

# National Capital Sommelier Guild

[www.sommelierguild.com](http://www.sommelierguild.com)

## Membership Renewal Form

As you may know, all guild memberships run on a calendar year, thus all 2004 memberships end in December. In 2004, Guild members enjoyed a diverse program of over 50 events reflecting the broad perspective and interests of Guild members. The 2005 program will be every bit as rewarding, so please join in and renew your membership. **Note that membership fees remain unchanged for the 13th year in a row.**

**For the fastest renewal:** If you have a credit card pre-authorized with the Guild, just send an email to [membership@sommelierguild.com](mailto:membership@sommelierguild.com), specify the type of membership you want and we will bill your card. **Do not include credit card information in an e-mail.** See Notes on Registration (at the end of the newsletter) for Visa or MasterCard Pre-authorization if you have not already established credit card payments with the Guild.

**Or:** Complete the form, make a check payable to *National Capital Sommelier Guild*, or *NCSG*, and forward to:

National Capital Sommelier Guild  
99 Fifth Avenue – Suite 130  
Ottawa, Ontario  
K1S 5P5

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### Membership Renewal Form

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Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Telephone:

Home: \_\_\_\_\_ Fax: \_\_\_\_\_

Home: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Type of Membership (please circle one):

*General (\$50)*

*Trade (\$75)*

*Corporate (\$150)*

**Corporate Members**, please identify your Establishment. **Trade Members**, indicate your Occupation or the Field in which you work:

\_\_\_\_\_

Or indicate (if applicable) if you are a Student or Graduate of the Sommelier or Hospitality Program:

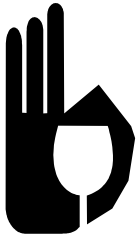
Program: \_\_\_\_\_ Graduation Year: \_\_\_\_\_

Other Information: *The Guild is a non-profit, member-run organization. Please indicate below if you can assist in any way—from helping out at tastings to presenting seminars. If you have expertise in a particular wine, food or beverage field, please also indicate below your field of expertise.*

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National Capital Sommelier Guild  
99 Fifth Avenue – Suite 130, Ottawa, Ontario, K1S 5P5  
Tel: (613) 237-7911  
[www.sommelierguild.com](http://www.sommelierguild.com)



# National Capital Sommelier Guild

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## Newsletter – February 2005

### February

6 Do You Like It Spicy??? Wine and Indian Food

### March

2 Tapas Suzien at L'Orée du Bois  
3 Vintages Pre-Release Tasting  
12 Tastes of Greece: Food and Wines!  
13 Sushi Dinner  
22 Syrah Around the World

**It's time to renew your membership.**

**Follow the instruction on the Membership Renewal Form included with this newsletter.**

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*I like a wine if it's done in a style I like, and I don't if it's not.*

Mark Kilpatrick, Guild Director

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### Moderation is a sign of good taste

The National Capital Sommelier Guild strongly supports moderate and responsible consumption of wine and spirits. Guild dinner events allow a designated driver to attend at a reduced price. The designated driver will not be served

alcohol. Guild tasting events provide and encourage the use of spit buckets. As well, at every event, the organizer will arrange a method of safe transportation home for you or your friends upon request.

### Vintages Pre-Release Tasting

Thursday, 3 March 2005, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

Join those who have made this Guild Signature Event a regular feature of their wine life. VPRs provide an opportunity to sample several of the wines to be released by Vintages on the following Saturday.

The wines are always tasted blind, allowing the quality of each to shine through without the distortions that often result

from knowing the producer's reputation and/or the price range. VPRs give us an opportunity to discover well-made inexpensive wines, little-known and often ignored quality wines, wines that offer an exceptional price/quality relationship, and, to the greatest extent possible, more expensive, highly reputed wines that most would not experience otherwise.

