The Story of the Vine

By

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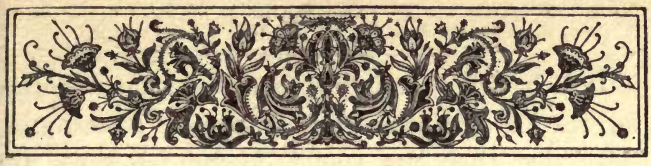

PREFACE

A FEW years ago I made an extended tour abroad, so timed that I could visit the important wine-producing centres of Europe at their vintage seasons. My object in so doing was to increase my knowledge of the wine industry with the intention of using such information for the betterment of conditions as they existed in America at that time. The practical experience thus acquired has proven of much benefit both to myself and others. What I saw and what I heard I have tried to the best of my ability to tell in the succeeding pages.

In reference to technics this little book will, I am sure, be found totally deficient, for I have always contended that the reading of technical phrases and scientific tables is, to say the least, tiresome. The use, therefore, of technical language is tabooed in these pages.

It is hardly necessary to say that I am a sincere advocate of the use of pure wines. I honestly believe that their use would do more towards the solving of the temperance question than all other efforts combined. Pure food is one of the all-important problems before the country, and wine, though its general social use has been often overlooked, still enters into the universal good health of the community in the same ratio as flour, and no laws with penalties attached can be too severe to deter adulteration. In this respect does wine differ from the usual goods of commerce in that it is vital for health when health is low and waning, and therefore adulteration cannot be too severely condemned.

If what I have written serves in any degree to open the eyes of my fellow-citizens I will feel that I am amply repaid.

E. R. E.

New York, January, 1902.

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THE STORY OF THE VINE

CHAPTER I

THE WINES OF ANTIQUITY

SO vague and remote is the genesis of the vine and so hidden in antiquity is its early history, that to advance any theory as to its origin or place of birth must of necessity be conjecture pure and simple. The various works of our most ancient writers prove conclusively that the vine was not indigenous to the soil of their own countries, as mention is too often made of its introduction in their locality; unfortunately for the historian, however, the original source of supply is never given. In all probability the vine originated in the far East, though there are no records nor writings to substantiate this theory. We of the twentieth century can only speculate and condemn

Origin of the vine unknown.

the want of thought on the part of our ancient historians in their utter disregard of detail. Before that period, which the geologists have called tertiary, or the era of time during which this round world was being prepared for man's future, and whatever in ages to come he should require was being stored away by the beneficent hand of kindly nature, the grape was in existence. In the deposit of lignite, a soft brown coal mined in Germany, there are often found impressions of the grape leaf, and sometimes a small pile of the seeds is seen, closely resembling a cake of murk as it comes from the wine-press of to-day. Through all the great upheavals of nature the vine has survived—spared that it might be of use to man.

Atavism, however, may enable us to obtain an insight into the original state of the vine and also help us to form an idea regarding the conditions with which our far-distant ancestors had to contend. A vine, if nurtured and cared for by skilled hands, pruned and trained in season, properly fertilized and cultivated, brings forth fruit that is at once a profit and pleasure to its owner. On the other hand, if it is neglected, if weeds and shrubbery are allowed to grow about its roots, if pruning ceases and no fertilization of any kind is

given to it, retrogradation soon follows and we catch a fleeting glimpse of primeval nature. There will be hundreds of feet of vine, large dark green leaves, and small, imperfect clusters of fruit, harshly acid and vicious to the taste. Unquestionably this was the condition of affairs that confronted our first vineyardists. Food, of course, was their first thought and the betterment of what nature had furnished was a natural sequence. With the grape improvement was easily and naturally accomplished. Accident, such as the breaking off of a large portion of the wood in the spring, can readily account for the practice of pruning, and the selection of the best vines to be found would also account for the enlargement of the clusters.

Strangely enough the first authentic record that we have of the grape speaks at once of its cultivation, its products, and the use to which they were put. "And Noah began to be a husbandman and he planted a vineyard. . . . And he drank of the wine and was drunken" (Gen. ix. 20, 21). This to a degree proves the great antiquity of the grape, and its uses, while it further demonstrates how futile it is to try to name its birthplace, or where and when its fruit was first turned into wine. If Noah knew how to cultivate it and understood the

art of making wine, undoubtedly he had acquired his knowledge before the time of the flood; and accordingly the ancestors of Noah knew, too, how to grow grapes for the purpose of making and preserving wine. But this method of reasoning only leads us further and further into the realms of speculation, and the best deduction that can be made is to say that the flood must have destroyed many a rare old vintage.

The Persians have a legend of the origin of wine which has a large proportion of probability about it, even if on the whole it is legendary. Abul Kasin Mansur, in his *Shahnamah*, tells how Jemsheed, being very fond of grapes, had stored up for himself a number of jars of grape juice. After a time he went to seek for a refreshing draught, but fermentation was in progress and he found his juice foul and nauseous. This condition did not deter him from drinking of it, and in consequence his Highness experienced a very severe stomach ache; such a result proved conclusively that the liquor had become dangerous to use, and to prevent further accident he labelled each jar "Poison." A short time later one of his wives, in trouble of soul and weary of life because she had lost her lord's favor, determined to put an end to

A Persian legend.

her existence. The " Poison " he had labelled and set aside was easily procured, but a large drink of it only transformed her sorrow into joy; a still larger drink stupefied, but did not kill her. What was better, it revived her beauty to such an extent that she easily regained her place. She kept her secret and in time exhausted the entire supply. One day Jemsheed discovered that the jars were empty, and on demanding an explanation the woman confessed and described its effect in such glowing terms that Jemsheed was induced to try the experiment again, and wine was discovered. How neatly this illustrates the power of accident, which is often the great factor in the advancement of mankind in its search for knowledge!

The ancients were well acquainted with wine, as their literature attests. Homer, " the father of poets," in his *Odyssey*, lauds the wine of Maronea. Alexander the Great, when he overthrew the Persian Empire at Arbela, B.C. 331, found the vine in a high state of cultivation and the wine of such an excellent quality that he called it " The blood of the earth." And, if history is to be at all relied upon, Alexander, aside from his ability to win battles, had a certain penchant for the good things " the gods " supplied that entitled him to be ranked

as a connoisseur of no mean ability. Virgil, Horace, Lucretius, and hosts of others, great and small, have much to say of wine. At times they approve, at others they deplore, its effects and the abuse to which it was subjected both in use and adulteration. Many of the present day think that the art of adulteration is of recent origin, and sigh for the pure things our ancestors were in the habit of eating and drinking. History, however, shows that long before the Christian era the adulteration of wine was a fine and deceptive art. The ancient Greeks were especially adept in this nefarious practice and were noted throughout the then known world for their ability in this direction.

Ancient Egypt, history tells us, had several kinds of wine, of more or less good repute, though the preference seems to have been given to the Tæniotic and Mareotic brands or species; the latter was a rich, heavy white wine and very intoxicating. The Phœnicians had their wines, which were grown in and around Byblos. Lydia, also, made its own wines, but, like those of Phœnicia, they were known as wines of a place or town. The Greeks and Romans had many different brands, which were more or less famous. In fact, Pliny states that in his day there were eighty different

Some rare old vintages.

wines, of good reputation, of which Italy made fifty-four.

The wine *par excellence* of this period was the Falernian, commanding the highest price. While young it was dark colored, rough and strong to the taste, but when it was matured, which took from ten to fifteen years to accomplish, it was soft and mellow with a slight bitter taste. It was grown on a hillside in Campania, a region noted for the remarkable fertility of its soil.

Chian was also a noted wine of that time and was often mixed, by the drinker, with Falernian for the purpose of softening, when the latter was used before being fully ripe.

A Roman toast.

One practice of the ancient Romans, part of which is worthy of emulation to-day, was the use of very small glasses when drinking a toast; but as a story is never told until it is all told, it is perhaps better to add that it was also the custom for guests or friends to drink a full glass for every letter in the toasted person's name. The effect can better be imagined than described, if the name should happen to contain twenty-five or thirty letters. Two or three persons with long names would go far towards lightening the duties of the toast-master, but how about the guests ?

The ancient Romans also believed in cooling their wine, preferably with snow, which was brought from the tops of the mountains many miles by slaves. They also practised the freezing of wine during the winter, and would draw from the bottom of the cask, so that the frozen portion, which was mainly water, remained, while the residue was greatly strengthened, both in alcohol and flavor. To a great extent it was thought that this procedure improved the keeping qualities, and thereby materially added to its value. Flasks instead of bottles were used, and the stopper was generally olive oil of good quality, poured on the top to exclude the air. Boiled sea water was thought to improve the wine, but there is no accounting for taste, and possibly it did improve it, considering that in those days it was also the custom to infuse asafœtida in the wine by steeping.

Beside asafœtida and sea water in the wine, the aristocracy used to use, according to their personal taste, tar, pitch, bitumen, aloes, chalk, different gums, pepper, spikenard, cypress, wormwood, myrrh, and poppies. Verily it might be said with much truth of such wine, " For it biteth like a serpent and stingeth like an adder," or the palate and stomach of man have undergone

Classic adulterants.

a wonderful change. This must be the case, for in describing the drinking bouts, Pliny tells how the contestants would drink powdered pumice-stone before beginning the bout; and that the drinking of a gallon of wine at a breath was a very common feat indeed. It is no wonder that the Romans were a hardy race, and conquered every people that came before them, for their ability to retain pumice-stone, sea water, and tar, mixed with wine and then consumed by the gallon or more at a draught, speaks for itself, and makes comment entirely unnecessary. They had, however, one redeeming feature that is worthy of commendation, namely, the estimation in which they held rare old vintages. Money would not induce them to part with what they knew to be of a certain age, and their practice of marking their amphoræ with red letters is closely akin to our phrase "a red letter day."

The amphoræ of the Romans were made of baked clay so glazed as to exclude the air and make them water-tight. They varied in size according to their requirements. Some only held five or six gallons, while others held as many barrels. The larger ones were invariably imbedded in the earth, and sealed after being marked to show the date of vintage;

the prevailing practice was to mark on the outside of the amphoræ, before burying, the name of the consul then in office; this method gave rise to the naming of the various vintages after the consuls, and was therefore very fair evidence of their authenticity. The burying, however, did not take place until after the wine had been subjected to the fumarium, which, as its name indicates, was a hot smokehouse. This heating not only mellowed the wine, but it thickened it and imparted a smoky taste.

In the main the Romans followed the Greeks in many of their practices, but being of a more robust nature they soon made alterations to suit themselves. The Greeks made wine long before the Romans, but when the Romans found that they could make wine, they did it, and they used it with a gusto that to-day would be considered decided over-indulgence. The Greeks at all their public functions mingled water with their wines, so that they might return to their homes sober; this was in accordance with a decree of Amphitryon's revived by Solon. Even to-day the modern Greek follows this practice to a limited extent, though it is more from necessity than otherwise, for the wines of Greece are still made as in the Augustan age, and

though not so apt to intoxicate, do affect the head greatly, making it ache " ready to split."

The finest wines of the ancients, as judged by our standard of to-day, came from the islands of the Ionian and Ægean seas. On these islands viticulture had reached a stage of perfection that was far in advance of that attained on the mainlands. As to climate their situation was, and is, ideal; the soil too at that period was, as one might say, in its primitive state teeming with fertility, and responsive to the slightest touch. Competition and rivalry too aided to make the growers more anxious to produce the best wines they could, in order to give their own particular island an honored name among the nations. Chios, Lesbos, and Thasos seem by all accounts to have had the preference, but Crete, Cyprus, Corcyra, Cuidos, and Rhodes produced excellent vintages, that were much sought for, and highly prized. Time during the Augustan period was very little considered; years played but a small part, and if it was necessary to take ten, fifteen, or twenty years to ripen a wine, it was done, and that was the end of it, as far as the vineyardist was concerned.

Wines from the Ionian and Ægean seas.

The marketing of the wine was of a very uncertain nature; it generally depended upon the preference

shown by some notable person with whom the vineyardist was fortunate enough to be acquainted. If he could be induced to praise the vintage, there would be instant demand for it, and the price would advance accordingly; thus the future of the vineyardist would be made. The chief method, however, of disposing of the wine was through the agency of the wine fairs, and many and various were the tricks to which they resorted to deceive the likely purchaser. One trick that was much in vogue was to put strong cheese and spicy nuts where the buyer could get at them easily, and by eating of them blunt his palate. This practice seems to have survived the centuries; and although we have enlarged upon it somewhat, and have elevated it a little by naming it and by having laws passed suppressing it, the free lunch is, in the main, used for the same purpose originally planned by its classic originators. Another trick was to use old, well seasoned vessels, that had contained fine wine, and thereby age the new contents. These tricks, after all, were greatly condemned, and were only resorted to by the unscrupulous.

Early market values.

On the other hand, where the vineyardist was known to be honest, and his goods were as represented, price seems to have played only a small

part. Pliny tells where the price of a certain wine, that was in existence at his time, but was made one hundred and sixty years previous, was about ten dollars per bottle, of the present value of our money. The wine was the consistency of honey, and had to be mixed with water to be drunk; it was chiefly used for mixing with other wines, to impart its flavor to the whole. This mixing was done by the purchaser and at the time of serving. The quantity used was an indication of the esteem in which the host held his guest; or how lavish he felt at the time, and what impression he desired to make upon the company present.

Public repositories of Rome.

The peculiar social conditions of the ancient Romans, and the cramped quarters in which they lived, unless they were very wealthy, made it necessary for them to purchase their wines in very small quantities, yet as wine was used constantly, these conditions also necessitated storage; so, to overcome these conditions of affairs, Rome established public repositories, where wines of all ages and kinds could be stored or bought according to the desire or wealth of the patrons. This governmental control imparted an air of respectability to the drinking of wine, and unquestionably had a great deal to do in extending its

use, indicating governmental consent and approval; it also kept the prices within reach of the masses, and thus by catering at once to their appetites and avarice, the people were made stronger advocates of the government, and were more ready to lend their aid and consent to any scheme that the politician thought fit to advance.

But if the officers and government were anxious to palliate and coddle the masses with good wine at small cost, the well-born and wealthy class made wine their excuse for extravagance and display. Their cellars were loaded with thousands of bottles of the rarest vintages. Amphoræ after amphoræ were either buried or braced against the walls of the cellars, and the more exaggerated the scheme that could in any way make the wine different and more costly, the better it was appreciated. Expensive perfumes and rare spices were added with a prodigality that would astonish even those who were accustomed to lavishness. Athens as well as Rome witnessed this preposterous waste of wealth and substance, and while in a few cases it was deplored, as a general rule the practice was applauded and commended. This excess did not confine itself to the wine alone, but was extended to the cups and glasses. They demanded not only the best ma-

terials but the finest workmanship of the sculptors, lapidaries, and jewellers. Many of the goblets were bedecked with precious stones, while those of solid silver were heavily studded with gold. Size was also desired, and goblets of solid silver were often made so heavy that when they were full of wine it required a strong man to lift them. Ofttimes the host would present his guests with these cups of silver and gold in which they had drank their wine as souvenirs of the feast. Glass it seems did not appeal to the really great, although it was very expensive, and was far beyond the reach of even the moderately wealthy. The poor also affected great display in the serving of their wine, and apologized for their cheap material by having their cups curiously and beautifully carved. Some of the poorer cups were formed of beechen, some of ivory, and still others of clay, and distinguished for their extraordinary lightness. Many of these clay cups were so imbued with perfume that they imparted an aromatic flavor to the wine when they were used.

Ancient cups and goblets.

The cup that was most prized by these luxurious people, though, was the murrhine. Inestimable in value it was also said to impart a perfume that no art or artifice could make, or even approach; in fact

it was beyond counterfeiting. Another rare quality that it is said to have possessed, was immediate detection of any poisonous substance that might have been placed in the wine, either by accident or design. Combined with these qualities it is no wonder that it was so highly prized and closely guarded. It was also beautiful to look upon; Pliny in describing it says that it had a certain lustre, without the brilliancy of the precious stones. Its great beauty, however, was its variegated colors, its zones of purple and white and yellowish red passing into each other and refracting the light. Broadness and closeness of the veins was the guide to value; paleness of color or transparency was considered a defect. At first these cups were dedicated to the service of the gods, but later they were more or less common among the wealthy and luxurious.

The custom among the ancients of serving wines at their dinners and banquets varies but little from the custom of to-day; in fact it can almost be said that we have borrowed directly from the Romans. In one respect we have improved upon their method in not using such enormous quantities; otherwise, we differ very little, except perhaps in the use of champagne, a product of which they were ignorant.

CHAPTER II

THE WINES OF ENGLAND AND FRANCE

THERE is very little doubt but that the western part of Europe is indebted to the ancient Romans for the increased cultivation of the vine, and its subsequent greater use for the purpose of wine-making. Their desire for conquest, and their strenuous efforts to introduce their manners and customs wherever they went, could have but one result. Being excessively fond of wine at home, it is only natural to suppose that when they had succeeded in subduing their new-found territory, and were at peace with the conquered, they should pursue their homelike ways, and endeavor to secure the things to which they were accustomed. Accordingly the cultivation of the vine soon followed upon the declaration of peace; but, unfortunately for us, no very authentic records have been kept, and for a considerable period surmise must take the

place of history. The Dark Ages are sorely and sadly deficient in statistics of any sort, and especially so on the subject of viticulture. The fall of the Roman Empire seems to have started the whole world backward, and we have to begin all over again.

Mediæval England.

In England the Doomsday Book gives us a faint insight into the methods pursued by vineyardists, or more accurately speaking, the number of acres devoted to the cultivation of the vine, and the amount they produced. One account tells of a vineyard in Essex of six acres, producing one hundred and sixty gallons of wine, of excellent quality. The Vale of Gloucester was noted for its good vineyards and the quality of their wines. William of Malmesbury claims in his book, *De Pontificibus*, that the wines of this vale rivalled the wines of France, and some of them he thought were, if anything, superior; however this was in the twelfth century, and conditions were somewhat different from the present time, for wine is not made in England to-day at all. If, however, England does not make her wine she uses it in immense quantities; in fact it may be said that England leads the world in her consumption of the juice of the grape. Among the vineyardists of Europe there is a saying, "London

Great Britain a great consumer.

first, the rest of the world afterwards." The finest products of the finest vineyards of Europe go to London. English taste and judgment is accepted everywhere as final; and every foible she may see fit to adopt is soon taken up and practised the world over. For many years, and to a limited extent now, the drinking of port wine at any and every function was considered to be the proper thing, and every one who tried to be somebody was a port wine drinker. Later on England demanded a very dry champagne, with the result that only on very rare occasions can sweet champagne be found at any banquet, unless it is specially provided for the ladies.

Port wine was introduced into England in the year 1689, and from that time until recently it may be said to have been the leading wine of England. Much has been said for and against the wine, but whatever has been said, it must be admitted that the port wine of to-day very slightly resembles the wine of the seventeenth century. For a period of about three years after the first importation of port, the English were satisfied to drink a pure wholesome wine; then they demanded that it be made stronger, and began dashing it with brandy. The vineyardists objected to this practice, and

"Rare old port."

claimed that it injured the flavor and bouquet; but when they found that their wine was unsalable unless heavily fortified with brandy, they added the brandy and sold the goods. Soon brandy was not strong enough; the demand was for a sort that, as one author puts it, " when drank it should feel like liquid fire in the stomach, burn like gunpowder, bear the tint of ink, be like the sugar of Brazil in sweetness, and like the spices of India in aromatic flavor. The importers and consumers still complaining of want of strength and color in the article supplied, it was found necessary to dash it with brandy during fermentation, to give it strength and sweetness; and with the extract of elderberries or the rind of the grape, to increase the color; the recipe was thus propagated till the wines became a mere confusion of mixtures." Almost a return to sea water and asafœtida, and good evidence that the spirit of the old Roman still exists in the Albion. Since that time England has striven very hard indeed to return to first principles, but, comparatively speaking, very little has been accomplished. Laws have been passed and enforced, but still the wine is adulterated and unlike the wine they began first to use. Of course they have no one to blame but themselves; their abnormal tastes

and requirements made them pollute the fountain-head to such an extent that after the lapse of nearly three centuries port wine as it is made in Portugal is a mixture only.

As early as 1756 a monopoly was granted to the Chartered Royal Wine Company of Oporto, for the purpose of protecting the consumer and to check adulteration. But the company was the first to violate its promise; they had everything their own way and proceeded immediately to make money as rapidly as they could; and where before they had manipulated only a part now all the wine was manipulated and adulterated. Their power was unlimited, and to aid them they had the help of the authorities. They restricted the acreage, and having monopolized the wine and brandy trade, they purchased inferior wines, which were in turn doctored and sent into England as port wine. Every mischief that could be committed in the wine trade this company seems to have done; and even to have invented new ones, so rapacious and insatiable were they for money. In 1823 the charter was considerably modified; yet England still suffers from the company's pernicious practices.

The Royal Wine Company of Oporto.

It is such methods as these that make England's efforts to return to first principles the more difficult

and hard to achieve. It was only within the last decade or so that Parliament appointed a commission of four or five very expert gentlemen to investigate this question, and after a thorough course of inspection, which took three or four years to accomplish, the commission reported that " not a drop of pure port wine entered England."

The late Mr. Gladstone deplored the drinking of port wine, and used his wonderful ability assiduously against its use whenever opportunity gave him the chance. Claret wine was his favorite, and he did a great deal towards popularizing it with his fellow-countrymen. Mr. Gladstone's efforts were not without results, for comparatively very little port wine is drunk in England to-day and it is rarely seen on well appointed tables; except, perhaps, where gentlemen of the " old school " happen to be present, who are so addicted to its use that, no matter what " comes or goes," they still must and will have their port wine. So much has been said and written about the rare old port wine stored in the cellars of the English gentlemen; their fine and delicate taste; their ability to distinguish it at a glance; even to smell the exact age of the wine, and in rare cases to tell even the vineyard from which it comes,—that it almost amounts to sacrilege

to say that the opposite is the true condition of affairs. Each and every authority that can be found, and there are many, revile the company and deplore its methods. They are a unit in stating that pure port wine cannot be had in Portugal, and statistics bear them out in their assertions. We frequently read that a certain nobleman has wine of the vintage of '47, but that it has not ripened yet; and no wonder, for if only one half is true, the wine is more brandy than anything else.

English sherry wine.

The second wine of England, and one which still retains a semblance of its old prestige, is the sherry; but this too, like the port wine, is subjected to sophistication and is more or less difficult to get in its purity. Unlike port wine, sherry has never been controlled by a monopoly, but, on the other hand, the love of gain and the desire to become rich quickly is as firmly planted in the Spaniard's mind as it is in the British; and as adulterations add to the strength and increase the bulk, sherry suffered accordingly. English literature fairly teems with sherry; all classes and all kinds of writers have had more or less to say about sherry wine. A traveller returning from Spain always writes about sherry wine; while poet and prose writer, historian and dramatist, have written volume

upon volume extolling or condemning sherry. To quote a very able authority on wine, "Were I to enter fully into the number of treatises upon the subject of sherry. . . I should give myself an enormous amount of labor, with very little satisfaction to my readers"; and as sherry belongs to Spain it will be treated under that head. England, especially in the wine trade, is the mart of the world; everything, good, bad, or indifferent, goes to that market first, and then if there is too much for England's consumption, the balance of the universe may have it. Almost every wine made can be found, to a greater or lesser extent, in London; and Englishmen are as a rule more or less acquainted with their different qualities and bouquet, their uses and effects.

Across the English Channel, in France, conditions are somewhat changed, for to France all eyes must turn that are in any way interested in the vine and its products. The finest wines that ever touched the lips of man are raised here, as well as the worst, and such is France's reputation that in some small minds it is thought that her worst is superior to the best that is produced elsewhere.

The wines of France.

That France raises and makes the finest wines in the world cannot be denied, but that she exports

them is an entirely different story. It was only as recently as 1897 that one of our consuls in France, in making his report to Washington, said that " all wines leaving Marseilles for America were adulterated, and a great many to a poisonous extent." France herself recognizes that of late years there has appeared a powerful rival to her supremacy, and she is taking precautions to maintain her high standing abroad. Societies are being formed by which the vineyardist can get his wines into foreign ports without the intercession of the native wine-merchant, by whom, they claim, the damage is done. If this can be accomplished, and the wine-makers will be satisfied with a fair profit, much good will accrue; but it is to be doubted greatly whether they will be satisfied with small dividends, where much larger ones could be had so easily.

The introduction of the vine into France is said to have been made by the Phoceans six or seven hundred years before the Christian era; though very little, if any, headway had been made until the arrival of the Romans. Through the Middle Ages, as in England, we have but meagre records of the growth of the vine, and to a great extent what does exist is invention, with a grain of tradition running through the story, thus making it more difficult to

arrive at a proper solution. There is one feature, however, that can be proven very easily, and that is that the Church was a powerful advocate and agent in the preservation and maintenance of the science of vinification. The best vineyards of a province were always in the possession of some monastery, and among the monks were to be found some of the best judges. Much credit is to be given the "jolly old monks"; for though they drank the finest, they worked for it, and we of to-day are indebted to them for the greater part of our knowledge in viticulture and vinification. With their own hands they planted and cared for the vines, and when the harvest came, they gathered it and pressed the grapes. They carried on experiments and endeavored in every way to perfect themselves in the art of wine-making. From their wines they derived a large revenue, and when they no longer found it necessary to toil for themselves, they had others do it for them, and thus were the results of their experience and knowledge disseminated.

Wine and the Mediæval Church.

Tradition ascribes the discovery of champagne to Father Perigon, a Benedictine, who died in 1715; his knowledge was such that he was given the entire care of the vineyards, and this

Invention of champagne.

was no small charge when it is remembered that the monastery possessed the largest and most favorably situated vineyard in all of France. Added to this duty was also the collection from the neighboring vineyards of tithes of the wine they made; he further attended to the pressing of his own grapes, and the blending of the tithes with his monastic wines. "In the decline of life," says an old chronicler, " Father Perigon being blind, ordered the grapes of the different vineyards to be brought to him, recognized each kind by the taste, and said, 'You must marry the wine of this grape with that of another.' " He had long before this brought the reputation of his wines to the highest possible standard, and it was during the process of blending that he discovered how to make wine effervescent. To retain the wine in bottles, however, was a very difficult problem, as up to this time bottle stoppers were made by a bit of flax or wool steeped in oil and packed as tightly as possible into the mouth of the bottle. But " Jolly old Dom Perigon " bethought himself of cork, from which he made stoppers, and these he secured with a string; thus one discovery led to another, and both are of inestimable value to mankind.

The first cork.

There is another story regarding Champagne, but

it undoubtedly alludes to the still wines of that district. In 1357 Vincesilaus, King of Bohemia, on coming to France to negotiate a treaty with Charles VI., stopped at Rheims. There for the first time he tasted the wine of Champagne, and so palatable did it prove to be that he prolonged his stay in order to become intoxicated every day before dinner. He probably would have stayed in the old cathedral city for the balance of his life and enjoyed the vintages of the province had it not been for a premature presentation of a bill for the wine he had consumed; this so affected him that he sobered up at once and abruptly left the town. It is to be regretted that the story fails to state whether he paid his bill or not.

Not being satisfied with the discovery of effervescent wine and the use of cork wood as a bottle stopper, it is also claimed that the old Dom invented the long, tapering glass from which champagne should be drunk. There was much about champagne that even its makers did not understand; the sparkle and foaming of the wine was a mystery that they could not explain or fathom. Many were the ideas, the most of them absurd, that were advanced in reference to these conditions. Some contended that it was due to the time of year when it was bottled, and that the rising of the

Effervescence troubles the wise men.

sap had everything to do with the effervescence; others that the time of bottling, if performed at a certain age of the moon, controlled the whole action of the wine and made it effervesce, while still others contended that alum and other nasty substances mixed with the wine were what caused it to overflow the glass. To such an extent had these various contentions been discussed, both orally and in writing, that when the pious monk died, champagne was in very bad repute. Superstition and slander, however, could not affect it for long; calumny had to submit to merit, and soon champagne came to the front to stay until, if such a thing is possible, something better can be made, to take its place in comforting the sick and cheering the strong; in brightening the star of hope so that the eyes of the sad may look upon its glory and forget for aye that man is mortal; in adding a lustre to the charms of beauty, and in imparting to the pale cheek a blush that rivals the eastern sky heralding to the waking west the arrival of the solar god; in giving to passionless eyes its own very life and sparkle so that they too may see the joyous world and revel in its splendor; in tingling the torpid blood of the coward and making him anxious for deeds of valor, while it stirs like martial music the souls of the

Viva champagne!

brave and heroic; in making old age forget its weary years and take it back to days when life, like the wine, was full of sparkle and sunshine.

Wherever the white man's foot has trod, champagne has sooner or later followed. No place is so far but that champagne can travel the distance and no place is too remote to keep champagne from it. It is the first thought of the poor man who suddenly becomes rich, and it is almost as necessary to the wealthy man as water, in fact more so for drinking purposes. It is known as a gentleman's wine, and such is its reputation in large cities both here and abroad that when wine is called for champagne is always served. Many names have been bestowed upon it, some good and some bad, but the two that are more apt to be retained are " fizz " and " boy." "Fizz," of course, is the phonetic name for the sound emitted when champagne is first poured into the glass; " boy " is the result of the ready wit of Edward VII., the present King of England, though at the time of the incident he was Prince of Wales. It was at a picnic where a boy was serving champagne as rapidly as he could. The Prince noticed a young lady with an empty glass, and asked her what she was waiting for. " I am waiting for the boy," she replied. " Pray take this," said the Prince,

handing her his own filled glass. "Now I will have some 'boy' too." The rest of the afternoon the Prince kept up the joke by saying when any one's glass was empty, "Have some boy." The joke was good, and the name was apt, and all classes of society use "boy" to designate champagne.

Less than two hundred and twenty years of age, champagne is the leading wine of the world to-day, and by far the greater part of all of France's tremendous wine business is devoted to champagne. Rheims and Epernay are known the world over from the labels on the millions of bottles that leave their confines every year. The business of Rheims is almost entirely champagne, especially when the total amount of the various transactions are considered. Both within and on the outskirts of the city are cellars whose size and capacity are, to say the least, astonishing; and especially is this true of the suburbs, where there are immense caves or catacombs that it is alleged the Romans dug, but for what purpose is unknown. One fact is assured, the digging was very easy, and little or no masonry is required to keep them from collapsing, as the soil, if it can be so termed, is almost pure chalk, easily worked, but withal of a very firm nature.

