

Control State News

AL: Should alcohol be allowed after hours at library?

International News

India: Women alcoholics on the rise in Delhi, and across India

Asia: Kids still getting booze easily

Canada: Government Announces Boost for Small-Scale Liquor Producers

Industry News

Craft brews driving distributor's expansion

New frontier for craft U.S. whiskey may be underfoot

Daily News

Kids, the holidays and alcohol: Making the most of that 'no'

Beware Of This "Secret Wine Bottle Exchange" Scam

A woman tried to kill bed bugs with alcohol — and set a fire that left 10 without a home

December 11, 2017

Please visit NABCA's new website at
www.nabca.org

SAVE THE DATE

MARCH 18-20, 2018

25th Annual Symposium on Alcohol Beverage Law & Regulation at the Crystal Gateway Marriott in Arlington, VA.

Join government, legal and industry professionals for a symposium that offers the chance to hear the latest on legal issues related to alcohol beverages. Session topics currently planned include *Here Comes the Judge*, *The Lens of Time: 1st versus 25th NABCA Legal Symposium*, *Trade Practices: A Civil Matter?* plus many others. Watch for registration materials in the coming months! Continuing Legal Education (CLE) credit is available for many states. For more information, go to www.nabca.org.

APRIL 11-13, 2018

Alcohol Policy 18: Evidence To Action-Building an Evidence-Based Social Movement

Renaissance Arlington Capital View Hotel, Arlington, Virginia. For additional information on hotel, important dates and more, please visit the AP18 Conference website.

AP18 Registration Now Open!

APRIL 30–MAY 1, 2018

2018 RRForum National Conference - hosted by the Michigan Liquor Control Commission and will be held in Detroit.

NEW!

MAY 21-24, 2018

81st Annual Conference will be held at the Arizona Biltmore, Phoenix, AZ.

Theme: Bridging Divides; For more information, visit www.nabca.com website.

JULY 18-20, 2018

8th Biennial Northwest Alcohol & Substance Abuse Conference
Riverside Hotel, Boise Idaho

The Pre-Conference Sessions are on Wednesday. The official conference kicks off Thursday morning. Visit NorthwestAlcoholConference.org for more information.

NABCA HIGHLIGHTS

Native American Nations & State Alcohol Policies: An Analysis

Sunday Alcohol Sales (July 2017)

Alcohol Technology in the World of Tomorrow - (White Paper)

The Control State Agency Info Sheets. Please view website for more information.

NABCA Survey Database – now available for members on the website.

www.NABCA.org



CONTROL STATE NEWS

AL: Should alcohol be allowed after hours at library?

The News Courier

By Jean Cole

December 9, 2017

Harold Wales doesn't like the idea of fundraisers, wedding parties or other groups consuming alcoholic beverages at the local library.

The District 2 Athens City Council member staunchly opposes a proposal headed for a vote by the City Council on Monday, Dec. 18, to amend the city's ordinance to allow such activity — after hours only — at the Athens-Limestone Public Library.

The library, at 603 S. Jefferson St. in Athens, rents rooms in the library to various groups to increase revenue for operations. Library officials are asking the city to also allow those groups that want to serve wine, beer or other alcoholic beverages, thus generating more revenue. Such a change would appeal to groups holding fundraisers, wedding parties and other events where alcohol might otherwise be served.

Under the proposal, groups would not automatically be allowed to serve alcohol at their after-hours events. The Library Foundation Board would make that determination. And the group would still have to meet permit requirements through the city and the Alabama Beverage Control Board.

Library Director Paula Laurita could not be reached for comment Friday on the proposed measure. Library Board President Chris Anderson could not be reached for comment Friday afternoon.

Majority on board

District 3 Councilman Frank Travis said he plans to support the change in the ordinance that would allow alcohol at the library after hours.

"I believe the Library Board has the intelligence and moral fortitude to make a decision concerning the library," Travis said. "If the library wants to hold an event that includes wine or some alcoholic beverage, it will be up to the board to vet that event and to make sure the event will not jeopardize the city in any way. I feel it will govern itself accordingly and do nothing that will reflect negatively on the community."

Travis said the city attorney and city officials worked a long time to make sure nothing in the recently updated alcohol ordinance would "bring any reproach or consternation on the city."

District 4 Councilman Joseph Cannon has said he has no problem with the proposal and will support it.

District 5 Councilman Wayne Harper said he has not decided whether he will support after-hours alcohol at the library.

"I think if it's up to the library board, and I think if it is after-hour rentals, then I would not have a problem with that," Harper said. "My concern is making sure there is no alcohol when we have kids in there. I was told, and at least it is my understanding, that it would be after-hours parties, wedding rehearsals, receptions and things like that."

Council President Chris Seibert was unable to attend the Dec. 4 meeting due to a family matter. He is expected to attend the Dec. 18 meeting.

Law changing

The council amended its alcohol ordinance so select government facilities could decide when or if alcoholic beverages could be allowed on the premises for certain events, such as a reception with a champagne toast, said City Attorney Shane Black. But in some situations, such as at public schools, state law already bans alcohol on the premises.

