays. International Encyclopaedia of Food and Drink. Vierte, wesentlich verbesserte Stereotyp-Auflage. Blühers Sammel-Ausgabe von Gasthaus- und Küchen-Werken. Band 22 und 23.**

**Band 22. Erster Band. Speisen. 1910. Band 23. Zweiter Band. I. Speisen. II. Getränke. 1904. Leipzig: P.M. Blüher, 1910/1904. Two uniform volumes. Printed by C.G. Röder, Leipzig. 24.5 cm. [Volume 1]: 960 pp + frontispiece portrait of Fr. Baumann and a blank "Widmung" (dedication) leaf. [Volume 2]: (5), 966-2014, (2) pp + double frontispiece plate illustration of a Dresden dining hall, a portrait of Pierre Ponnelle at title page for "Getränke" (1521), and a foldout map of the Rhine, Mosel and Nahe wine region. Leather backed cloth. Bindings worn. Spine of volume 1 coming apart. Pieces of missing spine of volume 2 are laid in.**

The 4<sup>th</sup> edition of this extensive, encyclopedic, multilingual glossary/reference book on all aspects of food and drink. Bitting has the third edition of 1901. The earliest edition listed in NUC is the third for volume 1 (1901) and the fourth for volume 2 (1904).

**69. Blumberg, Robert S. and Hurst Hannum. The Fine Wines of California. Illustrated by Beverly Armstrong. Garden City: Doubleday & Co, 1971. 21.5 cm. 311 pp. Cloth, in slightly worn dj.**

First edition. Of historic interest, because these two young guys "told it like they tasted it" for many of the well known California wines of the time.

**70. Bode, Charles G. Wines of Italy. Illustrated by David Williams. London: Peter Owen, (1956). Printed in GB by John Buckle, Theatre Plain. 22 cm. 135 pp. Illustrations. Cloth, in torn but complete dustjacket.**

71. Boehle, Bernd. Wines from Germany. With compliments of Wilh. Wasum, Bacharach on Rhine, wine growers and shippers, owner of the wine-estate Schloss Fuerstenberg. *Bacharach on Rhine: Wasum*, n.d. Printed in Germany. 21 cm. 23, (1) pp. Maps and illustrations in monochrome red. Paper.

Text by Bernd Boehle. Illustrations by Hans Friedrich and Thomas Abeking.

72. Böhm, Heinrich. Unbekannter Kraichgau. Weinort Eichelberg und Stift Odenheim. *Heidelberg: Carl Winter, Universitätsverlag*, 1946. 19.5 cm. 227 pp. Illustrations by Hans Meid. Decorated boards, green cloth spine.

Edition of 1500 copies. A historical survey of the wine villages of Eichelberg and Odenheim in the North Baden area.

73. Bols, Erven Lucas (editor). Collection Lucas Bols. Published in the 4<sup>th</sup> century of its founding. *Amsterdam: Bols*, nd. 21.5 cm. 28, (4) pp. Color illustrations. Wraps.

Originally written in Dutch by Piet Bakker and illustrated with drawings by Eppo Doeve and F. Zipper. A promotional piece for Bols liqueurs, in which Lucas Bols is touted as a creator in the same tradition as Rembrandt! Included are a number of food and cocktail recipes.

74. (Bonfort). Bonfort's Wine and Liquor Circular. A Semi-Monthly Journal and Price Current for the United States. Devoted Exclusively to the Interests of the Trade. Vol. II. — May, 1872, to April, 1873. *New York: Ph. Bonfort, Proprietor*, 1873. Folio [34.5 cm]. iv [title & index], 142, (1), 146-336, 4 [Special Supplement], (1), 338-384 pp. Volume 2 number 1, May 3 1872, through Volume 2 number 24, April 18 1873. Green pebbled cloth, half red leather. Paper label on cover, all edges marbled. Spine cracked, internally excellent. An attractive copy.

A wealth of interesting articles and statistics that give an in-depth American perspective on what was happening in the wine world in 1873. Not in Gabler or Noling. For UC Davis, Melvyl lists only the successor publication *Wine and Spirit Circular*.

Mark Twain's short story "Buck Fanshaw's Funeral" appears on page 90 (July 18, 1872). It was first published a few months earlier as Chapter 47 of "Roughing It."

75. Bonvin, Claude. Un Art de France: le Savoir-Boire. *Marseille & Paris: La Tartane*, (1948). Printed by Imprimerie Crété, Corbeil (Seine-et-Oise). 22 cm. 258, (4) pp. Paper. Light browning of covers.

This is not one of the 500 numbered copies, but it is part of the original edition.

The book takes the form of a series of letters from Jim Swanson to Mrs. Dorothy Swanson in Louisville, Kentucky. The editor explains that the letters are presented in French, except that the terms of endearment were left in the original, since they were difficult to translate. Sample salutations are "my sugar, my own dear wife, dear little thing" and sample closings "loving through to all, tenderest love." The letters cover the various French wine regions and their wines, as well as aspects of their care and service.

76. [Booth, David]. Art of Brewing, Part I. [The Art of Brewing, Part II]. Published under the superintendence of the Society for the Diffusion of Useful Knowledge. *London: Baldwin and Cradock*, 1829. Printed by William Clowes, Stamford Street. 23 cm. 2 pieces. [Part I]: 32 pp. [Part II]: (1), 34-64 pp. Illustrations. Unbound paper. Browning. Ownership signature at top of each title cover.

Part 1 is dated Sept 1, part 2 Oct 15. Noling also lists parts 3 and 4, London, F.J. Mason. Not in Simon.

77. Booth, David. *The Art of Wine-Making, in all its branches*. By David Booth, author of the *Art of Brewing*, the first and second parts of which were published under the superintendence of the Society for the Diffusion of Useful Knowledge. To which is added an appendix, concerning cider and perry. *London: F.J. Mason, 1834*. Printed by R. Watts, Crown Court, Temple Bar, London. 22 cm. (8), 123, (1) pp. Illustrations. Cloth, paper label on cover.

Part I. On Wine-Making in Warm Countries (16 chapters). Part II. On Wine-Making in Cold Countries (14 chapters). Part 1 is devoted to grape wines, part 2 primarily to fruit and vegetable wines and mead, but there is also a chapter on wine from English grapes in which Booth cites material from Barry's *Observations on Ancient and Modern Wines* about a vineyard in Painshill whose proprietor made a white wine that many good judges of wine thought "superior to the best champagne they ever drank."

From the preface: "Brewing and Wine-making are sister arts; and, when the present work was written, it was intended as a continuation of the Two Parts of *The Art of Brewing* which were then published by the Society for the Diffusion of Useful Knowledge. ... The Four Parts of *The Art of Brewing*, and the two following of *Wine-Making*, with the Appendix on *Cider and Perry*, may therefore be considered as one continued work, embracing a general system for the manufacture of vinous liquors."

78. Boothby, W.T. "Cocktail Bill" Boothby's *World Drinks and How to Prepare Them*. The Standard Authority as originally compiled by Hon. Wm. T. Boothby, premier mixologist. Completely revised and greatly enlarged into an unabridged encyclopedia of all popular beverages. *San Francisco: Boothby's World Drinks Co., (1930)*. 19.5 cm. 160 pp. Mottled flexible cloth. Cover title: "SWALLOWS."

A later edition of an old classic of the cocktail literature. Noling lists this and three other editions: 2<sup>nd</sup> edition, 1900; 1908; 1934.

79. [Bordeaux]. *The Bordeaux Wine and Liquor Dealers' Guide*. A treatise on the manufacture and adulteration of liquors. By a practical liquor manufacturer. *New York: Mabie & Co, 1857*. 19 cm. xvii, 146 pp. Cloth. Price on cover: \$1.50. Front cover stained. Back cover water-damaged. Internal water-staining, mostly confined to last 25 pages.

From Preface to the First American Edition: "The city of New York alone sells three times as many 'pure imported brandies,' and four times as many 'pure imported wines' annually, as all the wine-producing countries export. ... If we can induce the adoption of a system of manufacturing that is free from the objections now existing, that is, the free use of poisonous compounds, we shall have accomplished some good, and the object we sought in giving to the public the result of years of experience and close study."

