



*The International Wine & Food Society*

EUROPE AFRICA ZONE

**LONDON**  
**INTERNATIONAL**  
**FESTIVAL**  
28 MAY - 2 JUNE 2018





**Festival ORGANISING COMMITTEE**

**Chairman** Stephanie Shepherd  
**Treasurer** Graham Lovelock,  
**EAZ Liaison** Ian Nicol, Chairman, IWFS  
 John Nicholas, Regional Treasurer

**Committee Members**

Ron Barker, Chairman, IWFS Wines Committee  
 Jeffrey Benson, Chairman, London Branch  
 Ari Sofianos, Chairman, St. James's Branch  
 Rachel Burnett  
 Peter Diamond  
 Roger Ellis  
 Bernard Lamb  
 Liam Lambert  
 Michael Messent  
 Beverley St John Aubin  
 Jennifer Viles  
 Alan Shepherd

**Acknowledgements**

Musical Entertainment at the Goldsmiths will be provided by Students of the Guildhall School of Music & Drama, by kind permission of the Principal.

**Photographs**

- Oz Clarke: Keith Barnes Photography  
 - Committee Members: Peter Holland other photographs by kind permission of the venues concerned.

**Your Badge Explained:**

We have used the badges to record various options during the Festival. In the small box at the top right are the details of the coaches, restaurants and walks to which you have been allocated.

The bottom line shows either your primary Branch, or, if you are not a member of IWFS, the name of the member who is your host.

This is your allocated Coach (A, B, C, or D).

This is your allocated Dine Around Restaurant: CB is Chez Bruce, G is The Glasshouse, and T is La Trompette.

This is the number (1 - 8) of your allocated walk.

This is the the member's primary branch. The Branch name will be replaced with 'Guest of...' where the guest is not a Member of IWFS.

# Chairman's Welcome to the LONDON FESTIVAL



**As Society Chairman it is great to see members from all three zones gathering for the traditional Triennial Festival. Welcome.**

It was the Romans who named this City Londinium and the original city which occupied a square mile is still known as 'The Square Mile' today. It was a great hub for transport, commerce, and culture. I hope your journey here was enjoyable and you are ready to indulge in the history, culinary delights and wine choices that the Europe Africa Zone has put together for your stay in this Cosmopolitan City. Like the Romans we will be using the River Thames to access some of our venues and you will see many famous sites and buildings along the way.

Stephanie and the Festival Organising Committee have worked long and hard to provide an exciting programme, where you can experience the times of Henry VIII, Shakespeare and Dickens amongst many other famous characters, and absorb the atmosphere in some great venues. We have adopted the idea of an event app, which IWFS Americas have used in their recent festivals, and which we would like to see at all future festivals, to bring details and useful information and updates on the festival, straight to your smartphone. Please follow the instructions on how to load this and have a great time.

**Ian Nicol**  
 Chairman of Council



Merchant Taylors Livery Hall



## Festival Organising Committee Chairman's WELCOME



**Welcome to the IWFS London 2018 International Festival. Our Committee has worked hard to make this a unique and unforgettable experience for you, whether or not you have visited London before.**

We will be dining at some spectacular and exclusive venues. Our chefs have created exciting menus for you, complemented by

carefully selected matching wines. You will see plenty of very famous names on the wine list, but also some less well-known ones, which we hope will surprise and delight you.

In addition to the main Festival programme we have created a varied programme of pre- and post-tours. Ian and Chris Nicol are leading a tour in Ireland, Julian White is taking a group to Champagne, Ari Sofianos and Chris Bonsall will be guiding a third group around some of the Capital's best restaurants and finally Arblaster & Clarke have arranged a tour of Sussex and Hampshire Wineries for us which will also visit Parham House, an Elizabethan House and Estate in West Sussex. In addition we have been fortunate to be granted the opportunity to experience Westminster Abbey in the company of the Purcell Club. This group of former Abbey Choristers will provide a musical guided tour of the Abbey at a time when it is normally closed to visitors.

London never stands still. As well as introducing you to some of our most historic venues the team

has created a very 21st century app for your smartphone, tablet or PC, showing detailed information on our schedule, and addresses, telephone numbers and scrollable maps for all our venues.

We have a very busy schedule over the next few days; please do your best to be ready to meet your transport at the appointed time. We cannot wait, but if you do miss a coach, or want to make your own way to the venue, please let Andrea Warren know as soon as you can so that she can alert the venues concerned and discuss alternative transport arrangements. Andrea's contact details are shown throughout this brochure and on the app.

