

The



Press

March, 2006

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Volume 36, Issue 3

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

March meeting Location:

March 16th, March Madness (see announcement pg. 4)

Grand Lodge of Free and Accepted Masons of Washington
Delta-White Center 172
13034 41st Ave S
Seattle

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

President's Corner...

March is upon us and we are all wrapping up winter brewing and continuing to monitor our young wines. While not tending to our fermentations, your board is hard at work tackling important issues for you. We are working on meeting locations, preparing for the upcoming grape procurement, exploring potential high quality equipment acquisitions, working on education curriculum, creating exposure for the club, and simply preparing for another busy year.

In the past month, I've developed a new-found appreciation for the breadth of this club and its members. We have a broad span of capabilities and enormous potential that we all should be aiming to achieve. We've got some incredible talent in our members and the opportunity to teach others, a host of equipment to enhance our production capabilities, a devoted and passionate board fighting to improve the club, an incredible network of contacts, and a common love of the art and science of fermentation. All I can see are incredible opportunities and capabilities that are all within grasp as long as we reach together.

For example, Doug Buffett's Beer Meeting at the Ram Brewery in February opened a wonderful door for us. We were offered an opportunity to have a small brewing competition where the Ram would pick a style (probably something like an American Pale Ale) and ask us to brew up some batches. In May we would submit our beers and they would evaluate them, picking their favorite brew to let the winner brew a scaled-up version of their batch on their three barrel system. That beer would help kick off American Beer Month in July, probably with the winning brewer tapping the first keg in a special celebration.

This is a huge opportunity for the club and all of its brewers. It is a kind of a "once-in-a-lifetime" chance to be a commercial brewer for a day. When these kinds of opportunities come around, we need to jump on them to take advantage of these benefits. When a member informs the population about something like an education opportunity, take a second to investigate the door that someone has opened for you and enjoy it. When we have the chance to acquire new equipment and select the most critical requirements to meet the club's needs, these are fantastic opportunities to improve ourselves as well as the club. As we work to develop an educational program to improve all of our fermentation capabilities, this is another chance to share knowledge and skills.

Taking a step back to the potential Ram Competition, we are looking to see how many entries we could get for this competition and are polling to see how many people would be willing to submit an entry (or two). We'd like to give the Ram as wide of a playing field to pick from so they can make something they are happy with but mainly we'd like to give as many people as possible the chance to live their dreams for a day.

I personally would like to ask everyone who has ever brewed (even just once) to let me know if they can brew at least one batch before May. Extract recipes can be converted just as easily as all-grain so if you want to do an extract batch, go right ahead! Even basic, beginner recipes will have unique aspects that the Ram can identify and build into the scaled up converted recipe. Please let me know if you think you will be able to submit a recipe and if so, how many possibly. By responding, I will put you on a contact list for updating you to the developments of this opportunity. Simply call me at 253-941-0635 or write me an e-mail at markemiley@earthlink.net. As we reinvigorate our brewing membership, this is a golden opportunity for everyone.

In summary, take a second to think about what the club means to you and what you get out of it. Maybe right now it is simply the opportunity to acquire premium grapes or sample interesting wines. I bet there are other aspects of the club that could benefit you and that you could help with, whether it is a great discussion at a meeting with a professional winemaker or the ability to help select the right equipment and processes for club use. There is a lot of value to the membership and always the potential to accomplish even more if we all contribute to the things we love.

Mark Emiley

BEWBC President

from the Board...

In February's executive board meeting, your staff laid out some goals and plans for the year. Using the survey results and observations as a touchstone, the executive board is aiming to address your needs and desires. We will be working to develop some new educational opportunities, helping the members pool their intelligence to make the best wines. We will continue our search for a more permanent meeting location, and will want membership inputs to those considerations. Through the course of this year, we will continue to evaluate processes and work to develop thorough procedures for ensuring optimal operation of the clubs. The board will keep you informed of policy implementations or changes and will always be seeking feedback to develop the smoothest operations.

We'd like to announce new appointments to positions. Dave Albano will be working as the wine education focal. Dean Sprayberry will be the new grape procurement focal. Sean Russell will be the new beer activities focal. We'd like to thank these people for volunteering their time.

