



## Coy's Comments & Cogitations...

Volume 35, Issue 11 ~ November 2011



**Kevin Coy**  
President

Another outstanding evening was spent in Corona Del Mar at the Five Crowns Restaurant celebrating the installation of our new 2011-2012 OCWS Board. I just love the outdoor garden Champagne reception. My favorite of the evening! Thank you to Bob Prill for another successful event and JoAnne for supporting and helping Bob as well. As always, this is a nice venue to celebrate our incoming board and to say thank you to our retiring directors.

A very special thanks to Leslie Brown for her past three years

of service to the Wine Society and especially for her outstanding leadership as President. Leslie, you will be sorely missed! I've already let her know that she won't be able to just cruise off into the sunset—although I'm sure a couple of trips are waiting. She's already received several calls and e-mails and should expect to get many more.

The OCWS was quite fortunate this year to have five outstanding candidates to fill our three board vacancies. Please welcome our three

new Board Members: Wendy Taylor, Greg Hagadorn, and Kevin Coy. A very special thanks to candidates John Carnes and Dave Carter for stepping into the ring and making a very good run. Your efforts are sincerely appreciated. I hope to see you both on a committee this year and look forward to your continued support to the OCWS.

Moving on to another subject, the next time you come to the OC Fair and Event

*(Continued on page 3)*

## Holiday Dinner & Dance ~ December 2

The Holiday Season is right around the corner. Get in the holiday spirit and join your fellow Wine Society members at the Holiday Dinner and Dance. Enjoy great food and fine wine as we party all evening with fun, high-energy music from the Rock-lits and HiLites.

The festivities take place on Friday, December 2, at the

Santa Ana/OC Airport Double-Tree Hotel, where we have our monthly meetings.

The evening begins with Champagne and passed appetizers from 6:30 to 7:30 p.m. The dinner menu includes Gourmet Green Salad with shaved carrots, tomatoes, and sliced cucumbers. The Main Entrée will be a choice of

Grilled Salmon Fillet topped with crab meat and lemon cream sauce, rice medley, and fresh winter vegetables. Or you may wish to try the Chicken Supreme stuffed with leeks, spinach, and Swiss cheese with a Chardonnay cream sauce, nutmeg mashed potatoes, broc-



*(Continued on page 3)*

# November 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			

## November

- 5 Mini-Tasting ~ "Rhône Varietals and Blends" ~ OCWS Members' Homes ~ 6:00 p.m. Details in Newsletter

## December

- 2 Holiday Dinner and Dance ~ DoubleTree Hotel / OC Airport ~ 6:30 p.m. ~ Details in Newsletter
- 10 Winemakers Group ~ Christmas Potluck and Wine Tasting ~ Details TBA

## 2011 ~ 2012 Board of Directors

President ~ Kevin Coy  
562.243.3234

Vice President ~ Greg Hagadorn  
714.526.9260

Treasurer ~ Mel Jay  
714.544.6287

Secretary ~ Kevin Donnelly  
714.779.6293

Director ~ Chris Cunningham  
714.751.6731

Director ~ Bob Prill  
714.692.9463

Director ~ Sam Puzzo  
714.547.3877

Director ~ Ed Reyes  
949.360.7954

Director ~ Wendy Taylor  
949.362.9869

*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](http://www.ocws.org).

Phone ~ 714.708.1636

Fax ~ 714.546.5002

Web Site ~ [www.ocws.org](http://www.ocws.org)

Follow us on Facebook and Yahoo! Groups

Editor and Publisher ~ John Goodnight

Office Administrator ~ Janet Hammond

Web Site Administrator ~ Judy Fox

Proofreaders ~ Jane Goodnight & the Board of Directors

Copyright © 2011 Orange County Wine Society, Inc., and its licensors.

All rights reserved.

## Coy's Comments... (Cont'd)

*(Continued from page 1)*

Center (OCFEC), I urge you to take a look around and take note of all the upgrades they are making throughout the grounds. The Fair Board and Fair Administration have been working diligently on many improvement projects over the past few years. With such a banner year, this year's OC Fair success has allowed even more discussion and planning for positive changes at the fairgrounds. As the OC Fair and Event Center grows, so must we as an organization. It comes down to: We can sit and wait to see what happens or we can work side-by-side with the Fair Administration to determine our future on the fairgrounds. As a result, this board year we'll be sitting down to develop a "5-Year Vision" for the OCWS at the OC Fairgrounds and Event Center.