This is one of the formulas for Champagne: "To 40 galls. 'prepared cider,' add: 3 lbs. loaf-sugar, 2 oz. crystallized tartaric acid, ¼ qt. yeast, 3 galls. water, and 4 galls spirits, 15 u.p. Let it stand 10 days, fine and bottle it, if sparkling. If not sparkling, again fine it, and add more acid, and this process should be repeated until it is suitable for bottling. When bottled, put into each bottle a piece of white sugar the size of a pea, then cork and wire the bottles, covering with tin foil, after the manner of champagne."

A veritable goldmine of useful information. Simon and Gabler both have the 1858 edition (New York, Dick and Fitzgerald).

80. [Bordeaux]. *The Bordeaux Wine and Liquor Dealers' Guide*. A treatise on the manufacture and adulteration of liquors. By a practical liquor manufacturer. *New York: Dick & Fitzgerald, n.d.* 19 cm. xvii, 146, (4 catalog) pp. Cloth. Price on cover: \$2.50. Front cover water-stained along right edge Back cover completely water-stained. Internally OK.

A later printing.

81. [Bordeaux]. *The Great Wines of Bordeaux [together with] Nos Grand Vins de Bordeaux*. *Bordeaux: Féret et Fils, n.d.* Printed by Bière, Bordeaux. Two items, each 18.5 cm and 23, (1) pp. Illustrations.

These items were printed for distribution by wine merchants. The first dates from ca 1929 (last vintage listed is 1927) and has the imprints of Otto Schmidt Wine Co, Chicago, and C.S. Boshamer Léon, Wine Shippers, Bordeaux. The second item is ca 1955.

**82. Borgeaud et A. Barbier. Guide Pratique du Vigneron Algérien. Viticulture: M. Borgeaud. Vinification: M. Barbier. Gravures par S. Léon. Concours organisé par la Société Climatologique et le Comice Agricole d'Alger. Sous le patronage du gouvernement général de l'Algérie. Paris: Augustin Challamel, Librairie Coloniale, 1890. 24 cm. 529-666 pp. Illustrations. Paper. Covers chipped.**

Not in Simon.

**83. Boswell, Peyton. Wine Makers Manual: A Guide for the Home Wine Maker and the Small Winery. New York: Orange Judd Publishing Co, 1952. 20 cm. 96 pp + 8 photo plates. Red cloth.**

Fourth reprint. First edition was 1935. Discusses grape varieties, etc in the US and Canada. Annotated bibliography pages 89-93.

**84. [Bottoms Up]. Bottoms Up . . . Guide to Pleasant Drinking. New York: Leonard Wolf & Associates, (1949). 19.5 cm. 46 pp, including front cover. Monochrome illustrations and decorations. Boards. Stains at corners of covers.**

A little cocktail book printed as a promotional piece. This copy has the imprint on a number of pages of "First Ave. Wine & Liquor Corp., 1158 First Avenue, New York City." It is less common than the edition printed for Ryan's Liquor Shop, New York (Ryan's Guide to Pleasant Drinking — same text, modified design and colors), which will be included if you purchase this item.

**85. Boulestin, X.M. What Shall We Have to Drink? London: William Heinemann, (1933). Printed in GB at the Windmill Press, Kingswood, Surrey. 19 cm. xiii, 85 pp + frontispiece color plate. Maroon cloth.**

Brief guide to wine geography, wine service, wine in the kitchen.

**86. Boullanger, Eugène. Malterie Brasserie I (1934). Troisième édition entièrement refondue. Avec 58 figures intercalées dans le texte.**

**Malterie Brasserie Hydromels II (1921). Deuxième édition entièrement refondue. Avec 218 figures intercalées dans le texte.**

**Encyclopédie Agricole. Publiée par une réunion d'Ingénieurs agronomes, sous la direction de G. Wery. Paris: Librairie J.-B. Baillière et Fils, 1934/1921. Imprimerie Hérissey, Évreux (I), imprimerie Crété, Corbeil (II). Two volumes, 19 cm. [Vol 1]: (8 ads), vi, 350, (4 ads) pp. [Vol 2]: (4 ads), (3), 354-688, (8 ads & catalog) pp. Illustrations. Ownership signature on title page of volume 2. Paper covers loose, spines chipped, a few dampstains internally.**

An extensive technical treatise on brewing.

**87. Boullay, Jacques. Manière de bien cultiver la vigne dans le vignoble d'Orléans. Seconde édition. Beaucoup plus ample & plus exacte que la précédente. A Orléans, chez François Borde, vis-à-vis Bonne Nouvelle, & la Veuve de Pierre Borde, au Cloître Sainte Croix. Avec Privilège du Roy. Orléans: François Borde, 1712. 15.5 cm. (16), 206 pp. Decorative headpieces and initials. Full leather. Edges scuffed, burn mark at bottom of spine. Internally ok. André L. Simon's bookplate.**

Boullay responds at length to criticism of the first edition of this book [pages 175-195]. He adds in a postscript that he would have said something about the grape harvest and wine making, but was unable to because he was pressed for time on this edition. He says he could only devote his spare time (*mes heures perdues*) to this effort, since he felt he ought to spend the greater portion of his time on more serious studies, more appropriate to a person of his character. However, he would satisfy the demand in the next edition, for which he solicits ideas, from which he will profit as he did in this second edition. The first edition was "tres peu de chose par rapport à celle-ci, comme il est aisé de le voir." He felt he had exhausted the material to the point where there was nothing more of consequence to say. He hoped the material on harvesting and wine could be added later, while still maintaining the single-volume format.

Boullay was a priest in the Orleans diocese. Simon lists this and later editions. Vicaire dates the first edition at 1712. Not in the Lambert, Schraemli, Crahan, or Fritsch collections. NUC lists only one copy of the third edition, 1723.

**88. (Bourgeois, Armand). *Le Chansonnier du Vin de Champagne en 1890. Chalons-sur-Marne: Imprimerie Martin Frères, 1890. 21 cm. xv, 132 pp. Decorative head and tailpieces. Original paper wraps bound in. Boards, water damaged. Internal wrinkling.***

Foreword by Armand Bourgeois. Preface by Adolphe Brisson. Inscribed on half title: "Offert au sympathique poète Charles [?]Fuster. Armand Bourgeois."

There are 28 poems by 27 authors, with prizes ranging from "prix d'honneur" through first to third prizes, five levels of "accessit" (=distinction), and first through tenth honorable mentions, with a number of *ex-aequo*'s along the way.

Among the "opinions" on Champagne is one by Spire Blondel who talks about how Champagne should be drunk. Since it should be drunk "d'un trait" (chugalug) as soon as it's poured, Champagne glasses should not have feet. He suggests the horn of plenty shape, so that you'll be forced to drink at a single draught since you won't be able to set the glass down on the table. This is the only part of his advice that appears to be unconventional.

**89. [Bourgogne]. *Connaitre... Les Vins de Bourgogne. Collection "Connaitre." Série Géographie-Tourisme dirigée par Madame J. Beaujeu-Garnier. Paris: J.-B. Baillièrre et Fils, (1955). Imprimerie Nouvelle, Paris. 17.5 cm. 31, (1) pp. Map and photo illustrations. Paper. Text by Françoise Grivot.***

**90. Bourke, Arthur (editor). *Winecraft: The Encyclopaedia of Wines and Spirits. London: Harper & Co., 1935. Printed in GB by S. Straker & Sons, London. 19 cm. vii, (5) 182, (1) pp + 7 wine maps and one frontispiece color plate. Blue cloth. Small water stain on front cover, and around inside edges of covers. Damp-wrinkling internally, but not a bad copy.***

One of the earlier wine dictionary/encyclopedias in English. Addenda (pages 123-183) cover wine area classifications and vintage year descriptions.

