

O.P.E.S. NEWS

Volume III, No. 2
Nov/Dec 2004

Newsletter of the Olympic Peninsula Enological Society

www.opes.info

The Olympic Peninsula Enological Society is a not for profit organization chartered by the Enological Society of the Pacific Northwest, providing education in viticulture and enology with appreciation, enjoyment, knowledge and proper use of wines.

A detailed Look at Upcoming Events

O.P.E.S. No. 26: A Visit With British Columbia's Winemakers, With a Southwestern Flair at Port Angeles' Kokopelli Grill
When: Sunday, November 21, 5:20 to 8:30 pm

A dinner event at the Kokopelli Grill of Port Angeles featuring a southwestern menu and wine pairings. Our featured speaker, Mr. Wilf Krutzmann of Victoria, is the most knowledgeable man we know on the subject of quality BC wines and winemakers. Wilf owned the Wine Barrel in Victoria, the largest purveyor of fine wines there, for over 12 years. Enjoying partial retirement, he now acts as a consultant to various BC wineries and wine associations. With Wilt's home e-mail address beginning with "frutiofthevine@" he is definitely an enological guru!

Wilt will take us on a virtual road trip through some amazing wineries in the Okanogan Valley to introduce us to a surprisingly wide variety of wines, including some voluptuous reds. The winemakers of Vancouver Island also import grapes as well as grow their own quite the same way we do here on the Peninsula.

Sandy Houston and David Allen, owners of the Kokopelli Grill, are long time restaurateurs and will prepare a coursed menu, paired with immigrant wines from the "great white north." The Kokopelli Grill specializes in southwest flavors, but their secret is the use of fresh local produce and wild northwestern seafood. The evenings menu will include, but is not limited to, Dungeness crab cake, savory prawns, wild sockeye salmon, southwest style BBQ ribs and their featured dessert Kahlua Chocolate Mousse!

Admission is \$40.00 for OPES members and \$50.00 for sponsored guests. This event is limited to 60 guests! Advanced reservations are required and must be confirmed by sending your check to: OPES, P.O. Box 4081, Sequim, WA 98382; and received no later than November 17th. For this event, one can call the numbers below to make reservations AND pay at the door. The Kokopelli Grill is located on the NE corner of Front Street (Hwy 101) and Lincoln, 203 E. Front Street, Port Angeles. Adequate parking is located adjacent to the restaurant. *Please do not arrive before 5:20 p.m.!* For further information or directions please call: Carol Peet (360)457-4381 or Randy Riggins (360) 457-8596.

Volunteer members are needed to act as table captains and wine pourers; please call Randy to volunteer...thank you! We look forward to tipping a glass and breaking bread with new and old friends alike!

Upcoming Events

November 21, 2004
O.P.E.S. #26 "British Columbia's Winemakers." Details on **page one**.

December 11, 2004
O.P.E.S. #27 "Camaraderie Cellars for the Holidays" in Port Townsend at the Manresa Castle. Details on **page two**.

January 22, 2005
O.P.E.S. #28 Bob Betz Family Winery, Overview of WA Wines & History. At the C'est Si Bon in Port Angeles.

February 18, 2005
O.P.E.S. #29 Classical European Wines. At the Beach Club in Port Ludlow.

March 13, 2005
O.P.E.S. #30 Walla Walla Vintners tasting held at the Wine Seller with dinner following (TBD) in Port Townsend.



Member Notes:

Our Publicity Chairman, Pat Sekor won the "Best in Show" at the Sequim Arts Fest for her sculpture "The Morning Bath." Sequim Arts is a juried art exhibition so it is indeed a great honor to win the top prize in the show. This is the 28th year they have held this event so it is a mature show with many great artists entering work. Congratulations Pat!

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Thank You to renewing members:

Bruce & Kathy Durning, Sequim
Francis & Vicki Lebkeucher, Silverdale
C. Robert & Kathryn Smith, Sequim
Randy & Naomi Riggins, Port Angeles
Tom & Irma Colvin, Gardiner
Bruce & Joan Wilder, Port Townsend
Jim and Kathy Langhoff, Sequim



Welcome to new members:

Carsten Rode & Tana Reed, Silverdale
Steven & Melody Charno, Port Angeles
Candace Kalish & Seth Steinberg, Port Angeles
David & Francis Langum, Port Townsend
Donald Laird & Jeannine Sofie, Sequim
Diane Otto & Don Barnes, Sequim
Craig & Shelly Henderson, Port Ludlow
Connie Marsovilla, Port Angeles
Sharin Metcalf, Sequim

upcoming events, continued from page 1

O.P.E.S. No. 27: Camaraderie Cellars For the Holidays Along With the History and Elegance of the Manresa Castle, Port Townsend

When: Saturday December 11th, 5:45 to 9:30 pm

Comrades! Join us for this wonderful holiday event! Featuring wine maker Don Corson, owner of Camaraderie Cellars, of Port Angeles. Don is an elected member of the Washington State Wine Commission and has been crafting some mighty fine, award winning wines, for 12 years. Camaraderie's wines are among the best on the Peninsula and in the whole state for that matter! Don's commitments are to making world class quality wines, valuing his growers as true partners, and deepening his customer's enjoyment of wine and food. Camaraderie specializes in Bordeaux-style blends of red and white wines from some of Washington's finest vineyards on Red Mountain and Mercer Ranch. We are truly looking forward to the presentation of all seven of Camaraderie's quality wines, paired with exceptional cuisine, to our society. These include the flagship Bordeaux blend "Grace" and the newly released 2002 Syrah which is ready now.

Executive Chef Walter Santschi, C.E.C. (Certified Executive Chef) is striving to prepare the perfect cuisine that pairs best with Camaraderie Cellar wines. We begin with lobster ravioli and then a fall salad course made from the freshest of local ingredients. Our entrée must be a big ol' Oregon-grown filet mignon to complement the bevy of fine red wines offered by Camaraderie. Walter's decadent Chocolate Nemesis will accompany the Grace for dessert. Walter, of Meiringen, Switzerland, has 35 years of culinary experience and has been executive chef on two major cruise lines.

Traditional elegance pervades Manresa Castle. Built in 1892 as a wealthy banker's personal residence, this reproduction of a medieval castle offers the best of Port Townsend's Victorian accommodations with sweeping views, manicured grounds, and an elegant lounge and dining room for the total "Grand Hotel" feel. Experience the holiday in true style by booking into the castle the night of this event on December 11th. The guest rooms have a genuine, vintage appeal that manages to avoid the contrived feeling that so often sneaks into the room décor of many B&Bs. **VALUE** rates are now available to all OPES members and guests attending OPES 27. To book advanced lodging reservations now please call: (800) 732-1281 or (360) 385-5883. There are still plenty of rooms for lodging and manager Ron Myhre says, "if the hotel reservations clerk doesn't understand OPES rates then ask for him by name!" Also check www.manresacastle.com for more information

What else you ask? Joe Euro, a superb guitarist and owner of The Wine Seller in Port Townsend, will entertain us with instrumental jazz, classical and some of his own original compositions. If this combination of great wine, food and music does not get you into the holiday spirit, we don't know what will!

Admission is \$52 for OPES members and \$65 for sponsored guests. This event is limited to 64 seats so get your reservation in soon. Reservations must be confirmed by check, mailed to OPES, PO Box 4081, Sequim, WA 98382, and received no later than December 6th as the chef requires a firm count one week in advance. The Manresa Castle is located at Seventh and Sheridan Streets in Port Townsend and offers adequate parking at the hotel. The banquet room doors will open at 5:45 for OPES members and guests. If you arrive early, enjoy the hotel cocktail lounge and the beautiful grounds. For further information or directions call Carol Peet (360) 457-4318 or Randy Riggins (360) 457-8596 and visit our web site at www.opes.info. We are asking for member table captains so please call Randy to volunteer. Thank you!

President's Message

I won't be redundant and describe the wonderful wine and food events we had last summer because the reviews in this newsletter describe them in detail. Needless to say, thank you to all of the members who put in the hard work to make them successful! However I must take exception with OPES #25, the Lake Crescent Lodge wine dinner with Yalumba Wines of South Australia was one of the finest I have attended in my entire life (and I have been associated with many wine events far before my OPES years). We have heard nothing but hurrahs from all attendees and I am sorry that all of you could not have joined us. Special thanks to our event chair, Eric Toles, for his great efforts on our behalf. And, as Eric is the Food & Beverage Director at the Lodge, we hope to have this wonderful opportunity next October and on an annual basis.

