

# The



# Press

April, 2006

Founded and Chartered August 18, 1971

Volume 36, Issue 4

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

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### April meeting Location:

April 20<sup>th</sup>, Kent Memorial Park Hall 7:00 PM(see announcement pg. 4)

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

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# President's Corner...

The madness of March has passed with Peter Zaches putting together a great meeting. It typically is one of my favorites, not just because we get a chance to try some great commercial and homemade wines, but mainly because we get the opportunity to see, smell, and taste and discuss your observations with others. The chance to learn something from those around you is the ideal occasion to improve your understanding of wine and the processes and factors that affect wine character.

The upcoming beer meeting where we will go through a beginner's orientation to homebrewing by brewing up a batch opens two major doors for club members. First, it will give potential brewers an opportunity to learn about and start a new hobby. Secondly, it will provide more senior brewers a chance to share tips, learn about other people's processes, and open the floor for discussions and debates. Without keeping an open mind and ear to new ideas, our skills can stagnate. In the ever progressing fields of brewing and winemaking, stagnation can lead to accepting flaws or shortcomings that you may not know about and prevent learning of new techniques that push wine quality to higher levels.

After a few quick conversations with fellow club members, you'll see some incredible depth of knowledge in our arts and become aware of members continuing to enhance their foundations through further education. A random five minute discussion at a meeting could provide the answer to a problem that has been plaguing your last batches and the tip that you have could be the solution to someone else's dilemma as well. For example, in a dialogue with Tim Narby, I mentioned that I don't use barrels but use oak chips. He quickly prompted me to try using oak cubes to avoid some harsh contributions of the chips. This year I conducted a small experiment with my wines and can already see differences that I probably never would have noticed had nobody taken the time to point them out. Thanks again, Tim, and thanks to all of the other members who in passing have presented me with some great ideas and tips.

I'll continue to encourage everyone to keep up those conversations. Keep asking questions, telling others what you are doing, and debating. Never be afraid to ask "why?" but at the same time, don't be surprised to hear back "I'm not sure, but for some reason..." As long as we keep wondering and questioning, we'll keep the knowledge pot of our club bubbling.

As a side note, this month we kick off the second Variant competition. This year's base recipe is a cream ale, which opens the door for heavy tailoring with changes to the grain bill. We had a great competition last year and we look forward to another one this year. Chat with last year's brewers for advice on how to tailor your recipe. Additionally, if the recipe you create fits a style for the Ram Brewing Competition, go ahead and submit it for that as well. (If you need more details about the Ram brewing competition, please get a hold of me). Best of luck.

## Mark Emiley

BEWBC President

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The board is looking for 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)

Offering a little time can help the club move miles forward. If you are interested in these or progressing other ideas you may have, please contact any board member and express your desire to help.

To provide some view as to where future meetings will be, we'll consolidate the upcoming meeting schedule and locations here. As we continue to explore meeting locations and schedules, we appreciate your feedback and patience in this process.

April 20<sup>th</sup>: Kent Memorial Park

May 18<sup>th</sup>: Off-site

June 22<sup>nd</sup> (4<sup>th</sup> Thursday): Tukwila Masonic Lodge

July 14<sup>th</sup> (Winefest): Tukwila Masonic Lodge

August 17<sup>th</sup> (Summer Social): Van Doren's Landing Park (Kent)

