

The



Press

February, 2006

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Volume 36, Issue 2

News items and editorial comments in this publication do not necessarily reflect the views and opinions of the Boeing Company

What's Happening?

BEWBC February Membership Meeting
Thursday February 16th at 6:00 pm
RAM Brewery in Kent
(see announcement on page 4)

Table of Contents

2	President's Corner	Mark Emiley
3	from the Board	Mark Emiley
4	Beer Program	Doug Buffett
5	Last Month's Tasting Notes	Joe Sikora
		Paul Guilford
6	News Worthy	
8	Announcements	Dave Buhr
		Kevin Neil
9	Calendar Of Events	
10	Executive Board	

The Press is now available online at: <http://www.geocities.com/NapaValley/3528/press/pcurr.pdf>

President's Corner...

Let me begin my first submission for the President's Corner by thanking the membership for the opportunity to continue the previous board's work. The year was marked with another successful harvest, many interesting meetings, and some great social events. 2006 promises to be a year of development for the club with some changes ahead. We will be exploring equipment acquisitions, procedural implementations, and development of a winemaking education program. As we move through these changes, your thoughts and insights will help the executive board make the best decisions so please speak your mind and help us make the best choices.

Your 2006 BEWBC elected officials are as follows:
President – Mark Emiley

Vice President of Wine – Paul Guilford
Vice President of Beer – Doug Buffett
Secretary – Dean Sprayberry
Treasurer – Art Schneider

In addition to the elected officials, the following members have graciously volunteered to provide needed support in the following areas:

Press Editor: David Hauck
Assistant Press Editor and Club Photographer: Doug Buffett
Retiree's Focal: Doug Devol
Club Store: Jack Randles, John Seeley
Club Equipment Manager: David Manley
Membership Officer: Al Cutshall
Club Webmaster: Al Cutshall
Club Librarian: David Buhr
Meeting Administration: John Falkowski
Wine Education: Dave Albano
Beer Education: Jim Papson
PR/Communications: Anne Brown, Anne Gose

While we have many devoted people working to keep the club cruising along, we have some important vacant positions which need your support. These are positions where a little effort will go a long way in helping club operations. While free time comes hard for all of us, if you have not served on the board and would like to volunteer your thoughts and effort, please consider volunteering for any of the following positions:

Equipment Manager (oversight of equipment, insuring availability, and identifying needed repairs/replacement)
Equipment Assistant (help the equipment manager as needed)
Wine Activities Focal (help the Wine VP plan monthly meeting topics and occasional social events)
Beer Activities Focal (help the Beer VP plan monthly meeting topics and occasional social events)
Grape Procurement Focal (Guide the vineyard focals through the grape procurement process)

The board, as it is currently, has stepped up to certain responsibilities, but we need the club to step up to fill the rest. For example, it isn't strictly the Wine VP's job to plan meetings (wine activities), plan the education (wine education), or manage the equipment (equipment manager). That isn't what they signed on for and forcing them to take the burden is unfair. They've already made a commitment to helping the club. It will be the goal of the board to try to fill those positions, but we can not force anyone into a position. If you have a concern with the way the club is going or think there is something we can do better, please think about what we all can do to address the shortfall and show your willingness to contribute to solving the problem. If you know that there is a problem, you are probably in a great position to help fix it. This all begins with letting anyone on the board know that you are willing to help.

I think Susan described it best in her last submission for the President's Corner when she discussed how a little help from the entire membership will make the club go a lot further. Please consider what you have to offer in knowledge, time, and resources.

As the new board establishes its goals and priorities for the upcoming year, we will work to keep you informed of our directions. The Press is the core forum for getting information distributed and is open for inputs from all members. We need your ideas and concerns to help us make the decisions that will best benefit the club. The contact information for the board members is posted in the Press, so if you have an idea, let us know!

Thanks to Joe for putting together a great sampling of Syrahs in January's meeting. He did a wonderful job of integrating research with a discussion of winemaking practices and decisions. Doug Buffett has arranged February's meeting to be held at the new Ram Brewery in Kent. We will get a tour of their 3 bbl brewing system and have an opportunity to sample their beer (as well as receive a discount on food). We will start the meeting a little early (at 6:00) to allow time for eating. Take a second to visit their website and sign up as a MVP to get special deals (like a free burger) <http://www.theram.com/mvp.php>. Thanks to Doug for arranging this meeting.

