

The Wine Press

Brown's Bits & Bytes...

If you attended the Installation Dinner held at the Orange County Wine and Food Center, you had the opportunity to meet the new Board of Directors, say a thank you to our retiring board members, and to enjoy a fabulous meal. This was our first event at the Center and they did a great job for us, wonderful food, ambience, and service. Thanks to Ron Gottesman and Chris Cunningham for setting up the event.

I would like to thank Dennis Esslinger and Rich McCormick for their service as board members for the past

three years. They contributed immensely to the successes of our organization by their leadership and dedication during their term. I would also like to welcome our two new board members, Kevin Donnelly and Sam Puzzo, as well as Chris Cunningham who is returning for a second term.

The 2009-2010 board is enthusiastic and we look forward to a great year. The OCWS was extremely fortunate this year to have several candidates willing to volunteer to become board members. All of the candidates were very quali-

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fied and a special thank you goes to the candidates who were not elected this year. The Wine Society values their continued efforts and interest in our organization.

The officers for this year are Vice President Kevin Coy, Secretary Carolyn Schoff, and Treasurer Sam Puzzo. The support and dedication of the officers and board members is a critical component of our success.

This year will provide many challenges, not the least of

(Continued on page 3)

Chili Cook-off...It's Back!

**Sunday, November 15
1:00 to 6:00 p.m.
Memorial Gardens
Picnic Area
OC Fair & Event Center**

The OCWS Chili Cook Off has returned! Come out and have some fun!

This will be the last outdoor event this year so plan on

attending and entering your best chili recipe. Connect with old friends or reconnect with someone you haven't see for years. So sign-up, show up and cook-off.

Besides chili and wine, we will have lots of great food: hot dogs, hamburgers, brats, beer, soft drinks, music, and fun.

The best chili cooks will be going home with one of our coveted engraved ladles. In addition to the judged chili categories, you will have the opportunity to vote for your favorites. A few fules for the chili cooks...

Chili Cook-off Rules and Information

(Continued on page 3)

November 2009

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

- 14 Zinfandel Mini-Tasting ~ OCWS Members' Homes
- 14 Home Winemaker Group ~ Quarterly Potluck & Wine Tasting ~ Details in Newsletter
- 15 Chili Cook-Off ~ Memorial Gardens Picnic Area ~ Orange County Fair & Exposition Center ~ Costa Mesa

December

- 4 Holiday Dinner & Dance ~ DoubleTree Hotel ~ Details in Newsletter
- 9 Home Winemaker Group ~ Christmas Potluck & Wine Tasting ~ Details in Newsletter

2009 ~ 2010 Board of Directors

President ~ Leslie Brown
714.921.2717

Vice President ~ Kevin Coy
562.243.3234

Treasurer ~ Sam Puzzo
714.547.3877

Secretary ~ Carolyn Schoff
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Director ~ Chris Cunningham
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Director ~ Ron Gottesman
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Director ~ Kevin Donnelly
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Director ~ Richard Ward
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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. Annual subscriptions are complimentary with membership into the OCWS. 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... (Cont'd)

(Continued from page 1)

which is the possible sale of the Fair, a second year of a longer Fair in July and August, and continued renovations of the fair grounds.

Carolyn Schoff and her committee held a wonderful membership BBQ in late September. In October, many of our members attended the Installation Dinner and a great Champagne Brunch at Yves' Bistro. Plans are under way for the Zinfandel Mini-Tasting and the Chili Cook-Off in November. Many members had requested the return of the Chili Cook-Off which is a great event; whether you are a "cook" or a "taster." Kicking off the holiday season with an evening of fine food, wine, and music, our annual Holiday Dinner and Dance will be held the first Friday in December at the DoubleTree Hotel in Santa Ana. Don't miss out on these great events. For more information, please see the articles and sign-ups elsewhere in the newsletter. You may also sign up on our website.

Presently, the board is in the process of establishing the chairs for next year's events. When finalized, the results will be posted on the website as well as published in next month's newsletter. The strength of our organization has always been and will continue to be the enthusiasm and commitment of our volunteers. Our members are truly the best! Each event provides an opportunity for members to volunteer to help plan and work the event. We need your support and enthusiasm as committee members and attendees at our events. I encourage you to become involved by contacting the committee chair. This is a great opportunity to learn more about the Wine Society and an opportunity to make new friends.

In conclusion, I would like to wish everyone a Happy Thanksgiving. I look forward to seeing you at our future events and working with you during the next year.

