



From The Editor's Desk...

Volume 35, Issue 10 ~ October 2011



John Goodnight
Editor & Publisher

OMG! Is it already October again? Since we are effectively "between presidents," as tradition dictates, I get the chance to write the lead article for *The Wine Press*.

Without wishing to steal any thunder from (soon to be Past President) Leslie Brown or our new President, I will take this opportunity to just fill you in on recent happenings and a couple of future events shaping up.

On Friday, September 9, our Annual Business Meeting was called to order by President Leslie Brown. Leslie started the meeting by presenting our "Year in Review."

Next, Treasurer Mel Jay gave an overview of our financial posture. In summary, we are doing just fine with net revenue up from last year mostly due to the great success we experienced at The Courtyard during the recent Orange County Fair. Kudos to Chris Cunningham and Larry Graham for the sterling job with The Courtyard!

I am pleased to announce that many well-earned Volunteer Awards were presented to deserving OCWS members. The Society's highest recognition—The President's Award—was presented to Robyn

and Dean Strom. Congratulations to all for your continued support.

Walt Thurner (vice Craig Rowe, our 2011 Election Chairman who was out of town on business) introduced and presented our candidates for the Board of Directors for board year 2011-2012. Here then, is the slate of candidates for this year's election...

- ◆ John Carnes
- ◆ Dave Carter
- ◆ Kevin Coy
- ◆ Greg Hagadorn
- ◆ Wendy Taylor

(Continued on page 3)

October Meeting & Tasting ~ "Sierra Madre Vineyards"

Friday, October 14
Doubletree Hotel
Santa Ana/Orange County Airport
201 E. MacArthur Boulevard
Santa Ana

Come join owner Doug Circle, Winemaker, Steve Rasmussen, and your fellow OCWS members to celebrate the 40th year of Sierra Madre Vine-

yards on Friday, October 14.

Here are the wines that Doug and Steve plan to showcase. All wines are Santa Maria Valley appellation.

- ◆ 2010 Pinot Blanc
- ◆ 2008 Chardonnay
- ◆ 2008 Chardonnay Block 210
- ◆ 2009 Chardonnay
- ◆ 2006 Pinot Noir

- ◆ 2007 Pinot Noir
- ◆ 2008 Pinot Noir
- ◆ 2008 Pinot Noir Block 216

We will be pouring two flights of four wines. If you bring your own glasses (recommended), then four glasses each are needed.



(Continued on page 3)

October 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 	31 					

October

- 8 Winemaker Group Potluck & Meeting ~ Details in newsletter ~ 1:00 p.m.
- 9 Installation Dinner ~ Five Crowns Restaurant ~ Corona Del Mar ~ 6:00 p.m.
- 14 Monthly Meeting & Tasting ~ Sierra Madre Vineyard ~ DoubleTree Hotel / OC Airport ~ 6:30 p.m.
- 21 Winemaker Group Wine Blending Seminar and Workshop. Details to follow.
- 23 Chili Cook-Off ~ The Courtyard ~ OC Fair & Event Center ~ 1:00 p.m.
- 30 De Portola Wine Trail Trip ~ Details in Newsletter ~ 8:00 a.m.

November

- 5 Mini-Tasting ~ "Rhône Varietals and Blends" ~ OCWS Members' Homes ~ 6:00 p.m. Details in Newsletter
- 11 OCWS Golf Classic ~ Costa Mesa Country Club ~ Registration 12:00 noon ~ Details in Newsletter

December

- 2 Holiday Dinner and Dance ~ DoubleTree Hotel / OC Airport ~ 6:30 p.m. ~ Details in Newsletter

2010 ~ 2011 Board of Directors

President ~ Leslie Brown
714.921.2717

Vice President ~ Kevin Coy
562.243.3234

Treasurer ~ Mel Jay
714.544.6287

Secretary ~ Kevin Donnelly
714.779.6293

Director ~ Chris Cunningham
714.751.6731

Director ~ Greg Hagadorn
714.526.9260

Director ~ Bob Prill
714.692.9463

Director ~ Sam Puzzo
714.547.3877

Director ~ Ed Reyes
949.360.7954

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.

Phone ~ 714.708.1636

Fax ~ 714.546.5002

Web Site ~ 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

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From The Editor's Desk... (Cont'd)

(Continued from page 1)

By the time this newsletter hits the shelves, you should have received your official OCWS ballot. Please be sure to complete your ballot as indicated and get it in the mail before the deadline. Note that any ballots faxed in to the office, scanned and emailed into the office, or delivered in any other manner than by the US Postal Service will be deemed void and ineligible to be counted.

