

Welcome to our new and exciting CMS monthly news letter. Our goal is to provide education and insightful information when it comes to our 3rd party industry. In turn we hope to strengthen our existing partnerships and bill rapport among our customers and friends.

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CMS NEWS

A Nationwide 3rd Party Service

March 2010

This Issue

-
Shipping Wine

-
CMS Employee
News

-
Christine's Kitchen

Quote Of The Month

Enthusiasm is one of the most powerfull engines of success. When you do a thing do it with all your might... Be active, be energetic, be enthusiastic and faithfull, and you will accomplish your objective.

Ralph Waldo
Emerson

Customer Service Kudos!

I have to say, your customer service to us rocks. All problems are addressed promptly, last minute help is given cheerfully, and questions are answered quickly. I am very happy with the service we receive from your company!

Brian Wood
Ellis Moving & Storage
Nashville, TN



"...So you need to move your Wine Collection?"

Wine collecting has become increasingly popular over the last few years. Wine can be very expensive depending on the type of wine, the country and region of its origin, and the age and condition of the wine. Originally, it was only the very rich who would have wine collections in cellars of their homes. Today, many of our shippers view wine collecting as a hobby and an investment.

If collectors purchase quality wines and store these bottles correctly, in time the value of the wine may increase substantial. If wine has been stored correctly it will last for many years. It is very common, when old shipwrecks are discovered at the bottom of the sea, to find wine on board in perfect condition! An investment in wine can yield a high return if the correct wines are picked AND STORED CORRECTLY.

Many consumers are unaware that wine is a perishable, "living thing" that undergoes a delicate, continuous transformation of chemistry as it ages. Wine needs to be stored in the correct temperature and humidity in order for it to maintain its flavor, bouquet, and color. It should also be stored in a still environment with no odors in the air, and in a location where there is adequate security to protect the investment.

~This is where the correct 3rd Party Services come in ~

The keys to proper transportation of wines are:

1. **Darkness** - wines should be stored out of direct sunlight. Excessive light breaks down the molecules and causes the wine to loss flavor and bouquet.
2. **Temperature** - optimum storage temperatures should be between 50 and 60 degrees, with the best temperature being 55 degrees. This is considered to be the "holy grail" of temperatures: not too cold to impede wine maturation, flavor, and aroma, and not too warm to accelerate it. It does not matter what temperature the wine is ultimately stored, if somewhere along the distribution line, the wine has been COOKED in a moving van or hot warehouse.
3. **Humidity** - the ideal humidity is between 60-80 %. If the humidity is too high, mold can grow and cellar woods can be damaged. Too low, the cork will crack and air will leak into the bottle-causing oxidation and ruining the wine.
4. **Labels** - much of the value of a bottle of wine is in the condition of the label. High humidity and

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temperature flucuations will not help keep the label in tact or prevent staining. The integrity of the label must be maintained.

Wine does not really "age" - it SPOILS.

How quickly this happens depends on how it is stored, and an important part of that storage for our shippers is how their fine wines are transported to maintain their integrity and VALUE.

CMS has developed a comprehensive Wine Transportation System available to move 20 to 200 bottles of wine safely and securely at an economical price. This system will be available by June 1st. Ask your CMS Staff for details

CMS Employee News!



Join us in Congratulating "Newly Engaged" Christine Hoover and her Fiance Ben Boggs!

Ben "popped the Big question" to Christine after a wonderful, romantic Valentine's Steak Dinner! They were high school sweethearts, and have been together for 8 years!

Christine Hoover is the Controller at CMS. She has been our Controller since 2006, and she is a great asset to our organization. Many of you have probably talked with Christine - and know her to be efficient, organized and helpful. Ben is an Autmotive Manager.

They are planning an outdoor wedding for August 7, 2010.. so stay tuned for Wedding Pictures.

Congratulations & Our Best Wishes to Christine & Ben!!



Christine's Kitchen

Pasta w/ Mushrooms & Peas in a light wine sauce

- 14oz. box penne pasta
- 1/4 cup olive oil
- 1/12 cups fresh sliced mushrooms
- 1 1/4 cup frozen petite peas
- 2 gloves garlic
- 1-14oz can petite cut tomato's slightly drained
- 1/4 cup chic broth
- 1/3 cup dry white wine
- 1/4 tsp red pepper flakes
- 2 TBSP Romano cheese
- 1TBSP fresh chopped parsley
- salt & pepper

Bring a 3 quart pan of water to boil for Penne pasta. Cook according to directions- drain.

Add 4 TBSP of water to peas, Cover w/ Saran and cook on high in microwave for 4 minutes- Drain and set aside.

In Saute pan saute garlic on low w/ olive oil about 1 min, add mushrooms. Turn up heat to med -high, saute for 2 min turing to brown mushrooms. Add the peas to mushrooms. Add pepper flakes salt, pepper, chic broth, wine and petite tomato's to pan. Saute for 4-5 min minutes. Poor mushroom, pea, tom mixture over pasta and top with Romano and fresh chopped parsley.

*This Dish is great alone with a salad or as a side dish with pork or chicken.
Enjoy!*

Buon appetito!

Thank You

We are always open to new procedures and data concerning our industry, interesting facts, or tricks-of the-trade when it comes to the moving and third party services. If you would like to submit a brief article, tip, a wonderful experience you have had using CMS, recipe or fun facts please forward them to the email below.

If you would like to receive information regarding our company's services and systems feel free to contact us at 800 514-6927 or send us an email.

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