



The Independent Grape Growers of the Paso Robles Area

presents

September 2016 Seminar

Topics & Speakers

Smoke Taint -What it Means to Me

Eric Herve -ETS Labs, St. Helena CA

Red Blotch -The Latest Update and Methods to Ensure Virus Free Vines

Alan Wei -Agri-Analysis, Davis CA

Bunch Rot -What it is and How to Control it

Dr. Lowell Zelinski -Precision Ag Consulting, Paso Robles CA

1.5 hours of Continuing Education Credits Applied For

Wednesday September 21, 2016 1-3 pm

La Quinta Inn

2615 Buena Vista Road

Paso Robles, CA 93446

Free for IGGPRA Members, \$20 for Non-Members

Space is limited. RSVP at www.IGGPRA.com or by calling 805-591-4204

P.O. Box 599 | Paso Robles, CA 93447 | www.IGGPRA.com

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lowell@precisionagconsulting.com

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becky@precisionagconsulting.com

Open—Historian

President Emeritus – Richard Sauret
805-467-3998 sauretvines@gmail.com

2016 IGGPRA CALENDAR

All dates/seminars are subject to change.
Contact ANY board member to offer your sug-
gestions for upcoming
seminars!

Holiday Mixer—TB D

Planned Seminars for 2016:

Seminars will be held every other
month except for October and December.

**Look for more exciting Seminars in
the months to come:**

Check your mail for the next Seminar!

New IGGPRA Phone number

805-591-4204

New IGGPRA Phone number

Welcome New Members:

**La Montanita Vineyard
Chris & Denyse Olsen**

911a La Montanita
Cambria, CA 93428
805-406-9234

www.lmvinyards.com
denyseolsen@gmail.com

McFrink Family Vineyards

**Terry Elfrank
Vicki McPartland**

1255 Sierra Meadows Ln
Templeton, CA 93465
805-550-2336
slofrink@gmail.com

Ag Lending Club

Richard H Cook
8989 Gamey Ctr Dr #109
Scottsdale, AZ 85258
559-298-2000
richard@aglendingclub

September 2016

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5 Labor Day	6	7	IGGPRA Board Meeting	9	10
11	12	13	14	15	16	17
18	19	20	21 Seminar	22	23	24
25	26	27	28	29	30	

October 2016

	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	IGGPRA Board Meeting	7	8 Pioneer Day
9	10	11	12	13	14 Harvest	15 Wine
16 Fest	17	18	19	20	21	22
23	24	25	26	27	28	29
30 Harvest Marathon	31 Halloween					



Cautiously Optimistic

The 2016 harvest season is here.

I have had one harvest of Sauvignon Blanc so far and it did about 50% better than last year. This doesn't mean everything will be better but is a good indication. I do monitor blocks that has some frost damage in early April and I know that they will suffer.

We also had some very hot periods this summer, and that is usually especial hard on Petite Syrah and a few other varieties. Included is a temperature chart of this summer. This particular station is on the "westside" where it is considered to be cooler than in general. Also note that maximum high temperature for this graph is 120 F (wow).