Champagne, however, is not the only wine that

France produces; in fact, it is only one of many, of which the district of Champagne produces several.

Champagne vs. Burgundy.

Burgundy, too, has given its name to wine that is known and appreciated everywhere, but not to the extent of former years. Between Burgundy and Champagne (the districts) there existed for years an intense jealousy over the excellence of their respective wines. It started some time in the latter part of the seventeenth century, and though officially decided at Paris in 1778, an emulous feeling still exists in these provinces. It was caused by a candidate for medical honors advocating the use of Burgundy wines in his inaugural thesis, and decrying the wines of Champagne. Of course such an assertion could not be overlooked by the people of Champagne. The faculty of Rheims also entered into the controversy, extolling the wines of Champagne and unhesitatingly claiming for them a superiority far above those of Burgundy. One word brought on another and a regular paper fight ensued, both in prose and verse. All classes and conditions of men were brought into the debate, but during the whole time Rheims seems to have had a little the better of the argument, and finally won the decision.

That the vine will prosper almost anywhere in

France and requires very little soil for sustenance is fully illustrated in a tradition regarding the hermitage wine, a wine so highly valued in France that very little, if any, is exported; or, to be more exact, none of the first growth is ever exported. The second growth though is often palmed off on the foreigner as being of the first—but to the story. An inhabitant of the town of Condrieu, becoming tired of the pomp and folly of his fellow-townsmen, determined to seek seclusion and become a hermit. He selected for his home, or cell, a barren, rocky hill near Tain, where hardly a blade of grass could be found, but where large granite rocks abounded. To occupy his leisure time he broke all of the rocks and stones to pieces that surrounded his dwelling-place, and planted vine slips among them. They grew almost from the first day of planting, and were such a success that the recluse's example was followed by others, and what formerly was barren, sterile land soon became profitable vineyards.

Hermitage wines.

The lot of the vineyardist in France is often anything but pleasant, burdened with the "octroi" or internal duty, which some years is as high as twenty per cent. (enriching the government to the extent of nearly twenty

The vineyardist's troubles.

millions of dollars), and also with the high cost of cultivation, caused by the situation of many of the vineyards on steep hillsides and slopes where nothing but hand-work, and that of the most tiresome and tedious description, is possible. In addition to these troubles there is frequently the vexatious want of capital, which greatly hinders and lessens the chances of the farmer to make a fair living, this being especially the case when it is necessary to keep the wine in bulk. The larger the cask the smaller the percentage of "outage," or evaporation, and so great is the difference that it is often the deciding point beween profit and loss. A fifty-gallon cask will evaporate, in the course of a season, nearly fifteen per cent. of its contents, while a cask holding one thousand gallons or more will lose only about three quarters of one per cent. The larger the cask, the more room it will require permanently, and with the small vineyardist room is out of the question; large casks are also costly and demand a vast amount of attention. It is not very difficult to see how a poor farmer making as much and as good wine as his more fortunately situated neighbor receives decidedly less money when it becomes necessary for him to store his wines for any length of time.

France can be said to be one vast vineyard, for

in all of her territory there are only six provinces that are not exactly suited to the cultivation of the grape. Thousands of men, women, and children are employed the year round and millions of dollars are invested. Statistics are dry things, but a few here may be of interest. At the beginning of the nineteenth century it was estimated that there were 1,674,489 hectares, or about 4,142,600 acres, devoted to the vine. In 1900 the acreage was 4,275,944, seemingly an increase of only 133,344 acres in a century; but this is not the fact, for during the interim thousands of acres were destroyed by disease and insects, and it is only recently that science has enabled the vineyardist successfully to contend with these pests, and to be assured of the vintage to a reasonable certainty. To give a faint idea of the extent to which France alone has suffered from the ravages of the *Oidium* and *Phylloxera vastatrix* (two of the worst insect pests), it is only necessary to call the attention to the figures of 1899 and compare them with those of 1900. Statistics for 1900 show an increase acreage over the preceding year of 80,843 acres, considerably over half of the seeming increase of 133,344 acres in a century. So great was the damage and so intense was the

Insect pests.

suffering caused by the ravages of the *Phylloxera* that the government offered a prize of $60,000 for a remedy that would destoy the pest. The different chambers of commerce also offered rewards of large amounts, so as to stimulate science in discovering an agent that would enable the great peasantry population to subsist; for, as shown elsewhere, the vine will thrive and prosper where no other member of the vegetable kingdom could even exist, and to the vine, in consequence, the peasantry look for sustenance.

French clarets.

To her clarets France owes a great deal of her reputation, for when pure no healthier or finer wine can be found to take its place. It is the drink of the nation, and it is almost indispensable throughout civilization. Low in alcohol, yet pleasant to the taste, and, moreover, being very moderate in price, it is equally adapted to the poor and the rich. In Europe among the peasantry it takes the place of tea and coffee. To a certain extent it decreases the appetite for alcoholic drinks, and thus has a tendency to maintain sobriety wherever used; for it is acknowledged by physicians that the use of claret as a steady drink will soon reform the most confirmed user of brandy or whiskey. To enumerate the vineyards that devote their pro-

ducts to the making of this wine, and which have grown famous in consequence, would be of no use, as their names are legion. Of one fact, however, the reader may rest assured: there is from five to twenty times as much wine sold under the labels of the various famous vineyards per year as they produce. The really fine white wines of France have always commanded high prices, and very little is ever exported, being bought at the vineyards by the consumer for his own table. They must of necessity command good prices, for they are difficult to make, and they require a long time to ripen. The late Grand Duke Constantine was very fond of Château d'Yquem, and it is recorded that he paid at the rate of nearly sixteen dollars per gallon for a tun (252 gallons) at the château, and even then was compelled to take all they had on hand to get it at that price. Of course white wines are exported, but the conditions are identical with those that govern the exportation of the other wines of France,—the best wines remain at home, for obvious reasons.

White wines.

CHAPTER III

THE WINES OF SPAIN AND PORTUGAL

ALMOST equalling France in reputation, but not in diversity, is her neighbor Spain. Situated southward of France, Spain is far more favorable for the vineyardist, but conditions are not the same. France is ever ready to apply and test any new feature that may improve her circumstances. Spain, on the other hand, lacks anything like progress.

The rule of tradition.

"The rule of the thumb"—doing a thing the same way that one's great-grandsire did—is in strong favor in Spain, and where she should excel and lead, she is perfectly contented to follow, no matter how far behind she may be in the procession. The antiquity of the vine in Spain is, indeed, great. Research, of course, cannot give anything approaching an exact date, but Mariana, in his history of Spain, very plausibly ascribes it to Tubal, the son of

Japheth, who, he claims, was the first man to settle in that country after the flood. If this is true the art of wine-making as practised by Noah is known to the Spaniard.

The Moors too were not insensible to the pleasures to be derived from the drinking of wine, and encouraged the cultivation of the grape assiduously. Though they were forbidden to drink wine, there is plenty of evidence to prove that they did so, and were good judges of it in the bargain. Like their brethren in religion, the Turks, who as a nation are very fond of champagne, they excuse themselves for drinking it by saying, " Of a truth such a delightful drink cannot be wine."

To this day the peasantry store the products of the vineyard in skins, which are coated with pitch to keep out the air. Bottles, casks, and underground wine cellars are very seldom met with, outside of the larger cities. What progress Spain has made of late years in viticulture and vinifaction can be truthfully attributed to both the British and French, for many of the finest vineyards are owned by them, and operated by skilled resident managers of foreign birth.

So many of the wines of Spain are of exceedingly fine quality that it is a matter of deep regret that

more attention is not given to them. Quite a number cannot stand fortification at all without greatly damaging their bouquet and flavor, and are so delicate that they must be bottled for shipment abroad. Sherry is, as we all know, the leading Spanish wine, but Spain exports other wines that are almost, if not quite, as well known. And although the reputation of sherry is universal and is acknowledged by all to be the grandest wine that Spain produces, it is, comparatively speaking, a modern wine; for sherry, as we know it to-day, was first made sometime during the sixteenth century.

Concerning sherry.

Prior to that period the wines from the province of Jerez were red in color and ranked very high in the estimation of the people. The installation, it is claimed by good authorities, of the vine in that province was as recent as the thirteenth century; there is no record or mention of it being grown there previous to this time and even tradition ascribes to it a very recent birth. On the other hand, the wines of Catalonia and Valencia are often mentioned by the early Roman writers, and undoubtedly were in high repute; in all cases they were greatly praised for their delicacy of flavor and strength. An early history of Jerez tells of how

Alonzo el Sabio presented to forty of his knights vineyards, and lands upon which to plant vineyards, as a reward for their valor in fighting and defeating the Moors in the year 1268. This seems to be fully substantiated by an Arabic document, a diary of the field operations of the Moorish armies, which recited that " in 1285 when General Jesuf laid siege to Jerez he encamped the body of his army between the river Guadalate and the town, in vineyards and gardens." It is here where the finest vineyards are found to-day. So extensive were they then that it took the whole army three days to cut down the vines and clear the land for the encampment.

The vineyards of Jerez.

During the fourteenth century the vineyards of Jerez, owing to pestilence and epidemics, were almost destroyed, and so great was the destruction that the vineyardists were thoroughly discouraged, and acre after acre was uprooted and the soil put to other purposes. Enrique III., in 1402, issued a proclamation forbidding the destruction of vineyards by their proprietors, which was very salutary in its results as it gave a stimulus that was greatly needed at that time. That the best wine of Jerez during the fifteenth century was red is amply proven in the records of the town; for in Septem-

ber, 1410, the town council of Jerez passed a resolution to the effect that it was the wish of the citizens that the Alcade (mayor) of Jerez, Alonzo Nunes de Villavicencio, then assisting at the siege of Antequera, should receive an important present (*un presente grande*), and it was further resolved that the present should consist of ten arrobas (about thirty-five gallons) of the best red wine. No red wine is made in Jerez nowadays, and has not been for several centuries; in fact, it is claimed that the secret is lost, and whenever red wine is required they buy it from the neighboring provinces. The climate of Jerez is such that cellars are not, as a general rule, necessary, and they are therefore dispensed with.

What we term wine vaults, the Spaniards call *bodegas*, and are nothing more or less than large buildings for the storage of wine. With a perversity that would be called downright foolishness were it not Spanish, the Spaniard still adheres to this wasteful method of storage; and in consequence thousands upon thousands of gallons of wine are spoiled every year. Val de Penas, a red wine resembling burgundy, is considered by many connoisseurs to be the finest red wine in the world. But, like everything else in Spain, you must be on

Wasteful methods.

the spot to get it in its perfection, and to keep it out of those detestable *odres* or skins. The *tineyas* are another feature that is met with in Spain, though entirely obsolete in other modern wine-making countries. They are made of clay, and hold eight hundred gallons each. There are steps to mount up to them, and faucets are inserted into their sides. France is about the best customer the Spaniards have for their wines; especially for those made by the native vineyardists. Once these enter France they soon lose their identity, for they are quickly blended with a little French wine and as such they are sold.

In giving the history of port wine in England, the story of wine in Portugal has almost been told. Adjoining Spain, the practice of viticulture in that country is almost identical, except that perhaps in the case of Portugal it is more laborious and consequently more uncertain. Like Spain, Portugal has few cellars and accordingly the loss in wine is also great. In primitive machinery and methods Portugal is fully the equal of Spain, and her dogged tenacity is just as remarkable. While port wine is the leading wine of Portugal, she is by no means confined solely to its manufacture. In this case there is no word that

Portuguese wines.

expresses the art of port wine making so well as manufacture, for it is of a reality manufactured wine when it is ready to leave Portugal. The genuine article would never receive recognition as port wine, therefore is never sold as such. One peculiar wine that is made in Portugal is the Vinho Verde or "green wine," so called from the fact that it is made from unripe black grapes, a variety which can almost be called indigenous to the soil. The wine resembles in taste a strong acid vinegar in which a goodly amount of alum has been dissolved. It is said to be very pleasant when one gets used to it, but it is seldom that any one but a native takes the second taste. It is never exported.

"Vinho Verde."

The white wines of Portugal are almost unknown in America and England, but in Ireland and Russia they have a large sale. Their taste and bouquet are entirely foreign to any conceived idea of white wine, and their tendency to spoil, which one authority states "seems to improve them," is a great factor in retarding their use.

White wines.

The transportation of wine in Portugal is indeed a serious matter. Owing to the horrible condition of the roads, a team of oxen can only draw a pipe of about 116 gallons. At first sight this seems

like a small load, but when the conditions that exist are taken into consideration, the accomplishment is almost herculean. The carts are exceedingly heavy, and very hard of draught. The wheels are fastened to the axle-tree, which revolves, with the wheels, between two forks, — an arrangement which causes great friction and an immense amount of noise that can be heard a full mile on a still night. This, instead of being a detriment, is thought to be a very desirable quality, and the cart that produces the most ear-splitting squeaks and squawks is said to be the best, and commands the highest price.

Methods of transportation.

The climate is such that wine spoils very rapidly, and the method used by the Portuguese in doctoring or repairing their wine is simplicity itself. Brandy, and brandy alone, is sufficient for every ill that wine is heir to. If a little brandy does n't do good, give it more; if not well then, give it more brandy, and if ten or twenty doses of brandy do not cure it, distil it. The finest wines and those which command the highest prices — wines of which the dealers are proudest — are those *only* that are mixed with brandy. They are called vintage wines, and are kept entirely by themselves. Great care and every precaution is

"Doctoring" the wine.

taken to preserve the date of the vintage,—of the brandy, would be the truest,—but then the Portuguese are very perverse, and they still say that the wine is of such a vintage.

Very few of the present generation can form any idea of the important rôle madeira wine played on the American gentleman's table a hundred years ago; still less do they know that Americans first discovered the beauty of this noble product of the vine, and that to their fondness for it was due its subsequent reputation. History is somewhat tangled in reference to the introduction of the vine on the island of Madeira. Some writers contend that the vine was of very ancient origin, while others are very precise in ascribing its introduction to Prince Henry of Portugal, who discovered the island and quickly colonized it; but they all agree on one point, viz., that the first colonists of North America were no sooner settled than they carried barrel staves, corn, and other produce and bartered with the Madeirans for their wine. The introduction of the wine into England was made by a naval officer who, while cruising in American waters, and occasionally partaking of American hospitality, had drunk so often of the wine and had acquired such a liking for it

Madeira.

that on his return voyage to England he stopped at Madeira and purchased a large quantity of it, both for himself and for his friends. So favorable was the soil for the vine, and so agreeable the climate that, if any credence can be given to the ancient travellers and their narratives, the vines produced more grapes than leaves, and the clusters were of enormous size. As to the first part of the story, we will leave it to the reader's judgment for disposal; but the second part, relating to the size of the clusters, must have been true, for within fifty years mention is made of clusters of dessert grapes weighing twenty pounds.

The finest wines of Madeira are all reserved for the royal table in Portugal; the rest of the world comes after. Madeira wine retained its original character longer than any of the popular wines on the market. Sophistication was for almost three centuries an utter stranger to it. The only thing done was to give it a long sea voyage in the hold of some vessel; this softened it to a great degree, and naturally added to its value. Another characteristic of madeira was its superb keeping qualities, and its noticeable improvement from year to year. The demand for cheaper wine affected its sale, and to supply the demand, manipulation had to be

resorted to, and to-day madeira is no more free from adulteration than its cousins.

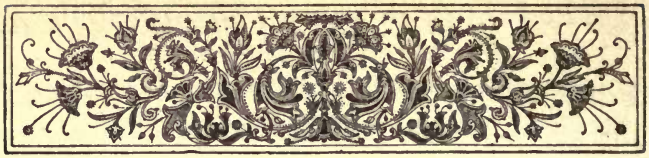
A wine that was very popular in England during the seventeenth and eighteenth centuries, but of which very little is heard nowadays, came from the Canary Islands. Although inferior to madeira, it was very popular. There still exists in England a great uncertainty as to whether or not this wine was the much noted "sack" of which jolly old Falstaff was so fond; some say that that wine was sherry. There is no use in taking sides upon the question, as every authority proves his assertions, to his own satisfaction at least. The most likely solution is that "sack" or "sacke" was more or less a generic term, applied to wines of a certain flavor. The popularity that Canary wine had can best be illustrated by quoting from an early writer who, when speaking of this wine, said: "It is accounted the richest, the most firm, the best bodied and lastingest wine, and the most defecated from all earthy grossness of any other whatsoever. French wines may be said to pickle meat in the stomach, but this is the wine that digests, and doth not only breed good, but it nutrisseth also, being a glutinous substantial liquor; of this wine, if of any other, may be verified that merry induction, that good wine makes good blood, good blood

Canary wine.

causeth good humours, good humours causeth good thoughts, good thoughts bring forth good works, good works carry a man to heaven; *ergo* good wine causeth a man to heaven. If this be true, surely more English go to heaven this way, than any other; for I think there is more Canary brought into England than to all the world besides." There is a slight difference between the above and the combination of ingredients that was thought necessary to make port wine suitable for the stomach of the old English gentlemen.

The vines that were first planted in these islands came from the Rhine, and the change in climate and soil produced an entirely different wine. Later on, vines were transported from Candia, from which the much noted malmsey, or as some call it malvasia, wine was made. In flavor this wine resembled madeira slightly, but differed in every other respect, being more of a liqueur wine and very sweet to the taste. When the demand for it became so small that the production ceased to be profitable, a great deal of it was sent to Madeira, and blended with cheaper wines. At the present time it is sold as sherry, but as very little is produced it is more or less difficult to obtain, and being of an inferior quality it is very often a disappointment to its possessor.

Malmsey.



CHAPTER IV

AFRICAN, PERSIAN, AND INDIAN WINES

A REGION that was thought at one time likely to be a strong rival to France's supremacy in viticulture, but which, largely on account of the stubbornness of the people most interested, has proven only a moderate success, is the region in the south of Africa known as the Cape of Good Hope. Its wines are known and spoken of as "Cape wines," and at one time immense quantities of them were sold in England. Since the Cape belonged to England, England of course made the laws, and through mistaken notions made the duty into England very low. This had its natural effect, and made quantity and not quality the object of every vineyardist. It also acted against the wines, for they were mainly used in England for blending purposes, and although very cheap, yet the people as a whole seldom had a

"Cape wines."

chance to purchase them in their original state. The vine was first brought to the Cape in 1650 by the Dutch,—at least so the Dutch say; there are others, however, who ascribe its introduction and cultivation to the French, when, after the revocation of the Edict of Nantes, the Dutch settled a colony of French emigrants at a place called Franschehoek. It is true that the French did settle there, but when one observes the utter carelessness and the absolute disregard for situation and facilities shown in the selection of sites for the location of the vineyards, there can be little doubt but that the assertions made by the Dutch that they were the first to plant vineyards is true; for no Frenchman with the least knowledge of viticulture would be guilty of such foolhardiness. Soil that would prove of great value to the cultivator is neglected, and other soil that is difficult of manipulation, hard of access, and in every way inferior is chosen and cultivated; and no amount of argument or persuasion could induce the Boer to change, after he had once made up his mind that his selection was the best. Precedent in the Dutch mind is something to be revered, and "the wisdom of their ancestors" is almost infallible. It differs from the precedent of the Latin

Boer reverence for precedent.

races in this respect: while the Latin has a great regard for it, it is more from downright laziness, but to the Dutch precedent is pure veneration, to be followed from generation to generation.

The casks used for the storage of wine in the cellars of the Cape merchants were not only things of use but were, and are, things of beauty. Made to contain seven or eight hundred gallons, their outer surfaces are so finely polished that they almost reflect one's face. Brass instead of iron is used for hoops, and the chimes or ends are also covered with the same material. The heads of the casks are very often handsomely carved in allegorical and historical figures. The bungholes are covered with heavy plates of brass, so fastened that they can be securely locked; the faucets are made of brass, and were meant to be opened with a key. Every day these casks had to receive attention, for to keep them in their proper condition required that dirt of no kind should come in contact with them. So large were the cellars, and so wealthy were the merchants, that the possession of a hundred or more of these casks was very common indeed.

But if care and attention is bestowed upon the casks, it is the reverse with the wine. The cultivation is thoroughly haphazard and careless; wines

that nature intended should be excellent and beneficial to mankind are horrible and a detriment to the users of them. Ofttimes the grapes are allowed to ripen lying on the ground, no attention whatever being given to them; taken when they are ready for the press,— ripe grapes, green grapes, decayed grapes, vine leaves, soil, twigs, and anything whatever,— all are treated alike, and all are pressed together. A large quantity of bad wine is all that is required or desired. To ameliorate this condition is almost an impossibility; it has been tried time and again, but without enough success to warrant its continuance. No care is given even to the training of the vine, and the materials used for its fertilization are of the commonest and worst possible kind. The pressing season is never given a thought, so far as the condition of the grape at the time is concerned. When the month or week arrives that the grandsire first pressed his grapes, then grapes must be pressed, be they ready or not. Fermentation is allowed to have its own way, and nothing is ever done to interfere with it; in fact, the art of cider-making is elaborate when compared to the methods used by the Cape people when making their wine. They have one practice that to an outsider may seem strange,

Carelessness in wine-making.

and it might also influence, adversely, the mind of a prospective purchaser if he should happen to be nigh when it is done. While the wine is fermenting, large pieces of freshly killed meat are suspended in it for several days at a time. It is said to greatly improve the meat: the wine is to be sold. They also add great quantities of Cape-smoke, a species of brandy that is made from the refuse of the winepress, and anything else that will ferment, and is so execrable that even the Boers refuse to drink it. The Hottentots and Kaffirs are said to be very fond of it, and the innocent Boer sells them large quantities. There are good wines produced at the Cape, but such is the reputation of the wine as a whole, that the good suffers in consequence, and the standard is placed very low.

In Northern Africa.

The prohibition of the Koran has done very much toward the abolishment of viticulture in the northern part of Africa. Years ago Egypt was celebrated for her Mareotic wine, but when the followers of Mohammed took possession and overran the whole of North Africa, interest in vineyards for the purpose of wine-making soon ceased. The Mohammedan religion is very explicit in its condemnation of this species of cultivation, and the necessity of having the vineyards in the hands of

one of a different faith opened fields for blackmail that the follower of Allah had no desire to submit to. So he quietly purchased his wine, and very quietly drank it. One trick attributed to the Mohammedan is the boiling of his wine; this removes the objections made in the Koran, as it is the fermented juice of the grape which is forbidden. Elephantiasis, or the swelling of the legs, is a good excuse for the use of wines; it is claimed that wine drinkers are never affected with it, and it is a fact that the Mohammedans are common subjects, while the Jew is exempt.

In Algiers grapes are grown of very superior quality, from which wine is made that is said to be superior to the best Hermitage of France. Around Tunis is made a variety of white wine that is remarkable for its keeping qualities and small percentage of alcohol. To improve this defect, for it must be so considered in their estimation, the natives add quicklime to it! Morocco produces a wine that greatly resembles sherry, and by some experts it is pronounced better. But the great drawback to viticulture in these North African countries is the frequent visits of the locust, which, in a few hours may entirely destroy the labor of years, and as there has been no known remedy, the

raising of grapes is considered too hazardous and risky an undertaking, except in a very small way.

If to Persia we cannot ascribe the birthplace of the vine, we must at least call it the nursery, for to Persia the ancients with one accord ascribe their first knowledge of the vine and wine-making. The wines that are made in this country to-day rank very high in the favor of experts, and could the Persians be induced to use more modern methods in their vinification it is thought by many that her wines would lead the world. His religion, however, is an obstacle that will keep him back, and while the Persian makes fine wine, he cannot or will not make it in sufficient quantities to materially affect the market. The Persians in many respects are more liberal in their belief, and refuse in numerous ways to obey the precepts of the Koran; perhaps it would be better to say that they are more adept in dodging the question, for they openly use wine whenever they think it is necessary. Some, of course, are more strict than others, but there are many incidents that show how even these faithful followers of the Faithful will occasionally yield to temptation, and even let others see their fall from grace. An instance of this kind is told of an old

Persia the nursery of wine-making.

Wine vs. the Koran.

Mussulman who had been employed for a great number of years by an English gentleman. Being on the point of death he was ordered a glass of wine by a European physician, which he at first refused, observing, "I cannot take it, it is forbidden in the Koran." After a few minutes' pause he turned to the doctor, saying, as he raised himself on his bed, "Although it is forbidden, give the wine; for it is written in the same volume, that all you unbelievers will be excluded from paradise; and the experience of many years has taught me to prefer your society in the other world, to any place to which I could be advanced with my own countrymen."

Many of the Shahs were openly addicted to the use of wine, and not a few of them were very fastidious in their taste. Golden goblets and golden flagons were very often used at their feasts. "It is written that Shah Husseyn, son and successor of Soliman, published an edict prohibiting the use of wine, as forbidden by the Koran, and ordered all wine vessels in his own cellars to be publicly staved in, and forbade the Armenians to bring any more under a heavy penalty. This gave great alarm to the grandees and eunuchs of the palace, in consequence of which they applied to the King's grandmother, who was herself a lover of wine. Resolved

to conquer the monarch's scruples, she feigned sickness. The physicians prescribed wine, but this she refused to take unless the Shah himself, who had presented it to her, should first drink of it. This he was unwilling to do, through religious motives, but these she overcame by quoting the Persian maxim that kings are subject to no law, and whatever they do, they commit no sin. By this artifice the prince was ensnared; he drank a large cup of the wine, which he liked so well that he was scarcely ever sober afterwards."

Persian grapes.

It frequently happens, even in this land of cheap labor, that it does not pay to gather the fruit, the vines bear to such an extent, and it is left to rot upon the vine. The clusters, too, are exceedingly large and perfect, but the grape itself is what causes wonder to those who see it for the first time. It is seldom smaller than a good-size damson plum, and is ofttimes larger; one in fact is a fair mouthful. The taste and flavor far surpass anything in the grape line in any other country on the globe.

When the outlook is good for an increase in prices, the Persian vineyardist has a simple method of keeping his grapes in perfect condition; it consists of putting a linen bag over each cluster, and

allowing it to remain on the vine until the next spring, or until such a time as he thinks advisable.

Wine is never sold by the measure in Persia, weight being the method used in determining the quantity desired. The prices differ, however, and in the end it amounts to the same thing, only it does seem a little odd to think of buying twenty-five pounds of sherry, ten pounds of port, and a hundred pounds of claret. The Persian vineyardist is very particular in storing his wine, and pays great attention to the construction of his cellars, and to their cleanliness. Coolness is the one object sought, and to acquire this a stream is often so deflected that a part of it, at least, will flow through the cellars and cool the air. Many of the cellars are provided with seats, so that the wine can better be enjoyed. Instead of barrels, jars of clay and large flasks made of glass are used for storing purposes.

Selling wine by the pound.

Another feature of the wine business as carried on in Persia—one that causes the traveller to wonder—is the custom of putting only ten bottles in a case, instead of twelve, as we do. It is only fair to say that ten bottles are enough; each bottle, or *carabas* as they call it, holds about thirty quarts. Ten such cases as these, even if there be only ten bottles to

the case, should be a year's supply for any man who considers himself a moderate drinker.

The principal wine-growing district of Persia is Shiraz, and the wines from this region are thought to be essential to happiness, according to an old proverb which says, "Who will live merrily should take his wine from Shiraz, his bread from Yesdecast, and a rosy wife from Yest." Although the greater part of the wine which Persia produces is consumed at home, large quantities of it are exported to Hindostan, China, and Japan; some to England. The vineyards of course are never tilled by the Persians themselves, on account of their religion, but by Armenians, Guebers, or Jews, who are licensed and taxed very heavily for the privilege. When intoxication is desired, the Persian very often mixes with his wine an extract of hemp, which has the faculty of making a little wine exceedingly inebriating; seemingly the effect is the same as produced by brandy or whiskey, the difference lying in its action. The user or drinker, though intoxicated, is seldom if ever quarrelsome. The Persians have a saying that "if Mohammed had been sensible of the pleasures of Shiraz, he would have begged God to make him immortal there," and although the faithful often

Shiraz.

Intoxication.

boil their wine, they manage in many ways to enjoy it in its natural state, and still be faithful.

It is not generally known that India produces wine, nevertheless she does, and many of her wines, both white and red, are of excellent quality, commanding fair prices. A variety made in the northern part of India is remarkable for its alcoholic strength; so strong is it that two small glasses, it is said, will intoxicate the average man. Like the Persian, the East Indian is hampered a great deal in his liking for wine by his religion, but, like his fellow-religionist, he seems to indulge his appetite or craving whenever he is so inclined. Before the advent of Mohammedanism, the Hindoo was of a very convivial nature, and wine-drinking and wine-making were practised on a large scale. Bacchus, in fact, was said to have been born in India; the story of Bala Rama compares so closely to the Roman and Grecian myth of the God of Wine that the story of Bacchus could easily have been woven from it. The Goddess of Wine among the Hindoos is Sura-dévi, and she still holds her position, and is revered by all. The Indians claim that it was Bacchus who taught them the art of pressing grapes and making wine, and that he resided in his capital of Nysa, in

The wines of India.

The Hindoo Bacchus.

the modern Punjaub. He ruled India so well that after his death he was adored as a god.

In Golconda upon the hills the vine flourished luxuriantly, and wine was made in plenty, but for a long time its cultivation was forbidden, and what wine was used was drunk in secret. The story of how at last foreigners were allowed to plant vineyards and make wine is very neat, and shows a little piece of duplicity on both sides. It is related that the great Akbar was in much need of good gunners, and by offers of large salary and rewards induced a number of sailors from various English vessels that were trading in his dominion to enlist in his service. One of these, a man who must have had an eye to the future more than to the present, was selected and told to fire at a carpet which Akbar had had suspended for a target. The test was a very easy one, but the fellow deliberately missed it. He was reproved and among the other names that were hurled at him was impostor. In no wise disconcerted, yet with an air of pretended humility, the fellow answered that his sight was bad, from having been debarred from the use of wine for such a long period, and he added that if he could but have one good drink of wine, he would hit a much smaller carpet at a greater dis-

Legend of the foreigner who must have wine.

tance. After considerable discussion as to where the wine was to be procured, King Akbar, in order to discover whether the man could do as he claimed, gave the order for some wine to be brought, and in some mysterious way a cupful, a little more than a quart, was found and given him. This he drank, and then, seemingly without taking aim, fired at the smaller carpet and hit it square in the centre. Every one present applauded him, and Akbar ordered it to be recorded that "wine was as necessary to Europeans as water to a fish, and to deprive them of it was to rob them of the greatest comfort of their lives," and he then and there gave permission for foreigners to plant and cultivate vineyards in his dominion.

