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May 31, 2018

SAVE THE DATE

JUNE 3-5, 2018

2ND Annual Beverage Alcohol Retailers Conference - Denver, Colorado
Registration is open and sponsorship information is available at www.BevRetailersConference.com.

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

The Public Health Considerations of Fetal Alcohol Spectrum Disorders (White Paper)

Native American Nations & State Alcohol Policies: An Analysis (White Paper)

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

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

NABCA Survey Database (members only)

Upcoming NABCA Meetings

Statistical Data Reports

www.NABCA.org



CONTROL STATE NEWS

OR: Oregon to pause accepting marijuana license applications

FOX News

Associated Press

May 30, 2018

PORTLAND, Ore. – Faced with a backlog of applications for recreational marijuana licenses, the Oregon Liquor Control Commission says it will set aside any applications received after June 15 until the pileup is cleared.

The commission says it has issued almost 1,900 recreational marijuana licenses since April 2016 as well as almost 29,000 marijuana worker permits.

The agency says the pace of application submissions has not eased, causing the review process to lengthen.

To power through the backlog, the agency says it will temporarily shift employees to focus on renewals and applications that have already been submitted.

Executive director Steve Marks says the temporary suspension of new licenses will help the agency fulfill its regulatory duties and provide timely responses to businesses in the industry.

The Oregon Legislature is expected to look at the issue next year.

LICENSE STATE NEWS

TX: San Antonio establishments have served more than \$200 million in alcohol in 2018

My SA

By Joshua Fechter

May 30, 2018

SAN ANTONIO, Texas - Bartenders at San Antonio restaurants, bars and venues have already poured more than \$200 million worth of beer, wine and cocktails this year, but sales dipped in April despite the Fiesta celebration, figures from the Texas Comptroller's Office show.

Drinkers in Bexar County establishments racked up \$49.5 million in bar tabs in April, according to the latest available data from the comptroller's office — a 7.3 percent decrease from \$53.4 million in alcohol sales for the area in April 2017.

April's figures also mark a steep drop-off from the \$63.9 million bartenders served in March when the NCAA Final Four tournament was in town.

But mixed beverage receipts from San Antonio-area watering holes hit \$211.5 million for the first four months of 2018, the data shows.

Hospitality International Inc., the concessions contractor for the JW Marriott San Antonio Hill Country Resort & Spa, sold the most alcohol out of any other local establishment in April with \$1.8 million in boozy drinks served — knocking Aramark Sports and Entertainment Services of Texas, which handles alcoholic beverage sales for AT&T Center, from the top spot.

But Aramark sold more booze than any other concessions contractor or establishment in the state last month with \$1.9 million in sales at Minute Maid Park in Houston. Levy Restaurants at Toyota Field in Houston poured the second-most amount of alcohol in the state with \$1.8 million in receipts. Hospitality International at JW Marriott San Antonio Hill Country Resort & Spa came in third for alcohol sales statewide.

Aramark at the AT&T Center fell to second place in April among alcohol sellers in the San Antonio area but still tallied nearly \$911,000 in booze sales.

DH San Antonio Bevco Inc., the contractor for the La Cantera Resort & Spa, came in third locally with more than \$817,000 worth of alcohol sold.

Hotel Emma, the boutique hotel in the Pearl complex north of downtown, served more than \$460,000 worth of craft beer and cocktails in April, taking fourth place among local alcohol servers.

And Grand Riverwalk Beverage, which handles alcohol sales for Grand Hyatt San Antonio, rounded out the local top five with more than \$450,000 in boozy drinks poured.

Overall, Texans spent about 13 percent less on alcoholic beverages this April than they did last year: \$503 million, compared with about \$575.5 million in April 2017.

But guzzling drinks wasn't without consequences last month. Law enforcement officers in Bexar County nabbed 57 suspects on felony drunken driving charges in April, including three for intoxication manslaughter.

CA: Last Call for Alcohol: 4AM Bar Bill Passes California State Senate

KQED

By Nastia Voynovskaya

May 30, 2018

Party people, rejoice! On Wednesday, the California State Senate passed Senator Scott Wiener's Senate Bill 905, also known as the late-night bar bill. If signed into law, it would make serving alcohol until 4am legal in seven California cities: Long Beach, Los Angeles, Oakland, Palm Springs, Sacramento, San Francisco and West Hollywood, as part of a pilot program. (Under the current law, serving alcohol between 2am and 6am is a misdemeanor.)