Finally, an event like this cannot be put together without a lot of support, and I should like to record my thanks here to all the members of the Festival Organising Committee who have worked tirelessly to make the event a success.

I hope that you have a great time with us here in London.

**Stephanie Shepherd**  
Chairman, London 2018 Festival Committee



## Festival HOUSEKEEPING

Please read these notes which contain important information about the administration and transport arrangements for the Festival.

### Badges

Your badge carries vital information about your assigned coach, Dine-Around Restaurant and Walk; please wear it at all times.

### Boats

We will be travelling on the River Thames from The Hurlingham Club and to Eltham Palace. The pick-up point at The Hurlingham is the pier just beyond the Club grounds. Club staff will be on hand to show you the way. The boats will set the group down at Westminster Pier, which is a short walk from the Corinthia Hotel along Victoria Embankment. For those not staying at the Corinthia, Westminster Underground Station is just across the road.

Our journey to Eltham Palace will start from Westminster Pier; we will be using MBNA Thames Clippers for this journey. They have a designated space on the pier; please make your way straight there.

Please be careful as you board the boats. Piers have uneven surfaces, so take extra care.

Westminster Pier and the area around it tend to be very busy. It is a real tourist hotspot. Many tour boats stop there and Big Ben and the Houses of Parliament are very close by. Please allow yourself plenty of time to make your way to the boat.

### Coaches

We have allocated Festival guests to one of four coaches for the duration of the Festival. Please refer to your name badge for details of your allocation. Each coach will have a Courier to check that everyone is on board before departure and answer any questions during the journey.

### Coach Departures

All coach departures are listed in this guide. Please do not be late. Timing is critical for some parts of this Festival and the coaches will not wait for latecomers.

### Coach Departure Point

For journeys starting from the Corinthia Hotel we will leave from the ballroom entrance in

Whitehall Place. Hotel staff will be able to direct you. From other venues, your Courier will tell you where to meet the coach. For some return journeys you will be able to use the first available coach. Listen for announcements. Coaches will leave when full. However, if you miss the last coach you will be responsible for getting yourself back to your hotel. On return journeys coaches will drop guests at the Corinthia; it will not be possible to make stops elsewhere.

### Lost Property

Please do not leave items on the coaches. Because coach parking is not easy to find in central London our coaches will leave the group at the venue and then return to base. It is quite likely that the coach for the return journey will not be the same as for the outward journey, so you are strongly advised to take all your personal possessions with you. If you do happen to forget something please tell your Courier and let Andrea Warren know either by phone, SMS or email as soon as possible.



The same applies to anything you may leave on the boats or at venues. The venues have cloakroom facilities so there is no need for you to carry more than the minimum with you during an event.

### Running Late

If you are running late for any reason or have missed the coach or boat altogether, please contact Andrea Warren by phone or SMS as soon as possible to discuss transport arrangements. The address of each Festival Venue is printed in this brochure, in your day-at-a-glance leaflet and on the App. London Black Taxis are readily identifiable and reliable. Uber is also available in London.

### Non-Attendance

If you cannot attend a particular event or activity please let Andrea know as soon as you can. A quick phone call, SMS or email message will enable her to let the venues know in advance and will stop people from worrying about you.

### Contacting other Festival Guests

If you wish to contact another guest and don't have their contact details, send an email to Andrea and she will forward it. Alternatively if you know they are staying at the Corinthia Hotel please ask Reception to connect you.

Recent Festivals have published guests' email addresses and mobile

phone numbers in the Festival Brochure. British, and EU, data protection law will have changed by the time that the Festival starts making it more difficult to share such information even among members.

### Wi-fi Access

Wi-fi Access is available at the Corinthia Hotel and at other hotels in London. Unsecured wi-fi is also available in many coffee shops, bars and some restaurants. Please be aware that on these unsecured public networks you may be vulnerable to hacking and you should take precautions to protect your data.

### Public Transport:

London Underground (the Tube) is readily accessible from the Corinthia Hotel. Embankment Station (District, Circle, Bakerloo and Northern Lines) is a few minutes' walk away across Northumberland Avenue (head towards the Bridge but go through the tunnel past the shops and the entrance to the station is tucked away on your right).

