

# CARVER WINE CELLAR

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B.W. Mo. 111, P.O. Box 1316, Rolla, Mo. 65401  
314-364-4335

QUALITY WINE

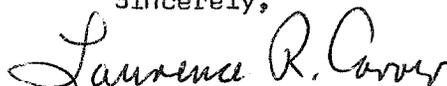
March 15, 1985

DIRECTOR  
Bureau of Alcohol, Tobacco & Firearms  
FAA- Wine & Beer Branch  
1200 Pennsylvania Ave. N.W.  
Washington, D.C. 20226

Dear Sir:

The Ozark Highland Vintners, an association of seven bonded wineries in the Ozark Highlands (south central Missouri), hereby petition the Department of the Treasury, Bureau of Alcohol, Tobacco & Firearms to consider the proposed viticultural area to be known as the "Ozark Highlands ". This is an area of approximately 880,000 acres (1375.2 square miles) in the Missouri counties of Crawford, Dent, Franklin, Gasconade, Iron, Maries, Phelps, Shannon, and Texas. Enclosed find the narrative proposal written in five parts as outlined in the BATF guideline. The appendices contain relevant maps, references and other supporting documents.

Sincerely,

  
Laurence R. Carver

LRC:lac

CARVER WINE CELLAR

FERRIGNO VINEYARDS AND WINERY

HEINRICHSHAUS VINEYARD AND WINERY

PEACEFUL BEND VINEYARD

ROSATI WINERY

REIS WINERY

ST. JAMES WINERY

Respectfully petition the Bureau of Alcohol, Tobacco and Firearms to consider the proposed viticultural area be known as the OZARK HIGHLANDS.

## INTRODUCTION

This petition is sponsored by seven regional wineries in the Ozark Highlands located in south-central Missouri.

Grapes have been grown here since 1898 and commercial winemaking dates from 1930. Being located in the only mountainous region between the Rockies and the Appalachians, this proposed region exhibits distinguishing geological, climatological and geographical characteristics setting it apart from the rest of Missouri as well as the contiguous states to the East, West, South and North which in each instance is an area of plains. In the center of this region are the neighboring towns of Rosati and St.. James, which for decades has been synonymous with grapegrowing in Missouri..

Concord is the traditional grape grown in this region. Marketing is primarily through the National Grape Cooperative, owner of Welch's Foods.. In September, some fifty grape stands line Interstate 44 in the St.. James-Rosati area selling fresh grapes (Concord) to travelers passing through. For the past fifteen years, French-American hybrids as well as small plantings of Vinifera have been established, producing wines with a unique regional character. Also, more wineries are located in this region than in any other in the State of Missouri.. In addition, the town of Rosati and later St. James have held an annual Grape Festival for some fifty-one years.

A. Historical and Current Usage of the Name "Ozark Highlands".

The proposed viticultural area has long been referred to as the Ozark Highlands in geological and geographical literature on Missouri. In 1920, the University of Chicago published a major work by Carl Sauer titled, The Geography of the Ozark Highland of Missouri. This work became the definitive source on the complex topography of the Ozark Region. It is important to note the rationale for Sauer's selection of "Ozark Highland" as an appellation:

The term "mountains" is the oldest, and is most employed in the very rugged Arkansas portion, where the name "Ozark" also originated. It is not appropriate to the Missouri part of the Ozarks, has never been in common use there, and is resented by the inhabitants. The term "plateau" properly describes only the western third and is so limited in local usage. For the remainder of the area it is correct only in a technical physiographic sense, and misleading otherwise.. For certain large but discontinuous tracts the name "hills" is appropriately used.. "Dome" and "uplift" are geologic, not geographic expressions. The name best suited, because not too specific is "highland". It is applicable to the mountain, plateau and hill sections, as well as to the gently sloping boarder areas.

The Ozark Highland has three distinguishing characteristics of surface: (1) elevation generally higher than that of the surrounding regions; (2) greater relief; and (3) general accordance of summit levels. <sup>1</sup>.

Following Sauer, in 1937, Gerard Schultz, M.A.. in his Early History of the Northern Ozarks frequently and regularly used the term "Ozark Highlands" in discussing the geography of the northern Ozarks. <sup>2</sup> More recently, we found this common designation used specifically to refer to that portion of the northern Ozarks lying in the Missouri boarder and is clearly labelled as such in a recently published scholarly map.. <sup>3</sup>.

Throughout the geographical literature, controversy abounds as to the precise boundaries of the "Ozarks"; however, the boundaries of the Highlands are much more clearly agreed upon by geographers and geologists as a subregion of the ambiguous "Ozarks" with more well-defined boundaries, elevations and soil characteristics. For these reasons, the appellation "Ozarks" is too general and

A. cont. vague for our purposes. "Ozark Highlands" thus refers specifically to the region formed by the undissected northern uplands of the Ozark plateau..

B. Evidence For The Boundaries of the Proposed Area .

Current evidence for the appropriateness of the proposed boundaries consists of the internal geographical evidence found in the Maps of Appendix II. The "Topography of Missouri" map gives a broad scale view of the proposed area while the Geologic Map of Missouri (1979) gives a detailed depiction of the area in relationship to its surroundings. From studying these maps, it is clear that the proposed viticultural area lies totally within the previously described Ozark Highlands region.

C. Geographical Characteristics of the Proposed Area (climate, soil, elevation and topographical features)

The land area included in the proposed viticultural region is located in portions of nine Missouri Counties: Crawford, Dent, Franklin, Gasconade, Iron, Maries, Phelps, Shannon and Texas.

The area proposed is most precisely described as the portion of the undissected uplands of the Northern Ozark Plateau lying at or above one thousand feet in elevation (except in the extreme northeast portion).

Climate- These upper portions are relatively frost-free for longer periods of the year.. The cooler frost-causing air in the Spring and Fall of the year flows down the hillsides from the higher to the lower elevations, especially into the deeply trenched river valleys. This leaves the higher elevations of the Highlands relatively frost free as compared to the lower elevations (see Schultz, p. 30-31).

Generally, the region experiences abundant sunshine, with a degree day heat summation of 3,824 over a 182 day frost-free growing season. Most rainfall occurs

C cont..

in the Spring while the late Summer and early Fall is sunny, being favorable to the harvesting of high quality wine grapes. Other fruits, especially apples and strawberries thrive in the region and are also commercially grown..

Unlike the southern undissected uplands, the more northerly section exhibits summer temperatures that are cooler both day and night, making for more optimum grape ripening conditions and thus higher quality fruit. The winter climate exhibits a relatively constant cold with less ups and downs than the southern uplands, thus reducing the chance of vines breaking dormancy and thus resulting in less winter damage. For detailed weather data see The March of Seasons Through Missouri in the Appendix.

Soils. The soils in the Ozark Highlands are generally deeper (locally called "prairie soils" and better drained, thus more conducive to cultivation of grapes which do not respond well to "wet feet". The predominant soil types are the Lebanon-Hobson-Clarksville series and the Hobson-Coulstone-Clarksville series.<sup>4</sup>

Elevation and Topographical Features. Generally the Ozark Highlands have three distinguishing characteristics that differentiate it from the surrounding area topographically: (1) higher elevation, (2) greater relief and (3) general accordance of summit levels. The higher elevations are often in the form of flat to rolling "ridge tops" producing prominent and completely unshaded hilltops that are excellent sites for vineyards.

D.. Description of Specific Boundaries of the Proposed Area. As mentioned above, the proposed viticultural area is located in portions of nine Missouri counties and follows the 1,000 ft. contour line except in the extreme northeast portion.

The beginning point is at the 1,000ft. contour at 38° 00' north and 91° 45' west, just north of Rolla, Missouri (see USGS map St Louis, Missouri; Illinois NJ

D. cont.

15-6) in Phelps County. Follow the 1000' contour line North approximately 20 miles to the railroad in Belle, Mo. Then follow the railroad N-E approximately 6 miles to Bland, Mo. Thence the 1000' contour line S-E approx. 9 miles to Redbird, Mo. Thence N--E approx. 26 miles to Stanton, Mo..

Then follow the St. Louis-San Francisco Railroad tracks S-W approx. 34 miles to just South of St..James, Mo.. at the 1000' contour line and Highway 8/68. Approximately 2 miles before reaching Highway 8/68, Map NJ 15-6 runs out and Map NJ 15--9 picks up (USGS Rolla, Missouri; Illinois NJ 15-9).

Still following the 1000' contour line, thence S,S-W approx. 15 miles to Lake Spring, Mo.. in Dent County. Thence S-E approx. 3 miles to Hobson, Mo.. Thence N-E approx, 10 miles to Vilean, Mo. Thence S. approx. 12 miles to the junction of Highway 19 and the St. Louis-San Francisco railroad track. Thence E. approx. 9 miles to Howes Mill Post Office. Thence S. S-W approx. 6 miles to the junction of Highway 72 and Reynolds Co./Dent Co. line.. Thence West approx. 25 miles to Coulstone, Mo.. on Hwy. 32.

Thence follow the 1000' contour line South approx. 16 miles, S-W approx.. 5 miles, S-E approx. 4 miles, N-E approx. 12 miles crossing the Texas Co/Shannon Co. line at 10 miles. Thence follow the 1000' contour S-E approx. 12 miles, N-E approx. 7 miles, S-E approx.  $\frac{1}{2}$  mile, S-W approx. 16 miles at the Texas Co./Shannon Co.. border.

Thence, N-W approx. 14 miles, S-W approx. 4 miles, N-W approx. 13 miles, N-E approx. 8 miles, S-E approx. 5 miles, North approx. 10 miles, N-W approx. 8 miles, North approx. 12 miles crossing the Texas Co./Phelps Co. border at approx. 6 miles.

Continue on 1000' contour S-E approx. 6 miles, N-E approx. 3 miles, N-W

D. cont.

approx. 10 miles, East approx. 6 miles, South approx. 3 miles, N-E approx. 3 miles, North approx. 14 miles, West approx. 6 miles, North approx. 4 miles, East approx. 8 miles, North approx. 2 miles to beginning point.

It was pointed out by Mr. Arthur W. Hebrank, Geologist, Missouri Dept. of Natural Resources, that there is a small triangular piece of land that belongs to the Highlands just described but is cut off by the Meramec River. This will be included in the Appelation and is described as follows:

Begin at the junction of the 1000' contour line and Hwy. 8, one mile East of the Meramec River on USGS map, Rolla, Missouri; Illinois NJ 15-9, go S-E approx. 13 miles to the junction of the Yankee Branch and Hwy. 19. Thence N-E approx. 10 miles to the junction of the 1000' contour and Hwy. 8, then follow Hwy. 8 west approx. 3 miles the intersection of the 800' contour line, then follow the 800' contour line along the Meramec River back the Hwy. 8 approx.  $\frac{1}{2}$  mile East of its junction with the Meramec, then  $\frac{1}{2}$  mile East to the beginning point.

## FOOTNOTES AND REFERENCES

1. p.5. Carl O. Sauer, The Geography of The Ozark Highland. Geographical Society of Chicago Bulletin No. 7, University of Chicago Press, Chicago, Illinois, 1920.
2. p.11 ff. Gerald Schultz, Early History of the Northern Ozarks. Midland Printing Co., Jefferson City, Mo., 1937.
3. p.5 ff. Russell L. Gerlach, Immigrants In The Ozarks: A Study in Ethnic Geography. University of Missouri Press, Columbia, Missouri, 1976.
4. p.74 U.S.D.A. Soil Conservation Service, "Missouri General Soil Map and Soil Association Descriptions", 1979.

## APPENDIX I SUPPORTING LITERATURE

Carl O. Sauer, The Geography of the Ozark Highland. pp. Front piece, 3, 4, 5, 6, 7.  
Gerald Schultz, Early History of the Northern Ozarka. pp. Front piece, 11, 12, 14.  
Russell L. Gerlach, Immigrants in the Ozarks. PP. 5, 6.  
USDA, Missouri General Soil Map & Soil Association Descriptions.  
Extension Division, University of Missouri, Columbia, Mo.  
The March of Seasons Through Missouri.

## APPENDIX II MAPS

Geologic Map of Missouri- 1979, Missouri Geological Survey

St. Louis, Missouri; Illinois NJ 15-6; USGS scale 1:250,000

Rolla, Missouri; Illinois NJ 15-9; USGS scale 1:250,000

Topography of Missouri, 1978; Geology and Land Survey, Department of Natural Resources, State of Missouri.

ROLLA DAILY NEWS  
ROLLA, MO  
MAY 1984



James and Patricia Hofherr, owners of the St. James Winery, were two of the many hosts who entertained members of the media

yesterday during a press preview of next week's Wine Expo '84.

Daily News

## Wine Expo '84 Previewed

By ED BIRSCHENK  
Of the Daily News Staff

ST. JAMES — Visitors to Wine Expo '84, to be held June 9 and 10 at the nine wineries located in the Rolla, St. James and Cuba areas, will be able to partake of a wide variety of food, entertainment and, of course, wine.

At a special press preview held yesterday, members of the local media visited three of the wineries located in the St. James area to take an advance peek at what the rest of the public will be able to enjoy next week.

Although only the St. James Winery, Ferrigno Vineyards and the Heinrichshaus Winery were visited yesterday, all nine of the area wineries had samples of their wines available for tasting.

As one of the winery owners said, "A good wine is one that you like," and it appeared yesterday that all the participants in the press preview were able to locate some good wine.

The preview was just one more way for the group known as the Ozark Highlands Winemakers to let the public in on what has been called one of

Missouri's best-kept secrets, Missouri wine.

According to Richard Ferrigno, owner of Ferrigno Vineyards, the group has sent out triple the number of press releases it did last year and doubled its public relations efforts. In addition, Ferrigno said the wineries have also received word of mouth advertising from people who attended the tour last year.

"There are so many people that came last year that said they enjoyed themselves," Ferrigno said.

Evidently the group's efforts have paid off. Ferrigno and the other winemakers said they have been receiving a number of phone calls and Ferrigno estimated that some 3,000 people would visit during the tour this year compared to the approximately 2,000 that visited last year.

Ferrigno is especially hoping that the number of people planning to stay the entire weekend will increase. "That would be wonderful if we can build that up because then the motels, the restaurants, everybody benefits," he said.

Some of the reasons mentioned for the location of the wineries in the area

included the large Italian population that settled around the St. James and Rosati areas and the high plateaus of the region. Good drainage is also a reason for the location of the vineyards in the area.

"Especially the air drainage," Ferrigno said. "The Ozarks, big hills or small mountains, have so many sites that are free from frost because of the drainage."

The warm days and cool nights experienced by the region are also good for the ripening of the grapes, according to Ferrigno, who noted that the state enologist has estimated that there are probably a million acres of prime grape land in the Ozarks.

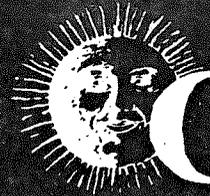
The wineries participating in the Wine Expo include the Abbey Winery, Carver Wine Cellar, Ferrigno Vineyards, Heinrichshaus Winery, Peaceful Bend Vineyard, Reis Winery, Rosati Winery, St. James Winery and Edelweiss II.

The tour, which can be started from any of the wineries, will last from 10 a.m.-dusk June 9 and noon-6 p.m. June 10. Tour maps will be available at the wineries.

August 1985

FREE  
TAKE ONE

THE  
VACATION



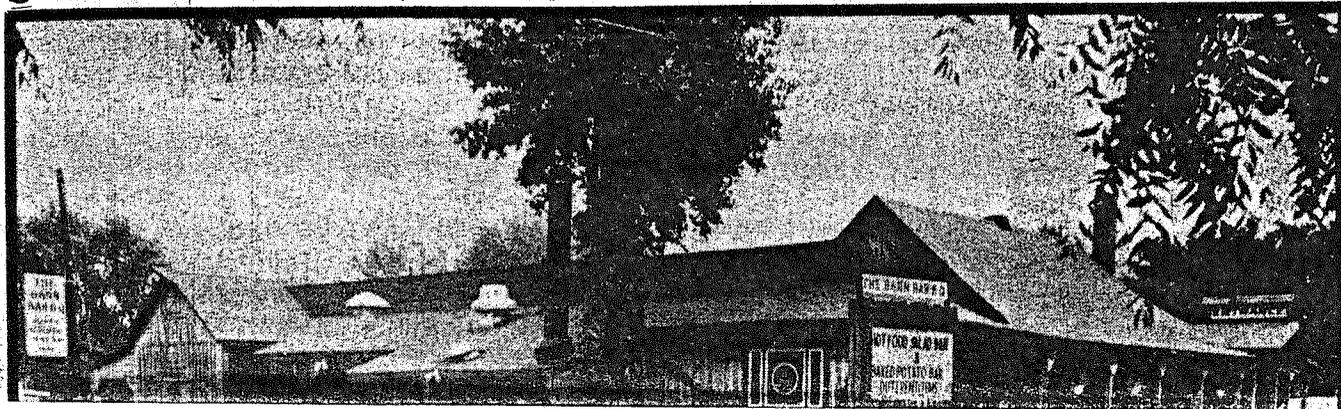
OUTLOOK

Vol. 1—A Tourist Guide For South Central Missouri—No. 3

**BARN BAR-B-B**

1-44 Exit 195  
(3 Blocks South)  
Phone 314/265-8261

**St. James, MO**

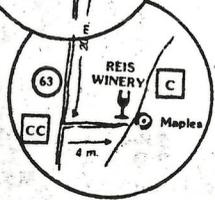
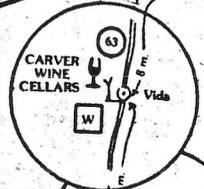




Take Exit 195 off I-44 at St. James



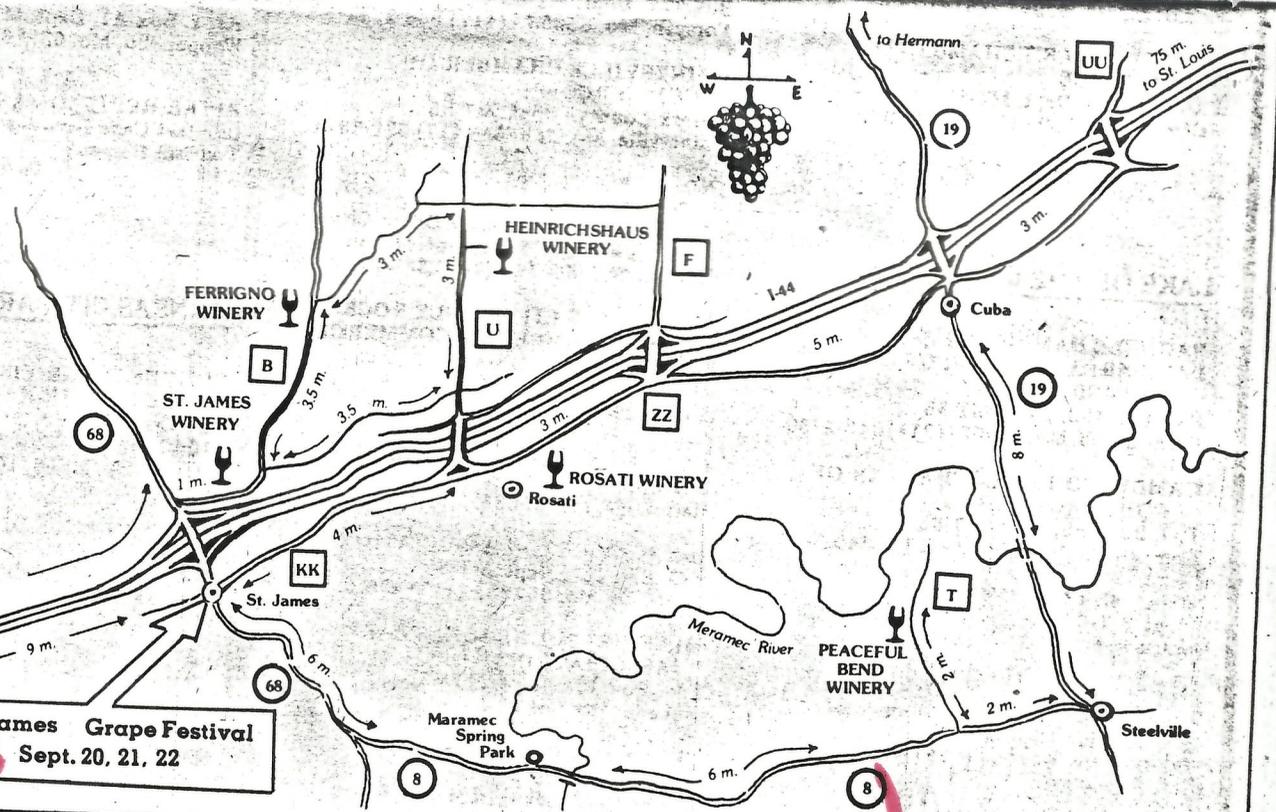
100 m. to Springfield  
 63  
 to Jefferson City  
 9 m.  
 I-44  
 68  
 St. James  
 6 m.  
 Rolla



St. James Grape Festival  
 Sept. 20, 21, 22

The Ozark Highlands Winemakers... welcome you to spend a day, or a weekend, in wine country!

- Carver Wine Cellars – Vida 314-364-4335
- Ferrigno Vineyards & Winery – St. James 314-265-7742
- Heinrichshaus Vineyards & Winery – Rosati 314-265-5000
- Peaceful Bend Winery – Steelville 314-775-2578
- Reis Winery – Maples 314-265-8629
- Rosati Winery – Rosati 314-265-8629
- St. James Winery – St. James 314-265-7912

**St. James, MO Invites You To The**



Draft Horse Pull  
Street Market  
Art Show  
Parade  
Grape Stomp  
Greased Pig Contest

Livestock Judging  
Antique Auto Display  
Live Music  
Carnival Rides  
Winegarden  
Horse Show

**Sept. 18-22**

# features/living

## Picture Is Emerging for



Wine tasting will be featured today during Vintage '84, the harvest celebration of Ozark Highlands Winemakers. Pic-

tured above are Heinrich Grohe and Lois Grohe, owners of Heinrichshaus Vineyards and

Story by Julie Anderson  
Photos by Suzi Alexander

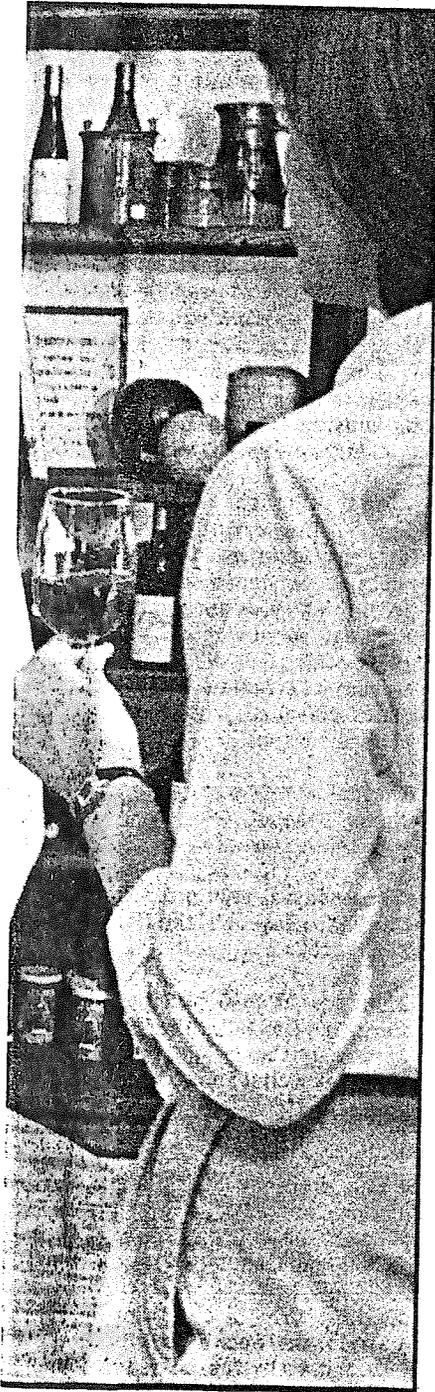
"There is not that kind of encouragement here. What we spend in Missouri in one year is less than what is spent in one month in California," he said

Edelweiss II, St. James.

