



# The Wine Press



Newsletter of the Orange County Wine Society, Inc.

Volume 41, Issue 5, May 2017

## President's Message: Jim's Journal

During the months of May through August 2017, the OCWS will be moving into its busiest time of the year. I encourage all members, especially our newest members, to get involved with current and upcoming events. Please refer to articles on the Commercial Wine Competition, Homewine Competition and the OC Fair Wine Courtyard in *The Wine Press* and also on the OCWS website. Please consider volunteering - it will be a rewarding experience and greatly appreciated. These events owe their success to the dedicated efforts of all of our member volunteers.

### Commercial Wine Competition

The 2017 Commercial Wine Competition is scheduled for the weekend of June 3 and 4. This event is labor intensive and requires

more than 200 volunteers to contribute to its success. Irene and Ken Scott's article in this edition of *The Wine Press* contains more details.

### Homewine Competition

The 2017 Homewine Competition is scheduled for June 10. "Requests for Volunteers" and other information is detailed in this edition of *The Wine Press*. This is a fun event that includes breakfast and lunch catered by the Cooks' Caucus for our volunteers and judges!

### Wine Courtyard

Every volunteer who pours wine for a customer at the OCWS wine booth in The Courtyard must be TIPS certified. This cer-

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## A Rustic Dine with Wine

Sunday, May 7, 2017 @ 11:00 am

Manassero Farms

15850 Irvine Valley, Irvine, CA

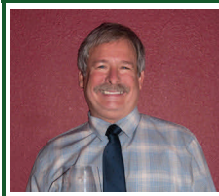
(on Jeffrey between Barranca and Irvine Center Drive)



We have unearthed a new venue for Dine with Wine in Manassero Farms Market, and it promises to be "farmtastic." Guests will enjoy a rustic, gourmet, old-fashioned brunch on a farm. We're going back to "our roots" to enjoy a wonderful meal made with fresh garden ingredients. The Farm's mantra is "Farm to Fork."

Customers who come in for the first time exclaim how charming and fun the experience is. From amazing produce that has been walked in, not trucked, to pick-your-own herb garden, private labeled jams, jellies, honeys, gourmet foods, handmade soaps, lotions and candles. Coming to the market is an experience that can't be matched anywhere else in OC.

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## President's Message: Jim's Journal

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tification is good for three years. Please refer to a subsequent article in this newsletter for upcoming TIPS training and dates. Also refer to the volunteer article in this month's newsletter and be sure to get your shift requests in early. Some of our more popular shifts fill up very quickly. Over 300 volunteers work this event each year, and it is a great opportunity to work with many of our members and have a great time enjoying new wines.

### Mini-Tasting

Our Gold Medal Mini-Tasting is scheduled for July 8 and is always a sellout. Therefore, I encourage everyone to sign up early. For our new members, if you haven't been to a Mini-Tasting yet, this is one you will want to attend. It is our premier Mini-Tasting of the year. See Bill Redding's article for more information.

### Winery Programs

Our final Winery Program of the year will be on May 12 when we will be hosting Jamieson Ranch for a sit-down dinner.

Sign-ups and meal selection are on the OCWS website. Please refer to

Rich Skoczylas' article for more information on this event.

### Dine with Wine

Our next Dine with Wine is scheduled for May 7 and will feature brunch at Manassero Farms.

Looking further ahead, Dine with Wine will be celebrating Bastille Day on July 12 at Moulin Bistro.

Please refer to Rich's subsequent articles for more information on both events.

### Winemakers' Group Activities

Kevin and Sylvia Donnelly will be hosting the Quarterly Winemakers' Group Meeting & Potluck on Saturday, May 13.

On May 19, the Winemakers' Group will be hosting a zipline tour and lunch at Ancient Peaks Winery. This edition of *The Wine Press* and the Winemakers Newsroom contain articles on this event. For more information on all Winemakers' Group events, please log in to the OCWS website at ocws.org.

In closing, the OCWS Board Members encourage everyone to drink responsibly and use a designated driver at all of our events. We look forward to seeing you at our upcoming events!

