

The



Press

August, 2009

Founded and Chartered August 18, 1971

Volume 39, Issue 8

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

What's Happening?

Aug 5th, 12th, 19th, 25th, Beginning Winemaking ([see announcement and calendar](#))
August 27th, BEWBC Summer Social ([see announcement and calendar](#))

Table of Contents

2	President's Corner	Mick Pegg
3	Month Program Summer Social	Mark Emiley Susan Harshfield
4	Winefest Results	Kathryn Chalfan
7	Announcements	
8	Beginning Winemaking	Steve Foise
9	Calendar Of Events	
10	Executive Board	

The Press is now available online at: <http://www.bewbc.org/newsletter/pcurr.pdf>

President's Corner...

Summer Greetings – a record-breaking July that reached 103 degrees!

Beermakers are looking forward to Oktoberfest and the Lakewood Rotary Homebrew Festival. Winemakers are preparing for the upcoming harvest, when it all begins again. Please support your grape procurement focals because they are the people that make all of this possible. Everyone, please come enjoy our companionship, and celebrate our beers and wines, at the Summer Social on August 27th in Kent.

Regards

Kathryn (for Mick Pegg)

August Meeting Event

BEWBC Summer Social

When: **Thursday, August 27th, 4:00 pm till 9:00 pm**
(We have reserved the park shelter beginning at 3:00 pm, if you'd like to arrive earlier; showing up earlier ensures the hottest, freshest food!)

Where: **Van Doren's Landing Park in Kent, 21861 Russell Rd., South Shelter**
(Covered area near the bathrooms, south end of the Park)

What: **Picnic setting to enjoy our wines and beers with food and good company**
Likely will have brewing on the club's three-tier system.

Who: **BEWBC & BEEWBC members, families, and guests (children welcome)**

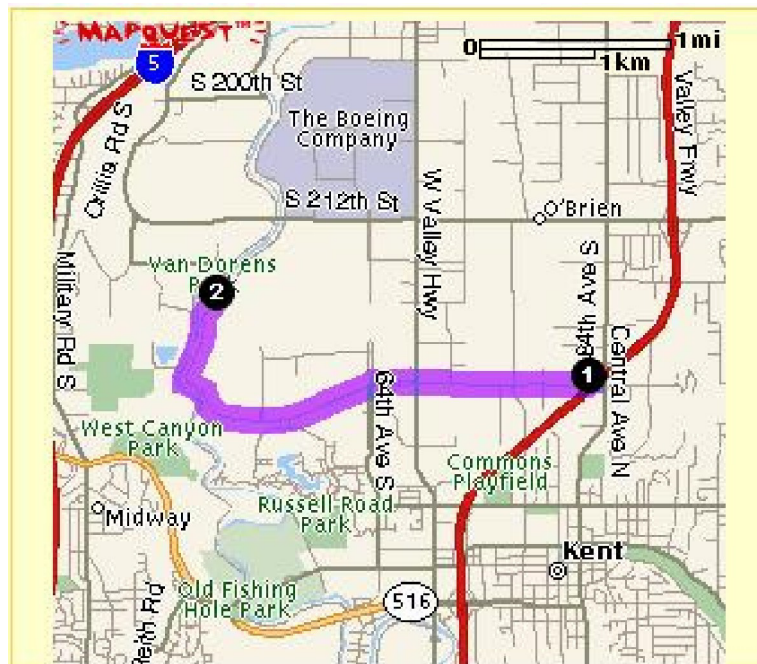
What to Bring: **Your wines and beers to enjoy and share**
Your favorite picnic food to enjoy and share

The club will provide hot dogs and hamburgers to barbecue, basic munchies, paper/plastic ware and wine and beer glasses.

Directions:

From the Kent Rec Center: Follow **83rd AVE S** in front of the Rec Center to **S 228th ST** (83rd AVE S becomes S 228th ST). Proceed on **228th ST**, which becomes **RUSSELL RD**. Follow **RUSSELL RD** to the park. Distance from the Rec Center is 2.8 miles.

Access to the park from 212th St to Russell Rd is an alternate route, but you must be going east on 212th to turn south onto Russell Rd. There is no left turn going west on 212th.