A Cingalese tradition.

From the island of Ceylon comes another story of the same nature, and so alike are the two in substance that they are doubtless sprung from some common source; but the tale is good and will bear repeating in conjunction with the above. At the time the island was first visited by the Dutch, the Cingalese were a very temperate people, and although wine was used it was considered a heinous offence, and great was the astonishment of the natives at the fondness shown for wine by the Christians. The quantity used was to

their minds appalling, even cause for resentment, until they considered it almost an insult for a Christian to drink in their presence. The King of Candy had become greatly attached to a certain Dutch merchant, who settled on the island and had in more ways than one been of great benefit to him. Aside from the mercenary side to the acquaintance, there was a feeling of strong friendship, on the part of the King at least, and he was often in the habit of chiding the Dutchman for his wine-drinking propensity. On one occasion having called his friend to his presence, he exclaimed, "Why do you thus disorder yourself — so that when I send for you on business, you are not in a capacity to serve me?" But Hans was not altogether overpowered by his libations, and what is more to the point, he had by this time become somewhat tired of this constant chiding, and he resolved that now was the time to put a stop to it once for all. So without further excuse he told the King "that as soon as his mother had deprived him of her milk, she supplied the want of it with wine, and that ever after he had accustomed himself to it." Hans had struck aright, and ever afterwards he was allowed to enjoy his wine without complaint, but his reply gave rise to the adage, "Wine is as natural to white men as milk to children."

The East Indian viniculturist very often employs a method of stretching out his wine that in this country would be an utter failure; but there, owing to the difference in climate, the use of boiling water and a little yeast poured on the lees, or refuse of the press after the first pressing, makes a very agreeable and pleasant tasting drink, and one that can be sold very cheaply; this, in a land so thickly populated, and so subject to famine as India, must indeed be a boon to the masses.

A very cheap wine.

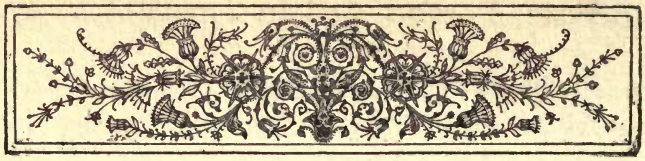
There is a certain something about pure wine that is almost indispensable in such a climate, and medical research proves that he who will use it judiciously is benefited above those who refrain from its use. The Hindoos realize this fact, but religious scruples make hypocrites of them, and debar them from the open enjoyment of wine to a great extent. From the earliest installation of Mohammedanism, however, revolt against this precept of Mohammed was quickly instituted, both by the powers and the people. The clergy itself often connived at its use, and in many respects aided the "power that be" to conceal from his intimates the fact of his drinking the forbidden juice of the grape.

Mohammedan hypocrisy.

The following incident will impart a faint idea as to the extent of this duplicity. A certain King of Oude, known and admired for his justice as well as for the fatherly care he manifested for his people, showed a fondness for wine. How he acquired this fondness history fails to tell, whether from a sly drink now and then, or just by hearsay, we are left to judge for ourselves; but after acquiring the taste, he was anxious, as an upright son of the church, to maintain the appearance of being a good and true believer. For a long time he was in a quandary; he valued his wine and he also valued the reputation he had established for holiness, and he found it very difficult to make the two harmonize. The idea that he could dispense with one and retain the other was absurd: he wanted both and both he determined to have. There was but one person he could trust, yet he did not know how to accomplish his desire even should he confide in this man, an old trusted servant whose only duty was to attend to the hookah-burdar. At length he consulted a pious and learned mufti whose regard for monarchical favor was as strong as the odor of sanctity with which he gratified the spiritual longings of the faithful. The mufti understood the case

A commander of the faithful who would drink.

in all its bearings, as any true believer would not fail to do, but what puzzled him was how to advise in order to keep the matter secret. Many plans were thought of and discussed, only to be rejected on one score or another. Some because they were too elaborate and difficult of accomplishment, and others because they were too easily detected. Suddenly the King bethought himself to call his old servant into the conference, and listen to what he had to suggest. The old fellow, after hearing the case, thought for a little while, and proposed that the wine should be placed in lieu of water in his hookah bottom. "Excellent! excellent" said the mufti, "that can bring no scandal on our faith." He took his leave of the King, but he soon found occasion to return and ask a favor, which, as he was in the secret of the hookah, the King could not do otherwise than grant. In the meanwhile, the King enjoyed his wine in perfect security, and was considered one of the most faithful of the prophet's disciples. Thus was the church benefited, and at the same time the King had at his command a ready and handy means of supplying himself with wine whenever he desired it.



CHAPTER V

CHINESE, RUSSIAN, AND TURKISH WINES

THE followers of Confucius have not the same religious scruples against the use of wine as their more southern neighbors, the Hindoos. Frugality has more to do with the sobriety of the Chinese than laws, although in a large part of China it is thought to be a sin to cultivate fruit for its juice alone, whilst the ground that its growth would occupy could produce sustenance for many individuals, who might otherwise perish from hunger. The vine, however, is cultivated extensively in many parts of China, and wine is often made, that according to the tales of different travellers is of excellent quality. To be able to drink of it one must be where it is grown, for none of it ever leaves the country. In China the outside world, as we all know, is never considered, and for this reason many are not aware that the Chinese are

Sobriety due to frugality.

rare judges of wine. Wine-making, as with gunpowder and other inventions, according to the Chinese, was first discovered in China, and their account of the discovery and its effect is very plausible.

The story goes that wine was first made by an ingenious agriculturist named I-tye during the reign of the Emperor Yu, or Ta-Yu, in the year 2207 before Christ, and that as the consumption of it was likely to be attended with evil consequences, the Emperor explicitly forbade its use, and expressly interdicted its manufacture. He even went so far as to renounce it himself, and dismissed his cup-bearers, lest, as he said, the princes his successors might suffer their hearts to be effeminated with so delicious a beverage. But even in 2207 B.C. the framing of laws was one thing, and their enforcement decidedly another. The people had tasted of wine and, law or no law, were going to taste of it again.

A Chinese legend of the first wine.

Doctor Hales in his *Analysis of Chronology* supports the conjecture that I-tye was a near descendant of Noah's and it was from Shem's family he acquired his knowledge of viticulture and vinification. The writers of the *Universal History* allege "that Noah himself, being discontented with the

party that had been formed to build the tower of Babel, separated from the main body, and with some followers, travelling eastward, at last entered China and laid the foundation of the empire." If either of the above be correct, the contention of the Chinese that they first discovered wine is remarkably well founded.

A legendary wine-bath.

In 1836 B.C. we have another account of how the Emperor Kya,—by some called the Nero of China, — in order to gratify a whim and also to make a spectacular appeal to his people, had prepared an immense reservoir which he had filled with wine of the choicest kind, and ordered some three thousand of his subjects to jump into it and disport themselves as they pleased. Undoubtedly this is the first mention of a wine-bath in history, and the credit must be given to the Chinese for its discovery. The Chinese, like the ancient Romans, carried the use of wine to an excess, and spent thousands of dollars to gratify their vanity. It is told of the Emperor Kèè that, in order to indulge his propensities for drinking, and also to please a favorite mistress, he built a room coated with jasper, had the furniture adorned with precious stones, and constructed ponds of wine in his palace.

The vine has undergone many revolutions in China. Every new emperor had something to say about its use. While many of them upheld its cultivation, and encouraged the people in partaking of its juice, some few of them were opposed to it, and did what they could to suppress it. When orders were issued for rooting up all trees that encumbered the grounds destined for agriculture, the vine suffered in common with the others, and so complete was its extirpation during certain reigns that even its memory was forgotten in some provinces. This practice of extermination has led several historians into the error of ascribing the use and making of wines to a very modern date, for when the edict was cancelled against the cultivation of the vine, the people had to look to an outside source for their plants, and virtually had to begin again from the starting-point.

Extermination of the vine.

Wine has always been a drink of honor, and was used by cities and municipalities as presents to their viceroys and governors. In 1373 A.D. the Emperor Tay-Tsu, who had ascended the throne several years before, accepted some wine from the city of Tai-yuen for the last time with this remark: "I drink little wine, and I am unwilling that what I do drink should occasion any burden

A drink of honor.

to my people." From 140 B.C. to the fifteenth century the vine can be traced without a break, but after that time there are several intermissions, which confuse the historian in his researches. There are numerous records of vines being brought from foreign countries, but no record of their subsequent cultivation or use. The use of wine in China at various feasts and celebrations is very important, and all invitations mention the fact. The following copy of a wedding invitation will give the reader an idea of its importance. "To the great head of study: On the 8th day of the present moon, your youngest brother is to be married. On the 9th having cleansed the cups, on the 10th he will pour out wine, on which day he will presume to draw to his lonely abode the carriage of his friend. With him he will enjoy the pleasures of conversation, and receive from him instructions for the well regulation of the feast. To this he solicits the brilliant presence of his elder brother; and the elevation to which the influence of his glory will assist him to rise, who can conceive?" On the face of it a flattering and kind invitation, but woe betide the receiver if he attends the feast upon the strength of receiving it. The guests that are expected to attend receive at least three, more often four or five, of

these missives, all couched in the same flowery style. On the day previous to the feast, another style of solicitation is sent on rose-colored paper, and on the day appointed an invitation is sent notifying the guest that all is ready, and nothing lacking except himself. When all are assembled and have partaken of some light refreshment, the dinner commences; the wine cups are filled, the host arises, and every guest follows his example, each holding a cup in both hands; after saluting each other they drink the contents, and then sit down to the repast. Wine is drunk on the serving of every course, and often on the appearance of every new dish.

Wine at a Chinese dinner.

The practice of pledging each other at a banquet is as common in China as in America, but the ceremony is slightly different. With the cups held in both hands the guests move to the centre of the room, raising and lowering their cups—the polite way is to touch the ground—three, six, or nine times, watching each other strictly till their cups are brought to their lips at the same instant, when they drink the contents and, turning them downwards, show that not a drop has been left. The retreat is in the same ceremonious manner, all bowing and saluting before taking their seats. The arrangement

of the guests at the tables is more comfortable than after our method, and the serving of the viands is unique and in the minds of some preferable to Occidental methods. Each guest has a table to himself, and is served by his own servants, whom he brought with him for the purpose. The Chinese never say grace before beginning a repast, but instead they have a rule which is rigidly adhered to on every occasion. The master of the house, when his guests are all assembled, takes a cup of wine and, after bowing to the company, solemnly advances to the courtyard, and raising his eyes and the cup to heaven pours the wine upon the ground, as an offering of respect and thankfulness unto the deity. On the day following the feast the host sends a large red paper to each of the guests apologizing for the inferiority of the dinner, especially the wine; an immediate reply is returned on the same kind of paper, and in the same flowery language, decrying the host for his belittlement of the feast, and praising it to the skies.

No native Japanese wines.

In Japan the climatic conditions are such that the vine is only grown as a curiosity, rather than for profit. The fruit is never made into wine, but is salted, and a kind of salad is made that is quite pleasant to the taste.

The Japanese are great wine drinkers, but they are compelled to import all they use.

Only the southern part of Russia is agreeable to the vine, and although considerable territory is given over to its cultivation, and a large quantity of wine is made, it is not appreciated at home or abroad. For some unexplained reason the Russians as a rule dislike their own wines, and will sooner pay a high price for imported wines that are decidedly inferior, than pay a less price and get something better of their own countrymen. The same condition exists in America, and no one can tell why. The average American is a person of more than ordinary ability and discernment in other walks of life, but his love for the bottle and the label is only equalled by his ignorance of the contents of said bottle. Impartial analysis by experts have shown the wines of Russia to be in many cases of superior quality, and noted wine connoisseurs have given them a high rating for their exquisite flavor and bouquet. Their keeping qualities are good, and were it not for the unseemly prejudice of the Russians themselves, more wines could and would be made. There are, it may be said, only four districts in which wine is produced in Russia, namely Besasrabia, with the adjacent

Wines of Russia unappreciated.

provinces of Cherson and Podolia, the government of Taurida, including the Crimea, the valley of the Don, and the Caucasus. The vine is also grown to a limited extent on the banks of the Volga, near Astrakhan and Kisjlar, and somewhat in Turkestan.

The most advanced methods are used both in cultivation and vinification. The government maintains several schools where viticulture in all its branches is taught, and experiments of every kind, be they costly or not, are carried on. An Austrian monk who had been doing missionary duty in Persia in the early part of the seventeenth century was the first person to try to cultivate the grape in Russia for the purpose of wine-making. His efforts were so successful that the attention of the Czar Ivan Vassilievitsh was attracted, and in the year 1613 he issued an ukase telling his people to plant vineyards. The crown itself had planted and maintained at its own expense one hundred and thirty-five different vineyards of various sizes, and twenty-one of these are still owned by the state. The balance are now principally in the possession of private individuals. Peter the Great was exceedingly fond of good wine, and he did everything he could to advance its cultivation within his domain. His fondness for the grapes

Advanced methods of vinification.

was such that he had them sent to St. Petersburg, and the nobility following his lead, made the industry an important one, but the price to the consumer was necessarily high, since about thirty-six pounds, after being packed in red millet so as to stand transportation, would cost at the vineyard between three and four dollars. What they cost when delivered in St. Petersburg cannot be told, for there are no records mentioning the fact. The grapes were unusually large and sweet, and the clusters were noted for their size, of which it is said some were nearly two feet in length.

There is a kind of champagne made in Russia that is to some extent popular, and commands a ready sale and a fair price, but it is never heard of outside of that country, for the simple reason that no one but a Russian could stand its intolerable sweetness and biting taste, which is caused by potash being used in the dosage. A certain class of the Czar's subjects require a wine that is very intoxicating, and to accomplish this a wine is made in which is placed, at the time of fermentation, unripe heads of the poppy. It is highly intoxicating and extremely injurious, but nevertheless great quantities are made and sold every year.

Champagne and "poppy wine."

Almost every variety of grape known is grown

and cultivated in the vineyards of this region, and such are the conditions that the majority are fruitful to a profitable extent. Vines from America, and there are thousands of them, grow side by side with those from remote Asia and Africa.

A great deal of the wine that is used in Russia comes from Georgia, the land which Russia absorbed in 1802. The Iberians, however, are not so much advanced in their methods as are the Russians, and although they make wine in large quantities, it is due more to the fact that the grapes are thrust upon them, as it were, than to any exertion or desire on their part. The vine is almost indigenous to the soil, and is seldom cultivated. It flourishes in all its native luxuriance, and although wild it seems to revel in its existence, and year by year to yield more and more. All theories as to cultivation and attention are knocked on the head when the vine is studied in Georgia,—or, as it is perhaps better known, Russia Transcaucasia,—the land fancied by many to be the home of Adam and Eve; and for a truth, no more favored spot can be found on this round world of ours for the garden of Eden. The hand of man is never needed here to till the soil. The rank growth of the tropics is not to be found, nor yet the dwarfed and shrivelled specimens

The vine in Georgia.

of vegetation so common in the farther north. Here the vine is allowed to seek its own pleasure, and instead of retrogradation advancement is the result. So prolific is it that millions of clusters are left to decay or to feed the birds every year, since they are not converted to any profitable use.

The garden spot of earth.

The wine that is made from these grapes ranks with the wines of France, and surpasses some of them. Could conditions and circumstances be altered, Georgia wines would find a ready market at any time, but private methods are in vogue, and there seems no way in which they can be changed. The people themselves are great drinkers of their own products, seven or eight bottles a day being thought little of, yet so pure is the wine that intoxication is rarely the result. The price at which it is made and sold, two or three cents a gallon, is a great inducement, and it is not surprising that the people refuse to drink water.

The *boordook*, the skin of a goat or buffalo, coated with naphtha on the hairy side, and then reversed, is the favored receptacle for holding wine in any large quantity. Like the Spanish *odore*, it has its disadvantages, and one must acquire by long and disagreeable practice a

Receptacles for wine.

taste for wine that has once been in a *boordook*. The old method of putting wine in earthen jars and then burying them is also in vogue. A story is told of a recent traveller who, after attending an entertainment given by one of the princes of Georgia, was requested to step to an outhouse which he was informed was a wine cellar; but to his surprise there was nothing visible except the four walls and roof. There was not the slightest indication of a cellar of any sort, let alone a wine cellar. Not even a cup or glass could be seen—everything was as bare as an empty box. After an interval of several minutes, four men appeared with spades and began to dig up a portion of the cellar bottom; when about two feet of earth had been removed, there were brought to sight two immense earthen jars, each fully as large as a hogshead. The wine was served in long-handled solid silver ladles, and each guest was expected to drink at least one ladleful. Even the peasants who attended as spectators were given copious libations, but instead of silver ladles, earthen jars holding about two quarts were filled and handed to each individual, and in numerous cases the jars were returned entirely emptied of their contents. The sight of seeing a hundred or more *boordooks* standing on pieces of wood like

living animals is one that strikes the stranger with surprise; then to see the dealer draw the rich, dark red wine from them is, to say the least, sinister and inauspicious. But familiarity soon breeds contempt, the stranger's repugnance soon disappears, and such sights are taken as a matter of course.

The Iberians, though of the Mohammedan faith, never, as a rule, resort to subterfuge in order to excuse the drinking of wine. In fact it is the reverse, for wine is sold and drunk in the open market at all times during the day. It is told of the Sardar of Erivan that he defended his partiality for wine by saying that "the Koran affirms that the faithful shall have wine in paradise, a wine delicious to the taste, but not intoxicating, from which he inferred that the Prophet only intended that wine should not be drunk to excess, since it is sinful to suppose that what is lawful in heaven, is unlawful on earth"; and as all his followers have the same belief, the precepts of the Prophet have but little effect.

Wine vs. the Koran again.

In Turkey wine has very little chance of success, and although the Turks are great drinkers, few vineyards are to be seen. Some wine is made in the Ottoman Empire by Armenians and Jews, but its disposal is fraught

The vine tabooed in Turkey.

with so much difficulty, and the vineyardist is so hampered by the religious views of the community, that it proves very often a source of loss instead of profit.

Some of the Sultans have been very strict in their observation of religious rules, and have often used very harsh methods to suppress and restrict the use of wine. The Sultan Solyman I. was a vigorous enemy to wine, and some of his mandates to check the progress of this irregularity were rigorous in the extreme. His favorite practice was to have molten lead poured down the throats of those of his subjects who were unfortunate enough to be caught using wine. Solyman II., his son and successor, went to the other extreme, and allowed his people to pursue their own pleasure to such an extent that his reign is noted in history for being one of unparalleled debauchery. He himself was even nicknamed *Mest*, or drunkard. It was he who said, "Let others put their trust in man, I throw myself into the arms of the Almighty, and resign myself to His immutable decrees. I think only of the pleasures of the day, and have no care for futurity."

Solyman "the drunkard."

The following story is told of one of the Sultans, who, being one day on a hunting excursion, strayed

from his attendants. Being pressed by hunger and thirst, he was obliged to repair to a peasant's hut to procure some refreshment. The poor man immediately brought to the Sultan some brown bread and a pot of milk. The Sultan asked him if he had nothing else to give him, upon which the peasant presented him with a jug of wine. After drinking a good draught, the Sultan inquired, "Do you know who I am?" The man answered that he did not.

"I would have you know, then," said the Sultan, "that I am one of the principal lords of the Sultan's court."

After he had taken another draught he put the same question as before to the man, who answered, "Have not I already told you that I know you not?" The Sultan returned, "I am a much greater person than I have made you believe."

Then he drank again and asked his host for the third time whether he did not know him, to which the other replied, "You may depend upon the truth of the answer I have already given you."

"I am, then," said he, "no less a personage than the Sultan, before whom all the world prostrate themselves."

The peasant no sooner heard the words than he tremblingly carried away the pitcher, and would not suffer his guest to drink any more. The Sultan, surprised at such behavior, asked him why he removed the wine. The peasant replied, "Because I am afraid that if you take a fourth draught you will tell me that you are the Prophet Mohammed, and if by chance a fifth, the Almighty himself."

This gentle rebuke so pleased the Sultan that he could not forbear laughing, and being soon rejoined by his people, he ordered a purse of silver and a fine vest to be given to the poor man who had entertained him so hospitably. The peasant, in a transport of joy for the good fortune he had experienced, exclaimed, " I shall henceforth take you for what you pretend to be, even though you should make yourself three times more considerable than in this instance."

Herbelot, the well-known French writer, tells in his *Bibliotheque Orientale* that there were some Mussulmen who were so religious and strict in their moral code that they would never call wine by its proper name, for fear of giving offence to the Prophet, and travellers were often cautioned not to use wine in their rooms, lest the carpets or mats on

which the Mussulman said his prayers should be polluted.

Busbequis tells of an old man at Constantinople who, whenever he drank wine, summoned his own soul to take refuge in some corner of his body, or to leave it altogether, to avoid participating in the crime or being polluted by such indulgence. Covering the mustaches so that they may not be defiled is a very common practice; while the wrong labelling of the bottles or jars is a daily occurrence. Every trivial excuse that can be invented so as to circumvent the mandates of the Koran is used time and time again, so fond is the average Mussulman of his wine.

Overcoming religious scruples.

When the desire for wine has once seized a Mussulman, expense and trouble is of no consideration, but in all cases secrecy must be maintained. Small leather bottles are much used for this purpose; sometimes leather tubes, after being filled with wine, are twisted around the body, and in that way the wine is smuggled into the home, where, when the servants have departed, it is enjoyed. Even the seraglio is not free from wine, for the women themselves are as great lovers of the juice of the grape as the men; but extraordinary precautions must be observed by them, for death is the penalty

if they are caught drinking. Bottles that have contained Rosolio, an Italian cordial, whose labels are intact, are much used for the purpose of smuggling wine to the ladies. The sale of wine, however, is open, and the government derives from it a large portion of its revenue. This is especially true of the "restricted cities" and has given rise to the Turkish saying, "The cities forbidden to infidels abound with forbidden things."

A Turkish physician.

Dr. Madden, an eminent authority on Turkish affairs, tells a story of a fellow who was very successful as a doctor, though in this country he would rank as a quack. When asked by an old acquaintance how he could presume to become a physician, and expose his life should one of the faithful die because of his ignorance, he replied that he had sufficiently learned the art from observing a regular practitioner at his late master's house, and he had acquired a comprehensive knowledge of prescriptions by testing the one that had been given to his master. It was a simple wine punch, of which the doctor himself partook. This gave him a very high opinion of its efficacy, and induced him to try it on himself. The results were gratifying, and, moreover, it was pleasant to the taste. He learned the secret of its manufacture,

and having a desire to work for himself he set out as a doctor. In all cases he used this one prescription, and so salutary was it that he soon acquired a very large practice, and was greatly honored as a man of vast knowledge and wonderful ability.

CHAPTER VI

HUNGARIAN AND ITALIAN WINES

IN the minds of the early Romans, that part of the country now known as Hungary was so inferior and unworthy that it would not bear development. It was left to the Emperor Probus, in the third century, to inaugurate the cultivation of the vine in this region. There is abundant evidence that the vine did not exist in Hungary while under the dominion of the Huns, nor did the people care for its products. A poem written by a Chinese princess, who had married a Tanjou or Hungarian chieftain, gives a comprehensive insight into the domestic economy of the day; among her other misfortunes she laments, very pathetically, the fact that sour milk was her only drink, raw flesh her only food, and a tent her only palace: a sad state of affairs indeed to endure for one supposedly raised in luxury. But two hundred

Ancient Hungary.

years later, when Attila, surnamed the "Scourge of God," was entertained by his countrymen, wine was in evidence everywhere, and mention is often made of the quantities that were presented to him as a token of his people's love and adoration.

From its installation to the present time, the vine has prospered and succeeded in a manner that has now the respect and approval of the whole universe. No other country can boast of finer wines or more costly ones. Tokay, as made in the royal vineyards of Hungary, is one of the finest wines of the world, and only the very wealthy and influential can afford to use it, for, as a matter of fact, the genuine is seldom if ever offered for sale, even in the smallest of quantities.

Tokay wine.

A story that went the "rounds of the press" a few years ago will give an idea of the restriction that is placed on its sale. One of the Rothschilds was very ill, and when he became convalescent his recovery was so slow that in consequence he was greatly discouraged and down-hearted. His physician advised him to drink a bottle of Tokay. "But," said the Baron, "what is the use? I cannot get a bottle." "Oh, yes, you can," replied the doctor; "I will give you a note to the Emperor, and I think he will send you one, if you will have

the note delivered." The note was despatched, and the Emperor sent the bottle. Its effect was so salutary that the Baron soon recovered, and one of the first things he did was to give to a hospital in the town thirty-seven hundred dollars in payment for the wine. This is said to be the highest price ever paid for a single bottle, and it undoubtedly was, if the story is true. Of course there are many inferior wines foisted upon the public as genuine Tokay, and the people, with childlike simplicity, believe that they are getting what they call for, and in many cases have to pay exorbitant prices for an imitation.

Tokay first came to notice in the early part of the thirteenth century, and everything possible has been done to maintain its reputation. The people are very patriotic, and they have a full sense of the value of their own products, and will always use them in preference to those of other countries. The nobility, and even the Emperor, as a rule taboo the use of foreign wines at their table, being perfectly satisfied with those of their own country's raising. The people of both America and Russia would fare better if they adopted the Hungarian practice in some degree. A great deal of the value of Tokay lies in its age, for from its peculiar manufacture it

is essentially a wine that requires long years to reach perfection. It differs, however, from other wines in that it is exceedingly palatable when very young. It is told of the late Emperor of Austria that when he desired to make a present of some wine to the ex-King of Holland, in return for a certain breed of horses which the ex-King had sent him, he thought that the stock in the imperial cellars was not sufficiently old for the purpose, and he sent to Cracow, where he procured two thousand bottles at the neat price of seven ducats each.

Besides Tokay, Hungary produces in the neighborhood of one hundred different brands of wines that are exported. The general opinion as to their quality is favorable, yet some authorities disagree decidedly with this idea. The following quotation from a very eminent English authority speaks to the point, and, what is more desirable, speaks from experience: "I regret that I am unable to give a more favorable report upon the much-vaunted wines of Hungary than I recorded sixteen years ago. I did not then speak without practical knowledge. I had, for seven years previous, direct importation from the best houses at Pesth and kept up a supply of every description; but I know these wines are inferior to

One hundred different brands of exported wines.

the wines of France and Germany, which cost one third less. Many Hungarian wines are foisted upon the public by puffing advertisements, and questionable medical opinions, as to their hygienic properties."

It is an acknowledged fact that the bulk of Hungarian wine is made by the peasantry, and that their acquaintance with œnology is sadly deficient. To a great extent their methods are crude and simple, both in cultivation and manufacture. One feature that they pursue in their making of wines, however, is worthy of emulation by all viniculturists, both at home and abroad; it is the attention they give to cleanliness. An old or new cask or barrel is never used for wine unless it has been thoroughly cleansed with boiling water, and sometimes with boiling wine, or a decoction of the vine leaf made by steeping the leaves in boiling water.

Attention to cleanliness.

Fully one thirtieth part of the tillable land in Hungary is given over to vineyards, and the greater portion of the population exist directly and indirectly on the profits derived therefrom. The government receives a large revenue by taxing the peasantry vineyardists one tenth of the wine they make; since one hundred million gallons a year is considered by

them a small yield, the amount realized by this mode of taxation is very considerable, and enters largely into affairs of state.

The Hungarians have two wines that are rarely exported, although large quantities are made every year; such is the home demand, that Palunia and Tropfwermuth seldom leave their native soil. They are peculiarly made, and their concoction is more or less a secret; that they are old wines treated with spices and herbs there is little doubt. In some particulars they resemble vermouth, and some authorities have confounded these wines with this bitter.

Two unexported brands.

The grapes from which Tokay is made are remarkable for their sweetness and peculiar, strong flavor. They ripen very early in the season, but mature very unevenly; the first to ripen in a cluster burst open and discharge a portion of their juice, which evaporates and forms with the balance of the berry a shapeless mass full of sugar. The Hungarians call these "dry berries," and from this term many think they are dry raisins; their likeness to a raisin, however, is about as great as the likeness of the leaves of the vine to its tendrils. These berries are separated from the perfect ones at the time of the vintage, and are used to grade the

Tokay grapes.

must; the more of them that are used the more costly and richer the wine. When used entirely the genuine Tokay is made, which is known as *essence*, containing only a small per cent. of alcohol, and is very sweet and peculiarly agreeable to the palate. Its vinification is difficult owing to the great length of time it takes to ferment, not being considered perfect until it is fifty or sixty years old. It sells for from ten to twenty dollars per bottle of about ten ounces. The best that is made, Mezes-Male, or Imperial Tokay, grows at Tarczal, and is never under any consideration sold to the trade. The genuine Ausbruch, which also commands fancy prices, has alcohol added to it, and rarely deposits sugar in crystals as does the *essence*.

A wide variety in quality and taste.

In all the territory known to the civilized world as the Austro-Hungarian monarchy the vine flourishes, and wine of every description, kind, and quality is made. In the most southern districts the wines are so rich that, when mixed with an equal quantity of water, they are as deep in color and fully as spirituous as those from Bordeaux. In other districts the wines are so sour and poor that they cut the mouth like ordinary cider vinegar. Many are as luscious as the finest wines of Spain and France; others are disagreeably

bitter, and so astringent as to almost strangle a person who tastes them for the first time. It is of some of these wines that a celebrated American humorist made the remark that the only way to distinguish them from vinegar was by the label on the bottle. If the label was pretty and neatly printed, it was wine, but for his own use he preferred good hard-cider vinegar; it did n't cut as much.