- **Jim Beard, President**

## New Member Corner

### Membership Report



The Orange County Wine Society extends a warm welcome to its newest members! Membership for the following members was approved by the Board of Directors at the April 4 meeting: **Karyl Newton, Katherine Coltrin, Sheila Callan, Daniel Gainey, Marta and Mehrdad Motamedi, Terry Stringer and Denise Scott.** As of April 30, the Orange County Wine Society had 1,026 members.

- **Brian McDonald, Membership Chair**

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## A Rustic Dine with Wine

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### Entrée Choice (Select one)

Flourless Quiche with Italian Meats, Leeks,  
Spinach and Cheese

or

Paschal's French Salad with Poached Egg and Bacon

### Soup

Vichyssoise (Cold Potato and Leek Soup)

### Dessert

Seasonal Choice

### Beverages

Coffee, Hot Tea or Spring Water Included

### **Plan to:**

- Bring a quality bottle of Champagne, sparkling or your choice bottle of wine per person to share
- A wine glass will be provided; however, you are welcome to bring your own glass

- Wear comfortable, "not-your-best" clothes. A brief walking tour of the Farm begins our day
- Attend a brief cooking demonstration and Q&A with the farmer's wife, Anne Manassero, which is included
- Receive 10% off purchases at the gift store

### **Cost:**

\$45 per member or \$50 per guest, inclusive of tax, gratuity and fees. Attendance to this event is limited, so plan to sign up early. Sign ups will close on April 30. Please wear your name tags.

### **Parking**

Limited parking is available on site in a gravel parking lot. We strongly recommend carpooling. Additional parking will be available at Irvine Valley College at \$5 per car for late comers.

- *Marcia Vaughan and Rich Skoczylas*

## Santa Margarita Trip

Enjoy the excitement of visiting Santa Margarita for a vineyard tour, ziplining, lunch and wine tasting at Ancient Peaks.

**Date:** Friday, May 19, 2017

**Where:** Santa Margarita, just south of Paso Robles and Atascadero

**Price:** \$195 per person for the Margarita Adventure portion only. Maximum number of persons able to attend is 42, so sign up early. The price will reduce with more attendees.

### **Includes:**

- Bus tour of vineyard
- Ziplining
- Lunch & wine tasting
- Q&A with Ancient Peaks winemaker

### **Trip Plans:**

- Meet at 8:45 am at Margarita Adventure Tours in Santa Margarita across from Ancient Peaks Winery (22720 El Camino Real, Santa Margarita, CA) for the bus tour of Margarita Vineyards
- Ziplining above the grape vines in the vineyard
- Six epic ziplines totaling 1½ miles of flying (maximum weight, 275 lbs.)
- Lunch and wine tasting under the oak trees by the creek with Ancient Peaks winemaker Q&A
- Bus ride back to Margarita Adventures and Ancient Peaks

tasting room for more tasting and wine purchases

Other than stated above, transportation to/from location, hotel and meals, exclusive of lunch and tasting, are not included.

### **Suggested Hotels:**

- Carlton Hotel in Atascadero, close to winery
- Holiday Inn Express in Atascadero

Plan to make hotel accommodations early as local hotels will sell out due to the Paso Robles Wine Festival scheduled on the same weekend. Information on the Paso Robles Wine Festival, hotels near the event, local restaurants in the downtown city park, and participating wineries can be found online.

Sign up on the OCWS website at [ocws.org](http://ocws.org). For more trip information, contact Jerry at [KimJerryGuerin@ocws.org](mailto:KimJerryGuerin@ocws.org).

- *Kim and Jerry Guerin*



# May Winery Program: Jamieson Ranch Vineyards

**Friday, May 12, 2017**  
**Avenue of the Arts Hotel**  
**Dinner @ 6:30 pm**  
**3350 Avenue of the Arts**  
**Costa Mesa, CA**



Our final Winery Program tasting is your unique opportunity to experience a wonderful tasting from one of the premium wineries in Napa. As in previous years, we will have a sit down dinner to start the evening for this great winery.