I look forward to the opportunity to learn from you and share beer and wine making knowledge. As we progress through this year, I encourage anyone to contact me with ideas and concerns for ways to improve the club.

Mark Emiley

From the Executive Board:

The board is putting out what will be a sustained call to the membership to fill empty positions needed to support the club. **Until these positions are filled, the board will not be able to function up to its true potential for supporting the membership.** We need your help to provide services to the membership and this begins with the club members volunteering their time. As we would all like to see the club prosper, please consider volunteering for these positions (contact any board member to express your interest):

Equipment Manager (oversight of equipment, insuring availability, and identifying needed repairs/replacement)

Equipment Assistant (help the equipment manager as needed)

Wine Activities Focal (help the Wine VP plan monthly meeting topics and occasional social events)

Beer Activities Focal (help the Beer VP plan monthly meeting topics and occasional social events)

Grape Procurement Focal (Guide the vineyard focals through the grape procurement process)

For this year, one of the primary goals is the instigation/renewal of a winemaking education program. We can do a lot to provide broad education to our membership by using the valuable information locked in our experienced members. Education covers everything from the basic winemaking processes to orientation with our equipment to advanced winemaking topics. If you would like to lead or guide a discussion at a meeting or volunteer your time to help teach a “newbie” to the process, please let your board members know.

As we explore acquisition of a high-end crusher/destemmer or destemmer/crusher, the board would like to put out a call for interested members to join a CD/DC research team. This team would conduct the basic research for the acquisition of the equipment and present the board with recommendations. There is a lot of interest in some of our advanced winemakers in acquiring a machine that will help improve all of our wines. We now need the knowledgeable experts to actively help determine the most important requirements and help us view the design space. It is easy to find faults with current equipment, but takes commitment and effort to recommend better solutions. If you have good perspectives on this issue, please contact Paul Guilford or Mark Emiley and volunteer for this effort.

In an attempt to streamline some of the equipment check-out practices, we’d like to explore options on the internet. If anyone has any experience in designing limited access websites (in particular with database functions) and would like to help us develop a check-out solution within the limitations of the club, please let a board member know. Additionally, if you have something that you feel belongs on the website, compile the necessary information/files and let our Webmaster (Al Cutshall) know.

For those of you who have participated in the raffles at our meeting, it doesn’t take long to realize that covering the expenses of the prizes frequently does not happen. While we will do our best to keep the raffle going, we’d like to put out a solicitation for club members to bring in wines/beers, equipment, or other wine or beer paraphernalia to donate to the raffle. Even just one or two extra nice prizes will go a long way to making the raffle a worthwhile (and financially solvent) event at the meetings.

February Membership Meeting:



Join us food and libation, and a bit of education

Just south from the Kent Rec Center (you know, that place we cannot have beer and wine evaluations anymore, after 35 years of doing so...)

Thursday, 16 February

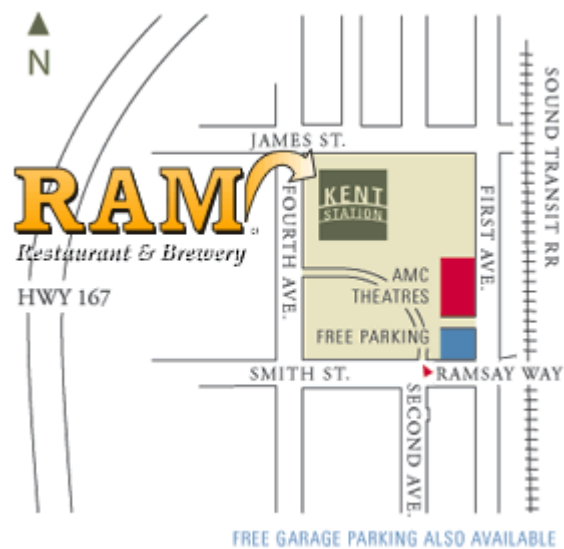
6 p.m.

