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Meeting Apology

Please use the club website **before 3 pm** on meeting day to apologise or add a guest, or you will be required to reimburse the club for your meal cost.

<http://www.kuringgairotary.org.au>

Rotary Budget

A new version for your comment will be issued in the coming days.

Please note, if you have a budget item, you must apply to the treasurer before spending the allocation.

Club Services Seminar

A club Services Seminar will be held at the SAN in 2 weeks.

Door Prize—Graham Timms

Our treasurer advised we make \$3.00 per member from a meal and when we have 20 in attendance the wine for the Door prize costs between 20 and 25% of the profit. He pointed that this is excessive for a charitable organization and recommended we stop the Door prize.

Graham Timms said that while he agrees, he likes the idea of a raffle and in future he will donate the wine for the Door prize.

Thank you Graham

Membership Michael Tyler

Our Membership awareness evening will be held 10th October.

Every member is invited to bring at least one prospective guest to the evening.

Michael has issued a list of vocations to assist members when thinking who they can invite.

This Week:

Our own Adele Mitchell

Last Week:

Michael York—James Craig

Wine Tasting completed

The report on wine tasting by Graham Timms was not complete last week due to the loss of date

It now appears on page 2 and 3.

The presentation was very interesting informative and I suggest we invite Graham to present an evening on White Wine.

Ross Egan Daffodil Day

Ross advised we had a record day for sales at Daffodil day. We collected \$2,036.00.

Ross thanked, Emyr Evans, Roger Desmarchieler, Wally Forbes, Caroline Jones and Tony McClelland for their contribution

Carers

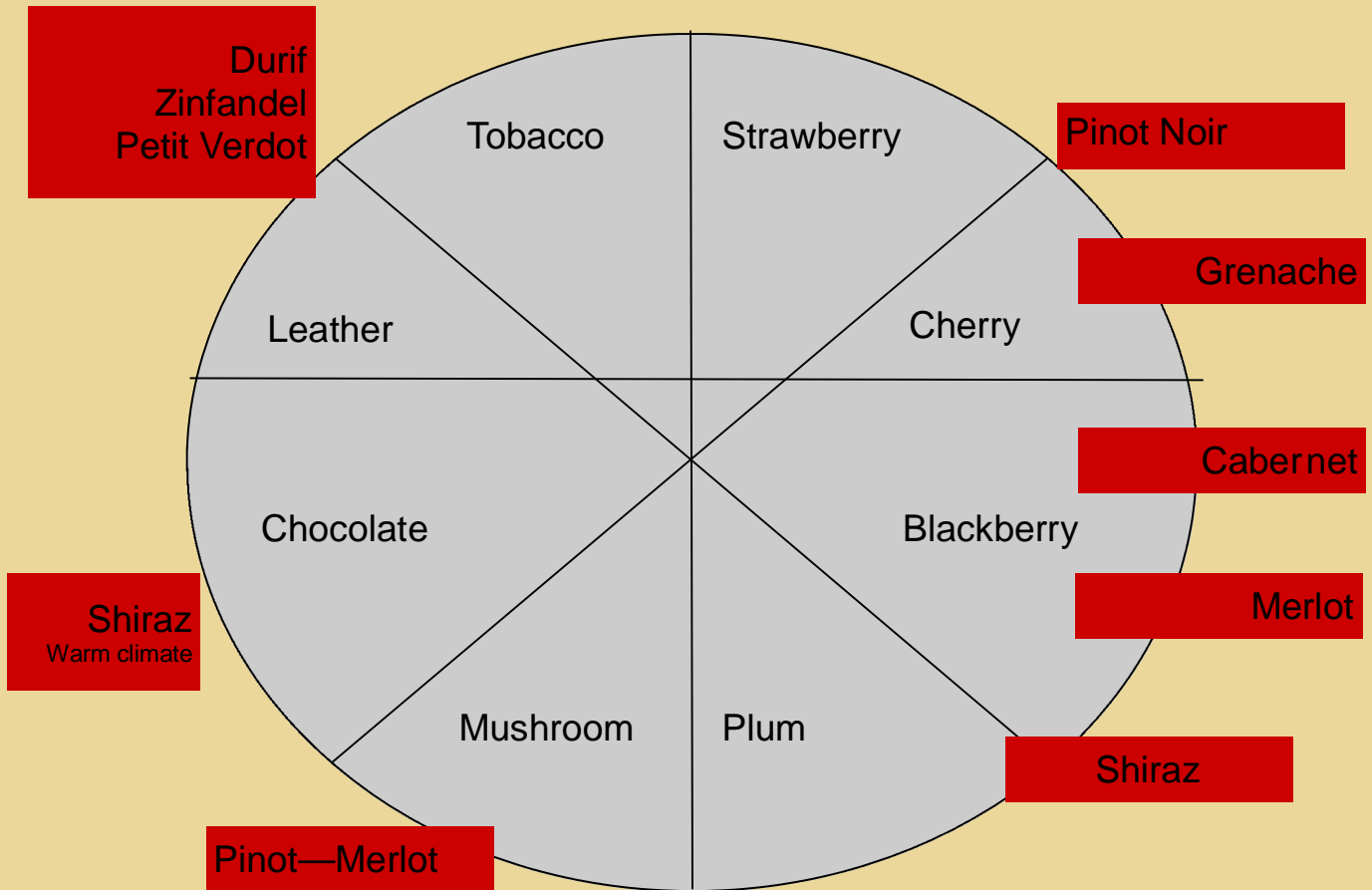
Irene has contacted Sunshine Homes and they have 70 Carers on the Books.