The message that Ozark Highlands Winemakers hope to convey during

Heinrich Grohe, who with his wife Lois, owns and operates Heinrichshaus Vineyards and

# Missouri Wine Makers



and Lois Grohe, owners of Winery.

But no matter what the quality of the finished product, there is still the problem of marketing. Domestic wines must compete with imported wines, most of which are produced in

"Wine is an agricultural product," he said. "What do you do in the fall with all the grapes? The natural thing for time immemorial is to turn them into wine."

Most of the wine makers in this area have vineyards and grow at least part of the grapes they use in making wine. While the native American grapes — Concord, Catawba, Delaware — are common here, many of the wine makers also grow hybrid grapes, which are crosses between American and European varieties.

When Dick and Susan Ferrigno moved to the St. James area in 1976, there were many Concord vines on their property, and the Ferrignos began growing French/American hybrids in addition to the existing

varieties.

Ferrigno said the sweet wines made from American varieties were popular in the past, but people's tastes have changed. "Most people want a dry or semidry wine that's suitable to go with food," he said.

After six years of cultivating the new grapes, Ferrigno produced his first wine. A dairy barn on his property was then converted into a winery, which opened in 1982.

Ferrigno had no experience in growing grapes or making wine, and said, "We real nervously kind of jumped into it."

He said he learned a lot from "on-the-job training," and received help from a national grape cooperative and from attending seminars in the East.

He said it's easy to make rough wine, but "to make good wine, it's quite a bit more difficult." Most

duces powerful, heady wines.

This summer's yield may strengthen Ferrigno's feelings about the potential of this area for wine making. "The Ozark climate is better than most of the more well-known wine making states."

For the Vintage '84 festival this weekend, Ferrigno said he will have two new wines for people to sample as well as seven other wines. There will be crushing and pressing demonstrations at the winery and fresh Concords for sale. There will also be sausage made from Ferrigno's own recipe with a special wine sauce.

At Heinrichshaus, there will be wine tasting and a new wine will be available for the first time. There will be Missouri cheeses and sausage as well as other Missouri products

***"What do you do in the fall  
with all the grapes?  
The natural thing for time immemorial  
is to turn them into wine."***

***—Heinrich Grohe***

available.

At the Rosati winery, there will be tours of the winery and wine tasting. The Rosati winery was started in 1934 by the Knobview Grape Growers Association and is the oldest winery in the area. It has changed hands many times through the years and was used as a grape processing station by the Welch Grape Juice Co. during Prohibition. The Rosati winery is now owned by Robert Ashby.

At Carver Wine Cellars in Vida there will be tours and sampling. Carver Wine Cellars is owned by UMR Professor Laurence Carver who moved to Missouri from California in 1976. Carver grows French hybrids and European varieties of grapes and produces dry to semidry table wines.

Peaceful Bend Vineyard and Winery in Steelville will feature wine tasting this weekend. The winery is owned by a St. Louis physician and

the industry.

Grohe said American wine makers at the other end of the scale — rather than receiving a large amount of state funding, they instead receive a substantial tax bite.

Grohe said one reason it is hard to get support is that many people want their tax money to support an industry that produces alcohol. Grohe, as well as most winemakers, doesn't think of wine as an alcoholic beverage.

The true connoisseur drinks wine for the sake of the alcohol, not because of the taste, Grohe said. He thinks of wine as food, and added that there is more food value in wine.

Importantly, he said, "you have to have good grapes."

Ferrigno said the first half of this summer was good weather for growing grapes. The cool nights and warm days of early summer were ideal conditions for the grapes. In fact, he said, this has been "one of the best years ever for red wines."

He said the lack of water later in the summer hurt some of the younger vines and this summer's crop was small. But the quality of the grapes was unusual.

Ferrigno said the sugar content of the grapes this summer has broken records. Grapes this summer contain up to 23 percent sugar, which pro-

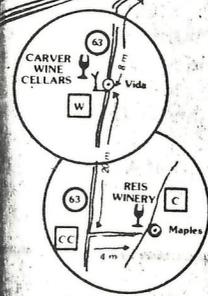
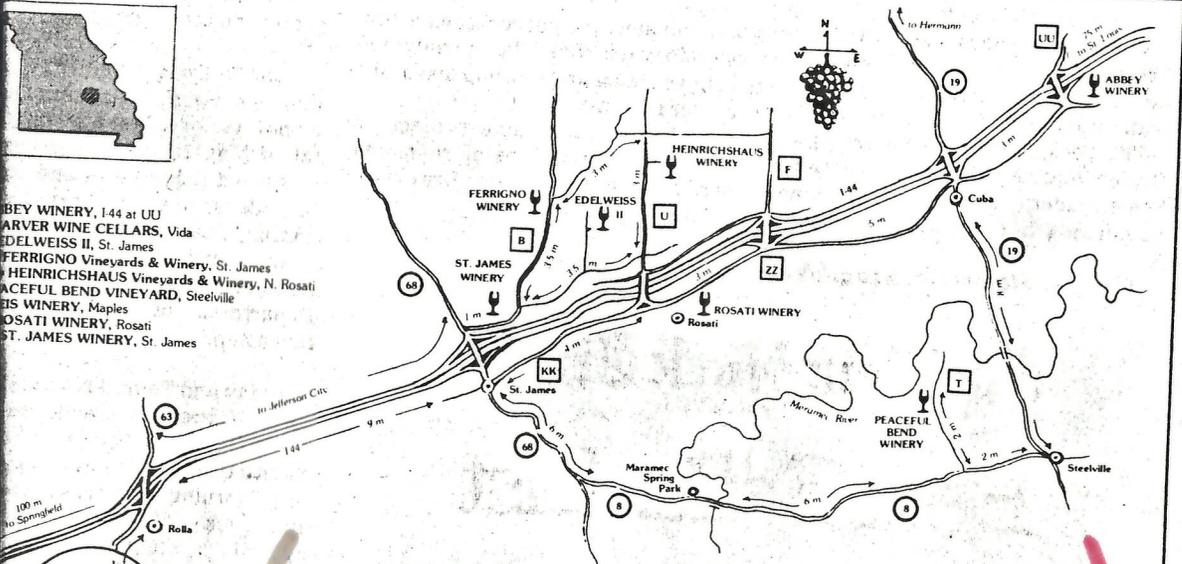
had been in operation since 1972. The winery uses only French hybrid grapes that are grown in the Peaceful Bend Vineyards, and never buys grapes from outside sources.

The winery produces two red wines, two white wines and two rose wines. The wines are named after streams and creeks in Crawford County, such as Meramec, Courtois and Huzzah.

The St. James Winery will give tours and have wine tasting for the festival and will offer craft items and natural honey for sale. The St. James Winery began operation in 1970 and is owned and operated by James and Patricia Hofherr. It has 70 acres of vineyards and uses only locally grown grapes in making wine.



- ABBEY WINERY, 144 at UU
- CARVER WINE CELLARS, Vida
- EDELWEISS II, St. James
- FERRIGNO Vineyards & Winery, St. James
- HEINRICHSHAUS Vineyards & Winery, N. Rosati
- PEACEFUL BEND VINEYARD, Steelville
- REIS WINERY, Maples
- ROSATI WINERY, Rosati
- ST. JAMES WINERY, St. James



The nine vineyards and wineries that make up Ozark Highlands Winemakers are clustered in a small area of Missouri. The organization says this area was recognized in the mid-1800s as having more varieties of wild grapes than any other place in the known world.

# STUDIO

Class Beginning  
9 a.m. to 10 a.m.  
"Music Study"  
Sorry, enrollment  
limited—for  
information call  
762-3064

# Italo's

## SUNDAY LUNCH FEATURE

11:00 a.m.-2:00 p.m.

### Fried Chicken

- Green Beans
- Baked Potato
- Salad Bar
- Dessert

Homemade Wheat Rolls

# \$3.95

Kids under 12

# \$3.25

• American and International Lunch and Dinner Specials Daily

• Diet Center Lunch Specials Daily



364-0212  
720 Hwy. 63 So.  
Rolla

Pic  
fe

this weekend's harvest celebration, called Vintage '84, is that there are good wines to be had in Missouri.

Once again.

Many people may not know that in the 1860s, Missouri was second in wine production in the United States, and around that time, Missouri wines were winning international medals. Most of the wine producers were Germans who had immigrated to this country after the German revolution in the 1840s.

In Missouri, the Germans settled along the Missouri River and also in the southern part of the state, between Ste. Genevieve and St. Louis.

The German communities built wineries with huge cellars, such as in Hermann, and wine was produced not for commercial reasons but for consumption by community members.

In the 1890s, a group of Italian families moved to the area near St. James that was known as Knobview. They obtained Concord grapes from the New England states and planted vineyards. A winery was later built in what has been renamed Rosati.

Prohibition brought a halt to the wine industry in Missouri, and many wineries and cellars were used for other purposes, such as processing grape juice or growing mushrooms.

The industry did not immediately resume in Missouri in the years after Prohibition was repealed, because many wine makers went to California, according to Bruce Zoecklin, staff member of the horticulture department at the University of Missouri-Columbia.

California was attractive to wine makers because the state encouraged the development of the wine making industry, Zoecklin said. "Wine making is a \$3.5 billion industry in California," he said.

But, he said, rapid changes are taking place in what he calls an "embryonic industry."

"The industry is growing quite rapidly," Zoecklin said, and added that a host of new wineries are in the planning stages. "What's happening here is what happened in California in the '50s."

State programs have helped the growth of the industry, Zoecklin said. In 1980, the state of Missouri began a program to increase the viability of the industry through technical assistance. The program involves, among other things, sending field representatives to wineries to offer assistance in cultivation of vineyards and in wine making.

Rapid changes in the industry are due to other factors also, Zoecklin said. "One is that we have certain people who have developed the capability of making palatable wines." Another is that they are beginning to make a profit.

A third factor, what Zoecklin calls the "key to success," is that wine makers are "beginning to carefully interact among themselves."

Ozark Highlands Winemakers is a prime example of this kind of interaction. The organization consists of nine wine makers in this area who meet regularly to discuss common problems and common interests, and to taste each other's wine.

Six of the wineries are participating in Vintage '84 this weekend: Carver Wine Cellars, Vida; Peaceful Bend Vineyard, Steelville; Rosati Winery, Rosati, and Ferrigno Vineyards and Winery, Heinrichshaus Vineyards and Winery, and St. James Winery, all in St. James.

Three wineries that are not participating in the festival this weekend for various reasons are Reis Winery, Licking; Abbey Winery, Cuba, and

Winery, said Ozark Highlands Winemakers was formed for the reason of getting the area known as a major wine-producing area.

He called the group a "loose cooperation" and said it is the nature of the organization that some of the wineries are not participating in the festival this weekend.

Grohe said the Missouri wine making industry, in its rebirth since Prohibition, is only about 20 years old and he compares this to the European wine industry, which is over 2,000 years old.

"In most parts of Missouri, wine makers are of the first generation," he said, and must experiment with every aspect of wine making, from growing grapes to bottling the finished product. In Europe, he said, a wine maker can ask his father or grandfather for advice, and have centuries of experience to draw from.

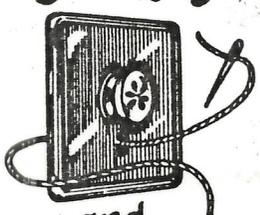
But, he said, Missouri wine makers are learning more all the time and are rapidly overcoming the problems of a new industry. "We are fortunate to make wines of the quality we do today," he said.

He said public response to Missouri wines is good, and his business is increasing every year. "I think that is significant," he said. "We are slowly selling our wine."

He said the industry is still at the point of trying to determine the most suitable variety of grapes to use. Some types of the grapes have cultural faults, like susceptibility to diseases, and growing of these types is usually discontinued if wine makers feel the grape simply isn't suitable for this area.

This process of elimination had already weeded out some types of grapes, and will continue to do so. "Some of the wines offered today will not be around later," Grohe said.

Through this process of trial and error, Grohe said, "the picture is emerging."

*The Knob*  
  
and  
*Needle*  


## CLASSES

Register Now

**Waste Canvas** — Sept. 24  
7-8:30 p.m.

**Waste Canvas** — Sept. 25  
1-2:30 p.m.

**Tennerfie Embroidery**  
Sept. 25 — 7-8:30 p.m.

**Tennerfie Embroidery**  
Sept. 27 — 9:30-11 a.m.

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Joan T.

## MUSIC

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- \* Voice
- \* Theor

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### CLASSES FOR ALL AGES



ALL SEVEN of the area wineries had special displays and some had entertainment during the weekend Wine Expo '83. Ron Moreland, manager of Rosati Winery, dressed his two sons, Scott and Luke, in clusters of purple balloons to simu-

late bunches of grapes. That's Scott next to his father. In the background may be seen the open air patio which was constantly in use. Photographs of all seven winery owners of the Ozarks Highland Association appear on Page 4.

## 7 wineries display their finest

By Willard Rand

Lucy Wortham James, our town's patron saint, would have approved of the weekend Wine Expo '83 in which seven area wineries allowed the public to taste their wines, tour their vineyards and cellars, munch on Missouri cheeses and sausages, and enjoy special displays of arts, crafts and music.

Mrs. James was a connoisseur of wines. The story is told in her biography that her patrician great uncle, Robert Graham Dun, encouraged recognition of wines by first blindfolding her, and then letting her sip several varieties of choice wines until she could name each by taste and smell. Such an education was proper for a young woman to become a knowledgeable hostess.

If Mrs. James were living here today, she would have had her own vineyard and winery with such varieties as Dunmoor Blanc and Dry Fork Rouge, bottle labels printed in France, and an oenologist from Tuscany to watch over the blending of her wines.

All seven wineries involved in the weekend tour belong to the Ozark Highlands Association. Bolstered by perfect June weather, each put on its best bib and tucker on Saturday and Sunday and wine lovers sought them out in large numbers.

Abbey Winery of Cuba was pleased with the influx of local people. Carla Schmelt, manager of Abbey for owners Lucian and Eva Dressel, continues her optimistic outlook for the wine business in this area.

"Last year we counted over 20,000 visitors in our establishment," she said. "Recently I told the Cuba Chamber of Commerce that within a few years we would attract more tourists and bring in more dollar volume than any business in town."

The newest winery in the Association, Carver Wine Cellar, six miles southeast of Rolla, featured not only its fine wines but stained glass and art work displays and offered picnic facilities. The small parking lot was newly gravelled, but Larry and Mary Carver were glad that small cars outnumbered the bigger ones. Two of their five children helped around the showroom while Larry poured samples. Visitors were welcome to sample the hot hors d'ouvres and cheese.

Ferrigno Vineyards, with its rosebedecked wine garden, glowed in the warmth of two summer days. It featured vineyard and cellar tours, a cheese-making demonstration, and a watercolor exhibit by St. James artist Mary Lou Corn. It also displayed oak wine racks made by local craftsman Charles Matern, a bee-keeping demonstration, and a magic show for children. Susan and Richard Ferrigno were kept busy pouring samples and explaining the properties of their several labels.

Only a few miles away from Ferrigno by back country roads, Heinrichshaus Winery's small showroom was jammed with people at the peak hours. Heinrich Grohe, colorfully attired in a blue wine master's apron and jaunty beret, guided visitors through his variety of dry wines. His wife, Lois, was equally busy caring for visitors. The shop featured organically grown herbs and spices, hand thrown pottery, wine associated gifts and cheeses.

Peaceful Bend Vineyard, three miles from Steelville, is hidden in the woods but visitors found their way to the charming cellars made of unpainted oak. Award-winning wines labeled Courtois, Meramec, and Huzzah were displayed along with Wittenberg, Yadkin Creek and

Fourche a Renault. Mrs. Donna Scobey, dressed in 19th century French peasant gown, was the hostess. However, Dr. Axel N. Arneson, who founded the winery, was on hand to answer questions. Dr. Arneson is head of the gynecology department of Barnes Hospital but growing grapes is an all-absorbing hobby with him, as well as a growing business.

Rosati Winery's manager, Ron Moreland, had dressed his two sons in clusters of purple rubber balloons so that they resembled walking bunches of grapes. Rosati's outdoor patio, shaded overhead by grape vines, was constantly in use by visitors munching on sausages and cheeses, while listening to a mandolin picker. Inside, wines were being purchased in encouraging numbers. Business was one-and-a-half times larger than usual for the weekend, according to Bob Ashby, owner.

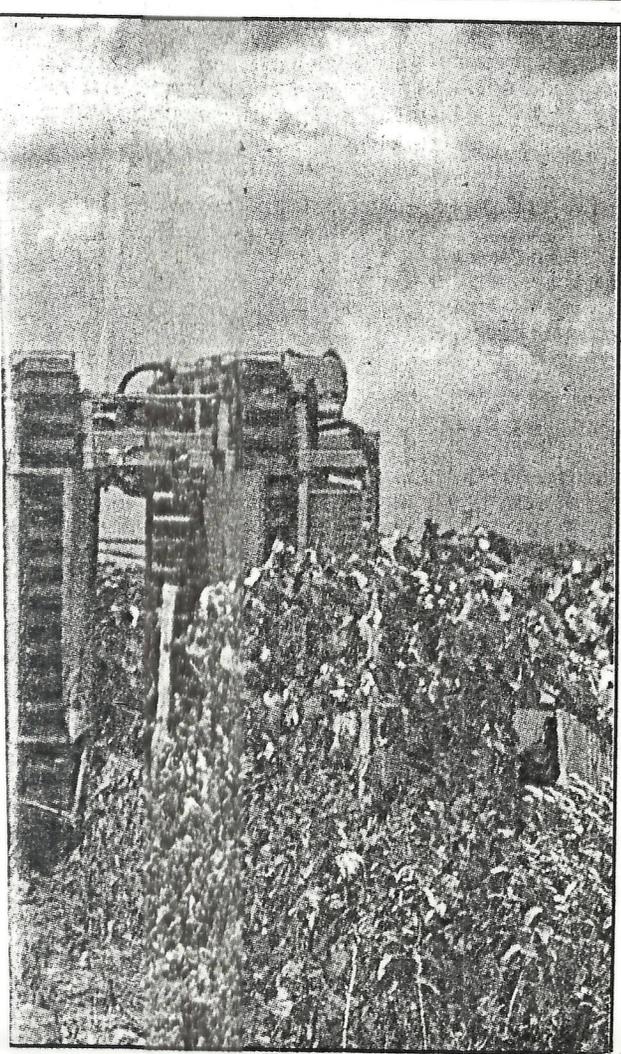
The parking lot of St. James Winery was crowded with cars, buses, and people in the peak hours of Saturday and Sunday. Pat and Jim Hofherr had lavish displays of arts and crafts, baked breads, and local honey. Parked in front of their establishment was their gigantic two-row grape picker, a \$50,000 marvel that makes short work of the onerous chore of grape picking. Their \$1.50 cheese and sausage plates found many takers. Unable to serve sample wines because of the large crowd, visitors were pouring their own without complaint.

By closing time Sunday, all winery hosts were glad to close their doors and take a needed rest. Undoubtedly this will become an annual event. Some observers are beginning to take seriously the talk that grape growing and wine making is becoming not just a hobby but a profitable industry for this area.

.23  
.24  
.24

The State Journal-Register  
Springfield, Illinois  
Sunday, September 15, 1985  
Page 19

# crop of Missouri wines



Photographs courtesy Cathy and Alex Primm

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available at  
e to be



**S**T. JAMES, Mo. — Welcome to Missouri Wine Country!

Eight small wineries, clustered among the state's most scenic rivers and parks — extending from Onondaga Cave in the east to Montauk in the south and Meramec Spring in the center — provide a fall treat for the eyes and the taste buds.

The greatest number of vineyards and wineries in Missouri are located in this small, unique viticultural area, recognized in the mid-1800s as having more varieties of wild grapes, growing in abundance, than any other place in the known world.

Building on tradition, Missouri is again producing wines of fine quality and the stage is set for yet another fall celebration in the Ozark Highlands.

Harvest is coming early for the Highlands grape region in central Missouri, and, despite a smaller than normal crop, winemakers are again pleased with their success this year.

According to Ron Moreland, the winemaker at the Rosati Winery in St. James, a cool August has allowed "the grapes to ripen slowly and gain high sugar levels and full natural flavors. Of course, it's too early to tell about some varieties because lots of rain or a hot September could change things drastically," said Moreland.

Like grapes on the vine, the signs of another crop pop up during this time of year as dozens of fresh fruit stands dot the highways in the area during autumn. The tradition of fresh grapes for jellies, juice, wine or just plain eating dates back to the settlement of Italians who helped build the Frisco through the Ozarks and the popularity of U.S. 66 (now Interstate 44) — the first paved highway in the nation.

Plans for an expanded fall festival in St. James, the center of the Ozark Highlands region, also have members of the grape industry excited.

The 52nd annual festival promises a mix of small-town hospitality with upscale attractions designed to appeal to all kinds of visitors.

"We're particularly pleased by how our plantings of traditional American varieties of grapes have withstood the weather," said Moreland, whose 1984 Elvira, a dry white, won the winery's first gold medal at the Missouri State Fair. The Elvira grape was developed in Missouri when the state — following the Civil War — was the second largest producer in the nation. The grape was then widely grown in New York state, but was nearly lost during Prohibition when hundreds of vineyards were destroyed.

