

The Wine Press

Brown's Bits & Bytes...

Volume 34, Issue 5 ~ May 2010

It's that time of year where members of the OCWS don their running shoes as we enter our busiest few months.

However, before the Commercial Wine Competition, the Homewine Competition, and the Fair, we have three great events this month.

The first, is the PYOL to be held on Saturday, May 8. Remember, if you did not attend the Wine Auction on April 24, you are not eligible to attend the PYOL. The PYOL will be held in Building 16 (same as the Wine Auction) on the OC Fair-

grounds. The event starts at 10:30 a.m.

Our last spring tasting featuring Ken Brown Wines will be held on May 14 at the DoubleTree Hotel. Further details are available in Chris Cunningham's article in the newsletter.

On May 22, several members will be hosting Mini-Tastings featuring Cabernet Sauvignon, Red Meritage, and Syrah. Jim Beard's article has more details concerning the Mini-Tastings.

Kevin Coy is working on

setting up a great Dine with Wine event also. Watch for an e-mail blast for more information as to where and when.

Preparations are well under way for the Commercial Wine Competition to be held June 5 and 6. Once the wines arrive, the cataloging process begins. Wines are unpacked, organized, sorted, labeled, and stored. When the cataloging crew has finished with this huge effort, the verifying team double checks all the entries to make sure that all the data is correct. Wines

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May Tasting ~ "Ken Brown Wines"

Friday, May 14
DoubleTree Hotel
Santa Ana / OC Airport
6:45 p.m.

Make your plans now to join us for our last monthly tasting of 2010. Ken Brown will be our featured wine-maker and speaker.

Ken's first experience with

Pinot Noir in what is now known as the Santa Rita Hills came in 1976, when he met Richard Sanford and Michael Benedict and tasted one of the first Pinot Noirs from the Sanford and Benedict Vineyard.

Launching the Ken Brown label in 2003, reinvigorated his excitement about the vineyards and the wines

that brought him to Santa Barbara County in the first place 30 years ago. Experience tells him that great achievements still lie ahead, and it is in that spirit that he continues the quest for the next echelon of quality in Pinot Noir.

Most of Ken's career has

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May 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
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2	3	4	5	6	7	8 
9	10	11	12	13	14 	15 
16	17	18	19	20	21	22 
23	24	25	26	27	28	29
30	31					

May

- 8 Annual "PYOL" ~ Building 16, OC Fair & Events Center
- 14 Monthly Tasting ~ DoubleTree Hotel ~ Santa Ana / OC Airport ~ Ken Brown Wines
- 15 Wine Judging Seminar ~ Orange ~ Details to be mailed out to past and prospective Homewine Competition
- 22 Mini-Tasting ~ Cabernet Sauvignon, Red Meritage, and Syrah ~ OCWS Member's Homes

June

- 1 - 3 Bagging Parties ~ OC Fair & Event Center ~ Details TBA
- 4 Transport wine to hotel; set-up for Commercial Competition
- 5 - 6 OC Fair Commercial Wine Competition ~ Hilton Hotel, Costa Mesa
- 7 Move wine back to OC Fair & Event Center
- 12 OC Fair Homewine Competition ~ OC Fair & Event Center ~ Details in newsletter

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The Wine Press is the official newsletter of the Orange County Wine Society, Inc. If no one procrastinates too much, it is published monthly. The opinions expressed herein are those of the editor unless he can find someone else to blame.

The OCWS welcomes your letters and comments. All topics from complaints about the organization, to questions about wine and winemaking may be addressed. Send to: OCWS, Attention: Editor, *The Wine Press*. Your name can be withheld on request.

The OCWS is a non-profit, 501(c)(3) educational organization incorporated under the laws of the state of California with its principal place of business in Costa Mesa, California. For your convenience, our office is staffed five days per week along with our 24-hour answering and facsimile machines. Additionally, the OCWS has a web site with email and secure event sign-up capability. Visit us online at www.ocws.org.

