Hello Smithies!

We have had a busy and fabulous winter season and are excited about offering you more opportunities to spend time with your fellow alums. I’d like to welcome Emily Markussen Sorsher onto our board as our Social Events Coordinator! Spring is going to be a busy season, as you will see on the upcoming page. It has been great to see so many new and old faces at these events and I couldn’t be happier to be part of such a wonderful community of Smithies. Our students have noticed our hard work, too. We received SEVERAL thank you notes and warm hugs from our current students who greatly appreciated the care packages during finals.

It has almost been a year since I graduated and left Smith, but I have never felt more close to my alma mater, or my new circle of friends. To all the Smithies out there, thanks for being amazing! The SCCOC Board has been working hard to offer you these great opportunities. We welcome all suggestions and are open to any ideas you may have. Please email the club at smithcluboc@gmail.com if you have any questions, comments, or concerns. We hope to see you at our upcoming events!

Tu Nguyen ‘10
President

UPDATE FROM THE SOCIAL EVENTS COORDINATOR

I'm so excited to join the board, and so excited to meet all of YOU! Special thanks to all of the Smithies who made our first "Smithies' Night Out" such a success! We have many opportunities to get to know your fellow alums coming up and we'd love to see you there. For the most up to date news, be sure to check the SCOC Facebook page, under the "Events" tab. Feedback and suggestions welcomed. And if you haven’t joined the Facebook group for the Orange County chapter of the Ivy Plus Society, please contact me. I will add you to my mailing list and get you on the list for some fun co-ed Ivy League-ish events!

Emily Markussen Sorsher ‘04
Social Events Coordinator

CLUB INFORMATION

SCCOC Website: http://alumnae.smith.edu/smithcms/orangecounty/
Email: smithcluboc@gmail.com
Book Club contact: Virginia Halverson, vhalverson@gmail.com
RSVP to smithcluboc@gmail.com for all events, or join the Facebook group and RSVP on Facebook events!

Yield Party – Join us to congratulate accepted students and to show them what a great community they can be a part of!
  • At the home of Barbara Siebert ’73, 2103 Yacht Daphne Newport Beach, CA 92660,
  • Monday, April 11 - 7:00 p.m.
  • Contact: Virginia Halverson, (562) 544-2700, vhalverson@gmail.com

Smithies’ Night Out @ Kimera
  • 19530 Jamboree Road Irvine, CA 92612
  • Monday, February 21 – 6:00 pm
  • Contact: Emily Markussen Sorsher, (949) 294-6612, emily_markussen@yahoo.com

The Ivy Plus Society Mixer @ The Landmark
  • 3520 East Coast Hwy Corona Del Mar, CA 92625
  • Thursday, March 24 @ the Landmark in Corona Del Mar
  • Contact: Emily Markussen Sorsher, (949) 294-6612, emily_markussen@yahoo.com
  • RSVP on http://www.ivyplussociety.org/

Coffee Break @ The Neighborhood Cup
  • 1 Journey Aliso Viejo, CA 92656
  • Sunday, March 27 - 9:00 am
  • Contact: Emily Markussen Sorsher, (949) 294-6612, emily_markussen@yahoo.com
Wine Tasting with Professor Larry Meinert

Join us for a fun-filled wine tasting event with an esteemed Smith College professor. There will be a lecture, wine-tasting, and snacks to pair with the wine. The club is excited about this event and hope that you can attend as Professor Meinert is flying all the way from Northampton for this event!

Saturday, March 19 - 5:00 pm
At the home of Susan Konier ’68, 20541 Amapola Avenue Orange, CA 92869
Cost: $10
Contact: Tu Nguyen, (714)654-3502, tunguyen714@gmail.com

Larry Meinert’s interest in wine dates from growing up in an Ohio household where his father imported fine wine from Germany. He first became interested in the California wine country during his doctoral geological studies at Stanford University. Perhaps it is coincidence that his PhD advisor was not only a respected geologist but also owned part of the family winery in the famous Barolo area of northern Italy. After Stanford, he joined the faculty at Washington State University and in addition to teaching geology for 22 years, operated a small home winery, specializing in barrel-fermented Cabernet Sauvignon and Syrah from select Washington vineyards. In 2003 he joined the Smith College Geology faculty and his innovative course on Sherlock Holmes and the Scientific Method was profiled in the Spring 2004 Smith Alumnae Quarterly (p. 3-4). His teaching and research covers a wide range of fields from exploring for gold mines to liquid gold in bottled form - fine wine. He has published research on the physical factors (terroir) affecting vineyard siting and performance in several appellations of Washington State and has ongoing research projects on the terroir of Argentina, Chile, Colorado, Italy, New York, New Zealand, and South Africa.