In addition, as I have become more involved with our own OCWS Board and have attended several meetings with the Fair Administration, I have come to the belief that we must do a better job of marketing the Orange County Wine Society. We need to make more of an honest effort to promote our relationship with both the OCFEC Board and OCFEC Administration. We need to find methods to better market the Commercial Wine Competition and its benefit to competing wineries, consumers, and to OCFEC as well. Finally, we need to better promote the OCWS within our local community and with the colleges we provide scholarships to each year. As a result, we'll be establishing a Marketing Committee this year to talk seriously about how we can meet these goals. If you have a marketing background and are willing to give a bit of your time to this committee, please let me know. We'll be working on it soon.

Presently, the Board is in the process of appointing Board Chairs for our various events and committees. The results will be published on both our website and in an upcoming newsletter. Please contact any Committee Chair if you are interested in being involved in a specific event or committee. It is our membership that keeps this organization moving forward. Thanks for all you do and don't be afraid to get involved. Volunteering is the best opportunity you have to meet other members and to learn more about the OCWS.

Director Bob Prill has had a busy past couple of months. One of the events he chaired was the Annual Membership Barbecue. It was a great western-style barbecue with plenty of cowboy hats swaggering around. The food, thanks to the Cooks Caucus, was outstanding once again! Great music and lots of line dancing, as taught by our very own, Ed

*(Continued on page 4)*

## Holiday Dinner & Dance (Cont'd)

*(Continued from page 1)*

colini, and squash.

Rounding out the entrée selection will be a Seared Beef Filet topped with crispy pancetta and port wine sauce, roasted fin-

gerling potatoes, haricot vert, and carrots. Dessert will feature an assortment of petit fours, cheesecake, tiramisu, and opera cake.



Accompanying our delicious meal will be a variety of fine wines provided by the Wine Society. After dinner, we'll boogie and dance long into the evening with high-energy tunes from the Rock-its and HiLites, a different band from years' past. The band will be sure to please with a great variety of rock 'n roll tunes and classic holiday favorites. What, you don't dance? No worries! Non-dancers are sure to be entertained and have a rocking good time too.

Cost for this fun-filled evening, including tax, tip, and gratuity is the same as last year, \$80 per person. Non-members, accompanied by an OCWS member, are welcome so invite your friends, neighbors, or co-workers to join the party. We are taking table reservations. Each table holds ten people. Once your group of 6 to 10 has signed up (additional seats will be filled by parties of 1 to 4) simply contact the OCWS office to reserve your group's table.

The hotel is holding a block of rooms for our group at the very special nightly rate of \$75 per room, good for Friday and Saturday nights. Call the hotel directly and use the booking code "OCW" to reserve your room. The deadline for room reservations is November 18.

Sign up for this fun-filled evening now, on-line, by fax, or use the handy form in the newsletter. Be sure to indicate your choice of entrée when signing up. The deadline for signups is Tuesday, November 29. There's no better way to kick-off the Holiday Season than enjoying a festive, fun-filled evening with your Wine Society friends.



**Ed Reyes**  
**Holiday Dinner & Dance**  
**Chairman**

**Ed Reyes**  
**Director**

## Coy's Comments... (Cont'd)

*(Continued from page 3)*

Reyes. In October, we didn't miss a beat with the Installation Dinner (again organized by Bob Prill), a delectably successful Chili Cook-Off (led by John Goodnight) and an outstanding evening with the purveyors of Sierra Madre Winery (hosted by Chris Cunningham). We can't forget the Mini-Tasting, with great wine and food hosted at our members' homes (organized by Sam Puzzo). And the month was capped off with a repeat of the extraordinary DePortola Wine Trail trip in Temecula (led by Kevin Donnelly).

November will allow time for you to kick up your feet a little and maybe do a little Christmas shopping before the Holiday Season kicks into full gear. Once December comes around, we'll have our annual Holiday Dinner and Dance on December 2 at the DoubleTree Hotel, Santa Ana. This is an outstanding event with some of the best wine from the OCWS cellar, wonderful food, dancing, and great friends in a festive atmosphere. This will be followed up by the Home Wine-maker's annual Christmas Potluck and Wine Tasting event on December 10. Hope you don't miss out on either event!

Please stay safe this Holiday Season. Enjoy the holidays with family and friends and please, please, don't drink and drive. Remember to use that designated driver—as you never know who might be driving behind you!