# TRAVEL

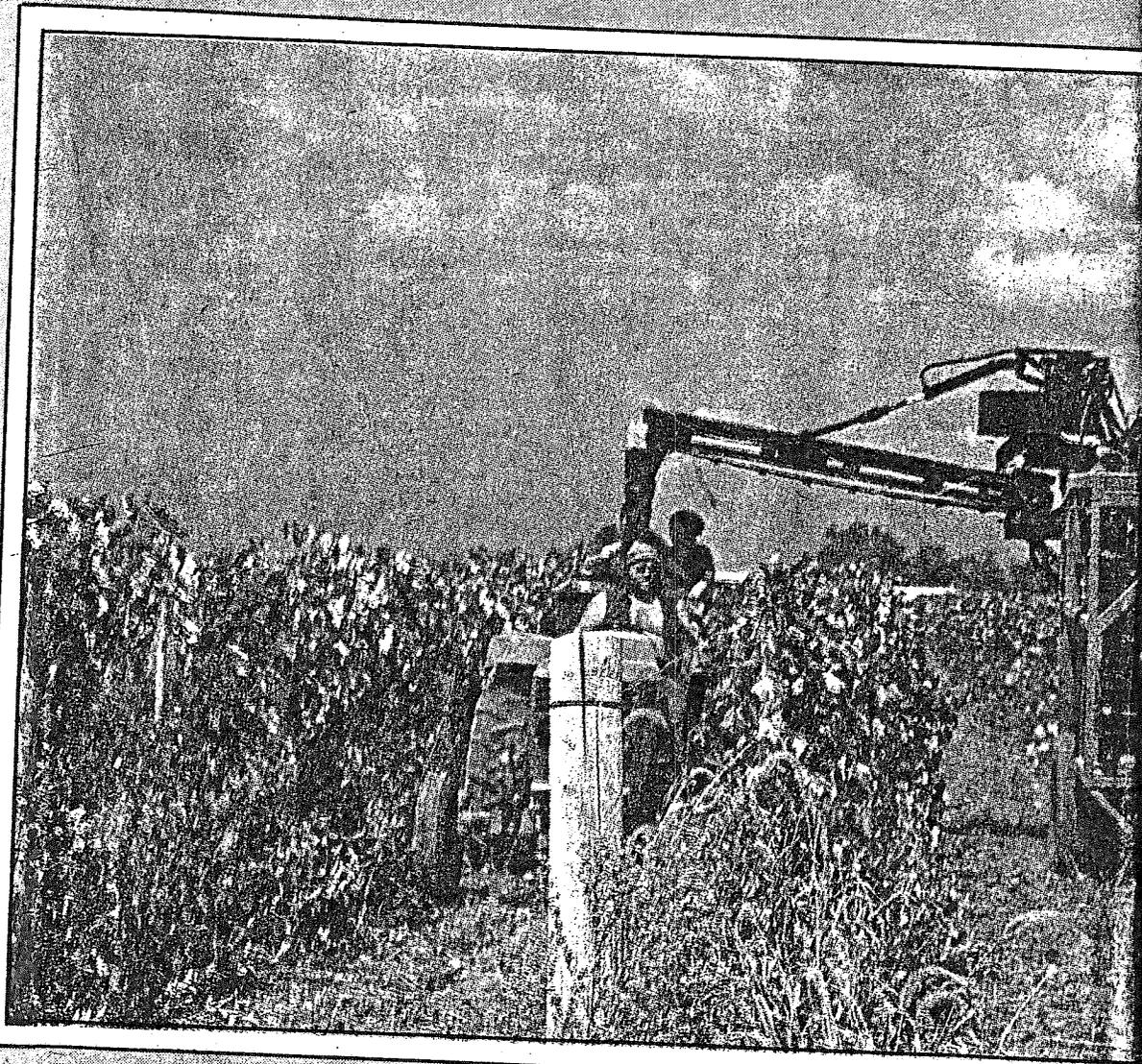
Inside this section:

Horoscope.....

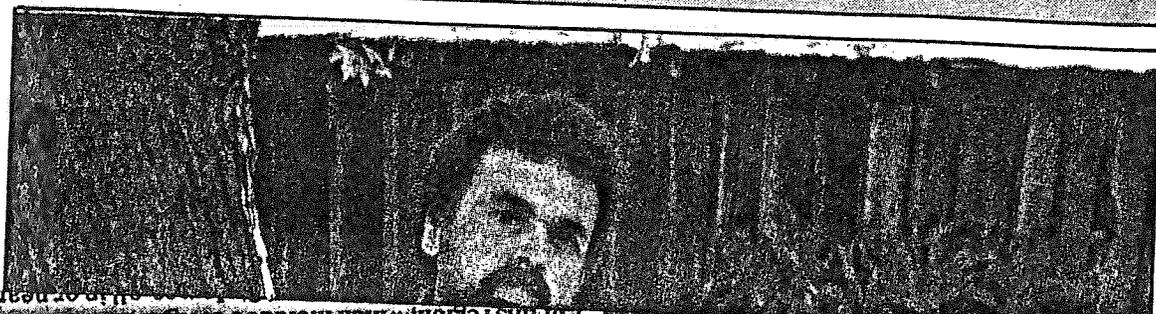
TV listings.....

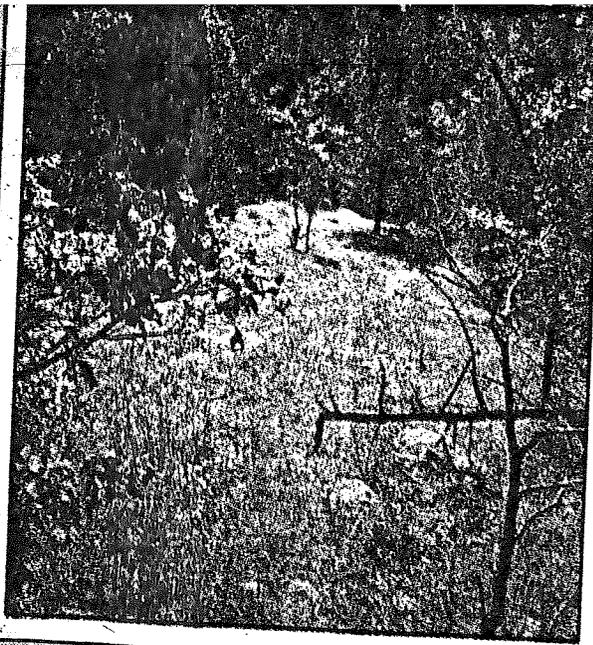
Crossword puzzle.....

## Fall brings a bumper



Some machinery is used, above, to harvest the grape crop in the Ozark Highlands region of Missouri. Dr. Ferrigno of the Ferrigno Winery near St. James, Mo., lower left, displays some of the goods that will be at the 52nd annual St. James Fall Festival next weekend. The Ozark bluffs, lower right, near St. James provide an ideal for raising grapes.





of this region, which include Ferrigno, Heinrichshaus, Rosati and St. James, all in or near St. James; Carver Winery near Rolla; Peaceful Bend near Steelville; and Reis Winery north of Licking.

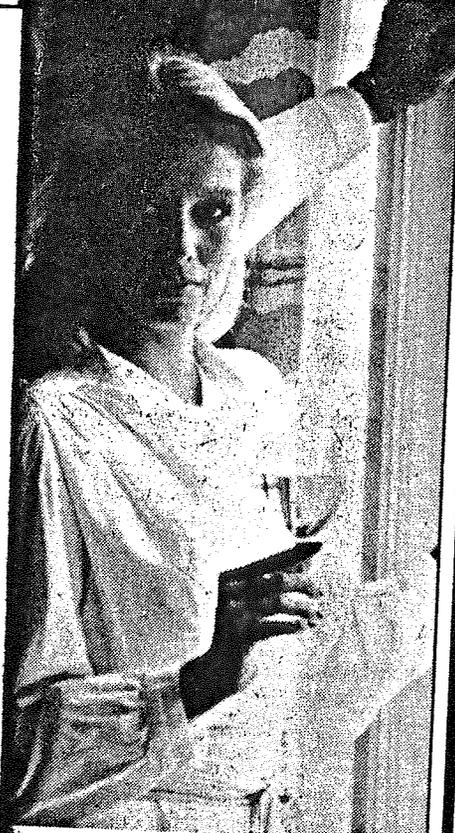
These prize-winning wines, special foods and other activities will be highlighted at the region's Vintage '85 Wine Tour set for next Sunday at the St. James-area wineries.

"Our wine tour is just one part of the town's festival this fall," explained Moreland, who is heading up the grape stomp on Saturday afternoon.

Grapes and wine are going to be a bigger part of the festival in St. James than ever before, with a wine garden, specialty foods and live music on the fairgrounds Friday and Saturday. Other activities include an antique show and sale, antique auto display, a variety of music, a draft horse pull, art show, carnival rides, greased pig contest, horse show, dance contest and more.

For the first time in St. James, a festival wine

△ continued on page 20



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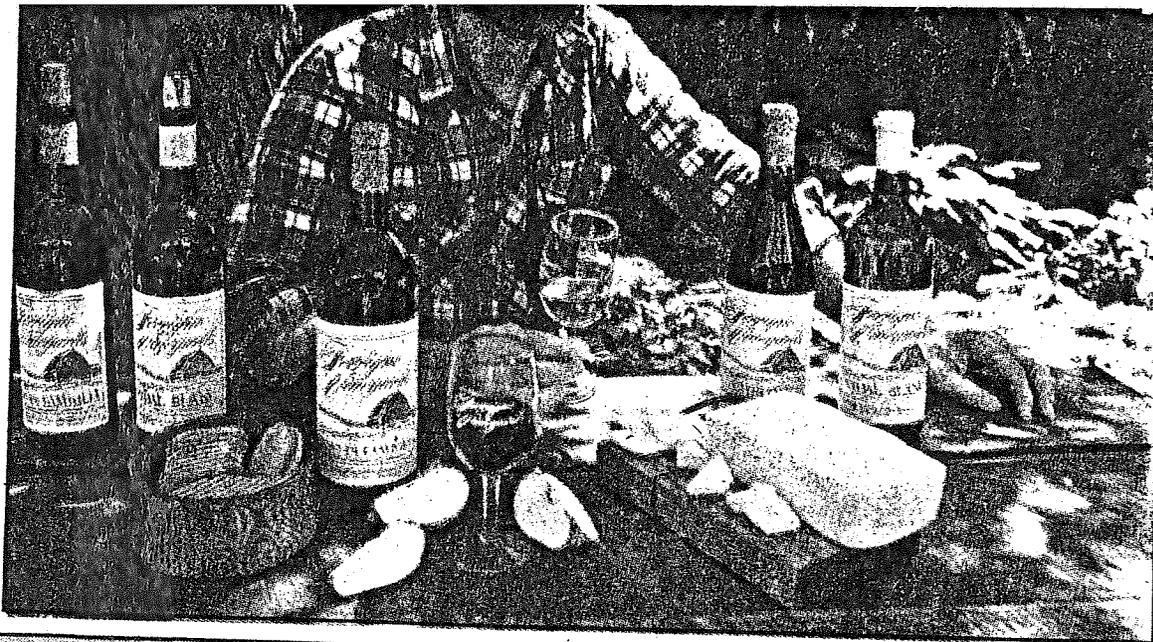
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**JK Bel A**  
 333 Washington Avenue, St. Lo  
 \*Taxes not included. Offer based on av Available r



**OZARK HIGHLAND VINTERS** will host a Wine Expo June 8-9. The hosts, from left in the front row are, Lois and Heinrich Grohe of Heinrichshaus; Dick Ferrigno of Ferrigno Vineyards. Second row, Bob Carver, Patricia Hofherr, St. James Winery; Ron Moreland, Rosati Vineyards. Back row, Mary Carver, she and her son are from Carver Wine Cellars and Jim Hofherr.

(Staff Photo)

## St. Michael's notes

St. Michael's will sponsor a Round Robin Slow Pitch 743-6604 or Phil Marzluf at 775-2547.

## Home tours



Alfred Hitchcock would love it; a whole population of human beings being slowly driven to insanity by an invading hoard of grotesque looking insects. The culprit is the periodical cicada. Millions of those two inch insects are providing us with the constant droning noise you hear outside. The sound is supposed to hurt the ears of the cicada's enemies. I wonder if they know what it does to humans?

The cicadas we are seeing now is the 13-year periodical. There is a 17-year cicada. Unfortunately for us, their range overlaps in this part of the country, so we can expect another large invasion in 4 years.

Cicada's spend most of their lifetime as nymphs. They attach themselves to underground tree roots and feed there for 13 or 17 years and then emerge to enjoy a short-lived adulthood.

Cicadas are often falsely accused of doing a lot of tree damage. After shedding their ugly brown shells the fearsome-looking creatures climb the nearest tree and begin serenading, mating and egg laying. Then they die. They feed little, if any at all. The only real damage they

**STEELVILLE STAR 3—Wednesday, May 29, 1985**  
 is usually to twigs on orchard drop to the ground, burrow in and deposit the eggs. If enough root and begin the cycle anew. All this gives us is a promise of "The return of the Cicadas" in 13 years.

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Share the prints

# Ozark Highlands wineries sponsor tour

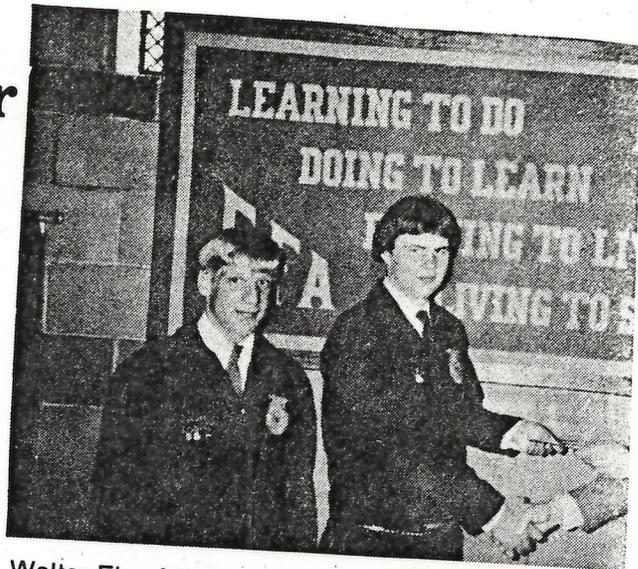
Vintage '83, slated for Sept. 10 and 11, will feature harvest wine and grape activities at seven of the Ozark Highlands wineries. The public is invited, at no charge, to join in the grape harvest celebration by sampling wines released especially for this occasion. Visitors may also pick fresh grapes and view the harvesting, crushing, fermenting and pressing of the grapes. Picnic areas will also be available, as well as fine cheeses, sausages, chilled wines, fresh grapes and grape juices.

Participating wineries on the tour are: Abbey Winery, Cuba; Peaceful Bend Vineyards, Steeleville; Carver Wine Cellar, Rolla;

Rosati Winery, Rosati; and Ferrigno Vineyards, Heinrichshaus Winery and St. James Winery, all in St. James.

A highlight on Saturday will be the 50th Annual Grape and Fall Festival in the town of St. James. Gala events will include a parade, street market and country fair.

Festivities at the seven wineries are scheduled for Saturday, 10 a.m. to dusk, and on Sunday, noon to 6 p.m. Information about camping, lodging and restaurants will also be available. Call (314) 265-7742, 265-5000, or 265-8629 for more information about Vintage '83.



Walter Els of the Hermann office of the Valley Producers' Education Center is shown presenting a \$50 savings bond to Dale Brehe of the Hermann FFA Chapter. Valley PCA makes the awardners of 22 FFA proficiency awards. Brehe received awards in farm management and Weber in forestry. Receiving awards were Rhonda Faerber, floriculture, and Mike Starke, agriculture.

# Rhineland

Mr. and Mrs. John Steinhardt of Wisconsin visited his brother, Lee Steinhardt, and family several days the past week. John is a musician who presents a one-man show and was here between engagements.

Mrs. Theodore (Eva) Van Booven and Mrs. Mary Watson of the Portland area are now residents of the Heritage Nursing Home in Fulton.

Mrs. Zita Johnson and her sister, Mrs. Anna Scheidegger, returned home Sunday evening from

## Betts Theissen

a nine-day trip by bus. They visited Zita's daughter, Mrs. Lyle (Linda) Evans, and her family in St. Peters, and another daughter, Mrs. Paul (Bonita) Zahnd, and family in Indianapolis, Ind.

Mrs. Donald Heying and three of her children, Brian, Gary and Amy Jo, of Washington, D.C., have returned home after spending a 12-day vacation with Mr. and Mrs. Cecil Heying here and Mr. and Mrs. George Meyer in Washington.

Mr. and Mrs. William

Birk and daughters, Kris, Dee and Kerrie, of St. Charles, spent the weekend with Mrs. Birk's mother, Mrs. Wilbert Hoffman, and relatives in Hermann. On Saturday, Bill and his wife took Kris to Kansas City where she will be attending Rockhurst College this year as a student in physical therapy.

Saturday afternoon, the children of Mrs. Olivia Overkamp arranged a surprise party for her in observance of her 80th birthday anniversary on Aug. 31. The party was held at Lone Tree Lake Estates a part of the old Hartmann farm north of Starkenburg, where her son, Leander,

owns a lot. The birthday meal was deep fried chicken with all the trimmings. Joining her children and their families at the celebration were Mr. and Mrs. Clay Vincent of Daytona Beach, Fla., and Mrs. Frank Bruckerhoff, New Florence, Mr. and Mrs. Henry Hesemann, Stony Hill, Mike Wehrle, Hermann, Mrs. William Overkamp, Gary Hartmann and family, Ewald and Edna Overkamp, Mr. and Mrs. Zeno Van Booven, Zita Johnson, Anna Scheidegger, Gertrude Allgeyer, Edna Schluss, Elizabeth Daller, Laura Pottebaum, Martha Van Booven and

# Gasconade

## Dot Smith

The community was saddened by the death of Rhul Cordray, husband of Opal Cordray, nee Cooper; father of Rodney and son of Bill Cordray. Rhul, Opal and Rodney lived in Gasconade for some years. The funeral

was at Linn and burial was in the Mint Hill Cemetery. Our deepest sympathy to the family.

Happy birthday to Edna Flanders of Florida. Mr. and Mrs. Flanders did live in Gasconade years ago.

Mr. Flanders was employed on the boats at Gasconade and enjoyed the Advertiser-Courier for years after their retirement to Florida.

Terry Uffelmann spent a week with his grandparents, Mr. and Mrs. Emmet O'Riley, in Eldorado Springs. Terry is the son of Cheryl Uffelmann.

Mr. and Mrs. Don Neiderhelm of here and Mr. and Mrs. Dave Baker and family of Jefferson City

Mr. and Mrs. Fern Ray visited friends in Omaha the past week and Mrs. Ida Ray visited her granddaughter, Linda, in Columbia.

Mr. and Mrs. John Walther of Jefferson City visited Mr. and Mrs. Floyd Smith.

Terri Smith of Columbia visited her parents, Mr. and Mrs. Larry Smith, and Donna.

# The Good Times

MAGAZINE

FREE  
TAKE  
ONE

A What To Do & See Guide For South Central Missouri

Vol. 1 ROLLA • SALEM • ST. JAMES • WAYNESVILLE • ST. ROBERT • CUBA • SULLIVAN • ST. CLAIR • BOURBON & CURRENT RIVER AREA No. 18

the OZARK HIGHLANDS WINEMAKERS  
invite you to ...

# Vintage '83

SEPT. 10 & 11

Saturday 10:00 - dusk

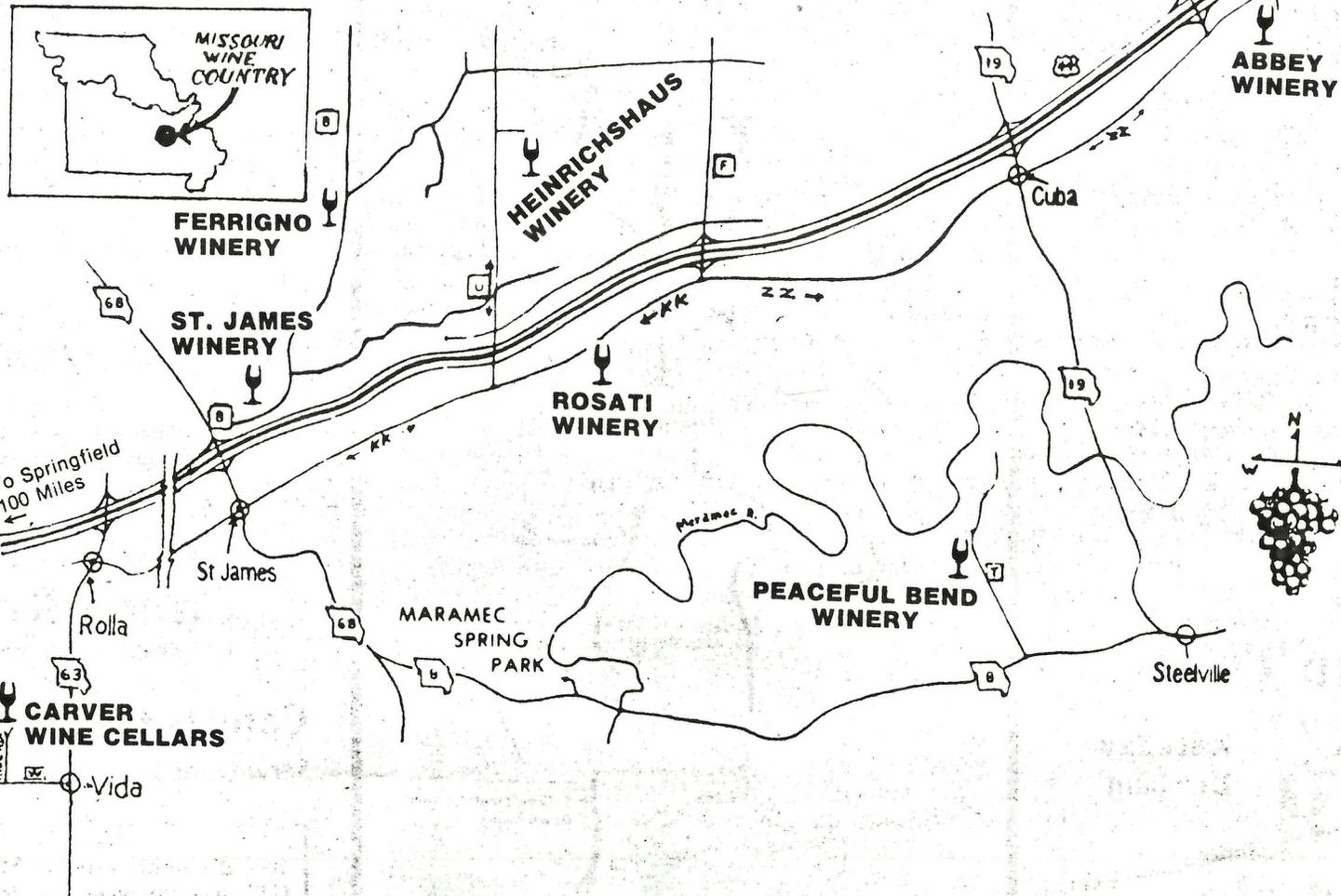
Sunday  
12:00 - 6:00 p.m.



Vintage '83 pages 4 & 5

# the OZARK HIGHLANDS WINEMAKERS

invite you to ...



Begin the Harvest Tour at any Winery!

# Vintage '83



ga Cave on the east to Montauk State Park on the south, encompass beautiful Maramec Spring at the center.

charm and new world science, Missouri's wineries are producing wines ranging from sweet dessert wines to dry French hybrids and vinifera types.

The tradition of fine winemaking runs deep in the rolling hills and valleys of Missouri.

In 1866, Missouri was the second largest wine producing state in the nation and the city of St. Louis became America's center of wine study and research.

When the phylloxera threatened to destroy the vineyards of France, it was hearty root stocks from Missouri that the French chose for grafting to save their vineyards.

With old world

Since many of Missouri's wineries are small, your tour guide may well be the owner or manager. Instead of getting a carefully rehearsed narration, you may find yourself involved in a fascinating discussion of the finer points of winemaking.

The eight Ozark Highlands wineries, clustered among the state's most scenic rivers and parks, extending from Ononda-

The greatest number of vineyards and wineries in Missouri are located in this small, unique viticultural area on the Ozark Plateau at an average elevation of 1050 feet. This area was recognized in the mid-1800's as having more varieties of wild grapes, growing in abundance, than any other place in the known world.

Building on a proud tradition, Missouri is again producing wines of excellent quality. Some of the finest wines in the New World are vinted in the

Ozark Highlands of Missouri! You'll find a broad spectrum of wines and wine styles, as well as grape juice, fresh grapes, Missouri cheese and sausage, crafts, glassware and related giftware at the wineries.

Vintage '83, slated for September 10 and 11, will feature harvest wine and grape activities at seven of the Ozark Highlands wineries. The public is invited, at no charge, to join in the grape harvest celebration pick fresh grapes in view the harvesting, crushing, fermenting and pressing of the grapes. Picnic areas will also be available, as well as fine cheeses, sausages chilled wines, fresh

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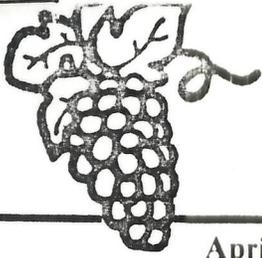
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September 10 & 11  
Saturday  
10:00 - Dusk  
Sunday  
12:00 - 6 p.m.

