



BWBC

Newsletter

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Next Meeting

Wednesday

21st July 7.30pm

speaker

Dr Rocco Longo

Oenological Product Manager

Winequip

To attend this meeting you MUST register on line as the number of members that can attend is strictly limited by the current COVID regulations.

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Competitions

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Red Wine 4 years and older

Entries closed

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Entries close 31st July

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Banner Photo - Pruning Time

Dr Rocco Longo grew up in Southern Italy, yet after completing his Bachelor and Master's degree in Oenology and Viticulture at the University of Turin, found it was the Australian wine which held his intrigue. After working in Piedmont for a few vintages, his interest had grown to the point where he relocated to the Alpine Valley Region in Northeast Victoria. After 4 years as winemaker, Rocco went to Charles Sturt University in Wagga Wagga (NSW) to study for his PhD. His initial research focus was on low alcohol wine. In 2018 Rocco moved to the University of Tasmania as Research Fellow working on sparkling wine and how terroir influences Pinot Noir chemical and sensory characteristics. After 3 years, he moved to Adelaide where he was appointed Oenological Product Manager for Winequip Pty Ltd.



Winequip is Australia and New Zealand key wine and beverage industry supplier, representing the world's leading brands in beverage equipment and consumables. With offices in Victoria, South Australia, New

South Wales, Tasmania, West Australia, and New Zealand, Winequip range showcases the latest advances in the wine and beverage industry to ensure access to highest quality, most reliable and technologically advanced equipment available. Winequip remarkable range of additives provide solutions for all stages of the production process.

A special general meeting

This special general meeting will be incorporated into the General Meeting
On Wednesday 21st July

Please register on line if you intend to attend to the July meeting





Member profile

Mark Williams

One of our newest members, Mark is the third member of the Williams family to join the BWBC. Mark has visited the club numerous times as a guest of his father Des, and now it's great to be able to welcome Mark as a member.

I am the son of Des and brother of Andrew, both long term members.

Recently in life I have been involved in landscaping. For a number of years I was on the tools but have exchanged that recently for a managerial job at a great sand and metal yard, providing products for landscaping.

Career highlights have been in tourism and hospitality, including Adelaide City tour guide, Ayers House Restaurant, Britannia Hotel, Adelaide Town Hall, Reading (UK) Town Hall and Hexagon Theatre. In Croatia for some years I was a tour guide, hostel animator, and number 1 delivery driver around Zagreb. Other jobs were in the USA where I was born. Before Covid-19 hit I had been travelling the world almost every year since 2005. Exploring may be a better term to use rather than travelling for reasons I will be happy to discuss.

I came to join BWBC after 20 or so years of being a volunteer. I am a fan of all types of drinks, and have maintained a good stock of club bottlings over the years. I have not made any wine but have made a good number of homebrew beers, and stout. As a child, my father Des, my year 5 school teacher Chris Bills (it was Mr Bills until I was 30 something years old and he insisted I call him Chris!), and a few other friends of theirs would gather a few times a year and brew beer. Being so young I was only an observer until I was privileged enough to put measured amounts of table sugar in each bottle for the final fermentation. And that is where it all began.

I cannot say I have a favourite type or style of drink as drinks are similar to music in the fact that it really depends on the situation and the mood. But I will mention zinfandel has a special place in my heart as I first tasted a 1994 bottle (375mL) of Wilson Polish Hill River Zinfandel (courtesy of Des) and I was blown away by its complexity and smoothness. I have come to learn that the origin of Zinfandel is not too far away from where two of my closest friends were born in Croatia, the place I call my second home.

The BWBC has treated me so well for many years and I very much look forward to returning that hospitality for many years to come.

Bottoms up!

Mark Williams



BWBC Lunch

Sunday 1st August 12 noon

26-28 Kangarilla Rd, McLaren Vale

Cost:

Members \$50 per person

Non-Members (guest of Member) \$60 per person

- Upon arrival each attendee receives a glass of red OR white sparkling wine OR Beer OR Cider OR Soft drink.
- Cheese Platters will also be served during pre-lunch drinks.
- Meal is a 2 course sit down lunch - consisting of a SET MENU of Entree and Main.
- Lunch includes choice of selected red or white wine / beer / Cider / Soft Drink and choice of selected Barista Coffee & Teas.
- During the course of the afternoon a 'Wine Presentation' will be made by one of the Oxenberry / Scarpantoni staff/management.
- A dessert will available for purchase (\$7 to \$10) Please indicate on booking form.