"Basically, the city is letting the government facility decide for itself unless state law already bans it," he said.

Currently, city law still prohibits such beverages at city parks, auditoriums, movie theaters and the library, even if it is a special event, Black said.

However, the proposal the council will consider Dec. 18 would allow the library to be an exception to the rule.

"The council could say 'no, under no situation will alcohol be allowed' at the library or they could leave it to the Library Board to decide," Black said. "I think that is what they have to consider."

The meeting

The meeting is scheduled to begin at 5:30 p.m. in the Council Chambers at City Hall, located at the corner of Hobbs and Marion streets.

A pre-meeting briefing usually begins at 4:30 or 5 p.m., at which time the council typically discusses matters on the upcoming agenda.

Both meetings are open to the public.

Brew pubs, taverns

Athens will now be able to attract brew pubs that offer their own manufactured draft or keg beer or malt beverages as long as they also sell food.

Another change made in the city's alcohol ordinance Dec. 4 will allow brew pubs and taverns to sell draft or keg beer or malt beverages for on-premise consumption as long as they meet licensing requirements and meet the food-to-alcohol ratio that restaurants must meet.

That ratio used to require sales of 60 percent food and 40 percent alcohol. However, the Dec. 4 revisions to the ordinance changed the ratio to 40 percent food and 60 percent alcohol. The brew pubs and taverns have to meet the ratio, because the city doesn't want alcohol-only businesses in the city.

Brew pubs in Huntsville typically have food trucks at their craft breweries to fulfill the need for food. Athens does not yet have an ordinance allowing food trucks full-time in the city.

They are permitted for special events and festivals, however. Mainly, the city wants to promote and attract restaurants to the area and city officials working on the proposed ordinance revisions believed the previous ratio was too onerous on restaurants.

The new alcohol rules also allow the sale of draft or keg beer or malt beverages for off-site consumption by retail license holders otherwise permitted to sell beer for off-site consumption. Some brew pubs in Madison County and elsewhere sell jugs of draft beer that are filled and sealed on site.

INTERNATIONAL NEWS

India: Women alcoholics on the rise in Delhi, and across India

States like Kerala, Andhra Pradesh, Manipur, Mizoram, Uttarakhand and Himachal Pradesh have seen a rise in women drinkers. In some of these states, the proportion is higher than that of Delhi.

Hindustan Times
December 10, 2017

When a sexagenarian wobbled up to the podium at the Frank Anthony Public School in Lajpat Nagar on Saturday, clad in a brown saree, a beige button-down cardigan and sporting a bindi, like every other Indian grandmother you meet in India, the words out of her mouth seemed misplaced.

"I am Rukmini*, and I am an alcoholic".

Rukmini, who has been sober since May 1995, is one of the 30-35 women who are part of the all female Alcoholics Anonymous (AA) group, Shakti, in Delhi, and played a major role setting up the group.

According to members of Shakti, the Delhi group has the highest number of women as compared to similar groups of other states. This raises the question: have the number of women consuming alcohol in the national capital increased?