**Members and Sponsored Guests: \$25 + \$1.75 (GST) = \$26.75**

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## Do You Like It Spicy??? Wine and Indian Food

Sunday, 6 February 2005, 6:30 p.m. reception for 7:00 p.m. buffet dinner

*East India Company Restaurant, 210 Somerset Street West (between Elgin and Metcalfe) (Parking is available in the Co-operators Insurance parking lot next door on evenings and weekends.)*

Will you choose the classic or the imaginative match when selecting a wine to accompany spicy food? A classic choice is often a lean Alsatian-style Gewürztraminer, for the moderate alcohol, exotic bouquet, and finish-enhancing residual sugar. But perhaps a new world Viognier or a generous Verdicchio or even a Carmenère would also prove equal to the task? Join us as we enjoy an Indian buffet dinner

created especially for this Guild evening. Expect to mix and mingle and to have a vote in the best matches. Things are sure to heat up as Guild members and guests challenge the traditional rules of matching wines to spicy food with a range of wines, all competing to be the perfect match.

Note that although there is no vegetarian option the buffet will contain a variety of vegetarian items.

**Members and Guests: \$55 + \$3.85 (GST) = \$58.85**

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## Wines of Southern Italy

Thursday, 10 February 2005, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

*Sold Out*

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## Dinner Featuring Duboeuf Wines!

Thursday, 17 February 2005, 6:30 p.m. reception for 7:00 p.m. dinner

*Heritage Restaurant, 2607 Old Montreal Road, Cumberland)*

\*\*\*PLEASE NOTE: There has been a change of location for this event. It will now take place at Heritage Restaurant, 2607 Old Montreal Road, Cumberland.\*\*\*

*Sold Out*

This event is presently sold out, but names are still being accepted on a waiting list.

**Members and Sponsored Guests: \$75 + \$5.25 (GST) = \$80.25**

**Designated Driver: \$55 + \$3.85 (GST) = \$58.85**

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## What's Red and Hot in Australia? II

Thursday, 24 February 2005, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

*Sold Out*

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## Tapas Suzien at L'Orée du Bois

Wednesday, 2 March 2005, 7:00 – 9:00 p.m.

L'Orée du Bois, 15 ch. Kingsmere, Chelsea, QC

Please join Guild Director Marc Rollin, L'Orée du Bois Sous-chef Jean-Claude Chartrand, and First Cook Yorick Blain, on this gastronomic adventure fit for a Spanish King. Let them dazzle your senses with an array of fusion tapas-style dishes carefully paired with a selection of rare and intriguing wines. Enjoy the ambiance of L'Orée du Bois' rustic tasting room, the informative presentation of every dish served, coupled with discussions on the food and wine matching principles used, and the convivial nature of the three hosts, dubbed 'Les Trois Suziens'.

The three 'Suziens' are all graduates of the Sommelier Conseil program offered by the Université du Vin (Suze-la-Rousse, France) and, ever since their return to Canada, they have dreamed of hosting such a tasting. The goal of this event is to rediscover the endless food and wine matching possibilities of simple cuisine, as well as to promote conviviality and friendly discussion around the table. Don't miss this opportunity, space is limited to 18. Bring a healthy appetite!

**Trade Members and Sponsored Guest: \$70 + \$4.90 (GST) = \$74.90**

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## Tastes of Greece: Food and Wines!

Saturday, 12 March 2005, 6:30 p.m. reception, 7:00 p.m. wine tasting, and 7:30 p.m. dinner  
 Restaurant International, Algonquin College, Woodroffe Campus (Free parking available in front of the restaurant)

Mr. Christos Athanassopoulos, Counsellor, Economic and Commercial Affairs for the Consulate General of Greece located in Toronto, has graciously invited members for a special tasting of Greek wines accompanied with a four-course Greek dinner. Final selection of menu and wines

have not been completed but reservations are now being accepted.

A vegetarian option is available for this evening. Maximum seating capacity is 48.

**Members and Sponsored Guests: \$70 + \$4.90 (GST) = \$74.90**

**Designated Driver: \$50 + \$3.50 (GST) = \$53.50**

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## Japanese and Korean Dinner

Sunday, 13 March 2005, 5:30 p.m. for reception, 6 p.m. for dinner  
 315 Somerset Street (one block west of the Chelsea Club)

Join Guild Directors Hilary Purvis and Marian Aylward for a casual and cozy sushi dinner. Fresh Japanese and Korean cuisine will be paired with both traditional and non-traditional wines. This will be a fun opportunity to stretch the food experience by having the freshness of sushi and the

spiciness of Korean food served with some interesting wines to challenge the palate. (For those who have never experienced this cuisine before, although the sushi is raw, the Korean food is cooked and quite spicy. Both are very delicious!)

