the WAYWARD TENDRILS Newsletter

Vol.3 No.1 A WINE BOOK COLLECTOR'S CLUB January 1993

[Roy Brady has taught mathematics, edited wine magazines, written extensively and well about wine and food, about literature, about books and about book collecting. He has collected wine books and wine related materials for nearly half a century. The first collection he amassed is now housed in the Special Collections Department of the Henry Madden Library at California State University, Fresno: over 1500 books, 2000 pamphlets, 900 wine merchant catalogues, 200 restaurant wine lists, plus 200 volumes of periodicals. The collecting fever did not subside, however, and he began anew, this time concentrating on wine ephemera: the closet is neatly stuffed with a meticulously organized wine label collection; a chest of drawers bulges with finely printed menus and wine lists. And, his bookshelves are quickly becoming crowded once again. --- Ed.]

~ ~ ~ COLLECTING BOOKSELLERS' CATALOGS ~ ~ ~

by Roy Brady

Since the early days of my collecting on wine I have been attracted to price lists and catalogs related to wine, but I owe largely to our shepherd, mentor and dean, Mike McKirdy, the idea of bringing booksellers' catalogs into the fold. Several years ago he unobtrusively included some of his old catalogs under Miscellania. I didn't order, but bethought me of them a couple of years later and did order. I realized that I was already a collector by default. Since all printed words about wine are sacred I never throw any away. Accordingly, most of the catalogs received should still be around here. So far I have located and organized more than 300. There are also correspondence, invoices, special offers, and odds and ends to fill two file drawers.

I suppose lists haven't attracted attention partly because they rarely exhibit any typographic virtue apart from the famous Maggs list of 1937. Otherwise the only items dealers have considered worth cataloging are the small number of auction catalogs of famous collections like Lambert, Schraemli, Simon, and Crahan. A rare exception is Peggy Christian's Collations and Potations, Los Angeles, 1980, 63 pp. It was designed by Grant Dahlstrom and printed at The Castle Press. I used to buy an occasional book from her, but that is the only catalog I know of and the last word from her.

Typography apart, old catalogs are interesting for showing what has been available, what it cost, and how often rarities show up. the comments of dealers can be variously instructive, tantalizing, or amusing. It can be reasonably argued that my interest in wine began with a book, Frank Schoonmaker and Tom Marvel's *American Wines* (1941) which I bought in 1947. Wine books, old or new, were scarce. It was a revelation to discover the existence of catalog dealers specializing in wine. The first was Francis Marsden of London from his ad in the Wine & Food quarterly. His 1951 List No.32 on wine and food had 123 items, something more than a third about wine.

About that time I moved to California with a new job, a new family, and a new house - so serious collecting had to wait an agonizing four years. Then I began to hunt down dealers with a vengeance, and the catalogs came in. Since there was no fraternity of collectors in those days, one had to hunt around for sources. I saw catalogs from Elisabeth Woodburn and Eleanor Lowenstein at the Wine Institute and wrote them. Jim Guymon of Davis told me about Richard Wormser. I assumed there would be many dealers in the major wine-growing countries, but how to find them? Finally I took a directory of antiquarian book dealers and wrote to a dozen in Germany. Only Otto Harrasowitz of Wiesbaden replied and became a useful source. I thought dealers in the history of science might have wine materials, and accordingly wrote to those advertising in the journal Isis. Again, one replied, Alain Brieux of Paris, who was to supply many fine things. He also dealt in old scientific instruments. If you wanted an 18th century surgeon's kit, a 17th century telescope, or a 16th century celestial sphere,

he was the man, all very expensive. For some reason he sent me his catalogs of those -- big, heavy glossy productions with many illustrations. Fascinating, but not in my line, so I gave them to an interested library. My early expectation that there would be many specialists in the major wine countries proved chimerical. At Guymon's further suggestion I wrote asking Professor Schanderl of Geisenheim about German dealers. His reply was decisive: "Eine Antiquariat speziel fur Wein Bucher gibt es nicht."

A collection of old book catalogs is interesting to any collector, but the collection of documents related to the growth of one's own collection is of great personal interest. I can probably discover the source, price, and date of purchase for nearly every significant book I have bought. An example: Wayward Tendrils Newsletter (Vol.2 No.3) announces that the Instituto do Vinho do Porto has published a facsimile edition of Visconde de Villa Maior, *O Douro Illustrado* (1876). It took a very few minutes to discover that I paid A. Rosenthal of Oxford $35.50 in 1964 for my copy of the original. Andre Simon put me onto Rosenthal who wasn't known as a wine specialist. His catalogs usually included a handful of good things. After a few years of ordering he began to send me occasional lists of enchanting things, most particularly Portuguese; they were fuzzy carbon copies but more exciting than Grabhorn letterpress in their way.

It has been said that the true collector regrets far more the things he passed over than the things he paid too much for. My own experience says this is truer that the Pythagorean theorem. Old catalogs allow one to relive triumphs and blunders. Allow me one story. Around 1956 Bob Brown (his wife, Cora, wrote an early wine cookbook) fell under a delusion that he was a book dealer of a gastronomical persuasion. He was ignorant and as crooked as his limited talents permitted. His pricing was erratic, and the rationale of organization in his catalogs would have baffled Thomas Acquinas. He was a great -iana man, you know, like Muscateliana. Under "Fruits" he listed: "*The Kittens, 1869-1917.* 25 pp. Printed Privately. Plimpton Press for F. Gray Griswold. An elite New York dining club listing a total of 44 men in its 47 years. Cov. with portraits, menus, wine lists and history. Full morocco, rubbed, with kitten emblem. Signed pres. from F. Griswold." I thought $8.75 was too much and passed. I have never heard of another. Has anyone else? Gabler hasn't. To put it in perspective, a copy of Barry, *Wines of the Ancients* (1775) was offered by another dealer for $14.50. A more experienced collector would have ordered Griswold and waited for another Barry.