Located in the gateway to Napa Valley, Jamieson Ranch Vineyards melds time-honored techniques with the modern advances in high-quality wine production to craft an expressive portfolio of wines. The grapes are sourced from their 300 acre estate vineyards, as well as other exceptional properties throughout Napa Valley and Sonoma County. Their experience comes from over 100 years of farming, ranching and gracious hospitality.



Visitors to Jamieson Ranch Vineyards are treated to a hospitality experience like no other in Napa Valley. The property's relaxed, ranch atmosphere and welcoming, knowledgeable staff ensure that guests are truly transported. Formerly part of General Mariano Vallejo's Rancho Suscol, Jamieson

Ranch Vineyards is to this day a working ranch, featuring vineyards, cattle grazing on the hillsides, sheep amidst the vines for weed control and an apiary from which estate honey is sourced.

This evening we will feature a special sit-down dinner instead of our usual buffet line. The price will be \$50 for members and \$55 for guests for either entrée item, the same price as last year.

Dinner will start with the Avenue of the Arts Salad, consisting of Baby Wild Greens, Smoked Bacon, Toasted Pistachios, Heirloom Tomatoes, Shaved Manchego Cheese and Herb Vinaigrette, along with Warm Artisan Rolls and Sweet Butter.

One dinner entrée will be a Grilled Petit Top Sirloin, with Mushroom Demi-Glace, Potato Dauphinoise and Seasonal Baby Heirloom Vegetables.

We will also offer a separate "Heart Healthy" entrée of Baked Crusted Salmon with a Roasted Meyer Lemon Sauce, Saffron Risotto and Seasonal Baby Heirloom Vegetables.

For dessert, we will have a warm Apple Tart with Vanilla Ice Cream.

Sign up on the OCWS website at [ocws.org](http://ocws.org) to attend this event. Attendees can either self-park in the hotel garage and get their ticket validated at OCWS check-in or pay \$10 for valet parking. Dinner begins at 6:30 pm with the meeting following at approximately 7:30 pm.

Members may bring their own wine to enjoy and share during dinner. We do ask that you remove your bottle from the table during the tasting. Be sure to wear your nametag.

As we need to contract the meals with the hotel, the last day to sign up or cancel and receive a refund is Sunday, May 7.

**- Rich Skoczylas, Director**

*The Wine Press* is the official newsletter of the Orange County Wine Society, Inc. The newsletter is published monthly.

*The Wine Press* welcomes input from the OCWS membership.

Forward comments, questions, and suggestions to [WinePress@ocws.org](mailto:WinePress@ocws.org).

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## Graber Olive House, Longtime Supporter of the OCWS

The Wine Society would like to take this opportunity to acknowledge Graber Olive House for their friendship, generosity and continued support over the years.



Graber Olive House has provided their specialty olives to the Commercial Wine Competition for many years. As you know, palate assault can be extreme even though wine judges may expectorate every sip. The acidity in white wines and tannins in red wines can be a painful experience after a full day of tasting. A small cup of Graber olives placed along side each judge neutralizes the elements in both reds and whites, works wonders for the palate and tastes fantastic, too.

C.C. Graber purchased land in Ontario and discovered olives, cured by the early ranchers, to be one of the finest food delicacies of California. It was the tradition of early Californians to set their tables with plenty of fruits and wine, and olives. Mr. Graber began to cure several barrels himself after a success-

ful growing season.

Graber olives are different from typical olives sold in grocery stores. Graber olives are hand picked when they've ripened to a cherry-red color, then "cured in covered vats without being oxidized," according to Graber Olive House. After the curing and canning processes, the olives are of varying shades of nut-like color.



Graber Olive House is located in quiet, serene surroundings. Visitors will be delighted to discover a bit of early California when they visit. Along with olives, Graber Olive House offers many other products, such as crisp California almonds and pistachios, California dessert fruits, olive oils and elegant gift baskets. When in or driving through Ontario, visit Graber Olive House and pick up a few cans of olives and other items. You can also visit their website at [GraberOlives.com](http://GraberOlives.com) to have products shipped directly to you.

Graber Olive House is located at 215 E. Fourth Street, Ontario, CA 91764.

