

December  
2019

Articles:

. President's Message

**NO REGULAR OR  
PLANNING PARTY  
MEETING IN  
DECEMBER**

- **DECEMBER 7TH-  
CELLARBRATION  
HOLIDAY PARTY**

- Announcements  
Meeting Recap  
Past Events Photos,  
For Sale  
Planning Party Minutes

We're on the Web!

See us at:

<http://cellarmastersla.org/>



Don't Forget to Like  
Us on FACEBOOK  
Cellarmasters LA

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Photos: Lynda & Nancy H



## President's Message

Greetings Cellarmasters,

I blinked and we are in the final month of 2019. What a ride this year has been!! So many fun and exciting things happened this year and there's still a little more to come.

We had an amazing 46th Annual Amateur Winemaking Competition on Nov. 16th. With one of the ***Best in Show/Class*** winners being our very own Michael Holland (and your new VP). Medals are being ordered for all the winners and will hopefully go out by the end of the year or shortly thereafter.

Please see the 2019 Annual Cellarbration information in this newsletter. This will be our last event of the year and the end of my tenure as your president.

I want to thank all of you for putting your trust and support behind me this year. It has been a privilege and honor to serve and work with all of you. We accomplished a great deal this year and I'm very proud of the work we all did together. I've said in nearly every newsletter that "it takes a village", and this village really came together this year. I'd love to thank every single one of you but since I will not be able to attend the final event to the year, I wanted to take a moment and thank some very specific people; Thomas Patrick DuKet, has worked right beside me all year giving support, guidance, lots of time and muscle not only with the remodel and competition but my life in general.

Elissa Rosenberg for always picking up the phone, answering all the questions and providing invaluable support, friendship and assistance.

And last but not least, a HUGE THANK YOU to Andy Coradeschi, Michael Holland, Lynda Lo-Hill, Robin and Mark Dawson for stepping up and saying "YES" to serving all of you next year.

With much gratitude,  
Renee'

### **Cellarbration Holiday Party December 7<sup>th</sup>**

Please contact Jean to donate gifts/gift cards & baskets for the auction

Please RSVP as soon as possible so we can plan the food

Jean Moore - [moorepjb@aol.com](mailto:moorepjb@aol.com)

**NO Regular or Planning Meeting for December**

<http://cellarmastersla.org/>

Shop Link: <http://homebeerwinecheese.com/>

# **Cellarbration 2019**



Date: **Saturday, December 7th**

Time: **5:00pm**

Place: Topanga Community Club

<https://topangacommunityclub.com/>

1440 N. Topanga Canyon Blvd, 90290

***Live Music, Raffle Prizes and  
More***

Please bring a side dish or dessert to  
share & a bottle of wine to share  
with your table

\*\*\*Please RSVP by November 30<sup>th</sup>

to Jean Moore at

[moorepjb@aol.com](mailto:moorepjb@aol.com)\*\*\*

COST IS \$20/pp

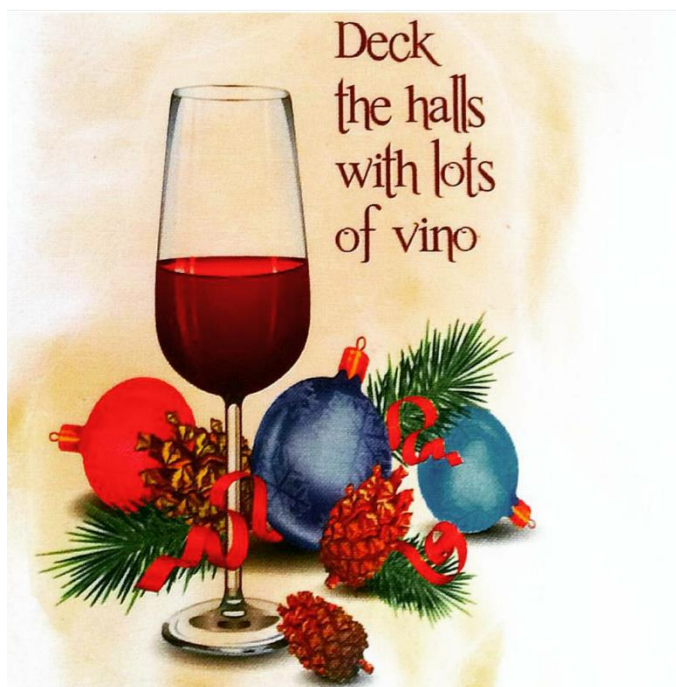
Pay at door or via paypal link

<http://cellarmastersla.org/shop/>

## **MEETING THURSDAY NOV 7<sup>TH</sup> RECAP**

Guest speakers, Mark Dawson and Dave Lustig along with their assistants Nancy S and Robin, prepared everyone for the judging

Dave and Mark reviewed the judging sheet and spoke how you can be a more discerning taster.



