

**TVOS**  
**Annual Conference**  
**2024**

**Saturday, Feb 10 2024**  
**DoubleTree by Hilton**  
**Downtown Chattanooga**  
**407 Chestnut St**  
**Chattanooga, TN 37402**



Conference made possible with the help of these companies:



College of Agriculture,  
Food and Environment





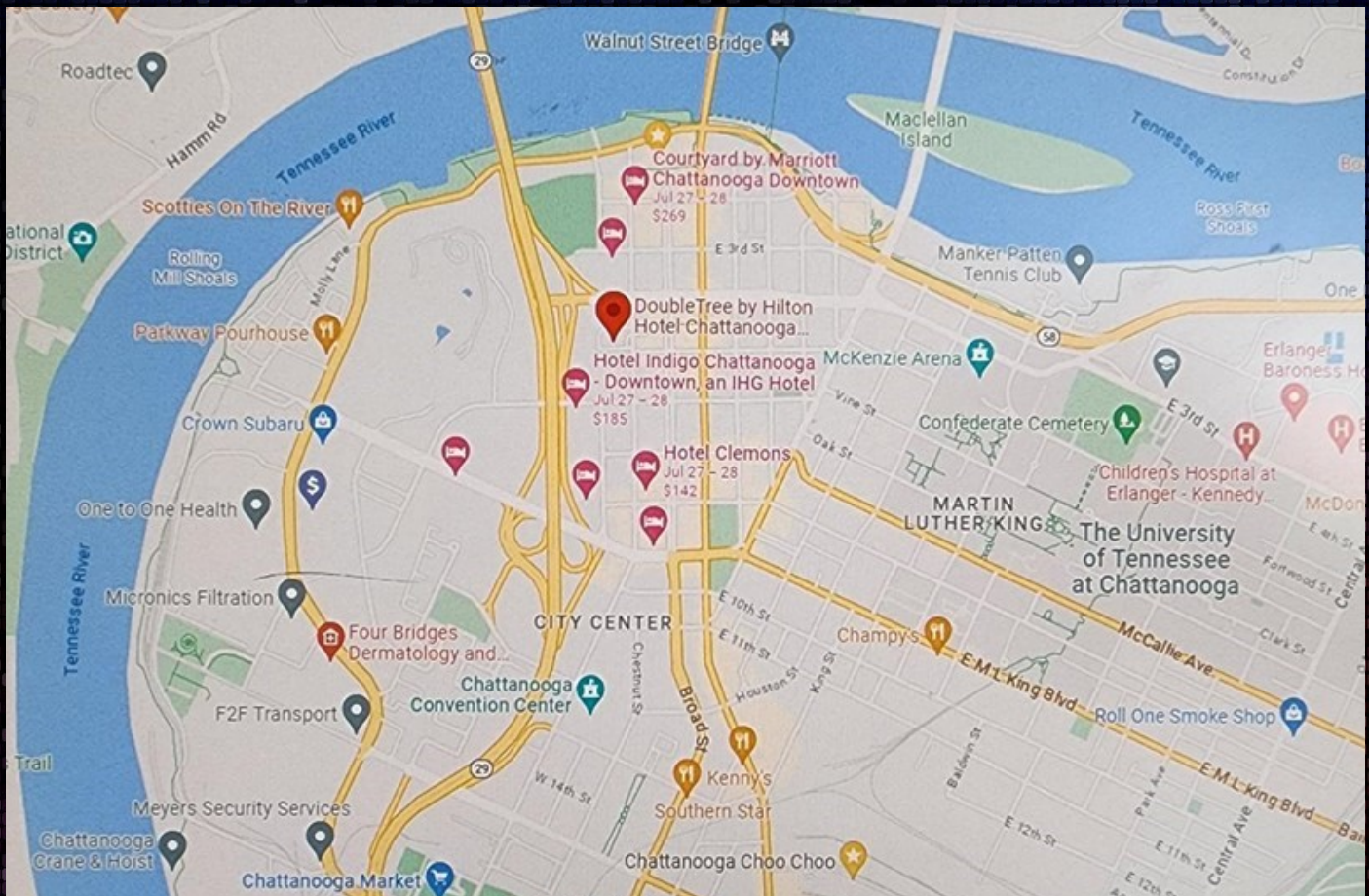
**King Bedroom —TVOS Rate \$130/ night**