Winefest 2009 Summary

Thanks to all who participated and helped. Our judges all showed up on time, we had plenty of sunshine, Al Cutshall's wine stewardship was impeccable, Dave and Nancy were excellent hosts, and everyone seemed to enjoy the event. Next year we hope to have **more entries**, so start planning your entries for Winefest 2010!

Because the primary purpose of Winefest is to benchmark our wines against the industry, the comments of the judges are golden. We were fortunate to have the following judges, with their own statements regarding their backgrounds:

Tim Narby: I am currently part owner, president, and winemaker at :Nota Bene Cellars. We just released six wines from our 2006 vintage a few weeks ago to accompany two 2006 wines released at our Harvest Party last Thanksgiving. 2006 was our sixth vintage release at :Nota Bene and we are on the way to putting 2007 wines in the bottle in a few months at the end of June. 2001 was our first commercial vintage, but I've been a member of the wine club since 1987. We are a small winery in the South Park neighborhood of Seattle and belong to the South Seattle Artisan Winery association (SSAW). See www.ssaw.info for links to all of the wineries. We are making about 1000 cases of wine per year and are currently specializing in Bordeaux and Rhone blends. See www.notabenevintages.com for tasting notes and more. I enjoy my association with the BEWBC and have learned a heck of a lot about winemaking over the years thru my friends and associates at the club. I'm always impressed with the results of the club's efforts at Winefest and am looking forward to tasting again this year.

Sean Gilbert: I am currently General Manager of Gilbert Cellars in Yakima, Washington. My family grows grapes on the Wahluke Slope, the Horseheaven Hills, and west of Yakima in the Columbia Valley. We have been making wine since 2004 and are currently producing around 4000 cases annually. Prior to starting Gilbert Cellars I received my Bachelor's degree in History from Pomona College in California and worked during crush at Januik-Novelty Hill in Woodinville.

Ed Rydbeck: I am a past president of the Seattle Wine Society. Currently, I arrange wine and food tastings for the Society a couple times a year. My all time favorite event was when Ben, John, Tim & Tim were speakers and poured their wines. I have been a judge for BEWBC, off and on, for the past several years. I can remember judging John Bell & Tim Narby wines back when. When not doing wine events, I own a company that represents printing/graphics manufacturers based outside the Northwest.

Mary and Jerome Robbins: Jerome and I first starting making our own wine in the early 1980s with no help at all, mainly fruit wines and some wines from grapes. Our wine in retrospect had lots of alcohol, which our friends loved. Then we found the Puget Sound Amateur Wine & Beer Makers Club in 2000 in their booth at the Puyallup Fair. Since then we have been making lots of wine, entered amateur wine competitions for our club, Monroe State Fair, Key Peninsula Fair, and the Puyallup Fair. Last year, we entered wine in the WineMaker Magazine's competition and won awards on 5 of the 6 wines entered, which had over 4500 wines judged, the largest amateur competition in the US. We entered 6 different wines in the 2009 competition and will be attending their Convention with workshops in Napa this May.

We have become "certified" amateur wine competition judges in a course of 60 hours of instruction, tasting practice and testing for the identification of wine components, aroma, sight, taste, mouth feel, faults, varietal type and judging protocol, that was taught by Club members who had previously graduated from this course. We were judges last year for the BEWBC competition which was lots of fun! And we have also judged at the Puyallup Fair, Key Peninsula Fair, Sons of Italy, and PSAWBC competitions.

Josh Larosse: About a year and a half ago, a friend and I decided that starting a wine magazine that catered to a new generation of wine consumers was a good idea. We would focus on Washington producers and local industry trends only. We wouldn't rate wines but rather profile them using fun narratives and unique, albeit abstract graphs. We would call it 'Wino' so to break the ice about wine right up front.

Seven issues later we're still trying to decide whether or not it was a good idea to start a wine rag. In the mean time, we've met hundreds of wines and their makers and have climbed the ever-expanding learning curve that is the pursuit of the juice. In vino veritas, as it goes. I'm honored and humbled to have been asked to participate as a judge in the upcoming BEWBC Winefest. How cool!

When not being a wino or working on the Wino brand, I build/redesign/host websites and make them look pretty with my graphic design kung foo. Also, I consult on the production of my first publication over in Grant County called Venue, which has just turned eight years old. My next big project is due on June 7th. Her working title is "Penelope June LaRosee" and is expected to be super cute.