In many parts of the Empire the so-called colonial style is still in practice, or, in other words, "farming on shares." The cultivator has the stipulating of the amount to be given to the proprietor of the vineyards, as the amount depends upon the labor performed. In many cases the owner receives as little as one fifth, while in others, when the work is not so laborious, he may receive as much as one half.

Hungarian vine-growing.

Although land is not as a general rule very valuable, in the southern districts or countries of Austria vineyards are usually planted with, or between, rows of other crops, greatly to the detriment of the wine. Where mulberry and other fruit trees grow, there will be found the vine, each seeking supremacy and neither getting it, although both exist in a half-hearted way, taking from each other what they can, but neither getting enough to

be at its best. Where vineyards are planted, the rows are so irregular and the vines so unevenly set that it is an impossibility to work them except by hand. Until quite recently the practice was to gather the grapes, throw them into a pile in the open field, and let them stay there for three or four days, and in some cases a week. Lately, however, more attention has been given to all branches of grape cultivation, and both the quality and quantity have been improved thereby. Schools of viticulture and cellar management have been started in many districts, and Austria in a few years bids fair to rival any of her neighbors.

Vöslauer wine.

In the northern part of Austria they make a wine that is almost historical for its travelling qualities, and also for its natural fineness. It is made in Vöslauer, and is known by that name. Very little of it is exported, as the Austrians believe thoroughly in keeping and using their best wines themselves. Several years ago a number of hogsheads were put aboard the frigate *Novara*, which was to sail around the world. After a voyage of over ten years in all sorts of climes, hot, cold, and temperate, the ship returned, and the wine was opened. On tasting it, it was not only found to have kept well, but to have materially im-

proved in bouquet and flavor. It was a severe test for a light wine, and one that proved its more than usual quality, for the majority of wines must be fortified by the addition of more or less spirits to enable them to survive a long journey.

In Dalmatia and on some of the islands belonging to the Austrian Empire, the skin of the he-goat, with the hair turned inside, is used to carry the grapes from the vineyard to the press, and in consequence the wine tastes like our old friend, the "billy goat." Another reason why their wine has a disagreeable taste is that they use new pine-wood barrels. Between the two flavors, Dalmatian wines can be said to be somewhat unique. The vintage is very large, and the price very small, it selling from six to fifty cents per gallon.

A billy-goat flavor.

In Croatia, another possession of Austria, conditions are, if anything, worse than they are in Dalmatia. There, owing to the scarcity of labor, the vineyard is surely a child of fortune; from a perverse idea the natives adhere to the Günhainer and Heunisch grapes, which have been shown time and again to be unsuitable to the soil, and at their best inferior for the purpose of vinification, so that what little is accomplished is very mediocre, to say the least. These grapes are

Croatian wines.

difficult of cultivation, and, besides, require fully eight or nine years to be in full bearing. It is necessary that they should be sunk once or twice in the meantime, so as to give them a larger footing. In the spring when the ground is worked the vines are pruned, and then left to grow as best they can, until the vintage time arrives, when the vineyard is more of a jungle than anything else. In order to make the vines accessible it is necessary that the way be cut to them through shrubbery and high weeds. The men who perform this labor are followed by women with sickles who cut the smaller weeds and thick grass. Holes dug in the earth and covered by thatch are the wine cellars of this region, but this method is to be approved rather than derided, owing to the intense heat of the summer; cellars dug beneath a building of any kind are found to be too hot for storing wine. The Croats as a whole are very poor in this world's goods, but at weddings, funerals, and christenings, and anniversaries of saints they devote several weeks to the entertainments, and spend enough on wine to provide a family for a year.

Despite the fact that to the efforts and enterprise of Italy the majority of the civilized portion of the world is indebted for its primal knowledge of the

grape and its use, Italy itself is at the present day very backward in viticulture and vinification. There always have been, and there are to-day, large quantities of wine made in Italy, but when the wines are tested, in comparison with wines from France, Austria, Germany, and other countries, the best that can be said of them is that they are indifferent. Œnology has not as yet received very much attention in Italy, and as long as the present state of affairs exists, the outlook for improvement is very poor indeed. The climate and soil are almost perfection, and if the vineyardist could be influenced by a little touch of progress, the story of the vine in Italy would be written in far different language.

Italy is backward.

But, like Spain, Italy has little if any ambition, and the spirit of emulation is an unknown quantity. Perhaps the ease with which the vine grows has much to do with this indifference on the part of those who are expected to cultivate it and from it derive a goodly portion of their living, for, as said above, the climate and soil are as near perfection as it is possible to conceive. A cutting placed in the ground at almost any season of the year takes root, and though neglected almost entirely will in a very short space of time bear fruit

Italian lack of ambition.

that under a proper mode of vinification would make perfect wine.

The southern portion of the peninsula produces several very fine wines, but by no means as many or as much as if proper care and attention were bestowed upon their cultivation. As in Dalmatia, the vineyards are often planted with other crops, much to the detriment of the grapes. The vine is often grown on the edge of fields where large trees are growing, upon which it climbs and twines in unrestricted luxuriance of leaf and wood, but, comparatively speaking, very little fruit. In many places pruning is only done when the vines become so large that they prove to be a nuisance, and then only that part is curtailed which has protruded itself upon an object thought to be of more value.

The possibilities and advantages of Italy have long been known and recognized, and of late years many vineyards have been planted and owned by people from other lands, especially from England; and the wines they make are rapidly growing in favor, both in Italy and abroad. The Italians have one habit that our American farmers would do well to follow, and which rightly they should do. Instead of selling the best wine that he produces, the Italian keeps it

The best wine stays at home.

for his own family, and disposes of that for which he does not care. The difference between the wines that are for sale and those that are given to guests, be they friends or even travellers sojourning in the neighborhood, is very great indeed and is often a subject of comment by those who are fortunate enough to receive the hospitality of some person who makes his own wine.

The nobility of Italy has never been loth to sell wine in order to raise even a little money. Many of the old palaces are fitted with a small window or wicket, only large enough for a flask or bottle to pass through, and no matter how insignificant may be the amount wanted, it is readily given in return for "spot cash," so anxious are they to derive from their estate something that will enable them to live in a manner more or less befitting their station.

An impecunious nobility.

Many of the wines made in Italy are so light in character that they will not bear transportation, and it is necessary for one to be in the land to form any idea as to their quality and standard. But this absence need not be greatly deplored, for the majority of the wines are so indifferent that they are not worth the testing, unless you are really desirous of knowing how poor a wine can be. In many

instances what were supposed to be the vineyards of the ancient Romans are in use to-day,—a mute testimonial of the fertility of the soil, and a living acknowledgment of the life-giving qualities of the climate; for from the air as much as from the soil the grape derives its being. Both air and soil must be conducive to life, or the vine will wither and die,—or if not dying, its fruit will be useless, if perchance it should fruit at all. A vine once planted and started in Italy, especially in the southern part, lives far beyond the allotted life of man, and ofttimes beyond his memory.

A wine that by some is thought to be the Falernian wine of the ancients is the Lacrima Christi; but this can be taken *cum grano salis*, for what little we do know of Falernian is just the opposite of Lacrima. In the first place, Falernian was a harsh, astringent wine, and requiring long cellarage to perfect it, while Lacrima is a rich, sweet, luscious wine, ripening very quickly; no country can produce a finer or more delicate wine than this, when it is made properly and cared for attentively. Very little of the genuine is made, even in the most favorable years, and as a rule that is all taken by the powers that be for their own use. For many years a notion prevailed that it was dan-

Lacrima Christi.

gerous for any one to drink of this wine, unless acclimated to the country. The proximity of the volcano Vesuvius to the vineyards in which it is made gave rise to this opinion; it was thought that the mountain's influence on the grapes was of such a nature that, unless a person had lived in the locality for some time and had become used to it,—or in other words had been inoculated,—the wine would be dangerous to drink. This idea has been long exploded, and the only real danger now to be apprehended lurks in the fact that one seldom gets the genuine to drink, even when it is sold as such by respectable people and at a price that seems almost a sufficient guaranty; for many gallons of Lacrima are sold that are no more Lacrima than Madeira is sherry.

Confusing nomenclature.

Either from design or accident nomenclature in wine is very limited in Italy. A wine that is made in the south will bear the same name as one made in the north, or *vice versa*, and what is more remarkable, the two wines will not resemble each other any more than claret resembles port wine.

For many centuries vineyards thrived and grew in the lava that flowed down the sides of Vesuvius, hiding from view the city of Pompeii; it was only

in the middle of the eighteenth century that it became known that beneath the roots of these vines lay the ruins of a city, where the Falernian once flowed to the song of the bard and the music of the lyre.

The season of the vintage is still observed in Italy with much pomp and ceremony, and great rejoicing. Bacchus is still revered, and many offerings are made to him. The vintage generally occurs in the later part of September, and the festival savors of the old Dionysia, purged to a great degree of its ancient licentiousness, but retaining many of its important and salient features. Masks are worn in the procession, and song and dancing still retain their hold upon the people. In many places, and especially near Naples, the *oscilla* or masks of Bacchus are still hung in the vineyards upon the growing vines, so that the season may prove propitious and prosperity be the lot of the vineyardist. Great quantities of wine are drunk on these occasions, but drunkenness or intoxication is seldom met with, for as a rule the people of Italy are sober, though miserably poor.

The joyous vintage season.

The methods of the vintage, if such they may be called, are reprehensible to a degree that could only be tolerated in a land where the thoughts of the

morrow never enter the mind, and the idea of providing for old age is a fancy vague and dim. Carelessness, wastefulness, and dirtiness are the three primal factors of an Italian vintage; careless in the way the grapes are gathered and taken to the press; wasteful as regards the picking, many of the best clusters being allowed to remain on the vine to rot, while cluster after cluster is spilled upon the ground to be trampled upon by man and beast; dirty as to the condition of the presses, which are never cleaned, and also as to the vessels which are to hold the must after it is expressed from the grapes. In fact, this filthiness is carried so far that the wine is often spoiled before it has ceased fermenting. And this exists in a country that can raise such wine as to induce a man to tarry and drink of it until death ensues in consequence.

Carelessness, wastefulness, and dirtiness.

As the story goes, the man was a German bishop named Defoucris, who travelled a great deal, and had acquired in his many journeys a discriminating fondness for wine. His valet was also an excellent judge, and the bishop, in order to ascertain the quality of the wine at the places where he was to stop, would send the valet on ahead that he might test it and write

Legend of a bibulous bishop.

under the bush the word "est" if it was good, and "est est" if it was fine. On the other hand, if it was poor the valet was to leave a blank under the bush; at such places the bishop refused to drink. The bush is a bunch of evergreen hung over the doorway to tell travellers "here wine is sold." It has been used from time immemorial, and it is from its use that the saying "Good wine needs no bush" has arisen,—several of our noted authorities notwithstanding. At last the valet, arriving at Monte Fiascone, found there a place where he could write "est est." In due time the bishop arrived, and was so pleased with the wine that he immediately proceeded to get drunk on it, and remained in that condition until he died.

In fertile Sicily.

It was Cicero who said that in Sicily the sun was visible every day in the year, however bad the weather. To the ancients Sicily was known as "the granary of Rome." With soil so fertile that two crops could be raised in a year without impairing its substance, it is no wonder that Rome looked to this triangular island for wine and grain. Ceres, the Goddess of Plenty, according to the poets, had her residence here, and from here dispensed her favors so freely to mankind. Tradition ascribes to Sicily the honor of be-

ing the first place in Europe where wine was made. Homer, among his many lines of praise of this wonderful island, says, "Spontaneous wines from weighty clusters pour." In the *Bibliotheca* of Diodorus Siculus the remarkable fertility of the Sicilian vineyards is often commented upon, and even in those early times the variety of the wines made upon the island was a subject of wonder and admiration.

The mountainous configuration of the island imparts to it a diversity of climate that makes variety of the vine an easy possibility, and its people have ever been ready to take advantage of the opportunities so bountifully bestowed upon them by the hand of nature. Near the seashore, amid the groves of date palms, oranges, and lemons, close to the cactus and the papyrus, the grape vine spreads its friendly branches, borne down with mighty clusters that soon will transmit to man the life they gathered from the bright rays of the tropic sun.

The wines made from grapes grown near the shore are generally very strong and heavy, but farther inland and up the mountainsides they are much lighter. Altitude in this climate has no restraining influence, and vines are readily grown as high up the mountains as four thousand

Varieties of wine.

feet above the sea level. The wine, of course, is light, being only about one half the strength of that grown on the plain, but its keeping qualities are good, improving perceptibly with age.

The ancient Sicilians were noted for their prodigality, and their extravagance and dissipations were so flagrant and notorious that they soon ceased to provoke comment and were taken as a matter of course. Their hospitality and the liberal and generous way in which they dispensed their grand old vigorous wines often caused remarks that were scarcely complimentary. Plato, in speaking of these people, says " they built as if they were always to live, and supped as if they were never to sup again." How true were his words can readily be realized, for in Sicily to-day, almost twenty-five hundred years later, are to be seen the buildings of Plato's time, grand specimens of the taste and industry of these olden people.

Back from the sea and far away from the town of Girgenti, which the Greeks called Acragas, and the Romans Agrigentum, stands the Temple of Concord, one of the finest and best preserved of all the masterpieces of the Greek architects, a glorious example of the Doric art. Long years ago it had for com-

The Sicily of antiquity.

panions temples of Juno and Jupiter, of Hercules, Castor and Pollux, and Vulcan, but the destroying hand of man, aided by time and nature, has demolished them all, leaving only the Temple of Concord to stand a silent witness of man's handiwork, a spirit of an age that is past. Some noble columns of the Temple of Juno still remain, one column only of the Temple of Hercules still stands erect, while the gigantic fragments of the columns of Jupiter's temple lie prone in the dust. Farther along and on the eastern shore lies the city of Syracuse, and here, side by side, structures of these two wonderful peoples, the Greeks and the Romans, are still standing. The Greek theatre and the Roman amphitheatre are close to each other. There are Roman baths adjoining the Greek theatre, and Greek marbles and inscriptions are everywhere seen among the Roman buildings. Only two theatres that the Greeks ever built exceed this one in size. Hollowed out of the stone hillside in a semicircular form, it is nearly one hundred and sixty-five yards in diameter. Forty-six tiers of seats can be seen and counted, but formerly there were more, for forty thousand people could be easily accommodated as spectators. Not far away is the altar of Hiero II., before which every year was sacrificed

four hundred and fifty oxen in celebration of the expulsion of the tyrant Thrasybulus.

Marsala is the best known of the modern wines of Sicily, and by some is considered to be the equal of Madeira, which it greatly resembles. It was first made on an estate which belonged to Lord Nelson, the hero of Trafalgar. It was originally called Bronte, after the estate, but subsequently received the name Marsala-Bronte, then Marsala. It has always sold remarkably well in England, but very little of it ever reaches America. Until quite recently the vintage was very carelessly conducted, and the Sicilian rivalled his brother the Italian in his wanton wastefulness, but of late years, through the intercession of the nobility and others high in rank, viticulture has received more attention and in consequence better wines are being made.

Marsala wine.

The Sicilians have never, as a whole, earnestly sought for foreign markets for their wines, being satisfied to make only enough for home consumption. Some few merchants have, however, sold their products abroad, but at rare intervals. Now they are seeking for foreign marts, and with every promise of success. Some twenty-five years ago the Duke of Salaparuta began

Seeking foreign markets.

the making of Corvo wine with a view for foreign trade, and also to improve and advance the condition of the people in his district. His success has been signally satisfying, and Corvo wine is fast making a place for itself in almost every large city in the world. It is a light table wine, resembling in many respects the Sauternes of France, though perhaps a shade dryer. It is amber in color and while warming to the system it is not heady. Its one great recommendation is that it is a pure wine in every respect, and is therefore worthy of all the praise that can be bestowed upon it.

Corvo wine.

The Duke did not receive very much encouragement at the beginning of his venture, as it was thought to be an impossibility to make a pure article that the people would appreciate, and the enormous outlay of capital that was necessary for an enterprise such as he had planned was condemned on every hand. But this opposition had very little weight with him, and he proceeded to put his ideas to practical use with but little ceremony. He showed his wisdom by improving, instead of discarding, the local methods which were best adapted to the region. Science was brought to the aid of nature, and the result has been all that man could wish. Don Enrico has made a thorough study of

œnology, and his knowledge of the science is comprehensive. Minutiæ of detail are carefully observed both in practice and theory, and every possible advantage is taken of the smallest item that in any way promises a betterment of existing conditions. Every modern appliance that is used in vinification is to be found at Casteldaccia and the Villa Valguarnera. The vineyards produce nearly a quarter of a million gallons yearly of wine of the first order, every drop of which is aged by time alone, taking several years before it reaches that degree of perfection for which the wine is celebrated. European royalty has taken a decided fancy for the wine, and the greater part of it goes to them. Even the present Emperor of Germany, with the fine wine of the Rheingau at his disposal, is very fond of Corvo, and has praised it on many occasions. Freiherr von Babo, the director of the celebrated wine school of Klosterneuburg, near Vienna, who is considered to be the best authority of Europe, and in fact of the world, on wines, has indorsed Corvo wine unqualifiedly. Unfortunately for us, the demand for it in Europe is so great that very little of it reaches America at present.

In Sicily and in other wine countries drunkenness and intoxication are seldom met with, and although

immense quantities of wine are consumed by every individual, over-indulgence is thought to be very degrading and by some almost a crime. Should a man show an ungovernable fondness for wine every art and device that can be thought of is used to correct this tendency, so that he may appear among his neighbors in his proper light and not be an object of scorn and abhorrence. Among the people there is a story of a woman who had resorted to every expedient known in the community in order to reform an intemperate husband, but her efforts had been without result; the man was confirmed in his habits, and redemption seemed an impossibility. One evening when he was brought home in his usual state of inebriety she had him carried to the graveyard and placed him on one of the graves to sleep off the effects of the over-indulgence. While he was sleeping she prepared him his supper and then donning a white, flowing robe and covering her face with a mask, she sat beside him awaiting his return to consciousness. When at last he opened his eyes she arose and in sepulchral tones said, "Arise and eat, it is my orders to feed the dead." "Ah," said he, "if you had known me better you would have brought me something to drink instead."

Inebriety uncommon.

Wine has always played a part in the events of the island; sometimes it has been a minor, but on several occasions it has been a very important factor. Charles of Anjou owes to wine his loss of Sicily, and also the lives of more than eight thousand of his soldiers. The Sicilian Vespers is the name given to this massacre, but very few know how it came about or why this time,—Easter Monday,—of all times, should be chosen for the uprising. The truth is that although the blow had been planned it was for a later period, and had it not been for wine it would have been deferred, and aged Giovanne da Procida, who was at the head of the conspiracy to drive the French from the island, would have had to look for another cause to begin the revolt.

How the French lost Sicily.

It was the day after Easter, 1282; the people of Palermo were at a picnic on the meadows enjoying themselves as only the Sicilian knows how, and all thought of the morrow had been cast to the winds. Singing and dancing were everywhere heard and seen, when suddenly a company of soldiers that garrisoned the city came upon the scene. For a while all went pleasantly and the people, although somewhat constrained in the presence of the soldiers, kept up their merrymaking. But the soldiers

soon tired of the decency and began to be insolent and abusive. To quote from Crawford, "they drank from cups of wine that no man had offered them, grossly jesting with the women and girls, who turned from them in angry silence." The men were angered almost to fighting pitch, but with remarkable control restrained their passions and tried to overlook the almost unbearable rudeness. Intoxicated with wine, and every minute growing bolder, the captain of the company gave orders to search the men and also the women for concealed weapons; he himself began the search, but it was the last act of his life, for as he was about to lay hands upon one of the women her husband cried out, "Now, let these rascals die at last," and he had no sooner spoken than the captain lay dead at his feet. Every one of his soldiers were killed,—not one escaped to tell the story; and that evening, when the vespers were rung on the bells of the church of the Holy Ghost, they also pealed the death knell to the reign of Charles of Anjou in Sicily. The insurrection spread and in a surprisingly short space of time more than eight thousand soldiers were massacred, and the island was free from the hated French.

CHAPTER VII

THE WINES OF GERMANY AND SWITZERLAND

THE Germans have made considerable research in order to establish authentically the installation of the vine in their country, but with very little definite result. There are two factions that have endeavored to solve this problem, but to the unbiassed outsider neither one has accomplished the task. One party ascribes to Probus and his legions the honor, and sets the time between 280 and 290 A.D. The other gives the credit to Bacchus, and cites the many rites that are followed to this day by the people which are more or less similar to those followed by the first worshippers of the purple god, as described in mythology. They contend that Bacharach, where are found to-day many fine vineyards, is in truth the spot where Bacchus was worshipped. That the Romans called the place *Bacchi ara* (the altar of Bac-

Two theories on the origin of German wine.

chus) and that its wines were in good repute at that time there is plenty of evidence. The wine has always been popular in Rome, and the Holy See has used it for centuries. Pope Pius II. speaks of it, and imported a tun of it every year.

Aside from Bacharach there are four other places that the Germans say belong to the deity: Steegbach, situated on a small hill, they call the ladder of Bacchus; Diebach, the finger; Handbach, or Manersbach, the hand; and Lorch or Laurea, the laurel or bay. During Charlemagne's reign, it is narrated that that monarch observed from his palace at Ingelheim how the snow melted and disappeared earlier from the Rudesheim hills than from the surrounding country, and his mind being at the time occupied with the thoughts of wine, he selected this site for a vineyard; and to-day the Rudesheim-Berg produces wine that is a standard by which to judge others. This is thought to be the period in which vines were first cultivated on the banks of the Rhine, but be the surmise right or wrong, the fact remains that the Germans have for centuries enjoyed wine that any country would be proud to produce.

Along the banks of the Rhine, wherever the eye can penetrate, vineyards abound. In places that

are almost inaccessible,—to the beholder actually so,—luxuriant vines are to be seen. Every town and village is surrounded by vineyards, and on every wall, against every house, vines are growing. Every little garden has a fence formed by vines, and everything is utilized for their support. With the vine held in such high esteem, it is only natural that many proverbs and sayings relating to it should be found and used, and in the conversation of every-day life it finds constant place.

Along the banks of the Rhine.

"Lend me your walking-stick to support my vine, for the vine will support you when the stick cannot," and also, "Loan me your umbrella to support my vine; the vine will some day shelter you from wet much better than frail silk," are specimens of maxims in use every day.

Old wine in Germany has always commanded high prices, and many of the people are very extravagant in this particular. These wines are seldom sold at private sale, as the prices realized would not please either the purchaser or seller. The auction is the favorite method, and of these many records are to be had. Markobrunner, sold some sixty or seventy years ago, and said to be of the vintage of 1719, brought $2950 for fif-

Old wines.

teen dozen, or, to put it at the bottle price, $15 per bottle; at the same sale Schloss Johannisberg brought nearly $23 per bottle. In 1873 Consul Bauer, of Moscow, bought fifteen hundred bottles at the cellars, taking the whole cask, and paid at the rate of $8 per bottle in bulk, he to assume all risk and expense in bottling and delivery.

Cleanliness in wine-making.

With the Germans cleanliness in wine-making is the paramount issue, and everything that wine enters into must be scrupulously clean. The cellars are models of neatness and size, for the business is large and immense space is required for storage. Cellars built to hold a thousand hogsheads are common, indeed, and there are many that will hold three and four times that number.

Some famous casks: Heidelberg.

The Hungarians were the first to use large casks, but the Germans, when they discovered their value, soon made larger ones, and many towns and places have tuns of such immense size and historical association that travellers often go miles to see them. At Heidelberg there is a great tun, concerning which Baedeker has the following to say: "This tun was built by the cooper John Jacob Engler, the younger, in the year 1751. It is said to have cost the enormous sum of

80,000 florins, and was often filled with costly wine of the Palatinate. It is thirty-two feet long, twenty-two feet in diameter at the ends, and twenty-three feet in the centre. Its one hundred and twenty-seven staves are nine and three quarter inches thick, and its circular bunghole from three to four inches in diameter; eighteen wooden hoops gird it, eight inches thick and fifteen inches broad —the different rafters of which are bound together with iron hoops and screws; the hoops at the two extremities, however, are eighteen inches in breadth. Of the hoops that now remain there are only eight, and it is not known at the present day how the rest have disappeared. From the front as well as the back ends of the tun, bent in towards the interior to meet the pressure of the liquid, it is each time held in towards the centre in its concave form by four strong rafters, the ends of which are fastened at the bottom and to the staves by iron hoops and screws. The tun reposes upon eight very strong wooden supports, beautifully carved and raised several feet from the ground. The height of the whole work is, from the floor of the cellar to its highest point, twenty-six feet five inches, and on the top in front there is a shield surmounted with the electorial cap, on an azure field in gold, of Charles Theodore.

"This mighty tun surpasses in size all its predecessors, for it can contain 236 fuders, or 283,000 large bottles of liquid in its colossal space. It has been three times filled with wine—1755, 1760, 1766. There are still to be seen in the cellar the compasses, plane, gouge, and timber mark which were used in its construction. The compasses are eight feet six inches long—some verses are carved upon them. The plane is seven feet long, ten and three quarter inches broad, and four and one half inches thick, with the name of the head workman carved upon it. On the top of this tun, above the floor of the cellar, is constructed a flooring twenty-seven feet seven inches long, where a numerous company may assemble to enjoy the pleasures of the dance. The vat is filled by a vertical opening in the top of the vault. There is a small iron pump over the cellar, by which the tun may be emptied.

"In the cooperage is another tun, which holds forty-seven fuders. In its time of splendor this cellar is said to have contained twelve such barrels."

Unless some attention in the way of repairs is given, the great tun will soon be a wreck, as it is fast falling apart. The guide-book does not give the surroundings as it should, and fails to mention the

little stout dwarf figure of Perkeo that stands to the right of the clock that is suspended on the wall. There is a notice, in German, which says, "If you wish to see Perkeo drink pull the ring under the clock." The uninitiated will always stand in front of the clock when the ring is pulled, and he gets for his curiosity a good brushing in the face by a fox's tail, which is put there to raise a laugh.

General Kyaw built a tun in 1725 at Fort Königstein that would hold 3709 eimers of wine; on it was the following inscription in Latin: "Welcome, traveller, admire this monument, dedicated to festivity (in order to exhilarate the mind with a glass in the year 1725) by Frederick Augustus, King of Poland, Elector of Saxony, the father of his country, the Titus of the age, the delight of mankind. Therefore drink to the health of the sovereign, the country, the electoral family, and Baron Kyaw, governor of Königstein, and if thou art able, according to the capacity of this tun, the most capacious of casks, drink to the prosperity of the whole universe—and so farewell!" The top is railed round and affords ample space for twenty people to regale themselves at a time. Cups and glasses are always on hand, and visitors are urged to drink of the wine. Within the larger tun a smaller

Königstein.

one is suspended that measures thirty-four feet deep and twenty-four feet wide.

At Grüningen is a tun thirty feet long by eighteen feet deep, and at Tübingen there is one twenty-four feet long by sixteen feet deep. At the Rosenkeller in Bremen they have twelve casks, each said to hold one hundred and twenty hogsheads of wine; these have been known for years as the *Twelve Apostles*, and of course one of them is called Judas. This cask is reported to contain the best wine, as if from its age and strength it is better qualified to betray. The very finest masonry has been used in the construction of the vaults, and they are finely arched in the Gothic style. One peculiarity to which a visitor's attention is often called is the acoustic quality of the vaults. A person speaking just above a whisper can be heard at the other end of the place simply by placing an ear against the wall.

Grüningen, Tübingen.

The Twelve Apostles.

Innocent practical jokes are often indulged in by the Germans, and they dislike greatly to miss the chance of playing one on unsuspecting strangers. At a hotel named "Green Man Inn," in the town of St. Goar, are preserved two large silver goblets of curious shape and great antiquity, but of beautiful workmanship, the sides

The goblets of St. Goar.

being embossed with various figures and inscriptions. One was presented to the city by Christiana, Queen of Sweden, the other by one of the Princes of Hesse. The stranger desiring to drink out of one of these cups must first undergo an initiation ceremony, from which no part of the rite is ever omitted. First the tyro is seated in a chair placed in the centre of a large room. A heavy silver chain is then placed around his neck, and on his head a gilded crown. He is then told to commune with himself for a few minutes' reviewing his past career, nothing of which he need reveal if he wishes to retain his own secrets. After he has signified his willingness to proceed, he is asked with which he prefers to be baptized, water or wine. Should his answer be water, a large pailful is poured over his head; but should he choose wine, which, by the way, is usually the case, he must drink a certain number of toasts out of each goblet, and from this ceremony there is no deviating, even if it takes hours for the candidate to accomplish his task. When at last the toasts are drunk, the newly initiated and baptized stranger registers his name in the record book, kept for the purpose, and the jollity commences.

Labor, be it ever so arduous, is never considered

if there seems a remote possibility of making vines grow. The Germans as a class are slow and stolid, but their very slowness proves often to be the proper pace. Land which we in America would say was useless for anything but weeds the Germans make bloom with beauteous vineyards. A vineyard of at least two hundred acres is seen near the village of Remagen; it is situated on a hill called *Erpeler Ley* and is singularly picturesque, especially in midsummer. The low-growing vines, carefully pruned and trained, with their silvery green leaves reflecting the light of the sun, make a sight long to be remembered. *Erpeler Ley* was formerly a barren, basaltic hill, bare and useless. There was not enough soil on the whole hill to raise a scrub-oak, and for a long time it remained an eyesore to the thrifty people in the neighborhood. They were worried to think so much space should lie idle, when possibly some method might be found which would enable them to derive a profit from it. Years went by and nothing was done, until one day an enterprising fellow bethought him of using stout wicker baskets, filling them with rich earth and grass in which a young vine could be planted, and then placing baskets and all in the cavities and interstices of the rock. It

German industry and persistance.

proved to be a success and thousands of baskets were made and prepared and placed wherever room was found for them. It took years to accomplish this, but it redeemed the land and made of it a source of livelihood for many families for generations to come.

Germany's debt to the mediæval monasteries.

