THE AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC

PATRON: MR GEOFF PATRITTI

Next Meeting: Tuesday April 3rd - 2018 Newsletter

Visitors Welcome: Bring a Friend to introduce them to your club - a fun night!

When: Meetings held on the first Tuesday of each month from **7.45 for 8.00 pm start: note starting earlier!!!**

Where: Clarence Park Community Centre, corner of East Ave & Canterbury Terrace, Black Forest.

Please bring your wines/beers to share for others to taste and comment and discuss with others how you made them, problems you had, or where you purchased them from and price you paid etc…. great chance to chat about anything wine and beer (and food too if you wish).

Join us to taste our shared beers and wines and Mario's PASTA

Discussion/workshop/speaker:

Wine demonstration:

SO2 additive for wine making.

Competitions:

Beer: None

Wine: Best Herbal Vegetable or Flower Wine Trophy (Wooden pillar with cup on top) & Best Fruit & Berry Wine (Painting). Both trophies donated by Robert Alexandre.

Please pass this newsletter on via email or print a copy for someone you know and invite them (and /or ring your club member friend to share a ride so that you have a designated driver)

Note: newsletter is not posted to members, but emailed because postage takes at least 3 days and $1 per month to post, so ring members who are friends and remind them to come to the next Tuesday evening meeting – this savings goes towards club functions such as bus trips, competition presentation lunches, suppers and other social functions. A copy of the newsetter is available at each meeting for non-emailers.

CLUB SHOP: Domenic Facciorusso can be contacted to arrange for items on 0418 832 222

Subs Annual Subscriptions: $30 for members and $25 for concession card for current membership year due May onwards.

Thank you to Mario for the coming meeting's supper

He is providing PASTA

This Month's PASTA supper will be organized by Mario, our supper co-ordinator

Supper organizer Mario Micarone would like to thank club members who volunteer to do their specialty dish/foods for supper one month.

If you would like to present your specialty please speak to Mario who co-ordinates this and plan a date.
8264 0897 or 0418 542 747

(You will be reimbursed for ingredients… just keep receipts)

Welcome to new visitors:

SAVE THE DATES

6th May

Apple Crush (Map will be provided on website)

Club Luncheon

29th July

San Giorgio La Molara
Community Centre'
11 Henry Street, Payneham

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12th August

BusTrip to the Barossa

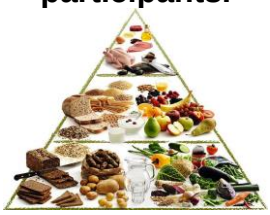
If you have someone that you think would be an excellent speaker or demonstrator in wine, beer or food areas, please speak to secretary or President Gavin
haegaelect@gmail.com

See next pages for event photos:

Diary Dates: Keep the dates fee and INVITE YOUR FRIENDS ASAP
1st Tuesday in month is club meeting

- **NEXT MEETING**
- 3rd April Meeting
- 1st May Meeting
- 6th May Apple Crush
- 5th June Meeting
- 3rd July Meeting
- 29th July Club Luncheon
- 7th August Meeting
- 12th August BusTrip
- 4th September Meeting
- 30th September ANAWBS Presentation
- 2nd October Meeting
- 6th November Meeting
- 4th December Meeting

We like to think we are more than just a wine club, but more of a wine and food experience and a sharing of ideas at a minimal cost to participants.



We welcome friends and new members at all times to meetings and functions

Think about inviting your friends, relatives or people you meet who may like beer, wine and food.

We encourage sharing wine, beer and food skills and love to meet people that also enjoy this.

It's a great opportunity to be involved in the club and be able to taste all the amazing wine entries - bring your friends - great beers and wines

2017 / 18 year Executive Committee:
President – Gavin Pennell 0412 107 107
Vice president, Jerome Munchenberg
Secretary – Paul Bohlmann 0417 883 265
Treasurer – Jane Boroky 0414 272 926
Journal Editor – Sandy Matz;
Club Ambassador
Visitor Host
Web Master, Jerome Munchenberg
Facebook Co-ordinator – Yvonne Barber
Wine Convener – Michael Lineage 0415 604 788
Beer Convener – Jo Alvino
Assistant Convener- Murray Barber
Supper Coordinator Mario Micarone 0418 542747 82640897
Property and Resource Manager Domenic Facciorusso
ANAWBS representatives: Sandy Matz and Gavin attend this committee mtg Monthly and can answer your questions re your ANAWBS participation.

