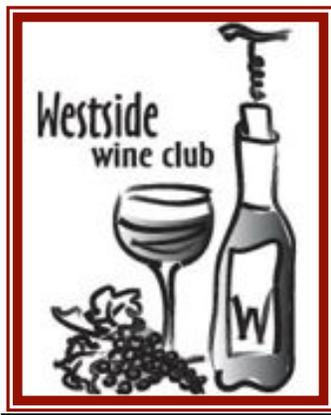


West Side Wine Club

January 2012

President's Musings



Our last meeting was rather contentious and although we seem to have some momentum for planning the upcoming year, there were some issues brought up at the last meeting. One comment was that I "have the time". I have enjoyed doing this work, but it does take time and passion. In addition to the activities at present which keep me quite busy, I have a very long list of things that I would like to do that don't involve the wine club, some of which I put off as I simply cannot spare the focus or time. I have to generate the time to fulfill this office.

One issue that came up in our discussions was the structure, or lack of structure, to our club. I generally have been on the side of greater organization and structure. I believe there are benefits to a focused and vibrant club. With that in mind I am always on the lookout for ideas that help us maintain our organization. One idea, which I recently brought to the board, was to reward service to our club with certificates. This would assure that other people aside from the President and winners from our wine tasting are recognized. One unintentional result is that women seldom get recognition in our club. There are a variety of ways in which this could work, but at present the board is skeptical of this idea. I think the board was right to shoot down my original idea, which was drawn up perhaps too hastily, but I think that there is a kernel of a good idea. Clubs from a variety of areas, chess, sports, etc... provide a variety of awards that recognize outstanding service. Considering how pointed our wine judging is, I hardly think that service awards, if clearly defined ahead of time, would be a problem.

One argument against these types of awards is that this club has traditionally had a very loose structure. We have no bylaws or structure except tradition. (As a side note, most wine making clubs in this country are organized with bylaws. One that I know of even has 501 3C status). There may be some benefits to our traditionally low-key structure (low maintenance, liability issues) but as our club gets larger, problems come to the foreground. The reason why one would pursue a larger level is that we would have full tastings, better wine buys and more diverse winemaking styles. That was also the impetus for developing a new more extensive website. It is very clear from discussions with the board, that at this time they would prefer the more informal structure. Given this input, it is very clear that any new website would have to be much simpler than originally conceived. A club without a good structure is not going to be able to maintain anything beyond the simplest website. Not necessarily a negative, but most decidedly a tradeoff. Also, if the club has issues and contracts again, it may be difficult to maintain consistent relationships with our growers. This is another possible tradeoff. But if we are not going to change the structure of the club in response to increases in membership and participation, perhaps putting a lid on membership might be an option so that we can maintain an informal organization and provide reasonable services to our members.

Another issue of concern raised at the last meeting was that communication and decision making within the club occur selectively. I am sympathetic to some extent, with the caveat that our decision making has been informal up to this time because nobody ever wanted offices and the result was that anybody in the club was nominated to office that had a pulse. My feeling is that the "informal system" where people were vetted before the election and voted on my acclimation was developed to insure we had a semi-competent board and leadership with a minimal amount of conflict. With the history of the club, this has not always been a given. But this process may not work particularly well when the club grows and has more active members. More people may want to get involved and with a larger membership often people break off into their own groups, providing an additional centrifugal force. If the club wants to maintain a larger and more active membership, a better defined process may benefit membership in the long run.

That being said, it would be ill considered to completely disregard those members who have been members of the club for a long time. Not only have they seen significant changes over the years, they have worked to insure that the club has stayed alive all these years. It is easy for someone like myself who has been with the club for less than 5 years to ask for change, but our more senior members have sometimes more than 20 years of experience and a strong historical attachment with the club. If they are skeptical of change, it comes naturally with the territory. That is not to say we should not change, but rather that we should be cognizant of what has worked and not worked in the past with careful, rational evaluations of new options.

Going forward let's start the new year with a positive view of everyone we share our wine with and keep our focus on making good wine and having a good time.

Jon Kahrs, President WSWC

1

Scheduled Meetings

January 18, 2012

Crush Talk / 2012 Plans

January 21, 2012

Holiday Party Gala

February 15, 2012

Red Bordeaux Tasting

March 21, 2012

Speaker: ?

