

Subject: February Meeting Minutes

Date: Wed, 07 Apr 1999 13:59:24 -0700

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"Mackie, Murray & Shirley" <mackiem@ibm.net>,
"MATKOVICH, JOHN" <bigjohn@direct.ca>,
"Nemeth, Joe & Mary" <nemeth@home.com>, "Plant, Charles" <cplant@dowco.com>,
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British Columbia Amateur Winemakers Association

3855 Hillcrest Avenue, North Vancouver, B.C. V7R 4B7 Ph. (604)
986-5586 Fax (604) 986-5506

Minutes - February General Meeting Feb. 7, 1999

Place - Best Western Tsawassen Inn 1665 - 56th Street Tsawassen,
BC

Time: 11:00 AM

Host Club - Vancouver Amateur Winemakers

MINUTES:

1. Coffee was organized by the host club and thanks were extended for their hospitality.

2. The minutes were approved as corrected by a vote of the delegates present to change the use of small bottles so that only

the red and white table classes will be required to be in 750 mm bottles at the provincial competitions. Motion to approve as amended by Murray Mackie 2nd Sonia Garlinge Passed.

3. Two Items were added to the agenda " New Business " and " Compensation for Judges travel Expenses" So amended the motion to approve by Murray Mackie 2nd by John Matkovich - Passed

4. Report on bus trip to Revelstoke by Rory Kirby. The bus trip proposal is dead unless there is a sudden resurgence of interested participation by this evening. There were only fifteen people willing to commit themselves and forty would be required. Discussion ensued and an analysis of the costs of car pooling showed that this was a considerably less expensive approach to getting to Revelstoke for the competition.

5. Report from Revelstoke - Jack Leslie and Mike Dragani from Revelstoke Winemakers reported that they are quite ready for the Provincial this year the halls are all booked, Catering set, a large number of Judges have committed to get there for the Competition. A few more may yet be required, Billeting for judges is available, They are looking forward to having a large contingent of winemakers attend the event. Jack Leslie asked that the trophies held by the winemakers be taken to the entry drop-off points where they will be taken to Revelstoke for the awards presentation. In order to secure the halls caterers etc there are deposits required Jack Leslie asked the meeting for a cash advance of \$ 1000.00 to cover these items. Murray Mackie made a motion to instruct the treasurer to issue the cash advance 2nd by Rod Church - Passed

6. Rory Kirby submitted a motion to conclude the efforts of the educational committee on Varietal competitions The motion the essence of which is to create a compendium of wine makers information including items like the definitions of varietals and Chas Plants articles on sulphites, PH etc. that are published in the Grapevine and internet. The book would be called the Winemakers Handbook. Motion By Rory Kirby 2nd By John Matkovich - Passed

7. The executive had requested a report from the Guild of Wine Judges but due to controversy surrounding this item a motion to table this item was submitted by Patti Grand 2nd Rod Church until another time. Motion - Passed - 10 for - 4 against.

8. George Gibson " National Director" reports that the next AWC Meeting will take place in Winnipeg though the date has not been set at this time. He says he is now completely prepared to forward the entries to the Nationals this year as soon as the placing is decided by the Provincial Competition.

9. Complete financial Report was not available at this point because our Treasurer has been in the hospital and just today received the material to update the books. He is on the mend and will eventually catch up on the situation. There is currently about 9,000.00 in the bank at this point he advises.

10. Request for additional funding to cover the costs for the aroma kit \$ 167.33 over and above the originally approved \$ 500.00 Motion to provide the additional funds by Patti Grand 2nd John Matkovich - Passed - 15 for - 1 against. The kit will be picked up when Jack Ziebart goes on Cal-Tour next month.

11. Agenda item "Compensation for Judges" after some discussion a motion made by John Matkovich to refer this item to the executive for clarification - Passed

12. Collin Nicholson on behalf of Sanich Sommeliers asked to poll those present about having the AGM at the Year 2000 Provincial on the Monday following the Competition because they would like to include the Vancouver Island Winemakers Association Annual Symposium on the same weekend as the Provincial Competition. Poll - 9 for - 1 against

13. Adjourned to run for the Ferry.

Next Executive meeting 11:00 AM April 18,1999

Host: -- Helmut Berner , 1744 Windemere Place, Port Coquitlam, BC
Ph 604 942 4003