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Brown's Bits... (Cont'd)

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will then be bagged over three nights the first week in June, then transported to the hotel for the competition weekend. If you haven't volunteered to work at the Commercial Competition, there may still be a few open assignments. Contact me if you are interested.

The Homewine Competition will be held in the new Hangar Building on the Fairgrounds on June 12. Volunteers are also needed to serve at this event. See the newsletter article or contact director Kevin Donnelly for more information.

The Courtyard Sign-Up Sheet can be found in this newsletter and as a link on the homepage of our website. Since Fair assignments are made on a first-come, first-served basis, sign up sooner to receive your preferred shifts. If you need to complete the Alcohol Server Training (TIPS), see the newsletter for further details as to when that training is offered.

At the May monthly meeting, the Election Committee will be introduced. It is not too early to consider running for the Board of Directors. Three directors will be "retiring" this year and the Board welcomes new candidates to run for the open positions. Being on the Board is a great way to serve the OCWS as well as meeting and working with our membership. Working with our incredible volunteers has been the highlight of my time on the Board. I am always amazed at the enthusiasm and energy of our members. Your willingness to volunteer and also have a great time is the basis for the success of our organization.

See you at our next event...

Leslie Brown

May Tasting... (Cont'd)

(Continued from page 1)

been spent pursuing the elusive traits that make great Pinot Noir.

From his early days at Zaca Mesa Winery to his 20-year tenure at Byron Vineyard to the small family operation at Ken Brown Wines, he has continued to experiment with clones, root stocks, soils, and winemaking techniques, exploring the tremendous potential for Pinot Noir in Santa Barbara County.

The focus at Ken Brown Wines is on very small lots of Pinot Noir from the finest vineyards of Santa Rita Hills. The wines are produced at the winery in Buellton at the gateway to the Santa Rita Hills appellation and most lots consist of 250 cases or less. Total annual production is only about 2,000 cases. Ken works with growers—many of whom he's known for years—to hand-select vineyard blocks of grapes. Some of the remarkable vineyards he works with include Cargasacchi, Clos Pepe, Rio Vista, and Sanford & Benedict. He also produces a limited bottling of Chardonnay and Syrah. His wife, Deborah, and he make up the staff at Ken Brown Wines and enjoy the close relationships they have with their wines and customers.

Come join your fellow OCWS members on Friday, May 14, for a delightful evening of award-winning wines, informative facts, a light meal, and all for \$33 for members and \$38 for guests. The DoubleTree Hotel in Santa Ana is the place. Dinner at 6:45 p.m., meeting at 7:30 p.m.

See you there!

This event will sell out. Don't wait! Signup now.

Chris Cunningham

“The Courtyard” at the 2010 Orange County Fair

The 2010 Orange County Fair is fast approaching and planning is underway for our annual, number one fundraising effort, The Courtyard. The Orange County Fair starts on Friday, July 16, and ends on Sunday, August 15. This includes four full weeks and five weekends, the same as last year. Revenue generated at The Courtyard helps the OCWS fund our two Orange County Fair Wine Competitions: the Commercial Competition and Homewine Competition; most of our OCWS office expenses, and helps offset the cost of our Scholarship Program. Within this issue of The Wine Press, please find a Wine Courtyard Sign-Up form for volunteering at The Courtyard. Also, on the back of this form is the Server Responsibility Statement. Please review and sign this statement and return it with the sign-up form to the OCWS Office.

As a concessionaire at the Fair, the OCWS must adhere to contractual requirements established by OCFEC Board of Directors and Staff. For 2010, a continuing requirement has been included that requires all OCWS volunteers be “professionally trained and certified in alcohol awareness techniques.” Individuals who took TIPS training in 2008 and 2009 have fulfilled the requirement for this year’s Fair. New OCWS members and members who completed TIPS training in 2007 will be required to take 2010 TIPS training again for recertification. The Alcohol Server Training sign-up form can be found at the end of The Wine Press. Please use this form to indicate your availability to attend training. If you have any questions about alcohol server training, please contact Karen Ward at 714.964.3881. New trainees will need to have their picture taken following TIPS certification.