## BEWBC Board

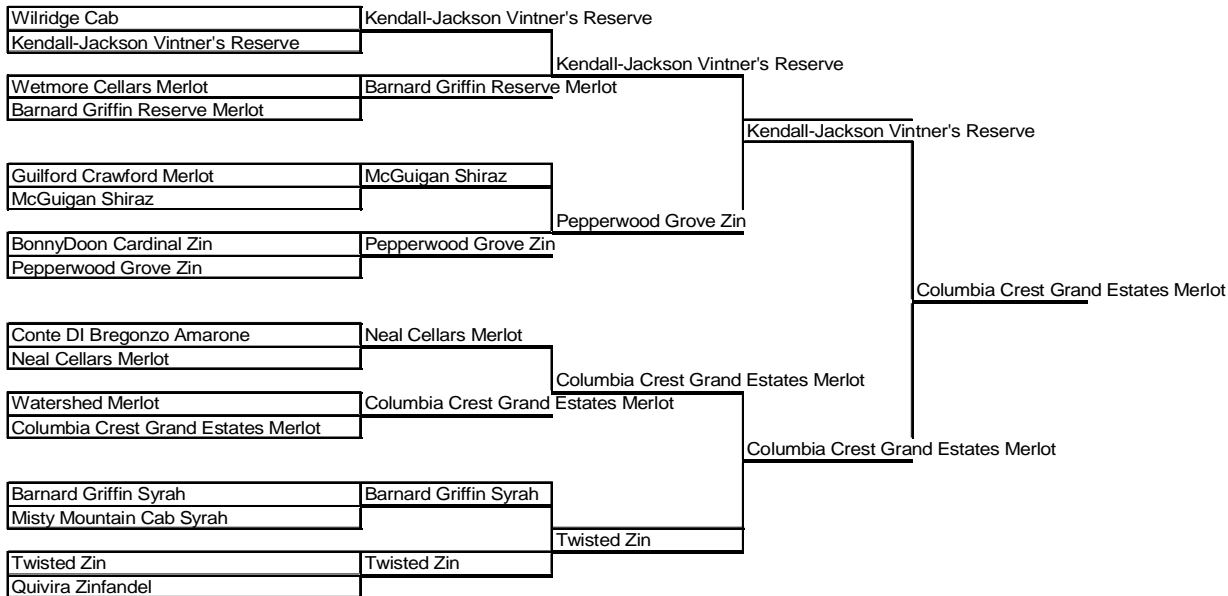
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# March Madness 2006

This year's BEWBC's annual March Madness / Sweet Sixteen is history, the winner was Columbia Crest Grand Estates Merlot. We had several interesting (cheap) wines, with the Cinderella story being a bottle of Pepperwood Grove Zinfandel (\$1.37 on Clearance). The Pepperwood Grove Zin started out by soundly beat the most expensive bottle in this year's tournament (BonnyDoon Cardinal Zin, \$17.99). Also showing well, making it to the final four, was a Magnum of Twisted Zin (less than \$10 for a magnum at Costco). In Memory of Brad Wetmore, a member that passed away last year, we included a bottle of his 2001 Merlot which unfortunately lost in a very close decision to a Barnard Griffin Reserve Merlot. Unexpectedly the homemade wines did not do as well this year as usual, but then there is always next year.

Thanks to all that participated and especially to those who donated their wine(s).



1998	Wilridge Cab	Cab		John
2001	Conte DI Bregonzo Amarone	Amarone	13.99	Trader Joe's
2002	Neal Cellars Merlot	Merlot	0	Kevin Neal
2002	Kendall-Jackson Vintner's Reserve	Cab	16.99	Liquor Store
2002	Watershed Merlot	Merlot		Dave Viet
2001	Wetmore Cellars Merlot	Merlot		Brad Wetmore
2002	Barnard Griffin Reserve Merlot	Merlot	16.99	Trader Joe's
2000	Columbia Crest Grand Estates Merlot	Merlot	10.49	Liquor Store
2004	Guilford Crawford Merlot	Merlot		Paul Guilford
2004	Barnard Griffin Syrah	Syrah	13.49	Trader Joe's
2003	Misty Mountain Cab Syrah	Syrah	0	Tom DelPozzi
2000	McGuigan Shiraz	Syrah	8.99	Esquin
2004	BonnyDoon Cardinal Zin	Zin	17.99	Trader Joe's
2004	Twisted Zin	Zin	9.99	Costco
2002	Quivira Zinfandel	Zin	4.99	Trader Joe's
2001	Pepperwood Grove Zin	Zin	1.37	Trader Joe's CA

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## Other News

From WAWGG:

### **Annual Meeting Presentations Now Available on WAWGG Website**

Several presenters of the Washington Association of Wine Grape Growers 2006 Annual Meeting have provided presentation abstracts or power points for the WAWGG website. To access them go to the WAWGG website, [www.wawgg.org](http://www.wawgg.org), and click on the "2006 Annual Meeting Presentations" link at the bottom of the Events & General Information box on the right of the screen.

### **Governor Signs Wine Shipments Bill**

By KOMO Staff & News Services

In what could be a wine connoisseur's delight, any out-of-state winery now will be allowed to ship wine directly to consumers in Washington state.

