

Dear Chapter Chairs:

This fall, I will be taking over as Editor for *Chapter Events* in the AWS Newsletter in order to give Pam Davey a well deserved break.

Since September 1, all e-mails sent to chapterevents@americanwinesociety.org have been forwarded to me for editing. I have to tell you that I never envisioned how what appears to be a simple column in our newsletter occupies so much time. Pam gave me fair warning that it takes about 16 hours to edit the e-mails for publication. I said no way. She said way – and was right! Several dozen e-mails later I was able to realize the problem. They are sent in using a potpourri of programs, formats, too much info, too little info, info missing. Pam and I spoke and determined that what we need is a universal format that can be assembled for publication. And, even if everybody does exactly as asked, there is still a few hours of work.

It would be a BIG help to me if everybody can use the format found below when sending me their announcements for the Chapter Events page. Frequently important information is missing such as the chapter name and state; when and where the tasting took place. As a bonus to your members, seeing their names in print is a great opportunity to offer up some well deserved praise to the host / hostess. A few lines should be included to explain the theme of the tasting and how it was received. The AWS motto is *Promoting Appreciation of Wine Through Education*. Are you helping to meet the mission? What wines were tasted? What were the prices? What was the outcome of the judging?

Feel free to copy and paste this sample into a MS Word doc and then edit to suit your needs. I can accept your Chapter Events in MS Word, Wordperfect or Adobe or simply as an e-mail message.

We are all volunteers in the AWS and gladly donate time to make it what it is. As simple as it sounds, your help in this way will make a huge difference.

In Vino Veritas!

Joe Broski

SAMPLE: Note the underlined part is the most important!

The Raritan Valley (NJ) Chapter met on September 14, at the home of Lou and Madeline Piancone for a tasting featuring the Wines of Sicily. Twenty-seven members and guests were present. It was found that many Sicilian wines are available in the US. Further research found that Sicily's terrain is very rocky and mountainous with many of the better wines grown and produced in the rich volcanic soil near Mt. Etna. It was also learned that, only recently, Sicily's winemaking methodology has improved and we will see in the near future more improved quality wines coming from this beautiful Mediterranean island.

2001	Pietramarina (WhiteWine)produced by Benanti		\$29
2007	Regaleali produced by Tasca d'Almerita		14
2006	Chardonnay produced by Planeta		32
2000	Rovittello (Red Wine)produced by Benanti		32
2006	Nero d'Avola produced by Morgante	(2)	17
2003	Kaid produced by Alessandro Camporeale	(3)	20
2004	Ribecca produced by Firriato	(1)	40