VII. REBOUNDING FROM THE 1930s - MOVING AHEAD

Except for the breeding work of Demko in Altoona and Joe Fennell in South Florida (later in Lady Lake) and Loren Stover and Kenneth W. Loucks’ vital efforts at the Leesburg Station, grapes in Florida were practically in limbo during the late 1930s and not of high priority during the war. These were, nonetheless critical, as future events proved. Loren Stover was much more than a caretaker for the Leesburg Station during and immediately after the war. He and Loucks continued grape breeding work and cooperating with growers.

The 1947 and 1948 mid winter FGGA meetings didn’t receive much press notice and grapes even less, since the prominent topic was persimmons (FlaGrower 55(8)7, 1947; FlaGrower 56(1)9-10, 1948). Unlike the Leesburg Station, most Florida vineyards in general had not been well cared for. Then the pace picked up or, in the case of the Demko and Fennell vineyards never let up. These viticulturists had maintained their breeding and vine selection efforts. Far from slowing down, they were vigorously pursuing the goal of disease resistant bunch grapes for Florida. In fact, there might have been a race going on between Demko and Fennell; maybe even Stover was involved - “Grapevine Derby” (Tampa Sunday Tribune, July 12, 1953). If as implied indeed it was a race, Stover and the Leesburg Station won.

It’s more likely that these grape breeders were cooperating, albeit pursuing their own instincts and methodology applied to personal selections. By 1951 Stover had a good indication that one of his lines, eventually resulted in ‘Lake Emerald’, was hardier than ‘Florida Beacon’, the best of the older hybrids (Stover and Parris, 1951). Furthermore, Leesburg scientists had established that vine decline was Pierce’s disease and reasonably site specific. Thus, planting promising selections in areas where decline was most evident was a good test of PD resistance (Stoner and Stover, 1951).

‘Lake Emerald’ was released in 1954 and enthusiastically greeted by both growers and the public. The Orlando Sentinel-Star promotion (Orlando Sentinel 1955) - to distribute ‘Lake Emerald’ vines to the public at cost - was a novel idea that might be relevant for exciting future grape variety releases. It would be interesting to know what ever happened to the many thousand vines distributed in 1956. Do any survive? Did the event publicity prompt any recipients to take up serious grape growing?

How about the equally dedicated breeding endeavors of Demko and Fennell, who were also employing native wild bunch grapes? In fairness and recognition of their long time efforts and dedication, we’d like to say that some of their selections survived and are thriving in Florida vineyards today. Apparently, this is not the case, and their vines are lost to history - or reverted to wild stock. [In which case, they may to need be rediscovered, if they are to contribute in the future.] We now have much more sophisticated means of both identifying PD resistance and incorporating desirable traits into breeding lines (Gray et. al., 2007). Still, as preached by Demko and Fennell and successfully demonstrated by Stover, wild grape stock is of considerable value and should not be neglected.

Nor should some of the more rugged Munson hybrids ‘Carman’, ‘Florida Beacon’ (actually Munson’s ‘Extra’), or other vines that produced such high quality bunches. These lines, along with Fennell’s ‘Tamiami’ and ‘Largo’ and Demko’s ‘Dunstan’ and ‘Taylor’ also showed great
promise (except for PD resistance). If these lines haven’t faded completely, perhaps the surviving germplasm has potential in the hands of 21st century scientists.

In recognition of this important breakthrough, **Loren Stover** was honored, even called “The Grandfather of Florida Grapes” (*Mortensen, in Grape Times, June 1993; Answer Man, 1985*). **Stover** continued his productive breeding effort (*Stover, 1960*) and the research really accelerated when **John Mortensen** joined the Leesburg Station as plant breeder in 1960. Clearly, those “3 men [who] went to Tallahassee” to request grape industry support, and the Florida Legislatures they persuaded made a wise decision.

**VIII. THE SECOND HUNDRED YEARS**

**A. The Wine Revolution**

If we consider that the first Grape Boom lasted from about 1870 to 1905, the second from about 1920 to 1935, a convenient place to start another grape era is around 1950 with the breakthroughs cited above. From the very start Florida grape growers looked covetously to California as a model of what could be accomplished in Florida (*FlaDispatch 2(23)1, 1877; Florida Dispatch 1(1)12, 1882 (New Series)*). Prohibition, followed by the Great Depression, and the World War didn’t help California grape growers either. When Prohibition ended, wine quantity and visibility increased throughout the nation (where local laws permitted Repeal), but the general quality was abysmal. The less discriminate thirsty citizens wanted alcohol - cheap and fast, and grapes filled the bill. Then World War II logistics further impeded wine quality. That was about to change when a notable journalist, **Leon Adams** started writing about his favorite beverage.

**Leon Adams** introduced the concept of ‘The Wine Revolution” by emphasizing the simple, obvious fact that wine was a food and as much a part of fine dining as anything on the table. In his writings and personal efforts that was his central theme (*Adams, 1985; Pinney, 1989*). Moreover, as he traveled the nation, visiting wineries in all states having viniculture, he encouraged those involved. Even the smallest Boutique winery visited was given an enthusiastic boost by his presence and in his writings. Leon founded in San Francisco the Medical Friends of Wine – physicians with an interest in wine (*http://www.medicalfriendsofwine.org/*). This prestigious group recognized and promoted the health benefits of wine well before the French Paradox became common knowledge (*Renaud and de Lorgeril, 1992*).

**Leon Adams** wasn’t alone. Vintners, viticulturist, enologists, and scientists associated with the industry and land grant universities around the country – primarily California, New York, and other traditional wine growing states - applied their talents to improve grape and wine quality. The results were dramatic, and soon reflected in the quality and popularity of U.S. wines. It certainly got the attention of French vintners, who were more inclined to feature tradition over science and technology in their well regarded world class wines. The message got through when California wines began to receive accolades and awards in competitions, even in France. The public responded and wine sales soared. This was the Wine Revolution.

Slowly but surely it reached Florida about 1970. The scientific expertise of **John Mortensen** and the field experience of **Loren Stover** was a fortuitous combination. In short order more PD resistant bunch grape varieties were released, one of which turned fresh attention to Florida
grapes. Appropriately enough, it was named in honor of Loren Stover. The ‘Stover’ grape, released in 1968 (Mortensen, 1968) had a pleasant vinifera character (probably derived from some vinifera stock in ‘Golden Muscat’). The Leesburg Station had a very effective means of introducing varieties and demonstrating their work. The informative Field Days which accompanied the summer FGGA meetings served to popularize the new breeding selections and provide the public the opportunity to sample promising grape selections, evaluate the fruit, and discuss their merits (Figures 46 & 47).

