

August 2014 Newsletter North Alabama Chapter of the American Wine Society (AWS)



Monthly Tasting Theme: At the Auction Celebrating our Members August 24, 2014, 3:00 pm



Come join us and participate in our August AWS Wine tasting: This is a FREE tasting that we do once a year to celebrate our members and raise some money for the education fund.

In recognition of another outstanding year for the North Alabama Chapter of the American Wine Society, your board of directors decided once again to give back to the members. What better way to appreciate our members and the wines they love than a free tasting. Next month's tasting will be hosted at the Director's home, and will be a chance for members to explain a little about the wines they brought, have some potluck appetizers, and raise some funds. Here's the deal:

- To sign up to attend email either: programs@naaws-hsv.com or director@naaws-hsv.com
- Bring two bottles of the same wine (one to drink and one for people to bid on); provide a note with your name, tasting notes if you like, and what food you brought to pair with the wine
- Bring a food pairing for the wine you chose (if you are venturing beyond cheeses or cold cuts please specify if you need electricity for a Crockpot or food warmer)
- Enjoy sampling your fellow members or guests wine and food
- Bid on the wines you'd like to take home

The tasting is open to both members and their guests and is an excellent opportunity to introduce new people to our chapter of AWS. Same rules apply to guest as members with regard to bringing wine and a food pairing. Your first bottle will be sampled by the members/guests and the second eligible for auction. The wines to be auctioned will be selected from the second bottle each member/guest brings and the bidding will begin at \$5 and go up in \$1 increments, with all proceeds going to the AWS scholarship fund.

The tasting will be held at the home of Jay and Gisele Wilson, 9031 4007 Hawks Way, Huntsville, 35811.

DIRECTOR'S SECTION **(Jay Wilson, Director)**

North Alabama American Wine Society Celebrates its 20th Anniversary

In July 1994, 24 wine lovers from the Madison County Alabama area formally established the North Alabama American Wine Society (NAAWS). In the months leading up to this date, there were a number of wine tastings and even a wine dinner. At each of these events, discussions on the advantages of formally joining the American Wine Society (AWS) were raised. In the end, the advantages of AWS won out and the rest is history.

Of the original 24 members, Marj McCulley, Karl Starkloff and Judy Starkloff are still very active in NAAWS. Two charter members, Dick and Susan Marsden moved out of Alabama, but remained active in AWS, supporting the AWS Educational Foundation and starting another AWS affiliated chapter.

In the years that followed the initial formation, NAAWS has grown to over 70 active members. It is recognized as one of the most active Chapters in AWS, with over 200 tastings conducted. The NAAWS website continues to update members with a wealth of information including an archive of newsletters, recipes and Chapter information. NAAWS is proud to have four certified wine judges within its current ranks along with several past and current AWS Regional Vice Presidents, and AWS Educational Foundation Officers. NAAWS has also been very active in their support of the AWSEF scholarship program by donating \$16,000 since 2009.

The North Alabama Chapter has made great strides in the last 20 years and will continue to promote the goals of AWS for many years to come. Congratulations to all the past and current members for their support, interest and demonstrated commitment to wine knowledge and enjoyment.



Celebrating the North Alabama Chapter of the American Wine Society 20th Anniversary

Congratulations us! In honor of our chapter's 20th Anniversary we are ordering commemorative wine glasses with our logo and the year of our founding (see below). The glasses are 12.75 oz and thicker and sturdier than normal glassware. The cost is \$5 per glass including shipping and tax. If you would like to order a pair (or entire set) please both e-mail me at suttlest@gmail.com as well as send your order to include your name, e-mail address, phone number, and check (made out to North Alabama AWS) to me at 241 Lake Carmel Ct, Huntsville, AL 35811. We will place the final order at the end of August and the glasses will be in within three weeks.

EDUCATION SECTION

(Edwin Núñez, Education Chair)



Decisions, Decisions... Is Making a Red Wine an Involved Process?