We will see their specialty 3 bbl brewing system

Half off of pints and appetizers

Check out: <http://theram.com/wa-kent.php>

RSVP to me to plan on tables: makebrew@comcast.net



512 Ramsay Way in Kent 253-520-3881

Doug Buffett

VP Beer

January's Tasting notes

JANUARY BEWBC MEETING – “SYRAHS OF THE WORLD”

The January membership meeting featured Syrahs from France (Rhône region), Australia and Washington State, as well as a highly interactive discussion on Syrah winemaking. The wines sampled included examples of a Northern Rhône 100% Syrah (Crozes-Hermitage), Northern Rhône Syrah co-fermented w/Viognier (Cote Rotie), Southern Rhône blend w/Grenache & other “Rhône varieties” (Châteauneuf du Pape), Aussie Shiraz, Syrah blended with Cabernet Sauvignon (also from Australia), Walla Walla Syrah (K Vintners Cougar Hill Vineyard) and Washington Syrahs featuring some cooler area fruit and blending (from Nota Bene – thanks Tim!!). We also sampled and discussed some members' home Syrahs. The winemaking discussion was excellent! The discussion was structured to cover 5 different Syrah winemaking subject-areas and notes were taken to record the comments made in each discussion – see below.

NOTES FROM SYRAH WINEMAKING DISCUSSION:

GROWING / HARVEST CONSIDERATIONS – e.g. what do you like to see @ harvest?

- Mature flavors @ greater ripeness vs. other varieties; higher Brix (>25+), lower acid
- Grapes slightly shriveled (“shrinkle”)
- Brown tips on leaves
- Cool conditions = more pepper (side comment: in WA state, Syrahs have less pepper/spice)
- Irrigation decisions – timing of irrigation (how long before harvest irrigation is stopped) influences “raising”, raising occurs sooner if stop irrigation early
- Early raising not good – grapes may not be balanced, may not be correctly developed
- Soil, wind – also affect harvest readiness

FERMENTATION – e.g. what yeasts, fermentation protocol

- More hydrogen sulfide (H₂S) prone vs. other varieties? therefore, more DAP/nutrients needed?
- Press at dry – tannin extraction not as much of a concern
- Co-ferment w/Viognier – add less than 8% crushed Viognier @ crush, gives dried apricot aromas/flavors, can extract more color (due to enzymes in Viognier), can make wine more astringent, ok if not overdone, little goes along way, “brightens” flavors (some like it, some don't)
- Yeasts – what yeasts do you use for Syrah?
 - BM45 = more aromatics
 - BDX = more structure, more earthiness, H₂S prone? more “dark” non-fruit notes (e.g. chocolate)
 - Syrah = H₂S prone during fermentation? But enhances Syrah varietal characteristics
 - also: Premier Cuvee, Pasteur Red, Epernay, D254

BLENDING

- Cab Sauv in blend compliments/subdues Syrah character, less “over the top Syrah”/jammy
- Small amount of Cab <5% – adds backbone/structure/brightness
- Grenache or Cab in blend – adds finish (Grenache needs more aging time)
- Syrah can be vegetal / gamy – blending w/other varieties helps
- Syrah can be 1-dimensional, can add complexity w/Cab, Merlot
- Cab in blend helps to age, give backbone
- Syrahs in WA, CA more 1-D than French Rhône Syrahs
- Oak treatment/yeast – can add complexity as well
- Chuck Jackson wants to see a Syrah/Cab Franc blend (go for it Chuck!)

AGING – e.g. use of oak, aging time

- Prefer less new oak (it can overpower)
- If heavier/fruiter/thicker style Syrah – more oak ok
- Balance of some French oak w/ some American oak – both add nuances
- American – bolder oak flavoring; French – more finesse, mid/back palate enhancement
- American – drinks earlier, adds to fruit early, but as ages oak & fruit separate, while wines in French oak integrate (fruit & oak) as ages
- Saury/Vicard – aged oak, therefore less “woody”, press right into barrel, oak comes on heavy, but merges/integrates over time
- Barrel companies are doing a better job w/American oak
- American oak – more tannin? More vanillin (also more undesirable herbal notes to some)

- French oak – more aromatics
- Wines more likely to get H₂S in carboy (absence of micro-oxygenation); OR, if in carboy, rack w/aeration every 2 to 3 months – keeps it cleaner

VINEYARD SOURCES – any comments on our club sources?

