

MARCH 2019



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MARCH 7, 2019**

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We're on the Web!

See us at:

<http://cellarmastersla.org/>



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Cellarmasters LA**

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Photos: Lynda Lo-Hill & Nancy

President's Message

Hi All -

March is going to be an exciting month and the Cellarmasters Board is working really hard to organize and plan a fun filled and productive year for all of us!

We had a great month in February with Dave Hines as Chair of our regular meeting. The guest he invited to speak, Gary Stewart from Four Brix Winery shared his winemaking secrets and shared some incredible wines with us. His blends are simply out of this world! He also talked about the Ojai area and how conducive it is to grape growing of Italian varietals. He was a wealth of information as well as an entertaining speaker.

At our February planning meeting we began to sort out our committees for the year and planning the events. Get ready, you may be contacted by Chairs and Co-chairs of committees asking you to help make this a great year.

The wine competition medals arrived and Tom and I are working to get those out to entrants ASAP. We hope to have them in the mail this week. Tom's help has been invaluable with this project as has Elissa's direction and answering my long list of questions in the process.

March is shaping up to be just as exciting as February. On the docket for March is Gregg Ogorzelec who will be talking with us in the meeting about sparking wine.....FIZZTTTTZZZZ. Gregg is a wonderful teacher and I think we can all attest to the fact that when we sit under his tutelage we learn A LOT. Your guaranteed to learn something you didn't know with Gregg, whether he's sharing his knowledge of beer making, ciders or wine making. So, be sure to attend and learn from our very own!

Dave and Ruth Gomez are hosting our next planning meeting and more information on that will be posted in the Facebook group, per usual. Thanks in advance to them for opening their home and sharing it with us!

We are looking forward to the Carpinteria Wine Tasting hosted by Fred Shaw and Lisa Guravitz on March 30th. Getting into this event is much coveted each year due to the excellent and vast selection of wines that Fred and Lisa share with us from their travels. The only downside is that space is limited and you have to be QUICK...so be on the lookout each year as this is one you don't want to miss. P.S. This year sold out in about 5 seconds ;)

Get ready information about Derby Day is coming and Elissa has some GREAT new ideas and is planning a very different and exciting Derby Day from what we've done in the past. Ladies, start making those hats and Gents pull out all those loud and colorful duds. It's all color and fun on Derby Day.....oh, and WINE!

That's all folks! As always it's a joy and pleasure working with all of you and I'm grateful to be part of this club.
Salud!!!
Renee xo

MONTHLY MEETING March 7TH

Dues are Now Due - See Last Page

Planning Meeting February 14th

Link to the Home Beer Wine Cheese Making Shop:

<http://homebeerwinecheese.com/>

Recap from March Meeting

Gary Stewart from Four Brix Winery gave us an interesting talk on Ojai Vineyards. He poured two very delightful wines.



Bottling 101 at the Lester's

January 2019





Our Winner of the Best Potluck Dish!! Tom Duket



Tom's Vegetarian Chili

- shed the yoke of the traditional recipe.

Ingredients:

Beans - pinto beans are the backbone of any chili but I like to add in 3 or 4 other kinds, like black, garbanzo, red, cannellini. The original meat recipe from which I pilfered much of my ideas called for dried beans soaked overnight. You can go that way but I really don't see any difference in taste. Use some of the canned liquid or add water if going with the soaked beans.

Tomatoes - I buy canned diced tomatoes and a small can of tomato paste just in case it's needed. Drain diced tomatoes.

Oil - olive. Virgins are nice.

Onions - red or yellow chopped. The bigger the pieces the more they stand out. Smaller blends in. How many? Lots.

Garlic - finely chopped. Again, lots.

Butter - this is important. Veggie chili doesn't have the grease a meat chili has, so a stick of butter is necessary.

Morning Star crumbles. Amount needed based on size of batch. At least 1/4 of the volume should be fake meat.

Bell peppers - mainly green but I like to add red yellow and orange. Not making a salad here so don't overdo.

Chili Powder - lots. Powdered Cumin (cumino) to taste.

Cilantro chopped.

