



West Side Wine Club

July 2012



Scheduled Meetings

January 18, 2012

Crush Talk / 2012 Plans

January 21, 2012

Holiday Party Gala

February 15, 2012

Bordeaux Tasting

March 21, 2012

Aroma Kit / Faults & Flaws

April 18, 2012

2011 Barrel / carboy
sample tasting

May 12, 2012

Tour, Johan Vineyards &
Winery

May 16, 2012

Speaker, Nicholas Keeler,
American Sales Manager
Tonnellerie Allary barrels

June 20, 2012

Speaker, Mike Hallock from
Carabella Winery

July 22, 2012

Annual Picnic, Oak Knoll

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

Next Meeting: There is no meeting in July. We will hold our annual summer picnic at the Oak Knoll Winery grounds on Sunday, July 22 starting at 1:00 PM, [see page 7](#) for details and food assignments.

June Meeting Minutes

Members present: 28

Jon opened the meeting at 7:00. He announced we would not have a meeting in July but will have our annual summer picnic instead. The August meeting will be a member tasting of "other whites" which includes all white varietals except for Pinot Gris or viognier. It also includes rose, sparkling and fruit wines.

Two new members were present tonight: Please welcome Brent Hudgins & Andrew Enriquez who are both new to the winemaking art.

Jon mentioned that amateur competitions are coming up at the Oregon State Fair, Willamette Valley Amateur Winemakers Society and Washington County Fair (see sidebar for websites). The Clark County Fair also has an amateur competition, heavy on fruit wines.

Barb Stinger sent around a sign up sheet for main protein dishes for the picnic which will be reimbursed by the club ([see page 7](#) for details).

Group grape buys; Sammy N. passed out a list of grapes available from several Washington Vineyards he will coordinate. He will send this list by e-mail to the members. Contact Sammy at : murugasamy_nachimuthu@yahoo.com.

Craig Bush has a list of Oregon vineyards available for Pinot Noir, Pinot Gris & Chardonnay. Contact Craig at : pnoir1@hotmail.com.

Phil Bard introduces our speaker – Mike Hallock from Carabella Vineyards. Mike brought with him 4 distinctly different soil samples taken from different depths from the Penner-Ash vineyard. Mike is a Geologist by training and he gave us a short lecture covering the last 50 million years of tectonics, Missoula floods, lava flow activity and wind blown soil deposition and on how these activities resulted in the northern Willamette valley mountains, hills and distinct soil compositions which now form our wine AVA's and sub-AVA's. His own vineyards are located on eastern Chahalem ridge (Parrot Mtn.).

Mike brought some commercial wines to taste which represent the 4 different soil samples on Display (all 2008 Pinot Noir). These were tasted blind and the members were asked to pick out the soil type from his descriptions. We had mixed success. The wines are listed below. Difficulties possibly stemmed from differences in oak treatment and clone variations.

#1 - Stag Hollow; Willakenzie soil.

#2 – Hawks View; Loralwood Loess soil, Chahalem Mountain.

#3 – Winter's Hill; Dundee Hills Jory soil (classic volcanic).

#4 – Anam Cara; Wind blown Aeolian soil (on top of volcanic).

#5 – Carabella; Volcanic, basalt based soil.

#6 – Maysara; Marine, coast range.



Information & Trivia

Willamette Valley Amateur Winemaker Society: Amateur Wine Competition 2012

Website:

<http://www.wvaws.org/>

Entries Accepted through
July 14, 2012 at Eola Hills
Wine Cellars in Rickreall,
Oregon.

Don't forget the **Oregon
State Fair Amateur
competition**, details at:

<http://>

[www.oregonstatefair.org/
competition/wine](http://www.oregonstatefair.org/competition/wine)

Also don't forget the
**Washington County Fair
Amateur competition** at:

<http://>

[www.faircomplex.com/fair/
2012-
OC_PremiumBook.pdf](http://www.faircomplex.com/fair/2012-OC_PremiumBook.pdf)

Everyone has a
photographic memory,
some just don't have film.

