



The Spokane Enological Society

WineMinder

It's Time for our Christmas Dinner!!

One of our favorite events is coming up! Our Christmas Dinner will be at the Spokane Club again this year. The date is December 19, 2016. Wine and dinner details are inside.

The reservation cutoff is December 12, 2016. This means that we need to have the reservation *in hand* by that date. Please be sure if you are mailing your registration form that you mail it to arrive by December 12th. We have to commit our count to the Spokane Club and buy the wine in advance, so this date is very important.

Hint: Sign up online. The online registration will be turned off by 8 PM on December 12. If you are allowed to register, you have made the cutoff. You can also input your seatmate requests online this year.

New Start Time for Tastings

We will have a new starting time for the SES tastings in 2017. Mark your calendars for our new time at 7:00 PM. This begins with our first tasting which is on January 16, 2017.



Pictures from last year's dinner

2015 – 2016 Board and Officers	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Kris Wedel
Board Member Positions	
Program Director	Mariann Davis
Membership	Deb Austin
Special Events	Eva Roberts
Extra Special Events	Donna Becker Brown
WineMinder Editor	Dave Whipple
Web Master	Dave Whipple
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
	Nita Martinez
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Patricia Schultz
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 7:00.

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.

Next meeting: January 9, 2017

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.



MEMBERSHIP INFORMATION

The purpose of the SES is to provide its members with opportunities to gain further knowledge and appreciation of wine. Functions are social and educational, usually centered on wine tasting, food pairing, comparing and evaluating wines.

TASTING MONTHS: There are tastings scheduled for the 3rd Monday of September, October, November, January, February, March, May and June. April is the Anniversary dinner and December is the Christmas dinner with the dates for these 2 special dinners to be determined. There are no scheduled tastings in July and August.

RESERVATION GUIDELINES: The deadline for reservations is 1 week prior to the date of the event. This is **EXTREMELY** important to note because the day after the cutoff date, we order our wine, buy our food and order table setups based on our reservation count on the day of the deadline. There are no refunds on tastings or events due to late cancelations or non-attendance. **CANCELATIONS ACCEPTED ONLY BEFORE THE DEADLINE.** After the deadline, it is your responsibility to find a replacement member or guest. Remember, guests pay a little more than the member rate (just another perk of becoming a member). If it is a guest that is your replacement for the tasting, then the additional fee will be collected the night of the tasting. You will need to e-mail Spokane.eno@gmail.com or call 509-723-5871 to inform us of the names of the replacement, whether it is a member or a guest.

Reservations can be made using a credit card via our website @ spokaneenologicalsociety.org or by mailing a reservation form along with your check to PO Box 30414, Spokane, WA 99223. (Reservation forms can be found in the WineMinder).

WINE GLASSES: You and your guests must bring the appropriate amount of your own wine glasses as indicated in each event description in the WineMinder (typically 3 each). Exceptions to this are the Christmas and Spring Anniversary dinners. If you forget glasses for the tasting, we offer SES glasses for sale at each wine tasting.

MEMBERSHIP AND MEMBERSHIP RENEWALS: The fee to become a new member of the Spokane Enological Society is \$45.00 per couple and \$30 for an individual. This fee includes a name badge and one SES glass and tray. These items will be given to the new members at the first tasting they attend after the fee is paid. You can apply and pay the dues via the SES website or request a membership application by sending an email to Spokane.eno@gmail.com. Membership renewals are paid annually and are due no later than June 30th each year. Renewal rates are \$40 per couple and \$25 for an individual. Dues are not prorated. It is the member's responsibility to inform the Membership Director of any changes to your contact information. This information can be emailed to Spokane.eno@gmail.com.

NAME BADGES: Name badges will be ordered upon receipt of your membership dues. Please wear your name badge to each tasting (except for the special event dinners). If you are wearing your name badge and your name is drawn at the tasting event, then you will be in a raffle to

receive a bottle of wine. If you need a replacement badge, send a check for \$8.50 to SES, PO Box 31404, Spokane WA 99223. Please include your name as you would like it to appear on the badge.

WineMinder: The WineMinder is the monthly publication that will inform you about the details and cost of the upcoming event. This will be emailed (or mailed via USPS) around the 1st of each month. If for some reason you did not receive an email alerting you to the fact that the WineMinder was sent to your email, you can always go to the website @ spokaneenologicalsociety.org to view and/or download and print. Please keep in mind that it is the member's responsibility to inform the Membership Director of any changes to your contact information.

GUESTS: Your guests are welcome! Please note that their tasting fee is generally \$5.00 more per tasting. Check each month's WineMinder for the exact amount. Guests are encouraged to join after 1 or 2 visits. Guests are NOT eligible for any wine raffles.

