



The Spokane Enological Society

WineMinder

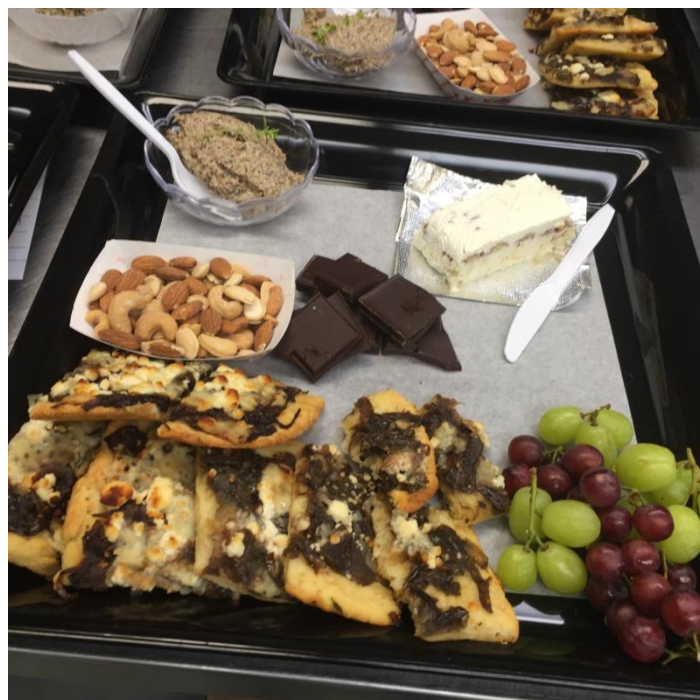
Exciting News For Our Upcoming Tasting Season!

Are you ready to stop mailing those checks in for the SES tastings each month? As promised at our last tasting, our new website is up and running for reservations now. Online payment is now available for membership events using credit cards. The website to use is:
<https://spokaneenologicalsociety.wildapricot.org>

You will receive an email instructing you to log in and change your password. Instructions on using the website are in this month's WineMinder for your use.

Have any issues using the website? The SES Club phone is 509 723 5871. Leave a voicemail with your name, phone number and issue you are having and our club administrator will give you a call back and walk you through the process. The payment system uses a secure site through Umpqua Bank. Our data is protected and encrypted and will not be shared. Please register on the website by September 12, 2016 if you are using this process or mail in your check to be received by September 12 for the September 19 tasting..

If this process is not something you would like to use at this time, the mail and check option is still available at the back of the WineMinder.



Snack Tray from our May Tasting

As we start on a new SES tasting season, we reflect back on changes over the past several years. We have moved from the Knights of Columbus hall to the Southside Senior Center. We have had new members join both the club and the Board of Directors. The club remains very healthy with great members, enthusiastic member participation in our events and wonderful wines to experience.

2015 – 2016 Board and Officers	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Kris Wedel
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Program Director	Nita Martinez
Membership	Deb Austin
Special Events	Eva Roberts
Extra Special Events	Donna Becker Brown
WineMinder Editor	Dave Whipple
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Social Media	Mike Boyle
Education Director	Jeff Snow
Glasses and Trays	Marcia Plewman
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	Eric Brown
	Dionne Denio
	Corey Digiacinto
	Jack Leininger
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Patricia Schultz
	Yvonne Swanberg
Bonnie Tapscott	

Events:

There are ten events per year, with July and August off. Dinners are in December and April (dates TBD), and all tastings are on the third Monday of the month.

Dinners are at the Spokane Club at 6:30, and tastings are at the Southside Community and Senior Center at 7:30.

About the Spokane Enological Society:

The Spokane Enological Society is a non-profit organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members with opportunities to gain further knowledge and appreciation of wine. Functions are social and educational, usually centered on tasting, comparing and evaluating wines.

Being a non-profit organization allows us to get a special event license from the Washington Liquor Control Board, which allows us to buy wine at wholesale prices directly from Washington distributors or wineries. These savings help keep our costs low and are passed along to club members. The tastings are an exceptional value.

Board Meetings

The SES board meets at 7:00 PM on the second Monday of every month except July and August. Attendees are asked to provide a bottle of wine and a snack to share.