April 18, 2012

Speaker: ?

May 16, 2012

Barrel Sample Tasting

June 20, 2012

Rosé Tasting

July 18, 2012

Annual Picnic

August 15, 2012

Other Whites Tasting

September 19, 2012

Other Reds Tasting

October 17, 2012

Pinot Noir Tasting

November 21, 2012

Pinot Gris/Viognier Tasting

December 5, 2012

Planning, Tours,
Speakers, Events,
Elections

Information & Trivia

I like champagne because it always tastes as though my foot's asleep. - **Art Buchwald**

"One not only drinks the wine, one smells it, observes it, tastes it, sips it and--one talks about it...
King Edward VII

"Some people wanted champagne and caviar when they should have had beer and hot dogs" ---
Dwight D. Eisenhower

Oregon Wine Industry Symposium

The Oregon Wine Industry Symposium will be held at the Oregon Convention Center February 20 - 21. This is the largest gathering of wine industry members in the state.

Tickets are available from:
http://symposium.oregonwine.org/symposium_regOnline.php

The annual "Winemaker" magazine conference will be held at Cornell University in Ithaca, NY June 1-2, 2012. Too far to go?, well they also have an amateur competition if you are interested. The deadline for entries is March 16. For more information go to:
<http://winemakermag.com/conference>

For those of you still interested in the Newport Seafood & Wine Festival's amateur wine competition, the entry deadline is January 23, or January 18 at Portland drop off sites. Go to:
http://www.newportchamber.org/sw_amateur_competition.htm

The American Wine Society will hold it's annual conference in Portland November 8-10. This is the nation's largest wine consumer organization. It will also feature a amateur wine competition. More info will follow about this later in the year.

Next Meeting: Wednesday, January 18 at 7:00 p.m. at Oak Knoll

Agenda: Crush talk / 2012 plans

Snacks: Jon Gassaway, thanks

Place: Oak Knoll Winery

1.) Please bring two glasses for tasting wines.

2.) For all our protection, all members must sign a waiver every year. **You can also pay 2012 dues at this time.**

3.) Meetings begin at 7pm and end by 9pm. If you can get there a little early to help set up, please do and help to put away chairs and tables at the end.

