

JANUARY 2021

Articles:

Our New President's
Message

Meeting:

JANUARY 7TH

On ZOOM

[Look for Invite](#)

• [ZOOM Planning
Party --
JANUARY 14TH](#)

- Announcements
- For Sale
- Interesting Articles
- Photos
- Recipe

We're on the Web!

<http://cellarmastersla.org/>



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Cellarmasters LA

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President's Message

Hello Fellow Cellarmasters!

"So what can be said about the year 2020 that hasn't been said, expressed or posted on some social media platform that we can't repeat here if we are to keep our PG rating? One thing that should be said is that we were very lucky to have had Andy at the helm as we all began our journey among the icebergs that ruined so many plans that we thought we were going to do. But, as is often the case, if you want to make God(or deity of your choice) laugh - make some plans.

So, as 2021 is concerned, I wish I had some great ideas lined up for the club. But, they will have to be put on the back burner until we're all sporting our vaccine bandages on our arms. The virtual tastings that Lester and Vinemark began with us will continue as will the Zoom meetings. The postponed competition should happen later this year and maybe we can squeeze in the 2021 version closer to our original November date. I'm optimistic that this will be the year when recovery can begin and we can come out of the pandemic with some new tools to make the Club better than ever. Can we expand the virtual tastings to allow far-flung members or guests to submit wine for a Zoom monthly meeting? Can we use a hybrid Zoom/in person schedule for Thursday night meetings and Planning Parties? We'll figure it out and I hope you'll help me and the board as we go through the next year.

But whatever we end up doing, let's support our fellow Cellarmasters by buying their wines or supporting their businesses as customers. Can we also do more to support the Shop? Let's continue to look out for each other and I hope to see you on the January 7th Zoom meeting.

Mike Holland
President

Zoom Monthly Meeting

Thursday, January 7th, 2021 at 7:00PM

*A big THANK YOU to outgoing president Andy Cordeschi
For keeping us together during 2020*



WELCOME to our new President, Mike Holland!!

We are excited for the coming years activities, meetings, speakers,
Wine Competition and Cellarbration

CELLARBRATION 2020



Memories of Holidays Past



For Sale: Get a head start buying equipment.

Wine Grape Press \$300 Great condition - contact Joe DiStefano III <joed@cs.ucla.edu>

POTLUCK WINNING RECIPE

March Meeting 2018—from Renee Sikes!

Slow Cooker Beef Burgundy

Equipment:

6 quart slow cooker or larger

Ingredients
6 pieces bacon, chopped 1 large onion, chopped 2 large carrots, peeled and chopped 5 cloves garlic, minced 2 tablespoons tomato paste 3 lbs. beef stew meat or chuck roast, cut into 2 inch cubes salt and pepper 1/4 bunch fresh thyme sprigs 1.5 cups Pinot Noir 1.5 cups beef broth 2 bay leaves 2 tablespoons tapioca starch (optional for thickening liquid) 1/4 cup fresh parsley leaves, minced for garnish* Sautéed onions and mushrooms for garnish (optional)

1. Cook bacon until crisp, in a large skillet over medium-high heat. Remove the bacon from the pan with a slotted spoon and set aside. Pour bacon fat into a small bowl or a glass jar, leave enough behind to saute the vegetables, about 1 tablespoon

2. Add onions and carrots to the skillet and saute until soft, about 5 to 7 minutes, add garlic cloves and tomato paste and saute until tomato paste goes from a bright red to a brick color, about 45 seconds. Transfer the vegetables to the slow cooker.

3. Add another tablespoon of bacon fat to the skillet if needed. Generously salt and pepper the beef. Brown the beef in batches, turning to make sure all sides are browned, about 7 minutes. Transfer browned beef to the slow cooker.

4. Add wine, broth, bay leaves, thyme and tapioca starch to the slow cooker.

5. Cook on low for 8 to 10 hours.

6. Discard stems from thyme sprigs and bay leaves.

7. Adjust salt and pepper, garnish with chopped parsley and cooked bacon.

Serve and Enjoy! *Usually, Beef Burgundy is topped with a delectable garnish of sauteed onions and mushrooms. If you wish to do so, you can saute 1 cup of pearl onions and about 10 ounces of white mushrooms in butter.



NEW YEARS RESOLUTION: ATTEND CELLARMASTER MEETINGS MONTHLY



Also check out the Cellarmasters great YouTube videos,

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.

John Daume, owner

Home Beer, Wine & Cheese Shop:

22836 Ventura Blvd, Woodland Hills, CA 91364