Location: Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane.

Board meetings are open to club members with prior notice to the President, Karen Davis at karen845@comcast.net.

Next meeting: September 12, 2016

Membership news:

Remember, to spread the word about the Enological Society to your friends and neighbors.

Dues are \$25 for a single and \$40 for a couple. New members pay an additional \$5 setup fee.

Blends, Blends, Blends

Mariann and Gilbert Davis, SES members and owners of Bottles beer and wine, will be presenting at our September event. Wine blends, especially red blends, are among the most requested wines. The evening will start with a sparkling cuvee from New Zealand. This delightful sparkling wine is a blend of Chardonnay and Pinot Noir. Next we will taste a bit of Argentina as we sample two white blends. One is a Torrontes/Riesling and the other is a Torrontes/Sauvignon Blanc. They are both enjoyable but very different from each other. For the remainder of the evening, red blends will be sampled. The first red blends are from Northeast Spain. We have a Garnacha/Syrah paired with a Cabernet Sauvignon/Tempranillo. The next flight brings us closer to home as we sample two different blends from Washington State. The first is a combination of Syrah, Cabernet Sauvignon and Merlot while the second is Sangiovese based with additions of Malbec, Merlot, Syrah and Cabernet Sauvignon. Both are from Columbia Valley. Time for some fun as the final flight will be a blind tasting! The bottles will be wrapped and you will need to put your taste buds to the test! You will decide state and main grape varietal of each bottle. After tasting, state and varietal of each bottle will be revealed.

For those of you who would like to prepay your wine order the evening of the event, Mariann and Gilbert will be accepting checks and processing credit cards. An additional 5% off, three bottles or more, will be given to those who prepay on the evening of the event. Those who prepay, can opt to have their wine brought to the October event for pickup. If you have not pre paid or would like to enjoy your wine earlier, you can pick it up at Bottles located at 3319 N Argonne, Spokane WA. Phone is 509 443 4207. **Please bring two wine glasses. If you want a Champagne Flute for the bubbly, include that, as well.**

From the SES Recipe Book

Get more recipes on our website, <https://spokaneenologicalsociety.wildapricot.org>. This recipe gets rave comments every time we serve it. It is a Pâté that is made from pork meat and bacon. It does not include any liver, which seems to be taboo to many cooks.



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Country Pâté (Pâté de Campagne)

By Maria Helm Sinskey Bon Appétit January 2009

Yield: Makes 20 servings

Ingredients

3/4 cup Cognac
3 tablespoons unsalted butter
1 cup minced onion
2 1/2 pounds ground pork
12 ounces bacon (8 to 10 slices), finely chopped, plus 14 bacon slices (for lining pan) plus 14 bacon slices
3 garlic cloves, pressed
2 1/2 teaspoons salt
2 1/2 teaspoons dried thyme
1 1/2 teaspoons allspice
1 teaspoon freshly ground black pepper
2 large eggs, lightly beaten
1/3 cup whipping cream
1 6-ounce piece ham steak, cut crosswise into 1/4-inch-thick strips
Coarse sea salt – serving suggestion
Cornichons* - serving suggestion
Dijon mustard – serving suggestion

Preparation

Set rack at lowest position in oven and preheat to 350°F. Boil Cognac until reduced to 1/2 cup, about 1 1/2 minutes. Cool.

Melt butter in heavy medium skillet over medium heat. Add onion and sauté until soft and translucent but not brown, about 8 minutes.

Combine ground pork and chopped bacon in large bowl. Using fork or fingertips, mix together until well blended.

Add sautéed onion, garlic, 2 1/2 teaspoons salt, thyme, allspice, and pepper to bowl with pork mixture and stir until incorporated. Add eggs, cream, and reduced Cognac. Stir until well blended.

Line 9x5x3-inch metal loaf pan with bacon slices, arranging 8 slices across width of pan and 3 slices on each short side of pan and overlapping pan on all sides. Using hands, lightly and evenly press half of meat mixture (about 3 1/4 cups) onto bottom of pan atop bacon slices. Arrange ham strips over in single layer. Top with remaining meat mixture.