Don't Miss



# FROM THE GRAPEVINE

Newsletter of the Missouri Grape Growers' Association

April, 1985

VOL. 2, No. 5

## MGGA'S SPRING MEETING SET FOR APRIL 28 IN JEFFERSON CITY

The Association will hold its spring meeting at the Cole County Extension Center at 2507 Industrial Drive. To get there, take the Dix Rd. exit off U.S. Highway 50 in Jefferson City; north on Dix one block to Industrial Dr.; west on Industrial 6 blocks to the Extension Center which is on the south side of the street. The meeting will begin at 1:00 and will probably adjourn about 4:00.

Installation of new officers and a presentation on deer control strategies will head the program. In addition, members' comments will be sought on the following agenda topics:

- Committee activities and organization
  - Creation of advisory board of grower consultants
  - District names
  - Marketing directions: alternatives to wine; test marketing of fresh grapes and juice
  - New logo for MGGA
  - Newsletter changes
  - 1986 annual meeting
  - Publication of "directory of grower resources"
  - Update on crop insurance prospects
- Hope to see you there!



## WHAT'S IN A NAME?

Does the expression "District Six" or "Central Ozarks" make you think wistfully of a land of dark, forested hills overlooking picturesque valleys and clear, swiftly-running streams? If not, you're not alone. That's why many of the vintners and growers in the so-called Central Ozarks area have adopted the name "Ozark Highlands" for their region. There's no telling whether this name is helping to sell grapes and wine but it does seem likely that it will add to the area's sense of regional identity and community.

Perhaps this good idea deserves further consideration in the part of the state as well. Let's face it, our district names have about as much pizzazz as generic canned goods. Maybe new names could be found that would not only communicate a geographic fact (i.e. "Ozarks") but would invigorate it with some local color (i.e. "Highlands"), such as

1. Missouri River West:
2. Missouri River East: "Great Rivers for the confluence of the Missouri and Mississippi.
3. Southeast: "St. Franc(o)is" or just "Francois" for the river, mountains, and French influence.
4. South Central Ozarks: "Mountain Grove" for the aptly-named town.
5. Southwest: "Jaeger" for the pioneering viticulturist of Neosho.

Hope these will serve as pointers of departure for further discussion (or controversy) rather than as last words on the subject.

## AMERICAN WINE EXPOSITION VISITED

*By Lee and Jeanie Beadles*

As members of the American Wine Society, we were invited to attend the American Wine Exposition in Dallas, February 7-10.

The Exposition is attended by wineries from across the United States, by retailers, wholesalers, restaurateurs, and people who enjoy wine. During the day everyone took part in seminars covering a retail workshop on how to sell more wines to food and wine pairings. Other seminars included a hospitality workshop on staff training, a viticulture workshop and enology workshop.

General sessions were held Friday and Saturday for all who wished to attend. Friday morning speakers and topics included: Frank Prial of the New York Times on "Handicapping the American Wine Industry"; Legh Knowles from Beaulieu Vineyards on "We Make Wines Not Words"; and Doug Meador of Ventana Vineyards on "Revolution in the Vineyards". Also present were representatives for the Washington Department of Agriculture, New York Wine Council and Virginia Department of Agriculture to spread the word about the wine industry in their respective states.

Saturday's general session was a tasting of American Rieslings from American wine regions including: Arkansas, Weiderker Vineyards; Idaho, Ste Chapelle Winery; Oregon, Adelsheim Vineyards; Texas, Llano Estacado Winery; and Washington, Chateau Ste Michelle. Each wine had its own distinct taste.

On Thursday evening the 500 Club of Dallas sponsored a Taste for the Arts. Dallas restaurants paired some of their better dishes with Texas wines. Then on Friday evening an American Wine Showcase was held to benefit the American Vintners Scholarship Fund for a student in the Apprentice Chef Program at ElCentro College.

Saturday evening held excitement for everyone as the awards were announced at a Gala Awards Dinner for the Dallas Morning News National Wine Competition. Gold, Silver, and Bronze medals were awarded with at least three medals going to Weiderkehr Wine Cellars in Arkansas. Over 300 wines from 143 wineries had been entered in the competition and only about one-third received medals.

Sunday morning we attended an "American Sparklers" brunch. Champagnes from eight wineries were served with a representative of each winery giving a brief talk about their winery and champagne. One representative brought with him a cuvee and also a couple of bottles of champagne and demonstrated the process of disgorging the champagne.

An exhibit hall was open each day with exhibitors from the various wineries as well as those exhibitors displaying computers for record keeping, breads and cheeses to serve with wines and wine accessories.

All in all it was a very interesting, educational and enjoyable 2 1/2 days.

## Wine Notes

# Ozark vintners to hold Vintage '83

By DIANE WIGGINS  
Globe-Democrat Food Editor

Want to taste the latest in Missouri wines? Vintage '83 will feature harvest wine and grape activities at seven of the Ozark Highlands wineries Sept. 10 and 11. Visitors can sample wines released especially for the occasion. They also can pick grapes, and watch the harvesting, crushing, fermenting and pressing of the grapes.

**PARTICIPATING WINERIES** in the southeastern part of the state will include Abbey Winery, Cuba; Peaceful Bend Vineyards, Steeleville; Carver Wine Cellars, Rolla; Rosati Winery, Rosati; and Ferrigno Vineyards, Heinrichshaus Winery and St. James wineries, all near St. James.

Vintage '83 events will run from 10 a.m. to dusk Saturday and from noon to 6 p.m. Sunday at the wineries. A highlight of the weekend will be the 50th annual Grape and Fall Festival Saturday in St. James featuring a parade, street market, and country fair.

More information about Vintage '83, as well as camping, lodging and restaurants in the area is available by calling (314) 265-7742, 265-5000, or 265-8629.

☆☆☆

Speaking of Missouri vineyards, a recent issue of "Cellar Notes," a St. Louis-based wine publication, offered a map of all Show-Me State vineyards. It's available free of charge from The Missouri Winegrowers Association, Rt. 2, Box 139, St. James, Mo.

"Cellar Notes" is a bi-monthly newsletter available by subscription only for \$12 a year in the United States or \$15 for international subscribers. For more information, write Cellar Notes, 315 Lyonnais Drive, St. Louis, Mo. 63141.

☆☆☆

Wine-lovers appreciate the distinctive sweet-musty bouquet and flavor of fine Sauterne wines. But they may not know what produces the hallmark odor and taste.

Now Japanese chemists have announced the isolation of a substance called sotolon, the essential ingredient of "Noble Rot." The condition is caused by a fungus growing on wine grapes and was believed to be limited to a few great wine regions in Europe.

**BUT AT A RECENT MEETING** of the American Chemical Society, Dr. Masahiro Masuda of the Suntory Co. of Osaka exhibited a vial of clear liquid that he said contained, in just a few drops, the equivalent aroma of 10,000 quarts of Sauterne. Masuda and his colleagues isolated and identified the compound sotolon after years of work, using some of the same sophisticated methods used by biotechnology firms.

He said that solving the mystery of Sauterne could lead to development of new flavorings for other wines and beverages.

☆☆☆

A new gastronomic newsletter, "Paris en Cuisine," reports that the French are changing their wine-drinking habits. It seems they're drinking less, but they may be enjoying it more, because they're consuming better wines than they once did.

The French newsletter reports that Frenchmen are drinking less "vin ordinaire" — both red and wine — and more of the better French wines.

**THE AVERAGE IS** 100 litres of wine per person for every man, woman and child in France, a drop of one-third from the 150 litres per person reported 20 years ago. An anti-alcohol campaign by the French government, coupled with the introduction of semi-alcoholic and non-alcoholic beverages, leaves France second in wine consumption, after Italy.

Paris en Cuisine is published six times a year, every six weeks from October through June; subscriptions are \$30. For more information, write: Paris En Cuisine Newsletter, Post Office Box 1436, New York, N.Y., 10150.

☆☆☆

The first annual Heart of America Wine Exposition will be held Nov. 5 through 7 in Kansas City, sponsored by the Missouri Restaurant Association.

**THE EXPOSITION WILL BRING** together domestic wineries, and wine importers, wholesalers and experts from across the country. Sponsors say it will be the first exposition earmarked for the Midwest wine market; similar events have been held on the East and West Coasts.

The exposition will be held at the Adam's Mark Hotel. Wine-tasting, a wine auction and a program of wine experts will be part of the event.

For more information, write the Heart of America Wine Exposition, P.O. Box 16926, Kansas City, Mo. 64133.

☆☆☆

If you're visiting New York, consider a stop at the International Wine Center and Tastings Restaurant, a combination wine bar, wine restaurant and school. The center is located in a restored 19th-century carriage house at 144 W. 55th St., New York, N.Y.

**IN THE BAR,** a selection of 25 wines changes every few days. Wine is available in 2½-ounce "tastes" or 5-ounce glasses. The bar features one of only a few Cuvinents in New York. The machine helps keep opened wine in good condition by replacing air in the bottle with nitrogen.

The center restaurant offers a limited number of gourmet dishes and a nine-page wine list. And its school offers a variety of classes — from French pronunciation to sensory identification of wine components. One-night classes and tastings, often with a visiting winemaker or vineyard owner, also are held.

For more information about the center, write to the address listed above.

human; to forgive, divine.' Sometimes it seems one must be divine to forgive someone who repeatedly commits the same sin against us. Yet, Jesus instructs

Lord and ask forgiveness and His help to overcome the problem. But in a little while, we lapse into the sin again. When enough of these slips occur, we begin to

deceive to sin. But in our weakness, let us rejoice in His mercy. Let us not succumb to Satan's browbeating. And let us forgive one another as our Lord so willingly forgives us.

# Worship in the Church of your choice

## ASSEMBLIES OF YAHWEH ROLLA ASSEMBLY 364-8909

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Feast Days / High Sabbaths  
10:00 a.m. Morning Service  
2:00 p.m., Afternoon Service

## BAHA'I FAITH

Informal Discussions  
Friday Evenings 7 p.m.  
265-8585  
No Collection

## BAPTIST TEMPLE

5 miles West on North Outer Road  
Warren Chambers, Pastor

### SUNDAY

Sunday School - 10 a.m.  
Morning Worship - 11 a.m.  
Evening Worship - 7 p.m.

### WEDNESDAY

Prayer Meeting - 7 p.m.  
364-8378

## BROADWAY BAPTIST CHURCH

7 miles N. on Highway 68  
Rev. Walter Sanders

### SUNDAY

Sunday School - 9:45 a.m.  
Morning Worship - 10:45 a.m.  
Church Training - 7 p.m.  
Evening Worship - 7:45 p.m.

## CHRISTIAN CHURCH

227 E. Scioto  
Raymond Bond, Minister

### SUNDAY

Sunday School - 9 a.m.  
Worship & Lord's Supper - 10 a.m.  
Classes - 6 p.m.  
Evening Worship - 7 p.m.

## CHURCH OF CHRIST

400 E. James Blvd.  
St. James, MO 65559  
265-8628

### SUNDAY

Bible Study - 9:30 a.m.  
Worship Service - 10:15 a.m.  
Evening Worship - 6:30 p.m.

### WEDNESDAY

Bible Study - 7 p.m.

## CHURCH OF GOD SEVENTH DAY

9 miles on B Highway  
1 mile on gravel road  
Terry Manley, Pastor  
Sabbath school - 10 a.m. (Sat.)  
Morning Services - 11 a.m.

## FIRST ASSEMBLY OF GOD CHURCH

802 W. James Blvd.  
Rev. Mick Thrasher  
Sunday School - 9:45 a.m.  
Morning Worship - 10:50 a.m.  
Youth Service - 5 p.m.  
Evening Service 6 p.m.

### WEDNESDAY

Prayer & Praise - 7 p.m.  
Choir Practice - 8 p.m.

## FIRST BAPTIST CHURCH

Florine at Maramec

### SUNDAY

Sunday School - 9:30 a.m.  
Morning Worship - 10:30 a.m.  
Church Training - 6:30 p.m.  
Sunday Evening Worship - 7 p.m.

### WEDNESDAY

Evening Midweek Service - 7 p.m.  
Chapel Choir Rehearsal - 7:45 p.m.

## FIRST CHURCH OF GOD

West James Blvd.  
Tom Walton, Pastor

### SUNDAY

Sunday School - 9:15 a.m.  
Worship Service - 10:30 a.m.  
Evening Worship - 7 p.m.

### WEDNESDAY

Youth Fellowship - 7 p.m.  
Prayer & Praise - 7 p.m.  
Junior Youth - 7 p.m.  
Sanctuary Choir Rehearsal - 8 p.m.

## FIRST PENTECOSTAL CHURCH OF VICHY

Highway 68 N.

Darrell Blackwell, Pastor

### SUNDAY

Sunday Morning - 10 a.m.  
Morning Worship - 11 a.m.  
Sunday Night - 6 p.m.

### WEDNESDAY

Wednesday Night - 7 p.m.

## FLAG SPRING CHURCH

Flag Spring.

Rev. Charles Bartle, Pastor

### SUNDAY

Sunday School - 9:45 a.m.  
Morning Worship - 11 a.m.  
Sunday Evening - 6:30 p.m.

### WEDNESDAY

Midweek Worship Service - 7 p.m.

## GLAD TIDINGS MISSION

West on Washington to Walnut St.

Pastor Clifford Frey

### FRIDAY

Friday Night Services - 7 p.m.

### SUNDAY

Sunday Morning Service - 10 a.m.  
Morning Worship - 11 a.m.  
Sunday Night - 6 p.m.

## IMMACULATE CONCEPTION CATHOLIC CHURCH

316 E. Scioto  
Father Sean Smyth

### SUNDAY

Masses at 8 and 10 a.m.  
Weekend Mass Schedule  
Until April, Saturday Mass at 5 p.m.  
Return to 7 p.m. Schedule first  
weekend in April

## KINGDOM HALL

## OF JEHOVAH'S WITNESSES

306 Louise Ave  
St. James, MO

### SUNDAY

9:30 a.m. - Public Bible Lecture  
10:30 a.m. - Watchtower Study

### TUESDAY

7:30 - Congregation Bible Study

### THURSDAY

7:30 p.m. - Theocratic School

8:30 p.m. - Service Meeting

## OZARK HIGHLANDS UNITED CHRISTIAN CHURCH

(Disciples of Christ)

Robert Swanson, Minister  
364-0022

### SUNDAY

Sunday Worship - 10:30 a.m.

Sunday School - 9:30 a.m.

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## ST. JAMES

## CHURCH OF GOD

127 E. Hardy Street

Gary Reeves, Pastor

### SATURDAY

Evening Service - 7 p.m.

### SUNDAY

Sunday School - 10 a.m.

Worship - 11 a.m.

Evening Service - 6 p.m.

## WINKLER BAPTIST CHAPEL

Jeff Johnson, Pastor  
13 miles South of  
St. James on Hwy. 68

### SUNDAY

Sunday School - 9:45 a.m.  
Morning Worship - 10:45 a.m.  
Church Training - 6:30 p.m.

## ST. JAMES UNITED METHODIST CHURCH

Church and Maramec

### SUNDAY

Church School - 9:30 a.m.  
Worship Service - 10:30 a.m.  
Bible Study - 7 p.m.

### MONDAY

Prayer Breakfast - 6:30 a.m.

### WEDNESDAY

Choir Rehearsal - 7 p.m.

## ST. JOHN

## LUTHERAN CHURCH (LCMS)

229 W. James Blvd.  
St. James, MO

### SUNDAY

Sunday School - 9:15 a.m.  
Adult Bible Class - 9:15 a.m.  
Worship Service - 10:30 a.m.

### WEDNESDAY

Bible Break - 9 a.m.

### Thursday

LWML Ladies Aid - 3rd - 1 p.m.

## SEVENTH-DAY

## ADVENTIST CHURCH

Highway 68 in Rolla

Fred Crowell, Pastor

### SATURDAY

Morning Worship - 9:20 a.m.

Sabbath School - 10:30 a.m.

### WEDNESDAY

Prayer Meeting - 7 p.m.

## ST. JAMES EPISCOPAL CHURCH

120 E. Scioto

Rev. Michael Kyle - Celebrant

### SUNDAY 10:00 A.M.

Holy Eucharist - 1st & 3rd

Morning Prayer - 2nd & 4th

WEDNESDAY 11:30 A.M.

ECW - 2nd Wed. Each Month

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Non-Denominational

Holloway House

10th & Holloway, Rolla

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Study Class - 9:30 a.m.

Celebration Service - 11 a.m.

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the other locations. General Cinema Corp. instituted a 50-cent raise, to \$4.50, at the Grandview.

Wehrenberg, the area's largest movie operator, appears to be consolidating its holdings close to home. The chain recently disposed of Illinois theaters in Carbondale, Champaign, Springfield and Peoria, with Springfield-based Kerasotes Theatres the buyer.

☆☆☆

**ON THE THEATER SCENE:**

Fontaine Syer, artistic director of the Theatre Project Company, has been elected to the board of directors of the Theatre Communications Group, an umbrella organization to which the nation's non-profit and regional theaters belong. TCG offers a variety of services to both artists and theaters. Syer, who will serve for three years, was elected with a group that also includes actress Colleen Dewhurst and playwright John Guare. James Earl Jones and Harold Prince are other theatrical luminaries already serving.

At the same time, she has been named as one of a group of theater evaluators by the National Endowment for the Arts, which means that Syer will be traveling during the next season, viewing a variety of theaters across the country.

☆☆☆

**NOT ALWAYS SO NATURAL:**

It isn't easy to admit one is old enough to remember it, but some

I'm especially surprised at director Barry Levinson over that one.

☆☆☆

**A TOAST TO WINE EXPO:**

The Missouri winemakers who hold forth along I-44 will have another Wine Expo this year, with June 9-10 as the dates. Nine wineries will have open houses from 10 a.m. to dusk on Saturday and from noon to 6 p.m. on Sunday, with tastings of the 1983 vintages, tours and a chance to sample a variety of foods.

I toured it last year, found it a delightful experience, and am planning to do it again this year. It's a lot of fun for the experienced wine-drinker, or for the novice who wants to see what the different grapes produce.

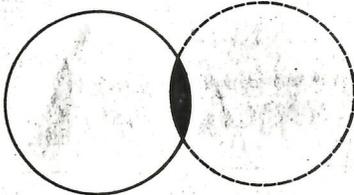
Wineries involved include the Abbey Winery, Carver Wine Cellar, Edelweiss II, Ferrigno Vineyards, Heinrichshaus Winery, Peaceful Bend Vineyard, Reis Winery, Rosati Winery and St. James Winery. They stretch along and near the highway from east of Cuba to south of Rolla, and offer the chance to see some of the country and the vineyards along the way.

Maps and further information are available by writing the Ozark Highlands Vintners, Box 1316, Rolla, Mo., 65401, or by calling 265-7742, 265-8629 or 265-5000.

☆☆☆

**FRIEDRICH VON SCHILLER SAID IT:**

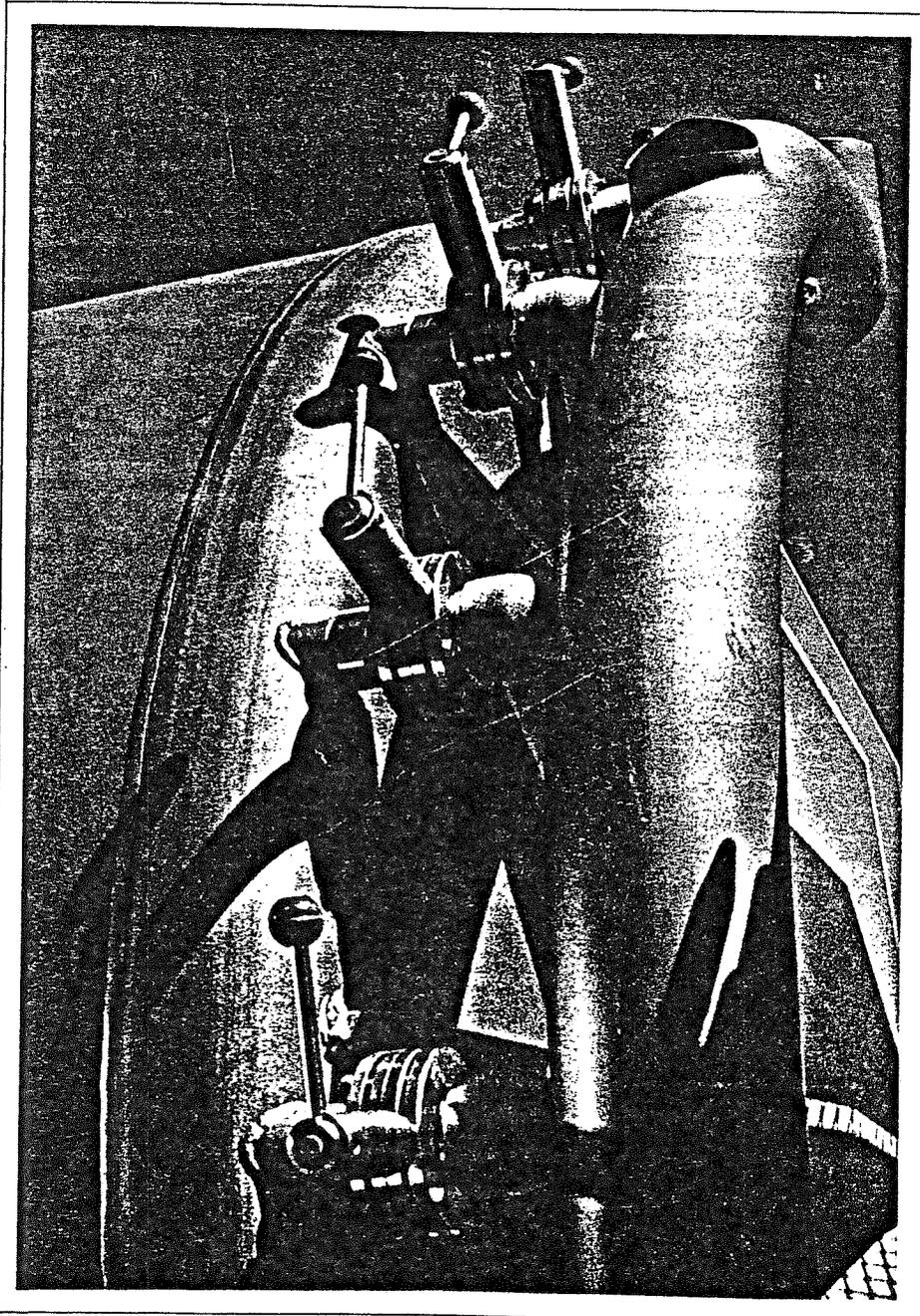
"Art is the right hand of nature. The latter has only given us being; the former has made us men."



1985 Enology Issue/A.S.E.V.'s 36th Meeting

# WINES & VINES®

June, 1985 □ *The Authoritative Voice of the Grape and Wine Industry*



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**Promotion thrust: switch existing wine drinkers to California**

**Winegrowing world gets June 27-29 billing at Reno's MGM Grand**

# Missouri's Wine Scene

## The "Show-Me" State Is Looking Good

ROY W. TAYLOR

The Ozark Highlands of Missouri add scenic pleasure for travelers who enjoy the hospitality of wineries along Interstate Highway 44 between St. Louis and Springfield. Visits and tastings are popular with the public and profitable for the vintners, some of whom sell up to 80% of their production on the premises.