Jalapenos or other hot pepper to taste finely chopped.

Habaneros are nice.

I like throwing in a can of sweet corn drained. Bob Champeaux says no.

Sour cream and shredded cheddar cheese.

Bay leaf - why not.

Salt and pepper to taste (duh!) .

Brown sugar and lemon - very small amount.

Process:

This is a one pot deal. Use a kettle bigger than you think you will need.

Set all of the ingredients out before starting.

Saute chopped onions and garlic in a stick of butter and olive oil. Don't burn the butter.

Add Morning Star fake meat, chili and cumin. Stir over medium heat. If you're cooking with red

wine and some spills into the kettle don't worry. It will work.

While it's gently cooking start opening bean cans and dump into the pot. If you want thicker chili, drain off some liquid. Stir.

Add diced tomatoes, bell peppers, corn, bay leaf, and half the hot peppers, salt and pepper you think you need. Let it cook for awhile. Add cilantro, sour cream and cheddar cheese.

Now, the to taste part. You're looking for heat but you don't want to inflict pain. Add your hot

peppers as you taste. Remember it will blend in and get after burner heat with time. I usually

need more salt. Add lemon. Taste. Add brown sugar to mellow heat and sweeten veggies.

Taste. Too watery or hot? Stir in a can of refried beans. Not enough tomato taste. Add the tomato paste.

Cook over low heat for at least an hour. Get a second opinion before doing any more adjusting.

Tom DuKet

Upcoming Wine Event Hosted by the Shaw's in Carp Sold Out Event

Late last year Lisa and I traveled to Spain and Portugal for a wine-centric vacation. We started in Barcelona then Madrid then off to Lisbon and Porto. During our trip we took many daytrips to outlying towns and cities with local guides. For our 18th Annual Carp Wine Tasting we decided to taste some of the wines we encountered which included wines from several different areas throughout Spain and Portugal. Bringing 24 wines back with us was prohibitive so we've done our best to replicate what we did taste. Actually 3 of the wines did manage to get across the pond with us. So we will endeavor to take all of our Tasting attendees on our wine trip through the Iberian Peninsula and even have some pictures to share as well during the tasting. We look forward to sharing this experience.

Fred & Lisa Shaw

Cellarmasters Meeting Wednesday Feb 13, 2019

President: Renee Sikes

Attendees: Matt Lester, Elissa Rosenberg, Renee Sikes, Mimi Roberts, Gregg Smith, Dee Dee Matthews, Bruce Kasson, Gregg Orgozolec, Andy Coradeshi, Lynda Lo-Hill, Tom DuKet

Shop remodel:

Renee would like to get this accomplished this year, without spending too much money.

Step #1 new floors. Floors need to be soft to deal with glass carboys. It will take a lot of labor to pull up old floors or \$2000 to hire laborers.

Ideas: floating or snap-together floor? We need to ensure John Daume is on board with all of our plans. **Gregg Smith** to find out what we can do with existing floors.

Renee to sit down with president of Falcons and figure out logistics, and house rules.

Later steps: paint, countertop space, storage cabinets, white board, new chairs.

Derby Days Saturday May 4th.

Chair Elissa has an idea for a change; Go to **Peggy and Ricks** place in Ojai for all day and optional camping overnight. They can fit up to six RV's, plus tents. They have a big grill. They have a barn. Some people could car pool. Vote: all Yes.

April 4th Meeting:

Dan Kessler from Kessler Hawk is coming to clubhouse meeting. He has wonderful wine and fruit from Santa Rita Hills.

Sensory Clinic:

Lynda and Karyl would like to do a sensory clinic at October's Thursday meeting.

People prefer Thursday to Saturday because Saturday's are difficult for people to attend. Apparently we did tasting many years ago at the Thursday night meeting, and it was very successful.

Vote: Yes for Thursday, no for Saturday. Unanimous in favor

Judging Clinic:

Many people love the idea of a Judging clinic on Thursday night because it increases the participation. Perhaps we can have both a Thursday night judging clinic and a Saturday morning clinic. **Dave Lustig** is able to do the Saturday judging clinic on 10/26-27 or 11/2-3. Schedule November 7th meeting to be a judging clinic.

