

The



Press

March, 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?

March Madness -Thursday, March 22nd at 7:00 pm (date change)

Saturday April 26th Beginning Beer Making Class (see announcement and flier pg. 8)

Saturday April 28th Beginning Winemaking Class (see flier pg. 7)

Saturday June 6th Pro-Am Competition (see flier pg. 9)

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

President's Corner...

I have recently had time to reflect on one aspect that makes our hobby so much fun. In the past month I crossed a brewing milestone. I brewed up an English Barleywine and a Smoked Porter which means I have brewed a beer from every one of the 23 BJCP beer categories. While basking in this relatively meaningless accomplishment, it also became evident that I have only brewed 41 of the 79 beer subcategories. And I haven't even touched ciders or meads. Reaching this mini-milestone just highlights to me how much there is to accomplish in our hobby.

This month has been a busy month for the club. The board has been planning out our goals and plans forward for the year. The grape procurement committee has gotten busy with setting its mission and plan of attack for 2007. Our crusher – destemmer research team is hard at work narrowing down its recommendations. We've just stood up a new website with plans to bring new levels of functionality for you (check out www.bewbc.org). Steve Foisie has brought us an incredibly informative and helpful wine testing meeting. And finally, we have gotten the go-ahead for the Puget Sound Pro-Am competition from **multiple** breweries.

All of these progressions need desperately need your help. We need new grape procurement focals to support the biggest event in our club. We need people to help out with organizing and executing Winefest. We need subject matter experts to help with selecting a crusher destemmer. We need everyone to help bring content to our website. We need folks to help organize great meetings. We need volunteers to help out organizing the Puget Sound Pro-Am. Just a few minutes of work here and there will go a long way to progress the club. It all begins with one simple question: "What can I do?"

After reading through this Press, I encourage **every** member to call up a board member and ask what you can do to help. If you want to help with the grape procurement, call up Dean Sprayberry and ask him what he needs help with. If you want to get involved with meetings or our competitions, call up Brad Sherman and Doug Buffett (as well as Karen and Sean). If you want to help with our website, call up Dave Butner. If you want to help with educating more members, call up Dave Albano or if you want to help with setting up our equipment, call Greg Schumacher. If you have no idea what you can help with, call me and I can fill your plate. I guarantee you, every one of us have a ton of things we would love help with. We just need you. With your support, the dreams we all have for the club will come to fruition. Don't put it off, because our every event is just around the corner!

Prost!

Mark Emiley

BEWBC President

From the Board

Pro-Am Kickoff

We are kicking off the 2007 Puget Sound Pro-Am: the competition aimed at providing great homebrewers the chance to brew their beers on professional systems. We have a total of five clubs supporting this year's effort but have a pretty big development. **We've lined up three breweries so far who will be brewing winning recipes!** So far, we have the Ram Brewery again, as well as Harmon Brewery and Diamond Knot Brewery (and we are still waiting to hear back from several others). Entries this year will be due on June 6th at Larry's Homebrew Supply (we are working alternate drop locations for members all over the sound). We will be hosting the judging at Larry's on June 9th.

We are in the process of nailing down what styles the breweries want this year and will be posting them on the competition website at www.bewbc.org/pro-am. This year's competition will be an AHA/BJCP certified events with some great BJCP judges to provide detailed feedback on your beers. We are looking for lots of great entries again from you so let's get brewing! Once again, there is the chance for AHA members to have their beers submitted to the GABF Pro-Am competition, so join today for this opportunity!

BEWBC is sponsoring this event along with support from BEEWBC, the Impaling Alers, Puget Sound Amateur Wine and Beer Makers Club, and the North Seattle Homebrew Club. We need help in coordinating the final event as well as working logistics with the breweries. We need judges, stewards, and a bunch of others to help with details on the judging date (June 9th). Please contact Mark Emiley at 206-251-133 or markemiley@earthlink.net to help out. This is going to be a great event and an awesome chance for BEWBC to shine as a Puget Sound homebrewing club. Check the competition website for more details on the event. More details will be in the work shortly!

Website Overhaul

We are currently working on standing up our new website at www.bewbc.org. Dave Butner has spearheaded the effort of getting our domain registered and started. It is still in development but we'll be working to get it set up properly over the next couple of months. Take a look and tell us what you want to see on the site. Thanks to Dave for making this initial push!

Beginners Homebrewing Class

Our April meeting will be an advanced all-grain class as well as a basic homebrewing class held in the kitchen. Please print out the flyer in this Press and post it in appropriate areas around your work area. This effort helps share our hobby and bring in new members.