Next Regular Meeting - AGM in Revelstoke May 30,1999

Attendance

Voting Delegates

Ricardo Pellizzari	ICWC
Mike Dragani	Revelstoke Winemakers
Clem Joyce	VAWA
Rod Church	Nanaimo Winemakers
Shirley Mackie	Glenmore Wine Circle
Sonia Garlinge	Vintners of Coquitlam
Wayne Card	Langley Fermenters
Murray Mackie	Chilliwack Zymurgy
Garry Chater	Victoria Winemakers
Collin Nicholson	Sanich Sommeliers
Peter Howe	Guild of Judges
John Matkovich	Vinovan
Franz Brunnhofer	Capilano Winemakers
Rory Kirby	Holy Cross Winemakers
Patti Grand	Devine Winemakers
Walter Tropic	Delta Vintners

Executive

Leo Poirier	President
Helmut Berner	Vice President
Abe Gaitens	Treasurer
Rob Belanger	Secretary
Rory Kirby	Education Director
George Gibson	National Director

Mike Farkas	Director
Mike Dragani	Director
Jack Leslie	Provincial Competition Steward

REPORT FROM THE PRESIDENT

February 1999, B.C.A.W.A. meeting

Welcome to 1999 and the first meeting of the year. By now all our wines should be stable , resting and developing their fruit and flavours in a strong winning link one with the other.

So to for all of us, may 1999 bring us all together in our hopes and aspirations. The efforts, the dedication all volunteer winemakers give to others not only in holding office in B.C.A.W.A. but all officers of each and every club within B.C.A.W.A..

I feel that our efforts are, and will be beneficial to all of us. Like all organizations that started say, back in the 60's or 70's, the members are aging a bit, and are looking for younger wine makers to step in and share or take over the load carried by many very dedicated people over the last 26 years of B.C.A.W.A.. Getting involved and gleaning from our seniors, their expertise, and carry the banner of amateur winemakers into the new millenium. Get involved, nothing is more rewarding, not even receiving a neck full of medals.

On a sad note, we offer Jack MacMillan our sincere condolences on the loss of his wife and partner. We all feel a sadness in our hearts on her passing on to the Lord.

Respectfully submitted:

LEO POIRIER

VINOVAN CLUB REPORT

"Wherever people have chosen to settle and live, they have first of all made quite sure that there was a supply of water, but whenever they have attained a higher measure of civilization or culture, they have always spent a good deal of their time, labour and hard-earned money that they and theirs might drink wine." Andre Simon from "How to Enjoy Wine"

And so it is with Vinovan. With increased educational programs, 1998 saw us busier than ever with more hours spent on grapes and crushes. Whereas we once would have been satisfied to ferment the fruit and accept the results, we now want to adjust for optimal enjoyment. This shows through in the competition circuit but more importantly, I think, there's a new PRIDE in our product. A glance at bottles brought to meetings makes this evident. When I joined the Club the bottles were identified with a piece of masking tape ... perhaps indicating nothing more than the winemaker's name. Computerized custom-made labels topped off with shrink caps over fresh corks are now the norm. No longer confined to Chardonnay and Cabernet, there's an array of grape varieties and fruit unheard of just 5 years ago. Who knew we'd be malting ice wine one day? It's a joy to share the pleasures of colour, taste and aroma in a convivial setting.

Christmas Dinner at Gloria Dei Church Hall tied in with the Annual Meeting. Following a most enjoyable social hour and pot luck dinner our updated Constitution was accepted and the Executive announced. I will continue as President Larry Elliott is Past-President, Bill Trory is Vice-President, Marie Trory is Secretary, Hans Oppermann is Treasurer and Mike Leeper and John Matkovich are Directors at Large. The event was an opportunity to welcome our newly installed Honorary Life Members. They have 0 participated in the early development of Vinovan and indeed, some were there at the start of BCAWA and the Grapevine. Marg Kerry introduced and presented certificates to Eleanor and Dennis Culver, Nancy and Ken Downie, Marj and Gordon Gauer, Lenore and David Gibbs. We were entertained with their recollections of "the old days" and hope that they'll continue to join us whenever they can. Then we turned the tables on Marg and Keith Kerry, informing them that they also are Life Members. Not often those two are speechless but they were surprised! We're glad to show our appreciation of their many years of keeping the Club together and know they'll continue to be active participants.

OVERVIEW of duties of Chief Steward, table Steward and Judges, and directive offered by the Executive of the Guild of Judges.

Some observations and specific recommendations with reference to the provincial Chief Steward 98's letter of Nov. 24th concerning uncorking of wines. The long time span of judging large classes in flights and the subsequent changes in character of some wines over this long period of time.