Who were the first dealers to specialize in wine? Were there any before World War II? The existence of a catalog like Maggs (1937) doesn't prove anything - dealers often put out a specialized catalog because they happen on the material, but they have not intention of doing another in the same area. Do any fellow members have information about these things?

~~~ BOOKS & BOTTLES ~~~

by Fred McMillin

The Wine Regions of America: Geographical Reflections and Appraisals by John J. Baxevanis (Professor of Geography at East Stroudsburg University, editor of the Vinifera Wine Growers Journal, and a Wayward Tendril).

The average summer temperature in southern Napa Valley (Carneros) is 16*F cooler than in northern Napa Valley (Calistoga). The valley bottomland soils of Lake, Mendocino, Sonoma and Napa wine regions are remarkably similar in origin, depth and chemical composition. The first gold medal ever won by an American wine in Europe? It was Great Western champagne in 1873. The optimum temperature for photosynthesis by grape leaves is around 80*F; it declines to near zero at 110*F.

The foregoing is meant to lure the wine enthusiast into scanning the 380 pages of rich detail (1800 entries in the Index) of Prof. Baxevanis' wonderfully comprehensive work on American wines. To summarize: "one size fits all" - that is, there is something for all of us in this treasure, be our interest history, climate, geology, varietal affinities, or the politics of the grape. Over 1300 wineries are described in every grape and wine producing state and a complete description of all approved viticultural areas is provided; the 400,000-word text is illustrated with more than 100 maps, tables, graphs and photographs in the large 9 x 12 format. One glance, and you will want to own it, as I do.

Epilogue - In addition to words, we wanted wines. In this prodigious effort, what were some of the memborable California wines Dr. John encountered along the way? He said there were many; here is a sampling. WHITES: Konocti Riesling, Kendall-Jackson Chardonnay. REDS: McDowell Valley Zinfandel, Bellerose Merlot, Adler Fels Pinot Noir. WHITES & REDS: Arrowood, Guenoc. BEST BUYS: Mirassou, Delicato. As we say, touring America's wineries is a nasty job, but someone has to do it.

The Wine Regions of America is available from the Vinifera Wine Growers Journal, 1947 Hillside Drive, Stroudsburg, PA 18360. $50 plus $3 shipping/handling. Price includes a 1-year subscription to the quarterly Journal, worth $20.

--- NEWS & NOTES ---

In the December 15th issue, **The Wine Spectator** listed their picks for the 10 Best Wine Books of 1992:

1. *The Vintner's Art: How Great Wines are Made*, by Hugh Johnson and James Halliday, $40.
2. *The New Great Vintage Wine Book*, by Michael Broadbent, $40.
3. *The New Connoisseur's Handbook of California Wines*, by Norman Roby and Chas. Olken, $21.
4. *Oz Clarke's Regional Wine Guides: Encyclopedia of Italian Wines*, by Maureen Ashley, $13.
5. *Larousse Wines and Vineyards of France*. $50.
6. *The French Paradox and Beyond*, by Lewis Perdue, $21.
7. *Making Sense of California Wine*, by Matt Kraemer, $20.
8. *Wine Snobbery: An Expose*, by Andrew Barr, $20.
9. *Italy's Noble Red Wines: Second Edition*, by Sheldon & Pauline Wasserman, $60.
10. *Wine Atlas of Australia and New Zealand*, by James Halliday, $45.

Hugo Dunn-Meynell, Executive Director of the International Wine & Food Society and a Wayward Tendril, writes from London for some help with a puzzler: Andre Simon, founder of the IW&FS, coined the Society's motto "Not much, but enough and the best." Hugo is wondering if anyone knows **when** and **where** ALS first penned this phrase. Hugo discovered a letter in a Branch archive written by Simon in 1959 in which he repeats for the new members this motto. But when was the first time he issued this watchword?

The March 1992 Newsletter carried good news of a forthcoming book on grape rootstocks by Tendril **Lucie Morton** (author of *Winegrowing in Eastern America: An Illustrated Guide to Viniculture East of the Rockies*, 1985; she also is responsible for the English version of Pierre Galet's definitive ampelography, *Practical Ampelography: Grapevine Identification*, 1978). Lucie recently wrote to Jerry Mead of The Wine Trader on a matter of grapevine identification, and included a progress report on her new book: "Recently I have been buried in research on a book, *Roots for Fine Wine: Vol.I Grape Rootstocks*. This is a subject that makes ampelography look easy by comparison. I have found that most of what I had previously learned about phylloxera and rootstocks is incomplete and even erroneous, so the book is taking a few more years that I thought it would. I hope to finish it soon since I already have several hundred orders!" Hang in there, Lucie, we will patiently await its release.

1993 has arrived! And to help you keep track of your daily plans or record your daily activities or thoughts, a lovely journal, ***Vine to Wine '93***, is available from retired physician and avid photographer, Dr. Richards Lyon of Napa, California (600 Stonecrest, Napa, CA 94558 - $14.95 delivered). The 7 x 9 spiral-bound journal has a page for each week with ample space for daily notations; a beautiful, color photograph of a vineyard or winery scene faces each page. Dr. Lyon will be happy to inscribe all copies for the asking.

