

# British Columbia Amateur Winemakers Association

## Minutes of Executive Meeting

January 14<sup>th</sup>, 2001

### 1. Welcome by the President

President Helmut Berner welcomed those in attendance and called the meeting to order at 10.17am.

### 2. Attendance

**Executive Members:** In Vancouver: Helmut Berner, George Gibson, John Matkovich, Rob Belanger, Mike Roman, Bill Collings, Murray Mackie, Leo Poirier. In Revelstoke: Moira Jaatteenmaki and Mike Dragani

**Guest:** Rory Kirby

### 3. Approval of Agenda

*Moved/Seconded*

*John Matkovich/Rob Belanger*

*"That the Agenda be approved with addition of National Director report as Item 7b"*

*Carried.*

### 4. Approval of Minutes

The Minutes of the August 13<sup>th</sup> Executive Meeting had been approved by E-mail vote. The Minutes of the September 24<sup>th</sup> Council Meeting were received as circulated.

### 5. Business Arising from Minutes

There was a short discussion on the number of Directors being set at 10 by the Council Meeting during the Bylaws business. John Matkovich stated his objections to this and that he will raise this at the upcoming Council Meeting.

### 6. Correspondence

Letter from Revelstoke Winemakers Guild asking for approval of their selection of class D2, white pinot, for their donated trophy.

*Moved/Seconded*

*Murray Mackie/ Rob Belanger*

*"That the Executive accepts the Revelstoke Winemakers Guild trophy for class D2".*

*Carried.*

### 7a. Financial Statements

John reviewed the Financial Statements noting that the Symposium figures will change. He noted that only 9 clubs have paid membership dues to date with 12 clubs outstanding for approximately \$900 total.

*Moved/Seconded*

*Murray Mackie/Leo Poirier*

*"That Acres Cottage be dropped from the BCAWA membership roster unless dues be paid".*

*Carried.*

*Moved/Seconded*

*John Matkovich/George Gibson*

*"That the Financial Statements be adopted with the addition of the following footnote: Guild of Wine Judges still holds \$1200 of BCAWA money".*

*Carried.*

### 7b. National Director Report

George went over his report as follows:

1. **AWC Pres.** Gordon Barnes asks, *Are points to be awarded on a medal basis (100 for each Gold, 58 for each Silver, etc) or on the 1-2-3-4 basis as before. If the latter is the case, what is the value of the medal designations?*

**GG Comments:** He is referring to the method of determining the Grand Champions and overall points.

I feel we should use the 58% method as was done with rankings 1,2,3,4 and allocate 100 points for Golds, 58 points for Silvers, 34 points for Bronzes, and 20 points for Honourable Mentions (in the 13.5-13.9 range).

**Executive:** Agreed to medals and points but remove Honourable Mention category.

2. **Ed Thibault** (AB) writes, *We assume that awarding medals in addition to place certificates would be optional for each province.* I assumed he meant in the provincial competitions but now I suspect he meant "optional for each AWC competition".

**GG Comments:** I believe that if we go to a medal system, we go to a medal system. Period. Across the Country.

**Executive:** Agreed

3. **Ed Thibault** wrote, *The AWC competition judges would still prepare comment sheets.*

**GG:** I replied, I feel there is no reason for comments other than very general ones. The wines and brews submitted to the AWC Competition will have already been judged at least once and in some cases several times. They should not have gone as far as the Nationals if they were less than excellent. Should any prove to be inferior I think it is too late for helpful hints.

**Executive:** Suggested that detailed comments be reserved for faulted wines and wines out of class otherwise just brief comments and score.

4. The AWC Handbook provides two options for determining ranking in classes after independent judging: a) "Conference Option" whereby the judges attempt to reach agreement on 1<sup>st</sup> to 6<sup>th</sup> places and b) "Rank Point Option" in which there is no freedom for the judges to confer and their individual rankings are accepted by the Chief Steward. (The latter was the system used in Calgary.) Subsequently the rankings (1 to 6) are weighted by assigning 5 points to first place and applying the 58% Rule, so second place was worth 2.9 points, third 1.7 points, fourth 1.0, fifth 0.6 and sixth 0.3. Then each entry's points were totaled and averaged (i.e., divided by the number of judges in that class), so if a wine received a first, a second, and a fourth place its rank point average was  $5+2.9+1=8.9/3=2.97$ . If none of the other entries in White Table exceeded that rank point average then the wine in question is the winner of the White Table class. (Where the number of judges is the same in every class, the rank point totals can be used without averaging.) The Grand Champion Winemaker is the competitor with the highest rank point (average) total.

Scores, per se, are not used to determine rank. The score on the Comments Sheet is the average of the three judges' scores for each entry. In many cases, if entries in a class were to be arranged by highest to lowest scores the order would not be the same as arranging them by rank point average.

**GG Comments :** I would like to see us use the "Conference Option" since that is basically the way we arrive at final scores in BC competitions. That would do away with the need to use "rank point average" since the consensus scores would establish the class winner and in the case of a tie those wines would be still fresh and available for tie-breaking rejudging.

Medal judging (G-100, S-58, B-34, HM-20) will likely result in significantly more points than was the case with ranking. In some cases it will recognize entries below 6th place - something that was not done previously) and in poor classes (e.g., with a single bronze) it may not award points for more than one or two entries.

**Executive:** Agreed that all judging be by conference option. Best of Class and Best of Show should be determined by medal determination. If not obvious on a medal basis, then it should be determined on the basis of highest score. Grand Champion should be determined on basis of medals and if not obvious, then determined on basis of highest cumulative score.

There then followed considerable discussion on entries into National and how the Provincial Competition is affected by the requirements to select entries to National. Mike Dragani referred to Gordon Barnes letter in the Grapevine in which he suggested that perhaps each Province should send their best 68 wines regardless of class. Mike pointed out that the current method of selecting 4 wines per class results in many excellent wines being passed over while other less quality wines qualify simply by virtue of being selected on above 4 entries per class basis. George said he would welcome a motion to take the National AGM.

*Moved/Seconded*

*Mike Dragani/Bill Collings*

*"That BCAWA explore the methodology of sending the best 68 entries to National".*

*Carried.*

An Ad Hoc committee was formed to examine the pro and cons of this concept. Members are George Gibson, Mike Dragani and Bill Collings.

The following points were made by various Executive members for the consideration of the committee members.

- Principle of level entry playing field not necessarily get best entries to competition
- If carried through as stated could lead to red and white table only.
- Could discourage winemakers from making various styles of wine
- Now many good wines i.e. medal winners do not qualify while non medal winners/low marks wines do
- Poorly subscribed classes may disappear.
- Any entry must have won a medal to advance to National
- Minimum of 2 per category then balance to other classes
- Increase number in large categories.

The question of judging at National was raised. George stated that with the exception of Manitoba, good quality of judging was in place.

George then enquired if BCAWA wished to assist with or sponsor an event to run at National. It was agreed that it should be possible for AWC to attract sponsors for the competition and to stage an event. It was agreed that all profits from the competition should accrue to AWC and not the hosting club or Province. It was also agreed that the profile of the AWC Competition must be raised within BCAWA.

## **8. Bylaws**

Murray explained that previous amendments to the Bylaws in 1995 had never been registered and also stated he had missed a few numbering cross-references in the proposed bylaws. The result of this is that the recommendation of the Registrar's Office is that we present a motion to rescind the current Bylaws and replace them in whole with the Bylaws already accepted at the Council meeting. A Notice of Motion to this effect has already been sent to all members explaining this.

*Moved/Seconded*

*John Matkovich/Rob Belanger*

*"That the number of Directors be at least 10 for purposes of flexibility".*

*Defeated.*

John asked for clarification of 2.3(e) as to the 50% figure as that was a change from original wording of 20% proposed at Council meeting. He was advised that he would be able to raise that at the upcoming Council meeting

There was discussion re delegate voting noting that Directors do not have a vote at Council meetings unless they are the voting delegate of their club. Weighed voting is not allowed under the Societies Act,

thus one vote per club. Bill pointed out that although there is only one voting delegate per club, that clubs must be made fully aware that individual members are welcome to attend.

## 9. Competition Handbook Committee

Rob presented the report on behalf of the Handbook Committee. He stated that the Committee had been specifically asked to cover the following items:

- New Classes
- BC Classes entries to National
- Large Classes problems

**NOTE:** The report items are shown in italics. Additions are shown in **highlighted plain text** and deletions shown as ~~striketrough~~. Comments as appropriate are added after the relevant items in regular text.

### GENERAL;

1. *That all Host Clubs for the BCAWA Competition be guided by the Handbook.*
2. *That the Executive ~~be authorized to~~ approve minor changes in the Class Descriptions such as deleting a specific reference or amending acid, sugar specifications. Any changes in policy such as redefining classes, breaking up classes, adding classes require assent from Council.*
3. *It is our understanding that six months' notice is required to make changes in the Handbook. As the Spring Council Meeting may not be held until late February or early March, we strongly recommend that the Executive request that the Council agree to immediate implementation of the following items (if approved):*

**Executive:** Comments on this were that the Executive must have the authority to make changes, generally referred to as 'housekeeping' or minor, that are not policy items. Examples would be changing the TA or sweetness. Policy decisions such as deleting or introducing classes would have to go to Council.

a. *Amendments to the Duties of the Registrar: i.e. form format, method of registration, format of **Judges Comment Card Sheet**.*

b. *New definition of Dessert Class.*

c. *Large Class Procedures.*

d. *Eligibility of BC Red and White Classes for the National Competition*

*In order to notify all possible competitors this information should be forwarded to all clubs and should be published in the Grapevine.*

4. *Duties of the Registrar of Entries:*

a. *That the format to be used be modified to include: Complete address info; Grape Variety,; Style (where applicable - refer to Class Descriptions); Generic Grape Source (i.e. Okanagan, Similkameen, Sonoma, Napa, etc); Grape Concentrate or Kit (name country of origin, if known). Do not include the name of growers or importers who supplied the grapes or must.*

**Executive:** Considerable discussion re information required above and to what use all this information would be used for. Main uses would be separation of entries into the correct classes and to differentiate one wine from another. It could also be used to add interesting information to the results and to acknowledge the sources. Some members expressed concern over amount of information being asked for in that they felt it would have a negative impact on entries, and also questioned that would it indeed be used. Also concern was raised that the competition could become so complicated that clubs might not be willing to be hosts. It was agreed that information re grapes and sources was strongly recommended but optional and that no information re source of grapes as to grower name be given unless permission has been obtained from the grower.

b. Registration to be done by one of the following methods:

- web page E-mail
- assisted web page E-mail (Club rep or friend)
- regular mail, or fax for those without computer access.

c. A date for registration is to be established and published in advance.

d. Comment ~~Cards~~ **Sheets**" Use the simplified form on page 59 eliminating the centre line and the words "positive and negative".

**Executive:** There was considerable discussion as to the comment sheet and the need to facilitate the job of the judges considering the number of entries to be judged. With the above changes, comments will be more general in nature unless the entry is faulted or exceptionally good.

~~Note: It is not recommended, at this time, that full ingredient labeling be used. The purpose of such a requirement is not clear and, in judging, could lead to bias and loss of impartiality.~~

**SPECIFIC:**

Page 4 - amend item 10 - Be responsible for obtaining champagne flutes each year.

Page 5 - delete para. 7. Add: Best in Class will be selected by the Chief Steward using the points awarded. In the event of a tie the winners will share the trophy.

Duties After the Competition: put item 6 in Bold Face. Amend to read: Ensure that names of non-medal competitors are not made public. Scores of wines should never be published.

Page 8 - para. 2, add item f) - Ensure that the Master of Ceremonies gives due attention to the awarding of the medals, mentioning both the name of the winners and their club affiliation. To save time, all medal winners in a category (i.e. Gold) could be called up at one time.

Page 9 - amend item 10 c) (The BCAWA owns . . .)

Page 11 - Tie breaking - no conclusion. Refer to the Executive

**Executive:** Ties for 4<sup>th</sup> place are to be handled at the discretion of the Chief Steward. Suggested procedures are that if it is within one hour of initial judging, then they will be re-judged. This will be one or two judges depending on availability. This is a rejudge solely for tie breaking purposes and has no effect on previous medal or score. If above is not possible, then the only solution may be to draw from a hat. The top four wines should be kept separate after judging in order to facilitate this process.

Page 12 - Insert after item 2 as item 3 (and renumber following items) - Entries to be set out in random not numerical order to avoid "pairing" club or entrant's wines.

**Page 13 - amend par. 1 -**

The top four wine, beer and cider makers in each category are entitled to represent British Columbia in the AWC National Competition.