- a. Perfect judging conditions do not exist at any competition.
- b. Chief stewards and other organizers can only reduce, to some extent the significance of the many variables that work against perfect judging conditions.
- c. The logistics required to create perfect judging conditions for all wines are beyond our present technical and organizational capabilities.
- d. Organizers and competitors must therefore accept that judges must be assumed to be judging in good faith, and dealing as best they can from experience with the many variables that inevitably exist in any judging situation

These are recommendations to judges and table stewards, and the chief steward from the guild of judges guidelines.

Recommendation #1. To the Chief Steward:

That any class of 40-60 wine entries be split into 2 flights with 1 final.

Recommendation #2. That a class of 60-90 wines be split into 3 flights with 1 final.

(This is in the handbook page 14, paragraph # 2&3.)

Recommendation #4. Where large classes are divided into flights registrar and chief steward should divide them into varietal and wine style groups, with random numbering (I.E. all pinto noir in same group.)

Recommendation #9, 10, 11 for table stewards

- #9. When judging in "flights" steward should be instructed to uncork only 6 or 8 bottles at a time, pouring the least amount that each judge requests, and then immediately recorking the bottles. The judges can evaluate those and carry on to the next set. This is particularly recommended for white wines.
- #10. In the red wine flights judges may wish to follow the same procedure as #9, or they may wish all bottles to be opened, and wines poured at the same time. If they intend to judge back and forth through the flight, evaluating all the wines as they develop in the glass. In any case stewards should immediately recork all bottles after pouring to safeguard as far as is practical the wines for final flight, which might be some hours away.
- #11. At all competition stewards should have available to them various spare closures to reseal those bottles where the original corks are destroyed in opening and unable to refit them.

DIRECTIVES TO JUDGES

Recommendation #6. Each team of flight judges should also submit the agreed score of the top wine not advanced to the final flight. These 2 or possibly 3 scores from the 2 and 3 flights are intended to be a guide, but not a constraint on the final judges.

Recommendation #12. The guild recognizes the right of every judge to evaluate every wine in their class before comparing notes with a judging colleague in that class, as is firmly stated in the handbook. But the guild recognizes the right of judges to confer - as when they deem appropriate if they choose to use a different judging strategy.
See handbook page 16.

Recommendation regarding large flights and also to be added to the handbook.

Recommendation #4. Where large classes are divided into flights, registrar and chief stewards should divide each flight into the varietal and wine style groups with random numbering (I.E. all pinot noirs in the same groups etc.)

Recommendation #5. Flight judges should send no less than their 7 (seven) best wines to the final.

Recommendation #3. If classes consistently exceed 80 or so at the provincial competition then BCAWA should seriously consider pre-qualifying wines for such classes. This would mean that a wine would have to achieve a bronze or above in a previous BCAWA sanctioned competition.

PRESIDENT OF BCAWA note to this recommendation

#3 There are clubs within BCAWA.
There are only "6" clubs that host open competitions, because of the varied distances, geographic locations of all these other clubs it is hard for them to ship their wines to these competitions. They may choose to only enter them into the BCAWA annual competition which is their right to do so. To have this recommendation accepted at the BCAWA level would be restrictive to competitors and not in keeping with BCAWA encouraging winemakers right to compete.

LEO



British Columbia Amateur Winemakers Association

3855 Hillcrest Avenue, North Vancouver, B.C. V7R 4B7 Ph. (604) 986-5586 Fax (604) 986-5506

Minutes – May Annual General Meeting May30, 1999

Place – *Blueberry Patch Restaurant* 212 Mackenzie, Revelstoke, BC

Time: 09:00 AM

Host Club – *Revelstoke Winemakers*

MINUTES:

1. The Revelstoke host club organized breakfast and thanks were extended for their hospitality.
2. Helmut Berner (Vice President) chaired the meeting in place of Leo Poirier who was busy recovering from a Gall Bladder operation. Rory Kirby asked the Council to extend a vote of thanks to Leo for his dedication and efforts with the BCAWA Council over the years. Passed. Patti Grand also noted that we should also extend this message to our Past President Jack Ziebart. This also passed.
3. The minutes of the February Meeting were approved with, under Item No. 6 the change to the name of “Winemakers Handbook” to the “Winemakers Reference Guide” was approved as corrected. Motion to approve 2nd John Matkovich. Passed by a vote of the delegates present.
4. There were no items arising from old business.