At a ceremony Tuesday at the Capitol in Olympia, Gov. Chris Gregoire signed a bill allowing out-of-state wineries to ship their product directly to Washington consumers. Previous state law only allowed wineries in other states to ship wine to Washington consumers if the winery's own state reciprocated.

"These bills level the playing field between in-state and out-of-state wineries that want to sell to Washington consumers," Gregoire said.

The bill became necessary after the U.S. Supreme Court ruled that state laws must treat wineries equally regardless of their location. The ruling last spring struck down laws in New York and Michigan as discriminatory because they allowed in-state wineries, but not out-of-state businesses, to ship directly to consumers.

Washington, by contrast, had a reciprocity agreement with 13 states.

Wine lovers hailed the decision, saying it would promote Internet sales nationwide, and many states have been scrambling in the months since to rewrite their own regulations.

The new Washington law does not directly affect wineries here, although it might open the door to some out-of-state competition.

Washington is the nation's No. 2 premium wine producer behind California with an industry valued at more than \$2.5 billion annually, according to the Washington Wine Commission, a promotional agency financed by fees on member wineries and growers. The state is home to more than 300 wineries and 300 wine grape growers who harvested a record 116,760 tons in 2005.

"We would like to see free trade in wine across the United States. In a way, this is a step forward," said Tim Hightower, president of the Washington Wine Institute, a lobbyist group that represents Washington wineries.

In another way, though, it's not, Hightower said.

"It helped set the precedent for opening up shipments from all states, but on the other hand, there's a regulatory hurdle that you have to jump through, obtaining a permit and paying of additional taxes" that wasn't required of wineries in reciprocal states before, he said.

The governor also is expected to sign a bill allowing out-of-state wineries to sell directly to retailers rather than through a distributor.

Washington wineries already are allowed to self distribute their wines, but out-of-state wineries are forced to sell through a distributor.

Costco Wholesale Corp., based in Issaquah, argued in a lawsuit that such protectionism artificially inflates the cost of non-Washington wine and beer. A U.S. District Court judge agreed in a ruling late last year, forcing state lawmakers to pass a remedy to the court's decision.

Had lawmakers not approved the bill by April 14, in-state wineries would have lost all self-distribution rights - a potentially huge blow to small wineries that don't produce enough wine to use distributors.

"We felt it was critical to the health of the Washington wine industry to preserve the right of Washington wineries to be able to self distribute," Hightower said. "Even if it meant allowing out-of-state wineries to self distribute to Washington retailers."

### **Changes to liquor laws leave industry in flux**

by Justin Matlick, Staff Writer, Puget Sound Business Journal (Seattle)

With Gov. Chris Gregoire set to approve legislation altering Washington's liquor laws, local beer and wine distributors are preparing for one of the biggest changes to the state's alcohol-distribution system in more than 70 years.

For years, distributors have benefited from state alcohol regulations that, among other things, require out-of-state breweries and wineries to use distributors licensed in Washington. The recently passed legislation eliminates that requirement, and an ongoing lawsuit by Costco Wholesale Corp. has triggered scrutiny of the state's distribution system on several other fronts. Costco alleges that the system violates antitrust laws and unfairly boosts liquor prices and, with the case set to begin this month, the state Liquor Control Board has launched an evaluation to determine whether Washington's regulations are still relevant.

With the regulations in flux, local distributors say they aren't worried about how their profits might suffer -- yet.

"There is the potential for some economic loss for distributors, but it's really an unknown," said Phillip Wayt, executive director of the Washington Beer and Wine Wholesalers Association. Washington is home to approximately 75 licensed distributors, who employ more than 3,000 workers, according to Wayt.

The legislation is distributors' most immediate concern. If out-of-state liquor producers opt to distribute their products themselves, it could cut distributors' profits. But distributors say that small wineries, which are the most likely entities to start self-distributing, need distributors' muscle to get on store shelves.

Self-distribution helps some small wineries increase their profits by avoiding distributors' fees. Self-distribution is common among Washington's wineries and breweries, but out-of-state liquor producers may have fewer incentives to do so. One reason: The legislation bars central warehousing.

For example, a winery could not deliver large quantities to a supermarket chain's warehouse, and then let the supermarket operator distribute smaller quantities to each store. Instead, the winery must deliver to each retail location selling its products. Wayt said this makes self-distribution "a lot more difficult."