**Members and Sponsored Guests: \$60 + \$4.20 (GST) = \$64.20**

**Designated Driver: \$40 + \$2.80 (GST) = \$42.80**

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## Syrah Around the World

Tuesday, 22 March 2005, 7:00 – 9:00 p.m.  
 Chelsea Club, 236 Metcalfe (at Somerset)

Join Guild member Mike Cowen as we take a global survey of the fastest growing grape variety in terms of new plantings. We will explore this varietal in depth to determine for ourselves why Jancis Robinson calls Syrah “the noblest

of black grape varieties”. We will visit at least six countries and a dozen different appellations including a pair of classic heavyweights from the Northern Rhone, the spiritual home of Syrah.

**Members and Sponsored Guests: \$45 + \$3.15 (GST) = \$48.15**

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## Guild Business

### Membership Cards: New Policy

In a quick survey, we discovered that some members use their membership card to obtain discounts at a few local merchants and a few trade members use it as a credential when attending other events, but many members have no need for the card because membership cards are not required when attending Guild events. So, if you need a membership card, just let us know and we will gladly provide one,

otherwise we will no longer send one out unless it is specifically requested. Send a request to [membership@sommerlierguild.com](mailto:membership@sommerlierguild.com) and a card will be mailed to you. Or, in the next month, membership cards will be available at Guild events, simply ask the organizer for one.

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## Items of Special Interest to Guild Members

### Wine Expert Makes Beer

Perry Mason, long time Guild member and former Sommelier instructor at Algonquin College, has turned his talents to making beer. Perry, president of the Scotch Irish Brewing Company, is pleased to announce that his Sgt. Major's IPA is now available at local LCBOs.

Inspired by the first India Pale Ales brewed in England in the early 19<sup>th</sup> century, this ale is dark gold in colour and has

a rich, complex flavour that is accented with a profound hop bitterness. The carton and label portrays a military Sgt. Major circa 1800, over a map of India. This design, along with the scarlet colour of the packaging, will stand out on shelves and convey the premium, handcrafted qualities of the beer.

The premium/micro beer category is growing at a rate of 23.0% at the LCBO (year-to-date, period 8). This product should appeal to those enthusiasts looking for a unique, premium product. As of Friday, December 30, 2004, three local LCBO stores are carrying this product: 1860 Bank, Hunt Club and Merivale and World Exchange Plaza.

LCBO #610733  
6 x 341 ml-bottle  
5.5% alc./vol.  
Retail \$12.95 (includes \$0.60 deposit)

## FREE Wine Newsletters

### Nat Decants

Guild member Natalie MacLean, recently named the World's Best Drink Writer, offers a free newsletter with wine picks, tips, articles, and humour. The newsletter was named one of the three best wine and food newsletters in North America at the James Beard Foundation Journalism awards. There are no ads and all e-mail addresses are kept confidential. To sign up, visit [www.nataliemaclean.com](http://www.nataliemaclean.com)

### Worlds of Wine

Worlds of wine-newsletter is a free monthly e-newsletter hosted by our very own Guild member Rod Phillips, wine columnist for the Ottawa Citizen. His newsletter contains articles and reviews. You can subscribe to it through his web site at [www.worldsofwine.com](http://www.worldsofwine.com).

### Winecurrent.com

Receive analytical and straightforward wine reviews for Ontario wine-lovers. Receive a newsletter prior to every Vintages Release alerting you to the best wines without folksy chatter or clutter. Rod Phillips and Guild Governor Vic Harradine review wines new to the LCBO, Vintages, Ontario wineries, Ontario restaurants, and by consignment. Subscribe at [www.winecurrent.com](http://www.winecurrent.com).

## Special Offers to Guild Members

For special offers to Guild members, please visit [www.sommelierguild.com](http://www.sommelierguild.com) and click on the Special Offers link.

# Passing Scene

## January VPR

Thursday, 6 January 2004  
*Reported by Dawn Harvie*

There were at least two favourites in each of three of the four flights at this VPR, presented by Joe Hatz. The first flight presented two whites very typical of their varietal. The Sauvignon Blanc had lemon and grassy notes on both the nose and palate and a nice balance between the two. The Riesling had some oily and lemony notes on the nose. On the palate, the same oily and lemony flavours came through with some sweetness and enough acid, a well-balanced wine. Both had a large number of fans.

