



AWOnews

**A forum for the exchange of news and opinions on
homewinemaking in Ontario**

Produced by the Amateur Winemakers of Ontario
Spring 2007 - Volume 4

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Editor s Notes

It has been close to a year since I took on the role of AWOnews editor. Based on my experience over the last year and with other newsletters, I would like to move us to a regular publishing schedule so that you can know when to expect the next edition. That may encourage clubs to post more topical information in the newsletter and help us to make it more of a **newsletter**.

The following is the schedule that I d like to propose for the next year:

" Summer 2007

- deadline - July 1, 2007

- newsletter available - July 15, 2007

" Fall 2007

- deadline - September 30, 2007

- newsletter available - October 14, 2007

" Winter 2008

- deadline - January 6, 2008

- newsletter available - January 20, 2008

" Spring 2008

- deadline - April 6, 2008

- newsletter available - April 20, 2008

President s Corner

It s hard to believe that almost a whole year has passed since last year s convention and another one is just a few weeks away. All the wine and beer has been judged at the clubs, and the best have been judged at Brock. The certificates have been printed and the medals minted. All that s left is the anticipation of winning that coveted gold medal!

Your executive has been busy as well. Here are a few things we looked at this year:

" **New Logo**. This actually entails a lot of changes. We had to redesign the medals, certificates and achievement awards as well as anything that included the old logo.

" **New website**. This will be undergoing continuous development and additions. It should serve us for many years to come.

" **SmartServe** offered to every club in the AWO

" **AWOnews** in hardcopy, at least once a year We looked at putting the newsletter into the **WineMaker**

magazine as an insert but with the

deadlines involved we would have had to rename the newsletter to AWO Old news

- " An increase in membership, the first in quite a few years and a new club, The South Coasters.
- " No additional charge for multiclub members.

We also welcome Gary Collins to the executive board. Gary has been a member for quite a few years and brings a wealth of experience to the board. We look forward to working with Gary.

If you haven't yet signed up for the Unconventional Convention I urge you to sign up as quickly as possible. The organizers have been working hard and have a really great looking program waiting for us. It's a great chance to meet up with old friends, meet new ones and learn a lot from the seminars.

Hope to see you in Kitchener!

Bob Gibbon

New Improved!

One of the things that Bob Gibbons mentioned was the new AWO website that we have been working on for a while.

The new look AWO site has just gone live. It has taken a significant amount of work by a number of people, especially Bob Gibbons, David Burns and Ellen Kareckas, but I think you'll find that the wait has been worthwhile.

Check it out at www.makewine.com. I may be a little biased - well OK, a lot biased - but I think it is a significant improvement on the old site.

Let us know what you think of the new site and what you'd like to see added there. Better yet, if you have material that you'd like to provide for the site - tips, techniques, information about your club,

pictures from club or AWO events, etc - we'd be happy to consider adding it to the site

2007 Club Competition Judging

Another successful year of club judging concluded on April 1, with 30 of the 38 AWO clubs using Wine Judges of Canada judges for their competitions. Thanks have to go out to Carole Frankow, who assigned judges to clubs, John Peters, our Chief Steward and David Burns, the AWO Membership Director.

This year only nine clubs requested only a single judge, whereas last year half of the clubs wanted only one judge. Either clubs are getting more entries at the club level or they are recognizing the value of multiple judges. Only four clubs need four or more judges.

Generally things went very well with this year's judging, but Carole has a few suggestions for improvements for next year:

- " Clubs should consider some sort of pre-judging or screening to help eliminate potential entries that are faulted or otherwise not worth entering into competition. This would help to decrease the workload for judges. They often put in very long days to make our club competitions successful.
- " It would be useful to let judges know if you want them to stay for a meal and provide comments to club members after your competition.
- " Please let David Burns know if there are any changes to the Club Reps or their e-mails. Also getting your dues and club information back to David well before the deadline helps keep lists current when sending out competition information.
- " Next year judges will not be assigned until the completed Judging Request

form is sent in. An e-mail will not be sufficient.