## Commercial Wine Competition: A Call for Volunteers

The 2017 Commercial Wine Competition will be held June 3 and June 4, and volunteers are crucial to its success! There are many areas where volunteer help is needed, including stewarding, glass washing and drying and computer verification. All volunteer signups are now done online! Go to the [ocws.org](http://ocws.org) webpage and **log in as a member first**. After logging in, go to About > Member's Corner > **Commercial Competition Volunteers**.

The volunteer site identifies bagging nights, stewarding days, and other work tasks with dates and times. In order to qualify for stewarding, we need you to sign up for two additional work tasks. We can offer bagging, and moving of wine to and from

the competition site. In addition, volunteers can elect to work the sorting party in June. Due to the constraints on space, the ribbon mailing crew will be assigned. We definitely need your support for our volunteer activities in order to run a successful competition! **Time is running out to volunteer!**

**No training is necessary**, as newer volunteers will be teamed with competition veterans.

If you have questions about volunteering, please email either one of us at: [Ken@ocws.org](mailto:Ken@ocws.org) or [Irene@ocws.org](mailto:Irene@ocws.org). We look forward to your participation in this very important event!

**- Irene and Ken Scott, Volunteer Coordinators**

## Hotel Reservations for Commercial Wine Competition

If you plan on staying at the Costa Mesa Hilton hotel for the weekend of the Commercial Wine Competition, please make reservations no later than May 19. The OCWS has booked a block of rooms for OCWS members at a discounted rate and this rate is guaranteed only until that date. The special rate does not require advance payment and is \$139 per night plus \$12 per night parking. If you want to stay on the 7th floor Ex-

ecutive Level, the rate is \$175 per night for up to 2 persons in the room.

Reservations can be made by phone at 714.540.7000 or online at [www.Hilton.com/Costa\\_Mesa](http://www.Hilton.com/Costa_Mesa). When making reservations, be sure to mention the discount code "OCWS17" to receive the above rates.

**- Lora Howard & Bill Redding**

## New Member Corner

(Continued from page 2)



### New Member Mixer

On Sunday, June 25, new members are invited to attend a New Member Mixer from 2:00 pm to 4:00 pm. This a **FREE EVENT** for members who have joined after January 1 and have not previously attended a New Member Mixer. It is designed to introduce new members to each other and the Board of Directors and to inform them of the many activities of the OCWS. Wine and light appetizers will be served. New members are requested to sign-up at the OCWS website at [ocws.org](http://ocws.org), under the "Events" tab. The mixer will be held in the Huntington Beach area. The exact address will be sent to those who have signed-up a week before the event.

- **Brian McDonald, Membership Chair**

## Gold Medal Mini-Tasting

**Saturday, July 8, 2017**  
**6:00 pm — 9:00 pm**  
**Various Host Sites**



The Gold Medal Mini-Tasting is the largest and most popular of the year. It is a chance to taste many of the Gold Medal wines from this year's Commercial Wine Competition. The tasting will feature different varietals that

won Gold Medals, and we try to obtain as many Four-Star and Chairman's Award winners as possible. This event is always a sell-out, so please sign up early!

**Hosts:** Mini-Tastings are held at various host sites around Orange County. If you would like to host this event, please email Bill Redding at [Bill@ocws.org](mailto:Bill@ocws.org) or contact Bill at 949.248.1125. You may need to sign up and pay until host sites are selected. Reimbursement will be made for all host sites.

**Locations:** Host sites and directions will be announced to those attending approximately one week prior to the event. We try to place you at the location nearest your home or to accommodate your specific site request; however, your assigned host site is also based on the order in which your

sign-up is received in the OCWS office.

**Dish:** Each person attending brings a potluck dish (appetizer, entrée, side dish, or dessert) to serve a small portion to 18 people. Please coordinate your food selection with your host to assure an appropriate balance of food types served during the evening. There will be a special bottle of wine that evening as a prize

for Chef of the Evening. The winning Chefs of the Evening may have their recipe published on the OCWS website.

We are planning a maximum of nine sites for this Mini-Tasting. The cost to attend the tasting is \$30 for members and \$35 for guests. Due to the high attendance at our Mini-Tasting programs, we encourage you to sign-up early as sites tend to fill quickly. The cut-off date for online sign-up is Monday, June 26. Sign up at [ocws.org](http://ocws.org).