## Cellarmasters' Planning Meeting Thursday Nov 14 2019

Hosted by Matt and Bevin Abbe  
Minutes by Lynda Lo-Hill

Attendees: President Renee Sikes, Secretary Lynda Lo-Hill, Hosts: Matt and Bevin Abbe, Matt's brother, Matt L & Elissa R, Dan S, Mimi R, Tom D, Bruce \_\_, Nancy S, Dave L.

Thanks to Bevin and Matt for hosting.

**SUGGESTION:** New categories for Wine Competition  
Matte Abbe suggests that next year we have a separate category for Estate Wine (that is grown at people's homes.) He points out how difficult it is to make good wine with your own grapes. He has designed a new sticker for this.  
Renee suggested that next year we should also have a separate category for the pros (ie home winemakers that have gone professional).

### **WINE COMPETITION Saturday November 16th 2019**

180 entries as of 11:45am today  
Set-up begins at 8am  
Brunch type food served  
Steward and Judge prep 9am  
Judging begins promptly at 10am  
Lunch/After Gathering 1-2pm  
Clean-up 4:30pm  
Lock-up and go home at 5pm  
Everyone needs to bring either an appetizer, salad or desert for the 1/2 pm after-gathering. Please let Nancy Scott know what you are bringing so she can round out the food. Renee is shopping for food. She and DeeDee will do an Italian style pulled pork, BBQ chicken and pinwheel sandwiches. Breakfast will be bagels and cream cheese, pinwheel sandwiches, egg dish & cheese grits. Bevin will bring breakfast casserole.

Jean is in charge of the stewards. We have around 30 stewards. Gregg O is in charge of judges. We have about the same amount as last year. Elissa is entering the results on the computer. Wi Fi Login will be required. We have 14 cases of glasses to be picked up at the shop. They are washed and will need rinsing. Some new recruits are expected to attend please welcome them and invite them to sit at your tables if they are spectating so they can watch and learn from the process.

Matt Lester picking up key on Friday from Custom Crush

10 round tables  
60 chairs  
5 long tables from Jean and Pete Moore  
2 long tables from Tom DuKet  
3 long tables from the shop

### **TREASURER REPORT**

\$5806.87 Current balance  
\$306.60 Paid to Elissa R for competition printing reimbursement - cleared  
\$74.25 Paid to Renee S for competition supplies, i.e. water, tablecloths, plates, napkins, etc. The food incurred on Saturday should be less than \$300.

### **RIBBONS VS MEDALS**

Last year each medal cost about \$2. Although ribbons cost less to purchase, Elissa says that last year ribbons ended up costing more due to higher postage costs (requiring larger, more protective envelopes.) Renee comments that we could consider smaller ribbons with a less fancy rosette. Dan comments that we don't want to be cheap.

Andy asks what the cost was in years' past. In 2015 total was \$1056 for 200 medals (including postage) which results in \$4 per medal. After discussion Renee and Elissa suggest that we give away medals

instead of ribbons. We take a vote for all those in favor of medals. Vote passes.

### **REMODEL:**

Thanks so much to Tom DuKet for his continued work with renovating the shop.

We still need to pay the Falcons for materials for floor leveling and incidental materials cost for laying of floor. Cabinet cost may be less than \$1500.00. So far we are under budget.

### **SUGGESTION:**

Matt Abbe suggests that someday we buy new chairs for the shop. He also suggests round tables.

### **CELLARBRATION December 7th**

Jean Moore is in charge. Venue is booked. Band is booked.

Michael and Anne do a turkey every year. Bevin will do another turkey. Andy will do a turkey. Matt will bring a ham.

Q. Do we want RSVP's? Complaints in previous years have been often due to inaccurate number counts and not enough food. Also, appetizer come too late. Elissa suggests the setup people bring appetizers so that they will arrive early. Dave says if ticket purchase is online then we will have a automatic RSVP. Elissa feels that personal touch with phone calls seems to make the difference. Elissa is offering to call people. Bevin as well.

Renee asks what price should we charge this year? Elissa says that \$20 was charged last year and that we just broke even. Renee suggests keep \$20 price tag. Andy agrees.

Renee says we need raffle items that are donated. We need people to volunteer to plan the silent auction.