Member **Christian Gerber** of Dallas, Texas, would like to tell all Tendrils that he is anxiously looking for a copy of *Mi Cocina*, the Spanish translation of Escoffier's classic work. The first Spanish translation was in 1960 (Barcelona: Garriga); the 2nd edition, 1965 (Barcelona: Garriga); and in 1986 the 3rd edition (Barcelona: Garriga). Christian would like any edition, but **longs** for the 1960 first.

An enticing list of **DUPLICATES** was received from **Roy Brady** - contact him if you are interested in:

1. Sotheby's. *Marcus and Elizabeth Crahan Collection of Books on Food, Drink and Related Subjects*. Auction catalogue, October 10-11, 1984. New York.
2. *90 Years of Cresta Blanca*. June, 1972.
3. Young, Alan. *Australian Wines & Wineries*. Melbourne, 1983.
4. Masi. *Veneto, Verona, Valpolicella*. Verona, 1981. Copy #1421.

COMING EVENTS... The month of February promises many delights for the wine book lover. For those who can venture to California the week-end of the 19th-21st, the Antiquarian Booksellers of America will hold their annual California Book Fair in San Francisco, where hundreds of booksellers from around the world will exhibit. On Monday following the Book Fair, Bibliotheca Sonoma: An evening of food, wines and books can be enjoyed at the Sonoma County Wine Library in Healdsburg, only an hour's drive from San Francisco. And, on the same weekend Gerard Oberle will auction the impressive Kilian Fritsch Collection in Paris. The 315 page, lavishly illustrated, annotated cloth bound catalogue, *Une Bibliotheque Bachique*, can be ordered from M. Oberle at Librairie du Manoir de Pron, 58340 Montigny-sur-Canne.

It is **MEMBERSHIP RENEWAL** time! Please fill in the enclosed membership slip and send along with your 1993 dues payment of $10. Our treasury is needy, and appreciates payments speedy.

***** AUTHOR SPOTLIGHT SERIES *****

In celebration of the new year, the Newsletter would like to initiate and encourage a member-contributed "Author Spotlight" series. Each issue will highlight a wine book writer - be he famous, or not so famous; prolific, or word-stingy; a member's favorite, or maybe un-favorite. Articles of any length will be welcomed. Tell us about the writer and his works. The cast of wine book authors numbers in the thousands...perhaps Leon Adams, H. Warner Allen, Sir Edw Barry, Chas W. Berry, John Bleasdale, Ian Maxwell Campbell, Chas Cocks, James Denman, H. Duijker, Edw Emerson, Andrew Fuller [we know **Richard Kaplan** will tackle this one], John Gay, Hallgarten, Healy, Hedrick, Walter James, Wm Kaufmann, Max Lake, Loubat, S. P. Lucia [thank you, **Paul Scholten,** for inaugurating the series], Massee, Geo McEwin, Ordish, Pasteur, Peixotto, Penning-Rowsell, Pamela V.D. Price, George Rainbird, Francesco Redi, Jancis Robinson, Sallengre, Charles Sellers, Shand, Geof Tait, Thiebaut de Berneaud, Robt Tomes, Tovey, Don Pedro Verdad, Villa Maior, Vizetelly, Wasserman, Harry Waugh, Tobias Whitaker, Wm Younger, Yoxall...others? Choose one, and send it in!

~ ~ ~ SALVATORE P. LUCIA: The Man and His Books ~ ~ ~

by Paul Scholten, M.D.

Salvatore Pablo Lucia [1901-1984] was one of San Francisco's most distinguished physicians and educators. He was widely known and respected as a teacher, author, research scientist, lecturer, wine investigator, and connoisseur of food and wine. He practiced holistic medicine long before the term became popular and, although at times he called himself a simple general practitioner, he was a highly trained, board-certified internist with an international practice. His patients included A. P. Giannini, founder of the Bank of America, winemaker Louis M. Martini and Madame Chiang Kai-shek.

Lucia was a native of San Francisco, the son of an immigrant Italian barber who settled in North Beach in the 1880s. After being expelled from grade school for being hyperactive, he worked during his teen years for a short while at the Bethlehem Steel shipyards, taught himself Spanish and became a skilled draftsman and ship designer. He was admitted to the University of California at Berkeley in 1922 by special examination, and graduated with honors in 1926 without ever having attended high school. He was first in his class at U.C. San Francisco Medical School where he received his M.D. in 1930. After internship at U.C.S.F., he spent 18 months in Naples and London as a National Research Council Fellow, then returned to the U.C. San Francisco campus where he taught for the rest of his professional career.

He displayed an enormous capacity for work and soon rose to full professor of medicine and epidemiology, additionally lecturing in medical history and bibliography. He established the department of preventive medicine, which he chaired for 26 years, and also established the first course in nutrition at any U.S. medical school. When he formally retired in 1968, he became the medical research director of the California Wine Advisory Board, serving until 1976.

Early in his career he had become interested in wine and health and discovered that he had a remarkably analytic ability to taste and evaluate wine. In legends one hears of wine experts who can blindly taste an unknown wine and tell the identity of the year, the vineyard, the grape, and the maker. Most such tales are apocryphal, but Lucia was one of the handful of winemasters who could actually accomplish this. He was one of the founders of the San Francisco Wine and Food Society in 1935, and the Society of Medical Friends of Wine in 1939, and a leader in a number of other gourmet groups. He served as president and longtime governor of the Medical Friends of Wine, and in 1963 he received its Research Award. His acceptance speech was entitled: "On the Physiologic Activity of the Pharmaco-Dynamic Constituents of Wine." For many years he served as a wine judge at the California State Fair.