Our departing directors include Leslie Brown, Kevin Coy, and Greg Hagadorn. Please accept my sincere thanks and appreciation for the years of service you have voluntarily donated to the continued successes of the Wine Society. I personally ask that you continue to demonstrate your volunteer spirit by serving on committees and boards for many of our future events.

In closing, just a reminder about a couple of events on the horizon: our Installation Dinner on Sunday, October 9, at the ever-popular Five Crowns restaurant; our first meeting of the new board year on Friday, October 14, at the DoubleTree Hotel in Santa Ana/OC Airport featuring the fine wines from Sierra Madre Vineyards; the Chili Cook-off on Sunday, October 23 at The Courtyard; and wrapping up the month of October with a DePortola Wine Trail Trip redux on October 30. Please see the related articles in this issue of *The Wine Press*.

Until next year,

John Goodnight
Editor & Publisher



October Meeting & Tasting (Cont'd)

(Continued from page 1)

We will be meeting at the DoubleTree Hotel Santa Ana / OC Airport.

Come join us and taste these great wines. All wines will be available for purchase that night. Signup early, as a sell-out crowd is predicted. The cost will remain the same at \$33 for members and \$38 for guests.

Dinner starts at 6:45. Meeting at 7:30.

Chris Cunningham



Chris Cunningham
Director

The Courtyard “Wrap & Thanks”



Thanks to the tireless efforts of all our volunteers, the OCWS realized a very successful year at the Orange County Fair! A lot of varietal wines, house wines, splits, seminars, and award tastes were poured. Details of our various sales were presented at our Annual Business Meeting on Friday, September 9.

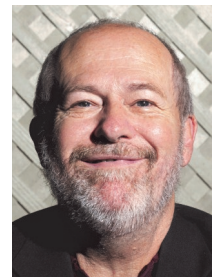
The Courtyard Committee (Leslie Brown, Rochelle Randle, Claude Fusaro, Karen Ward, Dennis Esslinger, Jim Beard, Mia Pherson, Janet Hammond, Larry Graham and myself) would like to take this opportunity to thank all the volunteers who worked before, during, and after the Fair to make this year such an enormous success.

- ◆ Our 310+ members who volunteered to work during the 23 days, 102 shifts of the Fair; some for three shifts and some who worked 15+ days of the Fair. Thank you to all the Servers, Stewards, Cashiers, Money Counters, Managers, Assistant Managers, and Janet Hammond
 - ◆ Kevin Coy, Dennis and Carol Esslinger, and Jack and Shirley McManus for their restocking and work efforts during the four Monday and Tuesdays the OCF was closed. Also, the early Wednesday morning crew for sorting and storing in the cellar about 100 cases of wine per week.
 - ◆ Kevin Coy, Jim Beard, Claude Fusaro, Paul Peal, Charley and Vivian Owen, Karl Kawai, Richard Ward, Robin and Dean Strom, Stacy Taylor, Greg Hagadorn, Russ Thompson, Mia Pherson, Helga Hrowal, Bob Topham, Dennis and Carol Esslinger, Bob and Marjorie Trout, and many others who helped clean and set up The Courtyard.
 - ◆ Charley and Vivian Owen for the displays and label posters
 - ◆ John Goodnight for all the new signage and daily cash and credit card accounting
 - ◆ Karen Ward and Rochelle Randle for the 210+ people trained in the TIPS classes
- ◆ Maia Pherson and Helga Hrowal for set up and tear down of the weekend seminars
 - ◆ Seminar leaders and their assistants for the very informative information about wine and food during the class
 - ◆ Finally, Larry Graham for his countless hours before and during the Fair. Without his interaction with the volunteers, managers, and myself, The Courtyard would have been a chaotic mess.

To everyone, a huge THANKS for a job very well done! It is your volunteer efforts during the Commercial Wine Competition and The Courtyard that enables the OCWS to continue providing wine education to both our members and the community.

Chris Cunningham

Courtyard Committee Chair



Chris Cunningham
Director

Membership ~ “Who’s New?”



As of the September Board of Directors’ meeting, there are 940 members consisting of 370 dual and 200 single memberships.