Dave Marks, co-owner of Seattle-based distributor Cascade Trade Inc., doesn't believe his business will suffer. Local retailers are already inundated with small wineries vying for their time, and this amplifies wineries' need for a distributor with local connections, Marks said.

"California and Oregon wineries who want to sell directly might find a lot of resistance from (wine) shops and restaurants," Marks said.

His clients agree. The hassles of cultivating a distant market outweigh any additional profits, according to Boy Brainerd, who handles sales for Twisted Oak winery in Vallecito, Calif. Twisted Oak hopes to eventually sell 600 cases a year here.

"Maybe if you had somebody living there it would make sense," Brainerd said.

Otherwise, "it would be a nightmare."

What worries distributors most are the unforeseen circumstances created whenever laws change.

"There are always lots of clever people out there trying to make a dollar," said Bob Stevens, vice president of sales and marketing at Alaska Distributors Inc. in Seattle. "There may be aspects of this we're not considering."

Paul Shipman, chief executive officer of Redhook Ale Brewery Inc., sees one possibility: the emergence of big-box alcohol retailers that, by selling high volumes of beer and wine, could offer discounted prices. "You could have a warehouse-type experience focused on alcoholic beverages," Shipman said.

Wayt said this scenario was too hypothetical to be worrisome, but acknowledged that "this is a fundamental change, and there may very well be unintended consequences."

From his point of view, "our system in Washington worked just fine. It's only because of Costco's litigation that we're in this position at all."

### **Rattlesnake Hills to be AVA on March 20, 2006**

The regulations establishing the Rattlesnake Hills AVA were published in the Federal Register. You may review it at: <http://a257.g.akamaitech.net/7/257/2422/01jan20061800/edocket.access.gpo.gov/2006/pdf/06-1459.pdf>

It becomes effective March 20, 2006. No winery can use Rattlesnake Hills anywhere on their label unless the grapes are sourced from the AVA.

Comments can be seen at [http://www.ttb.treas.gov/foia/nprm\\_comments/ttbnotice47\\_comments.htm](http://www.ttb.treas.gov/foia/nprm_comments/ttbnotice47_comments.htm).

### **Woman gets beer from her kitchen faucet**

(A beer drinker's dream come true!)

OSLO, Norway — It almost seemed like a miracle to Haldis Gundersen when she turned on her kitchen faucet this weekend and found the water had turned into beer.

Two flights down, employees and customers at the Big Tower Bar were horrified when water poured out of the beer taps.

By an improbable feat of clumsy plumbing, someone at the bar in Kristiansund, western Norway, had accidentally hooked the beer hoses to the water pipes for Gundersen's apartment.

"We had settled down for a cozy Saturday evening, had a nice dinner, and I was just going to clean up a little," Gundersen, 50, told The Associated Press by telephone Monday. "I turned on the kitchen faucet and beer came out."

However, Gundersen said the beer was flat and not tempting, even in a country where a half-liter (pint) can cost about 25 kroner (\$3.75) in grocery stores.

Per Egil Myrvang, of the local beer distributor, said he helped bartenders reconnect the pipes by telephone.

"The water and beer pipes do touch each other, but you have to be really creative to connect them together," he told local newspapers.

Gundersen joked about having the pub send up free beer for her next party.

"But maybe it would be easier if they just invited me down for a beer," she said.

**Kevin Neil**

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## **Tip of the Month**

If you use a propane burner and get a lot of soot on the bottom of your pot, this can be avoided by using an old Boy Scout trick and rubbing dishwasher soap across the bottom before putting your pot over the flame. For brewing on an electric range, you may be able to reduce scorch marks by making a trivet out of a wire coat hanger and putting your pot on top of that. This may help reduce additional darkening/carmelization of your brew as well.

## Announcements

# Second Annual BEWBC Variant Brewing Competition: How far can your brewing abilities and creativity take you in creating the best-tasting brew?

After the resounding success of the last year's Variant Brew Competition, we'd like to invite you to join in the Second Annual Variant Brew Competition and design the best-tasting beer possible with a limited set of ingredients. Since we at Boeing are adept at making small improvements to our line of aircraft, we should be able to do the same for our beers. In this contest, competitors will be given a kit of ingredients, all of which *must* be used in the brew. How the ingredients are used is up to the brewer as long as they all come into contact with the brew. The kits will include malt extract or base malt (brewer's choice), specialty grains, hops, yeast, priming sugar and bottle caps. Additionally, competitors will be allowed to add a limited amount of ingredients of their own choosing.