College students boast about making red wine. For them it is simple. 1) Buy a lot of Welch's grape juice 2) Pour it in the bathtub 3) Add lots of sugar 4) Wait while it ferments for a few days, liberating bubbles (CO₂) and heat 5) Keep the room where fermentation takes place well ventilated or the CO₂ may prove fatal, preventing them from enjoying their creation 6) Call all

friends to party with the product of their labor.

Perhaps our question should be posed in a slightly different manner: Is making a **good** red wine an involved process? In this section you will see that it requires a complex series of steps and decisions, always paying careful attention to quality control. Most of us know relatively little concerning the main steps needed to elaborate such a product. Let's look at some of them to determine if YOU could be a good winemaker.

Harvesting: We must first start with ripe red grapes. The winegrower or *vigneron* (in French) keeps close tabs on the amount of sugar in the grape. The difficult question for you, a fledgling *vigneron*, is, "When should I pick the grapes?" If you pick now, grapes may not have best sugar content, but you know the weather is favorable. If the decision is postponed, the risk of future rain or inclement storms exists. The crop may be decimated or the sugar concentration in the grape might be diluted as the plant absorbs the rainwater.

When to pick is not the only decision you will face. By what method should the grapes be picked, by hand or by machine? Should it be done at night, when it is cool, or during the day? Cool temperatures conserve grape aromas. Once picked, will all the grapes be used or will they be sorted to eliminate the least ripe or stunted ones? Will stems be sorted out or will some be kept? Green (unripe) stems will add bitterness to the juice while brown stems will contribute a spice component. In addition, stems provide channels along which juice can flow more easily when the grapes are pressed.

Pressing or Crushing? To extract the juice for fermentation, you must determine whether to press or crush the grapes. Crushing breaks grapes into a mass of juice, pulp, skins, pips, stems and other debris. Crushing is the equivalent of what Lucille Ball did in the famous *I Love Lucy* episode. Pressing requires the application of pressure to the grapes to break them and let the juice escape. This more gentle technique also preserves the natural aromas that will later show in the elaborated wine. The picture below shows a simple press still used in small wineries. Modern equipment presses the grapes in large cylinders with membranes using compressed



Simple press. Pressure is applied from the top and juice escapes through the spaces between the wood slats. What remains in the press is called pomace.

air. These machines are used in larger wineries since they require a large capital expense.



Must in maceration process. This process will extract color, tannins and aroma compounds from the contact with skins, seeds and stems.

Maceration: Maceration is the process of allowing the extracted juice, pressed or crushed grapes, grape skins, seeds and stems to be in contact for a period of time so color, tannins and aroma compounds can be extracted. At this point, the combination of the juice with all the other grape parts and components is called a “*must*.” Remember, most grapes—except *teinturiers*—will produce a clear grayish juice. The color of red wines comes from the contact of the must with the red grape skins.

Now you have to decide what type of maceration to use. There are three main maceration styles: extended, cold soak and carbonic maceration. Extended maceration involves keeping the contact during the initial fermentation and may be continued throughout

the whole fermentation period. Cold soak maceration uses cold temperatures (usually 46-53⁰ F) keeping low-temperature skin contact with for a period that may extend for up to six days. Carbonic maceration is a topic all unto itself and will be the subject of a future article.



2200+ Bottles of Wine Enter Fermentation. CO₂ bubbles will take the skins to the top forming a cap. Greater contact between the skins and the must needs to be enhanced.

Fermentation: Fermentation is the process where the grape sugars are turned into alcohol, liberating CO₂ and heat... lots of heat! Fermentation requires **yeasts** to make it happen. Here the winemaker is also faced with some important decisions: should you allow for natural yeasts present in the environment to carry on the fermentation or should you inoculate the must with commercial yeasts whose properties are well known? When do you stop the fermentation? Yeasts will die and fermentation will stop when the alcohol concentration reaches a certain level. But, should you stop it earlier so as to keep the alcohol concentration under control? In that case you will require SO₂ to do the job (and a sulfite warning in the label).