Germany, like France, owes more than it can ever repay to the mediæval monasteries. Œnology was to them a serious subject, fraught with many trials and numerous failures, before they arrived at that degree of perfection which made of vinification an almost exact science. They also had an eye for the beautiful in nature, and the sites that they selected for their vineyards were often surpassingly grand and imposing. Of course it may be said that in a country abounding with lovely scenery this could not well be avoided. But, on the other hand, uproot and destroy these vineyards along the Rhine and on its banks, and you will quickly discern and admire the judgment and taste of the old-time monks who toiled so assiduously so many years ago. Very few of the larger and finer vineyards belong to their original owners or to their successors. War and strife and political intrigue have all been factors in the change of ownership; but it must be said to the credit of

the present owners that they have maintained the high standard of the monks, and have in many instances improved upon it.

A vineyard that once belonged to the Kloster Eberbach, but which now is the public property of Prussia, is the Steinberg. By many it is thought to be the most famous in all Germany, if not the very best, though in this there is some disagreement. The Steinberg is a hill about three miles from the Rhine and the distance of a short drive from the town of Biberich. As the name indicates, the soil is rocky and composed of a bluish clay, though the substrata is gravel. Only the Riesling vines are grown, but several grades of wines are made. The vineyard is in oval shape, and comprises about eighty *morgen*—a *morgen* is three quarters of an acre more or less—entirely enclosed by a thick wall twelve feet high. This is pierced on the eastern side, towards the convent, by numerous doors through which the products can be taken to the Kloster. The vines are planted three feet apart, in rows that are four feet between. The vineyard is of necessity divided into parts, which produce the different grades or qualities of wine. The best comes from the part called "the golden beaker," the second quality from "the garden of

The Steinberg.

roses," and the third from the newest part, called "the plain."

Owing to the peculiar formation of the soil, the life of the vine at Steinberg is only thirty years, and for three years the soil is allowed to remain idle, except that perhaps some clover may be grown upon it and then ploughed under. The vineyard is provided with a number of roadways, so that all parts may be reached easily by horse and cart. The whole vineyard is drained by an elaborate system of drains sunk below the sphere of the roots. The work of dressing the vines is performed by "Weinbergs Hofleute," and is done entirely by contract, under a special code of instructions; this code is nothing more or less than a very comprehensive guide to viticulture, adapted to the Rheingau. At the foot of the vineyard is a farm, which is maintained for the sole purpose of supplying manure for the vineyards. About one hundred and twenty cattle are kept there, besides the working animals. The cattle are never allowed to leave the stable, even for watering. Nearly twenty-five thousand cubic feet of manure are made every year, all of which is used on the vineyard, every sixty-four plants receiving a double cartload once in three years.

The annual product of this vineyard will average ten thousand gallons, and nearly all of it is sold by public auction at Erbach. Sometimes the reserved wine is sold in small quantities by private arrangement, especially if the prices at the auction were below the upset price. The poorest wine, which is often exported, sells at the vineyard for a dollar a gallon, while the finest often reaches ten or fifteen dollars for the same quantity, and is bought by the nobility for their own consumption. Auction day is always a day of festivity, and every stranger receives a dinner and a goodly allowance of the finest wine. The sale itself is one scene of jollification and merriment. Jokes are played upon the buyers, and by the buyers, but in spite of fun and frolic business is attended to and thousands of gallons of wine are sold in one afternoon.

Auctioning Steinberg wines.

The strongest rival of the Steinberg is the Johannisberg, although it is thought by many to be the reverse, Steinberg being the rival of Johannisberg. Formerly the entire product of this vineyard was retained by the noble families of the district, but of late years the inferior grades have been sold at public auction to whomever wishes to purchase. The fine wines, however,

The Johannisberg vineyard.

still command such high prices that exporting them is out of the question, even if one should be able to purchase them, which is exceedingly doubtful. It is almost needless to say that thousands upon thousands of gallons of wine claiming to have been made at these vineyards are sold and exported every week in the year. There are many fine wines made in Germany, but there are many far more inferior ones, and it is these that foreigners are most apt to get. Many of the really grand wines, though good keepers, are poor travellers, and as fortification spoils them they must stay at home. This state of affairs, however, is no hardship to the vineyardist, for his own countrymen will pay better prices for his wares than he can, as a rule, obtain from foreigners.

The vintage season.

The time of the vintage in Germany is always a period of great rejoicing, when all the inhabitants gather and contribute to the festivities. On such occasions the people dress in holiday attire, and abandon themselves to the pleasures of the hour. Beneath an umbrageous bower a table is ornamented with flowers, and a kind of throne is erected in the centre, and the first bunch of grapes gathered is laid upon it, in imitation of an altar to Bacchus. Then the master makes a speech, to which all listen attentively, provided it is not too long.

When the speech is ended old and young, men and women, boys and girls, join hands and dance round the altar, singing some vintage song, of which there are ten or twelve for each separate district. The dancing finished, they regale themselves with the comforts of the season. Year after year this ceremony is repeated and looked forward to with anxious eyes by the whole population.

The practice of adulteration is much pursued in Germany. Although severely condemned by the authorities, it is greatly on the increase, as is shown by the following extract from a Cologne newspaper:

"In the district of Neuwied things have come to a sorry pass, indeed. The evil has been imported by wine dealers from abroad, who come in numbers every autumn, and, whether the vintage promises well or ill, buy up the growing grapes and make from them five or six times the quantity of wine which the press of an honest vintner would produce. The reader will ask, 'How is that possible?' Here is the explanation: During the vintage, at night, when the moon has gone down, boats glide over the Rhine freighted with a soapy substance manufactured from potatoes, and called by its owners sugar. This stuff is thrown into the vats containing the *must*, water is introduced

Adulteration of wine in Germany.

from pumps and wells, or, in case of need, from Father Rhine himself. When the brewage has fermented sufficiently, it is strained and laid away. The lees are similarly treated three, four, or five times over. When the dregs are so exhausted that further natural fermentation has become impossible, chemical ferments and artificial heat are applied. This cooking, or stewing is continued often until midwinter, producing wines of every description for the consumption of every class. The 'noble fluid' is sent away by land and water to its places of destination; and the dealers are seen no more until the next vintage season. Their business lies in the most distant parts to which the beverage can be carried, where, of course, there is no end to their praises of its purity, its sources, and of the rustic simplicity of its producers. The example thus set by strangers has been only too closely followed at home. The nuisance is largely on the increase, and the honest vintner is the greatest sufferer. He rarely succeeds in selling his entire vintage at once, partly because the quantity of grapes required by these manufacturers is constantly diminishing, and partly because the practices described have driven away desirable purchasers from the localities. The 'Gallization' of wine benefits none but the professional adulterators

and the poorest class of small growers, who are indebted to it for a sure market for their small and inferior crops. Some grapes are still required for the fabrication of wine, although an infinitely small quantity is sufficient."

In some districts the authorities are so jealous of the reputation and good name of their wine that councils are formed for the purpose of governing the conduct of the whole vicinity. These councils are formed of the expert and experienced men of the neighborhood, and whatever they do or say must be believed and obeyed. As a general rule they have little pamphlets printed, telling in concise and direct terms what should be done in most cases. They also have a method of informing the people when it is time to gather the grapes, for grapes picked with the dew on them makes inferior wine. Usually the largest bell in the town is used for the purpose of notification, and no man is allowed to pick grapes until it is rung in the morning. It is also rung again in the evening, when all must stop gathering. The council also regulates the distance apart that certain species of vines must be planted, as well as the mode of pressing and fermentation. If those in authority could only govern the entire process, Germany

Advisory councils.

would to-day be supplying the world and itself with pure wine, and the following remark made a few years ago by one of the best wine judges in England while talking of the practice of adulteration in Germany would be uncalled for. "In face of all these facts," said he, "a tourist with no more experience of Rhine wines than that gained from German hotels, where, with occasional exceptions, the qualities are ordinarily of the lowest and the labels on the bottles rarely indicate the real name of the wine he is drinking, may make up his mind that he knows nothing whatever of the finer vinous growths, which have procured for the Rheingau its well-merited renown."

In Switzerland.

In a country where within the radius of a few miles is the beginning and the ending of a season; where on one side of the mountain a crop may be just planted, and on the other side the harvest be taking place, one would naturally suppose that the raising of the vine would be more or less hazardous. But this is not the case; in every canton of Switzerland, with the possible exception of two, the vine grows and wine is made. History tells us that the Helvetians paid peculiar veneration to the God of Wine, and that at a very early period their wine was thought to rival the

celebrated Falernian. They had given much study and care to their vineyards and in every way had tried to improve their conditions. One important innovation may be ascribed to the Swiss,—the first use of casks for the purpose of keeping and preserving wine.

In several parts of Switzerland the vine is almost the only means of support for its owners, and very little of any other crop is raised. Much labor and care is given to redeeming the mountains for vineyards, and it is a common sight to see solid stone walls built in a line and manner that will keep the soil in place for the purpose of growing the vine. Some of the vineyards are very old, especially those around the lake of Zurich, many of them, it is claimed, having been under cultivation for more than five hundred years.

Planting under difficulties.

Although there is a great deal of wine made in Switzerland, yet what is made never suffices, and accordingly little is exported. The people look to Germany, Italy, and France for a goodly portion of their wants in this respect.

As to quality the wines as a rule are excellent, and their keeping qualities are good. The reputation that they acquired before the Christian era is sustained to-day, but the supply is

"The blood of the Swiss."

far too limited for Switzerland to rank among the large wine-producing countries. One wine in particular has a history that shows the bravery and endurance of the people. By some it is called "the blood of the Swiss," by others "the wine of blood," as it is grown in the field of St. James, in the canton of Basle. It was on this field that sixteen hundred Swiss met thirty thousand French commanded by the Dauphin, afterwards Louis XI. So terrific was the conflict that the French lost six thousand men, and the Swiss all but sixteen.

A rare Swiss wine.

In the Valtelline is made a remarkably fine wine from the red grape, but one must be well acquainted with the owners or makers to get even a glass of it. It will easily keep a century, and grows better as it grows older. The grapes from which it is made are allowed to stay on the vine until November, by which time the fruit has become very mature. It is then gathered very carefully and taken to a large barn where each separate cluster is hung up by the stem and allowed to stay there for two or three months, when, after the most careful inspection, it is pressed. The must is placed in open vessels to ferment, and twice a day it is carefully skimmed. Fermentation is according to the weather, and varies from a week to a

fortnight, but no matter how long it takes to accomplish, the skimming is kept up just the same until fermentation ceases; after which it is put into close vessels for a year before it is disturbed.

North of Switzerland and along the river Moselle in the valley of the same name, extending through Alsace-Lorraine, is a region made famous throughout the entire world by its splendid wines,—but suffering greatly of late years by the growth of sophistication and manipulation. The topography of the country is ideal, and the climate is exactly suited to every requirement of the vine; in fact it is claimed by some authorities that at least one species of the vine is indigenous. For a long time an impression existed in England that Moselle wines were conducive to gout; this has been dispelled, however, and they find a ready market in London to-day. We in America also use large quantities, but not as much as we did a few years ago.

The valley of the Moselle.

At a place called Berncastel there is grown a wine so famed for its curative qualities that it is known at home and abroad as "The Doctor." How it received its name is told in the following legend. "The Lord of the Chateau of Berncastel sat with his chaplain drinking

A Berncastel wine, "The Doctor."

his wine—not sipping it, but pouring down huge bumpers as was the custom then. Seeing his chaplain did not drink, the Baron pressed him to do so, assuring him that the fine Muscatel-Berncasteler would be good for his health. The chaplain, sighing, refused, saying it was not meet that he should be drinking while his Bishop lay sick in the town at their feet. 'Sayest thou so!' cried the Baron; 'I know a doctor that will cure him'; and quaffing down another mighty flagon he set off to the Bishop, carrying a cask of the precious fluid upon his strong shoulders. Arrived at the palace, he induced the invalid Bishop to consult the doctor he had brought with him. The invalid tasted and sipped, then, finding the liquor was good, he took a vast gulp, and soon a fresh life was glowing within him. 'That wine restores me,' quoth the Bishop. 'In truth, Sir Baron, thou saidst well, it is the best doctor.' From that time the Bishop's health mended; and returning again and again to the great phial—for he was in no wise afraid of its size—he soon was quite cured, and ever after he consulted the doctor when feeling unwell, keeping him always within easy reach. Since this wonderful cure, many patients have imitated the example of the venerable Bishop, and a single barrel of Berncastel-Mus-

cateler is considered sufficient to cure an ordinary patient. More must, however, be taken by those who require it; in all cases it has been observed that the patient so loves his good doctor that he never is willing to be separated from him for long."

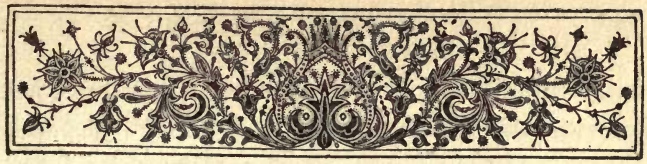
Another chronicler, in speaking of the habits and customs of the people along the Moselle, says that the average daily consumption of Moselle per individual was equal to sixteen English quart bottles, and cites the fact that sickness was very rarely met with. He also mentions the remarkable longevity of these people, and asserts that there must be an unknown virtue in the wine to produce these very pleasant results.

Healthful quality of the wine.

If this were true a few years ago, why should it not be true to-day? A simple answer to that question is, "Adulteration." Few, looking at the question honestly, will deny that the merchant differs little from a criminal if, for the sake of a few extra paltry dollars, he maliciously adds substances that even if they are not definitely poisonous, yet rob from the wine that peculiar virtue which makes for health. In what respect is such a man morally better than a murderer?—in fact, he is, if anything, lower in the scale; for the murderer in the heat of passion will strike

A word concerning adulteration.

the deadly blow and withal may be an honest man; but the adulterator who sends out this poisonous mixture may be guilty of murdering by inches his unknown victim who drinks of his "wines," which he knowingly and wilfully misrepresents. Legislation has never been able to cope with this question and it never will until the people themselves refuse to purchase or use any wine that has been manipulated. Of necessity, the public as a whole are more or less ignorant as to what constitutes pure wine; they are, in consequence, at the mercy of the dealer, who is often just as ignorant, and is only in the business to make a quick fortune. There are, however, many reputable houses that are conducted honestly and by men that understand their trade,—men who would scorn to sell anything but an honest wine and one that they knew to be pure. Strange as it may seem to the uninitiated there are no millionaires to be found among this part of the trade although instances can be cited where they have been in business for nearly three quarters of a century.



CHAPTER VIII

THE VINE IN AMERICA

AMERICA with her many climes and her different soils, her growing population, and her liberal mode of government is sure to be the land of destiny for the vine. Her progress in this branch of industry has already created a feeling of apprehension in the breasts of the thinking people of Europe and the rapid strides she has made in the last twenty-five years would have been called simply marvellous had they occurred in any other land but America. This is not written in the spirit of boastfulness, neither do I wish to be taken as a prophet. What one person discerns another can see if he will but take the trouble to look, and after all time alone can prove the assertion that America will in time be the leading wine-producing country of the world.

A great future.

The only factor lacking to aid in achieving this

end is stimulus; given that, and it is sure to come, for everything of the best is at America's disposal.

Stimulus only is needed.

Every degree of climate is to be found within her borders, and land that can be had almost for "a song" is waiting on every hand: lands, too, that require no expensive preparations, no heart-breaking toil, nor a costly system of irrigation to make them ready for the vine. Our many thousands of miles of railroad give an assurance of quick and cheap transportation; if need demands it California is less than five days from New York City. The noisy, squeaking bull-cart of the Spaniard, with its load of a thousand pounds, travelling at the rate of two miles per hour, will never find a place within our confines to bear the precious liquid to market. The freight car, holding forty or fifty barrels and making, night and day, twenty-five or thirty miles an hour, is at the command of our vineyardist, be he east, west, north, or south. Our vast forests with their millions of trees make cooperage a very cheap accessory, and remove at once all the many troublesome fears that often beset the European viniculturist.

A leading viticulturist of Europe after a year's study of conditions, etc., in America, made this remark in one of our leading papers, less than a year

ago: "America has every facility to lead the world in wine-making, and she will do it in a very short time." See how a few short years evince progress. Formerly it was the custom of our people to visit Europe for the purpose of acquiring an insight into œnology; now Europeans who have an ambition to be at the head in their chosen profession find it necessary to visit America, and study conditions and methods here, before they feel qualified to take control in their own country.

Present achievements in vinification.

How remarkable has been the change of sentiment, and how forcibly it has been impressed upon the minds of our cousins across the "big pond," can best be illustrated by the following extracts taken from a work on wines published in 1876 by a very able and learned authority. "In America wine is made in many places. . . . The wild vines on the Ohio attain an immense growth, and wine has been frequently made from the grapes they produce. Some species of wild vines are of prodigious size, their trunks being from seven to ten inches in diameter, and their branches hanging down sixty or seventy feet from the tops of the tallest trees. . . . Of these and wines grown near Philadelphia the author has no means of ascertaining the quality."

In all, there are sixteen lines devoted to America, and this in a book of nearly five hundred pages. North and South America, including Mexico and the West Indies, take only three pages of this book, and this in the face of the Vienna Universal Exhibition of 1873, where nearly a hundred specimens were exhibited, and several medals were awarded to the exhibitors. It is such ignorance as this, on the part of men who should make it their business to know better, that is deceiving in the extreme and very often proves costly to the deceived. In 1840 the estimated yield of wine was one hundred and twenty five thousand gallons, to-day—1901—the yield will not be far from sixty millions of gallons, almost a steady increase of one million gallons a year, maintained for sixty years; but this is misleading, as in 1875 the yield was only fourteen millions of gallons, the greatest producing era being after that date.

America first called Vinland by Leif the Lucky.

How seldom people think that the first name ever given to the continent now known as North America was Vinland, bestowed upon it on account of its luxuriant growth of vines. The honor of discovering America has been given to Columbus, but the real discoverers were the Norwegians, nearly five hundred years be-

fore Columbus first planted his foot on the western continent. Bjame Heyulfsen, in A.D. 986, was the first white man to land on our soil, but it was his grandson, Leif the Lucky, a son of Eric the Red, that named the land. It happened in A.D. 1000, and somewhere on the coast between New Jersey and Maine. Some historians go so far as to specify the coast of Massachusetts as the spot where he landed, and which he subsequently tried to colonize; but the exact spot is immaterial. That he did land there can be very little doubt, and that he had with him a German by the name of Tyrker is an established fact. This man on landing noticed that the vine grew here as it did in his own country, and called Leif the Lucky's attention to the fact; Leif, in order to please his friend, and also to have a name for the place, called it Vinland. Columbus's visit to Iceland sixteen years before he sailed for America undoubtedly was the cause of his desire to sail westward, for it is very reasonable to suppose that while there he heard much of Vinland, and for such a nature as his it must have been "great talk" stirring his soul to its very depths, making him more and more desirous of finding this lost land of which he had heard.

There can be no doubt whatever regarding the

introduction of the vine into America, as we understand the term; it is indigenous to the soil and is to be found in almost every nook and corner. More than eighty varieties have been found and classified, and the probabilities are that the list is by no means complete, for there still remain large tracts of land for the naturalist to explore. How important these hardy members of the *Vitis* family are to the wine-growers of the old country can hardly be realized by those who are only users of the precious juice, but not growers or makers of it. To America the vineyardists of France looked for relief, and with splendid results. Had it not been for American resistant vines, that fearful enemy to viticulture, the *Phylloxera vastatrix*, would have devastated the whole land and wine would have been as costly as jewels. From 1874 to 1877, millions of cuttings of our *Bourquiniana* were sent to France, where they were rooted and afterwards grafted with most gratifying returns.

Many varieties of the vine indigenous to the soil.

American vines in France.

During our colonial days the question of the vine and its cultivation often absorbed the attention of our ancestors, and many efforts were made by them to improve its condition.

In colonial days.

Where they relied solely upon their own efforts and took for their vineyards the native grape they were very often successful, but on the other hand, where cuttings and labor were imported, failure was almost the invariable result. In Virginia the early settlers were very anxious to improve themselves in viticulture, and were ready to incur any reasonable amount of expense to further their knowledge.

Under date of July 7, 1616, Lord Delaware wrote to the London Company: "In every boske and hedge, and not farr from our pallisade gates we have thousands of goodly vines running along and leaving to every tree, which yealds a plentiful grape in their kinde. Let me appeale, then, to knowledge if these naturall vines were planted, dressed and ordered by skilfull vinearoons, whether we might not make a perfect grape and fruitfull vintage in short time?" The London Company, ever on the alert to increase their dividends, sent over a large force of French *vignerons* and also a large collection of vine plants of the best kind. Unfortunately the terms upon which these men, then called *vignerons*, emigrated, were more favorable to them than to the colonists, and to make matters worse they were fully cognizant of their advantage, and proceeded immediately to profit by

Importing skilled labor.

it. They retained this advantage for ten or more years, when the people realized that they were being fooled and hoodwinked in a most unscrupulous manner, and passed the following resolution: "that the frenchmen transported into this country for the plantinge and dressinge of vynes and to instruct others in the same, have willinglie concealed the skill, and not only neglected to plant any vynes themselves, but have spoyled and ruinated that vyniard which was, with great cost, planted by the charge of the late company, and yet receaved all favour and encouragement thereunto, which has dishartened all the inhabitants." They did not however stop at this resolution, for they added a penalty as a punishment for their neglect to comply with their—the Frenchmen's—part of the contract, restraining them from planting tobacco "upon penaltie to forfeit their leases and imprisonment until they depart out of this Colony."

Not satisfied with importing labor and vines for the purpose of advancement in viticulture the Assembly passed an act awarding very substantial premiums to successful vintners. Later on, they passed a law forbidding the buying of imported wines, but this was more reactive than active, and in 1639 it

Legislative encouragement of viticulture.

was repealed. In the same act punishing the Frenchmen was another clause which read "that all workers upon corne and tobacco shall this spring plant five vyne plants per pol, and the next year, before the first day of March, 20 per pol, upon penaltie to forfeite one barrell of corne for every one that shall make default." It is easily seen how very anxious our forefathers were to make a success of viticulture, and to what measures they resorted. But laws good or bad could not compel the unwilling farmer to plant or raise something he did not know much about, so viticulture in the early days of Virginia was not the success that a great many wished it to be. Tobacco in those days was the one crop that was thought to be worthy of attention, and all care and labor was given to it by the general farmer.

The first mention of "American wines seeking a foreign market" is traced to Virginia, which sent, in 1622, a small quantity to England, but in consequence of musty casks and an exceedingly long voyage, the wine was in anything but a good condition when it was landed. In 1658 the premium awarded for wine was ten thousand pounds of tobacco for "two tunne of wine" raised in any colonial vineyard. The old Virginians believed in

having everything their own way, and had not the faintest idea of letting any one else have anything to say about it. They arbitrarily set the price they would pay for goods, and especially wine. In 1645 they fixed the prices as follows: Thirty pounds of tobacco per gallon for Spanish wines, and fifty pounds of tobacco per gallon for all French wines. They further enacted that should the wine be otherwise than pure, they would confiscate it; for what purpose they omitted to state. Thirteen years later, 1658, the prices were changed again, this time reading sixty pounds of tobacco for a gallon of Spanish wine, and thirty pounds of the same article for a gallon of French wine. The tavern-keepers must have had some means of procuring their wines at which the F. F. V's quietly winked. For the tavern-keepers of Jamestown were allowed to charge only thirty pounds of tobacco for their Spanish wines.

The prices were revised again in 1667 and this act is certainly a fine specimen of lawmaking, for after raising the prices of two certain kinds of drinks, viz., Virginia "drams" and "syder," an explanatory clause is inserted as follows: "The two last drinks having the greater rates to encourage any thing that is the produce of the country." This was enhanc-

ing the price to increase the consumption,—but they did queer things in those days. Wine debts were also a puzzling source of legislation and the many laws passed and repealed regarding them would fill a volume. One act that was passed in 1666 ended with a characteristic proviso, to the effect that wine-debts could not be recovered unless the debtor knew, while drinking, what he was expected to pay for his drinks.

There was a certain one-sidedness about all these early laws that the most casual reader could not fail to discern. They favored the wealthy and oppressed the poor. The rich man was not to be restrained by laws, in fact, such a thing was not to be thought of; only the poor needed laws, and accordingly they were given to them in plenty. Even a man's credit was fixed by law, for in 1691 a law was passed to the effect that a person, who was not master of two servants nor worth fifty pounds sterling, was not to be given credit for more than the value of three hundred pounds of tobacco. Internal taxes also received a great deal of attention and wine was the object thought worthy of lessening them, so in 1691 the following act was passed: "Forasmuch as a more suitable expedient cannot be found to lessen

A one-sidedness about colonial laws.

the levy by the pole on the inhabitants of this their Majesties dominion of Virginia, and to defray other contingent charges of the government, than to lay an imposition on all wines imported into this country, Bee it therefore enacted by their majesties lieutenant govenor, councell and burgesses of this present Generall Assembly and the authority thereof, and it is hereby enacted. That . . . for every gallon of wine of all sorts whatsoever, brandy, rum, syder or any other spirits or liquors imported into this dominion, *except alwaise what shall come directly from England*, the sum of foure pence, being imported in forreign built ships and not belonging to the inhabitants of this countrey, and that for all and every the afore specified liquors imported in ships or other vessells wholely and solely belonging to the inhabitants of this dominion, and in which the importer hath an interest or part, ther shall be paid and satisfyed in full satisfaction of all rates, duties and imposts ariseing by virtue of this act two pence for every gallon only, and that all liquors imported into this dominion in ships and other vessells really and bona fide built within this dominion, and wholely and solely belonging to the inhabitants thereof, and in which the importer hath an interest and part shall

Encouraging a merchant marine.

be fully and cleerly exempeted and freed from the rates, duties and imposts upon all forreign or imported liquors." The merchant marine of Virginia at that time was not so very strong or numerous and the above was held out to shipowners as an inducement to live and do business there.

Wine is often used in queer ways and the above enactment is only one of the many and various uses to which it has been put. Here it is used to build up a country. Quite likely there are some who think that it has the contrary effect, but there is no going back of the foresight and enterprise of these "good old Virginia gentlemen." They knew its intrinsic value and worth in every particular and they never hesitated to make it have as many edges as possible and to make every edge cut both broad and deep. First it was to lower the internal taxes, then it was to induce a very desirable class of people to settle within their dominion who would naturally have to pay taxes and would in other ways add to the wealth of the land.

For many years the "strong drink" of the Virginians was Madeira, which Roger Beverly describes as "a noble strong wine." It was certainly strong enough for any gentleman, besides being perfectly healthy and also a drink that the ladies could

indulge in without fear of any evil effects if not taken in too great a quantity.

The many conflicting laws of the times had an unlooked for result, inasmuch as they produced a sort of an excrescence on the wine trade of the period in the shape of itinerant venders who almost overran the country and in a great many instances did actually defy the authorities. Moreover, their wine was often better than that bought from the taverns or licensed dealers and this of course had a great deal to do towards their increase. The tavern-keepers aided these venders, as their trade as patrons of the inns was not to be despised owing to the fact that all their transactions were in cash, instead of tobacco, and they were paid when the debt was incurred. Another reason why the tavern-keeper was willing "to lend a helping hand" and aid the vender lay in the fact that the people who traded with the vender, with a few exceptions, were undesirable to the innkeeper, their presence in his establishment acting only as a detriment to his trade, and it was to his benefit that the vender should supply as many of them as he could. In those days only the very wealthy were expected to enjoy the privilege of drinking wine outside of their own home, and in

Itinerant wine-venders.

consequence the taverns or ordinaries were run for their pleasure. On the other hand the prices that could be charged for wines and meals were fixed by law, and any one, no matter how objectionable he might prove to be, was at liberty to buy, provided he had a sufficient amount of tobacco to pay for his purchase.

Though the early experience of the people in trying to make wine had proven disastrous and profitless, its effects soon wore away, and after a lapse of one hundred and fifty years it was tried again. This time one hundred acres of land were purchased, a dwelling was built, three slaves were bought and three apprentices were hired, and the whole outfit was given to a Frenchman by the name of Andrew Estave, with the understanding that should he in six years from November 10, 1769, succeed in making ten hogsheads of good merchantable wine the vineyards, houses, and slaves were to be given to him "as a reward for so useful an improvement"; so reads the act. Estave was very willing to accept of these conditions and terms, and proceeded at once to put them into effect, but his efforts were without any tangible results. He succeeded, it must be admitted, in making wine, but it was of such an inferior

A second attempt at home production.

quality that its sale was an impossibility. At first it was thought that Estave had played the same trick as his predecessors and compatriots, and the old case was thoroughly threshed over again, but Estave was made in a different mould. He considered his honor and ability both at stake, so he took his case to the Assembly, who fully exonerated him from all blame, and admitted that the land purchased for the vineyard was unfit for the purpose.

Thomas Jefferson advocating cheap wine.

The sentiment of the landowners and people of Virginia is very aptly defined by the following quotation from the *Memoirs of Thomas Jefferson*, although they were written some years after the failure of Estave, of which undoubtedly he was fully cognizant. He says, "I rejoice, as a moralist, at a prospect of a reduction of the duties on wine by our national legislature. It is an error to view a tax on that liquor as merely a tax on the rich. It is prohibition of its use to the middling classes of our citizens, and a condemnation of them to the poisons of spirits, which is desolating their homes. No nation is drunken where wine is cheap; and none sober where the dearness of wine substitutes ardent spirits as its common beverage." President Jefferson had the honesty of his convictions, and he further had a

discernment which enabled him to see affairs as they really were, and to draw his own conclusions. His life abroad broadened him, and at the time when his *Memoirs* were written he was fully qualified to advocate the cheapness of wine and to believe in its efficiency. His personal judgment and taste regarding wines were remarkably fine, and "whenever in the course of human events it became necessary" for him to serve wine, the recipients were always certain of getting something good and rare. Like the rest of his countrymen his taste ran to Madeira, and his cellars at Monticello were always full of it, the greater part of which he purchased himself on the island of Madeira, direct from the viniculturist. It is claimed that some of the wine that Mr. Jefferson bought is still in existence, but not for sale, as a value is set upon it of one hundred and twenty-five dollars per bottle.

Viticulture has not been at a standstill in Virginia, and to-day there are thousands of acres in vineyards that are making wine of a superior class, and in a few years when circumstances are somewhat changed, Virginian wines will be almost as common as those from other more fortunate States.