**Executive:** Discussion whether winemaker must enter wine(s) he wins with i.e. the wine wins the entry not the winemaker. It was agreed that entries to National must be the winning entries from the Provincial Competition.

Categories K and L, the BC grape classes do not exist in the National Competition. If the competitors have identified a class to which these entries would qualify, i.e. C1, C2, D1, D2, etc. their scores will be considered in the choosing of the winemakers who qualify for the National.

**Executive:** Identical BC wines(s) entered in the BC category are not acceptable for entry in any other class. This will be monitored by the Registrar.

Page 14 - Amend item 4 - Large Class Procedures -

4 a) The Large Class Procedure is designed to reduce the number of entries that Judges must face in a single class in order that they may fairly assess each entry presented and have adequate energy and time,

*normally not more than 10 minutes per entry. Consideration should be given to the working speed of the judges.*

*b) The Chief Steward may opt to use this procedure whenever he or she deems it advisable.*

*c) The class is split randomly into flights if the entries are excessively large, giving consideration to palate fatigue.*

**Executive:** There was considerable discussion as to the interpretation of 'excessively large'. Consensus was that the Chief Steward must have the discretion to split the flights into manageable sizes according to his/her judgment.

*d) The **primary** judges shall AWARD ALL MEDALS in their flight and ~~write~~ **complete** the Comment Forms.*

*e) Best in Class will be selected by the Chief Steward using the points awarded. In the event of a tie the winners will share the trophy.*

*f) Eligibility for the National Competition will be determined by the Chief Steward, who will be notified of the top four wines in each flight. ~~All gold medals are automatically eligible, silver medals to be considered next, bronze, next.~~ If there are no medals awarded, The AWC entries are to be determined in descending order by the points awarded. Attention should be given to ensure any eligible entries from the BC White and Red Classes are included.*

*Page 19 - para. 2 - 2nd sentence - amend to read "Wines and ciders and beers made in commercial establishments are not eligible. ~~but wine and beer kits made at home will be permitted.~~ Delete following sentence-*

#### **AMENDMENTS TO CLASSES:**

*C1 - Bordeaux Style Dry Red: Delete references to Syrah and Zinfandel. (these are not members of the Bordeaux family)*

*C2 - Dry Red Pinot Family Class: Delete reference to Lemburger (not in family). Amend colour range to read - pale to deep red, garnet with age.*

*C3 - Zinfandel Dry Red - Delete "there can be no blends (i.e. less than 85%) in this class". (redundant) Amend colour range - medium deep ruby red to inky garnet black.*

*C4 - Other Dry Red: Delete paragraph 2 (unnecessary). Amend colour - light red to deep red to garnet.*

*D1 - Chardonnay: Delete example. Amend colour to pale straw to golden.*

*D2 - Dry White Pinot Family: Delete paragraphs 2 and 4.*

*D3 - Other Dry White: Delete paragraph 2.*

**Executive:** Add to C1,C2,C3,D1,D2: must contain 85% of one or more of the following grape(s).

*E - Rosé : Amend Class name to Rosé ~~Grape~~. Amend para. L - Refreshing light wines. A rosé wine to be consumed with food. In rosé grape wines varietal character is a definite bonus.*

*Delete: However, strongly aromatic wines such as raspberry are generally unsuitable for use as table wines.*

*Amend: Ingredients: red grapes with white flesh are most successful, but blends of red and white wines are permitted.*

*F - Dessert: Amend para 2 : ~~Fruit wines DO NOT belong in this class.~~*

*Recommendation: That Dessert Wines be divided into three categories as follows:*

*a) Botrytis Affected - acid, minimum 8 g/L; sugar, 75 - 100 g/L; alcohol, 12 - 14 %*

*b) Icewine Style (may be cryoextracted) - acid, 9 - 14 g/L; sugar, minimum 85 g/L; alcohol, 8.5% - 13.5% (acid and sugar must be in balance)*

*c) Late Harvest Style (all other dessert types) - acid, minimum 8 g/L, sugar, 55 - 85 g/L; alcohol, 8.5% - 14%*

*Labels must state degree of sweetness, either in g/L or % residual sugar, and the style.*

**Executive:** Discussion on the deleted sentence above raised the problem of where fruit wines should be judged. It was suggested that, for example, if a fruit wine were made as a sherry then it would be entered in that class. Country wines would therefore be restricted to dry or off-dry table or social style wines with all other fruit wines being entered in the appropriate class. This matter was referred back to the Committee for recommendations for the fall Executive and Council meetings.

*H - Sparkling: Amend acid: 9 - 12 g/L*

*I - Social Wine:*

*Amend para. 1 - put "Good balance between sugar and acid is essential" in bold face. Add: This is a patio wine not a table wine and may be served alone or with light style foods.*

*Amend acid: 6 - 10 g/L; sugar, 10 - 25 g/L (must be in balance, not cloying).*

*Add examples: Gray Monk Latitude 50 White: Hester Creek Kerner, Wild Goose Autumn Gold.*

*J - Country Wines: Add examples: Columbia Valley Classics fruit wines and cordials, Washington State fruit wines.*

*K and L - BC Red and White Table:*

*Amend labeling instructions to state if this wine would also qualify in a varietal class - i.e. - BC White (Chardonnay, DI).*

**Executive:** Identical BC wines(s) entered in that category are not acceptable for entry in any other class. This will be monitored by the Registrar.

#### **10. Provincial Competition 2001**

Mike Roman reviewed the progress to date re web page and the multi registration choices. Drop off points have been established. Few club contacts have been named and cannot rely on that method. All will be in place with full details at Council Meeting on February 18<sup>th</sup>.

#### **11. Symposium**

Helmut reported that this had gone very smoothly. He congratulated the committee and MC Rory for a job very well done and on time. Financial position looks OK.

#### **12. Any Other Business**

Nominating Chair Leo Poirier as past President is the Chair of this Committee. A form will be circulated by Secretary calling for nominations within the required time frame of 60 days.

#### **13. Next Executive Meeting**

Proposed for the first Sunday in April.

#### **14. Adjournment**

Helmut thanked everyone for attending the meeting and John for hosting Vancouver crew.

*Moved/Seconded*

*John Matkovich/Murray Mackie*

*"That this meeting be adjourned."*

*Carried.*

Time of adjournment was 3.43p.m.

Moira Jaatteenmaki

Secretary





## REPORT TO THE BCAWA COUNCIL FROM THE HANDBOOK COMMITTEE

FEBRUARY 2001

Following are our recommendations for changes to the Handbook and their rationale. Changes are listed both by page name and number (page numbers may differ if you are working from a different edition.) Wording is as it will appear in the Handbook, if approved.

### GENERAL;

1. That all Host Clubs for BCAWA Competitions be guided by the Handbook.

**\*Rationale:** This is a provincial Competition and standards should be uniform from year to year.

(This is not to say that the Handbook is "carved in stone". Minor deviations are not only permissible but may, from time to time, be essential. There is a process in place for updating. Only changes in policy require the approval of Council.)

2. That the Executive approve minor changes in the Class Descriptions, such as deleting specific references or amending acid, sugar specifications. Any changes in policy such as redefining classes, breaking up classes, or adding classes, requires assent from Council.
3. It is our understanding that six months' notice is required to make changes in the Handbook. We strongly recommend that the Council approve a motion to accept the following as an interim action for the 2001 BCAWA Provincial Competition. This presentation to Council shall constitute the onset of the required six months' notice.
  - a. Amendments to the Duties of the Registrar; i.e. form format, method of registration, Comment Sheet.
  - b. New definition of Dessert Class.
  - c. Large Class Procedures.
  - d. Eligibility of BC Red and white classes for the AWC National Competition.
  - e. Acceptance of the New Classes, i.e. C1, 2, 3, 4 and D1,2,3.

Note: These classes were approved for the 2000 BCAWA Provincial Competition only.

Item 3 should be included in the Notice of Council Meeting as a Notice of Motion.

**\*Rationale:** Some of the changes are long overdue, and action has been requested by our members.

**Note:** In order to notify all possible competitors, this information should be forwarded to all clubs and published in the *Grapevine*.

### CHANGES TO THE HANDBOOK BY PAGE NAME AND NUMBER:

Duties of the Chief Steward; page 4, para. 10

Be responsible for obtaining Champagne flutes each year.

On the day of the Competition the Chief Steward will; page 5, para 7

Best in Class will be selected by the Chief Steward using points awarded. In the event of a tie, the winners will share the trophy.

After the Competition the Chief Steward will; page 5, para 6, 7

Ensure that names of non-medal and non-trophy winners are not made public. Scores of wines should NEVER be published. Ensure that any lists published on the internet or elsewhere contain names and awards only. It is important that private information such as addresses and phone numbers not be made public.

Duties of the Host Club; page 9, para 2.d

Ensure that the Master of Ceremonies gives due attention to the awarding of medals, mentioning both the names of the winners and their Club affiliation. To save time the MC could call all the medal winners of a category, eg. gold, to receive their medals as a group rather than individually.

**\*Rationale:** this is a very important event for the entrants and should not be rushed at the risk of boring non-winemaking guests.

Equipment and Supplies: page 10, items 5 and 10c

Item 5: re Comment Sheets: add the simplified Comment Sheet from Edition 8, page 59 (see Appendix)

**\*Rationale:** Full comments are not felt to be necessary at this level of competition, as most of the wines will have been commented upon in other competitions. The simplified Comment Sheet will facilitate the task of the judges faced with large numbers of entries and limited time.

Item 10: Deleted: "BCAWA owns 5 dozen, etc.

Duties of the Registrar of Entries: page 12, following para 1;

Registration of entries may be done by any of the following methods:

1. Web Page
2. Assisted web page or e-mail (Club rep or friend)
3. Regular mail or Fax for those without computer access.
4. Registration form enclosed with tagged entries (Traditional Method)

**Note:** DATES BY WHICH ENTRIES MUST BE RECEIVED BY THE REGISTRAR MUST BE PUBLISHED AS SOON AS THE REGISTRAR DETERMINES THE SCHEDULE OF PICKUPS FROM DROP-OFF POINTS.

Procedure for registering entries: page 13, items f and g:

- f. The Registrar shall ensure entries in Class K and L (BC Classes) are not duplicated (same wine) in Classes C1, C2, C4, D1, D2, and D3.  
**Note:** Prohibiting entering the same wine in more than one class has previously been brought before Council and soundly defeated. (BCAWA AGM May 15, 1994)
- g. Register the entries in random order to ensure that club or individual entries are not in consecutive order.

After the Judging: page 13, item 1, para 2:

Ties for fourth place may be handled at the discretion of the Chief Steward. However, it is suggested that the Chief Steward ask another judge to determine which wine is of higher quality. **Note:** This is NOT a rejudging, but is used only to break the tie.

Amateur Winemakers of Canada National Competition Entry Selection: page 15

Eligibility for the AWC National Competition will be determined by the Chief Steward, who will be notified of the top six wines in each class. In the case of classes with multiple flights the top four is sufficient.

The top six wines, beers and ciders in each category except K and L, where they are not also identified as being qualified in the other classes, are entitled to represent British Columbia in the AWC National Competition. Categories K and L, the BC grape classes, do not exist in the National Competition, but if the competitors have identified the class in which these entries would qualify (i.e., C1, C2, C4, D1, D2, D3), their scores will be considered in choosing the wines which qualify for the AWC National Competition. This rule does not permit the entrant to enter the same wine in the varietal section of the competition and thereby gain two chances at the AWC National Competition. It is intended to ensure that the best wines go forward.

Judging System: page 17. (Large Class Procedures)

1. Classes which generally have a large number of entries and would overtax the palates of one pair of judges, may be split randomly into smaller flights. The Chief Steward may opt to use this procedure whenever he or she deems it advisable. In setting numbers for each pair of judges to assess the wine and allow time to write the comment sheets, a suggested rule of

thumb is to allow approximately TEN MINUTES PER ENTRY. (Perhaps five minutes is more realistic given the increasing size of the competition and the limited number of judges available.)

The stewards should endeavour to keep wines of similar types together so that the judges are not forced to cope with a wide range of varieties, styles or character. (this paragraph should be deleted – redundant)

2. In larger classes that have been divided into flights, the judges shall award all medals and write the comment sheets.
3. Whether or not any medals are awarded, the Chief Steward will select Best in Class based on points awarded. The entry that is of higher quality than the rest is designated Best in Class and the trophy awarded accordingly. If, in spite of the Judges' best efforts, there is a tie, the trophy will be shared.

Entry Regulations: page 23, para 2.

The purpose of the Competition is to judge the wines, beers and ciders produced in the homes of members of BCAWA member clubs. Wines, beers and ciders made in commercial (brew on premises) establishments are NOT eligible.