That feature caught the attention of a new UF faculty member. Robert P. Bates, a food technologist joined the Food Science Department in 1967 with a focus on the processing and utilization of existing or potential Florida foods and crops, including tropical. He was exposed to grapes for the first time at the 1968 FGGA Field Day in Leesburg. Bob Bates didn’t know much about grapes, but he knew wine, having worked in Hawaii and Central America and made wine from numerous tropical fruits. Several months after sampling ‘Stover’ and acquiring fruit, a state project on wine from Florida grapes was underway utilizing a number of bunch and muscadine varieties and breeding lines from John Mortensen’s dynamic breeding program.

Wine has a way of attracting attention and within a few years grape growers, wine hobbyists, and other interested parties were busy looking at the wine potential of Florida grapes. While many of the varieties and breeding lines made quite acceptable wine, ‘Stover’ was exceptional and was publicized. Actually it was over publicized, since it was quoted once in the National Press as being “superior to the best offerings from California”, a statement that neither Bates nor his colleagues ever made. The closest was a research report indicating that Stover wine ranked equal to common jug California Chablis, used for comparative purposes in taste panels (Bates and Mortensen, 1969; Grosz et. al, 1973).

The clear quality advantages of the bunch grapes coming out of Leesburg and muscadines available throughout the south caught the attention of nurserymen and U-pick operators. This was reflected in growth of the FGGA and welcome attention to all aspects of grape utilization – fresh market, U-pick, juice, jams, jellies, and of course, wine. By 1983 there were five commercial wineries in Florida employing Florida grapes (Bates, 1983). [The qualification “Florida grapes” is important, since there are wineries in state that have no interest in local or even regional grapes. They bulk in grapes, must, juice or even wine from other major wine producing states for all of their products. This is not Florida wine from Florida grapes, as grown and produced by Florida Farm Wineries!]

As part of his extension responsibilities and in cooperation with FGGA programs, Bates offered wine making workshops at various IFAS Centers. In parallel grape growers found a ready market for their grapes with hobby winemakers, and a few commercial wineries were established (Bates et. al., 1980). It didn’t stop there. Due to the attention paid to the improved bunch grapes and
wine, the demand for fresh grapes increased and the existing and new U-pick operations expanded. These developments had quite a beneficial impact upon FGGA activities and membership.

B. Back to Tallahassee
Recall that back in 1931-33 “three men went to Tallahassee” to request support for the grape industry, resulting literally and figuratively in the industry’s survival and progress that transpired from then until the late 1970s. Well, in 1977 some men and women went to Tallahassee and accomplished an equally impressive feat.

One woman started it. Florence and Jack Hall operated a U-pick vineyard in Lake Wales and were active in the FGGA. Florence Hall was elected the first woman President in 1977 and immediately focused on increasing the visibility of the FGGA. The first step was requesting a grape survey putting out a grape information brochure and getting it out to prospective FGGA members and supporters (Hall, 1977a). She then worked diligently to get the FGGA admitted to the Florida Agricultural Council. This body represents the state’s agriculture industry and meets with legislators, Commissioner of Agriculture, and the FDACS to promote Florida Agriculture and deal with issues affecting its viability (Hall, 1977b; AgBill, 1977). She persuaded influential legislators to support FGGA admission, updated FGGA ByLaws (FGGA, 1977), generated Articles of Incorporation (Hall, 1977c) to legitimize the Association, and demonstrated that grapes were an agricultural crop worthy of Council membership and state support. Fortuitously, many of the records from Hall’s tenure have survived; these are referenced here and included in the Bibliography-Chronology to illustrate her diligence and persistence.

Florence Hall used her boundless energy to address the fresh market needs of the industry. In cooperation with other Florida U-pick growers and those aware of the fresh market potential in Florida and Georgia, she organized and presided over an organizational meeting in Griffin, Georgia that brought growers with fresh marketing interest and experience together from a number of southern states (Hall, 1978a; Hall, 1978d). The outcome was formation of the Southeast Grape Growers Association involving primarily grape growers from Florida and Georgia. The organization functioned effectively for a number of years providing a reliable fresh market for the members. [Details of this venture are being sought, since it is relevant today]

Hall subsequently promoted a muscadine research agenda emphasizing the needs of Florida and southeast states (Hall, 1978b; Hall, 1978c). Then, as the FGGA representative on the Ag Council, Hall addressed the need for greater research emphasis on grapes first by approaching a University of Florida IFAS administrator at an Agricultural Council meeting. He was not very helpful or communicative. In view of that unacceptable response, a group of proactive FGGA members, some with legislative connections and knowhow, set in motion some far reaching legislation.

Furthermore, Florida A & M University (FAMU) administration was much more receptive to FGGA needs than an unprepared IFAS administrator, so a research thrust was initiated. Through a special legislative appropriation the Viticulture and Small Farm Development Center was formed at FAMU in 1978. This effectively increased Florida grape research and extension (It must be noted that the IFAS scientists devoted to grape research totally supported FGGA desires
and were working harmoniously with growers and vintners. The IFAS communication glitch was at the top.) Nevertheless, the Tallahassee approach certainly helped the grape community and brought additional resources to bear on industry needs.

As if essentially doubling grape research and enhancing grape visibility wasn’t enough, Hall proceeded to initiate a vineyard survey and suggest research priorities. These were undertaken by UF, FAMU, and USDA investigators. Although the stage was set for grape industry support, there were myriad details and compromises to be worked out. Florence Hall was the prime mover in getting grapes on the legislators’ radar screen, but the needed support was piecemeal for some time and things sometimes move very slowly in legislative halls, but the picture brightened somewhat.

The time was ripe. The enthusiasm of FGGA members was contagious. At grape meetings, in vineyards, and where ever grapes and wine were discussed the message that the Florida grape industry was on the move was clear. Thanks to vineyards near Tallahassee and FGGA members, Doyle Conner, Commissioner of Agriculture and even the Governor, Rubin Askew were well aware of this budding industry. The FGGA became quite active by exhibiting at the annual Legislator Appreciation Days. The attractive display featured vineyard photos, information and, of course, the wine display. The Florida wineries provided samples, so the booth was a very popular location for socializing and learning more about Florida grapes (Figures 48 - 50).