I feel that OPES involvement in the Dungeness Crab and Seafood Festival on 9-10 October was near perfect! Member participation and attitude were fabulous and, if you peruse our mission statement, many objectives can be checked off by our participation in this Festival. Our relationship with local wineries has never been better and this new partnership, along with the appreciation of the Festival for our professional performance, will lead to new opportunities. Our net for the OPES treasury was \$844 from the Festival plus we have a case of Hoodspout white wine in storage, a beautiful OPES banner, and over 200 wine glasses now in our inventory as a result of our participation (all items were donated). Beyond any other event chairs in our history, we owe thanks to Bill & Carol Peet and Glen & Carol Wilhelm for their management, leadership and hard work associated with this event!

Please take a close look at OPES 26 & 27, upcoming events, in this newsletter. These are great opportunities for interesting, educational presentations, excellent food, great wines and superb social discourse. Also review the future winter & spring events—good stuff!

I want to take this opportunity to apologize for the absence of a newsletter for the past few months, but we have had no volunteer members in place to publish it since June. Although all of our events and activities have gone out via e-mail, and are available on our web site at www.opes.info, we understand that some members do not have computers so the newsletter is indispensable. I personally published this newsletter, with the help of board member Eric Toles and my lovely wife Naomi, but this is not something I signed on to do as President! If any of you have Microsoft Publisher skills, or are just good in MS Word, please consider offering your talents in publishing our newsletter. This is an appointed board position I would love to fill and OPES, of course, reimburses all real costs associated with this effort.

We also need program committee members to be involved in the production of our excellent wine events. OPES has many experienced members who would be right by your side as you learn the ropes of coordinating a fine wine event. It is truly quite fun! Call or e-mail if you are interested in participating on this committee. This also could lead to an appointed board position.

Finally, please update your e-mail address with our member chair Pat Christensen at olypenwine@yahoo.com if you have not been receiving e-mail from OPES. We thank you in advance for paying your dues (see Treasurer's Report in this issue) for we have insurance bills to pay on a monthly basis!

The best of Holiday Cheer to all and I am looking forward to raising a glass with you!

J. Randy Riggins, OPES Board President
(360) 457-8596
jrrbus@earthlink.net



Present your OPES membership card and receive a 15% discount (12% with plastic) on your wine purchase from:

- The Wine Seller** in Port Townsend
- Grape Expectations** in Silverdale
- Bella Italia** in Port Angeles
- Michael's Fine Dining** in Port Angeles
- The Restaurant at Lake Crescent Lodge**

Treasurer's Report

The OPES insurance rates have risen substantially in the past year. Thanks to the success of our participation at the Dungeness Crab and Seafood Festival and the money we made there, the affect of these increased rates can be minimized. The OPES Board of Directors has approved a new dues structure and limited an annual dues increase to \$1.00 for both classes of membership: \$36 for a couple and \$21 for an individual. This is the first increase in dues for our membership since the founding of OPES three years ago.

The Board also approved the conversion to a January 1st dues renewal date for all members which will allow OPES to construct an annual budget, pay bills more efficiently, and if necessary tailor the spending to match actual income. All dues renewals will be prorated over a 15 month period starting in November 2004 and continuing through December 2005. Our goal is to have everyone's renewal date the same by January 1, 2006.

The following membership dues schedule will be used for dues renewals until January 2006:

- November 2004 — 14 month period, \$42 for a couple, \$24.50 for an individual
- December 2004 — 13 month period, cost \$39 for a couple, \$22.75 for an individual
- January 2005 — 12 month period, cost \$36 for a couple, \$21.00 for an individual
- February 2005 — 11 month period, cost \$33 for a couple, \$19.25 for an individual
- March 2005 — 10 month period, cost \$30 for a couple, \$17.50 for an individual
- April 2005 — 9 month period, cost \$27 for a couple, \$15.75 for an individual
- May 2005 — 8 month period, cost \$24 for a couple, \$14.00 for an individual
- June 2005 — 7 month period, cost \$21 for a couple, \$12.25 for an individual
- July 2005 — 6 month period, cost \$18 for a couple, \$10.50 for an individual
- August 2005 — 5 month period, cost \$15 for a couple, \$8.75 for an individual
- September 2005 — 16 month period, cost \$48 for a couple, \$28 for an individual
- October 2005 — 15 month period, cost \$45 for a couple, \$26.25 for an individual
- November 2005 — 14 month period, cost \$42 for a couple, \$24.50 for an individual
- December 2005 — 13 month period, cost \$39 for a couple, \$22.75 for an individual

All new members will pay the prorated amount shown above for the month they join. I hope this new procedure doesn't cause you any inconvenience. Call me or email if you have any questions.