3. The Competitor must submit an ENTRY FORM along with the bottles (refer to page 10). This form includes name, address, phone number, (needed for the list of trophy holders and for mailing comments sheets, etc. *but is not for publication*), Club, Class letter and name, Entry Number 1 or 2, principal ingredient, sweetness and/or style. Grape or must source **may** be included (i.e. - Okanagan, Similkameen, Sonoma, Washington etc.) If made from a concentrate or kit, name of country of origin if known. Do not include the names of growers or importers without their permission. The bottles, completed entry form and entry fee must be in the hands of either the Chief Steward or the Registrar of Entries, or at a designated collection depot by the deadline date.

#### AMENDMENTS TO CLASSES;

The following classes replace page 29 and will be individually renumbered.

#### Class C1 - Bordeaux Style Dry Red:

A red wine to be consumed with food. Better wines in this class are virtually free of residual sugar, although a well-balanced and well-aged red will have a softness that could be mistaken for sweetness. The garnet edge of a well-matured wine is preferable to the red-purple of a young wine.

Varietal wines in the Bordeaux Style Dry Red Class must contain at least 85% of one of the following grapes: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec, or Carmenere.

Blended wines in the Bordeaux Style Dry Red Class include wines usually designated Meritage in North America and often referred to as Bordeaux Blends. Blended wines in the Bordeaux Style Dry Red Class must contain at least two or more of the above varieties blended to create an elegant combination rather than a wine resembling one of the components.

**\*Rationale:** Blending another variety outside of the Bordeaux Family would qualify this wine as a Class C4.

#### Class C2 - Dry Red Pinot Family:

A red wine to be consumed with food or socially. Better wines in this class are virtually free of residual sugar, although a well-balanced and well-aged red will have a softness that could be mistaken for sweetness. Ideally, these wines exhibit fruity attributes and may be at their peak young. The best mature examples demonstrate complexity and finesse while retaining substantial fruit.

Varietal wines in the Dry Red Pinot Family Class must contain at least 85% of one of the following varieties: Pinot Noir, Pinot Meunier, or Gamay Noir.

Blended wines in the Dry Red Pinot Family Class must include at least two or more of the above varieties.  
(See Note for Class C1)

Technical Characteristics: amend colour range to read: pale to deep red, garnet with age.

Class C3 -Zinfandel Dry Red:

A red wine to be consumed with food. Better wines in this class are virtually free of residual sugar, although a well-balanced and well-aged red will have a softness that could be mistaken for sweetness. The garnet edge of a well-matured wine is preferable to the red-purple of a young wines. Wines in this class must contain at least 85% Zinfandel.

Technical Characteristics: Amend colour range: medium deep ruby red to inky garnet black.

Class C4 - Other Dry Red:

A red wine to be consumed with food. Better wines in this class are virtually free of residual sugar, although a well-balanced and well-aged red will have a softness that could be mistaken for sweetness. The garnet edge of a well-matured wine is preferable to the red-purple of a young wine. This contains all red table wines that do not fit the definitions of the above classes.

Technical Characteristics: amend colour: light red to deep red to garnet.

The following classes replace page 30 and will be individually renumbered.

Class D1 - Chardonnay:

A white wine to be consumed with food. Wines that contain at least 85% Chardonnay.

Technical Characteristics: amend colour - pale straw to golden

Class D2 - Dry White Pinot Family:

A white wine to be consumed with food. Varietal wines in the Dry White Pinot Family Class must contain at least 85% of the following varietals: Pinot Blanc, Pinot Gris, white juice from Pinot Noir, Pinot Meunier or Gamay Noir.

Blended wines in the Dry White Pinot Family Class must contain at least two or more of the above varieties.  
(See **Note** for Class C1)

Class D3 - Other Dry White:

A white wine to be consumed with food. This class contains all white table wines that do not fit the definitions of the above classes.

**\*Rationale:** In all of the above classes examples have been deleted. The Committee feels strongly that the examples are confusing and misleading, and could be construed as prescriptive.

**Option:** Definition of Blended Wines

-In the case of dual varietal wines the second shall not be less than 20%

-In the case of multi-varietal wines, the least shall not be less than 10% of the total, the second not less than 15%.

Class E - Rosé : page 31

Amend: ingredients: red and black grapes with colourless juice are most successful, but blends of red and white wines are permitted.

Class F - Dessert: page 32

Paragraph 1, add: Please note on your label in which sub-category your entry fits in order to help the steward place it correctly.  
Add note: Sugar and acid should be in balance.

**RECOMMENDATION:** That Dessert Wines be divided into three sub-categories as follows:

a) Botrytis Affected - acid, minimum 8 g/L; sugar, 75 - 100 g/L; alcohol, 9 - 14%

- b) Icewine Style - acid, 9 - 14 g/L; sugar, minimum 85 g/L; alcohol, 8.5% - 13.5%
- c) Other Dessert Types - acid, minimum 8 g/L; sugar, 55 - 85 g/L; alcohol, 8.5% - 14%

**\*Rationale:** It is difficult to judge these wines if they are presented randomly (i.e. - a lighter style next to a Botrytis Affected wine). Because of the small number of entries, it should remain one class with one set of judges. Different styles should be judged separately, awarded medals and comments completed before going on to the next style. For Best in Class use the top score.

Class H - Sparkling: page 34

Amend acid: 9 - 12 g/L

Class I - Social Wine: page 35

Amend paragraph 1 - put "Good balance between sugar and acid is essential" in bold type.

Add: This is a patio wine not a table wine and may be served alone or with light style foods (snacks).

Amend - acid, 6 - 10 g/L; Sugar, 10 - 25 g/L.

Add examples: Gray Monk "Latitude 50 White", Hester Creek "Kerner", Wild Goose "Autumn Gold"

Class J - Country Wines: page 36

Add examples: Columbia Valley Classics fruit wines and Washington State fruit wines.

Classes K and L - BC Red and White Table: page 37

Add paragraph 2 - The wines entered in these classes may be eligible to be sent to the AWC National Competition if it is identified on the label as to which of the following classes it would qualify: C1, C2, C4, D1, D2, D3.

Add paragraph 3 - Identical BC wine(s) entered in Classes K and L **may not** be entered in the above classes.

(See **Note** on page 2: Procedure for Registering Entries.)

**\*Rationale:** This sub-labelling would then allow the wine to qualify for the AWC National Competition, thus sending our best wines forward. Care must be taken to ensure the competitor does not enter the same wine in the qualifying classes.

(See **Note** on page 2: Procedure for Registering Entries.)

**British Columbia Amateur Winemakers Association**  
**Minutes of General Meeting**

March 4th, 2001 at Italian Cultural Centre, 3075 Slocan Street, Vancouver

**1. Welcome by the President**

President Helmut Berner called the meeting to order at 10.12 am and welcomed those in attendance.

**2. Toast by the Host Club**

Mike Roman offered a toast from the Host Club, Italian Canadian Winemakers.

**3. Attendance**

The following voting delegates were present: Chilliwack Zymurgy, Gordon Garlinge; Glenmore Wine Circle, Les McBride; Holy Cross Winemakers, Rory Kirby; Italian Canadian Winemakers, Mike Roman; Langley Fermenters, Wayne Crossen; Nanaimo Winemakers, George Gibson; Revelstoke Winemakers, Mike Dragani; Vancouver Amateur Winemakers Association, Bill Collings; Vinovan Wine Club, John Matkovich, Vinters of Coquitlam, Don Kellett. In addition, there were 12 non-voting representatives present for a total attendance of 22.

**4. Approval of the Agenda**

*Moved/Seconded*

*Bill Collings/Mike Roman*

*"To approve the Agenda as circulated."*

*Carried*

**5. Approval of Minutes**

*Moved/Seconded*

*Bill Collings/Gordon Garlinge*

*"To accept the minutes of the September 24<sup>th</sup>, 2000 meeting as circulated."*

*Carried*

**6. Business Arising from Minutes**

None

**7. Correspondence:**

The Secretary had no correspondence to bring to the attention of the Council. Helmut Berner announced that Rob Belanger had verbally resigned from his position as Director-at-Large.

**8. Financial Statement**

John Matkovich circulated the Financial Statement with the comment that it was still a problem to make clubs realize that BCAWA operates its financial year from May to April which seems to create problem with payment of dues. Clubs have suggested a calendar fiscal year i.e. January to December would be more convenient. He also commented on the difficulty of keeping the membership roster current, as Clubs are casual in forwarding the information. He reported that the BCAWA Symposium had been a financial success with 105 tickets sold and a profit of \$1541.88.

*Moved/Seconded*

*John Matkovich/Gordon Garlinge*

*"To approve the Financial Statement as circulated."*

*Carried*

## 9. Handbook Committee

Helmut Berner explained that after Rob Belanger resigned, Joan Collings who had been the recording secretary for the Handbook Committee, volunteered to present the report on behalf of the Committee.

Joan Collings then presented the "Report To the BCAWA Council from the Handbook Committee" dated February 2001 and circulated to all members in advance of the meeting. She stated that the authority for the Committee was contained in the Operating Manual, Section 3.3(f). The last official edition of the Handbook was Edition 8, dated October 1996 and that the new edition will be Edition 9, dated 2001.

Joan then presented the Report in detail.

*Moved/Seconded*

*Mike Dragani/Mike Roman*

**"To accept "That all Host Clubs for BCAWA Competitions be guided by the Handbook."  
Carried**

*Moved/Seconded*

*Gordon Garlinge/George Gibson*

**"To accept "That the Executive approve minor changes in the Class Descriptions, such as deleting specific references or amending acid, sugar specifications. Any changes in policy such as redefining classes, breaking up classes, or adding classes, requires assent from Council."  
Carried**

*Moved/Seconded*

*Rory Kirby/George Gibson*

**"That the following be approved in principle: To accept the following as an interim action for the 2001 BCAWA Provincial Competition. This presentation to Council shall constitute the onset of the required six months' notice.**

- a. Amendments to the Duties of the Registrar; i.e. form format, method of registration, Comment Sheet.
- b. New definition of Dessert Class.
- c. Large Class Procedures.
- d. Eligibility of BC Red and white classes for the AWC National Competition.
- e. Acceptance of the New Classes, i.e. C1, 2, 3, 4 and D1, 2,3."

**Carried**

### Judges Comment Sheet:

It was agreed that this should be simplified and it was suggested that the horizontal lines be removed.

*Moved/Seconded*

*Rory Kirby/Les McBride*

**"That the Comment Sheet be simplified to provide entry identification, general comments and the score."  
Carried**

**Duties of Registrar of Entries:** The wording of items 1 and 2 are to be clarified.

*Moved/Seconded*

*George Gibson/Mike Roman*

**"That the closing date for entries be published at least 2 months in advance."  
Carried**

The following section was then the subject of considerable discussion.

- f. **The Registrar shall ensure entries in Class K and L (BC Classes) are not duplicated (same wine) in Classes C1, C2, C4, D1, D2, and D3.**

*Moved/Seconded* **George Gibson/Rory Kirby**  
*"That Classes K and L (BC Red and White) be dropped from the Provincial Competition".*  
*Defeated*

*Moved/Seconded* **George Gibson/Wayne Crossen**  
*"That the above Section f be deleted".*  
*Carried*

*Moved/Seconded* **Rory Kirby/Mike Roman**  
*"That for the Provincial Competition, the entry limit will be 1 entry per class per entrant".*  
*Carried*

This will not take effect until 2002.

**Ties for fourth place:**

The Chief Steward is to follow the procedure for Large Classes. Other Classes as laid out in the Handbook.

**Amateur Winemakers of Canada National Competition Entry Selection:**

The second paragraph was amended as follows "The top six wines, beers and ciders in each category ~~except~~ **including** K and L" and removing the sentence "This rule does not permit the entrant to enter the same wine in the varietal section of the competition and thereby gain two chances at the AWC National Competition."

*Moved/Seconded* **Rory Kirby/Mike Roman**  
*"To accept the second paragraph of this section as amended."*  
*Carried*

*Moved/Seconded* **Murray Mackie/Mike Roman**  
*"That for entries in the wine categories to the AWC, the winemaker must enter the wine with which he/she won the right to enter".*  
*Carried*

**Large Class Procedures**

The following changes were presented: Item 1, line 4 change ten to five, remove next paragraph, Item 2 add 'dictate or' after 'all medals and'.

