

**AUGUST**

**2023**

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We're on the Web!

<https://cellarmastersla.org/>

**You Tube**



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Cellarmasters LA

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Contributions from

Kristen Shubert

Lynda Lo-Hill



**President's Message**

Hey all!

August! Are you ready for harvest?

Although if you looked at my backyard vines you wouldn't conclude this, but harvest is right around the corner! I've harvested SoCal grapes in August before.

Still time to buy a Ventura Harbor Cruise ticket and go for the sunset sail with our fellow winemakers from CCHVA - plus no corkage dinner afterwards. August 12.

This meeting (August 3) we will use the Super Slide Show for the basics of red winemaking. Hopefully I can find the old slide show...and get it ready in case we have any Zoom-ers. After Harvest comes testing! I will leave you all in the competent hands of Lynda Lo-Hill next month (September 7) while I duck out for a brief vacation.

Planning Party is August 10 (taking ideas on the December 2 Cellarbration) and we will have a brief Competition Zoom on the 17<sup>th</sup> which will focus on inventories of consumables and such.

Don't forget to water your vines *ahead of* severe heat.

dave

President

**Thursday AUGUST 3, 2023 at 7pm**

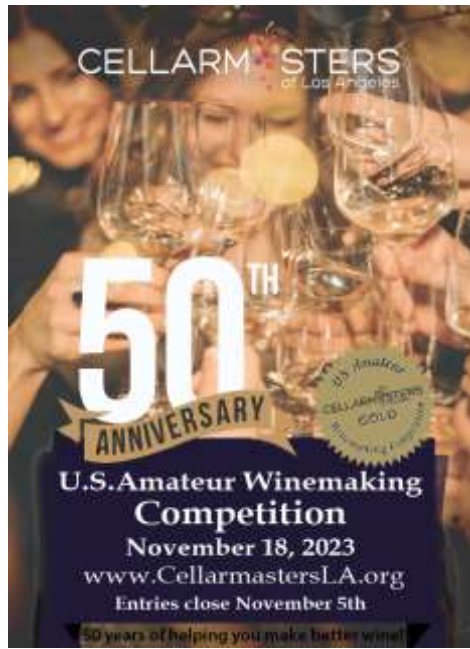
**Making RED Wine & Get ready for Harvest**

**Slide Show Presentation by Dave Lustig**

Home Beer, Wine & Cheese Shop: 22836 Ventura Blvd,  
Woodland Hills, CA 91364

**Potluck theme: Summer "Cool" Food,  
Salads, Appetizers**

**If you aren't attending in person meetings, you are missing out on the  
valuable information, great potluck, good wine and great conversations**



### 2023 CELLARMASTERS CALENDAR OF EVENTS

#### \*\*\*Wine Competition Planning Meetings- The 3rd Thursday of the Month\*\*\*

**August 3-** Monthly Meeting - Making **Red Wine** with Dave L

**August 10-** Planning Party

**August 12-** Ventura Harbor Cruise and Dinner with Central Coast Vintners Assoc. Details below.

**August ?** - Dinner at Café Bizou, date and details to follow

**Sept 7** - Monthly Meeting - Testing your wine for pH, total acidity, and SO<sub>2</sub>. Why, what it means, and how it helps you make better wine. Lynda Lo-Hill

**Sept 14** - Planning Party

**October 5<sup>th</sup>** - Monthly Meeting - Additives: What can you add to wine to improve mouth feel, balance, etc. Come and find out. Dave L.