He was an excellent violinist and spoke four languages. A renowned medical historian and one of the most ardent proponents of the beneficial uses of wine, Lucia lectured widely to professional and social groups here and abroad, on both medical and vinous topics. He was the author of more than 200 scientific papers on subjects ranging from hematology, nutrition, medical history and preventive medicine to wine as medicine. He wrote or edited almost a dozen books, including *Hemorrhagic Disorders*, with Paul Aggeler (1948). One of his first publications on wine was a small pamphlet published by the Wine Institute [San Francisco] in 1946 called *Dessert Wine: The Elixir of the Grape*. In 1954 he wrote *Wine as Food and Medicine,* and in 1963 *A History of Wine as Therapy*; both have extensive references to literature on the medical uses of wine. Also in 1963 he edited the 416-page *Alcohol and Civilization*. The lengthy-titled *Wine and the Digestive System: The Effects of Wine and Its Constituents on the Organs and Functions of the Gastrointestinal Tract, a Selected Annotated*

Bibliography was published in 1970. In it Dr. Lucia describes many of the early advocates of the healthy use of wine and lists their writings. His *Wine and Your Well-Being* (1971) was popular enough to be printed in both hardback and paperback editions. In November, 1968, the first International Symposium on Wine and Health was held in Chicago; early the next year the proceedings were published as *Wine and Health*, with Lucia as editor. He also was the editor for the 1973 publication [Wine Advisory Board] *Final Report of the National Study on the Medical Importance of Wine*. In 1974 Lucia teamed with Sally Chase to write *The Wine Diet Cookbook* for the Wine Advisory Board. *The Therapeutic Uses of Wine (A Summary)* was written by Dr. Lucia for the professional medical community and first issued as a 40-page booklet in 1943. For a number of editions it was titled *Uses of Wine in Medical Practice (A Summary)*. Now in its 10th edition, *Wine and Medical Practice (A Summary)*, has grown to 74 pages of valuable information for the doctor and his patient on the use of wine as a therapeutic agent. Lucia wrote a number of published commentaries on the wines served at various dinners of the San Francisco Wine and Food Society and the Medical Friends of Wine in the 1930s and '40s. The finely printed little booklets were distributed to all in attendance. [Does anyone have a partial or complete listing of these? - Ed.]

Over a forty-year period Dr. Lucia amassed a wine library at the University of California, San Francisco, that included thousands of scholarly papers on the physiological effects of wine, ancient manuscripts, and modern and historical books on wine. He also had a notable personal collection of rare books on wine and the history of science and medicine.

Salvatore Lucia was a man with great style - dramatic and dynamic, tall, angular, with dark eyes that could skewer one with a single glance. He was quick in action, incisive in his speech and unstandardized in his responses. Although somewhat slowed by a stroke in his later years, he still retained his keen intelligence and pithy powers of comment. No student ever fogot him in later years and he inspired an interest in wine and its literature in three generations of medical students.

[Wayward Tendril Paul Scholten, a native San Franciscan, is a gynecologist and an Associate Clinical Professor at U.C. Medical School in San Francisco. He has served as President of the Society of Medical Friends of Wine, the Wine & Food Society of San Francisco, and the S.F. Medical Society. Paul regularly judges the wine competition at the Los Angeles County Fair, lectures on wine & health, and is the author of 200 articles on medicine, food, wine, history, politics, and Sherlock Holmes. -- Ed.]

NOTES FROM THE "OPEN TRENCH"

by R. Hume Andrews

Why does the sign read "Open Trench," I asked. What self-respecting trench is not open? Even the novice wine book collector knows when a redundancy rears its ugly head, or when personification and metaphors are mashed together like two peas in a pod.

But the disease spreads! In the American Midwest: "Danger--Open Pit." In Australia: "Uncovered Excavation." In a small hill town of Italy: "Strada Chiusa--Buco Aperto."

What will we have next? A sign in the library: "Books for Reading"? A warning label on pencils: "Do not Stick in Ear"? A warning label for each book written in a foreign language: "No English Here" or perhaps "Warning! Contains Latin! Dative and ablative cases may cause dizziness or nausea."

Surely there must be some part of American society that is harmed by books about wine. After all, it is California State Proposition 65 ("Clean Water Initiative") that is responsible for the black-and-white signs in all restaurants and stores warning us about the dangers of alcohol. Aren't we incredibly lucky that one of the first "toxics" identified by the "Clean Water" committee was alcohol?

Shouldn't we be similarly warned about the dangers of reading about wine and viticulture? Doesn't viticulture represent the antithesis of family values? After all, we have all of these single vines raising lots of fatherless grapes after indiscriminate pollination. Wouldn't it be better if vines were arranged in families of a father-cabernet, a mother-chardonnay, and no more than two petite sirahs? Or perhaps (in France) no more than two petite mansengs?

Now that we know that the course of the English monarchy was altered by lead poisoning, is there any reason to blame their water pipes or dishes? NO! Undoubtedly the blame lies with lead foil wine capsules and the failure of the royal family to follow correct de-foiling and cleaning procedures. A simple warning sign could have prevented this whole mess with Fergie and Andy and Di and Charles.