Families are like fudge:
mostly sweet, with a few
nuts.

A bartender is just a
pharmacist with a limited
inventory. – Mark Twain

Good wine ruins the purse;
bad wine ruins the
stomach *Spanish saying*

A thousand cups of wine
do not suffice when true
friends meet, but half a
sentence is too much
when there is no meeting
of minds.

Chinese proverb

"I'm drinking wine...and
eating chicken! And it's
good!"

*Dracula in Dracula: Dead
and Loving It (1995)*

Paraprosdokians of the month (look it up).....

- Light travels faster than sound. This is why some people appear bright until you hear them speak
- A clear conscience is the sign of a fuzzy memory
- You're never too old to learn something stupid.
- To be sure of hitting the target, shoot first and call whatever you hit 'the target'.

Portland Water Bureau Water Treatment

Water is first disinfected with **chlorine**, entering the system at about **2 parts per million (ppm)**. At the end of the disinfection process, sodium hydroxide (NaOH) and ammonium hydroxide (NH₄OH) are added to the water. Sodium hydroxide (at a dose of 3.5 to 5.0 ppm) is added to raise the pH slightly (approximately 1 pH unit). This helps prevent corrosion of household plumbing and lowers the amount of lead and copper that can leach into the water. Ammonium hydroxide (aqueous ammonia) is added (at a dose of about 0.35 ppm as NH₃-N) to form a long-lasting **chloramine disinfectant residual**. Chlorine and ammonia are used in a ratio by weight of approximately 4.9 to 1.

Total Chlorine Residual

Total chlorine residual is a measure of free chlorine and combined chlorine and ammonia in our distribution system. Chlorine residual is necessary to maintain disinfection throughout the distribution system. Adding ammonia to chlorine results in a more stable disinfectant and helps to minimize the formation of disinfection byproducts.

Municipalities (Portland & Wolf Creek) that chlorinate their water with **chloramines, are not removed by simple boiling**. Filtering with activated charcoal, and treatment with 10 PPM sulfites negate the chloramines.

Fresh grapes, contain sulphite compounds--they're present on all grapes plus more is added during crush. When added to a solution containing chloride ions (the form the chlorine takes in water) sulphites bind to them nearly instantly, forming stable chloride salts like potassium chloride or sodium chloride--table salt. If you bind out 100% of the chlorine in municipal tap water with sulphite, you'll wind up with about two grains of table salt per 23 liter batch. That teensy amount won't have much effect, especially when it's mixed into a wine with a brix of 25 and a whole lot of acid, sugars, and solid material.

On the other hand:

Formation of 2,4,6-trichloroanisole

Presence of chlorine is one of the two major contributors to the production of 2,4,6-trichloroanisole (TCA), the compound that causes a moldy, musty cork taint. TCA's sensory threshold is one of the lowest in nature at around 1 to 5 nanograms per liter. The second requirement for TCA formation is the presence of molds. They are common even in watertight caves and cellars due to frequent rinsing of tanks and floors and the desirably high relative humidity (80 percent or more) in barrel rooms, which minimizes evaporative losses of wine. Chlorinated and mold-methylated phenolics from materials such as wood or cork bark are known as chloroanisoles, and their equally potent bromine analogues are bromoanisoles.

Airborne TCA

Dirty floor drains in particular can become a potential source for TCA formation in the winery as they combine chlorine residues from rinses with the rich microbial activity needed for its formation.

If TCA is subsequently present in the cellar air, it can be introduced into the wine when barrels or tanks are emptied and refilled. The tiny amount of TCA that it takes to spoil a wine lot corresponds to equally small residues of chlorine from sanitizing operations. TCA is also easily absorbed by corks stored in the bottling line hopper and by open bags of bentonite or filter pads, so proper and separated storage of all processing aids is crucial.

So, is 2 ppm Chloramine in Portland's tap water a concern to wine making especially since it is pretty much destroyed by sulphites? Should we be placing activated carbon filters on our tap water source being used for cleaning barrels and equipment or anywhere corks could be exposed to it?

