

Volume 5, No.8  
August 2008



# KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter is welcome and may be sent to Coreen Haydock Johnson by the last day of the month: [corrاند1@wavecable.com](mailto:corrاند1@wavecable.com). Really-- send me info/articles!

For more KWS news and information go to [www.kitsapwines.org](http://www.kitsapwines.org)

## SAVE THESE 2008 DATES!

Sunday, August 10, 2008	Saturday, Sept. 13 <sup>th</sup> , 2008 Thursday, Sept. 25 <sup>th</sup> , 2008	Saturday, Oct. 11 <sup>th</sup> , 2008 Wednesday, Oct. 29 <sup>th</sup> , 2008
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## Upcoming Events Upcoming Events

### \*\*Sunday, August 10, 2008 ~ Paella Party!

Join KWS members Tom & Betty Hyde as they host a **Paella Party!** Tom has a paella pan big enough to serve 50! **Ole!** In addition to paella, there will be a call for chefs to whip up some tapas to cover our glasses of Sherry, Cava & Rueda. Reds from Navarra, Rioja and Ribera del Duero will round out this Sunday afternoon. Event is 2:30-6pm. TAPAS CONTEST DETAILS following~

The cost is \$28 for members, \$38 for non-members.  
Cutoff date is Monday, August 4<sup>th</sup> unless you're on the waiting list.

**Slute'!**

Paella Party  
P.O. Box 1684  
Silverdale, WA 98383  
or drop off at: Grape Expectations  
3594 N.W. Byron St.  
Olde Town Silverdale.

For more information [www.kitsapwines.org](http://www.kitsapwines.org) or Mary Earl at (360) 698-0522.

## PAELLA PARTY TAPAS CONTEST

Members Tom & Betty Hyde are hosting a Paella Party. We'll start out with tapas which are the little bites before the main course of paella. In the tradition of past summer picnics hosted by KWS, the potato salad contest takes on a Spanish flair by way of tapas. Join us!

**details** ...Recipes must contain two or more of these ingredients from Spain - cheese, garlic, jamón serrano, marcona almonds, olive oil, olives, paprika, pimentón, piquillo peppers, saffron, sherry or sherry wine vinegar.

- Pick an authentic tapas recipe and put your own spin on it
- Two or more of ingredients from the list above
- Make at least 30 servings and bring a serving utensil.
- Presentation will count.
- Email a copy of the recipe to kitsapwines.org before August 6th

How to Enter:

- Reserve your seat at the Paella Party by sending in your check!
- Email a copy of the recipe to kitsapwines.org
- Bring your dish to the Hyde's on the afternoon of August 10th

Judging Criteria: Recipes will be judged on:

- Use of Spanish ingredients (20%)
- Simplicity (20%)
- Originality (20%)
- Taste (20%)
- Appearance (20%)

Some suggestions to get you started: Manchego Cheese and Quince Paste, Marinated Spanish Olives, Marcona Almonds or Patatas Bravas. This is one of the classic tapas dishes served in bars all over Spain. The sauce has a slight bite from the Tabasco, hence the name bravas, which means "fierce" in Spanish. Pimentos (roasted red peppers) stuffed with goat cheese or chicken salad. Aceitunas a la Catalina are Spanish olives marinated with cumin, paprika, olive oil & garlic. Croquetas de Jamón are small, lightly breaded and fried sort of fritter. They are a sure hit as a tapa. Tortilla Española is the most commonly served dish in Spain. In fact, some call it the national dish of Spain, it is made of eggs, potatoes and onions. Jamon y Queso con Pan is a ham and Manchego cheese sandwich.

For consultations, call me -- 698.0522

**Salute** Mary Earl, Event Chair

### **A little more Spanish theme---History of Paella- Mary Earl**

The Romans called the stretch of land lying along the Mediterranean coast of Spain Valencia (the strong). Over the centuries, the Goths, Arabs, Castilians, Aragonese and Catalans also contributed to the region's culture. The Moors ruled the region in the 8<sup>th</sup> century and their influence can still be seen today. They brought rice, sugarcane, oranges and almonds from North Africa and the Near East. They created irrigation systems and built magnificent palaces. El Cid liberated Valencia in 1094. King Jaime I of Aragon established the feudal system.

There are two parts to Valencia's cuisine, the fertile coastal plain has orchards, vegetable gardens and seafood and rice. In land in the mountains, game and kid are often used in the cuisine.

Paella, Valencia's national dish, originated out in the country. And it was the agricultural workers who were the first to build a fire in the fields at lunch time and cook rice in a flat pan. They cooked snails and vegetables and on fortunate occasions added rabbit-- Whatever vegetables and proteins could be gathered to the communal pot.

