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<b>Show Director</b>	Greg Martin	0410 683 793	<b>Committee</b>	Danny Cappellani	
<b>Newsletter</b>	Richard Bortko	9811 8219	<b>Communications</b>	Marcel Theunissen	5962 5153



**The Guild encourages the responsible consumption of alcohol**

The Guild meets on the last Friday of each month (except December)  
at the Eltham Living & Learning Centre at 7.45 pm  
Next meeting: 25 January 2013 at 7:00pm

### In This Newsletter:

Next Meeting - 25 January .....	2
President's Press .....	2
Eltham Vineyard Opportunity - are you interested? .....	3
Grumpy Old Men - What a Difference a Story Makes ! .....	3
Wine Quotes and News .....	4
Trading Barrel .....	6
Sponsors Corner .....	7
Cellar Plus .....	7
Vinvicta Products .....	8
Winequip Products .....	8
Costante Imports .....	9
Home Make It .....	10
Greensborough Home Brewing .....	10
Heritage Coopers .....	11

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## Next Meeting – 25 January

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Our first meeting for 2013 will be a member and friends Australia Day BBQ on Friday 25 January, located outside the Pavilion. At this event, members need only to bring their own drinks. The Guild will provide gourmet sausages, hamburgers, bread, cheese, plates, cutlery and glasses. Salads to accompany the hot food will be appreciated (only a few are required).

The BBQ will commence from 7.00pm outside our normal meeting room.

Guests checking out joining the Guild are welcome to our regular meetings, as always.

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## President's Press

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*Bill Loughlin*

**A new vision for the Show and the Guild - more social, more fun around wine & food**

*Spencer Field*

In December after the 2012 Wine Show, a group of 13 comprising the Executive, Show Committee and other members reviewed the direction of the Wine Show and of the Guild itself.

A new model aimed at increasing and re-invigorating the Guild and its membership by the provision of a wider range of socially based activities was agreed, and is **now out here for member discussion - your comments to the Executive are most welcomed!** The new model should appeal to a wider age range of members including a mixed gender - younger men and women.

A new Social Committee (SC) is to be formed to plan and run educational activities (including food & wine appreciation demonstrations and tastings) and actively provide for sharing and social activities. The SC would also network wine & food groups having the demographic of younger ages and mixed gender, and invite them to demonstrate their produce at social meetings of the Guild.

It was agreed that it was important to not undermine the winemaking core of the Guild, and for the foreseeable future, our regular monthly meetings should continue the current format based around educational winemaking themes. In addition, we would also continue to hold other winemaking forums (workshops, Show, short courses etc). While keeping the basic winemaking theme as core, the appeal of the Guild would be broadened by facilitating the involvement of complementary interest groups (wine appreciation, beer and food), with the Guild offering in trade our expertise to support these groups.

Separate social meetings would be introduced as the key venue for the social activities managed by the SC. The SC would determine the regularity of the Social meetings - e.g. maybe only every 6-8 weeks initially.

New Guild fun, social and educational activities that could be included in future were considered as:

- ⤴ wine appreciation (country & grape wines)
- ⤴ country and grape winemaking demos delivered to attract the wider demographic
- ⤴ Beers, cider, liquors
- ⤴ Picnics
- ⤴ Tie in with gourmet food groups - breadmaking, olive oils, sausage making, coffee, cakes, pies
- ⤴ Oktoberfest - tie in with local groups.

Why the new direction?

The Executive believes that the Guild requires changes to be made if it is to continue to remain a community group that attracts members in the longer term. As a not-for-profit group, the Guild must

generate and return sufficient funds required to run its annual feature event (Wine Show - which suffered a small loss last year) as well as carry out other regular educational and social activities of interest to members. A number of different directions were considered, including non-growth strategies (increases in membership fees, limit Show to members only) cost cutting strategies, and the growth strategy of broadening the Guild appeal.

#### The new Social Committee

Volunteers to work on or for this committee are now sought. Composition ideally should include women and membership of these is not required of good candidates. So if you and/or your partner are keen to contribute, or if you know someone whom you think can contribute, please advise President Bill Loughlin as soon as possible.

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## Eltham Vineyard Opportunity – are you interested?

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Eltham Vineyard, near Sweeney Street in Eltham, is available for members to manage on the basis that all fruit goes to the managers. This established vineyard has 100 vines of Shiraz and 100 vines of Sauvignon Blanc.

For further information, please contact Brian Testky at [brianteskey@bigpond.com](mailto:brianteskey@bigpond.com) or mob. 0411 716 001

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## Grumpy Old Men – What a Difference a Story Makes !

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*Nan Oates*

Once again we gathered this time for a bottling of 2012 Sangiovese at Early's place in the mountains. When Captain Grumpy and I left the foothills it was still around 30° but by the time we got to Early's it was about 13° and drizzling and breezy.

The whole crew was very polite and solicitous towards me and to each other as I think that they were worried that I might write another story about working with them. I was brought a chair to sit on while I started washing bottles, and then Copper came and helped me. There was a bit of discussion about whose bottles and milk crates were whose and much counting and recounting, but it was all very civilized. Meanwhile, Captain Grumpy and Spanner washed their bottles with Early's bulk bottle washer, and then set up the bottling machine in a tiny shed. At this stage Copper and I were getting as wet as the bottles with the rain, but at least we didn't have any drooling dog to deal with as Early's dogs had been tied up.