WSWC Website: <http://www.westsidewineclub.com/>

Message Board: <http://groups.yahoo.com/group/Westsidewineclub/>

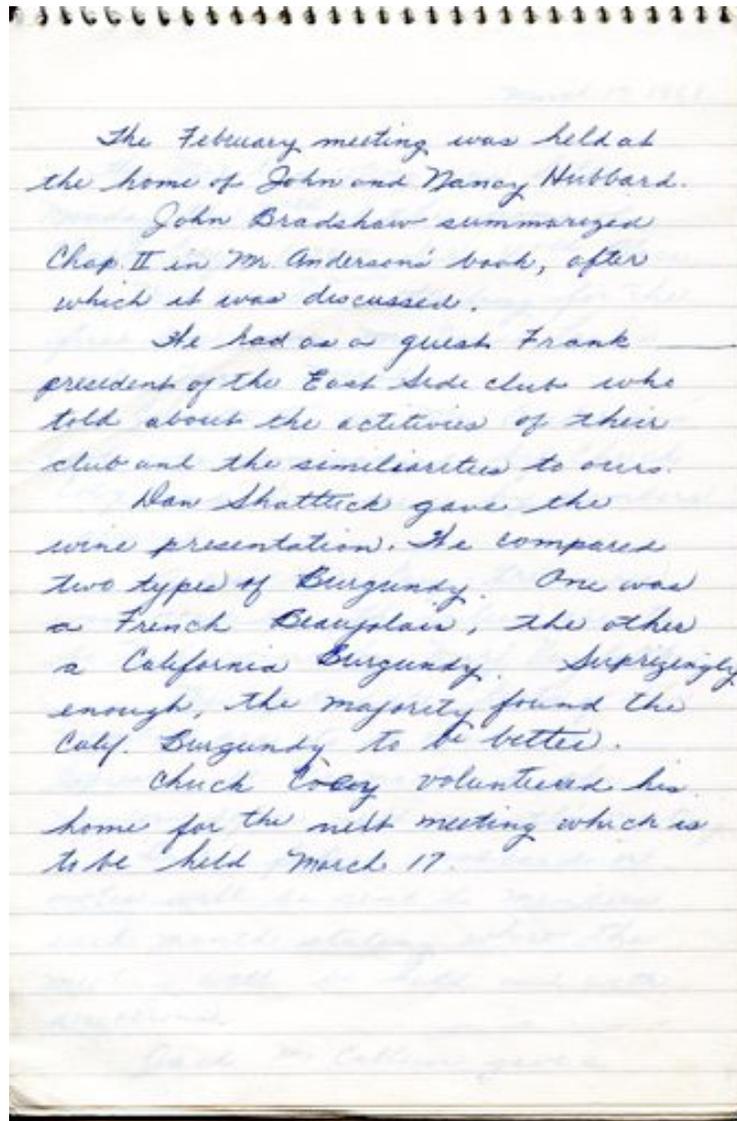
December Meeting Minutes

- There was 29 members present. Thanks to every one who brought snacks and wine to share.
- Jon expressed condolences from all of us to Don Hofford whose wife, Catherine, passed away recently. Jon will furnish information by e-mail about donations to the American Cancer Society.
- Please welcome new member, Mathew Krill, who just made his first wine, a Pinot Noir.
- Jon thanked Bill Spiller for his many years service as treasurer of the club. He will relinquish the office to some other lucky recipient so he can spend more time in the desert.
- Our next meeting will be January 18 here at Oak Knoll. Jon Gassaway will furnish snacks, thanks.
- Since Marge will be on vacation, our February meeting will be held at the home of Phil Bard who will also furnish the snacks, thanks Phil.
- Jon mentioned that the "American Wine Society" would hold their national conference here in Portland in November 2012. Ken & Barb Stinger (AWS members) will e-mail information about this event to all club members.
- The Newport Seafood & Wine Festival will hold it's amateur competition again. Entry deadline is January 18, 2012.
- Barb Stinger & Mindy Bush talked about the upcoming Gala on January 12, 2012 and passed around sheets for advance RSVP as well as volunteers to furnish main dishes that will be reimbursed by the club.
- Jon asked if we should send additional thank you notes to everyone who spoke to the club or furnished winery/vineyard tours. The members felt this was not necessary but we should send them invitations to attend our Gala. Barb Stinger will see that this is done.
- Jon opened the meeting for nominations and election of new officers for 2012. There was considerable discussion concerning our election procedures. Several members felt that the process was too informal and was concerned that the club lacks a set of by-laws to govern club operations. This asks the question, should we form a committee to draft a set of by-laws? Nominations were: Jon Kahrs for President; Ken Stinger for Secretary; Barb Thomson and Scott Nelson for Treasurer. Barb Thomson withdrew her nomination in favor of Scott Nelson. All were elected by a show of hands.
- We next addressed the appointment of committee chairs for 2012.
Tastings: Craig Bush has been the chair of this committee for several years and expressed a desire to let someone else do it next year. He does such a good job; no one wanted him to go. A compromise was reached after Phil Bard agreed to be Craig's apprentice through 2012 and then take over in 2013.
Education: Mike Smolak offered to take over this chair and involves bringing in speakers and supervising educational materials and web content.
Winery/Vineyard Tours: Jack Seigendall will take over this chair. Barb Stinger/Marilyn Brown, Dennis & Marlene Grant and Phil Bard all offered to organize tours.
Group Purchases: The list of sources for grapes has grown considerably in 2011. Sammy Nachimuthu will continue to chair this committee.
- Jon has asked Don Robinson to rework and expand our web site to include better descriptions of our club mission and activities so that anyone reading our site will have enough information to possibly join. It may also contain winemaking articles, grape purchase information, our schedule of meetings & tours and possibly blogging capability.
- Jon would like to have another member barrel taste in 2012 as well as another tasting of commercial wines of a specific type or from a specific region.
- Bill Spiller presented Marj Vuylsteke with a gift certificate to her favorite hairdresser in appreciation for her never failing presence. Opening up Oak Knoll winery every month for our meetings (except February when she takes a well deserved vacation). Marj is a founding member beginning in 1968. Thanks Marj.