Before anyone gets too excited, SB-905 must make it through the State Assembly before it makes it to the governor's desk and is signed into law. Opponents of the bill, like the watchdog group Alcohol Justice, criticized a previous version of the bill in 2017, saying that it would run up taxpayers' tab on police and emergency services. But its proponents argue that it will be a major boon for the restaurant and entertainment industry, which currently brings in \$50 billion a year statewide.

Several states including New York and Hawaii already serve alcohol until 4am, and in Miami's entertainment district, booze is available 24 hours a day. If Governor Jerry Brown signs SB-905 into law, it will take effect in 2021. It also stipulates that qualifying cities must provide the state legislature with a report on the results of the pilot program by 2025; the legislature will reassess the bill in 2026.

INTERNATIONAL NEWS

United Kingdom: Middle-aged lead a sales surge for alcohol-free beer as they opt for a healthier pint following fears over heavy drinking

Daily Mail

By Sean Pulter, Consumer Affairs Editor

May 30, 2018

Sales of alcohol-free beer have surged 64 per cent in a year as Britons who still fancy a swift half or three turn to the healthier tiple.

And as warnings about the damage that boozing does to the body filter through – as well as the calories that beer piles on – it is the over-45s leading the trend.

Such is the demand for low-alcohol beers and wines, with improved recipes making them taste closer to the real thing, that some supermarkets are creating aisles dedicated to them.

Chris Hayward of retail analysts Kantar Worldpanel, which compared sales of non-alcoholic beer this month to the same period last year, said: 'We've witnessed significant growth across all ages, but it's the over 45s who are really

leading the march – sales of non-alcoholic beers grew by 77 per cent among this age group, far ahead of the overall rate.

'More people are choosing to abstain or limit their alcohol consumption, and there's been a number of entrants in the non-alcoholic beer market who have jumped on to this trend.

'Most notable have been Heineken and Budweiser, with strong marketing campaigns.'

Alcohol-free beer may also be seen as a healthier option, as there is none of the associated risk to the liver, hangovers or the danger of drink-driving.

There are also fewer calories, as a pint of alcohol-free beer will typically come in at around 150 calories, versus 190 for standard lager and as much as 240 for a strong ale.

The St Peter's Brewery in Suffolk supplies a series of alcohol-free beers to supermarkets which now make up more than 15 per cent of its sales.

Chief executive Steve Magnall said: 'We have already increased both our brewing and our bottling capacity to cope with demand for our alcohol-free beers and there's further investment in the pipeline.

'These products are making a huge impact at a time when people are crying out for decent alcohol-free alternatives and are fed up with the array of dealcoholised, weak offerings from many of the breweries out there.'

However the British Beer And Pub Association said that sales of standard beer are falling, with pubs, hotels, clubs and restaurants down 1.9 per cent in the first three months of 2018 compared to the same period last year.

Yesterday the Mail revealed that Britain's biggest beer festival, the Campaign For Real Ale's Great British Beer Festival in London in August, is to offer alcohol-free ales for the first time.

Africa: Guinness sensitises students on dangers in underage alcohol consumption

Nigerian Tribune

By Tunbosun Ogundare-Lagos

May 31, 2018

TO further demonstrate its commitment to the responsible use of alcohol in the society, Guinness Nigeria Plc has sensitised no fewer than 5,000 students from 28 selected public and private secondary schools in Lagos State.

The company carried out the campaign through what it tagged 'SMASHED' project as part of its corporate social responsibility initiatives towards youths.

SMASHED is a live drama performance by professional actors before the school children of between 14 and 17 years who are in SS1 to SS3 in both public and private schools, as well as the subsequent interactive workshops.

The managing director/CEO, Guinness Nigeria Plc, Mr. Peter Ndegwa, in a press release, stated that the company designed the underage alcohol education programme to reduce the incidence of alcohol-related harm among young people who he said were most vulnerable to peer pressure and other societal burdens.

He explained that schools were most effective places for this kind of campaign as no other community institution, according to him, has more continuous and intensive contact with young people than schools.

He, however, noted that Guinness carried out the project according to its Diageo Marketing Code restriction using local partners, which he named as Collingwood Learning and Rue 14 Studios, to disseminate the message.

