



## The Spokane Enological Society

# *WineMinder*

### New Website gets Rolling

Online registration is going well! Thank you to all who used our new registration site last month. We have had rave reviews from those who used it for the September tasting. It takes just a few minutes to register and pay. It's so much easier than the old system! We hope you will continue to use it again this month. Please use the SES website

(<https://spokaneenologicalsociety.wildapricot.org>) to register for the October's Trick or Treat tasting event. **Please register on or before October 10<sup>th</sup>.**

If you have any issues using the software or would like to provide feedback, call 509-723-5871 and leave a message and we will return the call. You can also send us an email at [Spokane.eno@gmail.com](mailto:Spokane.eno@gmail.com).

We look forward to seeing you on the 17<sup>th</sup>. It's going to be a fun event!



<b>2015 – 2016 Board and Officers</b>	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Kris Wedel
<b>Board Member Positions</b>	
Program Director	Nita Martinez
Membership	Deb Austin
Special Events	Eva Roberts
Extra Special Events	Donna Becker Brown
WineMinder Editor	Dave Whipple
Web Master	Darren Digiacinto
Social Media	Mike Boyle
Education Director	Jeff Snow
Glasses and Trays	Marcia Plewman
Other Board Members	Dick Austin
	Eric Brown
	Dionne Denio
	Corey Digiacinto
	Jack Leininger
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Patricia Schultz
	Mariann Davis
Bonnie Tapscott	

## Events:

There are ten events per year, with July and August off. Dinners are in December and April (dates TBD), and all tastings are on the third Monday of the month.

Dinners are at the Spokane Club at 6:30, and tastings are at the Southside Community and Senior Center at 7:30.

## About the Spokane Enological Society:

The Spokane Enological Society is a non-profit organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members with opportunities to gain further knowledge and appreciation of wine. Functions are social and educational, usually centered on tasting, comparing and evaluating wines.

Being a non-profit organization allows us to get a special event license from the Washington Liquor Control Board, which allows us to buy wine at wholesale prices directly from Washington distributors or wineries. These savings help keep our costs low and are passed along to club members. The tastings are an exceptional value.

## Board Meetings

The SES board meets at 7:00 PM on the second Monday of every month except July and August. Attendees are asked to provide a bottle of wine and a snack to share.

Location: Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane.

Board meetings are open to club members with prior notice to the President, Karen Davis at [karen845@comcast.net](mailto:karen845@comcast.net).

Next meeting: October 10, 2016

## Membership news:

Remember, to spread the word about the Enological Society to your friends and neighbors.

Dues are \$25 for a single and \$40 for a couple. New members pay an additional \$5 setup fee.

## “Trick or Treat III”

It's time once again to treat ourselves to a fun filled evening of great wines , Halloween costumes, and food pairing. It was suggested by some of our members that we have more tables available to be able to sit and enjoy the wines and food. We will be providing more seating at this walk-around for our members.

For \$22.00 per member and \$27.00 per guest, you can enjoy 14 wines selected for the evening from many of my favorites and some of our past favorites. Values from \$13.00 to \$46.00 per bottle will be available to taste and enjoy.

Table #1 will have two Cremant D' Alsace for a festive start.

Table #2 will be two favorites from the past, *The White Doe* and a great white Bordeaux from Chateau Pique Caillou.

Table #3 will pair a wonderful Yakima Valley Cabernet with an incredible blend from Baldacci Family Vineyards in Napa “Fraternity”.

Table #4 will have *Unanime*, a fruit forward 93 point blend from Argentina, and a great Amador County Zin.

Table #5 will include *Hands* which is a great value from South Africa and a St. Julian red Bordeaux to excite your pallet.

Table #6 takes us to Tuscany for a lively Chianti Classico and to Priorot for a gorgeous tinto.

Last but not least at Table#7 are two beautiful whites. These include our own Latah Creek Pinot Gris and an Amici Chardonnay from Sonoma.

These wines may just blow your mind but don't skip any of these tables or you may miss a new favorite.

All in all, you are in for a serious *treat*. Bring 1 glass and your SES tray or 2 glasses if you want to do some side by side tasting. As always you will want to try the wonderful food pairings from our food committee. **Costumes are encouraged!** See all of you there!

Sign up on our website (instructions below) or mail the form at the back of this WineMinder.

