The Rotary Club of Cooma Inc.

The Secretary

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MEETINGS:

We meet every Wednesday
6:00pm for 6:30pm at
Dodds Hotel
94 Commissioner Street Cooma

THIS WEEK'S ATTENDANCE: 33 members out of 47 = 70.2%

VISITING ROTARIANS: Nil

GUESTS: Alison (David H), Christina (Wolfgang L).

APOLOGIES: John C, Julie J, Lou M, Colin and Cheryl M, Joe V, John V, Peter A

(late), Mark C (late).

LEAVE: Monica A, Ashley C, Margaret E, Alan H, Richard L, Kym L, Elaine M.

WE ALSO MISSED: Graham H.

MAKEUPS: Nil

Duty Roster July, August and September

Thought of the Week	Fellowship	Attendance
Julie Johnston	Margaret Echarri and Claire Neumeyer	July - David Epstein and Neil Brown August - Tony Slater and John Vucic
Property	Introduction	Markets
July - Geoff Bowland and Graham French	John Clarke	August - Wolfgang L, Lis A, Ken P, Alan D, Katrin H, Alyson H-J - PA, Lou M - Coffee.
August - Alan Dodd and Peter Allenspach	Vote of Thanks Graham Hope	September - John C, Ken D, Rob S, Margaret H, Geoff B, Alyson H-J - PA, Joe V - Coffee

SOME SIMPLE RULES ABOUT ROSTERS

GENERAL: Members rostered on and not able to attend are to make arrangements with another member to take their place.

MARKETS: Those nominated to tow the caravan or chuck wagon are to be at the Rotary shed no later than 8am. Ensure you get the key to the shed from David Holgate PRIOR TO THE EVENT SO THE EQUIPMENT CAN BE SET UP EARLY. If you are unable to tow the van or chuck wagon PLEASE ASK SOMEONE WHO CAN, or advise David Holgate before the event. Others nominated should be at the Park by 8.45am.

The contact number for making apologies and for notification of guests for dinner meetings will be to Kim Adams. Phone 6452 1488 prior to 4 PM on Tuesday afternoons. You may also email Kim; kadams@coomalaw.com.au



Weekly Bulletin



The Rotary Club of Cooma Inc.

Vocational - Robbyn Crooks

uest speaker, Rotarian Robbyn Crooks who spoke on her vocation, Wine Brokerage. Her open word was 'how' husband Dan and her got into wine brokerage. They both gave up pretty good, well paid jobs to work twice as hard for half as much. Robbyn was already trading in wine when they met in the 80's (I don't know how many vintage wines he traded for Robbyn). Dan started Fermented Futures and started



Robbyn Crooks

investing in wines overseas, selling first growth Bordeaux, Burgundies, Super Tuscans etc, which were cellared 100ft underground at Octavian Vaults in Corsham UK. Friends and restaurateurs convinced them to do the same in Australia, so that they could get accesses to vintage and museum wines, with varieties of wines in one case, while not having to buy a full case of the same wine from commercial bases. Robbyn then gave us a

Introduction by Graham

run down on wine tasting, not with cheese and nibbles, but tasting 6-15 wines in a bracket, perhaps 3 brackets a day on a trial of 3-5 days to see if they had developed or deteriorated. Dan has a unique personal history of wines tasted. Once wine has been purchased they have to be cellared which requires a lot of work. Pallets have to be unpacked, checked, repacked and wrapped, replaced on the

Items of special

interest:-

Issue: 21 July

- July Literacy Month
- August Membership Extension Month
- September Youth
 Activities Month
- October Vocation
 Service Month
- November Rotary
 Foundation Month
- December Family Month
- January Rotary Awareness Month
- February-World Understanding Month

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Robbyn Crooks cont.



Robbyn being thanked by Neil

pallet and cellared. They started selling to restaurants in Canberra, then with the wine glut, to Sydney to top end restaurants. They cherry pick wine companies portfolios, so they can offer first class wines in a combined dozen. Because of the high profile of their wines they are in the niche area of the market. They also have special items, cognacs, whiskeys and fortified wines. In answering questions she said that corking does ruin some wines if they are not used before the cork disintegrates. Robbyn said the Stelvin metal screw cap has had a good impact on wines. Dave Libauer is bringing in to Rotary an eighty year

old bottle of wine and will sell tastings for five to ten dollars with the proceeds going to Rotary.

Apologies etc.

im Adams is the contact person for apologies and for notification of guests for dinner. Phone 6452 1488 prior to 4 PM on Tuesday afternoons. You may also email Kim; kadams@coomalaw.com.au. Please **DO NOT** contact Darrell G.

Heaven and Hell (courtesy Ken Dane)

HEAVEN is where: The police are British The chefs are Italian The mechanics are German The lovers are French and It's all organised by the Swiss HELL is where:
The police are German
The chefs are British
The mechanics are French
The lovers are Swiss and
It's all organised by the Italians

Thought of the Week - Patrick Kwan The best mirror is an old friend.

Member Happenings

Wedding Anniversaries
John and Yvonne Mercer - 7 Aug
Colin and Cheryl Mould - 17 Sep

Birthdays Patrick Kwan - 23 Jul Rob Simms - 14 Aug

The Club extends our best wishes to you all on your special day.

Gallery



Works crew in Lambie Gorge pouring footings.







Market day



News

MARKETS 27 stalls - \$860, caravan - \$1,289.05, expenses - \$41.58. Profit \$1,247.47. Coffee stall \$500. Thanks to all who assisted especially Honorary Member Caroline Worofka. Possibly a car boot sale for September Markets, more later. VOCATIONAL EXPO Geoff Bowland needs volunteers Sunday 16 to 19 August. KEMABOLO PROJECT Pres. Chris advised that he has another 10 bikes, and Jindabyne Lions have 20 for us. We now have more than the 200 we thought we needed. David B advise that the Council will be sending an apprentice mechanic, Troy Pastro, to PNG with the bikes to instruct the students on maintenance and repairs.

Next week's program: Owen Barwood
NZ Exchange

Following week: Steve Shirvington Running with Clubrunner

Bulletin Reporter — Des Trute Bulletin editor & production - Irene Shirvington