Let's face facts: There is a clear connection between reading about wine and then drinking wine. Just a few years ago I read about the Schloss Bockelheimer Kupfergrube wine estate in the Nahe region of Germany, and almost immediately I wanted to drink that wine. I might have been saved if the publisher of that book had been required to put a simple warning on the top of each page: "Wine is Really Bad for You."

But, no, all I get is: "Warning! Open Trench!"

MY FIRST FIND
by Roy Brady

Gail has asked for anecdotes of collecting from the members. Since I think this is an excellent idea I offer the following in the hope others will write about their own experiences. I suppose that many of us occasionally buy collections of books, usually for the sake of a few titles. This is the simple story of my first and best collection. It happened through sheer luck during the first year of my serious collecting at a time when I had only a couple of hundred books.

I checked local dealers regularly. Closest to home was Jack Reynolds with a shop in Van Nuys. He specialized in western material but knew nothing about wine. He used to say that a poor book dealer had a coffee pot in the back room, a rich one had three varieties of scotch. He was the latter, but he did begin to put aside things on wine. He was openly contemptuous of his customers and of his fellow dealers from whom he bought. I suspect he thought me a little less dim-witted than his other customers because we were both graduates of the University of Chicago.

For whatever the reason he did a very generous thing which, like Sidney Greenstreet's advice in Casablanca, could not possibly profit him. He had come across a little collection of wine books in the Pacific Book Shoppe in Santa Cruz (long gone). Perhaps I might be interested. I wrote -- my generation had not acquired the habit of picking up the telephone. The reply dated 14th September 1955 came at once. It included a five-page list of 37 volumes with proper bibliographic descriptions written by a precise hand in green ink. The price was $75, cash with order. I actually hesitated for a few hours. The price seems ridiculous now, but at the time it would have bought almost four cases of Beaulieu Private Reserve Cabernet Sauvignon 1951. I sent the check; the price included sales tax and shipping. It was the first time I spent enough on books to pause, however briefly, to consider alternatives. Things worked out; I bought the BV also.

It was a fine collection for a beginner because they were all significant books which I didn't have and all were in exceptional condition. The imprints were from 1823 to 1890. The authors included Redding, Shaw, Tovey, Druitt, Sheen, Vizetelly, Husmann, Chorlton, Spooner, Fuller, Hyatt (2nd ed.), Odart, Guyot, and Pasteur (*Etudes sur le Vin*, 2nd.ed., 1876). The bookseller said that he had acquired the books from the estate of a San Francisco minister who had retired to Santa Cruz many years before. No other information was offered, but the dates suggest the books were collected toward the end of the 19th century.

Checking prices in several catalogs I estimate it would cost $10,000 to buy the books today. Last summer Cooks Books offered a Pasteur for 380 pounds, then equivalent to $700. However, a single case of BV 1951 is now worth more than the collection of books. My five cases are beyond temptation, having gone the way the good Lord intended fine wine to go.

CORNERS BUMPED AND WORN
by Ruth Walker

I hope that this is the year that simple deacidification methods become available to the world of books. Preserving books and ephemera printed on mechanically produced wood pulp paper is the great challenge in conservation now. Virtually all printed materials from about 1850-on are suspect. Browning and brittle edges are the two **big** clues to what is called the "slow fire" caused by the lignin and hemi-cellulose content in wood pulp paper breaking down into compounds that discolor and deteriorate upon exposure to light and air.

While research goes on, the best solutions for the collector to retard this process are hermetic encapsulation and using a buffering aerosol spray when appropriate. Hermetic encapsulation of delicate or severely damaged ephemera or book pages in plastic is a specialized task that can be reviewed with you by a bookbinder or paper conservator in your area. In the meantime, storing ephemera in folded mylar sheets away from sunlight helps keep the paper intact. Very fragile books and paperbacks should be protected from sunlight and air in acid-free plastic bags or paper coverings. It is important to remove all newspaper clippings from collectibles, as newsprint is very acidic and leaves a brown shadow where the article was placed. This acid migration cannot be removed.

For buffering acidic paper, the most accessible method that is non-poisonous and also provides protection against foxing is a product called Wei T'o Deacidifier. It is a non-aqueous solution that can be sprayed on paper that has first been tested for ink stability. Wei T'o aerosol sprays are an excellent choice as an occasionally used, effective and convenient method for preserving single page items. Instructions for using Wei T'o are explicit and rather like using a can of spray paint, with special considerations: **Practice is required**. Wei T'o #10 has the least ability to dissolve soluble components in papers and inks. Wei T'o #11 has better penetration power, a

minimum vapor hazard, similar in level to ethyl alcohol; however, it does dissolve some inks. Wei T'o #12 is for thick paper and boards, and should be used only on very stable inks. **Always test first.** [Wei T'o Sprays can be purchased from University Products, Inc., P.O. Box 101, Holyoke, MA 01041-0101, or call customer service for a catalog at 800-762-1165]

Some of you might have heard of the fabled Vapor Deacidification Bags that can be interleaved in bound books or loose sheets, buffering the paper with vapors of cyclohexylamine carbonate. Unfortunately, this substance is toxic and the product has been taken off the market. Hopefully, another compound that can be used in this manner will be available soon.

Helpful Hint: To keep the ink in steel engraved and chromolithographic illustrations from migrating onto the opposite page [referred to as off-setting in booksellers' catalogues], acid free tissue paper can be purchased from University Products. The tissue guards should be cut to the size of the page and laid in.

