



NEWSLETTER - SUMMER 2020

PRESIDENT'S MESSAGE

Dear Friends,

We hope this newsletter reaches you in good health. The impact of the pandemic has been far reaching, our loved ones have been impacted, many have lost employment, home schooling our children, and many canceled events and trips, to name a few. Although we had to make difficult decisions resulting in an early end to our season we continued to work on future events and the manner in which we interact with our members.

We are excited to announce that we do have three scheduled events for our upcoming season Plates and Palates on Friday October 2nd, Bubbly Brunch November 29th, and the Mountain Escape in February 2021. We continue to work with our vendors and monitor government guidance on how our events will be conducted in the future including social distancing measures and event maximums.

The board has utilized the recent break from event planning to work on online membership forms, both new and renewal, as well as credit card acceptance for membership dues and event fees. Additional details will be provided in future. The board will be moving away from friendsofthevine@telus.net to info@friendsofthevinecalgary.com, please ensure this email address is added to your trusted email list.

We are always looking for new ideas and volunteers to assist with future events and administration of the society, please send your ideas and volunteer interest to info@friendsofthevinecalgary.com.

Your board is excited for the upcoming season as we miss you all. Stay safe and have a great summer.

Ian

COVID 19 UPDATE

We wish to thank you sincerely for your support throughout these exceptionally challenging times and we look forward to welcoming you back to Friends of the Vine events.

Our commitment to providing memorable wine tasting experiences, with safety at the forefront, has never been stronger we will work with our Event Venues and Wine Vendors to provide the highest health and safety standards to ensure your peace of mind and comfort.

Please stay tuned for updates on events, capacity and new safety measures as we get closer to our planned fall events, and of course, if you have any questions feel free to reach out to us as we would be happy to assist. We wish to thank you sincerely for your support throughout these exceptionally challenging times and we look forward to welcoming you back to the Friends of the Vine events this fall.

Please enjoy this newsletter, with lots of great information, and some fun tips and tricks to entertain you during this time.

HIGHLIGHTS 2020 - 2021

- Due to Covid 19, in person events remain suspended until October, providing no second wave of the virus.
- Beginning this season FOV will be accepting credit cards for membership & events.
- Membership renewals will begin in August, details will follow in a separate email. Due to a lack of events during our 2019/2020 season your board has decided to extend the expiry of the membership to December 2021.
- Our new email is info@friendsofthevinecalgary.com
- Check out our website for additional news, membership and event information.

2020/2021 EVENTS

CONFIRMED

EVENT	DATE	LOCATION	ORGANIZER
Plates & Palates	Friday October 2	Willow Park G&C Club	Doug Crapo
Bubbly Brunch	Sunday November 29	Cassis	Ray Todd
Mountain Escape	February 6, 2021	Azuridge (Details attached)	George Davidson

ONGOING WINE TASTING OPPORTUNITIES

Vine & Dine is Online - simply visit www.vineanddine.ca for dates, participating restaurants and menu details.

Thanks Linda Garson!

FUTURE - Dates & Locations to be confirmed

SAIT Dinner	March 2021	SAIT	Ian Radzichowsky
Ethnic Dinner	April/May 2021	TBA	Tara Glumac
BBQ	June 2021	TBA	Michelle Burylo

Volunteers welcome to assist. Please contact the organizer to volunteer.

Our current Membership is at 134, we are always looking for ideas to grow our membership, please feel free to share your ideas.

YOUR BOARD – to contact email info@friendsofthevinecalgary.com

Ian Radzichowsky	President
George Davidson	Vice President
Michelle Burylo	Treasurer
Shelley Decker	Secretary
Ray Todd	Director at Large
Doug Crapo	Director at Large
Tara Glumac	Director at Large
Marion Hurley	Newsletter
Cheryl Mudge	Website Volunteer - a very special thanks!

MOUNTAIN ESCAPE > Back by Popular Demand - A Unique Friends Getaway Weekend

We are very pleased to announce the details of our exciting Weekend Escape 2020ish
Once again on February 6th and 7th we will be at the stunningly beautiful and exclusive
Azuridge Estate Hotel.

For this incredible weekend we have reserved the entire hotel for our event but remember,
the venue only has 13 rooms, so do not be left out.

Judging by last year's comments this event will sell-out quickly again.



Saturday February 6th Agenda

Afternoon - Wine Pairing Seminar hosted by Azuridge's Sommelier

Evening - Welcome Cocktail Reception

Followed by Four Course Wine Paired Dinner

Sunday February 7rd

Full Breakfast accompanied with Sparkling Wine

The full cost including Saturday night accommodations is \$489 per person (double occupancy)
Single person supplement adds \$175. All taxes and gratuities are included.

Optional additional spa packages available.

To secure your space a non-refundable deposit of \$250 per person will be required with the
balance due by January 6, 2021.

Watch your inbox for the official invite!!

Some Photos from Escape 2019



Dinner Entree



Dinner Entree



Azuridge



Wine Seminar

FUN FEATURE > 7 Easy Wine Hacks Everyone Should Know



1. Open a bottle without a corkscrew.

No corkscrew? No stress! Use a plain old key to open a bottle of wine instead. Insert a key into the cork at an angle and twist clockwise around the entire bottle. Once you've gone around the entire bottle, pull out the key to remove the cork. You can use a towel for a better grip.

2. Keep cork pieces out of your wine glass.

If some cork breaks into your bottle, strain it using a coffee filter. Place a coffee filter over your glass and pour the wine through to remove any stray cork pieces. It's that easy!

3. Chill warm wine in 20 minutes.

If you buy room-temperature wine and want to drink it right away, chill it in just 20 minutes with a cold paper towel. Wet a paper towel with cold water, wrap the towel around the bottle and then stick it in the freezer for 20 minutes. Your wine will be perfectly chilled and ready to drink in less than half an hour.

4. Chill warm wine in 10 minutes.

It's every hostess's nightmare. Your guests are about to arrive and you forgot to chill the wine! No need to panic — with just a bucket, cold water, ice and salt you can have cold wine in 10 minutes flat. First, pour the cold water and ice into a bucket. Then add salt to melt the ice and reduce the freezing point of water. Put the wine into the bucket and add more ice. Your wine will be ready to serve in no time.

5. Use table salt to get rid of red wine stains.

You can easily remove stubborn red wine stains with salt, warm water and a paper towel. Blot the stain with a dry paper towel. Then cover the stain liberally in salt and let it sit for an hour. Dab the stain with hot water and watch it magically disappear.

6. Make a red wine grilled cheese.

Make grown-up grilled cheese with red wine! In a small pan over medium heat, add 3/4 cup red wine, 1 tablespoon of flour and 1-2 tablespoons of butter. Stir the mixture until it thickens. Spread mixture on two slices of bread, layer on your choice of cheese and place a slice of bread on top. Place the sandwich in a buttered pan and cook until the cheese is melted and the outsides are crispy.

7. Use creative cubes.

Use frozen wine or chilled grapes to make sure your wine is never watered down. Pour wine into an ice tray and freeze it for at least 48 hours, then pop the cool cubes into a glass of the same wine. Another cool trick? Freeze your favorite type of grapes and add them to your wine to cool it off. The best part of this trick is you get to eat the cold grapes when you finish your glass.

COPING WITH COVID

DAFFY'S DAILY

By Annie Tempest.



"It's just that I find that having two glasses of wine at once stops me touching my face..."