5. Correspondence – Report from Mike Farkas on The Aroma Sample Kit

Report
from Mike Farkas Director at Large
to the Council of BCAWA

Since the idea first surfaced I have been an advocate of BCAWA purchasing the **Nez du Vin** wine aroma kit.

I am happy to report that the aroma kit is now in my hands thanks to Jack Ziebart, who was kind enough to pick it up in San Francisco while he was on the Caltour, and bring it back with him. Jack was also instrumental in scanning the accompanying book into a computer while George Gibson scanned all the individual aroma cards.

Thanks to these two guys we now have all the information in electronic form, and those clubs that are interested in holding small educational sessions with the aromas are welcome to it.

Currently the format of applying for aromas is as follows.

Any club can apply.

You need to decide what four aromas out of the 54 your club would like to start with.

Contact me to inform me of your choices.

I will prepare four Q tips with the aromas, vacuum pack them, and send them to you with 3 floppy disks of information.

All vacuum packs will be clearly labeled as to the scent that they contain.

When your club holds the aroma session open one pack at a time, being careful not to get the scent on your hand and pass it around to all members.

When all four aromas have been exposed you may elect to hold a small recognition test, by passing aromas around at random, and writing down which ones you think they are.

When you are finished and you have a vacuum sealer available it is a good idea to reseal the aromas and store them in the fridge.

By following this method you can slowly accumulate the whole kit and you can revisit aromas, as you need.

At this time BCAWA is limiting the clubs to four aromas at a time, because these aromas are highly concentrated and your sense of smell quickly saturates.

So far it has not been decided what the costs would be, but the floppies are about \$1.00 each and shipping may be about \$3.00.

If you have any questions, or you want to order scents contact me at:

Mike Farkas

P.O.Box 186 Cedar BC V9X 1W1

1 250 722-3022 Fax 1 250 722-3029

bcwino@hotmail.com

Mike Farkas

6. Mike Farkas asked to have the Promo Material for Vancouver Island Exhibition and Open Wine Competition included with the minutes. Passed.
7. No new business arising from Correspondence.

8. TREASURERS REPORT

Treasurer's Report
As at 27 MAY, 1999

Cash on hand as at 8 JUN 98: **\$8,900.15**

Revenue:

Interest Income	\$	21.65
Club Dues - 1998		257.50
Club Dues - 1999		1,247.00
Provincial Competition - Net profit share		1,258.00

Total Operating Revenues \$ 2,784.15

Expenses:

Travel / ferry	\$	489.65
Secretarial /Council		1,519.71
Provincial Registry (20.00)		25.00
Grapevine (60.00)		60.50
AWC Dues, 1999 (32.00)		35.00
Competition Expenses - Provincial Competition, 1998		63.84
Competition Expenses - AWC, 1998		402.50
Competition Expenses - Advance to Revelstoke for 1999		1000.00
Education Committee		201.01
Education expense - Grapevine colour printing		322.60
Education expense - Aroma Kit		656.24
Medal purchases		1,262.66
Bank Service charges		5.00

Total Operating Expenses 6,043.71

Net Operating Activities (3,259.56)

Cash on hand as at 7 FEB 99: **\$ 5,640.59**

Special Reserves:

Deficit financing	\$	3,000.00
Education Projects		1,173.30
Medal Purchase		224.14

Unallocated balance \$ 1,243.15



Abe Gaitens, Treasurer

Leo Poirier, President

Motion to Accept the report by Riccardo Pellizarri. Passed

9. Education Committee reports and Motions:

B.C.A.W.A. Education Committee Report and Recommendations Annual General Meeting, May 30th, 1999

The past year has seen a lot of discussion and input concerning the definition of varietal and Blend Classes. By the end of 1998, nineteen of twenty-three clubs approved Draft #4. At the Winter Council Draft #4 was presented and, subject to some useful clarifications, was recommended for publication for general club use. A hard copy version of the table wine varietal and blend definitions (Version #1) will be attached to the minutes of this meeting and will be available on the web. Because the definitions are to be considered as an educational tool, it is recommended that future versions be prepared and offered for approval under the guidance of the Education Director.

Throughout the process, it was stressed that the definitions were being prepared for educational use, rather than primarily as the basis for the introduction of new competition classes, particularly at the provincial level. The purpose of this distinction was to allow the best information to be gathered, without concern about the wisdom or otherwise of subdividing the traditional table wine classes.