A blast from the past - Early WSWC history.....

Some of you may know that our club's original name was "1541 Raleigh #1". From founding member Marj Vuylsteke - "The 1541 Raleigh never was. Some of the early members lived near Raleigh hills and suggested the name, however it was 1541 Westside wine club from the beginning. The 1541 came from the amateur wine making form that all were required to fill out and list all their gallonage for the Feds. Back then only the head of the household could make wine and only 200 gallons a year." As far as we can tell, John Hubbard was the first President.

Although our club was started in late 1968, the earliest meeting minutes we have are from February 1969 shown below.



In our organizational meeting on December 7 there was considerable discussion how we might all improve our wine tasting and evaluation technique. The club also has a couple aroma test kits that may resurrected to improve our aroma evaluation ability. This article by Ben Rotter is a good overview.

Descriptive Tasting

Ben Rotter

Why Descriptive Tasting?

Wine tasting can be a pretentious activity and can also, for many people, have an air of snobbery about it. This is a shame because descriptive tasting of wines is not only a method of quality assessment, but can also be a lot of fun.

The components which make up wine must be identified and assessed if someone is to reasonably compare one wine with another, or to relate to another person what a particular wine was like (describing a wine to someone as "nice" doesn't tell them

anything about the wine except that you personally found it pleasant).

Therefore, wine tasting involves describing and assessing the various aspects of wines. In describing taste, we must describe characteristics such as sweetness, bitterness, acidity *and* the aromas/flavors we associate with that taste with reference to those that we already know of (e.g. fruits, flowers). What does a lime taste like? Well, it is acidic and perhaps closest to a lemon in flavor. It is impossible to say without making reference to a standard or another aroma/flavor.

This is the reason why wines are described in the way they are. For example, a wine may be sweet and smell closest to something like cherries. Many people find it over-the-top to describe a wine as smelling of "cherries". For them, it simply smells of "wine". Saying a wine smells of "wine" is, however, not enough if you are aiming to either describe a wine to someone else, or to critically evaluate it.

Describing a wine as smelling of cherries is actually perfectly reasonable. Many of the aromas and flavors found in wines mirror the aromas and flavors found in other things because the chemical compounds found in each are the same. This is the reason why, for example, many wines made from Pinot Noir grapes are likened to cherries - because the characteristic chemical compound humans associate with cherries, cyanhydrin benzaldehyde, is also found in many Pinot Noir wines.

Another common criticism of wine tasting is that it is incredibly subjective. Many wine tasters make subjective tasting statements. For example, a wine's aroma might be described as smelling of "violets on a fresh spring morning". How "fresh spring morning" relates in aromatic terms to the wine is not only obscure, but also dependant on the taster's experience of fresh spring mornings. For this reason, descriptive tasting tends to avoid subjective terminology, referring to standard identifiable aromas (e.g. of common fruits and flowers) and measurable qualities (e.g. acidity, sweetness).

While wine tasting is certainly partially subjective, there are elements that are objective (one wine may contain more acid than another and therefore be more acidic). Given the subjectivity of wine, it is actually amazing that such similarities exist in the descriptions different people give of the same wine, especially given the fact that different peoples' thresholds for sugar, acid, and different aromas/flavors differs. Even given the subjectivity of wines, it must be understood that there remains a difference between a person's subjective like of a wine and that wine's quality. For example, some people dislike heavily oaked wines, but *in itself* this doesn't make them inferior. It's a difference of taste. However, a wine that is designed for easy drinking yet has excessive tannins which turn most wine drinkers away in distaste can be criticized for being inferior when compared to one which does not, because it fails to offer drinkability where it is intended to.

The tables below list the features of wine that are assessed under descriptive tasting. They are each presented with an explanation, some brief further information, some common descriptors used for each feature, and some commonly used tasting techniques used for assessment. Following this table is best covered in practice, when actually tasting a wine.

