

The



Press

February, 2007

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

What's Happening?

Feb. 27th Wine Chemical Analysis

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

President's Corner...

I hope everyone had a safe January during all of our interesting weather. It certainly provided another remarkable chapter to our fall and winter of chaos. Hopefully it did not interrupt any of your fermentations (good time to lager).

For those who made it to January's lager meeting, I hope your palates have recovered from the extensive tasting organized by Sean. It was great to see the numerous profiles of lagers to understand the spectrum that the family of beers covers. In a few months we'll try the results of our lagering experiment where we can hopefully see the impacts of cold fermentations versus warm fermentations, diacetyl rests, and extended lagering.

A new budget item for this year is a small pool of money to support members conducting experiments with the intent of providing results back to the club. If you have an experiment that you feel would be interesting to club members and could use some extra resources to help conduct the experiment, please read about this opportunity later in this Press. If you have a good idea, we will work with you to see what we can help support.

This February Steve Foisie will be leading our meeting about wine testing where you can learn all about different tests and techniques and also perform them on your wines. For details on what will be covered and how to bring your wines, check the meeting announcement in this Press.

In the upcoming months we are looking to have a beginner and advanced brewing class as well as another session or two of Dave Albano's beginner's wine making class. If you know someone who may be interested in getting involved in the hobby, keep your eyes open for more announcements.

As always, if you have any ideas or suggestions for club directions or activities, please contact a board member and let us know what you are thinking. We are just a call or e-mail away!

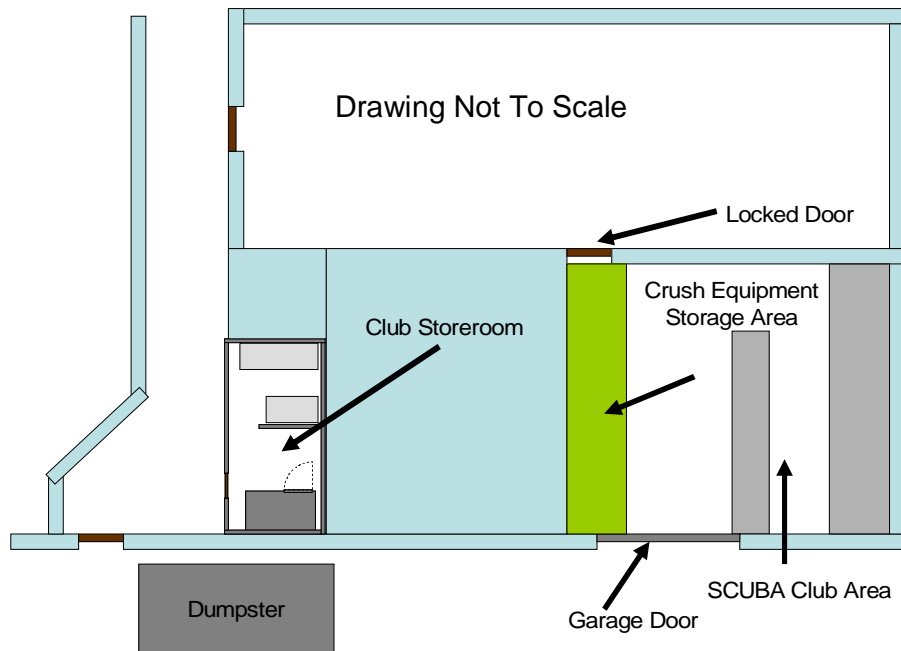
Prost!

Mark Emiley

BEWBC President

New Space in the Kent Recreation Center

Through some discussions with the folks in the Recreation department, we have acquired some additional storage space that we will use for crush equipment which is accessible through a garage door allowing easy transfer of equipment in and out of the building. The addition of this area will change and improve our crush operations setup. The following rough diagram points out the location of the new area.