Wine Competition:

Wine Competition is the third Saturday in November. November 16th (follow up Feb 14: this date is confirmed with John Daume) .

Medals from last November have arrived. Sticker were given to Renee. Envelopes and supplies have arrived

and Elissa, Jennifer and Tom will help Renee get them all mailed out by mid to late February.

Renee is asking Matt Abbe to put together a competition reminder flier to include in the medals for the competition in November.

Andy C has a "manual" in his files from the last competitions and events and will give this to Renee. In the future we will try to post and preserve manuals from previous events. Andy C asked if we have stats of how many entries came last year? 60 people and 180 entries. We used to get 400 entries. It would be good to try to bring the numbers up. **Andy C** will join the competition committee. **Gregg O** , **Gregg Smith**, **Matt Abbe** also agreed to be on the wine competition committee and help promote our November 2019 event. This will be a "promotions" committee. Matt Lester pointed out that we need to have our website up to dated and the new president's email address added and his removed.

Cellarbration:

We need a Chair-person for this. Let's ask **Jill Crudup**, and **Jean Moore** if they would be willing to chair. Cellarbration is on December 7th. Band is set.

Wine glasses:

We need new glasses. We will order the exact same glasses as last time. We will buy two (2) grosses (flats) of glasses. **Renee** is requesting old invoice and vendor info from Jennifer Swank for ordering.

Equipment:

Can we get an inventory list? Wasserman has the Corker. Josiah has the press. Shaun at the shop might know where it is. Filter? Lab Equipment at Lynda Lo-Hill's house.

In future we need to know where glasses are stored, where party supplies are stored, tablecloths for events, spit buckets, etc. We will talk to John Daumé about what kind of storage we could put in with a remodel.

Gregg Smith is able to store the glasses at his home/shop.

Andy says that when the club buys equipment, it often disappears. This is understandable, as equipment gets misplaced after many many years. . Perhaps we need an equipment chair. Steve Galvin was chair in the past. **Matt Lester** has volunteered to be Equipment Czar.

Follow up Feb 14: Renee spoke to Josiah and according to him the wine press is at the shop in a plastic bag outside. If anyone is over there between now and the next meeting and wants to take a look please feel free! Otherwise I'll take a look at the next meeting.

What to do with club wine?

Matt Lester has 6 cases of 2015 Merlot; and a few cases of 2016 Syrah. We don't have much 2017 left. We can use the 2016 merlot to give away to new guests and for awards. The 2016 won a silver at the wine competition and it is even better now.

Sacramento Home Winemaking members want to come and judge at our winemaking competition, but we are worried that they want to be compensated or have expenses paid. **Andy C** will reach out to them and let them know we would love to have their judging expertise and that we are a non-profit organization.

Webmaster: Matt Lester still is getting mail for president. **Gregg O** will change this.

Finance:

Our bank account balance is \$7862.63 We have discovered that we have an inactive paypal account with \$1,100. We don't have the access email used to set-up the account but **Andy C** will look into this and see if he can find the old information.

Website:

Renee posts info on Facebook all the time. She feels this is good way to generate interest. Renee would like to be able to post a calendar on our cellarmasters website. How could we do this? We cannot do this because we only have an http website, not an https website. This would cost us \$50-100 per year. Renee suggests that perhaps this is worth the cost if it gives us more security. Using Paypal also increases our security. Renee suggests that we post a jpeg of the calendar, instead of hand-writing it in. This will avoid us having to purchase a https site. **Gregg O** will post her jpeg calendar regularly on the website.

Instagram or Twitter. Renee will start an instagram account for Cellarmasters LA. Any volunteers to start a Twitter account for CM?

Elissa re:Promotions: idea what if we encourage winemaking to new members and do it early enough so that we set them up to enter their wine in our competition?

Gregg S mentioned that he found out about cellarmasters in a press release in a magazine and perhaps we should increase our press releases. **Anne Bannon** is a writer so perhaps she can write a press release that is then sent to everyone we can think of. In the past Andy C submitted articles to Acorn and they would not print them because the Woodland Hills shop was outside of the Acorn distribution area. Perhaps we should enter the Calabasas Flier? Gregg S gets Conejo Valley 360 to see whats going on. No one committed to running promotions.

