

The Wine Press

Brown's Bits & Bytes...

Volume 35, Issue 6 ~ June 2011

It's that time of year when members of the Orange County Wine Society don their running shoes and don't stop for a breath until mid-August. Or at least it seems that way. As you read this article, you probably just finished volunteering for one of the myriad of tasks associated with the Orange County Fair Commercial Wine Competition. An incredible number of volunteers are necessary to support this enormous undertaking. The Competition Committee, led this year by David Hirstein, has been working diligently since January preparing for this weekend's event. From cataloging to verifying to drying glasses, the number of volunteer

hours involved numbers into the thousands. Without the efforts of our membership, this event simply wouldn't be possible. A huge thank you and congratulations to all of our volunteers for a job well done!

Keep those running shoes on! The week following the Commercial Competition is the Orange County Fair Homewine Competition. This is a great event and if you aren't a part of it this year, be sure to volunteer next year. This is a great opportunity to meet members of the OCWS Winemakers Group as well as non-commercial

winemakers from around the state. You also are able to taste some amazing wines!

The third weekend in June is the sorting of the wines from the Commercial Wine Competition. Extra pairs of hands are always welcome, so if you find that you have some time available on Saturday, June 18; let me know—we would be glad to have your assistance.

Don't untie the laces of those running shoes just yet! During the

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Gold Medal Mini-Tasting

Gold Medal Mini-Tasting
Saturday, July 9, 2011
6:00 to 9:00 p.m.
OCWS Members' Homes

The next Mini-Tasting is the big one and your first chance to taste some of the Gold Medal wines from this year's Commercial Wine Competition. It will be on Saturday July 9. The tasting will feature different varietals










that won Gold Medals. We try to obtain as many Four-Star and Chairman's Award winners as possible. This event is always a sell-out, so please sign up early.

Host sites and directions will be announced to those attending approximately one week prior to the event. We try to place you at the location nearest your home or to accommo-

date your site-specific request. However, your assigned host site is also based on the order in which your sign-up is received in the OCWS office. We need more hosts than usual for this event so if you are interested in being a host, call Janet Hammond at 714.708.1636. If you serve as hosts, you attend

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June 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 	2 	3 	4 
5 	6	7	8	9	10	11 
12	13	14	15	16	17	18
19	20	21	22	23	24 	25 
26 	27	28	29	30		

June

- 1 - 2 Wine Bagging Parties / Move wine to Hilton Hotel / Set-Up for Commercial Competition ~ Details TBA
- 3 - 5 Commercial Competition ~ Hilton Hotel ~ Costa Mesa
- 11 Homewine Competition ~ OC Fair & Event Center ~ Details in newsletter
- 24 - 26 Barrett-Jackson Auto Auction ~ OC Fair & Event Center

July

- 9 Winemaker Group Quarterly Potluck and Wine Tasting ~ Details in Newsletter
- 9 Gold Medal Mini-Tasting ~ OCWS Members' Homes ~ Details in Newsletter
- 15-31 The Courtyard Activities ~ OC Fair & Event Center

August

- 1-14 The Courtyard Activities ~ OC Fair & Event Center

September

- 9 Annual Business Meeting ~ Details TBA

October

- 14 Monthly Meeting & Tasting ~ Details TBA
- 22 Mini-Tasting ~ Details TBA
- 23 Chili Cook-Off ~ The Courtyard ~ OC Fair & Event Center ~ Details TBA

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The Wine Press is the official newsletter of the Orange County Wine Society, Inc. If no one procrastinates too much, it is published monthly. The opinions expressed herein are those of the editor unless he can find someone else to blame.

The OCWS welcomes your letters and comments. All topics from complaints about the organization, to questions about wine and winemaking may be addressed. Send to: OCWS, Attention: Editor, *The Wine Press*. Your name can be withheld on request.

The OCWS is a non-profit, 501(c)(3) educational organization incorporated under the laws of the state of California with its principal place of business in Costa Mesa, California. For your convenience, our office is staffed five days per week along with our 24-hour answering and facsimile machines. Additionally, the OCWS has a web site with email and secure event sign-up capability. Visit us online at www.ocws.org.

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Brown's Bits & Bytes (Cont'd)

(Continued from page 1)

fourth weekend in June, we will again be working with the Fair as they host the Barrett-Jackson Automobile Auction. This is a great opportunity for us to demonstrate our participation as a member of the Orange County Fair & Event Center Family. This year, we expect to pour wine for the two major days of the auction.