Notes on descriptive (especially competitive/judging) tasting

It is important not to simply analyze the structure of a wine when tasting, but to consider the individuality/distinctiveness, personality, ageability, etc of the wine *within the context of that wine's style and type*. Experience is certainly necessary for this. A school of wine tasting has developed in modern times that places too much focus on structure alone. It is the result of inexperienced tasters who fail to put a wine in context. This similarly causes much wine judging to center around a wine's structure alone, and it not only ignores the overall pleasurable quality of a wine (treating wine as a measurable industrial product instead of an integrated piece of artwork to be enjoyed), but it has also led many competition judges to simply award top scores to the wines either solely on a basis of balance (this ignores a wine's personality or ability to develop in glass and hold the taster's interest), or else solely on a basis of concentration (after tasting 50 wines, the biggest wines are the ones which stand out to the judges).

Systematic descriptive tasting

Appearance/Eye

The appearance of the wine

Techniques

Tilting: tilt the glass away from you at a 45-degree angle against a white background (e.g. white paper)

Transparency: attempting to read some text placed below the underside of the glass may assist when assessing transparency

Legs: legs are the `tears' or droplets that form on, and run down, the glass wall after swirling; they indicate alcoholic content (high alcohol causes slower flow and higher viscosity)

Criteria

Clarity	action	check for suspended particles
	information	this bears more on aesthetic appreciation of the wine than its quality (first impressions count) but can indicate bad winemaking (clarification and stabilization), infection, or age (bottle sediment).

	descriptors	clear, brilliant, crystal, hazy, dull, faint
Color	action	assess the color of the wine
	information	this most signifies wine style, fruit variety and ripeness, area of production, method of vinification, and age
	descriptors	whites: clear, green, yellow, straw, gold, brown, object (e.g. lemon) reds: purple, crimson, blood red, brown, tawny, object (e.g. brick) rosès: blue-pink through purple-pink to orange-pink
Intensity	action	assess the intensity of color from a vertical, angled and side eye position; assess the variation in color from the core of the liquid to the rim
	information	rim to core color persistence indicates quality, rim color best indicates age
	descriptors	pale, light, deep, dark, intense
Other	action	examine the mousse's (bead of bubbles in sparkling wine) size and frequency
	information	a smaller bead indicates superior carbonation
	descriptors	fine

Nose

Smelling the wine.

Techniques

Initial nosing/smelling: take a light whiff without swirling first as a first impression.

Swirling: swirl the wine in the glass by rotating the wrist, thus oxidized the wine and bringing out the aromas from the liquid.

General nosing/smelling: do not breathe in deeply as this will cloud judgment - the human nose becomes 'immune' to certain aromas after being exposed to them for a period of time (this may occur at roughly over 2 minutes). (Nerve ends in the nose are activated by certain smells and continual activation causes fatigue and a changed reference point.)

Tilting: tilt the glass toward you at a 45 degree angle and assess the aroma at each position moving your nose vertically from the rim at the top edge of the glass to the rim at the bottom edge.

Criteria

Cleanliness	action	examine the wine's nose for faults
	information	foul smells such as mouse and wet cardboard may be an indication of microbial spoilage
	descriptors	clean, dirty, off, foul
Intensity	action	assess the intensity of the nose
	information	the intensity of the nose should be balanced with the rest of the wine's attributes
	descriptors	subtle, delicate, light, powerful, concentrated, strong
Aroma and Bouquet	action	define the wine's aroma by associating it with other aromas, and determine it's complexity, self-integration and balance with the wine
	information	some differentiate between aroma (the smell of a wine's primary un-aged aromas due to the original fruit and fermentation) and bouquet (the smell of a wine's secondary, aged or developed aromas)
	descriptors	anything you associate with the wine's smell Some common descriptors include: fruity (lemon, grapefruit, blackberry, raspberry, strawberry, black currant (cassis), cherry, apricot, peach, apple, pineapple, melon, banana, dried fruit, raisin, prune, fig, jam, confectionery (artificial)), floral (orange blossom, elderflower, rose, violet, geranium), spicy (clove, pepper, liquorish/aniseed, nutmeg), herb (marjoram, thyme, rosemary), vegetable (cut grass, pepper/capsicum, eucalyptus, mint, artichoke, olive, asparagus, bean, pea, tea, tobacco, hay/straw), nutty (walnut, hazelnut, almond), sugar/caramel (honey, butterscotch, diacetyl (butter), soy sauce, chocolate, molasses), wood (vanilla, cedar, oak, bacon, medicinal, coffee, burnt toast, smoky), earth (soil, dusty, mushroom, moldy), chemical (tar, plastic, kerosene, diesel, oil, rubber, hydrogen sulfide, mercaptan, garlic, cabbage, burnt match/sulfur, sulfur dioxide, wet wool / wet dog, ethyl acetate, acetic acid (vinegar), ethanol (alcohol)), oxidized (e.g. sherry), microbiological (baked yeast, bread, sauerkraut, sweaty, yogurt, horsey, mousey). An aroma wheel may assist.