Leslie Brown

Chili Cook-off (Cont'd)

(Continued from page 1)

1. Each Chili Team will receive one award-winning bottle of wine.
2. Each Chili Team is limited to two cooks; one of which must be a member in good standing of the OCWS.
3. Each Chili Team will be given four linear feet of display area.
4. You must provide a way to keep your chili hot. Since we will be having this event outdoors, you will be permitted to use an open flame stove. There are limited electrical outlets in the picnic area, so bring an outdoor extension cord to support your electrical needs, if necessary. However, we cannot guarantee sufficient outlets to support all of the chili cooks.
5. A minimum of five quarts of chili must be provided for each chili entry.
6. The name of your chili and your category selection must be indicated on the entry form.
7. The deadline for entry form submittal is November 11.
8. Chili cooks can begin setting up displays at 11:30 a.m.
9. Chili must be ready for judging by 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 one category only, except for Best Overall and First Time Cook.

People's Choice Awards

First Place
Second Place
Third Place
Best Presentation/Theme

Judged Categories

Best Over All
Traditional
Best Green (Verde)
Most Unusual
Best Hot Chili – (not the hottest, the best spicy hot flavors)
Best Mild Chili
Best Chili With Wine
Best First Time Chili Cook

The price for Chili Tasters is \$20 for members and \$25 for guests. Event fees for all chili cooks are waived. So dig out your favorite chili recipe and get ready to impress your OCWS friends.

Anyone wishing to help as a volunteer (and I need 4 more judges) for this event, please contact Ron Gottesman at 714.695.0160 or email to ron@ocws.org.

Ron Gottesman

Barbecue “Wrap”

It was certainly a Wild, Wild West at the Membership Barbecue this year. OCWS members and their guests dined on ol' western barbecue grub prepared by the OCWS Barbecue Posse: Brisket, Sausages, Chicken, Carne Asada, Salads, Beans, Bread, Cobbler, Beer, and Wine. This year's event drew over 160 attendees.

A big ol' Wild West thanks to my posse...

Lynda Edwards
John Gentsch
Greg Hagadorn
Janet Hammond
Wayne Huson
Karl Marchionna
Barbara Martens
Eric Martens
Mike McNeese
Rich Skoczylas
Robyn Strom
Dean Strom
Walt Thurner

Special thanks to those who volunteered the day of the event. We couldn't have done it without you!

Congratulations to our Wild, Wild West Costume winners...

Best Cowboy - David Gorgie
Best Cowgirl - Rochelle Randel
Best Saloon Girl - Kris Mattson
Best Couple - Wilton and Elisa Roddy

See ya'll next year!

Carolyn Schoff

AKA Madame Maggie Mitchell

Spring Fling Wine Trip

The Wine Society Trip Committee is planning another trip—this time to the Santa Barbara wineries in the Solvang and Santa Maria area. This four-day trip is being planned for one of the last two weekends in March, 2010, depending on winery availabilities.

Our trip will start in the Danish village of Solvang with planned visits to wineries in the Santa Rita Hills, the Foxen Canyon, Santa Ynez, and Santa Maria. We have chosen a lovely Four-Star boutique hotel that's nestled in the rustic Santa Ynez valley for our accommodations.

After meeting at the hotel in Solvang on Thursday afternoon, we will depart to visit our first winery. That evening, we plan to feature a Champagne Reception before dinner to give us a chance to meet each other. On Friday and Saturday, you will be transported by luxury bus to several wineries each day as you taste some of the finest wines in the area while experiencing the bucolic springtime Santa Maria Valley scenery. During our winery visits, you will have the opportunity to purchase many of your favorites as well as any new taste sensations you discover. We are working to provide "behind the scenes" winery tours, not normally available to the general public. A Sunday brunch is planned as the trip finale.

Dinners will be wine-inspired cuisine with a dash of Santa Maria country charm. Due to the smaller wineries in the area, this trip will be limited to about 25 people. Sign-ups will start in December on a first-come basis. We are expecting an overwhelming interest, and as such, we plan on creating a waiting list in case you sign up and have to cancel.

Look to next month's newsletter for more details!

Richard Skoczylas

Membership ~ “Who’s New?”

The OCWS would like to welcome the following new members whose membership in the organization was approved by the Board of Directors at the October Board meeting...

*Mary Coates
Ray and Becky Fisher
Dave Harris
James and Nina Mossman
Angelo Mulla
William Pierce and Kathleen Roth
Patrick Waite and Deanna King*

We are pleased to welcome you to the OCWS and encourage you to attend as many of our functions as your time permits. Most new members really get to know the Society and its members by volunteering to help with one or more of our events. Some of the upcoming events include the November Mini-Tasting on November 14 and the Chili Cook Off on November 15. More information and sign-up forms are available in this newsletter as well as on the website.