Ed Reyes
Membership Chair

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

Zandria and Zach Anderson
Carol and Doug Batezel
Jason Berger
Allison Bizeboots
Richard Brazill and Ann Cairns
Kenneth and Melanie Brown
Andy and Amparo Candelario
David Capels
Dana Clarrissimeaux
Todd Cottle
Mary Cox
Debi and Rick Cummings
Jean Duffy
Fred Ebert
Kay Gooding
Tom and Patty Gray
Mark and Gay Infanti
Jim Keefe and Carolyn Scholvinck
Gary Kreitz and Joyce Singman
Hank Lopez
Constancia Loubriel and Richard Brack
Kathleen McCarthy
Leslie Meade
Victoria and Anthony Merson
Charles and Cecilia Middleton
Jerry and Marion Palanjian
Dennis and Mae Parrett
Karen Robertson and Kim Fila
Paul and Jeanette Sampson
Joseph and Rhonda Savage
Larry Scott
Sue Seamon
Peter Tarr
Bill and Margo Turner
Frances and James Walsh
Dave and Maria Wiegand
Marilyn Witt and Larry North



Ed Reyes
Director

Volunteer Recognition



At the September Annual Business Meeting, many of our volunteers were recognized for their many hours and efforts they dedicated to the Wine Society during the past Board year. As an organization, we rely on our volunteers for their ideas, manpower, and labor for all of our events. Our volunteers manage to work hard while having a good time and meeting many new people. I encourage you to become involved if you haven't done so yet.

Thank you to the following volunteers for their efforts during the 2010-2011 Board year...

~ President's Award ~

Dean and Robyn Strom

~ \$40 Discount Certificates ~

Jim Beard
John Carnes
Lynda Edwards
Dennis and Carol Esslinger
Carol Frank
Claude Fusaro
John Goodnight
Larry Graham
Janet Hammond
David Hirstein
Lora Howard
Helga Hrowal
Karl Kawai
Jack and Shirley McManus
Charley and Vivien Owen
Maia Pehrson
Rochelle Randel
Walter Reiss
Carolyn Schoff
Rich Skoczylas
Dean and Robyn Strom
Walt Thurner
Bob and Marjorie Trout
Richard and Karen Ward

~ \$20 Discount Certificate ~

Ian Baillie
Nancy Ball
Dave Brown
Dan Deeble
Sylvia Donnelly
Yale and Sharon Finkle
Jane Goodnight
Jim Graver
Ron Gray
Agnes Grogan
Jerry Guerin
Christine Hanley
Jim Hume
Virginia Kawai
Ken and Cheryl Knapp
Kathy Krieger
Kevin Lite
Karl Marchionna
Janet Marino
Tony Marino
Eric and Barbara Martens
Rich McCormick
Mike McNeese
Sally Mertz
Paul and Janet Peal
JoAnne Prill
Debbie Renne
Rob and Germaine Romano
Craig and Ronna Rowe
David Rutledge
Peter Schlundt-Bodien
Jack Shepard
Frank and Pat Solis
Stacey and Wendy Taylor
Bob Topham
Sally Toth
Andrea Trevino
Richard and Carolyn Wolsfelt

~ Certificates of Appreciation ~

Dave Beach
Treeva Beard
Mark DeWitt
Kim Guerin
Kelly Hagadorn
Nancy Hemenway

(Continued on page 7)

Volunteer Awards (Cont'd)

(Continued from page 6)

Rodney Jeu
Kathy Fusaro
Tim Koprowski
Robin McCormick
Nancy Noonan
Janet Riordan
Linda Shepard
John and Donna Stark

Additionally, many Certificates of Appreciation were presented to many of our members for their volunteer efforts. Thanks again for all of your help!

Leslie Brown



Leslie Brown
President

November Mini ~ Rhône Varietals

Rhône Varietals and Blends Mini-Tasting
Saturday, November 5, 2011
6:00 to 9:00 p.m.
OCWS Members' Homes

The next Mini-Tasting will be held on November 5, moved from October 22, since we had so much going on in October. The featured wines will be Rhône Varietals and Blends and will include whites and reds. Wines synonymous with the Rhône region of France have been very popular in California for some time. They led to formation of the Rhône Rangers and numerous Rhône wine only tastings. Wines featured will include Syrah, Viognier, Mourvedre, Roussane, Grenache, and blends made from these grapes which I feel combine the best each component grape has to offer. We expect to sample at least ten wines with a goal of six varietals and four blends.

Host sites and directions will be announced to those attending by e-mail the weekend prior to the event. We try to place you at the location nearest your home or to accommodate 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. If you are interested in hosting the event, have attended at least one Mini-Tasting, and can easily accommodate sixteen people plus yourself, email Sam Puzo at sampocws@earthlink.net. If you serve as hosts, you attend the Mini-Tasting for free. The cost to attend this tasting is \$25 for members and \$30 for guests.