Of the second flight, again two wines were hits with the crowd. The first was the Hawkes Bay Pinot Noir. And what was not to like about this Pinot! It had some light earthy notes, good cherry fruit, and a nice smokiness. On the palate, these aromas came through. A lovely light-bodied Pinot. The second favourite of the flight was the Marques de Vargas. Initially this wine was closed, but opened up to some nice jammy fruit and spice. On the palate, I found it slightly dusty, but dark fruit and spice came through and it had good body and weight.

Of the five reds in Flight 3, only the Pinotage really stood out as a crowd favourite. Having said that, most of the others were also well liked! This Pinotage demonstrated the

potential of the grape—it had nice vanilla oak and deep dark fruit on the nose and the dark fruit was quite intense on the palate with the additional flavours of new vanilla oak. This is an example of Pinotage that we are not that familiar with and I certainly hope we see more of it. The Rosemount Estate Merlot had too much oak for the Merlot flavours of the fruit to really come through. The Chilean Cabernet Sauvignon was a bit closed until the spice and sweet fruit flavours showed up and then followed through on the palate. A reasonable wine at \$15.95.

Of the last flight, the Escudo Rojo and the Talomas were the favourites. The Escudo Rojo was complex—leather, spice, dark fruit, and smoke on the nose and all of the same on the palate. The Talomas had a very fragrant almost perfumey nose and nice rich red fruit and huge alcohol. The Mas des Bressades has been something of a house wine for me for several years now, but I have to say that I was rather disappointed in it. The Alkoomi had some dark fruit on the nose and again dark fruit and some spice on the palate.

Another wonderful VPR where there is always something to talk about!

**Flight 1**

Forrest Estates, Sauvignon Blanc, 2003, Marlborough, New Zealand	966820	\$19.95
Weingut Mades, Riesling Spatlese, 1998, Germany	597484	\$22.95

**Flight 2**

Vidal Wines, Hawkes Bay Pinot Noir 2002, New Zealand	595546	\$34.95
Bodegas Beronia, Gran Reserva 1995, Rioja, Spain	940965	\$32.95
Marques de Vargas Reserva, 2000, Spain	968164	\$33.95
Bodegas Carrau, Tannat de Reserva, 2002, Uruguay	940387	\$11.95

**Flight 3**

Rosemount Estates, Orange Vineyard Merlot, 2000, Australia	583179	\$29.95
Caves de Rasteau, Tradition Rasteau, 2003, France	998716	\$15.95
Casa Lapostolle, Cabernet Sauvignon Reserva, 2002, Chile	398800	\$15.95
Rooiberg Winery, Reserve Pinotage, 2001, South Africa	642645	\$24.95
Montefalco Rosso, 2001, Arnaldo-Caprai, Italy	721217	\$28.95

**Flight 4**

Mas des Bressades, Cuvee Excellence, 2002, France	708750	\$18.95
Alkoomi, Frankland River Cabernet Sauvignon, 2001, Australia	904227	\$18.95
Baron Phillippe de Rothschild Escudo Rojo, 2002, Chile	590331	\$18.95
Mondavi/Rosemount, Talmos Cabernet Sauvignon/Merlot, 2001, USA	740100	\$24.95

**Event What's Red and Hot in Australia I**

Thursday 13 January 2005

Reported by Mike Cowen

Over the past five years, the Guild has conducted an annual survey of Australian red wines, often sampling the big and internationally well known brands. This year's tasting took a different tack and focused on the offerings of small wineries with limited productions. Many were family run, several were founded in the mid-1800s making them among the oldest wineries in Australia. Yields were routinely less than 3 tons per acre, frequently dipping below 1 ton per acre. Many of the grapes sampled over the evening were dry farmed without the benefit of irrigation, which in Australia has become something of a rarity. Five wineries groomed vines that were over a hundred years old.

