



K O O N G G A

Bulletin of the Rotary Club Of Ku-ring-gai Inc - Chartered 6th February 1959

Volume 57 No. 22 8 December 2014

This week



Phil Morley Preparing rally cars

Phil Morley has built, driven and navigated rally cars for the past

45 years. He has also taken an active part in the administration of motor sport with the Confederation of Australian Motor Sport.

Phil will talk about his experience of building and competing in rally cars in events run on gravel roads (e.g., in forests) all around Australia.

If you're a member of the Motoring Enthusiasts Party (or even if you aren't) this is a talk you won't want to miss.

Last week's guests & announcements

President Tony:

- Welcomed Ariana Chong (who provided for the meeting delicious chocolate truffles made by her son, Petrus Kwan, who has just completed his Higher School Certificate);
- Welcomed back Peter Tang, returned from his Spanish pilgrimage;
- Called for nomination of more potential sponsors for the Bobbin Head Cycle Classic before Jack McCartney goes away in 2 weeks' time;
- Congratulated Lindsay Forrest for getting Bayer Consumer Healthcare to become a Gold Sponsor for the cycle classic and form a team to ride in the event;
- Announced that Bob Ivey will give up the position of webmaster of the BHCC website after the 2015 event and thanked Bob for all the effort he had put into it; and
- Chaired the club's annual general meeting in double quick time:
 - Elected to the board from 1 July 2015 were: Michael Midlam (President Elect 2016/17), John Aitken (Vice

Rotary monthly theme: December: Family

President), Geoff Hungerford (Secretary), Graham Maslen (Treasurer), Joy Newling, Lindsay Forrest and Joyce Enos (Directors).

- A special resolution to amend the club's constitution (as required by Rotary International) was passed.

Joy Newling:

- Recirculated the sign up list for the club's Christmas party;
- Announced that the club's nominee to attend the Rotary Youth Leadership Award ('RYLA') week in January, Deb Jordan, will visit the club to talk about her expectations for the experience; and
- Encouraged members to make up a table with Joyce Enos at the RYLA dinner.

Ted Price:

- Offered Rotary Christmas cakes and puddings for sale to raise funds for club projects and the Rotary Foundation; and
- Mentioned the 'Tree of Joy' at Price's Pharmacy in West Pymble that is again attracting gifts for disadvantaged people.

Bob Ivey drew members' attention to the following on the club's website:

- Projection selection criteria; and
- Pride of Workmanship guidelines.

Crowd funding campaign



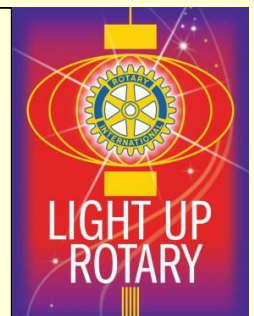
Lincolne went to the beach two years ago but didn't come back sunburnt. He hit a sandbank and his life changed in that split second. He came home 12 months later in a wheelchair.

What would you do if this was your brother, son, nephew or friend? Lincolne is courageous and a fighter, and we want to help him and his family as best we can.

Today our crowdfunding campaign to get Lincolne a car is live, and only runs for 21 days – enough time to get him something that will give him more freedom, independence and social interaction.

In this issue

- This week: Phil Morley - Preparing rally cars
- Last week's guests and announcements
- Crowd funding campaign • Destiny Rescue Christmas dinner
- Rotary Friendship Exchange
- Youth Service Committee report
- Last week's speaker: Graham Timms - wine appreciation
- Eating for better mental health - Australian Rotary Health Christmas dinner
- Calendar of events • Club officers • Club committees



The club meets every Monday 6.30pm at Killara Golf Club, 556 Pacific Highway, Killara. Visitors welcome (Tel: 9498 2700). www.kuringgairotary.org.au

Rotary International
Theme 2014-2015

We have 79 clubs in this District, and if every club member pledged one dollar ... we are on our way ... thanks for your support.

For more information and to donate, go to <http://igncreate3.readyfundgo.com/projects/lincolnes-freedom-road/>

Rotary Club of Norwest Sunrise

Destiny Rescue Christmas dinner

Dear Club President and Rotarians,

On the 19th Dec, our club has organized a Christmas dinner and fundraising for Destiny Rescue, which is a worldwide organization involved in rescuing abandoned girls from sex trafficking in Cambodia. We would like to invite your club members to join us to celebrate Christmas and at the same time help rescue the unfortunate girls from sex slavery.