With the given and chosen ingredients, the brewers will design a beer to please the palates of attendees at the BEWBC Summer Social. There are no limitations on the styles produced. The attendees will taste all entries and vote for the beer that they *enjoy* the most, regardless of style or technical merit. The brew with the most votes will win the title of Supreme Variant Brew and the brewer will be dubbed Supreme Variant Homebrewer (complete with trophy). If there are enough entries for malt extract and all-grain, they may be judged separately. Also, this year's event will feature a special award for beginners (those homebrewers who have been brewing for less than a year).

This year's base style will be start from a Cream Ale. This will let the competitors go from almost a light lager all the way to a porter, depending on how they add in grains.

To enter the competition, please contact Sean Russell (206-544-2319 or [sean.m.russell@boeing.com](mailto:sean.m.russell@boeing.com)) or Mark Emiley (206-251-1344 or [markemiley@earthlink.net](mailto:markemiley@earthlink.net)) to register and receive your ingredient kit. There is a **\$5 entry fee for an all-grain kit, \$10 for an extract kit**, payable to BEWBC.

### Contest Rules

1. **All** ingredients provided in the ingredient kit must be entirely used/come in contact with the wort/beer for a minimum of 1 minute.
2. Additional ingredients may be used subject to the following limitations:

#### Official Limits on Additional Ingredients

Extract	0.0	lbs
Adjuncts (non-malt)	0.5	lbs
Specialty Grains	1.0	lbs
Hops	1.0	oz
Yeast	up to 1	qt
Water	no	limit

3. Processing aids such as Irish moss, gelatin, and water treatments may be used.
4. There are no limits on the total volume produced; however, the brewers must provide at least a **dozen brown, unmarked** (no raised glass) **12 oz bottles** for judging at the Summer Social. The bottles must be capped with caps provided in the ingredient kit. Failure to bottle or cap properly will result in re-bottling at the Summer Social.
5. There are no limitations on brewing techniques provided nothing else is added to the beer. Possible techniques may include: wort caramelization, boiling provided yeast, hop tea preparation, not boiling malt extract, lagering, counter-pressure bottle filling, dry hopping (subject to hop limitations), filtering, etc.
6. A recipe sheet must be provided detailing how the ingredients were used and what extra ingredients were added.
7. Competitors must be registered BEWBC members (family too). One entry per person.
8. Recipes and techniques will be shared at the end of the competition.

### Supplied Ingredients and Equipment (Core recipe based off of Cream Ale)

6 lbs Light Malt Extract (Bulk, Larry's) or 8 lbs Gambrinus Pale Malt  
0.5 lbs 10 L Briess Crystal Malt  
0.25 lb Briess Victory Malt  
1 oz Santiam Pellet Hops – 7.1% AA  
1 oz Cascade Pellet Hops – 6.8% AA  
¾ Cup Priming Sugar  
60 Bottle Caps  
1 Grain/Hop Bag  
1 Pack Dry Yeast

Notional Baseline Usage for Keeping Recipe a Cream Ale:  
Steep crushed specialty grains in grain bag for 30 minutes at 155F.  
Rinse grains and boil with Light Malt Extract for 60 minutes  
Boil Cascade Hops for 60 minutes  
Add ½ oz Santiam Hops with 10-15 minutes left  
Add ½ oz Santiam Hops with 0-5 minutes left  
Cool, mix with water up to 5 gallons, and pitch rehydrated yeast

Potential Recommended Changes

Add specialty grains (limit 1 lb) to beef up recipe to pale ale, amber ale, nut brown, or porter  
Change yeast to a more customized strain (or even use a lager yeast)  
Add an extra ounce (limit 1 oz) of hops early for increased bitterness or dry hop for more aroma  
Mix with less water to get a stronger beer  
Add rice or corn extract (limit 0.5 lbs) to get stronger and but lighter beer (good for cream ales)

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## Ram Competition Status:

Everything is progressing well for the Ram Brewing Competition. For those who have not heard about this opportunity, the Kent Ram Brewery has offered to brew their two favorite recipes from our competition on their three-barrel system. The four styles for the competition are listed below (entries due May 25<sup>th</sup>, winners announced June 3<sup>rd</sup>, brewing occurs during June, and the kegs are tapped on July 1<sup>st</sup> to kick off American Beer Month). For more information/rules, please contact me ([mark.emiley@boeing.com](mailto:mark.emiley@boeing.com) or 253-941-0635).