Let's not forget where the fermentation is going to take place. Will you decide for stainless steel tanks or cement tanks (to conserve aromas and flavors), or oak vats to add some wood tannins?

Since fermentation runs between 77 and 82⁰ F, should you use a temperature control method to cool the process and keep it under control? There are many ways to cool the fermenting must, ranging from running water in double-walled vats to expensive refrigeration systems.

Fermentation liberates CO₂. As a consequence all the skins and seeds will be floated at the tank top, forming a cap. This is not good since only the must's top layer will be in contact with the skins. You must decide on a method to increase the contact between skins and must. You may do it manually one or more times a day—your decision—by using an oar-like tool to mix the cap and must. That method is called the “punch down” method. You may use the “pump-over” method. A pump takes the juice at the bottom of

the tank and releases it over the cap. There is also the “rack and return” method where the fermenting juice is emptied into another tank (racking) and then returned to the original fermentation vessel. In this manner the skins at the bottom of the tank after racking are remixed with the fermenting juice

Pressing of the new wine: After maceration and fermentation are complete, the free-run wine is collected. The pomace is then pressed yielding a more deeply colored and tannic wine. Should you put it then in oak barrels or in stainless or concrete tanks for later ageing? Should you blend and age them together or age each independently and blend them for bottling?

Malolactic Fermentation: Malolactic fermentation is a process that changes the harsh tasting malic acid into the softer and more pleasant lactic acid. The key fact here is that malolactic fermentation is a **bacterial** process and not one carried out by yeasts. This type of fermentation is used in most red wines, although it is optional for rosé and white wines. It will be your decision to use malolactic fermentation or not and at what point to stop it.



Racking and Stabilization: After malolactic fermentation is finished, the wine is racked off the lees and other deposits and stabilized by using SO₂. Racking is done several times to clarify the wine before bottling. This gas will kill bacteria that may spoil the wine, and give it stability. Clarification may involve filtering (expensive) or the use of clay or even animal products like... hmmm... should I say it? Well, here it is: bull’s blood! Sorry, that was a scare, but that is rarely if at all used now. Certainly not in the United States.

The elimination of suspended particulates is called warm stabilization since those particulates tend to become more visible at warmer temperatures. For cold stabilization, the wine is cooled so that it precipitates tartrate crystals. Those are the deposits you infrequently find at the bottom of the wine bottle. By the way, those deposits are harmless and do not mean the wine has anything wrong with it.

Ageing and Blending: You must now decide whether you want to age the wine in oak barrels or barriques. Barrels will provide less tannin since they are larger and have a smaller ratio of wood to total wine volume. You also need to decide what kind of oak you want to use: American (adds more tannin), French or oak from some other European country. Of great importance is whether you are going to blend the wine with that of other grapes and what portions of each to use. And... what about how long you want to age the wine in the barrels? That is also a crucial decision.

Closing remarks: Do you still want to make some red wine? The point here is to show you how involved the process is and justify what you pay for a bottle of this delicious elixir. Bear in mind that we have only touched on the principal steps from vine to red wine. There are many other variants of these processes that remain for you to explore on your own.

Special Section: Indy International Wine Competition (Kristen Lindelow, AWS Wine Judge and NAAWS Member)



On July 30 – August 1 this summer, Purdue University sponsored the 23rd annual “Indy International Wine Competition,” with over 2,200 wines from 11 different countries and 40 U.S. states. This is the largest commercial and amateur wine competition in the United States and 45 judges are invited to judge the wines and recommend medals. I was invited to be a judge this year and wanted to share a little about the great time I had.



**Selecting the 2014 Wine of the Year from
41 “Best of” wines**

wheel.

The entire competition was very professionally run with each table of judges having its own pit crew for the several days of competition. Purdue treated the group of judges to lovely dinners at upscale local restaurants each evening that featured the gold medal wines from the 2013 competition, silver medal wines from the previous day’s judging, and more.