Books that are Bugged: Jane Greenfield states in *The Care of Fine Books* that serious bug and worm problems can be handled in a non-toxic method of extermination developed by Charles Remington, Professor of Biology at Yale and Curator of Entomology at the Peabody Museum. Believe it or not, freezing works like a charm. Beetles and all other book-eating insects -- eggs, larvae, pupae, or adult -- are killed at 6*F in a modern domestic freezer in 72 hours. Suspect books would be books that come out of barns, wine cellars, basements and humid climates.

Books to be frozen must be **dry** to avoid ice crystal formation, and then sealed in freezer-bags. After removal from the freezer, the books should be left in the bags until condensation on the outside of the bags has evaporated. It is advisable to leave the books alone for several days before carefully removing the bug debris in order to avoid smudging marks.

Spring Cleaning Tip: Thoroughly vacuum books and bookcases in late March to late April to inhibit brown clothes moth infestations. Sprinkle borax at the back of bookshelves to discourage silverfish and firebats.

Moving Books in Cartons: Books like to be packed spine down, and fairly tightly, in medium sized cartons. They need not be wrapped in paper unless their binding is fragile or their surface can rub off. If there is any possibility or rain during a move, it would be wise to cover or enclose the cartons in plastic. Numbering the containers facilitates reshelving the books in their proper order.

Book Recommendations: All three of these books are recently out of print (drat!), but they are worth looking for in favorite bookshops. They are quality paperbacks and not at all expensive.

The Care of Fine Books by Jane Greenfield (Nick Lyons Books, N.Y., 1988). An in-depth discussion of how to take care of books including a short history of book construction. Graced with a good working index.

Practical Book Repair and Conservation by Arthur W. Johnson (Thames and Hudson, London, 1988). The **best** overview on book repair for the collector. Great discussions and illustrations; includes a useful glossary.

Cleaning and Repairing Books: A Practical Home Manual by R.L. Shep (P.O. Box C-20, Lopez, Wash 98261, 1980). Index includes everything you have ever wondered about trying to fix: dirty edges, newspaper clipping stains, coffee-ring stains, sun fading... I particularly liked the Don't List, like don't use aluminum duct tape on a weak joint. ❧

[the *New Yorker* does it again]

--THE WAYWARD TENDRILS is a not-for-profit organization founded in 1990 for Wine Book Collectors. Yearly membership dues are $10 and include subscription to the WAYWARD TENDRILS Newsletter, published quarterly. Permission to reprint is requested. Please address all correspondence to THE WAYWARD TENDRILS, P.O. Box 9023, Santa Rosa, CA 95405 USA. Editor: Gail Unzelman. Assistant Editor: Bo Simons.--

Some New Wine books

by Bo Simons

What follows are listings of books published in 1992 and 1993 culled from various sources. Those about which I know something I have briefly annotated.

Allegra, Antonia. ***Napa Valley: The Ultimate Winery Guide***. San Francisco: Chronicle Books, 1993.

American Express Travel Guide San Francisco and the Wine Regions. New York: Prentice Hall, 1992. paperbound. $13.00.

Amorose, Michael A. ***Enjoy! A Guide to Recent Vintage Premium Wines***. San Francisco: Ernst & Young, 1992. Michael Amorose is a CPA and a wine lover who has put out a number of compliations of his tasting notes.

Andrews, Coleman. ***Everything on the Table. Plain Talk about Food and Wine***. New York: Bantam Books, 1992. Coleman is a food and wine writer for the L.A. Times slick Sunday magazine. His knowing wit informs this batch of writings, mostly about food this book with some amusing looks at wine as well.

Ashley, Maureen. ***Encyclopedia of Italian Wines.*** Oz Clarke's Regional Wine Guides. New York: Simon & Schuster, 1992.

Baldy Marian. ***University Wine Course***. San Francisco: Wine Appreciation Guild, 1993. Professor Baldy teaches a wine appreciation course at California State University, Chico, and this book, which I saw in an uncorrected galley, is a thorough, intellectual and academic approach to wine appreciation.

Barr, Andrew. ***Wine Snobbery: An Expose.*** New York: Simon & Schuster, 1992. 336 pages. This book originally came out in England a couple of years ago. Barr has rewritten parts and added chapters dealing with wine in the United States for this American edition. Reviewers have called it an interesting if scattershot look at various dubious practices in the wine business.

Baxevanis, John J. ***The Wine Regions of America: Geographical Reflections and Appraisals***. East Stroudsburg, PA: Vinifera Wine Growers Journal, 1992. 400 pages. $55.00. Baxevanis, editor of the *Vinifera Wine Growers Journal* and a professor of geography, has written several books taking a geographical approach to wine.

Berry, Liz. ***Wines of the Languedoc-Roussillon: The World's Largest Vineyard***. London: Ebury Press, 1992. 224 pages. illustrated (some in color). £19.99.

Clark, Corbet. ***American Wines of the Northwest: A Guide to the Wines of Oregon***, Washington and Idaho. New York: Morrow, 1992. paperbound. 400 pages. $14.00.

Clarke, Oz. ***Oz Clarke's Wine Handbook 1993.*** New York, Simon & Schuster, 1993. Good concise introdution to the wines of the world today. Clarke is unpretentious and honestly understands and enjoys wines.

Cooper, Michael. ***Michael Cooper's Buyer's Guide to New Zealand Wines***. London: Hodder, 1992. paperbound. 280 pages. £10.99.

Duijker, Hubrecht. ***The Wine Atlas of Spain and Traveller's Guide to the Vineyards***. New York: Simon & Schuster, 1992. 240 pages. color illustrations.