C. The Viticulture Policy Act
It took time and considerable behind the scenes work by grape growers and their legislative supporters, but finally in 1984 the Viticulture Policy Act was signed into law. This was about 7 years after Florence Hall started her proactive grape campaign and it required intense efforts and patience by a number of FGGA Presidents, their capable Board of Directors, and grape industry representatives from wineries and vineyards.

The Act created the Viticulture Advisory Council (VAC) and stipulated the development of a statewide Viticulture Plan for submission to the Florida Commissioner of Agriculture. The first plan was developed by the initial VAC members – Bill Smith, Chairman and Fresh fruit representative; Harold Crevasse, Vice-chairman and Processed fruit rep; Bill Doherty, FGGA rep; Jim Eckhart, Agricultural Advisory Council rep; Esmond Grosz, nursery rep; Joe Midulla
Winery rep; **Clifton Savoy**, FAMU; and **Jim Davidson**, UF/IFAS. Details of this well thought out plan, much of which is still pertinent today, were summarized by **Jim Eckhart** (FGGA Newsletter 12 1985).

Continuing funding support was anticipated from tax revenues on the state excise tax on wines from Florida agricultural crops. It’s no great surprise that tax consideration drive most business decisions. Back in the 1970s, Florida had one of the highest state taxes on alcoholic beverages. An exception was made for alcoholic products from Florida agricultural products in 1979. Although this was a favorable situation for Florida wineries using Florida fruit, it opened the floodgates. It actually greatly benefited distillers, who could ferment and distill citrus molasses, a large volume byproduct of the citrus industry, to make neutral spirits, thus saving part of the $2.25 excise tax on in-state consumption. The resulting shortage of citrus molasses subsequently affected the cattle feed industry, where this byproduct is used to enhance the cohesiveness and palatability of citrus peel based feed.

By special appropriations, some of these tax monies ($0.05 of the $2.25 collected on each gallon of wine sold in Florida) were directed toward FGGA operations, grape industry promotions, and grape research support for both FAMU and UF. However, this tax bonanza was under attack, as California alcoholic beverage interests successfully contested Hawaii’s similar tax break. Consequently, the Florida state tax waiver was deemed a restriction of interstate commerce and disallowed in 1988. It then looked like all the ambitious plans for funding grape industry developments were for naught. Then, **John Holloway**, FGGA Board member proposed a clever, workable arrangement that saved the day, but it wasn’t easy.

**A. The Viticulture Trust Fund (VTF)**

Working patiently with legislators the FGGA interests were able to develop a mechanism for utilizing a portion of that tax revenue collected on Florida wines to serve industry needs. Individuals who worked diligently to develop, structure, and oversee the initiative were: **Clara Jane** and **Bill Smith**, **John Holloway**, **Harold Crevasse**, **Joe Midulla**, **Bill Doherty**, **James F. Eckhart**, **Felicity Trueblood**, **Esmond Grosz**, **Jim Hammond**, **Clifton Savoy**, **Gary Ketchum**, **Jeanne Burgess**, **Mike Clark**, and others – all members of the VAC or FGGA Board of Directors. Essential guidance and moral support was also forthcoming from friends and colleagues of the above FGGA members who were familiar with legislative proceedings and policy. Clearly, the good will of the entire Florida Grape Community was needed and applied to good use.

Many states support their grape/wine industry with similar programs, since it is a cost effective way to promote in state business and ultimately increase tax revenue – generally a win-win situation. After much tweaking and focused effort by the entire Florida Grape Community, and interested legislators, it worked! The VAC, whose members are appointed by the Florida Commissioner of Agriculture, has the responsibility of setting priorities and administering these funds.

The VAC was well described in a FGGA Newsletter report by **Jeanne Burgess**, who served as Chair and/or active member for many years (Grape Times, December Pg.3 1992):

“The Viticulture Advisory Council is an advisory body to the Commissioner of Agriculture. It is charged with directing the positive growth of the viticulture industry and with administering the Viticulture Trust
Fund. The legislature established the Trust to be funded from fifty percent of the excise taxes collected on wine produced by Florida manufacturers from Florida agricultural products. This fund is to be used for promotion and research to benefit Florida’s viticulture industry.”

D. Viticulture Trust Fund (VTF) and the Viticulture Advisory Counsel (VAC)
This was the origin of the Viticulture Trust Fund (VTF) with the VAC directed to administer it. The state tax collected on wine produced from Florida agricultural products (presumably mostly grapes) would go into a Viticulture Trust Fund, half of which would be made available to support research and promotion benefitting Florida farm wineries, vineyards, and grape growers. (Much of the background information cited was derived from FGGA President Gary Ketchum’s Newsletter, November-December 1988). As originally proposed the VTF was set to expire in five years – 1994. Fortunately, the dynamic progress of the grape industry and resulting economic benefits to the state led to a degree of permanence now in place. And grapes were now a visible crop and on the FDACS agenda – an essential supporter of all Florida Agriculture.

E. The Florida Department of Agriculture and Consumer Services (FDACS)
This is the largest state department of agriculture in the country with over 3,700 employees. FDACS has a broad and varied statutory mission in Florida that covers everything from food safety and forestry to consumer services and aquaculture. These are in addition, of course, to the plant and animal duties borne by most state departments of agriculture. Put another way, they have a great deal of "boots on the ground" that can be activated quickly and efficiently to assist federal agencies during times of crisis. The Marketing arm is well described in a number of FDACS and linked websites
http://www.doacs.state.fl.us/about/history.html;
Florida Agricultural Promotion Campaign – “Fresh from Florida”
http://www.florida-agriculture.com/marketing/fapc.htm
Marketing Florida Agriculture
Winery information
http://www.florida-agriculture.com/consumers/wineries.htm
Century Pioneer Family Farm Program (Ashley Wood, but no FGGA folks evident)
http://www.florida-agriculture.com/marketing/century_pioneers.htm
FGGA Site and Winery Directory http://www.fgga.org/
http://www.fgga.org/wineriesdirectory.html
Florida Winery Map

F. Small Acreage - Big Results
With the Viticulture Policy Act in place and a modest but reasonably reliable source of funding for grape projects the FGGA’s attention turned to setting priorities. One was enhancing the visibility of Florida grapes. When outsiders and even residents learn that quality grapes grow in state, they are often surprised and then intrigued. After sampling the fruit or products, many become regular consumers and/or enthusiastic supporters. FGGA membership consists of many persons who, after sampling grapes, decide to grow their own, make wine, or get involved in the
Florida Grape Community. They have certainly enriched the Association and contributed impressively. However, it is first necessary to introduce potential enthusiasts to our grapes.