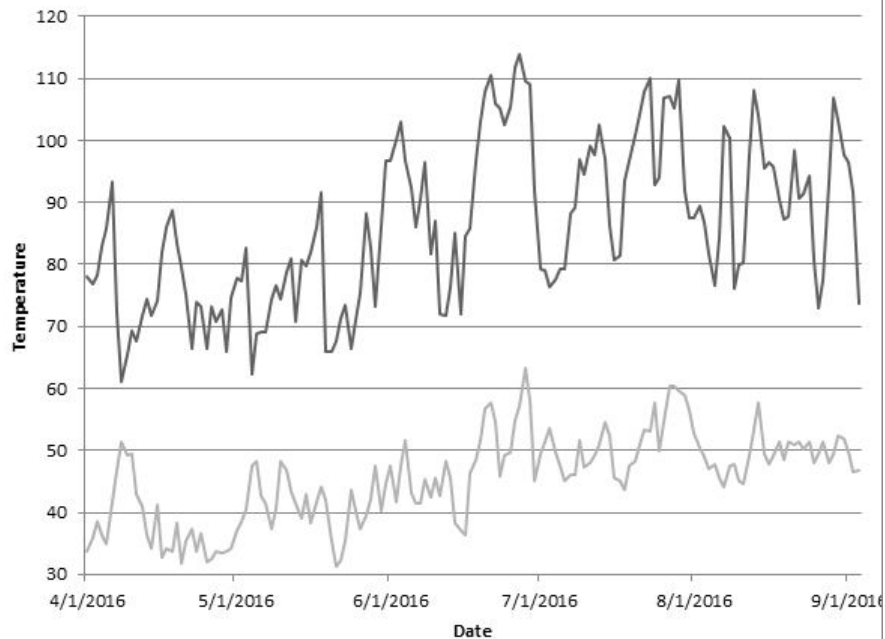


Chart I – Maximum and Minimum Air Temperatures for Paso Robles Area so far in 2016

The thing that, to me, is most interesting about this chart is how the maximum temperatures varied so much in just a few days, many times throughout this growing season. We would go from max temps in the 70's to over a 100 in just a 1-3 days. Plants in general like more or less consistent weather and this was anything but. That being said, I think yields will be good this year. I don't think they will be great but we need a boost after 2015!

Continued next page

I do have a few blocks that are probably caring 10+ tons per acre. There is no way they will get ripe and we have dropped fruit last week and will next week. I never dreamt that they would set that much fruit, and sure enough the leaves (i.e. photosynthesis) are pretty much done.

As I drive around I notice other blocks in the same condition, especially Syrah. So I don't feel too bad. I guess misery loves company. I was talking with Richard Sauret just a few days ago and he is noticing the same thing. I think this mean that many blocks will not be harvested early!

Smoke Taint

Don't we have enough to worry about. As anyone who lives in Paso knows, we have had our fair share of "Smokey" days. This started with the Big Sur fire about a month ago and has persisted with the Chimney Fire at Lake Nacimiento for the last couple of weeks. Smoke Taint is a real thing. The particulate matter that lands on the berries can cause an "off" aroma in the wine with berries that have smoke taint.

The chemicals in the particulate matter doesn't just "stay" on the outside of the berry and in theory could be washed off, it actually moves into the skins and maybe deeper in to the flesh of the fruit. Wineries are "worried" about it and I think rightly so. It can have a significant effect on their wine. There are methods of "removing" smoke taint from wine but it is expensive and may have other adverse effects on wine quality.

If your winery "rejects" your grapes for smoke taint and you have "multi-peril" crop insurance it may be a covered loss. The catch is you need to have a test for the presence of smoke taint prior to harvest. There is a new company in town "ETS Labs" that can test berries for the presence of the chemicals that lead to smoke taint.

On September 21th IGGPRA will hold a seminar regarding smoke taint, as well as Red Blotch and Bunch Rot. You can sign up at IGGPRA.com soon. Watch your mail and email for further information.

That's all for now – hope you have a great harvest with no COMPLICATIONS.

FYI: The following note was sent to IGGPRA Member Melinda Laraneta: Hi Melinda, would you mind forwarding this to your wine growers' associations and others?

I'm forwarding some disturbing photos that I received from USFWS. They are trying to get the word out about the problems with this type of sign post. Raptors get their talons stuck in them. I thought since members of this list sometimes install signs as part of projects and are out and about in natural areas, I thought I'd pass it along so you can be informed and inform others of the dangers if need be...

--

Ned M. Gruenhagen, Ph.D.
Wildlife Biologist
U.S. Department of Interior
Bureau of Reclamation
1243 N St.
Fresno, CA 93721
Tel. 559.487.5227
Cell 559.284.2735



A-whoopin' and a-hollerin' Harvest Hoedown

September 6, 2016

Written by MichelleHido

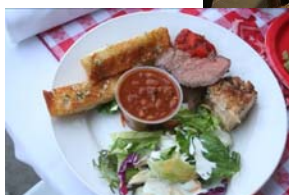


IGGPRA's second annual Harvest Hoedown was a hoot and a half!