It was recommended that when using the definitions for educational purposes, in order to be able to learn about the characteristics of Varietals, the varietal wines should be made from essentially 100% of the named varietal. Similarly, to learn about blending, the component varietal wines should be as pure as possible too.

In the event that the definitions are used as a basis for Varietal Classes in competitions, it is still necessary to decide whether to restrict entries to those that contain 100% of the named varietal, or, since typically varietal wines can be improved by some blending, to lower the requirement to say 85%. It is often argued that commercial varietal wines contain 85% or even less, so we should as amateurs do the same. (Speaking as Rory Kirby I disagree with this since our goal should be first to learn more about what makes a good wine, rather than focusing on winning.)

Specific recommendations about varietal percentages have always been outside the scope of the Education mandate. However this issue needs to be addressed urgently by the B.C.A.W.A. Executive for the useful guidance of member clubs and their winemakers and as a key step in introducing varietal classes in future provincial and national competitions.

Turning now to the proposal offered at the Winter Council meeting to provide a B.C.A.W.A. Reference Handbook, with the first collection of information and recommendations for further action to be presented at the 1999 A.G.M. This work has proceeded more slowly than anticipated due to unforeseen circumstances. From discussions with Jack Zeibert, who manages the club web-site, it is now recommended that the proposed Reference Handbook be established at a web site linked to the B.C.A.W.A. one and, when appropriate, also linked to others. Unlike the present site, which serves primarily as a bulletin board with links to other sites, the new site will be mainly a repository of information to be available on a permanent basis. Member clubs, through an appointed representative, or by direct access will be able to download the information they need. If clubs require a hard copy then they can print what they require.

The following resolution is now offered to conclude the definition work at this time:

That the B.C.A.W.A. delegates approve Version #1 of the varietal and blend definitions and the dissolution of the ad hoc Definition Committee.

Submitted May 30th, 1999, Rory Kirby, B.C.A.W.A. Director of Education

Motion move by Rory Kirby 2nd Garry Chater – Passed

Introduction of Varietal and Blend Classes

During the work of the ad hoc Definition Committee, many clubs expressed a desire to see varietal classes included in the Provincial Competition. There was also a vigorous written and verbal campaign to leave things as they are. Throughout the work I specifically and deliberately excluded any attempt to deflect the committee work from the mandate to provide varietal and blend definitions for educational purposes.

This action did not however prevent me from forming the personal opinion that the time has now come to move beyond the current situation. Today at Provincial competitions, entrants are required to declare the principal ingredients, and then the organizers group the entries by varietal for the benefit of the judges. This practice not only recognizes that there are significant differences between Varietals, but lays the groundwork for introduction of varietal and blend classes in future provincial competitions.

Some have argued that varietal and blend competitions are impractical, because there are not enough qualified judges. In fact much effort has been made to train new judges and even with the constraints of distance it has been possible to have sufficient judges here in Revelstoke. Perhaps it is time to replace the BC Grape Classes with specific varietal and/or blend classes, now that the quality of BC grapes has improved so much.

Some have argued that there is no point in having more than one Red Table Class and one White one. How is it then that Open Club Competitions offering varietal classes, such as Zinfandel, Merlot, Cabernet Sauvignon and Chardonnay have been so popular and are becoming more so?

Others have resisted change saying that it would cause a problem in selecting which entries should go forward to the National. Today top entries in separate flights go forward for final judging for Best of Class and for National selection. In the same way, recognition could be given to the top varietal and blend entries together with those in the general table class.

Although it is not within the direct authority of B.C.A.W.A. to make changes at the National level, surely there is no reason why they cannot request them. At least half of the provinces have developed the interest and skills in their clubs to make specific table wines and would welcome the opportunity to enter varietal and blend wine classes. National classes could be altered to include Varietals and blends if the will to do so were there. Concerns about finding qualified National judges must not be the reason for limiting competitor opportunities to increase their winemaking experience.

The bottom line is that we should do all we can to expand our knowledge of winemaking. We are long past the time when there were only limited sources of grapes and amateur winemaking ability was in its infancy.

Accordingly, for all these reasons, it is proposed:

That B.C.A.W.A. Member clubs approve the gradual addition of Blend and Varietal Table Wine Classes to Provincial Competitions and require the executive to take such steps as are necessary to introduce at least one Varietal and/or Blend Class in the Red and White Table Wine Categories in the Provincial 2000 competition.