**91. [Bowlen ... ]. *Bowlen und Pünsche zum Manöver= und Feldgebrauch der deutschen Armee. Ein Rezeptbüchlein zur Bereitung von allerlei stärkenden Getränken, gesammelt aus den Kursen der Feldartillerie=Schiessschule zu Jüterbog. Mit einem Anhang gastronomischen Inhaltes. Leipzig: J.J. Weber, n.d. 16.5 cm. viii, 204, (12 catalog & ads) pp. Illustrations. Decorated endpapers. Purple cloth with raised gilt decoration on cover.***

Inscribed on first blank page: "Der R/7 zur Kenntniss [?4 words?]. Jüterbog 27.1.1901. [?Landauer]."

This is a collection of "cups and punches" recipes for use of the German army. Also included is a section on gastronomy. This book was available only to officers. A part of the sales profits were donated to charities for troops sent to China and for those they left behind.

**92. Bowles, Samuel. *Across the Continent: A Summer's Journey to the Rocky Mountains, the Mormons, and the Pacific States, with Speaker Colfax. By Samuel Bowles, editor of the Springfield (Mass.) Republican. Springfield / New York: Samuel Bowles & Co / Hurd & Houghton, 1865. 19.5 cm. (2 ads), xx, 452, (6 catalog) pp + frontispiece folding color map of the "Territories and Pacific States." Brown cloth. Water stain on lower part of back cover. Spine repaired. A few pages show some browning and minor staining. A sound copy.***

Bowles traveled overland to the west coast, a week by railroad to the end of the line (1425 miles from Springfield to Atchison, Kansas), then by coach to California, picking up the railroad at Placerville for the journey to San Francisco. He reports at length on the Mormons and the polygamy question.

Of interest to wine people are his comments on California, particularly Sonoma county, where he visited the vineyards "of the Buena Vista Vincultural society, under the management of Colonel Haraszthy, a Hungarian. This estate embraces about five thousand acres of land, a princely-looking house, large wine manufactory and cellars, and about a million vines, foreign and native. The whole value of its property is half a million dollars ... but we failed to obtain ... any satisfactory

information as to the boasted success of wine-making ... in California. ... this one enterprise does not seem well-managed. Nor do we find the wines very inviting ... I have drank, indeed, much better California wine in Springfield than out here. ... As doctors never take their own medicines, the true Californian is slow to drink his own wine. He prefers to import from France, and to export to the East; and probably both kinds are improved by the voyages. More French wines are drank in California, twice over, than by the same population in any part of the eastern States. Champagne is mother's milk, indeed to all these people; they start the day with a 'champagne cock-tail,' and go to bed with a full bottle of it under their ribs ..."

Bowles' and Colfax's trip started in mid-May of 1865 and ended in New York on September 23. They returned by steamship down to Panama, across the isthmus by railroad, then up the east coast. "No one's knowledge of California life is complete, who does not go or come by the steamship and Panama route." A very interesting description.

**93. Bradford, Sarah. *The Englishman's Wine: The Story of Port.* London: Macmillan, St. Martin's Press, (1969). Printed by R & R Clark Ltd, Edinburgh. 22.5 cm. 208 pp + 8 photo plates. Maps and illustrations in text. Illustrated endpapers. Cloth, fine in price-clipped dj.**

First edition. There were subsequent editions.

**94. Bradford, Sarah. *The Englishman's Wine: The Story of Port.* London: Macmillan, St. Martin's Press, (1969). Printed by R & R Clark Ltd, Edinburgh. 22.5 cm. 208 pp + 8 photo plates. Maps and illustrations in text. Illustrated endpapers. Cloth, dj.**

First edition. Same as above, very good, but dustjacket not "price-clipped."

**95. Brandt, Johanna. *The Grape Cure.* Published in New York under the auspices of the Order of Harmony. Copyright in the United states of America, Great Britain and British Dominions. May, 1928. New York: Order of Harmony, 1928. 18 cm. (4), 158 pp + 2-leaf frontispiece with photo portrait of Brandt holding a large bunch of grapes. Blue cloth, badly water-stained, in chipped and water-stained dj. Some internal staining as well. Laid in is a (12)-page pamphlet — *Supplementary information to the grape cure* by Johanna Brandt, dated October 31, 1928.**

Second edition, June 1928. This book promotes the use of a grape diet as a cure for cancer, which is rather interesting in that wine too has been promoted, at least in the case of Tokay as an elixir of life. Brandt was a native of South Africa, wife of the moderator of the Dutch Reformed Church. She believed that the scourge of cancer in her country was attributable in part to the heavy use of meat in the South African diet. In 1927 she travelled to the US to publicize her discovery, and was finally able to get a feature article in Bernarr Macfadden's *New York Evening Graphic*. This is an early edition of a book that saw many printings. Noling (p. 77) has the tenth edition, 1928, 220 pp. Brown (CA 3170) has a 1941 edition of 215 pp. The only copy of the first edition (May, 1928) I could find listed was in the Library of Congress.

Brandt's earlier book (1913) was *Die Kappie Kommando; of, Boerevrouwen in geheime dienst*, published in English as "The petticoat commando, or Boer women in secret service."

**96. Bravery, H.E. *Home Brewing without failures.* London: Max Parrish, (1965). Printed in GB by Northumberland Press, Gateshead on Tyne. 17.5 cm. 160 pp. Illustrations. Brown cloth, dj. Fine.**

First edition.

**97. Bravery, H.E. *Home Wine-Making.* London: Arco, (1968). Printed in GB by Ebenezer Baylis and Son, Worcester. 19 cm. 112 pp + 8 glossy photoplates. Illustrations. Red cloth, dj.**

First edition. Bravery produced at least a dozen books on wine-making and brewing in the 60's and 70's, like Peggy Hutchinson before him in the 50's.

**98. Bredenbek, Magnus. *What Shall We Drink? Popular Drinks, Recipes and Toasts.* New York: Carlyle House, 1934. 19 cm. 215 pp. Illustrations. Red cloth. Light waterstaining along outside edges of covers, extending to corners of endpapers. Good copy.**

There are two short chapters on wine [pages 128-140]. One of many post-repeal guide books.

99. Bréjoux, Pierre. *La Revue du Vin de France présente: Les Vins de Bourgogne. Atlas de la France Vinicole* L. Larmat. Paris: *Société Française d'Éditions Viticoles*, (1967). Printed by Imprimeries Oberthur. 19.5 cm. 275, (1) pp + foldout map and 8 glossy photo plates. Maps. Paper. Covers a trifle soiled.

Number 366 of the original edition of 500 copies. It covers the territory very nicely.

100. Bréjoux, Pierre. *Les Vins de Loire. Dessins de Ralph Soupault. Collection «Cuisine et Vins de France»*. Paris: *Compagnie Parisienne d'Éditions Techniques et Commerciales*, (1956). Printed by Imprimerie Lorelle, Ruffec - (Charente). 19.5 cm. 239, (1) pp. Maps and illustrations. Bibliography page 233. Paper. Covers show a little staining. Water stain at inside top of first 50 pages, above text. Good reading copy.

This is not one of the 550 numbered copies. According to the preface, this is the first book in the “bibliographie viticole abondante” on the wines of the Loire Valley. Until then they had been covered only in general works, or in books treating specific wines [i.e. Vouvray, Anjou, Touraine, etc].

There are chapters on “The Kingdom of Sauvignon” (Pouilly-sur-Loire, Sancerre, Quincy, Reully), Touraine, Anjou and Saumur, Muscadet, and the “minor poets.”

101. [Brewer]. *Il Birraio in 9 Lingue. O Cervejeiro em 9 Linguas. El Cervejero en 9 Lenguas. Le Brasseur en 9 Langues. Der Brauer in 9 Sprachen. The Brewer in 9 Languages. De Brouwer in 9 Talen. Bryggaren pa 9 Sprak. Sládek v 9 Jazycích*. [Half title]: Italiano. Potuguês. Espagnol. Français. Deutsch. English. Nederlands. Svenska. esky. *Nürnberg: Verlag Hans Carl*, 1960. Printed in Germany by E.C. Baumann, Kulmbach. 17.5 cm. 215, (1) pp. Flexible brown cloth.

