

I heard it through ...

<http://awspgheast.org>

American Wine Society
Pittsburgh East Chapter

THE
GRAPEVINE

Volume 10, No. 11

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November, 2007

WHO'S WHO

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THE TABLE IS SET !!!

From time to time, we like to offer something out of the ordinary. Something that is bigger than just a wine tasting. Recently, a new magazine has been created in the Pittsburgh Region. Some of you may have already been exposed to it, but when I heard the advertisement - I knew it was going to be a great match to our group. This month we welcome **Christina French**, Editor-in-chief of "TABLE" magazine. In their short history, they have won the Apex Award for Publication Excellence and the Summit Creative Award for their first publication.

What is TABLE ? ? Simply put - TABLE is the one and only magazine for Pittsburgh and Southwestern PA dedicated to celebrating food culture and lifestyle in our region. "What we bring" to the table is what makes our region and each of our neighborhoods, traditions and stories so unique. TABLE is where we come together to share it all. TABLE addresses 4 areas. Food quality - everything from organics to free-range to gourmet. The best foods, chefs, trends, tips, dining and cooking for the region. Regional culinary and agri-tourism - short trips and long weekends - experiencing the food and culinary traditions of our region. Health, nutrition and fitness for our community - food's role in our wellness. Benefits of buying locally grown foods - the freshest and finest seasonal fruits, meats and vegetables grown close to home.

With the cold weather approaching and the holiday season around the corner, we will be spending more time with family and friends. This program will give us ideas on creating a wonderful "Table" to add to our enjoyment.

Please join us on FRIDAY, NOVEMBER 9, as we welcome Christina French and "TABLE" magazine!!! A great selection of wine and conversation will be enjoyed. Reserve your place

for \$20.00 per person for members and \$23.00 per person for guests. Please send your reservations by November 5th. SEE YOU THERE !!!

DEW

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**NOVEMBER IS A TIME FOR
THANKSGIVING.....**

THANK YOU to our 2007 Executive Board. With your guidance and leadership our chapter has continued to follow the AWS mission of "promoting appreciation of wine through education". We continue to attract new members to enjoy learning with us in a comfortable, fun, social setting. A special thanks to Dana Tommaney our Vice Chair for 2007. Dana has been a great help to our chapter over the past year. We appreciate your energetic personality and enthusiasm.

Also **THANK YOU** to the upcoming 2008 Executive Board. Elections of officers are normally held in November but since we had an unopposed slate of nominees at the October meeting – elections were held at the meeting. This is a great help because it is never too early to be planning for 2008 programs. We are excited to work together as a team to provide great quality meetings for the next year.

2008 AWS Pittsburgh East Executive Board

Chairperson	Karen Wayner
Vice Chairperson	Jim Putignano
Secretary	Sherri Mangone
Treasurer	Faye Wilson
Programs	Doug Wayner
Membership	Sam / Marsha Cuffia
Communications	Karen Hanks
Glass Coordinators	Don / Marty Baer
Host Coordinator	Liz Pedley

And **THANK YOU** to our hosts – in October the Putignano's out did themselves! Jim, Barb, Bob, and Tyna did a great job decorating the tables

and the hall for the evening festivities with the French-German influences of the Alsace region in mind. They also did a great job presenting our feast for our visit to Alsace. For a first course we sampled an authentic onion tart – we were lucky because 5 outstanding bakers from our group stepped up and did a great job making them. They were Tyna Putignano, Barb Putignano, Shirley Streff, Liz Pedley, and Marsha Cuffia. It was a great addition to our evening! Thank you to all our hosts for 2007 – we appreciate your efforts!

***"Water separates the people of the world;
wine unites them."*** Anonymous

Join us on November 9th for an evening of wonderful wines perfect for entertaining.

Karen

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OCTOBER RESULTS

THANKS to John Eld for presenting our program and taking us on a wonderful tour of Alsace. It was a great evening and truly one of the best flights of white wines we have had in a long time. Each wine was a taste sensation. We appreciate the hard work that went into the evening and we look forward to seeing John and Mary in the near future. As good as all the wines were, there were 2 that stood out from the pack. The favorite of the evening was Hunold Gewürztraminer. Classic aromas and taste, well balanced, this was THE wine of the night. At \$16.49, it was a great value. The Hugel dry Muscat was also at the top of the list. Again, classic aromas and taste the wine would do any Alsatian table proud. Look for all of the wines at your PA Wine and Spirits store. The wines served were purchased at Fox Chapel.

dew

WINE GLASS WASHING LIST

Case 1 Clean	Case 10 Clean
Case 2 Clean	Case 11 Clean
Case 3 Clean	Case 12 Wilson
Case 4 Clean.	Case 13 Morgan, D -2
Case 5 Putignano, J	Case 14 Baer
Case 6 Pedley	Case 15 Putignano, T
Case 7 Clean	Case 16 Clean
Case 8 Yeager	Case 17 Clean
Case 9 Romanish	

If you are unable to return the glasses for the November meeting, please call Don or Marty to make other arrangements. Don't forget to sign the glasses out when you take them and again when you return them.

Thanks

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WINE JUDGE TRAINING INFORMATION

Paul Zanella will be taking the 2nd Year Test.

Sally Frey and Jan Frissora will both be taking the 3rd Year Test.

We wish you all success in your test taking!!!!

New classes in WJT will begin in January. If you are interested in preparing to become a Wine Judge or just want more extensive training about wine, see Doug or Karen or give them a call to be added to the class. It meets in Monroeville the third Friday of the month.

QUESTION.....