Please take this opportunity to sign up now as a Courtyard volunteer. Every effort will be made to assign you to shifts and duties that you select. You will be called if your requests cannot be honored. All shifts are noted on the sign-up form and all schedules are similar to last year. Members are requested to work at least three shifts during the Fair. Historically, certain shifts are hard to fill. These understaffed shifts tend to be weekday nights and Sunday nights (the 8:00 to 11:30 pm shift). When submitting your sign-up form, please consider volunteering for one or more of these shifts.

This year, we are going to have the return of the “Express Bar” from 5:00 to 9:00 p.m. daily. We will be serving only four wines. Wines will vary from weekend to weekend. An 8-oz glass will be offered for \$8. Neither sample tastes nor drink tickets will be honored. This bar is designed to speed up the serving process for Fair customers who are headed for the concerts. We will need four volunteers to staff this function. Two servers, a cashier and a wine steward. When you sign up, please consider volunteering to work the Express Bar.

New this year will be Wine Seminars held on the last four Fridays of the Fair. Also, in order to facilitate the educational experience, no music will be played in The Courtyard this year. In addition, the Winemaker Group will be holding their

seminars in The Courtyard on Saturdays from noon to 2:00 p.m. Our regular seminars will be held at 3:00 p.m. and at 5:00 p.m.

Courtyard assignments will be made on a first-come basis so return the sign-up form as soon as possible, but no later than June 30. The availability of shifts will be periodically posted on the website and emailed to the membership. Your assignment will be confirmed in early July and you will be mailed a copy of our Volunteer Procedures, your picture badges, and a hanging parking pass, and parking instructions. Please contact Larry Graham at 949.551.0155 for questions concerning assignments or special parking needs.

“The Beat Goes On” is the theme of the 2010 Orange County Fair. Whether you are a new volunteer or a Courtyard “veteran”, this is your opportunity to experience the Orange County Fair while helping our OCWS staff The Courtyard.

Remember, when submitting your volunteer request, please (1) fill out the Courtyard sign-up form completely, (2) sign the Server Responsibility Statement and (3) complete the Alcohol Server Training form, if needed, and send all of the above to the OCWS Office.

Please sign up for a minimum of 3 shifts.

See you at the Fair!

Larry Graham
Courtyard Volunteer Coordinator

Chris Cunningham
Courtyard Chairman

May Mini-Tasting ~ Cabernet Sauvignon, Red Meritage, and Syrah

The second Mini-Tasting of the year will be held on Saturday, May 22, at 6:00 p.m. at various host sites. Twelve wines will be provided and grouped into six flights for serving at each site. There will be a few hard to find wines in this tasting. In addition to these being Jim's favorite three wines, they all pair well with meat. Now that the weather has warmed up, fire up those grills and bring your favorite recipe!

Host sites will be announced to those attending approximately one week prior to the event, including directions and a map to the host site. Every effort is made to place you at the location nearest your home or to accommodate your site-specific request. However, your assigned host site is also based on the order in which your sign-up is received in the OCWS office. If you are interested in hosting the event, have attended at least one Mini-Tasting and can easily accommodate 16 people plus yourself, call Janet Hammond at 714.708.1636. If you serve as hosts, you attend the Mini-Tasting for free. The cost to attend is \$25 for members and \$30 for guests. Each person attending is requested to bring a potluck dish (appetizer, entrée, side dish, or dessert) to serve at least 8 to 10 people and designed to match the theme of the tasting (couples may need to double the recipe).

As usual, there will be a special bottle of wine at each site as a prize for Chef-of-the-Evening. Get out those gourmet cookbooks and try something special to share. Our Chefs-of-the-Evening may have their recipe published on the OCWS website. Recipes to complement these red wines may be found either in your favorite cook book or try a couple from the web.

To attend, just complete the sign-up in this newsletter or on the OCWS website. We are currently planning a maximum of six sites so the Mini-Tasting is limited to a maximum of 96 attendees. Wines for the evening are selected and purchased approximately one week prior to the event. Therefore, unless there is a waiting list you will not be refunded your money if you cannot attend. Cut-off date for event sign up is Wednesday, May 12.