There are about a dozen open slots available for entries (aiming for about 50 total). If you haven't told me that you will be entering, please do so soon, and if you have let me know and you'd like to brew another entry or two, please keep me informed. Here are the current estimates of entries:

American Pale Ale: 15  
California Common: 7  
Cream Ale: 5  
American Wheat or Rye: 9  
Uncommitted: 4

If you've brewed some already and have "confirmed" entries feel free to let me know (and also if you may change your mind on choices). This isn't necessary, but helps me plan logistics. As the event moves closer, we will send more logistics updates, so make sure you are on my distribution list! Competition documents are included in this Press.

# **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](mailto:mark.emiley@boeing.com)

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



<b>BEWBC Calendar</b>					
<small>(Changes are <u>UNDERLINED</u>)</small>					
	<b>Date</b>	<b>Activity</b>	<b>Event or Planned Meeting Program</b>	<b>Website</b>	<b>Contact</b>
Jan	26	WINE Program	Syrahs of the World, Kent Memorial Hall in Kent 850 N. Central	<a href="#">Click for map</a>	
Feb	16	BEER Program	Rendezvous at the new Ram brewery in Kent	<a href="http://theram.com/wa-kent.php">http://theram.com/wa-kent.php</a>	
	8 - 10	Wine Event	WAWGG Conference in Yakima	<a href="http://www.wawgg.org/">www.wawgg.org/</a>	
	9 - 12,14	Wine Event	E.B. Foote Winery - Wine and Chocolate	<a href="http://www.ebfootewinery.com">www.ebfootewinery.com</a>	
	Sat 11	Beer Event	Museum of Flight Hops & Props	<a href="http://www.museumofflight.org/hopsandprops">www.museumofflight.org/hopsandprops</a>	
	<u>25</u>	Beer Event	10th Elysian Winter Beer Fest	<a href="http://www.elysianbrewing.com">www.elysianbrewing.com</a>	
Mar	16	WINE Program	March Madness at the Masons Grand Lodge, Tukwila	<a href="http://tinyurl.com/ou783">http://tinyurl.com/ou783</a>	
	4 - 6	Beer Event	St. Patrick's Cascadia Cup Competition	<a href="http://www.cascadebrewersguild.org">www.cascadebrewersguild.org</a>	
	4	Wine Event	Phinney Assn. Wine Tasting	<a href="http://www.phinneycenter.org/events.shtml">www.phinneycenter.org/events.shtml</a>	
	24, 25	Beer Event	Hops on Equinox Spring Beer Beer Festival	<a href="http://www.washingtonbrewfest.com/spring/index.php">www.washingtonbrewfest.com/spring/index.php</a>	
	25	Beer Event	Homebrew Fair	<a href="http://www.homebrewfair.com">www.homebrewfair.com</a>	
<b>Apr</b>	<b>20</b>	<b>BEER Program</b>	<b>Beginning Brewing Seminar at Kent Memorial Park</b>	<a href="http://tinyurl.com/nhqzw">Click http://tinyurl.com/nhqzw for map</a>	Mark, Doug
	1	Wine Event	Tim Narby's Nota Bene Release Party	<a href="http://www.notabenevellers.com">www.notabenevellers.com</a>	206-459-2785
	8	Wine Event	Taste Washington' @ Bell Harbor and Pier 30	<a href="http://www.tastewashington.org/">www.tastewashington.org/</a>	206-667-9463
	10 - 11	Beer Event	World Beer Cup 2006 - Wa State Conv. Center	<a href="http://www.beertown.org/events/wbc/">http://www.beertown.org/events/wbc/</a>	
	11 - 14	Beer Event	Craft Brewers Conference - Wa State Conv. Center	<a href="http://www.beertown.org/events/cbc/">http://www.beertown.org/events/cbc/</a>	
May	18	WINE Program			
