

BWBC

Newsletter

Stay Safe

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Next Meeting

Meetings of the BWBC have been deferred till further notice.

Competitions

The competition program has also been deferred till further notice.



Autumn Wine Sales

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Social Events

All social events including the apple crush scheduled for May 31st have been deferred.

Banner Photo - Stay safe

Hello everyone

Well, we've had a change of season from our beautiful Adelaide Autumn. And as the poet Edith Sitwell wrote "Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is the time for home". I really enjoy the Adelaide seasons. Each has its own beauty and magic.

As many of the COVID-19 restrictions are gradually being relaxed, your committee is now more hopeful of organizing some social functions for the last quarter of the year.

However, as group numbers for meetings are still very restrictive, we are not able to hold a monthly meeting for at least another month, perhaps two.

With our social calendar Ian and Rudi have been busy planning some events.

- A Sunday lunch at a McLaren Vale winery August/September.
- An Adelaide Hills Bus trip on Friday 30th October or Friday 6th November.
- Our Christmas lunch on Sunday 6th December at the Blackwood Football Club.
- Our bottling at Patritti. Cannot confirm date yet but they are supplying samples in July.

It is unfortunate but not unexpected that the 2020 ANAWBS has been cancelled due to the Waite Campus rooms becoming unavailable. Although our Competition program has been cancelled for the year, there has been a suggestion that we have a 'COVID' Best Red & White and Best Beer competition. If we can organize it, we will, so hold off drinking those beers you might have made for ANAWBS! (Of course, these events are all subject to restrictive guidelines.)

True Story. I popped in to see Jim & Freda Hay recently. After they immigrated from Scotland Jim worked at John Martins in Adelaide. In the 1980's he was appointed Advertising Co-ordinator for Steamships Trading Company in Papua New Guinea and Freda was their Credit Manager for the Merchandise Division. They have many fascinating tales to tell.

One story was to do with PNG's Prime minister at that time, Sir Michael Somare, whose children were being educated in Australia. He often flew to Australia to see them. On one such occasion he went into a bank in Brisbane and asked if he could exchange some Kina into Australian currency. The hapless bank teller, not recognizing him asked for some I.D. whereby the PM took one of the Kina, pointed to his picture on the note and said "that's me!"

Keep smiling!

Ann-Marie Franklin
President



Autumn Wine Sales



NV Sparkling Shiraz



This premium sparkling Shiraz shows an alluring dark garnet colour and a bouquet of rich, complex fruit and oak development. Rich, full bodied flavours are evident on the palate, which has a drying finish.

A superb choice for events, pre-dinner drinks, BBQs, and special occasions.

The price is \$100 per doz.

NV Prosecco



Fresh apple, flint and clove aromas. A soft palate balanced by moderate acidity with bright and lively flavours of white peach makes this a great sparkling to serve before a meal or with light fare such as Barbecued Seafood Salad with Rocket, Capsicum & Hazelnuts

The price is \$100 per doz.

2019 Pinot Grigio



Tasting Notes

Light straw in colour with fresh notes of lime citrus fruit and hints of spice. Limey, citrus flavours and hints of pear with a crisp crunchy acid finish.

Winemaker's Notes

This wine exhibits a crisp palate of poached pear and a refreshing citrus finish. A perfect accompaniment to an array of Seafood and Asian dishes. This wine spent 3 months maturation on lees.

The price is \$100 per doz.



Last year the club was able to source a limited quantity of Sparkling Shiraz from Patritti Wines. This proved very popular with the members and sold very quickly. This year we have been able to obtain a sparkling shiraz wine, from Patritti Wines, for sale to members and friends.

To add to the variety on offer we have also been able to obtain a limited quantity of Prosecco and a very nice 2019 Pinot Grigio from Accolade Wines

As always we ask members to consider buying these wines and to promote them to your friends and colleagues.

To order the wine please contact Bill Neubauer ph 0412 525 343 or email bill@bn-products.com.au An order form is attached to this newsletter.