- The room is shared with the SCUBA club. It will have a locked door (we will keep a key in the storeroom). The door (and garage door) must be locked after use. This is the responsibility of all club members who access the area.
 - o Members will take the key from the storeroom and open the door
 - o Members will open the garage door if necessary (uses a pulley system)
 - o Members will use equipment as necessary, closing the doors as appropriate
 - o After using the equipment, members will return the cleaned and dried equipment to the storage area
 - o Members will clean up any messes made during equipment transfer
 - o Members will make sure that the garage door is secured
 - o Members will lock up the room and return the key to the storeroom
- Members will respect the space and equipment of the SCUBA club. An area on the floor will be taped off where our equipment will be stored. All efforts will be made to keep our equipment within those bounds.
- It is desired such that ALL equipment required for group crushes will be stored in this area. The following items will be stored in the room:
 - o Crusher/Destemmers
 - o Stacked and dried grape totes
 - o Grape collection buckets
 - o Scales
 - o Hoses and extension chords for crushers

We will work on the configuration and detailed rules through the course of the year. We should all be extremely appreciative of the new space granted to us by Recreation.

Bottle Filler

We are trying to track down the location of the club's three spout bottle filler. If you know the location of this item, please contact Greg Schumacher at 206-662-0265.

Experiment Funding

Have you had a question that you wanted a practical answer to that you just couldn't find? Maybe you wanted to see the differences of fermentations with several different yeast strains on the same grape. Or maybe you wanted to directly compare the difference of a wine that has been cold soaked with the identical grapes.

The club has allocated funding to support members conducting such experiments with the intent of presenting the results to the entire club at a meeting. If you have an experiment that you would like to conduct that you would like to seek some funding for in return for presenting your results to the club, please send the board a brief description of your desired experiment including the scope and goals, required materials, duration, and anticipated cost. Submissions will be reviewed for merit and benefit to the club factored in with budgetary constraints. Financial support and logistical details will be coordinated by the VPs, activities, and education focals of wine and beer as appropriate. Please send your submissions to Doug Buffett for beer related experiments and Brad Sherman for wine related topics.

Website Overhaul

We are in the process of assembling a team for setting requirements and designing a new website for both BEWBC and BEEWBC. We are exploring all of the functions that we would like to integrate to streamline operation of different aspects of the club. This will eventually mean some significant changes in the way that we conduct our operations but we promise the growing pains will be worth it!

Apart from the standard website functions that our sites currently have, we are exploring the capability to securely manage memberships, check out equipment, post files, links and information for other members, access grape procurement information, order grapes, and other functions to help serve you better.

We need knowledgeable and eager people to help with getting our site launched. If you would like to help or give your two cents worth, please contact Mark Emiley (mark.emiley@boeing.com or at 206-251-1344).

March Madness Entry Solicitation

Our March meeting has typically been "March Madness." In this meeting, members practice their wine evaluation techniques and in a "one-on-one" format, selecting their impression of the better of two wines to move on to the next round, culminating in a final showdown for the year's "winner" (see previous March and April editions of the Press for more details). In advance of the meeting, we'd like to invite people to submit their wine to the "competition." If you are interested in submitting a bottle of wine, please contact Peter Zaches (206-655-7534).

Winefest Awards

The 2006 Winefest awards will be presented at the February 27th general meeting.

Winter Social Pictures



February Membership Meeting:

Wine Chemical Analysis

February 27th, 2007
6 p.m. till 10 p.m., Tukwila Masonic Lodge
13034 41st Ave S, Seattle

The Feb 27th BEWBC membership meeting will be devoted to wine analysis. So whether you are preparing to bottle your wines, want to know how they are maturing in the carboy or barrel, or you need to know how they fared since fermentation, this will be a great opportunity to learn their status.

This is your opportunity – whether you're from the BEWBC or BEEWBC club – to bring in your wines to have them evaluated. There will be a brief overview of the analytical processes followed by an unstructured agenda with stations set up around the room for your wine to be evaluated. This is also a great opportunity to bring guests to introduce them to winemaking.