Of interest is the list of consultants or contributors, who were from Malta (Italian), Campinas, Brasil (Portuguese), Buenos Aires and San Salvador (Spanish), Alken, Belgium (French), Munich (German), Newark-on-Trent (English), Alken (“Nederlands”), Göteborg (Swedish), Prague (Czech).

102. Bridgeman, Thomas. *The Young Gardener's Assistant, in three parts: containing catalogues of garden and flower seed, with practical directions under each head for the cultivation of culinary vegetables and flowers: also, directions for cultivating fruit trees, the grape vine, &c. To which is added, a calendar to each part: showing the work necessary to be done in the various departments each month of the year. The whole adapted to the climate of the United States. Eleventh edition, with an appendix, containing remarks on the alleged disease of the potato, &c.* New-York: *For Sale by the Author, Broadway, Corner of Eighteenth Street*, 1845. Printed by A. Hanford, 58 Nassau Street. 23 cm. vi, (1), x-xii, (title leaf for Part I: Vegetable Department), (1), 14-164, (title leaf for part II: Flower Department), (2), ix-164, (title leaf for Part III: Fruit Department), 181, (1) pp + frontispiece portrait of author. Signed three times on endpapers: “John Roche, New York” dated “March 22 1847” and “April 16 1847.” Also: “Thomas Bridgeman corner of 18 St and Broadway.” Brown cloth, quite worn, with internal browning and water-staining.

Copyright 1844. Grape culture is covered in Part 3, pages 72-88. Not in any of our bibliographies, perhaps because part 3 was published separately as “The Fruit Cultivator's Manual” [see item #104].

103. Bridgeman, Thomas. *The Young Gardener's Assistant, in three parts: containing catalogues of garden and flower seed, with practical directions under each head for the cultivation of culinary vegetables and flowers: also, directions for cultivating fruit trees, the grape vine, &c. To which is added, a calendar to each part: showing the work necessary to be done in the various departments each month of the year. The whole adapted to the climate of the United States. New edition, with an appendix, containing remarks on the alleged disease of the potato, etc.* *New York: For Sale by the Author, Broadway, Corner of Eighteenth-Street, (1847).* 24 cm. vi, (title leaf for Part I: Vegetable Department), (1), x-164, (title leaf for part II: Flower Department), (2), ix-164, (title leaf for Part III: Fruit Department), 189, (1) pp + frontispiece portrait of author. Dark green embossed cloth, gilt spine. Some foxing, but an unusually crisp, clean copy.

Identical to the item above and printed from the same plates, except for the title page, and additional material pages 182-189 with descriptive lists of apples, cherries, foreign and native grapes (183-187), peaches, pears, plums. The final page identifies this work as the 12<sup>th</sup> edition.

104. Bridgeman, Thomas. *The Fruit Cultivator's Manual, containing ample directions for the cultivation of the most important fruits, including the cranberry, the fig, and the grape, with descriptive lists of the most admired varieties. And a calendar, showing the work necessary to be done in the orchard and fruit garden every month of the year. The whole adapted to the climate of the United States.* *New-York: For Sale by the Author, Broadway, Corner of Eighteenth Street, 1853.* Printed by A. Hanford, 58 Nassau-street. 20 cm. (2), ii, 189, (1) pp + frontispiece portrait of author. Ownership signature inside cover; "I.J. Williams, April 14, 1862" and on endpaper: "I.J. Williams, New York." Cloth-backed boards, worn and hinges weak. Practically no internal browning.

Copyright 1847. From the preface: "This treatise forms the third part of 'The Young Gardener's Assistant,' which, when first issued, in 1829, contained only 96 pages."

Except for the title page and the preface, the text is identical to part 3 of *The Young Gardener's Assistant*, printed from the same plates.

105. Bright, William. *Bright's Single Stem, Dwarf and Renewal System of Grape Culture, adapted to the vineyard, the grapery, and the fruiting of vines in pots, on trellises, arbors, etc.* Philadelphia: Published by the Author. *New York: C.M. Saxton, Barker & Co, 1860.* Pile & M'Elroy, printers. 17 cm. (2 blank), 123, (2 ads, 4 blank) pp. Pencilled notes in margins. Brown flexible cloth. Covers detached and water-stained. Some internal staining at top margin of early and late pages. Reading copy.

Bright felt that no satisfactory system of pruning and training had as yet been established — not the German method practised in Cincinnati or the Thomery system of C.W. Grant. "The writer believes that his system is beyond all question the best that can be adopted for grape culture, in America, in all cases. It is, in the main, *a method of fruiting the vine on a single, short cane, with very short lateral branches*, — growing new wood from the main stem one year, and fruiting it the next; dwarfing the vine by a definite rule of stopping and pruning, and renewing the entire wood of the vine, (except a small portion of the main stem,) every other year." [pages 5-6].

Gabler (G14310) also cites a second edition of 155 pages published in 1851 [should be 1861 — see NUC].

106. (Brillat-Savarin) (1755-1826). *Physiologie du Goût, ou Méditations de Gastronomie Transcendante. Ouvrage théorique, historique et à l'ordre du jour, Dédié aux Gastronomes Parisiens, par un professeur, membre de plusieurs sociétés savantes.* Paris: Charpentier, 1838. Imprimerie de Madame Porthmann, Rue du Hasard Richelieu, 8. 17.5 cm. viii, 493, (3 catalog) pp. Ownership initials on title page: "UGW." Modern brown library binding.

The first through fourth editions (1826, 1828, 1829, 1834) were published in two volumes. This is the first edition in one volume, and with a biographical preface on "Brillat-Savarin" by "M. de V." Brillat-Savarin died February 2, 1826, a few months after the first edition went on sale (December 1825).

Not in Simon or Bitting.

107. (Brillat-Savarin). *Physiologie du Goût, ou Méditations de Gastronomie transcendante. Ouvrage théorique, historique et à l'ordre du jour, Dédié aux Gastronomes Parisiens, par un professeur. Nouvelle édition ornée de gravures et précédée d'une notice par M. Eugène Baresté. Première partie. [Deuxième partie]. Paris: Alphonse Pigoreau, 1848. 13.5 cm. (4), xi, 176, (3), (half title and title of part 2), 185 pp + 16 plate illustrations. "Westbury" bookplate. Leather backed cloth. Binding a little worn, Hinges at top of spine cracked. Water stain at top of last 30 pages or so.*

Vicaire 118.

108. Brillat Savarin. *The Physiology of Taste; or, Transcendental Gastronomy. Illustrated by Anecdotes of Distinguished Artists and Statesmen of both Continents. Translated from the last Paris edition, by Fayette Robinson. Philadelphia: Lindsay & Blakiston, 1854. 20 cm. xx, 25-347, (4 book ads) pp. Minor internal foxing. Gilt decorated, blindstamped brown cloth, top edge gilt. Some light scuff marks on rear cover.*

First US edition. A crisp, attractive copy. Bitting p. 60; Lowenstein 639; Sotheby/Crahan sale October 1984 (item 493, with photo).

109. Brillat Savarin. *Physiologie du Goût, précédée d'une notice par Alp. Karr. Dessins de Bertall. Paris: Furne et Cie, Libraires-Éditeurs, 1864. Typographie de Henri Plon, Paris. 26 cm. (blank leaf), (half title), (frontispiece), (title), (original 1826 title), 459 pp + frontispiece and 6 other plate illustrations, each with protective tissue. Numerous text illustrations, decorative headpieces and initials. Bookplate: "Staplefields, Sussex. Ex Libris. M.K. Samuelson." All edges gilt. Dark green pebbled cloth, black leather spine. Back cover detached, front cover almost, spine mostly broken away at hinges. Some browning internally, but the illustrations are quite clean.*

The first "Bertall" edition appeared in instalments in 1848: Paris, Gabriel de Gonet. This is a reprint (Vicaire 118). Vicaire shows a "price" of 15-20 francs for this edition, 18-20 francs for the 1848 edition.

