

Our next event is held on:

16th January 2017 at 7.30pm for 8.00pm at the Farnham Conservative Club





January 2017 edition

January Meeting – Monday 16th 'Left-bank / Right-bank Bordeaux plus a Champagne Break', presented by Tony Hill, owner of 'Bordeaux and Beyond'

In January we return to the standard pattern of meeting on the 3rd Monday of the month with 'Welcome Wines' available from 7:30 pm.

The evening will begin with two different styles of Bordeaux white wines. Tony will then separately examine the two main red grapes of Bordeaux -- merlot for the right bank and cabernet sauvignon for the left bank.

Next is a rather rare experience insofar as the members will then make their own 'Bordeaux' blended wine and compare this to the winemakers preferred blend.

There will then be a 'Champagne Break' to refresh the taste buds before finishing with a final 'left bank' versus 'right bank' wine comparison.

To facilitate arrangements with the Conservative Club, and ensure we have enough 'Welcome Wines', it will help if you let Tim & Jacky Thackeray know, without commitment, if you are likely to attend or not.

Jacky's email: jacky.thackeray@falconfarnham.co.uk
Tim's email: tim.thackeray@falconfarnham.co.uk

February Meeting – Monday 20th 'Wines of Southern Italy' Presented by Trudy Welch

Owing to the indisposition of the scheduled speaker, Stephen Hart of Majestic Wines, we will now have a presentation on the wines of Southern Italy by Trudy Welch which will focus on the Puglia region.

Who's who in the Committee?

Vice Chairman

Chairman Gerald Hackemer Events co-ordinator Peter Smith

01252 793684

gerald hackemer@compuserve.com

Tim Thackeray

petervillagestore@gmail.com

Brian Arthur 01252 726593 01252 710071

briansheilarthur@aol.com tim.thackeray@falconfarnham.co.uk

Secretary **Geoffrey Matthews Graham Cook** 01252 797195 01252 716298

gmatthews91@icloud.com monicagrahamcook@btinternet.com

Membership Jacky Thackeray Frances Hackemer

01252 710071 Secretary 01252 793684

jacky.thackeray@falconfarnham.co.uk frances.hackemer@gmail.com

Bill Loach Treasurer **David Rathmell** 01252 794817 01252 712593

dw.rathmell@btinternet.com wgaloach@aol.com

Diary Notes Make a note of the following dates, (WSWS meets on 3 rd Monday of the month unless stated otherwise)		
Monday, 16 th January	'Comparing Right & Left Bank Bordeaux'	Tony Hills, Bordeaux and Beyond
Monday, 20 th February	'Wines of Southern Italy'	Trudy Welch
Monday, 20 th March	'Wines of Croatia'	Dennis Sunjic, Liberty Wines
Monday, 17 th April	TBD	

News of members

Winners of the three bottles of Val de Loire wine at the December meeting were:

Catherine Little

Elizabeth Palethorpe

Mary Parker

Congratulations to all three

Having enjoyed their two guest visits Roger and Elizabeth Palethorpe, introduce by Keith Harris, became members in December. A very warm welcome and how appropriate that Elizabeth should be one of our lucky winners of a bottle of wine.

At the December meeting we also welcomed Darren and Celia Pendery on their guest visit. Above the noise I think I heard them say that they had enjoyed the evening and would be returning.

Pourers

Although the Society now has a core of volunteer 'Pourers' it is important that we increase the numbers so that no one has to pour so often that they become disillusioned and opt out. Please let any member of the committee know if you are prepared to join the 'Pourers'.

December meeting

The Christmas Meeting started in a party atmosphere with an hour of 'Welcome Wines' accompanied by plates of wonderful canapés which had been individually made by Sheila Green.

Helen Evans, the speaker for the evening, is an approved 'Programme Provider' from the 'Enjoy Discovering Wine' team of the Wine & Spirits Educational Trust and was introduced by Geoffrey Matthews. Her presentation was entitled 'Pairing Food and Wine', which turned out to be a very wide ranging subject. Helen explained that we can all appreciate five tastes—sweet, salt, bitter, sour and 'umami' from taste receptors on the tongue. "Umami' is best described as the 'meatiness of meat' taste. We all possess the five tastes but in varying degrees. Helen had distributed small slips of paper with a chemical marker for members to put on their tongues. Members' reports, in very typical WSWS fashion, showed that four out of five of them tasted precisely nothing, with the rest experiencing a bitter taste.

Helen then explained that members were to taste eight wines, presented in pairs, against items from four platters as follows:-

First Platter: sea salt, lemon slices, honey roasted peanuts, chilli roasted peanuts. Second Platter: Grissini breadsticks, bowls of plain, garlic and chilli mayonnaise.

Third Platter: mild cheddar, strong cheddar, Stilton.

Fourth Platter: mince pies.

Brian Arthur had done a marvellous job of preparing the platters following Helen's instructions. Helen introduced the four pairs of wine to illustrate how tastes were varied according to the food/wine combination. There is no doubt that there is a lot to learn and members were grateful to Helen for what turned out to be, a most entertaining and delightful evening.

At the previous committee meeting it was agreed that the Society would donate £5 for each attendee at the Christmas meeting to a local charity. The Charities chosen, who will receive £81 each, were:

'The Furniture Helpline', suggested by Peter Smith 'Bell's Piece, Cheshire Home', suggested by David Rathmell