As of the October Board of Directors’ Meeting, we have 956 members consisting of 375 dual memberships and 206 single memberships.

Leslie Brown
Membership Chair

Homewine Group Gets “Sonoma’s Best”

Living in California affords us the opportunity to get premium fruit for winemaking and this year was no exception. Recent OCWS Board Member and Gold Medal-winning home winemaker, Rich McCormick, coordinated this year’s purchases.

Working with Chris Van Alyea from Christopher Cameron wines, Rich arranged for the purchase of over 7,000 pounds of Lambert Bridge Vineyard Chardonnay, Cabernet, Merlot, and Petite Sirah. All the grapes were picked fresh in the vineyard in Sonoma’s Dry Creek Valley, and trucked to SoCal under dry ice in refrigerated trailers. The Homewine Group then used the winery facilities at Twin Oaks Winery to crush and de-stem the fruit.

The grapes were top notch! And we can’t wait to see more award-winning home wines in 2010.

Christopher Cameron makes great wines. His Cabernet, Merlot, and Petite Sirah have recently won Gold and Silver medals at the OC Fair Commercial Wine Competition, the San Francisco Chronicle Wine Competition, the San Diego International Wine Competition, and other events.

We appreciate his continued support of the OCWS and suggest you sample his wines at the next opportunity.

Rob Romano

Home Winemaker Newsroom

Standing Room Only Jim Graver's Talk on Making Fruit Wines

Grapes! "Who needs them?" is our motto! There's a whole world out there in home winemaking beyond just grapes. Many members in our Home Winemaker Group are crafting great wines from grapefruits, limes, pomegranates, peaches, plums, oranges, and many more.

In mid-September, twenty of the finest from the OCWS met at the home of Rob and Germaine Romano for a Fruit Winemaking Discussion moderated by our own top-notch Fruit Winemaker—Jim Graver. Originally intended to be a get-together to access if there's interest in fruit winemaking, the RSVPs came in so fast that the meeting was expanded to a full presentation.

All attendees were asked to bring their own fruit wines; homemade or commercially produced. In addition, recipes, software programs, and fruit sources were also shared. Afterwards, all were treated to a light lunch of sandwiches, salads, and sausages—and, of course we tasted our wines!

If you are interested in making fruit wines or just learning more about winemaking, please contact Jim Graver, Head of the Home Winemaker Group at winemaster72@earthlink.net.

SoCal Grape Crush Is a Smash!

Last month, nine OCWS Home Winemakers had the opportunity to purchase grapes and visit the Murrieta-based winery of former OCWS members Todd and Rosie Boorman. Boorman Vineyards is located on the Santa Rosa Plateau, at the south end of the Santa Margarita Mountains, just before they drop down into the De Luz/Fallbrook area. Their beautiful estate winery and vineyards sit at an elevation of 2,000 feet in mountainous, decomposed granite soil which is very conducive to growing premium Cabernet Sauvignon and Cabernet Franc grapes.

Due to our proximity, we were able to arrive the same day as the grapes were picked; some workers were still in the fields while we were crushing and loading our beautiful fruit. OCWS Home Winemakers were able to purchase 2,200 lbs. of premium Cabernet Sauvignon, Cabernet Franc, and Petit Verdot this year. The Boorman's are expanding their offerings and we hope to continue to buy grapes from them as they are now also managing Malbec, Dolcetto, and Barbera.

We would like to thank Todd and Rosie for their continued support of the OCWS and its home winemakers. If you are looking to plan a trip to the Temecula wine scene, we can

recommend a visit to the Boorman Winery. Located just west of Interstate 15 South, it is closer to Orange County and a great stop before you arrive in Temecula. As Boorman is a small winery dedicated to limited production of high-quality wines, please contact them in advance for a visit and be sure to sample their signature blends: "Metaphor" and "Dichotomy."

Quarterly Winemaker's Potluck and Wine Tasting Saturday, November 14, 2009 2:00 to 5:00 p.m. Wilks' Residence 14030 Song of the Winds Chino Hills

The Home Winemaker Group will conduct its quarterly meeting on Saturday, November 14, at the residence of Home Winemaker Doug Wilks. Prior to the meeting, we will also be conducting our quarterly SO2 testing, starting at 12:00 noon.