Each person attending is requested to bring a potluck dish designed to match the theme of the tasting. Details will be sent with your assigned location. 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 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 on-line sign-up or cancellation is Monday, October 24. You will receive an acknowledgement email. If not received within a week of your sign-up, please email Sam.

*Bon Appétit,
Sam Puzo and
Jim Beard*



Sam Puzo
Director



Jim Beard

Dine With Wine



It's been a busy year with a calendar full of Wine Society events. The Dine With Wine Program has not disappeared, it's just that I have not been able to find available dates in between our busy wine-drinking schedule.

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
www.canyonrestaurantoc.com

Doug's Downtown Grill
12900 Main Street, Garden Grove
www.dousdowntowngrill.com

Mad Mike's American Gourmet at Buster's Sports Grill
28621 Marguerite Parkway, Mission Viejo
www.madmikestore.com

Memphis Soul Café and Bar
2920 Bristol Street, Costa Mesa
www.memphiscafe.com

Ten Restaurant Group — Il Giardino Restaurante
4647 MacArthur Blvd, Newport Beach
www.tenrestaurantgroup.com

Two 40 South Restaurant and Wine Bar
240 S. Brea Blvd, Brea
www.two40south.com

Nothing Bundt Cakes
The District at Tustin — Legacy
2875 Park Avenue, Tustin
Irvine-tustin@nothingbundtcakes.com

Escoffier — Personal Chef & Catering
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 or call me at 562-243-3234.

See you at the next one!

Kevin Coy
Dine With Wine Coordinator



Kevin Coy
Vice President

Winemakers Group Newsroom



Winemaker's Potluck and Wine Tasting
Saturday, October 8, 2011
1:00 to 5:00 p.m.
Hosted by Bob and Deborah Miller
4721 Cedar Ave
Yorba Linda

The Winemakers Group will be having their next Potluck and SO2 Testing on October 8, from 1:00 to 5:00 p.m. with SO2 testing starting at 11:00 a.m. Bring your favorite main dish, appetizer, salad, side dish, or dessert and a bottle of wine to share. Plates, napkins, and tableware will be furnished. We will be able to heat up food if needed.

RSVP - If you plan on attending, please send your reservation via e-mail to Jim Graver at 949.581.9599 or email to winemaster72@earthlink.net so that we can plan accordingly.

Sulfur Dioxide SO2 Wine Testing
Saturday, October 8, 2011
11:00 a.m. to 12:30 p.m.

Our next SO2 wine testing will be on the same day and location as the potluck, except it will be from 11:00 a.m. — 12:30 p.m. Please let Jerry Guerin (jeromeguerin@earthlink.net) know if you are going to have wine tested and the quantity. The normal fee continues to be \$3 per sample for those who give Jerry advance notice of the number of samples to be tested at jeromeguerin@earthlink.net. There will be an additional charge of \$2 for any additional wines tested not originally scheduled as time and supplies permit.

California State Fair Winners

Congratulations to Home Winemakers Rich McCormick, Kevin Donnelly, and Les Silver who garnished top awards in the 2011 California State Fair. Rich McCormick was a big winner, getting a Double Gold and a special Best of California award for his 2008 Merlot using grapes from Dry Creek Valley. Kevin received a Gold for his Limon wine, and a Silver

for his Boysenberry wine from his brother's back yard. Les received a Silver Award for his 2008 Cabernet Sauvignon.

Their ability to make great wine has been truly recognized in this State Fair competition.

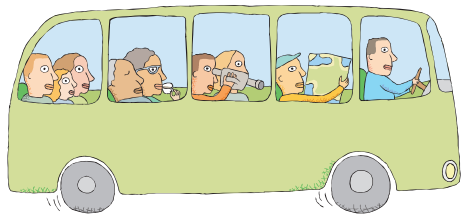
Planned Events - 2011

DATE	EVENT
October	The Great Grape Crush
October 8	Quarterly Potluck / Wine Tasting and SO2 Wine Testing
October 21	Wine Blending Seminar & Workshop
November	Post Crush Roundtable
December 10	Christmas Potluck and Wine Tasting

*For the Winemakers Group,
Rich Skoczylas*



De Portola Wine Trail Trip



Watch your email — we'll be taking reservations starting next week! Those of us who attended last year's De Portola Wine Trail Trip remember it as a fabulous trip on luxurious buses and some great wines from our not-too-far-away neighbors in Temecula. Well, we're doing it again! Mark your calendars for Sunday, October 30.

