



October 2009 Steering Meeting

President Sisler opened this month's meeting: He had a couple of items that were left behind – a red & white cooler.

Guest Speaker: Russ Warren – ACI Cork USA

Guests this evening: Steve & Carly Spencer; Malia Porajac; Phil & Lois Gonzales

New Members this evening: Melanie & Scott Matthews

Hosts: Ron & Kathy Johnson plus early arrivals – President Sisler asked that people sign up for November and January

- he also talked about the importance of people stepping up to do the host/co-host duties – we currently have 200
- please don't scrape food into the sinks – there are trash barrels for that – and, hosts/co-hosts are not expected to clean up the dirty food dishes – leftover food goes home with whomever brought it
- Left over wine goes to the host [can share w/co-host]

Note: Of the 200 members we have a portion of the "old timers" that have stepped up many times in the past but are unable to do so now – that leaves us with approximately 2/3rds of our membership that are able to help with set up – please step up and take your turn. SRB

Treasurers Report, Rhonda Evans: Rhonda was out ill. **Rhonda also has member cards for people that don't have them. When writing checks, PLEASE remember to use the "MEMO" to identify what you're paying for.**

Raffle Ticket Sales:

Barry Ross sold the tickets – Byron LeBlanc won the 50/50.

Cellarmaster, Guy Callari:

- Equipment seminar had 6 attendees
- When you use the equipment, please get it back in a timely manner – ensure that it is well clean [no grease or oil]
- LA Cellarmasters Judging see note below
- Our guest next month will be Signe Zoller

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
- Octoberfest at Cal Poly - \$20 entry (Steve says he can get you into the game too) - 12 to 15 micro breweries pouring

Event Coordinator, Cindy Blake & Johna DeBellis:

- **Christmas Party** - December 4th at the Paso Robles Ballroom [above McLintocks] – choose beef, salmon or veggie from Andre [Dining with Andre] - music by Rhythm Method – there will be 'champagne' - the cost will be \$60 per person or \$120 couple - pay Johna or Cindy

CREDO

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

October 2009 Volume 31, Issue 5

OFFICERS

President:	Bill Sisler	226-0939
Cellarmaster:	Guy Callari	227-4448
Assistant Cellarmaster:	Charlie Rahilly	238-6189
Brewmaster:	Steve Sistler	434-2489
Assistant Brewmaster:	Rich Cruzen	466-9627
Event Coordinators:	Cindy Blake	227-0942
	Johna DeBellis	239-1724
Treasurer:	Rhonda Evans	434-0031
Glassmaster:	Richard Holmes	227-0623
Secretary/Newsletter:	Sharen Rund Bloechl	462-3489
Correspondence Secretary:	Nancy Mello	238-1447
Coffeemistress:	Sherry McCleary	237-2010
BBQ Team Leader:	Greg Dietel	286-7486
Badgemaster/Mistress:	Don & Karen Davis	239-9585
Corkmaster:	Greg Dietel	286-7486
Webmaster:	Sharen Rund Bloechl	462-3489

BIRTHDAYS:

October

Louise Komar, Patricia Kohlen, Maria Goldman, Mike Jones, Hank Grattan, RaeAnn Anderson, Kris Sistler, Barbara Van Dyke, Jim Ferardo, Rick Prokops, Renne' Rahilly, Dennis Sol

November

Bill Smith, Betty Smith, Steve Mello, Johna DeBellis, Dave Scheel, Ken Wolff, Sherry McCleary, Claudia Conger, Joan Sauressig, Steve Alaimo, Marilyn Berardo, Cindy Lewis, Linda Stermer, Stephanie Prokops, Charlotte Preston

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

DIRECTORY CHANGES:

Change:

Madzarevic, Brian & Yen 805-466-1265
8840 Morro Rd
Atascadero, CA 93422
yenskie10@yahoo.com

Change email address:

Holmes, Richard
hawkeye39@att.net

Change Name spelling:

Banner, Erika

Change Birthday:

Sistler, Kris 10/2

Add:

Rispin, Don [with daughter, Vanessa]

Change the member count to 200

Front Cover, Change Steve Sistler's number to 434-2089

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

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

>>>> 2009-2010 WINES and STEINS Directory <<<<<<
Its out – first copies were passed out at Friday's meeting

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

Victoria Mehalick announced the Creston Chili Cookoff is coming up on 10/25 – get your teams together – call Victoria for more information 226-7486



Thanksgiving for Paso Robles – Linda Stermer:

For the 24th year, the "Thanksgiving for Paso Robles" will offer a *FREE* meal from **noon to 2 p.m.** at Centennial Park (600 Nickerson Dr. The event is *free and open to the public*. Scheduled van pickup times for the dinner are at all locations 12:30 pm & 1:00pm at Paso Robles City Park (by the fountain); Oak Park Office, 3201 Pine St; Sherwood Park (tennis court parking lot) Pioneer Museum. Wines & Steins member Linda Stermer has been the "chief" of the event for the past 5 years. In addition to serving people at the Senior Center, they distribute food usually delivered by "Meals on Wheels" - for more information/details or to volunteer, call Linda Stermer at **238-2410**.

