

the



# WAYWARD TENDRILS

## Newsletter

Vol.1 No.3

A WINE BOOK COLLECTOR'S CLUB

Sept. 1991

Dear Tendrils,

Greetings from your Editor on the occasion of our third issue! Many of you have taken a moment to send enthusiastic compliments and thank yous - very much appreciated and gratefully accepted!

Several more kind mentions of the club's formation have been called to my attention since the last issue. We would like to say a hearty **thank you** to member Sandy Barks and her excellent Missouri Wine Country Journal; to the venerable Wines & Vines magazine (Ed. Hiaring announced us with amazement as a "craziness"- although a "good variety". But, thanks anyway.); and to Clive Coates' The Vine (with a wonderful article in a recent issue on collecting old wine books).

Like the California grape growers this season, your editor is concerned about the bounty of our harvest. The written contributions needed to fill these pages are not coming forth. Where are all of those Lists of "Duplicates" and "Wants" that so many Tendrils indicated they were anxious to have printed? Only a few of us sat down and generously penned a few lines for the Biographical Sketch column - your Newsletter cries for more. We can't do it without you...

In this issue we are pleased to have the second installment of Ruth Walker's helpful essay on Book Care/Repair, and we continue our series on the Wine Libraries of the World with a visit to the IWFS Library in London. Mr. Andrews gives us a tasty sip of humour. There are learned book reviews by Bo Simons and Chris Robinson. Plus other goodies.

Good Reading!

—Gail Unzelman, Editor.

### REFERENCE LIBRARY

Further titles to add to our list:

Amerine, Maynard A. and Singleton, Vernon. A List of Bibliographies and a Selected List of Publications that Contain Bibliographies on Grapes, Wines, and Related Subjects. (1988). University of California Agricultural Experiment Station Publication No.1923. (For ordering information write: Publications, Division of Agriculture & Natural Resources, University of California, 6701 San Pablo Ave, Oakland, CA 94608. Telephone 415-642-2431.

Laszkiewicz, Olga T. M. Wine and Viticulture; a classified list of material held in the Reference Services Branch of the State Library of South Australia. 1977. 203 pp. (Amerine & Singleton state that this work contains 2,534 entries, and is probably nearly definitive for Australian publications to that date.)

Longone, Janice and Daniel. American Cook Books and Wine Books, 1797-1950. Being an Exhibition from the Collection of, and with Historical Notes by Janice and Daniel Longone, at the University of Michigan, January and February, 1984. 68 pp. Illus. With many good notes on the early American wine books and their authors. (Copies are available from Jan & Dan at The Wine & Food Library (see Roster), for \$16.50.)

### BOOKSELLER BULLETIN ...

Member Robert Wegner informs us that Peter Willis has sold his bookselling business to John Roberts, London (see Roster). Peter adds that he is still involved, somewhat, in publishing/marketing facsimile editions (Vizetelly "Port & Madeira") and other wine book related projects.

--- CLASSIFYING OUR VARIETALS:  
The WAYWARD TENDRILS Introduce  
Themselves ---

Dear Fellow Tendrils,

My name is Mia Russell and I reside in a humble resort community called Virginia Beach, located in Virginia. You may disagree with the humility aspect of my description if you have been keeping up with the recent police brutality reports here. Nevertheless, I was born and raised here at the oceanfront, and despite some proverbial skeletons, I have found Virginia Beach to be warm and energetic. I must admit that I've only recently become interested in wine book collecting. I have no exciting rarities to share with you nor am I able to discuss 15th century winemaking in Bulgaria. What I do have is a passion for reading and a business which puts me in daily contact with the grape. I manage a small, popular American-Creole cafe called Crawdaddy's. While our emphasis is on California bottles, we are exploring other wine regions such as France and South America. I have only been studying wine for four years, but my tutor and boss (a.k.a. "The Crawdad") has inspired me to pursue my new hobby vigorously. I am excited about our club and hope I can contribute to its success!

Cheers! (signed) MIA

From Nathan Good, Architect:

I have collected books on architecture and interior design for the past twenty years. The jewel of my collection is a well-preserved book on the Italian Renaissance architect, Vignola, which was printed in 1700 and includes numerous exquisite illustrations. A few years ago I started a Master of Architecture program and wrote my thesis on the image development and design of Northern California wineries. This activity enabled me to come in contact with, read, and begin a collection of books on wine, vineyards, and winery architecture. I have an architectural firm in Santa Rosa and specialize in projects for clients concerned with the image, perceived character, and aesthetic qualities of their architecture; wineries, custom homes, liturgical architecture and select restaurants.

And, we hear from Hugo Dunn-Meynell:

Hugo Dunn-Meynell (a member of the Circle of Wine Writers, Founder of the Guild of Food Writers, and member of the Society of Authors) is Executive Director of the International Wine & Food Society, founded by André Simon in 1933. He was Chairman of the I.W.F.S. from 1975 to 1978. He was responsible for establishing the gastronomic library in the City of London's Guildhall. HDM's own collection contains almost a complete set of the Wine & Food Society's 300 publications, and a good deal of additional Simoniana. He contributed much of the research for André L. Simon - Gourmet and Wine Lover by Patrick Morrah (Constable, 1987). His Wine Record Book, written in collaboration with Norman Riley, first appeared in 1979 and is in its 5th edition. HDM holds the Gold Medal of the Wine & Food Society. He is a Grand Officer of the Chevaliers du Tastevin, member of the Jurade of St. Emilion, and of the Ordre des Coteaux de Champagne, and member of the Saintsbury Club, a Freeman of the City of London and Liveryman of the Worshipful Company of Innholders. He lives in London and is married to the American writer, Alice Woledge Salmon.