The managing director of Collingwood Learning, Mr. Chris Simes, while sharing the success stories of SMASHED project, noted that the award-winning theatre and education initiative was launched in the United Kingdom over a decade ago and had so far delivered in 10 countries around the world, including Mozambique and Nigeria.

Shedding more light on the project, Guinness' corporate relations director, Mrs. Viola Graham-Douglas, said SMASHED would equip young people with necessary information to help them making responsible choices around alcohol consumption.

China: Market Offers “Significant” Opportunity For Select Alcohol Brands – Report

KAM City
May 31, 2018

The Chinese market offers a “significant market penetration opportunity” for mid-range international spirits brands, according to a new study by data and analytics company GlobalData.

China was the world’s largest alcoholic drinks market in terms of both volume and value in 2016 – around twice as many alcoholic drinks are sold by volume compared with the US. The report noted that while premium international spirits brands are seeing increasing demand in China, the market remains dominated by local spirits such as baijiu.

GlobalData notes that the Chinese New Year drove Pernod Ricard’s revenue by 9.3% on an organic basis in the quarter to March 2018, primarily due to growth in sales of Martell cognac. Other brands such as Remy Martin and Hennessy also reported strong cognac sales in China. Meanwhile, demand for premium whiskey is also up, led by young high net worth individuals, with a significant minority ready spend upwards of \$100 on a bottle (with their average whiskey purchase being around \$80).

Amy Walker, Consumer Research Leader at GlobalData, noted: “All this luxury international spirit growth speaks of the tail end of the anti-corruption drive, which brought down such sales earlier this decade. A focus on fast growth can exaggerate the reality – which is that the majority of the Chinese spirits market is still dominated by baijiu. Retail sales of speciality spirits (including baijiu) in China are well into the hundreds of billions of US dollars. A significant market penetration opportunity would be for mid-range international brands to challenge the local spirit baijiu and this will not be an easy displacement.”

Canada: Warning of Cancer Risk on Alcohol Gone After Industry Lobby

Medscape
By Kristin Jenkins
May 30, 2018

The first attempt worldwide to have graphic cancer warnings on bottles of alcoholic drinks has been effectively stamped out by pressure from "Big Alcohol."

Pressure from the alcohol industry has ultimately dealt the research project "a huge blow," according to one of the study's coinvestigators.

As previously reported, the 8-month joint research project of Public Health Ontario and Canadian Institute for Substance Use Research (CISUR) was launched on November 22, 2017, to test three large warning labels.

Featuring a yellow background and red borders similar to those seen on cigarette packages, the labels were scheduled to appear on a rotating basis on all bottles of alcohol sold at the only liquor store in the city of Whitehorse. The store accounts for 65% of total alcohol sales in the Northern Territories.

The first label, which ran in the lead-up to the 2017 December holidays, highlighted the association between drinking and increased risk for cancer. It read: "Chief Medical Officer of Health Advises Alcohol Can Cause Cancer, including breast and colon cancers."

However, on December 19, 2017, just 4 weeks after it began, the study was suspended by the Yukon Liquor Corp. Although the research resumed in early April, the length of the study had effectively been cut in half.

In addition, the label referencing alcohol's association with cancer risk was removed. Labels with general health warnings remain, but the label specifically highlighting the fact that drinking alcohol can increase the risk for several cancers is gone.

Paradoxically, it was media reports that the alcohol industry had lobbied the Yukon Liquor Corp to shut down the government-funded study that moved the whole project into the spotlight.

"The attention this has received has caught us completely by surprise," Tim Stockwell, PhD, director of CISUR at the University of Victoria in British Columbia, Canada, told Medscape Medical News.

"We will find changes in awareness and we'll find strong public support for our findings," he predicted.

"I think it's a huge blow because the current evidence shows that the effect of warning labels on behavior is very, very slight," said Stockwell. "But that's mainly research done in the United States with standard size black and white labels with tiny print that hasn't changed in about 40 years. Our labels are like, 'Wow. If ever there was a label that could change behavior, it's ours.'"

Without warning labels, "there is a sense that the issue cannot be very important or that the risk cannot be very great," he added. In Whitehorse, for instance, only 25% of people interviewed at the beginning of the study were aware that alcohol was a risk factor for cancer.