We have only very limited supply of these excellent wines.
Thanks to the response of our members over half has already been sold.
DON'T MISS OUT

The ancient Babylonians were the first to brew.

In fact, they took their beer so seriously, if you brewed a bad batch your punishment was to be drowned in it.



Don't let this happen to you
JOIN THE ONLINE BREWING GROUP TODAY!!

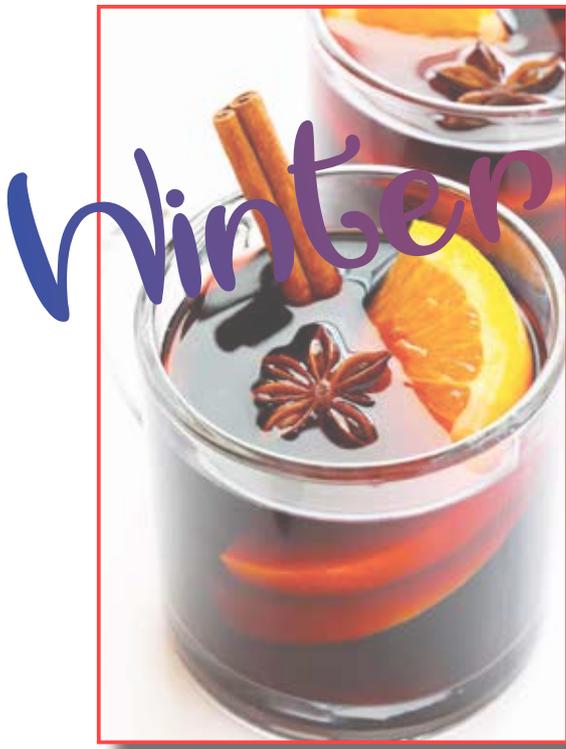
BWBC On Line Brewing Group



An online chat group, called the BWBC brewers, has been set up by Brenton George. It is an online meeting place for all club brewers or those wanting to start brewing to talk about all things brewing - Kit or grain, techniques and equipment, styles, recipes and style guidelines and more.

If any one wants to be involved download the App (WhatsApp) if you don't already have it and text Brenton on 0432535163 and he will include you in the group.





Winter Warmers

almonds) and musk or ambergris. In England, in 1723, there was a recipe for red hippocras containing milk and brandy. The drink was well liked during medieval and Elizabethan times. Moreover, doctors prescribed it to aid digestion. It was served at most banquets all over Europe. (can you still get it on medicare?)

The drink was highly prized during the high and late Middle Ages. In France, it has been noted as the favorite drink of notorious baron Gilles de Rais, who reportedly drank several bottles every day and had his victims drink it prior to assault. Later, King Louis XIV of France was also known to enjoy it. In those times, the drink was a highly valued gift item, in the same vein as jam and fruit preserves. Hippocras fell out of fashion and was forgotten during the 18th century.

In France, hypocras is still produced in the Ariège and Haute Loire areas, though in very small quantities. It may be used either for drinking, when it is served chilled before meals, or as an ingredient in sauces. It is also served in numerous medieval feasts all over Europe.

Since 1996 the population of Basel celebrate on New Year's morning the so-called "Aadringgede" (a drinking cheer). The "Dreizack"-fountain in the "Freiestrasse" will be filled with hippocras, spelled in the Swiss German of Basel, hypokras. In Basel it is a tradition in winter to drink hypokras and eat the famous Basler läggerli with it.

The drink eventually inspired the Spaniards in their creation of sangria. While sweeter than hippocras, sangria was originally made with spices, including cinnamon, ginger, and pepper.
Source Wikipedia

BWBC Mulled Wine Competition

Since we do not have club competitions at the moment, the weather is cold, and our members would love to be warm. Its a great time to think about making mulled wine and sharing your recipes with the members.

Just forward your favourite mulled wine recipe or any other warming drink recipe and a short history of the recipe to the editor and they will be included in the July edition of the newsletter. The committee will judge the best entry and award a prize to the winner.