North and South Carolina, or as they were known then, the Carolinas, were as desirous of improving

their viticultural advantages as were the Virginians. Several shipments of native wines were made to England, where it was said, "the best palates well approved of it." So elated were they with these successes that the impression got abroad that "if the planteres continued the propagation of vineyards as industriously as they had begun it, Carolina would in a short time prove a magazine and staple for wines to the whole West Indies." Ignorance of the art of cultivation and subsequent manufacture was, however, a distressing factor in the scheme. It was thought that the French refugees would in a great degree remove this evil, and later on when the first colony of Switzers were settled in the province the feeling was again revived; France and Germany were doomed, in the minds of the Carolinians, to almost certain oblivion, so strong was their faith in their own land and their own facilities. The main causes of the failures that followed are given in the quotation below taken from the historian Alexander Hewitt, who wrote in 1779, "European grapes have been transplanted, and several attempts made to raise wine; but so overshaded are the vines planted in the woods, and so foggy is the season of the year when they ripen, that they seldom come to maturity,

Early wine-making in the Carolinas.

but as excellent grapes have been raised in gardens where they are exposed to the sun, we are apt to believe that proper methods have not been taken for encouraging that branch of agriculture, considering its great importance in a national view."

One would hardly think it would be necessary for laws against the use of wine and liquors to be passed where there were no hotels or saloons, yet such was the condition in Maryland in 1638, when the first act which defined intoxication was passed, containing the phrase, "drinking with excess to the noticeable perturbation of any organ of sense or motion." Twenty years after, the laws were made more severe, and their application broadened, and although taverns were to be found they were few and far between. In the session of 1658 the Assembly enacted the following: "Be it enacted by the Lord Proprietary by and with the consent of the General Assembly, that he that shall be lawfully convicted of drunkenness by two sufficient witnesses, shall for the first offence be sett in the stocks six hours, or pay one hundred pounds of tobacco, half to the informer and the other half to the Lord Proprietary; for the second offence to be publickly whipt or to pay three hundred pounds of tobacco as aforesaid. Being the third time convicted

Early laws in Maryland.

as aforesaid, the offender shall be adjudged a person infamous and thereby made uncapable of giving vote or bearing office during the space of three years next after such conviction." The cause of drunkenness was laid at the doors of "New England men who traded into this province in ketches and barkes, brought *Mederia wines*, sugar, salt, chairs and candlesticks, and dispersed themselves into several small creeks to sell and dispose of their commodities."

Four years later the Assembly offered an inducement to tavern-keepers to open establishments by repealing the debt-clause and making the collection of debts a very easy and simple matter. The new law stated, in substance, that all wine-debts of which proper account had been made and had been rendered by the creditor and payment refused by the debtor should be "allowed due and paid by way of execution without further trouble att lawe." The preamble of this act is certainly a fine effort of the statesmen of the times. In addition to being a law it also gave a promise of patronage that no enterprising man understanding his business should have failed to take advantage of. The pith of the introduction is as follows: "*Whereas*, in all countryes itt is found that there is a necesity of allowing

and keeping victualling howses for the entertaynment of all persons, as well of strangers as others, and more especially in theis pts in respect to the distance of our habitacions, being many times constrayned to appear for the adminastration of justice for houlding and attending courts. . . . And for want of such victualling howses, divers persons are either exposed to greate hazards to their healths or much burthensome to some perticular adjacent neighbors, where such administracon of justice is usually to be had."

Remark how considerate they were in those days about being "much burthensome to perticular adjacent neighbors," and then to the "greate hazards to their healths for the want of such howses"; of a truth, the more one reads the colonial laws the more readily will one appreciate them, and admire their beautiful directness.

The Marylanders were ardent vineyardists and were very anxious to make and grow their own wines, although previous to 1662 they had made no effort except in a desultory way. Lord Charles Baltimore, the eldest son of the proprietary, was the first one to attempt it as a business venture with the expectation of deriving anything like a living profit from

Lord Baltimore a vineyardist.

it. In the year 1662 he instructed the surveyor-general to lay out three hundred acres of land in St. Mary's which at the usual quit-rent was to be reserved for the sole purpose of planting vines. His venture was, in the main, successful, for in a very few years they made and sold large quantities of wine that was said closely to resemble a very fair Burgundy.

Money in the colonial days "was very scarce and hard to come by" and tobacco, in a great degree, had to take its place; it was almost a legal tender and people in business had, as a rule, a hard time bargaining. In 1666 the price of wine per gallon was from sixty pounds of tobacco for Madeira and port wine to one hundred pounds of the same commodity for Malaga and Canary wines. These prices were established, as in Virginia, by the Assembly, but the price per pound of tobacco was an unsettled question, hence an almost endless cause of disagreement and haggling over prices. The patriotic feeling, too, in those days ran deeper than it does now; at that time, and in the Southern colonies especially, it was only necessary to stamp a thing or article "imported" to have it despised and cheapened. Home production was encouraged in every possible way, even to the ex-

Prices in those days.

tent of paying higher prices on the theory that the money so expended remained in the community and in the end the goods were cheaper than those from abroad. As to the soundness of their theory we will leave it to our political economists to decide. The fixing of prices for "dyett and drinke" was not satisfactory even to the lawmakers and it is recorded that the Assembly itself discussed the prices charged it by a certain "tavener" in open session. On this occasion it was "liminade" which contained no "strong drinke" that called forth the objections and which they settled by allowing the inn-keeper twenty-five pounds of tobacco.

At present there is very little attention given to the cultivation of the grape in a viticultural sense in Maryland and for no sufficient reason except the utter indifference of the inhabitants. The soil in many places is almost ideal for the purpose and the climate is all that can be required, and if a good wine could be grown there two hundred years ago there is no excuse for not making it there now. What with our advanced knowledge and improved machinery Maryland opens up a field for the vineyardist that is nearly perfect.

One would hardly expect to find our old Puritan Fathers upholding the making of wine, yet we find

in the various records that they termed it "one of the good creatures of God" and they deemed it necessary for a person to drink of it, but not to "waste any of the good creatures of God." They were great advocates of its use in a sensible way, and all were more or less expert in making it. Although no concerted action was taken to raise large vineyards under government control or assistance, yet wine was made in plenty, and the people of Massachusetts were greatly addicted to its use, as the many "hoalsome laws" indicate. They even upheld and encouraged the sale of good wines to the Indians, but the laws against selling them "Stronge waters" were severe in their penalty.

Wine among the Puritans.

At one time in her early history the people of Massachusetts used wine almost as the people in the South used tobacco, though it must be said that wine in this particular did not reach the dignity of tobacco as a legal tender. In fact laws were passed in order to suppress its use in this fashion, as it had a strong tendency to make people use more of it than was good for them. Although advocates of its use, the Puritans never hesitated to tax wine for all it could bear. The accompanying copy of an act is the repeal of a former law, taxing all wines one twentieth part.

Their wine tax.

"Its ordered, every person yt shall receive any wines from any vessell a shore on any part of ys iurisdiçtion shall pay, to ye officer appointed to receive it, for every butt of sack 10s & so portionably for lesser vessels & for every hogshead of French wines 2½s and so portionable for lesser vessels within 6 days after his receite there of, either in mony, good merchantable beaver or in ye best of ye same wine at ye merchants price; & if ye be any pson that shall not within four dayes after ye receite of any wine a shore enter ye same into ye booke of ye said officer so much as shall be found or pved to be received & not entred into ye said officers booke shal be forfeite to ye sole use & benefit of ye country & officer halfe to ye country & halfe to ye officer, or ye worth thereof in like good pay as before; & ye former order for ye 20th part is hereby repealed also & yt ye officer be appointed to have alwayes a deputy, where himselfe cannot be psent." Aside from this repeal there was also an internal duty that made the taxes amount to nearly one half, and also a license fee of fifteen pounds in Boston, Charlestown, and Salem; altogether one can scarcely blame the Puritans for upholding the use of wine, when for every dollar's worth sold they received about fifty-two or -three cents. The thing to wonder at

is the fact that they punished over-indulgence. To look at the case in a cold-blooded way one would think that all excess should be rewarded, and the tippler held up for admiration, as a whole-souled, patriotic subject, whose example should be followed by all in the community. There is little doubt, however, but what the old fellows knew their business, and they stimulated the trade by just enough opposition to make it attractive to their hard-headed fellow-neighbors, and yet make it possible for themselves to retain that air of ultra-respectability of which they were so fond.

"Farming out" the taxes.

The evil of farming out their taxes was often indulged in, the authorities preferring a lump sum and no work, to a much larger sum with some labor attached to it. The whole import duties of the colony on wine were sold to Major Sedgwick in 1648 for one hundred and twenty pounds annually. The act authorizing this transaction reads in part as follows: "One hundred and twenty pounds annually shal be paid to the capt and garrison at the castle as pt of that wch the country is engaged to pay unto them." The lawmakers of Massachusetts were very careful of their own well-being, as the following license granted to one John Barnes of Plymouth will testify: "John Barnes of

Plimouth is allowed by the court to make & to sell wines, brew & sell beere unto goers and comers, untill the court shall see reason to the contrary in regard to his intent to bake biscake, and for yt other wise it would bee prejiditall unto him."

Six years after farming out the import duties on wine, etc., there was considerable competition for the privilege for the coming term, for it was seen that Major Sedgwick had accumulated a very fair sized fortune from his investment. The privilege was granted to five different parties, but the law was so vague that before the expiration of their term the five asked to be released from their contract with the country, being unable to collect the duties. The court discharged them, and thereafter the officials attended to the collections themselves. In 1658 the General Court thought to give the wine-makers another incentive, and thereby increase their business, so the following was passed: "*Whereas*, There is much inconvenjence to divers sorts of people by the lawe that pro- hibitts any to sell wine under a quarter caske, excepting only such as had license thereto, as also to retayle strong waters, or cydar, it being the mjnde of the court only to prevent abuses, and not to debarre the lawfull sale and use there of,

Encouraging retail dealers.

either for payments of debts or supply of persons necessitjes, itt is there fore ordered by this court and the authoritje thereof that hence forth it shall be lawfull for any wholesale merchants of wines, or the present stillers of strong waters, being masters of familjes, or such as receive the same from forraigne parts in cases, botles, &c or makers of cydars, to sell by retayle, provided the quantije of wine and cydar be not lesse than three gallons at a tjme to one person nor strong waters lesse than one quart and that it be only to masters of familjes of good and honest report, or persons going to sea, and that they suffer not any person to drinke the same in their houses cellars or yards."

Of course there could not be much progress looked for where the laws were so often changed, and farmers were very loath to plant vineyards of any size, not knowing how they would be affected by law when they came into bearing. Orchards, too, suffered accordingly, as it only required a very few trees to supply their wants, and it was in 1657 that cider was first mentioned as a drink to be taxed by the lawmakers. Dishonesty on the part of officials was almost a daily occurrence, and altogether the times must have been somewhat hard. In 1680 there were in Boston six wine taverns, four inn-

keepers, and four retailers of wine and ardent spirits; in Charlestown there were three public-houses, and one retailer of wine and spirits. Four years later the inhabitants of Boston complained that the facilities were altogether too limited, and the General Court granted five more retailers' licenses. The introduction of rum into the colonies had more to do with the killing of viticulture than any other agent. It was easily and cheaply procured, and it soon became the staple drink of the people. In New England and particularly in Massachusetts the method of manufacture was soon discovered, and as according to the law of the commonwealth, each and every man had a perfect right to distil or brew whatever and whenever he chose, and as the manufacture of New England rum is simplicity itself, it was only a matter of time for it to push wine-making and grape-growing to one side, much to the detriment of the morals and health of the community.

New England rum vs. wine.

The modes of punishment adopted in Massachusetts for "distempering them selves with drink" were in many cases unique. Robert Coles was condemned in 1633 to wear a large letter D on his outer garment for a whole year. The severity of this punishment was

Punishments for drunkenness.

owing to the fact that Coles was a member of the church and therefore should be dealt with as harshly as possible, as an evidence that no partiality was shown to church-members; in those times, by the way, one had to be a church-member in order to vote. The carrying of "forty turfes to the fort" which was being built at Boston was another favorite method of punishment; the stock or "bill bows" was the most common mode of correction, while the wearing of a sheet of white paper with the word "drunkard" printed on it in large letters was also a conspicuous method of informing the neighbors that Father Puritan had been indulging himself more than was deemed good. Fines and the lash were also inflicted, and disfranchisement was the result that was sure to follow if one continued in his "evil waste of the good creatures of God."

Laws were also passed and enforced as to the length of time a man should spend in a tavern. The inn-keeper was not to allow any person to continue "tippling above ye space of halfe an hour"; he was also instructed to restrain his patrons from idling or drinking excessively. The law as regards the quantity was "excessive drinking of wine when above halfe a pint was allowed at one time to one person to drinke." Treat-

Curious "blue laws."

ing and health drinking were evils not to be tolerated by "such as are bound by soleme covenant to walk by the rule of God's word." Tavern-keepers were compelled to clear their houses on lecture days of every person that was able to go to meetings, on penalty of five shillings for every offence. At "nyne of the clock" all inns and taverns were to close. At New Plymouth inn-keepers were fined five shillings if they allowed any "townsman to stay drinking in their houses above an hower at one tyme." Drunkenness was defined by law as follows: "And by Drunkenness is understood a pson that lisps or faulters in his speech, by reason of drinke, or that staggers in his going, or that vomitts, or that can not follow his calling." The Auditor-General was authorized by the General Court to sell the wine that he had received in payment for duties to elders, deacons, and other good persons. Inn-keepers were also compelled to post a list of those to whom wine or liquor was not to be sold. The lists were furnished by the selectmen, and a penalty of twenty shillings was incurred if the inn-keeper refused to post them in a conspicuous place.

The glowing terms in which returning travellers from America spoke of the vine and its great natural

possibilities—how in a few years the American colonies would be able to make wine enough to supply the world—had a great effect in England. Even King Charles II. was influenced by these wonderful predictions, and Parliament too was led into believing them, and so when the second charter was granted to Rhode Island in 1663 there were engrafted in it very liberal inducements to any one who would pursue the art of viticulture in that province. Except in a rather desultory way these inducements were not taken advantage of by the people most interested, for they realized that the long cold, hard winters were not favorable to the cultivation of the grape on a large scale, and besides their time was fully occupied in other branches of agriculture, which they considered more important towards the maintenance of life and happiness. They had no idea, however, of not knowing what was going on, as they were a prying set, and the power to search a person's house for anything whatsoever was embodied in almost every law.

The following act plainly shows that at no time was a householder free from this pernicious privilege, granted to some person who might or might not be an honest man: "That in each town, or other part or parts of this colonie

The right of search.

wheresoever any wine or liquors or other sorts of stronge drinke is either at present beinge in ye possession of any person or persons in this colonie; or shall at any time there after be brought from elsewhere into this colonie; that person or persons who so ever he or they bee within this colonie, that hath in possession any such commoditie as is premised, shall within one week immediately after ye publication of this order, cause it all to be recorded in ye Towne's records, in which town he dwells, or is other wise beinge, or belonginge therein, or there to, and further, any such drinke that shall afterwards be any wayes brought into ye precincques of any Towne in this colonie from time to time shall be recorded as aforesaid, in ye said respective Towne booke or bookes; and if any person uppon search shall be found to have concealed any such drinke, and not recorded ye same within two days after ye bringing ye same as afore prescribed, that person or persons what ever he or they bee, shall forfeit all such liquors, or other such afore saide concealed drinke; and ye one halfe of it soe forfeited shall remaine in ye Treasurie of ye Towne; and ye other halfe to ye men apoynted to search out and seize on such concealed drinke; or, if any other person doe informe those, or either of those searchers, &c, he

shall have an equal share for his part of ye saide halfe forfeiture, equivalent to either one of them; and ye Towne Clarke shall have after ye rate of three pence an anker for recordinge of all such drinke." There is a smack of Blackstone about this law that an entered apprentice will understand at once.

The collection of customs duties was anything but a sinecure, as the following extract taken from a letter written September 7, 1719, by Caleb Heathcote shows: ". . . and 't is very wonderful to me, who am thoroughly acquainted with the temper of the people, that none of his Majesty's officers of the customs have been mobbed, and torn to pieces by the rabble, and of which some of them have very narrowly escaped; an instance where of happened in this town to the present collector who having made seizure of several hogsheads of claret, illegally imported, and notwithstanding he had the governor's warrant, and the high sheriff besides his own officers to assist, and took the claret in the day time, yet the town's people had the insolence to rise upon them and insult both them and the civil officers; and having by violence, after a riotous and tumultuous manner, rescued and possessed themselves of the seizures, set the hogsheads, and stove

them open and with pails drank out and carried away most of the wine, and then threw the remainder into the streets." And then, in order to add insult to injury, the letter goes on to tell how "This tumult was no sooner over, but one Mr. John Wanton, who uses the sea, and is master of a sloop, a magistrate, of the people's choice (as may be reasonably supposed), for keeping up the rage and humor of the mob, did immediately issue out his warrant for the apprehending Mr. Kay, the collector, under pretence of his taking other and greater fees for clearing vessels than the laws of this colony allowed of, and which amounted to only two shillings sterling."

It was not so much the amount involved as it was the principle, and events were even then shaping themselves slowly but surely whereby one people were to dissolve their political relations with another. The theocratic form of government that the Puritans and Pilgrims instituted for themselves must have been, in the main, a hard and difficult mode to follow. Taken as a whole it is easily discerned that the Rhode Islanders were more liberal in their views than their neighbors in Massachusetts or Connecticut, yet their self-sufficiency would occasionally crop out and the lawmakers would bestow upon them-

selves, or upon some favorites, powers and authority that must have been galling to the people. The following is an instance of this: "And be it further enacted by the authority aforesaid, that it shall and may be lawful for any assistant, justice of the peace or warden, to summon and convent before him any person or persons he shall think fit, to give evidence against any person or persons that shall sell by retail as aforesaid any strong liquors, without license, and to cause such person or persons to give their solemn oath or engagement thereto, and such persons who shall refuse so to do, when thereunto required, to commit to his Majesty's goal in Newport, until he or they purge themselves by oath or engagement. And be it further enacted by the authority aforesaid, that if any person shall think himself aggreived at the sentence or judgement of any assistant, justice of the peace or warden, in any matter or thing founded upon this law, it shall and may be lawful for such person to appeal to the next General Court of Tryals, he or she paying cost, and giving in bind to prosecute such appeal to such court, and complying with the rules prescribed in appeals had from justices' courts to the General Court of Tryals in civil causes." It is hardly believable that such an

A Rhode Island license law.

infamous law could be put upon the books of any country.

In Connecticut, the *Land of steady Habits*, conditions and affairs were very similar, only, if such a thing could be possible, the severity of the moral code was somewhat more rigid, and life from our present standpoint more unendurable. The early settlers were very emphatic regarding wine, and their idea "*abusus non tollit usum*" was carefully considered before any methods were adopted restricting its use. They rather encouraged its use, for they recognized its efficacy and considered it necessary to man's well-being. When they declared war against the Pequods the use of wine by the troops was embodied in the declaration, a certain amount being allotted to each man every day.

In the Connecticut colony.

For many years "strong waters" were not sold in taverns, wine and beer being the staple articles. They knew the use of "strong waters," but confined them to sickness alone, as they were thought to be very curative in their actions upon the invalid. Wine was an everyday affair, and its use was seldom abused; but when the "Rum Kill Devil" was installed, the drinking habit took a decided change for the worse, and the lawmakers had their hands full legislating against it.

Unfortunately these people were confronted by two questions of great moment, and, owing to their peculiar financial conditions, their solution was very difficult. Wines, according to their early teachings, were always fit subjects of taxation, and as money was necessary to enable the government to exist, wines must be taxed, and accordingly their use restricted. This was one question, the other was the abolishment of the "Rum Kill Devil" habit. Here was a substance that was not alone intoxicating, but very dangerous, particularly as it was then made, to health. In plain language, it was poisonous. Wine on the other hand was recognized as being beneficial, and was thought to be a necessity. It could be made and sold as cheap as rum, but money had to be procured, and in consequence wine was taxed to its full value; of course rum was also taxed, but the conditions were very much in favor of rum. Morals and health never have cut much of a figure in excise and import laws, and why should they then? If wine had remained free of duty, and a person could have procured cheaply what he or she required, there would not have been the temptation to use stronger drinks, and intoxication would seldom have been witnessed.

Wine and rum.

A wine-drinking country is a sober country; this fact was known and recognized by our first settlers, especially by those who settled in New England, but their descendants lost sight of this fact, and they soon made it otherwise by their avariciousness. And so, instead of lowering the duties on wine and placing it within the reach of all, and by so doing have a sober, industrious community, they raised the duties and thereby encouraged the use of "Rum Kill Devil." Ostensibly the laws were made against rum and its manufacture, but their very enactment encouraged it and increased its use. Massachusetts, Rhode Island, and Connecticut all passed laws against the use of malt and corn for distillation purposes, thus virtually compelling distillers to use molasses and make rum. Very many lamentations were indulged in by the legislatures over the obduracy of those who drank and who in spite of "hoalsome lawes refused to be reclaimed from their excessive drinking and expenses of precious time." In 1727 the import duties on wines were appropriated as a contribution to Yale College, thereby adding to the already long list of the uses of wine.

The colonies were then separate governments, and of course what applied then has no application to-day. Each colony thought itself superior to

its neighbor, and often enacted laws to guide its neighbor in the field of jurisprudence. Connecticut in this respect was particularly self-important, and often took the initiative in a manner to indicate superior knowledge and statesmanship. The economic needs of the other colonies were not considered, for was it not sufficient that Connecticut required these laws? Her neighbors should willingly and cheerfully, without consultation, accept them and enroll them upon their statute books. In 1727 the Connecticut Legislature enacted a law prohibiting the distillation of molasses into rum, but New York and Massachusetts paid no attention to it, and in the fall of the same year the law was repealed. The preamble to this act is as neat a piece of legislative ingenuousness as one will be able to find in many a day's hunt through the "dry readings of the law." It reads as follows: "Where as, this assembly in passing the act aforsaid, observing a growing mischief likely to accrue to the government, not only by distilling of molasses in this colony, and vending the spirit to the hurt of the colony and rendering molasses scarse, but the practiseing the same in the neighboring governments, great quantities said liquor being imported into this colony, and rendering the molasses

Self-sufficiency of the colonies.

more scarse, hoping the said governments would come into the same measures with this colony for prohibiting the distilling of molasses; yet nevertheless the said neighboring governments still allowing the distilling of molasses, while prohibited here in this colony, draws, or is likely to draw the whole trade of molasses from the West Indies, whereby the act aforesaid is eluded, and the good ends proposed therein prevented."

It was soon manifest to them that the immoderate use of rum "was a growing evil, beyond the redress of all good and wholesome laws," but the law-making habit was as strong as the "rhum" habit, and they were both indulged in to their own detriment.

As in Massachusetts, the native grapes were often pressed into wine by the people of Connecticut, but vineyards were an unknown quantity. Some experiments had been made by private individuals, with European cuttings, but with so little success as to discourage every one from pursuing them further. The Draconic severity of their various laws and their drastic modes of punishment were maintained until almost the last minute of their existence as a colony, and in fact many of them are on the statute-books to-day, although but seldom observed. Young persons were

Connecticut blue-laws.

not allowed to meet upon the streets or elsewhere except for worship and pious meditations. Men convicted as drunkards were branded as "tavern haunters" and their names were posted in every tavern in the colony. "Ten stripes" for intoxication was a moderate punishment. Indians, if they should be found "walking up and down in any town after the day light shutting in, except he could give sufficient reasons, should forfeit twenty shillings or else be severely whipt." They were not allowed to be furnished with more cider than they could consume "before the eyes and in the presence" of the party selling them the liquid. It was ordered in 1675 that every Indian found drunk should "as a penalty for his offense, work twelve days for the person that complained of and proved his drunkenness." The poor Indian had a very nice time of it, indeed, when he came in contact with these advocates of freedom of thought and worship.

Sunday laws.

The Sunday laws were so stringent that it is a wonder the people did not rise in their wrath and annihilate the General Court and forever be done with them. Here are a few examples: For neglecting the public worship of God in some lawful congregation, ten shillings. For playing or working on the Lord's Day, ten shillings.

For using rude or profane language, forty shillings. For travelling on Sunday, unless belated and forced to lodge in the wilderness, or on highways the night before, twenty shillings. For going to or from home, except from or to worship, five shillings. For drinking in taverns, five shillings. For tarrying outside of a church at the time of worship, three shillings. For loitering or congregating in the streets or elsewhere on the evening before and after the Lord's Day, five shillings. Oh! ye who sigh for the "good old days," how do you like these laws and regulations of your sires?

Long before William Penn had received the grant to Pennsylvania, a colony of Swedes had settled on the west bank of the Delaware River, and on Tinnicum Island. They could not have been fairly fixed in their new home before they began the manufacture of wine from grapes they found growing so plentifully about their abode. That they practised viticulture on an extended scale, there can be little doubt, and that their wines were good several historians testify. Queen Christina, in her instructions to John Printz, the then governor of New Sweden, pointed to the "culture of the vine" as one of the branches that should be fostered and encouraged in her colony,

Early viticulture on the Delaware.

and especially instructed the governor to give his personal attention to this industry.

Jacob Alrich, who succeeded John Paul Jacquet as vice-director on the Delaware, was a great lover of beer and wine, and also an advocate of low prices, especially for wine. He also wanted to brew his own beer, and his letters show that he repeatedly urged his employers to send him a brew-kettle. He regulated the prices of both beer and wine, as was the custom. A can of beer sold for nine stivers and "the can of wine in proportion." He gives his reasons for so doing in a letter dated August 13, 1657: "And whereas considerable provisions and liquors are being forced here at excessive prices by private indiveduals, as well retailers as tavern-keepers and tapsters, and as there is neither baker or brewer here and their drink makes hungry bellies which recoil on the store, and as working people must sometimes take a drink of beer or wine to comforts their heart, I resolved with the advice of the municipal government and on the representation of those authorized by the commonalty that the tapsters and tavern-keepers should not retail, etc."

Very few ordinances had been passed up to this time by the colonists, as drunkenness had not become a ruling passion. There is one, however, that

was passed about 1673 that is worthy of reading. It was enacted in "Achter Call lately called New Jarsey," and reads as follows: "It is ordered that whosoever shall be overtaken with strong antoxicating drink, whereby to deprive himself of common sense and reason, each one shall pay for the first default, two shillings six pence, and all those who shall incouragebly persist in this vice shall for the comen time pay a fine or penalty of five shillings, and the thieren time ten shillings and accordingly for every time after."

A few years later William Penn, through the fortune of war, was granted the territory of Pennsylvania, and New Sweden had passed away forever. Penn was greatly impressed with the wines that he saw and drank in his new possession, and tried in every way possible to give a lasting impetus to the industry. He had many cuttings of French and Spanish vines sent to the colony, and elaborate experiments were made, in and around Philadelphia, to grow vineyards. The soil, however, was not adapted to foreign grape-roots, and the experiments in the main were failures. Some time previous to his experiments Penn's attention had been called to a wine made in the vicinity of Germantown, from a native red grape

William Penn encourages vine growing.

—probably the Delaware—and it convinced him of the great possibilities that were only waiting to be developed. The mistake that he made was that he tried to install new conditions, rather than develop those that were already in existence. Had his efforts been devoted to the advancement, by improved viticultural methods, of the native grapes, and had he instructed his people to perfect themselves in vinification so that they could turn into a proper wine the grapes that were indigenous, the story of the vine in the eastern part of America would be far different reading.

Necessity for original method in America.

There exists to-day, and has always existed, a feeling of depreciation on the part of American vineyardists in their own native productions. The spirit of belittlement seems to pervade the whole fraternity, and an unconscious worshipping of European ideas and methods is apparent to the most casual observer. Our native grapes only require intelligent handling to produce better wine than is made anywhere else in this wide world, but we have got to give American grapes American treatment. The French or German or Spanish methods will not avail here; we must adapt ourselves to the conditions as we find them, and not try to adapt our conditions to the ideas of some

imported man, who knew his business in his native country, but has not the sense to realize the importance of differing conditions, and that what was successful in his own land might prove a failure here. This note of warning was sounded many years ago by W. J. Flagg, in his *Three Seasons in European Vineyards*, when he said: "I was more than ever convinced, by what I saw, that if we would make wine in America, we must first make the makers of it, and not import them ready made from abroad." Farther along in his book he says that the vintner would have his secrets that he would carefully conceal from his employer, and in the end the employer would be as ignorant as he was at the beginning.

It has been an expensive lesson to us, but we are gradually overcoming the evil and learning to place a little value upon our own abilities. The following remarks of Robert Proud, in his history of Pennsylvania, although written of the times between 1760 and 1770, are strongly applicable to the conditions which exist to-day: "Besides, though grapes grow spontaneously in great variety and abundance almost everywhere in the woods, etc., being natural to the country, and laudable attempts have been made in making wine from them, yet

not much has hitherto been done in it to any considerable advantage." A few firms in the East have taken matters into their own hands, with the result that to-day they are known, not only in New York and vicinity, but in the South and West as well. The seal of Germantown has on it the motto, "*Vinum, Linum et textrinum*," placed there by Pastorius, a friend of Penn's, who took this very pretty way of showing his appreciation of the ideas of his friend—a compliment that will live forever. Under the government of Pennsylvania, as instituted by William Penn, the wine and liquor laws were more in accordance with right and justice. The Indian was treated more humanely there than in New England.

Twenty-five years after the first settlement of the Dutch in what is now New York, and some ten or twelve years after Manhattan Island had been purchased from the Indians for twenty dollars, the lawmakers of that settlement came into strong view and lasting prominence. If ever a land needed laws and regulations on this question it must be admitted that New York in those days required them badly. The old Dutch were hard drinkers long before they left Holland, and when they left their native land they brought their appetites with them and, what is more to the purpose, they brought the means to satisfy,

or perhaps it would be better to say gratify, their desires.

Wine-drinking in early New York.