We will depart in two buses at 8:00 a.m. from the Fairgrounds, with a second stop at the Home Depot in Yorba Linda and return around 6:00 - 6:30 p.m. Each bus will visit two wineries, stop for a gourmet lunch (last year's was fabulous!) at Leonesse Cellars, and then visit two more wineries out of the nine wineries on the Trail. Here are the wineries sponsoring this trip...

Cougar Winery
Danza Del Sol
Frangipani estate
Gershon Bachus
Keyways Winery
Leonesse Cellars
Masia de Yabar
Oak Mountain
Robert Renzoni Winery

If you attended last year, plan to visit the beautiful places that you missed last year.

Because of the great sales we had during the 2011 Orange County Fair, we are going to keep the price the same as last year, \$65 per person!

Capacity is limited to a little over 100, so we are making this a members-only event. I will start taking reservations around September 19. Call or email me at kjd_ca@hotmail.com if you have questions.

Kevin Donnelly



Kevin Donnelly
Secretary

Paso Robles Wine Trip



The Wine Society Trip Committee has another fun-filled bus trip planned—this time 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.

Enjoy springtime in the vineyard, rolling green hills, and bud break on the vines as we explore this fabulous wine region. Paso Robles is mostly known for its Rhône varietals and Zinfandel. But they grow just about everything and we'll taste it all. Our group will also enjoy special events not normally offered to the public.

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. On 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. More East Side winery visits are planned followed by dinner at the 4th Street Basque Bistro.

Come Saturday, we'll move to the West Side where we're scheduled to visit Sextant, Croad, and Opolo. Plans for more winery visits and a Saturday night winery dinner are being finalized. On Sunday, we'll visit Laetitia Winery on the trip home with lunch at the Vineyard House in Santa Ynez.

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.

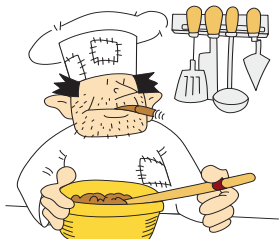
Cost for this all-inclusive trip is approximately \$925 per person, double hotel occupancy. A \$100 per person deposit is required to reserve your spot. Payments of \$300 are due November 15 and December 15 with balance due January 15. We expect this event to sell-out so sign up now. Space is limited due to small winery capacity.

*For the Wine Trips Committee,
Ed Reyes*



Ed Reyes
Director

It's Chili Cook-Off Time ~ "Last Call"



Our 2011 Chili Cook-Off will be held on Sunday, October 23, from 1:00 to 5:00 p.m. in The Wine Courtyard at the Orange County Fair & Event Center. This is your last chance to sign up as a cook or taster.

In addition to all the great diverse chilies, our Cooks Caucus will be on hand cooking up barbecue picnic fare with all the accompaniments. We will have a wide variety of wines and beer to cool your tongue after tasting the chilies. Back by popular demand, the band "Rock-Its" and their singing group, "The Hi-Lites" will be on hand providing some good old rock and roll music for listening and dancing. Everyone raved last year about how great this group sounds. If you haven't heard them, you are in for a surprise!

Chili Award categories are as follows...

Best Chili Overall — 1st Place
Best Chili Overall — 2nd Place
Best Chili Overall — 3rd Place
Hottest Chili
Mildest Chili
Most Unusual Chili
Best Chili With Wine
Best Presentation
People's Choice
Best First-Time Chili Cook

All chili entrants will be awarded a bottle of wine for your efforts. Prize-winning chili chefs will be awarded a famous Engraved Chili Ladle denoting your winning category.

Once again, we will allow the chili chefs to determine in what category they would like their chili judged. On the sign-up sheet, check if you would like your chili to be judged in the hottest, mildest, or most unusual category. If you have selected wine as an ingredient, please indicate the "Chili With Wine" only if you wish your chili to be judged in that category. I have already received confirmations from seven culinary students from Orange Coast College to act as our professional Judging Panel. Should be a fun event for them as well!

Please indicate the name of your chili on the entry form. Allow enough time to set up your presentation display and prepare your chili for judging. Set-up time will be available from 11:00 a.m. Remember, your

presentation and chili must be ready by 12:30 p.m. for chili-judging. At approximately 1:00 p.m., we will open for general chili tasting.

Admission price is \$25 for members and \$30 for guests who want to "taste" only. Chili Team contestants are admitted free. I need your sign-up by Wednesday, October 12.