Held at the Loading Chute's Barn in Creston on August 27th, we enjoyed a great BBQ dinner under the stars and twinkle lights. Good food, good music and lots of fun with friends old and new.

After dinner we got down to the business of tasting and voting on the Pie Baking Contest entries, they were all delicious, but pies got to be eaten and winners gotta win.

In the Fruit Pie division Melinda Reed (KelNik Vineyards) Blueberry won 1st place, Vicki Lee's Apple won 2nd and Maria Montijo-Goldman's (Frolicking Frog) Apple won 3rd place. For the Cream Pie division Vicki Lee's Chocolate Cream pie won 1st place and Becky Zelinski (Precision Ag Consulting) Coconut Cream pie won 2nd place.





The **Mighty “Country-Fried” Croon Dogs** played on stage and our dancing shoes got into the beat. Their great renditions of classic country favorites, rock hits and old favorites got the dance floor a-moving and a-grooving. They played along to the Wine Walk and what fun their music brought to the game. A wine walk (for the uninitiated) is like a



cake walk- you buy a ticket to play and go around numbers on the dance floor. Stop when the music does and if the number you stopped on gets called you win a



prize. This year IGGPRA's generous members donated some wonderful wine and wine related gifts- so much so that the prize table was packed. Thank you to donors First Crush, Mitchella Winery, Bon Niche Cellars, Four Sisters, Frolicking Frog Wine, Almond Hill, Felton Cellars, Donatoni and Laraneta. From 6 bottle buckets of wines to books and humorous cooking aprons the prizes were almost as fun as the Wine Walk. More pictures are posted on the [IGGPRA Facebook page](#).



Thank you to all the volunteers who helped put on the 2nd Annual Harvest Hoedown, and thank you to all the members that pitched in for set up and break down. As you know we could not have any of these events without you, and appreciate your time. Looking forward to next year's Harvest Hoedown, it's Pie Contest and another raucous Wine Walk.

The next IGGPRA mixer will be a Casino Night on November 11th at the Paso Robles Inn, this event will fund the IGGPRA scholarship for students going into the Cuesta Agriculture program. Please consider donating items for the silent auction, sponsoring one of the playing tables or pouring wine. We hope

Article posted by Lowell Zelinski

August 19, 2016

European Grapevine Moth Eradicated From California

Agricultural officials from the California Department of Food and Agriculture (CDFA) and USDA, in cooperation with county agricultural commissioners, have declared the European grapevine moth (EGVM) eradicated from California and have lifted quarantine restrictions.



EGVM was first detected in Napa County in 2009 with subsequent detections and quarantines in the counties of Fresno, Mendocino, Merced, Nevada, Santa Clara, Santa Cruz, San Joaquin, Solano, and Sonoma in 2010, 2011, and 2012. No EGVM have been detected in California since June 25, 2014.

“It is no easy feat to eradicate an invasive species, especially one like the European grapevine moth when it gains a foothold in a place as hospitable as California’s prime winegrape growing region,” said Karen Ross, CDFA Secretary.

“But together with growers and stakeholders and this community and others, we have done just that. It’s no accident that this program has performed so well when you consider the ground we’ve covered together before and the relationships in place because of the ongoing, cooperative program created by this industry years ago to combat Pierce’s disease and the glassy-winged sharpshooter.”

The EGVM infestation peaked in 2010 when more than 100,000 were detected. Following an intense period of coordinated trapping, treatments, and other detection and response activities, the detection numbers dropped dramatically to 144 detections in 2011.

As a result of the collaborative efforts between, USDA, CDFA, county agricultural commissioners, grower liaisons, University of California Cooperative Extension (UCCE) and especially growers, the quarantine area in California shrunk quickly from a high of 2,334 square miles in 2013 to 446 square miles in 2014.

