



Frankston Amateur Wine Guild

Phone: 0490 852 043

July 2018

Next Meeting: 10 July 2018

Volume 47, No. 1

28 June 2018

This month:

You have been waiting for it now it is here. It's the ANNUAL GENERAL MEETING. Nomination forms were sent out with your subscription renewal. This is where you can make a difference and contribute to the running of the Guild. Fill out the form and bring it with you.

We also have the "Liqueur Challenge". All of those members who, last year, nominated to bring along a liqueur and accepted the raw material, need to bring along their produce this month. No trophy, just the pride in knowing you were able to do it, and you kept your promise to the Guild.

Not least important, is this month's meeting is the "Home Made" meeting. If you made it and it can be eaten or drunk, then bring it along and share it with everyone else.

Wine Show

Key Date For Winemakers

- **27 July – Closing date for competition entries**

Tweak your wines, check pH, and Sulphur. Get your entry forms in ASAP to John Steward

Public Wine Tasting Sunday 26 August 2016 - From 10:00am to 3:00pm

Volunteers required for a variety of positions. If you can help out on the 24th, 25th or 26th of August then give our secretary, Glen, a call and offer to help. This is the major fund raising function for the guild each year. It is through events like this that we can afford functions.



Spit Roast Rolls \$12

<i>Lamb</i>	<i>Pork</i>
<i>Coleslaw</i>	<i>Coleslaw</i>
<i>Mint Jelly</i>	<i>Apple Sauce</i>

FAWG Web Page

Don't forget the FAWG website:

<http://www.fawg.org.au>

Or the "Facebook" page:

<https://www.facebook.com/TheFAWG>

Parking at the new Clubrooms

Do not drive on the grass. You will be stuck in the mud and there are no facilities to get you out. You will also upset our new landlord. Please drive slowly.

RSA Congratulations

Congratulations to all of those members that did the RSA course through the FAWG. I am happy to advise that everyone who attended passed the test with flying colours. Now let Glen know what time on Sunday 26th August you would like to assist at the Wine Show. There are some ready made jobs serving Liqueurs and Gold Medal wines.

For everyone else there are other jobs that need to be done.

Annual Dinner

The Annual Dinner will be held on July 22nd at Josephine's Restaurant at the Briars. The meal will consist of Entree (or Tapas) , Main course and Dessert. That is three courses for just \$60 per person. That is good value. The Guild will be providing a grape wine for each table, but you are welcome to bring your own country wine. If you still have a need after that then you may purchase more at the bar. Standard pricing will apply.

This event will require to be prepaid. So electronic fund transfers to the guild account:

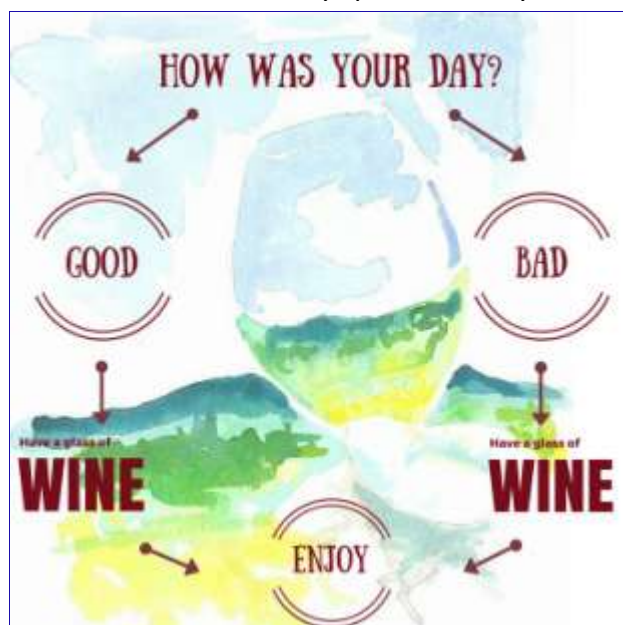
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Mark your transfers with your name and "ANNUAL DINNER".

Having made your payments let either David Wood or Peter Enness know about any special Dietary Requirements.

pH meters

If you have purchased a pH meter through the group over the last couple of months, it is now available for collection. You could pick it up at this months meeting. Alternately, make arrangements with Peter Enness to pick it up.



Wine Shows

[Australian National Wine and Beer Show](#)

Entries close: Tuesday 18th September 2018 at 12 noon.

[National Cool Climate Wine Show](#)

Entries close: Friday 14th September 2018

[Eltham District Wine Guild Show](#)

Entries close: Friday 13th October 2018

[Mansfield Wine Show](#)

Entries close: No later than 12 midday on Thursday 15th November.

So there you are, the rest of the year will be busy just getting your wine show entries in.


**GINGER
WINTER SANGRIA**

Ingredients

1 bottle red wine	1 pear, sliced
3 c pomegranate juice	4 clementines, sliced
1 c orange juice	1 apple, sliced
Ginger ale for serving	1 c pomegranate seeds
1/4 c raw cane sugar	1 cinnamon stick

Directions

1. Combine sliced fruit and pomegranate seeds in a large pitcher. Sprinkle the fruit with cane sugar and add the cinnamon stick to the pitcher.
2. Pour the red wine and fruit juices into the pitcher. Stir, cover and refrigerate for at least 6 hours (overnight is best!)
3. Pour the sangria into glasses over ice. Top with ginger ale and garnish with additional pomegranates or sliced fruit. Cheers!

Good Luck and Thankyou

I would like to wish Pierre Rault well in his new role as Tuesday Meeting night caterer and thank our many helpers, Pam Mammers, Muriel Utano, Gavin Ellis, Noel Legg , Debbie Pratt , Glen Fortune, Armin Anderl and Robert Chionna for assisting with the washing up and setting up.

Thank you to all of you for providing me with lots of goodies for supper over the last 5 years, not only do we have talented wine makers , but excellent cooks as well.

Good Luck to everyone taking on roles and entering the wine show, can't wait to hear all about it when we are back in October.

Rod & Yas Beaumont

It doesn't matter if your glass
is half full....
or half empty....

As long as you have
the rest of the bottle!



Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
10 July 2018	AGM No. 47	Homemade Night Liqueur Challenge
14 August 2018	Old, Unusual and Mulled wine Night Wine Option	Frankston & South Eastern Wineshow. Open day Sunday 26 August
13 September 2018	Talk regarding the specific wine for the John Lee Trophy	Wineshow debrief demonstration & discussion on wine faults from the show
9 October 2018		Chris Myers Red Wine Mini Comp.
13 November 2018		Eltham Wineshow Mansfield Wineshow
December 2018	No formal meeting this month. — Christmas party instead	Annual Auction
January		

Social Events and links

[30 September : Australian National Wine and Beer Show](#)

[16-19 October: National Cool Climate Wine Show](#)

[Sunday 11 November: Eltham District Wine Guild Show](#)

[Friday 17 November: Mansfield Wine Show](#)

[May: Wodonga Wine Show](#)

[March: Red Hill Cider Show](#)

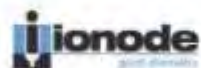
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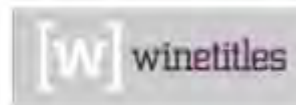
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