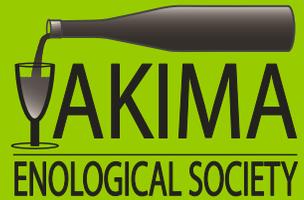


**YES!**



*A monthly publication for members of the Yakima Enological Society*

### Reminder...

Following the tradition of previous years, the Yakima Enological Society does not have a tasting in August but rather supports the Yakima Greenway fundraiser "A Case of the Blues and All That Jazz." This year it will be held at Sarg Hubbard Park on August 16, 2008. More information can be found at this website:

[info@yakimagreenway.org](mailto:info@yakimagreenway.org).

~ Julie Johnson

### Plan Ahead YES Calendar of Upcoming Events in 2008

#### August 16

No tasting to support "A Case of the Blues and All That Jazz"

#### September 10

Western Theme, location to be announced later

#### October 12

Bus trip to Prosser wineries with lunch at Desert Winds

#### November 12

Portuguese wines at the Yakima Valley Museum

#### December 9

YES Christmas Party at the Yakima Country Club

~ Julie Johnson

## It's a Cabana Party!

Bring your friends and enjoy a warm summer evening with good company and a variety of wines provided by Bonair & Sagelands. (There is nothing like board members with connections.) We will have a plethora of hors d'oeuvres including Virginia's famous Baked Brie, Susan's Stuffed Mushrooms, Bert's Chocolate Covered Cherries and more. The pool won't be open but you can enjoy the view from West Valley practically into Yakima, Tieton or Union Gap. The location is magnificent!



We will also have a yard sale! Support the club by purchasing items from previous Platinum tastings that the club needs to get out of storage, such as red chargers (great for the holidays), vases and dump buckets. Everything will be \$1.

Remember when the summer party was at Bill and Rita Myers? This could be the next great YES summer party venue. Hope to see you there!

**Date: July 9, 2008**

**Place: Bert McDonnell's Cabana  
11509 Tieton Drive**

**Cost: \$25 members, \$30 guests**

**Bring one glass, snack tray and  
a light jacket in case of wind**

**Postmarked or online pay by  
July 3, 2008.**

**Phone calls only to Jimi Weaver  
on July 6, 2008 at 575-7511.**

~ Bert McDonnell (with some  
help from Julie Johnson)

## It's a Yard Sale!

What could be more typical of a Yakima summer than a yard sale? This year YES is getting into the act. Due to a lack of storage facilities, the board has decided to sell items used at previous Platinum dinners to members who attend the July event. See the July tasting article for more details but come prepared to shop! Of course, wine glasses and snack trays will also be available for purchase.

~ Julie Johnson



## June tasting recap

### Two Mountain Winery

The featured winery for the June tasting was Two Mountain Winery of Zillah. Matt Rawn probably had one of the liveliest exchanges between club members and a winery proprietor throughout the evening. As one member commented afterward, "That was one of the most fun tastings I've ever attended. The wine maker was so candid. Everyone loved him, the wines and the food."

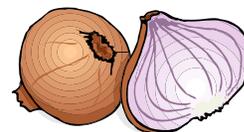
Our greeting wine was the 2007 Midnight Rosé (dry and made of Cab Franc). Susan McPhee's wonderful stuffed mushrooms were served as appetizers with the Rosé. The 2007 Riesling was accompanied by fresh garden greens tossed with olive oil, Stilton blue cheese and candied walnuts. We had mini Black Angus hamburgers with the 2005 Rattlesnake Hills Lemberger. The 2004 Yakima Valley Syrah was served with herb and garlic encrusted rack of lamb and wild and cremini mushroom Syrah sauce over roasted garlic mashed potatoes. The tasting finished with the pre-release 2005 Vinho Vermelho (Port style made of Tourriga Nacional) and multi-layered, totally decadent chocolate cake.

This tasting was successful partially because of the great help by many members and guests. Susan McPhee and my wife, Karen, beautifully prepared and presented the courses. Chuck and Julie Johnson skillfully managed the wine and pouring details. And it would take the rest of the newsletter to name all the people who helped with setting up, registration, greeting, pouring, and clean-up but please accept the club's and my personal thank you for making the Two Mountain tasting a fun evening.

~ Leo Lee

## Susan McPhee's Stuffed Mushrooms

- 1/4 cup bulk pork sausage
- 1 medium onion, finely chopped
- 1 clove garlic, mashed
- 1/2 cup thinly sliced celery
- 1/4 tsp. thyme
- 1 tsp. crushed oregano
- 20-25 mushrooms
- 1 lb. lean ground beef
- 1/2 cup fine bread crumbs
- 2 eggs
- 1/2 tsp. salt
- 1/8 tsp pepper
- 1/4 tsp. Worcestershire
- 2 T. butter



In a large frying pan, brown sausage over medium-high heat. When sausage is brown and crumbly add the onion, garlic, celery, thyme, sage and oregano. Cook until onion is translucent, about 5 minutes.