## New to the SES Website?

The new Wild Apricot website is user friendly, safe, and encrypted. Online payment for the SES events is quick and painless with your credit card. It is optional and if you prefer to continue using the old method of payment with check, you can continue to mail in your payment to the SES PO Box. If you are currently receiving the WineMinder by mail (presuming that is your current delivery), you will continue to receive it this way. Initial set up takes a few minutes and then online registration is a quick process. The board tested this payment system in June and it was easy to use.

## Introduction

As of June, 2016, the Spokane Enological Society is utilizing a new website. In addition to being the new *go-to* website for our club information, it allows on-line event and membership registration with payment via credit card. The new website is currently at this URL:

<https://spokaneenologicalsociety.wildapricot.org/>

**Login name is your email address.**

**Follow these easy instructions to register as a SES member with your password you have received by email and change it after you log in.**

**To log in, click on the word, *LOGIN*, on the home page.**

Enter your email address, the password that was sent by the website, and click the *Login* button.

We recommend changing your password to something that you can remember. To do this, click on *Change password* on the home page. This will take you to a screen where you enter the old password and then the new password.



[David Whipple](#) [Change password](#) [Log out](#)

**After logging in to the webpage, check your profile for accuracy**



[Ritchie Whipple](#) [Change password](#) [Log out](#)

**To check your profile, click on your name on the home page.**

At this time, you can view the fixed data for your membership. If you want to correct an error or make an update, click on the *Edit* profile button to allow you to change the fields. Click on *Save* when done:

**A note about group members:** One of you is the bundle *administrator*, and one is the bundle *member*. The administrator will get the renewal notice each year, and if the WineMinder is sent in the mail, it will be to the address of the administrator. The choice of which member was made the administrator was mostly random. If you want it changed, contact us via email at [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com) or by US mail

WineMinder October, 2016

to our PO box, or give Debbie Austin a written note about it at our next tasting. If group members share one email address, it can only be in one profile, that of the administrator.

If we don't have an email address for you and you would like to use the site, send an email to us at [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com) and we will add your email to your profile and create a new password to get you started.

Members who are logged in to the site are allowed to see a list of SES members, but no other personal data.. Guests to the web site do not have access to any membership information. If you wish to contact another member, you can send an email from the club's website, though you won't be able to see their email address.

If you want to add another email address for a bundle member, please contact us via email at [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com) and we will add the email address and send out a new password.

### **HELP!**

If you have any difficulties getting started, call the SES club phone, 509-723-5871. Leave your name, phone, date of call, and issue and someone will call you back. Let us know what time of day works best for you so we can help you.

### **OR**

Contact us via email at [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com) requesting a call with the same information as above.

We appreciate feedback. You are invited to tell us what you think of the new website. If we can make it better, please let us know. Please send comments via the SES email, [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com).

<b><u>RESERVATIONS:</u></b> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
<b>Trick or Treat III</b> <b>October 17, 2016, 7:30 P.M.</b>	<b>CAPPED AT 150 — RESERVE EARLY!</b> Southside Community and Senior Center 3151 E 27th Ave
COST EACH: Members: \$22, Guests: \$27	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
<b>Space is limited. Reservations should be received no later than Monday, October 10, 2016.</b> NOTE: Prospective Members may submit an application and become a member at this event. Membership fee is \$30 for a single member, or \$45 for a couple. <b><i>REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU</i></b>	

## Spicy Pecans

### Ingredients:

Vegetable oil to grease the baking sheets  
1 egg white  
4 cups (about 1#) Pecan Halves  
1/3 cup sugar  
1 TBS unsweetened Cocoa Powder  
2 tsp Chili Powder  
1 tsp Ground Cumin  
1/2 tsp Ground Ginger  
1/4 tsp Ground Cloves  
Kosher Salt and Freshly Ground Black Pepper



### Instructions:

1. Preheat the oven to 350. Lightly oil 2 baking sheets.
2. In a large bowl, beat egg white until frothy. Add pecans and toss well to coat.
3. In a small bowl, combine the sugar, cocoa powder, chili powder, cumin, ginger and cloves. Add to the pecans and toss well to coat evenly. Divide the nuts between the baking sheets, and spread in a single layer. Sprinkle generously with salt and pepper to taste. Bake for 15 minutes, shaking the pan occasionally.
4. Remove the baking sheets from the oven. Sprinkle with more salt and pepper if desired. Let rest for 2 hours.
5. The nuts will keep for up to a week stored in airtight containers.

### Wine pairing suggestions:

Pinot Grigio  
Syrah  
Pinot Noir  
Roussanne  
Red wine blends