

# *Newsletter*

*September, 2003*

Next Meeting: Thursday September 18, 2003 at 7:30 PM. Maplewood Community Center  
Secretary: Phil Tochtrop, 1546 Virginia Ave., Ellisville, MO 63011 (636) 391-6937  
Katherine\_14846@msn.com

## ***HAPPENING THIS MONTH***

Our meeting this month will deal with pH. There will be a lecture and an opportunity to check the pH of wine. If you want a pH reading taken, please bring your wine on Thursday, Sept 18 as meters will be available.

We will also have a vertical tasting of wine. Dave Anderson has elderberry wine from several years. If anyone else has several years of the same wine, and is willing to bring wine, please contact Dave Anderson.

## ***FOLK FESTIVAL***

The club will setup and man a Cider Fermentation Demonstration booth at the St Louis county Folk Festival at Faust Park, Saturday and Sunday, Sept 27<sup>th</sup> and 28<sup>th</sup>.

We will have a carboy of fermenting apple juice and a poster depicting the fermentation process.

The following people are scheduled and should have received admission passes, maps, and parking instructions in the mail from the festival coordinator, Kellee Bohannan.

We still need another volunteer for Sunday, 11 AM to 1 PM. Call Paul Hendricks at 636 379 0722 if you can help.

<b>Sat Sept 27<sup>th</sup></b>	
11 AM to 1 PM	Paul Hendricks 2 Matterhorn Ct. O'Fallon MO 63366  Stephen Parris 412 Washington Highland, IL 62249
1 PM to 3 PM	Phi & Kathy Tochtrop 1546 Virginia Ave. Ellisville MO 63011
3 PM to 5PM	Judy Hon 19073 Bear Trail Glencoe MO 63038  Chris Hehner 10235 Thorpe Ave. Overland, MO 63114
<b>Sun Sept 28<sup>th</sup></b>	
11 AM to 1 PM	David Anderson 1975 Dogwood Trail Collinsville IL 62234
1 PM to 3 PM	Steve Schmitt 905 Wynstay Circle Valley Park MO 63088  Bernard Cleve 20 Villa Coublay St. Louis, MO 63131
3 PM to 5PM	Tony & Barb Jurkovich 5106 Waldo Ave St. Louis MO 63123-4927

## ***SECRETARY'S CORNER***

***Reminder #1:*** \$3 per person in attendance is due to Alice Rau, Treasurer, upon arrival at each meeting to help cover the cost of cheese and bread for the evening's tasting. First-time guests do not pay.

## ***CHAUMETTE WINERY***

The road trip to Chaumette was well attended. The weather cooperated and about twenty members of MWS enjoyed the visit. Thank you, Hank Johnson, for a splendid afternoon. Craig Adams also deserves special thanks for arranging our visit to Chaumette. We toured the winery, vineyards, and sampled some experimental wines.

Chaumette wines include Chardonel, Norton, Vignoles, Chambourcin, and Traminette. In addition they are experimenting with grapes from Eastern Europe.

## ***BUSINESS MEETING MINUTES***

### **OLD BUSINESS**

? There was no business meeting in August.

### **NEW BUSINESS**

? We will be sending another e-mail dealing with pH. It is worth reading prior to our meeting.

## ***WINE TASTING***

? We tasted 3 experimental red wines made with grapes from Eastern Europe at Chaumette Winery.

## **THIS AND THAT**

- ? Wine tools can be found at [www.wineenthusiast.com](http://www.wineenthusiast.com) or 1-800-295-2226
- ? Several interesting web sites are; [www.winemakermag.org](http://www.winemakermag.org) and [www.mtngrv.smsu.edu/grapenews.htm](http://www.mtngrv.smsu.edu/grapenews.htm)