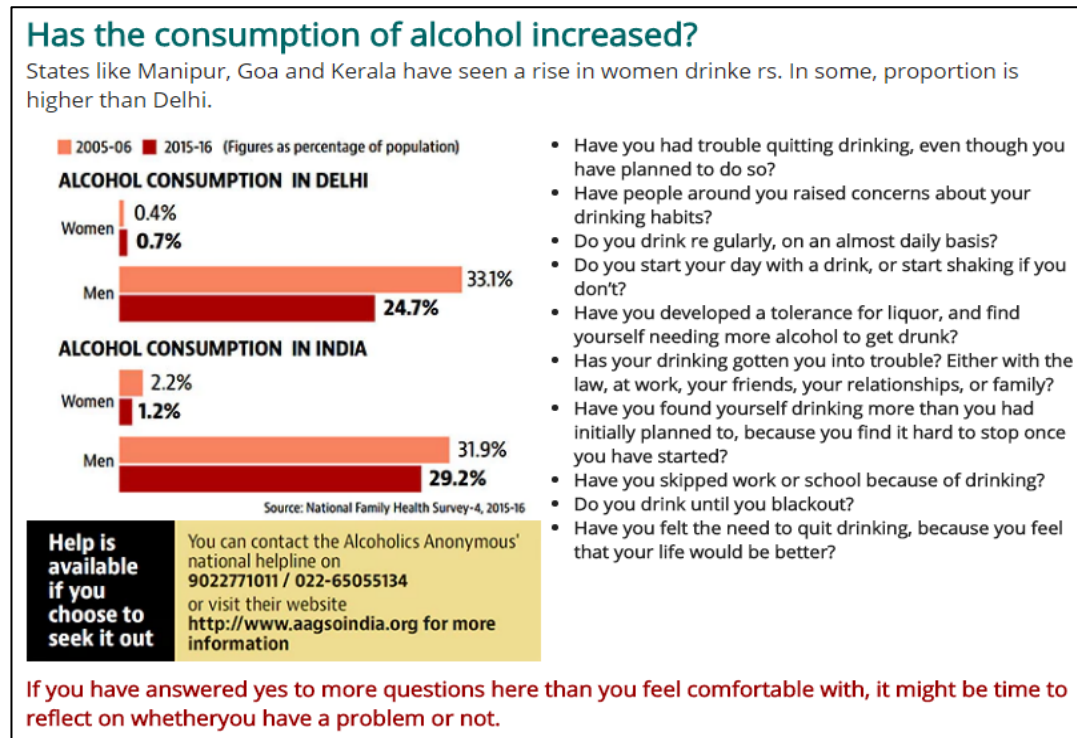
Female drinkers in Delhi

According to the National Family Health Survey (NFHS), in the decade between 2005-2006 and 2015-2016, the percentage of men and women who consumed alcohol in India and the percentage of the male population in Delhi who consumed alcohol has reduced. However, the percentage of women in Delhi who consumed alcohol has gone up from 0.4% of the female population in 2005-2006, to 0.7% in 2015-2016.

Other states like Chandigarh, Goa, Kerala, Andhra Pradesh, Manipur, Mizoram, Uttarakhand and Himachal Pradesh have also seen a rise in women drinkers, and in some of these states the proportion is higher than that of Delhi.

So what brings out more women in Delhi to seek help? Is it because it is easier to get it in Delhi than in other states? And are these women from all walks of life?

Has the consumption of alcohol increased?



Stigma around alcoholism

For 55-year-old Neha*, who has now been sober for 18 years, drinking was a “private” affair.

“I would get sloshed. But I would do it in the privacy of my home because I did not want to be shamed for it. I was the mother of three daughters, and I felt people would question my morals, values and character if I got drunk in public. Men were allowed to drink. It was an accreditation of their masculinity if they drank. It is not the same for women,” said Neha, who had started drinking to cope with an abusive marriage.

According to Dr Samir Parikh, a psychiatrist at the Fortis Hospital, there are strong stigmas attached to all mental health issues, and alcoholism is no different. However, what sets it apart is that comes with the added baggage of a gender bias against women.

“I would go as far as to say that around 90% of the people who admit they have a problem and seek help are men. Even if a woman is ready to admit she has a problem, she may not get the help she needs because she will be shamed for it,” said Dr Veena Kapoor, former president of the Indian Association of Private Psychiatry in Delhi, and a practising psychiatrist in south Delhi.

It seems that the younger lot are able to accept the disease because of increased information. It may still be an uphill task for the older generation to accept the problem, as shown in the case of 26-year-old Liya, the youngest of the group, when she told her mother-in-law to be about her addiction.

“She jumped out of her skin. She kept telling me how they came from a ‘simple’ ‘good’ family. I don’t think she could even fathom it,” said Liya, who first started drinking at the age of 13.

Priya*, 29, had vowed that she would never touch alcohol after growing up watching her alcoholic father. However, when she was 17, her father sobered up, and Priya had her first taste of a cocktail – a mojito.

What had first started as a “social lubricant,” alcohol soon started to dictate her life. Priya hit rock bottom when she had a blackout and fell from the second floor balcony and had to be hospitalised.

She went into recovery when she was 23, and has not had a drink since. She now volunteers with AA and travels around to help create more awareness about the problem and the programme.

“It is not that Delhi has a bigger problem. I have been to north eastern states, where almost every second or third house has a female alcoholic. It is also because some of these states are matriarchal. In Delhi, I think we are just more accepting, which makes it easier for women to seek help. I remember my mother was not ashamed when I had to check in to rehabilitation centre. We did not shout it from the rooftops, but she was more concerned about my well being than what others would think,” she said.

For 37-year-old south Delhi girl Kritika*, who has now been sober for around two and a half years, the stigma is a matter of the past. “There is no stigma anymore, at least I have not faced it in my circles. You go to Hauz Khas Village right now, and you will see how many people are getting drunk. So people are used to drinking problems. Addiction is a pathological dependence on a substance. If anyone is going to stigmatise that, you are destroying other people’s lives,” she said, while admitting that she may be afforded the luxury because of her socioeconomic background

Asia: Kids still getting booze easily

The Star Online
By Bavani M
December 11, 2017

IT TOOK less than five minutes for two teenagers to buy a bottle of Goodman whisky from a liquor shop in Taman United in Jalan Kelang Lama recently.

What’s the big deal you may say. Well, both boys were 14 years old and they were not asked to provide any identification when they purchased the liquor.

According to the boys, the guy at the counter did not even look up from his mobile phone as he took their money.

This is illegal under a new regulation pertaining to control of alcohol under the Food Regulation Act 1985; which came into effect on Dec 1, this year.

Under the law, it is illegal to sell alcoholic beverages to anyone below 21 years of age. Previously, the legal age limit was 18.

The alcoholic drink the boys purchased was sold in a 170ml bottle and only cost RM9, it was a cheap version that contained 38% alcohol.

