



### **The Event:**

The Chapter gathered in the backyard garden of Carl and Judy Herdering's Pullman home for a tribute to the end of summer. On a warm and sunny September afternoon, with a hint of Fall crispness we explored Kabinett's from most of the major wine growing regions of Germany: Rheingau, Rheinhessen, Rheinpfalz, Mosel, Saar, Ruwer, and Nahe. The wines were priced in the \$12 to \$16 range; floral bouquets and crisp acidity were amply evident. All of the wines were very nice, but none were particularly memorable. The camaraderie of fellow oenophiles, the delights of a gourmet potluck, and the ambiance of cascading fountain, soaring red tails, and fried squirrel dangling from the overhead wires were unbeatable. Thanks to Tom Carroll for selecting the wines, providing reams of educational materials and leading us through the tasting.

### **Vidalia Onion Pie**

(Stolen from <http://home.att.net/~ejlinton/onion.html>)

1 cup Ritz cracker crumbs  
1/2 stick butter, melted  
2 cups Vidalia Onions, thinly sliced  
2 tablespoons butter  
2 eggs  
3/4 cup milk  
3/4 teaspoon salt  
dash of pepper  
1/4 cup grated sharp cheddar cheese  
Paprika  
Parsley

Mix Ritz cracker crumbs and melted butter. Press into 8 inch pie plate. Sauté onions with 2 tablespoons butter until clear, not brown. Spoon into pie crust. Beat eggs with milk, salt, pepper and pour over onions. Sprinkle with cheese and paprika. Bake at 350 degrees for 30 minutes or until firm in the center. Sprinkle with parsley before serving