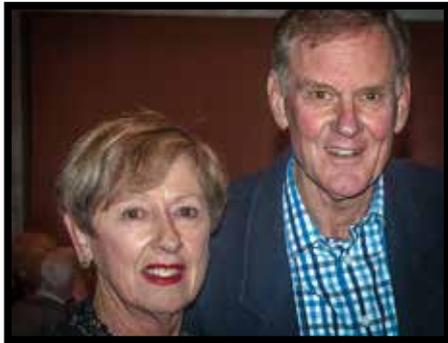
Bookings now open

See newsletter email for link to booking for more contact Ian Di Bartolo 0412 373 739.

If you have already registered on line please can you re-register as we need an upgrade of the booking list.

Booking close on Thursday 22nd July





Jean and Malcolm Snell

Jean Snell

It is with sadness we advise that lovely Jean Snell, wife of member Malcolm passed recently. Jean has been such a support of our Club. Always ready to help at social functions. Friendly and vivacious she will be fondly remembered by all those who knew her. Jean's funeral will be held at Centennial Park Cemetery, 760 Goodwood Road, Pasadena on Friday 23rd July at 11.30am. Our sincere condolences to Malcolm and family.
Ann-Marie Franklin
President

Mario Nocita

Passed away peacefully at Ashford Hospital on June 11, 2021 Aged 90 years.

Mario was a member of the BWBC for many years up to 2020. He was a wine maker, successfully exhibiting in many ANAWBS and club competitions. He was also known for his Italian suppers at the club, his recipes for caponata and tiramisu appeared in the Jan 2011 edition of the newsletter. He was also a musician at club functions.



Mario Nocita



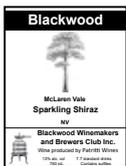
From April 2012 newsletter



2009 Christams Party



Club Wine Sales



Patritti Sparkling Red NV

This premium sparkling wine is an alluring dark garnet colour. The bouquet is red fruits, blackcurrant and fruit pastilles with vanillin oak adding complexity. A fresh and vibrant palate of raspberry and blackcurrant with a toasty undertone

is supported by a fine persistent bead before a refreshingly dry finish.

\$100 per doz



2020 Pinot Grigio (Adelaide Hills)

Light pale straw in colour. On the nose aromas of white peach, pear and apple are in abundance. The palate is light, crisp and balanced in the grigio style. Citrus and peach flavours persist with the long refreshing finish. with a toasty undertone is supported by a fine persistent bead before a refreshingly dry finish.

\$150 per doz



2019 Premium Shiraz McLaren Vale

Hand Harvested on the 10th of March from the Patritti family's Blewitt Springs vineyard planted in the 1960's. The vineyards higher elevation and free draining sandy soil produces low crops of high quality Shiraz fruit that expresses the site and Blewitt Springs sub region. The fruit was

crushed, destemmed and soaked for two days prior to the commencement of fermentation. Following fermentation the wine was matured in fine grain American oak puncheons for 14 months prior to bottling in August 2019. This well balanced full bodied wine can be enjoyed in its youth or cellared confidently for 10 plus years.

\$170 per doz

We have only very limited supply of these excellent wines. Order now as it will sell out very fast. To place orders, contact Bill Neubauer at the next club meeting,
Email:- bill@bn-products.com.au or ph 0412 525 343

Please promote all these wines to family, friends and colleagues and help clear the stock.



Competition Results

May Competitions

Ale Competition

Chris Bills Trophy

Entry No.	Name	Entry Description	Brew		Score/50	Place	Medal
			Method	BJCP Style			
19	Brenton George	Red Ale	FM	15A	44	1st	Silver
15	Brenton George	American Brown Ale	FM	19C	43.5	2nd	Silver
18	Brenton George	Cream Ale	FM	1C	43	3rd	Silver
7	Colin Routley	Australian Dark/Old	MK	..	40.5		Silver
12	Brenton George	American IPA	FM	21A	40		Silver
17	Brenton George	Dark Mild	MK	13A	40		Silver
8	Colin Routley	British Brown	MK	13B	38.5		Bronze
5	Colin Routely	Australian Sparkling Ale	MK	12B	35.5		Bronze
11	Brenton George	Wheat wine	FM	22D	35		Bronze
20	Brenton George	Belgium Blonde	FM	25A	35		Bronze
16	Brenton George	Australian Ale	FM	12B	34		
22	Colin Routley	Old Ale	MK	17B	33		
14	Brenton George	English Best Bitter	FM	11B	29		
21	Colin Routley	Irish Red Ale	MK	15A	29		
6	Colin Routley	Australian Sparkling Ale	MK	12B	22.5		
9	Kevin Salt	IPA New England	FM	..	22		