Once June concludes, we take a small break to enjoy 4th of July festivities and of course, the Gold Medal Mini-Tasting. This tasting is always a membership favorite, so sign up early to ensure your attendance. All of the wines presented will be gold medal winners from this year's competition so expect a great evening of wine and delicious food prepared by our members to accompany the wines.

I hope you kept those running shoes near you because in mid-July the Fair begins! Serving in The Courtyard is an extremely rewarding experience. It provides us an opportunity to meet, promote, and increase the knowledge of wine to the general public. Many of our members have joined after spending some time in The Courtyard and seeing the fun that we have. Income from the Fair helps to defray our expenses from sponsoring the Wine Competitions.

OK, now you can untie those running shoes, sit back, relax, and consider running for the Board of Directors for next year. Each year, three directors retire and are replaced by three new members. Being a part of the Board is a wonderful and rewarding experience. If you have questions about becoming a candidate, ask any Board Member or even better, contact Craig Rowe, this year's Election Chairman. See his article in this newsletter for more details.

Please remember to drive slowly and carefully on the Fairgrounds as there are many events occurring simultaneously often involving small children. When participating in wine events, we receive many requests that members do not wear perfumes as it disrupts the enjoyment of the bouquet of the wines. Finally, remember to drink and drive responsibly.

I look forward to seeing you at our upcoming events.

Leslie Brown

Gold Medal Mini-Tasting (Cont'd)

(Continued from page 1)

the Mini-Tasting for free. The cost to attend this tasting is \$25 for members and guests.

Each person attending is requested to bring a potluck dish (appetizer, entrée, side dish, or dessert) to serve a small portion for up to 18 people. Please call your host site with your food selection to assure diversity in food pairings with the wines. As usual, there will be a special bottle of wine that evening as a prize for Chef-of-the-Evening. Our winning Chefs-of-the-Evening may have their recipe published on the OCWS website.

To attend, just complete the sign-up in this newsletter or on the OCWS website. We are planning a maximum of six sites so the limit is 96 attendees. Due to the advance purchase of wines you will not be refunded your money if you cannot attend unless there is a waiting list. The cut-off date for event sign up or cancellation is Wednesday, June 29.

Due to high attendance at our Mini-Tasting Programs we encourage you to sign-up early as some sites tend to fill quickly.

Bon Appétit,

Sam Puzzo & Jim Beard
Co-Chairpersons

OCWS Wine Education

It's good to re-emphasize the OCWS charter from time to time, and to toot our own horn!

"The Orange County Wine Society, Inc., is a rapidly-growing non-profit educational corporation whose purpose is to promote the knowledge and understanding of wine. To this end, the Society functions to enhance the knowledge of winemaking, viticulture, and the appreciation of wine. The Society acts as the co-sponsor and main support group for the Orange County Fair's largest Commercial Wine Competition and the Homewine Competition."

To this end, the OCWS provides a large amount of education throughout the year. Our audiences have included OCWS members, the public, and schools.

Here is a list of some, but not all of the educational events we have conducted in the past year. At the Orange County Fair, courses given to the public by OCWS members on wines and pairing:

- ◆ Cabernet Sauvignon
- ◆ Chardonnay
- ◆ Cheese & Wine Pairing
- ◆ Fortified Wines
- ◆ Homewine Overview
- ◆ Meritage Wines
- ◆ Pinot Noir
- ◆ Santa Lucia Wines
- ◆ Spanish / Portuguese Varietals
- ◆ Sparkling Wines
- ◆ Zinfandel.

The OCWS Winemakers Group feels that education is critical and we are always giving and receiving training that is open to all OCWS members. Here is a list of events from the past year:

At OCWS Monthly Tastings:

- ◆ American Viticultural Areas
- ◆ Effects of Oak in Wine
- ◆ Wine Faults.

At OCWS Winemaker meetings:

- ◆ Beginning Winemaking
- ◆ Backyard Vineyards
- ◆ Filters and Pumps
- ◆ Wine Lab: Measuring SO₂
- ◆ Malolactic fermentation and Acid
- ◆ Wine Blending
- ◆ Wine Judging.

To California State University Fullerton (and scheduled to present to University of California Irvine):

- ◆ Wine Essentials, and Home Winemaking.

