

**THE VINE-DRESSER'S
MANUAL, AN ILLUSTRATED
TREATISE ON VINEYARDS
AND WINE-MAKING**

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The Vine-Dresser's Manual, an Illustrated Treatise on Vineyards and Wine-Making by Charles Reemelin

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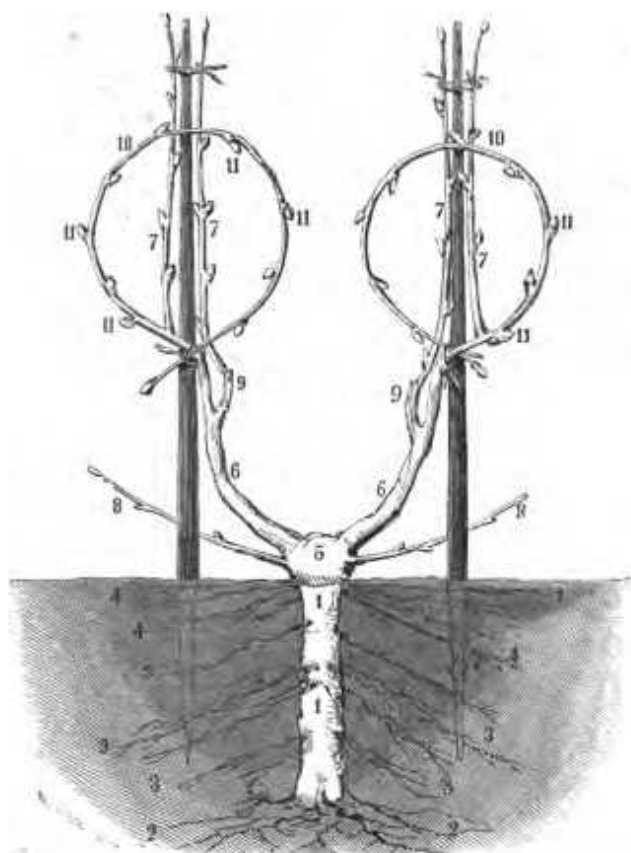
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CHARLES REEMELIN

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AND WINE-MAKING**



1. The "Stem."
2. The "Foot Roots."
3. The "Side Roots."
4. "Surface Roots."
5. The "Head."
6. The "Thighs."
7. The "Bearing Wood."
8. "Ground Shoots."
9. "Spurs."
10. "Bows."
11. "Buds."

- Der Stamm.
 Die Fuss-Würzeln.
 Selten-Würzeln.
 Tag-n'er Thau Würzeln.
 Die Kopf.
 Die Schenkel.
 Tragbares Holz.
 Boden Holz.
 Zapfen.
 Bogen Schoss
 Augen.

THE



VINE-DRESSER'S MANUAL,

AN

Illustrated Treatise

ON

VINEYARDS AND WINE-MAKING

BY CHARLES REEMELIN,

OF OHIO.

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INTRODUCTION.

THE object of these pages is to furnish to such as have no opportunity to learn the Vintners' business practically, easily comprehended and reliable instructions, so that even the most inexperienced may, with this book in his hand, start, plant, perfect and cultivate a vineyard, and make good, wholesome wine. The writer is himself a practical vintner, owns vineyards, has worked and does work in them. He gives to the reader the knowledge derived from reading, and also through a somewhat extended intercourse with vintners from various countries, as well as his own actual observation in various parts of the United States and Europe.

His object is not to make money. He has long felt that the United States need, as an important element of its horticultural economy, the domestication of the grape, and that, in the progress of time, the use of wine as *food* must necessarily be a part of the social enjoyments of our people.

He is often asked in private conversation, especially while travelling, various questions about vineyards.

Thus to answer is very tedious. He concluded, therefore, to write this little book, which, being sold cheap, might be in the hands of nearly everybody, and thus, at little cost, give to all who wish it the desired information. The writer trusts that it will be received as an humble contribution to a subject, which certainly is receiving, as it deserves, very general attention.

THE AUTHOR.

The Vine-Dresser's Manual.

NAMES OF THE VARIOUS PARTS OF WHICH THE VINE IS COMPOSED.

I DEEM a knowledge of these various parts, and their names, of much consequence to a correct understanding of the whole subject, and hence will at once describe and name them.

England has no vineyards, and therefore the technical names I shall give are, in general, mere translations of similar words, which in German have an accepted meaning with reference to Grapevines. I give, also, the German in every case, as this may facilitate the intercourse between Americans who plant vineyards and the German vineyard men.

The cut, Fig. 1, represents the various parts of a full grown grape vine, which are severally numbered. The reader should familiarize himself with them by frequent reference.