



Annual GEO Clambake

November 3 - 5, 2017
Carpenteria State Beach



We're at Carpenteria State Beach again, and there will be limited camping Friday and Saturday night for \$15 per tent, per night. There are motels nearby for those who would prefer to sleep in a bed instead of a sleeping bag. In addition, this year we are asking for a recommended donation of \$10 per attendee to help defray expenses.

GEO will provide clams, rice, condiments, paper goods, and a kitchen area. It's a potluck lunch and dinner on Saturday.

For those camping out at the beach or at the nearby motels, breakfast will be served - please bring some breakfast meats to go along with the eggs and fried rice.

Friday is setup day for campers coming up early. Please provide your own dinner. A wine tasting contest will be held later that evening.

Saturday is a full day of fun! Kids games, a horseshoe tournament, bingo and a perch derby, potluck lunch and dinner.

Fire wood will be provided for campfires and s'mores. Sunday is breakfast, early morning fishing, breaking down camp and heading back home.

Directions: I-405 north to US 101 north; Exit Casitas Pass Road; Turn left at end of exit; Turn right on Carpenteria Ave; Turn left on Palm Ave. and drive straight into Carpenteria State Beach Park. It's approximately a 92 mile drive from Gardena. A map is available on our club calendar on our website (www.gardenaoptimist.org).

There are several outlet malls along the route for side trips.

Come out, bring the kids and some friends for a great weekend of camping on the beach, prizes, too much food and too much fun.





GEO CLAMBAKE FRIDAY NIGHT WINE TASTING

Wine Enthusiasts and Connoisseurs:

You are cordially invited to participate in the annual GEO Clambake Friday Night Wine Tasting Event. This year due to the popularity of the event, we will now conduct two separate and individual contests with 6 being the maximum number of entries per contest and the minimum number being 5. All those interested in participating are to bring one bottle of their favorite wine (either red or white, maximum value \$20, and wrapped in aluminum foil) as their entry. There will be a \$5.00 entry fee per bottle to help subsidize the Grand Prizes. We will mark each bottle with an entry number, uncork it, provide wine tasting glasses and scorecards, and run the contest(s). We will also allow up to a maximum of 2 guest tasters per contest to participate for a tasting fee of \$10.00 each. Guests, however, will not receive a scorecard and are not eligible to vote. Tasters and guests participate on a FCFS (first come, first served) basis for each contest. Advanced reservations are suggested to ensure your place in the contest.

The "rules" are really quite simple. Each taster will receive 1 pour (~1 oz) per wine in sequence from white to red, light to bold, and dry to sweet (see tasting sequence below) and make notes on their scorecards relative to the quality of the wine tasted (swirl, sniff, savor). After all wines have been tasted, tasters will then rank only what they consider to be their top 3 wines on their scorecards from 1 to 5 (1 being their favorite and 5 being their least favorite). Scorecards will be collected and the scores tallied (#1 wine receives 5 points, #2 wine 4 points, and so on). The wine receiving the **highest** total score will be determined the winner (in case of a tie, a tie breaking system will be used). The wines will then be unwrapped as the rankings are announced so everyone will know which wines they liked and which ones to avoid. The taster that brings the winning wine for each contest will receive our Grand Prize (a \$50 Trader Joes Gift Card).

If you are interested in participating in this Fun Traditional Event, please RSVP to Jim Carroll at 310-415-0196 or email at jtcar316@gmail.com to guarantee your entry in the tasting.

Tasting Sequence:

Whites

1. Champagne/California Sparkling Wines
2. Italian Whites (Orvietto, Frascati, Verdicchio)
3. Semillon, Pinot Gris, Pinot Grigio, Sauvignon (Fume) Blanc
4. Chenin Blanc, Viognier, Riesling, Gewurtztraminer
5. Chardonnay

Reds

1. Pinot Noir
2. Merlot, Rioja (Tempranillo)
3. Chianti (Sangiovese), Rhone reds, Bordeaux
4. Zinfandel, Syrah, Shiraz
5. Cabernet Sauvignon



Wine Tasting Notes

Name of Wine <small>(Ex: Amador Red Blend)</small>	
Vintage	
Grape Variety <small>(Ex: 75% Cabernet Sauvignon, 15% Merlot, 10% Zinfandel)</small>	
Price Range	

Wine Tasting