We started the evening off with a crisp, lemony Riesling from Wolf Blass to cleanse the palate and get us set-up for the heavy-weights. The first flight featured Cabernets and blends from four different appellations. All were tasty with

no clear favourites among the crowd. Of the next two flights, it was the Haan Merlot that elicited some of the most enthusiastic comments of the evening. I thought it was by far the best Australian Merlot that I had tasted—rich, fine tannins, massive fruit, nice acid all in a tight bundle. However, it was the last flight that earned sustained applause: a group of five old vines Shirazes each of which was vinified from grapes of over 100 years old. Rather than massive, over-the-top jammy fruit, these wines were uniquely delicate, refined yet thoroughly delicious with layers and layers of complexity and a lingering finish. We finished off the evening with a stellar sticky—the Rosewood Vineyards Grand Muscat. While you may quibble with Robert Parker scoring it an almost perfect 99, I think we all agreed that it was the perfect end to an evening of great wine.

**Flight 1**

Wolf Blass Gold Label Riesling, 2003, Eden and Clare Valley, 11.5% alc.	\$19.95
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**Flight 2**

Pepper Tree Cabernet Sauvignon, 1998, Coonawarra, 13.5% alc.	\$59
Mount Langi Ghiran Cabernet Sauvignon Merlot, 1999, Langi, 14.5% alc.	\$35
Turkey Flat Cabernet Sauvignon, 2001, Barossa Valley, 13.8% alc.	\$49
Bleasdale Vineyards Frank Potts Blend, 2001, Langhorne Creek, 14.5% alc.	\$35

**Flight 3**

Haan Shiraz, 2000, Prestige Barossa Valley, 14.5% alc.	\$54
Barossa Valley Estate Shiraz Ebenezer, 2000, Barossa 14% alc.	\$39
Hare's Chase Shiraz, 2001, Barossa, 14% alc.	\$69

**Flight 4**

Haan Merlot, 2001, Prestige Barossa Valley, 14.5% alc.	\$64
Annie's Lane Shiraz Coppertail, 1999, Clare Valley, 14% alc.	\$44

**Flight 5**

Richard Hamilton Centurion Shiraz, 2000, 100 Year Old Vines, McLaren Vale, 13.5% alc.	\$44
Lengs & Cooter Shiraz Reserve, 2000, McLaren Vale, 13.5% alc.	\$59
Barossa Old Vine Wine Company Shiraz, 2001, Barossa Valley, 14.5% alc.	\$109
St Hallett Old Block Shiraz, 1999, Barossa, 14% alc.	\$49
Glaetzer Shiraz Bishop, 1999, Barossa Valley, 14% alc.	\$45
<b>Sweet</b>	
Rosewood Vineyards Grand Muscat, Rutherglen, Chambers, 375ml, 19% alc.	\$64

**10-20-30**

Wednesday, 19 January 2004

*Reported by Dawn Harvie*

The point of this tasting was to taste wines at different price points against one another. And it turned out to be quite interesting. It proved to some, confirmed for others, that the most expensive wine is not always the best.

The first flight of whites included one wine at each price point—\$10, \$20, and \$30. The favourite of the three was the Chateau Ste. Michelle Chardonnay at the mid-point of \$20. It had nice caramel, some citrus, and melon. Many thought it had better balance and more complexity than the Cloudy Bay Chardonnay. The Cloudy Bay seemed to divide the room in two—some thought it was a lovely round wine with big mouth feel while others thought that it was unbalanced because of the toasted oak. And when it comes to Chardonnay, isn't it always the oak that stirs up the most controversy! The Riesling had honey and floral notes on the nose, but it was found to have too much sugar and not enough acid—not well balanced.

The second flight featured two wines at the \$10 price point and one wine at \$30. The favourite of the three was the Marchese di Montecristo. It had some earthy, tobacco, and white pepper notes. On the palate, there was some earthy notes, black fruit, tobacco, and tannins. The Periquita had some earthy mushroom and Gammay-like fruity notes. It was similar on the palate. Note a bad wine for \$9. The Cornas was disappointing. It was maderized/cooked.