After that date, please contact Bill or the OCWS office to determine availability. Due to the advance purchase of wines, you will not receive a refund if you cancel after the cancellation deadline of June 30.

- **Bon Appétit, Bill Redding**



*The Orange County Wine Society 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.*

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OCWS Photographer: Jim Burk

# Winemakers Newsroom

The OCWS Winemakers' Group had another fabulous month!

## Lunch & Wine Tasting/Tour Recap

On April 15, a Winemakers' Group luncheon was held at Centro Basco Restaurant in Chino. After lunch, we visited the historic Galleano Winery in Mira Loma for wine tasting and a winery tour. Our long-time friend, Don Galleano, had an accident and broke his foot, so his son gave us a wonderful tour of the winery. Fabulous food and a wonderful wine agenda were enjoyed by all attendees! Thanks to Rob Romano for arranging this event.

## Educational Seminar Wrap Up

Kern Vogel, assisted by Mike Iglesias, presented our Beginner's Kit Wine Class at Kern's house in Lake Forest to 25 of our members on April 29. Those attending this event found that it was a great way to get started into winemaking for a small amount of money (around \$200 startup cost) and to get into a wonderful, lifelong hobby. This was another of our Winemakers' Group educational series. Thanks to Kern and Mike!

## An Impromptu Visit to the We Olive and Wine Bar



On April 30, some members attended the new store of one of our long-time winemakers, Ed Szubielski. "We Olive and Wine Bar" is located in downtown San Juan Capistrano and offers a unique culinary experience as well as local artisan wines available by the glass and bottle. Great store - visit them and say hi to Ed!

## Upcoming Events

### Winemakers' Quarterly Meeting & Potluck

Our next Winemakers' Quarterly Meeting & Potluck will be on May 13 at the home of Kevin and Sylvia Donnelly located at 20300 Via Tarragona in Yorba Linda. This is a free potluck event. Please bring a food item to feed between 8-12 people, and a bottle of wine, either homemade or commercial. All OCWS members are welcome and encouraged to attend. If you don't want to make wine, come learn about the Winemakers' Group and drink some fabulous wines!

### Margarita Winery & Zipline Adventure



Jerry and Kim Guerin have put together a fabulous zipline and Margarita Winery visit near Paso Robles on May 19 which is open to all OCWS members. See Kim and Jerry Guerin's article in this edition of *The Wine Press*.

## OC Fair Homewine Competition

This year the OC Fair Homewine Competition, run by the OCWS Homewine Group, will be held on June 10. We are now receiving entries and we expect nearly 700 entries. In the past, we have had approximately 200 of our members volunteer to be stewards and judges and enjoy the wonderful food provided by the Cooks' Caucus. As usual, this event is totally run by volunteers, and we are looking for people to help us steward and judge. Please contact us if you are interested! Thanks to Mike Paz, Jerry and Kim Guerin, David Rutledge, Jim Downey, Robin Lang, Ken Scott, and everyone else who has contributed in these early preparations!

If you are interested in becoming a steward or a judge, contact Kevin at [KevinDonnelly@ocws.org](mailto:KevinDonnelly@ocws.org).

## Homewine Competition Judges' Training Seminar



In preparation for our Homewine Competition, on May 6 we will be having our annual Judges' Training Seminar run by Jerry Guerin and hosted by Lynn Hess in Cowan Heights. This is a great class to teach our wine judges how we evaluate wines using the UC Davis 20-point score sheet to ensure a high-quality wine tasting competition.

## Annual Bottle & Cork Purchase



We are also in the midst of our annual bottle and cork purchase. This is a great advantage of our group, where our winemakers can save a lot of money by leveraging our group purchasing power. In coming months, we

will start organizing our group grape purchase as we approach the 2017 crush season!

## Save the Date

On July 1, we will have our summer Winemakers' Quarterly Meeting & Potluck at the beautiful home of Robin McCormick, which overlooks the Pacific Ocean in Laguna Beach. This is a meeting and party you don't want to miss!



