



Enzian Ski Club

NEWSLETTER - October 2018

Club Meetings at
Deutscher Club
787 Featherbed Lane
Clark, NJ 07066
732-574-8600

*****Next Meeting*****

**Thursday, November 1, 2018
8:00 PM**

President

Siegfried Brunnacker

Vice President

Klaus Reh

Recording Secretary

MaryLou Reh

Corresponding Secretary

Janet Volpi

Treasurer

Inge Volk-Biehl

Financial Secretary

Susi Beckmann

Webmaster

Susan Stonitsch

A Message from the President:

Alcohol is not in my
vodkabulary.
However, I looked
it up on whiskeypedia
and learned if you
drink to much of it,
it's likely tequilya!



Calendar of Events

Save the Date:

Our Annual Christmas Party will be held at the Deutscher Club on Saturday, ****December 8, 2018****, starting at 12 noon until 5pm. The cost is \$50. per person.

The 2019 Dinner/Dance will be held at the Manor in West Orange, NJ Details to follow...

Visit our website at

www.enzianskiclub.com

Missed a meeting?
Read the meeting minutes on
our website.
Want to know more about club
outings, ski trips and
membership?
Find it all on our website!



Birthday wishes go out to:

November Birthdays: Fritz Wanner

If you would like to send out a Happy Birthday wish, please contact Janet Volpi at auntjv@yahoo.com. Please include the name and Birthday month.

Reminder!

Your membership dues are due starting with the new season. Please make sure to pay your dues at the first meeting on Thursday, September 6, 2018. Unless your dues are paid in full you will not be able to participate in club events.

We have not increased the dues, and the amount for the year is only:

\$30.00 – for a single

\$35.00 – for a family (including children under 18)

Please make your check out to Enzian Ski Club and mail it to: **Susi Beckmann**, 21 Marnel Road, Phillipsburg, NJ 08865. If you have any questions, Susi can be reached by email **susi@ptd.net** or phone: **908-454-8013**.

24 people attend the 2nd meeting of the season. We were hoping to keep attendance up. We thank those of you who showed up.

We welcomed Eileen Kapec to our club. Eileen signed up as a new member. She said it was a pleasure to attend and it gave her inspiration to ski again. Eileen was a ski instructor at Hunter Mountain.

We wished Ernest Weber a Happy "91 "Birthday. If Ernest can make the meetings, so can you. We'd like to see more familiar faces at our meetings.

We discussed putting more suggestions together so we can explore more trips and adventures as a club.

Please let the committee know your suggestions.

The 2019 Ski Trip to **Val-d-Isere in the French Alps** is going forward. Val-d'Isere offers a vast ski area with great snow and optimal weather conditions for skiing. Val-d'Isere, France is located in the Savoy region of the majestic French Alps. It is one of the world's largest and most famous ski resorts. It is literally possible to ski day after day without taking the same run for a second time.

If you are interested in going, please contact Klaus Reh.



On October (22-25) 16 people went to Las Vegas, staying at the famous Flamingo Hotel. Who came back winners???? We'll find out in the November Newsletter...\$\$\$\$\$\$\$\$



MAGANINI WINERY

Sunday, October 14, there were 33 Enzian Ski Club members on the bus heading up to the Magnanini Winery for our annual adventure at the Winery. Altogether there were 48 people at the winery. We enjoyed a pleasant ride on the New York State Thruway to the Winery. We were delighted with a "coffee liquor" provided by Klaus, plus some "Lemonchello" liquor provided by Martha. We thank the both of them for our "get started" beverages. Once there, the winery offers a one hour wine tasting followed by a prix fixe six course dinner.

We also want to mention our female bus driver who did a fabulous job getting us and from the winery. She received rave reviews from the passengers, which means woman are good bus drivers too!!!

Upon arrival we were greeted on the veranda, which over-looks the vineyards We were served bottles of red and white wines, plus an arrangements of appetizers to go along with the wines.



We then ventured to the tasting room where we tasted the various samples of wines. The Rosso Riserva which is delicate blend of Cabernet Franc and Dechaunac, A Bianco Amabile which is a delicate blend of Seyval Blanc and Cayuga. Then on to a Harvest Gold, this wine is made from the Niagara Grape (sweet & fruity desert wine). A Seyval Blanc, which is a French-American hybrid. Mirtillo, a blend of Seyval Blanc and cranberry juice. A Rosso DA Tavola which is a blend of 2 French hybrids. Spring Blush, A delicate blend that boasts flavors of peach, apricot and stone fruits. Dechaunac A French-American hybrid. This dry red dinner wine has fresh fruit notes and a medium finish.

After our tasting, it was on to dinner. The six-course dinners are prepared by the Magnanini Chefs consisting of: Assorted Antipasto Casalinga, Homemade Soup of the Day, Homemade Tagliatelle/Pasta/Risotto, Mixed-Garden fresh Salad with homemade Balsamic Vinaigrette, Roast Beef and Marinated Broiled Chicken, the Fresh Vegetables of the Day, Rosemary Potatoes, plus Dessert and Coffee for our pleasure.

If hospitality could be harvested, there's no doubt that Richard and Rachel Magnanini would enjoy bumper crops each year. What isn't homemade at Magnanini is handmade. In fact, the personal touch is evident at Magnanini's in everything from Rachel's homemade delicacies; Richard's proudest blends of wine, and to his father's architectural work.

During and after dinner we were entertained by the Schuplatzer dancers, plus the music of Mario Tacca. Mario is an accordionist of the highest level - his fingers seem to fly over the keyboard - his musical interpretations were received with the great recognition he deserved.