**\*If reserved by Tuesday, January 16th 2024**

**Reservations: By Phone (423) 756-5150 [Group Sales, Code: 913] Or**

**On-Line: <https://www.hilton.com/en/attend-my-event/>**





### **From Kingsport: (3:28 w/out traffic)**

Take I-26 E / US-23 S from S Wilcox Dr., Follow I-81 S, I-40 E, & I-75 to W 4th St in Chattanooga. Take exit 1C from TN-27W/TN-29 N/US-27N. Continue on W 4th St to DoubleTree by Hilton.

### **From Knoxville: (2:00 w/out traffic)**

Follow I-40 W and I-75 to W 4th St in Chattanooga. Take exit 1C from TN-27 W/TN-29 N/US-27 N. Turn right onto US-441 S/ Parkway. Continue on W 4th St to DoubleTree by Hilton.

### **From Nashville (2:17 w/out traffic):**

Get on I-40 W from 8th Ave S and Lafayette St. Follow I-24 E to W 4th St in Chattanooga. Take exit 1C from TN-27 W/TN-29 N/US-27 N. Continue on W 4th St to DoubleTree by Hilton.



## My Green Traveling Machine

### Downtown's Electric Shuttle Service

CARTA's involvement in electric vehicles started in 1990 when it decided to use electric (battery operated) buses for Chattanooga's downtown shuttle. The Downtown Electric Shuttle is the easiest way to get around Downtown Chattanooga. It's a FREE ride! Electric buses run daily\* from the Chattanooga Choo Choo to the Tennessee Aquarium with stops at every block in between. Convenient access to the attractions, convention center, shopping, hotels & employment sites in the Downtown area. All Shuttle buses are wheelchair accessible. Since its initiation in 1992, CARTA's Downtown Shuttle has carried millions of passengers.



### Schedule

Shuttle buses run about every 10 minutes, Monday through Friday 6:30 a.m. until 11 p.m., Saturday 9:30 a.m. until 11 p.m., and Sunday 9:30 a.m. until 8:30 p.m.

\* The Downtown Shuttle runs daily except New Year's Day, Thanksgiving Day & Christmas Day. The Shuttle runs on a holiday schedule on Martin Luther King, Jr. Day, Memorial Day, Independence Day & Labor Day.



# Downtown Chattanooga



## CARTA ROUTES / RUTAS DE CARTA

ROUTE	ROUTE NAME	ROUTE	ROUTE NAME
1	Alton Park	13	Rossville
2	North Shore Shuttle	14	Mocs Express (Free Shuttle)
3	Enterprise South	15	St. Elmo / Incline Shuttle
4	Eastgate / Hamilton Place	16	Northgate
7	Chattanooga Housing Authority	21	Golden Gateway
9	East Lake	28	Annicola Highway
10A	Avondale	33	Downtown Shuttle
10C	Campbell Street / Highway 58		CARTA GO (On-Demand Service)
10G	Glenwood		

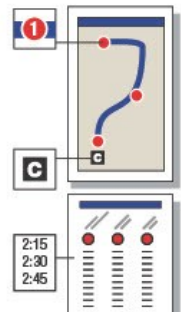
## HOW TO READ CARTA MAPS AND SCHEDULES / CÓMO LEER LOS MAPAS Y HORARIOS DE CARTA

The bus stops here at listed times below the symbol. / El bus para aquí en horas determinadas listadas debajo del símbolo.

Numbers on the map represent scheduled stops; other stops are identified by bus stop signs. / Los números en el mapa representan las paradas programadas; otras paradas están identificadas por señales de parada de bus.

The connection point shows where routes intersect and transfers to other routes may be available. / El punto de conexión muestra dónde las rutas se intersectan y dónde se pueden hacer trasbordos hacia otras rutas.