Dear Tendrils,

Ron and I began collecting wine (him) and wine books (me) 25 years ago (seems impossible!). And probably, like most collectors get started, we bought the books to learn about the wine. At which point this all turned into a serious "disease" I am not sure, but for the past ten years or so we have found ourselves graduated from English-only books to books in all languages, and the older the better. The collection now has close to 2500 books and pamphlets, with a good portion of them pre-1900 imprints. I think I love the early Italian books the best - such beautiful printing. We both are intrigued with the history of wine in California and the U.S. and enjoy scrounging for any little tid-bits of information. Our California section is special to us. (We are also hooked on old postcards of California's wineries and vineyards.)

Ron is a physician, specializing in Obstetrics/Gynecology; We have been mar-

## TENDRILS cont'd...

ried forever and have two grown sons (one married and one in University). We live happily in the heart of the Sonoma County Wine Country.

We have talked about a club such as THE WAYWARD TENDRILS for a long time, and we are thrilled that it has finally come to pass. It will be fun becoming acquainted with the members over the coming years and be able to share our mutual love of wine books. I hope we all get enthusiastic enough to plan an annual (or bi-annual) get-together!

Ron & Gail Unzelman

## \*\* PEPYS versus JEFFERSON \*\*

by Fred McMillin

They both liked wine and they both like writing. By 1670 Samuel Pepys, 36, had completed his masterful, ten-year diary and owned one of the best cellars in London. A little over a century later Thomas Jefferson, 33, had written the Declaration of Independence and was assembling one of the best cellars in America. In one of my recent San Francisco taste-offs, we matched equally-priced descendants of the two collections. When the 150 votes were tabulated, the English had won over those upstart colonists by a decisive 12%. Below are the winning wines.

**Jefferson's Best:** Bottle fragments unearthed at Monticello confirm that Jefferson's large orders of claret (e.g., 504 bottles in 1793) included wine from Bordeaux's Saint-Estephe. A 1985 St.Estephe from Ch. Chambert-Marbuzet was the most popular of the Jefferson entries, tying for best wine of the night.

**Pepys' Best:** The London cellar contained Spanish "tent", which today we call "tinto" or red wine. A 1987 Spanish red wine called "Coronas" led the English team, and tied for the night's best. However, with a price tag only one-third that of the Saint Estephe, Miguel Torres' "Coronas" is definitely worth a try, particularly, if like Samuel Pepys, you are a fan of "tent".

### References:

- Treville Lawrence, Jefferson and Wine.  
Driver & Berriedale, Pepys at Table.  
Morris & Weene, Jefferson's European Travel Diaries.

## .. Wants / Dups ..

### WANTED!!

Member: V. Searles Hammer/  
Wm. Breitzmann  
Books on Port and Scotch (Single Malt)

### DUPLICATES! DUPLICATES!

Member: Richard Kaplan  
Allen, H. Warner. CONTEMPLATION OF WINE. 1951.  
GOOD WINE FROM PORTUGAL. 1957.  
HISTORY OF WINE. 1962.  
NATURAL RED WINES. 1951.  
NUMBER THREE ST. JAMES STREET. 1950.  
SHERRY. 1933.  
SHERRY & PORT. 1952.  
THROUGH THE WINE GLASS. 1954.  
WHITE WINES AND COGNAC. 1952.  
WINES OF FRANCE. 1924.  
Ray, Cyril. BOLLINGER. 1982. 2nd.  
COGNAC. 1974.  
FIDE ET FORTITUDE. 1971.  
IN A GLASS LIGHTLY. 1967.  
LAFITE. 1969. 1st.Amer.  
ROBT. MONDAVI OF THE NAPA VALLEY. 1984.  
COMPLEAT IMBIBERS: 1956, 1957, NO.2, No.5, No.6, No.7, No.10, NO.11.  
Simon, Andre L. BIBLIO BACCHICA. 1972.  
BOTTLESCREW DAYS. 1926.  
BY REQUEST. 1957.  
CHAMPAGNE. 1934.  
CONCISE ENCYCLO OF GASTRONOMY. 1952.  
DICTIONARY OF WINES, SPIRITS... 1963.  
ENGLISH FARE & FRENCH WINES. 1955.  
IN THE TWILIGHT. 1969.  
PORT. 1934.  
STAR CHAMBER DINNER ACCOUNTS. 1959.  
SUPPLY, CARE & SALE OF WINE. 1923.  
TABLES OF CONTENT. 1933.  
WINE & FOOD MENU BOOK. 1956.  
WINE IN SHAKESPEARE'S DAYS/PLAYS. 1964.  
WINES, VINEYARDS & VIGNERONS OF AUSTRALIA. 1967.  
Simon, Andre L. & E. Craig. MADEIRA WINE, CAKES & SAUCE. 1933.  
Simon & Hallgarten. GREAT WINES OF GERMANY. 1963. Signed by Simon.



-- Where to find  
WINE BOOK REVIEWS --

by Bo Simons

As a librarian in charge of a wine book collection, I have been asked a few times how I become aware of new books on wine. Where do I look for reviews of new wine books? The traditional sources of review media used by librarians, Library Journal, Publishers Weekly, Choice, and Booklist, are not much help. Only about 10 - 20% of the new wine books appear in these publications. So over the years I have come to know which wine magazines regularly review new wine books. I have listed these below in alphabetical order with address, subscription price, and a brief annotation as to number and type of book reviewed.