Membership

Just a reminder, if you haven't renewed your membership yet, please do so now. Contact Al Cutshall if you have lost your form (alden.d.cutshall@boeing.com 206-544-0645).

Bottle Focal

It is coming up on one of the times of year to bottle up wines and we are looking to see if there are people interested in organizing and putting together a group bottle order. If you are interested in helping with this, contact Brad Sherman.

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.

Club Only Competition

This month's club only brewing competition is Scottish and Irish Ales (BJCP Cat 9). If you have one that you are willing to submit, bring it to the casual beer meeting at Elliot Bay on March 13th.

March Membership Meeting:

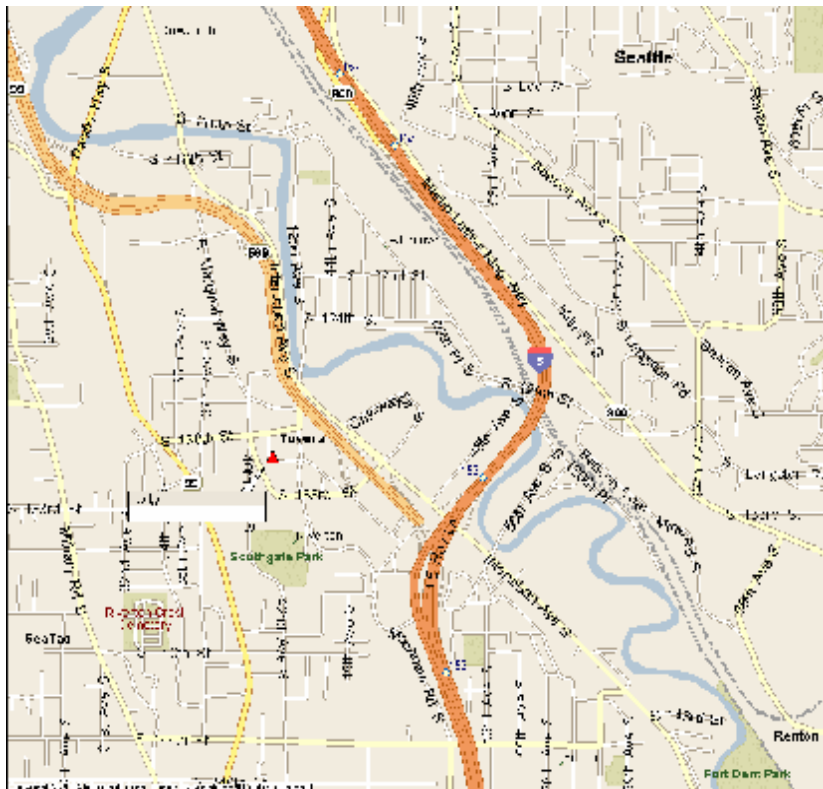
March Madness -Thursday, March 22nd at 7:00 pm (date change)
Tukwila Masonic Lodge
13034 41st Ave S, Seattle

It's time for March Madness again, one of the most popular events on the wine meeting calendar where club members can see how their wines stack up against some great world wines. This year we're adding a twist – Rhone Style wines vs. Northern Italian style wines. That means each one of the 16 wines in the “taste-off” will fit one of those 2 styles. We're hoping the theme will let you experience and discover the nuances of each style as you're picking your favorites. As usual we won't reveal our wines' true identities until the end of the evening, when we've determined the most popular wine overall.

March Madness is scheduled for Thursday March 22nd. We are soliciting examples of both styles of wine from club members. For Rhone style wine that would include traditional varietals, such as Syrah, Grenache, Mourvedre, Viognier, and Roussane from Washington and other parts of the world. Similarly Northern Italian would encompass Washington and worldwide examples of varietals such as Sangiovese, Nebbiolo, and Barbera.

If you'd like to pit your wine against the rest of the March Madness field, please contact Karen Beattie Massey by email (beattiekaren@hotmail.com) by March 7th.

Location for March 2007 meeting:
Grand Lodge of Free and Accepted Masons of Washington



Miscellaneous

Brewing tip of the month:

A tip brought to you care of podcasts from The Brewing Network. Jamil Zainasheff, winner of the Ninkasi Award, puts on a great bi-weekly show that you can find at <http://www.thebrewingnetwork.com/jamil.php>. The guy is the most humble and brilliant brewer I have ever heard.