You can use your contactless credit card to pay for your journeys on the Tube. Just touch your card to the touch pad at the entrance gates. Remember to touch out at the end of your journey using the same card. Each member of your party will need a separate contactless card: the system will not accept the same card twice or more in quick succession.

Alternatively you can use a pre-paid Oyster card. Both of these systems offer the same discounted fares. It is possible to buy tickets from ticket machines in the stations but the fares are substantially higher if you do it this way.

For Buses you will need either a contactless card or an Oyster card as they will not accept cash.

### Drinking Water

Tap water in the UK is generally safe to drink. UK residents often order jugs of tap water in restaurants rather than bottled mineral water. The tap water is usually free of charge and, nowadays, generally comes with ice; mineral water almost always has to be paid for.

### Festival 'App'

As at other recent festivals, there is an 'app' which can be used on a smartphone, tablet or PC, with details of the London Festival programme, and maps and contact details for the major venues.

For access, open this link

<http://www.iwfs.london/london-festival-2018> on the

device that you want to use. Once the Festival 2018 menu appears, you can add it to your Favourites, or better still add a shortcut on your home screen. (On an Apple Device, the menu to do this is accessed via the symbol with a square and upward-pointing arrow at the bottom of the page. On



most Android devices it is via the symbol with three vertical dots at the top right of the screen.)

### Medical Emergencies

If you need medical attention whilst in your hotel, it is suggested that you contact the Hotel Reception (the Front Desk), or consult the hotel brochure. Most hotels have an on-call doctor service for non-emergencies. If you call the emergency services directly while in your hotel and they are sending a paramedic or an ambulance, ensure that Reception know immediately so

that the services can be directed to you quickly.

The emergency services number in the UK is 999. An operator will ask which emergency service you require; fire, police or ambulance. The operator will then connect you with the appropriate service. You will be asked for details of the problem and your location. The clearer and more succinct you can be about the medical problem and your location, the easier it will be for the operator to decide how best to help you.

If you are simply feeling unwell and your hotel does not respond,

then the National Health Service (NHS) provides a telephone consultation/triage service. Dial 111 and you will be connected with someone, generally a nurse, who may be able to give advice. They may suggest that you see a doctor at one of the walk-in centres around London. If you have medical cover in your travel insurance policy, you may have to contact your insurers for advice under your policy terms.

Finally, send a message to Andrea Warren by phone, SMS or email, so that we know what is happening and where you are.



## FESTIVAL HELP-LINE

For information, advice and help throughout the Festival and, in particular, if you miss transport or decide not to attend an event, contact:



**Andrea Warren**

**Phone and SMS**

+44 (0) 7565 556351

**Email**

eaz@iwfs.org



# Festival PROGRAMME

## Monday 28th May

### Festival Registration:

2.00 – 5.00 pm

### The Codrington Room, Mezzanine Floor, Corinthia Hotel.

Registration will take place in the Codrington Room; pick up your Festival bag and meet members of the committee. Registration will be open until 5.00 pm.

### Opening Event in the Corinthia Hotel

#### Dress:

Black Tie or National Formal Dress preferred; smart business attire acceptable.

#### Seating for Dinner:

Allocated – see table plan at the entrance to the Ballroom.

### 6.30 – 7.15 pm

Champagne Reception in The Court Room, Corinthia Hotel. An opportunity to catch up with old friends and make some new ones.

### 7.30 pm

Dinner in The Ballroom, Corinthia Hotel: A gastronomic tour of the British Isles in 6-courses featuring some of its most iconic produce. Ian Nicol and Dave Felton will welcome you to the London 2018 International Festival.

### 11.00 pm

Dinner Service ends. You are welcome to linger after dinner, but we do have an early start in the morning.

## Tuesday 29th May

André Simon Lecture with Oz Clarke (wine writer, broadcaster, actor), Followed by a Tasting of English Sparkling Wines led by Oz Clarke and lunch at the Merchant Taylors Livery Hall.

Copies of Oz Clarke's *The History of Wine* in 100 bottles have been made available for our guests (one per couple or single). Oz will be signing copies at this event. Collect yours before returning to the Corinthia.

#### Dress:

Smart Casual.

#### Seating:

Free for the wine tasting, allocated for lunch – see the table plan at the entrance to the Great Hall.

### 9.15 am

Guests board coaches at Corinthia Hotel.

### 9.30 am

Coaches depart.