Entries must be received by the end of June.
Email to davidt@internode.on.net



Spiced wine was popular in the Roman Empire, as seen in the writings of Pliny the Elder and Apicius. In the 12th century, a spiced wine named "pimen" or "piment" was mentioned by Chrétien de Troyes. During the 13th century, the city of Montpellier had a reputation for trading spiced wines with England. The first recipes for spiced wine appeared at the end of the 13th century (recipes for claret and piment found in the Tractatus de Modo) or at the beginning of the 14th century (recipe for piment in the Regiment de Sanitat of Arnaldus de Villa Nova). Since 1390, the recipes for piment have been called ipocras or ypocras (Forme of Cury in England, Ménagier de Paris or Viandier de Taillevent in France), probably with reference and tribute to Hippocrates.

The drink became extremely popular and was regarded as having various medicinal or even aphrodisiac properties.

In the 16th century, food was classified by four axes: cold or hot, dry or wet. People at that time believed in such "balance", that is to say, to stew dry ingredients like root vegetables and to roast wet food like suckling pig can achieve balance. Wine was regarded to be cold and dry, and so to this warm ingredients like sugar, ginger and cinnamon were added into wine, creating hippocras.

Since the 16th century, the word has been generally spelled hippocras or hipocras in English and hypocras in French. Original recipes for hippocras were made until the 19th century, when it fell out of favor. This wine is made with sugar and spices. Sugar then was considered to be medicine and the spices varied according to the recipes. The main spices are: cinnamon, ginger, clove, grains of paradise and long pepper. An English text specifies that sugar was uniquely for the lords and honey was for the people. Since the 17th century, spiced wines, in France, have been generally prepared with fruits (apples, oranges,



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Members' Duty Roster 2020

Members rostered for the meeting set-up are asked to arrive by 7pm to organise seating, tables and to assist with bringing the trolleys up from the store room.

Members rostered for the clean-up team will assist with glass cleaning, table and chair stacking, mopping the floor and returning trolleys to the store room.

All members are asked to wash, dry and place in the provided trays their own tasting glass.

April

May

June

Suspended until further notice

If you are unable to attend on your rostered day can you please contact Sid Thomas 0401 123 482 to arrange a replacement.

BWBC Loan Equipment

The BWBC has an extensive range of equipment available for loan to members for use with your wine and beer making activities.

Contact the property officers

Bill Neubauer 0412 525 343

Roger Pounder 0412 565 256

Blackwood Winemakers and Brewers Club Inc.

2020/21 Committee

Executive

Ann-Marie Franklin	President	0406 338 166
Bernie Morgan	Secretary	0447 212 278
Andrew Seifried	Treasurer	0478 294 101

Committee Members

Rudi Tromp	Deputy President Competitions, Social	0412 999 154
Richard Blake	Membership	0407 728 817
Ian Di Bartolo	Social Program	0412 373 739
Brenton George	Competitions	0432 535 163
David Lewis	Technical Officer	0409 678 366
Bill Neubauer	Wine Sales	0412 525 343
David Tulloch	Newsletter/Website	0414 581 401
Des Williams	Speaker Co-ordinator	0416 041 629

Property Officers

Bill Neubauer	0412 525 343
Roger Pounder	0412 565 256

1st Aid Officer

Des Williams	0416 041629
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Life Members

Chris Bills	David Lewis	Glenn Snook
Brian Ferris	Steve Potiuch	David Tulloch

Postal Address PO Box 755 Blackwood SA 5051

Web site www.bwbc.org.au

Meetings 3rd Wednesday of each month, except December, at 7.30pm

Venue Blackwood Memorial Hall
21 Coromandel Pde., Blackwood

Newsletter Editor David Tulloch
Deadline 2nd Wed. of each month.
Contact davidt@internode.on.net

EFT Payments

Members can transfer payments for wine purchase, club fees, social activity fees and other payments directly to the BWBC bank account.

Bank: Westpac Blackwood
BSB: 035-082
Account Number: 145202
Account Name: Blackwood Winemakers and Brewers Club Inc.