They will arrange some recommendation for our Carers evening

Guest Speaker Graham Timms—wine tasting

Graham, in addition to being a wine producer for the past 10 years has completed the first part of a wine makers certificate, the second part requires a six month study overseas.

Graham started with a chart on a whiteboard (reproduced below) which lists the wine flavours in the grey eight sections and the wine types in the red boxes adjacent to the flavour they carry



Details on the flavour wheel

1. The flavor wheel represents a rough approximation of the **primary fruit flavor** present in red wine. Different grape varieties have different primary fruit flavors in the same way that different types of peaches or different types of apples have different flavors.

2. The flavors are **real**. That is, the chemical esters present in the wines that cause us to taste those flavors are **exactly the same** as the chemical esters in the fruits that they taste like.

3. The flavors can be stronger or weaker, more palatable or less palatable according to the way in which grapes are grown and the wine is made but it is not possible to change one flavor into another by winemaking. For example, it is possible to **reduce** the cherry/strawberry flavor of Pinot Noir but it is **not** possible to produce a blackberry flavor from Pinot Noir grapes.

Next

4. In judging the quality of a wine there are three factors:

Sight
Smell
Taste

When you look at a red wine in the glass you are trying to see whether the wine is strong (that is, if it has strong flavors and will age) or weak and whether it is well made or badly made. To do this, turn the glass on its side and look through the tongue of wine rising up the glass. The tongue should be clear (not cloudy) and should have no, or minimal, watery rim. Lighter wines such as Pinot Noir and (occasionally) Merlot can have a thin watery rim and still be of high quality but generally if you see a substantial watery rim on the tongue the wine will be weak and lacking in intense flavor.

Over

Graham Timms wine tasting

When you smell a wine look for the primary fruit flavor. You should be able to identify it immediately in single variety wines although with some blends it may be more difficult. **But if there is no clear fruit smell the wine is likely to be of poor quality.** After you have identified the primary flavor you should then look for secondary aromas such as cloves and liquorice (Cabernet) or cocconut and pepper (Shiraz). The more smells you can recognize in a wine the better it is likely to be and taste.

Tasting a wine is simple. By now you have already gained some expectation of what the wine is like. What you are looking for in the taste is "deliciousness", the quality that the Japanese call "umami". This is what makes the difference between a good wine and a great wine and it cannot be described in words except by comparison. It is like the sensation you get in your mouth when you bite into a perfectly cooked steak or a perfectly ripe peach. You will know it when you taste it!

5. In looking at the four wines presented for tasting:

Wine one: A blend of Tempranillo, Shiraz and Merlot had strong (but confusing) fruit flavor. It was clean and with a small watery rim but tasted very acid. A long way from umami.

Wine two: A straight Cabernet Sauvignon with a lovely clear blackberry smell with some underlying clove and cinnamon. A dense tongue with no water rim and a rich flavor in the mouth. Approaching but not quite umami

Wine three: A straight Shiraz, probably from the Riverina with no aroma, a thin and watery tongue and a neutral acid taste. A poor wine.

Wine four: A straight Merlot, with a weak and watery tongue and little if any aroma. Possibly some dry leaf characters but you have to look for them. Not particularly pleasant to drink and tastes quite bitter.

Michael York James Craig



Michael York James Craig

Michael York introduced was introduced by Michael Midlam

Michael has sailed in 15 Sydney to Hobart races and also in Gretel the American Cup contender



The barque *James Craig* was built by Bartram, Haswell & Co. in Sunderland, England in 1874. Originally named *Clan Macleod*, her maiden voyage was to Peru.

For 26 years she plied the trade routes of the world carrying general cargoes during which period she rounded Cape Horn 23 times. In 1900 she was purchased by Mr J J Craig of Auckland and was used on trans-Tasman trade routes as a general cargo carrier. In 1905 she was re-named *James Craig* and then a short six years later, in 1911, she was laid up because increasing competition from steam ships made sailing vessels uneconomical. She was then stripped and used as a copra hulk in New Guinea. After the First World War there was an acute shortage of cargo ships. This gave *James Craig* a new lease of life after being towed from New Guinea to Sydney for re-fitting.

Her return to service was brief because in 1925 she was reduced to a coal hulk at Recherche Bay, Tasmania. In 1932 she was abandoned and became beached after breaking her moorings in a storm. She remained beached until 1972 when volunteers from the Sydney Heritage Fleet re-floated her. In 1973 she was towed to Hobart where temporary repairs were carried out. She was towed to Sydney in 1981 and restoration work commenced. The *James Craig's* restored hull was re-launched in February 1997.



Beached and abandoned in Tasmania

VOT Judy Houghton

Pymble Players

Pymble Players Theatre Booking: Thursday 27 October, 7.30pm for 8pm: \$20

We have booked the whole theatre for Thursday 27 October. Pymble Players is easy to get to and has free parking. Plays are held in the beautiful 1884 church hall of Pymble Chapel at the corner of Bromley Avenue and Mona Vale Road, Pymble.

We're going to see "The Memory of Water", written by Shelagh Stephenson and directed by Patsy Templeton. In 2000 this play won the prestigious Laurence Olivier Award for Best Comedy.

"Even water has memory – you can dilute and dilute but the pertinent thing remains ... it still exerts influence": Three sisters meet on the eve of their mother's funeral. As the differences in their own memories of their childhood are revealed, conflicts and tensions emerge, and the sparks fly. But ultimately it is the fabric woven in that early family life that finally allows them to forgive each other and become united. This cleverly written play will resonate, particularly if you have siblings!

This is a major fundraiser so we want all of you to come but you'd best hurry because it is an intimate theatre and there are only 84 tickets!

Booking: Please let Caroline know how many tickets you need or fill out the events sheet on Monday.