It was during the term of Director William Kieft that laws were enacted towards the suppression of liquor traffic and such habits, but everyone knows that they should have been enforced long before. Van Twiller, Kieft's immediate predecessor, was a modern Tiberius, and the example that he set his subjects was anything but elevating. He built a brewery for himself with the funds of the West India Company, and he also took much delight in getting men, both young and old, intoxicated upon wine, so that when Kieft took office it was wine that he had to interdict, and one of the first laws reads as follows: "Whereas,—The honorable Director, William Kieft and council of New Netherland have observed that much mischeif, and perversity is daily occasioned by immoderate drinking, therefore, the said Director, etc.;—wishing to provide against the same, do hereby interdict and from now hence forth selling any wine on pain of forfeiting five and twenty guilders, and the wines which shall be found in their houses; excepting only the store, [*i. e.*, the company's store] where wine can be procured at fair price and where it will be issued in moderate quantities." It was Kieft

who introduced the curfew into New Amsterdam, and it was he who ordered that no one should give a stranger more than one meal. It was during his reign that the first public house or tavern was opened, in 1642. And it was he who said, when he was about to impose a duty upon wine: "No better nor more suitable means can be found in the premises, than to impose some duties on those articles from which the good inhabitants will experience least inconvenience." He afterwards dropped wine excise, but he went for beer with hammer and tongs, and accordingly made himself very unpopular.

Under Peter Stuyvesant.

In many respects his successor, Peter Stuyvesant, was more severe and autocratic. According to the *Vertoogh van Neiuw Nederlandt*, the people had been promised a much easier time and a material decrease in taxes when Stuyvesant arrived, but they were doomed to disappointment, and also to an increase in excise and import duties. He compelled the inhabitants to notify the excise officers of every purchase of wine they made for their own private consumption, and made them pay a duty of six stivers for every anker of French wine, and twelve stivers for every anker of Spanish wine. Tavern-keepers could not purchase wine or liquors without a permit.

Matters kept growing worse until the 5th of June, 1651, when Stuyvesant issued an ordinance as follows: "Whereas complaints are made of extortion in the price of bread, wine, etc., and respecting the extortion, exaction and usurious profits imposed by some, both in the matter of white bread, and in retailing of wine, brandy and strong liquors by the small measure, by certain tapsters and tavern-keepers, and practised for a long time, to the great damage and loss of the commonalty and many private inhabitants . . . so that more than one hundred per cent. on the first cost is advanced on the one and the other, etc. . . . In regard to the wines, and strong liquors, which for a long time past have been sold by some tapsters, at 10 & 12, yea, 41 stivers the quartern or gill, to the great wrong of the commonalty, the Director and council thereupon ordain that in taverns the can of French wine shall be sold at eighteen or twenty stivers, the Spanish wine forty or forty-four stivers, the gill of brandy seven stivers, and no higher; and all this until further order and occurrence of the rise or fall of the price of the wine by the great measure. And in order to accommodate and oblige the good inhabitants and arriving traders still further, with respect to the payment in wampum, and as it is not

convenient for the former to lay in wine, brandy and strong liquors, all arriving traders and merchants, are hereby permitted, until our further orders, to furnish the commonalty, free of excise, for stringed wampum, but at a reasonable and moderate advance, to wit: the French wine at twelve stivers per pot, the Spanish wine at one dollar (thirty stivers), the brandy and strong liquors at thirty-two stivers the can, for the accommodation of the inhabitants only who are not tavern-keepers; but with this understanding, that with such wines drawn from the merchants by the can, must not be retailed by any inhabitants, of what quality or nation soever they may be, by the smaller or larger measure, on pain of forfeiting the wine, and twenty-five guilders fine."

Compulsory wine-drinking.

Stuyvesant and his people were faithful advocates of the proper use of wine, and endeavored in many ways to increase its use. They even went so far as to pass an ordinance compelling sailors to use wine on the high seas, so that their health would be better. In part, the ordinance reads: "Inasmuch as it is necessary on a long voyage to maintain regularity in eating and drinking for the preservation of health, every one on board ship should be bound to drink his ration of wine every day, without being permitted to save or sell it."

The true principle regarding the use of wine is shown in this ordinance, for wine when properly used is a great aid toward the maintenance of good health. Few, however, know the proper use of good wine. Some think that it consists in moderation, and to a certain extent this idea is correct. Moderation, of course, is essential, but it wants to be combined with every-day use. A glass of wine now and then can only be temporary in effect, but if, on the other hand, two or three glasses of a good, pure, wholesome, light wine is used every day, it means immunity from many a disease for the user thereof. There seems to be, and undoubtedly there is, in the minds of Americans a feeling that if a person uses wine every day he will become an habitual drinker, and will soon carry it to excess. This feeling, however, is not borne out by the facts, for where pure wine is used there very seldom exists a craving for stronger drinks, and excessive use of it is seldom seen. The experience of our first settlers is as good an example as can be given in support of this contention. When they first came here they brought with them a goodly supply of pure wine, and for a number of years after maintained the supply by importation. It was not until foolish laws

Daily use of wine does not lead to intemperance.

were enacted, making rum a cheaper article of drink, that intemperance prevailed everywhere throughout the colonies.

A plea for the normal use of wine.

To-day we are rapidly proving the assertion that wine drinkers are a sober, healthy, industrious people. Statistics show that we are using more and more wine every year, and yet drunkenness is decreasing; when the day comes wherein every family in the land uses pure wine sensibly, accustoming their children to a healthful, temperate use of it, then we as a nation will hardly know what drunkenness is. There will, of course, ever be those who will be intemperate in the use of wine, as in the use of other things; but if it is a fact that in wine-drinking countries the quantity of spirits consumed is proportionately low, surely a distinct advantage will be gained. The differing effects of wine and spirits on the system may be very simply described. The mild, gentle heat of fermentation is as nothing compared to the heat of distillation. The maxim that "like produces like" needs no more apt simile than the effects of wine and liquor on the human system when indulged in to excess. One, wine, is made by simple fermentation, and does not, if pure, produce any feeling or condition that is above exhil-

aration,—its own condition when it becomes wine. The other, liquor, is made by distillation, and in its intoxicating qualities boils and seethes and wastes the body's energy.

The Dutch were fully cognizant of the uncommon natural advantages that were to be found everywhere in New York for the raising of grapes for wine-making purposes, and on several occasions had vintners sent over from Heidelberg; but wars and laws interfered to such an extent that their efforts were virtually failures.

The Dutch in New York.

After the English had taken possession of the colony, and Nicolls had been appointed Governor, viticulture once more came to the front, and many efforts were made to revive it. Nicolls was very anxious that good wine should be made in his territory, but his enthusiasm led him into a mistake that was almost a death-knell to the industry. An old authority, describing the grapes at this time, says: "Almost the whole land is full of vines. . . . The grapes comprise many varieties, some white, some blue, some very fleshy, and only fit to make raisins of, others, on the contrary, juicy; some are large and others small. The juice is pleasant in some as French or Rhenish wine, in others it is a very red-like tint, and

New York colony under Gov. Nicolls.

in some paler. The vines run much on the trees, and are shaded by their leaves, so that the grapes ripen late and are a little sour; but, when the people shall have a little more experience, as fine wines will undoubtedly be made here as in any other country."

Wherever Governor Nicolls went he saw vines growing in profusion, and it is only natural to suppose that he should desire to take advantage of these conditions, and make his adopted country a recognized producer of wine for the world. His early teachings had shown him the value of that article in commerce, and the country that could produce wines that would please the fancy and taste of people abroad had a natural resource that was to be envied. He made the mistake, however, of giving to Paulus Richards a monopoly of the enterprise, and instead of promoting the industry he held it in bounds that prevented others from entering upon the same venture.

Richards at the time was a citizen of Manhattan, but he owned property on Long Island, and having acquired a knowledge of viticulture he made known to Nicolls his idea of planting a vineyard on the island, so that he could make wine for the community. Nicolls granted him the privilege, and also bestowed upon

A monopoly granted.

him the right to tax any persons five shillings per acre should they plant vines in the province. This, of course, deterred Richards's neighbors, and it also kept outsiders from planting. Not satisfied with this very generous offer, Nicolls also gave Richards the privilege of shipping his wines free forever, and also exempted for thirty years any house or tavern from taxation that sold his (Richards's) wines. No more effective way of killing a promising industry could be found, and none better was needed.

Under Governor Bellomont.

When Bellomont became Governor he also was struck with the wealth of the grape crop, especially along the Hudson River, and in a letter to the Lords of Trade he expressed his belief that sufficient wine could be made in New York alone to supply all the "dominions of the crown." The valleys along the river were of great interest to him, and he readily saw their possibilities as sites for vineyards, but, like his predecessors, he failed in doing any permanent good to viticulture. Years afterwards there were vineyards planted on the banks and in the valleys, and many tons of grapes were raised for the market, but very few of them were planted for wine-making. A little back from the river on the west side, and in a spur of the Hudson River Valley, at a place called

Washingtonville, Orange County, there was planted in 1837 a vineyard that is in existence to-day. It was planted with the express purpose of making wine from its fruit, and from its third year to the present time, wine has been made there that has reached almost every town and hamlet in the United States, and is to day being sold in Europe and Africa. Wine made in the early "forties" is still in existence, showing that not only can we make a good wine here, but we can make wine that is unexcelled in keeping qualities. Some of the vines in this vineyard are as vigorous to-day as they were sixty years ago, when they first came into bearing, a living proof of the suitability of our soil for the grape, and a strong argument for farmers to turn their attention to the vine for a permanent, profitable crop.

New York State abounds with land that is adapted to the grape, almost every part of it suitable, and many large vineyards are to be found within its borders; but there is room for more, and farmers, could they but be brought to think so, would find an ever-profitable return for the labor and time invested in their cultivation.

The Indian question was as troublesome to the early New Yorkers as it was to the New England-

ers. The laws were violated in every way by all parties concerned, and no better explanation can be given than that of the speech of a chief of the Six Nations, to be found in Furman's *Antiquities of Long Island.* He said: "The avidity of the white people for land, and the thirst of the Indians for spirituous liquors were equally insatiable; that the white men had seen and fixed their eyes upon the Indian's good land, and the Indian had seen and fixed his eyes upon the white men's keg of rum, and nothing could divert either of them from their desired object; and therefore, there was no remedy, but the white men must have the land and the Indian the keg of rum." The case is set forth here in plain and simple language and there is no use in trying to dodge the issue on either side. Sentiment, of course, may help the Indian and condemn the white man, but it was in the main six of one and half a dozen of the other.

The Indian question.

The ravages created by the rum habit in New York were of much concern to the Duke of York, as the following letter to Andros shows. He writes: "Whereas I am credibly informed yt the excessive use of rumme in your government hath many pernitious consequences and particularly is fatal to ye health of many of his

The curse of rum in New York.

ma'ts good subjects there, one reason of which excesse is supposed to be from ye smallnesse of the duty on importacon of the same (which the Bosteners have already in some measure prevented by rayseing the s'd duty considerably within their colony), These are there fore to authorise and require you, with ye advice of your councelle, as sone as you shall arrive in New Yorke to increase ye said duty on ye importacon of rumme from time to time as you shall judge fitting, provided that ye said duty be not greater within your government than in any other of your neighborn colonnyes."

In 1673 it was necessary to condemn a number of houses and grounds, gardens, and orchards in order that the fort William Hendrick would be more effective in case of war; to recompense the property owners an added duty upon wines, etc., was levied, but for once in its history wine failed to accomplish the task set upon it. Accordingly a force loan was resorted to by which the wealthier citizens were taxed upon their capital, with a promise to pay back when wine would kindly come to the rescue.

Several small vineyards had been planted on Manhattan Island, and domestic wine-making had become quite a feature when the Revolutionary War broke out. The war, of course, put a stop to

all kinds of farming that was not absolutely necessary. Moreover, rum had a strong hold upon the people, and wine was thought only to be good for the weak and sick; so what little advance it had made was effectually stopped. Spasmodic attempts were made to revive its use after the close of the war, but the unsettled state of the people and the uncertainty as to what action the new government would take in the matter made investors very careful about branching out into fields that they knew little about.

The Revolution checks wine-making.

The beginning of the nineteenth century brought small relief to the vine; apparently all interest in its growth was dead, and nothing could be done to revive it. A new generation was taking the place of the old, and wine to them was almost unknown. It is very doubtful whether the people in the rural districts had at this time ever tasted wine. Rum, hard cider, and apple-jack, or, properly speaking, apple brandy, were the beverages in use, and that they were greatly abused there can be no doubt. Away up in the northwest corner of Saratoga County, in a little town called Moreau, was started, in the year 1808, a movement that was destined in its importance to disturb the earth. Moreau is the home of the Temperance question; here it was resolved to fight the

"demon rum" and its abuse. The movement grew slowly at first, but soon it became stronger, and with strength it became bolder. There is no denying the fact that it has done a vast amount of good, especially when it has confined its efforts to temperance in the strict sense of the term. As is the case with other good causes, it has suffered as much from fanatics within as from enemies without. But the good it has accomplished in this country, especially in the earlier years of the last century, make it worthy of every man's respect.

The birth of the temperance question.

Teetotalism and prohibition are off-shoots of the temperance question that are as far from being right as day is from night. They should never be confounded with the question of temperance. Dispute it who may, wine is essential to mankind. Farther back than any historical research, more remote than any idea of antiquity that we can form, wine was made. How little ancient Greeks amounted to before wine was introduced into their country, and how rapidly they advanced in the arts and sciences after this occurred! To quote from G. Thoman's *Real and Imaginary Effects of Intemperance:* "Intoxicants have been civilizers of nations. Wine civilized Ancient Greece, and no intelligent man need be told of the beneficial

The absurdity of "teetotalism."

effects of the cult of Dionysos, the rapture-bringer, on the intellectual development of the Greeks; nor on the grand works of art and poesy we owe to that epoch of Greek culture, in which the Dithyrambos was originated. Tragedy and Comedy, says Stoll, in *Gods and Heroes*, date their origin from the festivals of the God of Wine.

"The justly celebrated historian Gervinus saw an intimate connection between human progress and the development of vine-culture. Wine created social bonds and social forms, and in so much as the intellectual development of man depended on these social forms, in just so much wine must be accounted a civilizer. The use of intoxicants assumed the form of religious usages with many ancient nations. The Egyptians venerated their god Osiris as the inventor of beer and their libations had an ethical significance. The beer of the Old Germans played a prominent part in the religion and the ethics of the people. The German drank to his god; he proffered the cup to the friend as a pledge of his loyalty, to the stranger as a guaranty of the inviolability of hospitality. All his actions were given a deeper significance, a moral meaning, and a binding force through the agency of drink. In more recent times the drinking customs

Wine has been a civilizer.

lost some of their meaning, but their influence remained the same. All the festivals which grew out of the use of wine had an elevating, a refining, and ennobling effect on the community. In the many ale festivals of Old England the social development of the islanders is reflected. The Lamb-ales, Midsummer-ales, Whitsun-ales, Scotch-ales, etc., all had great influence on social life. For the celebration of Whitsun-ale it was necessary to elect a lord and lady of the ale, who dressed as fantastically as possible for their office. The locality for celebrating the festivity was generally a long barn, where seats were arranged for the company. Then arrived the lads and lassies of the village for feasting and dancing, and the young men offered ribbons and other finery to their sweethearts. A clown and music enlivened the company. . . . On the day of the Lamb-ale celebration a fattened lamb was let loose and the girls of the village, with their hands tied together, had to run after it and she who caught it with her teeth was called Lady of the Lamb. The lamb was served on the village green and the day was given over to pleasure and merriment."

When we as a nation acquired the Louisiana territory, we overlooked the fact that at one time Louisiana was making wine in such quantities, and

of such a fine character, that France was worried, and in consequence an order was issued by the French monarch forbidding the manufacture of wine in the colony. It is strange that President Jefferson was not aware of the fact, and that he did not try to revive the industry, for he was, as shown elsewhere, a great believer in the importance of wine as a product and had spent considerable money in fostering the industry in his own State. France was not like England in this particular, and she had no idea of letting any of her possessions supersede her in any of her industries.

Wine in the Louisiana territory.

The Jesuits who had settled in Louisiana were the ones who made viticulture a success, but France, ever watchful and jealous, soon put a stop to it. Then she had the power to do it; now, when unable to stop American advancement in vinifaction, she tries to depreciate our achievements. It was an effort to belittle American products when the jurors of the Exposition of 1900 issued the edict that no prizes would be awarded to wines bearing names of wines made elsewhere, especially names of French origin.

This action threw out of competition many wines, and not one of them had a foreign label on the

bottle; each one stated plainly where the wine was made, and from what part of America it came. At the time our papers discussed the question editorially and otherwise. A few upheld France in the stand she had taken, but the vast majority condemned her for her pettiness and equivocation. There was one most important point, however, that was overlooked by every one: The greater part of the growing vines in France to-day are growing on American roots, and these roots must of necessity affect the wine. How narrow it was on the part of the Frenchmen to say that Sauterne wine made from grapes grown on Sauterne cuttings could not be Sauterne if said grapes were grown in America, but it could be Sauterne if grafted on roots that were grown in America and transplanted to France!

French effort to belittle American success.

About the year 1820 Nicholas Longworth began the planting of vines along the Ohio River in the vicinity of Cincinnati. In time the banks of the river were lined with luxuriant vineyards that were the pride of every American who saw them. His success induced others to follow his example, and in a few years the Ohio River was spoken of as the Rhine of America; great results were predicted for the enterprise, for

Vineyards along the Ohio River.

Longworth had given viticulture a stimulus that was thought to be of a permanent character. Ohio wines were on sale everywhere, and the supply was not equal to the demand. They had invaded several cities in Europe and were well received. The native grapes were the ones that Longworth advocated, as they were more suitable to the soil and climate; but he insisted that they could be crossed and hybridized to advantage, and he succeeded in producing a number of varieties that have proven very popular and profitable.

The Ives seedling grape.

Apropos of this feature of viticulture is the story of the Ives Seedling grape, which is to-day the leading variety in its own State and elsewhere. Henry Ives was a tailor residing on Seventh Street, near Main, Cincinnati. He was inordinately fond of grapes; in the winter, spring, and early summer he would consume raisins by the box, but in late summer and during autumn he almost existed upon grapes. It is said of him that he did not use tobacco in any form, but that he made up for this virtue by using grapes. Adjoining his work-table was a window through which he was in the habit of throwing the seeds of the grapes, and one day in the spring he noticed a vine growing. It had just started when he saw it, but he at once left

his work and inspected at close range this tiny infant. He carefully prepared the ground around it and nursed it all through the following summer, and when winter came he protected it from the cold and frost. In a few years the vine bore fruit in such a quantity that he was able to make some wine. Luckily, the wine fell into experienced hands, and what mistakes Ives had made, through ignorance, were rectified the next year, with the result that the Ives Seedling is almost a standard grape in Ohio and vicinity.

Longworth's efforts, however, were doomed; the blight came and the banks of the Ohio River had to be abandoned for other regions, principally the Erie islands and the northern shore.

In 1828 Major John Adlum came before the American people with his book, *A Memoir on the Cultivation of the Grape in America and the Best Mode of Making Wine.* His predictions for the future of viticulture in America were roseate in the extreme. The United States were soon to lead the world in wine-making. Our soil, he claimed, would make more wine, area for area, than any other soil known, and he saw no reason why our farmers should not have vineyards as well as orchards, and he thought it would be only

Maj. John Adlum's book.

a matter of a few years before the grape crop would lead all of our agricultural products. He petitioned Congress for a lease of the public grounds of Washington for the purpose of planting a vineyard solely with native specimens of the grape. Previous to the publication of his book he had sent to Ex-President Jefferson two bottles of wine which he had made from the native fox grape. Some time after Mr. Jefferson acknowledged the receipt of the wine by a letter, in which he said "the wine could not be distinguished by company at his table from the far-famed Burgundy named Chambertin." Major Adlum thought that he was doing more for his country in calling the attention of the people to viticulture and vinifaction than if he had liquidated its national debt, and had his advice been followed —*i. e.*, that every farmer should plant a vine at every panel of his fence—there is no doubt but what to-day wine would be a large factor in our agricultural wealth.

A few years later Missouri, also, began the planting of vineyards, with remarkable success; in fact, so great was her achievement in this line that other States, according to an English authority, were anxious to emulate her prosperity, and they also branched out into viticulture. Perhaps

Success in Missouri.

it would be better to quote the predictions and conditions regarding Missouri. The wines known as Norton's Virginia-Seedling, Concord, and Clinton form to-day the basis of the Missouri vineyards, which promise to become not merely the most prolific vineyards in the States, but also those yielding the best wines. Hermann is the centre of viticulture in Missouri, but grapes are also grown and much wine is made around Booneville, in Cooper County, and Augusta, in St. Charles County, also at Hannibal on the Mississippi, and in the vicinity of St. Joseph on the Missouri, there being scarcely one county in this State, which enjoys the advantages of longer seasons, a warmer climate, and more suitable soil than other regions, that has not some flourishing vineyard.

Inspired by the rapid success realized by Missouri, both in viticulture and vinifaction, Indiana and Illinois have, since 1848, greatly extended the area of their plantation; Kentucky, Tennessee, Arkansas, Iowa, and the southeast of Michigan following somewhat less swifty in the same direction. Unfortunately, in the case of wine-making, "a little learning is a dangerous thing." The vine requires and demands particular treatment that farmers are very apt to

Reasons for American failures.

overlook. It is of no earthly use for a farmer to plant a vineyard unless he is willing to study thoroughly the methods of those who have gone this way before. Unlike the apple-tree, the vine will not stand neglect, and the details of vineyard management are so numerous and complicated that it is always best to acquire the greater part of one's education through "book larning," and then trust to experience for further light. In many instances the ventures spoken of above proved very disastrous to the farmers, owing to their ignorance of the requirements of the vines they planted, and in consequence every failure was magnified to such an extent that viticulture was greatly injured in the minds of the very people who should have been favorably impressed.

In the western portion of New York State, in the part known as the Lake Keuka region, the experience was of a different nature. Strangely enough, too, the success of the venture is due to the Church. In this instance it was an Episcopal clergyman who brought the vine to the district and, like many other members of his profession his knowledge of viticulture was of a thorough kind. Moreover, his mind was receptive, and he was willing to ascribe to Nature a leading rôle in the

In the Lake Keuka region, New York.

task of growing grapes. He was anxious in his small way to aid nature, but he did not think it necessary, like so many of his predecessors, to try to turn nature upside down. The clergyman was remarkably successful in his enterprise, and every year his vineyards increased in size, and his grapes increased in quality, and his prosperity began to attract attention.

The first to follow the dominie's lead was a German, who also had a knowledge of viticulture combined with sense. He, too, gave Nature credit for knowing just a little bit more on the subject than he did, and was willing to follow her lead. It may be possible that, as he was growing grapes on his own land at his own expense, he was loath to try any experiments which did not warrant immediate success; but be that as it may, the fact remains that he, as well as the clergyman, were eminently successful in their ventures, and also that their methods of growing the grape were copied and studied by others to such an extent that those who followed in their footsteps were also successful, and the region to-day is known and celebrated for its fine fruit.

In 1858, according to a Mr. Erskine, who prepared for the British government a report on the

condition and extent of viticulture in the United States, the area in vineyards in the different States was as follows: Ohio had a little more than three thousand acres under cultivation; Kentucky, five hundred acres; Indiana, one thousand acres; Missouri and Illinois, each five hundred; Georgia, one hundred; South Carolina, three hundred; and North Carolina, two hundred. No mention is made of New York State or Virginia, and yet both States were making wine in saleable quantities at the time.

British report on American vineyards, 1858.

The latter part of the first half of the nineteenth century was, in America, a period in which the subject of grape cultivation was widely discussed. Many books were issued giving explicit instructions regarding the different modes adapted to raising the vine, and also how to make wine, both for personal and commercial use. Many of the writers took the same view of wine-drinking as did our former President, Mr. Jefferson, and they strenuously maintained their position. Possibly one of the best articles on the question can be found in P. H. Phelps's work, *The Vine, its Culture in the United States: Wine-making from Grapes and other Fruits, etc.* The book, however, is very rare, and for the edification of the reader the article referred to is quoted:

"Reliable statistics convince us that the importation of wine has fallen far behind the rate of increase of population in England and America, while the production and consumption of alcoholic liquor have increased in a most astounding proportion. A writer well posted on the subject remarks: 'In our wine-growing countries, where the use of wine is interdicted by extravagant duties, the consumption of spirits increases to an alarming degree. England, with a population of 24,000,000, consumes 28,000,000 gallons of spirits, exclusive of porter, ale, and beer, while France, with a population of 33,000,000, consumes but 15,000,000 gallons of her own brandies, and of these a larger proportion is used in manufactures, in fortifying wines for shipment, and in the preparation of fruits and confections made only in her own territories. The manufacture of spirits, whiskey, and ale for home consumption in the United States amounts to 86,000,000 of gallons annually; this is exclusive of exports!'"

Use of spirits in England.

In regard to the high duties on wine in England, Redding says: "The enormity of the duty is the cause of the diminished consumption of wine. In 1700 the population of England was 5,475,000, and the wine consumed a little less than 6,000,000 gal-

lons per annum. In 1851 the population was 17,922,000, while the consumption of wine was only 6,448,517. It is clear that the people of England one hundred and fifty years ago drank three times as much wine, in proportion, as they do now. The natural consequence has been the increased consumption of spirits. From 1730 to 1830 the consumption of British-made spirits increased from 873,000 gallons to 7,730,101, keeping pace with the increase of crime, as if not only the temperature of the atmosphere but the amount of misery, pauperism, and crime were to be gauged by alcohol. Ireland, in 1821, paid duty only on 2,649,170 gallons of home-made spirits, but in 1828 not less than 9,004,539; *i. e.*, in seven years the amount of spirits made had quadrupled! There was made in England, Ireland, and Scotland in the year ending January 5, 1850, 22,962,000 gallons. It is a fact, therefore, however much of an anomaly it may appear, that inebriety in that country has increased with the diminution of wine consumption, and morals as well as health have suffered by the same decrease and the augmented use of ardent spirits."

Nearly fifty years have passed away since these words were first printed, and time has further demonstrated their correctness. One fact in this

connection, which the writer failed to mention, is the fearful increase of dyspepsia. As the use of wine has decreased, dyspepsia has increased, and naturally enough the best remedies for this malady are those which contain wine. If man was so constituted that he could exist upon one food, as the cow or horse can, then there would be no call for wine; but diversity of food requires, from the stomach, entirely different treatment; and soon, if the variety is enlarged, the stomach of itself is unable to perform the duty of assimilation, and dyspepsia ensues. No person who makes a practice of drinking wine regularly at his meals is ever so afflicted. This may seem a broad statement, but remember that the person must drink wine regularly and not spasmodically. It is a statement of equal truth that pure, wholesome claret will, if used regularly and continuously, cure the most aggravated case. And it is also a fact that in wine-drinking countries this disease is unknown.

Increase of dyspepsia.

If our people could only be convinced that pure wine is wholesome and beneficial they would be a great deal better citizens in every respect, but for years they have listened to stories that are so absurd, and so utterly filled with the rankest nonsense, regarding wine and its use,

Bigotry is not temperance.

that it is now almost an impossibility for many even to talk rationally upon the subject. Wine, they seem to think, is all alcohol, and is the fruit of the devil's imagination, when the truth is that the average wine, say claret, is very seldom over ten per cent. in alcoholic strength, the balance being various acids, etc., so skilfully intermingled by the powerful hand of Nature that no chemist, be he ever so expert, can hope to compound anything like it. The *London Lancet* some time ago made an interesting exposure in this connection. We all know that in a case of sun-stroke, or any sudden injury, there is nothing better than brandy; but many were thoroughly opposed to its use. Something else just as efficacious must be found, and so they tried to discover something that would take its place. They found it after a time, and they had many thousand copies of the prescription printed and distributed. Full directions were given as to its use, and every reader was advised to "pass it on." A copy somehow or other found its way into the *Lancet's* office, and from a spirit of curiosity the ingredients that composed the compound were analyzed, with the result that they found it to contain nearly ninety-five per centum of pure alcohol. The *Lancet* remarked that it should bring almost anything to life,

for it was nearly twice as strong as the strongest brandy. To the bigot, however, there is much in a name.

An English description of American wine-making.

An Englishman's description of wine-making in the United States some thirty years ago is well worth reading. He says: "Vinification in the United States is still susceptible of many improvements. In some cases the vine-growers make their own wine, in others the grapes are bought up by the numerous wine-companies established in almost every State, whose operations are conducted on a vast scale, in accordance with prevailing transatlantic notions. Their *cuveries* are immense galleries, a couple of hundred feet in length by eighty broad, divided into three stories, the ground floor containing the presses, six or more in number. The grapes on arriving from the country, brought by the different growers, are thrown into a basket running along rails, whence they are emptied into the weighing-machine, weighed, paid for, and thrown into a vast *cuve* whence, by means of a mechanical apparatus, they are transferred into a machine which slightly presses them and removes the stalks. The juice is conducted by pipes to the fermenting *cuves*, and the mash descends to the ground floor to be placed beneath the presses. The

latter are ordinarily worked by a steam-engine of fifteen-horse-power, but if necessary can be worked by hand. Only six hours are occupied in pressing three tons of mash, and such is the rapidity with which the operations generally are accomplished that in six minutes a ton of grapes can be received, weighed, crushed, the juice transferred to the fermenting *cuves*, and the mash made ready for pressing. The smallest cellars of these establishments can store 50,000 gallons of wine, and frequently as many as 350,000 gallons; some of the tuns, which are remarkably well made, holding no less than 2,200 gallons each."

The promise of California.

No sooner had the excitement of finding gold in California subsided, than the thoughts of the people who had travelled to this State, not to hunt for the glittering metal, but to make a living otherwise, were turned toward the grape. On every hand they could see evidence that warranted the outlay of capital and labor. The vines that were growing wild bespoke of future wealth, and those that were already under cultivation mutely showed the possibilities that could be expected from them were they but given proper and kindly treatment. The climate and soil told the experienced man that they too would give him friendly

aid, should he desire to put them to the test. 'T is the favored spot of America, they told him, for his efforts, and he would reap many fold of what he had sown. Here, too, could be raised vines from cuttings brought from other lands; no more need we be at the mercy of our cousins across the ocean, —we could be independent, and in time we could make the world recognize our supremacy.

California's over-production.