- " When you are sending in your judging request written directions to the judging location is appreciated. Finding the location using Mapquest is very time consuming.

2007 AGM

There are a number of motions that will be coming forward for discussion at this year's AGM Kitchener. They are listed below so that you can discuss them at your club meeting prior to the festival.

Submitted by the Corkscrew Society:

" That the current Mead Demonstration class be eliminated effective with the 2008 competition season as meads can be entered into the appropriate Social, Country & Dessert classes.

" That the current Red & White Concentrate classes be eliminated effective with the 2008 competition season as these wines can be entered into the appropriate Red & White classes.

" That the current Label competition be eliminated effective with the 2008 competition season as an official AWO Trophy class. Whether or not one is to be held becomes the decision of the annual Festival organizers.

" That additional Achievement Awards levels be added for 2500 points (Ultimate Winemaker) and 5000 points (Platinum Winemaker). Awards will be first be made at the 2008 Convention & will include cumulative points up to & including 2007.

" That ALL Wine Class Descriptions be reviewed & updated prior to the end of 2007 by a committee of the Chief Steward & 2 experienced Judges. Straightforward revisions to be effective with the 2008 competition season. Changes requiring membership approval to be voted on at the 2008 AGM & to take effect for the 2009 competition season

Submitted by the Capital Amateur Winemakers:

Preamble

In 2006, the Amateur Winemakers of Canada (AWC) changed the number of beer classes in the annual AWC competition from three to five. The five new classes are

1. light lager and hybrid beer styles;
2. hop-focused beer styles;
3. malt focused beer styles;
4. roasted and smoked beer styles; and
5. Belgian and wheat beer styles.

The AWC will use these classes which incorporate several styles as defined by the Beer Judges Certification Program (BJCP). These style definitions undergo revisions every few years and the AWC Handbook will be updated when such changes take place.

Currently, AWO has six classes which are

1. north american light;
2. continental lager;
3. English pale ale;
4. amber continental;
5. brown ale; and
6. stout.

With respect to the AWC classes, the AWO classes 1 and 2 above are included in the AWC light lager and hybrid beer styles and the AWO classes 4 and 5 above are included in the AWC hop focused beer styles. AWO, however, has no class similar to the AWC Belgian and wheat beer styles.

The Capital Amateur Winemakers Club proposes that the AWO consider adopting the 5 AWC classes for AWO's annual competition. Each of these classes would allow a brewer lots of choices as to which style in the class he/she would make. It would also introduce a new area the Belgian and wheat beer styles which further broaden the brewer's horizon. Thus, the AWC classes should help AWO members

grow their brewing craft ability and knowledge.

Paraphrasing from AWC President Brian Lundeen's document on his *Proposal for Restructuring the AWC Beer Classes* (undated): "Incorporating style considerations into the judging process early on not only simplifies classifying of entries to the AWC competition (as well as the AWO competition), but also provides a better learning experience for the entrant. Attempting to brew to style, and receiving knowledgeable feedback on it, helps a brewer develop understanding and control over his/her recipes and processes".

Motion

Taking note of the foregoing, the Capital Amateur Winemakers Club moves that the Amateur Winemakers of Ontario adopt the five beer classes used by the Amateur Winemakers of Canada for its annual competition beginning with the 2008 AWO competition. This does not limit AWO from adding further beer classes.

Wine and the Animal Kingdom

Cold Monkeys

Apparently the zoo keepers at the Lipetsk zoo, just south of Moscow, feel that a glass of wine three times a day help the zoo s monkeys fend off the cold.

Whenever the temperature drops below -30°C, the zoo s monkeys are given three glasses of wine spread throughout the day. Word has it that the tipple of choice for Russian zoo monkeys is cheap red Bordeaux. This is probably a market that Bordeaux producers will not be quick to publicize.