Fleet, Graham H., editor. ***Wine Microbiology and Biotechnology***. Chur, Switzerland: Harwood Academic Publishers, 1992.

George, Rosemary. ***Lateral Wine Tasting Guide.*** London: Bloomsbury Pub., 1992. 224 pages. paperbound. £9.99.

Hawkes, Ellen. ***Blood and Wine: The Unauthorized Story of the Gallo Empire***. New York: Simon & Schuster, 1993. I have only seen this firey title as a pre-publication notice.

Hughes, David. ***Wine Routes of the Cape***. London: New Holland Pub, 1992. 80 pages. paperbound. £7.99.
_____. ***South African Wine Buyers Guide***. Cape Town: Sturik Timmins Publishers; London: New Holland Pub., 1992. 240 pages. paperbound. £6.99
_____; and Biggs, David. ***Enjoy Wine: A South African Guide to Unpretentious Winedrinking***. Cape Town: Struik Timmins Publishers; London: New Holland Pub., 1992. 128 pages. paperbound. £3.99.

Johnson, Hugh.; Halliday, James ***The Vintner's Art: How Great Wines are Made.*** New York: Simon & Schuster, 1992. Published in Great Britain as ***The Art and Science of Wine: Shaping the Taste of Wine***.. London: Mitchell Beazley, 1992. 256 pages. £19.99. A big book that tries to explain the technicalities of winemaking to the interested layperson. Johnson, one of the most enjoyable and widely read wine writers around, and the Australian Halliday seem to concentrate on winemaking techniques of the top European areas and Australia, with some crumbs about California seemingly added as an afterthought. The book has also drawn fire from Robert Parker for stressing the need for fining and filtration and calling some Burgundies biological time bombs. This is nonetheless a good attempt to clearly convey complex technical material with some excellent graphics ond clear explanations.

Johnson, Robert. ***The Consumer's Guide to Organic Wine***. Savage, MD: Loveglo · & Comfort, 1992. paperbound. 160 pages. $9.95

Joseph, Robert, editor. ***Sunday Telegraph/Wine Magazine Good Wine Guide***. London: Pan Books, 1992. 272 pages. £7,99.

Kochilas, Diane. ***The Food and Wine of Greece***. New York: St. Martin's Press, 1992. More food than wine - but good, readable background on Greek cuisine with recipes, and a basic background appreciation of the many different wines to be found on the Greek mainland and islands.

Kramer, Matt. ***Making Sense of California Wine***. New York: William Morrow, 1992. 356 pages maps. $20.00. Kramer has won plaudits for his earlier book, *Making Sense of Burgundy*, but the reviews on this one were more mixed, or maybe it's that I am closer to California wine and hear more of the critical commentary.

Liddell, Alex; Price Janet. ***Port Wine Quintas of the Douro***. New York: Sotheby , 1992. 280 pages. color illustrations. $39.95; London: P. Wilson, 1992. 296 pages. color illustrations. £25.00 A comprehensive in-depth look at almost every "quinta" or vineyard/wine estate of the designated Port wine region of the Douro River Valley.

Loftus, Simon. ***Puligny-Montrachet: Journal of a Village in Burgundy***. New York: Knopf [distributed by Random House], 1993.

Lyon, Richards. ***Vine to Wine 93.*** Napa: Stonecrest Press, 1992. 108 pages. paperbound. $12.95. Lyons, a retired doctor and a gifted photographer, has recorded the journey of wine, from budbreak to harvest, through crush and fermentation, aging and on to bottling, as it occurs in Napa.

Markham, Dewey. ***Wine Basics: The Five-Minute Guide to Wine Appreciation***. New York: J. Wiley, 1993.

Martell, Alan R. ***The Wines and Wineries of the Hudson River Valley.*** Woodstock, Vermont: Countryman, 1993.

Masline, Shelagh R. ***The Concise Wine Guide***. San Francisco: Berkley Pub, 1993. 192 pages. paperbound original. $3.99.

Maury, E. A. ***Your Good Health! Medicinal benefits of Wine Drinking***. Translated from the French by Della Couling. London: Souvenir Press, 1992. 128 pages. Paperbound. £8.95.

Mayson, Richard. ***Portugal's Wines and Winemakers***. London: Ebury Press; San Francisco: Wine Appreciation Guild, 1992. 224 pages. illustrated (some in color). £19.99. An earnest and complete work that manages to be useful on Port and other Portugese wines, subjects that have been covered a lot lately.

McGinnis, Claude. ***1992 Guide to Good Cheap Wines: More than 600 Highly Rated Wines for $10 or Less***. Atlanta: Bookmark, 1992. paperbound. 72 pages. $7.95.

McWhirter, Kathryn. ***Encyclopedia of Spanish and Portuguese Wines***. Oz Clarke's Regional Wine Guides. New York: Simon & Schuster, 1992.

Norman, Remington. ***The Great Domaines of Burgundy: An Appreciation of the Makers of the World's Best Wines.*** London: Kyle Cathie, 1992. 224 pages. 104 color illustrations. £30.00. Burgundy differs from Bordeaux in more than the taste of its wines. This book along with Eunice Freid's *Burgundy* from a few years ago helps you understand the people behind the wines.

Oregon Winegrape Growers Guide. Fourth Edition. Protland: Oregon Winegrowers Association, 1992. Practical, technical manual on growing grapes,

Ough, Cornelius S. ***Winemaking Basics***. [s.l.]: Haworth Press, 1992. 340 pages. library binding - $49.95. paperbound - $24.95.