Ben Smith: Benjamin Smith is a product of Ohio, having grown up in Columbus and attended Ohio State University. He graduated with a BSME in 1985. Boeing supplied the reason for his move to Seattle in early 1986. Ben spent the next 14 years involved in airplane design, focusing for several years on the flight control systems for Boeing 737 and 757 airliners. Ben's passion for winemaking began in the early 90's using fruit from the well-known Boushey Vineyard. Since founding Cadence with his wife and tasting companion Gaye McNutt in 1998, Smith has garnered exceptional critical praise for his winemaking. Stephen Tanzer named him one of the "Superstars of the State", Jancis Robinson said Cadence is "a winery to watch", and Wine & Spirits magazine has twice named Cadence "Artisan Winery of the Year." Paul Gregutt chose Cadence as one of the top ten wineries in the Pacific Northwest in Tom Stevenson's Wine Report 2008. Cadence is Washington's premier producer of single vineyard Bordeaux blends. The Cadence Bel Canto is Washington's most consistently lauded Bordeaux blend. Cadence is also the only winery to focus solely on Red Mountain vineyards, featuring the inaugural release of their 2006 Cara Mia estate Red Mountain vineyard in November 2008.

John Bell is the winemaker and sole owner of WILLIS HALL, LLC. In the early 1980s, John developed an interest in wine appreciation. Pursuing all avenues to learn about wines for over 15 years, John determined that further learning could come about only by his actually making wine. Because he was an employee of The Boeing Company, John availed himself of the opportunity to join the Boeing Employees' Wine and Beerdrinkers' Club, a.k.a. the Boeing Wine Club, giving him access to the accumulated experience of fellow members, some of whom had started commercial wineries, as well as access to some of the most highly regarded vineyards in Washington State. John's palate, which had been developed from his earlier wine education, enabled him to fashion wines that were awarded Best-of-Class, Gold, and Best-of-Show awards. The next logical step for John was to start WILLIS HALL, so that his wines could be made available for general purchase, consumption, and enjoyment. Vintage 2003 was the inaugural vintage for WILLIS HALL. In 2004 John retired from Boeing and is now making wine full time at WILLIS HALL. And in April 2006 in their inaugural Washington Wine Awards, Seattle Magazine honored John by naming him Best New Winemaker in Washington. He has also judged the amateur wine competition at the Evergreen State Fair in Monroe for several years. The name WILLIS HALL was drawn from the names of two members of John Bell's family and was chosen to honor two special individuals who were significant in John's life. WILLIS was John's father's middle name, and HALL was John's maternal grandmother's maiden surname. Even today, long after their passings, John feels a continued connection with them and the love they shared while in this life. By crafting his wines with passion, John feels that each bottle of WILLIS HALL wine has been touched with this special feeling, a connection that he wishes to share.

Lois Shumski: I grew up in Edmonds. My father worked as an electrical engineer at Boeing for 37 years. For 30 plus years I've been in the restaurant/grocery/beverage industry. I worked as a beverage catering director for Gretchen's of Course, pairing beverages and food. Currently I am the wine buyer for Olson's Food Emporium in Mukilteo. I deal with over 40 wholesale wine distributors on a weekly basis and have over 3500 wine sku's in my store. Before I bring a wine into my store set, in most cases, I have personally tasted it, so I can help match my customers wine selections to their palettes or food choices. Being a gourmet cook, one my favorite aspects of the business is being able to correctly match wine with food. I have a great respect for different wines for different reasons. The thing I enjoy most about my job is that it is constantly changing. I learn something new everyday. Whether it's from a customer, a vendor, a winery, a wine maker, or even a friend, there's always something to learn.

Our judges told us that many - about a third - of our wines are of commercial quality. Our near-universal opportunity for improvement is SO2 management – nearly every wine showed some sign of oxidation which can be corrected with higher sulfite levels. The judges all would be glad to do Winefest again, and for the future, they requested cooler weather (or at least a place to protect the wines), and better lighting for evaluating color and clarity. (We learned that young wines oxidize very rapidly in the glass at 90 degrees – apparently that's one way to confirm that a wine is young.) You will be receiving valuable detailed observations and recommendations from our judges on your entry forms. Here are some examples:

"slightly hot almond flavor, would recommend aging to mellow"

"big, aggressive, prickly tannins, wonderful fruit base and layers of oak, vanilla, cedar chips, cocoa powder, pervasive texture"

"Please start ageing your wines in barrels. You have a lot of winemaking talent that is not being realized in your finished wines!"