Note: these are comments captured during the discussion from club members who have worked with these particular Syrah sources (i.e. beware that the following assessments may reflect factors other than the vineyard/fruit characteristics)

- **Chandler Reach** – fermentation difficulties, fruit-focused, fun owner
 - **Ciel du Cheval** – one time opportunity (?), soft/plush, chocolate
 - **Cougar Hill** – plush, fruit-sweetness (Grenache-like), some blackberry, some chocolate, dark, light, 2003 Brix too high
 - **Crawford** – finesse, interesting characteristics, 2003 problems – bunch rot, aroma (gamey? maybe too ripe), distinct Syrah varietal flavor/aroma, pepper, bunch rot in 2004, no rot in 2005
 - **Gilbert**
 - **Kestral** – cooler climate, average flavors
 - **Kiona** – good numbers, vegetal characteristics
 - **Morrison** – chocolate/mocha/cocoa powder, very structured for Syrah, more Rhone/Cote Rotie, stone fruit nuances, tannins
 - **Pleasant**
 - **Portteus** – pepper, vegetal, grapefruit on finish
- Chuck says we should look at Minick fruit – well-balanced.

Thanks to everyone for such great participation in the Syrah winemaking discussion!

Joe Sikora & Paul Guilford

Joe.sikora@boeing.com

paul.a.guilford@boeing.com

Tip of the Month

Less Foam

Here is some general wisdom for anyone working around kegged beer. When pouring beer, you should almost always open the faucet completely, even if it is coming out with a lot of foam. Opening the faucet only part-way agitates the beer even more and causes more carbon dioxide to come out of solution.

News Worthy

7 December 05

ON DRAFT

Beer Is For Keeping (Sometimes)

by **Don Scheidt**

We are often reminded that beer is best consumed fresh. The national megabrewers make a big deal out of product freshness, and plenty of other beers are sold with "best-by" dates on the labels. It only takes a taste of a sour old bottle of ale or a stale, lifeless lager to reinforce the usually valid point that beer ain't for keeping. But at this time of year, when there are all these strong wintertime beers about, it's good to know that there are exceptions to the rule, from local sources and from farther away. I would be remiss not to recommend at least a few.

Belgian Trappist beers that can stand the test of time include the likes of Chimay Grand Cru, Orval, and Rochefort 10. Dolle Brouwers Stille Nacht, Scaldis Noel (Bush Noel in Belgium), Val-Dieu Biere de Noel, and Du Pont's 'Avec les bons vœux' are Belgian-style winter seasonals that will be worth putting away until the holidays roll around next year.

Those who can get past the funk and sourness that characterizes Cantillon or Drie Fonteinen **lambic-based beers** will have something to look forward to for years to come—these beers have impressive keeping and aging qualities. De Proef's Lozen Boer, imported by Seattle-based SBS-Imports, and Cuvee Mystique, also from De Proef, show good potential for keeping.

Locally, those who made it to the Big Time Alehouse (4133 University Way N.E., 206-545-4509, www.bigtimebrewery.com) in time had the good fortune to score a bottle of **Old Wooly**, which made its annual debut Dec. 1. (If you didn't, add the date to your tickler file for next year.) I have bottles of Old Wooly going back a few years, and the beer holds up pretty well, acquiring a bit of sherrylike quality as it ages. These examples just scratch the surface; check out good pubs, brewpubs, and specialist beer retailers and pick up a keeper beer or three.

dscheidt@seattleweekly.com

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Go to: <http://www.seattleweekly.com/food/ondraft/2005/> for more issues

Australian wine will get cheaper
By Panos Kakaviatos, decanter.com

Inexpensive low- to mid-range Australian wines are set to get cheaper, according to an Australian wine trade association.

Prices for non-premium Australian wines are likely to reach new lows, David Lowe, president of the New South Wales Wine Industry Association, told Australian newspaper The Daily Telegraph. Bottles of wine presently retailing at around AUS\$20 will fall by AUS\$5, while bottles costing AUS\$15 will be cut to just AUS\$10, he told the newspaper.