Nothing is ever done half way in California. The fever of wine-making broke out, and almost every person owning any land went into the business of growing grapes. Quality was sacrificed to quantity, and wine, such as it was, was soon a drug on the market. The people were wild over the excitement, and would not listen to reason. A few cool-headed men saw the danger ahead and tried their best to avert it, but without avail. Wine had to be made in vast quantities, for there was nothing else to do with the thousands of tons of grapes that were raised every year. The vines bore beyond the wildest imagination of the most optimistic, and owing to this prodigious kindness of mother earth her children were extremely neglectful and careless. Wine was made hurriedly and with but little care. Of course it had to be sold, no matter what the result. The wines were

disposed of, and to-day California is paying the penalty of her rashness. Instead of holding and aging her wines, and thereby making them standard articles of commerce, something that people would be anxious to buy and for which people would be willing to pay a fair price, something that the dealer would be proud to sell and to tell the vintage of, something that would appeal at once to the verve of both purchaser and seller, and make the latter loath to part with his goods, the people of California have set themselves a double task. They have now to live down the reputation for inferior wines which they should never have had, and they have to overcome an established tendency. For the practice of selling immature wine is unfortunately still in vogue, and those who are honestly striving to make pure, wholesome, *well-aged* wine have to suffer in consequence from the actions of others.

The whole story can be best told by the following paragraph, taken only this summer from one of our leading wine journals: "A subscriber writes: 'I have about twelve hundred gallons of spoilt wine, and should like to know how to fix it so that it can be made to sell!' Our advice is," the editor replies, "not to try to fix it, but if it is not good for vinegar or brandy, the next best thing is to try to

sell the wine for any old price." This is the condition of affairs in a nutshell; dispose of your goods, no matter what they are. What does the health of the people who are fraudulently induced to drink the stuff you sell amount to, if you can by lies and deception get their money? And your reputation? what do you care for that? A few paltry dollars, in your judgment, far outweighs reputation. Do you think that the monks of France and Germany could have given their countries the reputations they have to-day, if they had resorted to any such practice as is advised above? In the first place, they would not have had any spoiled wine to deal with, for they never undertook anything on a large scale until they had mastered the rudimentary details, and had acquired sufficient knowledge of the enterprise or business to warrant them in extending their industry. Had this method been pursued in the early days of the vine in California, her good people would not to-day be carrying the load they are burdened with.

California's debt to the monks.

It can almost be said that wherever a monk will tread, a vine is sure to grow. The requirements of the Church demand wine that is pure in every respect. Of course, when these holy fathers first open a new country they try, if possible, to bring what wine is necessary for

a year or two; then they must procure it as best they can. If the country is remote and far from the borders of civilization, and generally it is, the cheapest and best way is for them to raise their own grapes, and make their own wine. Accordingly, they always carried cuttings of vines from their own country to the lands which they in their goodness were to reclaim from the worship of strange gods, and by their example teach the people to believe in Christ and His Word. It was in 1770 that the Franciscans planted cuttings of a so-called Malaga grape at San Diego. Four years later, just when the people who dwelt upon the shores of the other ocean which lapped the land they had chosen for their abode, were entering upon that crisis that was to place their children and their children's children among the leading nations of the world, these zealous fathers had wine of their own making in their own cellars.

California must have been, in those days, a very desirable land for the different orders of the Church, —a haven, as it were, that all were anxious to arrive at—for the records show that it was only a short time after the planting of the vineyard at San Diego that vineyards were also planted at Santa Margarita, San Luis Rey, San Gabrill, Los Angeles,

San Fernando, San Buenaventura, Santa Barbara, Monterey, San Louis Obispo, Santa Ynez, and San Miguel. They named the vine "Missios," and as long as there exists one specimen of this variety it will always be known as the Mission vine, and its wine as Mission wine. Some of these old vines and vineyards, planted more than a hundred years ago, are still under cultivation, and yielding fruit and wine, better, if anything, than they did for their first care-takers.

The Mission grape.

Up to 1855 wine was not made from any other grape; for seventy years and more the Mission grape ruled the land, and no other kind was thought worthy even of a trial, and right worthily did it rule. Its fruit, round as a marble and about the same size, is most delicious; it is a wonderful bearer and its wine, when properly made and cared for is everything that man can want. So prolific is the Mission vine and so tenacious is it of life that, strange as it may seem, California lays claim to having the smallest successful vineyard in the world. The vine was planted in Santa Barbara County by a Mexican woman named Maria Marcilina Felix, in 1820. Seventy years after it had a diameter of twelve inches one foot above the ground. Its spread of branches was estimated at

twelve thousand feet or nearly three elevenths of an acre—a space of ground twenty feet wide by sixty feet long. It often bore twelve thousand pounds of fruit in a season, and many of the clusters would weigh six and even seven pounds apiece. Its first owner and planter died beneath its shade in 1865, aged one hundred and seven years.

To Colonel Agaston Haraszthy must be given the honor of being the father of the wine industry as it is in California to-day. It was he who first tried to raise European vines in the soil of his adopted State. Prior to 1850 it was thought that only the Mission vine would succeed, and the fact that this vine was also of European ancestry seems to have been lost sight of. Haraszthy was an adept vineyardist, and was always willing to try experiments. In Hungary, his native country, he had owned and cultivated a fair-sized vineyard, and he was anxious to repeat his successes here, in this new country. In 1852 he received his first importations, consisting of six varieties from Hungary. He planted his cuttings at Crystal Springs, in San Mateo County, but fog, and cold, damp winds prevented the proper ripening of the fruit, and he was compelled to look for a new and more suitable place for a vineyard. The valley

Beginning of the present California wine industry.

of Sonoma was where he finally determined to plant his vineyard, and putting his son Attila in charge he began the transferring of the vines from San Mateo. In two years he had planted altogether eighty-five thousand five hundred and fifty-six vines, and had a nursery of four hundred and sixty thousand rooted cuttings. Twelve thousand of the vines were from imported stock, and fourteen thousand of the nursery stock were imported. He was a very energetic man, and whatever he believed in, he believed in thoroughly; and he tried to persuade others to follow in his footsteps. He induced many to plant vineyards, and as his own success was so very great and apparent he found it an easy matter to convince them that they, too, could do as well as he.

In 1861 Haraszthy was appointed by Governor Downey on the commission to report upon the ways and means of improving the culture of the vine and wine-making in California. He went to Europe and visited the most important viticultural districts; he also brought home with him two hundred thousand rooted vines and cuttings from every attainable variety to be found in Europe, Asia Minor, Persia, and Egypt. These roots and cuttings were distributed in small lots to different parts of the State, for the purpose of ascertaining which was the best

variety for the location. His children also followed his precepts, and were thorough vineyardists. His youngest son Arpad, who died only a few months ago, studied œnology in Europe. Arpad was the first President of the Viticultural Commission; he also was the first to attempt the making of champagne in California, and for years he worked as few other men would work to give his countrymen a wine fit to drink. Like others, he pinned his faith upon the Mission grape, just as many in the western part of New York State believe in the Catawba grape for champagne, but after long, hard years of experience he found that the Mission grape was not suitable for champagne purposes. He finally succeeded in his efforts, and has made champagne which has taken many awards at different world's fairs and expositions. He, like his father, was also untiring in his endeavors to advance viticulture in his own State, and was ever a willing and ready helper to those who came to him in search of knowledge. What he knew he was perfectly willing that others should know, too, and he spared neither time nor expense in his struggle to educate the people of California in the science of wine-making, and had they taken and acted upon his advice the reputation

The first California champagne.

Arpad Haraszthy.

of our California wines would be a far different matter to-day. He saw plainly what they were doing, and he repeatedly cautioned them to "make haste slowly." Quality not quantity was what he preached and what he himself tried to attain. He wrote a great deal on the subject of viticulture and vinification, and also delivered lectures; his whole life was given over to the advancement of the industry in California, and when he dropped dead in the street in the early part of 1901, California and America lost a son that they had every reason to be proud of.

As a matter of convenience, California can be said to have three distinct wine districts. The first is the Coast Range district, which includes Sonoma, Lake, Napa, Alameda, Santa Cruz, and Santa Clara counties. On the whole, these counties excel in their dry wines, such as claret, Sauterne, Burgundy, hock, and others. The Sierra Nevada Foothill and Sacramento Valley district, including Placer, El Dorado, Tuolumme, Yuba, Yolo, Sacramento, and Tehama counties, produces wines resembling those of Hungary, Greece, and Cape Constantia. The southern district, comprising San Bernardino, Los Angeles, San Diego and Fresno counties, is where the finer

Three wine districts of California.

port wines, sherry, Malaga, angelica, Madeira, and other heavy sweet wines are made. The grape is grown in every county in the State, but seven of these counties do not make wine, and of the other forty-five, twenty-four make wine in greater or lesser quantities for home use and exportation, the other twenty-one counties only making it for home consumption.

California is the one favored spot on the American continent for the growing of almost every kind of grape known to man. Moreover, it has almost every degree of climate necessary to the perfect manipulation of the grape into wine, and in years to come, when the people have fully realized that it will pay them a great deal better to age their wines, she undoubtedly will lead the world in the production of fine vintages; but at present her own people are her worst enemies.

A State Board of Viticulture.

In the year 1880, after a great deal of agitation by the people and in the different newspapers of the State, the Legislature of California created the State Board of Viticulture, and a fund was set aside to meet its necessary expenditures. The State was divided into seven viticultural districts, each having a representative on the Board, appointed by the Governor, and

chosen from among men practically conversant with viticulture in their section, and recognized in their districts as suitable for the position. There were also two extra commissioners appointed to represent the State at large. Their duties were many and arduous. It would be easier to define what they did not do than to enumerate what they were expected to do. They were a body of hard-working, honest men, carefully trained in their chosen line, and with the interest of the vineyardists in their hearts. They wanted pure wine made and sold, and they tried every way they knew how to induce Congress at Washington to pass a pure wine bill, but without avail. They found that unscrupulous dealers would take their pure articles, and adulterate them to suit themselves; and they found also many things to complain of in their own districts. It was one of these men who said in his speech before one of their annual conventions: "Indiscriminate throwing on markets any kind of wine, consigned and distributed at haphazard, is blamable. Quality is what ought to be looked to, and quality ought to be the common aim of all producers. The grower whose efforts are directed to raise the standard of his products, is the sufferer." He also said: "Unreasonable cheapness may involve

abasement of quality. It lowers the standard of wines. A *good* wine can defend its value."

It was also at this meeting that Arpad Haraszthy said: "Let us see to the making of better wine, and more of it, and we can safely leave the market to future consideration. However, I must caution our over-sanguine producers not to expect too great a return for their products until the market has been firmly established, and to those who are about entering upon the seductive pursuit of raising grapes, I must caution against paying an extravagant price for vineyard land. That is an important factor in your profit. The time has not arrived when you can pay an exorbitant price for vineyard land, in spite of what land-agents may say to you, and the possible conclusion drawn from the newspapers. They never hold, they are flighty, and you certainly will be misled if you follow their advice. I warn every person — and I lay great stress upon this — who would not be satisfied with a return of thirty-five dollars to fifty dollars per acre, that he had better carefully stay out of the business for at least a number of years. You have all of you noticed, very likely, in newspapers, of from one hundred and fifty dollars to four hundred dollars profit per acre, and

Extravagant prices for vineyard lands.

that is given to you as an inducement to go into the business. The amateur wine-growers who have had experience do not listen to such stories, except to smile at them, but I am afraid that a great many other people think that they can put out their money, and then go to sleep afterwards. They will be sadly disappointed."

Another speaker, also a member of the commission, said at the same meeting: "I have just learned that on account of these low freights, a good deal of bad wine has gone East—wine that could not be sold here at all has gone there. What will be the result? It is easy to see that somebody will buy it over there, and sell it as a pure wine. It may be pure, but it is bad. The sending of such wine by our vine-growers is a bad practice. It ought to have been turned over to the distillers. With the new law, it is admitted that though the wine is poor, still, if it is pure, it can be sold. But what will be the result of pursuing such a course? It will simply prevent the man from selling good wine at the price he would like to get for it."

Wine that is suitable for a man to drink can not be made in a day or even a year; therefore it must bring a fair price to enable the people in the business to continue. By the testimony of her own people,

California has done more to lower the standard of American wines than any other state in the Union. Naturally endowed with every requisite necessary for the making of the finest wines on this earth, she has abused and betrayed the gifts bestowed upon her, and now, instead of having the confidence of the world at large, she has only reaped, as she has sown, suspicion and derision, and the worst part of it all is the fact that the honest, upright men in the business, and there are many, have to suffer for the misdeeds of their neighbors.

California has lowered the standard of American wine.

In a literal sense, wine-making is the art of pressing the grape until all the juice is extracted; then when the juice is fully expressed, it is put into vats and allowed to ferment. Before fermentation it is called *must*, but after fermentation ceases it is wine and must be cared for as such. Climate and location exert a powerful influence over the grape and its juice, and every land must adapt itself to the elements as they are found to exist. The methods pursued in France are different from those followed in Germany, not only because the people are different, but because conditions demand it. What proves to be a success in New York State is a failure in California, and *vice versa*.

The manner of growing and training the grape is different in every country, owing to a difference in soil as well as climate. In France, almost every department has a different way of training the vine and the making of wine. In the Champagne district, the method known as rejuvenescence is followed rigidly. The vines are pruned so as to leave to each plant two or three branches with from two to four eyes each. Every three years the vines are sunk into the ground, only allowing one year's growth to appear above the surface. This imparts a very youthful look to the vineyard,—hence the name. The soil is always worked by hand and it is never ploughed, but is manured as heavily as possible. The vines are trained very low, and the clusters of grapes almost touch the ground. On the Loire they have three methods of growing, or training, the vine: the first is to form arches of the bearing canes from stake to stake; the second method is to plant four vines in a group and unite them in the middle. The third method is something that astonishes every beholder, but, as it is found to be profitable and therefore suitable to the region, comment on the practice is hardly necessary. The vines are allowed to lie upon the ground exactly as a sweet-potato vine,

Different methods of growing the grape.

and no stake or training is ever given to them at all; from a distance the vineyards look like a meadow, so closely do they cover the earth; and how one owner can distinguish his property from his neighbor's is a mystery that they only can solve. The Germans call this principle *Hecken Wingert* or hedge method, and they practise it to quite an extent on the Moselle.

In the Medoc they follow an altogether different principle: when the vines are three years old they are trained in an exact V shape to stakes or posts, that are connected to each other on the top by laths nailed to them. The vines are repeatedly pruned, and under no circumstance are they allowed to have more than two branches; this, of course, limits the fruit to eighteen or twenty-four clusters to the vine, but it also adds materially to its longevity, and makes a vineyard a matter of generations. Different methods have been experimented with in this region, but almost without an exception they have proven utter failures.

In the department of the Haute Garonne, the vine is trained upon small stakes and trees in the shape of a goblet, making a very attractive picture to the onlooker, especially if he is a little above the vineyard. Thus it is all through France: every location

has its own particular mode of cultivation and training of the vine, and each mode has been found to be the best for the location, not through fancy or any liking for the method, but by actual experience, which has lasted in some cases nearly a hundred years.

Various methods of pressing and fermenting.

The methods, too, of pressing the grapes are as diversified as the cultivation, and the subsequent care given to the wines varies in the same ratio. Foot-power is still in vogue in many parts of France,—that is, the grapes are put into the press and men in their bare feet tread upon them until the juice is extracted. As to the ways used in stimulating fermentation no better description can be given than that of W. J. Flagg, in his *Three Seasons in European Vineyards*. "I had never tasted a drop of authentic Burgundy wine in my life. Few people have who live across the seas, for it does not bear transportation, notwithstanding its alcoholic strength, which exceeds that of Bordeaux wine. Its market being, from the cause just given, a limited one, it is sold cheaper than Bordeaux of equal quality. Being a stranger, I made no useless attempt to obtain a very choice sample, but called for a bottle of such as bore a moderate price, and, being fatigued, went so far as

to drink a tumbler full of it. It was very palatable and refreshing. I had never drunk any before. I have never drunk any since. I shall never drink any more. Presently I will tell you why. . . . So long as things work well in the vats, nothing of the kind is needed. But there is another mode of rousing up the slackening process, and at the same time bringing the skins and seeds, which have settled to the bottom into contact with the new-made alcohol, so that the latter may combine well with the coloring matter they contain. This consists of stirring up the whole mass from bottom to top. It is done twice during the process of fermentation. It needs a good one-hour's work each time. It is done by men. It takes four men to do it well. They all strip naked—naked as Adam when he was good—and they go in—into the wine-vat—chin deep they go in, and there with feet and hands, fingers and toes, turn over, stir about, and mix the liquid that was getting clear with the pomace that was depositing itself ' and make the gruel thick and slab, and like a hell-broth boil and bubble.' The nice, sweet Bordelais man only puts his foot in it, but the Burgundian goes the whole figure. It is done to give the wine a full body. They call it fermenting on the skin. He who

explained all this to my astonished mind avowed it with the simple frankness of a Feejee cannibal, who admits his fondness for what he calls 'long pork.' But the Feejee people are only heathens . . . Stirring up with poles they tried, but the warmth of the human body was wanting, and the result, they say, was not good. Besides it was hard work. Nor is the custom confined to Burgundy alone." *Chambers's Encyclopædia* says, in commenting upon this feature, that fatal results often follow.

Some Spanish methods of vinification.

In Spain, when it is necessary to have more than one vine grow from an old one, they build a pyramid of earth over the old vine, and from each of the four sides of this *voga* or pyramid a branch is allowed to protrude. In time, every branch has taken root, and in the following winter these are detached from the mother-stock and planted elsewhere, at the discretion of the vineyardist. After the last branch has been detached, the vine is disinterred. It soon puts out new branches and, if anything, its fruit is improved by the rest it has had. As a rule, the vines are not allowed to grow very high, and what few branches they have are grown in a horizontal position. When the fruit begins to be heavy, they use little forks, made of canes or wood, to support the vine.

They call this operation *Lenantar varas*, it being a very necessary and important feature in their method of cultivation. In fact, almost every detail connected with the growing of grapes has a specific name in the land of the Dons.

The fertilizing of the ground by manure is never resorted to in Spain. They have an idea that it is injurious to the fruit, and although outsiders may criticise the method or lack of method, the fact that vineyards have been in bearing for three hundred or more years, and during all of this time have never had manure put on them, is in itself a very strong argument in favor of the Spaniard's judgment. The plough is also an instrument that can be said to be an utter stranger to vineyards in Spain, all the labor being performed by hand, especially in the neighborhood of Jerez. In the matter of pressing the grapes, the Spaniards, like their brethren in other foreign countries, also use their feet, but the men who tread the grapes have on their feet very heavy leather shoes, the soles of which are entirely covered with large iron nails. Before the grapes are trod upon, they are heavily sprinkled with burned plaster of Paris (yeso); after a sufficient quantity of grapes have been pressed, the murk is built up in a heap around a screw, and when it

reaches the height of three feet it is bandaged by a band of cloth, made of Esparto grass. It is securely fastened around the edge of the crushed grapes or cheese. When the operation is completed, an iron plate, with a hole in the centre to allow for the screw, is put on the top, and then the nut of the screw is put in place and the hardest part of wine-making begins.

Two of the strongest men on the plantation are selected to do this work, for it requires an immense amount of well-hardened muscles to get the screw down as far as it will go. Their hands are tied securely to the lever bar, for they have to jerk their bodies violently, and as they might loose their grasp they would be very apt to receive a serious fall. At the beginning the work is easy, but every turn of the screw makes it harder, until towards the last every muscle and sinew upon the arms and backs of the men stands out like corrugated iron, showing plainly the amount of strength they are putting into the operation. If the wine should turn bad—and a great deal of it does—they have a way of using warm animal blood to improve it; if warm blood is not sufficient, a raw steak or two merely hung in the wine is used. What becomes of the steak after it has been pickled is not told us,

A new use for raw steak.

but we do know how the wine is disposed of, for it is exported to England and America.

The English we cannot blame for being imposed upon, but with the American it is entirely different. England cannot make her own wines, and is therefore at the mercy of other countries for her supply. America can make her own products, and, therefore, if our people will insist upon having something that they know almost less than nothing about, it is their own fault, and they can blame no one but themselves.

In a few minor details the American vinifactor may be behind his European competitors, but in the aggregate he is as fully advanced as they are, and in one particular he excels them. Cleanliness is always to be found in our press-rooms, our vineyards, and wine-cellars during the whole operation of wine-making and development. Our instinctive sense of the proprieties demands that we must be clean at all times and in all places. No business calls for cleanliness more acutely than does that of vinifaction in America, and the open way in which our vineyards are conducted, allowing inspection at any time by visitors and strangers is particularly conducive towards this principle. The vineyards in the Lake regions

Cleanliness in American wine-making.

are remarkable for their cleanliness. In the vineyards and wine-cellars near the Hudson River, only sixty miles from New York City, a stranger can visit every part at any time of the day, and such is their condition that of the dozens of rooms there can not be found any that the most fastidious would hesitate to eat in. Even the press-room in the height of the busy season is always sweet and clean; no decaying vegetation is to be found anywhere. The vaults of the cellars are remarkable for their sweet, winey smell,—not that damp, musty odor so commonly found in subterranean passages. Situated so close to New York City, it is of course the Mecca of many people interested in wines, and thousands of visitors are entertained every year.

A unique flavor in Spain.

A story taken from *A Treatise on Wines* by J. L. W. Thudicum, M.D., will give the reader an insight into the ways of the Spanish, and also may suggest the reason why imported wines have such a superior (?) flavor. The Doctor had been describing the *tinajas*, a large earthenware vessel buried in the ground. "The danger of these vessels," said the Doctor, "are well represented in the legend about Don ——'s sheep. Don —— was a celebrated producer or extractor of wine at Montilla. His reputation grew, it is said,

out of one particular *tinaja*, and the beginning of the rise was marked by the disappearance of a family sheep, a merino ram. After a lapse of years the celebrated *tinaja* which had made the fortune of the house had at last to be cleared out, and in its muddy deposit were found the fleece and skeleton of the unlucky *carmero*. It is said that, in imitation of this remarkable event (a discovery without intention), the Montillanos to this day are in the habit of putting the entrails of sheep into their wine."

"The rare bouquet of imported wine, so far superior to anything domestic"; "That peculiar flavor, too, which our people can never seem to give to their wines"; "Oh! I know a fine wine when I taste it, and I want imported every time"; "NOT made in America, is what I want stamped on my bottles, and any vile compound, so long as it is called wine, will suit my palate, for I have educated it." How many of our people feel and even talk this way! Imported wine is all they will drink, and yet if they could but spend a year or two in the different cellars abroad, and closely inspect the methods used, they would be utterly astonished and disgusted with what they saw, and would be very apt to scrutinize closely any imported wine that was offered to them in future.

In Portugal, where many of the vineyards are surrounded by walls, the grape may be seen growing out of these walls. Holes are dug in them and vines are planted, thus the land that is taken up by the structure is utilized, in many cases threefold. This is a good feature, but it has its drawback, for when the season is dry the vine is apt to die. The height of the fruit from the soil is very important also, for fruit grown three feet away from or above the soil makes very acid wine, something that is not at all desired. As in France and Spain, the grapes are crushed with the feet. Dr. Thudicum very succinctly disposes of the subject in the following language: "The mode of making port wine is extremely unclean, and the proceedings are very crude and elementary."

Portugal no exception.

It may be safely said that the rule for training the vine in Germany is the low principle. The vines rarely exceed four feet in height, and are trained to stakes, and, being at the time of tying pressed down a little, they form a sort of basket-shape. In many parts of the country they still practise the enrichment of the ground by burning it. Of course where wood is plentiful and cheap, the practice is to be commended, but on the other hand it may easily prove altogether too ex-

German methods.

pensive. The mode is simplicity itself: the land is first ploughed deeply in furrows, about twenty feet apart; little piles of wood are made here and there, which are covered with dust and then lighted like charcoal, and kept burning slowly, occasionally air-holes being made to prevent the fire from going out. The people who do this kind of work have become so expert that they manage not to lose the wood, but make it into charcoal, killing, as it were, "two birds with one stone," for the ground has been enriched and they also have a good supply of fuel to help carry them through the winter. There are other methods of training the vine in Germany, but the above mentioned is the prevailing one. As a rule it can be said that the vinification of grapes is conducted in a very cleanly manner in Germany. In this respect, Germany excels any other country in Europe, yet in a few details there may be found some things to which an American viniculturist might take exception.

In Italy and the other countries of Europe, with the possible exception of Hungary and Switzerland, whose practices so closely resemble those followed in Germany that it would almost amount to repetition to cite them, the training of the vine can be said to be more a matter

Lack of method in Italy.

of chance than otherwise. As a general thing, they are allowed to pursue their own pleasure in growing, the only thing being required is that when the vintage time arrives they should have plenty of fruit upon their branches.

American methods of growing.

It can hardly be said that we in the United States have any standard method of training the vine. A method that is fast approaching a standard in the East is to train them on wire strung between posts set eight or ten feet apart, using three wires about a foot and a half from each other, the first wire being about two feet above the ground. This has proven to be, so far, the most satisfactory of any mode tried, but it has many features that are far from being pleasant. The difference in the weather, the cold in winter and the heat of summer, affect the wire, and the cold wire is apt to damage the vines. In the winter the wires contract, and if the posts are not firmly and deeply planted in the soil they are apt to be pulled out of the ground. During the summer the wires become too loose, and their sagging helps to draw the branches together, so that the leaves exclude the sunlight from the fruit, and greatly delay its ripening.

In California, all methods known to Europe and

Asia are used, the great variety of grapes grown there precluding any one principle being established as a standard. Of one thing they are quite certain, and that is, that they can not prune too closely, in fact, the closer the better, as the vines under the influence of the wonderful climate are prodigious bearers, and therefore it is dangerous to let them have too much wood. On this theory, they also practise summer pruning; that is, as soon as the vine has blossomed and the fruit is set, the ends of the vines are cut and all superfluous wood is removed.

There is no member of the vegetable kingdom that is so useful as the vine, aside from its fruit, which of itself is a desirable adjunct to the table in its natural state, and is also exceedingly valuable when dried as raisins. The juice, when expressed and fermented, is made into wine of various degrees of taste and quality, as our preceding pages show. From the seeds of the grape a fine oil is made. The skins, after all the juice is pressed out of the pulp, make valuable food for cattle, especially hogs. The leaves, too, are used for fodder in some countries, while in others they are gathered by the people and pickled so as to make a kind of dessert. In Switzerland they are

Many uses of the vine.

used for medicinal or surgical cures; they can also be brewed and made into tea which is agreeable to the palate. Even the prunings are of value, for when bruised and pressed they make an excellent vinegar. If the leaves and tendrils are bruised together and the juice fermented, a light drink of a vinous character is made. The sap that comes from the vine is thought to be a great preventive of certain disorders, and in many countries it is drawn and saved every summer. The bark is used for bands, and the prunings are often made into baskets. When burned, vine branches furnish potash and salts in a very large percentage. From the refuse of the press, the lees, a cheap brandy is made; this refuse is also useful as a fertilizer, and in France the pips or seeds are often fed to the pigeons, for they are exceedingly fond of them.

From an economic standpoint, there is no plant that can compare with the vine for its all-round usefulness to man. It will grow and bear fruit where no other plant can exist, its fruit is for man and beast, but its juice is reserved for man alone. *Abusus non tollit usum.*

APPENDIX

HOW THE BEST CHAMPAGNE IN FRANCE AND AMERICA IS MADE, AS TOLD BY AN EXPERT BEFORE A COMMITTEE OF THE UNITED STATES SENATE.

OF all the wines, champagne is essentially the one that depends upon the grape. In fact, so great is the dependency that it begins almost at the cutting that is destined to become a fruit-bearing vine. The proper selection of the kinds and variety of grapes that enter into champagne wine can be properly termed the foundation. When the grapes are matured the elemental part ceases and the true artistic work of champagne-making begins. Every cluster is carefully inspected and each imperfect berry is discarded. Cleanliness, too, enters into the details, for soiled grapes make soiled wine. When a sufficient quantity of the grapes have been gathered and inspected, they are put into the press,

and their juice is extracted and put into barrels, in order that it may reach the proper degree of fermentation. In the spring this wine is taken and put into a large tank—which we call a bottling-tank—holding from two to three thousand gallons. It is then bottled, after the addition of some older wine. Champagne always contains more or less old wine.

The perfection of champagne is derived from the quality of the wine used, and in the careful and judicious selection of the grapes to make the original blend, and also in the care and skill that is taken in regard to developing the wine in reference to temperature. Then it is bottled and allowed to remain in a moderately warm place until fermentation commences in the bottle. As the fermentation proceeds, the bottles break more or less, and that is the only way to tell how fermentation is proceeding. After it gets to a certain point, and the bottles are breaking too fast, they are moved into a colder apartment, so as not entirely to chill the fermentation, but so as to lessen it and lessen the pressure slightly on the bottles.

They are gradually moved from one apartment into another until, at the end of perhaps three, four, or six months, they arrive in the coldest cellar,

which is called the storage cellar. There they lie in tierage, on their side, to keep the gas from escaping, and also to economize space. They lie there from three to four years, in properly made champagne. Then they are taken and put on tables which have holes made through them — plank tables, set in the form of an A, with holes intended to hold the bottles. When they are first put in, the sediment which has been formed by fermentation falls directly to the side of the bottle in a little streak. They are shaken every day by a dexterous twist of the wrist and gradually raised until, in the course of some weeks,—sometimes two weeks, but more often three months, according to the obduracy of the sediment to leave the bottle,— they arrive at a vertical position.

When the sediment is directly on top of the cork we take the champagne to the finishing-room, carefully keeping the bottle with the cork down, so as not to disturb the sediment. In the finishing-room it is disgorged; that is, the cork is skilfully withdrawn, allowing the sediment and a small portion of the wine to be removed. A minute quantity of gas is allowed to blow out with the sediment. It is then put on a finishing-table, and a small dosage is added to it, to sweeten it slightly.

The dosage is generally made from rock-candy crystals, dissolved in the finest of old dry wine. The amount used determines the sweetness of the champagne. The bottles are shaken, to thoroughly mix the dosage with the wine. After being corked, then comes the wiring, capping, labelling, and casing, when the champagne is ready for the market.

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