As we go to print, it looks like I have enough volunteers for the event, however, I may need one or two more to pour wine during the event. I'm sure many of you present at the event will lend a hand if necessary.

~ Chili Cook-off Rules ~

1. Each team will consist of no more than two cooks, one of which must be a member of the OCWS.
2. Each Chili Team will have four linear feet of display area.
3. Each entry must provide at least five quarts of chili.
4. Chili must be ready for judging by 12:30 p.m.
5. The name of your chili and your category selection must be on the entry form.
6. If wine is used as an ingredient, please state the varietal.
7. Provide a way to keep the chili hot (camp stove, crock pot, etc.)
8. Please let us know if you'll need electricity. Bring your own extension cord!
9. Judging will start at 12:30 p.m., open tasting to follow at 1:00 p.m.
10. Bring your own ladle or spoon for serving.
11. Each chili will be eligible for a judge's award in only one category.
12. Sign-up by October 12.

John Goodnight

The Head Jalapeño



2011 OCWS Golf Classic

Friday, November 11
 Costa Mesa Country Club
 1700 Golf Course Drive
 Costa Mesa

Please join us for the 2011 Orange County Wine Society Golf Classic for an afternoon of golf and wine. Invite your favorite winemaker to join us!

Tournament Schedule:

12:00 Noon Registration
 1:00 p.m. First Tee Time
 6:00 p.m. Awards Reception & Wine Tasting

Tournament players will receive use of practice facilities, a round of golf, use of a golf cart, a welcome kit with OCWS tee prizes, and a few other surprises. An awards reception and wine tasting will be held immediately following the tournament and non-golfers are also encouraged to attend the post-tournament festivities to cheer on their favorite player(s).

Don't play golf? No problem! Reception guests will enjoy OCWS door prizes, a Riedel glass, wine, an Italian dinner buffet, and the awards ceremony. Come out for the reception and cheer on your favorite team!

Tickets may be purchased for the golf tournament and awards reception separately or as a package. Either way, you can't beat this deal! Sponsorship opportunities are available for businesses and individuals. You can even sponsor your favorite winemaker to come down and join us! For more information or questions about this event, please contact Carolyn Schoff at ocwsschoff@gmail.com.

Don't miss this chance to be a part of this exciting event!!

Tickets may be purchased online at www.ocws.org, by fax, or mail to 2011 OCWS Golf Classic P.O. Box 11059 Costa Mesa, CA 92627. Your deadline is Friday, November 4, 2011. Members may transfer their ticket to another OCWS member; however, no refunds will be given.

Carolyn Schoff
 Event Coordinator



Ticket Order Form
 2011 OCWS Golf Classic



~ Time Schedule ~

12:00 Noon - Registration
 1:00 p.m. - First Tee time
 6:00 p.m. - Awards Reception & Wine Tasting

Member _____ (Please include yourself as a participant below)
 Address _____ City & Zip _____
 Day Phone _____ Night Phone _____
 Email _____

	PARTICIPANT	MEMBER (Y/N)	GOLF ONLY	RECEPTION ONLY	GOLF & RECEPTION	HDCP OR AVG SCORE
1						
2						
3						
4						

~ Payment ~

PAYMENT TOTAL	MEMBERS	NON-MEMBERS	TOTAL
Golf Tournament Only	_____ @ \$65	_____ @ \$75	\$
Awards Reception / Wine Tasting Only	_____ @ \$40	_____ @ \$50	\$
Golf and Awards Reception Package	_____ @ \$95	_____ @ \$115	\$

Personal Check Credit Card Credit Card number on file

Card Number _____ V Code _____
 Expiration Date _____ Signature _____
 Total Enclosed _____

Deadline for reservation is Friday, November 4. All reservations must be paid in advance, either by check or credit card and may be made by mail, on the website, or by fax. All phone, fax, and website reservations are credit card only. For information, call the OCWS office at 714.708.1636.

Mail/fax reservation to:

OCWS Golf Classic
 P.O. Box 11059
 Costa Mesa, CA 92627

Holiday Dinner & Dance



The Holiday Season is coming up fast. Mark your calendars now and plan to dress up and join your fellow OCWS members for our annual Holiday Dinner and Dance. This year's event features a different band from years past. Get ready to party with the fun, high-energy music from the Rock-Its and HiLites.