"Bump your acid levels to make the wine bright"

"I might prefer more time on skins"

"Need more aromas to balance with the flavor intensity. Try using AWRI350 yeast"

"The alcohol level of this wine is out of balance with the fruit and the other structure components. Try using an open-top fermenter or ameliorating prior to fermentation!"

"Wow!! What a beautiful wine! Great job on this! Keep doing what you're doing!! Easily commercial quality!!"

Results:

We're listing the winemakers only. The wine descriptions will follow when we get back into the database. Please **come to the Summer Social on August 27th** and pick up your evaluation forms.

Prelims:

A	Cab	
	1	Westerlund
	2	Westerlund
	3	Neal
B	Merlot	
	1	Neal
	2	Campbell/Chalfan
	3	Westerlund
C	Red blends	
	1	Butner
	2	Sikora
	3	Butner
D	Syrah	
	1	Arnett
	2	DelPozzi
	3	Woodward
E	White	
	1	Neal
	2	DeVol
	3	Cutshall
F	Non-Bordeaux	
	1	Foisie
	2	Sikora
	3	Neal
J	Fruit	
	1	DeVol
	2	DeVol
	3	Falkowski

Finals:

A	Cabs	
	1	Campbell/Chalfan
	2	Westerlund
	3	Neal
B	Merlot	
	1	Neal
	2	Westerlund
	3	Campbell/Chalfan
C	Red Blends	
	1	Arnett
	2	Westerlund
	3	Butner
D	Non-Bordeaux	
	1	Arnett
	2	Foisie
	3	Sikora (tie)
	3	Woodward (tie)
E	White	
	1	DeVol
	2	DeVol
	3	Falkowski
J	Fruit	
	1	DeVol
	2	Devol
	3	Falkowski

Best in show

Red	Arnett
Non-Red	DeVol

Thank you

Special thanks to Dave and Nancy Butner for hosting; Al Cutshall for being our Wine Steward; Page Campbell and Brad Sherman and Trish for the database work; Paul Woodward for all the many logistical miracles; and the many others who helped us check in and organize the wines, and who gave us helpful guidance and advice.

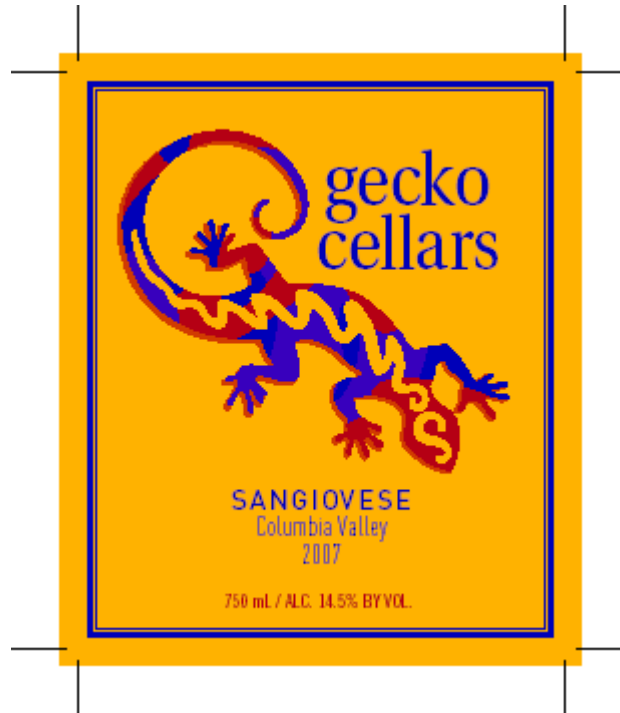
Announcements

New Commercial Operations

Jim Petty: Aspenwood Cellars, first wines estimated 2010

Dave Butner: Paragon Winery, 2010

Brad Sherman: Gecko Cellars, expected final Washington state license and sale in August/Sept 2009.