Dr. Christian Butzke, Chief Judge, giving final instructions to the judges.

There were several other American Wine Society certified judges among the other crowd: Aaron Mandel of St. Louis, MO; Rachael Peake of Frankfurt, KY; Kathy Webb of Augusta, GA; and Jane Duralia, President of the AWS. Charlotte Horton-Davis, from Michigan, our Chapter’s honorary member was also judging, as was Chef Tony Lawrence whom you may know from the food pairings sessions at the AWS conferences. Professors of oenology, professional winemakers, wine writers and radio

personalities were also present. I especially enjoyed meeting and talking with Dr. Ann Nobles, retired professor from U.C.-Davis ---who created the wine aroma

On Friday morning, all the judged gathered outside the judging room while the “best of” wines from each of the 41 categories were poured for each of the 45 judges. We were allowed in the hall en mass to the continuous clapping of the pit crew ---talk about feeling special! As we stood behind our

chairs, Dr. Christian Butzke, Chief Judge, gave us our instructions, then we had 40 minutes to select the sparkling, white, rosé, red, and dessert Wine of the Year. Votes were counted by standing at your station when your selection was called. We then judged the five best for the Wine of the Year. The 2014 Indy International Wine of the Year was Klinker Brick Winery's 2012 Old Ghost Zinfandel from California. You can see the entire list of medal winners, both commercial and amateur at www.indyinternational.org.

I've put the 2015 dates on my calendar already as I'm certainly hoping to get invited back next year!

NAAWS Facebook Page



Are you new to Facebook? Or do you have a page already? If so, join us on the [American Wine Society – North Alabama Chapter](#) page. Go to the page by clicking the link in the previous sentence then click the “Join Group” button and, very shortly, one of the page administrators will approve your request. We must keep the group as “closed” to keep out hackers and solicitations. Once you are a member, please remember, this is your page!



Add info for wine events, pics from wine trips, comments on a great wine you've just discovered, etc. Our newsletter is still our primary source of communication for the Chapter, but FB is an easy way to share more info during the rest of the month.

Chapter Web Site <http://www.naaws-hsv.com> (Chip Boling, Webmaster)

When you have time, check out the AWS web sites for both the National (www.americanwinesociety.org) and our local chapter (www.naaws-hsv.com).

Chapter 2014 Board of Directors

Director – Jay Wilson, director@naaws-hsv.com
Director Elect – Tim Suttles, director.elect@naaws-hsv.com
Secretary – Steve Peirce, secretary@naaws-hsv.com
Treasurer – Jodi Stephens, treasurer@naaws-hsv.com
Programs – Bob Garay, programs@naaws-hsv.com
Education – Edwin Núñez, education@naaws-hsv.com
Newsletter – Dave and Kim Russell, newsletter@naaws-hsv.com
Webmaster – Chip Boling, webmaster@naaws-hsv.com



2014 - 2015 Programs (Bob Garay, Programs Chair)

You can talk to me during the tasting or contact me at any other time at programs@naaws-hsv.com.

Below is the calendar for the remainder of 2014 and for 2015: Openings for 2015 hosting are starting to fill up, but we are still looking to fill Aug and Sep of 2015, so please consider one of these months and

let me know. Also, I'd like to thank those who have agreed to host next year, which will greatly ease the transition for the next Program Director – as soon as you decide on your theme, let me know that as well.

2014			
Aug	24	At the Auction Celebrating our Members	Wilson's
Sep	28	National Tasting	Scott's
Oct	19	Annual Dinner: Creekside Plantation, Mooresville AI	Programs
Nov	16	Sparkling Wines	Collier's
Dec	N/A	No Tasting: Happy Holidays	N/A
2015			
Jan	25	France's Beaujolais Region: this ain't Nouveau	Nunez's
Feb	22	Vertical of Date Night Cabernet	Young's
Mar	29	TBA	Luvender's
Apr	26	TBA	Williams's
May	17	TBA	Gainey's
Jun	28	TBA	Collier's
Jul	26	Wine Rep Event (Local Venue)	Programs
Aug	23	At the Auction Celebrating our Members	TBA
Sep	20	National Tasting	TBA
Oct	TBS	Annual Dinner	Programs
Nov	15	Sparkling Wines	Garay's
Dec	N/A	No Tasting	N/A

