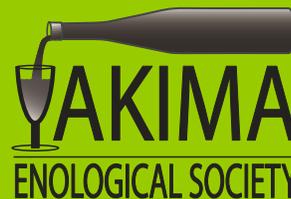


Chapter of the  
Enological  
Society  
of the  
Pacific Northwest

November 2012

**Y.E.S!**



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

## December Preview

### **Y.E.S. Christmas Party**

Mark your calendar: Wednesday, Dec. 12 in the Garden Terrace Room at the Red Lion Hotel. Plan on joining Y.E.S. members and guests for a fun evening of good food, wine and, of course, dancing to the Gentlemen Wild band, always a favorite.

We will again have the Prime Rib station, which was a big hit last year. We are still working on the rest of the meal, but be assured it will be good! Brad Baldwin from Stems will again choose the wines for the evening. He's done such a great job for us the last two years, so you can expect that lots of very good wine will be served.

We are able to keep the price the same as last year: \$65 for members, \$70 for guests. Come celebrate the holidays with us.



~ Susan McPhee

## All Aboard!



Sit back, relax, and let A & A Motorcoach do the driving for you at the Y.E.S. November Tasting on Saturday, Nov. 10th—a bus excursion to points south. Our first stop will be Yakima Valley Community College's **Vineyard and Winery Technology Program**, Grandview campus, which has established itself as a quality wine producer while raising up the next generation of winemakers at this teaching winery.

After a tasting and tour there, we will head three blocks away to the **Dykstra House Restaurant** for a grand luncheon at the historic homestead in Grandview, complemented further by **Yakima Valley Vintners'** wine selections. Two winery stops will follow lunch: **Cultura Winery** in Zillah, tasting two or three red varietals and blends; and **Trevari Cellars** in Wapato for a "look around" their new facility and a tasting of their well-known sparkling wines.

We will meet the bus in the parking lot in front of the Chamber of Commerce offices off Yakima Avenue between 8th and 9th streets at 9:00 a.m. Please be prompt! The sooner we leave, the more time at our destinations before returning by 4:00 p.m. Cost is \$35/members; \$40/non-members. Price includes transportation, lunch with tea, coffee, wine, and all tastings. Bottles of wine will also be available for purchase.

Registration deadline is Friday, Nov. 2nd with phone calls to Marie Clark at 697-3364 through Sunday, Nov. 4th, 2012.

**Date: November 10, 2012**

**Time: 9:00 a.m. to 4:00 p.m.**

**Location: Meet at the Yakima Chamber of Commerce**

**Cost: \$35 for members; \$40 for guests**

~ Jill Skone

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

### **December 12...**

Christmas Party at Red Lion

### **January 9...**

The Blind Leading the Blind

### **February 13...**

Pasta Party, venue TBA

~ Robin Kisala

## October Recap: Oktoberfest at AntoLin Cellars

Last month's tasting was a fabulous Oktoberfest event held by **AntoLin Cellars**, recent gold medal winners for their Viognier at the first Sunset International Wine Competition. Tony and Linda Haralson (the proprietors and wine makers) were the consummate hosts. Tony gave succinct descriptions of the wines, holding everyone's attention while their wine glasses were filled with Riesling, Viognier, Cabernet Sauvignon, Merlot and Syrah. Fifty-four of us were entertained by the talented Bob Decio on the accordion. Ryan Low from Essencia, Lorri Devitt from Classic Events Catering and Snyders Sausages provided the amazing fare. To round out the Oktoberfest theme, Stems provided a variety of German-style beers made in Washington. The Hilton Garden Inn graciously allowed HRH Brad Baldwin to borrow tables, chairs and table cloths at no cost to the club. It was the perfect pairing of people, wine, beer, food and weather. Thanks to Brad Baldwin and Dorene Boyle for making this such a festive event (costumes included). I am sorry to have missed it, but thank you to the team for pulling it together!

~ Kathy Michielsen



## Eat this... Drink that

Recipe submitted by Robin Kisala  
Wine suggested by Brad Baldwin



This month: **Butternut Sage Lasagna** served with **Chatter Creek's 2011 Sauvignon Blanc**. Retail \$15.00; Y.E.S. Price \$12.00 at Stems in Downtown Yakima.