The liquor bottle also did not carry the required warning label regarding the health risks of imbibing alcohol.

Under the law, it is illegal to sell alcoholic beverages to anyone below 21 years of age. Previously, the legal age limit was 18.

The alcoholic drink the boys purchased was sold in a 170ml bottle and only cost RM9, it was a cheap version that contained 38% alcohol.

The liquor bottle also did not carry the required warning label regarding the health risks of imbibing alcohol.

StarMetro visited several supermarkets, sundry shops and Chinese medicine shops in Kuala Lumpur and discovered that the majority of shops were not following the basic rule of displaying the health risks and legal age limit to purchase alcohol as required by the law.

The bottles were also not carrying the warning label.

Those who followed the regulation were still displaying the old signage where the legal age limit to purchase alcoholic beverages was 18.

Some outlets, including big supermarkets, are selling liquor in small bottles.

Health Minister Datuk Seri Dr S. Subramaniam introduced the change in policy in line with an international agreement signed by Malaysia in 2010 at the World Health Assembly.

According to a report in The Star, Dr Subramaniam said the reason for the ruling is to reduce the availability of alcoholic beverages in the market.

He also said that the move was to prevent teenagers and students from consuming alcohol as there was a growing concern over the effects of cheap liquor on society.

Housewife Mary Malar, who drops off her two children at a school in Brickfields every morning, is forced to put up with drunken individuals lying around at the entrance of her daughter's school.

"Every day there is at least one person sleeping on the pedestrian walkway outside the school compound.

"I also see people sleeping on walkways in front of shops and banks in Brickfields all the time and you can spot the liquor bottles next to them," she said.

Assistant manager V. Krishnaveni, who runs a non-governmental organisation in Jalan Sultan Abdul Samad, concurred with Mary. She said she often came across intoxicated individuals sleeping on the bridge behind her workplace.

"It used to be just one or two men, but now there are more than 10 people hanging out at the bridge consuming alcohol," she said.

"Often this people would fall asleep on the streets the whole day after consuming cheap alcohol all night," she added.

Resident George Joseph said he had made many calls and had written letters to the authorities complaining about the matter.

"I get passed around a lot whenever I make these calls. Usually DBKL will tell me that it is a police matter and when I call the police, they tell me to call AADK (National Anti-Drugs Agency) and AADK will tell me that it's a Welfare Department matter. It never ends and that's why the problem is getting worse," George added.

Canada: Government Announces Boost for Small-Scale Liquor Producers

Okotoks Online

Written by Tanis Gillis

December 10, 2017

Alberta Finance Minister Joe Ceci was at Eau Claire Distillery in Turner Valley Friday with some good news for the province's smaller-scale liquor producers.

The Alberta Government is reducing its mark-up for manufacturers for self-distribution of beverages such as spirits, ciders, mead, wine and coolers.

Ceci says the mark-up reduction is expected to boost the ability of small-scale liquor manufacturers to invest in their businesses.

"It's going to allow them to put more into their businesses," Ceci says, "to hire more people, to expand their production lines and to have more product available for Albertans."

For example, the per litre mark-up on self-distributed spirits will be reduced from \$13.67 to \$2.46, a difference of \$11.21. The rate cut will benefit the province's smaller producers, selling their products at venues such as farmer's markets, artisan markets or from their own manufacturing facilities.

"As David Farran, the owner of Eau Claire was saying, this is a grain-to-glass experience where agricultural inputs go into the glass and we all enjoy that," Ceci says. "So this is really a good thing for diversification for Albertans in general."

For craft distillers like Eau Claire Distillery in Turner Valley, that opens doors for investment back into their business.

Eau Claire Distillery Founder and President David Farran says the announcement is great news for the industry.

"It allows us further investment in our distillery," he explains. "It allows us to hire some more people and it allows us to grow and purchase some capital equipment by giving us a better ultimate margin. So, it's a really important move for us. It puts us on a level playing field with other provinces and it also just helps spur the development of small companies."

The launch of Alberta's first single malt whisky, produced by Eau Claire Distilleries, was also celebrated Friday.

INDUSTRY NEWS

Craft brews driving distributor's expansion

The Salem News

By Ethan Forman Staff Writer

December 10, 2017

DANVERS — The explosion of craft brew offerings locally and nationally has those at a local family-owned beer distributor hopping.

Merrimack Valley Distributing Company is a medium-sized beer distributor that warehouses, distributes and markets all manner of domestic brands, craft brews, ciders, imported beer, plus wine and craft spirits in 41 cities and towns on the North Shore and the Merrimack Valley north of Boston.

Company officials say the emerging craft beer market has changed the way it does business.

"I know all the independent, family-owned distributors across the commonwealth have invested a lot in supporting local, startup craft breweries," said Mark Tatelman, 32, the 140-employee company's executive vice president and a fourth-generation owner.

The distributor has added keg storage and expanded warehouse space, updated its warehouse management systems, and added a giant yellow pallet wrapper machine to make sure the beer is getting out fresh to customers or rotated in the warehouse.