First and second generation larvae feed on flowers and developing berries in the spring and summer. Third generation larvae occur in August and September and cause the greatest damage by webbing and feeding inside berries and within bunches, which become contaminated with frass. Feeding damage to berries also exposes them to infection by botrytis and other secondary fungi.

(continued page 9)

European Grapevine Moth Eradicated From California

(Continued from page 8)

“This destructive invasive species put grape and stone fruit crops worth more than \$5.7 billion at risk and threatened to close valuable export markets for U.S. grapes around the world.” said USDA -Animal and Plant Health Inspection Service (APHIS) Administrator Kevin Shea. “Eradicating EGVM has been a top priority for APHIS, and together with industry, state and local officials, growers, university scientists and extension services, we were able to successfully invest in and implement the right tools to safeguard California grapes. The collaborative strategies used by the EGVM eradication project will be a model for addressing future pest incursions.”

Napa County Agricultural Commissioner Greg Clark added: “Over the past seven years our growers, their neighbors, and certainly our staff here in Napa County – and in all of the counties that have dealt with this pest and this quarantine – have done a lot of the heavy lifting to get us to this point. Eradication of the EGVM is an important accomplishment in itself, but this program is perhaps even more valuable as an example of what we are capable of as a community.”

The EGVM, or *Lobesia botrana*, is originally from southern Europe. The pest primarily damages grapes, but has also been known to feed on other crops and plants.

First and second generation larvae feed on flowers and developing berries in the spring and summer. Third generation larvae occur in August and September and cause the greatest damage by webbing and feeding inside berries and within bunches, which become contaminated with frass. Feeding damage to berries also exposes them to infection by botrytis and other secondary fungi.

Posted By: [David Eddy](#) | [Email](#)



Rest in Peace Michael Collins

Saturday, September 3rd

Written by IGGPRA Member

Rest in Peace Michael Collins

My father Michael Collins passed away last week in a hospital in England. He was 84 and would have celebrated his 59th Wedding anniversary this week.

We were on a family cruise when my father suffered a heart attack and was flown to a hospital in southern England. He passed away peacefully with my mother by his side. He lived a life of joy and adventure, a life that we all should aspire to. Luckily he will be around everytime an Irish joke is cracked or a bottle of wine popped. You are loved by so many and especially your family. Rest in Peace.

Will keep you all advised of any memorial services in the upcoming weeks and I look forward to seeing everyone as does my mom in the near future. Thank you in advance for all you love and support.

Sincerely,
Terence Collins

- - - -

We remembered Michael Collins at the Harvest Hoedown.

He was a wonderful man who gave so much of himself in helping others. He welcomed new members and guests at the socials and was always the life of the party. He was an important part of building IGGPRA, working as the group's secretary and our historian. Thank you so much Mike, we'll miss you.

- - - -

On Saturday, September 24, a Memorial will be held for Mike at the Paso Robles Elks from 1 to 4 pm. Refreshments will be served.



A photograph of Joe Irick, Vice President of Independent Grape Growers - Paso Robles Area, standing in a vineyard. He is wearing a dark polo shirt, white shorts, and a dark cap with "IGGPRA" on it. The background shows rows of grapevines and some houses in the distance.

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Joe Irick,
Vice President,
Independent Grape Growers -
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Owner,
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Dear IGGPRA Members:

Your new, 2016 Membership Directory has been mailed out. Please let us know if you would like to see any changes for future directories.

Thank you. We look forward to seeing you at an upcoming seminar or social and look forward to serving you.

- - - - -



Annual Harvest Marathon Returns October 30th

Calling All Member Wineries

The 7th annual Paso Robles Harvest Marathon will be held on Sunday, Oct. 30, and will once again start and finish at Le Vigne Winery and will offer beautiful views of the vineyards at harvest time. The weekend kicks off this year with a pasta feed, prepared by award-winning chef Gregg Wangard, and wine tasting in Downtown City Park on Saturday, Oct. 29.