EVENT ETIQUETTE: One of our objectives is to evaluate the subtle aromas and tastes of wine and food. Artificial scents interfere, so PLEASE – NO PERFUME OR AFTERSHAVES SHOULD BE WORN AT THE TASTINGS.

BOARD of DIRECTORS: Spokane Enological Society is governed by 18 elected, non-paid, voluntary members who commit to serve for a three-year term. Each March, the membership votes to fill vacated Board Member positions. As a member, you are eligible to submit your name and run for a vacated position. You must submit your name to any current board member by no later than the February tasting. Board members can be recognized by the ribbons that are attached to their name badges.

QUESTIONS: Feel free to ask and Board Member at the tastings or contact us via email at Spokane.eno@gmail.com.

Be sure to check out the SES website – spokaneenologicalsociety.org and LIKE US on FACEBOOK!

Cheers!

Spokane Enological Society
Holiday Italian Dinner at the Spokane Club
Monday, December 19, 2016 - 6:30 PM
Presented by Chef Aaron Crumbaugh

Starter Course

Chef's Choice Handpassed Hors d'Oeuvres Selection

Wine Served: Avissi Prosecco D.O.C.

First Course

Roasted Beet and Goat Cheese Salad

Roasted Yellow and Red Beets, Goat Cheese, Arugula, Pistachio, Citrus Vinaigrette

Wines Served: 2014 Anselmi San Vincenzo

2014 Belguardo Vermentino

Second Course

Pork Brasato with Fettuccini and Mint

Wines Served: 2014 Frescobaldi Remole IGT

2011 Sella and Mosca Cannonau Reserva

Main Course

Balsamic and Rosemary Marinated Hanger Steak

Polenta and Mushroom Ragu

Wines Served: 2011 Feudo Maccari Nero d'Avola

2012 Rocca del Macie Sasyr IGT

Grand Finale

Chocolate Bouchon, Crème Anglaise, Cherry

Coffee and Tea Service

We will attempt to honor all seating requests; please fill out request form and return with reservation. People making online reservations can also make seating requests online.

If there are any special dietary needs, please contact Eva @ (509) 993-2301.

ADVANCE RESERVATIONS ONLY!!
Reservations due no later than December 12, 2016 !

The Spokane Club is offering Standard hotel rooms for \$99.00 + tax, Deluxe for \$119 + tax, and Suites for \$189 + tax. If you would like to reserve a room, call the Spokane Club @ 838-8511 and say you're with the Spokane Enological Society.

RESERVATIONS: Spokane Enological Society, P.O. Box 31404, Spokane, WA 99223

SES Anniversary Dinner – 6:30 December 19, 2016

Members: \$74 Guests \$74

Enclosed is \$_____ for _____ members and _____ guests.

Member names:

Guest names:

Please seat the following at one table (Please include your own name/names on the list as well):

1.	5.
_____	_____
2.	6.
_____	_____
3.	7.
_____	_____
4.	8.
_____	_____

SES Recipe

This is a variation of a bacon hors d'oeuvres that was served at our November 2016 tasting of Holiday wines.

Carmelized Bacon

from Barefoot Contessa *Foolproof* cookbook

Makes 15 to 20 hors d'oeuvres

½	cup	light brown sugar, firmly packed
½	cup	chopped or whole pecans
2	tsp	kosher salt
1	tsp	freshly ground black pepper
1/8	tsp	ground cayenne pepper
2	Tbs	pure maple syrup
½	lb	thick-sliced applewood smoked bacon

Preheat oven to 375°. Line a sheet pan with aluminum foil (for easy cleaning) and put a wire baking rack on top.

Combine the Brown sugar and pecans in a food processor and process until the pecans are finely ground. Add the salt, black pepper, and cayenne pepper and pulse to combine. Add the maple syrup and pulse again to moisten the crumbs.

Cut each bacon slice in half crosswise and line up the pieces on the baking rack without touching. With a small spoon, evenly spread the pecan mixture on top of each piece of bacon, using all of the mixture.

Bake for 25 to 39 minutes, until the topping is very browned but not burnt. If it is underbaked, the bacon won't crisp as it cools. While it's hot, transfer the bacon to a plate lined with paper towels and set aside to cool. Serve at room temperature.

Cooking notes: The recipe is given here in its original form; the following comments may be useful, however:

I cut the amount of salt in half and it takes longer than 25 to 30 minutes to bake. I'm not sure how much longer, but I cook it until the underside of the bacon seems fully cooked.