**Kevin Coy**



**Happy Thanksgiving from the Board of Directors!**

## OCWS Election Results

The Election Results are in!

Please welcome the three Orange County Wine Society Board Members that you voted in...



Kevin Coy  
Greg Hagadorn  
Wendy Taylor

So the Board of Directors for 2011-2012 shapes up as follows...

President – Kevin Coy  
Vice President – Greg Hagadorn  
Secretary – Kevin Donnelly  
Treasurer – Mel Jay  
Director – Chris Cunningham  
Director – Bob Prill  
Director – Sam Puzzo  
Director – Ed Reyes  
Director – Wendy Taylor

We're looking forward to another outstanding Orange County Wine Society year! And of course, your volunteering will make us an even better organization.

Thank you to all of the outstanding candidates. Keep the faith and keep up your outstanding volunteer efforts you provide to the Orange County Wine Society.

Special thanks to our 2011 Election Committee members who strive to maintain the accuracy and the integrity of the election process...

Craig Rowe – Election Chairperson  
Ronna Rowe – Committee Member  
JoAnne Prill – Committee Member  
Dean Strom – Committee Member  
Robyn Strom – Committee Member  
Walt Thurner – Committee Member  
Delorie Thurner – Committee Member  
Janet Hammond – Committee Member



**Bob Prill**  
**Election Committee**  
**Board Representative**

**Bob Prill**  
**Director**

## Membership ~ “Who’s New?”



The Orange County Wine Society welcomes our new members whose membership was approved by the Board of Directors at the October Board meeting...

*Rosalyn Baillie  
Angelo Barriga  
Scott Boland  
Damian Christian  
Fred and Julie Enriquez  
Jenny Freck  
Lou and Denise Johec  
Mary Ann Lynch  
Jill Machany  
Roberta Merritt  
Jim and Diana Metcalfe  
Cary Miller  
Wendy Moldovan  
Mike and Blythe Paz  
Dianne Tayne  
Greg and Valerie Viers  
Gerard and Mayre von Hoffman*

Newcomers, there’s still time to attend our year-end events. The last Mini-Tasting of the year will be on November 5. There you’ll enjoy fine wines in a buffet dinner format with fellow Wine Society members, all in the comfort of members’ homes.

Also not to be missed is our Holiday Dinner and Dance on Friday, December 2, at the Santa Ana/OC Airport Double-Tree Hotel. Enjoy great food, fine wine, and dancing all evening to the high-energy sounds of the Rock-Its and HiLites. Sign up on-line or use the forms in this month’s newsletter.

As of the October Board of Directors’ meeting there are 948 members consisting of 371 dual and 206 single memberships.



**Ed Reyes**  
**Membership Chair**

**Ed Reyes**  
**Director**

## Dine With Wine

By November, you should have a new Dine With Wine Coordinator. Hopefully, it will be a Director with loads of time and energy on their hands. My apologies to all of you for allowing this program to take a back seat to our many other events. I know these fun-filled dinners will get back on track within a month.

Please continue to look for future e-blasts on upcoming events and remember to visit our supporting restaurants.

Catch of the Day  
6854 Edinger Avenue, Huntington Beach

Canyon Neighborhood Restaurant and Bar  
5775 E. Santa Ana Canyon Road, Anaheim Hills

Doug’s Downtown Grill  
12900 Main Street, Garden Grove

Mad Mike’s American Gourmet at Buster’s Sports Grill  
28621 Marguerite Parkway, Mission Viejo

Memphis Soul Café and Bar  
2920 Bristol Street, Costa Mesa

Ten Restaurant Group – Il Giardino Restaurante  
4647 MacArthur Blvd, Newport Beach

Two 40 South Restaurant and Wine Bar  
240 S. Brea Blvd, Brea

Nothing Bundt Cakes  
The District at Tustin – Legacy  
2875 Park Avenue, Tustin

Escoffier – Personal Chef & Catering  
[www.lacuisineescoffier.com](http://www.lacuisineescoffier.com)

For more information about our Dine With Wine Dinners with our supporting restaurants, please feel free to contact me at [kevin@ocws.org](mailto:kevin@ocws.org) or call me at 562.243.3234.

See you at the next one!