*Moved/Seconded* **John Matkovich/Bill Collings**  
*"To adopt the Judging System for Large Classes as presented."*

*Moved/Seconded* **John Matkovich/George Gibson**  
*"To amend the above motion to include " the maximum number of wines per flight is 15".*  
*Defeated*

*Moved/Seconded*

*John Matkovich/Bill Collings*

*"To adopt the Judging System for Large Classes as presented.*

*Carried*

*Recorded No vote: John Matkovich*

### **Entry Regulations**

Remove 'commercial' and brackets after 'made in' in second line.

*Moved/Seconded*

*Joan Collings/Gordon Garlinge*

*"To accept entry regulations section as amended."*

*Carried*

### **Amendments to Classes**

**C1:**

*Moved/Seconded*

*George Gibson/Rory Kirby*

*"To add 85% to blended definition."*

*Carried*

*Moved/Seconded*

*Bill Collings/Mike Dragani*

*"To remove reference to meritage."*

*Carried*

*Moved/Seconded*

*Joan Collings/Gordon Garlinge*

*"To adopt C1 as amended."*

*Carried.*

This changes the paragraph as follows: ~~Blended wines in the Bordeaux Style Dry Red Class include wines usually designated Meritage in North America and often referred to as Bordeaux Blends.~~ Blended wines in the Bordeaux Style Dry Red Class must contain at least 85% of two or more of the above varieties blended to create an elegant combination rather than a wine resembling one of the components.

**C2:**

Change 'must contain at least two or more of the' to 'must contain at least 85% of two or more of the'

*Moved/Seconded*

*Joan Collings/George Gibson*

*"To adopt C2 as amended."*

*Carried.*

**C3:**

*Moved/Seconded*

*Joan Collings/George Gibson*

*"To adopt C3 as presented."*

*Carried.*

**C4:**

*Moved/Seconded*

*Charles Plant/Gordon Garlinge*

*"To strike 'other' from Class Name- Other Dry Red."*

*Defeated*

It was agreed that the sentence "This contains...above classes' should be moved to the beginning of the paragraph.

*Moved/Seconded*

*Joan Collings/George Gibson*

*"To adopt C4 as amended."*

*Carried.*

**D1, 2,3:**

**D2:**

Amend 2<sup>nd</sup> line to read 'at least 85% of one of the following varieties.' Amend 'must contain at least two or more' to 'must contain at least 85% of two or more'

*Moved/Seconded*

*Joan Collings/Gordon Garlinge*

*"To adopt D1, D2, D3 as amended."*

*Carried*

**F:**

*Moved/Seconded*

*Joan Collings/Gordon Garlinge*

*"To adopt F as written with Option: Definition of Blended Wines....than 15%' to be deleted*

*Carried.*

**K, L:**

Remove 'Add paragraph...to... Registering Entries.)'

It was also noted that the trophy page requires updating to include the Underhill Trophy as well as the new varietal trophies.

Joan was thanked by all for a good job.

## **10. AWC Report**

George Gibson stated that the proposal to add varietal classes had been accepted. He advised of the change of date for the AWC Competition to August 26<sup>th</sup> (previously the 25<sup>th</sup>)

## **11. BC Guild of Wine Judges Report**

Leo Poirier reported on the current activities of the Guild. They are: an outreach program to include outlying clubs, evaluations of double tastings, keeping senior members involved, increasing number of chapters, updating all statistical records and more homemade wine judging. In the current training program there are 15 trainees.

## **12. By-Laws Report**

Murray Mackie outlined the reasons for the Special Resolution in that previously passed amendments had never been registered and as we had included a change to one of those amendments, we were unable to register the changes to the By-Laws as passed in September Council meeting. Therefore, rescinding the previous By-laws and replacing them with this set is the cleanest method.

Charles Plant questioned the wording and necessity of sections 5.1 and 5.2 and was advised changing these would require research and possibly legal advice.

**Special Resolution:**

*Moved/Seconded*

*Murray Mackie/Mike Dragani*

*"It is hereby resolved that we rescind our present By-Laws and replace them with the By-Laws as presented".*

*Carried Unanimously*

Murray was thanked for his hard work in preparing these by-laws.

**13. Provincial Steward Report**

Mike Roman reported that the preparations are well under control. They need judges, stewards and to collect all trophies.

**14. BCAWA Symposium**

Helmut Berner reported that a meeting was held for final wrap-up for this year and to start planning for next year with a date in early February.

*Moved/Seconded*

*Murray Mackie/John Matkovich*

*"That the proceeds of the symposium be placed in reserve for future symposiums."*

*Carried*

**15. Any Other Business**

None

**16. Next Meeting**

The next meeting is the AGM on May 6<sup>th</sup>, 2001 in Vancouver hosted by VAWA.

**17. Adjournment**

*Moved/Seconded*

*Bill Collings/Mike Roman*

*"That the meeting be adjourned."*

*Carried.*

Time of adjournment, 2.15pm

Moira Jaatteenmaki,  
Secretary

Attached : Report To the BCAWA Council from the Handbook Committee and Judges Comment Sheet: Financial Statement

British Columbia Amateur Winemakers Association					
Treasurer's Report As of March 4 2001					
<b>Cash:</b>					
Cash Balance as at May 31, 2000					4354.08
<b>Total Cash:</b>					<b>4354.08</b>
<b>Inventory:</b>					
Provincial Competition Medals					280.00
Silver Pins (12)					200.00
<b>Total Inventory:</b>					<b>480.00</b>
<b>Total Cash/Inventory</b>					<b>4834.08</b>
<b>Operating Activities 2000/2001 Fiscal Year</b>					
<b>Revenues 2000/2001</b>					
			<b>Budget</b>	<b>Receipts</b>	<b>Balance</b>
Club Dues			1500.00	1268.50	-231.50
Competition Share-2000			907.00	907.14	0.00
Miscellaneous			20.00	12.24	-7.76
Competition Advance-Return			1000.00	1000.00	0.00
Competition Payment-Medals			812.00	812.00	0.00
Symposium Advance Return			1000.00	1000.00	0.00
Symposium Revenue			500.00	1541.88	1041.88
<b>Total Operating Revenues</b>			<b>5739.00</b>	<b>6541.76</b>	<b>802.62</b>
<b>Less Operating Expenses 2000/2001</b>					
			<b>Budget</b>	<b>Expense</b>	<b>Balance</b>
Ferry/Travel			400.00	18.00	382.00
Secretarial			500.00	0.00	500.00
Meeting Rentals			300.00	150.00	150.00
Teleconferencing			300.00	139.60	160.40
Provincial Annual Filing Fee			125.00	75.00	50.00
National entry cost			400.00	392.76	7.24
Judges Travel Expense			500.00	0.00	500.00
Grapevine AWC Directors			50.00	78.75	-28.75
AWC Dues			35.00	31.00	4.00
Miscellaneous			300.00	0.00	300.00
Purchase of Prov Medals			1500.00	0.00	1500.00
<b>Total Operating Expenses</b>			<b>4410.00</b>	<b>885.11</b>	<b>3524.89</b>
<b>Net Operating Revenue 2000/2001</b>					
			<b>Budget</b>	<b>Actual</b>	
			<b>1329.00</b>	<b>5656.65</b>	
<b>Balance Cash Before Allocations</b>					
			<b>6163.08</b>	<b>10490.73</b>	
<b>Allocations</b>					
Education Program			1973.30	1973.30	
Symposium Program			500.00	1541.88	



# British Columbia Amateur Winemakers Association

## Minutes of Executive Meeting

April 8<sup>th</sup>, 2001

### 1. Welcome by the President

President Helmut Berner welcomed those in attendance and called the meeting to order at 10.15am.

### 2. Attendance

**Executive Members:** In Vancouver: Helmut Berner, John Matkovich, Bill Collings. In Revelstoke: Moira Jaatteenmaki and Mike Dragani. In Nanaimo; George Gibson and Leo Poirier

**Guest:** Joan Collings, Handbook Committee

### 3. Approval of Agenda

The following items were added to the Agenda:

Jack Ziebart's E-mail re the web page under #13

Report on committee considering # of entries to AWC under #10

Judges Billeting for Provincial under #9

Dues Motion under #13

Symposium 2002 under #13

*Moved/Seconded*

*John Matkovich/Leo Poirier*

*"That the Agenda be approved with the noted additions."*

*Carried.*

### 4. Approval of Minutes

*Moved/Seconded*

*John Matkovich/George Gibson*

*"That the Minutes of the January 14<sup>th</sup>, 2001 Executive Meeting be approved."*

*Carried.*

The Minutes of the March 4<sup>th</sup> Council Meeting were received as circulated.

### 5. Business Arising from Minutes

None

### 6. Correspondence

There have been two requests from commercial enterprises for circulation of promotional material, discounted subscriptions among members. Discussion followed re the appropriateness of doing this, confidentiality of membership lists and e-mail addresses. It was recognized that this could be a service to members but that the Executive should have a final say as to what would be circulated.

*Moved/Seconded*

*Leo Poirier/ George Gibson*

*"That a committee be struck to look into the various aspects of this and report back".*

*Carried.*

Leo will chair this committee and find another member. George will contact Winemaker Magazine to further discuss their proposal.

Moira reported that five nominations for the Silver Pin and one nomination for a special award were received and have been mailed out. The procedure outlined in the Operations Manual will be followed.

### 7. Financial Statements

John reported that revenue is approximately \$800 higher than budget. 450 Provincial medals have been purchased and expenses are about \$1600 short of budget.

## 8. Competition Handbook Committee

Joan Collings presented this report. The final draft and then final report of the amendments to the Handbook have been circulated to the Executive and member clubs.

Joan reported that some items require clarification as a result.

*Moved/Seconded* *Joan Collings/Bill Collings*  
*To add a new paragraph to page 15, AWC National Competition:*  
*'That BC is entitled to four entries in each class.'*  
*Carried*

*Moved/Seconded* *Mike Dragani/George Gibson*  
*"That Zinfandel be eligible for entry in the Other Dry Red class for AWC."*  
*Carried.*

Joan stated that there was confusion over the description of Varietal and that it indicates that such a wine could not be eligible to be entered in Other Dry Red class. The wording will be clarified to cover this. The wording re champagne flutes will also be changed to state that they should be rented. Leo asked for clarification on the Judges Comment Sheet and was informed that both forms were in the Handbook.

Leo asked for clarification of the Notice of Motion circulated re one entry from Bill Collings. Bill explained that this was a personal motion and not from the Handbook Committee. It will be presented at the AGM.

Following discussion re publishing of all scores in the Provincial Competition. The Executive was polled and no member expressed any concern if his/her scores were published.

*Moved/Seconded* *George Gibson/John Matkovich*  
*"That the Executive recommend to the AGM that all scores in the Provincial Competition be published."*  
*Carried.*

## 9. Provincial Competition 2001

Helmut reported on behalf of Mike Roman. Tickets are on sale. Donations for the silent auction are slow.

Questions were asked re billeting of judges and compensation for travel from the Island. Helmut said that volunteers are required for billets and that Mike was planning compensation for judges and that information would be circulated.

## 10. AWC

George reported that the entry forms are ready to go. There is a difficulty with the location such that the actual date is still in question. A preliminary budget has been developed and George asked if BCAWA was willing to absorb any potential deficit. It was agreed that BCAWA would commit up to \$500 but AWC committee shall submit a statement of revenue and expenses before any support is considered.

Mike Dragani reported for the committee of himself, Bill Collings and George Gibson who were given the task of recommending possible changes to the allocation of entries within the classes for the AWC. Mike sent out a letter asking for input and response has been poor. Charles Plant has supplied statistics on previous competitions and indicated there might be a problem with large ties. Mike proposed that the results of this year's Provincial be analyzed to determine what would have been the results if the suggested proposals had been in a place before going any further with this.

In answer to a question, George replied that the host club makes the decision regarding the distribution of any profit from the AWC.

#### **11. Appointment Procedure**

Helmut stated that he had encountered problems with appointments and could find no guidelines to cover this. The By-laws cover vacancy within the Executive. Consensus was that the President should make decisions in the best interests of BCAWA and then inform the Executive.

#### **12. Nominations Chair**

Leo reported that 6 nominations have been received. President – Murray Mackie, Secretary – Moira Jaatteenmaki, Treasurer – John Matkovich; Directors – Bill Collings, George Gibson, Mike Dragani.

#### **13. Any Other Business**

##### **13a. 2002 BCAWA Symposium**

This will be held on February 2<sup>nd</sup>, 2002 at the same location as this year. Two speakers from the USA have been confirmed.

##### **13b. BCAWA Web Site**

Jack Ziebart has requested the answers to several questions about the web site he currently operates.

- Is there a need for the site? If so
- What should it contain?
- What should it not contain?
- Who should reply to enquiries?
- Does someone else wish to run the site?