The first step was a comprehensive survey of Florida grape acreage – amount, location, end use, growers, and varieties bearing, planted, or planned, etc. Much of this information existed in a FAMU report (Savoy, 1977). However the situation changes rapidly and it is critical to continually update the statistics from season to season – a difficult task at best. An early use of VTF support was a survey compiled by the Florida Agricultural Statistics Service, published in 1990 (1989 Florida Vineyard and Winery Report). There were also plans for an FGGA Executive Director position to handle and coordinate the anticipated increased services.

However, nothing is easy or permanent regarding legislative funding. With changes in the state wine tax structure and vastly reduced revenues due to the wine coolers manufacturer switching from wine-based alcohol, the VTF receipts were greatly reduced. Thus, the position of FGGA Executive Director was not initiated (FGGA Newsletter Nov 1989) although Tom Hughes, Jr. filled in admirably as Program Administrator. Nevertheless, important long term program initiatives were in place and the State Fair Wine Competition was established.

An especially valuable feature of the VAC – FDACS grant was the small vineyard initiation program operated by FAMU. Those wishing to put in a small vineyard and make the necessary commitment could obtain modest financial support and the services of professional FAMU viticulturists in setting up a vineyard.

FAMU Grape Demonstration Project: Free set up of a ¼ acre vineyard of selected muscadine grape cultivars. FAMU provided all the necessary materials for vineyard establishment including posts, trellis wire, irrigation tube, and grapevines etc. In addition, FAMU also provided technical support such as designing the vineyard, demonstrating how to put the post, trellis wire together, and planting. The participants would get the land ready and provide labor for the vineyard establishment. The project lasted 6-7 years, and a total of 94 demonstration blocks were established. (Any notable results – vineyards still in existence, expansions, etc?)

The importance of small vineyards cannot be over emphasized. We have seen some early examples worth recalling:

- Lost in time are those Floridians, Northern “Snowbirds”, and retirees from the 1800s and early 1900s who, after viewing Florida vineyards, settled here and made long term grape commitments.
- Dr. Charles Demko from Missouri visited Florida in the early 1920s to attend an optometrist meeting in St. Petersburg. He saw grapes growing and, relating to his family vineyard in Missouri, started a vineyard, and eventually settled in Altoona.
- Thomas J. Hughes, Sr. as Editor of the Florida Grower & Rancher covered a Grape Field Day at the Leesburg Station in the early 1960s. Tom became a staunch supporter of the FGGA, opened Tom Hughes U-Pick Vineyard east of Tampa in 1967, and became FGGA President in 1972. Reflect upon how many visitors Tom’s vineyard introduce to Florida grapes over the years.
- Esmond and Malinda Grosz operated a successful U-pick vineyard in Tennessee and moved to Florida in the early 1970s to initiate a large planting at Orange Lake. Their U-pick operation was instrumental in attracting visitors to grape growing. They weren’t
able to follow through with winery plans, yet the Grosz’s involvement in wine research and FGGA administration had long-term, continuing industry benefits.

- **Rosa and Antonio Fiorelli** typify another approach where the business emphasis is a farm winery. At Rosa Fiorelli Winery near Bradenton visitors are introduced to all aspects of viniculture, from vine propagation to finished wine. As active supporters of the FGGA and the Manatee County Chapter the Fiorelli’s provide demonstrations on all aspects of grape growing and wine making; their operation serves the grape community well (Geraci, 2000).

- We’ll continue to survey existing and former grape growers to build this list.

There are a number of ways to popularize Florida Grapes and all are important. Some are traditional, having evolved with the FGGA. Others are the fairly recent result of the Viticulture Policy Act and FGGA program initiatives. These are:

1. **Grape Field Days** as sponsored by the research establishment – The University of Florida at the Leesburg Station routinely had a Bunch Grape Field Day each July when the bunch grapes ripened and a second one in August, Muscadine Field Day when the muscadines came in. That research vineyard no longer exists, but the operation is now at the Apopka Station. Similarly, the FAMU research facility and experimental vineyard near Tallahassee has initiated popular annual open house/vineyard events.

2. **U-pick vineyards** offer customers the opportunity to observe grapes on the vine, select their own fruit, and most importantly talk to the grower and other grape aficionados in the vineyard. These are friendly, sociable people whose enthusiasm for their crop is contagious. They’ll talk about varieties, propagation techniques, and maybe even have a little wine around – or show you how to make your own.

3. **Harvest Festivals** are sponsored by individual wineries, private growers, and/or FGGA County Chapters. These events highlight grapes, grape products and the fascinating people involved and are fun, popular events that put Florida grapes in the headlines. Modest VAC grant support encourages sponsors to get people out in the vineyards.

4. **The Annual FGGA Winter Conference** likewise attracts attention. Although the vines are barren, then is the time for pruning and preparing for the next crop. Also, wine from the previous season is aging well and may be ready for sampling, so there is much to learn indoors and in the vineyard.

5. **The Florida State Fair Commercial and Hobby Wine Competitions** are extremely popular annual events that now attract over a thousand commercial entrants, several hundred hobby entries, and thousands of visitors to view the competition. The FGGA information booth at the fair, staffed by knowledgeable, enthusiastic FGGA members is also well attended.

6. **Wine making workshops and hobby wine competitions** serve as additional reminders of uses for local grapes.

7. **Florida Farm Wineries** are popular tourist (and resident) attractions. They are open year round and serve as a constant reminder of what can be done with Florida grapes (http://www.fgga.org/wineriesdirectory.html).

8. Promotional literature and recently information on the Internet can help make the general public aware that – “Yes, grapes do grow in Florida, they’re a fine crop and you should sample our grapes and grape products, maybe put a few vine in yourself”. In this regard
the FDACS Marketing Division has an excellent campaign to introduce and popularize all Florida agricultural products. “Fresh from Florida” means a lot in quality and availability. In addition, through the VAC, in print or on line (http://www.fgga.org/index.html) is information on U-pick vineyards, nurseries for grape vines, and winery brochures. Unobtrusive highway signs in the vicinity of commercial vineyards and wineries are another helpful indication that travelers are in Florida Grape Country.