Copper and I then joined Spanner and Captain Grumpy in a crowded bottling area and Spanner was set up in a chair and the obligatory baseball cap to start the bottling. It was thought that maybe Spanner might be a bit faster but it didn't really seem to make much difference. Then they swapped and Captain Grumpy manned the bottler and Copper and Early did the corking and I did the screw caps. Early's wife brought out some very welcome tea and coffee and snacks - a crate of Captain Grumpy's filled bottles provided the table.

So it was all very civilized until Captain Grumpy realized that some of his corks had been used for the others, there was now insufficient corks for his bottles as he had only brought enough for his bottles. So then there was a bit of a flurry to find some screw cap bottles for Captain Grumpy, which then had to be washed so the politeness was really tested. Then the bottling machine blew a valve and slowed down the final bottling of Captain Grumpy's sangiovese. However, finally after 4 hours everyone was happy that they had their allotted bottles filled and sealed.

So what are the lessons here apart from the fact that I have tried to be very polite in writing this story as I don't wish to be banned from helping out.

Milk crates could be prominently named and/or colour coded so there is no confusion about whose crate it is or who it was “borrowed” from and everyone brings sufficient screw caps or corks for their own bottles.

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## Wine Quotes and News

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### Articles wanted

Articles of interest, whether they are quotes or newsworthy, are requested from members. If you have a draft version or need some assistance, I'm happy to assist for its inclusion.  
(Ed.)

### NEW EXERCISE WORKOUT PLAN FOR 2013...



# Red wine holds hope for bowel cancer patients

By SAVITA VERMA

PUBLISHED: 21:07 GMT, 4 December 2012 | UPDATED: 21:07 GMT, 4 December 2012

Comments (1) | Share  +1 0 |  Tweet 4 |  Like 3

Just two glasses of red wine could reduce the rate of bowel tumours by half according to scientists at the University of Leicester, whose findings are being presented at an international conference.

The conference, which is being held at the university, focuses on how a compound found in the skin of red grapes called resveratrol prevents cancer, heart disease and diabetes. The new findings are based on the past two years of research.

The health benefits of resveratrol were known to scientists, but it has not yet been proven that resveratrol can be effective in humans or what the best dose for them might be.

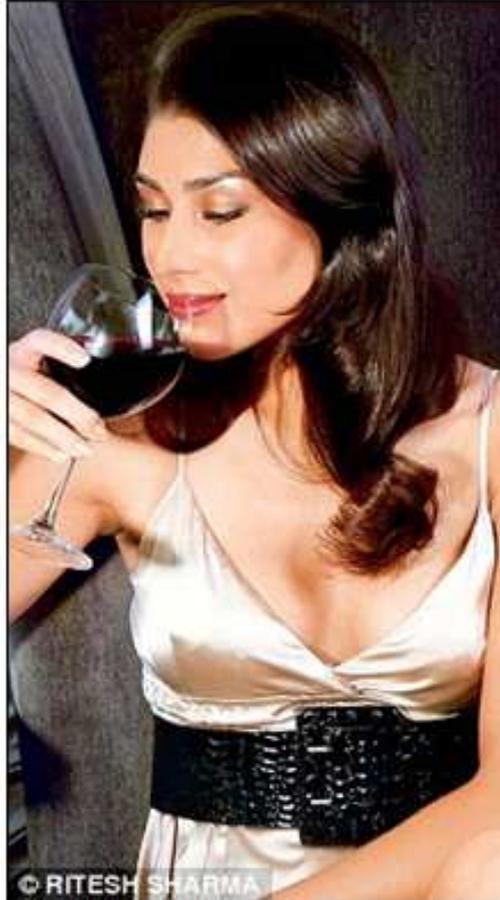
As a result, its widespread use cannot safely be recommended at the moment.

Researchers at the university have been studying the levels of resveratrol which can be beneficial in preventing cancer. Using lab models, they found a daily amount equivalent to two glasses of wine can halve the rate of bowel tumours.

"We want to see how resveratrol might work to prevent cancer in humans. Having shown in our lab experiments that it can reduce tumour development, we are now concentrating on identifying the mechanisms it works in human cells," Professor Karen Brown, one of the organisers of the conference, said.

But Indian scientists have cautioned against drawing conclusions from one study.

"We have to have proper randomised clinical trials. Otherwise, alcohol has been shown to increase the risk of all cancers," Dr P.K. Julka, oncologist, AIIMS, said.



A compound found in red wine helps fight bowel cancer

## Wine Quotes

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## Trading Barrel

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**BUY / SELL SERVICE FOR MEMBERS** - Ads need to be lodged with the editor by the 14th of the month to be included in the next Newsletter.

A Tisket, A Tasket, Dame Jane has lost her little basket.

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Neil Johannesen

Phone: 9802 3010

Mobile: 0412 038 601

nhejo@optusnet.com.au

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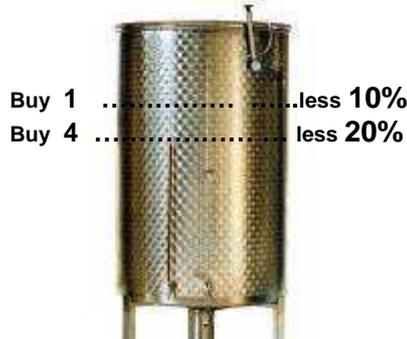
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