I have attached an invitation for your information and I would really appreciate your support with this event and ask you to confirm by contacting Anthony Ching [0416218989](tel:0416218989) or Edward Lin [0414695926](tel:0414695926), or alternatively via email chinganthony@yahoo.com.au, li-anwha@bigpond.com.

Kind Regards,

Dr. Anthony Ching BDS,MBA,JP
President Elect Rotary Club of Chatswood International.

Rotary Friendship Exchange

Would you like to be here on a Rotary Friendship Exchange?



Well we can't make it for Christmas but you could be there next summer (June 2015) and hosted by friendly Rotarians and their families from USA and Canada. In return we will host them in our District during the Australian summer as part of the exchange.

We are currently seeking Expression of Interest from D9685 Rotarians for an RFE with District 5020. Please contact **Shankar Sankaran** (North Ryde, 0406 137 325, shankarandgita@gmail.com) or **Graeme Davies** (Kincumber, 0416 275 363, gradav@ozemamil.com.au) for more information and to register your interest by mid January 2015 for us to know the numbers and help you to book the tickets.

About RFE: This exchange program gives Rotarians and their families the opportunity to experience other cultures first hand by participating in reciprocal visits with Rotarians from other countries. You would be

responsible for travel costs and personal spending, whilst your hosts are expected to provide housing, meals and sight-seeing opportunities – the same courtesies that would be extended to a visiting friend. The approximate cost of a return airfare to Seattle via Vancouver is A\$1,850, but we have to book early to secure this rate.

Insights from Shankar talking about Seattle and Vancouver

Both Seattle and Vancouver are great places to visit and there is much to see. The Rotarians are very hospitable as well.

Please check out the following sites:

<http://www.lonelyplanet.com/canada/vancouver/things-to-do/top-things-to-do-in-vancouver>

<http://www.lonelyplanet.com/usa/seattle/things-to-do/top-things-to-do-in-seattle>

I visited Seattle and Vancouver two years ago and was looked after by PP Steve Garfein and Cindy Garfein of Polusbo Rotary Club (<http://poulsborotary.org/>) and we took a buggy ride through town drawn by a horse and spent considerable time in the Pike Market, which is a must see. I also saw the famous Space Needle which was built in 1962 and the new freeway. Seattle is the home town of Boeing and Microsoft and you can visit the flight museum. In Vancouver I saw the art gallery, the sites where the Olympics were held, walked around Stanley Park and saw one of the oldest Chinatowns in the West. As I had limited time I went on the hop on hop off tour. I went to beautiful Victoria in British Columbia (as I had some work there) and travelled by a speed boat to Seattle and took a train back to Vancouver. The view of the snow capped mountains from both Vancouver and Victoria is breathtaking. Don't miss it!

Youth Service Committee report

Last Thursday President Tony, Joy Newling and Joyce Enos attended Clarke Road School's Presentation Day.

Every child received a certificate or prize and it was a real celebration of their achievements during the year. It was inspiring, tear-jerking at times, and fun. Their drumming performance was fantastic and the senior and junior signing choirs had us toe-tapping and clapping with the music.

President Tony presented the Rotary Role Model Award to one of the Primary students, Ryan Bayliss-Tetley. Our club was also thanked for the support we give the school. For the 60 students, staff, parents and guests it was a memorable morning.



Our Rotary Youth Leadership Award (RYLA) participant, Deb Jordan, is coming to speak briefly at the start of our meeting next Monday, 8 December. Deb is a keen State Emergency Service member and will be telling us about herself and her expectations of RYLA. After she attends RYLA in January, Deb will talk to our club again about her RYLA experience.

Last week's speaker



Graham Timms Sparkling wine – the good, the bad and the ugly

Sparkling white wine comes in many disguises and from many grapes. We tend to call it all champagne, but as most of you know that's not only incorrect but technically illegal. The only sparkling wine that can be called champagne comes from a small area of France around the villages of Ay and Epernay.