According to a recent market study from the association, the Australian grape glut is to blame. Combined with what the study calls 'a slightly under-performing export market,' Australia is producing 'more wine than can be sold or comfortably stored', it says 'The last year has given little comfort to grape growers, with another bumper crop and moderate sales growth sending stocks to record levels by June 2005,' NSW chief executive officer Stuart McGrath-Kerr said. 'Hopes for an easing of this pressure through robust export growth and perhaps reduced grape production failed to materialise, placing the industry in a worse position heading into the 2006 vintage than it was a year earlier,' he explained. Under the heading 'grape production,' the study notes the increase from 67,000ha of vines in 1993-94 to over 164,000ha at harvest in 2004.

Wine and Cheese incompatible, says research
Oliver Styles, decanter.com

To some, it will be like saying Fred Astaire and Ginger Rogers were out of step. But new research has revealed that cheese and wine do not make the perfect pair. According to the results of tests conducted at the University of California, Davis, cheese dulls the taste of red wine, making it difficult to discern different flavours.

Dr Hildegard Heymann, who led the research, found that after eating cheese, wine tasters could not tell the difference between expensive wine and cheap plonk.

Using eight different cheeses of varying strength from Stilton to Emmental, a team of eight tasters was asked to evaluate the flavour and aroma of Syrah, or Shiraz, Cabernet Sauvignon and Pinot Noir both with fresh palates and after cheese. In almost all cases, the cheese masked the flavours of the wine, blocking a range of flavours including berry, oak, sourness and astringency. Tasters struggled to tell wines apart.

The researchers also found that the stronger the cheese, the more it dulled the palate. Heymann suggested that the fat in the cheese coated the mouth, inhibiting taste. Another theory is that the protein in cheese binds with the compounds in wine, making it harder to taste them. The only wine aroma enhanced by cheese was that of butter, suggesting only a small molecular link between the two.

The experiment was not repeated with white or sweet wines.

Wine and cheese is a popular pairing although Heymann said she carried out the study to bring a more scientific approach to food and wine combinations.

Despite debunking the tradition, the news does not come as a shock to those in the business of wine and food matching. 'What amuses me is that people need scientists to tell them this,' said Decanter contributing editor and leading food and wine writer, Fiona Beckett. 'Anyone who actually enjoys their wine will know that cheese will ruin their favourite wine.'

Beckett, who runs her own website on food and wine matching, said that wine lovers should pick one or two cheeses to have with their wine and not plump for a wide selection.

'The trap that people fall into is to serve a lavish cheeseboard with mature cheeses and wine. It's an absolute killer – any wine would fall at that hurdle.'

Reported in the New Scientist today, the results of the test will be formally published in the American Journal of Enology and Viticulture in March.

Thanks to ,

Kevin Neal , John Gagliardo and Doug Buffett

Announcements

Club Library

Number 106 and 107 are the 2 books that were once reported missing. One was found, but someone reported that it was still missing at the wine meeting last Thursday. I don't know which one it is. The rumor was that it is a book from the UC Davis Winemaking class and it is worth \$90.

106	Principles and Practices of Winemaking	Roger Boulton, Vernon L. Singleton, Linda F. Bisson, Ralph E. Kunkee	1996		Missing, per Tim Narby 7/27/2005, found by Chuck Jackson 8/9/2005
107	Knowing and Making Wine	Emile Peynaud			Missing, per Tim Narby 7/27/2005
105	General Viticulture	A.J. Winkler	1962	1970	Chuck Jackson has this 8/9/2005

If you have these books, please return them back to the Library.

Thanks,
Dave Buhr
Club Librarian

Education Opportunity

WSU Bulletin: Small Winery Investment and Operating Costs
Author(s): Le Ann A. Fickle, Raymond J. Folwell, Trent Ball, and Carter Clary
EB1996

The objective of this study is to develop an accurate depiction of current investment costs of constructing, owning, and operating a winery in the state of Washington. Potential investors and lenders will find this study useful in evaluating the expected profitability, cash flows, and potential risk associated with investing in a winery.

Publisher: WSU Extension Bulletins
Published: December 2005. 48 pages.

