



CREDO

To foster home wine and beer making and to learn to appreciate the finer points of beer and wine making.

February 2009 Steering Meeting

President Sisler opened this month's meeting and announced we're **moving** to the **Templeton American Legion Hall** – our first meeting will be in **March**. After checking out several places for W&S to hold meetings, it was determined that the American Legion Hall in Templeton will best suit our space requirements. It was built about the same time the Grange was but it has a bigger kitchen, eating space and wine/appetizer area. It will cost &175 a month, or each time we use it, [Grange is \$75 but charges \$300 for other events like the Lobster Feed] and has a bigger BBQ pit and better facilities. We do need liability insurance and can get a \$1 million dollar policy for \$330 per year which will cover W&S at the hall, the installation picnic or wherever W&S holds a function. Member dues should be more than enough to cover this new cost. Note: the equipment fund is added to when new members pay the \$25 equipment fee. ALL other events will be covered by the attendees, e.g., the Lobster Feed, not W&S. At this time, no change in dues will occur, but, if the need for a change comes up, this topic will be readdressed.

Guest Speaker: Stu Goldman, Eros Cellars.

Guests this evening: Phil & Annelka; Phil Smith & Emma Durane; Sheri Peters; and Sue & Rick Hall from Atascadero.

Hosts: John & Marilyn Berardo; Co-host: Greg & Sharon Deitel.

Treasurers Report, Rhonda Evans: General fund \$2,995.77, of that the equipment fund represents \$655, and \$500 is a deposit being held and not cashed for the American Legion Hall in Templeton.

Raffle Ticket Sales:

Don sold the tickets. Jim Mehalick won the 50/50.

Cellarmaster, Hal Kempthorne:

- Remember, since more than one person may need the equipment at a time, email Hal at: hal_kempthorne@sbcglobal.net or call him at 239-8112 – please do not take equipment without checking since it may have been reserved
- There's going to be equipment training seminars in May – more to come on this, other training can be arranged – call Hal

Corkmaster Greg Dietel:

- Has 3 thousand corks on hand – if you need any, let him know.

Brewmaster: Steve Sistler:

- Every Thursday, Firestone-Walker has an *industry night* with beer tastings, discounts and snacks
- Firestone will be at Spikes in SLO Wednesday, 2/18, at 5pm – they'll be tasting unfiltered Pale Ale and a Mystery beer – if you go, let them know you're with Wines and Steins.

Event Coordinator, Guy Callari:

Guy contacted the Bellasera and found that prices have gone up and the room occupancy number in the room has gone down.

March Guest Speaker – Mark Batteney from UC Davis

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OFFICERS

President:	Bill Sisler	226-0939
Cellarmaster:	Hal Kempthorne	239-8112
Brewmaster:	Steve Sistler	434-2489
Assistant Brewmaster:	Greg Wilt	461-9530
Event Coordinator:	Guy Callari	227-4448
Treasurer:	Rhonda Evans	434-0031
Glassmistress:	Marla Sol	239-8923
Newsletter:	Sharen Bloechl	462-3489
Correspondence Secretary:	Nancy Mello	238-1447
Coffeemistress:	Sherry McCleary	237-2010

February

Robert Camron, Rich Seader, Suzie Schuler, Karen Davis, Mabel Bond, Stu Goldman, Don Davis, Rose Jones, Bill Sisler, Wayne Bloechl, Karen Jones, Mike Roberto, Sandy James

March

Penny Johnson, Martin or Patti Croad, Ron Johnson, Richard Holmes, Marian Wolff, David Knapp, Jeff Lewis

And, if your name is not on our birthday list & you would like it to be, please email Sharen Bloechl at: vonrund@pacbell.net or call her at 462-3489

Help our web to be the best, if you would like to link to our website or service send the information to our webmaster Sharen Bloechl.