Number of entries - 16

Judge- Andrew Williams

Lager Competition

Steve Potiuch Trophy

Entry No.	Name	Entry Description	Brew		Score/50	Place	Medal
			Method	BJCP Style			
4	Colin Routley	Doppel Bock	MK	9A	41	1st	Silver
1	Colin Routley	German Pilsner	MK	5D	38.5	2nd	Bronze
3	Colin Routley	Dunkle Bock	MK	6C	34.5	3rd	
13	Brenton George	Dunkle Bock	FM	6C	34		
2	Colin Routley	Schwarzbier	Mk	8B	29.5		
10	Kevin Salt	American Lager	FM	..	29.5		

Number of entries - 6

Judge- Andrew Williams

Brew Method

FM - Full Mash Brew

MK - Modified Kit Brew

K - Kit Brew

Medals are awarded on scoring the following points:

	Wine	Beer
Gold	18.5 to 20.0	45.0 to 50.0
Silver	17.0 to 18.4	40.0 to 44.9
Bronze	15.5 to 16.9	35.0 to 39.9

Score

Beer competitions are scored on a 50 point scale

Wine competitions are scored on a 20 point scale

BJCP Style

This is the style of the beer as described in the BJCP Beer Style Guidelines – 2015 Edition

The beers are judged against these guidelines.

For more information download the style guide at

www.bjcp.org



Competition Results

June Competitions

1-3 Year Old Cabernet Sauvignon Competition

Entry No.	Name	Entry Description	Score	Place	Medal
22	David Lewis	Cabernet Sauvignon 2019	16.5	1st	Bronze
2	Lindsay Elliott	Cabernet Sauvignon 2019	16	2nd	Bronze
21	David Lewis	Cabernet Sauvignon 2020	15.5	3rd	Bronze
9	Ian Maxfield M&M	Cabernet Sauvignon 2019	15		
1	Lindsay Elliott	Cabernet Sauvignon 2018	15		

Number of entries - 5

Judge - Dan Traucli

1-3 Year Old Other Red Wine Competition

Entry	Name	Entry Description	Score	Place	Medal
18	Andrew Siefried	Nero d'Avola 2020	18	1st	Silver
10	Ian Maxfield M&M	Cabernet/Malbec 2019	17.5	2nd	Silver
26	David Lewis	GSM 2020	17	3rd	Silver
13	Ian Maxfield M&M	Grenache 2018	16.5		Bronze
16	Ian Maxfield M&M	Cabernet/Shiraz/Grenache	16.5		Bronze
20	Lindsay Elliott	Grenache Tempranillo 2019	16.5		Bronze
15	Ian Maxfield M&M	Shiraz/Cabernet 2018	16.5		Bronze
4	Lindsay Elliott	Grenache 2020	16		Bronze
23	David Lewis	Grenache 2020	16		Bronze
14	Ian Maxfield M&M	Sangiovese 2018	16		Bronze
17	Andrew Siefried	Nero d'Avola 2019	16		Bronze
11	Ian Maxfield M&M	Malbec 2019	16		Bronze
6	Lindsay Elliott	Tempranillo Grenache Mataro 2020	16		Bronze
24	David Lewis	Grenache 2019	15.5		Bronze
3	Lindsay Elliott	Grenache 2019	15.5		Bronze
5	Lindsay Elliott	PV Dolcetto 2020	15.5		Bronze
19	Lindsay Elliott	Dolcetto 2020	15.5		Bronze
25	David Lewis	Mataro 2020	15.5		Bronze
12	Ian Maxfield M&M	Nero D'Avola 2019	15.5		Bronze
8	Lindsay Elliott	Tempranillo 2019	15.5		Bronze
7	Lindsay Elliott	Mataro Grenache 2020	15.5		Bronze

Number of entries - 21

Judge - Dan Traucki

2021 competition schedule

Competition	Meeting	Registration deadline
Red Wine - 4 years and older	July	30th June
Beer - Porter Beer - Stout	August	31st July
Current Vintage White Wine Current Vintage Red Wine	November	31st October

Members must register their entries on line before the cut-off date. A link to the on line registration form is included with the email sent out with the newsletter.

The full BWBC competition schedule is on our web site www.bwbc.org.au



A tribute to the “Father” of the Australian wine industry.