ANAWBS SPONSORS
WINEQUIP
THE UNIVERSITY OF ADELAIDE AUSTRALIA
AIM Scientific
BIRBECK'S BREWING COMPANY
SCARPANTONI WINES OF McLAREN VALE

Do you know someone who wants to ADVERTISE HERE?
Their advertisement could be in this space!!

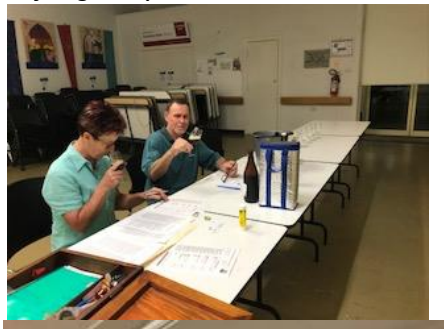
Workshop/speaker: Thanks to Paul Avery for leading a demonstration as to how to make a Kit Beer and Gavin for letting us taste his latest:

Supper: Chicken (thanks Mario)

Competition March: Beer: Dark Ale (Cetificate)

Won by Gavin Pennell

(And thank you to our two judges -(both members of our club – Jane and Murray)

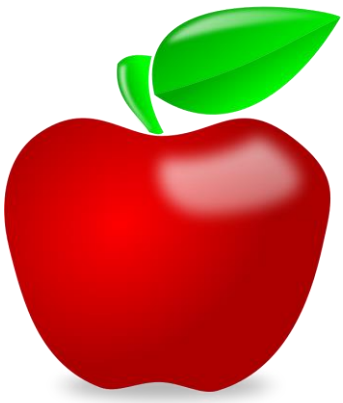


Congratulations to the winners of the competitions. Please bring a bottle of the winning wine or beer to put in our raffle for members to win.

Watch this space for OUR next winners: Will it be you ???
See the website to plan your future entries http://awbca.org.au for the calendar with info re competitions, currently being updated on the website by Jerome.

6th May Apple Crush Anytime from 9 am onwards

Tregarthen Road Summertown
(about 200 metres from the Summertown Road)
BYO BBQ food or lunch and drinks and chair



Feel welcome to invite your friends to join
Adelaide and Blackwood Wine Clubs for a fun day

Ring Michael LIneage for specific directions on 0415 604 788 if you don't have GPS in your phone

Michael Lineage has asked that orders were to have been given to him
mclineage@bigpond.com or phone him

Great day of fun for the whole family -
buy your apple juice (see it being crushed) and
sit around a bonfire and share wines/beers and
maybe share/taste home made foods brought by members

You Can Make Homemade Hard Apple Cider!

http://howtomakehardcider.com/ provided by Jerome this may enthuse you!!!!

Welcome to the How to Make Hard Cider website! This site was created to help you with your first adventures in hard cider making, even if you have never brewed any wine or beer before.

The writer was first bitten by the cider bug after he had been pressing and putting up his own wine for 40 or so gallons".. I read over dozens of brew sites and blogs, and then I took the plunge with a few gallons of sweet cider from the health food store. Wine makers are often intimidated by carbonation–and stories of exploding bottles, so I was surprised and delighted at how easy (and quick) making hard cider is! I made some mistakes as a first timer (and second and third timer) that I would like to share so that you can avoid the pain of having gallons of a less than tasty brew."

This site is broken into the following sections. You will have the most success if you read them *all* before you begin:

- Clean and Sterile – This section covers the basics of keeping your equipment (and thus your cider) uncontaminated.
- Fruit and Yeast Selection – This sections examines the options you have for your apple juice and yeast strains.
- Carbonation and Alcohol – Sweet or Dry? Flat or Fizzy? This section looks at the basics of cider chemistry so you end up with the style of brew you like!
- Making Your Cider – Here we take a step-by-step approach to taking what you learned and making, and bottling a gallon of homemade hard cider.
- Racking and Bottling – How to get it into from the jug to the bottles.
- Links and Credits – A section of equipment resellers and other useful cider making links, also a works cited list.