DIRECTORY CHANGES:

Correction & Add:

None this time around

Pictures & Wine information are needed for our newsletter and our web - if you have pictures of a club event send them to Sharen to upload or bring a disc to her

Remember that there are more DWI spots showing up around the county, so drink responsibly

Dawn Stokes:

Gave us “heads-up” on what’s happening this year at the fair – amateur wine judging. There are a number of changes coming up. She’s working with Jackie Hildebrand, who’s behind a big push to bring more agriculture back to the fair – some of the changes are:

- Converting one of the Commercial Buildings into a wine/grape oriented [air conditioned] place with a full kitchen, dishwasher [yay] outside garden/patio with a stage for wine making, etc demonstrations
- Moving the judging to May – more in concert and coinciding with the Commercial judging
- Using a commercial Wine storage facility to store the wines
- Weekday judging [1-4pm?]
- Flyers are going out to all previous exhibitors
- Online registration

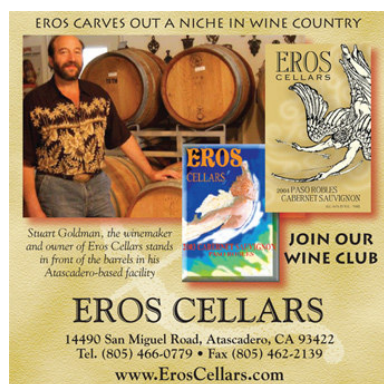
More on this to come. . .

Pruning Seminar: President Sisler thanked John Anderson for the great job he did on the Pruning Seminar. In addition, he presented John with a new pair of pruning shears – John broke his towards the end of the seminar.

Champagne Tasting: Maria Goldman announced that Roxanne Cameron would like to put together a Champagne Tasting and asked if people were interested in one. A large showing of hands went up for it. President Sisler said he’d have Event Coordinator, Guy Callari, get in touch with Roxanne and set something up.

Bill Adamson: Bill and his lovely wife Shoni have been long-time W&S members who have also hosted our annual “beer thing” for the past 20+/- years. Maria Goldman told us about Bill’s health – he has terminal liver cancer. Maria put together a huge card for Bill that we all signed. She and Bob Roots also made a video of the meeting – a number of people did “cameo” video messages to Bill also. On behalf of the club – we love you Bill!

New Directory is out! They have all been either picked up at meetings and/or mailed.



Guest Speaker – Stu Goldman of EROS Wine Cellars: Stu started making wine in 1989 [from his own Mission Grapes] – he joined Wines & Steins in 1990. Although he has no formal training, almost everyone in the club helped him get going and learn the finer points of wine making. As the owners of Atascadero-based Eros Cellars the Stu and Maria markets and produces 300 cases of their wine each year. They are redefining what it means to be a part of Paso Robles wine country - he made wine from this varietal for eight years before a friend [Jim Gibbons] convinced him to use his San Miguel facility to create his first vintage, a 2003 cabernet sauvignon. Stu's first vintage garnered awards at both the state and local levels. Stu made his first commercial vintage in 2003 from a small family owned vineyard of Cabernet Sauvignon in San Miguel. He continued his winemaking by producing a 2004 and 2005 Cabernet Sauvignon in San Miguel before moving into the facility at his home. He has since bottled 3 vintages of EROS Cellars to date. In addition to a Cabernet

Sauvignon, Eros Cellars now boasts a Zinfandel, Petite Syrah, Syrah and Cabernet Franc. Stu uses old American oak barrels with oak additives such as spirals. Winemaking remains a passion for Stu and Maria not only named after the Greek God of Love and Desire, but rather a sail boat named "Viva Eros" that they sailed many times over to Catalina Island and had many sailing adventures on. Maria, Vice-President of Marketing, does all the promoting of the wine, said she is a firm believer in the fact that wine is made in the vineyard. “All we do is help navigate [the grapes] to their perfection,” she said. “The wines have a mood to them. It’s actually a romantic journey to see how a wine is made.” Stu thanked his many friends [most by name] for all their help with crushing, pressing and bottling his wines. Since Stu makes 50 to 100 cases of each type, he added that he hasn’t entered that many competitions because of the amount of wine – usually 6 bottles – plus the entry fee makes it an expensive option at this time. In addition to their wonderful wine, Stu is a firm believer in the adage that ‘it takes a lot of beer to make a great wine’, therefore, Stu is also a Brewer (a past student of the "Bob Roots School of Home Brewing") and has won many awards for his various beers.