110. Brillat-Savarin. *Physiologie du Goût, avec une préface par Ch. Monselet. Eaux-fortes par Ad. Lalauze. Tome Premier. [Tome Second]. Paris: Librairie des Bibliophiles, 1879. Imprimerie Jouaust, Paris. Two volumes. 18.5 cm. [Volume 1]: (4), xvi, 296 pp + frontispiece portrait of Brillat-Savarin. [Volume 2]: (4), 320 pp. The Lalauze illustrations appear as headpiece and tailpiece engraved vignettes. Top edges gilt. Bookplate inside cover of each volume: "Manchester Union Club ..." Uniform bindings by G. Winstanley, Manchester. Dark green leather, gilt. Covers detached, spines worn. Some water-staining around lower edges and into several pages of each volume. Internally quite clean.*

This is not one of the numbered copies. See Vicaire 120 for extensive description. Bitting has the New York edition of 1884.

111. Brillat-Savarin, Jean Anthelme. *A Handbook of Gastronomy (Physiologie du Goût). With illustrations. Boston & New York: Houghton Mifflin Company, 1915. Riverside Press, Cambridge, MA. 23.5 cm. xlix, (1), 392, (4) pp + 6 plate illustrations. Top edge gilt. Maroon cloth.*

The illustrations are by Bertall, as in the 1864 edition above, omitting "Le Nanan." The introduction is by Charles Monselet, as in the 1879 edition above. This is #203 of 375 copies.

Bitting, page 61, has copy #274.

112. Brody, Iles. *The Colony. Portrait of a Restaurant — and its Famous Recipes. New York: Greenberg, (1945). 24 cm. (8), 296 pp. Brooks Brothers price tag inside back cover: "7.50" Pale green cloth, maroon cloth spine. Some minor water stains.*

Number 130 of the special de luxe edition of 750 copies. Signed "Iles Brody." A historical survey and celebration of this New York institution, "the swankiest restaurant in the world." Wine is covered in chapter 7: "On cellars and wines, a happy topic, particularly at The Colony."

Not in Gabler. Noling has only the 1946 London edition.

**113. Brown, Aileen & Gertrude Drinker (compilers). Virginia Cooking: Containing Receipts of more than One Hundred Years Ago ... Presented with the Compliments of *Hotel John Marshall, Hotel Richmond and Hotel Wm. Byrd* famous hostelryes of Richmond in Virginia. Richmond: Printed by Whittet & Shepperson, 1938. 15.5 cm. 48 pp. Brown stains along top edge of a few pages. Wraps, crease in back cover.**

Title on cover reads: "Cooking of the Old Dominion prior to 1838." Contains drink recipes: Virginia egg-nog, apple toddy, Old Virginia mint julep and cherry bounce. "In Virginia a julep before breakfast was believed to give protection against malaria." Not in Brown or Bitting.

**114. Brown, Bob (1886-1959). Homemade Hilarity. Country Drinks, both Hard & Soft. Weston, VT: The Countryman Press, (1938). 19 cm. 16 pages. Paper. Title on cover. Slight staining along bottom edge and top inner corner.**

Just an interesting piece of ephemera, originally published at 25 cents, now purported to be quite scarce (to the tune of \$100!).

**115. Brown, Cora, Rose and Bob. The Wine Cook Book. Being a selection of incomparable recipes from France, from the Far East, from the South and Elsewhere, all of which owe their final excellence to the skillful use of Wine in their preparation, by The Browns, Cora, Rose and Bob. Boston: Little, Brown, and Company, 1934. 21 cm. (6), 462 pp. Ownership signature on endpaper: "Lucie Lenox-Darcy — Christmas 1934" and on half title: "Special Daiguir — Dr. Roberts." Red and white checked cloth with torn but complete (except small chip) dustjacket.**

First edition. Published July, 1934. Dustjacket flap gives background information on the Browns: Cora, her son Robert Carlton, and Bob's wife Rose. There is an extensive section on wine, cocktails and other alcoholic beverages (pages 308-431).

**116. Brown, Cora, Rose and Bob. The Wine Cook Book. Being a selection of incomparable recipes from France, from the Far East, from the South and Elsewhere, all of which owe their final excellence to the skillful use of Wine in their preparation, by The Browns, Cora, Rose and Bob. Boston: Little, Brown, and Company, (1951). 21 cm. xi, (2), 462 pp. Decorative vintage chart endpapers. Tan cloth.**

This is the second, revised edition, published May 1951. The first edition was reprinted 4 times, the revised edition of 1941 saw 5 reprints. Most of this edition, however, was printed from the same plates as the original edition of 1934. Added is a foreword by the Browns, dated at Petropolis, Brazil, January 1, 1951, and there are minor additions here and there, with corresponding revisions in the index.

Inscribed on endpaper: "For Holy Yumpin' Yesus Yimmy Fogarty from his foggy old friends & Halstead Street ancestors. Rosebob. Petropolis '51."

**117. Brown, Eli F., M.D. Youth's Temperance Manual. An Elementary Physiology. Prepared with Special Reference to the Nature of Alcoholic Drinks and Narcotics, and their Effects upon the Human System, and in Accordance with the Requirements of the Woman's Christian Temperance Union. Eclectic Educational Series. Cincinnati & New York: Eclectic Press; Van Antwerp, Bragg, and Co., (1888). 19 cm. 144 pp + color plate at page 124. Illustrations. Ownership signature on endpaper: "Evie Phillips, Fall Term, 1891." Cloth. A little shabby throughout. Good reading copy.**

In his preface, the author says: "All sections relating to the use of tobacco and alcoholic liquors have been revised by Mrs. Mary H. Hunt, of the National Woman's Christian Temperance Union, whose earnest work in this field is bearing fruit in all portions of the United States." Revisionist physiology in the service of the best of intentions.

**118. Brown, George G(arvin) (compiler). The Holy Bible Repudiates "Prohibition."** Compilation of all verses containing the words "wine" or "strong drink," proving that the scriptures commend and command the temperate use of alcoholic beverages. Copyrighted and published with comment by George G. Brown, Louisville, Ky. *Louisville, KY:* , n.d. 21.5 cm. 103 pp. Photo portrait of author. Stamped on title page: "Distributed by Wine Institute, 717 Market Street, San Francisco." Also stamped: "Rec'd Dec 1948." Wraps.

Republication by Brown's grandson of a book originally published in 1910. Brown was the first president of Brown-Forman Distillers Corporation. Not in Noling.

**119. Brunet, R(aymond). Dictionnaire d'Oenologie et de Viticulture.** *Paris: Éditions M. Ponsot, (1946).* Imprimerie Curial-Archereau, Paris. 18.5 cm. 534, (2) pages. Numerous maps (red & white) and illustrations. Cloth-backed red boards. Binding a little worn, internal damp-wrinkling throughout. A good reference copy, c'est tout.

The book is in three parts: 1) a wine reference dictionary (9-179); 2) mini maps of wine communes "ayant droit à l'appellation d'origine ... avec indications des lieux-dits ou châteaux" followed by comments on each wine's characteristics (181-366); and 3) an enology and viticulture supplier directory and advertising (367-end). Great for information or just browsing.

**120. Brunet, Raymond. Les Maladies et Insectes de la Vigne. Maladies cryptogamiques. Insectes nuisibles. Le phylloxéra et les vignes américaines. Parasites animaux. Parasites végétaux. Accidents météoriques. Accidents physiologiques. Maladies diverses. Ouvrage couronné par la Société des Agriculteurs de France.** *Paris: Librairie Agricole de la Maison Rustique, [1900].* Imprimerie Créte de l'Arbre. 18.5 cm. xii, 288 pp + 12 color plates illustrating mildew, oïdium, black rot, phylloxera, etc. Text illustrations. Stamped on cover and on title: "Hommage des Éditeurs." Publisher's blurb laid in. Wraps. Front cover chipped, back cover missing, binding not doing its job, but content is clean.