Meanwhile, rinse mushrooms, remove and chop stems; set caps aside. Add the stems and beef to the sausage and cook, stirring, until meat has lost all pinkness and most of the liquid is evaporated; cool slightly. Mix in the crumbs, eggs, salt, pepper and Worcestershire.

Place the butter in a 9 x 13 inch baking pan and set in the oven while it is preheating to 400. Remove pan from oven as soon as the butter is melted. Turn the mushroom caps over in the butter until evenly coated. Mound meat mixture in each mushroom and arrange the filled mushrooms in the baking pan. Bake, uncovered, for 15-20 minutes, or until browned.

Can be assembled a day ahead of time and baked before using.

Filling freezes well.

~ Susan McPhee

**Bon appetit**

## Virginia Gable's Baked Brie



- Pepperidge Farm Pastry sheets (at room temperature)
- Mini Brie
- Jam – such as apricot-pineapple, strawberry or raspberry
- Chopped nuts – such as hazelnuts, pecans, cashews, or walnuts (or any combination)

Roll out pastry sheet to about 14" x 14". Put brie in the center of the sheet. Put several tablespoons of jam on the top of the brie and nuts on top of the jam, being careful that nuts don't get on the sides of the brie.

Carefully pick up the four corners of the pastry and press the pastry around the sides of the brie. Twist the corner pieces at the top to cover the brie completely being careful not to press too hard and tear the pastry. Brush the outside with beaten egg.

Bake at 350°F about 20-25 minutes - watching to see that it doesn't get too brown. Enjoy

~ Virginia Gable

## A Warm Welcome...

A warm welcome to our newest members, **Jim & Dawn Hagarty**.



For those who are interested, this will bring our current YES membership to 154 members. An active membership is vital to maintaining an interesting, fun and yes, even educational club.

~ Lynda Opiela



**What: Cabana Party**

**When: Wed. July 9 — 6:30 p.m.**

**Where: Bert McDonnell's Cabana (11509 Tieton Drive)**

Yes, we'll be there...

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Phone: \_\_\_\_\_

**Important: Please include your phone number.**

**REGISTRATION DEADLINE:**

**Postmarked or online  
by Thursday, July 3, 2008**

Pay online at [www.yakimawine.org](http://www.yakimawine.org)

Members ----- @ \$25 = \$ \_\_\_\_\_

Guests ----- @ \$30 = \$ \_\_\_\_\_

Total Enclosed: \$ \_\_\_\_\_

Please include your email address if you would like to receive future newsletters by email

Email: \_\_\_\_\_

**If you would like to help with this tasting, please select one of the following:**

\_\_\_ Set Up \_\_\_ Food Prep \_\_\_ Registration \_\_\_ Greeter \_\_\_ Pourer \_\_\_ Clean Up

Please clip and mail this form with your check to: Yakima Enological Society, PO Box 2395, Yakima WA 98907

**All reservations must be paid for in advance and are NON REFUNDABLE**

**Yakima  
Enological Society**

PO Box 2395, Yakima WA 98907  
Email: info@yakimawine.org  
Web: www.yakimawine.org

**Yakima Enological Society**

President: ..... Marie Clark  
1st Vice President: ..... Lynda Opiela  
2nd Vice President: ..... Julie Johnson  
Secretary: ..... Kathy Michielsen  
Treasurer:..... Virginia Gable  
Registration: ..... Jimi Weaver  
Board Members: ..... Gerry Amos  
   Brad Baldwin  
   Sally Baldwin  
   Carolyn Ferris  
   Donna Lambert  
   Leo Lee  
   Bert McDonnell  
   Susan McPhee  
   Judy Thoet

**We're on the Web...  
www.yakimawine.org**

**President's Corner**

Summer has finally made it here. As vacation plans are being reconsidered due to soaring gas prices, do not forget that there are many new wineries to visit. Many are within a day's trip of Yakima. How about a day trip to Leavenworth or Wenatchee? Or a weekend get-away to Lake Chelan? Or a visit to the Columbia Gorge? All these areas have wineries both large and small. Research online to find out when they are open and special events that they may be hosting. You never know when you will find that special wine at a winery hidden away that only markets its wines locally. The following website can get you started on wineries located north of Yakima:

<http://www.columbiacascadewines.com>

Enjoy your summer!

**~Marie Clark, President**