**Kevin Coy**  
**Dine With Wine Coordinator**



**Kevin Coy**  
**President**

## Mini-Tasting Report



The November Mini-Tasting featuring Rhône Varietals and Blends will be held on November 5. While the deadline has passed to sign up online, there may still be some open spots at member sites. If you are interested, call me on my cell phone 714.308.0050 as to any availability in your area or to ask questions.

We have picked out some outstanding wines from Dehlinger, Woodenhead, Carol Shelton, and Cass Winery to name just a few. If you have any questions see the October newsletter for full details.

The next Mini-Tasting is currently scheduled for February. Theme to be determined, maybe Zinfandel.

**Sam Puzzo**



**Sam Puzzo**  
Director

## 2011 OCWS Golf Classic

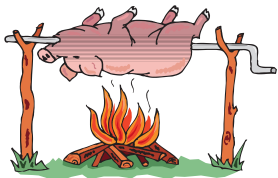


It is with regret that we announce the cancellation of the scheduled golf tournament on Friday, November 11.

Unfortunately, the OCWS member participation was not sufficient enough to put together a competitive and fun event. We'll try it again in the future insuring that it will be a class act!

**Carolyn Schoff**  
Event Coordinator

## Annual Membership Barbecue “Wrap”



Thank you all for making this one of the largest and most enjoyable OCWS barbecues in recent memory! Over 200 of you enjoyed the festivities—an absolute feast put on by our own Cooks Caucus,

an electric musical atmosphere provided by The Rock-its / HiLites Band, a thrilling raffle and auction, and new and longtime members getting to know each other.

An absolutely terrific Planning Committee made it all possible. Thanks to Lynda Edwards, Barbara and Eric Martens, JoAnne Prill, Rich Skoczylas, Delorie and Walt Thurner, Bob Topham, and Janet Hammond. Thank you to the Committee for your long hours, dedication, and commitment.

This is an opportunity to thank some of our faithful supporters of the Orange County Wine Society...

- ◆ Jane Goodnight (Young’s Market Company) for spirits for our raffle baskets; also spirits for our BBQ sauce.
- ◆ Marc Draper (LeGrand Marketing) for the wonderful cheese everyone enjoyed.
- ◆ Dean Strom (Shasta Cola) for the soft drinks.
- ◆ Zack Anderson for the grand auction bicycle prize.
- ◆ Rob Romano for the grand auction wine-plane flight prize.
- ◆ Dan Thomas for the musical party atmosphere.
- ◆ Main Street Winery in Yorba Linda for wines for the raffle.
- ◆ Old Orange Brewing Company for the boutique beers they served to you.
- ◆ The Cooks Caucus for multiple long days of food preparation.

And many thanks to the volunteers who helped before and during the event with setup, decorating, registration, serving, stewarding, raffle tickets, etc., and after the event with the ever-hated clean-up. There are too many to name, but you were all great at keeping the event successful and on course. Thank you.

Hopefully, we’ll see you all next year for an equally spectacular 2012 rendition of the OCWS Membership Barbeque.

**Bob Prill**  
**Barbeque Chairperson**



**Bob Prill**  
**Director**

## Paso Robles Bus Trip



Reservations are now being accepted for our next fun-filled bus trip to Paso Robles, from Thursday, March 29, to Sunday, April 1, 2012. This luxurious trip includes round trip bus transportation from Orange County to Paso Robles, winery tasting fees, tours, hotel accommodations, and all meals including wine.

Our trip begins Thursday morning from the OC Fairgrounds. Enjoy Champagne then a stop for a tasting at Santa Barbara Winery. After lunch, it’s off to Paso Robles where we’ll visit J. Lohr Winery. Another tasting and dinner follows at Pear Valley Winery.

Friday, we’ll explore more of the East Side beginning at Still Waters where we’ll have a tasting, a wine blending seminar, and a barbecue lunch. We’ll continue on to Cass and Sculpterra followed by dinner at the 4<sup>th</sup> Street Basque Bistro. Saturday, we’ll move to the West Side with visits to Adelaïda, Croad, and Opolo. Plans for more winery visits and a Saturday night winery dinner are being finalized. Another winery visit is planned for Sunday, plus a stop for lunch on the trip home.

We’ll be staying at the beautiful La Quinta Inn where we’ll enjoy a full, hot breakfast buffet each morning and a wine and cheese “welcome” reception upon our arrival. We’ll also have group get-togethers each evening at the hotel.