After the Globe and Mail, a national Canadian newspaper, reported evidence that the alcohol industry had lobbied the Yukon Liquor Corp to ditch the study, Stockwell admitted in an interview with the Canadian Broadcasting Corporation on May 24 that he wasn't surprised.

"[We] knew this was going on, but it's a relief to see it finally...in the glare of full daylight so everyone can see what was actually going on," he said in the interview. "The only reason that they [the Yukon Liquor Corp] discontinued the cancer warning labels was because they didn't have the resources to fight the alcohol industry in court."

The lobbying of "Big Alcohol" against health warning labels that could reduce drinking is reminiscent of the activity of "Big Tobacco" against measure to reduce smoking, and Stockwell predicts that this battle too will be just as fraught and lengthy.

Health Warning Labels Remain

For now, the study is continuing with its two remaining warning labels. One sets out recommendations based on Health Canada's low-risk drinking guidelines, which were developed by the Canadian Centre on Substance Abuse and Addiction and published in 2011.

As per the guidelines, the label advises women to drink no more than two standard alcoholic drinks a day and men to drink no more than three standard alcoholic drinks daily. Consumers are also advised to "plan two or more non-drinking days each week."

The third label, which has not yet been tested, explains standard drink sizes. It also provides consumers with a tool to help them calculate the amount of alcohol contained in a single unit of beer, wine or spirits.

Unlike similar labels in Australia and New Zealand, however, the Canadian label doesn't give consumers the exact number of standard drinks in the container they're actually holding, said Stockwell. "People will have to do the math."

Rotating the labels every few weeks was designed to maintain consumers' attention. "Just changing the labels prompts people to keep looking," he noted.

Labeling alcohol containers reinforces existing knowledge about the adverse health effects of alcohol and highlights the more serious and less well-known harms, such as cancer, Stockwell pointed out. "Labels can help governments in their duty to care for and warn citizens of foreseeable risks."

Labeling alcohol containers also places the warnings directly in front of consumers at highest risk. "The greater your risk, the more likely you are to be warned," Stockwell told Medscape Medical News. "There aren't many strategies that can achieve that."

In February and March, the researchers conducted unscheduled follow-up interviews with consumers who had been interviewed at baseline. Preliminary data suggest that the cancer warning labels displayed in the first 4 weeks had an impact. "It looks like we did get some cancer awareness," Stockwell said.

An estimated 3000 alcohol-attributable cancer deaths occur in Canada each year, he pointed out. This figure is expected to increase, especially for cancers with a dose-dependent relationship with alcohol, such as prostate cancer and skin cancers.

"Given the dearth of knowledge about cancer risks among the public, I think it is important for clinicians to be informed and that they share their knowledge with their patients," said Stockwell.

Over the past 5 years, concern about the increased risk for cancer associated with alcohol use has also been growing internationally, he pointed out, emphasizing that even moderate alcohol consumption can increase cancer risk.

In a statement released on February 2, 2 days before World Cancer Day, the European region of the World Health Organization specified that drinking alcohol has been linked to seven cancer sites: bowel (colon and rectum), breast, esophagus, larynx, liver, mouth, and upper throat.

In its recommendations for cancer prevention, the World Cancer Research Fund/American Institute for Cancer Research took the matter a step further. The organization noted that strong evidence also links alcohol consumption to stomach cancer and concluded that: "For cancer prevention, it's best not to drink alcohol."

INDUSTRY NEWS

US alcohol volumes drop despite strength of spirits

The Spirits Business

By Amy Hopkins

May 31, 2018

Wine and spirits volume sales surged ahead of beer in the US in 2017, but total consumption declined for a third year running.

According to data released by the IWSR US Beverage Alcohol Review database, US alcohol volume sales fell by 0.7% to 3.3 billion nine-litre cases.

The overall decline was a result of the struggling beer category, which witnessed a decline of 1.1% to 2.6bn cases – representing a loss of 29m cases for the category.

Spirits volume sales increased by 2.2% to 226m cases, while wine grew 1% to 363.7m cases – but this was not enough to offset the decline of beer, which is by far the largest alcohol beverage category in the US.

Within spirits, agave-based products showed the fastest rate of volume growth at 7.6% to 17.7m cases. Brandy (+5.3%), whisky (+3.7%) and vodka (+1.4%) also performed well, while liqueurs, gin and rum declined.