There is a bibliography at the end of each of 25 chapters. Brunet's stated objective was to present the subject in a way that would make it more accessible and useful to viticulturists. But he makes an exception for mildew, for which he presents a botanic analysis, because of its importance as a grape disease. He also places some emphasis on phylloxera because he had directed a study of that disease.

The Fritsch sale catalogue (211) dates this book at 1900. The latest internal bibliographic reference is 1899, which would support 1900 as the date of publication. According to the Fritsch catalogue, this is the very rare first edition of a work which was republished 1912. NUC lists only one copy of the first edition (Berkeley), dated [18\_\_] [sic], which is confirmed by Melvyl, showing UC Davis with the "Nouv. ed., rev., cor. et augm." dated [1900] [sic].

**121. Brunet, Raymond. La Valeur Alimentaire et Hygiénique du Vin. Ouvrage honoré d'une Souscription du Ministère de l'Agriculture. Avec 19 figures intercalées dans le texte.** *Paris: Librairie Agricole de la Maison Rustique, 1914.* Imprimerie Levé. 27.5 cm. 95, (1) pp. Illustrations. Top half of half title leaf cut off, with loss of some entries in publisher's booklist on verso. Paper, minor wear.

This book is a response to growing opposition to wine in France. In his preface, Brunet says he will show that wine is not harmful, in the opinion of doctors and as seen in great literature, in beautiful music, and in religious documents. Having established that, he will demonstrate that wine is a food, that wine is the most healthful of beverages, that wine is a medicine, that it is an anti-alcoholic drink, that temperance beverages are bad, and that the water which certain abstainers want to substitute for wine is bad, whether boiled or filtered, — even mineral water.

122. Brunet, R(aymond). *Le Vignoble et les Vins d'Alsace*. Introduction par M. Prosper Gervais, membre de l'Académie d'Agriculture, Président de la Société des Viticulteurs de France. *Encyclopédie Viticole*. Paris: Librairie J.-B. Baillière et Fils, 1932. Imprimerie Crété, Corbeil. 18 cm. (9 ads), 152, (6 ads) pp. Photo illustrations. Red flexible cloth. Binding worn, water stain along lower edge. Internally sound.

This is the first volume in the *Encyclopédie viticole* series edited by M. Massignon.

123. Brunet, Raymond & Roger Chaminade. *Les Vins de Liqueur*. Ouvrage couronné par la Société des Agriculteurs de France (Prix agronomique de 1926). Paris: Librairie J.-B. Baillière et Fils, 1927. Imprimerie du Poitou, Poitiers. 17.5 cm. 79, (1) pp. Map and illustrations. Plain paper wraps.

The authors were trying to encourage more and better production of French dessert wines, the development and vinification of which had been neglected to the point where France was now importing these wines. And of course the imports were not as good as their French counterparts. The best known of these “vins de liqueurs” were “les Muscats, les Banyuls et les Grenaches.” There is a long section on dessert wine grape varieties (pages 17-42).

124. Buchanan, Robert. [The] Culture of the Grape, and Wine-Making. With an appendix containing directions for the Cultivation of the Strawberry, by N. Longworth. *Cincinnati: Moore & Anderson*, 1852. C.A. Morgan & Co., Stereotypers, Cincinnati. 20 cm. (blank leaf), x, 9[sic]-142 pp, (blank leaf). Illustrations. Top fifth of title page torn out, with loss of the “The” at head of title. Signature stamp on endpaper: “Warren H. Manning.” In pencil on flyleaf: “Charles Woodbury, with respects of Capt. R.P. [Boss?].” Dark green/blue [?] cloth. Top and bottom of spine chipped. Foxing.

This is the second edition. In the preface to the first edition, dated Feb. 18, 1850, Buchanan says that this book was compiled from articles on grape culture published within the last ten years in horticultural periodicals by members of the Cincinnati Horticultural Society, such as Longworth primarily, Flagg, Mottier, Sayers, etc. “... also, from Mr. Schumann's pamphlet, published in 1845, and a book on the same subject, by John James Dufour, of Vevay, Ia., 1826; aided by the observations and practical experience of the writer.”

“At the time Mr. Dufour wrote, in 1826, the *Cape Grape* was then the only kind cultivated in the Ohio Valley, for wine. About that time the *Catawba* was brought into notice as a wine grape, by Major Adlum, at Georgetown, D.C., and by Mr. Longworth, in the West; and it is now so great a favorite as to be almost the only variety planted.”

In the preface to this second edition (dated March 17, 1852): “The first edition of one thousand copies of this Treatise was exhausted in a few months ... Few changes have been found necessary ... Compilations are like labor-saving machines, suited to the present go-ahead age, of Steamboats, Railroads and Telegraphs, where *time* is everything. The American mind cannot wait for *detail* ...” And I thought short attention spans were a phenomenon of the late 20<sup>th</sup> century.

Gabler's entry (G14620) describes the preface of the second edition, but lists the publisher and date of the first edition. [See Jonathan Hill's 1996 catalog, or the entry in Melvyl for UC Davis]. Good copy.

125. Buchanan, Robert. *The Culture of the Grape, and Wine-Making*. With an appendix containing directions for the Cultivation of the Strawberry, by N. Longworth. Third Edition. *Cincinnati: Moore & Anderson*, 1852. C.A. Morgan & Co., Stereotypers, Cincinnati. 20 cm. (blank leaf), x, 9[sic]-142 pp, (blank leaf). Illustrations. Rose/brown embossed cloth. Foxing.

The third edition was published in the same year as the second. It is identical to the second, except for “Third Edition” on the title page. This book shows its age, but it's a nice, tight copy.

There is an inscription in pencil on the flyleaf: “To Rev. Jos. St. [?Irvis], 524 Spruce Street, Philadelphia. Phila Sept 24, 1858.” And in the same hand, there is a pencilled “x” at the paragraph on “stemming the grapes” pointing to a pencilled footnote: “Stemming is now omitted, as useless — R.B.” I suspect that “R.B.” was Robert Buchanan.

Checking the bibliographies, I have seen all editions from the 1<sup>st</sup> through the 8<sup>th</sup> listed, *except* the third.

126. Buchanan, Robert. *The Culture of the Grape, and Wine-Making. With an appendix containing directions for the Cultivation of the Strawberry, by N. Longworth. Eighth Edition. Philadelphia: Crawford & Co, n.d. 19 cm. x, 9[sic]-142 pp, (2 blank leaves). Illustrations. Black embossed cloth. Some water-staining on blank endpapers.*

Most of this book was reprinted from the original plates. Some of the dates were removed (for example at the foot of the last page, and on page 136, presumably to give an air of up-to-dateness. The quality of the paper used is poor.

127. [Bucher]. *Der Wein. Luzern & Frankfurt/M: Verlag C.J. Bucher, (1967). Printed in Switzerland. 18 cm. 78, (2) pp, including 12 glossy color photo plates. Light blue cloth in dj with a few minor smudges.*

A compilation by Xaver Schnieper of several dozen poems on wine by artists such as Rilke, Mörike, Baudelaire, Neruda, Valéry, Lermontov, Byron, Goethe — all in German. Volume six in the series "Buchers Miniaturen." The first five subjects were winter, love, horses, mother, the moon.

128. Budd, J.L. & N.E. Hansen. *American Horticultural Manual. Part I. Comprising the leading principles and practices connected with the propagation, culture, and improvement of fruits, nuts, ornamental trees, shrubs, and plants in the United States and Canada. Illustrated by over One Hundred Figures and Explanatory Designs. First Edition. First Thousand. New York / London: John Wiley & Sons / Chapman & Hall, 1904. Robert Drummond, Printer, New York. 19 cm. xx, 417, 16 catalog pp. Illustrations and photographs. Ownership signature in pencil on flyleaf: A.P. Saunders — Clinton N.Y. — 1912." Cloth. Spine darkened, covers spotted.*

Chapter 17: "The American Grape" [pages 228-250] covers propagation, grafting, pruning, training, manuring, etc. Budd and Hansen were professors at Iowa State College of Agriculture and South Dakota Agricultural College, respectively. Volume 1 only.