March Steering Meeting – PLEASE READ THIS OVER CAREFULLY

When: 6:30pm – March 6

Hosts: Greg & Sharon Deitel; Co-host: Steve & Kris Sistler.

BBQ team to start BBQ Rain cancels - YOUR RESPONSIBILITY: Be on time. **Bring a dish to share or an appetizer or dessert, something to BBQ, serving utensils, your own table-ware and a bottle of wine or a six-pack of beer per person to share – if you have quests, expand on this by the number of quests –** any leftovers go home with the host. **REMEMBER – if you want wine at your table, bring an extra bottle for that.**

GETTING HERE: Templeton American Legion Hall is at: 805 S Main St., Templeton [at the south end of town]. Going North: Take US-101 N to the Vineyard exit; turn Right onto Vineyard to the signal light. At the Signal light [Main St] turn Left onto Main – the hall is about one block on your right. Going South: follow the same directions but turn Left on Vineyard. You can also get off at the Main St exit then follow Main to the south end of town past McPhee's and AJ Spurs – the hall will be on your left.

Badges: If anyone's still not badged yet - contact Don & Karen Davis to get one 239-9585 or ddavis@vinearts.net or ktd@vinearts.net

REMEMBER: Wear your name badges to the meetings and **make it a habit to check the lost and found.**

UPCOMING EVENTS

- **President's Day Passport Weekend – February 13-16** - The 16 Far Out Wineries of Paso Robles are partnering with the Wellness Community of the Central Coast. for a fundraiser to help find **'Hope and Support'** for people with cancer and their families. For your **\$25 donation** you will receive a VIP Passport and a stamp at each winery you visit. After visiting 8 tasting rooms you will be entered into a final drawing for some terrific prizes! In addition . . . 5% of the weekend sales will be donated to the Wellness Community! **Order your passports by Friday, Feb. 6th and receive a discounted price of \$20** by contacting Judy at Norman Vineyards (805) 238-0138.
- **Sweetheart Stroll – February 14** – Stroll the streets of downtown 1 – 4pm, tasting wines, checking out local artists, visiting stores, and attending first ever Bridal Fair. Check www.atascaderomainstreet.org for more info.
- **15th Annual San Luis Obispo International Film Festival, March 6 – 15, 2009**, will bring filmmakers, film buffs, and celebrities for cinematic events held throughout the county. Get your wine in the spotlight! Contact our Wine Wrangler, Elizabeth White, for more information about donation/sponsorship benefits for pouring opportunities, swag bag gifts for visiting celebrities and filmmakers, 10-day silent auction wine packages, and private VIP dinners! 805.235.5404 slo_white@msn.com www.slofilmfest.org
- **Zinfandel Festival – March 20-22** – check w/ www.pasowine.com for more info
- **HDR – April 30 – May 2**
- **Wine Fest – May 15-17**
- **Earth Day Food & Wine Festival – Saturday, April 18**– at Santa Margarita Ranch – 1-5pm – call 805-369-2288 for more info
- **Paso Pinot & Paella Cook-Off - June 7, 2009** check out www.pinotandpaella.com
- **Installation Picnic – Sunday, June 14**– Templeton Park, Blue Bird Section

Harvest Wine Weekend - October 16-17, 2009

Member Bios: *Want your "15 minutes of fame"? Send in your bios & pics - Email or give it to me at a meeting. Each month a new bio will be published. Email to me at vorund@pacbell.net*



Dennis & Cathy McIntosh: Cathy joined Wines & Steins in 94 after taking a home winemaking class taught by Joyce & Charlie Poalillo through Cuesta College.