Six years ago, the company started a craft-and-specialty import division, and it now has three salespeople dedicated to this growing segment of the beer market.

While beer consumption in general has remained the same, Tatelman said, craft brews are gaining a larger share of the market.

The Brewers Association in Boulder, Colorado, says craft brewer sales represent 12.3 percent of the overall beer market by volume in 2016, and that this segment grew, by volume, at a rate of 6.2 percent. The association said sales of craft beer increased 10 percent in 2016, to \$23.5 billion, almost 22 percent of the beer market. Last year, Massachusetts ranked 17th in the number of craft breweries, with 110.

Lester Jones, the chief economist of the National Beer Wholesalers Association in Alexandria, Virginia, says that the expansion of offerings is changing the way distributors across the nation do business.

"The beer industry, starting about 2005, really started to expand in terms of the number of brewers, importers, brands and also packages," Jones said. This trend lasted through the recession and has taken off, and distributors have had to adapt both in terms of technology in their warehouses and efforts to outreach to consumers about different varieties.

About 15 years ago, a distributor might average about 200 distinct items or stock keeping units, SKUs, in their warehouse. Today, that number could be well over 1,000, Jones said.

Let it be Lowenbrau

Tatelman said Merrimack Valley Distribution is selling the same amount of beer today as it did in 1985, when much of what rolled out of the warehouse was Miller High Life, Miller Light, Lowenbrau and Lowenbrau Dark.

"If we kept our business like we were in 1985, we would not be around," he said. "We had just a handful of brewing partners we did business with, and now we are well over 50 unique breweries with multiple brands, and we have to continue to be innovative to be successful," Tatelman said.

The company has had to invest to keep up with all the new brews.

"It's a much more complicated business, so we have to make a lot of investments in it, because there are a lot more items, you inventory it very differently, you need a lot more space," Tatelman said.

The need to warehouse more and more varieties at the 130,000-square-foot facility at 50 Prince St. led to a 10,000-square-foot expansion of the warehouse, which opened in April. The company just needed more places to stack the pallets of various beers, Tatelman said.

The company also made an investment in a pallet wrapping machine to re-wrap cases in plastic when a variety of cases gets stacked on a pallet. It's no longer liquor stores ordering whole pallets of Miller. Instead, they order a few cases of many types and kinds of beer.

"It gets like Tetris," Tatelman said.

"Once that happens at night," Tatelman said of when the beer is picked in the warehouse, "they put (the pallet) on this machine, the machine wraps it, it comes off and they load it on the truck for tomorrow's delivery."

Competitive market

Merrimack Valley distributes beer from MillerCoors Brewing Company, NAB North American Beer Company and Pabst Brewing Company. They also distribute a large number of imported beers.

Local crafts include Boston Beer Company (Samuel Adams) and Spencer Brewery (brewed by the monks of St. Joseph's Abbey in Spencer). The company distributes brews from Ipswich Brewing Company, Newburyport Brewing Company, Notch Brewing in Salem, Old Planters Brewing Company in Beverly and cider from Far from the Tree Cider in Salem.

They have also started a boutique craft spirits and wine division led by Jennifer Tatelman, a fourth-generation member of the Tatelman family which owns the company.

"We're excited about the growth we've seen so far in the craft spirits industry," she said.

It's a competitive market, Mark Tatelman says. There are more than 100 alcohol beverage distribution licenses throughout the state.

Within sight of the warehouse, across the Danvers Rail Trail, sits Seaboard Products at 17 Collins St., which is part of a nationwide company called Sheehan Family Companies.

This distributor carries Anheuser-Busch products, plus a host of craft beers and ciders, imported beers, wines and spirits. Its local craft brews include those from Cape Ann Brewing in Gloucester, Ipswich Brewing Company and the startup brewery True North Ale Company in Ipswich. Its service area also includes the North Shore and the Merrimack Valley.

Tatelman explains the independent distributor is the middleman in the three-tiered system of alcoholic beverage production, distribution and sales. The job not only includes pickup, warehousing and delivery, but marketing both large national and international beers along with the local craft brews to consumers. They have two graphic designers on staff.

"We don't only deliver beer, we sell and market beer. We're responsible for bringing the brewers we represent brands to life on the North Shore and in northern Middlesex County," he said.

About Merrimack Valley Distributing Company

Gloucester resident Mark Tatelman is a fourth generation owner at Merrimack Valley Distributing Company.

"We truly are a family business here," said Tatelman, who grew up in Swampscott and works with his father, co-owner President Richard Tatelman of Swampscott, his uncle, co-owner and Senior Vice President Jack Tatelman of Marblehead, and his cousin (Jack Tatelman's daughter), Jennifer Tatelman of Boston. She, too, is a fourth generation family member.

The company employs more than 140 people, including 80 members of the Teamsters Union who work in the warehouse, and more than 30 people who work in sales. About 40 percent of Merrimack's work force has been with the company for more than 10 years.

The company even employs two full-time graphic designers to create marketing materials to "bring brands to life in the market," Mark Tatelman said.