	4 - 7	Wine Event	Spring Barrel Tasting at E.B. Foote Winery	<a href="http://www.ebfootewinery.com">www.ebfootewinery.com</a>	206-242-3852
	<u>6</u>	Beer Event	National Homebrew Day - Help brew at Larry's!	<a href="http://www.beertown.com/events/bigbrew/">www.beertown.com/events/bigbrew/</a>	
	<u>25</u>	Beer Event	<u>Kent Ram Brewing Competition Entries Due</u>		Mark Emiley
June	<u>22</u>	BEER Program	<u>Beer and Chocolate</u> at Masons Grand Lodge, Tukwila		
	<u>3</u>	Beer Event	<u>Kent Ram Brewing Competition Winner Announcement</u>		Mark Emiley
	11	Wine Event	Taste Washington - Spokane	<a href="http://www.tastewashington.org/">www.tastewashington.org/</a>	206-667-9463
	17, 18	Beer Event	Wa. Brewers Guild Father's Day Brewfest	<a href="http://www.washingtonbrewfest.com/summer/">www.washingtonbrewfest.com/summer/</a>	206-633-0422
	<u>30 - 7/2</u>	Beer Event	Seattle International Beerfest	<a href="http://www.seattlebeerfest.com">www.seattlebeerfest.com</a>	
July	1		American Beer Month - Kick-off at Kent Ram	<a href="http://www.americanbeermonth.com/">www.americanbeermonth.com/</a>	
	<u>14</u>	WINE Program	<u>WineFest Preliminaries-Masons Grand Lodge, Tukwila</u>		
	<u>16</u>	Club Event	<u>WineFest finals &amp; potluck at the Buffett's in Normandy Park</u>	<a href="http://tinyurl.com/rpabb">Click http://tinyurl.com/rpabb for map</a>	
	28 - 30	Beer Event	Oregon Brewer's Fest Portland's Waterfront	<a href="http://www.oregonbrewfest.com/">www.oregonbrewfest.com/</a>	
		Beer Event	Puyallup Fair Entry acceptance	<a href="http://www.thefair.com/InfoServices/EntryInfo/pdf/05_AG.pdf">www.thefair.com/InfoServices/EntryInfo/pdf/05_AG.pdf</a>	
Aug			Washington Wine Month	<a href="http://www.washingtonwine.org/">www.washingtonwine.org/</a>	
	17	Club Event	Summer Social in Kent		
		FYI	Evergreen State Fair acceptance	<a href="http://esfcompetition.homestead.com/home.html">esfcompetition.homestead.com/home.html</a>	425-879-6225
		FYI	Puyallup Fair Entry judging	<a href="http://www.thefair.com/InfoServices/EntryInfo/pdf/05_AG.pdf">www.thefair.com/InfoServices/EntryInfo/pdf/05_AG.pdf</a>	
	10 - 13	Wine Event	Summer Celebration at E.B. Foote	<a href="http://www.ebfootewinery.com">www.ebfootewinery.com</a>	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	<a href="http://www.gcbf.com/">www.gcbf.com/</a>	250-383-2332
	22 - 24	Beer Event	7th Annual Fremont Oktoberfest	<a href="http://www.fremontoktoberfest.com/">www.fremontoktoberfest.com/</a>	
	28 - 30	Beer Event	Great American Beer Fest in Denver	<a href="http://www.beertown.org/events/">www.beertown.org/events/</a>	
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	<a href="http://www.washingtonbrewfest.com/">www.washingtonbrewfest.com/</a>	206-633-0422
Nov	16	<b>WINE Program</b>			
		Beer Event	Teach A Friend To Homebrew Day	<a href="http://www.beertown.org/events/teach/">www.beertown.org/events/teach/</a>	
		Beer Event	Phinney Assn. Beer Tasting	<a href="http://www.phinneycenter.org/events.shtml">www.phinneycenter.org/events.shtml</a>	206-783-2244
Dec		<b>Club Event</b>	Combined Annual Holiday Social	<a href="http://\\fil-nw01-10\BEWBC\Social\Events\Winter Social\Holiday_2005.pdf">\\fil-nw01-10\BEWBC\Social\Events\Winter Social\Holiday_2005.pdf</a>	Dave Albano
	11/30-3	Wine Event	11th annual E.B. Foote Winery -Open House	<a href="http://www.ebfootewinery.com">www.ebfootewinery.com</a>	206-242-3852

