

**THE SCUPPERNONG GRAPE, ITS
HISTORY AND MODE OF
CULTIVATION, WITH A SHORT
TREATISE ON THE MANUFACTURE
OF WINE FROM IT**

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The Scuppernong Grape, Its History and Mode of Cultivation, With a Short Treatise on the
Manufacture of wine from it by J. Van Buren

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J. VAN BUREN

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THE
SCUPPERNONG GRAPE

ITS
HISTORY AND MODE OF CULTIVATION,

WITH A SHORT

*TREATISE ON THE MANUFACTURE
OF WINE FROM IT.*

BY
J. VAN BUREN,
OF CLARKSVILLE, GA.

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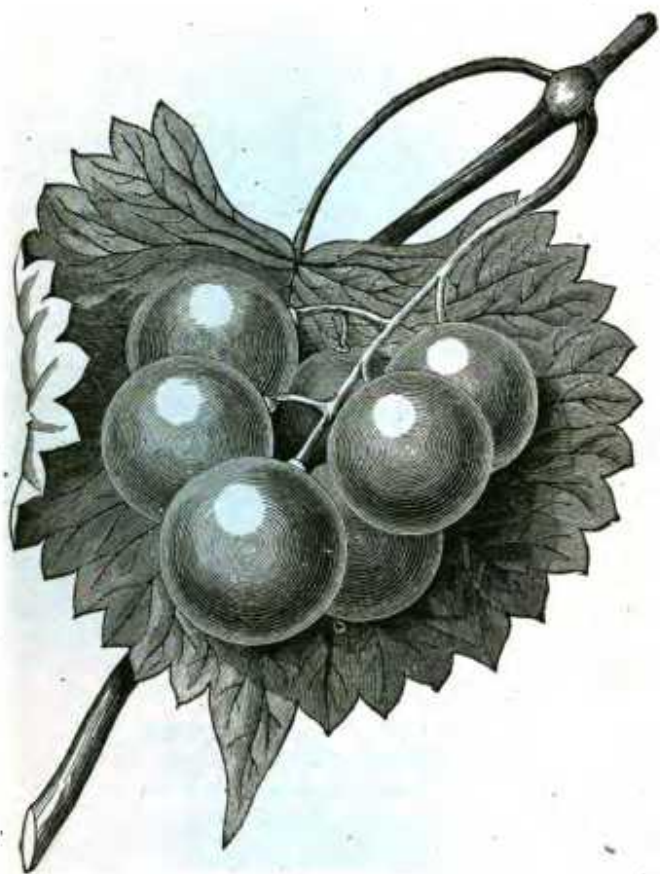
P R E F A C E .

WE have been induced to publish this little work from the numerous inquiries made by personal correspondents, for two years past, in relation to the cultivation of the SCUPPERNONG GRAPE and its Wines; as well to show the necessity of resorting to a more diversified system of industry under our present gloomy and embarrassed situation.

As our labor system has been entirely ruined by the United States Government, it becomes necessary for us to adopt means of gaining a livelihood whereby the former amount of labor required can be dispensed with. As one of the means of accomplishing this end, we lay before our Southern friends this little work, which, by lapse of time, we have no doubt, will need modifying in many particulars. But having been a resident of the State of Georgia for nearly thirty years, and having had some experience with this Grape for ten or twelve years past, we have presumed to place our views, founded on experience, before our unfortunate fellow sufferers of the once happy sunny South.

J. VAN BUREN.

CLARKSVILLE, GA.



THE SCUPPERNONG.

[*VITIS ROTUNDIFOLIA.*]
[*VITIS VULPINA.*] ”

CHAPTER I.

THE HISTORY OF ITS DISCOVERY, BY DR. A. J. BUTNER.
DIFFERENT VARIETIES.

THE original type of this variety—known by the common names of Muscadine, Bullace and Bull Grape—is a native of the Southern States, and found growing wild from North Carolina to Florida. In appearance, habits, wood and fruit it is very distinct from all other native varieties, and also from all foreign varieties that we have ever seen.

The only variety that has any resemblance to it is the Mustang Grape of Texas, and that only in its manner of growth and in producing its fruit in single berries and small clusters; but it is a worthless variety, its fruit being the most acid of all grapes, while the fruit of the Scuppernong is the sweetest.

We are indebted to the pen of Dr. A. J. Butner, of Whitesville, North Carolina, for the following *morceau* of its history:

“All that region of North Carolina which, beginning with the bars of our coasts, extends its sandy soil for forty, sixty or eighty miles into the interior, and is timbered with long leaf pine, produces, in a wild state, a variety of vines, which, in the popular language is styled

the Bullies. In the western parts of the State, a similar grade, and probably identical with it in genus, is called the Muscadine, and flourishes all along the banks of the Yadkin, Catawba, Deep and Haw rivers;* indeed upon most of our upland streams, and is found in various stages of perfection.

"But the highest development of the whole genus, so far as at present known, is beyond doubt the Scuppernong. This grape still grows wild in its native seat; and on the waters of Pamlico and Albemarle Sounds specimens may at this day be found, uncultivated in the woods, in all their native luxuriance. Indeed, the first vine of the kind known to Europeans is said to be still growing on Roanoke Island, and to yield its annual crop of fruit, as it did at the date of its discovery. The grape, however, derives its name from Scuppernong river, or creek, where among other localities, it is found growing wild in the forests."

We are also under further obligations to Dr. C. G. Wyche, of North Carolina, for the following history of the Scuppernong Grape, as communicated to him by his brother, the Rev. J. T. Wyche, together with a notice of the Mish and Flowers Grapes, both supposed to be seedlings from the Scuppernong:

"This grape is a native of Tyrrell County, North Carolina. The original vine was said to be living on Roanoke Island a few years since; if so, it must have been several hundred years old, according to the account given by Calvin Johnson, Esq., in a letter to Col. H. G. Burton, published in the *American Farmer*, and re-pub-

*The Muscadine or Bullace is found growing wild on all water courses from North Carolina to Florida.—Ea.

lished in the *Southern Planter*, of July, 1867. He says: 'I am told that Gov. Lane and Capt. Phipps' report to Sir Walter Raleigh, published in *Hakluyt's Collection*, speaks of this grape as growing on Roanoke Island when the colony first landed there. This grape and wine had the name Scuppernong conferred upon them by Henderson and myself, in compliment to Mr. James Blount, of Scuppernong, (a river in Tyrrell county), who first diffused a knowledge of it in several well written communications in our paper; and it is cultivated with more success on that river than in any other part of the State except on Roanoke Island.

'Thirty years ago it was commonly reported in Tyrrell county that Parson Pettigrew, as he was generally called, first brought the Scuppernong into notice. He was a very intelligent, pious and modest man, the grandfather of the late Gen. James Johnson Pettigrew, that noble patriot and brave soldier who fell in the recent war.

'The Mish Grape is black, small and very sweet. It was found by Mr. Mish on his plantation, six or eight miles below Washington, N. C., on Tar river, or Pamlico, as it is sometimes called below the town of Washington. It is a Muscadine of extraordinary sweetness; it will probably make a wine equal, if not superior, to the Scuppernong.

'The Scuppernong, Mish, and Thomas Grapes are competitors, but the Flowers grapes, ripening at a different time, as yet occupies singly the closing days of the vintage. I do not consider it the equal of the others in flavor, but very many persons, and especially ladies, give it the first rank.'" [Good authority.—Ed.]