The board still needs volunteers for 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)

If you are interested in helping the club achieve its potential, please contact any board member and express your desire to help.

In response to rising club costs and general inflation (club dues have not been significantly raised since 1999) and using the feedback from the survey, the board voted to permanently raise the basic club dues from \$25 to \$30 for Boeing employees, and from \$16 to \$20 for retirees. We will continue our standard quarterly prorating for new memberships. These funds will go to pay for the club expenses like a meeting facility rental, the Winter and Summer socials, meeting costs, professional affiliations, and other expenses. As much as we all hate paying more, the club needs these funds to provide you with the services you desire.

In order to provide quality equipment for use during the crush and host the Winefest Competition, the grape surcharge for 2006 have been set as follows:

Grape Surcharge:	\$0.01/lb – for supporting Winefest
Equipment Surcharge:	\$0.03/lb – for acquiring/maintaining equipment (macrobins, grape totes, crusher/destemmer, misc. equipment)
Total:	\$0.04/lb

The board feels that for the quality of grapes and service provided, these benefits of the equipment and services provided will be well worth the expenditure. The following discussion covers an upcoming potential major acquisition for the club.

Meeting Locations

As we are trying to evaluate and secure a standard meeting location, the board would like to activate the membership in this search. We are looking for a facility, be it free or for rent, that would allow us to host our monthly meetings. We have already tried two different locations, but would like to examine the full spectrum of possibilities before settling on what may be a very long term relationship. Some of the biggest factors in finding and selecting a location include:

- Ability to serve and taste wine and beer
- Ability to accommodate 10-50 people (chairs, tables, possibly food preparation area)
- "Centrality" to club membership
- Affordability

You may have a connection to a great location for our operations. It may be some sort of other organization you are affiliated with (such as a church, charity, or social group). If you think you have an idea for a great location, please let the board know. In particular, we will need to know:

- Location
- Point of contact
- Availability
- Size
- Approximate rental cost per hour

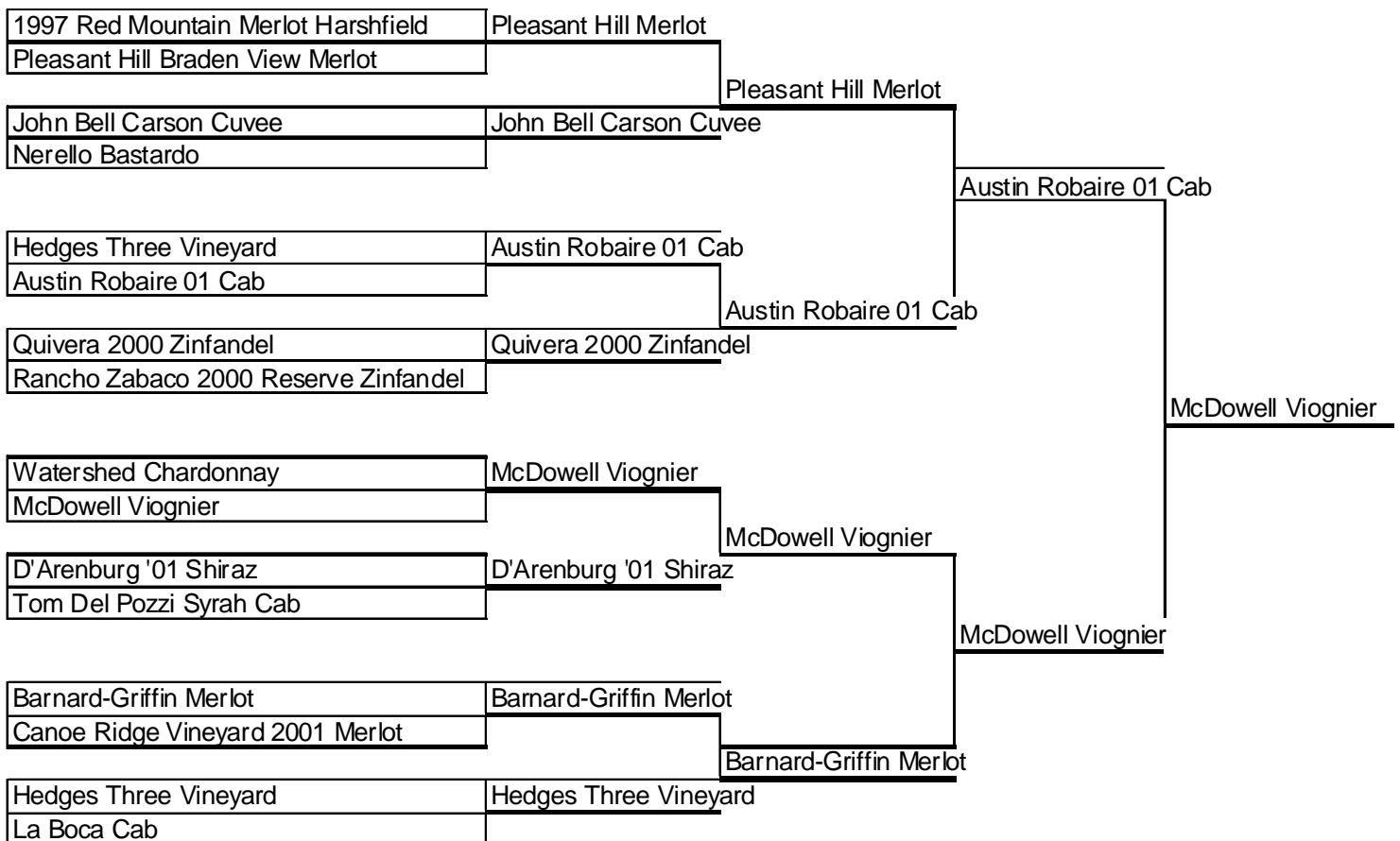
- Need for banquet liquor license
- Insurance considerations
- Special limitations or considerations