Times are approximate and depend on traffic and weather conditions. / El horario es aproximado y depende del tráfico y condiciones climáticas.





**We have the opportunity to taste a lot of wines.**

**Please don't drive.**

**Lyft rideshare is available:**



**Uber ride share is available:**



**There are several cab companies in town:**

**Nooga Taxi (423) 458-2701—Yelp 3.9**

**Easy Ridge Cab (423) 629-7304—Yelp 2.6**

**Nation Taxi (423) 987-9918—Yelp 2.5**

**Millennium Taxi (423) 267-1084—Yelp 1.6**

**You can call me & I'll arrange a ride:**

**Crystal Davidson**

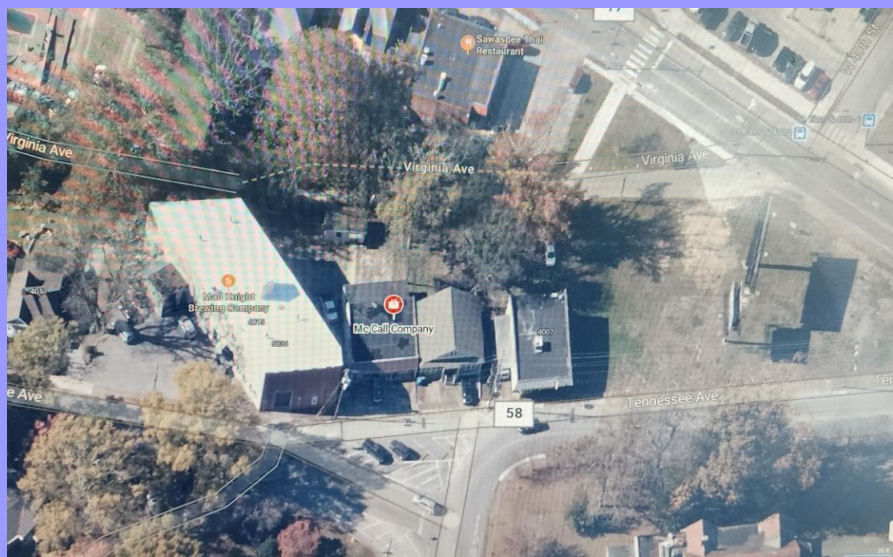
**(423) 383-2242**



## President's Reception

This year we've brought back the President's Reception. The Chattanooga Wine Club is hosting us at their facility (4013 Tennessee Av, 37049). We're meeting in the lobby Friday night at 6:30pm with the intent to arrive together at about 7pm. This is a 9min drive and several members have offered to share their Uber / Lyft to and from the event.

The location can be difficult to find the first time and there is not a lot of parking so while you are welcome to go on your own, please consider traveling as part of the group. The facility is located under McCall Supply Company, 4013 Tennessee Av, with an entrance at the back of the building. There is limited parking on Tennessee Av, Virginia Av, 2-3 spaces off the driveway. To get there, take the gravel driveway at the back of Mad Knight Brewing Company's parking lot around to the right and behind the row of building.



**Please** RSVP, so they know how many of us to expect.



# Saturday, 10 February 2024

## Conference Courses

	Conference Rm 1	Conference Rm 2	Conference Lobby	
	Tasting/Experiencing	Growing/Making	Check In Space	
06:00-07:00	Breakfast on Your Own		Table Manned Intermittently	
07:00-08:00				
07:45-08:45			<b>Registration Table Drop off Auction</b>	
08:45-09:45	<b>Business Meeting</b>		Late Registration Table Manned Intermittently	
10:00-11:00	Food & Wine Pairing Terri Geiser	Bootleg Biology Jeff Mello		
11:15-12:15	Country Wines Brant Burgiss	Wine Equipment Steve Helsper		
12:15-01:45	Lunch on Your Own			
01:45-02:45	Upland South Jeff Wheeler	Tennessee AVA Update Rick Riddle		
03:00-04:00	You Be The Judge Bill Stefar	Vine Genetics David Lockwood		
04:15-05:15	Zinfandel John Watkins			
05:15-06:00	<b>Auction</b>			
06:00-06:45	<b>Free Time</b>			Table Not Manned
06:45-11:15	Banquet / Buffet			Table Not Manned
11:15-12:00				
12:00-01:00				
01:00-02:00				