Gary Terrell, OPES Treasurer
360 683-6995
gterre@direcway.com



A WORD FROM KITSAP COUNTY

When in Silverdale be sure to check out the lighthouse. It is a café and wine bar in old town Silverdale. They serve appetizers, soups, sandwiches and delicious desserts. They open in time for lunch and are open for an evening repast. Wine can be purchased by the glass or bottle. The proprietors are Dave and Laurie Goffin. Between them they have many years of experience in wine and food presentation. The Lighthouse is located at 3388 NW Byron St Silverdale 360-698-WINE(9463)

On Thursday nights they have a wine tasting: 5pm to 7pm. For \$15 each or \$25 for a couple you can taste 3-6 wines, depending on what the host is presenting. Along with this you get a salad, bread and an entrée. Very good fare-it may be lasagna, roasted pork tenderloin, poached salmon or any one of the goodies Dave can come up with.

The Kitsap enological society is off and running. They have had several successful events and have more "on tap". Check them out at <http://www.kitsapwines.org/>.

Contributed by Vickie Lebkeucher

Recommended Websites

www.winespectator.com

www.winepressnw.com

www.yalumba.com

www.washingtonwine.org

www.wine.com

www.damngoodwine.com

www.winesearcher.com

www.cellarnotes.com

www.enosoc.com

www.enosoc.org

www.Jancusrobinson.com

[www.seattletimes.nwsources.com/
html/living](http://www.seattletimes.nwsources.com/html/living)

OPES # 23 Review



On Saturday, June 26th, OPES was privileged to host a dinner program with **Brian Carter**, winemaker and owner of Apex and Bridgman Wineries. Brian was recently named “Washington Winemaker of the Year” (his third such title in a sterling career); deemed “dean of Washington winemakers”, he has been instrumental in founding, winemaking or consulting for a number of key Washington wineries, including Kestral, Hedges, Paul Thomas, Washington Hills, Silver Lake, McCrea, and others, not to mention our own Olympic area’s Camaraderie Cellars. Brian was assisted by friend and restaurateur Karen Binder, owner of the Madison Avenue Grill in Seattle.

Brian’s theme was **“From Tried and True to the Very New”**, illustrating the major varietals he has made, which helped put Washington “on the map. Our greeter wine (tasted blind) was a fine Rousanne, another one of some rather uncommon varietal wines now being made in the US, but well known back in the old world. This wine is light with a medium dry fruit bouquet and distinctive character and was paired with some delicious hors d’oeuvres including salmon and scallop soufflé, pate de campagne and selected vegetables. The next white wines tasted included a 2001 Bridgman Viognier, followed by a 2001 Apex Outlook Vineyard Chardonnay, a highly select single vineyard premium wine, certainly one of the Northwest’s best Chards. Next, served with a French garden salad was a 2000 Apex Riesling.

As usual, C’Est Si Bon Restaurant and chef/owner Michelle Juhasz provided a superb entrée offering of both filet mignon and cailles farcie (stuffed quail). This was accompanied by a 2001 Bridgman Sangiovese, one of Washington’s new and upcoming popular reds, and a 2000 Apex Syrah, which was a fine example of why this varietal is further putting Washington on the world wine map. Brian’s touch was evident as this wine will have long range cellaring potential, although the tannins were presently mellow enough to show off a deep, rich complexity of flavors, all in all, a well rounded wine from bouquet to lingering finish-rate this a 94!

As a fine finishing touch, a typical French mousse au chocolate was accompanied by Carter’s premium 1999 Apex Klipsun vineyard Cabernet sauvignon. This wine was obviously hitting its peak with five years aging and would match well against any Cab produced in the US, at any price!-rate this also a 94.

The seventy three OPES members and guests all seemed to have a fine old time, enjoying the program, but obviously enjoying a fine social atmosphere and the grand atmosphere of this lovely restaurant, which OPES hopes to enjoy many more times.

Bob Bentley, CWE, event chairman



OPES # 24 Review

OPES #24, coincidentally held on July 24th, was enjoyed by 40 members and guests. Hoodsport wines were presented paired with a special dinner prepared at Danny Cummins' new restaurant, Danny's Country Kitchen, in Sequim. Danny specializes in barbeque and seafood and is wonderful fare at a very reasonable price. Peggy Patterson, owner of Hoodsport Winery, accompanied by her daughter Ann, presented a program as the various wines were served.