The large surface area of the pan is very important for paellas, since it's this that allows the liquid to boil away, producing *socarrat*, the rice that sticks to the bottom and edge of the pan and as a result, brown and crunchy.

#### **\*\*Saturday, September 13<sup>th</sup>, 2007 Oktoberfest**

Put on your dirndls and lederhosen and join the Kitsap Wine Society in celebrating OKTOBERFEST! The laughter and fun of Bavaria comes to Port Orchard, WA. Eat, Drink, and be Merry with schnitzels, wursts, and barrels of bier! Wonderful German wine and a sampling of beers will be offered for tasting. OOMPAH!

Cost: \$17members, \$23 for non-members

Cutoff Date is September 8<sup>th</sup>

Mail payment to: KWS Oktoberfest

P.O. Box 1684

Silverdale, WA 98383

For more details, visit [www.kitsapwines.org](http://www.kitsapwines.org) or call 360- 698-0522

#### **\*\* Saturday, October 11<sup>th</sup>, 2008 Scavenger Hunt for Wines**

This event to be held at Ambrosia Catering from 7-9:30pm, will challenge attendee's to find wine from a particular grape and wine region for interesting comparisons. We have selected South America as the region. Each person that attends will be assigned a letter of the alphabet either by grape variety, blend or region. More details to follow!

## Speaking of Sherry and our Spanish event....

"If penicillin can cure those that are ill, Spanish sherry can bring the dead back to life."  
- Sir Alexander Fleming

## And a little Spanish Trivia....

What does a Spaniard mean with this proverb: 'Comer sin vino, es comer mezquino'?

- \*Eating without wine is like eating mosquitoes
- \*Eating without drinking and you will stay healthy
- \*Such as the boss of the house is, such is the wine
- \*A meal without wine is a stingy meal

Answer at the end of the newsletter!

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# Presidents Musings August 08

Hello Fellow Wine Lovers,

I hope all of you are enjoying the summer. I cannot believe it is August already. I spent most of the weekend at Whaling Days pouring wine in the wine and beer garden. I would like to thank our members for volunteering their time to pour wine. Thanks to Mary Earl, Chuck Tourville, Greg Smith, Lindsay French, Julie Forville, and Vic Keranen. We were also fortunate to have OPES President Smitty Lebkeucher and OPES member Vicki Lebkeucher assisting us with wine pouring. Thanks Smitty and Vicki for helping out!

Our July event was great fun! We had the opportunity to taste 25 different wines without leaving Bainbridge Island. The morning started at the Tasting Room where we sampled wines from Eleven and Eagle Harbor. The next stop was Perennial Vintners where we had a private tour and sampled 2 wines. We ended the day at Bainbridge Island Winery. We enjoyed a wine grower's tour and were able to sample all of their wines as well. It was a beautiful day to sample wine. Thanks to Loren Loftus for coordinating this event.

Our next event is August 10th. Spanish Wines and Paella...It just doesn't get any better than this. The Hyde's are hosting this event. Mary and Vic are coordinating the details with the Hyde's for the Tapas contest. There will be prizes for the winners. Be sure to attend and enter the contest. Our September event is shaping up nicely. Oktoberfest comes to Port Orchard. Loosen up your Lederhosen and join us for this Oktoberfest celebration. This event will be held at the Puget Sound Wine Cellar. This is a wine and beer event. Details are posted on the website.

Our trial of midweek wine sampling events starts in September. On the 25<sup>th</sup> of September, we will be experiencing Malbec's from around the Globe. It will be held at the Puget Sound Wine Cellar in Port Orchard.

We have set the dates for our events through January 2009. Be sure to check the website for details and dates.

Our board met this week. We are finalizing the details for online registration. Our vendor is Northwest Registration Services which is owned by Debbie Seamans. The board meetings are open to our members so feel free to attend. The next meeting will be August 21<sup>st</sup> @ 6:30 pm at Grape Expectations.

Anyone that has ideas for events or that wishes to volunteer to help with any of our committees or event planning, please let us know. You can email your ideas or volunteering opportunities to our email address [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com). We will facilitate the contact with the appropriate board member.

Unfortunately, I will be unable to attend the August event. I'm heading back East to spend time with my family. I look forward to seeing all of you September 13<sup>th</sup> for Oktoberfest!

**Cheers!**

**Tami**

## **Event Reviews- Did you miss the July Event? I did and so hated to, but family events 'interfered!' Read on to see what I missed!!**

### **July Event-- Loren Loftus**

Thanks to all who came to the July 12th Bainbridge event, we had 20 members join us for an all day tour of Kitsap's wineries. Our day started at the tasting room for Eleven and Eagle Harbor. We tried 9 of Elevens wines and 3 of Eagle Harbors. Matt Albee from 11 and Hugh from Eagle Harbor were great hosts with lots of flair for fun. Next we went to Perennial Vintners and had a private tour with owner Mike Lempriere and tried a bottled wine from last years crop and a taste of this years wine still "cooking".