Perdue, Lewis. ***The French Paradox and Beyond: Living Longer with Wine and the Mediterranean Lifestyle***. With Keith Marton and Wells Shoemaker, Sonoma: Renaissance Communications, 1992. xv, 273 pages. paperbound. $12.95. Lewis Perdue makes the case for moderate use of red wine having beneficial health effects, but at times his tone is strident. Behind even sane arguments lies a feeling, bordering on paranoia, that the anti-alcohol forces are a vast conspiracy, lessening the impact of this book.

Philpott, Don. ***The Wine Drinker's Almanac***. [s.l.]: Seven Hills Book Dist., 1992. 288 pages $14.95.

Prial, Frank. ***The Companion to Wine***. Edited by Frank Prial, with Rosemary George and Michael Edwards. New York: Prentice Hall, 1992. 365 pages. $45.00. color maps and illustrations. Bob Foster savaged this book in his review in *California Grapevine*, wondering how many trees had to give their lives for this oversize underinforming tome.

Query, Francois. ***Saint-Emilion: Miroir du Vin***. Photographs by Jacquers de Givry. Marseille, France: AGEP, 1992. 154 pages. color illustrations.

Read, Jan; Manjon, Maite. ***Catalonia: Traditions, Places, Food and Wine***. London: Herbert, 1992. 224 pages. paperbound. illustrations, some in color. £10.95.

Schofield, George M. ***Cabernet: An Assessment of Supply and Demand.*** St. Helena: George Schofield Associates, 1992.

_____. ***Chardonnay: An Assessment of Supply and Demand***. St. Helena: George Schofield Associates, 1992. Mr. Schofield is a financial consultant with strong wine industry connections. He used to be an accountant for

Mondavi, and he now produces these "Grape Intelligence Reports" for selected varietals. He takes the raw statistical data that is produced each year and runs it against some projected marketing trends and predicts demand.

Steinberg, Edward. ***The Vines of San Lorenzo. The Making of a Great Wine in the New Tradition.*** Hopewell, NJ: Ecco Press, 1992. $24.95.

Stovall, Pamela. ***Guide to American Vineyards: A Guide to the Best Wineries for Toruing and Tasting.*** Chester, CT: Globe Pequot Press, 1992. So selective as be nearly useless.

Thompson, Bob. ***The Wine Atlas of California, With Oregon and Washington: A Traveler's Guide to the Vineyards***. New York: Simon & Schuster, 1993.

Torres, Marimar. ***The Catalan Country Kitchen: Food and Wine from the Pyrenees to the Mediterranean Seacoast of Barcelona***. With an Introduction by Gerald Asher. Reading, Mass.: Addison-Wesley , 1992. xxvi, 179 pages. color illustrations. This is not really a wine book, but an exploration of Catalan suisine that embraces the wines of Spain by the woman who heads the Torres family's California wine operation out of Sebastopol.

Vargas, Pattie; and Gulling, Richard. . ***Country Wines: Making and Using Wines from Herbs, Fruits, Flowers and More***. Pownal, VT: Storey Communications, 1992. 176 pages. illustrated. trade binding - $21.95 paperbound -$12.95.

Vintage Wine Book: A Practical Guide to the History of Wine, Winemaking, Classification and Selection. Second Edition. New York: Food Products Press, 1992. 376 pages. illustrated.

Von Wiesenberger, Arthur. ***Champagne and Caviar: A Conoisseur's Survival Guide***. Santa Barbara: Best Cellar Books [distributed by Capra Press], 1992. 270 pages. color illustrations. $35.00. Written by the owner of a fairly exclusive LA wine club, this slick book is for the true fizz and fish egg snob.

Walker, Ann, and Larry. ***Pleasures of the Canary Islands: Wine, Food, Beauty, Mystery***. San Francisco: Wine Appreciation Guild, 1992. 201 pages. This small book is an interesting travelogue and an one of the few places in print to find information about Canary Island wine. Larry Walker writes regularly for the San Francisco Chronicle wine section.

_____. ***A Season in Spain***. New York: Simon & Schuster, 1992. 458 pages. illustrated. A larger personal look at Spain's wine and cuisines by the Walkers.

Wiener, Susan. ***Finger Lakes Wineries: A Complete Touring Guide to Central New York's Acclaimed Wine Country***. Second Edition Revised. [s.l.]: McBooks Press, 1992. 120 pages. paperbound. $12.95.

The Wine Spectator Ultimate Guide to Buying Wine. 1993 Edition. San Francisco: Wine Spectator Press, 1992. The Spectator first came out with this oversize format book of their tasting notes a year ago. In this, its second edition, they have added a bit of description to the numerical score. This is helpful because the Spectator scores do not mean that much divrorced from the text. There are a lot of wines rated here. Like someone said of Gallo's wine operation a few years ago, when it gets to a certain size, quantity has a quality all its own.

Wine Without an Attitude. Glen Ellen: Glen Ellen Winery and Vineyards, 1992. 52 pages. Illustrtated. This snappy little promotional book seeks to demystify wine. Wrtie to Geln Ellen for a free copy.

Wurman, Richard Saul. ***Northern California Wine Country Access***. Dunmore, PA: HarperCollins, 1992. 205 pages, color illustrations. The Access guides are handy, graphic and colorful guidebooks to various areas. This one on the wine country is a concise and comprehensive guide to the Napa, Sonoma and Mendicino area for the tourist.

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