

NEW YORK WINE SOCIETY

A Table Worth Sharing

THE SOCIETY FIELD LIBRARY

EXPANDED EDITION / SEPTEMBER 2026

Category	Allowance
Two wines	\$48
Supper ingredients	\$54
Nonalcoholic drinks	\$18
Bread and table supplies	\$10
Reserve for actual fees, taxes, or substitutions	\$20
Total limit	\$150

Check the actual checkout totals against the reserve before paying. Borrow the glasses; rentals would require a revised budget. The food allowance assumes home preparation, not catering.

Menu and preparation

Serve pasta with roasted vegetables and a simple herb dressing, with grated cheese offered separately, plus bread. Confirm guests' dietary needs before shopping and select suitable pasta, bread, and dressing ingredients. Prepare the vegetables and table before guests arrive. Keep food under the appropriate storage conditions described in the food-timing chapter, and plan the final pasta cooking for after the short tasting.

A helper's only assigned job is to start the pasta water during the closing discussion and tell the host when it is ready. Without a helper, shorten the discussion and cook afterward; do not leave boiling food unattended to continue teaching.

Run sheet and host words

At arrival, offer water and other drinks and explain that tasting is optional. Ten minutes later, give the two-minute introduction: "We are choosing a wine for supper. First describe one difference, then tell us which you would choose. There is no grape quiz." Pour the two samples and allow three quiet minutes for notes.

Use the next ten minutes for comparisons, beginning with volunteers rather than going around the table compulsorily. Reveal the identities and read one verified fact about each. Finish by asking whether the meal might change the choice. Move into cooking and supper instead of opening another educational round.

Guest card: a pair of wines

Print one card per pair for each guest who wants to make notes. Write the date and codes first. Keep your own impression separate from the group's discussion. You can leave any field empty. After the reveal, add the exact bottle identities so the comparison remains useful.

Date and left-hand wine code	Right-hand wine code and occasion
Left: what I notice before discussion	Right: what I notice before discussion
Left: weight, texture, or overall impression	Right: weight, texture, or overall impression
Which would I choose, and with what food?	Something I am unsure about
Exact bottle identities after the reveal	My next bottle or question to explore

Personal notes belong to their writer. Sharing them is optional; a preference does not need the group's approval.