Respectfully Submitted J. Rory Kirby
Delegate, Holy Cross Winemakers

May 30th, 1999

Motion by Rory Kirby 2nd by George Gibson – Passed

10. National Directors report:

George advised that those who receive the envelopes for entries in the Nationals may be asked to submit more than one bottle so that the judges will have material for tiebreakers and final judging. Please look at your instructions carefully. He advised that the entries can be sent directly to him or be dropped off at Rob Belanger. 38555 Hillcrest Avenue, North Vancouver BC 604 986 5586 before the 19th of June and they will be taken over from the Lower Mainland on the 20th. to George Gibson 184 Nottingham Drive Nanaimo, BC 250 746 4614. George will assemble the entries and ship them to Winnipeg.

11. Report received From John Matkovich summarizing the survey of Member Clubs to Identify those things that BCAWA should be concentrating their efforts on to improve the usefulness of the BCAWA to their membership. Report on Survey and Recommendations May 26, 1999

To all members of the British Columbia Amateur Winemakers Association.

This year we mailed to all clubs a questionnaire asking for your input which could help your association to establish a direction that could be beneficial to all members. The main concerns were:

1. Lack of attendance at General Meetings.
2. Lack of attendance at competitions.
3. Lack of interest or understanding of what the associations provides to its members.

I would like to thank the 15 clubs that responded to the survey. Each Club will get a summarized copy of the results.

The following are my recommendations as to what could be done to improve the overall participation and interest of the membership.

1. Most respondents felt that the 6 Purposes of the society listed in the BCAWA Constitution provided them very little support. They felt that the skills of making and appreciating wine, beer and cider are not shared readily. The encouragement and interchange of ideas or information needed is not instigated by BCAWA. Very few members understand our association with groups outside of BC. As far as providing speakers etc. most clubs felt that this could be provided as a document or list which could readily be used by the members.

RECOMMENDATION:

THE PURPOSES OF THE SOCIETY AS STATED IN THE CONSTITUTION SHOULD BE REVIEWED AND DETERMINED HOW AND IF THE ASSOCIATION CAN BETTER MEET THE NEEDS OF IT MEMBERS.

2. Members stated that they do not attend General Meetings for various reasons. Some reasons like distance and cost are things that little can be done about. Members suggest that there is a lack of control at meetings and a few members monopolize the meeting by speaking many times to the same subject.

RECOMMENDATION:

GENERAL MEETINGS SHOULD BE RUN BY PARLIMENTARY PROCEEDURES (ROBERTS RULES OF ORDER). THIS GIVES THE CHAIRPERSON BETTER CONTROL OF MEETINGS AND ALLOWS ALL PRESENT TO PARTICIPATE.

3. Members stated that their clubs do participate in Competitions with entries but very few of them attend social events outside of there own club. There were various reasons as to why members do not participate, as you will see when you read the survey.

RECOMMENDATION:

THAT THE ASSOCIATION CONSIDERS ENHANCING THE PROVINCIAL COMPETITION WEEKEND BY INCLUDING SEMINARS AND BOOTHS WHERE WINEMAKING SKILLS CAN BE LEARNED.

I could recommend other action items but if we can implement these three I believe that we could go a long way towards satisfying some of the needs of our membership.

Submitted on behalf of the BCAWA Executive by JOHN MATKOVICH

Motion to adopt the recommendations By John Matkovich 2nd Rory Kirby Passed

MOTION 1

Ref: Part 13, Paragraph 94

“The directors are restricted from borrowing or issuing debentures until the next AGM.”

MOTION: 2

To have a sheet made up as a for basis of copying from the handbook a questionnaire for which category of wines he or she is willing to judge, or has preference in judging and which ones he/ she is not able to judge as they wish to enter wines in such categories this copy to be inserted in to the handbook for future reference.

MOTION: 3

That B.C.A.W.A. executive reimburse the host club. Vancouver Amateur Winemakers the sum of 668.24 to offset some of the cost of hosting the Feb. 7/99 council meeting at Tsawassen Inn. This meeting had a record attendance and created excessive costs the host club. “This has been done in the past”.

MOTION: 4

Set up a one-time fund of \$500.00 to help offset the costs of judges travelling to B.C.A.W.A. competition being held in Revelstoke. Such a fund shall be divided equally by the number, of judges attending involved in judging categories, as directed by the chief steward. “This is covered in by-laws”.