The OCWS Winemakers also attend a lot of training and hands-on experiences, including:

- ◆ "Wine Faults" at Cal State Fresno's Enology School
- ◆ Wine Barrel Manufacturing at Demptos Cooperage in Napa
- ◆ Commercial Vineyard Tour and Wine Blending at Stillwater Winery and Vineyard in Templeton
- ◆ Wine and Port making at Galleano Winery in Mira Loma
- ◆ Sherry making at Rancho De Philo in Rancho Cucamonga
- ◆ Wine making at Filippi Winery in Rancho Cucamonga
- ◆ Sparkling Wine making at Thornton Winery in Temecula

If you would like to learn more about wines and these activities, please contact Kevin Donnelly at kjd_ca@hotmail.com or 714.457.7229.

Kevin Donnelly

Membership ~ “Who’s New?”

The Orange County Wine Society extends a warm welcome to our newest members whose membership was approved by the Board of Directors at the May Board meeting...

*Bill Forsch and Noel De Sota
Barbara Gormly
Chad and Linda Kearns
Gil and Marta Mahlmeister
Douglas Mears and Carrol Caldwell
Gail Thompson*

Did you know that most people discover the OCWS at the Orange County Fair? This year’s fair is coming up and we need your help staffing The Courtyard. It’s fun, rewarding, and a great way to meet your fellow Wine Society members. Courtyard wine servers must attend and successfully complete an Alcohol Server Training (TIPS) class. See the article in this month’s newsletter for more information.

Our Spring Membership Drive continues with 38 new members since February 1. Sign up the most new members by June 30 and win two tickets to this year’s Annual Barbecue and two tickets to the 2012 Wine Extraordinaire. Right now, the leaders are Kris Julin and Kathy Krieger!

As of the May Board of Directors’ meeting, there are 948 members with 370 dual and 208 single memberships.

Ed Reyes
Membership Chair

Alcohol Server Training

Tick, Tick, Tick, no it’s not the crocodile from *Peter Pan*, it’s time running out to schedule Alcohol Server Training for the 2011 OC Fair. The last class is being held this month. If you don’t sign up for this class you will not be able to volunteer in The Courtyard. If you were certified in the Alcohol Server Training (TIPS) class in 2008 and you are planning on volunteering to pour wine at The Courtyard during the Fair this year, you will need to take the class again. If you have never taken the Alcohol Server Training (TIPS) class you will need to attend and successfully complete a training class.

The OC Fair starts on Friday July 15 and ends on Sunday, August 14. As a concessionaire at the OCF, the OCWS must adhere to contractual requirements established by the OC Fair Board of Directors and Staff. Before any of us can work in The Courtyard during the Fair, everyone must be “professionally trained and certified in alcohol awareness techniques.” Once this class is completed successfully, a volunteer is “certified” for three years. The Alcohol Server Training sign-up form can be found in *The Wine Press* as well as on the website.

Please use this form to indicate your availability to attend the training and either mail or fax the form to the office at 714.546.5002. When indicating your first choice and second choice dates the second choice date cannot be prior to the first choice date. Remember, there needs to be at least ten attendees for the class to be held. The classes are held in the Administration Building of the OC Fair & Event Center in the Orange County Room. Unfortunately, we are not permitted to have food in the room and we are asking you to please eat before you come. This is a new location for the training and will be more convenient as you enter the fairgrounds at Gate 4 and can park in front of the building. Confirmations are mailed out one week prior to the class.

If you have any questions about the alcohol server training, please call Karen Ward at 714.342.1557. If your call is blocked, enter *82 then the number or email her at karen@ocws.org. See you at the Fair!

Karen Ward
TIPS Trainer

2011 Orange County Fair ~ “The Courtyard”

The 2011 Orange County Fair is fast approaching and planning is continuing for our annual, number one fundraising effort, The Courtyard. The Orange County Fair starts on Friday, July 15, and ends on Sunday, August 14. As last year, this schedule includes four full weeks and five weekends. Income received at The Courtyard helps the OCWS fund our two OCF Wine Competitions (Commercial Competition and Homewine Competition), OCWS administrative expenses, and our Scholarship Program.

“Let’s Eat” is the theme of the 2011 Orange County Fair. Whether you are a new volunteer or a veteran of The Courtyard, this is your opportunity to experience the Orange County Fair while helping our OCWS staff The Courtyard. Again this year, we will be conducting Wine Seminars each Saturday and Sunday afternoon at 3:00 and 5:00 p.m. Also, the Winemakers Group will be conducting free Saturday seminars at 12:00 noon in The Courtyard.