Wineries use various means to encourage visits. A brochure describing each of the nine wineries in the region contains a map and specific directions for reaching them. Wineries participate in community fall celebrations, festivals of wine and wine tastings away from the winery. For the second year in a row, vintners had a Wine Expo at their wineries in 1984. Some invite visitors by using billboards along I-44. Plots of vineyards bordering the highway create additional interest. Three of the Highlands wineries are easily visible to I-44 motorists, another inducement to stop, taste, and purchase.

Two of Missouri's larger wineries and two of its smaller ones are in this area. St. James Winery (56,000 gallons storage) will almost double its capacity when owners Jim and Patricia Hofherr complete a new winery building this year. The winery takes its name from the town of St. James. Mrs. Hofherr is a home economics graduate from Indiana University and a wine and food specialist.

According to Jim Hofherr, Catawba, Niagara and Concord are the principal wine varieties. A few growers have experimented with *vinifera*, including Chardonnay, Riesling and Cabernet Sauvignon, and some Gewurztraminer, but there are few commercial plots. *Vinifera* have not adapted well to Missouri growing conditions. About 10 years ago, there were a few plantings, first at Columbia and then in other parts of the state, and a few vintners are still cultivating *vinifera*.

Of the 25 or so wineries in Missouri, St. James is one of several that are expanding. Hofherr, a microbiologist with a master's degree from the University of Oklahoma and a bachelor's from Ball State University at Muncie, Ind., is adding 10 acres of vineyards this year to the 60 he already has and is expanding his tasting/sales room at St. James besides construction of the new



Jim Hofherr, owner of the rapidly-growing St. James Winery (seen above) installed a trickle irrigation system in this Concord vineyard in St. James, Missouri.

winery. Hofherr worked at Falstaff Brewing, then was winemaker at Bardenheier's before moving to St. James in 1970. He bought 155 acres, including 18 acres of Concord, and has increased his plantings over the years, including 10 acres planted in 1983 and the additional 10 acres he planted last year.

His producing vineyards average about eight tons per acre. An important element, he feels, is the trickle irrigation system he has installed and Geneva double curtains that support his vines. Irrigated vineyards have suffered much less than non-irrigated ones in recent years of drought and excessive heat.

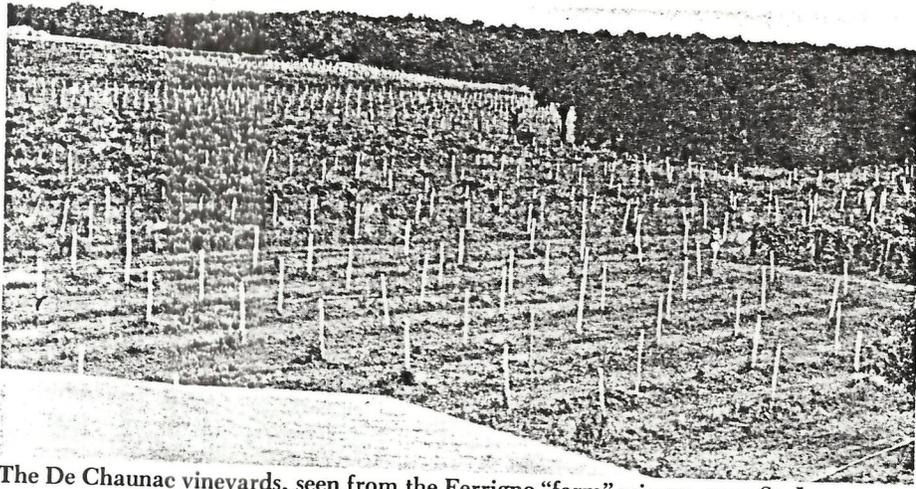
The new vineyard is in nine-foot rows with the vines five feet apart. In this vineyard and the 10 acres Hofherr planted in 1983, the varieties are Catawba, Seyval Blanc, Delaware, Rougeon, Niagara and Vidal Blanc. Other varieties are Concord, Munson, Cynthiana and Isabella, among the American varietals; Chancellor and Villard Noir are the French hybrids.

When the new St. James winery building

is completed, the 60 x 125 foot structure will have about 100,000 gallons of new stainless steel storage, all jacketed, except for a few tanks that will be housed in a cold room. The storage now is mostly stainless steel, except for about 8,000 gallons of redwood. The new winery building, with its glycol system of cooling, will be located in the oldest and largest vineyard, to minimize time between picking and fermentation. St. James harvests with a mechanical picker (Up-Right) and unloads into 2½ ton gondolas.

St. James wines are fermented in stainless steel. The white grapes pass through a tube-and-shell type chiller from the stemmer to the crusher and then into a press. A Vaslin Veritas 3L press is used for larger lots and a Willmes for small lots and strawberry and blackberry wines. A 10 HP heat exchanger controls the temperature during fermentation. The filter, filler and corker are Seitz. Most St. James wines, however, are capped.

Hofherr sells about 45,000 gallons of wine a year, about half of it at the winery. About 90% of all wine sales are sweet wines. He



The De Chaunac vineyards, seen from the Ferrigno "farm" winery, near St. James.

also produces bottle-fermented champagne and pink champagne; sales are 500 to 600 cases a year.

The best hybrid grapes in Hofherr's opinion are Chancellor and Rougeon for red wines and Seyval Blanc, Vidal Blanc and Vignoles (Ravat) for white wines. He believes his best overall grape is the white Vidal, which he grows on six acres.

In addition to 15 wines and two champagnes, St. James sells blackberry and strawberry wines and mead, as well as a variety of wine-related merchandise. First, it was cheese, because customers wanted it to go with the wine. Crackers and snack items were then added and a picnic area was created. Now there's also grape design jewelry, woven bottle bags, wine glasses, home winemaking supplies and many other items, including wreaths made from vine canes.

In mid-summer, St. James began tripling its tasting room to 1,400 square feet. The building will continue to house the bottling room and champagne production, an area of about 6,000 square feet, after still wine

production is moved to the new winery. The new tasting room will feature nine 12-foot high windows facing I-44, stone columns and cedar siding. The double doors will have top, side and door panels of stained glass. Wine-related items will continue to be sold in the tasting room where St. James wines, except the dry types, are set out in order of tasting for visitors to serve themselves. The dry wines are chilled and served from a bar. The same system will be followed in the new tasting room.

The new winery will be just off the old St. Louis-Springfield highway, parallel to I-44, a few miles east of the present winery. Completion is expected in time for the 1985 vintage. An interesting footnote to the St. James story is that the present winery is located on property once owned by an aircraft company, where on a June day in 1926 Charles Lindbergh landed at the company's airfield and sold rides for \$3 to \$5.

Jim and Pat Hofherr, natives of Indiana, have four children of college age or older. Their daughter and oldest son (he graduated from Fresno State University in 1983) work

in California. Another son is a junior at Auburn and the youngest entered the University of Arkansas last year.

Four miles north of St. James, one of the smaller wineries in the Ozark Highlands is Ferrigno, described as "the best example of a farm winery in Missouri." Although not visible from I-44, Ferrigno Winery is popular with visitors, who purchase about 80% of the 2,000 gallons sold annually. The remainder is sold in stores in Jefferson City and St. Louis. Owner Richard Ferrigno hopes to increase sales to 15,000 gallons a year and grape production to 90 to 100 tons.

It was 1975 when Ferrigno, who has a Ph.D. in sociology from the University of Missouri at St. Louis, and his wife, Susan, a teacher in the public schools in St. Louis, decided to change careers. Ferrigno, who had always enjoyed wine, read about the resurgence of wine in America. He had become restless in St. Louis and, looking around for something else to do, learned of an old dairy farm for sale near St. James. Ferrigno said to his wife, "This is it!" They bought the 40 acres, including a dairy barn, in 1976, remodeled the barn and opened the winery in 1981. Ferrigno is the winemaker, learning he says by on-the-job training.

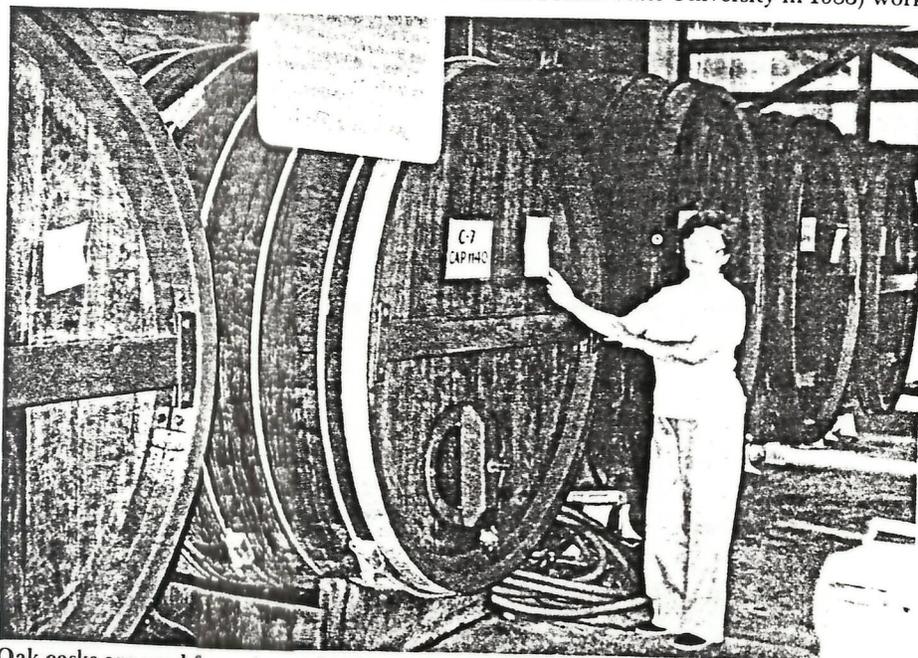
The farm had 13 acres of Concord grapes when they bought it. They now have 27 acres of grapes, two of them leased, and grow about 80% of their requirements. In addition to Concord grapes, Ferrigno grows Chelois, De Chaunac, Chancellor, Vidal Blanc, Seyval Blanc, and Cayuga. He buys Catawba and Niagara. He sells nine grape wines plus Concord juice and fresh grapes, the latter to home winemakers who come from St. Louis, Iowa and Illinois. In past years, a group from a religious order came each vintage and picked a ton of Concord grapes to make juice.

Ferrigno uses three kinds of wood cooperage for aging. Some wines spend time in Missouri white oak, others in hickory or maple. The Chelois, for example, gets a year in oak and a year in the bottle.

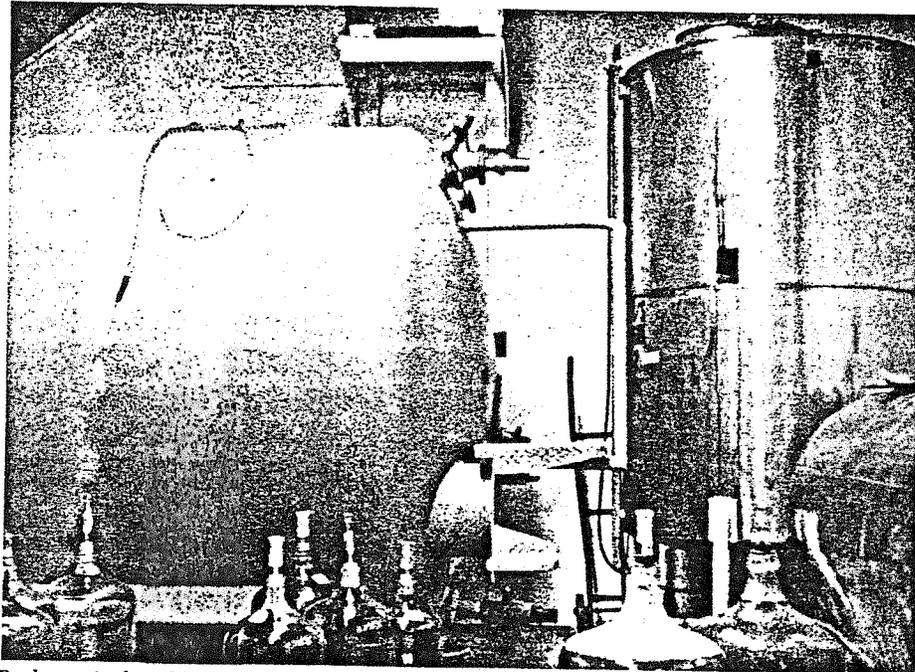
As with other Ozark Highlands wineries, Ferrigno participates in community activities to get as much exposure as possible. The vintners had their second annual Wine Expo in the spring, and each autumn there is a fall festival. Increasingly, they are participating in events outside their local areas, such as art and wine festivals, where their wines are tasted and sold. They particularly like functions where their wines are associated with foods.

The vintners meet monthly; one month it will be a technical session; the next month it will be more of a social event and include wives, many of whom are directly involved in the winery and vineyard operations. A current distaff project is a cookbook to be published next year.

Another Highlands winery that sells most of its 25,000 gallons annual production at the winery is Rosati, four miles east of St. James and visible and accessible from I-44. The tasting/sales room was doubled in size in 1983. Champagne production was also



Oak casks are used for aging red wines at the Rosati Winery in the Ozark highlands. Jodi Donati, Rosati's Office Manager is standing beside one of the casks.



Both vertical and horizontal stainless steel is used at the small Carver Wine Cellars near Rolla, Missouri, for aging. Larry Carver was a home winemaker.

being increased from 100 cases a year to 500, all bottle-fermented.

Rosati Winery, a corporation, was built in 1934 by a growers cooperative and called the Knobview winery, a name derived from a town at that time called Knobview, now Rosati. Knobview was an Italian settlement which led to the region being called "Little Italy of the Ozark."

Knobview winery was sold in 1941, and the wines thereafter were labeled Rosati. Welch's Grape Juice Company bought the plant in 1943 and sold it to the present owner. The original building burned in 1969 and was rebuilt in 1972.

The president and principal stockholder is Robert Ashby, owner of Prairie View Farms, which is a few miles north of the

winery and includes 20 acres of vineyards. Rosati also purchases grapes.

Ashby's son-in-law, Ron Moreland, is vice-president and winemaker and is also immediate past president of the Missouri Wine Growers Association. Moreland earlier had worked for Meier's in Ohio and Stone Hill winery at Hermann.

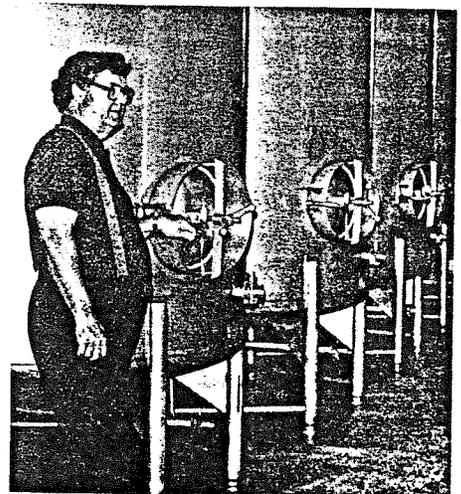
Among the attractions on Rosati's self-guided tour are four epoxy-lined storage vats named, respectively, Matthew, Mark, Luke, and John, each 15' x 8' x 8' and holding 6,597 gallons. They were in the original cellars. Three other storage containers are named Faith, Hope, and Charity. The greatest of these is Charity, holding 17,137 gallons. Faith and Hope hold 8,475 gallons each. Six oak casks are used for aging red wines, while wines to be refrigerated can be stored in a 9,000-gallon capacity room built in 1983.

In the tasting room, before or after touring, visitors may taste an array of wines placed on a counter for them to choose. By mid-summer, the winery had sold out of Catawba and Rosé, but was offering eight grape wines, two flavored wines, apple, peach, spice and May wines. Also for sale are items such as T-shirts with wine-related messages.

The small Carver Wine Cellars, just off highway 63, south of Rolla, is close to being a hobby of Larry and Mary Carver, both of whom have careers in other fields. Carver is a research engineer at the University of Missouri, Rolla, and Mrs. Carver is a medical technologist. The time they have available for visitors is therefore limited.

Before moving to Missouri in 1976, the Carvers owned 40 acres, including eight acres of vineyards, in remote Cuyama valley in southern California. When they decided Cuyama was too isolated, the Ozark Highlands drew them. Carver, who was born in Cleveland, had always liked Missouri where his grandparents had lived and where he visited while growing up. Mrs. Carver is a native of Detroit.

Carver was a hobby winemaker for 10 years before moving to Missouri. His first plantings were Baco Noir and some *vinifera*,



Jim Held, owner of the 126,000-gallon capacity Stone Hill winery near Hermann.

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grafted to rootstock grown in California. The latter died. Later plantings of *vinifera*, grafted to New York-grown rootstock, survived. In addition to Baco Noir, he now grows Chancellor, Chambourcin, Seyval Blanc, Vidal Blanc, Cayuga White and Rayon d'Or, as well as *vinifera*, including Chardonnay, Gewurztraminer, Riesling and Cabernet Sauvignon. He believes that Chardonnay is the best prospect for producing outstanding wine from *vinifera* grapes in Missouri. His vineyard elevation of 1,000 feet is one element he cites as favoring *vinifera*. The vines are trickle-irrigated and grow in a single-curtain cordon.

Carver produced 4,000 gallons in 1983 and estimated his 1984 production would be about 3,000 gallons. Both stainless steel and Missouri white oak are used for storage and aging.

Carver wines are sold mostly through retail stores in and around Columbia and St. Louis. The eight wines now marketed are Cayuga White and Chancellor, in the dry category; Vidal Blanc, Seyval Blanc and White Riesling, semi-dry; Blanc de Noir (Rosette) and Catawba, semi-sweet; and claret, sweet.

Missouri's oldest wineries are in the Missouri River Valley at the historic town of Hermann, founded by German immigrants in 1837. The oldest, founded in 1847, sits high on a stone hill above the main part of town. Appropriately it is named Stone

Hill winery. The cellars are literally carved out of the stone. One entrance at ground level on a down slope leads through several caverns, one of which is still called the "Apostles" cellar. It once housed 12 large

## HOW THE MISSOURI WINE ADVISORY BOARD WORKS

The Missouri State Wine Advisory Board was organized in 1978 after a Governor's Task Force had reviewed the potential of the state's wine industry. Vintner Jim Held is president. There are 11 members, including growers, winemakers, marketers and consumers. The dean of agriculture at the University of Missouri is an ex-officio member.

The Board has no staff *per se* and no operating budget, although it has a liaison with the Missouri State Department of Agriculture and counsels the latter on grape and wine matters. The Department realizes from \$250,000 to \$265,000 annually from a 4-cents per gallon tax on all wine sold in Missouri. The money is earmarked for promotion, extension work and research on grapes and grape products.

One result of the resurgence of grapes and wine interest has been the employment of two Extension specialists, Bruce Zoeklein, who has been Extension enologist out of the University of Missouri since 1980, and Larry Lockshin, who became Extension viticulturist in 1981. Both men produce Extension publications.

Zoeklein took a bachelor's degree in microbiology and biochemistry from the

University of California at San Diego in 1971. He taught enology at CSU-Fresno from 1976-80 and researched viticultural projects under Prof. Vince Petrucci.

Lockshin has a degree in pomology from Cornell and was an Extension horticulturist at Southwest Missouri State U. until moving in 1981 to Extension viticulturist.

Missouri produced 36,000 tons of grapes in 1983, of which 1,400 were Concord. In recent years the Concord total has been falling. In 1982 there were 609 acres of Concord, 328 of Catawba and 22.5 acres of Niagara. All other native Americans were in amounts of 11 acres or less. Among the hybrids, there are 13.7 acres of Villard Noir, 12.75 acres of Chancellor and an acre less of Chelois. Baco Noir, Chambourcin, Couderc Noir and De Chaunac have been planted in smaller patches. Villard Blanc (17.15) and Vidal Blanc (17.71) are the most popular white hybrids. Total acreage was 1,125 and there were 144 growers in 1982.

There are 28 Missouri wineries and four other prospective vintners.

Besides the Advisory Board and the Missouri Vintners Association, there is a Grape Growers Association, founded in 1981. It has more than 100 members.

storage casks, referred to as the Twelve Apostles. Mushrooms were grown in the cellars during prohibition but they have been restored and may again be used for wine purposes. (Cont. on pg. 80)

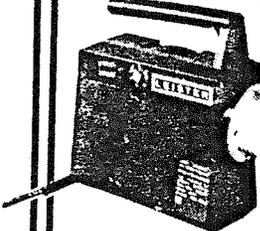
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The sturdy winery building, a national historic site, is being extensively remodeled and enlarged. Jim Held, descendant of a long line of Missouri farmers, and his wife, Betty Ann, are doubling the size of the winery to 250,000 gallons and expect to complete the work in two more years. About 90% of the storage will be stainless steel. Plans call for a new warehouse and bottling room and interior remodeling, including the reception/tasting/retail sales room.

The 1983 production at Stone Hill was over 90,000 gallons; about half of its sales are at the winery and at new premises near Highway I-70, about 13 miles north of Hermann. The other half is sold through distributors in Missouri and the southern half of Illinois.

Three of the Stone Hill wines—Seyval, Missouri Riesling, and Norton—are estate bottled. The winery also produces 11 other grape wines, champagne, peach wine, and Catawba grape juice. The 1981 peach harvest was so exceptional that a small lot of the wine was selected for additional aging. Peach wine is the only non-grape wine Stone Hill makes.

Stone Hill champagne, 15,000 bottles each year, is produced at the I-70 premises. It is bottle-fermented, aged *en tirage*, in temperature-controlled rooms, and labeled Extra Sec and Pink.

Another feature at Stone Hill is an attractive restaurant (Vintage 1847, the winery founding date), opened in 1979 in the old carriage house of the original winery. One-time horse stalls were converted to cozy and inviting booths, in a dining room presided over by award-winning chef Paul Buckler.

Hermannhof winery, on a highway leading into town, was founded in 1852. Its 10 cellar rooms are tunneled out of the rock,

with the stones used for the walls, flooring and to line the ceiling. It was idle many years, accumulating debris in the cellars, until workmen began clearing it in 1977. Winemaking began again in 1978. A new winemaker, Paul Burdick, joined Hermannhof in February.

The winery produces about 36,000 gallons a year. It bought grapes in the past but now owns some vineyards. Wines are fermented in the barrel and some are aged in oak. Of 82 barrels, 60 are American oak and 22 Limousin.

## There are encouraging signs for the future of wine in Missouri

Most of the Hermannhof wines are sold at the winery, labeled Seyval Blanc, Settler's Pride, White Lady, Rosé, Concord, Founder's and Golden Harvest. The label of the latter, a sweet white wine, says if a purchaser wants more information about ingredients, write the winery. Hermannhof also makes a blackberry wine.

Adjacent to the winery is a smoke house where sausage is made and ham and bacon cured. These, along with cheeses, are sold in the winery and may be consumed in the courtyard or vineyard or winestube.

A third Missouri River Valley winery dating to the 19th century is Mount Pleasant Vineyards. Founded in 1881 at Augusta, it was granted the country's first appellation of origin, or designated "viti-cultural area." It had been closed from 1920 until bought by Lucian and Eva Dressel and

reopened in 1968. The original cellars, carved out of limestone and lined with brick, again are used for storage. Each room has a fireplace at the end, not for heating but originally for lighting, when the caves were without electricity.