Free Download: <http://cru.cahe.wsu.edu/CEPublications/eb1996/eb1996.pdf>

Kevin Neal

BEWBC Calendar

(Changes are UNDERLINED)

	Date	Activity	Event or Planned Meeting Program	Website	Contact
Jan	26	WINE Program	Syrahs of the World, Kent Memorial Hall in Kent 850 N. Central	Click for map	Joe, Mark, Paul
Feb	16	BEER Program	Rendezvous at the new Ram brewery in Kent	http://theram.com/wa-kent.php	Doug Buffett
	8 - 10	Wine Event	WAWGG Conference in Yakima	www.wawgg.org/	509-782-8234
	9 - 12,14	Wine Event	E.B. Foote Winery - Wine and Chocolate	www.ebfootewinery.com	206-242-3852
	Sat 11	Beer Event	Museum of Flight Hops & Props	www.museumofflight.org/hopsandprops	206-764-5720
	<u>25</u>	Beer Event	10th Elysian Winter Beer Fest	www.elysianbrewing.com	206-860-1920
Mar	16	WINE Program	March Madness?		
	4 - 6	Beer Event	St. Patrick's Cascadia Cup Competition	www.cascadebrewersguild.org	
	4	Wine Event	Phinney Assn. Wine Tasting	www.phinneycenter.org/events.shtml	206-783-2244
	24, 25	Beer Event	Hops on Equinox Spring Beer Beer Festival	www.washingtonbrewfest.com/spring/index.php	206-633-0422
	25	Beer Event	Homebrew Fair	www.homebrewfair.com	
Apr	20	BEER Program	Beginning Brewing Seminar?		
	1	Wine Event	Tim Narby's Nota Bene Release Party	www.notabenecellars.com	206-459-2785
	8	Wine Event	Taste Washington' @ Bell Harbor Conference Center and Pier 30 Event Center	www.tastewashington.org/	206-667-9463
	10 - 11	Beer Event	World Beer Cup 2006 - Wa State Conv. Center	http://www.beertown.org/events/wbc/	
	11 - 14	Beer Event	Craft Brewers Conference - Wa State Conv. Center	http://www.beertown.org/events/cbc/	
May	18	WINE Program			
	<u>6</u>	Beer Event	National Homebrew Day - Help brew at Larry's!	www.beertown.com/events/bigbrew/	
	4 - 7	Wine Event	Spring Barrel Tasting at E.B. Foote Winery	www.ebfootewinery.com	206-242-3852
June	15	BEER Program			
	11	Wine Event	Taste Washington - Spokane	www.tastewashington.org/	206-667-9463
	17, 18	Beer Event	Wa. Brewers Guild Father's Day Brewfest	www.washingtonbrewfest.com/summer/	206-633-0422
July			American Beer Month	www.americanbeermonth.com/	
		WINE Program	WineFest Preliminaries		
		Club Event	WineFest finals & potluck		
		Beer Event	Seattle International Beerfest	www.seattlebeerfest.com	
	28 - 30	Beer Event	Oregon Brewer's Fest Portland's Waterfront	www.oregonbrewfest.com/	
		Beer Event	Puyallup Fair Entry acceptance	www.thefair.com/InfoServices/EntryInfo/pdf/05_AG.pdf	
Aug			Washington Wine Month	www.washingtonwine.org/	
		Club Event	Summer Social in Kent		
		FYI	Evergreen State Fair acceptance	esfcompetition.homestead.com/home.html	425-879-6225
		FYI	Puyallup Fair Entry judging	www.thefair.com/InfoServices/EntryInfo/pdf/05_AG.pdf	
	10 - 13	Wine Event	Summer Celebration at E.B. Foote	www.ebfootewinery.com	206-242-3852
		Beer Event	Yakimania-Road trip & campout @ HopUnion		800-952-4873
Sept	1 - 31	Wine Event	No meeting-Just grape pickin', deliverin' & CRUSHIN'!!		You
	8 - 9	Beer Event	Great Canadian Beer Festival - Victoria	www.qcbf.com/	250-383-2332
	<u>22 - 24</u>	Beer Event	7th Annual Fremont Oktoberfest	www.fremontoktoberfest.com/	
	<u>28 - 30</u>	Beer Event	Great American Beer Fest in Denver	www.beertown.org/events/	
Okt	19	BEER Program			
		Wine Event	Sons of Italy - Our Lady of Mt. Virgin Parish hall		
		Beer Event	Cask Beer Fest at the Seattle Center	www.washingtonbrewfest.com/	206-633-0422
Nov	16	WINE Program			
		Beer Event	Teach A Friend To Homebrew Day	www.beertown.org/events/teach/	
		Beer Event	Phinney Assn. Beer Tasting	www.phinneycenter.org/events.shtml	206-783-2244
Dec		Club Event	Combined Annual Holiday Social	file-nw01-10\BEWBC\Social Events\Winter Social\Holiday_2005.pdf	Dave Albano
	11/30-3	Wine Event	11th annual E.B. Foote Winery -Open House	www.ebfootewinery.com	206-242-3852