The tests will include:

- PH
- TA (by pH or phenolphthalein indicator)
- Residual Sugar
- Sulfide analysis
- Chromatography
- Sulfite (free SO₂) by vacuum aspiration
- Alcohol by distillation for sweet wines (demonstration only)
- Alcohol (for dry wines only)

The cost. The cost per wine will be flat nominal fee (~\$5) to run the complete battery of tests regardless of how many tests you run for each sample. You can bring any number of wine samples.

The workshop/meeting will start at approximately 6 p.m. and continue until 10 p.m.

Sensory evaluation. Of course, you can count on any number of people offering their opinions on your wines. That's the chance you'll take. But this will be a great opportunity to get a second (or third, or fourth) opinion on the wine's profile.

What to bring. It is important to note that **how** you extract your samples and handle them in transit will be an important factor on how "representative" your samples will remain by the time we test them. The primary objective is to avoid over exposure to oxygen, heat, and light.

- Use a narrow mouth container for your wine sample. Wine bottles or collapsible polypropylene are great for this. Collect the sample the day of the workshop.
- If you can, fill your sample bottles with an inert gas before filling with the wine sample.
- Bring at least 350 ml sample if you want people to taste them (sensory evaluation).
- Fill the sample bottle completely to the top and seal carefully.
- Make sure you carefully label each sample, noting type of fruit, year fermented, etc.
- It would be helpful but not necessary that you bring cellar records for each wine sample.

Let me know if you have any questions.

....Steve

206-930-0328 (wk)

425-222-7036 (hm)

Brewing tip of the month: Laging Tips

From our January Meeting, here are the top laging tips from club members and other resources:

- n Remember, patience is a virtue
 - n Give yourself time if you are aiming to have it ready by a certain date
- n Use Irish moss and a vigorous full-wort boil
- n Use a wort chiller
- n Use a two-stage method of fermentation
- n Incorporate a diacetyl rest into the fermentation
- n Select appropriate ingredients for the style of lager you are brewing
- n Sanitize!
- n Use a true lager-type yeast
- n Use a yeast starter or repitch yeast to next batch
 - n Plan a stretch of lagers
 - n Assures good start
 - n See Wyeast website for “yeast washing” procedure if desired
- n Take the time and effort to control your temperatures well
 - n Consistent results
 - n Use a thermo-strip on your fermenter to help track your fermentation temperatures
- n If making an all-grain lager, make sure to ventilate pot well during boil to drive off DMS precursors
- n For all-grain lagers, depending on your malt profile and equipment, you may want to use
 - n Acid rest (104 F, ~30 mins) – for mash acidification and liquefaction
 - n Protein rest (118 F, ~ 30 mins) – for undermodified malts
 - n Beta Amalase rest (140 F, ~30 mins) – for a dry beer
- n If possible, use fairly well-modified lager malts and just do a step mash (just easier)
 - n Decoctions are authentic but messy – strong malt profile

If you have a brewing tip you would like to share with the club, please send it to mark.emiley@boeing.com. It may be common sense to you but could save someone else's beer.

Washington Association of Wine Grape Growers (WAWGG)

Back to the Future

Why basket presses impress higher-end winemakers

By Tim Patterson, winesandvines.com

It's not your grandfather's basket press—but it's not all that different, either. "All the models are pretty much just a basket with a hydraulic ram," says Mike Mendenhall, production manager at La Crema winery in Healdsburg, which basket-presses its Pinot Noir. But the clear consensus among users is that the newfangled variations on this classic old-fashioned equipment are a boon to wine quality, another demonstration of the modern winemaking mantra, "Keep it gentle, stupid."

Commercial-grade basket presses aren't cheap; they have a smaller capacity than their bladder and membrane cousins; they take more time in setup and cleanup relative to the volume processed and they yield fewer gallons of juice per ton. Those disadvantages are offset, according to basket boosters, by the higher quality press wine that results. That bump in quality is the reason basket presses have become part of the program at a growing number of top-flight wineries.