For more information or questions on any of the above-listed events, contact Kevin at [KevinDonnelly@ocws.org](mailto:KevinDonnelly@ocws.org) or phone Kevin at 714.457.7229.

Information and sign up for all Winemakers' Group events can be located on the OCWS website at [ocws.org](http://ocws.org).

- Kevin Donnelly

# The Courtyard Portal: 2017 Orange County Fair

The 2017 OC Fair is fast approaching and planning is underway for our most important fundraising effort of the year: The Courtyard. This year's Fair theme is "Farm Fresh Fun." The Fair will be open Wednesdays through Sundays beginning on Friday, July 14 and ending on Sunday, August 13. Profits from The Courtyard help fund the OC Fair Commercial Wine and Homewine Competitions, the OCWS Scholarship Fund and keep our office running. Whether you are a new volunteer or a seasoned veteran at The Courtyard, this is your opportunity to experience the Fair while helping our organization.

## WINE SEMINARS

Presented by some of our most wine knowledgeable OCWS members, Wine Seminars will be held on Saturday and Sunday afternoons at The Courtyard throughout the run of the Fair. A schedule will be posted on the OCWS website for members and the general public to purchase tickets.

## TIPS TRAINING

As a concessionaire, the OCWS must adhere to contractual requirements established by the OC Fair & Event Center. One of the requirements is that our volunteers, in order to serve wine, must be professionally trained and certified in alcohol awareness techniques. New OCWS members and members who completed TIPS training in 2014 are required to certify this year. The certification is valid for three years. Information for TIPS training sessions are posted on the OCWS website and detailed in Marcy and George Ott's subsequent article. If you have any questions, please contact Marcy Ott at 714.235.6459 or email [TIPS@ocws.org](mailto:TIPS@ocws.org).

**Additional Requirement:** New trainees will need to have their photos taken by the OC Fair following TIPS certification. All volunteers will be screened, as required by the Fair authority, through the Megan's Law database. All volunteers are required to sign a Server Responsibility Statement. More information on this topic is covered in a subsequent article in this edition of the newsletter.

## VOLUNTEER SIGN-UPS

Effective May 1, The Courtyard volunteer sign-up form is available at the OCWS website. Sign-up is online only. Please take the time to sign up as soon as possible and, please remember to indicate parking needs, whether one pass is needed per individual or just one per membership.

There are four jobs to be worked at the Courtyard:

- **Servers:** Volunteers who pour and sell wine to the public
- **Stewards:** Experienced volunteers who select wine for pouring and restock as needed



- **Cashiers:** Experienced volunteers who handle money, record sales on cash registers and process credit cards
- **Credit Card Processors:** Volunteers who assist cashiers in processing credit cards during the busy, pre-concert 4:00 pm -8:00 pm shift

All shifts are noted on the online sign-up form and all schedules are the same as last year, with the exception of the opening weekend shifts. The OC Fair will now be opening at 11:00 am (versus 10:00 am previously) on Saturdays and Sundays; hence the opening shift will begin one hour later than previous years. **Members are requested to work a minimum of 3 shifts during the run of the Fair.** Typically, the morning weekend shifts fill up fast. The hard to fill shifts are Wednesday, Thursday, Saturday and Sunday nights. We urge you to please consider signing up for one or more of these shifts, if at all possible.

*DON'T MISS THE DEADLINE*

The deadline to sign-up online is June 15 and, although every effort will be made to assign shifts and duties as requested, spaces will be filled on a "first

come, first served" basis. Please note that you can sign up for shifts prior to being TIPS certified; however, you **MUST** be certified prior to working at the Fair. Your final assignments will be confirmed in the early part of July via U.S. mail. This mailing will also include your photo ID badge and parking pass(es), along with a parking map.

## NEW MEMBER ORIENTATION

Two sessions, to be held in early July, are being planned for new members to be trained on how the OCWS serves wine at The Courtyard and for experienced volunteers who are interested in learning and performing other functions such as cashiering, credit card processing and stewarding. The training session dates will be posted on the OCWS website shortly.

