



# The Spokane Enological Society

## *WineMinder*

### ***HAPPY 40<sup>TH</sup> ANNIVERSARY, SPOKANE ENOLOGICAL SOCIETY!!***

SES will be celebrating its 40th year at our April Anniversary Dinner at the Spokane Club ! We were organized in 1977 as a chapter of the Pacific Northwest Enological Society in Seattle. Sixteen wine enthusiasts started our Club in a small apartment. Many of the meetings were held in bowling alleys and fraternal lodge rooms including the Spokane Police Guild! This group of sixteen brought their enthusiastic interest in wine and organizational wisdom to build the foundation for this ever growing Wine Society. The WineMinder was created early on to keep members informed of the meetings and special events monthly. In 1981, SES found a home at the Moose Lodge and then we later moved to the Knights of Columbus until 2015. Over the years, national and international winery personalities visited the club and membership outgrew the meeting sites capabilities. A waiting list was created which was beyond anyone's expectations that began this original Society.

Today we are 240 members strong, growing every month, and meeting in a beautiful and bright Southside facility. Each month brings members and their guests to appreciate and learn about wine. Our speakers are entertaining and knowledgeable and it is always a fun evening. Did we mention that new friends are made at these tastings and that this is a very social group too? We have a dedicated and passionate Board that works diligently each month to make each tasting a wonderful event with exciting wines, food pairing, education, and a great evening meeting new people as well as spending time with old friends.

We will have some nostalgia albums at the dinner that date back to 1987! Please stop and take a minute at the featured table to appreciate how long this Club has been having great times!

Happy Anniversary, Spokane Enological Society! We look forward to spending the evening celebrating this wonderful date!

Cheers!!



Last Year's Dinner

### **Education Topics added to our web site.**

Dr. Jeff Snow, the SES Education Director, has generated two educational white papers that he has presented at recent tastings. These have been posted online; click on Wine Education to view. More to follow.

<b>2017 – 2018 Board and Officers</b>	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Darren Digiacinto
<b>Board Member Positions</b>	
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
	Joan Corkey – O'Hare
	Dionne Denio
	Claudia Hersey
	Dave McHugo
	Nita Martinez
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Patricia Schultz
Michael Simonson	

## 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. This 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: April 10, 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.

**Spokane Enological Society 40<sup>th</sup> Anniversary Dinner**

**Spokane Club**

**Friday, April 28, 2017**

**Starter Course:**

Chef's Hand Passed Hors d'oeuvres Selection  
Graham Beck Rose Sparkler

**First Course:**

Seared Scallops with Forbidden Rice, Black Beans and fresh Pico di Gallo  
*Wines Served: 2015 Mayu Pedro Ximenez and  
2014 Graywacke Sauvignon Blanc*

**Second Course:**

Pork Ropa Vieja with Sauteed Bell Peppers, Olives, Onions and Saffron Rice Pilaf  
*Wine Served: 2013 Yealands Estate Pinot Noir and  
2013 Decero Cabernet Sauvignon*

**Main Course:**

Grilled Flank Steak with Chimichurri Sauce,  
Plantain Tostones and a Mango/ Daikon Slaw  
*Wine Served: 2014 Excelsior Cabernet Sauvignon and  
2014 Decero Malbec*

**Grand Finale:**

Tropical Fruit Empanada with Cashew Cream Sauce  
*Coffee Service*

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

ADVANCE RESERVATIONS ONLY!!  
Reservations due no later than April 21, 2017 !

*The Spokane Club is offering Standard hotel rooms for \$109.00 + tax, Deluxe for \$129 + 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 April 28, 2017**

Members: \$76    Guests \$76

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

Member names:

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Guest names:

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

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2.	6.
_____	_____
3.	7.
_____	_____
4.	8.
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## SES Recipe

At our last tasting, we had requests for two of the recipes: *Corn Salsa*, and *Muhammara*.

### Monty's Corn Salsa

from Yoke's Fresh Market

6 servings

#### Ingredients:

2	Cans	Sweet Corn Niblets (11 oz.cans)
2	Cans	White Shoe Peg Corn (11 oz cans)
1	Can	Diced Jalapenos (4 oz can)
1	Can	Diced Green Chilies (7 oz can, we used La Victoria Fire Roasted mild)
1	Bundle	Green Onions – chopped * reserve 1 Tbs for garnish
2	Cups	Mexican Cheese Blend
1	Cup	Mayonnaise
1	Cup	Sour Cream
2	tsp	Garlic Salt
1	Tbs	Black Pepper
10 - 30	Drops	Chipotle Tabasco Sauce (we used 24 drops)

#### Preparation:

Open all cans. Drain corn and add it to a medium bowl. Add in jalapenos, green chiles, green onions, cheese, mayo, and sour cream. Add garlic salt, pepper, and Tabasco. Mix well, and taste. Continue building the flavor by adding more Tabasco until desired taste is achieved.

## Muhammara

Why this recipe works: Nutty, rusty-red *muhammara* has deep roots in Aleppo, where Syrian home cooks have been combining nuts, red peppers, and spices into this sweet-and-spicy dip for centuries. Traditional recipes call for Aleppo peppers, but jarred roasted red peppers proved an easy-to-find substitute; we quickly processed them to a spreadable consistency. Toasting the walnuts underscored the peppers' smoky quality. Bread is a standard muhammara ingredient, but we turned to crumbled wheat crackers (Carr's Whole Wheat Crackers worked well) for texture and some extra nutty impact. Finally, we added some pomegranate molasses, which gives the dip its hallmark sweet yet slightly bitter flavor. Serve with Olive Oil–Sea Salt Pita chips, fresh warm pita, or raw vegetables.

### Ingredients:

1 ½	cups	jarred roasted red bell peppers, rinsed and patted dry
1	cup	walnuts, toasted
¼	cup	plain wheat crackers, crumbled
3	Tbs	pomegranate Molasses
2	Tbs	extra virgin olive oil
½	tsp	ground cumin
¾	tsp	sal
1/8	tsp	cayenne pepper
		lemon juice, as needed
1	Tbs	minced fresh parsley (optional)

### Instructions:

Pulse first six ingredients in a food processor until smooth, about 10 pulses. Add salt, cayenne, and lemon juice to taste. Transfer to a serving bowl, cover, and refrigerate for 15 minutes. (Dip can be refrigerated for up to 24 hours; bring to room temperature before serving.) Check the seasoning and sprinkle with parsley, if using, before serving.