### **SUGGESTION**

Lynda Lo-Hill suggests Perfectpotluck.com for next year which is an online signup that lists the potluck requirement and has everyone state exactly what they will be bringing. Renee suggests we do that for next year.

### **SUGGESTION**

Bevin has a topic for a future Thursday meeting: American Varietals which can make good wine. There are many American varietals which are overlooked because they do not have traditional flavor. For example Concord grapes grow very well in California Camarillo foggy weather, but they take a long time to age. Concord grapes also make good port.

### **MEMBERSHIP**

Please ask Gregg O to update the webpage to include 2020 membership payment. Vote to keep membership price at \$40. Passed unanimously.

Meeting Adjourned 9:05 pm. Please ask Gregg O to update the webpage to include 2020 membership payment. Vote to keep membership price at \$40. Passed unanimously.

Meeting Adjourned 9:05 pm.

## **Mark your Calendars:**

**December 7<sup>th</sup> -Cellarbration**

**December 12<sup>th</sup> - No planning meeting**





Winning Recipe for  
November – Kristen Shubert Congratulations!!

**Pumpkin Spice Latte Crème Brûlée**

Author: Taming of the Spoon Prep Time: 10 minutes Cook Time: 35 minutes  
Total Time: 45 minutes Yield: 12 servings [3x](#)

**Ingredients**

4 cups heavy cream  
2 cup whole milk  
3/4 cup granulated sugar, plus more for caramelizing  
3/4 cup pure pumpkin purée  
3 teaspoon ground cinnamon  
3/4 teaspoon ground ginger  
3/4 teaspoon ground nutmeg  
3/4 teaspoon ground cloves  
Pinch of kosher salt  
12 large egg yolks  
3 scant tablespoon instant espresso powder

**Instructions**

- 1 Preheat the oven to 300 degrees.
- 2 Place four (6-ounce) gratin dishes or ramekins in a high-rimmed baking sheet or roasting pan big enough to hold them.
- 3 In a small saucepan, stir together the cream, milk, sugar, pumpkin purée, spices, and salt. Heat the mixture over medium heat until the sugar dissolves and the mixture is barely steaming, 3-4 minutes. Remove from heat and set aside.
- 4 In a medium bowl, whisk together the egg yolks.
- 5 Gradually add about 1/2 cup of the hot cream mixture to the yolks, whisking constantly, then slowly add the remaining cream mixture and stir to fully combine. Mix in the espresso powder and then pour the mixture through a fine-mesh strainer set over a bowl. Divide the mixture among the gratin dishes or ramekins. Place the baking sheet in the oven and carefully pour enough hot water into the pan to come halfway up the sides of the ramekins.

- 6 Bake the custards for 20 to 25 minutes (if using gratin dishes) or 30-35 minutes (if using ramekins). The edges of the custards should be just set but the centers should still jiggle when the pan is gently shaken.
- 7 Transfer the ramekins to a wire rack and let cool to room temperature. Loosely cover the ramekins and refrigerate at least 3 hours or overnight.
- 8 Just before serving, sprinkle the top of each crème brûlée with an even layer of sugar (about 1 1/2 teaspoons per ramekin). Working with one ramekin at a time and using a kitchen blowtorch, move the flame continuously in small circles over the surface until the sugar melts and lightly browns. Serve immediately.

#### Notes

- 1 A tea pot or tea kettle makes filling the baking pan with hot water much easier.
- 2 A slotted metal spatula works well for transferring the ramekins to the cooling rack.

Find it online: <https://tamingofthespoon.com/pumpkin-spice-latte-creme-brulee/>



## **FOR SALE:**

2 - Brute 44 gallon grey trash bins with lid. Food safe for fermentation. Used once.  
\$25 each.

2 - 5 gallon glass carboys. \$18 each.

4 - 15.5 gallon stainless steel beer kegs. Includes silicone bubbler. \$60 each.

Contact Kirk at 805-405-1973 or  
[kirkbloom@gmail.com](mailto:kirkbloom@gmail.com)

## **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 test

**Also check out Facebook, website and look for the Email Blasts from Dave Lustig regarding Opportunities and For Sale items**

**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

You can download the form and send in a check:

<http://cellarmastersla.org/wpcontent/uploads/2017/01/MembershipFormRev.1.27.17.docx.pdf>

**Visit our Sponsor**

**The Home Beer/Wine/Cheesemaking Shop,**

**Serving the discerning winemaker since 1972.**

♦ The Shop Web-site: [www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)

John Daume, owner

Home Beer, Wine & Cheese Shop:

22836 Ventura Blvd,

Woodland Hills, California 91364

[www.camarillocustomcrush.com](http://www.camarillocustomcrush.com)