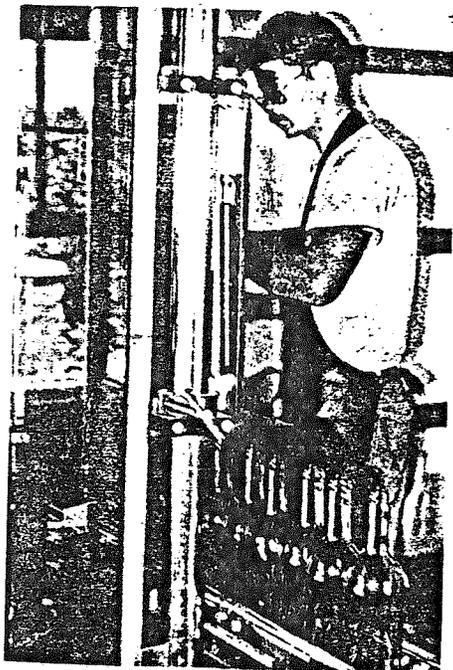
Red wines at Mount Pleasant are aged in Missouri oak, with capacities of 750, 250, 130, and 55 gallons. Other wines are aged in cypress. Stainless steel is used for fermentation and also for storage. A new port type not yet on the market is being aged in native oak. The winery already has a 16% alcohol natural dessert wine, made from a grape that is a seedling of Cynthiana.

Mount Pleasant has an annual production of about 30,000 gallons of wine and 2,000 gallons of champagne, most of which is sold at the winery. The champagne is made both by bottle fermentation and "barrel fermentation." Dressel explained that he calls the later the "Augusta process," in which a stainless steel drum is used for the secondary fermentation.

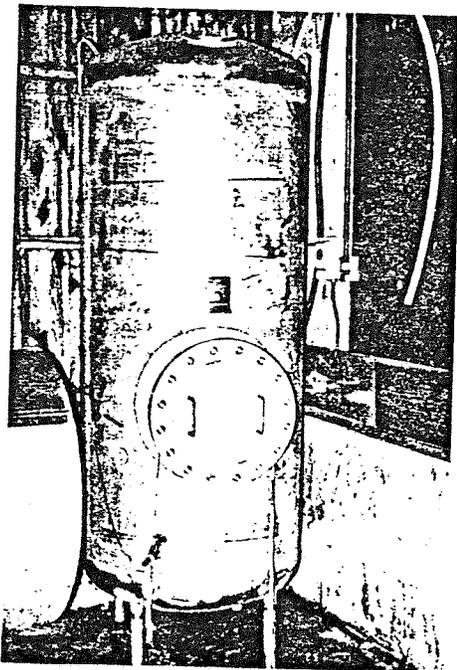
The quality of Mount Pleasant wines was recognized as far back as 1893 and as recently as 1983. The 1893 awards were at the Columbian Exposition and those last year were at the Missouri State Fair where five Mount Pleasant wines received prizes. Its Seyval Blanc was judged the best wine produced in Missouri in 1983.

Compared with other states, Missouri is well down the volume scale in wine production, being 11th in the country last year with 262,000 gallons. It is never likely to regain the wine prominence it achieved in 1866 when it was No. 2 in the nation.

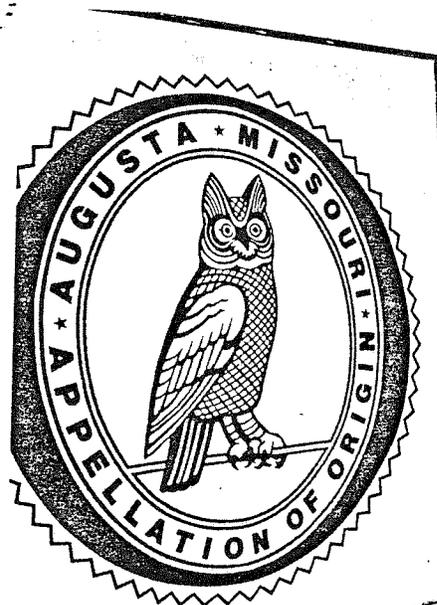
There are encouraging signs for the future, however, in the vintners' efforts to increase and improve their grape supplies and wine production, as well as their promotional efforts and sales. ▣



Villard Blanc wine being bottled at the Hermannhof Winery in Hermann, Missouri by Doug Lawton, Cellar Master.



A stainless steel drum is used to make champagne at the Mount Pleasant Winery in Augusta, Missouri.



A plaque in the tasting room at Mount Pleasant signifies that Augusta, Mo. was the country's first designated viticultural area.

# Fair Sponsors A Peach Of A Wine Contest

The competition has become more scientific, which is a mixed blessing. State Fair officials purchase the wine at retail outlets, which precludes any special entries. Chemists then test the wines and place them in dry, semi-dry, semi-sweet or sweet divisions, depending on the sugar content.

That immediately creates 12 categories. Specialty wines (other fruits and berries besides grapes) and sparkling wines add two more.

This year, there was a decision to help promote the state's top whites, made from Vidal and Seyval grapes, so

four more divisions were created — dry and semi-dry for each — and wine makers were forced to choose their divisions. In other words, one could enter in dry white or in dry Seyval, but not in both.

So there were 18 categories, and 43 medals were given, with the odds of winning at 38 percent.

In addition, certain minimum standards were established for medal-winners, and that's where I think real confusion was brought to bear. In one category, only a bronze medal was awarded, which means that the best wine in the state was only third-best. In another, gold and

bronze were given, producing a situation where Missouri can boast a best and a third-best, but no second-best.

I think that's ultimate silliness. Best is best — even if it isn't very good, it's still best and deserves to be considered so.

The award of Best of Show surprised several of the judges. Fair officials apparently took the wine that scored the most points, and gave it that title. I think that's rather unfair. I know that judges are supposed to rate wines against an absolute scale (usually 20, but I've seen scales from 5 to 100), but when you're tasting in a specific category, you tend to rate the wines one against another.

I think it would have been more fair to have assembled all the gold medal winners for a re-tasting and chosen best of show from that group.

I've tasted only a few of the 1985 winners, so I am in no position to make final judgments. But I'm cheered about the large number of entries (up from 69 a year ago) and by first-hand reports I've received from some of the judges.

All these things bode well for the Missouri wine industry, which has grown in lovely fashion for the last decade. Missouri wines were honored earlier in the summer at a Midwest competition that involved half-a-dozen states, with the Mount Pleasant entries scoring high.

We're fast approaching harvest time, and Missouri wine makers, like those in other states and nations, look upon it as festive as well as hectic.

This weekend, Bias Vineyard and Winery near Berger, which is close to Hermann and not to Jerry, will have a pre-harvest festival, with tastings, vineyard tours and live entertainment. Picnic areas are plentiful, and the winery's three silver-medal winners will be available.

Another Labor Day weekend celebration will be at Mount Pleasant in Augusta, where a special sale of fresh-picked Concord grapes will be in progress. Concords may not make the best wines, but they're far better for munching than the grapes that do make the best wines.

Farther down the road, St. James will have its 52nd annual Grape and Fall Festival Sept. 18-22, and the Ozark Highlands Vintners will have "Vintage '85" the last three days with tastings and a wine garden Sept. 20-21, and open houses at five area wineries on Sept. 22. Those involved are Ferrigno, Heinrichshaus, Rosati and St. James, near St. James, along with Peaceful Bend Vineyard, near Steelville.

## State Fair Medal Winners

The Missouri State Fair medal winners (gold, silver and bronze, respectively), with vintage date where germane:

### BEST OF SHOW

Harvest Peach, Stone Hill Winery, Hermann (specialty category).

### RED WINES

**Dry:** Private Reserve, 1982, Mount Pleasant Wine Company, Augusta; Chancellor, Carver Wine Cellars, Rolla; Chancellor (Chateau Ste. Genevieve), Carver.

**Semi-Dry:** Founders Reserve, 1982, Hermannhof Winery, Hermann; Chelois, 1982, Ferrigno Winery, St. James (gold and bronze only).

**Semi-Sweet:** Missouri Chambourcin, Moore-DuPont Winery, Benton; Vino di Famiglia, Ferrigno; Chancellor, Rosati Winery, St. James.

**Sweet:** Velvet Red, St. James Winery, St. James; Feisty, Bardenheier's Wine Co., St. Louis; Concord, Winery of the Little Hills, St. Charles.

### WHITE WINES

**Dry:** Elvira, Rosati; River View White, Bias Winery, Berger; Aurora (Delaware 1984), Montelle Winery, Augusta.

**Semi-Dry:** Delaware, Montelle (bronze only).

**Semi-Sweet:** Missouri Riesling, Mount Pleasant; Delaware, Hermannhof; White Lady, Hermannhof.

**Sweet:** Golden Rhine, Stone Hill; Frosty Meadow White, Bias; Settlers Pride, Hermannhof.

### SEYVAL BLANC (WHITE) WINES

**Dry:** Seyval Blanc, 1983, Mount Pleasant; Seyval Blanc, 1984, Montelle; Seyval Blanc (Hercules), Winery of the Little Hills.

**Semi-dry:** Seyval Blanc, Moore-DuPont; Seyval Blanc, 1984, Mount Pleasant; Seyval Blanc (Blumenhof), Winery of the Little Hills.

### VIDAL BLANC (WHITE) WINES

Vidal Blanc, 1983, Mount Pleasant; Vidal Blanc, Moore-DuPont; Vidal Blanc, 1982, Mount Pleasant.

### ROSE WINES

**Semi-Sweet:** Hermann Rose, Hermannhof; Catawba Rose, Moore-DuPont; River Bluff Rouge, Bias; Spring Rose, Winery of the Little Hills.

**Sweet:** Pink Catawba, Stone Hill; River Bluff Rouge, Bias; Rose Montaigne, Stone Hill.

### SPARKLING WINES

X-Dry Champagne, Mount Pleasant; Champagne, Stone Hill; Brut Champagne, Mount Pleasant.

### SPECIALTY WINES

Harvest Peach, Stone Hill; Strawberry, St. James; Pommace Apple, Moore-DuPont.

The judges for the competition were Bernard Goldstein, Alfred Lippmann and Diane Lucas, St. Louis; Chris Woelk of Kansas City; Dick Esser of Sedalia; and Chuck Johnson, Randy Johnson, Paul Roberts and Lyttleton Tough of Columbia.

ack

Missouri State Fair had in Sedalia in August in a room on the for two days, sitting,

under identical conditions, since I last was one of the wines are tasted in Columbia by 10 judges, awards at the fair last

the Harvest Peach from Stone Hill. The purists start with the newer and larger German auslese or d style.

Overall, three in the dry, Vidal and dry red), and sparkling wines. In addition to the specialty item, the newer and larger medals for semi-sweet winery won the gold medal earned one among

There were 118 entries two years ago, there were 43 with some of them, I

It means that 65 percent is slightly less difficult than Hockey League play-off categories. We have first-, second- and even if there were only one category) or just ng wines.

# The Ozark Highlands Winemakers

By Cathy Primm  
Ozark Highlands Vintners

At any time of year grapes are a strikingly picturesque crop. They are also one of agriculture's most difficult endeavors, as the vines are prone to bugs and fungus, need water but not too much, and actually bear better on less than fertile soil.

Geology helps explain why the northern edge of the Ozarks is one of the nation's better grape and wine areas. All the factors supporting the vine in Missouri make for a fascinating cultural detective story.

Why should central Missouri have more wineries than any other area between the two coasts?

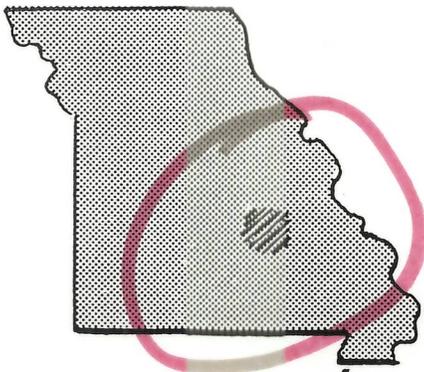
Part of the answer was provided more than 100 years ago. G.C. Swallow, Missouri's first geologist, predicted vineyards would do well when he described the Ozark hills as "such a combination of favorable circumstances as will not fail to attract the attention of those who would engage in this most pleasant and profitable department of husbandry."

As grapes tend to produce more foliage than fruit when grown on fertile soil favored by most crops, the rocky soils of the Ozarks generally produce excellent grapes. Many of Europe's finest vineyards are on similar rocky or sandy soils.

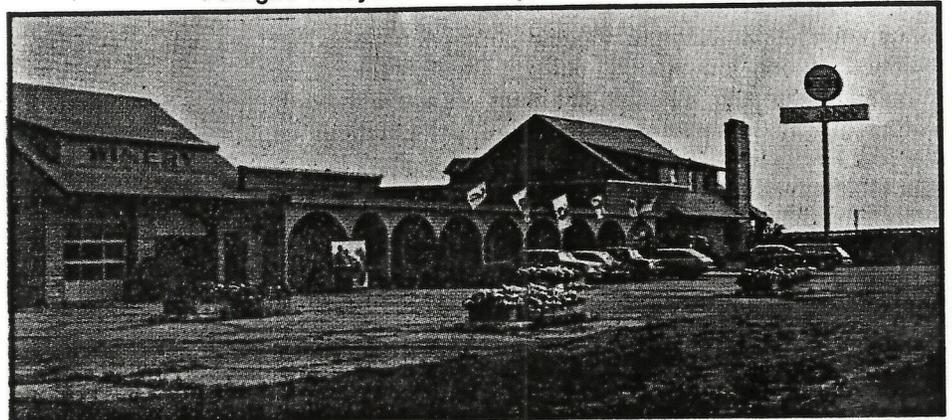
In addition to proper soil, the Ozark hills in mid-Missouri provide a relatively uniform growing region formed around the undissected northern uplands of the Ozark plateau. (This plateau with its hundreds of caves also makes possible the area's huge springs and rivers famous for floating and fishing). The gently sloping prairies have excellent air drainage that assures cool evenings during the long summer.

"If the vine has to use its energy — its

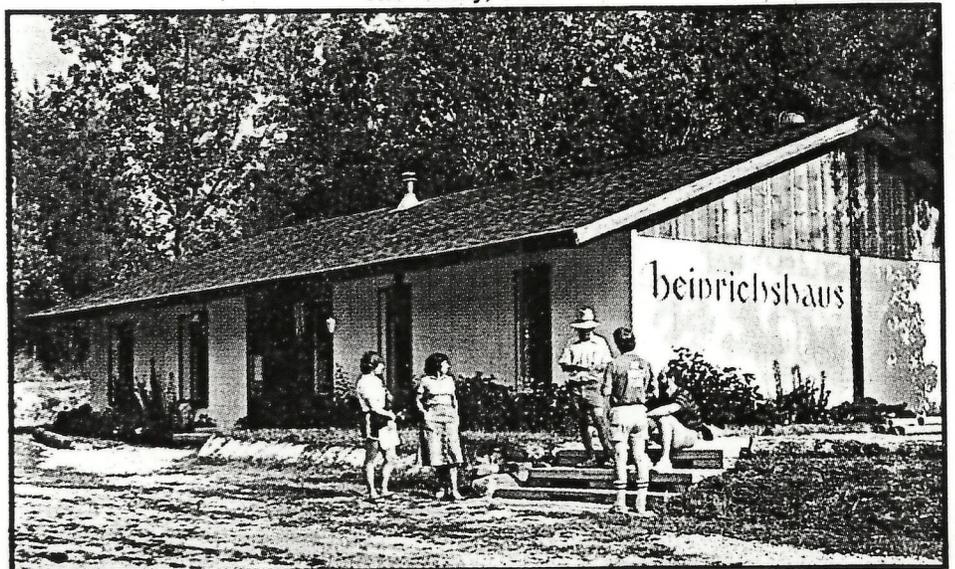
Continued



**Ferrigno Vineyards & Winery, St. James**



**The Abbey, Cuba**



**Heinrichshaus Vineyards & Winery, St. James**

### ABBOT WINERY

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Located less than an hour from St. Louis in the heart of Missouri's wine country on I-44, the Abbey features its own wines, Missouri cheeses, sausages, cider, grape juice, and fresh area fruits in season. Picnic on our grape entwined patio, stroll in our vineyard, inhale the fragrances of our rose garden. The serenity and beauty of the winery of the Abbey should be a highlight for all travelers on I-44. Open 7 days a week at the UU interchange, 6 miles west of Bourbon, Missouri.

### CARVER WINE CELLARS

P.O. Box 1316, Rolla, Mo. 65401 (314) 364-4335

Carver Wine Cellar is located south of Rolla in the beautiful rolling hills of southcentral Missouri. The winery offers a wide selection of premium dry and semi-sweet French hybrid wines for your consideration. We invite you to visit the winery on Saturday from noon until dark, or on Sunday from noon until 6 p.m. During June, July, and August we will be open weekdays from 3 p.m. until dark. From I-44, follow Hwy. 63 approximately 8 miles south to to Route W. At Route W turn right and continue about 1500 feet to a Hill Road, turn right and follow this road another 1500 feet to the fork in the road. Take the fork to the winery.

### EDELWEISS II

Route 2, Box 202, St. James, Mo. 65559 (314) 265-8873

Located in the heart of the Ozark Highlands Vineyards, Edelweiss II proudly presents a selection of excellent wines produced in the old-fashioned method as they are still vinted in many fine wine cellars of Europe. Edelweiss II wishes to enhance your life with their wines, and promises you the most excellent service you expect from us. The fine selection of sausage, cheese and imported gift items are available to our visitors. Open 7 days a week, 9 a.m. until 6 p.m. weekdays, and Sundays from noon until 5 p.m.

### FERRIGNO VINEYARDS & WINERY

Route 2, Box 227, St. James, Mo. 65559 (314) 265-7742

Taste, tour and picnic! Ferrigno Vineyards feature dry and semi-sweet Missouri-grown wines. Cheeses and sausages are also available to be enjoyed in our shady wine garden overlooking the vineyards. Open Monday through Saturday from 10 a.m. to 6 p.m., Sunday from noon to 6 p.m. Located 4½ miles north of the I-44 exit in St. James on Highway B.

### HEINRICHSHAUS VINEYARDS & WINERY

Route 2, Box 139, St. James, Mo. 65559 (314) 265-5000

Heinrichshaus offers light, dry to semi-sweet table wines, vinted in the finest European tradition from French hybrid and classic American grapes. Catawba grape juice, Missouri cheeses and sausages, handmade pottery, paintings, Missouri-made wine racks and wine accessories, are offered year-round. Visitors are welcome daily from 9 a.m. to 6 p.m., Monday through Saturday, noon to 6 p.m. on Sundays, for tasting and sales. Enjoy our tree-shaded picnic area on the winery grounds.

### PEACEFUL BEND VINEYARD

Route 2, Box 544, Steelville, Mo. 65565 (314) 775-2578

Peaceful Bend Vineyard is situated in a major resort area of the upper Meramec River Valley. The winery is located on State Road T, 2 miles north of its junction with Hwy. 8. That junction on Hwy. 8 is approximately 2 miles west of Steelville. We produce "Estate Bottled" wines from French-American hybrid grapes grown in our own vineyards. Our wines are named for the well-known streams of Crawford County—Meramec, Courtois and Huzzah. Visitors are welcome daily.

6-SWB MARKETING, May 1985

### REIS WINERY

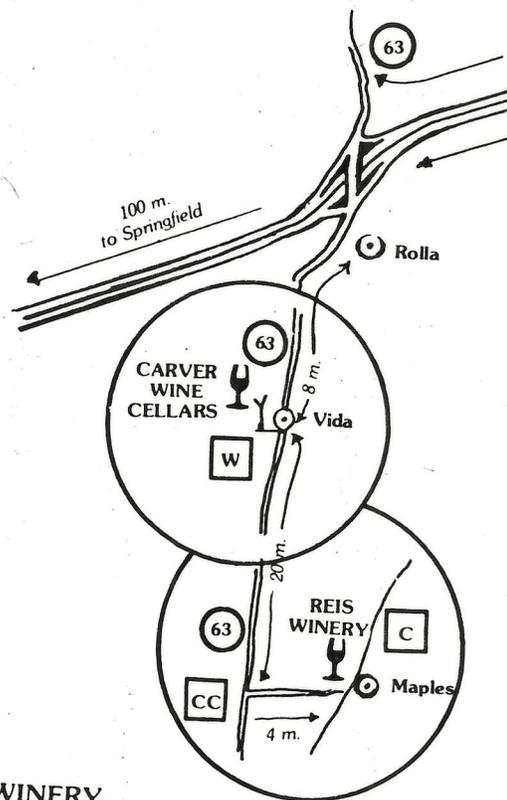
Route 4, Box 133, Licking, Mo. 65542 (314) 674-376

Our vineyards are located atop the Missouri Ozark Plateau at an elevation of 1350 feet where over 30 varieties of hybrid and native American grapes are grown. Unhurried world methods combined with modern technology produce wines with a "European-type" flavor. Come visit our winery, sample our wines and decide what pleases your taste. Bring a picnic basket if you wish or visit nearby Mark Twain State Park which offers trout fishing, camping and more. DIRECTIONS: Reis Winery is located south of Rolla, Mo. on Hwy. 63 to Junction CC, then left (east) 4 miles to the vineyards (at Maples).

