

DECEMBER

2022

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**CELLARBRATION
SATURDAY DEC 10**

We're on the Web!

<http://cellarmastersla.org/>



Please LIKE Us on
FACEBOOK

Cellarmasters LA

Nancy Hammoudian, editor

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President's Message

Dear Cellarmasters,

As 2022 closes, it is hard to say what have been the best moments of this year as we have clawed our way away from the Pandemic that forced us to be apart. The return of the club meetings in May? Derby Day at Kristen and Anthony's? The Syrah tasting and Dave & Nancy's? The group grape buys organized by Kristen and Ralph (thanks to both of you)? I hope that one or more of these made your list of highlights.

The club finances are strong thanks to your generosity and the guidance of Mark and Robin Dawson, our treasurers. Your donations to our Garigiste page for reselling to members has been a good part of our fundraising over the last two years. Thank you to the buyers as well.

A major goal for the next leadership team will be to increase our membership. I hope everyone will bring their ideas, energy and passion to expanding the value to all members of Cellarmasters and support Dave Lustig and the 2023 board as they carry on the mission of the club: grow better grapes - make better wine - enjoy with others - repeat.

So let's end 2022 at the Topanga Community Center on December 10th from 5pm to 10pm with that overdue Cellarbration we've deserved. Details on the website and newsletter. Hope to see you all there.

Mike Holland, President

CELLARMASTERS
of Los Angeles

'Cellarbration' 2022

Saturday, December 10th 5-10:00 PM

Like last year's event, this will be in a Cocktail Party format, conducive to mingling!

Haute hors d'oeuvres--think Tapas & substantial finger nibbles...

If your last name starts with A-P, please bring Tapas/nibbles/appetizers to serve 6-8.

Please consider including a veggie option

If your name starts with Q-Z, we love dessert!

Bring your own glass--no giveaway this year

Bring a bottle or 2 of wine to share

We will also have a wine exchange--bring a festively wrapped bottle...

\$20 per person/\$35 per couple

RSVP by December 5th @
Cellarmastersla.org

SEE YOU @ TOPANGA COMMUNITY CENTER!
1440 N Topanga Canyon Blvd. Topanga

49th Annual US Amateur Winemaker Competition

Held at Camarillo Custom Crush Winery on November 12-13, 2022. Entries received from all over the USA
Check out the results at <https://cellarmastersla.org/>



Thank you judges, servers and committee for making the competition a successful event!



Cellarmasters Holiday Special

Happy Holiday's from Caldeaux Wines

Our Holiday Sale for our Cellarmaster Friends and friends of friends...available until Dec 11, 2022

Order directly via email. Pick up only by Dec 11, 2023.

\$99 for 3 bottles

\$168 for 6 pack

\$300 a case

Cheers! Suzy and Jeff
Visit Caldeaux.com



Courtesy of Steve Galvin:



Antioxidant Flavonols Linked to Slower Memory Decline

Summary: *Increasing consumption of food and drinks high in antioxidant flavonols helps slow memory and cognitive decline, a new study reports.*

Source: AAN

People who eat or drink more foods with antioxidant flavonols, which are found in several fruits and vegetables as well as tea and **WINE**, may have a slower rate of memory decline, according to a study published in the November 22, 2022, online issue of *Neurology*.

“It’s exciting that our study shows making specific diet choices may lead to a slower rate of cognitive decline,” said study author Thomas M. Holland, MD, MS of Rush University Medical Center in Chicago

Story continues at: <https://neurosciencenews.com/flavonols-memory-decline-21922/>

NEW YEAR, NEW BOARD

WHAT WOULD LIKE TO SEE HAPPEN AT THE BEYONDS AND OUTSIDE ACTIVITIES?

NOVEMBER MEETING HIGHLIGHTS

At this last meeting we had Cellarmasters that haven't visited in a while and some visitors. We even enjoyed seeing Greg O using the hybrid feature on Kristen's phone. Always great discussions, great company and an outstanding potluck.

[Stop by January 5th for our regular meeting to meet the new President and Board members.](#)



Best potluck dish won by Leslie Buffum





Recipe that was a great contender from our November 3, 2022 Meeting Thank you Chef Kristen Shubert:

Pumpkin Creme Brulee

Recipe courtesy of Gale Gand

Show: Sweet Dreams Episode: Holiday Show



Total: 4 hr 15 min

Prep: 45 min

Cook: 3 hr 30 min

Yield: 4 servings

Ingredients:

- 1 1/2 cups heavy cream
- 1/2 cup whole milk
- 1/8 teaspoon cinnamon
- 2 pinches nutmeg
- 1 pinch ginger
- 1 pinch ground cloves
- 4 egg yolks
- 1/2 cup granulated sugar
- 1/4 cup canned pumpkin puree
- 1/3 cup coarse sugar or raw sugar

Directions:

- 1** Preheat the oven to 300 degrees F.
- 2** In a medium saucepan, heat the cream, milk, cinnamon, nutmeg, ginger, and cloves over medium heat, stirring occasionally, just until it comes to a boil. Immediately turn off the heat and set aside to infuse at least 15 minutes. In a large bowl, whisk the egg yolks with the granulated sugar. Whisking constantly, gradually pour in the hot cream mixture. Whisk in the pumpkin puree. Pour the mixture into 4 ovenproof ramekins and arrange in a hot water bath. Bake in the center of the oven until almost set but still a bit soft in the center, 30 to 40 minutes. The custard should "shimmy" a bit when you shake the pan; it will firm up more as it cools. Remove from the water bath and let cool 15 minutes. Tightly cover each ramekin with plastic wrap, making sure the plastic does not touch the surface of the custard. Refrigerate at least 2 hours, and up to 24 hours.
- 3** When ready to serve, preheat a broiler to very hot (or fire up your kitchen torch). Uncover the chilled custards. Pour as much coarse sugar as will fit onto the top of 1 of the custards. Pour off the remaining sugar onto the next custard. Repeat until all the custards are coated. Discard any remaining sugar. Place the ramekins on a baking sheet or in a roasting pan and broil until the sugar is melted and well browned, 1 to 2 minutes. Let cool 1 minute before serving.



Dave & Nancy's trip in October 2022 from Durnstein,
where there were still grapes hanging.



Look - For SALE ITEMS & INFO AT cellarmastersla.org & our FB Page



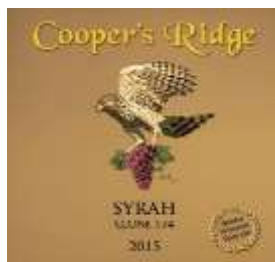
Also check out the Cellarmasters great YouTube videos, Facebook, website and look for the Email Blasts from Dave Lustig regarding News, Opportunities and For Sale items

Renew your membership or signup online.

Link is at www.cellarmastersla.org

Make sure you've either paid through the website via CC or Paypal
your check to Mark & Robin Dawson, 1948 Stow St., Simi Valley, CA 93063.

OPPORTUNITIES TO SUPPORT OUR CELLARMASTERS



The Home Beer Wine Cheese Making Shop

DKKD Staffing - Diane Krehbiel

Please keep DKKD Staffing in mind if you know people looking for a new job.

The Wood Working of Greg Smith

Jewel Gallery in Burbank, Fine Jewelry & Repairs- Vrej & Nancy Hammoudian

(Please let the editor know of your business that we can support)

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