AMERICAN JOURNAL OF ENOLOGY & VITICULTURE. P.O. Box 1855, Davis, CA 95617. Quarterly. \$65/year to non-members of the American Society for Enology & Viticulture. (For membership information contact the Society at the above address.) The AJEV, as savvy winemakers know it, is THE American academic journal dedicated to grape growing and wine making. A section at the back of each issue is called "Abstracts and Reviews". There are 10 to 25 reviews of books (almost always technical or scientific books) and/or abstracts of papers or proceedings.

AMERICAN WINE SOCIETY JOURNAL. 3006 Latta Road, Rochester, N.Y. 14612. Quarterly. \$32/yr. This literate journal devoted to wine has a section called "Books". Four to eight books, usually general interest wine books released within the last year, are reviewed each issue.

CALIFORNIA GRAPEVINE. Post Office Box 22152, San Diego, CA 92192. Bi-Monthly (6x per yr). \$30/yr. This newsletter is devoted to tasting current releases of California wines, but a regular column called "In the Wine Library" is written by Bob Foster. Foster, a United States Attorney from San Diego and a co-founder of the WAYWARD TENDRILS, writes cogent focused reviews. He knows wine and he knows books, and the Grapevine is worth getting just for the 3-6 reviews that Bob does in each issue.

DECANTER. Stephenson House, Brunel Centre, Bletchley, Milton Keynes, MK2-2EW, England. Monthly. US Subscription \$80. This slick British wine magazine regularly reviews U.K. and some U.S. wine books. Many wine books first published in England later find U.S. publishers. Some do not. Christopher Fielden, a noted British wine writer (White Burgundy) and WAYWARD TENDRIL member, reviewed books in a recent issue. In another, reviews were unsigned. Varies between two and eight books.

GOURMET - THE MAGAZINE OF GOOD LIVING. Conde Nast, 350 Madison Ave, NY, NY 10017. Monthly. \$18/yr. While it does not regularly review wine books, Gourmet deserves mention here because of their regular wine writer, Gerald Asher. Mr. Asher is one of the few truly literate wine writers. He has devoted several of his recent wine columns to wine books, old and new.

PRACTICAL WINERY AND VINEYARD. 15 Grande Paseo, San Rafael, CA 94903. Bi-Monthly. \$30/yr. If AJEV is academic and scientific, PWV is hands-on, nitty-gritty, and, well, practical. They have a monthly section called "Bookshelf" that features about 20 titles (mainly technical) that the magazine has for sale. These are not reviews, but sales copy. They occasionally review other titles.

VINIFERA WINE GROWERS JOURNAL. Vinifera Wine Growers Assn, The Plains, VA 22171. Quarterly. \$20/yr. Aply edited by scholar, wine writer & TENDRIL member, Prof. John Baxevanis, this journal, whose motto is "Writing the Viticulture-Enology Book", regularly reviews the latest publications, in a section called "Books". Eight to twelve books are reviewed per issue. Reviews are pithy and informative. Some unexpected delights (Mother's Wonderful Cheesecakes) appear. Videos and audios on wine have also been reviewed in recent issues.

WINE SPECTATOR. P.O. Box 1960, Marion, Ohio, 43306. Twice monthly (most months). 22x/yr. \$40/yr. Wine Spectator is an oversized, slick magazine that covers the world of wine with a lot of glitz. They

BOOK REVIEW SOURCES...cont'd.

review new wine books, with some regularity but not every issue. Each issue does have their catalog, "The Wine Spectator Collection", which features books they sell and/or publish (along with corkscrews videos, wine racks, refrigerators, limited edition posters and pen & pencil sets).

WINES AND VINES. 1800 Lincoln Ave, San Rafael, CA 94901. Monthly. \$27.50/yr. This magazine calls itself "the authoritative voice of the wine industry", and, under various publishers and titles going back to the 1800's, they have been the primary news magazine of the wine industry. They do not have a regular book review section, but occasionally reviews by contributing editors and staffers appear.

WINE APPRECIATION GUILD. 155 Connecticut Street, San Francisco, CA 94107. This is not a magazine, but a source of in-print (and some out-of-print) wine books. Their catalog, Vindex, is a good one-stop shopping place for currently available titles on wine. They have a California toll-free number (800-231-9463) and claim to handle 95% of the current U.S. titles on wine. They also publish and carry U.S. editions of British wine books.

Member Christopher Fielden graciously sent the Newsletter the following list of British periodicals that carry regular reviews of wine books:

THE VINE. Lamerton House, 23a High Street Ealing, London W5 5DF.

WINE. 60 Waldegrave Road, Teddington, Middlesex TW11 8LG.

This list of Book Review Sources is not definitive. Readers are invited to let the Newsletter know of further sources.

-- OF GILGAMESH & CONGLOMERATES --

by BO SIMONS...

Wine and the Vine: An Historical Geography of Viticulture and the Wine Trade by Tim Unwin, 1991. London/New York: Routledge. 409 pp.

Tim Unwin, an English geography professor, has written a far-reaching exploration of wine's impact on the planet. He is extremely well read and he draws on many sources, ancient and modern, to weave his diverse themes.

His time frame is from pre-history to the present. He examines the early evidence of grape growing and wine making, from its supposed "hearth" or birthplace between the Black and Caspian Seas, and then follows its spread down to the Fertile Crescent, Eastern Mediterranean and Egypt. He ponders the use and significance of wine in the Babylonian, Assyrian, Sumerian and Hittite civilizations, as well as the more widely covered Egyptian, Roman and Greek empires. Unwin pores over the wine references in The Epic of Gilgamesh. Flash forward to modern times and late chapters and Unwin looks critically at the role of multi-national corporations on the modern wine industry. He measures astutely how the global alcohol corporations balance wine as a mass market item with their image as a prestigious symbol.