**October 12** - Planning Party

**November 5<sup>th</sup>** - Monthly Meeting - Harvest Wrap-up

**November 12<sup>th</sup>** - Planning Party

**November 18 & 19** - 50<sup>th</sup> Annual Amateur Wine Making Competition

**December 2** - **Cellarbration- Holiday Party - Wine, Music, Food, Raffle and Holiday FUN!!**

## August 12<sup>th</sup> VENTURA HARBOR CRUISE



We have been invited to join the **Central Coast Home Vintners Association** to meet for a relaxing harbor cruise, followed by dinner in the harbor at The Greek. Jennifer Jeffries, President of CCHVA, reached out for a meet & greet opportunity for our two clubs, which resulted in meeting half-way between our memberships in Ventura. The cruise leaves the dock at **6:00pm on Saturday, August 12<sup>th</sup>**. **Island Packers charges \$18 for the cruise, \$16 for seniors 55yrs+,** purchase tickets on their website at <https://Islandpackers.com/ventura/> or call 805-642-1393. Scroll down to “View schedule/reserve trip”, choose “harbor cruises”, August 2023, August 12, “add to itinerary”, create account and pay. You will receive info on the departure location, cancellation policy, attire, etc. on your payment receipt. Cruises will sell out!! (Cash bar and snacks are available on the cruise.)

The Greek has agreed to allow us to share our wines with them for dinner at 7:00pm, after the cruise. Reservations are made. Dave and Nancy love the Greek - the owners are wine lovers and are happy to have us! Check out the extensive menu at <https://www.thegreekventura.com> Thanks to Bill O’Neil who put us in touch with CCHVA! Thank you for supporting Cellarmasters events!

## August Meeting Highlights



Another informative meeting in July. Dave L. lead us through the White Wine making process.

### **Potluck Winning Recipe**

### **Maria Koek's Meatballs in a Marinara Sauce**



## *Cellarmasters August Board Meeting & Planning Minutes*

### *July 13, 2023*

Attendees: Dave Lustig, Nancy Scott, Joan Reiss, Juanita Schmidt, Mark and Robin Dawson, Fred Shaw, Robert Crudup and Gregg O.

Treasures and Membership report: We made \$7 on Carpinteria Wine Tasting Event. Our bank account balance is \$9041.

Mark D. has filed the required forms to the IRS for this year. California also requires an addition form to be filled out which is not due til later in the year.

There is a Google program that the board is looking into for website perks and advertising that might work for us.

Garagiste follow up. Mark and Robin have not received names of the people who are to receive free membership. Kristen needs to send their names, emails, and phone numbers to Robin and Mark for entry into the database so they will get the next newsletter.

Monthly meeting feedback - need to have a more hands on meeting. Last meeting was over the heads of newbies. Dave will improve on the next meeting and have more information and materials available. He will also have a presentation.

Ventura Harbor Cruise is a go. Please make sure you contact Kristian Shubert if you have purchased your ticket.

Website update: Gregg O. asked for help maintaining the web site as he is too busy to give it the attention it needs. Dave L., Kristen S., Mark and Juanita volunteered to meet with Gregg to be trained on WordPress and how to make updates on the site so more than one person can post, and update as needed. Date to be set. This meeting will be held in August due to travel and availability.

Status: The calendar function is not working and until we can figure out why, upcoming information will be manually entered into a "What's ahead" section on the front page.

November 18 & 19 – Wine Competition. Committee for this competition are meeting the 3<sup>rd</sup> Thursday of every month and will continue until the competition. If you are interested in being on this committee, contact Michael Holland, Gregg O., and/or Dave Lustig. There is a lot to be done to ensure that this year we have a lot of entries and all the other volunteers such as judges, stewards, set-up and tear-down crews, glass washers, and so on, to cover the competition.

Robin D. is working on a database of judges and stewards for the competition, so we always have the latest information available. Robin is working on the steward list now.

Advertising information. Due to Mark Dawson no later than July 22<sup>nd</sup> for submittal to Winemaker Magazine. Nancy Scott is modifying the file for the next release. Nancy/Dave will reach out to Matt Abbe for Illustrator file.

December 2 – Cellarbration. Mark your Calendars. A committee will be forming soon to start planning our party of the year. We are planning on bringing back the raffle, and the full-on event as we had before the pandemic. We will be asking for volunteers!

