

Volume 3, No. 8

August 2, 2006

KITSAP WINE SOCIETY NEWSLETTER

(See the KWS website at www.kitsapwines.org)

SAVE THESE DATES!

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|--|--------------------------|------------------------------|-----------------------------|
| | Sunday, August 20 | Saturday, September 9 | Saturday, October 21 |
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UPCOMING EVENTS

August 20 – A Taste of Italy will feature a full four-course gourmet dinner at the new Cosmo's Restaurant at 1821 SE Lund Ave. in Port Orchard. This event will be from 4 to 6:30 pm on this Sunday. Check out the menu:

Appetizer (Choose one)

Char-Grilled Sea Scallops w/Pancetta and Sun-Dried Tomato Buerre Blanc
Marinated Grilled Eggplant w/Mozzarella, Fresh Tomato and Basil

Entrée (Choose one)

Filet Mignon w/Pate and Cabernet Demiglace, Polenta
Spinach-Stuffed Portabella Mushroom atop Savory Polenta

Salad

Spring Greens w/Caramelized Pears, Gorgonzola, Spiced Nuts and Pear Vinaigrette

Dessert

Classic Zabaglione w/Fresh Strawberries

The five Italian wines that will be served are as follows: Prosecco will be the greeter wine, then a white Verdicchio will accompany the appetizer. The entrée will be paired with a red Primitivo, and the salad with a Negroamore rose; the dessert wine has yet to be selected. All the wines except the greeter will be from southern Italy vintners.

Mail your check for \$62 (members) or \$72 (nonmembers) – cost includes tax and tip – by **August 12** to: A Taste of Italy, PO Box 1684, Silverdale, WA 98383 – or by August 12 deliver a check during normal business hours to Grape Expectations, 3594 N. Byron St., Silverdale. Specify your choice of appetizer and entrée; otherwise, the scallops and filet mignon will be assumed to be your choice. Janice and Bill Lounsbery are Co-Chairs. For information or cancellations, contact blounsbery@wavecable.com or 360-871-2066.

September 9 – Keep it Local: Wines (and Artisans) from Our Side of the Sound. Join KWS as we discover and taste four great wines (two whites and two reds) produced in our own backyard – while we visit four nationally recognized artists of the Southworth Art Community.

Beginning 5 pm we will have the rare opportunity to visit the working studios of [James Kelsey](#), [Christopher Mathie](#), [Chuck Gumpert](#), and [Douglas Granum](#). All four artists are nationally recognized, yet conveniently tucked away in South Kitsap. As we tour each studio (not regularly opened to the public) we will view their art while we taste premium wines and socialize with fellow wine enthusiasts. Be sure to click on their name links above to visit their websites.

We will taste a Cabernet Franc from Lost Mountain Winery in Sequim, a Cabernet Sauvignon from Sorensen Cellars in Port Townsend, a Viognier from Walter Dacon in Shelton, and a yet-to-be-determined white from Vashon Winery on Vashon Island. Light appetizers will accompany the wines.

First stop will be at the studio of James Kelsey, 4761 Cottonwood Dr., Port Orchard. From Hwy 16, take the Sedgwick exit east toward the Southworth Ferry. After about 6 miles the studio will be on the left at the corner of Sedgwick and Cottonwood Dr. Park in the gravel driveway off Cottonwood or along Cottonwood Dr. From there, we will travel a short distance by car to the other studios (all within less than a mile of each other). Maps will be distributed at the first stop.

This event will be limited to 24 participants. Mail your check for \$20 (members) or \$25 (nonmembers) by September 4 to: KWS Keep it Local, PO Box 1684, Silverdale, WA 98383. Please bring your own wine glass.

For more information contact Scott and Suzanne Wisenburg at 360-769-0457 or scottandsuzanne@wavecable.com.

October 21 – Zinfandel, Anyone? Chair is needed.

November 11 – Ever wonder what all the words mean on wine bottles? Sure, you say, American bottles are easy; it's the European labels that are full of gibberish. Don't jump to conclusions; a guest speaker from Seattle will tell us what the labels actually mean about the wine inside the bottles. Become a smarter consumer and make more knowledgeable wine choices.

Go to www.kitsapwines.org/current_event.htm for more event information.

Reminder: Except when noted, these events are designed as a learning experience and are set up just for tasting. Please have dinner or a late lunch beforehand.

AND NOW WORDS FROM YOUR PRESIDENT –

By the time you read this, I hope to have consumed several bottles of Bull's Blood!!

No, I have not run off and joined a cult. I will be in Hungary exploring their local wine *Egri Bikaver*, or "Bull's Blood." As the story goes, back in 1552 the Eger fortress was under attack, and the defenders were badly outnumbered. To fortify themselves and gain courage, they drank the local red wine in large amounts, spilling a good bit on themselves while they did so. When the attackers saw the defenders running toward them with red liquid on their chests, they thought the locals had been drinking bull's blood, and they fled in terror.

Bull's Blood is not a complex or expensive wine, but it's said to be fun to drink. It's usually a blend of Kadarka, Kekfrankos, Cabernet Sauvignon, Merlot, and Kekoportó grapes.

When most wine drinkers think of Eastern Europe, the wine that comes to mind is Hungary's Tokaji, which is a dessert wine. Hopefully, I will also have found some Tokaji to accompany the wonderful European desserts.

On the home front – As usual the annual picnic as organized by Andy Campbell was wonderful, and the salad competition again brought out some absolutely outstanding salads. A great time was had by all!!!

The dinner at Cosmo's is sure to be wonderful, too, so please join us.

Having fun,
Larry Sukut

Next Board Meeting will be Sunday, August 20, immediately following the Cosmo's event.