Equipment

We will request some **help in August** (details to follow) to finish the job – mainly tightening up baskets, attaching ratchet dogs with flex steel cable, and general poka-yokeing so when you get a press home, you have all the parts! (and so will the next person . . .) Also in **August** we will be moving the macro bins.

The other good news is we have some **surplus equipment:**

- One extra base for the #5-size (gigantic) press
- One #7 press (base, basket, handle, box, and cribbing) without ratchet assembly
- One old "Big Red" crusher, as is

We are eager to find a new home for them **soon!** If you've tried to walk into the Kent Rec Center lately, which you will be doing soon if you're returning glasses, you will understand the urgency. If you want any of these surplus items, please contact me. (If you happen to have the ratchet assembly for the #7, we would love to have it back, no questions asked.)

Beginning Winemaking Class, August 2009

Course Objective: to familiarize you with basic theories, the processes, and the materials that contributes to the art of making wine. The course will help you understand how control some of the many variables that have a direct influence on the quality of the finished product and assist you in developing confidence in making fine wines. The class will be taught by Steve Foisie, a winemaker with over 30 vintages of experience and member of BEWBC since 1978.

Class Information. The first four classes (Fundamentals in Winemaking) will be held Wednesday evenings in August. The tentative schedule for the classes is:

Class 1, August 5th 6 p.m. to 9 p.m. at the Oxbow Recreation Center (9-150) room 202. Access information will be provided at time of registration.

Class 2, 3, 4, August 12th, 19th, and 26th, Kent Recreation Center (room A or B).

Class 5 (post production assessment) November (TBD) – Masonic Temple, Tukwila

Class 6 (chemical analysis) January (TBD) Masonic Temple, Tukwila

Course registration \$30 and includes all class materials for the six classes. Tuition will be collected on the first day of class. Please note that students are responsible for ordering their own grapes and purchasing winemaking equipment.

Important considerations: There are no prerequisites or winemaking experience required to register for the class. The text referenced in the class is *Home Winemaking Step by Step* by Jon Iverson. Interested student should also consider ordering – though it is not a requirement of the class -- at least 100# of Arienses Merlot. The objective is to have available for fermenting the same grape varietal from the same vineyard affording the class an opportunity to develop a common understanding of the fermentation process. The instructor will be fermenting grapes from this vineyard in parallel with the class.

Course synopsis

Introductions, processes, the origin of quality and common over sights, essential equipment and supplies, the basic winemaking process

fruit winemaking, white winemaking, hydrometry/specific gravity (lab), TA or titratable acidity (lab)

Day Three: red winemaking, malolactic fermentation, pH testing (lab), managing sulfites

Day four: continuation of red wine making, pre-fermentation adjustments and additions, yeast

Day Five: post production analysis of the new vintage (lab)

Day Six: chemical analysis of the wine prior to maturation (lab)

Please note that class size is limited to 20 students with preference to BEWBC members. Students must be 21 years of age or older to attend this class.

For more information about the Fundamental of Winemaking class or to register for the class please contact Steve Foisie at Foisie@centurytel.net or Kathryn Chalfan k.chalfan@yahoo.com BEWBC VP of Wine.

BEWBC Calendar 2009

Updated 7/30

(Changes are underlined)