Wines of World Cup Winners Notes from the July NAAWS Tasting



The *Wines of World Cup Winners* tasting was hosted by Kristen Lindelow and Tim & Susan Coddington. If you missed this one, you missed the opportunity to sample some unique and surprising wines. Kristen and Susan served wines from six of the eight countries that have won the World Cup title in its 84 year history. Each wine was paired with a food traditional to that country and was graciously served with each wine by Grace Koon and Aubrey Beckham. (And what a lovely job they did!)

England has won the World Cup title once and hosted once. The first wine served was an English sparkling wine, *Ridgeview Winery "Cavendish,"* Non-Vintage sparkling wine from South Downs, England. Cost was \$37 and it came via Frankly Wines in New York, New York. This wine was served with Curry-Deviled Eggs topped with shrimp.

The second wine proved to be the favorite white served - a sparkling Riesling from Germany, this year's World Cup winner. What better represents Germany than Riesling and what better wine to celebrate their win than a sparkler? The wine served was *Dr. Loosen Sparkling Riesling, NV*. It is 100% Riesling. Purchased at *The Wine Rack* for \$13, and served with German-style pumpernickel bread topped with either braunschweiger or butterkäse cheese and a wedge of German barrel-style pickle.

The third wine served was from Brazil, the country that has hosted the games more times than any other country. The wine served was from Lidio Carraro vineyards in Brazil, and is their "*Dádivas*" made of 100% Chardonnay from two clones. This wine was named the official wine of World Cup 2014! It was purchased from *Southern Hemisphere Wine Center* out of Huntington Beach, CA for \$24, and paired well with *Pão de Queijo*: traditional Brazilian cheese rolls.

Our fourth wine was from Italy, who hosted World Cup in 1934 and in 2006; won back-to-back in 1934 and 1938, and they won in 1982 and 2006. We tasted a 2008 *Assisi Rosso* from the Sportoletti vineyards in Assisi. The wine is 50% Sangiovese, 30% Merlot, and 20% Cabernet Sauvignon. From the *Lindelow/Koon Cellar*, it cost \$12 from *Last Bottle Wines* in 2011. It was served with bruschetta topped with Prosciutto, Mozzarella and Arugula drizzled with red wine vinaigrette.

The fifth wine served was again from Brazil and was also from the *Lidio Carraro winery*. It was their 2011 "*Agnus*" 100% Merlot. Also from *Southern Hemisphere Wine Center* and cost \$20. This wine was paired with a traditional Brazilian beef stew, *feijoada* (recipe follows).

Our sixth wine was from Argentina, who won the World Cup in 1978 (when they were hosts) and in 1986 in Mexico. This "*Leo Malbec Premium*," was made for Lionel "Leo" Messi, considered by the world to be the world's best soccer player. All proceeds from Leo wines go to the *Leo Messi Foundation* to benefit underprivileged children. This came from *Last Bottle wines* for \$18, and produced by *Casa Bianchi* in Mendoza, Argentina. It was served with Argentinian-style beef meatballs topped with traditional chimichurri sauce.

The last wine was *Artesana Winery's 2011* 100% Tannat from Canelones Uruguay, a tiny country that has won the World Cup twice; and was the very first country to host the games. There were 490 cases made by *Artesana*, a very new winery in Uruguay. Their first vintage was 2010, and the winemakers are two young women, both natives of Uruguay. This wine proved to be the favorite red of the tasting, and also the favorite of all the wines served. This is also courtesy of *Southern Hemisphere Wines* and was \$20. It was paired with a flourless chocolate cake (recipe follows) and *Beijinhos de Coco*, traditional Brazilian "coconut kisses."