Desserts may be limited at the discretion of the host. We ask each attendee to call the host 2 to 4 days prior to the tasting to advise the host what food the attendee desires to bring. Using this approach, attendees will enjoy a greater variety of food pairings with delicious wines. We have a high attendance at our Mini-Tasting Program, and as such, we encourage you to sign-up early as some sites tend to fill quickly.

Bon Appétit,

Jim Beard & Ron Gottesman

Membership ~ "Who's New?"

The OCWS would like to welcome the following new members whose membership in the organization was approved by the Board of Directors at the April Board meeting...

*Will and Nancy Capel
Wendy Clark
Larry and Shannon McCarty
Van and Patti Neely
Mike Nerio and Kristy Cook
Tom and Cynthia Peterson
Marjorie Rivera
Scott and Rachele Schultz
Jennifer Schymick
Maggie Strum*

We are pleased to welcome you to the OCWS and encourage you to attend as many of our functions as your time permits. Most new members really get to know the Society and its members by volunteering to help with one or more of our events. There are several opportunities for volunteering in the next few months. The Orange County Fair Commercial Competition will be held the first weekend in June. This is a great volunteer opportunity and a chance to meet winemakers as well as other members. The weekend following the Commercial Competition, we will sponsor the Orange County Fair Homewine Competition. The Competitions are closely followed by The Courtyard, another great volunteer opportunity.

Please see the articles and sign-up forms in this newsletter. As of the April Board of Directors' Meeting, we have 915 members consisting of 360 dual memberships and 195 single memberships.

Leslie Brown
Membership Chair

Dine With Wine

Back to the planning stages for upcoming Dine With Wine events. Within the next few weeks, we'll be looking towards Mad Mike's, The Hobbit, and Shenandoah at the Arbor as upcoming events. Yes, I said The Hobbit! I know I've said it a few times already, but it will come to you this month!

Now that the Wine Extraordinaire is over and I've caught up on a few other things in life, including kids and work...I'll have just a little more time to schedule and plan the dinners that we'll be enjoying for the next several months. Once we get on a roll, we'll be looking once again at one restaurant approximately every three or four weeks. Of course, the restaurants we will be visiting will be those that supported us at this year's Wine Extraordinaire. We do still have a couple of Wine Classic supporting restaurants that we have not been to and we should be visiting them as well.

These Dine with Wine events will be via e-mail, so look for upcoming e-blasts!

Of course, I am very pleased to announce the following restaurants that joined us at this year's Wine Extraordinaire:

New Supporting Restaurants

Catal / Pinot Provence – Anaheim Disney Walk and
Costa Mesa
Shenandoah at the Arbor – Los Alamitos
Wyndham Hotel – Costa Mesa
Red Cork Bistro – Garden Grove (Unfortunately, just
closed...soon to re-open in Costa Mesa)

Continuing Supporting Restaurants

Mad Mike's American Gourmet – Mission Viejo
The Olive Garden – Irvine and Huntington Beach
The Melting Pot – Irvine
The Mix at the Anaheim Hilton – Anaheim
Blue Water Grill – Tustin

Continuing Supporting Caterers and Food Vendors

Black Market Bakery – Irvine
Le Grand Marketing – www.legrandmarketing.com/
Escoffier Personal Chef & Catering –
www.lacuisineescoffier.com
Gourmet Blends Olive Oil - contact@gourmetblends.us
Blender's BBQ - www.blendersbbqsauce.com
Crystal Geyser Natural Beverages - www.crystalgeyser.com

Please visit these restaurants and vendors and let them know that you are visiting by leaving your OCWS Business Card. Times are tough for these restaurants too! So now, more than ever, they would love to see you visiting them.

For more information about our Dine With Wine Dinners with our supporting restaurants, please feel free to contact me at kevin@ocws.org.