If you have any questions, please contact the Courtyard Executive Committee via email at [Courtyard@ocws.org](mailto:Courtyard@ocws.org). Looking forward to seeing you at the Fair!

**- The Courtyard Committee**



## The Courtyard Portal: OC Fair Server Responsibility Statement

The OCFC requires each person pouring alcohol to sign a Server Responsibility Statement. Please fill out only one name and signature per form. This is an OC Fair form and requirement, not an OCWS form. Please do not write messages on the form or copy your badge from last year. Please note that the form states that you have attached a copy of your server certificate to the form. This will be taken care of

by the OCWS office staff prior to submitting all signed Server Responsibility Statements to the OCFC. Please do not write anything but your name and date where indicated, sign the form and send it or fax it to the OCWS office at 714.546.5002 (not the fax number on the form). The form can be found at [www.ocws.org](http://www.ocws.org) in the 'About >Courtyard' section.

- **The Courtyard Committee**

## Alcohol Server Training for The Courtyard



The 2017 OC Fair is right around the corner which means it's time to start scheduling for Alcohol Server Training (TIPS). TIPS classes will be held in April and May with only a few classes in June. Do not wait until June to schedule a class. If classes don't fill, they will be cancelled and you will

not be able to volunteer in The Courtyard. If you were TIPS certified in 2014 and are planning on volunteering to pour wine at The Courtyard this year, you will need to take the class again. Be on the lookout for a letter which has been sent notifying you that your TIPS card has expired and you will need to retake the class. If you have never taken a TIPS class, you will need to attend and successfully complete the training. Once successfully completed, you are certified for three years.

As a concessionaire of the OC Fair, the OCWS must adhere to contractual requirements established by the OC Fair &

Event Center Board of Directors. Prior to working in The Courtyard during the OC Fair, everyone must be "professionally trained and certified in alcohol awareness techniques."

The Alcohol Server Training (TIPS) sign-up form can be found on the OCWS website at [ocws.org](http://ocws.org). Please log in to your account and use the online form located at either the "About>Member's Corner" or "About>Courtyard." When selecting your availability, please indicate your 1st **and** 2nd choice dates. The classes are held on the grounds of the OC Fair & Event Center. Email confirmations and maps will be sent one week prior to the class.

If you have any questions regarding TIPS training, please email [TIPS@ocws.org](mailto:TIPS@ocws.org) or call 714.235.6459. See you at the Fair!

- **Marcy and George Ott**

Alcohol Server Training Coordinators  
2017 Courtyard Committee

## Save the Date: Not Too Early to Mark Your Calendars

**A French Dine with Wine  
Bastille Day Celebration  
July 12 at Moulin Bistro**



By popular demand, we are having another fantastic dinner at Moulin Bistro. Details will be featured in the upcoming June edition of *The Wine Press*. This event will be limited and early sign-up on the OCWS website at [ocws.org](http://ocws.org) will get you a ticket to

this Dine with Wine celebration.

- **Marcia Vaughan and Rich Skoczylas, Director**

**OCWS Holiday Dinner & Dance  
The Atrium Hotel, Irvine  
December 1 — 6:30 pm to 11:30 pm**



The **Three 2 Sevens** will again provide entertainment for this festive occasion. We have always enjoyed this band and they have been a great hit the last two years. Details of this event will be posted in future editions

of *The Wine Press* and on the OCWS website at [ocws.org](http://ocws.org). Be sure to mark your calendars now!

- **Brian McDonald, Director**

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## OCWS Save the Date Calendar

May 7	A Rustic Dine with Wine
May 12	Jamieson Ranch Vineyards
May 13	Winemakers' Group Quarterly Meeting & Potluck
May 19	Santa Margarita Trip
June 3-4	Commercial Wine Competition
June 10	Homewine Competition
July 1	Winemakers' Group Quarterly Meeting & Potluck
July 8	Mini-Tasting: Gold Medal Winning Wines
July 12	Bastille Day at Moulin Bistro Dine with Wine
July 14 - Aug. 13	Orange County Fair
December 1	OCWS Holiday Dinner & Dance



[www.ocws.org](http://www.ocws.org)



### The Wine Press

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