Old-style basket presses with wooden slats, using hand-powered pressure applied through a lever or ratchet system, trace back to the Middle Ages and remained the industry standard until well after World War II. They can still be found in some Champagne houses and in very small winery operations, as well as in the garages of thousands of amateur home winemakers. For most commercial winemaking, electrically powered horizontal tank presses utilizing inflatable bladders or membranes became the norm by the 1970s, offering clear advantages: larger capacity, greater juice extraction and far less manual labor per ton. Basket presses became relics, useful mostly as tasting room decor.

Basket presses have reappeared on the production cellar floor only in the past few years. Underneath the various bells and whistles and computerized control systems, the basic design across manufacturers and models is quite simple. Grape pomace is loaded into a cylindrical cage of narrow, upright slats—they can still be made of wood, but most are stainless steel—separated by narrow openings and set on a raised base. Pressure is applied from the top by a hydraulic-powered ram and a disk covering the surface of the pomace, steadily squeezing wine/juice out through the grape mass and the spaces between the slats. By the end, the pomace is compressed into a thick, nearly solid cake. The wine/juice is collected into a pan underneath the base and pumped from there to the appropriate storage containers for aging.

The Pros, According to the Pros

So, what does all this simplicity buy you? Better quality press wine, according to a lot of winemakers, all of whom admit that they're mostly guessing about why that might be. To my knowledge, there's not a lot of research out there, no rigorous analytical or sensory comparisons of fractions produced by different pressing methods. But the collective hunch is twofold: less shearing and fewer solids.

In the hierarchy of gentleness, basket presses are a cut above membrane presses, which are the gentlest of the bladder-style tank presses, all of which are gentler than so-called horizontal baskets, which were still a big improvement over continuous screw presses. Baskets employ the force of grape against grape, not grape against screen. Less grinding action means less chance of extracting unpleasantly harsh phenolic material from skins and seeds. In some cases, basket presses may actually apply a higher number of bars of pressure—but the process inside the cake is still gentler.

On its way out of the cake, the juice/wine will often pass through several feet of pomace, a substantially longer journey than occurs with the relatively thin cake lining the walls of bladder presses. Channeling through the cake seems to act as a kind of filter, trapping solids and producing a purer, cleaner press output. "With Pinot Noir," says Joseph Phelps winemaker Damien Parker, "the first squeeze is usually cloudy, turbid, a kind of pink milk shake. With a basket press, after the first squeeze, the wine is very clear, and much easier to do sensory evaluation on."

Small press runs, coupled with cleaner wine, give winemakers an ability to taste as they go—and most basket presses make it easy to pull a sample. Tasting every few minutes, the winemaker can determine when the character of the wine has changed, stop the press and send the rest of the cycle off in another direction. Having this degree of control with a large tank press is unlikely.

Users also report that the press wine tends to be of a higher quality, more usable down the road, good enough even for ultra-premium programs. Melissa Stackhouse, winemaker at La Crema, says, "We still don't use all the press, but we can always consider using it; before we brought in the basket presses, that option was limited." All of La Crema's Pinot Noir goes through one of its two baskets, one from Marzola and one from Revinsa. Among the sensory characteristics Stackhouse likes in the basket-pressed Pinot is better color—for which, again, she doesn't exactly have an explanation.

At Betz Family winery in Redmond, Wash., Bob Betz has also used a pair of basket presses the last four harvests for his entire production—60 tons, 3,000 cases, a mix of several Bordeaux and Rhône varieties, all red. "We're small enough to do our blends barrel by barrel," he says, "and we've never done a finished wine without some pressed juice."

At Peachy Canyon winery in Paso Robles, winemaker Josh Beckett says he tries to use his basket presses for all the single-vineyard wines and high-end blends, and is able to use almost all of the press wine. "Last year, we kept all of the free run and press wine separate, and out of 30 or so lots, there were only two or three where the press wasn't good enough to go right back in."

That's the economic trade-off: less press wine, but more of it usable, even for fairly pricey bottles.

To sweeten the pot, almost all commercial basket presses on the market come equipped with automated controls, allowing for pre-programmed, push-button press cycles. Beckett says that after some experience with a particular vineyard or variety, the computerized cycles on his Carlsen presses work just fine. For Betz's equipment, on the other hand, "I requested no computer programs. I'm not willing to have a computer make press cuts—that's my job. I stand there with a glass and test every 20 seconds."