The festivities take place Friday, December 2 at the Santa Ana/OC Airport DoubleTree 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

Main Entrée

choice of

Grilled Salmon Fillet

Topped with crab meat and lemon cream sauce,
rice medley and fresh winter vegetables

Chicken Supreme

Stuffed with leeks, spinach and Swiss cheese with a Chardonnay cream sauce, nutmeg mashed potatoes, broccolini, and squash

Seared Beef Filet

Topped with crispy pancetta and port wine sauce,
roasted fingerling potatoes, haricot vert and carrots

Opera Cake Dessert

Accompanying our delicious dinner will be a variety of fine wines provided by the Wine Society. Following dinner we'll boogie and dance long into the evening with high-energy tunes from the Rock-its and HiLites. 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 \$80 per person. We will be 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 call, email, or fax the OCWS office to reserve your group's table.

The hotel is also 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 now, on-line, by fax, or use the handy form in the newsletter. Be sure to indicate your choice of entrée when signing up. There's no better way to kick-off the Holiday Season than enjoying a festive, fun-filled evening with your fellow OCWS friends.

Ed Reyes

Holiday Dinner/Dance Chairman



Ed Reyes
Director

The Last Laff

Bless the Australians and their sense of humor...



These were posted on an Australian tourism website, and the answers are the actual responses by the website officials, who obviously have a great sense of humor (not to mention a low tolerance threshold for cretins!)

- Q: Does it ever get windy in Australia? I have never seen it rain on TV, how do the plants grow? (UK)
A: We import all plants fully grown, and then just sit around watching them die.
- Q: Will I be able to see kangaroos in the street? (USA)
A: Depends how much you've been drinking.
- Q: I want to walk from Perth to Sydney. Can I follow the railroad tracks? (Sweden)
A: Sure, it's only three thousand miles. Take lots of water.
- Q: Are there any ATMs in Australia? Can you send me a list of them in Brisbane, Cairns, Townsville, and Hervey Bay? (UK)
A: What did your last slave die of?
- Q: Can you give me some information about hippo racing in Australia? (USA)
A: A-fri-ca is the big triangle shaped continent south of Europe. Aus-tra-lia is that big island in the middle of the Pacific which does not...Oh, forget it. Sure, the hippo racing is every Tuesday night in Kings Cross. Come naked.
- Q: Which direction is North in Australia? (USA)
A: Face south, and then turn 180 degrees. Contact us when you get here and we'll send the rest of the directions.
- Q: Can I bring cutlery into Australia? (UK)
A: Why? Just use your fingers like we do.
- Q: Can you send me the Vienna Boys Choir schedule? (USA)
A: Aus-tri-a is that quaint little country bordering Ger-man-y, which is...Oh, forget it. Sure, the Vienna Boys Choir plays every Tuesday night in Kings Cross, straight after the hippo races. Come naked.
- Q: Can I wear high heels in Australia? (UK)
A: You are a British politician, right?
- Q: Are there supermarkets in Sydney and is milk available all year round? (Germany)
A: No, we are a peaceful civilization of vegan hunter/gatherers. Milk is illegal.
- Q: Please send a list of all doctors in Australia who can dispense rattlesnake serum. (USA)
A: Rattlesnakes live in A-meri-ca, which is where YOU come from. All Australian snakes are perfectly harmless, can be safely handled, and make good pets.
- Q: I have a question about a famous animal in Australia, but I forget its name. It's a kind of bear and lives in trees. (USA)
A: It's called a Drop Bear. They are so called because they drop out of gum trees and eat the brains of anyone walking underneath them.
- Q: I have developed a new product that is the fountain of youth. Can you tell me where I can sell it in Australia?
A: Anywhere significant numbers of Americans gather.
- Q: Do you celebrate Christmas in Australia? (France)
A: Only at Christmas.
- Q: Will I be able to speak English most places I go? (USA)
A: Yes, but you'll have to learn it first.

* * *

There was this haunted house on the outskirts of the town which was avoided by all the townsfolk—the ghost which “lived” there was feared by all. However, an enterprising journalist decided to get the scoop of

(Continued on page 15)

The Last Laff (Cont'd)

(Continued from page 14)



the day by photographing the fearsome phantom. When he entered the house, armed with only his camera, the ghost descended upon him, clanking chains et al. He told the ghost "I mean no harm, I just want your photograph." The ghost was quite happy at this chance to make the headlines. He posed for a number of ghostly shots. The happy journalist rushed back to his dark room, and began developing the photos. Unfortunately, they turned out to be black and underexposed. So what's the moral of the story? The spirit was willing but the flash was weak.