Mark Tatelman's great grandfather, also Jack Tatelman, was an immigrant from Russia, who incorporated the company in 1935 after the repeal of Prohibition. He had started in life working as a peddler and saloon keeper. The distributor started in Lawrence and moved to Danvers in 1977.

New frontier for craft U.S. whiskey may be underfoot

Lexington Herald Leader

By Gene Johnson

Associated Press

December 10, 2017

SEATTLE -Matt Hofmann walks along a small brown pond, the earth of its bank springing underfoot like a muddy mattress.

The ground is, in fact, floating. It's a peat bog on Washington's Olympic Peninsula, and it's from here that Hofmann, a co-founder of Seattle's Westland Distillery, is taking an unusual step for America's booming spirits industry: making a whiskey whose "terroir" literally involves local dirt.

For centuries, distillers in parts of Scotland have made whiskey using smoke from smoldering peat, a coal precursor formed slowly decayed plants. That's what gives their drams their campfire flavor.

In America, not so much. Bourbon traditionally hasn't been made with smoked grains. Nor have American distillers focused on Scotch-style single-malt whiskeys, those made at a single distillery using only malted barley, rather than corn, rye or wheat.

For Hofmann, peat has become one key to making a Pacific Northwest whiskey, along with lesser-known strains of barley that thrive here and barrels made with a regional species of oak.

"Every whiskey anywhere around the world can trace its lineage back to peated whiskey, which to us makes it an incredibly important style," Hofmann says. "We can take our whiskey, follow this same model that has existed, ... and say, 'This is the difference you can trace back to the Pacific Northwest.' What's cool about it is It's just as authentic as Scottish whiskey."

More U.S. spirit makers have branched into single-malts featuring local ingredients — some in the Southwest now use mesquite smoke — but hardly any have gone so far as experimenting with peat. Peat is often found in protected wetlands, and a lack of traditional knowledge about it has posed a formidable hurdle.

Hofmann, 28, grew up in Tacoma and became fascinated with distilling as a teen. His first still was a converted water purifier, which he used to make apple brandy in his freshman dorm room at the University of Washington. His goal was to hone his liquor-making chops, but it didn't hurt his popularity either, he says.

He dropped out to study distilling in England and Scotland, and he began to think about what subtleties of flavor Northwest peat might impart. After all, aren't the bog plants here different, including the fragrant, citrusy rhododendron relative known as Labrador tea?

He and a high school classmate with a family lumber fortune, Emerson Lamb, started Westland in 2010 intent on finding out. Lamb has since left the company, which was recently acquired by the French spirits behemoth Remy Cointreau.

Hofmann's peat search brought him to Doug Wright, a retired sheriff's detective who operates a bog northwest of Olympia. One of peat's more interesting properties is that it acts like a sponge, and Wright mostly sells it to agencies for soaking up oil or chemical spills. He also sells it as garden soil, including to some of the state's legal marijuana growers.

Peat forms over millennia as mosses, sedges and other plants decay in acidic water. A lack of oxygen slows the decomposition; ancient bodies have been found well preserved in European bogs.

Wright's bog goes down 40 feet. He has found preserved beaver dams at 15 feet, and at 18 feet is a layer of volcanic ash, presumably from the eruption of Mount Mazama in Oregon — now Crater Lake — more than 7,000 years ago.

When the peat is dug, it's about 90 percent water. Wright piles it and lets it drain before running it through a giant screw-press, which squeezes it out further. At his rate, he says, it would take 300 years to exhaust the bog.

Even with a source for peat, there was the question of what to do with it.

"Nobody in the U.S. knew how to make peated malt," Hofmann says.

Single-malt whiskey is made with malted barley — barley that has germinated, sprouting tiny roots. The germination develops enzymes that convert starch into sugar, which becomes alcohol.

To get the barley to germinate, distillers soak it in water. After a few days, they halt the growth by drying it out.

In Scotland, that has often meant using smoke from smoldering bricks of peat, a readily available resource there. Workers spread thousands of pounds of malted barley across a perforated floor. The heat and smoke from a kiln below rise and dry the grain.

But such traditional methods can yield inconsistent results. Hofmann says he wanted to use peat "in a way that made sense in the 21st century."

He connected with a new company north of Seattle, Skagit Valley Malting, which supplies barley to Northwest breweries. It devised a way to smolder peat pellets in a smoker hooked up to the giant, digitally controlled, rotating drums it uses to malt the grain — a sophisticated update to floor maltings.

Distillers in Japan, Sweden, Denmark, Tasmania and elsewhere also have faced production challenges in using local peat, but they now do so successfully, says Scottish whiskey writer Dave Broom.

"There is a definite terroir aspect to peat," he wrote in an email. "The fact that you can identify different components within different regions of a tiny country like Scotland makes this a fascinating area for distillers who are keen to establish a sense of place in their whiskies."

One of those distillers is Emily Vikre of Vikre Distillery in Duluth, Minn.