The value story of the US alcohol industry in 2017 was markedly different, showing overall growth of 1.6% to US\$157.7bn.

Spirits continued to lead value gains, with Tequila, Cognac and American whiskey growing by 7.3%, 9.3% and 5.5% respectively.

Consumers increasingly viewed wine as an “everyday drinking occasion”, nudging value sales of still wine up by 0.9%, and sparkling wine by 4.3%.

Within its US Beverage Alcohol Review, IWSR notes that in 2017, consumers increasingly turned away from alcohol less due to health reasons, with 62% of the adult population consuming alcoholic beverages, down from 65% the year prior.

The number of wineries, breweries and distilleries increased by a combined 14%, leading to an increase of on-site purchases. There are now 2,531 distilleries operating in the US, according to IWSR data.

E-commerce now accounts for 8.9% of alcohol purchases, increasing 16% compared to 2016. Total alcohol retail sales grew 4.4%.

For an in-depth look at strategies employed by spirits brands in the US market, see our recent report, [here](#).

Vinexpo Partners with Chinese E-Commerce Giant Alibaba

The Drinks Business

By Lauren Eads

May 31, 2018

Trade show organiser Vinexpo has partnered with China's Alibaba to promote what the e-commerce retailer calls a "transformational new retail strategy" that could see outlets fully automated, revealing a "Future Bar" concept that uses a robotic waiter to sell wine.

Alibaba's Tmall new retail strategy supports its efforts to digitise the entire retail operation, merging the best of online and offline commerce for the benefit of both brands and consumers with the aim of making the shopping experience "more personal, more engaging and more convenient".

Focusing on in-store technology, digitised inventory and supply chain systems, consumer insights and mobile payments, one of the group's first concepts will be applied within the alcoholic drinks sector in the form of Tmall's "Future Bar".

On arriving at the Alibaba Group's Vinexpo stand at Vinexpo Hong Kong, visitors are greeted by the Tmall Robot waiter, who asks them: "Hey, don't you want to have a drink?" – in multiple languages.

"The advanced human-computer interaction offers a glimpse of the future for wine merchants and their customers," a release by Vinexpo stated. "This robot-friendly approach is already being used by many five-star hotels in Mainland China, Singapore, Taiwan and Korea and Tmall expects it to be applied elsewhere in the hospitality sector as well."

Potential customers then enter Alibaba's booth via face scan, where a choice of three bottles of red wine awaits them. Whichever bottle they choose, Tmall technology will deliver detailed information onscreen, including product history, the winery and winemaker who brought it to market and which foods to pair it with.

The Future Bar also contains touchscreen televisions that display the history of a wine's home chateau, which links to the chateau's Tmall flagship store so that customers can order wines online, offering an alternative for brick-and-mortar sellers with limited retail space.

"These are groundbreaking new technological developments in retail that have big implications for the wine and spirits industry – and great opportunities too," said Guillaume Deglise, CEO of Vinexpo.

"Our partnership with Alibaba works two ways – introducing them to the wine business and the wine business to e-commerce being the way to develop business in China. Also we are happy to offer our worldwide platform to help further develop Alibaba's retail strategy for the wine and spirits industry."

DAILY NEWS

Sonoma State University Unveils Wine Spectator Learning Center

New \$11 million home for the Wine Business Institute will help train the future leaders of the wine industry

Wine Spectator

By Aaron Romano

May 30, 2018

It's not every day that an \$11 million, 15,000-square-foot temple to wine-industry knowledge opens its doors. More than 600 guests, including industry leaders, gathered yesterday in Sonoma County for the grand opening of

the Wine Spectator Learning Center at Sonoma State University. The facility is the new heart of the University's Wine Business Institute, a one-of-a-kind program working to train tomorrow's leaders of the wine industry.

"Get crackin'," was Wine Spectator editor and publisher Marvin R. Shanken's advice to the students in the crowd. The Wine Spectator Scholarship Foundation anchored the financing of the new building, contributing \$3 million.

Wine and food flowed freely, and guests were encouraged to explore the center and all its facets, including three contemporary classrooms, a student commons, faculty offices, meeting rooms and a café for the university's Wine Business Institute, which is under the auspices of the School of Business and Economics.