After many years of making wine, volunteering for all sorts of wine events and parade floats, she was introduced to Dennis on a blind date from fellow club member Louise Komar. Little did she know that they would be married a few years later after Dennis publicly proposed at a W&S steering meeting. Dennis has held the club position of BBQ team leader for 2 years and Cathy held the position of newsletter writer for 4 years. They recently traveled to Cape Kennedy, Florida to watch the space shuttle launch, Dennis brother in law Don Pettit was one of the astronauts. Dennis is employed by Idlers as the Service Manager, Cathy is employed by the CA National Guard in the finance office.

Thought You'd Like to Know. . . If you have ideas on what you'd like to see on our web pages and/or in the Newsletter – please let Sharen know by email: vorund@pacbell.net or fax: 805-466-5466 or call her 805-462-3489.

Please note: additional copies of this month and prior month's newsletters can be found on our web site: www.winesandsteins.org

MEMBER AWARDS, etc: *Did you get an award??? Let us know!*

Newsletter help needed!! As our club continues to grow we are losing the intimacy of knowing each other.

Please note: When one of our members asks me to send a "Blast" to all W&S Members requiring an answer – Please do not respond to me – reply to them. Also, if you don't want these "blasts" then just delete them – I only have one mailing list for ALL W&S – Thanks

FEBRUARY 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6 W&S Steering Meeting – 6:30	7
8	9	10	11	12	13 Far Out Wineries – President Day	14 Far Out Wineries – President Day Sweetheart Stroll in Atascadero
15 Far Out Wineries – President Day	16 Far Out Wineries – President Day	17	18	19	20	21
22	23	24	25	26	27	28

Remember during the meeting members are NOT to be refilling their glass.

MARCH 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6 W&S Steering Meeting – 6:30	7
8	9	10	11	12	13	14
15	16	17	18	19	20 Zinfandel Festival	21 Zinfandel Festival
22 Zinfandel Festival 29	23 30	24 31	25	26	27	28

Do you have a recipe to share? And/or, was there something at the meeting that was yummy and want to know how it was made? Send me an email and I'll try to find the answer.....Sharen

A number of people asked me for my Mushroom Spread I made for Friday's meeting – here 'tis. . .

Sharen's Mushroom Spread:

2 oz olive oil [I prefer EVOO]
 1 medium onion, peeled, cut in half & cut into slices
 1 cup coarsely chopped mushrooms of your choice
 8 cloves chopped garlic
 4 ounces whole butter
 1 TBS chopped basil leaves
 1/4 tsp grated nutmeg
 3 oz vodka
 2 oz chicken demi-glace (or 4 ounces chicken broth, reduced by 1/2)
 Black pepper to taste
 1 cup mixed Italian cheeses, grated/shredded
 1 cup mayonnaise

Melt the butter in a heavy large sauté pan over medium heat. Add the onions and sauté until they caramelize.

Add the mushrooms and leave alone to caramelize, not disturbing the mushrooms while they cook. (The more the mushrooms are stirred, the more moisture will be released.)

When the mushrooms are well browned, add in the basil. Deglaze with vermouth and cook until the liquid has evaporated. Add chicken demi-glace and butter and reduce until dry.

Add pepper to taste [at this time you can add some pepper flakes to add a little "bite". Pull pan from the heat and let cool. In a large mixing bowl combine the cooled mushroom mixture and the cheeses. When cool, fold in the cheeses and mayonnaise.

Cut baguettes or French bread into slices or use pre-made pizza sheets like "boboli", then spread the mixture on each slice.

Put the slices on cookie sheets that have been oiled with olive oil [I usually pour some oil on the pan and spread it with my fingers to distribute it.] and bake at 350 degrees for 30 minutes or until the tops are bubbling and the bottoms are toasted.

Enjoy! [Note: this mixture is the same one I use, except for the mayonnaise, to make my mushroom raviolis.]

At the November meeting: who made that great Ham & Swiss appetizer AND who made the other great Egg & Chilies Frittata? Appetizer? Care to share the recipes????

CAVEAT: Articles presented in this newsletter should not be construed as a recommendation by the author or Wines & Steins but rather a source of information!



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