In an early chapter he examines several "landscapes of the vine" where cultivation of grapes and making of wine have altered the physical, cultural, economic and social landscapes: the Cote d'Or, the Douro, and the Napa Valley.

Unwin subtitles his book "an historical geography", which may be academically correct, but limits most of our expectations. Unwin covers the dense symbolism, the resonant cultural significance, the intricate economic history, and the delicate social implications of wine throughout history.

His bibliography is over 30 pages of small type. Kirby Moulton, the contemporary agricultural economist, is there, as you would expect. But so is Karl Marx. You would expect André Simon, but Samuel Pepys, Herodotus, Petronius and Levi-Strauss? He draws on many sources and



GILGAMESH cont'd...

puts all the pieces into a readable and challenging narrative. If at times he seems a bit academic, citing references in a distracting manner and spending more time on the Medieval wine trade than it took to build the Cathedral at Chartres, he can be forgiven. For the most part, he is engrossing and erudite. One comes away from the reading of Wine and the Vine as one comes away from the drinking of a first-class wine, feeling enriched.



**NOTES  
FROM THE  
OPEN  
TRENCH**

by R. Hume  
Andrews

In this corner of THE WAYWARD TENDRILS Newsletter, the FCC Fairness Doctrine takes a bizarre twist. This is the novice's view of wine book collecting. This is the view that is virtually unsupported by knowledge, facts or experience.

Why "open trench"? It is symbolic of the effect of ignorance and under-education on technical projects. Have you seen the sign that warns: "OPEN TRENCH"? Why does the sign say "open"? If the sign only said "TRENCH" would it give less of a warning? If a trench wasn't open, would it be a trench? Perhaps it would be a "former trench" or a "covered trench". But to say "open trench" seems to be the height of epitome.

Adding the word "open" to such signs is costly, almost doubling the size of the signs. With such reckless disregard for cost, these sign-makers might plaster the project with more unnecessary notices. Why not a sign warning of "TRENCHMEN AT WORK"? Or, a sign at the start of the trench: "TRENCHMOUTH"? Why not a sign warning of additional work: "RETRENCHING"? Or, a sign for the women workers: "TRENCH WENCHES AHEAD"?

Well, you see how a simple, semi-technical word like "open" leads to trouble. The novice wine book collector walks in the same mine-field of dreams. The novice thinks he has done well to acquire a 1964 edition of Grossman's Guide to Wines, Spirits & Beers (4th edition, no d/j, stained all over). The novice buys Wine of the Dreamers (1951) by John D. McDonald thinking, erroneously, that it might be about some idealistic winemakers. The novice buys a copy of Robert Benson's Winemakers of California (1977), attends a book-signing party, mistakes Dick Arrowood for the author, and tells Arrowood at length how Ridge is his favorite California winery.

The novice wine book collector buys a copy of U.C./Sotheby Book of California Wine at full bookstore price when numerous used book stores already have it at 50% off. The novice keeps checking his copy of Buying Guide to California Wines (Wine Consultants of California, Winter, 1975), wondering when the spring or summer or fall edition will come out. The novice passes over first editions of books, figuring that second and later editions must have more up-to-date information.

The novice wine book collector has much to learn. More about that in a later Newsletter. Because this novice wine book collector wants to ease the astigmatism of ignorance.

## BOOK REPAIRS THAT YOU CAN DO

by Ruth Walker



After installing bookcases and book boxes to your satisfaction, the next consideration is the minor repair that you can do to individual books, pamphlets and ephemera in your collection.

Upon the acquisition of an item, or in reviewing your books, carefully collate the book, page by page, looking for foreign debris: newspaper clippings, bobby pins, straight pins, paper clips, deceased critters, etc. Remove all such items, including plants, as they stain pages, sometimes actually "eating" through the paper. If you have a number of books to assess, sort them according to cloth, leather, pamphlet, and other ephemera.

CLOTH BINDING care involves cleaning the boards and spine with a very soft brush and a dry eraser-pad like Faber Castell's Magic Pad, a vinyl cleaning pad that is non-abrasive. Never attempt to use water and soap solutions to clean cloth boards as this makes the cloth separate from the board and leaves discolored areas. Vacuum the head, tail and fore-edge areas, as well as any remaining dry erasure granules.

Frayed head and tail areas of the spine and corners can be consolidated with a white glue like Elmer's, a polyvinyl acetate (PVA). Using a toothpick tipped in the glue works well. Let dry five to ten minutes (or until dry to the touch) before placing in bookcase.

Older book cloth that shines (indicating a great deal of sizing), and leatherette may be brightened with a soft cloth like flannel that has the barest hint of anhydrous lanolin rubbed into it. Another method is the use of a silicon product called EndDust sprayed into a cloth and then used to wipe the covers. These two methods are similar to lightly dusting and waxing a small wood box. Allow the book to air for 24 hours.

NO GLUE, NO MATTER WHAT THE CLAIM, is going to repair or consolidate a cracked joint or inner hinge on a cloth or leather bound book. Books that have been treated

in this manner later become complex problems for the restoration book-binder. It is better to cover the book with a 3 mil. mylar jacket to prevent further wear. You should also consider protecting all of your more fragile or valuable items with a mylar wrapper, especially those with paper dust-jackets. Mylar is simple to cut if lined up with a T-square, practice, and patience. Place the mylar and book on a hard cutting surface, line the book up in the center with a good straight edge to take an accurate height measurement. After cutting, wrap the mylar around the book to ascertain the amount of turn-in needed, then trim, fold, and install.

