**Bedford Farmers Club**

October 16, 2019 Meeting

**Home of Ed Giobbi, Artist and Wine-maker**

Due to rain that threatened to become torrential, the meeting began in the root cellar that Mr. Giobbi used as his wine-making headquarters. Despite the close quarters, many of us squeezed into the small space. Mr. Giobbi described how he used the press and barrels (somewhat dusty after a few years of idleness) to create fresh homemade wine. Upon purchasing the property, he planned to grow grapes for wine-making, but he and his father determined after 5 years that only 1 year in 5 might have the proper weather conditions to allow for a sufficient grape harvest. Therefore, they decided to purchase grapes from California for their wine. He experimented with many different grapes and blends to arrive at something he liked. Because of the physical aspect of wine-making, Mr. Giobbi hasn’t made wine in 4 years. We also learned the history of his family in Italy and their wine-making.

After questions, the group braved a pouring rain to enter the Giobbi’s home for the meeting and refreshments.

Once inside, the meeting was called to order at 3:45 p.m. by president, Mary Farley.

In the absence of the secretaries, Mary Farley read the minutes from the September meeting. They were unanimously approved.

Several attendees were recognized for attending their first meeting: Lee Apgar; Frank Von Elm; Deb Taft; Leslie Dock; Mary and Ted Nygren.

Treasurer Roger Vincent, presented the financial report – we are solvent – and passed around the sign-in sheet with the envelope for dues attached.

Historian John Stockbridge presented the historian’s report. We learned about growing grapes and wine, apples and cider in Bedford’s history.

The Timely Tips were presented by member Ed Syracuse, who discussed the cold frame he and Eileen purchased and use to grow salad greens all year around. It is the 1500 Biostar by Juwel.

Mr. Giobbi graciously served us wine from his own collection, albeit not that he had made himself. He recommended an Italian wine made from the pecorino grape, which is named, inexplicably, after sheep. Perhaps because the sheep ate them? These grapes grow in the Marche region where his family is from. In answer to a question, Mr. GIobbi stated that no additional elements need to be added (or subtracted) from wine as it should be made naturally. We enjoyed examples of Mr. Giobbi’s artwork hanging in the house during the social time.

After sumptuous refreshments, accompanied by Mr. Giobbi’s wine, the meeting was adjourned and the attendees braved the rain to get to their cars.

Respectfully submitted,

Mary E. Farley

Secretary, pro tem