READ THE ARTICLE ON LINE TO LEARN MORE !!!!

The 2017/2018 Presentation Luncheon

will be on the 29th of July

11.30 for 12.00

YES same great venue as last year….

$20 a head for members, partners, friends and children

Heavily subsidised by club but we

NEED TO KNOW NUMBERS BY THE 3/7 MEETING

as club has to advise to venue

Food will pasta entrée, main course and desert.

Great value subsidised by the club AND

YOUR club will cover the corkage so you can BYO,

BUT SAVE THE DATE !!!!

(NO AFL footy matches in Adelaide that day)

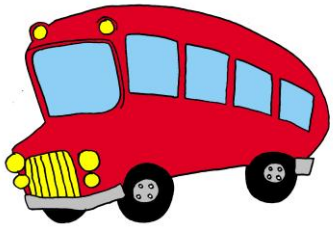
Venue is

San Giorgio La Molara Community Centre Inc.

11 Henry Street, Payneham.

List of attendees being kept by Sandra and Jane.

Save the date ….12th August …. Barossa Bus Trip



It will be a great scenic day with visits to wineries, a chance to taste great wines and beers of your choice as well as lunch. Cost to be confirmed but $35 pp maximum for members who get first option.

This will be heavily subsidised by the club and numbers will be limited to 24 people, with preference given to those that advise that they are attending (give name to Sandy) and pay their deposit to the treasurer Jane by July 3rd Mtg.

Further details will follow in next newsletter, but we are definitely going to MSV Winery for an extensive tasting and cheese platters and following on for lunch at the Greenoch Hotel and then ….. more……

Two pick up spots 7.45 for 8 am at Big W Cross Roads then..8.45 for 9 at Foodland Grand Junction Road.

Return is from 5 to 6 pm to be confirmed.

Full Payment will be required by the 7th August (club meeting date)

Save the Date....

30th September 2018
Australian National Wine and Beer Show

Presentation Day for Awards and Trophies

The venue for this competition is the Waite Campus of University of Adelaide, Urrbrae, SA. Presentation Day for awards and trophies will be 1 pm Sunday 30th September 2018. A $10.00 entry fee applies which includes a souvenir tasting glass and public tasting of the wine entries.

ANAWBS committee members Sandy Matz and Gavin Pennell representing Adelaide Club, **hope that you are preparing your entries for this National competition judged in Adelaide in September annually and the Presentation day, on Sunday on the long weekend September 30th at the Waite Institute.**

Keep the Date free for the Presentation day and bring your friends for a great tasting of a variety of wines and beers and they take their especially engraved glass home .

The SHOW is on the long weekend on **Sunday 30th September** at the **Waite Institute** at 1pm, with **wine tasting at 2.30 pm** . Look up the website for more information on how to compete.

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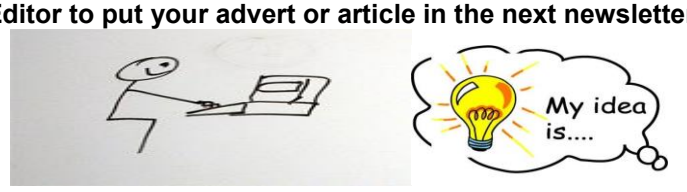
Any ideas of what you want your club to do? Talk to the President Gavin or a committee member and they would love to discuss it at the committee meetings and bring it to the whole club.

Anything of interest you want to put in the newsletter?

This is where your photos or articles will be in the next newsletter if you provide them to me in time to be published… closing date: a week before the meeting: the editor: Sandy Matz: smhydepark@gmail.com include photos. Could be your recent harvest, winemaking day or food preparation or recipe. Send them to myself or Jerome and they can be in the newsletter or archived on the website.

Eg…..FOR SALE or WANTED TO BUY? OrWANT TO JOIN A GROUP AND COME TO..???

Contact the Editor to put your advert or article in the next newsletter……