MOTION:5

As the bylaws require that motions are required to be submitted in writing and if the council in its wisdom accepts verbal motions or amendments from the floor that are not in writing then the notes provided by the secretary shall be deemed to be the equivalent of the written motion.

MOTION:6

That B.C.A.W.A. invest in a good mid-range recorder and microphone to record proceedings, so that minutes sent to the Clubs can be correctly detailed.

12. The above motions were read and the results are as follows:

Motion # 1 Passed

Motion #2 Passed

Motion #3 Passed

Motion #4 Defeated

Motion #5 Defeated

Motion#6 Passed

13. Charles Plant took a moment to advise us that his calculations were complete and the award for the **“Winningest Winemaker” goes to Helmut Berner** this year. And the **Ted and Elise Underhill Trophy** is a tie between **Gordon and Sonia Garlinge** of Chilliwack and **Mike Dragani and Mary Jeraj** of Revelstoke.

14. Jack Zeibart next chaired the elections of the executive. The new executive is as follows:

President	Helmut Berner
Vice President	Mike Farkas
Treasurer	John Matkovich
Secretary	Rob Belanger
National Director	George Gibson
Education Dir	Patti Grand
Chief Stew/99	Peter Howe
Director	Mike Dragani
Director	Moira Jaatteenmaki
Past President	Leo Poirier

15. Meeting Adjourned.

Next Executive meeting August 99 (date to be fixed later)

Location: Rob Belanger
3855 Hillcrest Avenue
North Vancouver, BC
604 986 5586

Next General Meeting approximately the Last week of September. Location, Host Club and time to be set by the new executive in August.

16. **Attendance:**
Voting Delegates

Riccardo Pellizzari
Murray Mackie
Shirley Mackie
George Gibson
Patti Grand
Bill Pearson
Garry Chater
Ed Jaatteenmaki
Abe Gaitens
John Matkovich
Rory Kirby
Ted Adye

Club

Italian Canadian Winemakers
Chilliwack Zymurgy
Glenmore Wine Circle
Nanaimo Winemakers
Devine Winemakers
Guild of Wine Judges
Victoria Winemakers Guild
Revelstoke Winemakers
Vancouver Amateur Winemakers
Vinovan
Holy Cross Winemakers
Sanich Sommeliers

British Columbia Amateur Winemakers Association

Minutes of General Meeting

September 26, 1999, Lions Court Hall, 936 Bowron Court, North Vancouver

1. Welcome by the President

President Helmut Berner welcomed those in attendance Patti Grand was asked to record minutes for Moira Jaatteenmaki who could not attend the meeting. It was confirmed that the meeting was being taped for the purpose of accurate minutes and to ensure motions were recorded correctly.

2. Toast by the Host Club

Rob Belanger offered a toast from the Host Club, Vinovan. He toasted a great grape season and wished for even better ones to come.

3. Attendance

Voting Members : Patti Grand, DeVine; Rod Church, Nanaimo; Shirley Mackie, Glenmore; Murray Mackie, Zymurgy; Charles Plant, VAWA; Marion Gillis, Vinovan.

Members : Leo Poirier, Nanaimo; Helmut Berner, VAWA; John Matkovitch, Vinovan; Mike Farkas, DeVine; Rob Belanger Vinovan; George Gibson Nanaimo; Hans Oppermann Vinovan; Clem Joyce, VAWA; Ken Fowler, Vinovan.

4. Approval of Minutes

Moved/Seconded Murray Mackie/Rod Church
"To accept the AGM minutes of May 30th, 1999 as circulated."
Carried

5. Business Arising from the AGM

5.1 Varietal Classes

On behalf of the New Classes Ad Hoc Committee, George Gibson presented a report in response to the motion from the 1999 AGM to expand the competition classes. He pointed out that the appropriateness of the new classes will be tested by submission of wines to the Provincial and that they should be regarded as fluid until they prove themselves and because the need for other new classes will likely arise. As a result of comments at the meeting the ad hoc committee will continue to refine the new class definitions.

Moved/Seconded Murray Mackie/Rod Church
"That the proposed BCAWA Classes be adopted."
Carried.

An amendment to allow those clubs not present to participate in a mail in vote was defeated.

6. Reports

6.1 National Director's Report

George Gibson presented his report. He emphasized the desirability of meaningful data on ingredients, and the need to work cooperatively with Ontario to increase the AWC classes.