Cost for this all-inclusive trip is approximately \$925 per person, double hotel occupancy. Single cost is approximately \$1,125. Singles, we’ll help match you with someone so you can take advantage of the double occupancy rate.

A \$100 per person deposit is required to reserve your spot. Payments of \$300 are due November 15, and December 15, with balance due January 15. When signing up, please indicate preference of king or queen bed. We expect the event to sell-out, so sign up now. Space is limited due to small winery capacity.



**Ed Reyes**  
**Wine Trips Committee**

**Ed Reyes**  
**Director**

## Winemakers Group Newsroom

### California State Fair Winner

Congratulations to Kevin Donnelly who won awards this year at the State Fair. Kevin was awarded a Gold Medal for his 2010 Limon Wine and a Silver Medal for his 2011 Boysenberry Wine.

### Fermentation Techniques

Many home winemakers are now fermenting their grape juice and their homes have the wonderful aroma of hungry yeast devouring sugars and turning the juice into future award-winning wines. An article in Wine Business Monthly discusses fermentation techniques that are being used. To learn more about the various techniques, find the information at [www.winebusiness.com](http://www.winebusiness.com).

### Planned Events—2011

DATE	EVENT
November	Post Crush Roundtable
December 10	Christmas Potluck & Wine Tasting

**For the Winemakers Group,  
Rich Skoczylas**



## The Last Laff...



### Food for thought...

1. I think part of a best friend's job should be to immediately clear your computer history if you die.
2. Nothing sucks more than that moment during an argument when you realize you're wrong.
3. I totally take back all those times I didn't want to nap when I was younger.
4. There is great need for a sarcasm font.
5. How the hell are you supposed to fold a fitted sheet?
6. Was learning cursive really necessary?
7. Map Quest really needs to start their directions on # 5. I'm pretty sure I know how to get out of my neighborhood.
8. Obituaries would be a lot more interesting if they told you how the person died.
9. I can't remember the last time I wasn't at least kind of tired.
10. Bad decisions make good stories.
11. You never know when it will strike, but there comes a moment at work when you know that you just aren't going to do anything productive for the rest of the day.
12. Can we all just agree to ignore whatever comes after BluRay? I don't want to have to restart my collection again.
13. I'm always slightly terrified when I exit out of Word and it asks me if I want to save any changes to my ten-page technical report that I swear I did not make any changes to.
14. I keep some people's phone numbers in my phone just so I know not to answer when they call.
15. I think the freezer deserves a light as well.
16. I disagree with Kay Jewelers. I would bet on any given Friday or Saturday night more kisses begin with Miller Lite than Kay.
17. I wish Google Maps had an "Avoid Ghetto" routing option.
18. I have a hard time deciphering the fine line between boredom and hunger.
19. How many times is it appropriate to say "What?" before you just nod and smile because you still didn't hear or understand a word they said?

*(Continued on page 9)*

## Last Laff... (Cont'd)

*(Continued from page 8)*

20. I love the sense of camaraderie when an entire line of cars team up to prevent a jerk from cutting in at the front. Stay strong, brothers and sisters!
21. Shirts get dirty. Underwear gets dirty. Pants? Pants never get dirty, and you can wear them forever.
22. Sometimes I'll look down at my watch three consecutive times and still not know what time it is.
23. Even under ideal conditions people have trouble locating their car keys in a pocket, finding their cell phone, and Pinning the Tail on the Donkey—but I'd bet everyone can find and push the snooze button from 3 feet away, in about 1.7 seconds, eyes closed, first time, every time.
24. The first testicular guard, the "Cup," was used in hockey in 1874 and the first helmet was used in 1974. That means it only took 100 years for men to realize that their brain is also important.

### Our Yearly Memory Test

*It's that time of year for us to take our annual senior citizen test. Non-seniors can take it too to see if you are as smart as the seniors. Exercise of the brain is as important as exercise of the muscles. As we grow older, it's important to keep mentally alert. If you don't use it, you lose it! Below is a very private way to gauge how your memory compares to the last test. Some may think it is too easy but the ones with memory problems may have difficulty. Take the test presented here to determine if you're losing it or not. OK, relax, clear your mind and begin.*

1. What do you put in a toaster?

**Answer:** "Bread."

If you said "toast" give up now and do something else. Try not to hurt yourself. If you said, bread, go to Question 2.

