

Volume 4, No. 3

March 1, 2007

KITSAP WINE SOCIETY NEWSLETTER

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

SAVE THESE DATES!

	Saturday, March 10	Saturday, April 21	Sunday, May 6
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UPCOMING EVENTS

March 10 – Explore the wines and cuisine of Chile. Join us at 7 pm at the Clear Creek Community Club in assessing New World wines with an infusion of Old World talent and money. Four flights of eight wines are planned, including Shiraz and Cabernet, and a grape little known outside of Chile called Carmenere. **Bring two glasses.** Improve your wine knowledge! Meet more wine friends! Live Entertainment!

By March 5 mail a reservation check (\$22 members, \$32 guests) to: Chilean Food & Wine, PO Box 1684, Silverdale, WA 98383. For questions/cancellations email Rick Calvin, calvinsteely@aol.com or Mary Earl ggrapex@yahoo.com.

Accompanying the wines will be light tastes of empanadas (turnover snacks), asados (barbecue), parilladas (mixed grill), a meat soup known as carbonada, and diced and mashed charquican (served with rice or potato salad); chefs for these five “bites of Chile” are needed. Please call or e-mail Co-Chairs Rick Calvin or Mary Earl.

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

April 21 – Join us at 7 pm at the Clear Creek Community Club, 12641 Clear Creek Rd NW, Silverdale, for a wine tasting geared to those enamored with the exotic flavorings of Asian cuisine. Both red and white wines will be paired with Thai, Korean, Vietnamese, Malaysian, Chinese or Indian dishes that may be infused with soy sauce, fish sauce, chili paste, ginger, lemon grass, kaffir lime leaves, hoisin sauce, cardamom, cumin, coriander, five spice, or curry powder. The wines will include Riesling, Gewurztraminer, a bubbly, and a few perfect reds; to ensure quality, Co-Chairs Pamela Mayo and Mary Earl have vetted all selections.

They would appreciate help with setup and teardown – as well as in preparing the recipes; e-mail Pamela at holdthemayo@wavecable.com or call or e-mail Mary Earl at 698-0522 or ggrapex@yahoo.com.

Mail a check made out to KWS April event by April 14th to reserve your spot: \$25 for members or \$35 for guests. Mail it to KWS April event, PO Box 1684, Silverdale, WA. 98383. Or deliver a check to Grape Expectations 3594 N. Byron St, Silverdale, by April 17th

This event will include our Annual Meeting and election of officers.

May – Tentatively a restaurant event featuring excellent food and matching wines.

June – Currently looking at doing a road trip. Stay tuned for details.

AND NOW WORDS FROM YOUR PRESIDENT –

Hello Hello:

Late last month the KWS Board sent members and interested persons a questionnaire that hopefully will give us some guidance as to what kind of events the club should organize and sponsor. So far about 20 percent of the questionnaires have been returned and are being analyzed. I sincerely encourage the rest of our members and interested persons to take a few minutes and fill it out to ensure that your input is considered in the future direction of this organization. If by chance you did not get a questionnaire in the mail please let me know and I will send you one. The results will be presented during the April annual meeting.

The February 3 House Wines event was great fun and had some real bargains to add to our cellars. The March 10 event, Chile and the Carmenere grape, is shaping up to be another interesting evening. Great wines and interesting matchings of small plates of food; hope you can join us, but act quickly – you must sign up by March 3.

Having fun and always looking for some interesting wines.

Larry

Next board meeting will be Tuesday, March 13, at 6:45 pm at Tony's Pizza in Bremerton

Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbery -- usually by the first day of each month—via blounsbery@wavecable.com

FEBRUARY EVENT REVIEW

Our February “House Wines” event presented an *excellent* selection of reasonably priced dinner wines. Included were two whites and four reds: Avery Lane Gewurtztraminer, 2005, \$6.99 (Washington); Marengo Moscato D'Asti "Scrapona", 2005, \$14.99 (Italy); Black Box Merlot, \$19.99 for 3 liters (California); The Little Penguin Cabernet Sauvignon, 2005, \$6.99 (SE Australia); Red Diamond Cabernet Sauvignon, 2004, \$5.99 (Washington); and Dancing Bull Zinfandel, 2004, \$9.99 (California).

As part of the tasting critique, we voted on our favorites. Among the whites, the Gewurtztraminer and the Asti had several enthusiastic fans. For the Reds, The Little Penguin Cabernet Sauvignon and the Red Diamond Cabernet Sauvignon were preferred by a narrow margin over the other two.

The wines were accompanied by a delicious selection of appetizers, including one whose recipe follows. Many thanks to Co-Chairs Phil Havers and Courtenay Brooks for their quality act.

.....*Shannon Jones*

FYI – OPES Chelan Wine Tour

Set for May 11-13, this wine tour will include accommodations and a presentation by C.R.Sandidge, winemaker for the award-winning CR Sandidge Winery and for the Lake Chelan Winery. Participants will have dinner at his Bistro.

Those interested should contact: "William Nelson" <ghstage@hotmail.com> for cost and details; be sure to let him know you are a member of the Kitsap Wine Society.

Baked Ziti

(Makes 2 baking dishes)

1 lb ziti or penne pasta

1/2 lb sweet Italian turkey sausage

1/2 lb ground beef

1 red and 1 orange bell pepper, chpd

1 onion, chpd	4 cloves garlic
2 T Italian seasoning	16 oz shredded mozzarella chs
1 16-oz container ricotta cheese	3 jars spaghetti sauce (24 oz each)
	1/2 C parmesan cheese

Boil noodles; drain and set aside. Brown beef, sausage, pepper, onion, garlic, and Italian seasoning. Mix beef mixture with noodles. Add cheeses and spaghetti sauce. Spoon into 9 x 13 inch baking dish. Cover with parmesan cheese and foil. Bake 350 deg 1 hour.

WINE TASTINGS – FULL UPDATED 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.