	Date	Activity	Event or Planned Meeting Program	Website, or other info	Contact
Jan	<u>Fri 23</u>	Club Program	Annual Winter Social variant tasting and club elections	Masonic Lodge in Tukwila	
	24, 25	BEER Event	Strange Brewfest – Water Street Brewing, Port Townsend	www.waterstreetbrewing.com	
Feb	Thu 19	WINE Program	Pinot Noir 'nuf said	Masonic Lodge in Tukwila	
	Thu 26	Beer Event	Baron Brewery Tour and Mini-Jockey Box Beer Meeting	www.baronbeer.com/ 1605 S 93 rd South Park	
	4 - 6	Wine Event	WAWGG Conference in Kennewick	www.wawgg.org/	
	5-8, 14	Wine Event	E.B. Foote Winery - Wine and Chocolate	www.ebfootewinery.com	
	28	Beer Event	Elysian Winter Beer Fest Capitol Hill Noon – 10 p.m.	www.elysianbrewing.com	
	28	Wine Event	Phinney Assn. Wine Tasting	www.phinneycenter.org/events.shtml	
	28	Wine Event	Poverty Bay Wine Festival in Des Moines, at Landmark on the	www.dmrotary.org/events.php	
	27 – 3/7	Beer Event	Barleywine Bacchanal at Beveridge Place Pub in W. Seattle	http://beveridgeplacepub.com/	
Mar	19	WINE Program	March Madness	Masonic Lodge in Tukwila	
	27	Beer Event	WAHA Educational Speaker Brian Perkey of Wyeast @ Big Al	www.wahomebrewers.org/	
	28	Beer Event	Cask Beer Fest at the Seattle Center	www.washingtonbeer.com/cbf.htm	
	28	Wine Event	Tim Narby's :Nota Bene Release Party 1-6	www.notabenececellars.com	
Apr	23	BEER Program	Beginners Class and Advanced Topic	Masonic Lodge in Tukwila	
	4	Beer Event	Cascade Brewers Cup Competition	cascadebrewersclub.org/	
	4, 5	Wine Event	Taste Washington' @ Bell Harbor	www.tastewashington.org/	
	18	Beer Event	Museum of Flight Hops & Props	museumofflight.org/Display.asp?Page=hopsand	
May	Thu 21	WINE Program	Malbec		
	2	Beer Event	National Homebrew Day – Big brew at Larry's!	www.beertown.com/events/bigbrew/	
	1 - 3	Wine Event	May Barrel Tasting at E.B. Foote Winery	www.ebfootewinery.com	
	8, 9	Beer Event	Hopscotch Spring Beer and Scotch Festival	www.hopscotch tasting.com/	
	<u>9</u>	Wine Event	^{2nd} Saturday tasting at :Nota Bene (current employee and member Tim Narby) and Cadence (former member Ben Smith)	www.ssaw.info	
	7 - 17	Beer Event	Seattle Beer Week	www.seattlebeerweek.com/events.htm	
	11 - 17	Beer Event	American Craft Beer Week	www.AmericanCraftBeerWeek.org	
	26	Beer Event	Puget Sound Pro-Am Entries Due @ Larry's	www.larrysbrewsupply.com/contact.html	
	30	Beer Event	Puget Sound Pro-Am Competition	www.bewbc.org/pro-am/index.htm	
June	25	BEER Program	Pro – Am wrap up at Larry's in Kent; talk to judges and sample	www.larrysbrewsupply.com/contact.html	
	18 - 20	Beer Event	National Homebrewers Conference, Oakland	www.ahaconference.org/	
	21	Wine Event	Taste Washington - Spokane	www.tastewashington.org/	
	19 - 21	Beer Event	Wa. Brewers Guild Father's Day Brewfest – St. Edwards Park	www.washingtonbeer.com/wabf.htm	
	3 - 5	Beer Event	Seattle International Beerfest Seattle Ctr. Mural Amphitheatre	www.seattlebeerfest.com	
July	Fri 10	Club Event	WineFest Preliminaries at the Masonic Lodge		Kathryn
	Sat 11	Club Event	WineFest finals & potluck @ Dave Butner's		Kathryn
	23 - 26	Beer Event	21 st Oregon Brewer's Fest Portland's Waterfront	www.oregonbrewfest.com/	Roadtrip driver
Aug			Washington Wine Month	www.washingtonwine.org/	
	Thu 27	Club Event	Summer Social in Kent	Map: http://tinyurl.com/3bnaad	
	<u>5.12.19.26</u>	Wine Event	Beginner's Wine Making Class	foisie (at) centurytel.net	425.222.7036
	<u>2, 3</u>	FYI	Evergreen State Fair acceptance	www.evergreenfair.org/	425-303-0585
	<u>8, 9</u>	FYI	Evergreen State Fair judging	www.evergreenfair.org/	425-879-6225
	<u>22</u>	Beer Event	Puyallup Fair Entry acceptance	www.thefair.com	253-864-7869, 845-9791
	<u>30</u>	Beer Event	Puyallup Fair Entry judging	www.thefair.com	253-864-7869, 845-9791
Sept	1st–30th	Wine Event	No meeting-Just grape pickin', deliverin' & CRUSHIN'!!		You
	11 - 12	Beer Event	Great Canadian Beer Festival - Victoria	www.gcbf.com/	250-383-2332
	24 - 26	Beer Event	Great American Beer Fest in Denver	www.beertown.org/events/	
	18 - 20	Beer Event	Fremont Oktoberfest	www.fremontoktoberfest.com/	
Oktoobr		BEER Event	Oktoberfest potluck with the Impaling Alers at Larry's	www.larrysbrewsupply.com/contact.html	253-872-6846
Nov	19	WINE Program		Masonic Lodge in Tukwila	Kathryn, Brad
	7	Beer Event	Teach A Friend To Homebrew Day	www.beertown.org/events/teach/	
		Beer Event	Novembeerfest at Larry's	http://impalingalers.org/	
		Beer Event	Phinney Assn. Beer Taste 7-9:30	www.phinneycenter.org/events.shtml	206-783-2244
		Wine Event	Harvest Open House at :Nota Bene 1-6 p.m.	www.notabenececellars.com/pages/contact.html#	206-459-2785
	30	Club Event	Officer nomination deadline		Mick
Dec		Beer Event	5th Annual Winter Beer Festival @ Hale's Paladium	www.washingtonbeer.com/wbf.htm	
	3 - 6	Wine Event	E.B. Foote Winery – Christmas Open House	www.ebfootewinery.com	206-242-3852
			Annual Winter Social and club elections	Masonic Lodge in Tukwila	