FYI –

Northwest Wine Festival, Aug. 5, Seattle. Guests can taste the work of Northwest chefs as they pair wines from the 32nd annual judging of Northwest wines by the Seattle Wine Society. Approximately 200 wines will be submitted by wineries from Washington, Oregon, British Columbia, and Idaho. Location: South Seattle Community College. Hours: 5-9 pm. Cost: \$75 for nonmembers; \$65 for members. For information, call 206-621-9463 or go to www.seattlewinesociety.org.

Going Vertical! Sept. 1-4. The Yakima Valley's newest vineyard event features various vertical series of wines, beginning at Klipsun Vineyard on Red Mountain. There will be food, demonstrations, vineyard tours, live music, and discounts on purchases throughout the weekend. Hours: Kickoff Party 5 pm to dusk. Cost: Complimentary. Call 509-965-5201, e-mail info@wineyakimavalley.org or go to www.wineyakimavalley.org.

A Case of the Blues and All That Jazz, August 19, 3-11 pm, Yakima's Sarg Hubbard Park. Music and wine festival featuring 22 wineries. Tickets \$40 at the event. For information, call 509-453-8280.

Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbury by the first day of each month via blounsbury@wavecable.com

JULY EVENT REVIEW (Including one winning salad recipe)

Andy did it again! The third annual KWS BBQ was delicious! This year I think Andy outdid himself with the variety of foods he selected – plus, of course, the salads brought by members that really provided a meal to savor on a sunny day.

We started with the Gourmet fruit skewers, which were a delight to look at, but even better to taste. Then on to the spice-rubbed chicken AND Copper River salmon w/pesto, fresh off the grill. Our thanks to those manning the grills; you did a great job. The salads ran the gamut from old home recipes to Thai and fresh greens. Winners of the salad contest were Kathy Hamlett (first prize) and Jean Charneski (second); they were awarded (what else?) bottles of wine.

Dessert: Imagine hot and cold – the hot of grilled pineapple and the cold of Stone Cold Creamery ice cream, a delightful combination. All of this at the Red Barn in Silverdale on a lovely evening.

Australian wines were chosen to accompany and complement each course; they included Twin Islands Sauvignon Blanc, \$10; Killibinbin Red, \$10; Shingleback Cabernet, \$20; and 3 Rings Shiraz, \$19.

Wine is not often considered the drink to have on a picnic, but we learned that with some thought, wines are great accompaniments to picnic offerings. A cold white or chilled Rose' is a great summer treat, and many reds are very good with just a little cooling. Many Pinot Noirs are good with salmon. Experiment – and choose your own favorites!

A big “thank you” to all who helped with this event – and especially to Andy Campbell, who pulled it all together.

Vicki Lebkeucher

Second-Place Salad Winner: Jean's Green Papaya Salad

(With help from Thai cookbook author Kasma Loha-unchit)

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| 8-12 Thai chilies, cut into 3-4 pieces | 8 cloves garlic, each cut into 2-3 pieces |
| 2 Tbsp small dried shrimp | 4 C julienned peeled unripe green papaya |
| 1 C long beans cut into 1-1/2-inch lengths | 1 julienned carrot |
| ¼ C tamarind juice | Juice of 2-3 limes, to taste |
| 2-3 Tbsp fish sauce, to taste | 2-3 Tbsp palm sugar melted w/1 Tbsp water |
| 12 cherry tomatoes, halved | ¼ C chopped unsalted roasted peanuts |

[Note: Make tamarind juice by placing 1 Tbsp of compressed tamarind in 1/3 C warm water. Work the tamarind with your fingers to dissolve the soft fruit; gathering up remaining pulp to squeeze and extract juice, then discard pulp. Add more tamarind or water as necessary to make 1/4 cup of juice concentrate.]

Divide the ingredients into two batches and make each batch as follows. Using a large clay mortar with a wooden pestle, pound the garlic and chilies to a paste. Add the dried shrimp and long beans and pound to bruise. Follow with the green papaya and carrot. Stir well with a spoon and pound to bruise the vegetables so that they absorb the heat and flavor of the chilies and garlic.

Add the tamarind and lime juices, fish sauce, and palm sugar. Stir and pound a bit more to blend the vegetables with the flavorings and seasonings. Taste and adjust flavors to the desired hot-sour-sweet-salty combination. Then add the tomato pieces, stir and bruise lightly to blend in. Transfer to a serving plate and sprinkle with peanuts. Serves 6-8.

Jean Charneski (also see the Green Papaya Salad recipe at ThaiTable.com)

[We hope to run the first-place salad recipe in next month's newsletter – Editor]

MEMBERS – Our newest members are Shannon and Liz Jones. Welcome! And welcome back to Charter Member Vic Keranen...

WINE TASTINGS – FULL LISTING ON OUR WEBSITE!

If you know of additions or deletions, please let your editor know...

WINE LINKS -- To learn more about wines and wine events, check out the wine links noted at the KWS website, www.kitsapwines.org

KITSAP WINE SOCIETY MEMBERSHIP COUPON

Share the excitement of wines, food, and good company with someone you know.

Name(s) _____

New Member _____ Membership Renewal _____

Address _____

Phone _____ E-mail _____

I would like to help with (check all that apply):

Program Planning _____ Wine Procurement _____ Food Preparation _____

Other: _____

Room Setup or Cleanup ___ Greeting/Guest Registration ___ Wine/Food Service ___

Newsletter/Publicity ___ Membership ___ Finance _____

Annual dues for new members: Single, \$25 or Couple, \$45

Send coupon and payment made out to KWS to: Membership Chair, PO Box 1684, Silverdale, WA 98383; for questions call 360-394-2459 or kitsapwines@yahoo.com