What member of AWS -- Pittsburgh East -- missed her last WJT Class because she and another chef were cooking for Paul Prudhomme who was in town for the Food Expo that was held at the Monroeville Expo Mart ????????

<<< TWO GLASSES OF WINE >>>

When things in your life seem almost too much to handle, when 24 hours in a day are not enough, remember the mayonnaise jar and the 2 glasses of wine....

A professor stood before his philosophy class and had some items in front of him. When his class began, wordlessly, he picked up a very large and empty mayonnaise jar and proceeded to fill it with golf balls.

The professor asked the students if the jar was full. They agreed that it was.

The professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles rolled into the open areas between the golf balls. He then asked the students again if the jar was full. The agreed it was.

The professor next picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else. He asked once more if the jar was full. The students responded with a unanimous "yes".

The professor then produced two glasses of wine from under the table and poured the entire contents into the jar, effectively filling the empty space between the sand. The students laughed.

"Now," said the professor, as the laughter subsided, I want you to recognize that this jar represents your life. The golf balls are the important things; your family, your children, your health, your friends, and your favorite passions; things that if everything else was lost and only they remained, your life would still be full."

The pebbles are the other things that matter like your job, your house, and your car. The sand is everything else--the small stuff.

"If you put the sand into the jar first," he continued, "There is no room for the pebbles or the golf balls. The same goes for life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you."

“Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical check-ups. Take your partner out to dinner. Play another 18. Do one more run down the ski slope. There will always be time to clean the house and fix the disposal. Take care of the golf balls first—the things that really matter. Set your priorities—the rest is just sand.

One student raised her hand and inquired what the wine represented. The professor smiled and answered, “I’m glad you asked. It just goes to show you that no matter how full your life may seem, there’s always room for a couple of glasses of wine with a friend.”

WELCOME GUESTS !!!!

Wayne and Kelly Krumenacker	2 nd Visit
Larry and Elaine Schweikarth	2 nd Visit
Kathy Puskar	2 nd Visit
Melissa Love	3 rd Visit
Glenda Taylor	1 st Visit

My apologies for the misspelled names for guests in the last Newsletter.

ALSATIAN ONION TART

Ingredients:

- 5 strips of lean bacon
- 5 medium white onions thinly sliced
- One-half teaspoon thyme
- One-half teaspoon salt
- One-half teaspoon brown sugar
- One-fourth teaspoon ground black pepper
- One-half cup grated Parmesan cheese
- 1 10x2-inch pie shell (Can use dairy case roll out ones)
- 1 tablespoon all-purpose flour
- 3 whole eggs, beaten
- One-half cup milk
- One-half teaspoon salt
- A dash of ground nutmeg

Onion Mixture: Place bacon in heavy skillet, add onions and sauté over low heat until the onions are soft and golden. Add thyme, salt and brown sugar. Mix well and continue cooking for a few minutes. Drain of excess fat, pour the mixture into the pie shell.

Flour mixture: Sift flour into mixing bowl, add the beaten eggs, milk, salt and nutmeg. Whisk all ingredients together and pour over the onion mixture in the pie shell.

Top with grated cheese and bake at 375 degrees for 25 - 30 minutes until golden brown and pie is firm. Cut into wedges and serve warm.

Serves 4 - 6

PLCB CODE	YEAR	WINE	SCORE	PRICE
	NV	Hunold Crement Paradise	16.5	\$18.49
22052	2005	Hugel Dry Muscat	16.0	\$19.49
	2006	Mark Krcydenweiss Chairman Select Pinot Blanc	13.5	\$11.99
21458	2005	Albert Mann Auxerrois	15.0	\$16.99
	2005	Hunold Grand Cru Gwerztraminer	18.0	\$16.49
21340	2004	Zind-Humbrecht Reisling	17.0	\$29.99
	2005	Leon Beyer Pinot Noir	13.5	\$19.99
	2005	Late Harvest Pinot Gris	16.0	\$22.99

PROGRAMS & HOSTS - 2007

<p>November 9 (Note: Date Change)</p>	<p>HOLIDAY ENTERTAINING Presenter : Representative from Table Magazine</p>	<p>Barb Jones & Dina Hunsinger Deanna & John Foley</p>
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ATTENTION !!!!

The Executive Board has taken action to bring you a very exciting Christmas Party this year. We will be enjoying the fantastic Holiday Decorations at Edgewood Country Club while we feast on the delightful creations from their kitchens. There will be great music, fun, carol singing and all the wonderful festivities that are part of our celebrations. The date had to be changed from December 7 to December 15th so run and mark your calendars NOW. Details are still being finalized but you will be pleased with the information you receive at the meeting and in the Party Invitation. You will not be disappointed!!!

Editor

November Meeting Reservation Form

Names (s): _____ Amount Enclosed _____
 Address: _____, _____ Zip: _____
 E-Mail (if changed): _____ Phone Number: _____

Make Checks Payable to : AWS - Pittsburgh East

Mail Reservations To:
 Karen Wayner
 609 Rockland Drive
 Pittsburgh, PA 15239

Members: \$20.00 per person
 Guests: \$23.00 per person

(NOTE: Guests are non-dues paying participants in AWS - Pittsburgh East and visits are limited to THREE lifetime visits. Guests must join after third visit to continue attending the meetings.)

MEETING ANNOUNCEMENT

Date: November 9, 2007
7:30 PM
Deadline: November 5th
Members: \$20.00 Guests: \$23.00

Place: Lions Hall
Murrysville-Trafford Road
Level Green, PA

ALL RESERVATIONS MUST BE PAID FOR IN FULL TO RESERVE YOUR PLACE

AMERICAN WINE SOCIETY
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