"We have access to local peat, and we've worked with farmers who have peat in their fields," she says. "The hang-up is trying to malt our own grain. So far, we're not very good at it. But we've made things that really smell bad."

Westland, Hofmann's distillery, also has made whiskey with peated malt from Scotland. But last year, the company barreled its first local peat whiskey: 70 casks, enough for 15,750 bottles. This year, they filled 80 casks. It's a small sliver of the 4,000 barrels that Westland has aging in rackhouses on the Washington coast.

It needs to age; Westland won't even consider bottling it until 2020. Meanwhile, the industry's waiting. Fred Minnick, a Kentucky-based whiskey writer who has visited the bog, calls Westland an "an extremely important craft distiller."

“When they get their American single-malt peat train going, I think they just opened an entirely new door for American whiskey,” Minnick says.

DAILYNEWS

Kids, the holidays and alcohol: Making the most of that ‘no’

WTOP

By Jack Pointer

December 11, 2017

WASHINGTON — The holiday spirit not only brings families together, but it also brings out the spirits themselves — i.e., alcohol. And with young eyes watching, it’s important for parents to recognize these festive moments that shape their kids’ developing attitudes toward drinking.

It’s also important to be prepared for an uncomfortable question: “Can I have some, too?”

For some parents, there might be a reluctant “yes.” But there are two very big problems with that, said parenting blogger Leslie Morgan Steiner.

The first: alcohol’s health impact on young brains. Teenage brain research shows that underage drinking can permanently damage both the frontal lobe and hippocampus — as well as impair judgment and lead to other risky behaviors.

“It’s critical for development to delay the initial alcohol use as long as possible,” Steiner said. Delaying that first drink allows both social and brain development to mature as much as possible before an adult beverage interferes with this process, she said.

Legal risk is the other problem. Parents who choose to say “yes” obviously put themselves at great risk of both civil and criminal liability.

Make it a teachable moment

And while just saying “no” as other adults partake is the right call, it’s important also to use a holiday gathering as a teachable moment for your kids, regardless of age.

“Our job as parents is to give them information about how to drink responsibly [and] model responsible drinking — long before our kids take a first sip of alcohol,” said Steiner.

“If you can talk to your kids when they’re 7, 8, 9 about this, it’s going to be a lot easier when they’re 15, 16, 17 and the stakes are a lot higher,” she said.

So limit yourself to two drinks, don’t glorify your own drinking experiences, and don’t “cover it up” if they see someone who is obviously drunk.

“It’s smart to just tackle that head-on without being overly judgmental or snarky about it and say, ‘Look, that’s why I don’t want you drinking,’” said Steiner, who prefers to package advice into short, easily deliverable soundbites such as:

- “I trust you, but I don’t necessarily trust alcohol and how it makes people act.”
- “The family would never be the same if something terrible happened to you because of alcohol.”

“It’s a pretty grim,” she said. “But trust me, it gets kids’ attention, and they’ll remember it when you’re not there and they’re trying to stand up to peer pressure.”

Holiday festivities also present a chance, she said, to discuss the additional risks alcohol presents in the form of drunken driving and sexual assault.

“It’s a great opportunity to just kind of jump in with both feet and say, ‘You know, since you brought it up and you asked for this sip, let me talk to you about some of the hard realities here,’” Steiner said.

The conversation evolves

One group that has promoted an ongoing discussion of underage drinking’s impact is the nonprofit Foundation for Advancing Alcohol Responsibility. Their approach is one of an ongoing conversation that begins early and evolves as kids enter adulthood.

For instance, the group's "Ask Listen Learn" program emphasizes the health risks to younger kids, said Ralph Blackman, the foundation's president and CEO. As kids enter high school, he said, parents might emphasize additional messages about the safety risks of drunken driving (and the importance of phoning home for a ride to avoid dangerous situations).

As teens enter college, and they're out on their own, it's about emphasizing the legal risks of underage drinking.

"Hopefully, again, these are not conversations that are beginning in their 20s, but they're conversations that are beginning before when they're in elementary school," Blackman said.

Don't exclude them

Such talk of health, safety, legalities and the like only go so far with kids who understandably don't want to be left out. And as the family gathers for a holiday toast, it's important to accompany any conversations with a reminder that they are family, too.

"From a parent's perspective, you want your kids to feel like they're part of the celebration," said Leticia Ball, a D.C.-based parenting expert who's also a member of the foundation's advisory board.

Ginger ale, sparkling fruit juice or a "mocktail," served in a fancy glass, can help emphasize that reminder. Ball cited her own experience having Shirley Temples with her grandparents when they went out to dinner.

"It wasn't something I usually had at home," Ball said. "It was something special for when we went out. As a kid, that made me feel really great and part of a celebration."

It's one example of how parents can remember what it feels like to be a kid — and that's important, Steiner said.

"Know that your kids have a skewed view of [drinking]," she said, "and part of our job as parents is to normalize this and to assure them that not everybody is drinking."