Biodynamic vineyard practices

Some of the club members participated in a very nice tour of Johan Winery & vineyard on May 12. This winery uses all Biodynamic methods for production and farming. Here is the short version of some of the more unusual techniques used. The subject obviously encompasses much more than this and books have been written on the subject but I thought these were interesting.

Biodynamic Farming

As of 2006, more than 200 wineries worldwide were certified as biodynamic; numerous other wineries employ biodynamic methods to a greater or lesser extent. Farmers utilize the methods both to improve the farmland and make better wine. This is especially true of family-owned businesses that want "to pass on healthier farms and businesses to the next generation". Biodynamic farming founder, Rudolf Steiner, prescribed nine different preparations to aid fertilization, and described how these were to be prepared. Steiner believed that these preparations mediated terrestrial and cosmic forces into the soil. The prepared substances are numbered 500 through 508, where the first two are used for preparing fields whereas the latter seven are used for making compost. A long term trial (DOK experiment) evaluating the biodynamic farming system in comparison with organic and conventional farming systems, found that preparations have influence on soil structure and micro-organisms enhancing soil fertility and increasing biodiversity.

Biodynamic preparations

For a vineyard to be considered biodynamic the wine-grower must use the nine biodynamic preparations, as described in 1924 by Rudolf Steiner. These are made from cow manure, quartz (silica) and seven medicinal plants. Some of these materials are first transformed using animal organs as sheaths (the animal organs are not used on the vineyards). Of the nine biodynamic preparations three are used as sprays (horn manure, horn silica and common horsetail) and the other six are applied to the vineyard via solid compost. Cow horns are utilized as antennae for receiving and focusing cosmic forces, which are transferred to the materials inside. The chemical elements contained in these preparations were said to be carriers of "terrestrial and cosmic forces" and would impart these forces to crops and thus to the humans that consume them.

Preparation 500 - Cow manure is buried in cow horns in the soil over winter. The horn is then dug up, its contents (called horn manure or '500') are then stirred in water and sprayed on the soil in the afternoon. The horn may be re-used as a sheath.

Preparation 501 - Ground quartz is buried in cow horns in the soil over summer. The horn is then dug up, its contents (called horn silica or '501') are then stirred in water and sprayed over the vines at daybreak. The horn may be re-used as a sheath.

Preparation 502 - Yarrow flowers are buried sheathed in a stag's bladder. This is hung in the summer sun, buried over winter, then dug up the following spring. The bladder's contents are removed and inserted in the compost (the used bladder is discarded).

Preparation 503 - Chamomile, the German chamomile (*Matricaria chamomila*) flowers are sheathed in a cow intestine. This is hung in the summer sun, buried over winter, then dug up the following spring. The intestine's contents are removed and inserted in the compost (the used intestine is discarded).

Preparation 504 - Stinging nettles are buried in the soil (with no animal sheath) in summer, are dug up the following autumn and are inserted in the compost.

Preparation 505 - Oak bark is buried sheathed in the skull of a farm animal, the skull is buried in a watery environment over winter, then dug up. The skull's contents are removed and inserted in the compost (the used skull is discarded).

Preparation 506 - Dandelion flowers are buried sheathed in a cow mesentery (peritoneum). This is hung in the summer sun, buried over winter, then dug up the following spring. The mesentery's contents are removed and inserted in the compost (the used mesentery is discarded).

Preparation 507 - Valerian flower juice is sprayed over and/or inserted into the compost.

Preparation 508 - Common Horsetail (*Equisetum arvense*) made either as a fresh tea or as a fermented liquid manure is applied either to the vines (in this case usually as a tea) or to the soil (in this case usually as a liquid manure).

One to three grams (a teaspoon) of each preparation is added to a dung heap by digging 50 cm deep holes with a distance of 2 meters from each other, except for the 507 preparation, which is stirred into 5 liters of water and sprayed over the entire compost surface. All preparations are thus used in homeopathic quantities. Each compost preparation is designed to guide a particular decomposition process in the composting mass.