Kevin Coy

Winemaker Group Newsroom

Winemakers Group Goes Over to the Dark Side

On April 17, the Winemaker Group held their bi-monthly sulfite testing, potluck, wine tasting, and business meeting at the wonderful home of gracious hosts, Bryan and Donna Skelly. Bryan and Rich Veague have been partners in the making of wines as Dark Side Winery since 2000. You can see some of their photos at <http://www.darksidewinery.com/About.HTM>. Special thanks go to Bryan and Donna for hosting the event!

Bryan entertained us with barrel samples from the Dark Side's 2009 vintages of Cabernet Sauvignon, Sangiovese, Refosco and Barbera. The wines were a great accompaniment to the delicious dishes served up by our food-loving winemakers. The 40 or so other wines brought by our winemakers were pretty good, too!

Bob Miller and his able-bodied assistants conducted SO2 tests for about 3 dozen wines prior to our potluck. Many thanks to Bob and his crew for their work.

Stewards Needed – No Experience Necessary

Good Food, Good Fun, Good Wines & Good Company
OC Fair Homewine Competition
Saturday, June 12
7:30 a.m. – 3:00 p.m.
OC Fair & Event Center

Rob and Germaine Romano will again be managing the wine stewards for the Homewine Competition and we will need a lot of them. Please contact Rob at ocws@dementedfermenters.com to ensure you are included in the emails for sign ups and scheduling.

Experienced Judges Needed

OC Fair Homewine Competition
Saturday, June 12, 2010
8:00 a.m. - 2:00 p.m.
OC Fair & Event Center

We would still like to add new, qualified judges to our competition roster. Homewine judges should have a good knowledge of wine and have had previous judging experience. Prospective judges may include those in the wine industry, commercial winemakers, and amateur winemakers who can evaluate wines impartially and be able to write constructive comments on the wines they are judging. Generally, new judges are assigned to a panel of judges who have previous judging experience. If you know of anyone who may possess these qualifications and would be interested in judging, please send their names to the OCWS office to the attention of Rich McCormick, Homewine Judging Chairman, and he will contact them.

Homewine Judging Seminar Returns

In an effort to continually improve the integrity of our Homewine Competition, we will conduct a Judge's Seminar on May 15, from 9 a.m. to noon, in Orange. The seminar will be an opportunity to fully understand our 20-point modified Davis scoring system and score sheet notations, judging procedures, and tasting expectations. Due to some inconsistencies in scoring and judging results recently, we strongly urge those who have not taken the seminar to do so even if you are an experienced judge. If you are interested in judging this year and have not attended this OCWS seminar, please mark your calendar. Details will be sent out to most past judges and those interested in becoming a judge shortly via email.

OC Fair Homewine Competition Entries

Do you have any wines that you would like to enter into the Homewine Competition? Entry forms and competition information is available at the OCWS office, on our website at ocws.org, or you can email your request to Jim Graver at winemaster72@earthlink.net. Your deadline for entries is May 22. Get your wines ready.

A Camping We Did Go

A small group of our winemakers had a low-key weekend at Flying Flags RV Resort and Campground in Buellton during April 30 to May 2. Some brought their RVs, some did real camping, and the less fortunate stayed in nearby motels. The highlight of the trip was group tastings on Saturday at a number of the wineries in the Santa Ynez Valley, followed by a real bring out the best, no holds barred barbeque and wine tasting at the campground on Saturday night. Now you know why the motel occupants were the less fortunate. They had to walk home. It was a great opportunity for the newer winemakers to get more info on winemaking from the more experienced folks, and in such a warm, fun environment. Many thanks to Bob Miller for coordinating the trip schedule.

Russian River Campout / Winery Tours

Cassini Ranch Family Campground
Duncan Mills, CA
August 2 – 8

This is a reminder if you have an interest in this event. We plan on camping at the Cassini Ranch Family Campground located right next to the Russian River set among beautiful hills and just minutes from the Pacific Ocean. We plan on some evening cookouts, barbecues, and wine tastings with

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Alcohol Server Training

If April showers bring May flowers what do May flowers bring? No, not pilgrims, the last of the Alcohol Server Training (TIPS) classes. If you haven't previously done so, it is time to sign up for a TIPS class. If you were TIPS certified in 2007 and you are planning to volunteer to pour wine at The Courtyard during the Fair this year you will need to take the class again. If you have never taken the TIPS class, you will need to attend and successfully complete a training class. There will be no classes held in the month of June due to the requirement of the OC Fair that all badge requests be submitted by June 1.