LEATHER BINDINGS already in good condition (no powdery or loose joints) can be treated with a dry eraser-pad and then a BARELY damp cloth if dust or grime is present, taking care to do only the spine and boards. Vacuum the head, tail and fore-edge areas.

Elmer's glue consolidates powdery, worn leather corners, as well as head and tail areas that have come loose. Leather labels and gouges can also be treated with glue. Let dry 5 to 10 minutes. Afterwards a leather preservative should be applied according to manufacturer's instructions, with waxed paper inserted between the boards and first free-endpapers to prevent the preservative from staining the endpapers. Allow to dry, buff, remove waxed papers, then return to bookcase.

PAMPHLETS AND EPHEMERAL MATERIAL can also be cleaned with a dry eraser-pad, using careful outward strokes while pressing down firmly on the item. Mylar folders that fit 3-ring binders are useful in cataloguing and storing ephemera for easy access and display. For those who have a large number of pamphlets, a storage system using the standard 7"x10" plastic envelopes with acid-free board inserts available at Comic Book Collectors' Shops, is highly recommended. Lidded storage boxes to fit are also sold at these shops.

PAPER TEARS are easily repaired using Archival Document Repair Tape, a non-yellowing, neutral PH, reversible transparent product. Old discolored or missing tissue guards that protect wood and steel engravings and lithographic illustrations can be replaced with a neutral PH tissue.

## BOOK REPAIRS cont'd.

All of the products mentioned in this article are available from University Products, specialists in archival quality supplies. You may write for their catalog: P.O. Box 101, Holyoke, MA 01041-0101.

Happy Repairs and Good Luck!

(This is the 2nd installment in our series on Book Care by Ruth Walker, a restoration bookbinder and co-proprietor of Reade-Moore Books in Petaluma, CA. If any TENDRILS have specific questions about book care or repair, send them in to the Newsletter and Ruth will be happy to answer them.)



### \* \* KELLY AND HIS BOOKS \* \*

by CHRIS ROBINSON...

What is it about an old book that satisfies the collector? Is it the encapsulated history one holds in hand? (Who has held the book before? What pleasures did the book bring to them?) For some, it is the joy of something hand-made - the vellum, handblocked printing and uncut papers.

For me it is the measure of a time and place a book represents. That in the book's reading one can sense a time when life was very different, when the writing was more often a personal pleasure than a source of revenue; and when one discovers in the reading a little about not only the author but also something about oneself.

## KELLY cont'd...

Australia, like the United States, has a relative short history by European standards. Like the U.S. it only recently celebrated its two-hundredth anniversary. The wine industry in each country can record less than 150 years of history, but almost from the existence of the first serious vineyards, wine books have been recording, challenging, and establishing the thoughts and practices of the day.

Two of the great books on wine in Australia were written by a doctor named Arthur Charles Kelly - and, as is so often the case where wine is concerned, a Scotsman. They were aptly titled The Vine in Australia (1861) and Wine-growing in Australia (1867).

Kelly left his native Scotland and arrived (after some itinerant wandering) in South Australia in 1840. Within a decade he had established his first vineyard of eight acres. Here he experimented, according to a local paper of the time, with "Verdalho (his most prized grape), Malbec, 'Gooai Folle', Pedro Ximenes, and the Pineau Gris and Grenache".

Kelly was an amazingly well-read "amateur des vin" and one is stunned to find in his writings a wide-ranging source of references from the leading scientists of the day. In this day and age of excellent library services, on-line database systems and micro-fiche we can only wonder how the armchair scientist of his day kept up his knowledge.

Kelly in fact goes beyond just the representation of others' opinions and gets very close to inferring (and these were pre-Pasteur days) that it is yeast on the skin of the grapes that produces the natural process of fermentation. Tantalizingly close references are also made to other aspects of modern day enology such as malolactic fermentation, heat transfer technology, cold controlled fermentation and volatile complexity. All of this in a period when Chateau Lafitte's (sic) annual crop was "sold recently for 34,000!", in a sentence that inferred the unbelievable had just happened.

These were not happy times for the Australian wine industry despite (at that time) escaping the scourge of phylloxera. The industry had other problems of a

KELLY cont'd...

peculiar nature:

"...although Australia has escaped the blight so injurious to the vine in Europe, another obstacle ... caused the abandonment of vineyards already in bearing. This was the abstraction of nearly all the labour of these colonies by the gold diggings."

Kelly longed to see "pure good wine" become a staple of Australian life replacing "heady beer and fiery spirits". He believed that with the right support from the licensed establishment, the taste for wine would catch hold and Australian-born youth accustomed to wine would "nauseate the coarse wines, beers and spirits which find favour with the British born and bred."

Kelly's books (one of which started as an essay submitted in an attempt to win a prize of 150 guineas) were highly regarded, and The Vine in Australia very quickly ran to a second printing. The books were considered excellent treatises of their day, and it is not hard to imagine the contribution the books made as reference works for the serious vigneron at the turn of the century. The comprehensive coverage of every practical aspect from cultivation to cellar practices was most unusual for its day.

Kelly went further in Wine-Growing in Australia by presenting all of the contemporary arguments of the day concerning everything from soils to vinification to pruning and grafting practices. The wine maker had everything he wanted for the heady early days of wine experimentation - opinion and more opinion.

These are delightful books that have suffered nothing in the enjoyment of reading them despite the one hundred-plus years since their publication. Kelly would have been particularly pleased to see how prophetic his comments were in one area - the adoption of premium quality grape varieties into Australia. His book suggests the potential for "Carbinet Sauvignen (sic) in the colder districts", being very specific in citing "the cooler climate of the South Coast of Victoria".