At recent meetings of the BWBC, books from Bob Morton’s extensive wine collection have been made available to members.

In this collection I came across a facsimile reprint of a book published in 1830 by James Busby entitled “A manual of Plain Directions for Planting and Cultivating Vineyards and for Making Wine in New South Wales”

I was particularly interested into his ideas as to why Australia should “avail ourselves of this blessing – the grape”. One was to offset the use of rum and spirits in the colony and the other was as a guide to the planning of vines as another source of income for farmers. He included comprehensive costings in his book on planting vines and a comparison with other farming income.

The “father” of the Australian wine industry James Busby, (7 February 1802 – 15 July 1871) was born in Edinburgh, Scotland, the son of English engineer John Busby and mother Sarah Kennedy. His family emigrated from Britain to New South Wales in 1824.

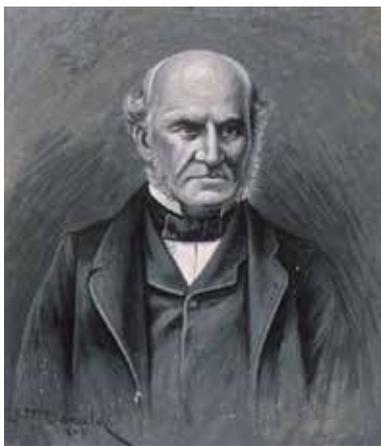
On his arrival in Sydney, Busby was appointed a teacher of viticulture at the Male Orphans School at Bald Hills near Liverpool. Busby served out his contract and taught the stipulated two hundred days at the Male Orphans’ Farm. Afterwards he received a Grant of Land from the Governor and after much careful deliberation chose a block in the Coal River area of the Hunter Region.

He returned to England in 1831, to further his study in viticulture, and before returning to Australia in 1832, visited Spain and France, collecting a selection of grape varieties including most classic French grapes and a good selection of grapes for fortified wine production.

Busby published a “Treatise on the culture of the vine, and the art of making wine in 1825”. This was followed in 1830 with the publication of “A manual or Plain Directions for The Planting and Cultivating Vineyards and for wine making in New South Wales”.

In the introduction to this publication Busby was very concerned about the drinking, by particularly the “lower classes of the colony” of brandied wine and spirits. He wrote to the governor Lieut- General Ralph Darling “This design [treatise] is to increase the morality of the lower classes of the Colony; and more especially of the native-born youth.”

In the introductory chapter Busby writes “The, present practical treatise I wish to be considered as addressed to that more numerous portion of the community constituting class of smaller settlers. Its object is to convince them that they, and each member of their families may, with little trouble and scarcely any expense, enjoy, their daily bottle of wine, produce of their own farms, not of that strong



James Busby

brandied wine which is prepared to stimulate the palates, and warm the stomachs, of the spirit-drinking inhabitants of cold and wet climates, such as that of the Mother Country-but of that more natural and more wholesome wine which is prepared from the pure juice of the grape;; arid which, diluted with water, forms the principal drink of all classes of the inhabitants of wine countries.”

“It is my belief that no greater service could be rendered to this Colony, than to induce its inhabitants to cultivate the vine; and thus to avail themselves of the greatest of all the advantages which the climate places within their reach, but which they have hitherto not enjoyed, merely because they were ignorant of its nature and value.

Had New South Wales been settled by a Colony from France, or any other country whose climate is favourable to the, growth of the vine, we should at this, day, have seen few corn fields without their neighbouring vineyards; and the poorest settlers, aye, and his meanest servant would daily have regaled their palates and invigorated their bodies with this first of the blessings which nature bestows upon the more genial climates of the earth.

But the settlers of New South Wales, reared in a country where the vine does not flourish, and where the place of wine is supplied by malt liquors, and ardent spirits, have brought with them to the Colony their prejudice in favour of these liquors, which they continue to use as at home, forgetting that even in cold countries they form but poor substitute for wine, and that their pernicious effects, are increased ten-fold by the heat of such a climate as this where few heads are able to withstand the stupefying effects of the muddling ale, and, where the liquid fire burns more fiercely, and destroys more rapidly the health, and the happiness, and at length the life of those unhappy beings, who have become addicted to its use.”

