



Off the Vine

GRADE THE GRAPES

Inspectors with Good Attitudes – Hard at Work!



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2007 INSPECTION TREASURES



Training for the 2007 Season began in Fresno with orientation on July 17th, Modesto District was trained on July 26th, followed by the Central Coast on August 8th. 115 employees were successfully introduced to Winegrape Inspection Program's Personnel Policies, the Inspection Procedure and the Illness and Injury Prevention Program. The luau theme and Hawaiian Pizza was enjoyed by everyone.

Modesto Inspectors Learning about Equipment



2007 TRAINERS—The Davis Duo!




Carol Davis of Fresno, presented the Certification training. The Inspection Procedure and the Illness and Injury Prevention Program was presented by Debi Davis of Modesto.



Fresno Class learns about Certification

INSPECTION HIGHLIGHTS


Reporting Dates			
9-2-07 thru 9-15-07			
	<u>#736 Central Coast</u>	<u>#740 Fresno</u>	<u>#741 Modesto</u>
Hours	242.50	3,181.00	2,905.00
Loads	568	10,675	8,643
LD/HR	2.34	3.36	2.98



Year to Date Totals

Hours **22,543.25**

Loads **48,855**



MIDSEASON – 49,000 LDS TO GO


Keep up the Good Work!

YOUR IDEAS COUNT

Congratulations to Lorraine Stanfill

Your Idea for using the metal scoop to remove excess grapes is a success! Winner of a \$25 Visa gift card.

In Memory
Norman E. Joachim
1930 — 2007




Norman began working as an Inspector for the Modesto District in 2002. He was a very dependable and pleasant employee who will be greatly missed by everyone. For more information:

Please visit the *Notice* for Norman E. Joachim.

<http://www.legacy.com/Link.asp?l=LS000093882780X>

Reminders



Do not grade light buckets. (35 lbs)

Fax your timecard every week.

Check the Certificates daily and make all necessary corrections.



Dress in layers, the nights are getting colder. Use your protective sleeves, glove liners and aprons.

Safety First!

Submit a “Your Ideas Count” form to a Manager, you could receive a Visa gift card.

HAPPY BIRTHDAY TO YOU—HAPPY BIRTHDAY TO YOU! (Belated for Most—Sorry!)

August BIRTHDAYS

September Birthdays

October Birthdays



Featured Recipes of the Month
Submitted by
Joann Cooper

El Dorado Beef Casserole



- | | |
|---------------------------|---------------------------------|
| 1 1/2 lbs. ground beef | 1 1/2 c. cottage cheese |
| 1 sm. Onion, chopped | 1 c. sour cream |
| 1 sm. Can chopped olives | 1 sm. Can chopped green chilies |
| 1 pkg. taco seasoning mix | 2 1/2 c. grated cheese |
| 3 sm. Cans tomato sauce | 1 pkg. tortilla chips, crushed |

Brown and drain ground beef and onion. Add olives, taco seasoning and tomato sauce. In separate bowl, combine cottage cheese; sour cream and chilies. Place 1/2 of the crushed chips in a buttered 9 x 13 inch dish. Spread 1/2 meat mixture on chips. Cover with cottage cheese mixture. Sprinkle 1/2 grated cheese. Repeat layers. Bake uncovered at 305 degrees for 30 to 35 minutes.

COCA—COLA CAKE

- | | |
|----------------------------|--------------------|
| 2 C. flour | 2 eggs, beaten |
| 2 c. sugar | 1/2 c. shortening |
| 1 cube butter | 1/2 c. buttermilk |
| 3 tbsp. cocoa | 1 tsp. vanilla |
| 1 c. coca-cola | 1 tsp. baking soda |
| 1 1/2 c. mini marshmallows | |



ICING

- | | |
|----------------|----------------------|
| 3 tbsp. cocoa | 6 tbsp. coca-cola |
| 1 tsp. vanilla | 1 box powdered sugar |
| 1/2 c. butter | 1 c. chopped nuts |

ICING:

Bring the cocoa, butter and coca-cola to a boil in saucepan. Add powdered sugar, nuts and vanilla, mix well.

While cake is warm, spread with icing.

Stir flour and sugar in large bowl. Place in saucepan, butter, shortening, cocoa and coca-cola. Bring to a boil and add to flour mixture. Add the buttermilk, baking soda, vanilla, beaten eggs and marshmallows, beat well. Pour into a greased 13 x 9 x 2 inch cake pan. Bake at 350 degrees for 40 to 50 minutes. While cake is warm, spread with icing.