### ROSATI WINERY

Route 1, Box 55, St. James, Mo. 65559 (314) 265-862

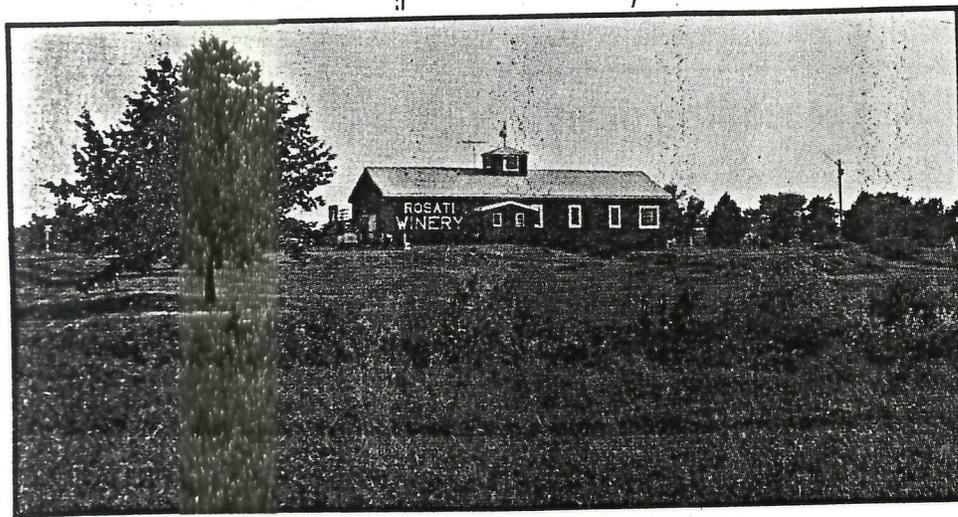
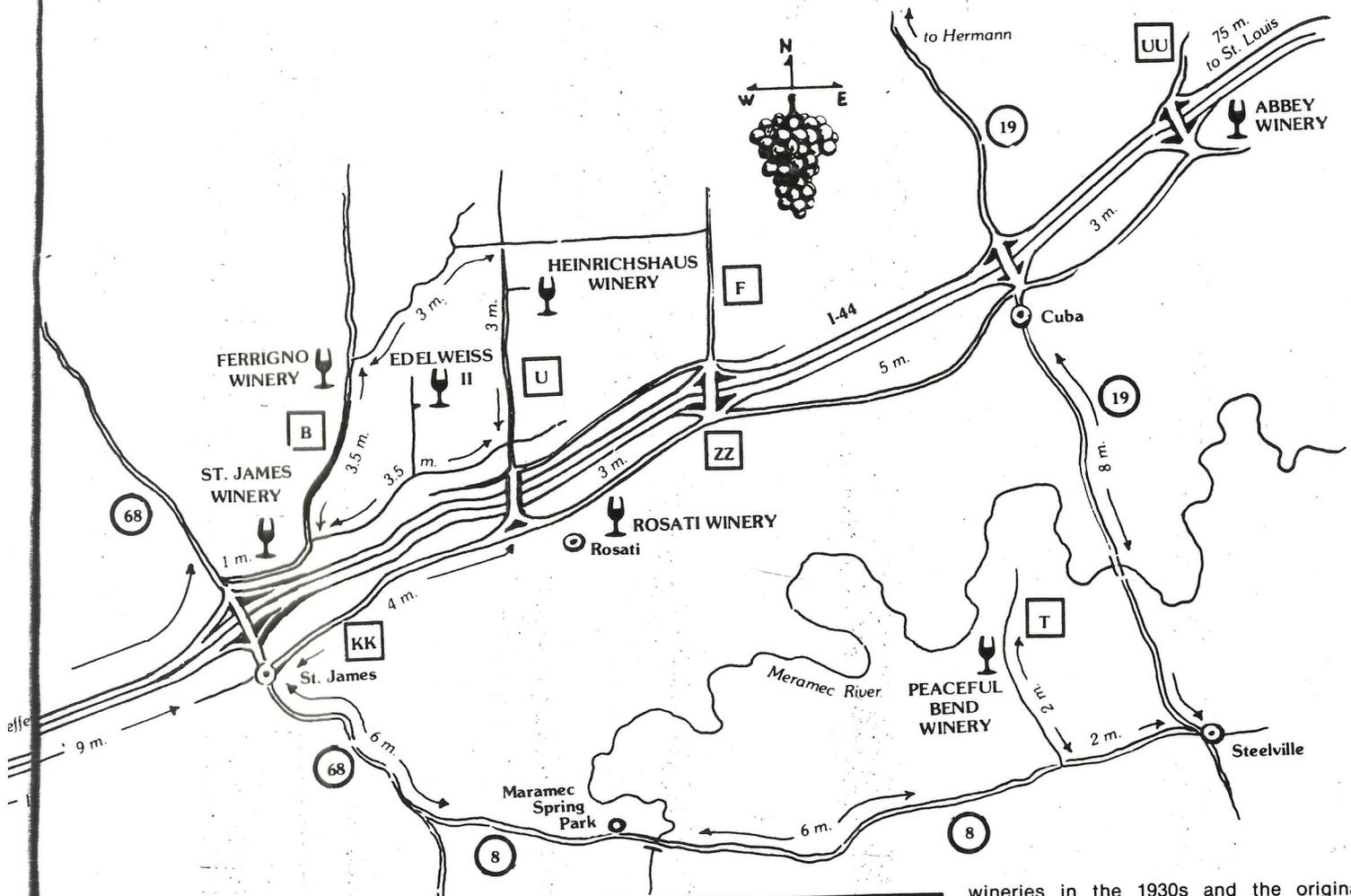
Taste Missouri wines with the Italian accent! From the vineyards of the old Italian community of Rosati come wines for your sampling pleasure at the end of your free trip. Highway signs mark the way to this fascinating winery. Located between St. James and Cuba off I-44. Westbound, exit 122, cross overpass and continue west. Eastbound, exit 122, drive south on 68, then east on KK. The winery is open from 8 a.m. until dark, Monday through Saturday, and Sunday from noon until 6 p.m., for free tours and sampling.



### ST. JAMES WINERY

540 Sidney St., St. James, Mo. 65559 (314) 265-7912

Near Maramec Spring, Missouri's best park, is the home of the St. James Winery where sweet Concord, Catawba and berry wines are made along with semi-dry and dry wines and champagne. Free tours are offered from 8 a.m. to 6 p.m. year-round. Visitors may tour our facilities, lunch at our picnic tables and buy cheese and various home winemaking supplies. For a fun-filled afternoon, take the St. James exit from I-44 and the north access road (Hwy. B) east.



Rosati Winery, St. James

### Missouri Wine Country Continued

sugar — developed during a summer day to keep the plant cool at night, the grapes will not develop properly," says Larry Carver, owner of the wine cellar near Rolla which bears the family name.

Altogether, the Ozark Highlands region has eight active wineries: The Abbey, Cuba; Ferrigno Vineyards & Winery, St. James; Heinrichshaus Vineyards & Winery, St. James; Peaceful Bend Vineyard, Steelville; Reis Winery, Licking; Rosati Winery, St.

James and the St. James Winery; all family-operated businesses like the Carver Wine Cellars.

These wineries have all started since the early 1970's, but the area's history as a wine-producing region predates that. Germans, Italians and Swiss living in this northern Ozark plateau country produced wine for their own use by the hundreds of gallons in each family before the turn of the century.

Rosati had one of the region's first

wineries in the 1930s and the original building is still in use. Ozark Concord grapes are grown throughout the Ozark highlands region and newer wine grape varieties are also being heavily planted here.

"We find this area is superb for grapes in part because it's easy to find skilled people who know how to prune vines and help with the harvest," Carver says. "Our farm supply stores carry the necessary implements and chemicals and the state and the university are working hard to help us produce better wines. Winemakers don't feel isolated in the Ozarks."

Like many of the winemakers, Larry and Mary Carver moved here a decade ago to make wine. "It would take a million dollars to open a winery in California like we have here in the Ozarks," he said, adding his work as a research engineer at the University of Missouri-Rolla helps support the family.

"This is a great wine region because our wineries all produce slightly different products — from the very sweet dessert-type wines to big red dinner wines — and the winemakers are working together to make this a productive region," Carver says.

To learn more about the wineries of the Ozark Highlands, write P.O. Box 514, St. James, MO 65559-0514, or call 314-265-5000 to request more information about the region's eight wineries.

*Spirits, Wine & Beer*

# marketing

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3-85



**FLASHY  
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PACK 'EM  
IN AT  
RICK'S  
LOUNGE**

# Wines

ST. LOUIS POST-DISPATCH

From page three

Bach and Mozart for the afternoon.

Like all Missouri vintners, Ferrigno makes a variety of wines, red and white, dry and sweet. Several also produce grape juice, either Catawba or Concord, and Ferrigno's unsweetened, natural Concord is a spectacular drink. On the dry side, his Chelois (rhymes with Gravois) and Baco Noir are pleasant, and his whites, both Vidal Blanc and Seyval Blanc, are fruity and light.

A couple of miles east of Ferrigno is Edelweiss II, on the site of the old Stolz Winery and vineyards. Bob Stolz still operates the vineyards. Gunther Heeb is the winemaker at Edelweiss II, and also at his Edelweiss I, southwest of New Haven on Highway E. He has taken the Chancellor grape and created what he calls Stone Church Red, another one of the winners that I sampled on the journey.

Stone Church Red is much like a French Nouveau Beaujolais, light in color and in taste, with a hint of fizz when the bottle is uncorked and a bright, fruity, cheerful flavor, just like those that arrive here in November in a blare of publicity. The Nouveaus are to be drunk quickly, while at their fruitiest, and although I've had imports that I liked better, I've also had many I liked less.

Heeb also makes a sweet Concord wine and two whites, Villard Blanc and one he calls Golden September, the latter in a light, semi-sweet German style.

Another few miles to the east, down a gravel road off Highway U, is the Heinrichshaus Winery, where the emphasis is on drier wines. Chancellor, DeChaunac and Baco Noir are made that way, but with Heinrich Grohe's individual touch that sets his Chancellor, for example, apart from Ferrigno's or Heeb's. It's extremely fruity, but with nice body.

## Winery Maps Are Available

For those who wish to visit the Missouri wineries, two different fliers are available, one showing almost all the wineries in the state, the other dealing with the I-44 establishments.

"Tour Missouri Wineries" is available from the Missouri Winegrowers Assn., Route 2, Box 139, St. James, Mo., 65559. It shows every winery except Edelweiss.

The Ozark Highlands Wineries print a map of the I-44 wineries, which includes Edelweiss II, and is available from P.O. Box 1316, Rolla, Mo., 65401.

Both maps are usually stocked by all Missouri wineries.

Grohe also makes a hearty red wine from the Landal grape, also a hybrid but one rarely seen here.

The Heinrichshaus whites, from Villard, Seyval and Vidal grapes, plus a couple of blends under names like Prairie Blanc or Prairie Gold, show a nice balance between fruit and acid, and a pleasing crispness in the Seyval. Missourians seem to have the most success with that grape; many around the state have a delightful quality.

Lawrence Carver, whose Carver Wine Cellar is a few miles south of Rolla off Highway 63, is another experimenter. He tried the classic Cabernet Sauvignon a few years ago, but the vines wouldn't stand up to Missouri winters. He also grows the classic German grape, the Johannisberg Riesling — and last autumn, some of the grapes developed "botrytis cinerea," also known as "noble rot." That disease is

responsible for some of the great sweet wines of the world, the beerenauslese of Germany and the sauterne of France. The diseased grapes produce less juice than normal, and usually must be picked by hand, two immediate reasons for the high prices those wines carry.

Carver's wine still is in the tank, but he brought out a sample. It isn't ready for drinking yet, but the aroma is immediately recognizable and the sweetness is in the wine. I look forward to this one when it's ready.

He also makes a pleasant Seyval Blanc, but in the German style that results in a wine slightly sweeter than others around the state. Carver's driest white is a Cayuga, from a New York state hybrid. It's a little light, but very crisp and tasty, and without the "foxy" backtaste that so many New York grapes seem to develop when made into wine.

There was a major disappointment at Augusta, however, where the 1983 Seyval Blanc turned out to be far less exciting than the 1982, which I felt was the first world-class wine to be made in Missouri. The new one is good, but it lacks the stony, crisp dryness of the 1982 and, in general, tastes like most of the other Missouri-made Seyvals.

I was so surprised that I took a bottle home and tasted it against a

1982, checking my memory against finding the same results. I also note that the 1982 label says "Appellation Augusta," meaning that all the grapes came from within the Augusta region as defined by the Bureau of Alcohol Tobacco and Firearms.

That phrase was absent from the 1983 label, so I surmise that Lucie Dressel used grapes from outside the district, which may have made a difference.

Dressel, one of the pioneers in the revived Missouri wine industry of the last decade or so, also makes a variety of other wines, and will introduce some new ones this weekend at the winery, along with the release of his Steuben, a white wine from red grapes and a blend of Delaware, Steuben and Bath. It's a summer wine, as are three of his other wines: Golden Steuben, a sweeter variety; Auslese, from a Riesling-like grape with a touch of sugar; and Mount Pleasant Rose, made completely from the Cordon Rouge grape instead of being a blend as it was in the past.

The weekend journey was enough to really excite the taste buds. The Norton, Stone Church Red, Vino de Familia and several Seyval Blancs all showed the advancement of the Missouri winemakers' skills, and they bode well for the future of the vintners — and for the drinkers.

## Fables Of The Fables

SIR THOMAS BEECHAM was conducting a rehearsal with a solo violinist who was to appear with his orchestra.

The violinist was not a performer of first rank, but he was playing a Stradivarius. During a rehearsal break, which had gone poorly, the soloist put down his violin and left the

stage.

As he disappeared into the wings he slipped and fell. A musician who went out to investigate reported:

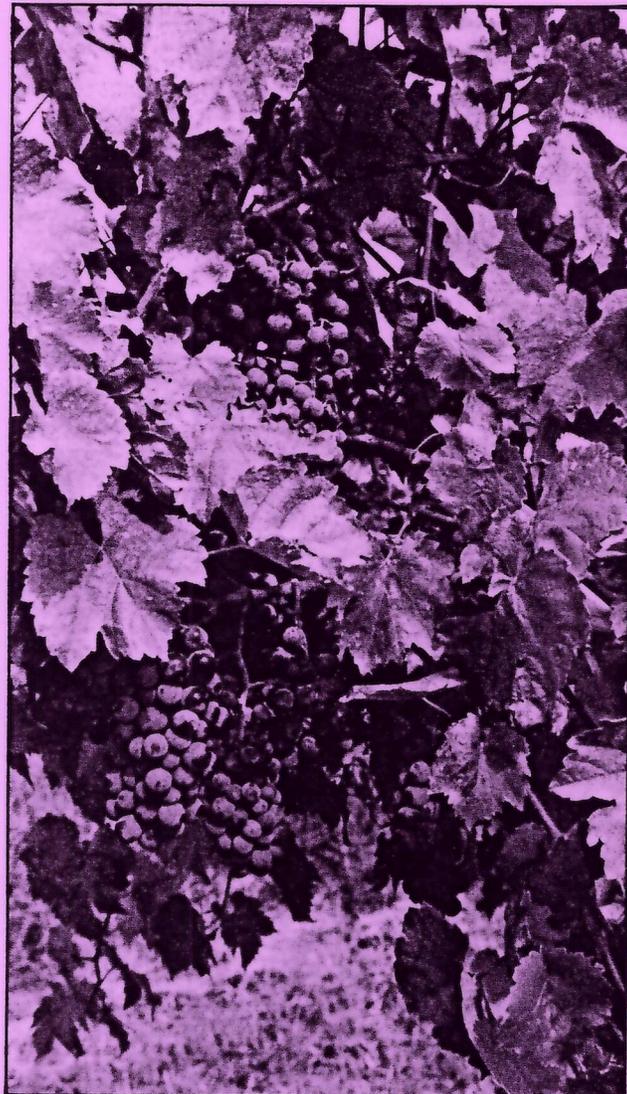
"He took a nasty tumble. I think it's serious."

"It can't be too serious," said Beecham. "He didn't have his violin with him."

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# Good Times Flow for Ozark Highland Wineries

by Alex "Sandy" Primm  
Photos by George Miller



The more you talk with people working with local wineries, the more you sense there's justice in history. The last decade has justified the ambition of earlier settlers and dreamers. Wine has become a multi-million dollar local industry.

"It's a crazy, exciting business," grape growers and winemakers will tell you. For them everything rides on combinations of sun and rain, their knowledge and Lady Luck in producing what some call one of the finer things in life, others a demon. A few believe this area will be a new Rhineland, Alsace or Piemonte of America. Others will be content with just the continued steady growth the vineyards have enjoyed recently.

Dr. G. C. Swallow, the state's first geologist, predicted vineyards would do well here when, in 1859, he described the Ozark hills as, "such a combination of favorable circumstances as will not fail to attract the attention of those who would engage in this most pleasant and profitable department of husbandry." The recent summer has borne out Dr. Swallow. While most local residents

complain about the heat, the grape growers have experienced few problems with fungus or disease. They've been watering their vines with efficient drip irrigation, a crucial improvement in our typically dry summers.

It wasn't always so neat and easy. Joseph Piazza, of Rosati, remembers when the French settlers around the former community of Dillion gave their Italian neighbors grapevines and "everyone had an acre or more of grapes to make their own wine.

"Then the Frisco railroad sent out an agent and encouraged us to really plant the grapes for shipping to St. Louis' fruit markets. We got \$22 a ton, delivered to produce row. We were lucky to get a dollar for a 16-pound basket in the markets," Mr. Piazza recalled.

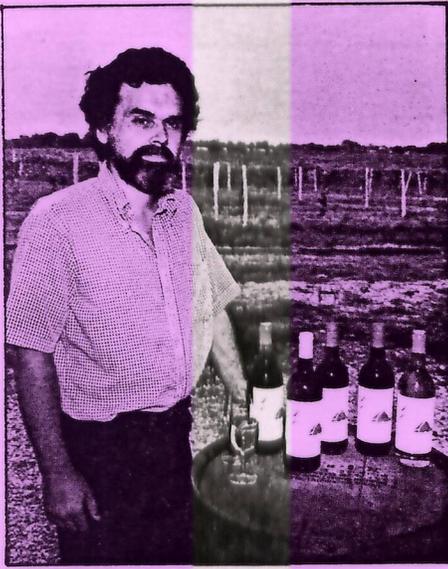
During the Depression the Italian community worked to establish a winery at Rosati, this area's first, though there had been major wineries in Boonville, Cape Girardeau, Hannibal, Hermann, Owensville, St. Charles and Stanton before Prohibition. The Rosati winery

failed initially in part because its large concrete tanks could not keep water from seeping into the wine.

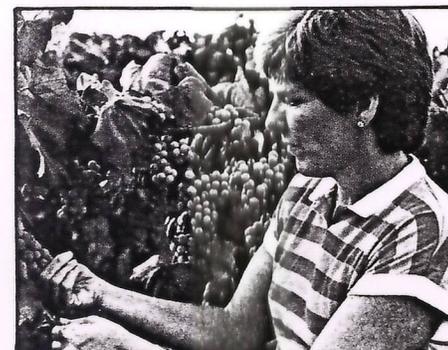
"Then the government and the Federal Land Bank sent us out another chemist," Mr. Piazza said. "He wasn't much better. He tried to fortify the wine to make brandy, but he didn't even get the necessary licenses. It folded up in 1937." Not until the National Grape Cooperative and its marketing firm Welch became active here in the 1940s did grape growing become a steady industry.

About 40 local growers now belong to the grape cooperative and produce mainly Concord grapes for juice and jellies. This year for the first time Welch is allowing its members to sell their fruit on the open market before shipping the remainder to the co-op. This has Phyllis Meagher, a new St. James grower, particularly excited.

"We haven't tried selling our fresh grapes in city supermarkets for years," she said. "I'm trying it this year. It's going to be a challenge to market Concord grapes. They're new to most people, but I



**Left—Dick Ferrigno displays the variety of fine wines produced at Ferrigno Winery. Below left—Mr. Joseph Piazza examines the progress of this year's crop. Below—Ron**



**Moreland inspects the finished product. Bottom—Throughout the season, Phyllis Meagher keeps a wary eye for potential problems.**

know they'll love that old-fashioned flavor. You know, Concord grapes make you feel like dancing."

A computer specialist by training, Ms. Meagher in some ways is typical of other growers and winemakers who have recently begun businesses here. They are enthusiastic about anything to do with grapes. They will tackle most any project—remodel a dairy barn into a winery, try out dozens of varieties of vines, scurry for odd jobs to support themselves until the grapes pay off.

Larry and Mary Carver have one of the newest wineries in the area. "We still run into people at the general store in Vida who don't know there's a winery just down the road," said Mr. Carver, a research engineer by day at UMR's chemistry department. The family had considered developing their winery in California, but suitable land is ten times higher there, he said. "People just don't think of this area as wine country. But they should; we're meeting more and more people who come here for the weekend to tour the wineries and some of the other attractions."

Begun in 1978 with 600 gallons of wine produced from their vines, the Carver Winery is expected to turn out 4,000 gallons this year of mainly dry wines from French hybrid grapes. These hybrids have been developed over the last 30 years to withstand the hard American winters, but the Carvers also grow with success European vinifera vines such as Cabernet Sauvignon, Chardonnay and White Riesling.

What makes the wines of this area—as produced by the eight wineries which have banded together as the Ozark Highland Vintners—unique are the relatively long growing season, as compared to most eastern regions where high acid wines are more common, and the grape varieties which do well here. Besides the old standbys such as Concord, Catawba and Niagara, used for sweet wines, there's also the Missouri Riesling, which is usually made into a semi-sweet wine with a distinct smokey, fruity aroma. The Norton or Virginia Seedling, which was a foundation of Missouri's wine production in the 1890s, still makes excellent reds, but try Chancellor and DeChaunac too.

While the new grape growers continue to add new varieties, the University of Missouri Cooperative Extension is providing more help for the whole industry.

Legislation passed this year allows the state to collect a \$.04 on each gallon of wine sold in Missouri, with this revenue directed to help the grape industry.

"This bill could trigger new investment," said Dr. Gary Bertrand, a UMR chemist and winemaker. "I'm very optimistic about wine's future in the state. The next stage of growth will be a need for more people to grow grapes." Others, such as W. B. Stoltz, Rolla, one of the area's main growers, advise caution in establishing new plantings. Still, a study by the Missouri Grape Growers Association predicts an increasing demand for all grapes in the state.

"One of the best signs I've seen recently has been the turnout we had for our first Wine Expo last June," another long-time winemaker, Jim Hofherr, said. Owner of the St. James Winery, Hofherr said at least 2,000 people visited the eight local wineries to taste new rosé and white wines introduced that weekend.

This year's second special event coincided with St. James' 50th Annual Grape and Fall Festival. Vintage '83, held September 10 and 11, was coordinated by the local wineries to show off what happens during harvest.

"We were all a little nervous about this one because we were right in the middle of our busiest time of year," said Richard Ferrigno, a sociology professor turned grower and vintner. "But we were able to let people pick grapes, taste wine that has just begun fermentation and compare it with fresh juice. Everyone should have gotten a kick out of seeing our wineries really at work."

Winter 1983

# Hardscrabble

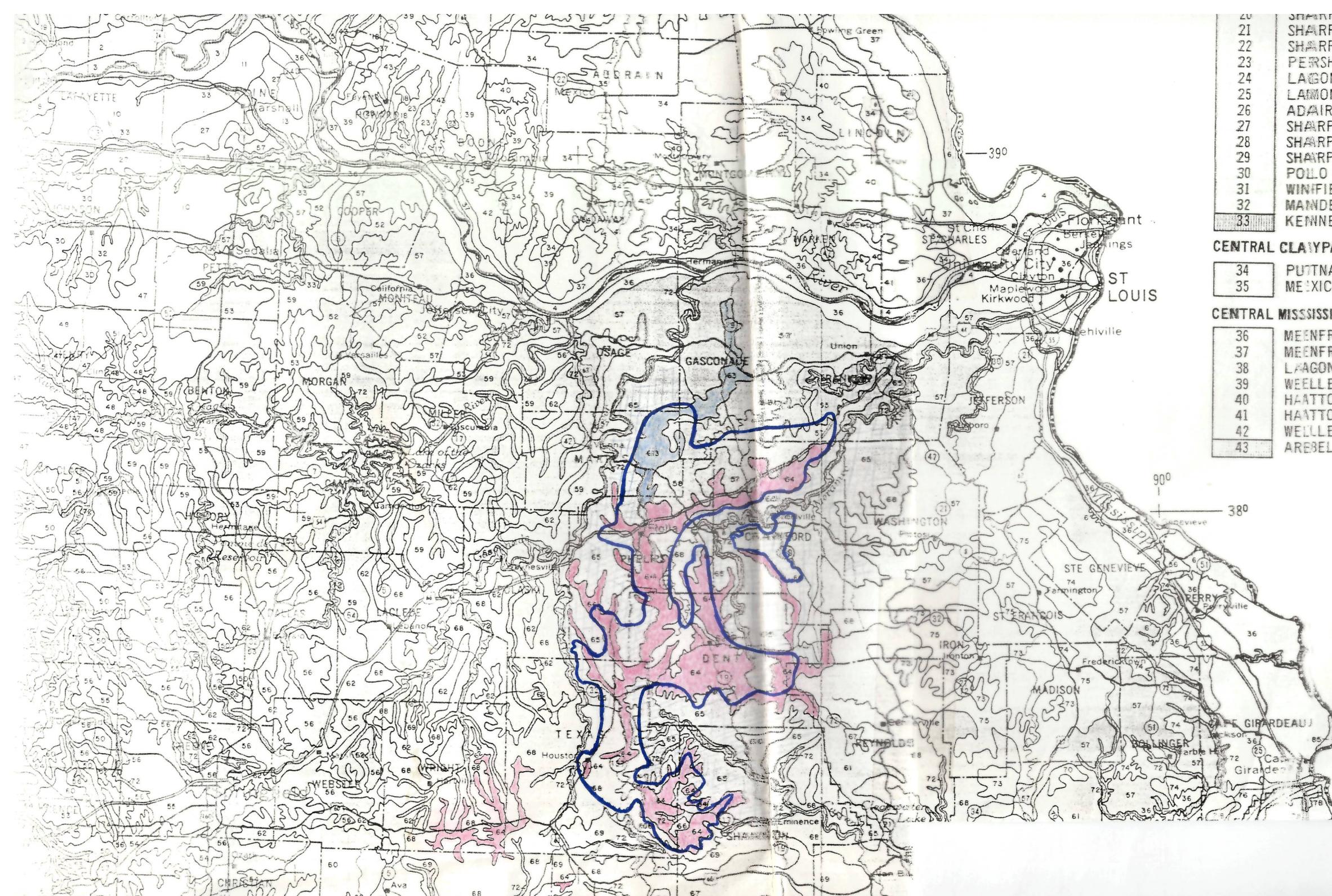
THE ROEBA MAGAZINE



Ozark Wineries

Memoryville, U.S.A.