The Cons, According to the Pros

While the advantages of basket presses are mainly sensory and subjective, the downside is more matter-of-fact. Basket presses tend to be more expensive per unit of throughput than large tank presses. Yields are lower; that same

magic cake that apparently traps solids also traps some of the liquids. The smaller size means more press runs and thus more time spent doing setup and cleanup; the gentle press cycles are also slower.

All of these reasons led Professor Ken Fugelsang and the Cal State Fresno winery to leave their Marzola press out of the processing loop entirely this past harvest, after using it for three years. "The quality of the press wine was remarkably good, in my opinion better than from the membrane. But it's labor intensive, and we had a certain comfort zone with the membrane, so we went back to our DeFranceschi."

The modest size (most in the 2- to 3-ton range) of basket presses means that they work most efficiently in winery operations where they match the size of the fermenters. A basket turning out 250 gallons of wine per cycle is no match for a 10,000 gallon fermentation tank. On the other hand, because everything in his winery is on a small scale, Betz enjoys excellent press math: two 1.5-ton macrobins of well-drained pomace will just barely fit into one of his presses. Like most owners of basket presses, Beckett also has a membrane press at his disposal, and fermenters of widely differing capacities, so he can pick and choose what lot goes where.

In order to minimize the time spent on multiple loading and re-loading of baskets, wineries and manufacturers are constantly fiddling with design features and with the use of other equipment to work in tandem with the presses. Parker at Phelps, for example, is looking into buying a motorized elevator (sometimes called a "giraffe") that would move pomace from the fermentation tank up and into the basket as fast as the pomace can be raked out of the tank.

In a much more customized mode, Betz's presses were designed and fabricated with the help of assistant winemaker Ross Mickel and Mickel's step-father, Ned Nelson. The first models were broken in at Betz and at Mickel's own Ross Andrew winery. "The great part," Mickel says, "was that if something didn't work, we changed it. We made progress every couple weeks through harvest." The Nelson-Mickel design was eventually licensed to Carlsen & Associates, the only domestic manufacturer of commercial basket presses.

Although basket presses are happy to squeeze any grapes you load into them, there is some variation in performance with different varieties. Pinot Noir is probably the most popular application, since gentle handling is a way of life with that grape (along with premium prices). At Peachy Canyon, Beckett says that his Zinfandel cakes are much wetter after a first cycle than the cakes for Bordeaux grapes, so he sometimes unloads the pomace, reloads and runs another short cycle to finish the job.

Basket presses are overwhelmingly used, at least in the U.S., for reds, not whites. Since whites are pressed before fermentation, their juice is harder to liberate, making basket press yields that much smaller. None of the winemakers I spoke with use their baskets for whites, though several have tried experimental batches with mixed results. As a practical matter, switching back and forth between white and red press runs in the middle of the crush would be something of a luxury.

Overall, users of the new wave of basket presses seem quite pleased with their investment. More than a dozen producers have models on the market, and with a rise in popularity, there is every reason to expect that manufacturers will continue to improve the feature set and increase ease of use. They're not for everybody—but they would make your wine industry grandfather feel right at home.

Kevin Neal

BEWBC Calendar 2007

Updated 1/4

(Changes are UNDERLINED)