As a concessionaire at the Fair, all OCWS volunteers must be “professionally trained and certified in alcohol awareness techniques.” Individuals who took TIPS training in 2009 and 2010 have fulfilled the requirement for this year’s fair. New OCWS members and members who completed TIPS training in 2008 are required to take 2011 TIPS training. The Alcohol Server Training sign-up form can be found at the end of *The Wine Press*. Please use this form to indicate your availability to attend training. If you have any questions about alcohol server training, please call Karen Ward at 714.342.1557. If your call is blocked, enter *82 then the phone number or email her at Karen@ocws.org. New trainees will need to have their picture taken following TIPS certification.

Located within the OCWS Website, please find The Wine Courtyard Sign-Up form for volunteering at The Courtyard. Included with this form is the Server Responsibility Statement. Kindly review and sign this statement and return with the sign-up form to the OCWS Office. Please take this opportunity to sign up now as a Courtyard volunteer. Every effort will be made to assign you to shifts and duties that you select. You can assume that your requested shifts will be assigned unless you are notified of a conflict. You will be called only if your requests cannot be honored or you are needed on a different shift or position. All volunteers are expected to be Servers. Stewards and Cashiers require previous experience so veteran volunteers are encouraged to sign-up for those positions. Also please indicate your parking needs whether they are for each of you (Per Member) or for both members (Per Membership). Handicap parking is reserved for only those members who possess a permanent handicap parking permit and cannot board the buses from the parking lots.

All available shifts are noted on the sign-up form and all schedules are similar to last year. Members are requested to work at least three shifts

during the Fair. Historically, certain shifts are hard to fill. These understaffed shifts tend to be Wednesday, Thursday, and Sunday nights. When submitting your sign-up form, please consider volunteering for one or more of these shifts. This year, we are going to continue staffing an “Express Bar” from 5:00 to 9:00 p.m. daily. An 8-oz. glass will be served for \$8. No tastes or drink tickets will be honored at the Express Bar. This venue is designed to speed up the serving process for Fair customers who are attending the concerts. Therefore, we will need only four volunteers to staff this function including two servers, a Cashier, and Steward. When you sign up, please consider this area. New this year, will be a Premium Wine area. These award-winning wines will be served on the award side of the counter.

Assignments will be made on a first-come basis so return this sign-up form as soon as possible, but no later than June 30, 2011. The availability of shifts will be periodically posted on the website so check this form for the availability of your desired shifts. A separate letter mailed the end of June or the early part of July will confirm your final assignments. This letter will also include your picture badges and hanging parking passes and a copy of the parking instructions and The Courtyard Volunteer Procedure.

Remember, when submitting your volunteer request, please (1) Fill out The Courtyard sign-up form completely, (2) Sign the Server Responsibility Statement and (3) Complete the Alcohol Server Training form, if needed, and send all of the above to the OCWS Office.

Please contact Larry Graham at larrygraham@cox.net or 949.551.0155 for questions concerning assignments or special needs.

See you at the Fair!

The Courtyard Committee

Winemakers Group Newsroom

April Quarterly Potluck and SO2 Testing

The quarterly Potluck and SO2 testing was held at the home of Donna and Bryan Skelly on Saturday, April 30. Jerry and Kim Guerin conducted SO2 testing on 43 samples of wine, assisted by Eddie Petros and other winemakers. The potluck and business meeting followed with a feast of delicious home cooked dishes, accompanied by about 35 bottles of wines, most of them made by members of the Winemakers Group... ahh...the makings of a very enjoyable afternoon around Donna's and Bryan's backyard pool.

Many thanks to Donna and Bryan Skelly for sharing their gorgeous home for this event. We especially remember Bryan for preparing that wonderful barbecue turkey. All of the food had to be good as there was not much left afterwards.

Homewine Competition Stewards Needed

Saturday, June 11, 2011

7:30 a.m. to 3:00 p.m.

Building 18 (Hanger Building)

OC Fair & Event Center

This is your last chance to sign up to be a steward at this year's Homewine Competition.

As a steward, you will be provided a continental breakfast and a catered lunch. During lunch and after clean-up, you are invited to join the judges and winemakers in tasting the Award-Winning wines. No experience, no problem! We will be happy to have you. Just indicate such on the Steward Response form and we will match you up with an experienced partner. We also need people to help dry glasses if you don't want to serve the wines. Many thanks to those of you who have already signed up!