Although the VTF funds are modest, especially compared to that generated by major grape growing states, by careful project selection and execution, the promotional results have been impressive.

**Promotion**

There are three small vineyards, all in Putnam County that played a very big role in the viability of the FGGA over the last 3 decades. All were planted way before the VAC incentives were in place and served as effective “Grape Magnets” far beyond county lines.

The Putnam County Chapter of the FGGA was the first and it is still quite active. In fact, the County was a major center of grape expansion in both the 1890s and 1920s with considerable activity. A Chapter there was first mentioned in a NewsClip 3-22 1928 and later (FlaTimesUnion, 64 Jan27 Pg.6 1929; and Aug 19 Pg. 3). Of course there was no continuity, but from the late 1960s there were a number of vineyards initiated, including Meadowmere Farms by Felicity Trueblood in Melrose, Comer Vineyards by George Comer in Grandin, and the Sirvent’s vineyard in Florahome, followed around 2007 by Tangle Oaks Winery, Grandin and Log Cabin Winery in Satsuma around 2008.

The first was Meadowmere Farms, a 3 acre vineyard planted by Felicity Trueblood in 1976. She was close to vines while growing up in France and Chile, so grapes came naturally and Florida benefitted. Meadowmere, a popular U-pick designation in Melrose, was named after the family homestead in Scotland. Curiously, in the 1970s Felicity had to include cattle on her farm to qualify for farm zoning. Fortunately, stand-alone vineyards now qualify. Felicity Trueblood served as FGGA Secretary for many years and was instrumental in developing Harvest Festivals. These events are based on the social nature of community U-pick ventures where participants share knowledge on all aspects of grapes – varieties, cultivation, wine making, etc.

After the season Felicity held an informal annual wine tasting at her farm. The wine, together with superb music from local talent was an excellent venue for introducing locals to Florida grapes (Figures 51 & 52). Five people shown are or were intimately involved in Florida grapes, probably because of events as shown.

![Meadowmere Farm get-together](image)

**Figure 51. Meadowmere Farm get-together.** (Front left, Bob Thropp, now proprietor of Log Cabin Vineyard and Winery, Satsuma; Felicity Trueblood; Back to, John Sirvent, proprietor Sirvent Vineyard, facing George Comer, owner of former Comer Farms.)
Around the same time George Comer, a retired Marine put in a 3 acre muscadine U-pick vineyard in Grandin. George had a strong interest in wine and jellies and experimented intensively. Soon he was making very well regarded muscadine wines. As an active member of the FGGA, he championed wine workshops and was instrumental in organizing the Hobby section of the Florida State Fair Wine and Juice Competition. Through these competitions in Tampa, George influenced many attendees to turn to grapes and later helped the Highlands County FGGA Chapter get started.

The third Putnam County vineyard in Florahome is more recent, dating from 1990 and continues to attract people to grapes. John and Lois Sirvent have combined their three acre U-pick vineyard with a popular home wine and beer supply business – a very appropriate attraction where customers can get grapes and enology supplies. Just as important, visitors can get wine making advice (Figure 53). Over the years the number of winemakers (beer also) attracted by the Sirvent’s enthusiasm have increased as well as the quality of the resulting winemaking efforts which is impressive and reflected in hobby competition awards (Promotional material).

Based on the influence of these three small vineyards and the capable services of the committed proprietors, who typify the best in Florida grape growers, there are several new wineries in Putnam County and many customers are now FGGA members and either growing grapes or making wine and favorably inclined toward the crop.

Another recent illustrative example contributing to Florida grapes promotion has been the Highlands County Chapter of the FGGA. The Chapter evolved in 1997 from a Highlands County Master Gardeners class, taught by Davis DeVoll, County Horticulturist, attended by Jerry Million and Don and Mary Johnson. They were joined by another grape enthusiast, Bob Walker. These participants, most semi retired and grape knowledgeable were persuaded by George Comer, president of the Putnam County Chapter of the FGGA to form a County Chapter. The first meeting, October 1997 attracted 26 prospective members. Popular events, such as the 1998 seminar, “Growing and Marketing Muscadine Grapes”, sponsored by the Highlands FGGA Chapter, attracted close to 100 participants. After 10 years of activities, membership stood at about 150. Most were also active in FGGA events such as the Annual Meetings and State Fair Wine Competitions. Meetings consisted of practical grape cultivation and wine making/tasting workshops offered by specialists from the USDA, Florida A&M University, University of Florida, and Lakeridge Winery. Upon occasion experienced grape growers provided input and encouraged planting and visits to their vineyards. George Comer and Bob and Bonnie Jeanne Paulish in particular offered advice and their resources.
The establishment of Henscratch Farm and Vineyard in 1992 by Joanne Lauchman sparked the chapter and grape events in Highland County rapidly expanded with several more vineyards and the opening of the Henscratch Winery (Figure 54).

Figure 54. Promotional Information from Henscratch Farm

Semiretired is certainly a misnomer as applied to grape aficionados. In fact, many of the past and current Florida grape pioneers turned to grapes after prominent (often parallel with) careers in other fields. These individuals contributed personal insights and diverse skills – entrepreneurial, business, management, computer, and most important leadership. The FGGA and the industry are much better for it.

Research
The other VAC funding thrust is research, a less visible, but no less important priority. Small grants to both UF and FAMU scientists are increasing the grape knowledge base. For example, the annual research results as reported in the Annual Meeting of the South East Regional – Information Exchange Group devoted to grapes (SERA-14 IEG) at: http://sera-ieg-14.tamu.edu/ indicate that Florida grape research is serving not only the state, but the entire South. Of course, even before the founding of the FGGA, since the early days of the State Agriculture Experiment system and USDA involvement in Von Luttichau’s operation, the state and nation have supported viticulture research in Florida (FlaAgExpStaReport, Pg.11 1891; FlaStateHortSoc 18:60-62, 1905). The results are well reflected in the Bibliography.

G. The Romance of the Vine
Grapes and wine are inevitably linked, and have been since ancient times. In a pragmatic sense, grapes sell wine and wine sells grapes. The synergistic relation between fresh grapes and the most popular processed product is evident in U-pick vineyards. Customers often are picking to make wine, usually encouraged by the owner, who likely has enology experience and sometimes offerings. The FGGA has greatly benefitted from this relationship, which was most eloquently expressed by H.J. de Blij, 1987:

“The growing of grapes for the purpose of making wine involves terrains and tradition, climate and culture, experience and experiment. Viticulture is not simple another form of farming. As the ripening grape’s sugar content and acid balance change, environmental hazards to the vintage intensify. Every harvest becomes an exercise in game theory in which timing is the key.”