By the way The last picture in last month's newsletter about the Johan tour showed a piece of equipment used in biodynamic processes and asked the question "What is it?"

From Stacy McGinnis at Johan Vineyards:

Hi Ken,

That is our **biodynamic mixer**. It mixes our biodynamic preparations with water, stirring it in a vortex to activate them, before spraying on the vineyards.

The mixed preparations flow down through the bowels, one on top of the other, creating a vortex which rotates in opposite directions in each bowel.



John Kahrs submitted this concise recipe for sparkling wine and thought the members might be interested in doing something different.

Sparkling Wine

1. It is best to plan for your sparkling wine before starting the winemaking process. Select desired grape variety based on your preference. Traditional French Champagnes are made from Chardonnay, Pinot Meunier and/or white juice of Pinot Noir. Asti-Spumante is made from Muscat. New York State "champagnes" are usually a made of Catawba, Seyval Blanc and/or Delaware and Cold Duck is made from Concord. Other fine sparkling wines are made from Riesling, Niagara or several of the hybrids. Make 5 gallons of a clear, sound, still white wine (cuvee), as normal, but with the following specifics:

- a. Adjust for sugar to make it about 10% alcohol.
- b. Initial acidity should be between 0.8 and 1.0% (slightly high).
- c. Use EC-1118 wine yeast (Prise de Mousse).
- d. Perform first racking, as normal, with the addition of about 45 ppm SO₂.
- e. Cold stabilize and perform 2nd and 3rd racking without adding any more SO₂, taking precaution to not oxidize the wine, and keeping the container full.

2. When clear, perform the following:

- a. Siphon out about 2 quarts of wine, into 2 separate containers.
- b. To one of the quarts dissolve in the following:
 - 1¼ cups cane sugar (yield about 50 psig)*
 - 1 tbsp. yeast nutrient
 - 1 package yeast (EC-1118), rehydrated with Go-Ferm.

NOTE: * Each ¼ cup of sugar will ferment 5 gallons to about 10 psig. Although new, sound champagne bottles are made to withstand 100 psig. (Except Andre's – they are a lower grade of bottle.), it unsafe to exceed 60 psig. Sparkling wine of about 30 psig. can be made quite safely and is referred to as "cremant". Keep in mind that American and European champagne bottles use different size crown caps.

- c. Stir the mixture back into the cuvee.
- d. "Top" the container with the second quart of wine.
- e. Replace fermentation lock.

3. When fermentation has started (24-48 hours), bottle the cuvee in sterile, clean, sound champagne bottles, using crown caps for closures. Be sure to stir the cuvee while bottling, to keep the yeast in suspension.

4. Store the bottles on their sides for at least 1 year (2 is better). During this time, the fermentation will be completed and the yeast cells will die and decompose, adding a desirable "yeasty" flavor and aroma to the wine.

SAFETY NOTE: Whenever handling the bottles under pressure, wear goggles, a face shield and leather gloves, as many of the following steps require treating the bottles in a rough manner. A bottle of champagne is not worth risking the loss of an eye due to an exploding bottle.

5. After a year, vigorously shake the bottles and place them neck down in a "riddling" rack. My riddling rack is a box made of ¾ inch plywood with dividers made of ¼ inch plywood, like a cardboard wine case, holding 24 bottles at a time (3x8).

6. Riddle twice per day, giving the bottles ¼ turn and slamming bottle into rack, for about 3 weeks (or when all the yeast and sediment have moved to the bottle cap and the neck is clear).

7. To finish the sparkling wine at the desired sweetness, make up 2 bottles (50 oz.) of the "final dosage", adding wine or brandy and ¼ tsp. potassium meta-bisulfite to the desired amount of sugar and dissolving completely, as follows:

- Naturel totally dry, use sound still white wine to top up volume
- Brut 0.5 to 1.5% sugar, 1 to 2 cups sugar
- Extra Dry 1.5 to 2.5% sugar, 2 to 4 cups sugar
- Dry 2.5 to 3.5% sugar, 4 to 6 cups sugar
- Semi-Sweet 3.5 to 4.5% sugar, 6-8 cups sugar

NOTE: If you only "disgorge" a few bottles at a time, make up the dosage in smaller quantities, as needed.