The best decisions are made with the best inputs, so help us collect those inputs so if you have any insights or help that you can offer in this process, please contact any board member. Thank you for your help in this effort.

BEWBC Board

March Membership Meeting: BEWBC March Madness

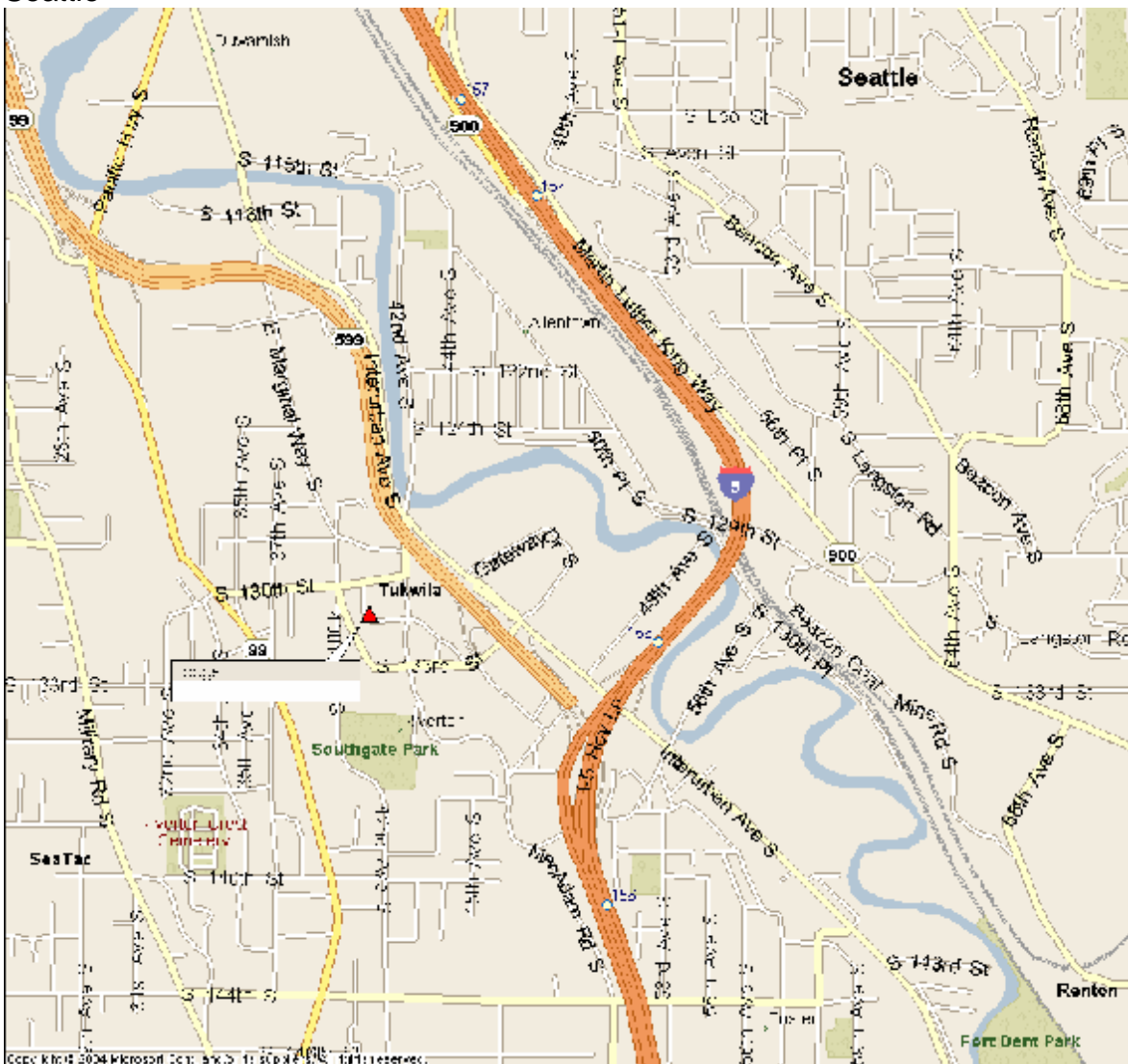
The fourth annual March Madness Sweet Sixteen single elimination wine tournament is scheduled for the March 16th meeting. Participants will taste 8 pairs of wines with the winning bottle advancing to the next round. Each of the four tables started with four bottles (two pairs), judging the each pair with the winner advancing to the next round and the other bottle being vote off the table. The 2004 results below might help you picture what I am talking about, where the winning wine was a 2001 McDowell Viognier.