Moved/Seconded Charles Plant/Patti Grand
"To accept the National Director's Report."
Carried

6.2 Education Director's Report

Patti Grand reported that the Calendar of Events is dependent on the input of member clubs and the Judges Guild. Dates are posted on the BCAWA site, thanks to Jack Ziebart. She requested that clubs send notice of events and dates to her (pattigrand@home.com).

John Matkovitch stated that each club needs to be phoned to elicit the calendar information.

7. New Business

7.1 Judges Guild Liaison Committee Report

Patti Grand reported that the committee (Patti Grand and Mike Dragani) was formed at the Executive Committee meeting August 28 to propose a mutually desirable working relationship between the two bodies. Helmut clarified that Mike was given the job of investigating this relationship and Patti offered to assist. Patti and Mike are to create a working document that will detail the relationship between BCAWA and the Guild. She will report back on the Guild's recommendations after the Guild's Executive Committee meeting in October. Those who have contributions regarding this relationship should forward them to Patti and Mike.

7.2 Mainland Symposium Fall 2000

President Helmut commented that he would like BCAWA to consider the possibility of a mainland Symposium similar to the ones held on the Island. He has accepted the responsibility of studying the feasibility of such a symposium and reported that at present September 2000 looks promising. In response to Murray Mackie's expressed concern over the presence of only 6 voting members out of 22 member clubs, Helmut responded that the Symposium might assist in the growth of BCAWA stature on the mainland. Helmut will work on this project and report to the next meeting.

7.3 Judges Guild Training Sessions

As an information item, Mike Farkas outlined the new judge's training program that was about to begin with about 15 trainees enrolled. Minimum requirements are for trainees to qualify in three classes. They then need to continue their own education through Guild Maintenance sessions and elsewhere to ensure they qualify in all classes. He mentioned some of the financial implications of training judges. Mike was asked if qualified persons could be deemed. He referred to the fact that the Guild could deem now but really needs to examine the standards which must be the Guild's own and not simply accept outside standards. It was mentioned that the Guild Steward for the Mainland is Rob Belanger and for the Island is Ernie Sargent. A lively and enthusiastic discussion took place with the training program being supported in principle by those in attendance.

8.0 Financial Report and Budget

John Matkovich detailed the proposed budget and explained all of the expenditures and attached notes.

After discussion, it was agreed that the profits from the 2000 Provincial competition will be divided three ways between BCAWA, the Symposium and the host club.

Some discussion followed regarding reimbursing judges for travel expenses. It was agreed that judges would be compensated for travel costs.

Charles Plant presented his views in writing and read them in detail. He reviewed the history of BCAWA's financial status. He particularly questioned the allocation of the \$4800 for the judge's training. John commented that BCAWA has done very little for its members in the past and spending money on this training was appropriate. Leo Poirier spoke in favor of spending on the members rather than having the association die doing nothing for them.

Moved/Seconded Patti Grand/Marion Gillis
"To accept the budget with the following amendment. The amount of \$4800 for judge training be reduced to \$2400."

Patti stated that the money should be given to the Judges Guild to support the training of judges, not by paying for the course for trainees, but by assisting with the costs of delivering the course to trainees. Patti cited the dedication of the trainees is to become competition judges and that no one should be compensated for taking the course. The chair determined that the amended motion was not acceptable. First the amendment must be voted upon and then the budget passed. Mike pointed out that until the motion passed there is no direction for the \$2400 earmarked for the Judges Guild. He further noted that decisions re the \$2400 should be determined by the Judges Guild and the Executive of BCAWA.

Moved/Seconded Patti Grand/Marion Gillis
"That the budget be amended by reducing the amount for judges training from \$4800 to \$2400."
Carried

Moved/Seconded Rod Church/Shirley Mackie
"That the \$2500 which was the anticipated profit from the 2000 competition be removed from this year's budget"
Carried

Moved/Seconded Murray Mackie/George Gibson
"To accept the budget as amended."
Carried.

John was thanked for his work.

9. Membership Information

A discussion ensued regarding a method to maintain a list of email addresses of our members. It was agreed this was the responsibility of the Secretary. It was suggested that this be recorded in the minutes so that we have a record of the decision. Member clubs must notify Moira of any changes in their contact information. It is vital that a registry of e-mail addresses be current.

10. Next Meeting

The next general meeting will be in Nanaimo on Sunday, February 13th, 2000 at the Harewood Activity Centre.

11. Adjournment

Moved/Seconded Patti Grand/ Charles Plant.
"To adjourn this meeting."
Carried

These minutes were prepared by Moira Jaatteenmaki on written notes from Patti Grand.