Directions: Traveling east on the 91 Freeway, proceed to the 71 Freeway and exit towards Pomona, Chino Hills. Proceed on the 71 Freeway to the Edison/Grand exit. Turn left on Edison/Grand and continue west to Peyton Boulevard. Turn left onto Peyton. Continue on Peyton two stop lights and turn right at Payne Ranch Road which enters a gated community. The gate can only be opened with a code. The gate code will be published before the meeting or you can call Doug at the gate kiosk to have the gate opened by phone. If you wish to attend the Quarterly Meeting and Potluck, please contact Jim Graver at winemaster72@earthlink.net or Doug Wilks at dugwilks@aol.com or by phone to 909.465.6122 or 909.994.9089

Christmas Potluck & Wine Tasting Saturday, December 5, 2009 Residence of Ed and Robin Szubielski 28692 Vista Ladera, Laguna Niguel

The Winemakers Group will be holding our annual Holiday Potluck & Wine Tasting on December 5. Our hosts for this event will be Robin and Ed Szubielski. This will be an evening of great food and great wines. This annual event affords us an opportunity to enjoy the company of other winemakers in an informal setting of good food, wine, and conversation. Maybe Ed will share some of his award-winning wines and take us on a tour of his wine cellar.

If you plan to attend, be sure to get your reservation in to Jim Graver at winemaster72@earthlink.net. Put that date on your calendar and look for more information in the December newsletter. Do it today. Okay you can do it tomorrow!

(Continued on page 7)

Winemaker Newsroom (Cont'd)

(Continued from page 6)

***For the Homewine Group,
Jim Graver***

Holiday Dinner and Dance

Friday, December 4, 2009
DoubleTree Hotel
Santa Ana / Orange County Airport
201 E. MacArthur Boulevard
Santa Ana

This will be your last chance to sign up to attend the annual Holiday Dinner and Dance! What better way to kick off the season than celebrating with all your OCWS friends! The annual OCWS Holiday Dinner Dance will be held on Friday, December 4, at the DoubleTree Hotel 201 E. MacArthur Boulevard in Santa Ana where we hold our monthly meetings. We will begin with passed appetizers at 6:00 p.m. followed by a sit-down dinner and dancing with music by *Nightshift*. As in the past, we will be supporting the Toys for Tots Program. Please bring an unwrapped gift for a child in need to place under the tree. The hotel is holding twenty-five rooms for our members at the special rate of \$79 per room. The cut-off date for reservations at this rate is November 20. You may call the reservation center at 1.800.768.0608 and reference the group's name. To book on-line, go to www.doubletreeairport.com. Click reservations, fill in the desired check-in and check-out dates, then scroll down to the box that says "Group/Convention Code", this is where you will place the 3-letter group code specific to the Orange County Wine Society which is "OWS", then click "GO." The name and rate will pull up.

The menu looks wonderful and has something for everyone's taste. It includes...

Passed Appetizers

Meatballs Bordelaise
Chicken Bouchees
Tortilla Wrap Pinwheels

Salad Course

Gourmet Greens with Candied Pecans, Shaved Almonds and Dried Figs, with Champagne Dressing

Entrée

(Choice of One)

Halibut

Over Spinach with Chardonnay Cream Sauce,
Tomato Concasse and Basil Oil, with
Rice Pilaf, Broccolini and Yellow Beets

or

Chicken Roulade

Stuffed with Apple-Raisin with Sweet Chipotle Sauce
Rice Pilaf and Garden Vegetables

or

New York Steak

Grilled and Topped with Onion Marmalade
Chianti Wine Sauce
Anna Potatoes, Asparagus, and Carrots

Dessert

(Choice of One)

Chocolate Ganache Bombe

With Crème Anglaise and Raspberry Coulis

or

White Chocolate Espresso Cake

With Dark Chocolate Sauce and Bailey's Crème

or

Pecan Tart

With Orange Sauce and Strawberry Compote

Accompanying our delicious dinner, many fine wines will be provided by the Wine Society. Dinner will be followed by dancing with music provided by *Nightshift* giving us the same great music we have all enjoyed dancing to during past Holiday parties.

The cost for this event, including tax, tip, and gratuity is \$80 per person. Once again, we will be taking table reservations. Each table holds ten people. When everyone in your group has signed-up for the event, please contact me for your table reservation at 714.326.8014 or e-mail me at leslie@ocws.org.

We look forward to seeing you at this festive event which always kicks off the Holiday Season with a great, fun-filled evening.

Leslie Brown

Holiday Dinner and Dance Chairperson

On The Lighter Side...

Black November

When I was a young turkey, new to the coop,
My big brother Mike took me out on the stoop,
Then he sat me down, and he spoke real slow,
And he told me there was something I had to know;
His look and his tone I will always remember,
When he told me of the horrors of...Black November.