129. Buell, J.S. *The Cider Makers' Manual. A Practical Hand-book, which embodies treatises on the apple; construction of cider mills, cider-presses, seed-washers, and cider mill machinery in general; cider making; fermentation; improved processes in refining cider, and its conversion into wine and champagne; vinegar manipulation by the slow and quick processes; imitation ciders; various kinds of surrogate wines; summer beverages; fancy vinegars, etc., etc. Buffalo: Haas, Nauert & Klein, 1879. 18.5 cm. 174, vii index, (7 ads) pp. Illustrations. One leaf missing (pages 169-170). Ownership signature inside front and back covers: "Joseph B. Cobb, 1432 N 61 St, Phila." Black cloth, rear hinge cracked, front cover detached. Internal spotting and browning.*

Interesting especially in view of the extensive use at that time of cider in the manufacture of "wine." Among the works consulted by the author was Reemelin's Wine Makers' Manual. Both Bitting and Noling list an 1869 edition of 174 pages, published by Haas & Kelley in Buffalo. Gabler lists an 1869 edition of 111 pages, but with no information about the publisher.

Not so great a copy, but it won't disgrace your bookshelf if you keep it standing up between two other books.

130. Buist, Robert (1805-1880). *The American Flower Garden Directory: containing practical directions for the culture of plants in the flower garden, hot-house, green-house, rooms, or parlour windows, for every month in the year ... The whole adapted to either large or small gardens, with instructions for preparing the soil, propagating, planting, pruning, training, and fruiting the Grape Vine. With descriptions of the best sorts for cultivating in the open air. New edition, with numerous additions. Philadelphia: Carey and Hart, 1841. 21 cm. 379, (1), 4 catalog pp. Mottled boards, black leather spine and corners. Binding worn. Lots of internal water-staining and wrinkling. Reading copy.*

Copyright 1839. Preface to the first edition by Hibbert & Buist is dated April 18<sup>th</sup>, 1832. The introduction to this second edition is dated March, 1839: "... We have also annexed a few brief directions for the cultivation of foreign grapes; a subject which now absorbs the attention of all who have any taste or relish for *fine fruits*, and described some of the most choice sorts for open air culture."

"On the Culture of the Grape" [pages 352-370] is the last topic covered. The earliest edition I've seen listed was Philadelphia, 1834. By 1859 it had gone to a 6<sup>th</sup> edition.

**131. Buist, Robert. *The Family Kitchen Gardener; containing plain and accurate descriptions of all the different species and varieties of culinary vegetables; with their botanical, English, French, and German names, alphabetically arranged, and the best mode of cultivating them, in the garden or under glass; with a description of implements and medicinal herbs in general use. Also, descriptions and characters of the most select fruits, their management, propagation, etc. Illustrated with twenty-five engravings.* New-York: C.M. Saxton; J.C. Riker, 1850. Stereotyped by C. Davison & Co., New-York. 19.5 cm. 216, (10 ads and catalog) pp. Illustrations. Brown embossed cloth, gilt decorations. Water-stains and foxing throughout. Good reading copy.**

Copyright 1847 by R. Buist. Preface is dated Feb., 1847. Table of contents is in English, German and French. The material is arranged in reference format, by vegetable, then by fruit, following short general introductions. There are 15 pages on grapes [178-193]: "N. Longworth, Esq., of Cincinnati, a zealous horticulturist, has one hundred acres under culture, which he rents out to Swiss and German vine-dressers, who therefrom have an excellent living, and make him a bountiful return." Bitting has the 1853 edition.

**132. Bulengerus, Iulius Caesar [=Boulanger, Jules César] (1558-1628). DE CONVIVIIS LIBRI QVATVOR. Ad Illustriss. & Integerrimum Dominum, D. NICOLAVM DE VERDVN, Senatus Parisiensis Principem, Equitem Torquatam, & sanctioris Consistorij. Consiliarium. Auctore IVLIO CAESARE BVLENGERO, Societatis IESV Presbytero. LVGDVNI (Lyon): *Sumptibus LVDOVICI PROST, Haeredis ROVILLE*, 1627. 17.5 cm. (14), 394, (13 index), (1 errata) pp. Decorative headpieces, tailpieces and initials. Ex-lib St. Mary's College, Oscott, Birmingham. Marbled boards, leather spine. Browning throughout, some water-staining, and some worm-holes.**

Book 3 is about the use of wine and other beverages, as described in the writings of the Greeks and Romans. Documents many practices associated with drinking, including vomiting. Part 4 has some material on drinking vessels. For more information see Vicaire 131. [Simon, BG #231, spells the name *Boulenger*, rather than *Boulanger*, as in Vicaire and NUC].

**133. Bunyard, Edward A. *The Anatomy of Dessert.* London: Dulau & Company, 1929. Printed in GB by R. & R. Clark, Edinburgh. 21.5 cm. vii, 133 (2) pp + frontispiece plate illustration in monochrome green. Top edge gilt. Green cloth. Water damaged back cover, with blistering and warping, and extending into back endpapers. Rest of book is clean, but suffers from collateral injury. Reading copy only, regrettably.**

This edition is limited to one thousand copies signed by the author. This is number "704" "EA Bunyard."

Bunyard says the literature of food, including that of France, has not addressed the subject of dessert. "Who has not encountered the Jonathan Apple or the Jamaican Banana at a table which would scorn to provide an unacknowledged St. Julien or an invalid Port? It seems, therefore, there may be a need for a book of the dessert such as this, but I write it under disadvantages which no gastronomic scribe has faced since the time of Moses. I have no one to copy." There are chapters on apples, apricots, cherries, figs, gooseberries, grapes, melons, nectarines, nuts, peaches, pears, plums, raspberries, strawberries, in alphabetic order. The apple, being the Englishman's fruit, gets more space than any other. Wine as an accompaniment is treated only occasionally, in passing, as for example with apricots (Sauterne) or with nuts. That subject was more fully addressed in the second edition.

A sample of Bunyard's style, from the chapter on grapes: "The Strawberry Grape is beloved by some, but to me the flavour suggests a cross between a Tom Cat and a Black Currant, and it is to most palates undesirable, and happily rare. If, as some think, it is of American origin, it may well explain certain recent developments in that country." [pages 63-64].

Bitting, page 68. Not in Noling or Gabler, presumably because of the tenuous wine connection.

**134. Bunyard, Edward A. *The Anatomy of Dessert, with a few notes on wine.* London: Chatto & Windus, 1933. Printed in GB by R. & R. Clark, Edinburgh. 18.5 cm. viii, 216 (2) pp. Initials "G.W.S." on endpaper. Maroon cloth. Hinges cracked.**

First edition, limited, 1929. Second edition, revised and enlarged, 1933. The notes on wine added in this edition are quite interesting. Bunyard pairs off various wines with music, Claret and Beethoven, for example, Burgundy and Wagner, Champagne and Chopin, Hock and Mozart. The same theme was played by Kressmann years later in his "The Wonder of Wine." When Bunyard comes to port, however, there's no music — it's horses, Georgian architecture, Chippendale chairs. As for pairing of wines with fruits, he devotes a scant five pages to the subject. I think that's plenty.

In the preface, Bunyard changes "gastronomic scribe" to "gustronomic scribe." In a footnote he explains why he thinks "gustronomy is a better word, more correct, decent, and desirable."

**135. Bunyard, Edward A. *The Anatomy of Dessert, with a few notes on wine.* London: Chatto & Windus, 1933. Printed in GB by R. & R. Clark, Edinburgh. 18.5 cm. viii, 216 (2) pp. Green cloth in soiled and worn dustjacket.**

Same as above except for color of binding. My feeling is that this copy is a later issue. It's a little less elegant, perhaps, but it's in slightly better condition, and it has a dustjacket. On dj: "Phoenix Library of Food and Drink" of which this is number 1. Number 2 was Paul de Cassagnac's "French Wines."