Fat Mice

A recent study done at the Harvard Medical School, and published in *Nature* magazine, has shown that resvestesterol, one of the components found in red wine helps to minimize the health impacts of obesity in laboratory mice. Researchers compared mice fed a standard diet with ones that were fed a very high fat (60%) diet.

The mice who were fed the high fat diet, plus the resvestesterol supplement, had a survival rate similar to that of the mice fed the standard diet. On the other hand, the mice with the high fat diet and no resvestesterol supplement had a 15% higher mortality rate. What was especially surprising to the researchers was that the resvestesterol supplement seemed to minimize the normal liver damage caused by obesity.

There was no word on what red wine was used for the resvestesterol extract. Perhaps medicinal resvestesterol production could utilize the 10 million surplus bottles of Bordeaux now held in storage. After all, those Russian monkeys swear by cheap Bordeaux.

Lucky Pigs

Spanish researchers in Barcelona fed pigs a high fat, high cholesterol diet for 100 days. Some of the pigs were also fed a measured dose of red wine with each meal (Tempranillo, rather than cheap Bordeaux - no Russian monkeys allowed here), while the others had a wine-free diet. At the end of the trial period the porcine winos had significantly lower platelet deposits and blood vessel damage than the teetotallers.

And now, a few words from TOM TURKEY, our (over) excited Festival mascot &



WOW! In just a few short weeks, 2 years of planning finally comes to an end! Never thought I'd live that long! Just in case, time to talk a little turkey:

The **UNCONVENTIONAL CONVENTION** definitely promises to be a fun-filled & educational weekend if you haven't sent your Registration Form in yet, do it **SOON** as Workshops are filling up quickly. Go to www.5thline.on.ca/AWO2007 for details.

Congratulations to **MARG EMERY** of St Thomas, winner of our Early Bird draw for a FREE The Whole Deal weekend package! It was that easy!

If you forgot to pre-order your special **T-Shirts**, send an email NOW to our Registrar at awoconvention2007@yahoo.ca giving your sizes & they'll be waiting for you when you check in. Price is only \$ 15.00 each so we figure you're good for it.

Table space for our **It's Showtime!** Showcase on Friday night is limited so you must reserve in advance form is on the website. We're counting on you to entertain, educate or amuse us, in addition to serving some great beverages & nibbles. Come on, it's not that hard!

The **Doon Heritage Crossroads** Adventure has been cancelled due to low interest. The other Adventures are gung ho.

Once again, we're holding the most creative **LABEL** competition as part of our Saturday Vendor Village. Bring a bottle with your favourite label attached & see what your peers think of it. Ballots will be in your Registration package.

U Pick It Tasters Choice will happen during the Showcase. Enter ONE bottle in any or all of the following 6 classes: White Vinifera, White Hybrid, Red Vinifera, Red Hybrid, Social/Country & Dessert/After Dinner. Please remove all bottle labels & use masking tape

listing your name, club, class, & wine ingredients. Cost per bottle entry is \$ 2.00. Voting dots will be available for purchase by the audience during the Showcase (50 dots for \$ 2.00).

Only **300** tickets will be sold for our **Monster Raffle** of over **\$ 5000.00** in prizes. Tickets are \$ 10.00 each or 3 for \$ 25.00 AND you're **In Till You Win** at least \$ 50.00 in great stuff! Once the 300 are sold, the sales stop so better get yours upon arrival.

Since the Conference Centre & Residence & the College are a bit apart, you can walk or use your own vehicle or take advantage of our free transportation vans at specified times (check with Registration for the schedule). A map will be emailed to you prior to the Festival weekend.

Come prepared to trip the light fantastic with **PROFESSIONAL MISCONDUCT** on Saturday night they're guaranteed to get you humming & toe tapping. No karaoke, though, unless you're invited!

And, last but not least, **DON T FORGET TO BRING YOUR FEATHER** from the Ottawa convention. If you weren't there or lost it, you'll have a chance to win another in Deal or No Deal & redeem it for a special gift. Remember, I gave up all those feathers just to entice you to come, so don't let me down!

See you there!

Tom