And how correct he was!

## AN APPRECIATION OF THE ALDINE COLUMELLA

By Bo Simons



You hear a lot about wine having an ancient and noble history. Most of us seldom have a chance to get close to something really old and really important to that history. The Sonoma County Wine Library recently acquired a piece of the past not only very important to the history of wine but one that also ties us to two important eras in Western Civilization - the early Roman Empire and the Renaissance - and it stands on its own as an important artifact in the history of printing.

The object in question is a book entitled Libri de Re Rustica. It brings us close to early Rome because one of its authors meticulously describes viticulture and winemaking in Rome almost 2,000 years ago. It makes the Renaissance connection and is important to the history of printing because it was printed in Venice in 1514 by a famous printer and humanist scholar, Aldus Manutius. His books, called "Aldine Editions", set the standards for small, excellently edited versions of the classics.

The title literally means "Books of the Rustic Ways" and contains the works of four Latin writers: Cato, Varro, Palladius and Columella. Of these, Columella, or to use his full name, Lucius Junius Moderatus Columella, is the early wine writer who commands our attention. Hugh Johnson in his very readable and scholarly book on the social history of wine, Vintage (1989) has the following to say about him:

"The writer who gives us most information about the actual mechanics and economics of Roman wine is Columella, a Spaniard from Cadiz. His comprehensive farming manual appeared in about 65 A.D... Everything you could want to know about viticulture is in Columella, starting with the proposition that it can be the most profitable form of agriculture, and yet people lose fortunes at it. Why? Because

**COLUMELLA** cont'd...

it is fashionable, and people rush into it without worrying about the soil, the situation, or whether they know what they are doing. They neglect their pruning, ruin their vineyards with heavy crops that make miserable wine, and wonder what went wrong."

In this remarkable and practical viticultural manual, Columella goes on to recommend a staked vineyard with vines planted two paces apart, tied to a chestnut stake as high as man. He discusses other methods of canopy management popular in Roman vineyards, from letting vines trail along the ground, to training them up tall trees, to head pruning. He details the economics of a vineyard and is meticulous about his costing out, toting up each vine stake as well as each slave's rations.

Columella is equally detail-oriented about grape varieties, and which do well where. He despairs at times. Ampelography was not yet a widely practiced discipline, and the same variety was called by different names in different parts of Italy, let alone in the rest of the empire. The same variety was trellised differently in Gaul than in Spain and reacted variously to varying climatic and soil conditions. The concept of pairing the right grape to the right place was firmly in place in Columella's time. Although he mentions neither microclimate nor terroir, the concept of each is there.

Columella wrote in the 1st century, and his book was copied by hand until the invention of the printing press about 1450. There were several editions of Columella (bound together with the three other "Geoponic" authors) that preceded this one that the library recently acquired. Our 1514 edition was printed by the Venetian, Aldus Manutius, a leading figure of his time in printing, publishing and typography. He founded a veritable dynasty which has come to be known as the Aldine Press. His printer's symbol, a dolphin wound around an anchor, adorns the title page and last leaf of the book.

The type used for this book is slanted,

what we today call "italic", and Aldus Manutius developed this sloping typeface to resemble the elegant humanist handwriting of the scholars of the period. He was also attempting to print as much text per page as possible in order to put out a small-sized book that would be affordable to many. The slanted, tightly-fitting letters took up much less space on the page than the standard upright ones. Our copy measures about 8" x 5". Before Manutius, printed books were largely oversized folios or quartos that were very heavy to handle and expensive to purchase. Printers were not faring well because only a very few of the populace could afford their books. Small, elegant and scholarly Aldine editions did much to spread this new technology, printing, to a larger audience.



(Bo Simons is a founding member of the WAYWARD TENDRILS and librarian of the Sonoma County Wine Library in Healdsburg, California, over-seeing the development of their collection. GGU.)

**REGIMEN  
SANITATIS  
SALERNI.**

The Schoole of **SALERNE** most learned and iusticious Director, or Methodical Instructions, for the write and ordering the be

**DEDIC** Wine for olde folks is most wholesome.

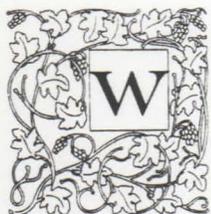
And sent by them, to the of England, and published and thirall Physicians advice of all i

Perused, and corrected from many great and greffe imperfections, committed in former impressions: With the Comment, and all the Latine verses reduced into English, and ordered in their apt and due places.

**LONDON**  
Imprinted by **Barnard Alsop**, and are to be sold by **Iohn Bames**, at his shop in Hofter Lane.

**The ANDRE L. SIMON COLLECTION of the  
INTERNATIONAL WINE & FOOD SOCIETY,  
in Guildhall of the City of London**

by  
Hugo Dunn-Meynell and Lorna Brook



When André Simon left France in 1902 at the age of 25, he had very little professional knowledge of any other wine than champagne, his job being to sell Pommery & Greno to the British wine trade and to caterers. André tackled the assignment with gusto, but occupied his spare time in the broader study of wine. His success as a salesman, coupled with his legendary charisma, rapidly established him as the best-known wine expert of the Edwardian era. Even in youth, he was an honoured guest in the private dining rooms of established wine merchants on both sides of the Atlantic. They entertained him royally, as did the managements of the grandest restaurants.