John volunteered to get further information from Jack re the actual annual costs of the site as well as software and other details re running the site. It was agreed the question of adopting the site as the official BCAWA site should be taken to the AGM.

##### **13c. BC Guild of Judges**

Leo had no update to his report given at the March Council meeting.

##### **13d. Dues Motion**

John spoke to his motion re setting the date when dues are payable and the difficulty that presently exists.

*Moved/Seconded*

*John Matkovich/Bill Collings*

*"That the following be presented to the AGM -Effective the year 2002, Club dues to BCAWA will be payable on June 1 of each year."*

*Carried.*

#### **14. Next Executive Meeting**

The AGM is scheduled for May 6<sup>th</sup>, 2001.

#### **15. Adjournment**

Helmut thanked everyone for attending the meeting and John for hosting Vancouver crew.

*Moved/Seconded*

*Bill Collings/John Matkovich*

*"That this meeting be adjourned."*

*Carried.*

Time of adjournment was 12.20pm

Moira Jaatteenmaki, Secretary

# BLACK SAGE GRAPE GROWERS

These grapes are grown in the Oliver area by experienced conscientious growers interested in producing a grape that not only meets excellent numbers for its variety but also has great flavors as a result of not over cropping.

Our goal is to provide the best grapes available for the home wine market.

These are the varieties that are available for this year and the prices.

18/26/2000 19:24 2504983037

HENDRIE

PAGE 01

*Black Sage Orchards Ltd.*

RR#1 Site 56 Comp. 9  
OLIVER, B.C.  
V0H 1T0  
Canada

# FAX

Date MAK 8/01

Number of pages including cover sheet

Original sent by mail Yes/No

To: MOIRA SPATLEN/MAK?

From: RON FOURNIER

Phone (250) 498-3350

Fax Phone (250) 498-3301

Phone \_\_\_\_\_

Fax Phone \_\_\_\_\_

CC \_\_\_\_\_

### REMARKS

Urgent  For your Review  Reply ASAP  Please comment

*HELLO MOIRA  
I LEFT YOU A MESSAGE LAST EVE AND I THOUGHT  
I WOULD FOLLOW UP WITH A FAX. I REPRESENT  
5 GROWERS & MYSELF AND WE WILL BE MARKETING  
OUR GRAPES TO THE HOME WINE CLUBS. I HAVE  
A LIST OF CLUBS BUT NO CONTACT PEOPLE ON THE  
LIST. IF YOUR CLUBS DON'T WISH THAT YOU PROVIDE ME  
WITH NAMES, COULD I GET YOU TO PASS ON OUR  
SALES SHEET AND IF THEY WISH THEY COULD CONTACT  
ME.*

*THANK YOU  
Ron Fournier*

## **BLACK SAGE GRAPE GROWERS**

These grapes are grown in the Oliver area by experienced conscientious growers interested in producing a grape that not only meets excellent numbers for its variety but also has great flavors as a result of not over cropping.

Our goal is to provide the best grapes available for the home wine market.

These are the varieties that are available for this year and the prices.

Petite Verdot	1.50 lb.	Gewurztraminer	1.10 lb.
Malbec	1.50 lb.	Chardonnay	1.20 lb.
Syrah	1.50 lb.	Pinot Gris	1.30 lb.
Cab Sav	1.35 lb.	Pinot Blanc	1.15 lb.
Merlot	1.30 lb.	Sav Blanc	1.20 lb.
Pinot Noir	1.25 lb.	Gamay Noir	1.15 lb.

Brix, Acid and PH will be tested independently at levels recommended by experienced wine makers. The customer will receive a copy of the test for their records. If these numbers cannot be obtained because of conditions beyond the control of the grower the prices quoted will of course be adjusted.

We also have cold storage available so the grapes do not dehydrate before you pick them up.

Minimum orders for most varieties 400 lbs.

A 20% deposit will be required upon ordering, balance due when grapes are picked up or to be shipped.

Prices F.O.B. Oliver B.C.

For more information contact

Ron Fournier

Ph 250-498 3350

Fax 250-498 3301

E-mail [rif@otvcablelan.net](mailto:rif@otvcablelan.net)

**British Columbia Amateur Winemakers Association**  
**Minutes of Annual General Meeting**  
May 6<sup>th</sup>, 2001 at Famee Furlane Hall, 2605 East Pender Street, Vancouver

**1. Welcome by the President**

President Helmut Berner called the meeting to order at 10.12am and welcomed those in attendance.

**2. Toast by the Host Club**

Clem Joyce from the Host Club, VAWA, offered a toast to a united BCAWA.

**3. Attendance**

There were 12 voting delegates present as follows: Chilliwack Zymurgy, Gordon Garlinge; Devine Winemakers, Mike Farkas; Glenmoore Wine Circle, Les McBride; Italian Canadian Winemakers, Mike Roman; Kamloops Wine Association, Bob Jennijohn; Nanaimo Winemakers, Jack Ziebart; Revelstoke Winemakers, Patti Matsushita; Saanich Sommeliers, Colin Nicholson; Vancouver Amateur Winemakers Association, Clem Joyce; Victoria Winemakers, Rick Homer; Vinovan Wine Club, Hans Oppermann; Vinters of Coquitlam, Dan Jones In addition, there were 21 non-voting representatives present for a total attendance of 33.

**4. Approval of Agenda**

*Moved/Seconded* *Murray Mackie/Gordon Garlinge*  
*"That the Agenda be approved."*  
*Carried.*

**5. Approval of the Minutes of the Council Meeting of March 4<sup>th</sup>, 2001**

*Moved/Seconded* *Dan Jones/ Jack Ziebart*  
*"That the minutes of the Council Meeting of March 4<sup>th</sup>, 2001 be approved."*  
*Carried.*

**6. Business Arising from Minutes**

Bill Collings reviewed the reasons for the increase in entries with the introduction of the Varietal classes and his reason for circulating his notice of motion to revise the number of entries from that decided at the March Council meeting.

*Moved/Seconded* *Bill Collings/Rick Homer*  
*"That the motion passed at the March 4<sup>th</sup> Council meeting restricting entries to one per class be amended to read " One entry per class per entrant in each of the following classes: Red Classes C1, C2, C3 and C4; White Classes D1, D2 and D3. Entrants may have two entries in all other classes.""*  
*Carried.*

**7. Correspondence**

The Secretary stated there were no items other than those which will be covered under Agenda items.

**8. Treasurer's Report**

John Matkovich spoke to his report, which is attached. He said that the Symposium was introduced to address members' needs for education but that of the 105 in attendance, only 40 belonged to a BCAWA club.

*Moved/Seconded*

*John Matkovich/Hans Oppermann*

*"That the Financial report be accepted."*

*Carried.*

Questions were raised re the possibility of allocating funds from the education allocation to the Symposium speaker costs and also regarding support of judges program. John emphasized the need for member clubs to express their need and wants for education. Mike Farkas reminded all that the aroma kit is available upon request.

Jack Ziebart then spoke on the web site he operates on behalf of BCAWA. A commercial site would cost \$73/hour for update and maintenance at an estimate of 2 hours/week. Front Page software is approximately \$200. Jack stated that while he is willing to continue operating the web site, he feels BCAWA should have control and guidelines are needed as to content and what members want and need on the site. In reply to a question, he stated that since the start of the site, between 16,000 and 17,000 hits have been recorded. That number is probably low due to results being accessed via e-mail rather than requiring access the site. John Matkovich said that we have been very fortunate to have Jack run the site to date but that the costs must be recognized and budgeted for. It was also agreed that our own domain name as BCAWA be obtained.

*Moved/Seconded*

*Rick Homer/Mike Farkas*

*"That BCAWA support the web site and encourage development of it in future."*

*Carried.*

John then addressed his concern regarding the payment of dues in that invoices are sent in September but have to be repeated several times. He felt that an adjustment of the payment schedule would alleviate this.

*Moved/Seconded*

*John Matkovich/Rick Homer*

*"That effective 2002, club dues to BCAWA be paid by June 1<sup>st</sup> each year."*

*Withdrawn.*

After discussion, all delegates agreed that as this was the current process with dues presently running from June 1<sup>st</sup> to May 31<sup>st</sup>, the above motion was withdrawn. Once dues have been established for coming year, Secretary or Treasurer will send out notices to this effect. It was also noted that in order to enter BCAWA sponsored competitions and the Provincial Competition, a member club must be paid up.

## **9. Handbook Committee Report**

Joan Collings reported on behalf of the Committee that they have presented reports twice to the Executive and once to the Council and that the final report has been circulated. The changes will be incorporated in the Handbook over the summer with the 9<sup>th</sup> edition of the Handbook being circulated by the Fall Council meeting.

She said that one item that remains to be settled was the recommendation from the Executive meeting that the names and scores of all entrants in the Provincial Competition be published. The Handbook Committee is opposed to this recommendation.

*Moved/Seconded*

*Helmut Berner/Mike Farkas*

*"That the membership supports the motion as recommended by the Executive."*

*Defeated.*

*Moved/Seconded*

*Joan Collings/Gordon Garlinge*

*"That this report be accepted."*

*Carried.*

At this point, Mike Farkas and Clem Joyce attempted to introduce motions re entries to the Provincial Competition. It was decided that the question of their acceptability according to Part 3.10 of the Bylaws would be decided if they were introduced under Agenda Item 14, Any Other Business.

#### **10. National Directors Report**

George Gibson reviewed his attached report.

#### **11. Report of the Chief Steward**

Mike Roman reported that 410 entries had been judged. Committees were short of volunteers which led to various difficulties. 128 attended a great dinner and dance. Appreciation was shown to Mike and his volunteers.

Helmut Berner announced that Silver Pins had been awarded to the following: Helmut Berner, Dawn Engman and Frank Clark and a Special Award to Bert Demonty

Kamloops will host the 2002 competition on May 3,4,5<sup>th</sup> and Bob Jennijohn reported that committees have been established.

#### **12. BC Guild Of Wine Judges**

Leo Poirier reported that elections will be held on May 20<sup>th</sup> and that work is underway to implement the items from his previous report.

#### **13. BCAWA Symposium 2002**

Helmut Berner stated that the date would be February 2<sup>nd</sup> at the same location and format. Two speakers have been confirmed.

#### **14. Any Other Business**

Bill and Joan Collings announced that they would donate a trophy for Pinot Noir class. Thanks were expressed for the donation.

Clem Joyce advised that in the calculation of Grand Champion the calculation is simply the medal points with no extra point(s) for trophy win. There were no objections to Clem's proposal that in calculating the Grand Champion for wine and beer that 1 point be added per class for all trophy winners.

Mike Farkas recommended that the Executive look into the proposal that all wines entering the Provincial Competition have previously received medals.

The calculations have been completed for the Underhill Trophy that is awarded to the winemaker who accumulates the most marks for BC red wine. Winner this year is Maynell Findlater of Vinovan.

John Matkovich has copies of the Symposium transcript for \$7. He also asked for the co-operation of member clubs in ensuring that the Secretary has the correct e-mail contact.

## 15. Elections

Leo Poirier as Past President conducted the elections.

President	:	Murray Mackie
Vice-President	:	Vacant
Secretary	:	Moira Jaatteenmaki
Treasurer	:	John Matkovich
Chief Steward	:	Bob Jennijohn
National Director	:	George Gibson
Directors at Large	:	Bill Collings, Rick Homer, Mike Dragani

## 16. Appointment of Archivist

Helmut Berner announced that Charles Plant had agreed to continue as archivist.

## 17 Thanks to Host Club

Helmut Berner expressed his appreciation to the previous Executive and to the host clubs for the AGM, VAWA and Italian Canadian Wine Club.

## 20. Next Council Meeting

Vinovan offered to host the next Council meeting tentatively planned for October.