Time is running out fast! Please email or call Jim Hume at wwine99@yahoo.com or 714.377.7734, as soon as possible so you can join us in the fun.

SO2 Testing

Saturday, July 9, 2011

11:00 a.m. to 12:30 p.m.

Our next SO2 wine testing will be from 11:00 a.m. to 12:30 p.m., before the Potluck starts at the McCormick's. This continues to be a very important service we do for the group so each winemaker knows how much sulfite to periodically add to the wines for protection against unwanted bacteria and yeast.

Winemaker's Potluck and Wine Tasting

Saturday, July 9, 2011

1:00 to 5:00 p.m.

Robin and Rich McCormick Residence

147 Agate Street

Laguna Beach 92651

The Winemakers Group will have their next Potluck and SO2 Testing on Saturday, July 9, from 1:00 to 5:00 p.m. We will be doing a review of the programs for the remaining year.

Please let Jerry Guerin know (jeromeguerin@earthlink.net or phone 949.642.8682) if you are going to have wine tested and the quantity. This is important to insure that we have enough supplies to do the testing. In the past, some would bring samples without letting us know and we were unable to accommodate everyone. The normal fee continues to be \$3 per sample for those who give Jerry advance notice of the number of samples to be tested. There will be an additional charge of \$2 for any additional wines tested not originally scheduled as time and supplies allow.

Bring your favorite main dish, appetizer, salad, side dish, dessert, and a bottle of wine to share. Plates, napkins and tableware will be furnished. We will be able to heat up any food if needed.

RSVP: If you plan on attending, please call or e-mail your reservation to Jim Graver at 949.581.9599 or winemaster72@earthlink.net so that we can plan accordingly. Make your reservation early. Don't wait, do it now. It's never too early.

Future Programs Planning

During the April Potluck, many items were discussed for programs or activities for the remainder of the year.

- ◆ Mike Salas is looking into a program about wine adjustments with Vinquiry for a June program after the competition.
- ◆ Jerry Guerin will look into the possibility of a wine program with San Antonio Winery. We have had some educational programs with them in the past.
- ◆ Kevin Donnelly is working on a seminar about yeast and the different types that are used.
- ◆ Jim Graver will plan a Wine Blending Workshop for October.

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Wine Auction & PYOL Wrap-Up

Wine Auction, Saturday, May 7 - Done!
PYOL, Sunday, May 22 - Done!

The OCWS Cellar has now been cleared of all the 2010 Competition wine and many of our members are now content with their own cellars filled with their new silent and verbal auction conquests.

Each year, the OCWS recognizes the Wine Auction's top spenders. These are the brave men and women who raid their 401k's and IRA Accounts. Those retired couples that gather up their children's inheritance, only to convert it into liquid gold, and the few who go directly to their children's piggy banks with sledge hammer in hand in the hopes of obtaining those special auction lots.

We warmly thank and recognize this year's Top Big Spenders! Each will receive complimentary tickets to the 2012 Wine Extraordinaire event.

*CK and Laurel Allen
Richard Okinaka
Ron and Donna Phelps
Bill and Kathy Schymick
Charles and Connetta Gustafson
Stacey and Wendy Taylor
Julie and Doug Simpson
Ed Reyes and Debbie Renne
Richard Riley and Linda Martin
Rich and Robin McCormick
David and Gail Hirstein
Eberhard and Mary Anne Neutz
Robert and Mary Thomas
Kevin Coy
Dan & Cherie Deeble*

Of course, both events couldn't possibly have been so successful without the countless volunteer hours of our Cellar Crew. The Auction and PYOL demand the sorting, bagging, boxing, and cataloging of over 8,000 bottles of wine. We started in December and ended in May. Thank you to Dennis and Carol Esslinger, Charley Owen, Jack and Shirley McManus, Greg Hagadorn, Richard Ward, Karl and Virginia Kawai and...God Bless him...Wayne Huson.

Additionally, there are many, many volunteers who donated their time with event planning, food preparation, computer support, registration, and check-out. Kathy and Claude Fusaro, Robyn and Dean Strom, Vivien Owen, and Virginia Kawai worked diligently filling everyone's appetite with delectable appetizers, Italian pasta, bread, salad, strawberries, and Tiramisu. I don't think anyone went home hungry this year! Charley Owen and Dennis Esslinger, as always, another great job with set-up for both events. Megan and Paul Peal, thanks for coordinating the auction

bid-pulling crew. A large thank you also to our Verbal Auctioneers, Rich Skoczylas and Larry Graham. And to all of those I have not mentioned, thank you, thank you, thank you!