Feijoada: Brazilian Black Bean Stew

Prep Time: 15 Minutes

Cook Time: 30 Minutes Ready In: 45 Minutes

Servings: 6

INGREDIENTS:

- 1 tablespoon canola oil
- 1/4 pound chorizo sausage, chopped
- 1/3 pound cooked ham, chopped
- 1 medium onion, chopped
- 2 cloves garlic, minced

2 (1 pound) sweet potatoes, peeled and diced
1 large red bell pepper, diced
2 (14.5 ounce) cans diced tomatoes with juice
1 small hot green chile pepper, diced
1 1/2 cups water
2 (16 ounce) cans black beans, rinsed and drained
1 mango - peeled, seeded and diced
1/4 cup chopped fresh cilantro
1/4 teaspoon salt

DIRECTIONS:

1. Heat the oil in a large pot over medium heat, and cook the chorizo and ham 2 to 3 minutes. Place the onion in the pot, and cook until tender. Stir in garlic, and cook until tender, then mix in the sweet potatoes, bell pepper, tomatoes with juice, chile pepper, and water. Bring to a boil, reduce heat to low, cover, and simmer 15 minutes, until sweet potatoes are tender.
2. Stir the beans into the pot, and cook uncovered until heated through. Mix in the mango and cilantro, and season with salt.

Flourless Chocolate Cake

Prep Time: 15 Minutes

Cook Time: 30 Minutes Ready In: 1 Hour 55 Minutes

Servings: 8

INGREDIENTS:

5 (1 ounce) squares semisweet chocolate, chopped
1/2 cup butter
3/4 cup white sugar 3 eggs, beaten
1 teaspoon vanilla extract
Cocoa powder for dusting pan

DIRECTIONS:

1. Preheat oven to 300 degrees F (150 degrees C). Grease an 8 inch round cake pan with butter, and dust with cocoa powder.
2. In the top of a double boiler over lightly simmering water, melt chocolate and butter. Remove from heat, and stir in sugar, eggs, and vanilla. Pour into prepared pan.
3. Bake in preheated oven for 30 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Slices can also be reheated for 20 to 30 seconds in the microwave before serving.

We're holding a raffle at every tasting



We hold a raffle at each monthly tasting to help increase our annual contribution to the AWS Educational Foundation (AWSEF). The purpose of this fund is to assist graduate students in continuing their studies that support the American wine industry. We all enjoy the fruits (well, wines) of their labors! Just bring your raffle item(s) to the tasting each month and we'll raffle them off. Tickets are \$1 each or 6 tickets for \$5!! Remember, all money we raise through the raffle goes towards the AWSEF fund. Thank you!

June/July Raffle Results (Stephen R. Peirce, Secretary)

June Raffle at the Wine Cellar

The review of Southern Wines: Grilling and Chilling raffle was somewhat reduced this month with three (3) donations. Special thanks to the following members who donated items for the raffle: Steve and Elizabeth Young – Montuielian Vin de Sapore 2013 France, Edwin and Marisol Nunez – ZOLO Torrontes 2012 Argentina, John and Liz Luvender – flying Cloud Cabernet 2012 California.

Steve and Linda Peirce – Cortjo III 80% Tempranillo/ 20% Garnacha 2011 Spain, Tim and Joy Suttles – Crognolo RioJa 2011 Toscana Italia, Edwin and Marisol Nunez – Quinta da Romeira 2008 Arinto, Karl and Judy Starkloff – Willamette Valley Vineyards 2013, OR., Kirsten Lindelow & Phillip Koon – Spell Port Zinfandel 2005 Napa CA., Jake and Liz Luvender – Lamadrid Single Vineyard Cabernet Sauvignon 2009 Argentina.

Winners were: Bob and Beth Garay, David White, Jan White

We raised \$60 for the AWS Education Fund which is a very good amount for this month's raffle activity. Ten (\$10) in tickets were donated to the hosts Bob and Beth Garay. We all had a great time and I want to thank all who participated in this raffle and again special thanks to those members who donated wine for the raffle.