BEWBC Executive Board 2006

Executive Board	Name	Work Phone	E-Mail	M/S	Alternate Phone
President	<u>Mark Emiley</u>	<u>206-544-2808</u>	Mark.Emiley (at) boeing.com	45-14	<u>253-941-0635</u>
VP – Wine	Paul Guilford	425-266-4724	paul.a.guilford (at) boeing.com	0Y-51	-
VP - Beer	<u>Doug Buffett</u>	<u>206-655-1659</u>	makebrew (at) comcast.net	49-35	<u>206-769-WINE</u>
Treasurer	<u>Art Schneider</u>	<u>206-766-2324</u>	arthur.p.schneider (at) boeing.com	21-48	
Secretary	<u>Dean Sprayberry</u>	<u>425-294-3237</u>	dean.sprayberry (at) boeing.com	<u>03-82</u>	<u>425-269-3979</u>
Activities Committee					
* Wine Activities	OPEN				-
* Beer Activities	OPEN				
Wine Education	Dave Albano	425-717-5870	david.j.albano (at) boeing.com	02-58	
Beer Education	Jim Papson	253-657-1041	james.m.papson (at) boeing.com	8M-97	360-802-0168
Meeting Administration	John Falkowski	<u>206-766-4246</u>	john.a.falkowski (at) boeing.com	<u>2L-87</u>	253-922-5084
Retirees	Doug De Vol	-	-	-	206-937-0717
Grape Procurement Committee					
Coordinator	Dave Albano	425-717-5871	david.j.albano (at) boeing.com	03-96	360-653-1584
Supplies and Equipment Committee					
Club Store	Jack Randles	-	-	-	206-463-9351
Club Store	John Seeley	-			206-244-5045
Library	David Buhr	<u>425-234-1797</u>	david.f.buhr (at) boeing.com		206-290-3580
* Equipment	OPEN				
* Equipment Assistant	OPEN				
Membership Committee					
Membership	Al Cutshall	206-655-2474	alden.d.cutshall (at) boeing.com	42-73	425-390-1254
Publications Committee					
PR/Communications	Anne Brown	206-544-3081	Anne.M.Brown (at) boeing.com	1F-66	
Editor – The Press	David Hauck	206-766-3839	david.p.hauck (at) boeing.com	2J-53	425-226-0151
Assistant Editor	Doug Buffett	206-655-1659	makebrew (at) comcast.net	49-35	206-769-WINE
Webmaster	Al Cutshall	206-655-2474	alden.d.cutshall (at) boeing.com	42-73	425-390-1254
Photography	Doug Buffett	206-655-1659	makebrew (at) comcast.net	49-35	206-769-WINE
F . Y . I .	Programs:	3rd Thursday of most months, 7:00 p.m. See Club Calendar for details. Kent Rec. Center 22649 83rd Ave.S. Call President for front door cipher combo.			
	Dues & Address Changes:	Full time employee/contractor \$25, Retirees \$16. Pro-rated quarterly. Payable to BEWBC by March 31. Send dues and address/mailstop changes to Al Cutshall, 42-73.			
	Newsletter:	Distributed the first week of each month. Ads and article submissions welcome. Send to David Hauck. Deadline is the 25 th of the prior month.			
	Store/Library:	Open 3 rd Thursdays of each month (Program nights only), 5:30 - 6:30 pm. 1 st Thursday of each month by appointment only. Contact store manager.			
	Equipment:	Items for checkout issued by store manager.			
	Club Website:	http://www.geocities.com/NapaValley/3528/			
	Everett Club (BEEWBC):	http://www.fortunecity.com/littleitaly/livorno/829/index.htm			
	Affiliations:	American Homebrewers Association (AHA) Washington Association of Wine Grape Growers (WAWGG) Western Washington Amateur Winemakers Association (WWAWA)			
	Recreation Advisor:	Ron Anderson, 425-342-8369, 0F-KA			