## Nearby Restaurants

Name	Rate	Address	Dist	Min	Food Type
Rodizio Grill Chattanooga Downtown	4.0	439 Broad St	0.0	1	Brazilian, Steak House
Cupcake Kitchen	4.5	500 Broad St	0.1	2	Dessert
Mayan Kitchen	4.5	507 Broad St	0.1	2	Mexican
Sticky Fingers Rib House	4.0	420 Broad St	0.1	3	American, Bar
Maple Street Biscuit Company	4.5	407 Broad St	0.2	3	American, Café
Ruby Sunshine	4.5	405 Market St	0.2	4	French, American, Breakfast
Easy Bistro & Bar	4.5	801 Chestnut St	0.3	6	American, Café
Hennen's	4.5	193 Chestnut St	0.3	6	American, Seafood
Innside Restaurant	4.5	800 Chestnut St	0.3	6	American, Diner
Mellow Mushroom	4.5	205 Broad St	0.3	6	Pizza
Old Gilman Grill	4.5	216 W 8th St	0.3	7	American
Big River Grille	4.0	222 Broad St	0.3	6	American, Bar
Thai Smile	4.0	219 Market St	0.3	7	Thai
Bantam & Biddy	4.5	728 Market St	0.4	8	American
Bridgeman's Chophouse	4.5	107 W Martin Luther King Blvd	0.4	8	American, Steak House
City Café Diner	4.5	901 Carter St	0.4	9	American, Café, Diner
Alimentari Cucina e Bar	4.0	801 Pine St	0.4	7	Italian
Puckett's	4.0	2 W Aquarium Way	0.4	8	American, Bar
Sitar Indian Cuisine	4.0	200 Market St	0.4	8	Indian
Universal Joint Chattanooga	4.0	301 E 6th St	0.4	10	American, Bar
Six18 Restaurant And Lounge	5.0	618 Georgia Av	0.5	11	American
Community Pie	4.5	850 Market St	0.5	10	Italian, Pizza
Taqueria Jalisco	4.5	850 Market St	0.5	10	Mexican
Whitebird	4.5	102 Walnut St	0.5	12	American Healthy
3rd Deck Burger Bar	4.0	201 Riverfront Pkwy	0.5	10	American, Bar
Lil Mama's Chicago Style Hoagy	5.0	818 Georgia Ave Ste 114	0.6	13	American, Deli
Jack Brown's Beer & Burger Joint	4.5	818 Georgia Av	0.6	12	American, Bar
Honest Pint	4.0	35 Patten Pkwy	0.6	14	Irish
Tony's Pasta Shop & Trattoria	4.0	212 High St	0.6	13	Italian
Solarium	5.0	120 E 10th St	0.7	15	American
Public House	4.5	1110 Market St #101	0.7	15	American
Tupelo Honey Southern Kitchen& Bar	4.0	1110 Market St	0.7	15	American, Bar
Two Ten Jack	4.0	1110 Market St Ste Fc4	0.7	15	Japanese, Sushi
Proof Bar and Incubator	5.0	422 E Martin Luther King Blvd	0.9	19	American, Bar
Chatt Smoke House	4.5	416 E Martin Luther King Blvd	0.9	18	American, BarBQue
Kenny's Southside Sandwiches	4.5	1251 Market St	0.9	18	American, Café
Southern Star	4.5	1300 Broad St Ste 100	0.9	18	American
St John's Meeting Place	4.5	1274 Market St	0.9	20	American



# 2024 TVOS Annual Conference Registration

Saturday, February 10th 2024

Double Tree by Hilton

407 Chestnut St, Chattanooga TN 37402

(423) 756-5150

Ask for TVOS discounted room rate (\$130/night), discount ends **1/16/24**

Attendee 1:

Attendee 2:

Address:

City, State, Zip:

Email:

Phone:

## **Ticket**

**\$/Person**

**#**

**\$**

Price of Conference (Post-marked before 1/13/24):

\$ 70.00

\$ -

Price of Conference (Post-marked 1/13/24 or later):

\$ 85.00

\$ -

Banquet, as part of Conference (Before 1/13/23):

\$ 65.00

\$ -

Banquet, as part of Conference (1/13/24 or later):

\$ 80.00

\$ -

Conference + All Special Sessions + Banquet (Before 1/13/24):

\$ 210.00

\$ -

Conference + All Special Sessions + Banquets (1/13/24 or later):

\$ 235.00

\$ -

Banquet, without Conference (Before 1/13/24):

\$ 80.00

\$ -

Banquet, without Conference (1/13/24 or later):

\$ 100.00

\$ -

## **General Sessions**

**Extra**

TBD (limit 30 people)

\$ -

\$ -

Wine Equipment - Steve Helsper (limit 30 people)

\$ -

\$ -

Tennessee AVA Update - Dr. Rick Riddle (limit 30 people)

\$ -

\$ -

Vine Genetics - Dr. David Lockwood (limit 30 people)

\$ -

\$ -

## **Special Sessions**

**Which Person**

**Extra**

President's Reception (Friday) (limit 30 people)

\$ 5.00

\$ -

Food & Wine Pairing - Terri Geiser (limit 30 people)

\$ 15.00

\$ -

Country Wines - Brant Burgiss (limit 30 people)

\$ 15.00

\$ -

Upland South - Dr. Jeff Wheeler (limit 30 people)

\$ 15.00

\$ -

You Be The Judge - Bill Stefar (limit 30 people)

\$ 15.00

\$ -

Zinfandel - John Watkins (limit 60 people)

\$ 15.00

\$ -

Annual Dues (Covers 2 individuals in 1 household)

\$ 40.00

\$ -

Donation to the Scholarship Fund

## **Total**

\$ -

\*Checks should be payable to TVOS and mailed with Registration Form to:  
Crystal Davidson, 1069 W. Oakland Ave. Johnson City, TN. 37604



## 2024 TVOS Annual Conference Registration

*Saturday, February 10th 2024*

**Double Tree by Hilton**

407 Chestnut St, Chattanooga TN 37402

**(423) 756-5150**

Ask for TVOS discounted room rate (\$130/night), discount ends **1/16/24**

Attendee 1: Emmett Hunt			
Attendee 2: Lisa Hunt			
Address: 002 Countrywood Ln			
City, State, Zip: Hendersonville TN 37075			
Email: emmett_hunt@hotmail.com		Phone:	(615) 319-2130
<b>Ticket</b>		<b>\$/Person</b>	<b>#</b> <b>\$</b>
Price of Conference (Post-marked before 1/13/24):		\$ 70.00	\$ -
Price of Conference (Post-marked 1/13/24 or later):		\$ 85.00	\$ -
Banquet, as part of Conference (Before 1/13/23):		\$ 65.00	\$ -
Banquet, as part of Conference (1/13/24 or later):		\$ 80.00	\$ -
Conference + All Special Sessions + Banquet (Before 1/13/24):		\$ 210.00	2 \$ 420.00
Conference + All Special Sessions + Banquets (1/13/24 or later):		\$ 235.00	\$ -
Banquet, without Conference (Before 1/13/24):		\$ 80.00	\$ -
Banquet, without Conference (1/13/24 or later):		\$ 100.00	\$ -
<b>General Sessions</b>		<b>Extra</b>	
TBBS - Dr. Rick Wood (limit 30 people)		\$ -	\$ -
Wine Equipment - Steve Geiser (limit 30 people)		\$ -	\$ -
Terrasse AVA Update - Dr. Rick Wood (limit 30 people)		\$ -	\$ -
Vine Genetics - Dr. David Lockwood (limit 30 people)		\$ -	\$ -
<b>Special Sessions</b>		<b>Extra</b>	
<b>President's Reception (Friday)</b> (limit 30 people)		\$ 5.00	2 \$ 10.00
Food & Wine Pairing - Terri Geiser (limit 30 people)		\$ 15.00	\$ -
Country Wines - Brant Burgiss (limit 30 people)		\$ 15.00	\$ -
Upland South - Dr. Jeff Wheeler (limit 30 people)		\$ 15.00	\$ -
You Be The Judge - Bill Stefar (limit 30 people)		\$ 15.00	\$ -
Zinfandel - John Watkins (limit 60 people)		\$ 15.00	\$ -
Annual Dues (Covers 2 individuals in 1 household)		\$ 35.00	\$ -
Donation to the Scholarship Fund			\$ 30.00
<b>Total</b>			<b>\$ 450.00</b>

