



Although the annual Sunshine and Wine event won't be coming to State Fair Park this year, there will still be wine aplenty available for tasting this June! CWSF's Ultimate Wine Experience is slated for Saturday, June 9 in the State Fair Room of the Sun Dome. The event follows judging of the Washington State Wine Competition and will feature over 30 different varietals of wines and appetizers for the amazing admission price of \$15 per person. For those interested in preferred seating, you can reserve a table of eight for \$100. How can you afford to miss this event? Parking is free and seating is very limited. Call 509.248.7160 now to purchase your ULTIMATE WINE TICKETS!

~ Michelle Smith

Plan Ahead Y.E.S. Calendar of Upcoming Events

July 11...

Iron Chef Challenge

August 18...

A Case of the Blues

September 12...

Naches Heights Winery

October 10...

Antolin Winery

~ Julie Johnson

Flip Flops & Wine in a Box or Alternative Packaging 101

Don't miss the first Y.E.S. indoor picnic featuring an introduction to wine in alternative packaging on Wednesday, June 13 at 6:30 p.m. at the Yakima Valley Museum.



Organized by Y.E.S. members Brad Baldwin, Merilee Buehler, Sharynn Hosier and Michelle Smith, the evening will feature an array of wine "bottled" in cardboard, plastic and aluminum paired with traditional picnic fare... minus the ants! Jessica Smith of The Sensual Fork will provide peasant picnic fare aplenty.

Attendees are encouraged to dress down in their retro picnic best. Centerpieces for your next picnic event will be available for purchase with funds going toward future Y.E.S. activities as well as wine/picnic related objects from Stems, which will also be available for sale. We'll even have a door prize for the best Hawaiian shirt, summer sandal or sundress.

Bring a friend or three, but please RSVP so we can alert the caterer accordingly. Cans will be opened and boxes poured at 6:30 p.m.



Date – Wed., June 13, 2012

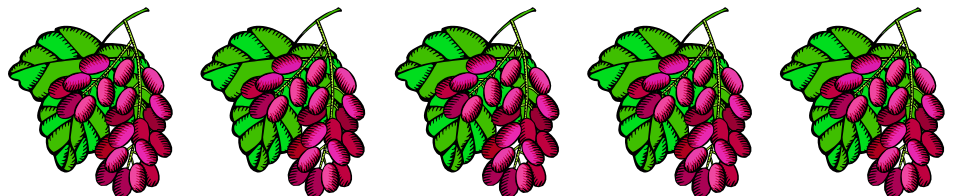
Place – Yakima Valley Museum

Time – 6:30 p.m. registration and tasting

Cost – \$28 members and \$33 guests

Registrations postmarked by June 8, 2012. Phone calls to Marie Clark at 697-3364 by June 10, 2012. Or pay online with BPT at the Y.E.S. website.

~ Michelle Smith





Eat this... Drink that



*Recipe submitted by Marie Clark
Wine suggested by Brad Baldwin*

This month: **Crab-Shrimp Salad** paired with **Sokol Blosser's Evolution White**, 15th Edition. Regular retail \$16.00. Y.E.S. members \$13.00 at Stems.

Crab-Shrimp Salad

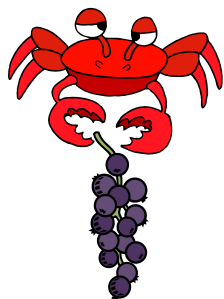
1 large loaf white sandwich bread, 30 oz. size
 1 cup butter, approx.
 1 large Bermuda onion, diced (sweet)
 4 eggs, hard boiled and diced
 ½ lb. shrimp (tiny cocktail size)
 1 lb. Alaskan crab meat
 1 cup diced celery (inner, lighter colored stalks, preferred)

DRESSING:

1½ cups mayonnaise
 ½ cup half and half
 1 cup Miracle Whip
 1 Tbls. lemon juice

Lightly butter both sides of each slice of bread. Cut crusts from the bread, cut into 20 cubes per slice. Add diced eggs and onions. Refrigerate overnight. Add shrimp crab, celery, and dressing. Toss lightly; refrigerate 3 to 4 hours before serving. Serve on lettuce leaf, garnish as desired. Makes 12-15 servings.

If serving at a potluck, use a small spoon for serving. The salad may also be served in cream puff shells or lettuce wraps.



Next month... Iron Chef Challenge

The July 11th enological tasting is going to be a unique event. For the month of July we will be having our tasting at Kathy Sali's "La Maison de Falaise," which is French for "cliff house." The name is appropriate because her French-inspired home sits part-way up Young's Grade outside of Yakima, commanding a magnificent view of the valley below.

Kathy Sali, at La Maison, provides classes for those who want to learn the art of cooking by a "hands on" experience. Kathy and her stable of chefs provide classes to those interested.