### Butternut Sage Lasagna

Copied and modified with permission from the blog, *The Flaming Pot Holder* by Kathryn Smith. For more detailed directions and other recipes, go to [theflamingsportholder.com](http://theflamingsportholder.com).

#### Butternut Squash Filling

2-3 medium butternut squash, about 6 -7 pounds

1/3 cup loosely packed fresh sage leaves, coarsely chopped

7 or 8 ounce tub mascarpone

7 ounce package of amaretti cookies mashed into about 1 1/2 cups of crumbs (D. Lazzaroni and Company Amaretti Cookie Snaps are best.) Note: If you can't find amaretti cookies, use regular lady finger cookies. Pulse 1/4 cup of almonds in a food processor until crumbly; add a package of lady fingers, and a 1/4 teaspoon of almond extract.

1/2 teaspoon salt

1/4 teaspoon white pepper (black is fine too)

A few grates of fresh nutmeg

Preheat the oven to 400° F. Cover a sheet pan with foil and spray with Pam. Cut the squash in half length wise and, using a spoon, remove the seeds and fiber strings. Place face down on sheet and roast for about an hour or until soft. While the squash is roasting, prep the other layers of ingredients.

When the squash is ready, remove from the oven. Scoop the flesh into a bowl. If cooked properly, it should come away from the skin easily. If it doesn't, it might need more roasting (just pop it back in the oven).

Mash the squash with a fork or a potato masher. Stir in the chopped sage and the mascarpone. Mash until smooth and soft (use more mascarpone if needed). You want a soft, spreadable consistency. Season with salt, pepper, and nutmeg. Stir in the amaretti crumbs. Cover and set aside while you prepare the other ingredients. Or, put the mixture in a re-sealable bag and set aside. When you are ready to assemble the lasagna, you can snip off the corner and squeeze out the butternut squash filling. Some find it easier than spreading it on the layers with a spoon or a spatula. If you have extra filling, you can use it for ravioli, or you can use it as a sauce for pasta (just add a little of the pasta water to thin it and make a sauce).

#### Sage Brown Butter

6 tablespoons butter

6 sage leaves

While the squash is cooking, heat the butter in a small saucepan over low-medium heat. Heat it until the butter is foamy and light brown. Watch carefully, so it doesn't burn. Remove from the heat and stir in the sage. Let the sage and butter infuse for about 10 minutes, then strain the mixture into a small bowl. If the butter starts to solidify, microwave for a few seconds before using. You will use some to grease the baking dish and some for the white sauce.

#### Béchamel Sauce (Basic White Sauce)

3 tablespoons butter

3 tablespoons flour

1/4 teaspoon salt

1/4 teaspoon white pepper

3 cups milk

1/4 teaspoon freshly grated nutmeg

4 tablespoons sage brown butter (see previous section)

In a medium saucepan, melt the butter over low heat. Whisk in the flour and continue whisking until smooth and incorporated. Cook over low heat, constantly stirring for 4 to 5 minutes (this minimizes the "raw flour" taste). Do not let it brown. Whisk in the milk and continue cooking until smooth and thickened. Whisk in all but about two tablespoons of the sage browned butter, reserving the rest. Whisk in the nutmeg and salt. Set aside. This is slightly thinner than your typical Béchamel sauce.

#### Assemble the Lasagna

16 ounce package oven-ready lasagna sheets

8 ounces Fontina cheese, grated. The Danish Fontina is great in this recipe. Emmentaler or Gruyère can also be used if Fontina isn't available.

To assemble the lasagna, pour about 2 tablespoons of the sage brown butter into the bottom of a 9x13x2 inch glass baking dish. Swirl to coat the bottom of the dish. This will prevent the noodles from sticking or drying out. Cover the bottom with a layer of noodles. Spread 1/3 of the butternut squash mixture evenly over the noodles. Add another layer of noodles. Spread 1/3 of the white sauce. Sprinkle with 1/3 of the grated Fontina cheese. Continue to layer until you are out of ingredients (probably two more times). The top layer will be béchamel and a final sprinkle of Fontina. You can decorate with sage leaves or you can leave plain and then top with the optional fried sage leaves (see recipe following) after baking. The lasagna can sit for several hours in the fridge before baking.

Continued on page 3...