Palate

The impression the wine gives in the mouth, including "mouth feel" and "flavors".

When it comes to mouth feel, there exist a number of varying approaches to descriptive tasting. It is commonly propounded that "tannin" should be assessed. However, this is perhaps too much of a general term that many tasters are confused by. Tannins may be astringent and/or bitter, and can exhibit varying levels of polymerization that is perceived as a "soft"/"hard" mouth feel. However, acidity and alcohol levels also influence mouth feel. Thus, to isolate tannins in any analysis is a difficult task even for the experienced taster. It would seem more appropriate to talk about mouth feel, and to talk separately about bitterness and astringency.

Most flavors (not taste sensations - sweetness, acidity/sourness, bitterness, saltiness) are actually (physiologically) "aromas" that

are picked up by our olfactory receptors (our "smell receptors"). It is important to distinguish between retro-nasal olfaction (odors arriving at the nasal cavity by being pushed behind the palate - when chewed, slurped or swallowed) and ortho-nasal olfaction (odors detected in the nasal cavity having arrived through the nostrils).

Techniques

Slurping: pass air through/over the wine by pursing your lips and sucking inward - this oxidizes the wine inside the mouth and brings out aromas and flavors

Coating: ensure the wine covers all parts of the mouth so that each component can be assessed

Exhaling: keeping the mouth closed, breathe downwards through the nose to transmit the aromas through the nasal passage

Criteria

Sweetness	action	detected on the tip of tongue and is physiologically the first aspect to be detected in the mouth
	information	sweetness should be in balance with acidity and body in particular, its impression decreases with an increase in acidity
	descriptors	bone dry, dry, off dry, medium, sweet, cloying (too sweet)
Acidity	action	detected at the sides of the tongue and with the mouth watering after swallowing
	information	acidity should be in balance with sweetness and body in particular, its impression decreases with an increase in sweetness and increases significantly with a decrease in temperature
	descriptors	flabby (low), flat, low, medium, high; fresh, crisp, rasping, sharp, searing (high)
Texture / Mouth feel / Tactile Impression	action	mouth feel is complex, involving a number of factors such as residual sugar, alcohol, tannins, acidity, dissolved carbon dioxide and extract, but it is important to consider separately from these other components as part of an holistic approach to wine tasting (for example, "a tingle on the tongue" from dissolved carbon dioxide, or a feeling of "chewiness" given by tannins). Mouth feel may be divided up into the following components: volume, acidity, tannic intensity, astringency, dryness, and bitterness.
	information	carbon dioxide increases our perception of acidity, increased viscosity softens our perception of acidity, polymerization of tannins results in softer mouth feel, unripe fruit tannins result in harder impressions
	descriptors	any number of descriptors apply and mouth feel wheels provide an excellent base from which to work (example descriptors include chewy, silky, furry, supple, chalky, spritzy, viscous, luscious)
Tannin	action	causes bitterness (the flavor sensation detected at the back of the tongue) and astringency (the tactile sensation felt as a puckering of the cheeks or a furriness on the teeth, gums and lips (like very strong tea))
	information	should be in balance with the wine, the impression of tannin diminishes with wine age; in modern times tannins have come to be described in further terms than quantity
	descriptors	soft, velvety, silky, supple, fine, smooth, moderate, gripping, drying, harsh, hard, firm, chewy, dusty, course, astringent, tannic; green, ripe, fine, tough, wood, grainy
Body	action	this is the impression of weight given by (predominantly) alcohol but also extracts (sugar-free soluble solids such as proteins, tannins) and is perhaps best likened by analogy to the respective lightness or heaviness of water or cream in the mouth
	information	body should be in balance with the wine style
	descriptors	thin, watery, lean; light, medium, full (bodied); heavy, extracted
Flavors	action	determine the flavors you associate with the wine, and their intensity
	information	assess the flavors `across the palate' (from the first impression `right through to the finish)
	descriptors	as for Aroma/Bouquet
Alcohol	action	assess the alcoholic content (this requires experience but may be seen somewhat by the legs and the `heat' of the finish)
	information	alcohol gives a sweet and warming impression, an increase in alcohol results in a perceived decrease in bitterness
	descriptors	warm, hot, high alcohol, alcoholic (excessive)
Finish	action	the aftertaste (taste after swallowing) of a wine
	information	the flavors and aromas last in the mouth for some time and may change and develop; length and development of finish are indications of quality
	descriptors	short, fleeting, long, lingering

