



BWBC newsletter

Next Meeting
Wednesday
Sept. 16th
Start at 7.30pm

Speakers

Lauren Waters
Michael Neale

La Casa Del Formaggio

Sept. Competition

Beer and Stout
**Enteries must be
received by 7.30pm**

August Competition Results

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*Banner photo: Vineyard symmetry
Mclaren Vale*

La Casa Del Formaggio opened its doors in 1988 through the efforts of Gerardo and Rosa Cicchiello. Gerardo and Rosa

were raised in southern Italian villages near Benevento. In 1964 they separately immigrated to Adelaide and met while Gerardo was riding his bike down Magill Road. Soon after they were married and started a family. Over time, they longed for the food they grew up with in Italy. With this in mind and without any experience or formal business training, they opened a continental shop in Hectorville in 1984 primarily selling homemade and imported products. Rosa began to make the ricotta she grew up with on her family dairy, a business which still operates today in Paduli, Italy. The Cicchiellos sold her ricotta through the continental store and the customer response was so overwhelming they decided to focus solely on cheesemaking. Currently, La Casa Del Formaggio employs nearly 100 staff members. La Casa Del Formaggio is proud of its Italian heritage and still uses traditional Italian cheesemaking techniques in the production of the highest quality Italian cheeses for the Australian market.

Lauren Waters is an American Marketer that comes from Clearwater, Florida. She has spent the last 5 years at La Casa Del Formaggio as



their Marketing Coordinator, getting to know Italian cheese intimately. Her background is Advertising, and has worked for a few agencies, including an agency in Beijing

China(2008-2009) that advertised various factories to the English speaking world. She really enjoys working on the client side in the food industry because she has a passion for food – she has even won a Blue Ribbon at the Royal Adelaide Show for baking (pumpkin scones)!

Michael Neale has a background as highly successful marketing practitioner, research academic, tutor, thinker, writer and speaker. He is now Managing Director and Principal Consultant of Literally Brilliant, a marketing consultancy and creative industry projects company.

In his role as marketing consultant Michael has worked extensively with Australian based Italian food companies, and is passionate about wine.

His recent venture as researcher and writer on the TV series, Adams Pasta Pilgrimage, has allowed him to build a special understanding of the similarities and differences between Australian and Italian food and wine cultures.

La Casa Del Formaggio products are available at supermarkets, selected delicatessens, continentals and gourmet shops in Australia and the La Casa Del Formaggio Factory Outlet shop at 35 Sunbeam Rd, Glynde. You can also download a free recipe book from their web site www.lacasa.com.au





September Meeting

The speaker for our September meeting has been organised by Ann-Marie Franklin. Richard Blake, the Club's speaker coordinator, is taking a short holiday.

~~Midyear Spring Dinner~~ **November 11th at 6pm**

The scheduled midyear dinner had to be cancelled at the last minute due to lack of student numbers at TAFE required to open the Graduates Restaurant. The committee has been able to rebook the dinner for Wednesday November 11th starting at 6pm at the alternative TAFE training restaurant TIROS @Regency. Those members who have paid to attend the dinner please can you let Brian Ferris Ph 8278 6227 know at the September meeting if you will be able to attend on the new date. This restaurant is able to seat more people so if you missed out on booking for the September date please contact Brian.

The arrangements for the dinner will remain the same - glass of champagne on arrival, then beer, soft drink and a bottle of wine per couple. The menu will be a French Bistro theme style - entrée, main, dessert, coffee/tea and petit fours. The price will be the same \$35 per head.



TIROS @ Regency

is the newest of TAFE SA's training restaurants open to the public.

The bistro-style facility at TAFE SA Regency Campus has a fresh, modern menu featuring locally sourced ingredients, beer and wine.

Training restaurants like TIROS enable students to gain industry experience in a commercial, fully operational setting. TAFE SA hospitality students carry out all aspects of restaurant operations, including front-of-house, bar, table service and kitchen duties.

TAFE Regency Park - 137 Days Road, Regency Park SA

Presentation/Christmas Function

The 2015 BWBC Presentation/Christmas Function will be held on Sunday 6th December at the Blackwood Football Club Rooms. This year it will be a fully catered function. The cost will be \$12.50 per head for members and partners and \$20 per head for non-members. To book please contact Steve, payment must be made by the November meeting.