“Now, I think it extremely likely, that if each farm-house possessed its vineyard, and produced a sufficiency of wine to supply the wants of all the labourers employed on the farm, as well as the farmer’s own family, a deadly blow would be given to the ruinous habit of the farmer himself indulging daily in the excessive use of spirits, and his free labourer running, every time he received his wages to satisfy, at the next public-house, the cravings of a depraved appetite, to the ruin of his circumstances, as well as of his health. For if the bodily strength were daily renewed, after labour, by the use of a liquor which could be pretty freely indulged in, without intoxication, the same longing for stronger drink would not be felt; and the constant use of wine could gradually bring about a distaste for spirits, such as is found to prevail among the peasantry of wine countries, and with those who can afford the daily use of good-wine.”

Further in the introduction to his Treatise Busby considered the “In, very many passages of the Holy Scriptures, the vine is spoken of as one of ‘the emblems of a happy land; and the heathens ascribed to one of their gods. the honour of having introduced it among them. For this benefit, they testified their gratitude by annual sacrifices, celebrated with great solemnity and with boundless rejoicings, throughout their countries. Nor are the modern-inhabitants of wine countries less sensible of



the blessing they enjoy.

Let an Englishman travel into any of the wine countries of Europe; and tell any of the inhabitants of the country, of the superior wealth, and freedom enjoyed by Englishmen, over his countrymen; - or their superior advancement in science and the arts of life, and good government, and their consequently superior happiness: he will, probably, very coolly acknowledge the truth of all this; but he will turn towards his vineyard, with a look of exultation, and reply, "But you have not the vine.", The possession of this, he considers as equivalent to all the other advantages, which the inhabitants of Great Britain enjoy over his own countrymen."

"Well.-" But how," will the Australian ask, "are we to avail ourselves of this blessing?"

We are as much without the vine as our forefathers; and though we may grow grapes, we are as ignorant of making wine as they were." This is true;--and it is only because you are ignorant of this, that you are without it. But I trust, first, to be able to satisfy you that it is a thing worth knowing; and I shall then endeavour to convince you, that there is no such mystery in the matter.' I have understood, from several people, that they considered my former publication as so abstruse, and as requiring so inexperienced person to engage in. I trust no one will say so, after having read, the few plain and simple directions I am now about to give; and if it should be asked, how it comes to pass, that so few directions should be necessary in this treatise, when so many were given in the former one, the reason I give for it is this that, whereas, in the other, I endeavoured to give directions for making the best wine, under all circumstances, so, in this; I wish every settler to make the best wine he can, under any circumstances; and I am satisfied that the worst wine that is made will well repay his pains. And if it should not, in all cases, be of the best quality, this is not at all surprising, for wines of the best quality, or even of the second-rate quality, such as are exported from the wine countries, for sale, are very scarce, in comparison with the ordinary produce; and are seldom either seen or tasted by the inhabitants themselves."

Busby's book then went on with chapters on planning and planting a vineyard, pruning, manuring the vines, picking and making the wine.

This month marks the 150th anniversary of James death, he died in Anerley England, after travelling back for an eye operation, and is buried at West Norwood Cemetery in London.

Raise a glass in thanks for the life of James and what has happened to the Australian wine industry since.

Written by David Tulloch

Thanks to Judy Morton for making Bob's wine library available to the members.

References

Wikipedia – James Busby

Wikipedia – Australian Wine

Manual for vineyards and making wine – a facsimile reprint published in 1979 by The David Ell Press Pty Ltd Hunters Hill NSW

ISBN 0 908197 03 9

Vine cuttings from the Cape of Good Hope were brought to the penal colony of New South Wales by Governor Phillip on the First Fleet (1788). An attempt at wine making from these first vines failed, but with perseverance, other settlers managed to successfully cultivate vines for wine-making, and Australian made wine was available for sale domestically by the 1820s.

In 1822 Gregory Blaxland became the first person to export Australian wine, and was the first winemaker to win an overseas award.



ANAWBS 2021

ANAWBS is jointly hosted by The Amateur Winemakers and Brewers Club of Adelaide and Blackwood Winemakers and Brewers Club. This competition, which is the largest amateur wine and beer competition in Australia, is co-ordinated by a committee of representatives of both clubs. The committee relies on volunteers to help on the competition days. This year's competition will be held at The Waite Campus between 20th Sept and 3rd October. It's a great opportunity to be involved in the competition and be able to taste some great beers and wines. Volunteers are required on the following days. If you can spare some time on any of the days listed, either morning, afternoon or both please contact the secretary, Trevor Ward 0466 608 423 to volunteer or fill in the online registration form.