	Date	Activity	Event or Planned Meeting Program	Website, or other info	Contact
Jan	16	Admin	Grape procurement meeting and Board meeting		Mark
	Tue 23	BEER Program	Lagering – Question and answer, tasting good ones	<i>Masonic Lodge in Tukwila</i>	Sean and Mark
	27, 28	BEER Event	Strange Brewfest – Water Street Brewing, Port Townsend	www.waterstreetbrewing.com	360-379-6438
Feb	<u>27</u>	WINE Program	Wine Testing discussion & hands on w/ Steve Foisie		
	7 - 9	Wine Event	WAWGG Conference in Yakima	www.wawgg.org/	509-782-8234
	7	Wine Event	Seattle Wine Society's South African Food and Wine Safari! North Bellevue Community Center	www.seattliewinesociety.org	206-621-9463
	8 - 11,14	Wine Event	E.B. Foote Winery - Wine and Chocolate	www.ebfootewinery.com	206-242-3852
	Sat 10	Beer Event	Museum of Flight Hops & Props	www.museumofflight.org/hopsandprops	206-764-5720
	<u>24</u>	Beer Event	11th Elysian Winter Beer Fest @ Elysian Fields	www.elysianbrewing.com	206-860-1920
Mar	15	BEER Program	Or shall we have March Madness????		
	<u>3</u>	Wine Event	Phinney Assn. Wine Tasting	www.phinneycenter.org/events.shtml	206-783-2244
	10	Beer Event	Cask Beer Fest at the Seattle Center	www.washingtonbeer.com/cbf.htm	Brewer's Guild
	<u>17</u>	Beer Event	Homebrew Fair	www.homebrewfair.com	
		Beer Event	St. Patrick's Cascadia Cup Competition	www.cascadebrewersguild.org	
		Beer Event	Hops on Equinox Spring Beer Beer Festival	www.washingtonbrewfest.com/spring/index.php	206-633-0422
	24	Wine Event	Tim Narby's :Nota Bene Release Party	www.notabene cellars.com	206-459-2785
	23, 24	Beer Event	HopScotch at the Fremont Studios, 35 th & Phinney	www.boldhatproductions.com/	206-633-0422
Apr	19	WINE Program			
	14 - 15	Wine Event	Taste Washington' @ Bell Harbor and Pier 30	www.tastewashington.org/	206-667-9463
May	17	BEER Program			
	10 - 13	Wine Event	Spring Barrel Tasting at E.B. Foote Winery	www.ebfootewinery.com	206-242-3852
	5	Beer Event	National Homebrew Day – Big brew at Larry's!	www.beertown.com/events/bigbrew/	
		Beer Event	American Craft Beer Week	www.beertown.org/events/acbw	
		Beer Event	Kent Ram Brewing Competition Entries Due		
June	21	WINE Program			
		Beer Event	Kent Ram Brewing Competition Winner Announcement		
	17	Wine Event	Taste Washington - Spokane	www.tastewashington.org/	206-667-9463
	16 - 17	Beer Event	Wa. Brewers Guild Father's Day Brewfest – Seattle Ctr.	www.washingtonbrewersguild.org	Brewer's Guild
	29-Jul1	Beer Event	Seattle International Beerfest	www.seattlebeerfest.com	
July	Fri	WINE Program	WineFest Preliminaries		
	Sun	Club Event	WineFest finals & potluck at the Buffett's in Normandy Park		
		BEER Program	American Beer Month kickoff,	http://theram.com/wa-kent.php	
	13 - 15	Wine Event	Kirkland Uncorked, Marina Park	www.boldhatproductions.com/	206-633-0422
		Beer Event	Phinney Assn. Summer's Best Beer Fest 7:30-10	www.phinneycenter.org/events.shtml	206-783-2244
	26 - 29	Beer Event	Oregon Brewer's Fest Portland's Waterfront	www.oregonbrewfest.com/	
		Beer Event	Puyallup Fair Entry acceptance	www.thefair.com/InfoServices/EntryInfo/pdf/06_	253-848-7448
Aug			Washington Wine Month	www.washingtonwine.org/	
		Club Event	Summer Social in Kent		
		FYI	Evergreen State Fair acceptance	www.evergreenfair.org/page2553.asp	425-879-6225
	30 –	Wine Event	Summer Celebration at E.B. Foote	www.ebfootewinery.com	206-242-3852
		FYI	Evergreen State Fair judging	www.evergreenfair.org/page2553.asp	425-879-6225
		Beer Event	Yakimania-Road trip & campout @ HopUnion		800-952-4873
Sept	1 - 31	Wine Event	No mtg-Just grape pickin', deliverin' & CRUSHIN'!!		You
	7, 8	Beer Event	Great Canadian Beer Festival - Victoria	www.gcbf.com/	250-383-2332
	21 - 23	Beer Event	Fremont Oktoberfest	www.fremontoktoberfest.com/	
Oct		BEER Program	Oktoberfest potluck with the Impaling Alers at Larry's	www.larrysbrewsupply.com/contact.html	253-872-6846
Nov	15	WINE Program			
	3	Beer Event	Teach A Friend To Homebrew Day	www.beertown.org/events/teach/	
	11 - 13	Beer Event	Great American Beer Fest in Denver	www.beertown.org/events/	
		Beer Event	Phinney Assn. Beer Taste	www.phinneycenter.org/events.shtml	206-783-2244
		Wine Event	Harvest Open House at :Nota Bene 1-6 p.m.	www.notabene cellars.com/pages/contact.html#	206-459-2785
Dec		Club Event	Combined Annual Holiday Social		
		Beer Event	3rd Annual Winter Beer Festival – Hale's Paladium	www.washingtonbeer.com/wbf.htm	
	Nov29-2	Wine Event	12th annual E.B. Foote Winery -Open House	www.ebfootewinery.com	206-242-3852
		Wine Event	SEATTLE WINE SOCIETY HOLIDAY WINE PROGRAM 7-	www.seattliewinesociety.org	206-621-9463