The Wine Auction and PYOL have been consistently successful fundraisers for the OCWS—funds which help pay for the annual Commercial and Homewine Competitions. Thank you to all who attended this year! Thanks for bidding...and enjoy your wine!

*Kevin Coy
Wine Auction/PYOL Coordinator*

Winemakers Group (Cont'd)

(Continued from page 7)

Russian River Winemaker Campout

For the past several years, we have done a Russian River Winemaker Campout (camper, tent, or hotel), winery tours, and a program with Demptos Napa Cooperage. We are searching for someone who may have an interest in organizing the event this year. Please let Jim Graver know by June 15 as planning needs to begin before the end of the month. Typically, the Campout is held about the first week of August, from 1 to 6 days, depending how long you want to stay. It is a great time to see some of the Dry Creek and surrounding area wine country.

Early next year, we are considering doing a Wine Weekend in Paso Robles to include specific educational programs with some wineries in the area. If there is anyone interested in coordinating this program, please let Jim Graver know. We have a number of members who have done this before and will be glad to give you their information.

If you have any ideas or suggestions for other activities in the coming months, let us know. We also would like some volunteers to assist in any of these programs. Contact Jim Graver for more information.

Winemaker Magazine

Recently, we had an opportunity for new members to subscribe and current members to renew and/or extend their subscriptions to Winemaker Magazine. This was for a greatly reduced price of \$15 vs. \$25 for a renewal or \$29 for a new subscription. Fourteen members took advantage of this offer. We wish to say "Thank You" to Germain Romano who put this program together.

Winemakers Group Calendar

DATE	ACTIVITY
June 11	Homewine Competition
July 9	Quarterly Potluck, Wine Tasting, SO2 Testing
July 15 - August 14	OC Fair Winemaker Group Activities: Winemaking Seminars and Homewine Competition Exhibit
August	Pre-Crush Meeting

*For the Winemakers Group,
Rich Skoczylas*

By-laws Changes

Each year, the By-laws Committee meets to determine if any changes need to be proposed to the membership for a by-laws change or amendment. This year is no exception.

For those of you who don't know exactly what by-laws are, they are the foundation of an organization. They are like the blueprint for a house. The blueprint will show where the kitchen and bathrooms are going to be placed but they do not explain how to install the pipes for the plumbing. Therefore, by-laws don't specify how an event is going to be done or even specifically name an event (excluding the Board of Director Meetings and Annual Business Meeting and Election). When and how an event is going to run are found in the guidelines, procedures, or operations manuals. Keeping that in mind, if you have a suggestion for a Bylaw change please provide your recommended change to me by July 12.

Time is of the essence. Your recommended change needs to be reviewed by the By-laws Committee and possibly legal counsel to ascertain if the change will violate any state or federal law. If the suggestion is determined to be valid, it will be included on the election ballot for the membership to cast their ultimate acceptance or rejection. If you need to review the current by-laws, a copy is available on the OCWS website at www.ocws.org.

If you decide to submit a recommendation, please indicate:

- a. The affected article and section number
- b. The suggested change
- c. Your justification/rationale for the change

Feel free to contact me personally if you should have any questions or need help with your by-law recommendation change. My phone number is 714.964.3881. If your call is blocked, enter *82 then the phone number or you can contact me via e-mail at ocwsrichard@gmail.com.

*Richard Ward
By-law Chairperson*

An Opportunity To Support...Community, Friends, Fun

Each year, the OCWS membership elects three members to the Board of Directors. Over the years, volunteers who have made the commitment to serve as a Director have been integral to the success the OCWS has achieved in the last 35 years. As the start of year 36 grows near (October), the Election Committee is seeking members with an interest in the future of OCWS to declare their candidacy for election to the Board.

Over the years, volunteers have had many reasons when deciding to seek election to the Board. Fundamentally, we all joined the OCWS because we enjoy wine. Once a member of OCWS, though, it is easy to see there is more than just wine drinking taking place. While it may not be touted often by our group, being a part of the OCWS allows one to have fun with friends while giving back to our various communities, i.e. the California Wine Industry, young adults in need of scholarships to help them become part of the wine industry, the Orange County Fair, and of course, the OCWS membership. While supporting these community groups, members actively engaged in OCWS activities can make friends for a lifetime and have a lot of fun along the way. Directors, especially, have the opportunity to implement ideas focused on creating, improving, and promoting "Community, Friends and Fun."