Their best selling Rhubarb wine was served as the greeter wine. A light white wine, Madeleine Angevine accompanied the hot Portobello salad, one of Danny's specialties. An excellent Pinot Noir graced the main course of poached wild Alaskan salmon fillet Provencal. Small red potatoes and a colorful squash medley accompanied the salmon. A decadent chocolate cake and ice cream was served with Syrah.

Continued on page 6

OPES #24 continued from page 5

After dessert, three fruit cordials were sampled: Loganberry, Raspberry and Cranberry. The speaker, the wines and the dinner provided a special way to celebrate summer.

This was an excellent opportunity to sample Hoodsport's wide variety of interesting and well made wines and one of Sequim's newer restaurants, Danny's Country Kitchen. We highly recommend both.

Pat Nix, Event Chair

(and valuable OPES member—Thanks Pat)



Great time at Hoodsport Winery, www.hoodsport.com

The owners of Hoodsport were gracious enough to offer ten OPES members a free guided tour and tasting with appetizers. We had a first come, first serve call in based on an email notice and on September 19th ten lucky members met at the Hoodsport Winery and enjoyed a private tasting with a very generous assortment of cheese, crackers, meats, bread, veggies and chocolate! We sampled five wines and learned some of the history of each and then had a tour of the wine making process. Hoodsport has a lot of automation but still produces hand crafted wines that requires people power all along the way. This was an informative and gracious gesture on the part of Hoodsport.

The winery is open for tasting daily. It is a nice drive for most of us in the area and a private tasting can be arranged for any group of ten. You do not have to be OPES members. Does require advance notice and reservations.

Vicki Lebkeucher

**Review of O.P.E.S. # 25
Australian Winemaker Dinner
At Lake Crescent Lodge October, 8, 2004**

Greetings Members, Lake Crescent Lodge has received many outstanding letters and e-mails from O.P.E.S. members & guests who attended this event! We thank you, O.P.E.S., for selecting this beautiful venue! It was proof that our members have the drive to deliver the very core of our mission statement to the letter. I need to thank my Food & Beverage Staff for their sincere focus and attention to detail that was essential to service this event! Darren Cosgrove from Negociant's who purveys Yalumba wines in North America, was the perfect choice to represent South Australia's oldest wine making family, Yalumba. His robust spirit, sense of humor and no nonsense presentation made the night a huge success! I believe we should strive to seek out speakers from wineries anywhere in the U.S.A. or any other country that can deliver that same energy to our future events.

Executive Chef Jamison Brandt and Sommelier, Eric Toles both of Forever Resorts at Lake Crescent Lodge teamed up to produce the authentic cuisine and wine pairings found down under. Grilled jumbo prawns served over Gooseberry coulis and fresh radicchio started the evening as Darren began his presentation of the 2003 Yalumba Mesh Riesling. The Mesh Riesling followed through to the second course of Roasted Pumpkin and Rocket salad with Quail Egg and Champagne vinaigrette. Course three began with 1999 "Signature" Single Vineyard Cabernet then paired with an Australian Filet of Beef served with a 2002 Yalumba Bush Vine Grenache reduction sauce, purple mashed potatoes and fresh chives. Fall root vegetables and home made Australian Damper bread with butter. Course four was a lodge recipe Sticky Toffee Pudding with crushed macadamia nuts. The table captains then poured a very nice Yalumba Antique Tawny Port to pair with this dessert. The captains were thanked for their work by receiving the remaining Antique Tawny Port given to them by Eric.

I have been in contact with Darren and will be meeting with Dana Johnson at Dolces Latin Bistro on Monday, November 15th for an Icon Wine Tasting. I will keep our O.P.E.S. members in the loop regarding the small allocations of the Yalumba Wines that will come to Washington State in 2005. We look forward to making Lake Crescent Lodge Wine maker dinner an annual event in October of each season.

By Eric Toles

RESERVATION COUPONS

OPES #26 A Visit With British Columbia's Winemakers, With a Southwestern Flair at Port Angeles' Kokopelli Grill
 When: Sunday, November 21, 5:20 to 8:30 pm

Members _____ @ \$40.00 = \$ _____
 Guests _____ @ \$50.00 = \$ _____

Member Name: _____

Member Name: _____

Guest Name: _____

Guest Name: _____

Phone: _____

OPES #27 Camaraderie Cellars For the Holidays Along With the History and Elegance of the Manresa Castle, Port Townsend
 When: Saturday December 11th, 5:45 to 9:30 pm

Members _____ @ \$52.00 = \$ _____
 Guests _____ @ \$65.00 = \$ _____

Member Name: _____

Member Name: _____

Guest Name: _____

Guest Name: _____

Total Enclosed: \$

For further information contact Randy Riggins, event chair, at jrbus@earthlink.net or (360) 457-8596. For reservation questions, changes, or cancellations call Treasurer Gary Terrell (360) 683-4549.

