

**WNC LOCAL INFORMATION COOPERATIVE
CONTENT-SHARING AGREEMENT
Updated April 8, 2010**

Each partner with WNC LINC has agreed to allow other partners to repost up to three paragraphs of a singular story or post first appearing on his or her own Web site. All reposted and/or shared content **must** contain full and accurate attribution language and a link to the originating partner's site or feed. We also ask that any shared content also be identified as being made possible through the WNC LINC partnership.

Partners may, of course, contact each other for exceptions to this agreement.

STANDARD WNC LINC ATTRIBUTIONS:

For online-only posting:

Content courtesy of (INSERT ORIGINATING SITE HERE), which is a partner of the WNC Local Information Cooperative. WNC LINC connects the Asheville Citizen-Times with local and regional news and information web sites. LINC partners include:

- The Artful Parent (www.artfulparent.typepad.com)
- Asheville Citizen-Times (www.citizen-times.com)
- AskAsheville (www.askasheville.com)
- The Blue Banner, UNC-Asheville's student newspaper (www.thebluebanner.net)
- The Hilltop, Mars Hill College's student newspaper (www.hilltopmhc.com)
- Montford Neighborhood Association (www.Montford.org)
- The Southern Highland Reader (www.thesouthernhighlandreader.com)
- Western Carolina University's Department of Communication

WNC LINC is made possible by a grant by J-Lab, The Institute for Interactive Journalism. For more details, visit www.CITIZEN-TIMES.com/LINC.

For reprinting posts in their entirety IN PRINT, or when the majority of a post is used after editing, with no significant original other content added:

Content courtesy of (INSERT ORIGINATING SITE NAME AND URL HERE), which is a partner of the WNC Local Information Cooperative. WNC LINC connects the Asheville Citizen-Times with local and regional news and information Web sites. For more details, visit www.CITIZEN-TIMES.com/LINC.

For original reporting, writing or other content creation based on content from a WNC LINC partner:

..., as also [reported, written, shown, etc.] by (INSERT ORIGINATING SITE NAME AND URL HERE), a partner of the WNC Local Information Cooperative, which links the Asheville Citizen-Times to local and regional news and information Web sites.

HOW TO SHARE CONTENT

WRITTEN CONTENT:

- Copy and paste first three paragraphs of a written post from a WNC partner. Add attribution and link and repost on your site.
- Select a portion of content, add additional reporting, writing and/or other content. Add attribution and link and post.
- Contact partner and ask for a specific story and/or rewrite from his or her original post. Add attribution and link and post.

VIDEO CONTENT:

- Embed the video (as originally published on YouTube, for example), and follow with the standard online-only reposting attribution.

TWITTER CONTENT:

- TBD

Partners may contact each other to negotiate other ways to share content, but attribution **must** be given to the originating partner.

AN EXAMPLE OF POSTING/CITING CONTENT FROM OTHER SITES, WITH ORIGINAL WRITING AND/OR REPORTING.

*****NOTE: THIS IS AN EXAMPLE ONLY. THIS WEB SITE IS NOT A MEMBER OF WNC LINC. THIS CONTENT ORIGINALLY APPEARED IN MOUNTAIN XPRESS.

She Who Eats blog: Waking Life brews up noteworthy espresso in West Asheville

Posted by [Mackensy Lunsford](#) in [Food](#) | 4 days, 23 hours ago

Espresso lovers have a somewhat new haunt in West Asheville. Waking Life Espresso opened in November on 976 Haywood Road, priding itself on meticulously crafted espresso, which it turns out to rave reviews.

“All of the focus is on the coffee,” says *Xpress* associate editor Margaret Williams, who names the cappuccino at Waking Life as her favorite in Asheville. “It’s consistent and always good.”

“Gourmet Grrl,” who writes Asheville food blog *She Who Eats* had this to say about the West Asheville “microcafe”:

“In this Starbucks age, a local coffee shop must deliver high quality coffee or have an unbeatable location to stay competitive. Waking Life’s owner has invested most of his money and energy into the (hand-cranked) espresso machine, the fine, locally roasted coffee, and a small assortment of rustic loose teas. Get the espresso right, and you’ve got an instant following. Waking Life has earned their place in the coffee pantheon of Asheville, and is sure to attract a dedicated clientele.”

Click the link below to see the full blog post from She Who Eats: [View the original link \(shewhoeats.wordpress.com\)](http://shewhoeats.wordpress.com)