2. Say "silk" five times. Now spell "silk." What do cows drink?

**Answer:** Cows drink water.

If you said "milk," don't attempt the next question. Your brain is over-stressed and may even overheat. Content yourself with reading a more appropriate literature such as Auto World. However, if you said "water", proceed to question 3.

3. If a red house is made from red bricks and a blue house is made from blue bricks and a pink house is made from

pink bricks and a black house is made from black bricks, what is a green house made from?

**Answer:** Greenhouses are made from glass.

If you said "green bricks," why are you still reading these? If you said "glass," go on to Question 4.

4. Do not use a calculator! You are driving a bus from London to Milford Haven in Wales, 17 people get on the bus. In Reading, 6 people get off the bus and 9 people get on. In Swindon, 2 people get off and 4 get on. In Cardiff, 11 people get off and 16 people get on. In Swansea, 3 people get off and 5 people get on. In Carmarthen, 6 people get off and 3 get on. You then arrive at Milford Haven.

Without scrolling back to review, how old is the bus driver?

**Answer:** Oh, for crying out loud! Don't you remember your own age? It was YOU driving the bus!

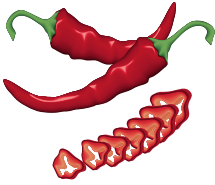


### Hospital Chart Bloopers Actual writings from hospital charts

- ◆ The patient refused autopsy.
- ◆ The patient has no previous history of suicides.
- ◆ Patient has left white blood cells at another hospital.
- ◆ Patient has chest pain if she lies on her left side for over a year.
- ◆ On the second day the knee was better and on the third day it disappeared.
- ◆ The patient has been depressed since she began seeing me in 1993.
- ◆ Discharge status: Alive but without permission.
- ◆ She is numb from her toes down.
- ◆ The skin was moist and dry.
- ◆ Occasional, constant infrequent headaches.
- ◆ Patient was alert and unresponsive.
- ◆ Skin: somewhat pale but present.
- ◆ Patient has two teenage children, but no other abnormalities

**Until next month,  
John Goodnight**

## Chili Cook-Off “Wrap”



As I sit here late this evening writing this article, having just returned from The Courtyard and the Chili Cook-Off, I find myself grinning from ear to ear due to the great time everyone had during the event.

First off, I need to tell everyone that today’s Chili Cook-Off turned out to have the biggest attendance and participation in the history of the Wine Society. With 28 chili cooks on hand dishing up a veritable ménage of chilies in every flavor, ingredient, and finesse you can imagine coupled with a total headcount of 273 people, it surpassed all of my expectations. I also need to mention that 17 of the 28 chili entrants were first-time cooks and they garnered 6 out of 10 awards! Competition is getting tough out there, folks, the bar has definitely been raised!

Before I go into more detail, you need to know the winners of today’s event...

### ~ 1st Place ~

Angelo Barriga  
“Regal Sweet & Spicy”

### ~ 2nd Place ~

Sam Puzzo and Carol Frank  
“Vermont”

### ~ 3rd Place ~

Dave and Pam Carter  
“Carter’s Classic Chili”

### ~ People’s Choice ~

Zack and Zandria Anderson  
“Bangin’ Buffalo Chili”

### ~ Best Presentation ~

Jane Goodnight and Gail Hirstein  
“Tequila Chili”

### ~ Best First Time Chili Cook ~

Zack and Zandria Anderson  
“Bangin’ Buffalo Chili”

### ~ Hottest ~

Kern Vogel  
“Subtle”

### ~ Mildest ~

Diane Froot and Rebecca Frazier  
“To Di For Chili”

### ~ Most Unusual ~

Karl and Virginia Kawai  
“Roadrunner Chili”

### ~ Best Chili With Wine ~

Michael and Rita Koval  
“Aah-Cha-Cha”

Also, I would be remiss if I didn’t recognize and thank my committee...

- ◆ Dave Hirstein - Judging Chairman
- ◆ Leslie Brown - Raffle & Silent Auction Coordinator
- ◆ Chris Larson - Chief Steward
- ◆ Ken & Cher Chase - Set-up and Tear-down
- ◆ Janet Hammond - Logistics and Admin Coordinator
- ◆ Walt Thurner and the Cooks Caucus - Food Preparation and Cooking

And a special “Thank You” to Kevin Coy, Dennis and Carol Esslinger, my Board Liaison Sam Puzzo, Jim Burk, Gina and Sterling Wallace, the Old Orange Brewing Company, Dean Strom and the Shasta beverage folks, Richard and Carolyn Wolsfelt, and the myriad of additional volunteers who contributed their personal time and effort pouring wine and beer, helping with the set-up and clean-up, and anything else that needed to be done.