## 21. Adjournment

*Moved/Seconded* *Bill Collings, Rick Homer*  
*"That the meeting be adjourned."*  
*Carried.*

Moira Jaatteenmaki,  
Secretary

Attachments : AWC Director's Report  
Financial Statement

**British Columbia Amateur Winemakers Association**

Treasurer's Report As of May 1 2001

<b>Cash:</b>									
Cash Balance as at May 31, 2000			4354.08						
<b>Total Cash:</b>								<b>4354.08</b>	
<b>Inventory:</b>									
Provincial Competition Medals			1762.00						
Silver Pins (12)			200.00						
<b>Total Inventory:</b>								<b>1962.00</b>	
<b>Total Cash/Inventory</b>								<b>6316.08</b>	
<b>Operating Activities 2000/2001 Fiscal Year</b>									
<b>Revenues 2000/2001</b>			<b>Budget</b>			<b>Receipts</b>		<b>Balance</b>	
Club Dues			1500.00			1268.50		-231.50	
Competition Share-2000			907.00			907.14		0.00	
Miscellaneous			20.00			16.15		-3.85	
Competition Advance-Return			1000.00			1000.00		0.00	
Competition Payment-Medals			812.00			812.00		0.00	
Symposium Revenue			500.00			1798.38		1298.38	
<b>Total Operating Revenues</b>			<b>4739.00</b>			<b>5802.17</b>		<b>1063.03</b>	
<b>Less Operating Expenses 2000/2001</b>			<b>Budget</b>			<b>Expense</b>		<b>Balance</b>	
Ferry/Travel			400.00			130.00		270.00	
Secretarial			500.00			117.32		382.68	
Meeting Rentals			300.00			300.00		0.00	
Teleconferencing			300.00			139.60		160.40	
Provincial Annual Filing Fee			125.00			75.00		50.00	
National entry cost			400.00			392.76		7.24	
Judges Travel Expense			500.00			0.00		500.00	
Grapevine AWC Directors			50.00			78.75		-28.75	
AWC Dues			35.00			31.00		4.00	
Miscellaneous			300.00			0.00		300.00	
Purchase of Prov Medals			1500.00			1482.00		18.00	
<b>Total Operating Expenses</b>			<b>4410.00</b>			<b>2746.43</b>		<b>1663.57</b>	

	Budget	Actual
<u>Net Operating Revenue 2000/2001</u>	<u>329.00</u>	<u>3055.74</u>
<u>Balance Cash Before Allocations</u>	<u>6645.08</u>	<u>9371.82</u>
<u>Allocations</u>		
Education Program	1973.30	1973.30
Symposium Program	500.00	1798.38
Total Programs Allocation	2473.30	3771.68
<u>Balance Cash/Inventory</u>	<u>4171.78</u>	<u>5600.14</u>
Less Inventory	1962.00	1962.00
<u>Unallocated Cash Balance Year end May 31, 2001</u>	<u>2209.78</u>	<u>3638.14</u>
Bank Statement Balance May 1 2001		<u>7409.82</u>

## British Columbia Amateur Winemakers Association

## Treasurer's Proposed Budget 2001-2002

**Cash:**

Cash Balance as at May 31, 2001	7090.54	
---------------------------------	---------	--

**Total Cash:**

	<b>7090.54</b>	
--	----------------	--

**Inventory:**

Provincial Competition Medals	1300.00	
Silver Pins (12)	120.00	

**Total Inventory:**

	<b>1420.00</b>	
--	----------------	--

**Total Cash/Inventory**

	<b>8510.54</b>	
--	----------------	--

**Operating Activities 2001/2002 Fiscal Year****Revenues 2001/2002**

Club Dues	1300.00	
Competition Share-2001	596.14	Note 1
Miscellaneous	20.00	
Competition Payment-Medals	477.00	Note 1
Symposium Revenue (est)	2000.00	

<b><u>Total Operating Revenues</u></b>	<b>4393.14</b>	
--	----------------	--

**Less Operating Expenses 2001/2002**

Ferry/Travel	400.00	
Secretarial	300.00	
Meeting Rentals	300.00	Note 2
Teleconferencing	300.00	Note 3
Web site Costs	500.00	Note 6
National Competition	500.00	
Judges Travel Expense	1000.00	Note 4
Grapevine AWC Directors	100.00	
AWC Dues	50.00	
Miscellaneous	300.00	
Annual Education Allocation	500.00	Note 5

<b><u>Total Operating Expenses</u></b>	<b>4250.00</b>	
--	----------------	--

<b><u>Net Operating Revenue 2001/2002</u></b>	<b>143.14</b>	
---	---------------	--

<b><u>Balance Cash Before Allocations</u></b>	<b>8653.68</b>	
---	----------------	--

**Allocations**

Education Program	2473.30	
Symposium Program	1868.38	
Total Programs Allocation	4341.68	

<b><u>Balance Cash/Inventory</u></b>	<b>4312.00</b>	
--------------------------------------	----------------	--

Less Inventory	1420.00	
----------------	---------	--

<b><u>Unallocated Cash Balance Year end May 31, 2002</u></b>	<b>2892.00</b>	
--	----------------	--

**Notes to items in the 2001-2002 budget**

Note 1 These items are actuals for the last Provincial Competition

Note 2 The cost of holding two general meetings with a limited cost of \$150 per meeting.

Note 3 Executive meetings to be held by conference call.

Note 4 Allocation for judges travel expenses

Note 5 Our By-laws state that we must allocate \$500 annually towards the education program.

Note 6 Costs for maintaining the BCAWA web site. (This is a new expense long overdue)

**TO ALL MEMBERS**

***Revenues will exceed expenses ONLY if the Symposium makes \$2000. In order for the annual budget to meet expenses and not depend on a project a dues increase must be considered..***

May 6, 2001

### AWC Director's Report

The 30th Anniversary AWC National Competition will be held at Malaspina University-College in Nanaimo, Saturday, August 25, 2001. The Chief Steward is Duane Lukyn, 250 751-1557 [shamani@island.net](mailto:shamani@island.net)

I would like to have all B.C. entries by late June so they'll have about 2 months to rest before the competition. Rob Belanger, Axel Kroitzsch, Riccardo Pellizzari, Cory Padula, Cohn Nicholson and I will serve as drop locations, bottles to reach us no later than June 23. I distributed the AWC labeling package to winners present last night and I will mail it immediately to the others.

Wines may be entered in 375, 750, or 1000 ml bottles,

Cider is to be in 340 to 750 ml bottles.

Beer is to be in 340 ml bottles and 2 bottles of each entry are requested in case additional judging is required

The entry fee is \$6.00 per bottle (\$6.00 per 2-bottle entry in brews). For the first time, the AWC Competition is a full medal judging and with the addition of Classes C1 Chardonnay and E1 Bordeaux Type Red Table and E2 Pinot Family Red Table, the number of classes has increased to 17. That means a potential maximum of 68 entries per province or as many as 340 entries. They will represent a lot of medal winners and if we can find a way to afford it we feel 30<sup>th</sup> anniversary AWC medals would be appropriate. So if you know of a business or an individual who would like to benefit from the publicity associated with sponsoring those medals to the tune of about \$1000 please let me know.

The judging will be followed by an AWC AGM and the entries will be available for tasting before and during a BBQ potluck dinner in the Royal Arbutus Room. A nominal fee will be charged for dinner. More information will be distributed as soon as final details are in place.

We will need judges and Duane will be contacting them shortly. We will do our best to provide billeting for those who wish to arrive Friday or leave Sunday. Everyone is welcome to attend and enjoy the best amateur wines, brews, and ciders in Canada!

MOTION: To accept this report.

**British Columbia Amateur Winemakers Association**  
**Minutes of Executive Meeting**  
September 9<sup>th</sup>, 2001

**1. Welcome by the President**

President Murray Mackie welcomed those in attendance and called the meeting to order at 10.03am.

**2. Attendance**

**Executive Members:** In Chilliwack: Murray Mackie. In Vancouver: Helmut Berner, John Matkovich, Bill Collings. In Revelstoke: Moira Jaatteenmaki and Mike Dragani. In Nanaimo; George Gibson. In Kamloops: Bob Jennejohn. Absent: Rick Homer and Leo Poirier.

**3. Approval of Agenda**

The Agenda was approved by the President with the addition of the following item.

14d: New Club Membership

**4. Approval of Minutes**

The Minutes of the April 8<sup>th</sup>, 2001 Executive Meeting had previously been approved by e-mail. The Minutes of the AGM were received as circulated.

**5. Business Arising from Minutes**

**Report on Commercial Enterprises**

George reported that it did not appear to be worth it at the present time to enter into an agreement such as proposed by Winemaker Magazine. The concept of a members' database that could be made available for a fee was discussed. It was decided that such a proposal should be brought to the Council Meeting with a decision by year-end.

**6. Correspondence**

None from Secretary. Helmut reported that he had contacted clubs to find a Vice-President and a host for the 2003 Competition so far without positive results.

**7. Financial Statements**

John presented the proposed budget. Revenue is based on 2001 actuals. He commented that the previous two Provincial Competition revenues were disappointing and that someday BCAWA should consider running this. Expenses were also based on 2001 actuals with the addition of the web site costs.

*Moved/Seconded*

*George Gibson/Bob Jennejohn*

*"That the Judges Travel Expense be increased to \$1000."*

*Carried*

*Moved/Seconded*

*John Matkovich/George Gibson*

*"To accept the Financial Report as amended."*

*Carried*

**8. Competition Handbook Committee**

Bill Collings presented this report. Agenda item 14b will cover an item from the report.

*Moved/Seconded*

*Mike Dragani/George Gibson*

*"That the Handbook Committee Report be accepted as presented."*

*Carried.*

George commented on the concern of Nanaimo club to Entry Regulation #6 as they wonder why these classes were restricted while all others were left as is. It was noted that Council has already passed "

item. He also said that Entry Regulation #7 has the onus on the competitor while he feels it should be a committee responsibility. Bill said the Handbook Committee would have another look at this.

**9. Provincial Competition 2002**

Bob said that an organizational meeting was held in June with Committees in place. Job descriptions and the budget have been established. Next meeting is in October. He commented that the increase in judges' expenses was a positive move. He expressed concern with the proposed motion to restrict entries to medal winners on a logistical and financial basis.

*Moved/Seconded* **Bob Jennejohn/Bill Collings**  
*"To accept this report as presented."*  
*Carried.*

**10. AWC**

George has a written report presently lost in his the computer. It will be circulated with the minutes. He presented a verbal report based on the written one. He congratulated Bill Collings on being the Grand Champion Winemaker. Noted that the entry fee for AWC 2002 will be \$8.

*Moved/Seconded* **George Gibson/John Matkovich**  
*"To accept this report as presented."*  
*Carried.*

**11. Symposium 2002 Report**

Helmut reviewed his circulated report. Speakers are now confirmed and will provide excellent presentations. Tickets are \$60 until December 31<sup>st</sup> then \$75 after that.

*Moved/Seconded* **Helmut Bernier/George Gibson**  
*"To accept this report as presented"*  
*Carried.*

**12. BC Guild of Judges**

George reported for Leo. The Guild has agreed to reform into Chapters – Mainland, Victoria and Nanaimo – with a central Guild. Maintenance will be Chapter based. Last training was moderately successful, however, 6 trainees dropped out half way through. It was felt that costs would be less if training were in Chapters with 10-12 trainees per Chapter being possible.

Bill pointed out that present training concentrates on only 6 classes. This leaves gaps in judging other classes. George agreed this must be looked at. John stated that they are still developing programs and sessions.

*Moved/Seconded* **George Gibson/John Matkovich**  
*"To accept this report as presented."*  
*Carried.*

**13. Education Committee**

Mike received a disk from Murray containing the By-laws, Competition Handbook, Operating Manual, Silver Pin information and logo history. It is proposed that this be distributed to all clubs. John commented that a personal presentation by Executive members to clubs would be an excellent addition to this. Murray said it was important that each club have this disc followed up by such a presentation and that these discs could be taken to the Council meeting with remainder mailed.

**Moved/Seconded**

**Mike Dragani/Bob Jennejohn**

***"That 25 discs be prepared in Word format and distributed to the member clubs."***

**Carried.**

Mike asked for direction re education and it was suggested that he reexamine the questionnaire done by Rory, update/revise it and redistribute it to clubs with the possibility that programs could be funded or assisted by BCAWA.

**Moved/Seconded**

**Mike Dragani/Bill Collings**

***"To accept this report as presented."***

**Carried.**

#### **14. Any Other Business**

##### **14a. BCAWA Web Site**

Rick has agreed to chair a committee on this. The questionnaire will be sent to clubs with the call of Council meeting. Completed questionnaires will be sent to Rick or may be completed on the web site. Noted that domain name has been reserved for now. John expressed some concern re costs of a domain name.

##### **14b. AGM suggestion re entries to Provincial**

At the AGM it was suggested that only wines that have medalled at club competitions be allowed to be entered in Provincial Competition.

**Moved/Seconded**

**George Gibson/John Matkovich**

***"That only wines that have medalled in a club competition be entered in the Provincial Competition."***

**Moved/Seconded**

**Bill Collings/Mike Dragani**

***"That this motion be tabled for discussion to the Council meeting."***

**Carried.**

##### **14c. Judges Expenses**

This was covered under Financial Report.

**Moved/Seconded**

**George Gibson/Bill Collings**

***"That the bottle entry fee at Provincial Competition be \$5 to be split between the Host Committee and the BC Guild of Judges."***

Considerable discussion ensued re the logistics of this as to the distribution of this money, i.e. to BCAWA or directly to the Guild, that Kamloops wants to raise the entry fee to \$3 for 2002 and that the Judges Expenses has already been raised in the budget. Concern was expressed re the Guild accounting for previous funds allocated by BCAWA.