**Butternut Sage Lasagna...**

*continued from page 2*

Cover with greased foil, just in case it touches the cheese. (Another option is to leave the last layer of cheese off and then top the lasagna when you remove the foil for the last 10 minutes.) Bake at 400° F for 25-30 minutes or until it is bubbling. Remove the foil and cook another 10 minutes. Remove from heat and let it sit at least 10 minutes before slicing and serving.

**Optional Fried Sage Garnish**

6-9 fresh sage leaves

3 tablespoons butter (or clarified butter)

This step is similar to making the sage brown butter; however, you fry the sage on both sides until it is crispy. If you want it super-crispy, I would do this step while the lasagna is resting.

In a small frying pan, melt the butter over low-medium. Once the butter is golden brown and starts to bubble, add sage leaves. Fry sage leaves on both sides, until crispy. Drain on paper towels.

**Membership Update**

Yakima Enological Society would like to welcome new members **Jim Bonney, Elizabeth DeLaurenti, Michelle Perkins** and **Ann Sherman**.

Y.E.S. also recognizes renewing past members: **Sonja Chase, Chuck Fiola, Claudi Steer** and **Shirley Menard**.

Membership count is at 110. Membership thru 3/1/2013 is now at the Half Price Special: \$20 per couple and \$12.50 for singles.



~ **Gerry Amos**  
**V.P./ Membership**

**For Sale: Winemaking equipment**

So we all love to drink wine, but have you ever dreamed of making your own? Here is the perfect opportunity for you to venture into the home winemaking business at a reasonable price while helping out some former Y.E.S. members.

Ed and Janet Drake, of the small **Drake Vineyard** at the entrance of the Yakima Country Club, need to shut down their business due to recent health concerns. Ed planted his vineyard in Terrace Heights in the mid 1970s and has made wine every year until recently. They were very active in the Yakima Enological Society from the very beginning and are glad to see the continued success of the organization.

The following equipment is for sale:

- Wine Press, pressed steel base, split wood basket 14"x17", metal crank, #30
- Grape crusher, manual crank, metal paddle style auger, wooden sides 19"x19"
- 18 carboys (5 gallons each), \$20 each
- French oak wine barrel, 5 gallons
- Gas powered 30 gallon Fimco trailer sprayer, 3.5 horse power
- Vintage two-barrel cider press, early 1900s

Best offer. Contact Ed & Janet Drake (509) 453-2713 or [sefinn@harbornet.com](mailto:sefinn@harbornet.com).

**What: Bus Trip**

**When: Saturday, November 10 — 9 a.m. to 4 p.m.**

**Where: Meet at Yakima Chamber of Commerce**

*Yes, we'll be there...*

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

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

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

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

**REGISTRATION DEADLINE**

**Postmarked by Nov. 2, 2012**

**Or pay online with Brown Paper**

**Tickets at the Y.E.S. Website**

**[www.yakimawine.org](http://www.yakimawine.org)**

Members----- @ \$35 = \$\_\_\_\_\_

Guests----- @ \$40 = \$\_\_\_\_\_

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

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**

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**Yakima Enological Society**

- President: ..... Sally Baldwin
- 1st Vice President:..... Gerry Amos
- 2nd Vice President:.... Robin Kisala
- Treasurer:..... Jill Skone
- Secretary: ..... Dorene Boyle
- Board Members: ..... Ben Antonio  
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Virginia Gable  
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Julie Johnson  
Susan McPhee  
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Kelcy Young

**We're on the Web...  
[www.yakimawine.org](http://www.yakimawine.org)**

*This newsletter published by Jonelle Foutz,  
Write Mind, PO Box 1194, Yakima WA 98907*

**President's Corner**

**November 2012**

Has the entire political scene driven you to drink?? Regardless of your political stance, know that you can just sit back and relax in the comfy bus and let the driver deal with the journey on our November adventure. Chat it up with your old or new-found friends and become acquainted with YVCC's wine research science center on their Grandview campus, followed by lunch and winery stops... without once having to hear or see a political ad!!



Fall does bring a shift in our wine tastes and whether you enjoy the hard apple ciders, our local sparkling wines, craft beers, or a plethora of wine opportunities to pick and choose from; keep in mind that while the fatigue of a long drawn out political season may be draining, the fact that we have "choice" is something to be grateful for. Further, we remind ourselves that the freedoms of choice are to be remembered on Veteran's Day by honoring our heroes who allow us all our freedoms.



**~ Sally Baldwin, President**