Notes by Juanita Schmidt

## New Zealand Tasting in Carpinteria hosted by Fred and Lisa

This annual event is always a sellout.

Here is a great recipe for you to enjoy from the kitchen of hostess Lisa Guravitz

### New Zealand Meat Pie Recipe

PREP TIME: 1 ½ hours COOK TIME: 30 minutes

SERVINGS 6 pies

## INGREDIENTS

### Filling

- ¼ pound bacon diced
- 1 pound beef chuck cut into bite size pieces (we used London Broil)
- 1 tablespoon flour
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 tablespoon vegetable oil
- 1 onion diced
- 3 cloves garlic crushed
- 1 tablespoon Worcestershire sauce
- 1 cup dark beer
- 1 tablespoon mustard
- 1 teaspoon thyme
- 1 teaspoon oregano
- 1 cup beef stock
- 1 tablespoon cornstarch
- 1 jalapeno chopped (optional) (We didn't use)

### Pies

- 1 cup cheddar cheese grated (We forgot to add the cheese but it makes it really good)
- 1 sheet rolled puff pastry
- 1 egg yolk beaten

## INSTRUCTIONS

### Filling

1. Heat skillet or Instant Pot to sauté. Coat meat with flour, salt and pepper.
2. Add oil to skillet/Instant Pot, add beef and bacon and sauté until brown on all sides, 5 to 10 minutes. Add onion and garlic and cook for another 4-5 minutes.
3. Add remaining ingredients. If using an Instant Pot set to high pressure for 20 minutes and natural release for 10 minutes. If using skillet, bring to simmer, reduce heat to low, cover pot and cook for 1 and 1 ½ hours.
4. Remove meat from heat, add cornstarch and let cool. Refrigerate for up to two days before making pies

### Pies

1. Heat oven to 350 degrees. Roll out pastry. Use pie tin to make a circle and cut out pie tops. Make pie bottoms by cutting out circles about an inch larger than tops. Spray muffin tin with no stick cooking spray. Place bottom pastry in over-sized muffin pan. Add half cheese to bottom of each pie. Add meat mixture and top with remaining cheese.
2. Top pies with pastry tops and seal tightly. Brush with egg wash. Cook for 25-30 minutes

**Learn all about making RED wine at our August Meeting. Dave L will give us insights from his years of experience with a slide show presentation and we will have fun and good food too.**



### Where in the World do you meet up with fellow Cellarmasters???

CellarmastersLA met up at the Uncorked Wine Festival, July 22<sup>nd</sup> at the California Science Center. Lindy of Little Redhead Wine Tastings was pouring John Elway's "7 Cellars" wine. Vrej & Nancy enjoyed tasting under the Endeavor Shuttle.



Commented [NVH1]:

## Farewell to Dom the Somm



Dominic Menton, will always be known as “Dom the Somm” to anyone who met him or knew him. He always had a smile for you, whether he was at the Paso Robles facility, the Ontario facility, or downtown at the historic San Antonio Winery. The Cellarmasters Wine Walk on April 22<sup>nd</sup> began with Dominic hosting a private tasting of the Bordeaux varietals that are in the blend, *Stormwatch*. Full of information, and giving us some special perks, just chatting with him was a pleasure!

Last week, we received some very distressing news; Dominic had passed away unexpectedly. Dominic had been with San Antonio winery and the Riboli family for twelve years; he was an icon in the local wine industry. There will be a public Memorial at the San Antonio location, 737 Lamar St., on Wednesday, July 26<sup>th</sup>, from noon - 4:00pm.

**Look - For SALE ITEMS & INFO AT [cellarmastersla.org](http://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**

**If you haven't yet**  
**Renew your membership or signup online**  
**Link is at [www.cellarmastersla.org](http://www.cellarmastersla.org)**

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

### 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 with a credit card via PayPal.

The link to pay 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 print versions. A \$30 value! The digital version is offered at a 50% discount for club members.
- ✓ 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>

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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