Until a few years back, makers from other areas got around this by using the term "method champenoise", but this has now been outlawed so what we now see on bottles is "method traditional" which is absolutely meaningless.

Origins of the method

The whole thing goes back to how you get the bubbles in the bottle.

But before I go any further let me kill a myth. The myth goes that the first champagne was invented by a Dominican monk, Dom Perignon, who invented sparkling wine and called his brother monks with the words "come quickly, I am drinking stars."



In fact nobody knows where or when champagne was discovered – and because it happens naturally it was discovered, not invented. Dom Perignon did exist and was a noted and venerated maker of still wines but he spent his whole life trying to make sure that his wines didn't sparkle. He hated champagne. He thought it was a fault.

The village of Epernay was on a short river route to the French court. The court bought lots of its light pink wine but the damned stuff kept fermenting in the bottle so rather than admit that they'd made a mistake the French court persuaded everyone that sparkling pinot noir was the height of fashion.

Refinement of the process



The trouble was that it wasn't very good. However, at the beginning of the nineteenth century a very clever widow, Madame Clicquot (yes, of Veuve Clicquot fame) dramatically improved the process and true champagne was born.

The process she used (and is still used) was expensive and labour intensive so, in the spirit of the industrial revolution, various short cuts were developed and it is sparkling wine made by these short cuts which has mostly flooded the market.

So how is champagne made, what are the shortcuts and can you tell the difference?

The champagne method

Okay, let's start off with the real thing, champagne.

Champagne is made from chardonnay, pinot noir and pinot menieur – just one of the three or a blend. Pinot

menieur is very much a lesser grape and rarely used on its own. Champagne made with just chardonnay is called "blanc de blanc" and when made exclusively with pinot noir it's called champagne rose or sometimes "blanc de noir." The blend is simply champagne.

Champagne starts as still white or pink wine. The grapes are picked early with lots of acid in them so the wine is hard and very dry. You can occasionally buy "still champagne" – it used to be called sillery and had something of a following in England in the late 19th century but I don't recommend it.

The still wine is then aged for months or years, depending on the preference of the winemaker and the quality of the wine and various years can be blended together (usual) or sometimes one special vintage kept separate.

But sooner or later the wine is put into bottles, together with a mixture of sugar, water and yeast. This process is called tirage. The bottle is then sealed with a crown seal and stored on its side in a special rack. Every couple of months or so the bottle is turned on the rack and the rack gradually tilted until after at least a year the bottle is actually standing on its head. This process is called riddling.



At this point the bottle fermentation has finished and the dead yeast has collected in the neck of the bottle. The wine can remain like this for many years developing various complex bottle flavours but ultimately the wine has to be finished and sold.

What happens next is that the neck of the bottle is then frozen (it used to be by sticking it in snow but now they use dry ice.) Then the crown seal is removed and the junk in the neck of the bottle is pushed out of the wine by the pressure of the bubbles. It's actually fascinating to watch the process. You'd think it would come squirting out but it's more like squeezing toothpaste. The bottle is then topped up with a mixture of sugar and water or sugar and wine or just wine, then sealed and it's ready for drinking. This process is called disgorgement and tirage.

Champagne varieties

Champagne comes in five levels of sweetness – brut de brut, brut, demi-sec, sec and douce, depending on how much sugar is added at the tirage. The driest, brut de brut has no sugar added. The champagnes we are most familiar with, brut, have about 8 grams per litre of sugar and so on up. Demi-sec (about 12g/l) is quite common, particularly in Spanish, German and Italian copies - the additional sugar can hide "off" flavours. Sec and douce have been pretty much superseded by spumante and muscato.

Other production methods

So that's the champagne method. What are the others?

The most common alternative method is the one used for the cheap bubbly in Australia. If you're paying \$7 a bottle you can be damned sure that it's made something like this: various white wines, most probably chardonnay but not necessarily, are fermented in stainless steel

tanks. After fermentation is finished the wine is filtered and clarified and pumped into a pressure-tight vessel when sugar, water and yeast are added. When the secondary fermentation has finished the wine is filtered under pressure, chilled to around minus five degrees, dosed and bottled at the bottling line to retain the bubbles.