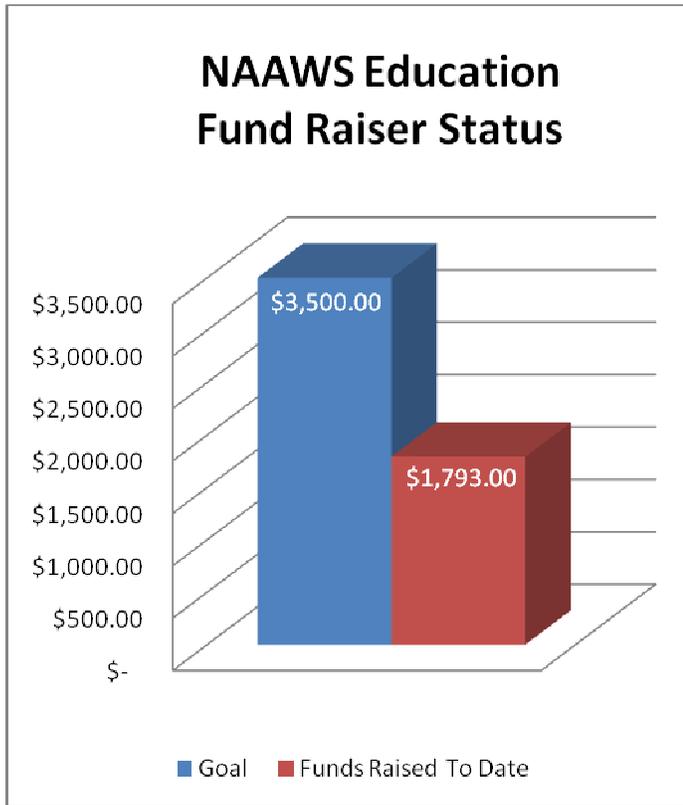
July Raffle at Lindelow/Coddington's

The review of the Wines of the world Cup Winners raffle was very good this month with nine (9) donations. Special thanks to the following members who donated items for the raffle: Walter and Therise Collier – Crookstone Cabernet Sauvignon 2010 Napa, Bob and Beth Garay – Moon Meadow Chardonnay 2012 Napa, Edwin and Marisol Nunez – Zaha Malbec 2010, Jay and Gisele Wilson – EST EST Descovo 2004 Italy, Bill Drake – Whitehaven Sauvignon Blanc 2013 New Zealand, Jake and Liz Luvender – Bourg Chardonnay 2010 France, Lindelow/Coddington's – Leo Malbec 2010 Argentina, Karl and Judy Starkloff Cork Stopper Holder, Tom and Suzanne Gainey – Wine Bottle Candle Holder.

Winners were: David and Jan White, Bill Drake, Karl and Judy Starkloff, Tim and Joy Suttles, Tom and Suzanne Graine, Judithann Ortiz, Paula Thomas, Jim and Carolyn Rountree, Edwin and Marisol Nunez.

We raised \$100 for the AWS Education Fund which is a very good amount for this month's raffle activity. Ten (\$10) in tickets were donated to the hosts Lindelow's and Coddington's. We all had a great time and I

want to thank all who participated in this raffle and again special thanks to those members who donated wine for the raffle.



Chapter AWS Educational Foundation (AWSEF)

<http://www.awsef.org>

For the July 2014 tasting, \$200 was raised for the chapter education fund. The balance in the chapter's AWSEF fund is \$1793.

Our chapter is committed to supporting the AWSEF. As most of you are aware, \$2 is added to every tasting attendance fee and is designated for the AWSEF. At almost every tasting we hold a raffle of items donated by the members. Additional donations to the AWSEF are accepted and can be added to the tasting fee as designated on the reservation form when you send in your reservation.

The AWSEF scholarship award amount is \$3,500; our chapter's has started raising money for our 6th scholarship.