\*Checks should be payable to TVOS and mailed with Registration Form to:  
Crystal Davidson, 1069 W. Oakland Ave. Johnson City, TN. 37604



## Stylish Zinfandels Create Rich and Flavorful Food Pairings



### **Bio:**

Terri Geiser is a culinary enthusiast, caterer and cooking instructor who appears regularly on WBIR. She taught cooking classes for over 20 years for the Glass Bazaar and previously for William Sonoma. She is currently the Manager of the Culinary Institute Community Cooking Classes at the University of Tennessee, including the wine dinner program and the food and wine tasting events. She also serves as a wine judge for the Southern Region Wine Competition and the TVOS Amateur Wine Competition.

### **Synopsis:**

Zinfandel's different styles and flavors pair well with many different foods, both classic and unique. In this session you will experience 5 Zinfandel styles and food bites that have been designed to enhance the flavors and textures of both the food and wine. You'll be asking, "is it jammy, spicy or slightly sweet? Is it bold, smooth or young and fresh? Is it the oak, pepper, and fruit flavors all working together to create such a delicious food pairing?"



# Wine Kits & “Country” Wines



## **Bio:**

Brant Burgiss is a second-generation wine maker and manages quality control at the award-winning Thistle Meadow Winery in Laurel Springs, North Carolina. Brant has 30 years of professional wine experience. He worked in the wine kit industry for more than 18 years before moving back to the family business more than 11 years ago.

## **Synopsis:**

We know all wines are not the same. Over the years Brant has found ways to make wines from ingredients kits which are even better than their manufacturer knew was possible. He has developed recipes and techniques for non-tradition wines, sometimes called “Country wines”, like Garlic, Pumpkin and Rhubarb. Brant will share some of these techniques and help us to step-up our wine making game.



# Upland South Cultivars & Wine Styles



## **Bio:**

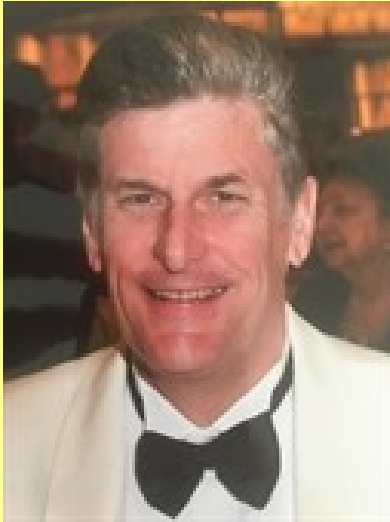
Dr. Jeff Wheeler teaches viticulture and winemaking at the University of Kentucky in Louisville, Kentucky. He works closely with Kentucky wine industry and is an important figure in developing wine grape hybrids for the Upland South region of our country.

## **Synopsis:**

The Upland South includes land from Arkansas east to Virginia and Kentucky south into Alabama. The annual rainfall, elevation, humidity, and temperatures of this region create wine fruit growing opportunities and challenges unique in our nation. As part of this continuing program the University of Kentucky has developed wine grape hybrids specifically for this region and experimented with rose', port styles, and oak aging. We will talk about and taste some of the amazing flavors available to this region alone.