The third flight featured a wine at \$15, a wine at \$20, and two wines at \$30. The favourite was the cheapest wine, the Jodar, at \$15. It had cherry and blackberry fruit and some tobacco on the nose. On the palate, the fruit and tobacco came through along with good complexity. The Columbia Crest Merlot was a pleasant drinking wine with red fruit and some earthy notes on the nose and palate and a nice jammy finish. The Stoney Ridge Cabernet Franc had some earthy, chocolate notes on the nose which followed through on the palate along with some tannins. And the Cockfighter's Ghost had a lot of medicinal eucalyptus on the nose and palate. It did not show very well at this tasting.

The third flight featured two wines at around \$10 and one wine nearing the \$30 mark. The Croatian sweet wine had an oxidized nose and something someone described as residue from crushed olives. The Moscatel from Portugal had a sweet floral nose, almost like candy, and had some raisins on the palate, but was overly sweet for my taste. The Port had raisins and pepper with lots of the same in the mouth along with a healthy dose of alcohol. It was the favourite of this flight.

This tasting was an interesting test and one that bears repeating in the same and other formats. Many thanks to Guild Director Hilary Purvis on a terrific first solo event!

**Flight 1: Whites**

Chardonnay, 2002, Cloudy Bay, New Zealand	V* 359513	\$33.95
Chardonnay, Chateau Ste. Michelle, Washington	V 232439	\$19.95
Riesling, Schmitt Niersteiner Kabinett, Rheinhessen, Germany	GL 145425	\$7.95

**Flight 2: Old World Reds**

Fonseca Periquita, Portugal	GL 25262	\$9.05
Cornas, 2000, Cave de Tain l'Hermitage, Rhone	V 972117	\$35.95
Marchese di Montecristo Nerello del Bastardo, Italy	GL 588913	\$13.50

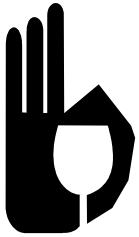
**Flight 3: New World Reds**

Merlot, Columbia Crest, Washington	V 263418	\$19.95
Cabernet Franc Reserve, 2002, Stoney Ridge	V 995480	\$29.95
Jodar, Cabernet Sauvignon, 1999, California	V 652958	\$14.95
Cockfighter's Ghost, Cabernet Sauvignon, 2001, South Australia	V 720524	\$27.95

**Flight 4: Fortified**

Dioklecijan Prosek, Croatia	V 205229	\$12.95
Moscatel de Setúbal, Portugal	V 996181	\$11.95
*LBV Port, 1999, Fonseca & Van Zeller, Portugal	V 608430	\$25.95

\* V indicates an LCBO Vintages product and GL indicates a General List product.



# National Capital Sommelier Guild

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## Notes on Registration

### Please note that:

- You will not normally receive confirmation of your reservation.
- You will be contacted only if we cannot accommodate you.
- Your cancelled credit card statement will serve as your receipt.

### Cancellation Policy

- Cancellations must be made by informing the Registrar at least **5 days** before the event. If you do so within this time frame you will not be charged for the event.
- If you cancel **less than 5 days** before the event, you will be charged for the event and you will be responsible for finding an alternate to fill your seat and for advising the registrar of your alternate's name at least 12 hours prior to the event.

**To Register:** Send your reservation to [events@sommelierguild.com](mailto:events@sommelierguild.com). If you have already submitted a VISA or MasterCard Pre-authorization, you do not have to do anything else. Your credit card will be debited **after** the event.

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### Visa or MasterCard Pre-authorization

Members who wish to make charges against their Visa or MasterCard must complete this pre-authorization. Please fill out the form below so that it is identical in all respects to that of the billing address used by your financial institution. Mail it to the Guild's address at 99 Fifth Avenue – Suite 130, Ottawa, Ontario K1S 5P5. Visa or MasterCard information will not be accepted by phone or by e-mail. This authorization will remain in effect until the expiry date or rescinded by you.

I authorize the National Capital Sommelier Guild to charge my event registrations and membership to my Visa or MasterCard Number provided below.

Name: \_\_\_\_\_

Address: \_\_\_\_\_  
Apt. No.          Street No.          Street

City & Province: \_\_\_\_\_

Postal Code: \_\_\_\_\_

Visa Account Number: \_\_\_\_\_ Expiry Date: Mo. \_\_\_\_\_ Yr. \_\_\_\_\_

MasterCard Number: \_\_\_\_\_ Expiry Date: Mo. \_\_\_\_\_ Yr. \_\_\_\_\_

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_