André soon discovered that along with his knowledge and love of champagne he had unrivalled gifts as a taster. He possessed the finest palate of his generation. His capacity for "blind" appraisal was legendary, and in his writing (even in his adopted language) he managed to describe wines with constant enthusiasm and an absence of esoteric descriptives. George Rainbird, a friend over many years, said during the celebration of André's 100th birthday, that "for him there was no such thing as bad wine - just good wine and better wine". Again André, a classicist, had a talent for languages: in World War I he wrote biographies of both Field Marshall French (in French) and General Joffre (in English), as well as a Russian grammar for the use of those British troops unfortunate enough to find themselves in the Asian operations. He read avidly, and before long lectured in English with equal fluency. These spare-time activities required research, and the reading room he chose was one of the oldest public libraries in Europe - that

of the City of London, which has been established on the same site since early in the 15th century.

Simon's love of books - he himself produced well over 100 titles in the English language - was such that he saw the need for a specialist collection of volumes relating to wine. In 1908 he founded the Wine Trade Club, which was (and still is) both a social and educational organisation and he persuaded its Committee to let him start the first Wine Reference Library in Britain. He personally bought a nucleus of seminal books.

In 1933, having suddenly lost his job as a salesman (a story in itself, which reflects great credit upon him, but I must resist the temptation to digress), ALS founded the Wine & Food Society, and immediately stated as one of its objectives the formation of a library of books related to gastronomy. The objective was quickly fulfilled: he simply moved his private collection into the Society's Headquarters. He was a shrewd buyer of antiquarian books; and since he was the acknowledged doyen of wine and food writers in Britain, he received, either as gifts or for review purposes, most of the important works on wine published up to the time of his retirement in 1963.

When Simon retired, the collection he left behind at the International Wine & Food Society (as from then on it was called) ran to about 5,000 volumes - approximately 1,000 of important antiquarian interest and 4,000 "modern" (nearly all of this century). It came as something of a blow to the Society when, after Simon's death in 1970, it was discovered that he had never assigned the books to the IWFS, but had merely left the collection in its premises on loan. A sum of money, which at the time seemed astronomic, was suggested by his executors for the purchase of the important pre-1900 books; the Simon family, however, did agree to give the modern volumes to the Society. It was unfortunate that the then Council of the IWFS decided not to purchase the antique books, and they came on the market. The bulk were bought by the well-known New York antiquarian bookseller, Eleanor

## IWFS Library cont'd...

Lowenstein. On Lowenstein's death, thanks to a generous clause in her Will, this part of André's collection came into the possession of the American Institute of Wine and Food.

When in 1984 Dunn-Meynell was invited to become Executive Director of the International Wine & Food Society, he found the entire Simon modern collection intact but sadly neglected; there was no up-to-date catalogue, no refurbishment programme, and nowhere that the books could be properly displayed, let alone studied. For several years it was necessary to keep them in store. Encouraged by the President of the Society, Michael Broadbent, Dunn-Meynell maintained a constant and vigilant search for a suitable place to house the collection. It was truly poetic that, during the Lord Mayorship of his friend Alan Davies, Dunn-Meynell finally succeeded in persuading the City authorities that a collection dealing with wine and food would enhance their ancient library. The André Simon library is again back where it started!

The collection comprises four main categories: books, pamphlets, periodicals, and wine lists. These cover every conceivable aspect of eating and drinking - manufacture, gastronomy, agriculture, literary, medical, social and historical. The earliest book is dated 1807; the newest was published this year. The collection is particularly rich in Victorian tomes, and those who may wish to research wartime publications will find much to interest them. There can also be found poetry, plays, humorous texts and novels about wine. A hundred books reveal the finger of André Simon to a greater or lesser degree. Almost every cuisine in the world has a volume to itself, though two continents seriously under-represented are Africa and South America.

There are more than fifty periodicals, ranging from a complete run of the Society's own Journal (founded by ALS in 1934 and still published) to single examples of some titles. Particularly lengthy holdings include those of Gourmet, Cuisine et Vins de France and the Bulletin de l'Office de la Vigne et du Vin. There are issues of

some extremely rare journals - the old Wine Label Society, for example, is represented by a fraction of its output; anyone able to complete this run would be doing the Library a great service. There are periodicals in English, French, German, Spanish and Italian; and the books include Swedish and Japanese volumes. Guildhall Library itself holds a number of journals of vinous interest; these are listed in the main card catalogue of the Library's Reading Room.

The pamphlets, approaching 300 in number, are as wide in scope as the books. Newspaper articles on the state of the wartime National Loaf rub shoulders with publicity concerning the prospect of the Beaujolais vintage of 1983. Glossaries of national cuisines are housed together with leaflets about malt whisky and the menus of dinners of many Society events. The wine lists come from over 100 merchants - as diverse as Cynthia Bacon and Sainsbury's - and range from single folios to publications of almost book length, covering everything drinkable.

Guildhall Library itself contains books on food and wine other than those in the IWFS collection. There are no duplicates between holdings (excepting the works of André Simon). When the Society deposited its collection at Guildhall, it was agreed that any books which duplicated the existing collection (due, largely, to earlier accessions from the Institute of Masters of Wine and other bodies) would be returned. So, there is quite a large number of books which one might have expected to find as part of the IWFS collection, particularly on wine, which are not there, but in fact are recorded on the card catalogue of the main Reading Room as earlier accessions to Guildhall's holding. Eventually, Guildhall will be putting the entirety of its catalogue on computer, and the Society's database will then be merged, making these distinctions redundant.

Readers intending to use the Library would be wise to telephone or write Guildhall in the first instance. The computer and the Society's database are available to the public, but the books themselves are stored away from the main Guildhall collections. Two working days' notice needs to be given

**IWFS Library cont'd...**

before consultation of any particular volume. However, simple enquiries can often be dealt with immediately. Every item has been catalogued on to a computer-run database which may be consulted independently of the Guildhall's own catalogue of its main holdings.