“Thus the creation of a superior wine is not merely a matter of harvesting the crop and packaging the product. It is a complex process that begins in the vineyard, continues in the winery, and concludes in the bottle. Such a wine can be one of civilization’s highest achievements, a work of art as well as science; it is to the senses of smell and taste what painting is to the eye and music to the ear.”

What successful vintner doesn’t echo that sentiment? Nevertheless, there is a downside in the establishment of commercial wineries. It is a very challenging enterprise from a legal, economic,
and business standpoint. “It’s a damnsite easier to make good wine that it is to sell it, but the converse is unacceptable.” (Bates, frequent citation). Many wine enthusiasts with good business sense and impressive accomplishments in other endeavors seem to throw caution to the wind when considering setting up a winery. A substantial part of advising such would-be winery owners is to dissuade them from pursuing the idea, or at least researching all aspects of the venture very, very carefully.

This is not just a local phenomenon, since diving head first into the wine business occurs frequently and everywhere that grapes are grown- and some places where they’re not. As indicated, out of the five promising Florida wineries that started or expanded operations in the early 1980’s (Bates, 1983), none are in existence today. Yet the industry progressed as others move in to take their place (Bates, et al, 1990). Not all experienced financial (Chapter 11) difficulties, nor was the quality of the wine the failure factor. Distribution, sales, and the 24-7 routine were more to blame; several principles essentially withdrew for health reasons.

Sitting on your patio overlooking an attractive vineyard while sipping your finest wines with impressed visitors is the reward sought by all vintners, but that’s very hard to earn. So it certainly isn’t an easy business, yet those who survive and persevere, seem to be well rewarded. Currently there are about 17 Farm Wineries in Florida and a few more in the planning stage (FDACS, 2008). We hope that looking back a few decades hence will show that all these vintners entered cautiously and were amply rewarded for their optimism, perseverance, and efforts.

H. Vinifera Chauvinism

It is clear from earlier discourse that many early grape pioneers didn’t think much of muscadines, Figure 28 (Husmann, 1883 pg 78) or even labrusca/hybrid bunch grapes. Speaking of wild bunch grapes - “But the fruit that they produce is often deficient in sugar, or high in acid, and sometimes full of strange flavors, so that the wine pressed from it is thin, unstable, sharp, and unpleasing—if drinkable at all. Wine from the unadulterated native grape is not wine at all by the standards of *Vitis vinifera*.” (Pinney, 1989 pg 6).

This is a continuing world-wide phenomenon, in part due to the exceptional quality of vinifera grapes and wines coming from successful growing regions. The several millennia cultivation and enological experience with that species didn’t hurt either. Florida is an especially good training ground for vinifera aficionados. Newcomers are going to try anyway and old timers are waiting for the Holy Grail – that rugged vinifera, resistant to PD and all other Florida environmental challenges. (Fresh and wine quality vinifera varieties with the cultivation ease of the best rotundifolia.)

Unfortunately, there’s a mindset among most wine connoisseurs that premium wine can only be made from *Vitis vinifera*. That “only” is not the case. With several thousand years of experience, vinifera has a head start, but as Emil DuBois showed over 100 years ago, and others continually demonstrate, highly acceptable wines can be produced from bunch hybrids and muscadines. A good example from the South is Virginia. More than any eastern state, Virginia has a climate suitable for many vitis species – far enough south to avoid severe cold and far enough north to avoid the hot humid summers (especially in the highlands). Vinifera, labrusca, hybrids, and muscadines do well there.
Nevertheless, in Virginia there was a Vinifera Wine Growers Association and an accompanying Vinifera Wine Growers Journal (now ceased publication) devoted exclusively to vinifera. Initially it was sacrilege to mention any other Vitis species. [This stance softened appreciably in time, before the journal ceased publication.] Similarly, one of the first 19th century wine pioneers in New York State wouldn’t give any credence to non vinifera. Unfortunately, since ‘Cayuga White’ a hybrid developed at Cornell University can match most vinifera white wine. Both states can produce excellent wine more economically from hybrids – equal to their vinifera offerings.

In fairness to winemakers, customers often ask for common varietals and it’s a real sales job to dissuade them. In fact, wineries in several southern states that do an impressive job with hybrids have taken the more technical and costly challenge of growing vinifera. Sadly, at the expense of their successful hybrids which made at least as good, if not better wines. Nevertheless, the vinifera tradition prevails for sound business reasons.

When, and it is inevitable, scientists at the Apopka Station and FAMU develop vinifera cultivars or cultivation procedures with satisfactory Pierce’s disease resistance, quality attributes, and cultivation economics, the same may occur in Florida. Hopefully, not at the expense of those Stover/Mortensen non-vinifera hybrids and fine muscadine varieties that pulled the industry out of the 1930s doldrums. And not precluding the exciting potential of combining the inherent ruggedness of native wild grapes with the modern tools of the grape geneticist to rapidly screen and achieve superior bunch, even muscadine hybrids.

VIII. THE NEW MILLENIUM

We’re not quite one decade into the New Millennium, so let’s look back a hundred years to 1908. This was a very low point for Florida grapes, lower even than the nadir that occurred about 25 years later. At least in 1933 the groundwork for breeding successes was being established.

- The first Grape Euphoria had faded
- Dubois had left Florida, and other vocal supporters were silent
- County prohibition was increasing and the worst, National Prohibition, was yet to come
- The FSHS proceedings had neither a grape committee nor any grape reports
- Missing from the FSHS officers listing and membership roster were those viticulturists who reported so frequently and enthusiastically a few years earlier. [Only W.C. Steele and H. von Luttichau were still listed (FlaStateHortSoc Proc. 21:7-10, 1908), probably as practicing nurserymen and horticulturists with other fruit interests.]
- Munson’s hybrids were a decade away from widespread distribution

Truly, grapes were in limbo.