BEWBC Executive Board 2009

Changes underlined Updated 5/28/09

Executive Board	Name	Work Phone	E-Mail	M C	Alternate Phone
President	Mick Pegg	206-679-2759	mick.pegg (at) boeing.com	20-29	253.630.3318
VP – Wine	Kathryn Chalfan	-	k.chalfan(at)yahoo.com	-	425-503-6524
VP - Beer	Mark Emiley	206-544-7615	mark.emiley (at) boeing.com	45-14	206.251.1344
Treasurer	Paul Woodward	253-931-5914	paul.w.woodward (at) boeing.com	5C-AC	-
Secretary	Zach Bernson	425-315-3359	zachary.e.bernson(at) boeing.com	02-AW	-
Activities Committee					
Wine Activities	Brad Sherman	425-965-1814	bradley.t.sherman(at)boeing.com	97-05	425-985-0780
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	<u>Brandon Horn</u>	<u>253-657-5336</u>	brandon.j.horn (at) boeing.com	<u>5K-55</u>	<u>206.369.2229</u>
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					
	Joe Sikora	425-717-9596	joe.sikora(at)boeing.com	07-21	
Coordinator	Kevin Neal	425-965-3160	kevin.c.neal(at)boeing.com	8Y-96	
Library and Equipment Committee					
Library	David Buhr	206-662-1754	david.f.buhr (at) boeing.com	35-87	206.290.3580
Equipment	Rohit Kumar	206 498-4715	rohit.kumar (at) boeing.com	6X-UL	425 641-3925
Membership Committee					
Membership	Richard Klep	206-595-8639	richard.a.klep (at) boeing.com	5X-4H	425.432.9669
Publications Committee					
PR/Communications	Anne Brown	206-544-3081	anne.m.brown (at) boeing.com	1F-66	-
Editor – The Press	David Hauck	<u>206-662-0066</u>	david.p.hauck (at) boeing.com	2R-08	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. I.	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>
	Dues & Address Changes:	Full time employee/contractor \$30, Retirees \$20. Pro-rated quarterly. Payable to BEWBC by March 31. Send dues and address/MC changes to Richard Klep 5X-4H.
	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.
	Library:	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
	Storage:	The Club space in the Kent Recreation Center is used for miscellaneous and seasonal storage without assigned hours. Go to Larry's Brewing (www.larrysbrewsupply.com/), 7405 South 212th St. # 103, Kent 253-872-6846) and mention that you're a BEWBC member for a discount.
	Equipment:	Items for checkout issued <u>as coordinated by the equipment manager</u>
	Website:	http://www.bewbc.org
	Everett Club:	http://www.fortunecity.com/littleitaly/livorno/829/index.htm
	Affiliations:	American Homebrewers Association (beertown.org), WA Homebrewers Association (wahomebrewers.org) Washington Association of Wine Grape Growers (wawgg.org) Western Washington Amateur Winemakers Association (WWAWA)
	Rec. Advisor:	Ron Anderson, 425-342-8369, 0F-KA