To write to the Library, address letters to the Principal Reference Librarian, Guildhall Library, Aldermanbury, London EC2P 2EJ. (Telephone: 071-260-1868/1870). The Collection is open from Monday to Saturday, 09:30 - 17:00.

Ed.- Hugo Dunn-Meynell is the Executive Director of the International Wine & Food Society. Lorna Brook is a freelance librarian who organised the installation of the Collection in Guildhall.



**THIS SPACE RESERVED  
FOR YOU !!**

Quickly, bring me a beaker of wine,  
so that I may wet my mind and say  
something clever.

--- Aristophanes

**\* \* CELESTIAL CONTACTS \* \***

by Fred McMillin

In WAYWARD TENDRIL'S second issue Bo Simons wrote a rousing review of David Darlington's Angels' Visits: An Inquiry into the Mystery of Zinfandel (Henry Holt & Co.), to which I add this note.

As you recall, the intriguing title is taken from George Husmann's Grape Culture & Winemaking in California (page 152 in my copy), published in 1888. In this volume Professor Husmann lauds the heights to which Zinfandel wine can rise, but laments that the "best samples are like angels' visits, few and far between". Being talented but not immortal, the good professor departed Napa Valley for that great vineyard in the sky some years later.

Now, to the point. I heartily agree with the praise of author Darlington. However, I wish to mention a second writer whose remarkable interview may deserve equal acclaim, i.e., the anonymous author of the text on the handsome blue dust-jacket of Angels' Visits. The very first sentence is a quotation of a statement made by George Husmann "in 1988" - clearly, the good professor must be making a few of those rare angels' visits himself! (P.S.- we hear there is an opening at Henry Holt for a proof-reader.)

--Editor's Footnote: While doing some research on Prof. Husmann's career in Missouri, I was pleasantly surprised to run across this reference to "angels' visits" once again. In 1868, describing the Diana and Iona grapes and their cultivation for wine, George declares "a favored few may have the localities where they can grow them, but I am afraid they will be like angels' visits...". Obviously, the Professor liked the analogy.



## BOOK FAIR CALENDAR

AB September 30, 1991

Oct 4-5	Cleveland Antiquarian Book Fair	Cleveland, Ohio
Oct 5	MacDowell Colony Book Fair	Peterborough, N.H.
Oct 5-6	Books, Paper & Collectibles Show	Pasadena, Calif.
Oct 5-6	Montreal Antiquarian Book Fair	Montreal, Que., Canada
Oct 6	Michigan Book & Paper Show	Lansing, Mich.
Oct 11-12	Catskill Antiquarian Book Fair	Oneonta, N.Y.
Oct 11-12	Stanford Antiquarian Book Fair	Palo Alto, Calif.
Oct 11-13	Hugh Walker Antiquarian Book Fair	Nashville, Tenn.
Oct 12	Columbus Bookfair	Columbus, Ohio
Oct 12	Great Eastern Books, Paper & Collectibles Show	Allentown, Pa.
Oct 12	Strawbery Banke Antiquarian Book Fair	Portsmouth, N.H.
Oct 13	Maine Antiquarian Book Fair	Portland, Maine
Oct 13-14	P.B.F.A. Fair	London, England
Oct 18-20	Atlanta Antique & Antiquarian Book Fair	Atlanta, Ga.
Oct 22	P.B.F.A. Fair	London, England
Oct 25-27	Trinity Westside Antiquarian Book Fair	New York, N.Y.
Oct 26	Historic York Book & Paper Fair	York, Pa.
Oct 26-27	California Antiquarian Book Fair	Glendale, Calif.
Oct 26-27	Ottawa Antiquarian Book Fair	Ottawa, Ont., Canada
Oct 27	Midwest Bookhunters Fall Book Fair	Evanston, Ill.
Oct 31-Nov 2	Autumn Book Fair	London, England
Nov 1-3	Arkansas Book Fair	N. Little Rock, Ark.
Nov 2-3	Chicago Int'l Remainder & Overstock Exposition	Chicago, Ill.
Nov 2-3	Long Island Antiquarian Book Fair	Albertson, N.Y.
Nov 3	Maumee Valley Book & Paper Show	Toledo, Ohio
Nov 8-10	Arizona Antiquarian Book Fair	Tucson, Ariz.
Nov 8-10	Boston International Antiquarian Book Fair	Boston, Mass.
Nov 8-10	Mid-Atlantic Mystery Book Fair & Convention	Philadelphia, Pa.
Nov 10-17	Miami Book Fair International	Miami, Fla.
Nov 15-16	Lexington Kentucky Antiquarian Book Fair	Lexington, Ky.
Nov 16	Albany Institute Antiquarian Book & Ephemera Fair	Albany, N.Y.
Nov 17	Fairfield County Antiquarian Book Fair	Fairfield, Conn.
Nov 22-23	Charlotte Antiquarian Book Fair	Charlotte, N.C.
Nov 23	Pyramid Atlantic Art Book Fair	Washington, D.C.
Nov 24	The Big Paper & Collectibles Show	Marlborough, Mass.
Dec 8	Berkeley/Oakland Book & Paper Fair	Berkeley, Calif.
Jan. 4-5	Books, Paper & Collectibles Show	Pasadena, Calif.
Jan. 4-5	Las Vegas Antiquarian & Used Book Fair	Las Vegas, Nev.

THE WAYWARD TENDRILS  
 A Wine Book Collector's Club  
 P.O. Box 9023  
 Santa Rosa, CA 95405