2015 Bus Trip Sunday October 25th

The bus trip to Langhorne Creek is fully booked and we have a waiting list of members wishing to attend. The cost of the trip is \$30/ head, members and partners only, no guests.

Full payment must be made by the October meeting.

Wine Bottling

Friday 6th November

The annual club bottling will be held on Friday 6th November at Serafino Winery, McLaren Vale. Although members are asked to arrange to pick up their wine on the day, there are always a couple of pallets of wine that need to be brought back and stored for later distribution. In the past Steve Potiuch has stored the wine at his house. This year he is unable to provide the space so we are looking for a suitable location to store this wine. If you have a secure space, suitable for wine storage, and are able to assist please contact Brian Ferris at the next meeting or phone 8278 6227

2016 Winemakers Beginners Group

The Club is looking for a leader for the 2016 beginners winemakers group. If are interested in guiding a group through the wine making process from picking to bottling please contact the committee. This is an important part of the Club's activities.

For Sale

Nova Twist Caps

The club is currently finalising an order for Nova twist caps for the club bottling on Nov 6th.

Members can purchase caps in lots of 1000 – black only for 25c each inc GST.

Orders must be place with full payment by the September meeting. If you require less than 1000 please arrange to split the order with another club member.



August Competition Results

Red wine 4 years and older

Glenn Snook Trophy

1	Glenn Snook	2003 Shiraz/Cabernet	16.75
2	David Lewis	2007 Shiraz	16.25
3	David Lewis	2010 Cabernet Sauvignon	15.75

12 Entries received

Judges: Scott Henriche & Matt Broomhead





September Brewing Beginners Group

With spring in the air the collective thoughts of a group of BWBC members turned to brewing. The brew day was held at the beautiful Stirling home of Chris and Belinda Loveless. The group made an American pale ale. If you would like to learn how to brew beer using the Club's excellent full mash brewing equipment please contact Chris Bills or David Tulloch.

ANAWBS 2015

Entry Dates

Entries can be dropped off at Winequip, 12 Hamilton Terrace, Newton SA up till Friday 18th at 5pm
or

The Waite Institute, Wine Laboratory- General Teaching Lab 7d (map ref F2) , Southern Barns (next to Sensory Lab)
Monday 21st September 9 - 4pm or Tuesday 22nd 9 - 12 noon (Late entries will not be accepted)

(Refer to map at www.adelaide.edu.au/campuses/maps/current/waite.pdf)

Presentation Day

1pm Sunday 4th October 2015

Charles Hawker Lecture Theatre, Waite Campus, University of Adelaide, Waite Road, Urrbrae, SA (map ref E2)

\$10:00 Entry Fee includes a Souvenir Tasting Glass

Public Tasting of the Wine Entries at 2:30pm.

(Refer to map at www.adelaide.edu.au/campuses/maps/current/waite.pdf)

For more information and entry forms go to www.anawbs.org.au



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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. If you would like to borrow this equipment you must make all arrangements with the property officers Bill Neubauer 8278 8866 or Roger Pounder 0412 565 256. Please book early.

Members' Duty Roster 2015

Those rostered for duty are asked to arrive at 7pm to help set up for the meeting and then clean up afterwards.

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

*Sept	*Oct	*Nov
Brian Cloudesley	Ian Di Bartolo	Joao Dos Santos
Paul Hakendorf	Jim Hay	Ron Head
Robert Keen	Robert Knight	Manfred Kurmis
Mario Nocita	Brenton Pain	Gavin Pennell
Dean Swinden	James Szpunar	Chris Taylor
Andrew Williams	Richard Williams	John Callus

* The hall needs to be set up with tables and chairs in groups for tasting session.

Blackwood Winemakers and Brewers Club Inc.

2015/16 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Ian Maxfield	8370 5400

Committee Members

Richard Blake	Deputy President	8278 5530
	Speaker Co-ordinator	
David Lewis	Technical Officer	8277 5053
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	Membership	8370 2363
Glenn Snook	Competition Co-ordinator	8370 3390

Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

Patron

Geoff Patrilli

Life Members

Chris Bills	David Lewis	Glenn Snook
Bill Ekins	Bob Morton	David Tulloch
Ron Head	Steve Potiuch	

Postal Address

PO Box 755 Blackwood SA 5051

Web site

www.bwbc.org.au

Meetings

3rd Wednesday of each month
except December

Venue

Blackwood Memorial Hall
21 Coromandel Pde., Blackwood
7.30pm.

Newsletter

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



You 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.



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