# You Be the Judge



## **Bio:**

Bill Stefan is a winemaker, certified wine-judge, wine-author, wine-speaker, and a Knight of the Vine. As a winemaker, he has won three Best of Shows in international competitions and numerous Gold, Silver, and Bronze Medals. Bill is one of about a dozen Certified Wine Judges with Merit and has judged at numerous National and International competitions. He is also a Certified Specialist of Wine with the Society of Wine Educators, WSET Level 3 Award in Wines with Distinction, Certified Level 3 Sommelier with the National Wine School, Certified Sherry Wine Specialist by the Regulatory Council of Jerez-Xeres-Sherry Denomination of Origin, and Certified Provence Wines Master Level with the Wine Scholar Guild. He has written articles for several blogs, including an article for Spain's Sherry Jerry titled "Shery's Challenges Today and Opportunities Tomorrow." In addition to speaking at the University Club, he has spoken to the American Association of Wine-Economics, Exxon-Mobil Retirees, KPMG, Deloitte, Association of Foreign Service Worldwide, International Club of Washington, DC, Leadership Initiatives, Winter Wine Weekend, Heritage Hunt Country Club, Farrcroft Community Center, Hampton Chase Garden Club, Royal Caribbean Cruise Lines, and others. Bill is a Knight of the Vine in the Washington, DC Chapter, and a Knight in the Confraria do Vinho Porto and Vinho Verde, as well as Confraria Dos Enofilos Do Alentejo. Bill Stefan currently serves as the President of the American Wine Society – the largest and oldest wine educational non-profit in the United States.

## **Synopsis:**

Learn how to judge a white and a red wine using the American Wine Society's Wine Evaluation Chart and the AWS Certified Wine Judge method. Learn about some of the major faults and how to avoid or compensate for them.

# Zinfandel



## **Bio:**

John Watkins has been a commercial grape grower since 1978 and has numerous wine making awards to his credit. He is a past president of the Tennessee Viticultural and Oenological Society, the Tennessee Farm Winegrowers Association, and the Tennessee Viticultural Advisory Board. His years of experience as a grower, vintner, winery consultant, and wine judge make him uniquely qualified to educate people on the topic. John's relaxed and accessible presentations have made his classes among our most popular offerings year after year.

## **Synopsis:**

John will lead us through a tasting of the wines that of Zinfandel grown in different regions. We will taste the difference in soil, weather, and each winemaker's unique style.



# Natural Yeast



## **Bio:**

Samuel Wineka is a partner and “Lab Rat” at Bootleg Biology. He currently focuses most of his time in marketing and product development, but has held lead roles in yeast production and lab management over his six years with the company. Bootleg is an innovative food lab producing and distributing multiple award-winning yeast and bacteria cultures since 2013, and trusted by some of the largest craft breweries in America. Bootleg is regularly interviewed for leading beer and alcohol industry publications, has been featured in multiple books and highlighted in the distinguished New York Times.

## **Synopsis:**

The mission of Bootleg Biology is to help you create award winning beverages using creative cultures that meet the rigorous demands of a brewery while still satisfying your goals to push the envelope of flavor. They offer education on basic DIY techniques related to the science of fermentation, specifically the capturing and isolating of yeast. The Nashville lab offers a wide range of quality control testing to ensure your product meets your high standards.

# The All-In-One Wine Pump



## **Bio:**

Steve Helsper is the owner and creator of the All In One Wine Pump. An avid winemaker with over 19 years' experience, and a Master Mechanic with over 30 + years' of experience, he is an active supporter of the winemaking community. The All In One Wine pump company is a family-run business where Steve teaches his children the value of hard work and honesty. He is an active member in several different local wine clubs and has attended AWS and winemaker conferences.

## **Synopsis:**

Steve has spent the last 17+ years developing equipment specifically for the home winemaker. He will demonstrate his extremely popular All In One Wine Pump and a variety of other tools which will make your "Wine life" easier. Steve is a fun and engaging speaker who always inspires people to make more wine!