Peter Zaches

Location for March 2006 meeting:

Grand Lodge of Free and Accepted Masons of Washington
Delta-White Center 172
13034 41st Ave S
Seattle



Ram Brewery Competition

We have officially received the green light from the Ram Brewery in Kent to kick-off our "Brewer(s) for a Day" competition. For those who have not been informed about this yet, the Kent Ram Brewery has offered to host a competition for selected styles where they will pick up to **TWO** winning recipes to scale up and brew on their three barrel systems. The winner will be invited into the brewery to craft their winning beer. The beers produced will most likely be served to kick off American Beer Month on July 1st in a special event. This is an incredible opportunity for our club's brewing community.

While final details are still being fleshed out, we would like to have all of our extract and all-grain brewers get started brewing! Make sure to keep good notes on your recipes and processes so they can best convert the recipe. Extract recipes can be converted just as easily as all-grain so if you want to do an extract batch, that will be fine. Even basic, beginner recipes can have unique aspects that the Ram can identify and build into the scaled up converted recipe so

don't think that something simple doesn't have a chance. Anything can win! Keep in mind, they may not be looking for the perfect match to the style, but the best beer to augment their line and please their customers.

The beers must be entered by May 25th and the judging will be held on June 3rd so get those kettles out now.

Here are the selected BJCP styles (category):

American Pale Ale (10A)
California Common (7B)
American Wheat or Rye (6D)
Cream Ale (6A)

Plan to keep 4 standard 12 oz. bottles around for judging. As soon as we finalize details we will post and distribute them.

In order to minimize excess e-mail traffic to non-interested members, please let me know if you are interested (to be put on a special distribution list) and how many entries you might be submitting. We are not setting limits on the numbers of entries currently in order to get the best array of beers for them to evaluate as possible, but this competition is currently open to only club members.

Thanks for your time and best of luck.

Mark Emiley

BEWBC President

Equipment News

Crusher/Destemmer Evaluation:

From the survey responses, it was abundantly clear that the club membership set a high priority on acquiring a high quality crusher/destemmer to improve crush quality. The board is looking to invest surcharge money from grape procurement in the acquisition of a new system. For those of you who know quality crusher/destemmers, these are big ticket items that require a substantial investment.