8. Chill the bottles and the dosage to about 32 deg. F.

9. When the bottles are cold, freeze the necks. This can be done by submerging them in rock salt and ice or placing them in a freezer (they will freeze through the bottle caps).

10. When the necks are frozen, rinse the neck in warm water to loosen up the plug of ice and clean off the neck of the bottle.

11. While holding the bottle at about a 45-degree angle upward, quickly remove the bottle cap and place your thumb over the end. Since there may be wine spraying, it is best to perform this step in an area that won't be damaged or tape a sheet of plastic around the laundry tub area.

12. While keeping the bottle tilted, slowly add 2 ounces of the cold "dosage".
 13. Insert the corks or closures, and secure with a wire hood. If using real champagne corks, (a floor corker is needed for this) adjust the corker to not allow the cork to be inserted too far, or it may never be removed! Then place the wire hood over the cork and use a capper to compress the cork into its familiar mushroom shape.
 14. Gently shake and turn the bottle to mix in the dosage.
 15. Age the bottles for another month before serving well chilled.
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The Wine that Shook the World

Matt Giraud. This article originally appeared in October 1999 in *Willamette Week*, Portland, Oregon

As far as the rest of the world was concerned, the Oregon wine industry began in Paris, France in 1979. Of course, vineyards had been planted in southern Oregon twenty years earlier, and in the northern Willamette Valley since 1966, when a textbook salesman named David Lett edged the Eyrie Vineyards in among the fruit and nut orchards of the Dundee hills. But even though a hardy band of pioneers had been growing grapes and fermenting them quite successfully, that didn't mean they were making fine wine: to do that -- in the 70s, at least -- you needed a French address. That all changed in 1979, when Lett entered his '75 South Block Pinot Noir in the "Olympics of the Wines of the World," a special tasting conducted by the prestigious food and wine magazine Gault-Millau. In those Euro-centric times, he could expect better odds sending a box of rocks; nevertheless, he says now with curmudgeonly certitude, "I'd always thought that we could do better than Burgundy. This was my chance to give it a try."

Working in his favor was undoubtedly the fact that the wines were tasted "blind," so judges had no idea about who produced them. Stunningly, Lett's wine finished third against a field of illustrious Burgundies from top vineyards, and the French whipped themselves into a mousse of outrage at the results. Here was an entry made -- for all they knew -- by savage cowboys in the skins of woodland creatures, and it had slipped past wines representing literally centuries of French expertise. Surely this was an erreur? Robert Drouhin, scion of the powerhouse Burgundian négociant Joseph Drouhin, certainly had his doubts, organizing a rematch the following year in which he substituted his best wines for those he deemed inferior in the Gault-Millau tasting. "Drouhin felt that if his wines were shown, the honor of Burgundy would be preserved," Lett jokes.

Naturally, the results were different, but probably not as the French had hoped: the Eyrie now came in second, a whisker behind Drouhin's redoubtable '59 Chambolle-Musigny.

Lett was still glowing from the '79 tasting when he heard the results of the event, which had been conducted without his knowledge. If the previous year's outcome signaled victory, this was the ticker tape parade, triggering international press coverage and a sudden interest in wines from the West. "All of a sudden, Oregon got credibility," Lett remembers today. "Before the tasting, I had to beg for distribution. Afterward, I not only got calls from individuals from around the world, but from distributors around the country, too." Oregon is still feeling the aftershocks from these epicentral events. "What the Gault-Millau and Drouhin tastings did was set Oregon as a place where Pinot Noir could be produced in the US that could rival Burgundy," Lett believes. Winemakers immigrated to Oregon for a variety of reasons over the next 20 years, but the idea that this was even an option, to say nothing of a sound business move, was established in France in 1979 and 80.