# Grape Vine Genetics & Development



## **Bio:**

Dr. David Lockwood, professor in the Department of Plant Sciences, is the recipient of the Webster Pendergrass Outstanding service Award (2022). Lockwood has been with UT for more than 45yrs and taught a summer course in grape production in Cortona, Italy, for 13yrs. In addition to teaching, he is a UT Extension fruit & nut crop specialist. For more than 20yrs, Lockwood has participated in the Tennessee Orchard Show, the Apple Grafting School, as part of the Arbor Day celebration in Clairborne County and many UTIA field days.

On top of these many accomplishments, he is a genuinely nice person who has always been willing to help our membership grow better fruit.

## **Synopsis:**

The grape is one of the earliest domesticated fruit crops and, since antiquity, it has been widely cultivated and prized for its fruit and wine. Although many grape cultivars are grown for different purposes throughout the world, changing consumer expectations and the necessity for increased resistance to biotic and abiotic stress conditions emphasize the need for different grape cultivars. Programs using traditional crossbreeding methods involving long periods have evolved with the development of molecular methods and biotechnology capable of attaining the desired results in a much shorter time. Let's take a brief look at the evolution of the grape over time.

## Tennessee American Viticultural Area Project



### **Bio:**

Dr. James "Rick" Riddle received his Associate's Degrees in Enology from the Viticulture Enology Science and Technology Alliance (VESTA). He owns and operates Seven Springs Farm with his wife Donna. Donna and their two children Nicole and James Jr. operate The Winery at Seven Springs Farm LLC and Seven Springs Farm to Table LLC, respectively.

### **Synopsis:**

Rick will update us on the status of establishing the first single state (AVA) American Viticultural Area and the changing landscape of AVA identification.



**TVOS Annual Business Meeting Agenda**  
**February 25, 2017 3:00 p.m.**  
**Courtyard Marriott, 865 Conference Drive Goodlettsville, TN 37072**

**I. Call to Order**

President or designee (Chairman)

**II. Minutes of Previous Meeting**

A. Presentation (Secretary or designee)

B. Corrections (Board or record)

C. Approval (Board of Directors)

**III. Reports**

A. Treasurer's Report (Treasurer or designee)

B. Membership Report (Membership Coordinator or designee)

C. Scholarship (Chairman or designee)

**IV. Old Business**

A. Update on Wine Completion

1. Number of wine competitions

2. Financial

3. Proposed changes (see addendum)

4. Looking for Chairpersons for 2020.

B. Update on Website

C. Update on Brochures

D. Update on 2017 Conference

1. Attendance

2. Financial

**V. New Business**

A. Proposed change in the way registrations are processed (see addendum)

B. Election of Officers

1. President

2. Vice President

3. Secretary

4. Treasurer

5. Board Member

6. Board Member

C. Appointment of new Chairs

D. ?

**VI. Adjournment**

The next Board Meeting    Sunday, June 25<sup>th</sup> 2017 at  
DelMonaco Winery  
600 Lance Dr, Baxter, TN 38544



TVOS awards the Harry and Lora Westcott Scholarship on an annual basis for Tennessee college students who are 1) conducting and promoting the study of grapes and wine, 2) disseminating information on these topics, or 3) fostering conditions to encourage Tennessee grape growing or wine making. This auction is the means by which we fund this scholarship.

It is also a fun time where wine and wine related items find new homes! There have been fantastic one of a kind items in past years from signed first edition books on wine making to outstanding wine racks. Bring your checkbook and laugh with us as we raise money for these students and the future of Tennessee wines!

To donate items for the Auction contact our Scholarship Chairman:

**Chris Card**

**(615) 310-5862**

**[ceus43456@earthlink.net](mailto:ceus43456@earthlink.net)**



# 2024 TVOS Amateur Wine Competition Awards Banquet

This banquet marks the beginning and end of TVOS's year. Here we will award the medals and best of show prizes for the Wine Competition, award the Harry and Lora Westcott Scholarship, and enjoy an evening of fun. We've always been an informal bunch without the need for a gavel to conduct our meetings, so we pass a troll doll from the old President to the new to symbolize the change of officers. The troll will pass to our new President Craig Zimberg's hands at this banquet.