In her opening statement for the ceremony, Dr. Karen Thompson, interim dean of the School of Business and Economics, said, "Twenty-two years ago, Gary Heck had a vision." The president and owner of Korbel, Heck believed the community needed to prepare future generations for leadership roles in the wine industry.

"Twenty-two years ago, we didn't know we would need this," Heck told Wine Spectator after the speeches.

Heck teamed with Sonoma State's then-president Ruben Armiñana and several local industry leaders to develop a business education program that would meet the demands of the wine industry. Together they founded the Wine Business Institute in 1996, the first academic program in the United States to offer degrees focused exclusively on the business aspects of the wine industry.

Since its inception, the program has awarded 980 undergraduate wine-business degrees, 50 master's degrees in wine-business administration and 112 MBA degrees specifically designed for wine executives. "What started as an opportunity to have a few classes, turned into the building of a tremendous school that is focused on the business of wine," said Heck.

Heck donated \$1 million to the building of the new center, which took two years of construction. Additional contributors include Tom Klein, proprietor for Rodney Strong Vineyards; the Gallo Family of E. & J. Gallo Winery; Chris and Vern Underwood of Young's Market Company, and several other industry leaders and organizations.

Shanken called the building a symbol of the last 40 years of hard work and journalism at Wine Spectator. The Sonoma State University program is just one of several that the Wine Spectator Scholarship Foundation has contributed to. It has raised more than \$20 million to support wine and food education over the past 30 years, including students at the University of California at Davis Department of Viticulture & Enology, Washington State University's Viticulture & Enology program, the Culinary Institute of America, Cornell University's School of Hotel Administration and Florida International University's Chaplin School of Hospitality & Tourism Management.

Tatiana Copeland, a donor as well as the proprietor and president of Bouchaine Vineyards, loves what the building stands for. "I know people that are great creative winemakers, but I also knew that no one was teaching them business," she explained. With a CPA background, Copeland believes that vintners need to be financially responsible and practical marketers, as well as make exceptional wines.

Congressman Mike Thompson, who represents Sonoma County, presented a plaque to the school with remarks he recently made on the floor of the U.S. House of Representatives recognizing the new Learning Center, noting that the research and data that will be coming out of it will be important for policy makers in both Sacramento and Washington, D.C. "What's happening today is important to the continuation of a \$180 billion economy," said Thompson, citing the significance of students getting an education in the wine business, which supports all facets of the industry.

The Wine Business Institute is already gearing up to take its education to the next level. There are plans in the works to strengthen its online learning programs, and later this year it will launch a new hybrid MBA that will combine online and onsite classes spanning three continents.

Several former Sonoma State Wine Business graduates were in attendance, pouring wines from the wineries they now represent. Prema Behan, COO of Three Sticks winery, was among the first to graduate from the university's executive MBA program. She called the center an investment that validates her degree, saying, "This is a true launching point to legitimize the center for the wine business, and an investment back into the industry."

Alcohol consumption in a motor home (Editorial)

The Alpena News

By Ashley Simpson, Ask a Trooper

May 31, 2018

MICHIGAN - A favorite summer pastime for many is traveling throughout northern Michigan in motor homes being tourists. However, I was asked a very specific question as it relates the consumption of alcohol while sightseeing. Many people like to enjoy an alcoholic beverage, or two or more while being "chauffeured" around by a friend or family member. The question is, "Is it legal to consume alcohol if you are a passenger in the RV not sitting in the front seat or being the driver?"

Under MCL 257.32a, a Motor Home is defined as, "a motor vehicle constructed or altered to provide living quarters, including permanently installed cooking and sleeping facilities, and is used for recreation, camping, or other noncommercial use." This is pretty much the typical motor home, which also means there is direct access from the driver to the living quarters area.

MCL 257.624a discusses the transportation or possession of alcoholic liquor in open or uncapped containers. In 257.624A1, it states, "a person who is an operator or occupant shall not transport or possess alcoholic liquor in a container that is open or uncapped or upon which the seal is broken within the passenger area of a vehicle upon a highway, or within the passenger area of a moving vehicle in any place open to the general public or generally accessible to motor vehicles, including an area designated for the parking of vehicles, in this state."

Under 257.624, section 5B it describes "Passenger area" to be, "the area designed to seat the operator and passengers of a motor vehicle while it is in operation and any area that is readily accessible to the operator or a passenger while in his or her seating position, including the glove compartment."

