## AMATEUR WINEMAKERS AND BREWERS





Next Meeting: Tuesday July 6th 2021 Newsletter



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

How: Check out our website Adelaide Ferment: http://awbca.org.au for our Calendar and photos and lots of information

## COVID 19 HEALTH & SAFETY RULES {8-10:30 pm (2.5 hour time limit)}

#### Smart Phone QR Code or sign-in on arrival - REMAIN SEATED AT ALL TIMES

- Physical distancing (1.5 m apart) applies at all times;
- Hand washing / sanitization shall be applied;
- Individual suppers serves, (no community food/ beverage service areas);
- Individual use of glasses (no sharing);
- If sick (or slightly unwell) stay home;
- Attendance lists / records implemented;

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...a great chance to chat about anything wine and beer (and food too if you wish).

Join us to taste our beers and wines and enjoy them with a small supper

## Reminder: Subscriptions now Over Due

## Beer Competition: Stouts; Porter & Dark Ales

Internally Judged
Feel like shadowing a Judge?
Your time to learn!

# Wine Competition Mature Dry Reds



## **Activity This Month**

**Beer Tasting** 

## A presentation by Gavin



#### 2021 / 2022 year Executive Committee & Positions

President: Jerome Munchenberg (0417 818 001) president@awbca.org.au

Secretary: Vacant <a href="mailto:secretary@awbca.org.au">secretary@awbca.org.au</a>

Treasurer: Jane Boroky (0414 272 926) treasurer@awbca.org.au

#### Committee & Assistants:

Vice President: Walter Dollman vice president@awbca.org.au
Journal Editor: Peter Tilsley (0417 838 051) editor@awbca.org.au

Visitor Hosts: Adam Dyson (0410 848 995) <u>visitor host@awbca.org.au</u>
Digital Media Coordinator: Jerome Munchenberg (<u>web\_admin@awbca.org.au</u>)

Digital Media Support: Peter Tilsley

Wine Conveners: Julie Bakutis, Sophie Ball wine convener@awbca.org.au

Beer Convener: Gavin Pennell (0412 107 107) beer\_convener@awbca.org.au

Beer Convenor support: Sandy Matz

**Supper Coordinator:** Mario Micarone (0418 542 747 & 8264 0897)

Shop Convener: Domenic Facciorusso (0418 832 222) <a href="mailto:shop-convener@awbca.org.au">shop-convener@awbca.org.au</a>

Public Officer: Jerome Munchenberg (0417 818 001)

Diary Dates: Keep these dates free 1st Tuesday in month is club meeting

#### **NEXT MEETING** or date to remember

- 6<sup>th</sup> July Meeting
- 18th July Presentation Lunch
- 3<sup>rd</sup> September Meeting
- 5<sup>th</sup> October Meeting
- October Club Bottling
- 2<sup>nd</sup> November Meeting

Annual Subscriptions: \$30 for members (\$25 concession card).



BSB: **035-048** Acct # **000 230 040** 

The Amateur Winemakers and Brewers Club of Adelaide Inc.





Want to present your specialty dish, speak to Mario Micarone.

(You will be reimbursed for ingredients...iust keep receipts)

# Reminder: Wine Competition Winners (from last month) please bring a bottle for the Raffle!

## **Competition Winners for June 2021**

Wine Results: Rosé. Judge: Dan Traucki

Rosé Wines: 2 Entries

1st Gavin Pennell – Score 16 Points – 2021 Touriga & Shiraz;

2<sup>nd</sup> Dom Facciorusso – Score 14.5 Points – 2021 Montepulciano- Petit Verdot;

3<sup>rd</sup> Not Awarded.





Judge: Dan Traucki

**Sweet White Wines: 3 Entries** 

1st Gavin Pennell – Score 17 Points – 2020 Sweet Chardonnay;

2<sup>nd</sup> Gavin Pennell – Score 16 Points – 2021 Sweet Verdelho;

3<sup>rd</sup> Gavin Pennell – Score 14.5 Points - 2021 Sweet Riesling





Membership Subs not paid?

Subsidy for the Presentation Lunch will not be available

## 2021 Presentation Lunch - subsidised by the Club

Where: Lot 10 Cucina and Bar;

Address: Lot 10, 10 Market St Adelaide (off Gouger St);

When: Sunday July 18th

Cuisine: Italian (BYO - one bottle); Time: 11:30am for 12:00 Noon start;

Cost For Members: \$35;

Non Members & Children >12Yrs: \$55.

Restaurant needs a minimum of 25 people

The Club will pay the \$10 corkage (limit 1 bottle/person)



#### **Menu Details:**

Ascolane Olives, Antipasto platters,

Lasagne, Mamas meatballs, Chicken Parmigiana, Orecchiette; Piselli

Tiramisu, Coffee and Tea

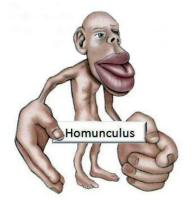
**Book now (see Jane)** 

#### **Last Month's Events**

Graham Ellender's engaging and entertaining presentation on

"Why we don't smell so good as we get older"





Graham presented images of "sensory homunculus", a distorted representation of the human body.

In his image (similar to the one here) homunculus displays unusual proportions of the human brain dedicated to processing sensory functions for different parts of the body.

The relationship between smelling beer, wine (& food) and your age was well made!

The audience was mesmerised.



## 6<sup>th</sup> June Bus Trip - McLaren Vale











The reports from members (and non-members alike) was this Bus Trip "...was a wonderful success and everyone had a blast"





Congratulations to Gavin, Julie & Club members for planning and bringing this event to reality after so many false starts from the Covid-19 induced restrictions.