The Harvest Marathon is sponsored by the Paso Robles Joint Unified School District and the proceeds will benefit all students in the District. This is a family-friendly event and runners of all ages and abilities are welcome to participate. Everyone is encouraged to come out to Downtown City Park on Saturday and to Le Vigne on Sunday to support the runners and enjoy the event. The District is looking to build a promotional partnership that is mutually beneficial to both the event and sponsors. There are sponsorship opportunities at the Bib Pick-up/ Pasta Feed ~ October 29th in the Downtown Park. We have the opportunity to pour wine at an IGGPRA booth on Saturday. There is also an opportunity to pour wine after the races on Sunday morning as part of the after race brunch. There will be live music and food prepared by Chef Gregg Wangard on both Saturday and Sunday.

There will be no charge for the space. Please let me know if you would like to have your wine represented and/or attend and help pour for this event by Wednesday October 26th. We will also need volunteers to help set up and take down the booth.

Thank you

Field Gibson
fieldgibson@tcsn.net
239-2308



Membership and Associate Update

Bird Control

Grower Members, If you have not already bird netted or put up bird calls, you should do this soon. If you want to talk with me about bird nets vs bird calls, give me a call at 237 2309. BTW, we have Associate Members that either sell netting or bird calls. They are very reputable and I'm sure will know how to get you what you need.

Grapes for Sale---

Also be aware that there is a lot of grapes on the vines this year. Cab is particularly abundant. If you have not sold your fruit, there is no time to waste. There are a few brokers in the area that may have the contacts you need, but don't get upset when you find the price to be low. This is the time of the year when wineries know they have price leverage.

IGGPRA does NOT sell grapes for our members, but we may have some suggestions of where you can go to get grapes sold.

For those of you that can't sell the fruit, but don't want to leave the grapes on the vines (which is not healthy for the vines), you might want to consider going to a customer crush and get some bulk made. It at least buys you some time to sell what you have.

Member Volunteers Needed

We have brought up this topic many times, yet we continue to have a lack of volunteers for the Seminars and Mixers. That means we have to pay for support.

You know where this is going..... either you volunteer or don't be surprised if we have to adjust either dues or cost of seminars. We are trying keep a regular schedule of events, with relevant presentations and don't want to reduce the services we bring to our members.

Please jump in to help. It will benefit not only you but IGGPRA

Joe Irick

joe.irick@yahoo.com
408-981-7099



MIXER SPONSORSHIP OPPORTUNITIES

Associate Members: If you are interested in supporting the organization while gaining recognition for your products and services, sponsoring an industry mixer is a great way to do it! If you'd like more information about these valuable opportunities, please write to Becky at becky@precisionagconsulting.com or give her a call at (805) 239-1270.



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Mark Your Calendar!



November 11, 2016

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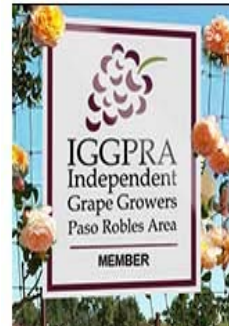
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NEW IGGPRA Membership Signs – \$35 per sign – reserve your new sign today!

IGGPRA is pleased to announce that the new Membership Signs are now available for purchase! This new design is more impactful, registers the IGGPRA name instantly and carries the logo that appears on our Website, newsletter and various mailings. The new sign is the essence of impactful simplicity. For those of you who are married to the old design please consider that “pretty” doesn’t necessarily equate to successful communication and at normal highway speeds it is difficult to determine just what the sign represents. **To purchase a new Membership Sign, contact IGGPRA President Ken Bray by emailing bray@kobravineyard.com or calling (805) 459-6075.**



San Luis Obispo County Supervisors

- District 1 Frank Mecham fmecham@co.slo.ca.us



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- District 2 Bruce Gibson bgibson@co.slo.ca.us



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- District 4 Lynn Compton lcompton@co.slo.ca.us



805-781-5450
F: 805-781-1350

- District 5 Debbie Arnold darnold@co.slo.ca.us



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NEEDED/WANTED:

IGGPRA Mission Statement

The Independent Grape Growers of the Paso Robles Area promote the growing of high quality wine grapes through education, networking and farming resources.