From there we arrived at Bainbridge Island Winery and had a grower's tour and private tasting with owners Gerard and JoAnne Bentryn We tried all 11 varieties of their wines. Yes indeed if you tried everything we had a total of 25 different wines in one day trip, and we never had to leave Bainbridge to do it!!! Thanks to all our great hosts for a memorable day.

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*During the writing of this newsletter, the author (Coreen) was drinking Millstone Italian Roast coffee from Fred Meyer, **but** last night I had Chateau St. Michelle Vintage 2006 Dry Riesling...unusual for me to buy a white... Chateau St. Michelle indicates that" the magical combination of sun, soil & water- the terroir" of Washington state's world class growing region,makes it the North American home of premium Riesling." This dry style Riesling, with "refreshing aromas of citrus, melon and peach coupled with crisp green apple notes, is finely balanced with a clean dry finish." Chateau Ste. Michelle is the oldest winery in Washington state with some of the most mature vineyards in the Columbia Valley. The winery's roots date back to after the Repeal of Prohibition, when the Pommerelle Wine Company and the National Wine Company were formed in 1934. They merged in 1954 to form American Wine Growers and produced mostly fortified sweet wines*

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**Speaking of Woodinville (well that is where Chateau St. Michelle is) watch for more info on our November event—a bus trip to Woodinville wineries! Save the Date: Saturday Nov 8, 2008. Ease on down the road with us as we venture out to Woodinville to taste wines from different wineries. The bus has been booked and we are still working out the details of which wineries to taste and the total cost. It's going to be a long ride so games and prizes are being planned to pass the time. More details to follow.**

**More Breaking News!!--**The KWS Web site will be down~~

For a day or two sometime between the last week in August and the first week of Sept the web site will be down for maintenance. We will be changing the web site host to a new host that will support the software that that we use to build the site. When you attempt to access the web site during this down period you will get a message that says that the site cannot be found. Have faith it will be back up in a few days and will look exactly as it always has.

## Mid-Week Wine Tastings

—New to KWS!--Visit with these Local Wine Shops for these great events!

THURSDAY SEPT. 25<sup>TH</sup>. 2008  
MADCAP MALBEC'S FROM AROUND THE GLOBE

A TRIP TO THE SOUTHERN END OF KITSAP FOR KWS WITH AN EVENT AT PUGET SOUND WINE CELLAR, 120 HARRISON AVE. IN PORT ORCHARD (JUST OFF BAY ST. NEAR AMY'S ON THE BAY). TIME: 6-8PM. JOIN US FOR AN EVENING OF SAMPLING MALBEC'S FROM DIFFERENT COUNTRIES. LIGHT HORS D'OEUVRES WILL BE SERVED.

COST- \$11/PER PERSON. RESERVATIONS REQUIRED. SEND PAYMENT TO:  
KWS MALBEC  
PO BOX 1684  
SILVERDALE, WA 98383

### Then in October...

Wednesday, October 29<sup>th</sup> hop on your broomstick and fly to Grape Expectations for a trick or treat celebration Kitsap Wine Society style...sampling great wines!!! The festivities start at 6pm. Costume optional. More details to follow . . . . .

**Welcome! New Member**  
Lindsey French

**Renewing Members:**  
Tami Burns  
Tom and Betty Hyde  
Liz and Shannon Jones  
Peter Riley

**Answer to: 'Comer sin vino, es comer mezquino'?**

A meal without wine is a stingy meal  
Mezquino= avaricious Cp. French mesquin.Comer=to eat Cp. comestible. Sin= without

**WINE TASTINGS – FULL UPDATED LISTING ON OUR WEBSITE!**

**WINE LINKS** -- To learn more about wines and wine events, check out the wine links noted at the KWS website: [www.kitsapwines.org](http://www.kitsapwines.org)

**Kitsap Wine Society Membership Form**

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 \_\_\_\_\_ Wine/Food Service \_\_\_\_\_

Newsletter/Publicity \_\_\_\_\_ Membership \_\_\_\_\_ Finance \_\_\_\_\_

Room Setup or Cleanup \_\_\_\_\_ Greeting/Guest Registration \_\_\_\_\_

Other: \_\_\_\_\_

Annual dues: Single, \$25 or Couple, \$45

*Send coupon and **payment to:**  
**KWS** Membership Chair, PO Box 1684, Silverdale, WA 98383  
for questions [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)*