One of those profoundly influenced by the outcome of the tastings turned out to be Drouhin himself. Even though he had visited Oregon before Gault-Millau, he now unequivocally understood the potential of the region, and his reaction in turn had a major influence on the growth to follow. By 1987, he'd established Domaine Drouhin Oregon just a few miles from Lett's vineyards. In a world where the French made Wine and everyone else made "wine", this was an endorsement of incalculable value.

Since then, the number of Oregon wineries has exploded to over 400 today, bringing an estimated \$250 million into the state's economy each year. Oregon now attracts top winemaking talent from around the world, and well-heeled investors who see sound investment and prestige in its vineyards. Fine wine now comes from Oregon, and thanks to the French, the world knows it.

Oregon Vineyard Report 2011

Oregon wine grape production rose 33 percent in 2011 to a record high 41,500 tons. Although planted acres dipped 100 acres, fewer acres were left un-harvested in 2011. Yields increased 28 percent to an average 2.37 tons from 17,500 harvested acres. Growers reported many challenges this season, including powdery mildew, botrytis bunch rot, deer and birds. Most disrupting of all was the weather. Spring came late and summer never heated up. Sugar levels developed slowly, but heavy pruning and favorable fall weather led to a quality crop. Many growers harvested later than ever before, risking late-season disease and animal exposure, although birds were less prevalent than in 2010. The consensus was that 2011 will be a memorable vintage.

See the detailed Oregon Vineyard Report at:

http://www.nass.usda.gov/Statistics_by_State/Oregon/Publications/Vineyard_and_Winery/index.asp

Oregon Industry Facts (2010)

Number of Wineries in 2010	419
Number of Vinifera Vineyards in 2010 (includes Estate Vineyards associated with wineries)	849
Planted Vinifera Acreage in 2010	20,500
Top 5 Varieties:	
Pinot noir	12,406 planted acres
Pinot gris	2,747 planted acres
Chardonnay	950 planted acres
Riesling	798 planted acres
Cabernet Sauvignon	639 planted acres
Harvested Acreage in 2010	16,900
2010 Total Production	31,200 tons
Production by Variety:	
Pinot noir	16,765 tons
Pinot gris	5,312 tons
Riesling	1,861 tons
Chardonnay	1,503 tons
Cabernet Sauvignon	1,138 tons
Oregon Wine Sales in 2010	1,930,763 cases

** Information from the 2010 Oregon Vineyard and Winery Report, National Agricultural Statistics Service, Oregon Field Office.

Reminder: Dues and Waiver for 2012

It's time for club paperwork for 2012. Please submit your dues and waiver at a meeting or mail them directly to our Treasurer, Scott Nelson at the address below. The waiver can be obtained from our web site at <http://www.westsidewineclub.com/> under "current news".

The great continuing low price of:

\$15.00 Single

\$30.00 Couples

Please remit to:

Westside Wine Club c/o Scott Nelson

PO Box 0219, Beaverton , OR 97075-0219

Reminder: WSWC Summer Picnic

- **WSWC Annual Picnic will be held on Sunday, July 22 starting at 1:00 p.m. There will be a charge of \$5 per adult to cover costs for the main protein dishes.**
- **Place: Oak Knoll Winery**
- We will enjoy a potluck style meal.
- All members need to provide one of the following:
 - Last names A-H bring a desert
 - Last names I-P bring a salad
 - Last names Q-Z bring a side dish
- Remember to bring your home grown wines to share, glasses & lawn chairs for comfort. The club will furnish plates, napkins and utensils.
- The following have signed up for the main protein dished the cost of which will be reimbursed by the club.
 - Fish.....Jack Seigendall
 - Vegetarian.....Kathleen High
 - Pork.....Craig & Mindy Bush
 - Ribs.....Bill & Marilyn Brown
 - Chicken.....Ken & Barb Stinger

West Side Wine Club Leadership Team – 2012

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 & Daniel Larson daniel@genesislabs.com

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** mownwmn@gmail.com 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 kbstinger@frontier.com murugasamy_nachimuthu@yahoo.com

- Awards Gala / Holiday parties
- Web Content Editor: **Rick Kipper** kips@lycos.com

Webmaster: **David Ladd**