Missouri's Big Springs



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- CENTRAL CLAYPAN AREA**
- 34 PUTTNAM - MEXICO
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- CENTRAL MISSISSIPPI VALLEY WOODED SLO**
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  - 41 HATTON - KESWICK - GOSS - GASC
  - 42 WELLER - GOSS - GASCONADE
  - 43 AREBELA - PIOPOLIS - BLACKOAR



39

THE GEOGRAPHIC SOCIETY OF CHICAGO  
BULLETIN No. 7

THE GEOGRAPHY OF THE  
OZARK HIGHLAND  
OF MISSOURI

BY  
CARL O. SAUER

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# The Geography of the Ozark

## CHAPTER I

### INTRODUCTION

#### LOCATION

The Ozark Highland, locally known as "the Ozarks," lies in five states, Missouri, Arkansas, Oklahoma, Kansas, and Illinois. The boundaries are for the most part ill-defined, and estimates of area therefore may vary considerably: the northern limit is placed usually near Glasgow, Missouri, in Lat.  $39^{\circ} 15' N.$ ,<sup>1</sup> and the southern limit lies near Van Buren, Arkansas, in Lat.  $35^{\circ} 30'$ . On the east Shawneetown, Illinois, in Long.  $88^{\circ} 15' W.$ , may be taken as the extreme limit, and on the west the Neosho River of Oklahoma, in Long.  $95^{\circ} 15'$ .<sup>2</sup> The highland as thus limited forms a rude parallelogram, the long axis running northeast and southwest. The total area may be estimated at 50,000 square miles, of which about 33,000 are in southern Missouri, 13,000 in northern Arkansas,<sup>3</sup> 3,000 in northeastern Oklahoma, and the remainder in the Shawnee Hills of southern Illinois and in the southeastern corner of Kansas. The highland occupies nearly half of the area of Missouri and all of the state south of the Missouri River, except the Southeastern Lowlands and a triangular area in the Osage Plain on the west (Fig. 1).

The region is a few hundred miles southeast of the center of the United States and constitutes the most centrally located highland of the country. Together with the adjacent Ouachita Mountains, it forms the only extensive tract of elevated land between the Appalachian and the Rocky Mountains. The distance to the Gulf of Mexico is, on the average, little more than five hundred miles.

With regard to lines of communication the location of the area is singular. If the Shawnee Hills are disregarded, the boundaries of the Ozark region are outlined roughly by navigable rivers. These are, on the east the Mississippi, on the north the Missouri, on the south the Arkansas, and on the west the Arkansas, Neosho, and Osage. Great lines of land travel gird the area similarly. The most historic route to

<sup>1</sup> Marbut, *Missouri Geol. Surv.*, X, Plate II; Adams, *U.S. Geol. Surv.*, *Twenty-second Ann. Rept.*, Part II, Plate VIII.

<sup>2</sup> Snider, *Oklahoma Geol. Surv.*, *Bull.* 9, chap. ii.

<sup>3</sup> Estimated from Marbut, *Soil Reconnaissance of the Ozark Region* (Bureau of Soils, 1911), Fig. 2.

the Far West follows the northern margin of the Ozarks. At St. Louis routes from Chicago and the upper Mississippi Valley converge, and thence, skirting the eastern border of the Ozarks, lead to New Orleans and other points in the lower Mississippi Valley. Routes between Kansas City and the South flank the Ozarks on the west. All of these highways are located marginally to the highland, almost irrespective of

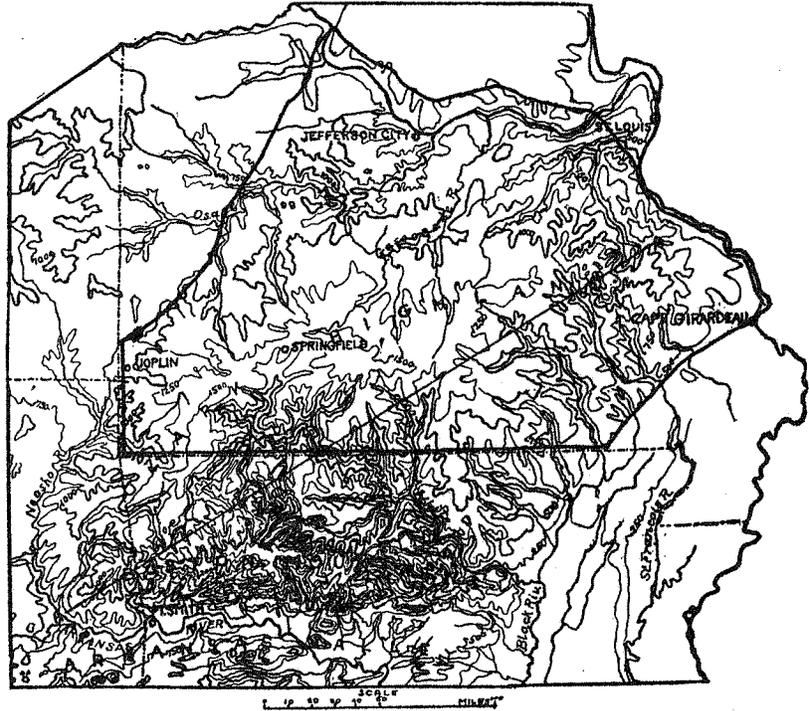


FIG. 1.—Topography of the Ozark Highland. Contour interval, 250 feet (after *U.S. Geol. Surv., Folio 119*, and *Dictionary of Altitudes, Missouri Geol. Surv., VIII*). The area of this study is inclosed by a solid black line.

its topographic character. Only two important direct lines of communication extend across the Ozarks, one between St. Louis and the Southwest, the other between Kansas City and the Southeast. One railroad trunk line from St. Louis to the Southwest, the "Frisco," crosses the Ozarks. Due to the fact that the long axis of the Ozarks runs nearly parallel to this line, three other rail routes, which serve the same territory but go around the highland, are almost as direct. From Kansas

City there are two railroads running southeast across the Ozarks. These roads, however, are recent and are not as yet of great commercial importance. The Ozarks occupy, therefore, almost an insular position with reference to great thoroughfares, being closely surrounded, but hardly invaded, by them. This condition is due in part to the obstacles which the region presents to travel, but more largely to its accidental location outside of direct lines of communication between important points.

#### GENERAL CHARACTER OF THE OZARK HIGHLAND

Because of the complex topography and other readily apparent contrasts between its different parts, the Ozark region has been given various appellations. The term "mountains" is the oldest, and is most employed in the very rugged Arkansas portion, where the name "Ozark" also originated.<sup>1</sup> It is not appropriate to the Missouri part of the Ozarks, has never been in common use there, and is resented by the inhabitants. The term "plateau" properly describes only the western third and is so limited in local usage. For the remainder of the area it is correct only in a technical physiographic sense, and is decidedly misleading otherwise. For certain large but discontinuous tracts the name "hills" is appropriately used. "Dome" and "uplift" are geologic, not geographic, expressions. The name best suited, because not too specific, is "highland." It is applicable to the mountain, plateau, and hill sections, as well as to the gently sloping border areas.

The Ozark Highland has three distinguishing characteristics of surface: (1) elevation generally higher than that of the surrounding regions; (2) greater relief; and (3) general accordance of summit levels.

<sup>1</sup> The abbreviation of place-names is common with the French of America. For instance, the old village of Cahokia, across the river from St. Louis, was known as Caho (Stirling [1765], in *Illinois Historical Collections*, XI, 125). Kaskaskia was spoken of occasionally as Cas (Alliott, in Roberts, *Louisiana under Spain, France, and the United States*, p. 133). Many French place-names were proper nouns compounded by means of a preposition with a common descriptive noun, as prairie, river, portage, post, etc. In such cases popular usage not uncommonly retained only the preposition and part of the proper name. The village on the Kaskaskia became shortened to Au Kâ (Monette, *History of the Valley of the Mississippi*, I, 43), the river landing being still known as Okaw. Similarly, the French post on the Arkansas, and the river, were shortened to "aux Arcs" or "Aux-arcs" (Bradbury, in Thwaites, *Early Western Travels*, V, 36). In pioneer days the names "Arkansas" and "Ozark" were used interchangeably, and were applied to the Arkansas River, its drainage basin, the highland north of it, and the post near its mouth (cf. Ashe, *Travels in America*, pp. 273, 275, 276; also Cuming, "Tour of the Western Country," in *Early Western Travels*, IV, 299). It is noteworthy that the region first received a distinctive name in its most rugged portion, although this was not the first part to be explored nor to be settled.

Genetically the highland is an elevated peneplain, developed upon domed rocks, which are for the most part highly resistant to erosion. It has been uplifted very unevenly, and, being composed of different rocks situated at exceedingly varying distances from vigorous drainage lines, its various portions have been modified in different ways and to different degrees by erosion.<sup>1</sup>

The general character of the topography is shown in Fig. 1. The highest elevations are in the Boston Mountains of Arkansas and are about 2,300 feet above sea-level. The average elevation of the Boston Mountains is about 1,800 feet, and the height above the adjoining Arkansas Valley 1,400 to 1,800 feet. This section has been sculptured into truly mountainous forms by the Arkansas and White river systems. The Ozark region proper lies for the most part north of the White River. It forms a broad elliptical shield, the main axis of which extends from the northwestern corner of Arkansas through Springfield and Cedar Gap, Missouri, to the Mississippi River in Ste. Genevieve County. This axis is also the principal watershed. Near its eastern end are several isolated knobs more than 1,700 feet above sea-level, one, Taum Sauk, in Iron County, being approximately 1,800 feet. In the southwestern part of Missouri, in Wright County, are a number of elevations about 1,700 feet above the sea. The average elevation of the crest is estimated at 1,300 feet.<sup>2</sup> The northern slope of the shield is more gentle than the southern, because it is longer and also because the elevation of the glacial prairies, which are adjacent to it on the north, is four to five hundred feet above that of the lowlands of the Mississippi Embayment which lie at its southeastern margin. Most of the eastern crest lies well below the average of the whole western flank.

The western part of the Missouri Ozarks, although highest on the whole, is most remote from drainage lines, and has therefore been eroded only slightly, whereas most of the eastern region is maturely dissected. The western part is still a plateau; the eastern, on the other hand, is principally rough hill country, formed by the intricate dissection of the plateau surface. The borders have in general a less rugged topography than the interior sections, because of lower original elevation, and, excepting the western border, because their erosion is well past the stage of greatest relief.

<sup>1</sup> Bradbury, in *Early Western Travels*, V, 244-45, first expressed the true character of the Ozarks. Comparing them to the plains, he said: "Although the surface is more broken and uneven, it is entirely owing to the more powerful action of the streams."

<sup>2</sup> Marbut, *Soil Reconnaissance*, p. 11.

The Ozarks are bounded on all sides by plains. Except on the south and southeast the transition from highland to plain is very gradual. On the southeast the margin of the Mississippi Embayment forms a clear-cut boundary. On the south the Boston Mountains constitute a well-defined escarpment bordering on the Arkansas lowlands. On the basis of elevation the borders on the west, north, and east are transition zones many miles in width. With the aid of additional geographic criteria it is possible to limit these boundaries more narrowly (Figs. 1 and 17). For the state of Missouri they are determined as follows: (1) On the west, from the state line north of Joplin to the Rock Island Railroad north of Warsaw, the boundary is roughly at the contact between the Mississippian and Pennsylvanian rock series and is marked approximately by the courses of the Spring and Sac rivers.<sup>1</sup> (a) These rivers occupy a broad, shallow trough, which divides the Ozarks from the high prairies to the west. (b) To the east of the two rivers the soil is derived mostly from cherty limestones typical of the Ozarks. To the west it is formed from shales, yielding a type of soil almost unknown in the Ozarks. (c) Where dissected the Mississippian limestone gives rise to narrow, steep-sided valleys, whereas the Pennsylvanian shales result in wide, gently sloping valleys. (d) The chief mineral wealth of the region included within the western Ozarks is zinc and lead; in the adjacent regions the chief resources are coal, oil, and gas. (2) From the vicinity of Warsaw north to the Missouri River the boundary is drawn chiefly on the basis of contrasts in dissection and in soil, again based partly on differences in geologic formations. (3) Along the Missouri the belt of hills north of the river is included. Their narrow, winding ridges, capped with a heavy clay soil, their many deep valleys with cherty stream beds and numerous cliffs, and their relief stamp these hills as a counterpart of the region south of the river. Their topography is the expression of a well-advanced dissection of rock formations. The country to the north of this belt is smooth glacial prairie.

In the following chapters of Part I the various geographic conditions which give individuality to the Ozark Highland of Missouri and differentiate its parts will be examined. The main thesis is taken up in Parts II and III and consists of an inquiry into the manner and extent of geographic influences in the past development and present utilization of the region by man.

<sup>1</sup> See geological map of Missouri; also soil map, in Marbut, *Soil Reconnaissance*.

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*Early History*  
*of the*  
*Northern Ozarks*

*By*  
GERARD SCHULTZ, M. A.



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of Washington County and flows northward. The most important tributary of the Big River in Washington County is the Mineral Fork which is formed by the Fourche a Renault and Mine à Breton Creek. The Gasconade River rises in Wright County, flows in a general northeasterly direction through Laclede, Pulaski, Phelps, Maries, Osage, and Gasconade counties, and joins the Missouri River at the town of Gasconade, 107 miles above the mouth of the latter stream. The Gasconade River is 265 miles long and has a total fall of about 700 feet. The largest tributaries are the Osage Fork, Roubidoux Creek, Big Piney River, and Little Piney Creek. The Big Piney rises near the south boundary of Texas County and flows northward through this and Pulaski counties. Eight of the large springs mentioned elsewhere flow into the Big Piney. Boiling Spring bubbles up in this stream. The water emerges with enough force to rise almost a foot above the river surface. The most important of the smaller streams which empty into the Missouri River is the Moreau River, which has its source near Versailles and flows in an eastward direction through Morgan, Moniteau, and Cole counties. Eastern Texas and southern Dent counties are drained by tributaries of the Current River; the southwest corner of Texas County by the North Fork of White River; and parts of northern Benton and Morgan counties by the Lamine River.

#### *Caves*

The Ozark Highland is a limestone region with a large subterranean drainage. Meramec State Park, a 7,124-acre tract in Franklin County, contains more than twenty caverns. Ninety-three caves were located in Pulaski County in 1935. When rain water seeps through dead leaves, or any other decaying vegetable matter, it becomes charged with carbon dioxide, and dissolves limestone forming caves, natural bridges, and sink holes. In many caves stalagmites, or beautifully rounded pillars of whitish stone, have formed on the floors, while icicle-like formations, called stalactites, hang from the roofs. As the stalagmites are often formed under stalactites, the two sometimes unite to make a column. Schoolcraft, who visited this region in the fall of 1818, called a stream in western Dent and eastern Texas counties Cave Creek on account of the cavernous nature of the

but the surface along the Missouri, Osage, Gasconade and Meramec rivers is rougher and more dissected. Southern Benton and Morgan, northern Laclede, and most of Camden, Miller, Maries, Pulaski, and the western part of Phelps is a region of rough topography. In most of Laclede, Texas, Dent, and south-central Phelps the topography varies from almost level to moderately hilly. This area belongs to the plateau which forms much of the central and western parts of the entire Ozarks. The most intricately and deeply dissected area is found in Crawford, Washington, southeastern Phelps, and the eastern portions of Dent County. These four different physiographic areas have been called the Missouri River Border, the Osage-Gasconade River Hills, the Central Plateau, and the Courtois Hills, respectively. Lacking a popular name the last mentioned region was named for Courtois Creek in Crawford County, because this creek was one of the earliest valleys of this region to be settled, and because along its course the features of this region are developed typically.<sup>1</sup>

#### *Streams*

The Missouri River, the most historic route to the Far West, forms the northern boundary of the region of this study. Here the river flows through an alluvial plain confined between rock walls. This alluvial plain is about two miles wide and appears alternately on one or the other side of the river. Among others, the bluffs along the Missouri were noted by Bradbury and Paul Wilhelm, Duke of Wuerttemberg, who made journeys up the Missouri River in 1811 and 1823, respectively. Bradbury described the south bank of the river above the present town of Hermann as follows: "The river on the south side, during this day's travel, is mostly bounded by bluffs, or rocks, of whitish limestone; their appearance is very picturesque; the tops are crowned with cedar, and the ledges and chinks are adorned with *mespilus Canadensis*, now in flower."<sup>2</sup> As the Duke of Wuerttemberg ascended the river between Franklin and Warren counties, he wrote that "The limestone cliffs on the bank beautify the

<sup>1</sup>Sauer, Carl O., *The Geography of the Ozark Highland of Missouri*, 61-70.

<sup>2</sup>Bradbury, John, "Travels in the Interior of America" in *Early Western Travels*, 5:47.

## Chapter I



### THE GEOGRAPHICAL SETTING

#### *Location and Topography*

The history of any region must begin with the study of its location, topography, waterways, plants, animals, and other physical factors that have influenced human activity. The geographical setting is especially important for the study of the formative period in the history of the northern Ozarks.

The Ozark Highlands lie in the central part of the Mississippi Valley. They may be thought of as an elevated and somewhat hilly island rising from 500 to 2000 feet above the level, surrounding plain which separates it from the Appalachian Mountains about 400 miles eastward and from the Rocky Mountains about 600 miles to the west. The region of the Ozark Highlands concerned in this history is located immediately south of the Missouri River and comprises the following seventeen counties in Missouri: Benton, Camden, Cole, Crawford, Dent, Gasconade, Franklin, Laclede, Maries, Miller, Moniteau, Morgan, Osage, Phelps, Pulaski, Texas, and Washington. These counties contain 11,417 square miles, or an area nine times as large as Rhode Island, the smallest state of the American Union.

In the northern Ozark region the transition from plain to highland is very gradual. The altitude varies from 500 feet along the alluvial plain of the Missouri River to 1,500 feet in extreme southwestern part of Texas County. The central part of the region lies near the 1,000 feet contour level. The difference in elevation between the floors of the larger valleys and the main ridges and peaks is from about 300 to 700 feet. This relief hindered the development of good transportation facilities. The streams are usually bordered by belts of rough country which become less rugged as the uplands or divides are approached. The counties that lie along the Missouri River as well as the northern part of Benton, the northern and central part of Morgan, the northwestern part of Miller, the eastern part of Maries, the northwestern part of Crawford is a level to rolling upland region,

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the group settled as a colony in a given location in the Ozarks; (2) the group comprised in its core at least 75 per cent of the total rural population; and (3) the group was recognized by itself and others as being ethnically distinctive. Most ethnic groups in the Ozarks fit the latter two qualifications and many fit all three. In choosing the settlements, I have set no limitations on size or minimum percentage of the total rural population in a locale, because such a limitation would have eliminated some of the Amish and Mennonite groups. Most of these groups are less than twenty-five families in size, and several are quite dispersed; yet, they are recognized by their neighbors as being ethnically distinctive. On the other hand, most counties contain small numbers of various European groups, who drifted in at various times with no association among them. Under the definition used here, these groups would not constitute ethnic groups.

To avoid confusion, another term is used to refer to the non-ethnic or native American population of the Ozarks. This term is *Old Stock American*. Although the Old Stock Americans came from ethnic stock and many traced their origins to central Europe as well as to the British Isles, by the time they had reached the Ozarks they had become, in most cases, true Americans in a cultural sense.

### The Ozark Highland Region

The study was done in the Missouri portion of the Ozark Highland Region, which is locally known as "the Ozarks." The entire Highland Region lies in five states—Missouri, Arkansas, Oklahoma, Kansas, and Illinois. Of the more than fifty thousand square miles that comprise the Ozarks, approximately thirty-five thousand are in southern Missouri. There is little agreement on the boundaries of the Ozarks; one definition excludes much of southwestern Missouri because of its different physical characteristics.<sup>5</sup> The boundaries employed are those most geographers have traditionally used. By limiting the study to Missouri, the southern boundary and portions of the eastern and western boundaries are fixed by state boundaries. The southeastern boundary, where the Ozarks meet the Interior Lowlands, is evidenced by a pronounced escarpment—for example, near Poplar Bluff. The northern boundary is less distinct. Here, the Ozarks and the Dissected Till Plain of northern Missouri meet. The boundary lies generally

5. Tom Beveridge, "Look at the Ozarks," pp. 6-8.

north of the Missouri River, reaching its most northerly position near Glasgow. Moving east, the boundary gradually tips to the south to a point approximately thirty miles east of St. Louis, where the boundary breaks sharply to the southeast crossing into Illinois in southern Jefferson County. Thus, metropolitan St. Louis is excluded from the Ozarks, as is Columbia. Jefferson City, however, is included in the region. The western boundary, where the Ozarks meet the Osage Plain, has been the most troublesome. A recent study examining this boundary acknowledged the difficulty in precisely separating the Ozarks from the Osage Plain but concluded that Sauer's choice of a boundary nearly sixty years ago remains the most logical.<sup>6</sup> This is the boundary that I have used. By so placing the western boundary, both Springfield and Joplin are included in the Ozarks (Figure 1-1).

The Ozark Highland Region lies several hundred miles southeast of the center of the United States. It is the most centrally located highland in the country, and together with the adjacent Ouachita Mountains constitutes the only large area of elevated land between the Appalachian and the Rocky mountains.

Elevation in the Highland Region is generally higher than that of surrounding regions, and relief is greater. The most appropriate term describing the topography of the Ozarks is *hilly*, although the term *plateau* is descriptive of the topography over much of the western Ozarks. By contrast, the Ozarks are bounded on all sides by plains. The Ozarks consist of rocks that are predominantly Ordovician or older, which contain a high percentage of dolomite (magnesium limestone) and chert (which resembles flint). Because the area is not glaciated and is underlain in most parts by cherty dolomites, it contains numerous caves, springs, clear streams, and relatively thin acid soils on the uplands. Geologic, topographic, and climatic conditions have resulted in a distinctive floral and faunal assemblage. Although most of the Ozark Highland Region was forested—primarily with oak—numerous natural prairies of varying sizes were interspersed with the woodland areas.

The Highland Region is a poor resource base. It is true that the richest lead deposits in the United States are located in the Ozarks, and significant barite and coal deposits are also scattered throughout the region. However, these resources have affected few of those who have settled in the Ozarks. For most, the future lay in agri-



Figure 1-1. Ozark Highland Region. The region contains fifty thousand square miles and is located in Missouri, Arkansas, Oklahoma, Kansas, and Illinois.

culture, and the resources for this activity were meager. The combination of soil and topography in the Ozarks, with a few exceptions, lacks the qualities necessary to support a prosperous agricultural economy. The Ozark Highland is a region poor in material resources.

6. Michael W. Links, "Some Aspects of Regional Delimitation: The Western

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GEOLOGY AND LAND SURVEY, DEPARTMENT OF NATURAL RESOURCES  
Wallace B. Howe, Director & State Geologist      Rolla, MO 65401  
1978

## LEGEND

-  Gently Rolling Plains
-  Moderately Dissected Plains
-  Smooth Plains
-  Highly Dissected Plateaus
-  Isolated Rolling Plains
-  Scattered High Peaks
-  Dissected Ridges
-  Flat Lowlands