Fast forward to 2008 – what hasn’t changed?
- We now have a good (but not perfect) understanding of Vine Decline, aka Pierce’s disease
- A number of promising varieties with PD resistance are available, with others in the pipeline
Vineyard management practices are understood with viticulturist capable of improving and disseminating this information
Means of eliminating, or at least managing other environmental threats to grapes exist
A viable state association is devoted to promoting the grape industry - FGGA
Two universities with a grape research and extension mandate are involved - UF and FAMU, with additional USDA support
Through the Internet and advances in information technology, researchers now have practically instant access to grape findings on a global basis
A Florida agriculture department with an effective marketing thrust involving grapes is at hand - FDACS
A number of viable Farm Wineries utilizing and selling wine from Florida grapes are located statewide and garnering competition awards in and out of Florida
The state and tourist population are favorably inclined toward local grapes and grape products
Thanks to the Viticulture Policy Act, there are modest grape research and promotional funds and a system for prioritizing industry needs is in place – VTF via VAC
Florida has many as yet unidentified potential grape enthusiasts, needing only information and encouragement to get them started growing and/or utilizing local grapes
There is a grass roots movement to buy local instead of relying upon energy intensive transportation systems that tap the global food supply. This is not a fad and should certainly include grapes
The phytochemicals in Florida grapes and wine, especially muscadines, have health benefits that are at least equal to other grape species

Over a century of change, that’s an impressive list of favorable features. Thanks to the people we’ve identified as prime movers in the Florida Grape Community (and some we’ve neglected or been less successful in identifying or highlighting) the industry has come a long way. And there’s a ways to go. Will grapes ever rival citrus? Hardly, and citrus is in decline as Florida becomes more and more an urban state with agriculture coming under environmental, regulatory, labor, land, and political pressure. The destruction of wild grape habitats has accelerated far beyond that which early viticulturists, who worried about that possibility, could ever have imagined.

So a combination of fresh and old challenges face the Florida Grape Industry. Where do we go from here? Let’s look to the past with an eye to the future.

IX. WHAT WE HAVE LEARNED FROM THE PAST - IS IT A PROLOG?

A. Lessons
First, Grape Euphoria works two ways. It, “The Romance of the Vine” gives grapes an advantage over practically all other food and industrial crops. It attracts talented people to grapes and instills them with remarkable enthusiasm and a strong commitment. When tempered by careful planning, patience, fortitude, focused efforts (hard work), and reasonable expectations, grapes folks can succeed. Otherwise, as the previous busts demonstrate the outcome can be sad, if not tragic. The grape business in Florida is not for wimps!
In fact, it must be a multi-generation endeavor. Many of the grape pioneers cited eventually ran out of time, with age and health considerations terminating their efforts. Even recently the momentum, provided by some prime movers within the FGGA, whose ideas and leadership set such good examples, has been lost when they were no longer around. Turnover is inevitable, and we’d best plan accordingly.

Consider the makeup of the current FGGA membership or Board of Directors. The average age is certainly over 60 and increasing. Two authors of this publication well exceed that, and a major reason for this treatise. It is very important that young folks with an enthusiasm and commitment to grapes be attracted to the field. It is no exaggeration that the past booms and busts could have been ameliorated (not necessarily eliminated) had there been a new generation cognizant of the cultivation, marketing, and other stifling problems around to step in. Continuity is key, and required today as much as in the past.

We’re amused by the fable of Ponce De Leon scouring Florida in search of “The Fountain of Youth”, a biologically unachievable goal that violates the 2nd law of thermodynamics. Yet shouldn’t any organization with an important mission that wishes to survive and thrive insure itself by doing the next best thing to drinking from that Fountain of Youth? Namely, devote continuing effort and resources to the next and future generations of the Florida Grape Community.

There will be breakthroughs with advanced science and technology to combat grape cultivation issues, albeit no magic bullet to make grape growing “idiot proof” or even as comparatively straightforward as in prime vinifera country. Still, as we have seen in good times and bad, people are just as important. Where are these future Florida Grape Pioneers, and what can we do to attract and motivate them?

Based on the cited Florida grape history and the endeavors of past pioneers, here are a few suggestions:

1. Continuity of FGGA administration – One of the most dynamic and progressive periods of the FGGA occurred when Florence Hall was President and subsequently the Viticulture Policy Act was initiated. The people, who came together at that time and shortly after, did an amazing job of attracting people and resources to grapes. The Viticulture Trust Fund (VTF) provided the incentive and set the stage for viable program that continue today – Harvest Festivals, planting incentives, research and promotion projects. Nevertheless, there was one proposed, but missing component.

Originally an FGGA Executive Director was proposed, but not initiated due to less than anticipated VTF funding. John Holloway, as President managed to obtain support for a part time Program Administrator. That person was Tom Hughes, Jr. who performed admirably in handling the Newsletter, Conferences, and State Fair Wine Competition for about 18 months. When Tom moved on, he left a legacy and gap that has not been completely filled, despite the good, capable services of later Presidents, Board of Directors, and volunteers.

The FGGA needs an Executive Director – someone (ideally full time) to work with elected FGGA Officers and volunteers. We owe a debt of gratitude to Tom Hughes, Jr. who set the
standard for such a position. In the name of continuity and efficiency we feel that someone of Tom’s caliber is essential, if the FGGA is to realize and continue the full potential of the Florida grape industry.

2. Continuity of research efforts – Where would we be today without the fore mentioned research? Clearly this is essential in good times and bad. As reflected in recent Southeast grape research reports, many Southern states have more going on than Florida (SERA-14 IEG http://sera-ieg-14.tamu.edu/; http://winegrapes.tamu.edu/resources/resources.html). Those FGGA folks who went to Tallahassee in 1931-33 and 1977-89 accomplished much, yet there’s much to do. If Florida seedless bunch and muscadine grapes or PD resistant vinifera are to be a reality, it’ll most likely have to come from Florida scientists. Those impressive grape research establishments elsewhere won’t do it for us. Even dramatic breakthroughs will have to be “Florida-ized”.

3. Continuity of extension and outreach – Hand-in-hand with research are dissemination of information and promotion of grape programs. It’s a constant battle to enhance grape visibility and profitability. County extension agents have been national agents of change in agriculture for well over a century. Grapes in Florida have benefited from the dedicated individuals mentioned previously. Whether they’re supporting or leading programs, extension professionals are essential catalysts worth encouraging. It’s important to note that extension works two ways. Agents provide information, but they and the research establishment also learn from progressive growers - that “open source” system at work.