Advanced tasting: beyond descriptive tasting

Tasting beyond descriptive tasting usually involves putting the wine within a stylistic context and considering factors relating to the wine that are beyond the descriptive.

The taster might make the following assessments of the wine:

Structural assessment: piece apart the individual components of the wine's structure to better understand how they work in

synergy

Progressive palate assessment: identify how the impressions given by the wine develop and change as the wine moves through mouth, from the "attack" to the "finish". Remember to assess the wine's width, flavor changes and complexity.

Stylistic assessment: assess how the wine sits amongst its peers within the general style

Character assessment: identify suitable foods for the wine to pair with - this may be assisted by recognizing the wine's character profile (i.e. whether it has an overall impression of being "fresh", "sweet", "savory", etc)

More subjective questions might also be asked such as:

does the wine develop in glass?

does the wine hold the taster's interest with time?

would the wine go well with food?

is the wine a good example of its style?

would the wine age well (if its style suggests it potentially could)?

does the wine have individuality/personality/distinctiveness?

at what temperature would the wine best be served?

is the wine's flavor profile complete/lacking/one-dimensional?



WSWC Annual Awards Gala Set For January 21, 2012

Barbara Stinger, Mindy Bush, Marilyn Brown and Sammy Nachimuthu are coordinating our club's great annual event – the Awards Gala and Holiday Party. We will celebrate the holidays and recognize the many awards our club members have earned.

When: Jan 21, 2012, 6:30pm – closing

Where: Portland Wine Storage
306 SE Ash Street, Portland, Oregon

Cost: \$15 per attendee

Bring your own wine glass and favorite wines to share.

If your last name starts with:

A - H please bring side dish

I - P please bring dessert

Q - Z please bring salad



This will be a potluck event with music, scrumptious food, and a wide variety of our club member wines!

Save the date!

E-mail your RSVP for the Awards Gala and Holiday Potluck to Barb Stinger at: <mailto:kbstinger@frontier.com>



West Side Wine Club Leadership Team – 2010

President: **Jon Kahrs** jekahrs@aol.com

- Set agenda for the year
- Establish leadership team
- Assure that objectives for the year are met
- Set up agenda and run meetings

Treasurer: **Scott Nelson** nelsonsw@gmail.com

- Collect dues and fees, update membership list with secretary
- Pay bills

Secretary: **Ken and Barb Stinger** kbstinger@frontier.com

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members, name tags and other data

Chair of Education: **Mike Smolak** Mike@NWRetire.com

- Arrange speakers for our meetings

Chair for Tastings: **Craig Bush** pnoir1@hotmail.com & Phil Bard phil@philbard.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Jack Seigendall** jseigend@comcast.net

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Sammy Nachimuthu** murugasamy_nachimuthu@yahoo.com

The chairperson makes the arrangements to purchase, collect, and distribute.

- Grape purchases
- Supplies – These should be passed to the President for distribution

Chair of Competitions: **Miriam Schnepf** mowtnwmn@mac.com

- Work with Washington County Fair staff
- Encourage club participation in County Fair
- President will be the contact for the Oregon State Fair

Chairs for Social Events: **Barbara Stinger and Sammy Nachimuthu**

- Awards Gala / Holiday parties

Web Content Editor: **Rick Kipper** kips@lycos.com

Webmaster: **David Ladd**