Our Core Beliefs

Promote sustainable agriculture, respect for our natural resources and the production of high quality wine grapes through grower education and cooperative interaction.

Provide a forum for the review of issues affecting wine grape farmers and the wine industry, as well as afford networking opportunities to grower members and associates.

Facilitate and encourage ongoing education and skills in the development of Viticulture throughout the Central Coast, via information sharing, fundraisers, seminars and other related activities.

Act as ambassadors for the overall success of the Central Coast Wine Industry, through collaboration with complimentary grower and wine associations, along with Civic and Government Offices.

“Great wines start in the vineyard”

NEWSLETTER NOTE:

- In regards to your Newsletter being emailed to you in pdf format, please note that if you do not have an email address, you will continue to receive your newsletter in this format.
- Article, insert, etc. submission deadlines/cutoff: 1 week after each Social.

CAVEAT: Articles presented in this newsletter should not be construed as a recommendation by the author, IGGPRA Editor, or IGGPRA; but rather as a source of information!

Hi IGGPRA Members!!

Remember—PayPal is available on the IGGPRA website.



Check it out at our [website's homepage](#)

Let's Cook

Carmel Apple Pie

Ingredients

Pie Crust: - homemade or pre-made

Pie Filling:

6 to 7 cups peeled and sliced Granny Smith apples

1/2 lemon, juiced

1/2 cup granulated sugar

1/4 cup all-purpose flour

1/4 teaspoon salt

Crumb Topping:

1 1/2 sticks (12 tablespoons) unsalted butter

1/2 cup all-purpose flour

1 cup packed brown sugar

1/2 cup quick oats

1/4 teaspoon salt

1/2 cup pecans, chopped

1/2 jar (or more) caramel topping

Directions

Preheat the oven to 375 degrees F.

Roll the dough starting at the center and working outward. Be gentle and patient; it'll take a little time to get the dough completely rolled out. When fully rolled out, loosen again with a spatula and lift the pie crust into a 9-inch pie pan (or you can roll the pastry over the rolling pin, lift it onto the pie pan and unroll it). Gently press the dough against the corner of the pan and tear off any excess dough. Then tuck under the edges and go around the pie pan pinching the dough to crimp the edge.

For the pie filling: In a bowl, mix the apples, lemon juice, granulated sugar, flour and salt. Set aside.

For the crumb topping: Cut the butter into the flour with a pastry cutter, then add in brown sugar, oats and salt.

Add the apples to the prepared pie shell and top with the crumb topping. Bake for 1 hour, covering the edge of the crust with foil if it starts to brown too quickly. After an hour, sprinkle the chopped pecans over the pie, then bake for a further 5 minutes.

Remove the pie from the oven and pour 1/2 jar (or more, if you're feeling dangerous and naughty) of caramel topping over the top.

Allow to cool slightly before serving--or don't if you can't wait!



Apple Cobbler

Ingredients

4 cups sliced peeled

apple

1/3 cup sugar

1/3 cup packed

brown sugar

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

TOPPING:

1 cup all-purpose flour

1 tablespoon sugar

1 teaspoon baking powder

1/4 teaspoon salt

2 tablespoons cold butter

1/2 cup whole milk

Vanilla ice cream

Directions

In a large bowl, combine the first five ingredients. Transfer to a greased shallow 2-qt. baking dish.

For topping, in a bowl, combine the flour, sugar, baking powder and salt. Cut in butter until crumbly. Stir in milk just until blended.

Drop by spoonfuls over apple mixture.

Bake at 400° for 25-30 minutes or until filling is bubbly and topping is golden brown.

Serve warm with ice cream. Yield: 6 servings.



VOLUNTEERS NEEDED

In order to make the 2016 mixers a success, we are recruiting volunteers for the 2016 & 2017 calendar year. Volunteers will be asked to assist at 1-2 events during the year (based on their availability). If you'd like to be placed on the volunteer list, please write to:

becky@precisionagconsulting.com
or call (805) 239-1270. Please include your full name, email address, phone number and the best time to reach you.



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