In order to best use our funds, we would to solicit advice from the membership on selecting the most appropriate system for our needs. The board would like to call on our more experienced members to assist in developing the best selection criteria, but also would like the input of any concerned member to help us understand what the most important issues for the users are. We are looking to accomplish this in the following process:

I. DEFINE TOP LEVEL REQMTS – for initial search / initial down-select criteria

Define initial search criteria to create the “long list” of potential crushers to review.

II. PRODUCT REVIEW / INITIAL DOWN-SELECT – create “long list” of products for review

Manufacturers & Products: – i.e. create “long list” of products based on top level web research & vendor calls

III. PRODUCT RESEARCH – gather/ compile data on specific products (cost/specs/features)

Example data to gather & compile

- **type of device**
- **price**
- **weight, dimensions**
- **output**
- **motor**
- **crushing**
- **destemming**
- **must exit from unit:**
- **other materials**
- **disassembly / cleaning**
- **portability**
- **other features / info**

Summarize data.

IV. DEFINE SELECTION CRITERIA (attributes/features/specs reqmts and objectives)

Define requirements and objectives in each of the categories above (plus any other criteria).

V. CREATE “SHORT LIST” – filter the “long list” based on requirements defined in IV

Small committee review “long list” (against criteria created in task IV) to down-select and make “short list”/ make recommendations.

VI. FINAL SELECTION – review “short list” against reqmts, objectives, selection criteria

Board review results/recommendation from small committee and make decision.

If you have some information or advice and would like to help in the selection of the most appropriate system, please contact a board member. We are desiring to move forward on this in the most timely and effective manner possible so your participation will help ensure we meet your needs.

Other News

Legislators poised to create state beer commission

By Curt Woodward
The Associated Press

OLYMPIA — To guys like Dick Cantwell, spreading the gospel of good beer shouldn't be much harder than sliding a glass of fresh, hop-laden India Pale Ale across the counter and letting the word spread with each satisfied gulp. But rising from mom-and-pop to regional power is never that simple. So two decades after they helped launch the modern brewpub craze, Washington's small beer makers are trying to drive up the consumer appeal of their top-shelf products.

"The profile is pretty good. Nationally, certainly we're one of the most prolific, at least in terms of the numbers of breweries we have," said Cantwell, brewer and co-owner at Seattle's Elysian Brewing.

"Still, even locally, there are some people who need to be converted to the cause."

The crusade to establish Washington-made as a premium microbrew brand is in line for some help from the state Legislature, which appears willing to create a new industry promotional arm called the Washington Beer Commission.

If lawmakers give their blessing, the commission would be officially empowered to levy a modest tax on its producers, put on fundraising festivals, and — perhaps most importantly — give away free beer.

"I drink milk, personally," said state Sen. Marilyn Rasmussen, D-Eatonville, a dairy farmer who is a sponsor of the Beer Commission bill. "But as long as they use Washington hops and Washington barley, I approve."

The beer makers' model is the Washington Wine Commission, seen as instrumental in promoting the state's most well-known adult beverage during its rise to national prominence in the past 20 years.

The Pacific Northwest is also among the country's hottest regions for microbrewing. The late, great beer pioneer Bert Grant laid claim to the first American brewpub since Prohibition in the early 1980s, and the Yakima Valley is the nation's leading producer of the piney, sharp-tasting hops that give many flavorful beers their kick.

There's also a dependable customer base among Northwesterners, who tend to have an educated, epicurean bent toward rich, flavorful food and drink — think strong coffee, fresh seafood, hearty cheeses. And some think brewpubs have benefited from the meteorological influences that made coffeehouses and bookstores popular.

Says Cantwell: "The weather's lousy here. It's pleasant to sit inside and drink beer."

Local brews overlooked

But microbrewers across Washington are sick and tired, frankly, of seeing their fellow Evergreen Staters hoisting brews from interlopers in Montana, Oregon and California.

At present, virtually 99 percent of all beer consumed in Washington is brewed outside the state, said George Hancock, founder of Pyramid Breweries and president of the Brewers Guild.

"That's the frustrating thing — we have world-class beers brewed in Washington and, really, no one's telling the story. No one's out there explaining ... that this is the Bordeaux country for beer," Hancock said.