But there's an even cheaper way, the \$5.00 way. The wine is fermented in tanks, the fermentation is stopped (by adding sulphur) when it has reached the appropriate level of sweetness or dryness and the wine is then filtered and bottled. At the bottling line carbon dioxide is injected into the bottles (in fact one company uses the same bottling line that makes soda water) and hey presto – sparkling wine. You can make a sparkling wine like this in four weeks.

Grape varieties

As you have probably gathered by now, you can make sparkling wine out of almost any grape variety, white or red. I've tasted quite good sparkling Semillon made by Tyrrells. I've tasted quite bad sparkling sauvignon blanc from New Zealand. Seppelts make a wonderful sparkling burgundy and I've even had a sparkling port made as an experiment by Bill Chambers of Rutherglen. It was horrible.



Generally speaking, the sweeter the wine the lesser the grape. Muscato is made from a grape called Muscat of Alexandria, which in the old days we knew as fruity lexia. Spumante is made from a grape called Trebbiano (known in the industry as 'seafood extender') or even Waltham Cross, better known as sultana.

Distinguishing how a wine was made

So how do you tell whether the wine is made by the proper champagne method, made by tank fermentation or by injecting carbon dioxide?

The first thing is to look at the label. If it says "fermented in this bottle", that's a start. If it says something like "classical method" or nothing at all, that's a giveaway for tank fermentation. If it says "carbonated", then it's made like soda water.

The problem is that fermented in the bottle can be misleading. Very few producers in Australia (or in Champagne for that matter) use hand riddling. One large manufacturer ferments his wine in bottles by loading the wine into pallets, nailing the top of the pallet back on and simply turning it upside on a fork lift. None of this hand turning nonsense for him. It works, reduces his cost but doesn't make very good sparkling wine. And there's absolutely no way to know from the label whether the wine was made by hand riddling or a pallet on a fork lift.



You can, however, generally tell whether the wine is made in the bottle or not by the bubbles.

Generally speaking, the finer and more persistent the bubbles the more likely it is to be bottle fermented.

But like all wine tasting, it's look, smell and taste. Cheap bubbly are water clear in colour (they've had no ageing), are crisp and dry but with not much flavour and tend to have bigger, sort of flabby bubbles.



The best sparkling wines (including many, but not all champagnes) tend to be yellower in colour, have an aroma of citrus and fresh bread, fine needle sharp bubbles and a taste that lasts but doesn't cloy. They tend to come from cool climates such as Tasmania, the Macedon ranges of Victoria, the Adelaide Hills and Marlborough in New Zealand. The best American sparklers come from Oregon.

What about other cheap European sparklers?

You have to be the judge. Once again look at the label. If it's made like soda water, it MUST be disclosed. If it doesn't say something like "fermented in this bottle", then odds-on, it's tank fermented. But very few if any will be made with the classical grapes – chardonnay and pinot noir.

I find most Spanish "caves" wines a bit cloying, sort of fat. I don't like Italian imitation champagne at all, but Prosecco is nice. Heinkel Trocken is a German sparkler that's a bit different and worth trying.

But let's be honest. If you're buying for a special occasion then Champagne is the real deal. Any "name" brand will be acceptable and some of the cheaper "specials" are excellent – Pol Gessner is a Dan Murphy's private label for around \$25 which is well worth having. If you just want bubbly (and why not?) then there's nothing wrong with tank fermented wines like Seaview or Yellowglenn for around \$10 a bottle. Actually they're a bargain.



Eating for better mental health

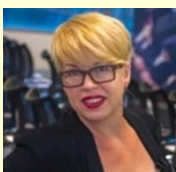
Australian Rotary Health invites you to **Christmas dinner on Wednesday, 10 December** at The Epping Club, 45-47 Rawson Street, Epping for an interesting and entertaining night featuring may of



ARH's sponsored researchers and **Associate Professor Felice Jacka**.

Felice has researched the relationship between diet quality, clinical depression and anxiety disorders, including the effects of prenatal and childhood diet for mental health of children. She is now researching lifestyle as a risk factor for common mental disorders.

\$65 per person including table drinks and 3 course meal. Cocktails 6.30 pm for 7 pm start. Contact Jenny Towe on 8837 1900 for information and tickets.