Fold bacon slices over, covering pâté. Cover pan tightly with foil. Place pan in 13x9x2-inch metal baking pan and transfer to oven. Pour boiling water into baking pan to come halfway up sides of loaf pan. Bake pâté until a thermometer inserted through foil into center registers 155°F, about 2 hours 15 minutes.

Remove loaf pan from baking pan and transfer to rimmed baking sheet. Place heavy skillet or 2 to 3 heavy cans atop pâté to weigh down. Chill overnight.

Do Ahead: Can be made up to 4 days ahead, to this spot in the recipe.

Place loaf pan with pâté in larger pan of hot water for about 3 minutes. Invert pâté onto platter; discard fat from platter and wipe clean. Cut pâté crosswise into 1/2-inch slices.

Using the New SES Website

The new Wild Apricot website is user friendly, safe, and encrypted. Online payment for the SES events is quick and painless with your credit card. It is optional and if you prefer to continue using the old method of payment with check, you can continue to mail in your payment to the SES PO Box. If you are currently receiving the WineMinder by mail (presuming that is your current delivery), you will continue to receive it by this delivery system. . Initial set up takes a few minutes and then online registration is a quick process. The board tested this payment system in June and it was easy to use.

Introduction

The Spokane Enological Society is now utilizing the new website as of June, 2016. In addition to being the new go to website for our club information, it will allow on-line event and membership registration, with payment via credit card. The new website is currently at this URL:

<https://spokaneenologicalsociety.wildapricot.org/>

Login name is your email address.

Follow these easy instructions to register as a SES member with your password you have received by email and change it after you log in.

To log in, click on the word, *LOGIN*, on the home page.

Enter your email address, the password that was sent by the website, and click the *Login* button.

We recommend changing your password to something that you can remember. To do this, click on *Change password* on the home page. This will take you to a screen where you enter the old password and then the new password.



After logging in to the webpage, check your profile for accuracy



To check your profile, click on your name on the home page.

At this time, you can view the fixed data for your membership. If you want to correct an error or make an update, click on the *Edit* profile button to allow you to change the fields. Click on *Save* when done:

A note about group members: One of you is the bundle *administrator*, and one is the bundle *member*. The administrator will get the renewal notice each year, and if the WineMinder is sent in the mail, it will be to the address of the administrator. The choice of which member was made the administrator was mostly random. If you want it changed, contact us via email at spokane.eno@gmail.com or by US mail

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to our PO box, or give Debbie Austin a written note about it at our next tasting. If group members share one email address, it can only be in one profile, that of the administrator.

If we don't have an email address for you and you would like to use the site, send an email to us at spokane.eno@gmail.com and we will add your email to your profile and create a new password to get you started.

Members who are logged in to the site are allowed to see a list of SES members, but no other personal data.. Guests to the web site do not have access to any membership information. If you wish to contact another member, you can send an email from the club's website, though you won't be able to see their email address.

If you want to add another email address for a bundle member, please contact us via email at spokane.eno@gmail.com and we will add the email address and send out a new password.

HELP!

If you have any difficulties getting started, call the SES club phone, 509-723-5871. Leave your name, phone, date of call, and issue and someone will call you back. Let us know what time of day works best for you so we can help you.

OR

Contact us via email at spokane.eno@gmail.com requesting a call with the same information as above.

We appreciate feedback. You are invited to tell us what you think of the new website. If we can make it better, please let us know. Please send comments via the SES email, spokane.eno@gmail.com.

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Blends, Blends, Blends September 19, 2016, 7:30 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave
COST EACH: Members: \$23, Guests: \$28	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations should be received no later than Monday, September 12, 2016.	
NOTE: Prospective Members may submit an application and become a member at this event. Membership fee is \$30 for a single member, or \$45 for a couple.	
REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU	

In Memoriam Jill McInturff



Jill McInturff, a life long honorary member of the SES, passed away last month in Edmonds, Washington.

Jill devoted her services to the Board as Membership Chairperson for 28 years.

She was involved during the inception of the SES, and was instrumental with the separation from the Seattle Enological Society, the initiation of society meetings at the Moose Lodge, and subsequently, at The Knight of Columbus.

We are thankful for Jill's past efforts by establishing what the SES represents to all of us, today.