The meal will include **Turkey & Ham, mashed potatoes & gravy, green beans, yams, cranberry sauce & pie for dessert.** In the past 450 people have been served and more are expected this year and volunteers are needed. **Volunteers, please call Elizabeth at 467-2951**

36th Annual U.S. Amateur Winemaking Competition - Sponsored by: Cellarmasters Home Wine Club Los Angeles – for more info, check out: <http://www.cellarmastersLA.org> - SHIP OR DELIVER ALL WINE TO: The Home Wine, Beer, and Cheesemaking Shop, 22836 Ventura Blvd. #2, Woodland Hills, CA 91364 - Competition will be held on November 15, 2009 - ALL ENTRIES MUST BE RECEIVED Between OCTOBER 10 and NOVEMBER 7 (Late entries will not be returned)



Guest Speaker: Russ Warren, ACI Cork USA: I take pride in the fact that my experience in natural cork production is split between the cork and wine industries. With over 30 years in the business - 10 of it with Robert Mondavi – I have a unique understanding and appreciation of wine, and the effort that goes into taking it from the vine to the bottle. With ACI, I am happy to share my knowledge and experience to help my customers make the best closure choice possible for each of their wines. Most of the cork come from the Iberian Peninsula – Portugal produces 35-40 % of cork, or 60% of all the stoppers in the world. From planting to the first harvest takes 20 years where 70cm is harvested, then again 9 years later – none of these early harvests can be used for food related products so it will be used for decorations, etc. Finally, when a tree is old enough – about 50 years – it will be harvested for the first time for wine corks. After that, it will be harvested every 10 years. The old way to harvest, store and process the cork was to lay it in stacks until it dried then run it thru hot water and finally dried again prior to cutting out the corks. This method allows for mold, rot, bugs, taint and so forth. At ACI the harvested cork is stacked in drying rooms on stainless steel racks. When the bark is seasoned – 6-9 months - it goes through a steam cleaning to extract to reduce the TCA (2,4,6-trichloroanisole) or cork taint from bark. The corks are "punched" [about 6K per day] then washed in a peroxide solution to further reduce TCA. Once they are dried, they are sorted, random analysis is performed, and labels/logos are put on using food safe inks – a polymer coating is used on corks used with sweet wines. ACI Cork USA sells their corks in sealed bags of 1K then increments of 100. Note: if hand bottling wine, its better to store the wine neck side up for 6 mos, then turn the bottles neck side down. Note1: the best way to close up a partially used bag of corks is to roll it tight, squeezing as much air out as possible, taping it up and putting it into the boxe(es) they came from. Everything from the cork bark is used – after punching, the leftover will be used for cork byproducts such a decoration, coasters, etc.

This n' That

This is a new section of the newsletter – it'll talk about what's happening with our members [old & current] – if you have something to add, please send me a note or an email:

UPCOMING EVENTS

- **Harvest Wine Weekend - October 16-17, 2009**
- **5th Annual Creston Chili Cook-off – Sunday, October 25 – 10am-6pm** – at the Creston Community Garden (take Hwy 41 to Hwy 229). Tickets are \$5 for adults and \$3 for kids; includes cornbread. KJUG broadcasting live. Celebrity judges! Beer and wine \$3 a glass. Sponsored by the Creston Women's Club. All profits go to scholarship fund. Purchase tickets at EOS Winery, at the Creston Country Store, day of, or call Victoria at 226-7486 Start getting your team together
- **Wine & Steins Christmas Party – December 4, 2009**

October 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 W&S Steering Meeting – 6:30	3
4	5	6	7	8	9	10
11	12	13	14	15	16 Harvest Wine Festival	17 Harvest Wine Festival
18 Harvest Wine Festival	19	20	21	22	23	24 Octoberfest at Cal Poly -
25 Creston Chilli Cookoff	26	27	28	29	30	31 Halloween

October Steering Meeting

When: 6:30pm – **October 2**

Where: American Legion Hall, Templeton

Hosts: Ron & Kathy Johnson; Co-hosts: Tom & Penny Johnson

BBQ team to start BBQ - 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****

Aa to D, Salads, potato, macaroni, coleslaw that sort of thing

Ga to H, Side dish, baked beans, string beans, etc


Ja to M, Desserts, cakes pies cookies, etc

Oa to Z, Appetizers

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

November 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	21
22	23	24	25	26  Thanksgiving	27	28
29	30					

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: vonrund@pacbell.net or fax: 805-466-5466 or call her 805-462-3489.

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

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

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 vonrund@pacbell.net*

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

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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