車士活國際扶輪社
**ROTARY CLUB OF
 CHATSWOOD INTERNATIONAL**

Christmas Charity Ball

Friday 19th December 2014

Time: 7:00pm for 7:30pm

SOFITEL SYDNEY WENTWORTH HOTEL

61-101 Phillip St., Sydney NSW 2000

Hotel parking at discounted rate

Dinner Dance and Entertainment \$180pp / \$1,700 for table of 10

Dress code: Black Tie

Fundraising to rescue girls aged 5 to 16 from sex trafficking in Cambodia
 & Other Community Programs



RESCUE the poor and Helpless; DELIVER them from the Grasp of EVIL PEOPLE

RSVP : 5th December 2014 by email **President Elect, Dr. Anthony Ching** chinganthony@yahoo.com.au

Past President, Maria Chan yanyoung8@msn.com

Platinum Sponsor:

Royal Jewellery 萊福珠寶金行

Sponsors:

ROMAX

PRD nationwide



Michiko



Maria Diep – Liberal Candidate for Cabramatta

Sleepmart
 睡眠中心



Imperial Pelking harbourside – The Rocks



Fisherman's Wharf Seafood Restaurant

Destiny Rescue
rescuing children

Destiny Rescue dedicated to rescuing children from sex trafficking & sexual exploitation .

Help to rescue the sexually exploited & enslaved , protect the vulnerable , empower the poor , and are a Voice for the voiceless

Calendar of events

December	15	Christmas party chez Tyler (last meeting in 2014)
	22	No meeting
	29	No meeting
January	5	No meeting
	12	Club business meeting
	19	Joint meeting with Crosslands Rotaract Club
	26	Australia Day – no meeting
February	16	Pride of Workmanship
March	2	Club business meeting
	16	Bobbin Head Cycle Classic club briefing
	29	(Sunday) Bobbin Head Cycle Classic
April	6	Easter Monday – no meeting
May	14	(Thursday) Fundraising night: Pymble Players: a Hercule Poirot whodunit
	17	Meeting postponed 3 days
	20	(Wednesday) Bobbin Head Cycle Classic presentation to charities

Club officers and committee chairmen 2014-15

Board of directors

President	Tony McClelland
Vice President	John Aitken
President Elect	Graham Timms
Secretary	Geoff Hungerford
Treasurer	Graham Maslen
Director - Membership	Greg Newling
Director - Public Relations	Michael Midlam
Director - Club Administration	Joy Newling
Director - Service Projects	John Aitken
Director - Rotary Foundation	Graham Timms

Service committee chairmen

Club Service	Joy Newling
Vocational Service	Michael Midlam
Community Service	Ross Lambert
International Service	Roger Desmarchelier
Youth Service	[Vacant]
Bobbin Head Cycle Classic	Bob Elsworth
Sergeant-at-Arms	Malcolm Braid

Club committees 2014-15

Bobbin Head Cycle Classic: Bob Elsworth, John Aitken, Ross Egan, Peter Kipps, Tony McClelland, Michael Midlam, Graham Timms

Club History: Malcolm Braid, Tom Jackson

Club Service/Club Administration: Joy Newling, Geoff Hungerford, Graham Maslen, Michael Tyler (Koongga Editor)

Community Service: Ross Lambert, Lou Coenen, Gary Dawson, Roger Desmarchelier, Ross Egan (Daffodil Day), Bob Elsworth, Rob Hall, Chris Hoch (Red Shield Appeal), Geoff Hungerford (Markets) Caroline Jones, Nick Kenyon, Loïc Lacombe, Jack McCartney, Michael Midlam (Bowel Scan), Frank White (Markets)

International Service: Roger Desmarchelier, David Forsythe, Graham Maslen, Greg Newling, Peter Tang

Membership: Greg Newling, Dilys Geddes, Linda Lam-Rohifs

Public Relations: Michael Midlam

Program: Rob Hall, Ross Egan

Rotary Foundation: Graham Timms

Vocational Service: Michael Midlam

Youth Service: Greg Goodman, Malcolm Braid, Joyce Enos, Emyr Evans, Bob Ivey, Tom Jackson, Linda Lam-Rohifs, Joy Newling, Ted Price