Wine and Terroir – the science of good taste

Mounds of grape seeds in prehistoric caves testify that early people had more than a passing acquaintance with wine. Grapes naturally ripen to high sugar levels and, left on the vine, they will begin to ferment from the action of native yeasts on the skins. Perhaps our early ancestors plucked such fermenting fruit and with a smile, plucked a few more. Or maybe they observed the erratic flight of birds that had feasted a bit too much and wondered, as scientists are wont to do, about cause and effect. Regardless of how people came to appreciate the joys of the grape, there is ample evidence in the earliest written documents that they were making and enjoying wine. The records of the ancient Egyptians and Greeks also contain observations that certain regions seemed to produce better wine than others. This observation carries through to modern times where the question is brought into sharp focus by the rather simple occurrence of two vineyards, side by side, that share most obvious aspects of climate, slope and viticulture, yet produce crops that are vastly different. Examples abound but perhaps the most spectacular are the vineyards of Burgundy, France, where the wines of Romanee-Conti have been highly valued for centuries (some bottles sell for thousands of dollars), while nearby vineyards produce wine that is sold as vin ordinaire for less than a dollar a bottle. The simple question is, “Why?” This lecture will address that question and many others, using examples from the author's research experience in the vineyards of France, California, and Washington State. The lecture will be illustrated with a comparative tasting of wines from some of the regions described.
This year we had a record breaking 42 applicants from Orange County! Overall, Smith set a new record as well with 4124 applications! I interviewed 12 of these students and we met quite a few others at the "Meet and Greet" in January. Students will be notified whether or not they've been accepted at the end of March and our most important event of the recruiting season is the Yield Party in April, where we talk with admitted students and help them decide whether Smith is where they want to spend the next four years! It is always great to have a strong alumnae presence, so I encourage you to attend.

We had a great turnout at the "Meet and Greet" for perspective students and their parents on January 9th at the lovely home of Teryl Zarnow ’72 in Costa Mesa! It was a wonderful mix of alumnae ranging from 1957 to 2010, eager potential students, curious parents, and best of all two current students! There were around 25 people overall. A quote from one of the prospective students really confirms our efforts: "I wasn’t even sure I was going to apply to Smith, but after talking with everyone there, Smith is now my number one choice! I really hope I get in!" Thanks to all for a successful event and for supporting our recruiting efforts!

Virginia Halverson ’06
AAC

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TREASURY NEWS AND CLUB DUES

The SCCOC has been very busy this last quarter with Care Packages and Meet ‘n’ Greet parties. There are many more planned in the coming months as you will see elsewhere in this letter. Our treasury has been slowly going down, and as of today only 12 Smithies have paid dues for 2010-11 and we have $980 in the account.

If you hadn’t noticed, our club is much more active than it has been in the last two years, and you have been invited to many gatherings that are free. In other words, your $30 dues go far to entertain you, support the college and give you chances to build the candidate pool by meeting aspiring Smith students. And they are deductible! This keeps us all connected to the college and it’s inspiring and fun. Join your board for some of the events upcoming and see how it renews your memories and love for our alma mater.

You can pay your dues with a check to Robin or by using the CC/PayPal button found in the newsletter. Just remember to add 2% if you use a CC, because we are charged for the convenience. PayPal is free. Our fiscal year ends on June 30, so please help us out before that date so you will be current. Dues are $30 unless you graduated after 2005. Then they are $25. See you at the next event!!

Robin Rainie-Lobacz, ’72
Treasurer

Please mail dues to Robin Rainie-Lobacz, at the address on the next page or use the "Donate Button" below. If you choose to pay by credit card please add 2% for the handling fee that the card companies deduct. Paypal does not deduct a surcharge.
Reunite with old classmates, stay in touch...

Yes! I want to support our club!

Please detach this form and send with a check made out to:

Robin Rainie-Lobacz
Smith College Club of Orange County
24450 Dana Point Harbor Dr.
Dana Point, CA 92629
949-306-5326

Membership Dues:
$30 for 2004 and before
$25 for 2005-2010

Name
Address
Phone
E-mail

Smith College Club of Orange County

Spring 2011

Smith College Club of Orange County
24450 Dana Point Harbor Dr. Dana Point, CA 92629

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