Good-Looking Horse

A man wanted to buy a horse from a farmer whose command of the English language was quite limited. The buyer told the farmer he wanted to buy a "good-looking horse." They walked to the stable, and the buyer pointed to a specific horse that he wanted to buy. The farmer replied, "But that is not a good-looking horse." The buyer said, "But it is a good-looking horse." The farmer insisted, "No, it is not a good-looking horse!" In spite of the farmers protests, and obviously thinking that beauty is in the eye of the beholder, the buyer bought the horse. The next day he returned, furious, saying, "That horse you sold me is blind!" The farmer replied, "I told you it is not a good-looking horse!"



The Dark Side of Women

A woman was in town on a shopping trip. She began her day finding the most perfect shoes in the first shop and a beautiful dress on sale in the second. In the third, everything had just been reduced by 50 percent, when her mobile phone rang. It was a female doctor notifying her that her husband had just been in a terrible car accident and was in critical condition and in the ICU.

The woman told the doctor to inform her husband where she was and that she'd be there as soon as possible. As she hung up she realized she was leaving what was shaping up to be her best day ever in the boutiques. She decided to get in a couple of more shops before heading to the hospital. She ended up shopping the rest of the morning, finishing her trip with a cup of coffee and a beautiful chocolate cake slice, compliments of the last shop. She was jubilant. Then she remembered her husband. Feeling guilty, she dashed to the hospital.

She saw the doctor in the corridor and asked about her husband's condition. The lady doctor glared at her and shouted, "You went ahead and finished your shopping trip, didn't you! I hope you're proud of yourself! While you were out for the past four hours enjoying yourself in town, your husband has been languishing in the Intensive Care Unit! It's just as well you went ahead and finished, because it will more than likely be the last shopping trip you ever take! For the rest of his life he will require round-the-clock care. And he will now be your career!" The woman was feeling so guilty she broke down and sobbed.

The lady doctor then chuckled and said, "I'm just pulling your leg. He's dead. Show me what you bought."

Until next month...

John Goodnight

DePortola Wine Trail Trip
Sunday, October 30
8:00 a.m. to 6:30 p.m.
Temecula Area

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

~ Payment ~

Number of Reservations @ \$65 each _____

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

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Bus Pick-Up Information ~

- I will board the bus at the Fairgrounds
- I will board the bus at Home Depot

Reservations will be accepted until the buses fill up (100+ is anticipated). For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
De Portola Wine Trail Bus Trip
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 _____

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

Chili Cook-Off
Sunday, October 23
The Courtyard
OC Fair & Event Center
Costa Mesa

~ Time Schedule ~

11:00 a.m. - Set-Up
12:30 p.m. - Judging
1:00 p.m. - Open Tasting

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____

Night Phone _____

Email _____

I can't even open up a can of Dennison's. Just sign me up as a Chili Taster...

Number of Member Tasters @ \$25 each _____

Number of Guest Tasters @ \$30 each _____

~ Payment ~

Personal Check

Credit Card

Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Chili Registration ~

I want to enter a chili this year...

Name of chili _____

I wish to enter my chili in the following category...

Hottest Mildest POC (Plain 'Ole Chili)

Most Unusual Chili with wine. Name of Varietal _____

Electricity required? Yes No

Note: availability of electrical outlets in The Courtyard may be limited. Bring your own extension cord!

First time entrant? Yes No

Deadline for reservation is Wednesday, October 12. All reservations must be paid in advance, either by check or credit card and may be made by mail, on the website, or by fax. All phone, fax, and website reservations are credit card only. For information, call the OCWS office at 714.708.1636.

Mail/fax reservation to:

OCWS Chili Cook-Off
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

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

October Tasting
 Sierra Madre Vineyard
 Friday, October 14
 6:30 p.m.
 DoubleTree Hotel
 Santa Ana / OC Airport
 201 East MacArthur Boulevard
 Santa Ana

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____

Number of Members @ \$33 each _____
 Number of Guests @ \$38 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 will help with raffle
- I would enjoy serving wine

A light dinner will be served from 6:45 to 7:30. The tasting will start at 7:30.

Deadline for reservations is Wednesday, October 12. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, website, or fax. All phone, 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 information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
 October Tasting
 P.O. Box 11059
 Costa Mesa, CA 92627



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Join us on Yahoo!Groups...

YAHOO!

<http://groups.yahoo.com/group/OCWineSociety/>



The Wine Press

Orange County Wine Society, Inc.

P.O. Box 11059

Costa Mesa, CA 92627