Candidates for the Board can be any member in good standing who has an interest in wine. Candidates also typically have a general knowledge of OCWS activities, experience as a volunteer in some events or involvement with event committees, some organizational and teamwork abilities, and some simple budget management skills.

The overall time commitment for a member of the Board of Directors varies based on assignments and participation. The term for each elected Director is three years. All Board Members are expected to attend the monthly Board Meetings (dinner and wine are provided). Board Members will agree to organize and manage certain events and projects as assigned by the President. These responsibilities will generally average several hours per month. Board Members are also expected to attend as many OCWS events as possible. (Generally speaking, free attendance is granted for Board Member and a significant other.)

To declare your candidacy, or if you have any questions about the election process, Directors' responsibilities, or benefits of being a Director (there are several), please contact me at 949.583.0921 or email to craig_ronna@cox.net.

Questions? Ask a member of the Election Committee...

- ◆ Craig and Ronna Rowe 949.583.0921
- ◆ Bob Prill and Joanne Prill 714.692.9463
- ◆ Dean and Robyn Strom 562.714.0717
- ◆ Walt and Dolorie Thurner 562.430.5802

Craig Rowe

2011 Election Chairman

The Last Laff...

If NASA can communicate with a space station that's moving thousands of miles and hour and is thousands of miles away, why can't I walk from the kitchen to the living room without my cell phone losing a call?

A man goes in to see his rabbi. He says, "I think my wife is trying to poison me." The rabbi says, "I'll speak with her." The next day, the rabbi says, "I spent three hours yesterday talking with your wife. Take the poison."

Grocery Math: In a grocery store a cashier held up a small dairy carton and yelled to a co-worker, "How much is half-and-half?" Without a moment's hesitation the other cashier replied, "One."

A girl phoned me the other day and said, "Come on over, there's nobody home." I went over. Nobody was home. — Rodney Dangerfield

Some farmers were standing around shooting the breeze one day when the topic came around to animals and their distinguishing traits. The group agreed that the dog was probably the most loyal animal and the mule was undoubtedly the most stubborn.

Farmer Jones piped in, "You know, I believe probably the friendliest animal in all God's creation is the goose." The others wanted to know how he arrived at such a conclusion.

"Well," explained Farmer Jones, "I was out standing in my corn the other day, and a whole flock of 'em came by overhead. And, do you know, every single one of 'em honked and waved!"

A little boy watched, fascinated, as his mother gently rubbed cold cream on her face. "Why are you rubbing cold cream on your face, mommy?" he asked. "To make myself beautiful," said his mother.

A few minutes later, she began removing the cream with a tissue. "What's the matter?" he asked. "Are you giving up?"

And finally, after Monday and Tuesday, even the calendar says...W T F.

July Mini-Tasting
 "Orange County Fair Gold Medalists"
 Saturday, July 9, 2011
 6:00 - 9:00 p.m.
 All Locations TBA

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

Number of Members @ \$25 each _____

Number of Guests @ \$25 each _____

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

I would like to host a future Mini-Tasting. My residence can accommodate 16 people.

Deadline for reservations is Wednesday, June 29. All reservations must be paid in advance, either by check or credit card and may be made by mail, website, or fax. All website, or fax reservations are credit card only. Since the wine must be purchased in advance, no refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
 OC Fair Gold Mini-Tasting
 P.O. Box 11059
 Costa Mesa, CA 92627

2011 Orange County Fair
 The Courtyard Volunteer
 Alcohol Server Training
 6:30 p.m. Weeknights
 9:00 a.m. Saturday

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

~ Dates & Times ~

Please indicate your 1st and 2nd choice for training. Second choice cannot be before your first choice. You will receive confirmation within one week prior to the class.

~ Weeknight Training ~

6:30 p.m. - Check-In
 7:00 - Training begins promptly

Thu June 9 1st _____ 2nd _____

Mail / fax reservation to:

OCWS
 The Courtyard Training
 ATTN: Karen Ward
 P.O. Box 11059
 Costa Mesa, CA 92627

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Orange County Wine Society, Inc.
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