BEWBC Executive Board 2007

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	<u>Brad Sherman</u>	<u>425-985-0780</u>	<u>shermz@comcast.net</u>	<u>97-05</u>	<u>425-283-9960</u>
VP - Beer	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	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	<u>Karen Beattie Massey</u>	<u>425-703-1450</u>	<u>beattiekaren (at) hotmail.com</u>		<u>426.917.3317</u>
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 DeVol	-	-	-	206.937.0717
Grape Procurement Committee					
Coordinator	Dean Sprayberry	425-294-3237	dean.sprayberry (at) boeing.com	03-82	425.269.3979
Library and Equipment Committee					
Supplies*	Jack Randles	-	-	-	206.463.9351
Library	David Buhr	425-234-1797	david.f.buhr (at) boeing.com		206.290.3580
Equipment	Greg Schumacher	206-662-0265	gregory.p.schumacher (at) boeing.com	4C-70	206-931-8565
Membership Committee					
!! Membership					
Publications Committee					
PR/Communications	Anne Brown	206-544-3081	anne.m.brown (at) boeing.com	1F-66	
Editor – The Press	David Hauck	425-260-2178	david.p.hauck (at) boeing.com	2J-53	425.226.0151
Assistant Editor	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	206.769.WINE
!! Webmaster					
Photography	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	206.SOY.WINE

F . Y .	Programs:	3rd Thursday of most months, 7:00 p.m. <u>Location varies - See the Press or Club Calendar for details.</u>
I .	Dues & Address Changes:	Full time employee/contractor \$30, Retirees \$20. Pro-rated quarterly. Payable to BEWBC by March 31. Send dues and address/mailstop changes to Al Cutshall, 4R-75.
	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/ Storage:	The Library has over 170 books and other media for checkout – Refer to \\fil-nw01-10\BEWBC\Library\Library_List.xls for items available; e-mail David Buhr and he will leave your request in a box on top of the library cabinet in the Kent Rec.Center *The Club Store no longer has assigned hours, but has a small assortment of essential supplies for events such as crush. Call Jack Randles about your supply needs, or go to Larry's Brewing (www.larrysbrewsupply.com/ , 7405 South 212th St. # 103, Kent 253-872-6846) and mention BEWBC for a discount. The former store space is available for seasonal storage needs, such as crush.
	Equipment:	Items for checkout issued <u>as coordinated by the equipment manager</u>
	Website:	http://www.geocities.com/NapaValley/3528/ http://groups.yahoo.com/group/BEWBC - members only, approval may take up to a day
	Everett Club:	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)
	Rec. Advisor:	Ron Anderson, 425-342-8369, 0F-KA