**Moved/Seconded**

**Bill Collings/John Matkovich**

***"That the above motion be amended to read as follows: the bottle entry fee at Provincial Competition be \$ 5with \$3 being split between BCAWA and the Host Committee and \$2 going to BCAWA to be available for Guild Expenses."***

**Carried**

Bob expressed his concerns re the fact that all planning and budgeting was based on previous guidelines and that this could have an effect on the number of entries that would affect revenue.

**Moved/Seconded**

**John Matkovich/Bill Collings**

**"That the above motion be amended as follows: That this will not take effect until the 2003 Competition."**

**Carried**

**Final motion: "That the bottle entry fee at Provincial Competition be \$5 with \$3 being split between BCAWA and the Host Committee and \$2 going to BCAWA to be available for Guild Expenses. This will not take effect until the 2003 Competition."**

**Carried**

#### **14d. New Club**

**Moved/Seconded**

**John Matkovich/Bill Collings**

**"That Sunshine Coast Amateur Winemakers be admitted to membership in BCAWA"**

**Carried.**

#### **14e. Any Other Business**

Bill announced that the trophy for red pinot, donated by Sumac Slope Vineyards, is ready, complete with traveling case.

John said that he was aware of at least three owners of "U-Brew" establishments entering wines in competitions which is contrary to entry regulations. It was agreed that Murray would advise these persons of this.

Next Council meeting is October 21<sup>st</sup>. John suggested that as several members have expressed concerns with conflicts due to grape harvest that it may be possible to have a conference set-up for out of town members.

#### **14. Next Executive Meeting**

This will be the middle of January.

#### **15. Adjournment**

Murray thanked everyone for attending the meeting.

**Moved/Seconded**

**Bill Collings/John Matkovich**

**"That this meeting be adjourned."**

**Carried.**

Time of adjournment was 11.53pm.

Moira Jaatteenmaki, Secretary

British Columbia Amateur Winemakers Association				
Treasurer's Proposed Budget 2001-2002				
<b>Cash:</b>				
Cash Balance as at May 31, 2001			7090.54	
<b>Total Cash:</b>			<b>7090.54</b>	
<b>Inventory:</b>				
Provincial Competition Medals			1300.00	
Silver Pins (12)			120.00	
<b>Total Inventory:</b>			<b>1420.00</b>	
<b>Total Cash/Inventory</b>			<b>8510.54</b>	
<b>Operating Activities 2000/2001 Fiscal Year</b>				
<b>Revenues 2000/2001</b>				
Club Dues			1300.00	
Competition Share-2001			596.14	Note 1
Miscellaneous			20.00	
Competition Payment-Medals			477.00	Note 1
Symposium Revenue (est)			1700.00	
<b>Total Operating Revenues</b>			<b>4093.14</b>	
<b>Less Operating Expenses 2000/2001</b>				
Ferry/Travel			400.00	
Secretarial			300.00	
Meeting Rentals			300.00	Note 2
Teleconferencing			300.00	Note 3
Web site Costs			500.00	Note 6
National Competition			500.00	
Judges Travel Expense			500.00	Note 4
Grapevine AWC Directors			100.00	
AWC Dues			50.00	
Miscellaneous			300.00	
Annual Education Allocation			500.00	Note 5
<b>Total Operating Expenses</b>			<b>3750.00</b>	
<b>Net Operating Revenue 2000/2001</b>			<b>343.14</b>	
<b>Balance Cash Before Allocations</b>			<b>8853.68</b>	
<b>Allocations</b>				
Education Program			2473.30	
Symposium Program			1868.38	
Total Programs Allocation			4341.68	
<b>Balance Cash/Inventory</b>			<b>4512.00</b>	
Less Inventory			1420.00	



## REPORT TO THE BCAWA EXECUTIVE

September 9, 2001

A final draft of the Ninth Edition of the Handbook was circulated to all the Executive on August 5<sup>th</sup> with a request for feed-back. There were two responses. After examining these the Handbook was completed on August 13<sup>th</sup> and re-circulated as the Final Edition. We, therefore, move that the Handbook be authorized by the Executive and be circulated to all member clubs.

As instructed by the Executive and Clubs at the Annual General Meeting a letter was sent to all Clubs on or about August 27<sup>th</sup> asking them to discuss the following two motions which will be presented at the Council Meeting in October.

1. All entries to the BCAWA Provincial Competition must have received medal status in any one of the BCAWA sanctioned competitions.
2. One extra point is to be awarded to the entries designated as Best in Class.

After the resolution of these two motions the Handbook Committee will have completed its task. As it is unlikely that there will be any radical changes to the Handbook in the near future we move that the Handbook Committee be dissolved effective November 1, 2001.

It is also our recommendation that the Executive appoint a member to review the Handbook every twelve months or as may be deemed appropriate.

In conclusion, many thanks to all the members who have contributed material, time and effort to the successful completion of the BCAWA Competition Handbook Ninth Edition.

The Handbook Committee

## The Amateur Winemakers of Canada Competition 2001

Bill Collings is the 2001 Grand Champion Winemaker (4 silver, 1 bronze) - an encouraging indication of what can be done with lightly cropped, carefully tended Okanagan grapes - the kind we'll be getting later this fall! Manitoba's Brian Lundeen is the Grand Champion Beermaker and Ontario's Martin Nygard is the Champion Cidermaker with a silver medal for his Farmer Jack's Apple blend in a very disappointing class.

225 entries from about 109 competitors were judged by 32 present and former members of the BC Guild of Wine Judges plus Barry Ladell and Harley Smith of Longwood Brew Pub, Dave Gartley of Gartley Station in Victoria and Alan McClelland from Campbell River (a certified Ontario judge). A set of Guidelines for Judges and Guidelines for Stewards was handed out before the judging began (It would have been preferable to have distributed those guidelines by email a few days earlier). Ontario squeaked past British Columbia with a total of 1674 points on 1 gold, 14 silver and 17 bronze in wine classes, 1 silver and 2 bronze in beer, and 1 silver in cider. BC received 1608 points with 15 silver and 18 bronze in wine and 1 silver and 2 bronze in beer. The best wines were the 14 entries in the Other Red Table class that produced 2 silver and 11 bronze and had an average score of 15.8!. Other very good classes were Bordeaux Style Red class where 4 silver and 6 bronze medals were awarded and the average score of all 13 wines was 15.4 and Red Pinot class where 5 silver and 4 bronze medals were awarded and the average score for all 14 entries was 14.5. Other class averages were Aperitif Sherry - 13.6; Aperitif - 13.2; Chardonnay - 14.3; OWT - 13.1; Rosé - 13.8; Dessert - 14.7; After Dinner - 14.7; Sparkling - 14.6; Social - 14.1; and Country - 14.8. The average score for wines in the competition was 14.3. One gold, 38 silver and 60 bronze medals awarded in the wine classes (175 entries/57% medals) and one gold, 3 silver and 6 bronze in the beer classes (35 entries/29%). Thirty-two Honourable Mentions were awarded to entries that scored between 13.5 and 13.9. Seventy-nine entries were rated below Honourable Mention - a number that reflects badly on provincial screening methods and demonstrates that too many home winemakers just can't seem to bring themselves to sample the *bottle* they intend to submit. But that's where BC shone! Only 19% of our 58 entries were BHM's (below Honourable Mention), whereas for Ontario it was 32%, Manitoba 45% and Alberta - 54%! Twenty competitors won more than one medal. Results were posted quickly on the BCAWA home page along with photos of the event. Medals were listed but actual scores were not included. Despite a plea from the AWC President to the contrary, entries were listed in order of the scores they received.

Congratulations to Bill Collings, the other 19 B.C.medal winners (Nanaimo - 10 out of BC's 20!!), Ontario's 26, Alberta's 16, Manitoba's 7 and Nova Scotia's one medallist, and to everyone who participated.

The event was held in the Student Activity Centre Cafeteria of Malaspina University-College in Nanaimo. All classes were divided into two flights judged simultaneously by two pairs of judges. The best of class was determined by asking one member of each pair of judges in the class to compare the highest scoring entries (usually two). Gold medal status was assigned to entries scoring 18 points or over, silver between 16 and 17.9, and bronze between 14 and 15.9. Competitors were awarded 100 points for gold, 58 points for silver and 34 for bronze. The Grand Champions were readily determined on that basis. Honourable Mention certificates were awarded to entries scoring between 13.5 and 13.9 but no points were associated with HM status.

As a result of encouraging judges to be present by 8:30 am all classes were completed by lunchtime. The AWC AGM took place between 1:30 and 3:30 (see attached Minutes). All 120 tasting/dinner guests - even judges, stewards, organizers, and Grand Champions - were required to pay \$15 to defray some of the costs of staging the event. Advance sales of tickets were encouraged though about 20% paid at the door for reserved tickets. Peel and stick preprinted name tags proved useful (as long as they stayed on). Someone staffed the ticket table at the only entranceway throughout the day. A tasting of the entries poured by members of the organizing committee accompanied appetizers from 5 -6 pm and was followed by a lasagna dinner (catered by Milanos Restaurant). Raffle tickets were sold (\$5 or 3 for \$10) and tickets were drawn for prizes of wine kits, 100 lbs Black Sage Pinot noir grapes, a 1999 Le Vieux Donjon Châteauneuf-du-Pape (that Robert Parker gave a 92 in his Wine Advocate), and 4 years of VIAWA Symposium Proceedings. Door prizes of subscriptions to Wine Press North West were also awarded. Promotional material for the 2002 Kamloops and VIAWA Wine Tours was available (but should have been delivered to each dinner table.)

After a brief assessment of the Okanagan's 2001 vintage by Bill Collings he was presented with the Grand Champion Winemaker award and other awards were announced. Festivities began to wind down in time for Mainlanders to catch the 9 pm ferry to Vancouver. Thanks to Nanaimo Winemakers members cleanup was completed before 10:30 pm.

George Gibson  
BCAWA National Director 1999-2001,  
Coordinator, 2001 AWC Competition

BCAWA Symposium Report.

The next BCAWA Symposium is scheduled for February 2<sup>nd</sup> 2002 at the St. Helen Church's Gym in Burnaby.

The program will feature five speakers; Marj King of Summerland will lead a one and a half hour session on wine faults. Francis Mahoney of Carneros Creek, California, on the production of Pinot Noir in California. Viticulture in Washington and California will be discussed by Peter Brehm. Dermot Shirley, of R.J. Spagnol, will be on hand with a presentation on kit wines. At this time we are in pursuit of a commercial wine maker from B.C. to join the program.

Ticket prices have been set at \$60 before December 31<sup>st</sup> and \$75 thereafter. The price includes a light breakfast, lunch with wine, and door prizes.

A silent auction fund raiser is also planned.

It is hoped that most details can be completed by October.

Helmut Berner,  
Committee Chair.

## Questionnaire re BCAWA Web Site

We need to draw up guidelines for operation so that the BCAWA Web Master will have some directions for operation without continual reference to the Board. Please help us by filling out this questionnaire.

1. Are you on the Internet?    Yes\_\_\_    No\_\_\_
  
2. If YES, do you use the BCAWA website
  - a.    Often    \_\_\_
  - b.    Occasionally    \_\_\_
  - c.    Rarely    \_\_\_
  - d.    Never    \_\_\_
  
3. If you answered a, b, or c:
  - a.    What were you looking for or why did you log on the site?
  
  - b.    Did you find what you were looking for?    Yes\_\_\_    No\_\_\_
  
  - c.    If you found what you were looking for was it easy to find?  
      Yes\_\_\_    No\_\_\_
  
4.    What things would you like to see on the site?
  
5.    What things would you NOT want to see on the site?
  
6.    What rules and guidelines would you suggest?
  
7.    Any further suggestions are most welcome.
  
8.    Do you think the BCAWA site should have its own domain name?
  
9.    Do you think the BCAWA site should be the official host for all Provincial Competition information?
  
10. Do you think BCAWA should publish a monthly/bimonthly/quarterly newsletter on the site?

# British Columbia Amateur Winemakers Association

## Minutes of General Meeting

October 21<sup>st</sup>, 2001 at Lions Court Hall, 936 Bowron Court, North Vancouver

### 1. Welcome by the President

President Murray Mackie called the meeting to order at 10.05 am and welcomed those in attendance with special welcome to John Milne and Stan Butcher from the Sunshine Coast AWA.