"Come about August, now listen to me,
Each day you'll get six meals instead of just three,
And soon you'll be thick, where once you were thin,
And you'll grow a big rubbery thing under your chin."

"And then one morning, when you're warm in your bed,
In'll burst the farmer's wife, and hack off your head.
Then she'll pluck out your feathers so you're bald 'n pink,
And scoop out your insides and leave ya lyin' in the sink."

"And then comes the worst part," he said not bluffing,
"She'll spread your cheeks and pack your rear end with stuffing."
Well, the rest of his words were too grim to repeat,
I sat on the stoop like a winged piece of meat.

I decided on the spot that to avoid being cooked.
I'd have to lay low and remain overlooked.
I began a new diet of nuts and granola,
High-roughage salads, juice and diet cola.

And as they ate pastries, chocolates and crepes,
I stayed in my room doing Jane Fonda tapes.
I maintained my weight of two pounds and a half,
And tried not to notice when the bigger birds laughed.

But 'twas I who was laughing, under my breath,
As they chomped and they chewed, ever closer to death.
And sure enough when Black November rolled around,
I was the last turkey left in the whole compound.

So now I'm a pet in the farmer's wife's lap;
I haven't a worry, so I eat and I nap.
She held me today, while sewing and humming,
And smiled at me and said, "Christmas is coming...."

A man in Phoenix calls his son in New York the day before Thanksgiving and says, "I hate to ruin your day, but I have to tell you that your mother and I are divorcing; forty-five years of misery is enough." "Pop, what are you talking about?" the son screams. We can't stand the sight of each other any longer," the father says. "We're sick of each other, and I'm sick of talking about this, so you call your sister in Chicago and tell her." Frantic, the son calls his sister, who explodes on the phone. "Like heck they're getting divorced," she shouts, "I'll take care of this." She calls Phoenix immediately, and screams at her father, "You are not getting divorced. Don't do a single thing until I get there. I'm calling my brother back, and we'll both be there tomorrow. Until then, don't do a thing, do you hear me?" and hangs up. The old man hangs up his phone and turns to his wife. "Okay," he says, "they're coming for Thanksgiving and paying their own way."

What a parrot thinks about Thanksgiving...

Last year I had my chance to do the traditional thing of shooting my own turkey for Thanksgiving. You should have seen the people scatter in the meat department.

A lady was picking through the frozen turkeys at the grocery store, but couldn't find one big enough for her family. She asked a stock boy, "Do these turkeys get any bigger?" The stock boy replied, "No ma'am, they're dead."

Chili Cook-off
Sunday, November 15
11:00 a.m. - Set-Up
1:00 p.m. - Chili Judging
2:00 pm. - Open Chili Tasting
Memorial Gardens Picnic Area
Orange County Fair & Event Center
Costa Mesa

Member _____

Co-Member _____

Address _____

City & Zip _____

Day Phone _____ Night Phone _____

Email _____

I can't even open up a can of Hormel. Just sign me up as a Taster...

Number of Tasters @ \$20 _____ Number of Guests @ \$25 _____

~ Payment ~

Personal Check Credit Card Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

Hot Damn... Here's my chance to show off my great chili recipe...

Name of chili: _____

I want my chili to be entered in the following category...

Traditional Verde Most Unusual

Hottest Mildest

With Wine (varietal) _____

I'm a First Time Chili Cook

I'd like to help out as a volunteer. Sign me up for...

Set-up (11:00 a.m. to 12:30 p.m.)

Stewarding for judging (1:00 to 2:00 p.m.)

Registration (11:00 to 12:30)

Registration (12:30 to 2:00)

Registration (2:00 to 3:30)

Clean-Up (5:00 to 7:00)

As needed

Deadline for entering your chili or signing up as a taster is Wednesday, November 11. All chili entrants are admitted without charge (limit two persons per entry). All other 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 Chili Cook-off
P.O. Box 11059, Costa Mesa, CA 92627

November Mini-Tasting
"Zinfandel"
Saturday, November 14, 2009
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 Wednesday, November 4. 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
Zinfandel Mini-Tasting
P.O. Box 11059
Costa Mesa, CA 92627

*The Board of Directors
would like to take this
opportunity to wish you
and yours a Happy
Thanksgiving!*

Holiday Dinner and Dance
Friday, December 4
6:00 p.m. to 12:30 a.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 ~

~ Entrée ~

Halibut How many? _____
Chicken Roulade How many? _____
New York Steak How many? _____

~ Dessert ~

Chocolate Ganache How many? _____
White Chocolate Cake How many? _____
Pecan Tart How many? _____

Deadline for reservations is Friday, November 27. 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

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