When brewing extract brews with the rich, malty, Munich grains, normal steeping will not work to free up the sugars and flavors. You'll end up with a lot of starch in your beer. Instead, you need to make a very mini-mash (which will resemble steeping, but with less water). Get a good porridge-like consistency and hold that at 150-155F for 30 minutes to allow conversion. You can then put the mash in a strainer and rinse hot water (170F) over it to get a good extraction. This will let you have a less cloudy beer with more of that great Munich flavor that you are looking for.

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.

Mark Emiley

Announcements

Let's meet for an off-month rendezvous at the new



255 SW 152nd St. Burien

<http://www.elliottbaybrewing.com/map.shtml>

Tuesday, March 13th 6 p.m.

Bring your Scottish Ale entry for the AHA Club-Only competition

Doug Buffett

"Cluster to Cork" Winemaking Class: 2nd year

Last years Cluster to Cork class will be repeated this year in April. We added 10 new winemakers to the class and each are producing a Cabernet Sauvignon from Stillwater, (thanks Dean Sprayberry). This year we plan on using Stillwater Cab Sauvignon. Here are the goals of the class.

The purpose of this workshop is to help take the mystery out of winemaking for the new winemaker. We will pattern the session after the longer and more in-depth 2 day seminar that has been taught in the past. The goal of this seminar is to help answer questions and provide guidance.

This course will aim to instruct through practice by actually going through the whole process together (learning, grape acquisition, crushing/destemming, pressing, aging). Additionally, we would like to use this approach as a membership drive tool. In this issue of "The press", you will find a flyer with the details, please pass this along to any interested co-workers or others who qualify for membership and/or print and post on approved bulletin boards (including BEEWBC members). Below is a list of deliverables and aims.

- Targeted training for winemakers with 0-2 years experience.
- Red and White will be discussed
- Simple testing and process
- Clean-up of club equipment, including check-out of corks, press etc. etc
- Advanced topics (Vacuum Aspiration, barrel usage, multi yeast fermentation, blending etc) will be developed for later seminars.
- This group will have the opportunity to purchase a 100 lbs batch of the same grape varieties from the same vineyard.
- We will walk the newbie through the entire process from order, delivery, crush, fermentation to bottling.
- Develop a network for Q/A during fermentation, to help mentor
- As a group do initial analysis (Sugar, TA, pH) and adjustments, including advice on adjustment (Acid etc) during and after fermentation.
- ML testing
- Racking, carboy clarifying and aging
- Bottling, corking and storage.

Beginner's Winemaking Class

Saturday, April 28th : 10:00 am - 4:00 pm*

Learn to make your own top notch wine at home!

The Boeing Employees Wine and Beer Makers Club (BEWBC) is hosting a beginner's winemaking class in which you'll learn about the process and equipment for making premium wine from grapes grown here in Washington.



During the class we will discuss the major steps and decisions required to make quality wine. After the initial class, the members will acquire the same grapes and proceed through the entire winemaking process in parallel with the rest of the class.

Admission for the class is \$35 (\$12.50 for club members) which includes the cost of club membership and lesson materials. All will have the opportunity to buy 100 lbs of grapes for a red wine (will produce 5-6 gallons of wine). Space is limited so act quickly to hold a spot.

Contact: David Albano to reserve a seat or for more details (425-328-4416 cell) david.j.albano@boeing.com

(*Bring a bag lunch!)

Location:
Tukwila Masonic Lodge
13034 41st Ave S, Seattle 98168



Beginners Homebrewing Class

Thursday, April 26th: 7:00-9:00 pm

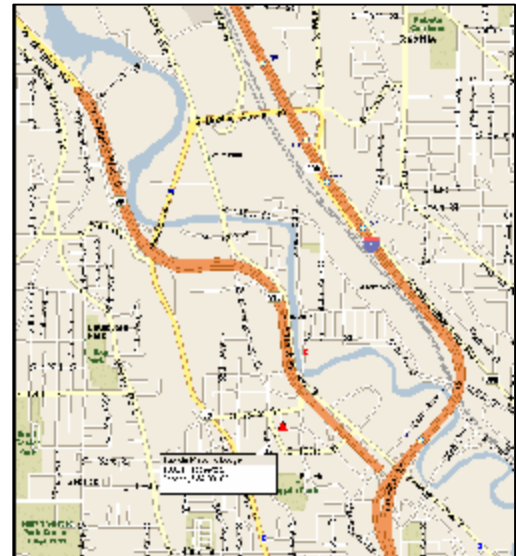
Learn to make your own great tasting beer at home!