The OC Fair starts on Friday, July 16, and ends on Sunday, August 15. As a concessionaire at the OCF, the OCWS must adhere to contractual requirements established by the OC Fair Board of Directors and Staff. Before any of us can work in The Courtyard during the Fair everyone must be "professionally trained and certified in alcohol awareness techniques." Once this class is completed successfully, a volunteer is "certified" for three years. The Alcohol Server Training sign-up form can be found in The Wine Press as well as on the website.

Please use this form to indicate your availability to attend the training and either mail or fax the form to the office at 714.546.5002. When indicating your first choice and second choice dates the second choice date cannot be prior to the first choice date. There needs to be at least ten attendees for the class to be held. All classes are held on the grounds of the OC Fair and Event Center on the first floor of the Memorial Gardens building. Confirmations are mailed out one week prior to the class.

If you have any questions about the alcohol server training, please call me at 714.342.1557 or e-mail me at karen@ocws.org.

See you at the Fair!

Karen Ward
TIPS Trainer

Winemaker Group (Cont'd)

(Continued from page 7)

visits to a number of wineries in the area.

If you plan on staying at the campground, we suggest you call immediately and make your reservation as many sites have already been booked. You may go to their website at www.cassiniranch.com or call at 800.451.8400. You can also find lodging in nearby Healdsburg or Santa Rosa. If you have any questions, please contact Jerry Guerin at jerome-guerin@earthlink.net or Jim Graver at winemas-ter72@earthlink.net. Remember, make your reservations immediately. You can always cancel later.

Bottles 'n Corks

Our thanks again this year to Bob Miller, who is coordinating the purchase of bottles, and to Rob Romano, who is coordinating the purchase of corks. They get us nice discounts for buying as a group. The home winemakers should have received emails from these guys with details of the purchases.

Wine Education Tips for the Month

For those of you interested in reading more about Napa Valley AVAs, you can find a brief description about each one at www.snooth.com/talk/topic/what-were-why-napa-valleys-avas/

Winemaker Group Activity Calendar

May	"Making the Great Bordeaux Wines and Blending
June 12	Homewine Competition
June	Quarterly Potluck / Wine Tasting and SO2 Testing
July	OC Fair Winemaker Group Seminars
August	Russian River Campout and Winery Tours
September / October	The Great Grape Crush
October	"Finning, When, Why, and How" Seminar
October	Quarterly Potluck / Wine Tasting and SO2 Testing
November	Post Crush Roundtable / Wine Analysis Lab
December	Christmas Potluck & Wine Tasting

Educational Mini-Courses

As I discussed in March, the core mission of the OCWS is Wine Education. At the April 9 tasting, I conducted the first of several Mini-Courses at 6:00 p.m., before the tasting began.

This course was entitled "American Viticultural Areas, an Introduction to AVAs." I discussed the definition of an AVA from the U.S. government's Alcohol and Tobacco Tax and Trade Bureau (TTB), and the difference between AVAs and Appellations. The TTB designates AVAs, also known as viticultural areas, to (1) allow vintners to better describe the origin of their wines, and (2) allow consumers to better identify wines they may purchase.

I briefly discussed the 193 AVAs in the United States, of which 107 are in California. We then talked about the Napa AVA which includes 14 sub-appellations, Sonoma and its 13 sub-appellations, Mendocino AVA with its 9 sub-appellations, and the Central Coast AVA with its 27 sub-appellations. We looked at some of the distinct characteristic that each AVA offers and the things that make it different from others. I discussed history of some of the wineries in each AVA.

When making wines, the TTB requires that with Appellations, not less than 75% of the volume of the wine is derived from grapes (or other agricultural commodity) grown in the labeled appellation of origin. With an AVA, not less than 85% of the volume of the wine is derived from grapes grown in the labeled viticultural area.