Mon 20th Sept	Unpacking and sorting entries	9am - 4pm
Tues 21st Sept	Unpacking and sorting entries	9am - 4pm
Sat 25th Sept	Stewarding for beer judging	9am - 4pm
Sun 26th Sept	Stewarding for beer judging	9am - 4pm
Mon 27th Sept	Set up for wine judging	9am - 4pm
Tues 28th Oct	Stewarding for wine judging	9am - 4pm
Wed 29th Oct	Stewarding for wine judging	9am - 4pm
Sat 2nd Oct	Presentation day preparation	9am - 4pm
Sun 3rd Oct	Presentation day	11am - 4pm

Welcome to our new members

We would like to take this opportunity to welcome the following member to the Blackwood Wine Makers and Brewers Club



Secretary's Report

Notice of special general meeting – 21/7/21

All members will have received an email (or telephone call for those without email) giving notice of this meeting and its agenda. It will be incorporated into the General Meeting that night.

If any member wants further details regarding this meeting, please ring me on 0447212278, or email me at bmcpsa@gmail.com.

Attendance report for our meeting on 16 June 2021

At this General Meeting, there were 43 members, 7 partners, and 3 guests present (53 total). I received apologies from 7 members.

NOTE# Any member wishing to give their apology for a meeting is welcome to send me an email, SMS or telephone call to do so. This is preferable to relying on a verbal report from an attendee at the meeting.

Covid requirement for our next meeting

At the time of writing, our COVID limit is 50% of Memorial Hall capacity. This restricts us to 51 in our meeting room plus 13 in the kitchen. In June we had 53, and in May 45, we will hold our July meeting BUT pre-registration is essential. If SA goes into lockdown, the meeting will be cancelled of course and an email will be sent out to all members.

Please note- Due to the restrictions on numbers only members and partners can attend the meeting.

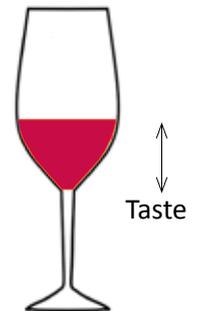
Complying with our food and beverage COVID requirements is essential.

- Bring your own glass,
- Do not handle other's food, and
- Only one person must pour wine from a bottle as opposed to many people.

Bernie Morgan
Secretary

Blackwood Winemakers and Brewers Club COVID Plan

- You must register on line before attending the meeting. You will receive an acknowledgement email.
- If the number of persons allowed to attend (51) is exceeded you will receive an email informing you that the attendance limit has been reached
- On arrival please scan COVID Safe Check-In with your smart phone or register manually with the covid marshal.
- All wine and food will be served by designated persons.
- DO NOT HELP YOUR SELF.
- Please bring your own tasting glass. This not only complies with COVID ruling but saves an enormous amount of work cleaning glasses after the meeting.



Please bring your own tasting Glass



Adelaide Hills
Wine Region
Winter Reds
adelaidehillswine.com.au



Illustration of a wine glass and a bottle in a landscape with trees and a fence.

Winter Reds

23 – 25 July 2021

Experience the warmth of the Adelaide Hills with open fires, red wines and rustic fare.

Full details on the web site
www.winterreds.com.au



Beer and BBQ Festival

100+ brewers, cider makers, distillers & winemakers and biggest BBQ lineup ever assembled.
July 23rd -25th
Adelaide Showgrounds
For more information www.beerbbqfest.com.au



Thanks to our ANAWBS 2019 Sponsors
Please support them.



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

Ian Di Bartolo	Social Program	0412 373 739
Brenton George	Competitions	0432 535 163
David Lewis	Technical Officer	0409 678 366
Daryl Marston	Membership	0428 238 445
Bill Neubauer	Wine Sales	0412 525 343
David Tulloch	Newsletter/Website	0414 581 401
Des Williams	Speaker Co-ordinator	0416 041 629

The committee can also be contacted at: committee@bwbc.org.au

Property Officers

Bill Neubauer	0412 525 343
Roger Pounder	0412 565 256

1st Aid Officer

Des Williams	0416 041629
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Safety officer

Ian Di Bartolo	0412 373 739
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Life Members

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

Members' Duty Roster 2021

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. After the meeting clear meeting room, mop the floor and returning trolleys to the store room.

All members are asked to bring their own tasting glass.

July	August	September
Ian Maxfield	Greg Thomas	Kevin Salt
Ian Toogood	Graham Ellender	David Racz
Jim Anderson	Tony Iaccarino	Roy Pozenel

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

Postal Address	PO Box 755 Blackwood SA 5051
Web site	www.bwbc.org.au
Email address	bwbc@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.

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

