



AWOnews



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A forum for the exchange of news and opinions on home

winemaking in Ontario

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The 2005 Spring Edition

"One may dislike carrots, spinach, beetroot, or the skin on hot milk. But not wine.

It is like hating the air one breathes, since each is equally indispensable." " Marcel

Aymé (d. 1967)

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Due to a series of circumstances, this issue has been late in being issued. However, subscribers to Winetalk, who are also receiving this, will by now have received a series of updates on Festival 2005, "Heighten Your Senses", to be held At King's College, London, on June 10-12 2005.

There is still a small window of opportunity to register (before June 1), with details to be found at www.littlefatwino.com/festival; follow the links for information on registration, seminars, and detailed maps of London and the campus. You will also find the agenda for the weekend, so be sure to be on time for the pig roast, and don't forget to set up your club display for the Showcase of club wines.

Labatt's have also announced that closed-toe, flat footwear is required for those taking the Labatt's tour, so leave your fancy Parisian pumps behind. That goes for the ladies too!

PRESIDENT'S MESSAGE

by Glenn Keown

Firstly I want to remind everyone this will be the last AWOnews letter prior to the Festival in June.

If you are planning to attend "Heighten Your Senses", in London, Ontario, on the week-end of June 10-12th 2005, please submit your registrations early to get the seminars you are really interested in.

If you want the total package information for the Festival, check the following Web links, "makewine.com, click on "Heighten your Senses", then click on the page that says Enter, or go to littlefatwino.com, click on Amateur winemaking, follow down the page to "Heighten your Senses".

I want to thank the Festival Committee for all the time and effort they have put in to make this a great week-end for all of us, so let's get to London and show them our support, by making the Festival one of the largest attended yet. I look

forward to seeing many of you during the Festival.

Just a reminder that the Club Reps have the complete package of forms and information required for the Annual General Meeting on June 11th. Some forms have a return date on them of May 21st. I ask that if you are submitting any Motions etc., please return them by that date. The Agenda will be forwarded to the Club Reps by e-mail, hopefully by June 1st.

By now, the Annual Club Judging has been completed and I hope everyone did well. If you are forwarding wine to the Ontario Finals, please take time and care when filling out wine labels with all the necessary information requested. If this is done correctly, it certainly helps the Chief Steward and his crew on Friday night, prior to the finals starting on Saturday morning.

Since my last message, I have to inform the members that I have received two resignations. Both of the resignations are from senior members of the Board of Directors. On behalf of all the current Board members and the full membership of the AWO, I personally want to add my thanks to Gordon Barnes and Gerry Den Hartogh, for the many years of dedicated service to the AWO and for their leadership on the Board of Directors. They both have been a great asset to me as

President of the AWO. I wish both gentlemen many more years of winemaking success and certainly hope to see them at our Festivals in the future.

This now brings me to an issue I have repeatedly mentioned in previous newsletters and talked about in the past. Reality has set in.....with the above two vacancies, and also a Webmaster, we need members from the general membership to come forward and take part in the running of the AWO. If we want this organization to move forward and stay afloat, we need new faces at the top with new ideas.

As you know directors meet as required to discuss the business of AWO. For the Webmaster vacancy, please contact me for full job description.

Please show your interest in these positions A.S.A.P.

Wishing you all a great summer.

THE THRIFTY WINEMAKER

by Blake Galloway © 2005

Just after I graduated from college, I met these guys who thought that we should make beer. I was intrigued because I couldn't afford to buy wine nor beer. One of them was a pharmacist which meant that he could buy health malt wholesale, also a supply of mineral bottles. We then scrounged a 15 gallon oak whiskey barrel and were in business.

Over the winter the three of us had fifteen gallons of lager brewing in the barrel, the same amount maturing in bottles, and fifteen gallons that were ready and had to be drunk every five or six days. We had to drink it because the batch in the bottling of the barrel liquid had to take place because there weren't enough extra bottles to store the stuff. We brewed ourselves into a tight alcoholic circle from which escape seemed impossible. We drank beer for breakfast, beer for lunch and beer for dinner. It was coming out of our ears. We gave the stuff away, with strong injunctions to return the bottles by, say, Friday, when the next batch was ready to bottle. I began to smell of malt; dogs sniffed me suspiciously on the street. I crossed the road to avoid policemen. Friends began to drop away.....

There were several other handicaps as well. The bathtub was filled almost

continually with mineral water bottles being washed in advance of our deadline for the next batch of maturing beer. My wife couldn't take a bath for weeks, months, even. She complained bitterly and, I think, unreasonably about this. After all, we had to wash those bottles somewhere. It would have been unsanitary to do otherwise.

And then, and then, I discovered a mail order store in Minneapolis, Minnesota. So we bought a capper, crown caps and started bottling and storing in 30 oz Niagara Dry Ginger Ale bottles. The quality improved, too, as we could buy Carlsberg yeasts and give up Fleishman's dry bread yeast. Still there were complaints from my spouse who had to drink all that ginger ale, but at least I peeled off the labels.

UPDATE ON FESTIVAL 2006

Plans are moving into high gear. "Feste del Vino MMVI" will feature a Roman theme. At each of the three meals included in the total package, appropriate wine will be served. For example, at the Saturday Banquet this will include

Sauvignon Blanc with the salad, Meritage and Chardonnay with the main course, a dessert wine with the dessert, finishing with an After Dinner wine.

Further details will be provided at the end of the Festivities for Festival 2005.

See you in London!