### 2. Toast by the Host Club

John Matkovich from the Host Club Vinovan offered a toast to BCAWA

### 3. Attendance

The following voting delegates, 12 in all, were present: **Chilliwack Zymurgy**, Gordon Garlinge; **Delta Vintners**, Charlie Glushka, **DeVine Winemakers**, Mike Farkas; **Glenmore Wine Circle**, Les McBride, **Italian Canadian Winemakers**, Mike Roman; **Nanaimo Winemakers**, George Gibson; **Revelstoke Winemakers**, Moira Jaatteenmaki; **Saanich Sommeliers**, Colin Nicholson; **Sunshine Coast AWA**, John Milne; **Vancouver Amateur Winemakers Association**, Joan Collings; **Vinovan Wine Club**, Sandy Grindlay, **Vintners of Coquitlam**, Sonia Garlinge. In addition, there were 10 non-voting representatives present for a total attendance of 22.

### 4. Approval of the Agenda

The second motion in the Handbook Committee letter re awarding of extra point to Best in Class was added to Agenda # 6

*Moved/Seconded* *Gordon Garlinge/Joan Collings*  
*"To approve the Agenda as amended."*  
*Carried*

### 5. Approval of Minutes

*Moved/Seconded* *John Milne/Sandy Grindlay*  
*"To accept the minutes of the AGM of May 6<sup>th</sup>, 2001 as circulated."*  
*Carried*

### 6. Business Arising from Minutes

#### 6a. Entries to the BCAWA Provincial Competition

*Moved/Seconded* *Joan Collings/Mike Farkas*  
*"That all entries to the BCAWA Provincial Competition must have received medal status in any one of the BCAWA sanctioned competitions."*  
*Defeated*

Letters were read from Revelstoke Winemakers Guild and Kamloops Winemakers Association in opposition to this motion and a letter from Holy Cross Winemakers suggesting an amendment. Several members present spoke to the motion expressing concerns re administration of this motion, limiting aspect on entries, timing of entries, inconsistencies in judging, closing of opportunities for entries. Other points were that the Provincial should not be a clinic but a competition of excellence, that this motion be restricted to new wines, that Revelstoke and Kamloops be exempt, that education and experience of other winemakers be used to ensure quality entries, that flawed wines will not be judged but simply put aside. The vote was then called and the motion defeated.

**6b. Awarding an extra point to the entries designated as Best in Class**

*Moved/Seconded* *Joan Collings/Sandy Grindlay*  
*"To award an extra point to the entries designated as Best In Class."*

*Amended motion*

*Moved/Seconded* *Joan Collings/Sandy Grindlay*  
*"To award an extra point to the entries designated as Best In Class provided that entry has medalled."*  
*Defeated*

**6c. Use of Members' Database**

Murray reviewed a proposal that a members' database be made available for a fee to commercial interests. Concerns were expressed re privacy of members and that BCAWA do the actual distribution for any commercial enterprise. Members were asked to discuss this at their clubs and this will be an Agenda item for February Council meeting.

**6d. Presentation of Trophy**

Bill Collings presented the trophy donated by Sumac Slope Vineyards to be awarded for Pinot Noir at the Provincials. Murray thanked Bill and Joan for the trophy.

**7. Correspondence:**

The Secretary had no correspondence to bring to the attention of the Council.

**8. Financial Statement**

John Matkovich highlighted the 2001-2002 Budget. He noted that the symposium revenue was a figure used simply to provide a balanced budget. He also noted the Web Site expenses was a new item and that the Judges Travel Expenses had been increased. He stated that we can survive this year but that there is a real need to address a dues increase by the AGM at the latest. Helmut Berner spoke re anticipated costs of speakers for the Symposium and there were suggestions that Education Allocation could be available for Symposium. Murray pointed out that the Education Program allocation is open to proposals from clubs and the Guild. John explained the Judges Travel Expense allocation, which is a fund to assist with expenses of judges traveling to the Provincial. It is available to all judges at the Provincial, not just Guild judges, and is independent of place of residence of the judge. It was suggested that a standard method be developed for judges to apply for this funding.

*Moved/Seconded* *Mike Farkas/Moira Jaatteenmaki*  
*"That club dues be increased to \$5 per member."*

*Moved/Seconded* *Joan Collings/Sonia Garlinge*  
*"That this motion be tabled until the February Council meeting."*  
*Carried*

It was recommended that John prepare full information re the rationale behind the motion to be included with the Notice of Motion to be emailed to club representatives. Murray will cover in the President's Letter in upcoming Grapevine.

*Moved/Seconded* *George Gibson/Sandy Grindlay*  
*To approve the Budget as circulated."*  
*Carried*

**9. Handbook Committee**

Joan read the Handbook Committee report.

*Moved/Seconded* *Joan Collings/ Colin Nicholson*  
*"To accept the Handbook Committee Report."*  
*Carried*

Appreciation was expressed to the members of the Handbook Committee, Joan, Sonia and Bill, for their hard work over the past year. As the current committee disbanded as of this meeting, Murray asked that anyone with an interest in being on this Committee should contact him.

**10. AWC Report**

George Gibson stated his report was previously circulated and was in the Grapevine. The AWC should be a financial success and the bottle fee for 2002 will be \$8.

George then announced that due to other personal commitments that he was now resigning as AWC Director. Murray thanked George for his hard work as AWC Director.

Murray then initiated discussion re a proposal that entries to the AWC be changed to 2 entries/class and the remaining 34 entries be decided as each Province sees fit. This would allow us to pick the highest scoring wines from the Provincial but Murray suggested that there be a maximum number per class so as not to overload any one class. Other discussion covered that an entry must have medalled in order to qualify, that if only one wine in a class has medalled then that would be the only entry and that there be a minimum and maximum number of entries per class. A decision is required by February 25<sup>th</sup> so it will be revisited for a decision at the February Council Meeting.

**11. Provincial Steward Report**

In the absence of Bob Jennejohn, Murray reported that arrangements are well in hand for the Provincials. Committees are in place and entry fee will be \$3 per bottle.

**12. BC Guild of Wine Judges Report**

Leo Poirier reported on the current activities of the Guild. A copy of the Guild minutes, plan to form Chapters and schedule of tastings have been given to Murray. The inclusion of homemade wines will be used (introduced) as much as possible. He also recommended that in future training funds be held within BCAWA and funds be disposed of according to receipted expenses. A list of judges and their class qualifications as well as current trainees is available from Rob Belanger.

*Moved/Seconded* *Leo Poirier/Sandy Grindlay*  
*"To accept the report as presented."*  
*Carried*

**13. BCAWA Symposium**

Helmut reviewed the Symposium Promo previously circulated. There is some concern re the expenses for some speakers. Tickets are now on sale with a discount for early purchase.

#### **14. Education Committee Report**

On behalf of Mike Dragani, Murray reported that a disc has been prepared containing an Intro, Constitution and Bylaws, Operating Manual, Competition Handbook, Silver Pin Award and Logo History. These will be taken to the various clubs by members of the Executive who will make a presentation on them.

It was decided that the full disc contents should not be added to the web site, as this is a public domain. It was suggested that the summary of the Handbook would be useful information on the web site.

Mike is presently reviewing the previous questionnaire for education ideas and suggestions.

#### **15. Web Site**

A questionnaire has been distributed re the content and operation of the web site and Rick Homer will be analyzing the replies.

#### **16. Any Other Business**

Helmut reported that he contacted several Lower Mainland clubs re a member for Vice President, so far without any positive results. Murray noted that we now also need a new AWC Director. Regarding a host for the 2003 Provincial, Italian Canadian Winemakers expressed a willingness to host this but it has to be confirmed.

Chilliwack reminded all of their competition on February 23<sup>rd</sup>.

John Milne thanked the members of Vinovan for their assistance in forming their new club.

John Matkovich encouraged anyone interested to promote and/or attend the Judges training program.

#### **17. Thank Host Club**

Murray thanked Vinovan for hosting the meeting.

#### **18. Next Meeting**

The next meeting will be either February 3<sup>rd</sup> or 10<sup>th</sup>.

#### **19. Adjournment**

The meeting was adjourned by Murray at 1.26pm.

Moira Jaatteenmaki,  
Secretary

Attached :     Budget for 2001-2002  
                  Report of the Handbook Committee, October 21<sup>st</sup>, 2001

**BCAWA COUNCIL MEETING, OCTOBER 21, 2001**  
**Report of the Handbook Committee**

The Handbook Committee began its assignment approximately one year ago and at the conclusion of today's meeting shall have completed its task.

We were instructed , specifically, to review and add the new class descriptions; and to present a new and/or more acceptable method of judging large classes. Other chores appeared from time to time such as up-dating the trophy list. We feel we have accomplished all this. Therefore, as of November 1, 2001 the Handbook Committee will be dissolved.

The method of distribution of the Ninth Edition of the BCAWA Handbook will be explained by the Executive.

We have some recommendations for the future:

1. That the Executive appoint a member or members to review the Handbook every twelve months or as may be deemed appropriate. Care should be taken in their choice to ensure that the individuals are neither radical nor conservative but are open-minded and have practical sense. If any changes are foreseen at least one member of the Committee should have above average computer skills. Learning en route is equivalent to jumping from an airplane without a parachute!
2. That the next phase of development should be the up-dating and addition of examples for each class. Some suggestions have been included but these have yet to be analyzed as to pH, acid, etc. Care should be taken in the selection of wines to ensure that they are similar in grape content to those of the home winemaker. For example, wines from California, Oregon, Washington and British Columbia when they are relative to the class. Perhaps this could be a contribution of the Guild of Judges using the wines they use for training

In conclusion, on behalf of the Committee, I would like to read to you the Dedication of the Ninth Edition:

"This, the Ninth Edition of the British Columbia Amateur Winemakers Association Handbook, is dedicated to all those individuals, past and present, who have, and to those in the future who will, selflessly contribute so much time, energy and thought to its development, maintenance and continuous improvement."

Thank you.

Joan Collings  
Bill Collings  
Sonia Garlinge

**British Columbia Amateur Winemakers Association**

Treasurer's Report December 31, 2001

**Cash:**

**Cash Balance as at May 31, 2001** 7090.54

**Total Cash:** 7090.54

**Inventory:**

Provincial Competition Medals 1300.00

Silver Pins (12) 120.00

**Total Inventory:** 1420.00

**Total Cash/Inventory** 8510.54

**Operating Activities 2001/2002 Fiscal Year**

**Revenues 2001/2002**

		<b>Revenue</b>	<b>Balance</b>
--	--	----------------	----------------

Club Dues	1300.00	943.25	356.75
-----------	---------	--------	--------

Competition Share-2001	596.14	596.14	0.00
------------------------	--------	--------	------

Miscellaneous	20.00	12.05	7.95
---------------	-------	-------	------

Competition Payment-Medals	477.00	477.00	0.00
----------------------------	--------	--------	------

Symposium Revenue (est)	2000.00	0.00	2000.00
-------------------------	---------	------	---------

<b>Total Operating Revenues</b>	<b>4393.14</b>	<b>2028.44</b>	<b>2364.70</b>
---------------------------------	----------------	----------------	----------------

**Less Operating Expenses 2001/2002**

	<b>Budget</b>	<b>Expenses</b>	<b>Balance</b>
--	---------------	-----------------	----------------

Ferry/Travel	400.00	200.50	199.50
--------------	--------	--------	--------

Secretarial	300.00	48.46	251.54
-------------	--------	-------	--------

Meeting Rentals	300.00	150.00	150.00
-----------------	--------	--------	--------

Teleconferencing	300.00	206.52	93.48
------------------	--------	--------	-------

Web site Costs	500.00	0.00	500.00
----------------	--------	------	--------

National Competition	500.00	311.87	188.13
----------------------	--------	--------	--------

Judges Travel Expense	1000.00	0.00	1000.00
-----------------------	---------	------	---------

Grapevine AWC Directors	100.00	0.00	100.00
-------------------------	--------	------	--------

AWC Dues	50.00	35.00	15.00
----------	-------	-------	-------

Miscellaneous	300.00	0.00	300.00
---------------	--------	------	--------

<b>Total Operating Expenses</b>	<b>3750.00</b>	<b>952.35</b>	<b>2797.65</b>
---------------------------------	----------------	---------------	----------------

**Net Operating Revenue 2001/2002**

<b>Budget</b>	<b>Actual</b>
643.14	1076.09

**Balance Cash Before Allocations**

9153.68	9586.63
---------	---------

**Allocations**

Education Program	2473.30	2473.30
-------------------	---------	---------

Symposium Program	1868.38	1868.38
-------------------	---------	---------

<b>Total Programs Allocation</b>	<b>4341.68</b>	<b>4341.68</b>
----------------------------------	----------------	----------------