**BEWBC Executive Board 2006**

<b>Executive Board</b>	<b>Name</b>	<b>Work Phone</b>	<b>E-Mail</b>	<b>M/S</b>	<b>Alternate Phone</b>
President	Mark Emiley	206-544-2808	<a href="mailto:Mark.Emiley@boeing.com">Mark.Emiley (at) boeing.com</a>	45-14	253-941-0635
VP – Wine	Paul Guilford	<u>425-294-6785</u>	<a href="mailto:paul.a.guilford@boeing.com">paul.a.guilford (at) boeing.com</a>	0Y-51	-
VP - Beer	Doug Buffett	206-655-1659	<a href="mailto:makebrew@comcast.net">makebrew (at) comcast.net</a>	<u>43-46</u>	206-769-WINE
Treasurer	Art Schneider	206-766-2324	<a href="mailto:arthur.p.schneider@boeing.com">arthur.p.schneider (at) boeing.com</a>	21-48	
Secretary	Dean Sprayberry	425-294-3237	<a href="mailto:dean.sprayberry@boeing.com">dean.sprayberry (at) boeing.com</a>	03-82	425-269-3979
<b>Activities Committee</b>					
* Wine Activities	<b>OPEN</b>				-
Beer Activities	Sean Russell	206-544-2319	<a href="mailto:sean.m.russell@boeing.com">sean.m.russell (at) boeing.com</a>	14-KF	206-851-4315
Wine Education	Dave Albano	425-717-5870	<a href="mailto:david.j.albano@boeing.com">david.j.albano (at) boeing.com</a>	02-58	
Beer Education	Jim Papson	253-657-1041	<a href="mailto:james.m.papson@boeing.com">james.m.papson (at) boeing.com</a>	8M-97	360-802-0168
Meeting Administration	John Falkowski	206-766-4246	<a href="mailto:john.a.falkowski@boeing.com">john.a.falkowski (at) boeing.com</a>	2L-87	253-922-5084
Retirees	Doug De Vol	-	-	-	206-937-0717
<b>Grape Procurement Committee</b>					
Coordinator	Dave Albano	425-717-5871	<a href="mailto:david.j.albano@boeing.com">david.j.albano (at) boeing.com</a>	03-96	360-653-1584
<b>Library and Equipment Committee</b>					
Library	David Buhr	425-234-1797	<a href="mailto:david.f.buhr@boeing.com">david.f.buhr (at) boeing.com</a>		206-290-3580
* Equipment	<b>OPEN</b>				
* Equipment Assistant	<b>OPEN</b>				
<b>Membership Committee</b>					
Membership	Al Cutshall	206-655-2474	<a href="mailto:alden.d.cutshall@boeing.com">alden.d.cutshall (at) boeing.com</a>	42-73	425-390-1254
<b>Publications Committee</b>					
PR/Communications	Anne Brown	206-544-3081	<a href="mailto:Anne.M.Brown@boeing.com">Anne.M.Brown (at) boeing.com</a>	1F-66	
Editor – The Press	David Hauck	206-766-3839	<a href="mailto:david.p.hauck@boeing.com">david.p.hauck (at) boeing.com</a>	2J-53	425-226-0151
Assistant Editor	Doug Buffett	206-655-1659	<a href="mailto:makebrew@comcast.net">makebrew (at) comcast.net</a>	49-35	206-769-WINE
Webmaster	Al Cutshall	206-655-2474	<a href="mailto:alden.d.cutshall@boeing.com">alden.d.cutshall (at) boeing.com</a>	42-73	425-390-1254
Photography	Doug Buffett	206-655-1659	<a href="mailto:makebrew@comcast.net">makebrew (at) comcast.net</a>	49-35	206-769-WINE
<b>F . Y . I .</b>	Programs:	<b>3<sup>rd</sup> Thursday of most months, 7:00 p.m. See Club Calendar for details. Kent Rec. Center 22649 83rd Ave.S.</b> 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 <sup>th</sup> of the prior month.			
	Store/Library:	Open 3 <sup>rd</sup> Thursdays of each month (Program nights only), 5:30 - 6:30 pm. 1 <sup>st</sup> Thursday of each month by appointment only. Contact store manager.			
	Equipment:	Items for checkout issued by store manager.			
	Club Website:	<a href="http://www.geocities.com/NapaValley/3528/">http://www.geocities.com/NapaValley/3528/</a>			
	Everett Club (BEEWBC):	<a href="http://www.fortunecity.com/littleitaly/livorno/829/index.htm">http://www.fortunecity.com/littleitaly/livorno/829/index.htm</a>			
	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			