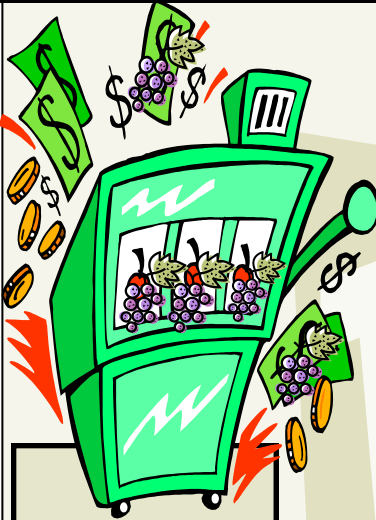




W I N E G R A P E I N S P E C T I O N P R O G R A M , I N C .

**O r i e n t a t i o n 2 0 1 1 . . .
T H E F A B U L O U S W I N N I N G B U N C H**



Training/Orientation started in the Southern Region this year with the first class in Fresno on July 27. The Northern Region followed with training on August 3rd. 100 employees were introduced to the Inspection procedure, Personnel Policies & Discipline, Safety, Compliance, and Injury and Illness Prevention Program.

This year our "Theme" was "The Fabulous Winning Bunch". During the various presentations the employees, through their participation had opportunity to earn "money". In the end, they traded their "money" for safety prizes. Congratulations to ALL THE FABULOUS WINNING BUNCH!!

A special "THANK YOU" to all the Manager's and Supervisor's for a job well done on the presentations: Debbie Martin, Carol Davis, Ida Alvarado, Kent Dolphay, Leticia Lopez, Fred Barker, Lorraine Stanfill, Terry Hanson-Cain, Karina Bolanos, Everardo Arroyo, Tina Cobb, Olga Melgoza, and Ashley Sodini. Also, a "BIG THANK YOU" to the office staff for processing the paperwork!! Joy Marshall, Doris Geisenheimer, and Petra Rodriguez. **YOU ARE ALL A WINNING BUNCH!!!!**

Special points of interest:

- Orientation/ Training Class
- Inspection Update
- Recipe of the Month
- Happy Birthday
- Safety Savvy
- Grape Facts



Southern Inspectors learn Safety



Reading the Refract in Modesto

WIP would like to recognize Melissa Bowman for her outstanding attention to Safety, while attending the Northern Region Orientation class.

WAY TO GO MELISSA!!!

**I n s p e c t i o n
U p d a t e**

The 2011 Winegrape harvest is finally underway! The first Department to open for inspection was in the Southern Region on August 15th, closely followed by 2 Departments in the Northern Region on August 18th. Several locations are taking inspection now, with the expectation that

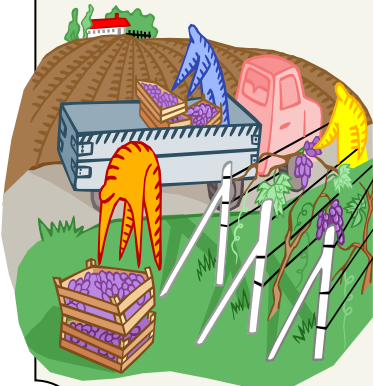
all remaining Departments will be open by or shortly after the Labor Day weekend.

The Departments are increasing load counts daily. Looks like we could be in full production mode by Mid-September.



We have experienced a smooth start to the season, due to our outstanding staff!

Keep up the good work!



SAFETY SAVVY

SAFE—STAYING ACCIDENT FREE EVERYWHERE

NEVER GAMBLE WITH SAFETY

You are your employer's most valuable asset. The way you drive affects you and your company. Make a positive statement by following these work-related safety tips. Use a seat belt, driver and passengers. Be well rested before driving. Avoid taking medications that make you drowsy. Set a goal for the number of miles that you can drive safely. Don't drink and drive, driving requires your full attention. Avoid distractions like talking and texting on your cell phone. Always be alert, know your surroundings. If you get drowsy pull over stretch out, get refreshed. Keep your cool in traffic, be patient and courteous to other drivers. Reduce your stress by planning your route ahead of time. Allow yourself plenty of travel time. Remember, safety starts with you.



HAPPY BIRTHDAY TO YOU!

JULINE CHAVEZ	JULY 3
BRAD CARPENTER	JULY 3
YOLANDA LEMOS	JULY 17
RICARDO BARRON	JULY 26
DAVID SERRANO	JULY 27
JOSEPH BAUER	JULY 31
TINA COBB	AUG 2
HILDA QUINONEZ	AUG 4
MANUEL CASTRO	AUG 4
AURORA ARREDONDO	AUG 5
BONNIE EUBANKS	AUG 16
YADIRA CONTRERAS	AUG 18
GRISELDA TAMAYO	AUG 22
TIM HULL	AUG 22
SOLEDAD LOPEZ	SEP 4
FABIAN REY	SEP 5
CHRISTINA OLIVER	SEP 14
KAREN LAYMON	SEP 15
EDITH MINER	SEP 16
JOANA BOLANOS	SEP 18

OLGA MELGOZA SEP 24



RECIPE OF THE MONTH BY:

BONNIE EUBANKS

1—2—3—BRUSCHETTA

- 1 Can Pillsbury Pizza dough
- Sundried Tomatoes—chopped
- 1 Jar Pesto sauce

Smash down the pizza dough in 8 X 8 Pyrex dish. Make indentions in the dough with a spoon. Cover with the Pesto sauce. Sprinkle the Sundried Tomatoes on top. Bake in 350 degree oven for 15-20 minutes or until golden brown. Cut into 1" X 1" squares. Makes a quick and easy appetizer.



GRAPEFACTS

- One acre of grapes produces an average of about 15,000 glasses of wine.
- California produces approximately 77% of the U.S. winegrape crop.