Lynda cannot take minutes for March meeting. Andy C can do it if he is at the meeting. Lynda may also ask Mike Holland, or she may ask Mark or Robin Dawson.

Submitted by: Lynda Lo-Hill, Secretary

For Sale:

Kirk Bloom has #50 basket press. Used in very good condition. \$385. Pick up in Thousand Oaks.

Message kirkbloom@gmail.com for photos

WINE TESTING By Lynda

- pH \$5
- Malolactic completion \$5
- Free SO2 \$10

Wine testing is available to all club members. Text Lynda Lo-Hill to arrange for a sample drop-off (818) 359-2147. Samples should be fresh, airtight and with no airspace, so that the SO2 does not blow off or oxidize. 6-8 oz is required for all three tests.

Mark your Calendars:

Watch your inbox for upcoming activities

April Meeting: Greg O. presents Sparkling Wine

Lynda and Karyl would like to do a sensory clinic at **October's Thursday meeting.**



DayTrips:

Always great to bump into our Cellarmasters and Friends at Wine Events. Mark and Julie were pouring their beautiful Vinemark Cellars Wines at the Cambria Art and Wine Festival in January.



Dinner Meeting Protocol

DUES: Everyone attending should be a fully paid member of Cellarmasters. Please make sure to pay your dues.

GUESTS are welcomed as an introduction to our club.

POT LUCK means everyone is expected to bring a dish to share.

GREEN dining is bringing your own plates, glasses, and utensils. We have emergency supplies only.

WINE is meant to be shared. Please bring a bottle along and share it.

ATTENTION given to our speaker is a sign of respect.

WELCOME new people by learning their names. Ask them to join you.

CLEAN UP is everyone's job. Don't leave without doing your share.

RESPONSIBILITY means drinking sensibly

The Cellarmasters Home Wine Club is a volunteer organization dedicated to promoting the art and science of home winemaking. We provide a forum for the exchange of information on winemaking methods and personal experiences.

Monthly meetings are normally held the first Thursday evening of the month at the "Home Beer, Wine and Cheese Making Shop" (our sponsor) in Woodland Hills, California. Cellarmasters is the sole sponsor of the annual U.S. Amateur Winemaking Competition.

This is the official Cellarmasters newsletter. Annual subscriptions are complimentary with

Cellarmasters membership. We attempt to publish monthly but harvest, bottling, and/or purely educational wine-tasting may well deter us.

Cellarmasters Membership & Dues

Whether you're joining the club for the first time or renewing your membership please visit our web site where you can pay your dues online via a credit card or PayPal.

The link to paying for your membership via PayPal is

<http://cellarmastersla.org/cellarmasters-membership/>

Dues are \$40/year if you live in the state of California and \$30/year if you live out of state.

Membership includes all these benefits:

- ✓ A yearly subscription to Winemaker Magazine digital and print versions. A \$30 value!
- ✓ Our monthly club newsletter filled with details of club events, winemaking tips, and interesting stories.
- ✓ home winemakers' home cellar tour.
- ✓ Discounts on club sponsored wine tastings, wine country bus tours, winemaker-themed dinners, and other special events held throughout the year.
- ✓ Up to a 10% discount on supplies purchased from our club sponsor, the Home Wine, Beer, and Cheesemaking Shop in Woodland Hills.
- ✓ A mentoring program.
- ✓ Invitations to club events and seminars, such as our judging and pruning clinics

If you are averse to paying on the web you may send a check to our treasure at:

Bruce Kasson, 11110 Zelzah Avenue,
Granada Hills, CA 91344

You can download the form and send in a check:

<http://cellarmastersla.org/contact-us/membership-form/>

Visit our Sponsor

The Home Beer/Wine/Cheesemaking Shop,

Serving the discerning winemaker since 1972.

◆ The Shop Web-site:

www.homebeerwinecheese.com

John Daume, owner

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Woodland Hills, California 91364

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