Beware Of This "Secret Wine Bottle Exchange" Scam

Refinery 29

By Cameron Glover

December 10, 2017

The holiday season is upon us, which means that it is the season for seeking out the best deals on gifts for yourself and your loved ones. But, beware an online gift exchange scheme called the secret wine bottle exchange where users are met with a claim that if you buy a \$15 bottle of wine and send it to a "secret wine lover" you can get anywhere from six to 36 bottles of wine in exchange. Sound too good to be true? It is

The post has already gone viral on Facebook, but the wording of the post is almost identical to that of the Secret Sister Gift Exchange. The Better Business Bureau warned people last year about this seemingly fun secret Santa gift exchange that turned out to be an illegal pyramid scheme.

In an official statement the BBB wrote that: "According to the U.S. Postal Inspection Service's gambling and pyramid scheme laws, gift chains like this are illegal and participants could be subject to penalties for mail fraud." Basically, these people are going to end up with your money and your home address — not a great combination.

In addition, there are strict laws about sending alcohol through the mail — so even if this deal were legit, there would be no way to actually mail it out to your loved ones.

Don't fall for this scam, no matter how many emojis are in the post.

The best idea? Instead of following cues from Facebook posts to join in on secret Santa deals that seem too good to be true, trust your instincts. Instead of relying on online posts for your secret Santa, why not host your own IRL version? If you want to give the wine gift, though, you can take a suggestion from our wine lovers gift guide. Or you can always gift a non-alcoholic gift to your favorite wine enthusiast. Either way, you know what you're getting.

A woman tried to kill bed bugs with alcohol — and set a fire that left 10 without a home

The Washington Post

By Kristine Phillips

December 10, 2017

Three people were hospitalized and several others lost their homes after a woman accidentally started a fire inside a multifamily building while trying to kill bed bugs with alcohol, authorities said.

The fire broke out late Friday in Cincinnati's Avondale neighborhood, just north of downtown. Randy Freel, district chief of the Cincinnati Fire Department, did not respond to an inquiry from The Washington Post on Sunday, but he told reporters the fire started in the first-floor unit, where the woman lives. The alcohol she was using ignited near an open flame, which was probably a candle or burning incense, the Cincinnati Enquirer reported.

Three people went to a hospital for treatment for smoke inhalation, Freel told reporters. Seven adults and three teenagers were displaced by the fire.

One of those displaced was Kamaron Lyshe, who rushed home after learning that his building was on fire. For the next hour, Lyshe shared what was happening through a Facebook Live video, which showed a massive fire billowing out of the building's roof. Flames were no longer visible from the street about a half-hour into the video.

Later, a visibly upset Lyshe appears to be sitting in a car and sending messages to friends.

"Pretty much everything we got is all up in flames. It's crazy," he said, as he lets out a deep sigh. "Now everything is gone."

Hours later, Lyshe took pictures and videos of what was left of his building, including the third-floor unit where he lived with his family. The roof of his unit had collapsed. Its hallways and rooms were covered with ashen debris.

"My room is completely destroyed, all my clothes. My closet was right here," Lyshe can be heard saying as he briefly aims his phone at a pile of rubble.

Down the hallway was his brother's room, he said, where pieces of burned wood were piled on the bed. His brother's closet appears to have been spared, with several pieces of clothing still intact.

"I'm kind of dealing with it right now. I'll start from scratch," he told the Enquirer. "It's like a dream . . . everything is burned. I'll start fresh. It's all we can do now."

Authorities did not release the names of the residents, including the woman who started the fire.

Fire officials told reporters that this was the second fire in two weeks caused by someone trying to kill bed bugs.

A 2015 survey by the National Pest Management Association and the University of Kentucky found bed bug infestations continue at high rates in the United States, with nearly all of the respondents saying they had been treated for bed bugs in the past year. Infestations happened most often in nursing homes, office buildings, schools and day-care centers, according to the survey.

Do-it-yourself defenses against bed bugs have resulted in accidental fires in the past.

In 2013, a 13-year-old Cincinnati boy trying to kill a bed bug doused the insect with alcohol and then lighted a match, causing a fire to start in his apartment building.

In 2012, a Carlisle, Ky., woman set her apartment building on fire after she doused a couch with alcohol and accidentally dropped a lit cigarette on it. About 30 people lost their homes, while four were treated for smoke inhalation.

In Indianapolis that year, flames spread to a home after two men set their infested couches and two chairs on fire in the backyard.

Freel said homeowners and renters wanting to get rid of bed bugs should call pest professionals instead of trying to solve the problem themselves.

This email and any files transmitted with it are intended solely for the use of NABCA members, free-of-charge. If you do not wish to receive this daily service, please respond with "UNSUBSCRIBE" in the Subject line. In addition, if there is another individual within your company who should also be receiving this service, please forward their NAME, TITLE, EMPLOYER, and EMAIL ADDRESS to communications@nabca.org. Thank you for your time and attention as we continue to work to improve upon the services and benefits that we provide to our members. Please note that any views or opinions presented in this email are solely those of the author(s) and do not necessarily represent those of the National Alcohol Beverage Control Association.