4. Munson’s $10 Prize – In 1882 T.V. Munson offered a $10 prize for the best quality wild grape for inclusion in his breeding program (Munson, 1909 pg 184). What a great idea! Although wild habitats have shrunk appreciably over the last century, surely wild grapes exist in Florida, perhaps now interbred with surviving failed introductions. Nature is always experimenting, so it behooves us to take advantage of it. Of course, $10 isn’t much of an incentive now, yet some comparable incentive and popularization might be worth the effort, both in tangible findings and grape promotion.

5. Attractive local events – The activities of FGGA County Chapters wax and wane with the local leadership. We’ve seen what can be accomplished in Putman and Highlands Counties and by several wineries in grape focused Harvest Festivals or promotional events. Despite the less than ideal environment of a Florida vineyard during summer harvest, there are innovative ways of attracting the public and turning them on to Florida grapes. It’s a never ending task, but worthy of the grape community.

6. Vine distribution – In 1955 the Orlando Sentinel, in cooperation with the Leesburg Station and local growers, sponsored a program to provide the newly released and PD resistant ‘Lake Emerald’ vines and planting instructions to the public at cost (Orlando Sentinel 1955). The 14,000 vines at $1.00 apiece sold out rapidly. Could a similar program be initiated to accompany the release of new or highly popular varieties now? Even one vine, well cared for in an urban back yard, counts as a grape grower – remember the Romance of the Vine.
7. Balance wine and fresh grape promotion – Since well before Prohibition there has been conflict between grapes and wine, and there always will be, depending upon the life style of those involved. Grapes are a versatile crop with many uses, with wine being only one. Since the VTF is generated by the tax on Florida wines, it is natural that the wineries have a claim on these funds, but not at the exclusion of fresh market, U-pick, or other interests. Our philosophy “Grapes sell wine and wine sells grapes” leaves plenty of room for individual choice. It must be a win-win situation; a healthy industry demands it.

8. Buy locally and healthily – The present trend in food consumption favors sustainability and a new term, “Locavore” is in vogue. This means buying and consuming locally grown crops for economic and environmental reasons. Farmers markets and local growers see an appreciable increase in sales, even from nearby urban dwellers to whom agriculture is a foreign yet appealing concept. This is not a fad and the FGGA should be proactively involved and cognizant of the attendant food safety and legal implications. In addition, grapes and wine are now recognized as having health benefits that go far beyond basic nutrition (Pezzuto, 2008). This is particularly the case with red, purple, or black colored grapes, and especially black and even a few bronze colored muscadine grape cultivars whose desirable phytochemical profile is exceptionally high in the compound ellagic acid (Lee and Talcott, 2004) and its various precursors (Lee at al., 2005). Ellagic acid is present in many common and exotic foods such as raspberries, blackberries, strawberries, pomegranates, and several types of nuts. Ellagic acid has been identified as one of several important compounds in muscadine grapes that may potentially help to prevent cancer, coronary heart disease, and inflammation (Mertens-Talcott et al., 2006) and makes becoming a locavore by muscadine grape consumption a welcomed advantage.

9. Keep the FGGA viable – Since it was founded between 1916 to 1923, (take your pick of the actual year) membership has varied from around 100 to over 300. While quality is more important than quantity, numbers and involvement drive programs, so member recruitment and retention are always issues. The newsletters on an annual basis remind readers to renew membership – it’s a never ending task. The Internet make dialog with members and potential members both easier and more difficult, as anyone inundated by e-mail can attest. That “Fountain of Youth” doesn’t exist. Attracting new blood, especially committed young folks to viticulture, encouraging their efforts, and maintaining enthusiasm is the closest alternative. How do we do it? We hope these cited examples from the past will help.

B. The 30 Year Itch
It certainly wasn’t evident when we initiated this article, or even during the final organization and editing. But by now there seems to be a curious trend in the ups and downs of grapes in Florida occurring at approximately 30 year intervals. As noted, the first Grape Euphoria centered about the mid 1890s, the second around mid 1920s. We detect a third in the mid 1950s after the release of ‘Lake Emerald’. The fourth was mid 1980s as wineries expanded.

Each peak was followed by a downturn that lasted about a decade before grape interest perked up. The dip was devastating in the late 1890s and 1920s, but less so in the 1950s and 1980s, but does it take a stretch of imagination to suggest that it occurred? With Stover’s release of ‘Lake Emerald’in 1954, Florida finally had a PD resistant bunch grape, with more in succession. This was not a fluke, since ‘Lake Emerald’ vines have been shown to survive 30 years. None of the
Stover-Mortensen releases are nearly as hardy as muscadines. Rolfs was right – it takes exceptional care to keep them going, and only the most astute patient, viticulturist (and there are some) will persevere (Rolfs, 1935). Florida bunch hybrid grapes are also a more costly proposition than muscadine growing, roughly twice the cultivation expense. Yet, those new releases didn’t explode and result in the predicted large industry – just as dooryard vines and small commercial and experimental plantings. But, as in the 1940s, critical backstopping efforts at public and private institutions were underway.

New and high quality varieties continued to be developed at Leesburg and wine research and workshops provided incentive for a new generation of viticulturists and enologists. Then it happened again. By the mid 1980s there were a number of bunch and muscadine based vineyards and wineries on the scene – enough so that Leon Adams visited Florida and wrote favorably about them in his 3rd Edition, Wines of America, 1985. The endeavors of FGGA members were successful, as reflected with the Viticulture Policy Act in place and Viticulture Trust Funds available.

About that time the existing wineries were experiencing financial difficulty. Most were out of business, not due to wine quality or vine decline, simply because of work overload and sales issues. Promising, viable fresh market options, primarily with muscadines were just getting off the ground, but also suffered due to distribution difficulties and high expenses. [Cultivation costs are substantially lower in neighboring southern states with larger vineyards, lower land costs, and less severe climate-induced stress.]

So where are we now; and is a peak due around 2015? Certainly, there is a build up of adequate (not ideal) bunch and muscadine varieties. Scientists at both UF and FAMU are making progress on variety development, cultivation problems, and grape molecular biology. Surviving and new wineries are doing OK, and the VTF provides some funding for promotion and research. However, the current global financial crisis doesn’t promote short-term optimism. As we view that 30 year cycle, at least since 1950 the downturn has been relatively modest. Let’s see what develops during the next decade.

Postscript

OK, this brings us to a pause, certainly not the end in Florida’ fascinating grape history; much is ahead to be written by others. It will be interesting times – We invite you to add to this story!

[Information and details are being solicited from FGGA members and their relatives in order to allow us to fill in gaps and extend this text to the present – and keep it current.]