As the effort spreads, commission supporters think it will enhance the regional cachet of Washington-made beers — and maybe even make a dent in some farther-flung markets.

Time of growth

Breaking into the national beer business can be tough for a niche industry built on small, friends-and-family operations with a fierce independent streak.

Even so, Washington beer producers appear to have picked a good time to begin pushing their products on a larger scale.

While the big names in brewing have seen declines in recent years, the market share for craft beers has been steadily expanding.

Last year, barrel sales of microbrews grew by 9 percent, marking the second straight year that craft beers have been the fastest-growing segment of the domestic alcoholic-beverage industry, the Boulder, Colo.-based Brewers Association said.

"You're talking less than 5 percent of all the beer sales are craft beers, but it's the fastest-growing, steadiest-growing segment of the domestic beer category," said Jerald O'Kennard, director of the Chicago-based Beverage Tasting Institute.

Initially, the greatest benefits from a Beer Commission likely would flow to the smallest of the state's 80 or so craft beer makers, who otherwise have minuscule-to-nonexistent marketing budgets.

All of the state's brewers likely will get a boatload of exposure in the spring, when the Brewers Association's Craft Brewers Conference and its biannual World Beer Cup are held in Seattle.

The event promises to bring some 1,300 industry leaders to the city for some hobnobbing, networking, and, yes, plenty of beer drinking.

"I've been involved in a lot of other businesses," says Pyramid's Hancock, "but there's nothing more fun than the beer industry, frankly."

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Homebrewer's Fair: March 25, 2006 (www.homebrewfair.com)

What is the Homebrew Fair? The Homebrew Fair is a unique educational beer event, pairing homebrewers directly with BJCP (Beer Judges Certification Program) judges.

Homebrew competitions are generally based on styles, these are well-defined objective criteria the judges use to evaluate entries. However, these can be very evasive for homebrewers. The average homebrewer, not having a great understanding of styles, is apt to enter into whatever category seems correct, without understanding all of the subtleties involved. Judges find it very distressing to have to write comments such as "This Pale Ale would've scored much higher had it been entered as a Special Bitter," and can only imagine how opaque such comments are to the typical homebrewer.

Instead, how about a "Homebrew Fair" where the individual brewers can bring in a host of beverages and sit down with a judge who can evaluate and help troubleshoot the beer/mead? This would have tremendous advantages because the judge would have access to the recipe and techniques used, which we do not typically have at competition, and so we can prescribe very precise remedies.

There is an additional benefit to this: the judges would get feedback on their feedback, something that the whole judging program is sorely lacking and has no mechanism to provide.

In addition to having one-on-one tasting and troubleshooting, the fair provides basic information on styles. For instance, each brewer will get a copy of the Beer Judge Certification Program (BJCP) style guidelines and a list of other resources, such as Web sites. All of the local homebrew clubs will have tables to inform and recruit new members, as will the local shops.

While the brewers are waiting to get their score sheets, local brewers and other style experts will be giving lectures on style and technique.

Even if you don't brew (yet) the fair will be entertaining. Learning about styles will help you appreciate beer the way learning about art history helps to appreciate art. And if you're on the fence about brewing, come and meet your local brewing community: every major brewing club and homebrew store in the area will have representatives at the fair.

Tip of the Month

Eco-Brewing Tips

If you use a wort chiller, instead of flushing all of the "waste" water down the drain, use it to fill up your laundry machine or at least use the water to begin cleaning up your equipment.

Leftover grains not only can be used to beef up bread recipes by adding interesting character and texture (though the starch/sugar benefits are gone) but also can be composted or used as a treat for farm animals. When I lived in Utah, my apartment complex happened to be next to a plot of land with two long-horn cows who were some of my biggest brewing supporters.

Mark Emiley

BEWBC President

Announcements

Addition to the library:

I have donated the video portion of the UC Davis Extension Course: Introduction to Winemaking for Distance Learners to the BEWBC library. This video series takes the student through the entire wine making process discussing the major production decision points and implications. It then discusses production in the major wine making regions of the world. The tapes hold on the order of 25-30 hours of material (which at times is a bit dry) but is a great orientation for beginner and intermediate wine makers. If you were interested in the course but didn't want to take the commitment through the Learning Together Program, please contact David Buhr (club librarian) to get a hold of the tapes. I recommend grabbing either the wine-making part (lessons 1-10) or wine region part (lesson 11-19) at a time.