**136. Bunyard, Edward A. *The Anatomy of Dessert, with a few notes on wine.* With a special preface by the author. New York: E.P. Dutton & Co., 1934. Printed in USA. 19 cm. ix, (1), 3[sic]-215, (1) pp. Light green cloth. A little water-staining along outer edges of covers.**

Identical to the English edition, except for the addition of a "Preface to the American Edition" and some changes in the layout of a few pages. Not in Gabler or Noling.

**137. Bunyard, Edward and Lorna. *The Epicure's Companion.* With contributions from G.B. Stern, André L. Simon, X. Marcel Boulestin, G.M. Thomson, Marguerite Bunyard, Sir Francis Colchester-Wemyss, Martin Armstrong. Illustrated by Frances Bunyard. London: J.M. Dent & Sons, (1937). The Temple Press, Letchworth. 19.5 cm. xiii, 539, (1) pp. Endpaper maps. Ownership signature in ink of "Ambrose Heath [erased], October 1937." Brown cloth, in chipped dj.**

Inscribed on front free ep: "With compliments, Edward A Bunyard." An encyclopaedic work on food (pp 1-248), drink—mostly wine (pp 249-350) and "After Dinner" — a miscellany. From the preface: "... here we touch the sad truth that the middle classes must be told. The upper classes are well catered for because of their money, the lower because of their knowledge and the fact that they go to shop cash in hand. Both are epicures. But the middle classes in general fall between the two stools of snobbery and ignorance. In the restaurant they come to a cuisine of which they know nothing, and therefore any fish with any sauce can be passed off as *sole à la Mornay*, any wine as a Burgundy, and any brandy as a Napoleon."

**138. Burger, Robert. *The Jug Wine Book.* New York: Stein and Day, (1980). 23.5 cm. 153 pp. Illustrations. Cloth-backed boards, fine in dj with a few light scuff marks.**

Covers both domestic and imported jug wines. An interesting presentation.

**139. Burke, Harman Burney. *Burke's Complete Cocktail & Drinking Recipes, with Recipes for Food Bits for the Cocktail Hour.* New York: Books, Inc, (1936). Colonial Press, Clinton, MA. 16 cm. 125 pp. Cloth. Imprint on cover: "The Ganger Co. Gift Dept., 71 West 45<sup>th</sup> St., New York 19, N.Y."**

Former owner has entered several recipes in pages reserved for that purpose.

140. Busby, James (1801-1871). *Journal of a Recent Visit to the Principal Vineyards of Spain and France. Giving a minute account of the different methods pursued in the cultivation of the vine and the manufacture of wine, with a catalogue of the different varieties of grape; an attempt to calculate the profits of cultivating the vine; an estimate of the profits of Malaga fruits; &c., &c.* New-York / Boston: Charles S. Francis / Munroe & Francis, 1835. James Van Norden, printer, 49 William-Street. 20 cm. 166, (2 catalog) pp. Blind stamp on title page of "Essex Institute." Tiny stamp inside cover: "Released E.I. 1967." Dark blue-green embossed pebbled cloth. Paper label on spine. Relatively light foxing. Water stain on lower outer corner through first 20 pages. An attractive copy.

The editor says in the preface that "it often happens that treatises upon Wines are about the *driest* of all reading. They have neither the grace of fiction nor the utility of truth. The little volume here presented to the Public we have no hesitation in ranking in a very different class ... The Work ... was originally published in New South Wales, where Mr. Busby is now settled. The present edition is, therefore, a reprint ... London, June 28, 1834."

Busby's first journal entry is dated at Cadiz, 26 September 1831. He had left London on the 6<sup>th</sup>. The last entry is dated at Rheims, December 21<sup>st</sup>. In Paris, he obtained the catalogue of the Luxembourg gardens and was able to procure cuttings missing in his Montpellier collection. Back in London, in early January 1832, he arranged for shipment of his collection to Sydney. The vines were shipped aboard the Camden, a convict vessel. Many of the cuttings from the northern varieties did not survive, but the rest were, as of January 22, 1833, "in the highest state of health and vigour." The appendices include a full listing of all the varieties in the collection, as well as a listing of the "Catalogue of the National Collection of Vines in the Garden of the Luxembourg at Paris."

Busby's journal was first published in Sydney in 1833. There were many subsequent editions: London (1834, 1839, 1840), New York (1835, 1848), Philadelphia (1838). For more information, see Gabler G14850.

141. Busby, James. *Journal of a Recent Visit to the Principal Vineyards of Spain and France. With some remarks on the very limited quantity of the finest wines produced throughout the world, and their consequent intrinsic value; an attempt to calculate the profits of cultivating the vine; a catalogue of the different varieties of grape; and an estimate of the profits of Malaga fruits; together with observations relative to the introduction of the vine into New South Wales.* Philadelphia: Jacob Snider, Jr., Wine Merchant, 1838. C. Sherman & Co. Printers, 19 St. James St. 19.5 cm. xi, (1), 177 pp. Light brown leather. Brown stain along inside edges of covers. Brown stain along top edge of about first and last 20 pages. A few pencilled notes in margins. Nevertheless, a respectable copy.

This edition was completely reset, but the content is the same, except for the addition of an "Advertisement" by Jacob Snider: "The subscriber having been engaged for some years in the importation of wines, and desirous of dealing only in the purest and best, and of deserving a reputation therefor, has been led, by a perusal of 'Busby's Journal,' to believe that its republication in this country would prove a valuable service to himself and to his customers ..." Were it not for the 1835 New York edition, one might be led to believe that this is the first US edition, but it's apparently only the first Philadelphia edition.

142. Butler, Frank Hedges. *Wine and the Wine Lands of the World. With Some Account of Places Visited. With 55 illustrations.* London: T. Fisher Unwin (Ernest Benn), (1926). Printed by Hazell, Watson & Viney, London. 23 cm. (4), 9-271, (3 catalog) pp + 48 glossy photo plates. Map and illustrations. Light blue cloth, paper label on cover. Covers badly water-stained and a little warped. Internally clean, but damp-wrinkled. Reading copy only.

Butler was an inveterate traveler and this is truly a global wine tour. He covers unusual wine areas such as Kashmir, as well as non-wine areas: Japan, Scotland, the West Indies, Tahiti.

Butler's "resumé" on the title page tells it all: First Hon. Treasurer, Royal Automobile Club (1897); Founder of the Royal Aero Club (1901); Founder of the Imperial Institute Orchestral Society (1894) — Author of "Five Thousand Miles in a Balloon" (1907); "Through Lapland with Skis and Reindeer" (1917); "Fifty Years of Travel by Land, Water and Air" (1920); "Round the World" (1924).

143. Bynum, Lindley. *California Wines: How to Enjoy Them.* Los Angeles: Homer H. Boelter Lithography, (1955). 23.5 cm. (37) pp. Monochrome illustrations and decorations. Boards, a trifle soiled.

Shows its age. For example, on the subject of Angelica wine: "It is a very sweet dessert beverage for your Aunt Agatha to drink with cake in the afternoon or evening."

144. Byrn, M[arcus] L[aFayette] (1826-1903). *The Complete Practical Brewer; or, Plain, Accurate, and Thorough Instructions in the Art of Brewing Ale, Beer, and Porter; including the process of making Bavarian beer; also, all the small beers, such as root-beer, ginger-pop, sarsaparilla-beer, mead, spruce-beer, etc. etc. Adapted to the use of public brewers, and private families, or those who may wish to brew on a small scale. With numerous illustrations. Philadelphia: Henry Carey Baird, 1852. Printed by T.K. & P.G. Collins. 17 cm. 199, 24 catalog pp. Illustrations. Brown cloth. Front cover and much of spine missing. Back cover detached. Water-staining at foot of pages throughout. Good candidate for a new binding.*

Byrn also wrote "The Complete Practical Distiller," 1853. Gabler has the "distiller" only in a later edition (1866). Other books by Byrn include "The Life and Adventures of an Arkansaw Doctor, by David Rattlehead" (1851) and more in the Rattlehead series, "The Mystery of Medicine Explained" (1869), etc.