Within this section, in simple terms it states you are not allowed to consume alcohol in a motor home as the container would have to be open, with a broken seal while in the passenger compartment area. The second part is that a motor home is a motor vehicle that is operating in a place open to the general public, the highway, which again falls under the above statute.

MCL 257.624 section 4 states, "This section does not apply to a passenger in a chartered vehicle authorized to operate by the state transportation department."

Although, a person may transport or possess alcoholic liquor in a container that is open or uncapped or upon which the seal is broken within the passenger area of a vehicle upon a highway if the vehicle does not have a trunk or compartment separate from the passenger area, and the container is in a locked glove compartment, behind the last upright seat, or in an area not normally occupied by the operator or a passenger. Open intoxicants in a limousine are subject to special provisions.

Open alcohol may be transported in the passenger compartment, where separated from the driver, in a bus or limousine that is licensed with the Michigan Department of Transportation as a chartered vehicle. All-in-all, the consumption of alcohol in a motor home is against the law and should someone's motor home be stopped for a violation and the passengers are found to be in possession of open alcohol, they can be cited with a misdemeanor.

It's Time to Ban the Word 'Mocktail' from Drink Menus

Atlanta bars are making strides to list more non-alcoholic cocktails on menus, but it's time to stop calling them 'mocktails'

Eater

By Beca Grimm

May 30, 2018

ATLANTA, Georgia - Ordering a thoughtful concoction without alcohol instead of Sprite or coffee should be no big deal. Plenty of Atlanta restaurants and bars are recognizing the need for creative and interesting non-alcoholic drinks on their menus.

The term ‘mocktail’, however, can summon feelings of being patronized or infantilized; as if the person ordering is already being judged for choosing not to drink alcohol. Is the person skipping alcohol because of calories? A pregnancy? They need to drive home? Perhaps they have a problem with alcohol or addiction. A person should be able to order non-alcoholic drinks without feeling ashamed.

Clarke Anderson, the beverage manager for Ford Fry’s restaurants, says all drinks—whether they contain spirits or not—should be treated with care. “We engineer them [non-alcoholic cocktails] to plug in spirits and maintain their character. I think of the word ‘mocktail’ like the word ‘mixologist,’ it’s just a bit too singular and not crediting the drink for its merits with or without alcohol.”

King + Duke in Buckhead offers several booze-less beverages, ranging from the bright, spicy From Sunset to Star Rise (cranberry, red pepper, orange juice) to a soothing hot spiced cider (Mercier cider, pie spice). The restaurant respectfully sets the tone for these drinks on the beverage menu, listing them as “N/A Cocktails”. No. 246 in Decatur offers four alcohol-free options on its menu; including a reviving espresso fizz.

But, it seems the bars and restaurants that do list non-alcoholic cocktails on their menus are the exception, not the rule in Atlanta. One virgin beer, house-made soda, or fresh-pressed juice isn’t enough. Also, labeling a non-alcoholic drinks menu with condescending monikers like “Preschool”, as is the case at Punch Bowl Social (PBS), doesn’t make a patron abstaining from alcohol feel particularly welcome.

Punch Bowl Social’s national beverage director Patrick Williams explains why the term was chosen, “‘Old School’ are our classic cocktails, ‘New School’ are our signature drinks, and ‘Preschool’ are our non-alcoholic drinks. ‘Preschool’ had a nice ring to it and fit with the other sections of our menu.”

Condescending branding aside, the non-alcoholic drinks on PBS’s menu are quite approachable and creative. This includes the cilantro fizz made with cilantro, jalapeño and cucumber syrup, lime juice, and aquafaba—chickpea liquid used as a vegan substitute for egg whites.

Matt, an Atlanta-based writer and editor who doesn’t drink, says he experiences “lots of weirdness” when ordering non-alcoholic drinks.

“Servers will hang around thinking I have a drink order even after I say I’m good with water,” he says. “If someone with me orders a drink, a server will bring it to me instead. Most people at bars show a level of discomfort when someone doesn’t drink—like a pattern is changed and they need to recalibrate their work movement.”

Fellow Atlantan Sarita has experienced similar obstacles while ordering non-alcoholic cocktails. This includes being questioned by servers and bartenders about ordering a drink without alcohol. Is that really what she meant to order? Sarita says this occurs about 50 percent of the time; especially when she is at a business dinner. She believes this attitude is a “disservice toward pregnant people who aren’t ready to disclose and people trying to blend in to heavy drinking environments.”