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:
Tukwila Masonic Lodge
13034 41st Ave S, Seattle 98168

<p>Beginner's Homebrewing Class Thursday, April 26th 7:00 For more info: 206-544-2808</p>	<p>Beginner's Homebrewing Class Thursday, April 26th 7:00 For more info: 206-544-2808</p>	<p>Beginner's Homebrewing Class Thursday, April 26th 7:00 For more info: 206-544-2808</p>	<p>Beginner's Homebrewing Class Thursday, April 26th 7:00 For more info: 206-544-2808</p>	<p>Beginner's Homebrewing Class Thursday, April 26th 7:00 For more info: 206-544-2808</p>	<p>Beginner's Homebrewing Class Thursday, April 26th 7:00 For more info: 206-544-2808</p>
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■■■ Puget Sound Pro-Am Competition

Enter the Puget Sound Pro-Am Competition for a chance to have your beer brewed commercially by one of several local breweries!

Professional brewers will select their favorite beers from the best of show round in this AHA/BJCP sanctioned competition to be scaled-up and produced on their systems.

Winning beers of AHA members may be submitted to the Great American Beer Festival's Pro-Am Competition for a shot at bringing home gold medals for the brewery and homebrewer! Join the AHA in advance to be eligible for competition at the GABF. Fire up your kettle now and see the website listed below for more details.



- Entry Fee: \$5 per entry (3 bottles per entry)
- Entries Due: June 6th, 2007
- Drop off / Mail to: Larry's Brewing Supply
7405 S 212th St. #103
Kent, WA 98032



Details available at <http://www.bewbc.org/pro-am>

For more information, contact Mark Emiley: markemiley@earthlink.net (206)-251-1344



Impaling Alers

Puget Sound Amateur Wine
and Beer Makers Club

**North Seattle
Homebrew Club**

B E W B C C a l e n d a r 2007					Updated 2/26
(Changes are <u>UNDERLINED</u>)					
	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	27	WINE Program	Wine Testing discussion & hands on w/ Steve Foisie		
	7 - 9	Wine Event	WAWGG Conference in Yakima	www.wawgg.org/	509-782-8234
	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
	24	Beer Event	11th Elysian Winter Beer Fest @ Elysian Fields	www.elysianbrewing.com	206-860-1920
Mar	<u>13</u>	BEER Event	Rendezvous @ the new Elliott Bay Brewing in Burien 6pm	www.elliottbaybrewing.com	Doug B.
	<u>22</u>	WINE Program	March Madness		Karen, Brad
	<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
	17	Beer Event	Homebrew Fair	www.homebrewfair.com	
	24	Wine Event	Tim Narby's :Nota Bene Release Party	www.notabenecellars.com	206-459-2785
	23, 24	Beer Event	HopScotch at the Fremont Studios, 35 th & Phinney	www.hopscotch tasting.com/	206-633-0422
Apr	<u>26</u>	BEER Program	<u>All-Grain Brewing Orientation & Beginner's Class</u>		
	14 - 15	Wine Event	Taste Washington' @ Bell Harbor and Pier 30	www.tastewashington.org/	206-667-9463
May	17	WINE Program	Blending		
	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/	
	<u>19</u>	Beer Event	Cascade Brewers Cup Competition	http://cascadebrewersclub.org/	
		Beer Event	American Craft Beer Week	www.beertown.org/events/acbw	
June	21	BEER Program	Cider		
	<u>6</u>	Beer Event	Puget Sound Pro-Am Competition Entries Due @ Larry's	www.larrysbrewsupply.com/contact.html	Mark, Doug
	<u>9</u>	Beer Event	Puget Sound Pro-Am Competition	www.bewbc.org/pro-am/index.htm	Mark, Doug
	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 Event	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/EntrvInfo/pdf/06	253-848-7448
Aug			Washington Wine Month	www.washingtonwine.org/	
	16	Club Event	Summer Social in Kent, Variant Competition		
		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	<u>1 - 31</u>	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	Wine Panel		
	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.notabenecellars.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.seattlewinesociety.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>	shermz@comcast.net	<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>	beattiekaren (at) hotmail.com		<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	Dave Butner	425-918-6435	wine (at) thebutners.com		425-241-8585
Photography	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	206.SOY.WINE

F . Y .	Programs:	3rd or 4th Thursday of most months, 7:00 p.m. <u>Location and date 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.bewbc.org 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