Please mail reservation form with payment to: OPES, PO Box 4081, Sequim, WA 98382.

THANKSGIVING & WINE

With Thanksgiving fast approaching don't find yourself in a "fowl mood" trying to find a good wine to pair with your holiday feast. Remember, all fowl are not created equal; they have a range of flavors from the delicate Cornish game hen to the richness of pheasant. This permits a wide range of matches and here are a few of the bird basics:

LIGHT-MEAT BIRDS: With Game Hens, chicken, and turkey, look for light to medium rich wines with fruitiness and verve to add a bit of juiciness to what can sometimes be a rather dry meat. Look for New World Sauvignon Blanc and Chardonnays, dry Roses, European Riesling and Pinot Blanc, dry Champagne and sparkling wine, to light reds such as a Pinot Noir and Beaujolais.

Pairing Ideas: Bollinger 1996 Grande Anne; Brewer-Clifton 2001 Chardonnay, Sweeney Canyon, Santa Rita Hills, California; Villa Maria Estate 2002 Sauvignon Blanc, Clifford Bay Reserve, Marlborough, New Zealand; Reichsgraf Von Kesselstatt 2001 Riesling Spatlese Scharzhofberger, Mosel-Saar-Ruwer, 1997 Trimbach Pinot Blanc or a Gewürztraminer.

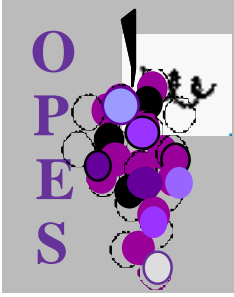
DARK-MEAT BIRDS: Birds such a duck, goose, quail and pheasant are meatier and fatter than the lighter meat counterparts. Their earthy, gamey flavors call for more robust wines. Look for rich French or California Chardonnays, bigger Pinot Noir's, Rhone Reds, or a juicy Zinfandel and Syrah.

Pairing Ideas: Saxum 2000 Syrah, Jerry Bone Rock Vineyard, Pasa Robles; Montes 2001 Syrah Folly, Apalta Valley, Chile; Babcock 2001 Pinot Noir Mt. Carmel, Santa Barbara, California; 1997 Chateau De La Grille, Chinon, Loire Valley, France, 1999 Clos Du Bois Zinfandel or a Camaraderie 2002 Syrah just released!

Any bird wine pairing suggestion: 2004 George Duboeuf Beaujolais-Villages.

Bon appetite & Happy Thanksgiving!

Contributed by Eric Toles



**OLYMPIC PENINSULA
ENOLOGICAL SOCIETY**

P O Box 4081
Sequim, WA 98382

Membership Update

Members are reminded to check their membership renewal dates which are printed in the upper left corner of your newsletter mailing label (mm/yy). Please send your check and the membership form to the address printed at the bottom of the form and utilize the dues schedule found on page 3 on this newsletter. Names are removed from the newsletter mailing list three months after your membership expires.

Olympic Peninsula Enological Society Membership Coupon

Share the excitement of wines, food, and good company with someone you know.

Name(s) _____ New Renewal

Address _____ Phone _____

_____ Email _____

I would like to help with (please check all that apply):

- | | | |
|--|--|---|
| <input type="checkbox"/> Program Planning | <input type="checkbox"/> Room Set-up or Clean-up | <input type="checkbox"/> Newsletter/Publicity |
| <input type="checkbox"/> Wine Procurement | <input type="checkbox"/> Greeting & Guest Registration | <input type="checkbox"/> Membership |
| <input type="checkbox"/> Food Preparation | <input type="checkbox"/> Wine/Food Service | <input type="checkbox"/> Finance |
| <input type="checkbox"/> Other? (List below) | | |

Single (\$21.00) Dual-one address (\$36.00)

Send coupon to: Olympic Peninsula Enological Society, c/o Pat Christensen, 19689 - 7th Ave. NE, PMB329, Poulsbo, WA 98370