For our July event Kathy has enlisted the help of Chef Brad Smith. Chef Smith has been a certified Sommelier since 2008; trained with Master Sommelier Angelo Tavernaro. He first spent over 20 years in the fire service cooking with and for his crew. This then led to cooking competitions, cookbooks and eventually to a position as an in-house chef for several wineries doing winemakers dinners and various events. (Those wineries include Alexandria Nicole Cellars and Olsen Estates.)

Chef Smith will be creating mouth-watering appetizers with the help of those willing to step into his kitchen. For others it will be a time of observing and socializing with one another and eventually enjoying the fruits of everyone's labor. Our own Brad Baldwin, owner of STEMS in downtown Yakima, will be doing the wine pairing.

Because La Maison is also Kathy's private residence, and space is at a premium, the first forty-five (45) to register and pay will have the privilege of participating in this very unique experience. Consequently, no phone in registration will be accepted.

Kathy Sali's motto is, "Enter as strangers, leave as friends," and it shows.

~ Ben Antonio

May Recap: The Art of Making a Toast

The turnout at the May tasting was a wonderful surprise. There were 62 in attendance at Treveri Cellars' production facility/tasting room (Sparkle). Julie and Juergen Grieb, the owners and winemaker of Treveri Cellars, were fabulous hosts. They didn't even charge Y.E.S. for the use of the facility.

I'd like to thank my tasting committee for all of the planning, cooking and decorations — Chantel Heffington, Robyn Fiebelcorn, Sandy Menard, Kina Blackburn, Megan Rutshilling, Chris Waters and Dorene Boyle. Julie Grieb helped us with the food and wine pairings.

Thanks to Mike O'Donnell for finding the wonderful video clips of movie toasts. The link is provided for those who missed the event. We have tentatively set up another tasting date for May 2013 at Treveri's new tasting room at the former Sageland's winery. We will feature their sparkling wine cocktails for spring and summer entertaining. Mark your calendars!



Montage of Movie Toasts:

<http://www.youtube.com/watch?v=UpR0ary0SnM>

~ Kathy Michielsen

New Member Welcome

Y.E.S. would like to welcome new members **Richard Johnson, Bev Killion, Megan Rutshilling** and rejoining past members **Mary Lou Synder and Chris Waters**.



Memberships are still trickling in, but we still have a long way to go to meet the 125 member mark we have set for ourselves. Membership is presently at 92.

Membership forms are available on the Y.E.S. website or will be mailed out upon request at contact@yakimawine.org.

If anyone has pictures of the wonderful and fun May Toasting, please forward them to contact@yakimawine.org.

Thanks... and see you at the June Tasting.

~ Gerry Amos
V.P./ Membership

What: Flip Flops & Wine in a Box

When: Wed., June 13 — 6:30 p.m.

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by June 8, 2012

Or pay online with Brown Paper
Tickets at the Y.E.S. Website

Members ----- @ \$28 = \$ _____

Guests ----- @ \$33 = \$ _____

Total Enclosed: \$ _____

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

Set Up Food Prep Registration Greeter Pours 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: contact@yakimawine.org
Web: www.yakimawine.org

Yakima Enological Society

President: Sally Baldwin

1st Vice President: Gerry Amos

2nd Vice President:.... Julie Johnson

Treasurer:..... Jill Skone

Secretary: Dorene Boyle

Board Members: Ben Antonio

Brad Baldwin

Marie Clark

Virginia Gable

Richard Hamlin

Robin Kasala

Susan McPhee

Kathy Michielsen

Kelcy Young

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

*This newsletter published by Jonelle
Foutz, Write Mind, PO Box 1194, Yakima*

June 2012

President's Corner

It feels like bragging on the grandkids; you know everyone has them, but somehow you just know yours are the "best." That is how I am feeling about Washington's positive growth in the wine industry. When we can see the facts in print of an \$8.6 billion annual boost to our state's economy, followed by the increase of 30,000 new jobs, how can you not feel like bragging!! With a grand total of 739 licensed wineries and 350 vineyards planted on nearly 44,000 acres of wine grapes, I say we have truly earned some major bragging rights!!

Speaking of bragging rights, I further wish to boast of our very own Platinum Committee who somehow manages to top the event year after year. I know I speak on behalf of our Board and its membership to raise a glass and "toast" (as we learned "how to" from last month's event!) the following committee members for their continued superb efforts in all they do to bring us this fabulous event year after year. A heartfelt thank you to the following:

**Chuck and Julie Johnson, Johnny Warren and Beverly Warren,
Jack and Vi Topper, Leo and Karen Lee, Susan McPhee, Laurie
Kirkland, Herb Lynch and Hank and Nancy Sauer.**

Don't forget to invite a friend to the next event and also pre-register via mail, Brown Paper Ticket, or a phone call to Marie Clark at 697-3364 to ensure the proper headcount to ease the stress for the event planner.

~ Sally Baldwin, President

Yakima Enological Society
PO Box 2395
Yakima WA 98907