Mark Emiley

BEWBC President



Our February meeting was held at the new Ram Brewery in Kent, not far from the recreation center. The Ram is a locally owned restaurant chain, originating in Lakewood near Tacoma.

Our host was Bennett Ponder, (standing), the general manager/brewer. Our group had a reserved table which was fortunate since there was quite a crowd for a Thursday. The staff generously provided sampler trays of the brews available and half-off on appetizers. Bennett discussed the beer styles presented, and techniques and ingredients used; using Weihenstephan yeast, for example, in making a true Bavarian Hefeweizen.



Everyone seemed to enjoy the food, and the specialty beers that are brewed on premises. Most of the other selections are made in other Ram breweries due to the small demonstration system here.

The small 3 bbl system is ideal for small batches, either experimentally or for special events. Ram brewmeisters from their other restaurants come here to try special recipes before scaling up to large batches. Bennett is shown describing their system's components to our club members. He has developed several such restaurant/breweries for Rock Bottom and others, and now The Ram.



As Mark Emiley has detailed elsewhere, the brewery has offered our club the opportunity to present club members' homebrew entries for evaluation and possible replication on their brew system for serving in the restaurant. So, get your brewpots boiling!

Thanks again to the hospitality of all at The Ram
Doug Buffett

All...

Just to let you know of a radio program you might want to listen to:

KVI 570 AM

Saturdays 6 - 6:30 p.m. **Have Wine Will Travel** with Dr. Vino

Schedule:

<http://www.kvi.com/x3153.xml>

Since 100.7 FM changed to country, I guess the local market lost "The Tasting Room" with normally nasty Tom Leykis - It was a good program (<http://www.westwoodone.com/program?action=viewProgram&programID=322>) It is apparently streamed on Saturdays 3 - 5 p.m. on 97.1 Free FM (<http://971freefm.com/pages/1970.php>)

Doug Buffett

Brewing Class Flyer:

The April brewing meeting will be a beginner's homebrewing class. We are working to advertise this event around Boeing to bring some more new blood into the club. You can help with this effort by printing out the flyer and posting it in appropriate places at work. Thanks!

Beginner's Homebrewing Class

Thursday, April 20: 7:00-9:00 pm

Learn to make your own great tasting beer at home!

The Boeing Employees Wine and Beer Makers Club (BEWBC) is hosting a beginner's homebrewing class in which you'll learn about the process and equipment required to make custom-designed, top-quality beer.



During the class we will make a batch of beer and learn about the follow-up tasks of bottling and tasting. Admission for the class is free, but we ask that you reserve a seat in order to ensure that there are plenty of course materials available.

Contact: Mark Emiley to reserve a seat or for more details (206-544-2808) mark.emiley@boeing.com

Location:
Kent Memorial Park Building
850 North Central
Kent, WA 98032



BEWBC Calendar					
(Changes are <u>UNDERLINED</u>)					
	Date	Activity	Event or Planned Meeting Program	Website	Contact
Jan	26	WINE Program	Syrachs 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 at the Masons Grand Lodge, Tukwila	http://tinyurl.com/ou783	Peter Zaches
	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.notabene cellars.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.gcbf.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	\\Fil-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	Mark Emiley	206-544-2808	Mark.Emiley (at) boeing.com	45-14	253-941-0635
VP – Wine	Paul Guilford	425-266-4724	paul.a.guilford (at) boeing.com	0Y-51	-
VP - Beer	Doug Buffett	206-655-1659	makebrew (at) comcast.net	49-35	206-769-WINE
Treasurer	Art Schneider	206-766-2324	arthur.p.schneider (at) boeing.com	21-48	
Secretary	Dean Sprayberry	425-294-3237	dean.sprayberry (at) boeing.com	03-82	425-269-3979
Activities Committee					
* Wine Activities	OPEN				-
Beer Activities	Sean Russell	206-544-2319	sean.m.russell (at) boeing.com	14-KF	206-851-4315
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	206-766-4246	john.a.falkowski (at) boeing.com	2L-87	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		-	-	-	206-463-9351
Library	David Buhr	425-234-1797	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			