My personal thanks and gratitude to Chef Barber and his excellent team of students from the Culinary Department at Orange Coast College who again volunteered to be our judging panel and excelled in rendering their professional opinions of all the chili entries: Kim Allen, Bob Johnson, Arlene Long, Garson Moser, and Jacqueline Rodriguez.

Lastly, my “hats off” to Dan Thomas and his band, “The Rock-Its” and the vocal group the “Hi-lites” for the fabulous entertainment they provided. You made the event!

Now it’s time to crash in front of the TV and veg out.

**John Goodnight**

**The Head Jalapeno / Chief Chili Pepper**

November Mini-Tasting  
 "Rhône Varietals and Blends"  
 Saturday, November 5  
 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 @ \$30 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 Monday, October 24. 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  
 "Rhône Varietals and Blends" Mini-Tasting  
 P.O. Box 11059  
 Costa Mesa, CA 92627

Holiday Dinner and Dance  
 Friday, December 2  
 6:30 p.m. to 12:00 p.m.  
 DoubleTree Hotel  
 Santa Ana / Orange County Airport  
 201 E. MacArthur Boulevard  
 Santa Ana

Member \_\_\_\_\_  
 Co-Member \_\_\_\_\_  
 Address \_\_\_\_\_  
 City & Zip \_\_\_\_\_  
 Day Phone \_\_\_\_\_  
 Night Phone \_\_\_\_\_  
 Email \_\_\_\_\_

Number of Members @ \$80 each \_\_\_\_\_  
 Number of Guests @ \$80 each \_\_\_\_\_

~ Payment ~

- Personal Check
- Credit Card
- Credit Card number on file

Card Number \_\_\_\_\_  
 V Code \_\_\_\_\_  
 Expiration Date \_\_\_\_\_  
 Signature \_\_\_\_\_  
 Total Enclosed \_\_\_\_\_

~ Volunteer Sign-Up ~

- I will help with registration
- I would enjoy serving Champagne

~ Menu Selection ~

Grilled Salmon	How many? _____
Chicken Supreme	How many? _____
Seared Beef Filet	How many? _____

*Deadline for reservations is Friday, November 25. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, website, or fax. All website or fax reservations are credit card only. 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 additional information, call the OCWS office.*

Mail / reservation to:

OCWS  
 Holiday Dinner and Dance  
 P.O. Box 11059  
 Costa Mesa, CA 92627

Paso Robles Bus Trip  
 March 29 through April 1  
 In and around Paso Robles

Member \_\_\_\_\_  
 Co-Member \_\_\_\_\_  
 Address \_\_\_\_\_  
 City & Zip \_\_\_\_\_  
 Day Phone \_\_\_\_\_  
 Night Phone \_\_\_\_\_  
 Email \_\_\_\_\_

~ Payment ~

Number of Deposits @ \$100 each \_\_\_\_\_  
 1st Installment \$300 p/p due November 15  
 2nd Installment \$300 p/p due December 15  
 Final Installment (approximately) \$225 p/p due January 15

- Personal Check
- Credit Card
- Credit Card number on file

Card Number \_\_\_\_\_  
 V Code \_\_\_\_\_  
 Expiration Date \_\_\_\_\_  
 Signature \_\_\_\_\_  
 Total Enclosed \_\_\_\_\_

~ Accommodations ~

- I request a  King bed
- Two queen beds

*Deadline for reservations to be announced. 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. Requests for refunds will be handled on a case-by-case basis. Note that many of the activities during this trip are cost estimated only. Final pricing to be determined after all events have been firmly priced. As we go to print, the Trip Committee believes most estimates to be accurate. For information, call the OCWS office at 714.708.1636.*

Mail / fax reservation to:

OCWS  
 Paso Robles Bus Trip  
 P.O. Box 11059  
 Costa Mesa, CA 92627

---

Visit us at  
[www.ocws.org](http://www.ocws.org)

Follow us on Facebook! 

Join us on Yahoo!Groups...  
<http://groups.yahoo.com/group/OCWineSociety/>

**YAHOO!**



*The Wine Press*  
Orange County Wine Society, Inc.  
P.O. Box 11059  
Costa Mesa, CA 92627