During future monthly events, we will be offering more Mini-Seminars to further our educational goals. Upcoming topics for these mini-seminars include...

- How to read a wine label
- Oak options including American, French, Hungarian barrels, Oddballs: Russian, Canadian, whiskey barrels, and barrel substitutes: chips, powder, cubes, oak tea
- Vineyards and Vineyard Management
- The effects of aging on wines

Watch the OCWS newsletter, website, and facebook page for dates and times for these upcoming Mini-Seminars. We hope to see you at these events!

Please let me know your thoughts about these topics as well as your ideas for additional seminars.

Kevin Donnelly

Hilton Hotel Rooms

If you are working at the 2010 Commercial Competition and staying at the Hilton Hotel, it is very important that the hotel be made aware that you are a member of the Orange County Wine Society. We have a hotel contract that allows the OCWS to use other facilities of the hotel at no cost or at a reduced cost if we meet our room commitment.

In appreciation for your reservations, members will be awarded one bottle of wine for each room reservation that the hotel credits the OCWS toward our room commitment.

If you are using the hotel application forms that were provided with your competition assignment form, you should be included on our listing with the hotel. The reservations must be made according to OCWS room rates. If you do not use the form, please tell the reservation clerk that you are a member of the OCWS and remind the desk attendant when you check in at the hotel.

Please notify Lora Howard by telephone 714.828.2467, fax 714.828.1563, or e-mail me at choward371@aol.com to confirm your room reservations.

We will check the Hilton Hotel listing for the OCWS credits.

Lora Howard

The Last Laff...

Clever truisms

1. I think part of a best friend's job should be to immediately clear your computer history if you die.
2. I totally take back all those times I didn't want to nap when I was younger.
3. There is great need for a sarcasm font.
4. Was learning cursive really necessary?
5. Map Quest really needs to start their directions on #5. I'm pretty sure I know how to get out of my neighborhood.
6. Obituaries would be a lot more interesting if they told you how the person died.
7. I can't remember the last time I wasn't at least kind of tired.
8. You never know when it will strike, but there comes a moment at work when you know that you just aren't going to do anything productive for the rest of the day.
9. Can we all just agree to ignore whatever comes after Blu-Ray? I don't want to have to restart my collection again.
10. I'm always slightly terrified when I exit out of Word and it asks me if I want to save any changes to my ten-page research paper that I swear I did not make any changes to.
11. "Do not machine wash or tumble dry" means I will never wash this — ever.
12. I hate when I just miss a call by the last ring (Hello? Hello? Damn it!), but when I immediately call back, it rings nine times and goes to voicemail. What did you do after I didn't answer? Drop the phone and run away?
13. I hate leaving my house confident and looking good and then not seeing anyone of importance the entire day. What a waste.
14. I think the freezer deserves a light as well.
15. I disagree with Kay Jewelers. I would bet on any given Friday or Saturday night more kisses begin with Miller Lite than Kay.
16. Sometimes, I'll watch a movie that I watched when I was younger and suddenly realize I had no idea what the heck was going on when I first saw it.
17. I would rather try to carry 10 plastic grocery bags in each hand than take two trips to bring my groceries in.
18. The only time I look forward to a red light is when

I'm trying to finish a text.

19. How many times is it appropriate to say "What?" before you just nod and smile because you still didn't hear or understand a word they said?
20. I love the sense of camaraderie when an entire line of cars team up to prevent a jerk from cutting in at the front. Stay strong, brothers and sisters!
21. Shirts get dirty. Underwear gets dirty. Pants? Pants never get dirty, and you can wear them forever.
22. Is it just me or do high school kids get dumber and dumber every year?
23. There's no worse feeling than that millisecond you're sure you are going to die after leaning your chair back a little too far.
24. Sometimes I'll look down at my watch three consecutive times and still not know what time it is.
25. Even under ideal conditions people have trouble locating their car keys in a pocket, finding their cell phone, and Pinning the Tail on the Donkey — but I'd bet my all everyone can find and push the snooze button from 3 feet away, in about 1.7 seconds, eyes closed, first time, every time!

v v v

Did you ever wonder why there are no dead penguins on the ice in Antarctica - where do they go ?