Sarita adds that the stigma against skipping alcohol may just be a regional thing, too.

“Every time I’m in L.A., I’m struck by how common it is to have kombucha and cold brew on tap at bars,” she says. “That makes it so much easier to drink something that isn’t Coke or soda water.”

Anderson references cost as a factor into a bar or restaurant’s decision to offer a variety of non-alcoholic options on the menu.

“People skip them on the menu because they take up real estate better used for alcohol,” he explains. “The perception of value is not as high. When a cocktail with well spirits is \$7 to \$10 and the ‘mocktail’ is \$4 to \$5, the value perception is not here.”

Similarly, patrons ordering non-alcoholic drinks may be concerned about servers assuming they won’t tip. Sarita says it is for this reason she often tips “around 150 percent at bars.”

Bain Mattox, owner of Normal Bar in Athens, Georgia, says he decided to list non-alcoholic cocktails on the menu after watching his wife struggle to find drink options while pregnant, “When Normal Bar opened in 2010, we had just come off of having our second child, so we’d spent at least 18 months of our lives going out on dates and not being able to find much for my wife to drink while she was pregnant that was very exciting for her palate.”

But, Anderson says even those who aren't concerned with being pregnant or worried about possibly inheriting an addiction gene should consider non-alcoholic cocktails.

"The options we offer are really nice to cleanse the palate, to excite the appetite, and prepare the senses for a beautiful meal. The complex cocktail flavors and beautiful seasonal fruits are appropriate all hours of the day where boozy cocktails may be too much for certain occasions."

Mattox also finds many patrons at Normal Bar start out their evening with a non-alcoholic cocktail to quench their thirst or, as Anderson suggests, to prep the palate before ordering alcohol. He also sees people start with beer or cocktails and end the evening with a non-alcoholic drink.

"When making the menu for the bar, I wanted to offer something delicious for the pregnant ladies and non-drinkers to get excited about."

While it's reasonable to assume most people aren't coming to bars to sip on fancy sodas, patrons choose to abstain from alcohol for various reasons. However, just as a vegetarian shouldn't need to explain why they don't eat meat, bar patrons should feel confident and un-judged when ordering non-alcoholic drinks. It starts with dropping the term 'mocktail'.

Dry the Friendly Skies

Smoking is forbidden on flights. For safety's sake, alcohol should be banned as well.

The Wall Street Journal

By Satish Jindel

May 30, 2018

A man was arrested after what one news report called "a screaming tirade involving spit and blood" on an American Airlines flight on May 23. An attendant had refused to serve the man another beer, concluding he was already intoxicated. To avoid such incidents, airlines should stop serving alcohol altogether.

As a frequent flier—Executive Platinum status with American—I often witness disruption caused by excessive drinking. On a recent flight from Pittsburgh to Miami, the passenger next to me in first class started drinking soon after departure—at 7:30 a.m. He consumed at least four small bottles before the flight attendant refused to serve him more. I had to tolerate his loud complaints for the rest of the flight.

For decades, airlines allowed smoking, despite complaints from nonsmoking passengers about the smoke wafting into their section. Airlines incurred only costs from these smokers: Passengers brought their own cigarettes, while airlines had to pay for cleaning the cabin and the air. When the U.S. banned smoking on most domestic flights in 1990, it was all financial upside for the airlines.

By contrast, security restrictions mean passengers can't bring alcohol into the cabin. Airlines thus have a monopoly on drink sales, which is a revenue center. But is it worth the cost of dealing with disruptive passengers? When I've asked flight attendants, they've overwhelmingly supported a ban on in-flight alcohol.

Drunken passengers might still occasionally appear at the gate—alcohol would still be available at airport restaurants and lounges. Then again, a ban would benefit those restaurants, which have been hurt since nonpassengers were banned from secured areas of the airports.

A ban on in-flight alcohol also would be good for passengers' health. Alcohol consumes oxygen, and any medical professional will confirm that at 30,000 feet in the air, the human body is already low in oxygen.

As smokers have adjusted to nonsmoking flights, drinkers would also adjust. If the airlines fail to act in the best interest of themselves and their passengers, Congress and the Federal Aviation Administration should do so—as they did with smoking.

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