Wonder no more!

It is a known fact that the penguin is a very ritualistic bird which lives an extremely ordered and complex life.

The penguin is very committed to its family and will mate for life, as well as maintaining a form of compassionate contact with its offspring throughout its life.

If a penguin is found dead on the ice surface, other members of the family and social circle have been known to dig holes in the ice, using their vestigial wings and beaks, until the hole is deep enough for the dead bird to be rolled into and buried.

The male penguins then gather in a circle around the fresh grave and sing:

"Freeze a jolly good fellow.

Freeze a jolly good fellow."

May Tasting
 Ken Brown Wines
 Friday, May 14
 7:00 p.m.
 DoubleTree Hotel
 Santa Ana / OC Airport
 201 East MacArthur Boulevard
 Santa Ana

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____

Number of Members @ 33 each _____
 Number of Guests @ \$38 each _____

~ Payment ~

- Personal Check
- Credit Card
- Credit Card number on file

Card Number _____
 V Code _____
 Expiration Date _____
 Signature _____
 Total Enclosed _____

~ Volunteer Sign-Up ~

- I will help with registration
- I will help with raffle
- I would enjoy serving wine

A light dinner will be served from 6:45 to 7:30.
 The tasting will start at 7:30.

Deadline for reservations is Wednesday, May 12. All reservations must be paid in advance, either by check or credit card and may be made by mail, phone, website, or fax. All phone, website, or fax reservations are credit card only. No refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
 May Tasting
 P.O. Box 11059
 Costa Mesa, CA 92627

2010 Orange County Fair
 The Courtyard Volunteer
 Alcohol Server Training
 6:00 p.m. Weeknights
 9:00 a.m. Saturday

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____

~ Dates & Times ~

Please indicate your 1st and 2nd choice for training. Second choice cannot be before your first choice. You will receive confirmation within one week prior to the class.

~ Weeknight Training ~

6:00 p.m. - Light dinner meal
 6:30 p.m. - Training begins promptly

Mon	May 3	1st _____	2nd _____
Tue	May 11	1st _____	2nd _____
Tue	May 18	1st _____	2nd _____
Wed	May 19	1st _____	2nd _____
Thu	May 20	1st _____	2nd _____

~ Weekend Training ~

9:00 a.m. - Continental breakfast
 9:30 a.m. - Training begins promptly

Sat	May 20	1st _____	2nd _____
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Mail / fax reservation to:

OCWS
 The Courtyard Training
 ATTN: Karen Ward
 P.O. Box 11059
 Costa Mesa, CA 92627

Mini-Tasting
 "Cabernet Sauvignon, Red Meritage, and Syrah"
 Saturday, May 22
 6:00 - 9:00 p.m.
 All Locations TBA

Member _____
 Co-Member _____
 Address _____
 City & Zip _____
 Day Phone _____
 Night Phone _____
 Email _____

Number of Members @ \$25 each _____

Number of Guests @ \$30 each _____

~ Payment ~

- Personal Check
- Credit Card
- Credit Card number on file

Card Number _____

V Code _____

Expiration Date _____

Signature _____

Total Enclosed _____

~ Volunteer Sign-Up ~

- I would like to host a future Mini-Tasting. My residence can accommodate 16 people.

Deadline for reservations is Wednesday, May 12. All reservations must be paid in advance, either by check or credit card and may be made by mail, website, or fax. All website, or fax reservations are credit card only. Since the wine must be purchased in advance, no refunds will be made after the cutoff date unless there is a waiting list and your reservation can be filled by someone else. For information, call the OCWS office at 714.708.1636.

Mail / fax reservation to:

OCWS
 Cab, Meritage, & Syrah Mini-Tasting
 P.O. Box 11059
 Costa Mesa, CA 92627

The Wine Press
Orange County Wine Society, Inc.
P.O. Box 11059
Costa Mesa, CA 92627