### 10.30 am

André Simon Lecture by Oz Clarke followed by a tasting of English Sparkling Wines in the Great Hall. Pimms and Canapés will be served in the Courtyard after the tasting after which we will move back into the Great Hall for lunch. Please remember to check the table plans to see where you are sitting.

Before the lunch service begins there will be a short Introduction to the Merchant Taylors Hall by the Beadle to the Worshipful Company of Merchant Taylors.

### 3.20 pm

Lunch finishes, guests retire from the Hall.

### 3.30 pm

Coaches arrive to pick up guests for the return to the Corinthia. Guests need not return on their allocated coach. Guests who prefer to make their own way back to their accommodation must let Rachel Burnett or Andrea Warren know.

### 4.00 pm

Guests arrive at the Corinthia Hotel approx.

#### Dine-Around:

This evening we will dine at one of three Michelin-starred restaurants; Chez Bruce, La Trompette, or The Glasshouse.

Your badge will show which restaurant you have been allocated to. Please check your badge and board the coach going to your allocated restaurant marked CB, T or G. We will not be able to change your allocated restaurant.

#### Dress:

Smart Casual.

#### Seating:

Allocated – see the seating plan in the restaurant.

### 6.00 pm

Guests board Coaches at the Corinthia Hotel for Dine-Around Restaurants:

### 6.15 pm

Coaches Depart. On arrival at the restaurants there will be a short Champagne Reception, followed by a 3-course dinner. The menu and wines have been chosen to showcase the cuisine of each restaurant.

### 10.20 pm

Dinner service ends.

### 10.30 pm

Guests board coaches for return to the Corinthia.

### 11.20 pm

Coaches arrive at the Corinthia Hotel.

## Wednesday 30th May:

Coaches will take you to The Hurlingham Club for a tasting of English Still Wines led by Dr. Bernard Lamb, followed by lunch.

In the afternoon we will return to the Corinthia Hotel by boat. For those who have previously booked there will be a guided tour of the Naval and Military Club (the In & Out). This evening you will be free to make your own arrangements.

#### Dress:

For lunch: Smart Casual.

For the Club Tour: Smart separates for the ladies. Jacket and tie, no jeans, for the gentlemen.

#### Seating:

Free for the wine tasting.

Allocated for lunch – see the table plan at the entrance to the Broomhouse Suite.

### 9.30 am

Guests board coaches at Corinthia Hotel.

### 9.45 am

Coaches leave Corinthia for Hurlingham Club.

### 10.30 am

On arrival at the club guests will make their way into the Palm Court for the wine tasting. Following



The Corinthia Hotel



the tasting there will be a short break before guests take their places for lunch in the Broomhouse Suite.

After lunch there will be another short break before guests leave the club to walk through the grounds to the pier to board the two river boats for the return journey arriving at Westminster Pier at approximately 4.30 pm. The pier is approximately 10 minutes walk from the Corinthia. The rest of the afternoon and evening are free for guests to enjoy the sights and attractions of London.

#### 5.00 pm

A tour of the Naval and Military Club for pre-booked guests only. Transport will be provided from the pier.

#### Thursday 31st May

We have arranged a programme of short walking tours with a seated lunch where the tour does not include food as an integral part of the walking tour. A full description of the tours programme is on page 12

Coaches have been arranged to take you to the starting point and to pick you up again afterwards. Your badge indicates the tour you have been assigned to. Those who have been assigned to Walk 8 have opted for a free morning.

#### Dress:

Casual but please wear shoes which are appropriate for walking on city streets.

#### 9.00 am

Guests Board one of two coaches for:

Walk 1 - Hidden Gardens in the City

Walk 2 groups 2a and 2b - The East End of London Food Tour.

#### 9.15 am

Coaches depart for walks 1, 2a and 2b.

Guests board the same coach for:

Walk 6 - Fortnum & Mason tour.

Walk 7 - Wallace Collection guided tour.

#### 9.30 am

Coach departs for walks 6 and 7.

Guests board one of three coaches for:

Walk 3 - London Bridge Secret Food Tour.

Walk 4 - Dickens and Shakespeare.

Walk 5 - Portobello Gastro-tour.

#### 9.45 am

Coaches depart for Walks 3, 4, and 5.

#### 1.40 - 2.00 pm

Coaches pick up guests on Walks 1 - 7 from

designated points for return to the Corinthia.

We expect to arrive before 2.45 pm, leaving one and half hours to change for the Eltham Palace event.

This evening we will make our way to Eltham Palace by boat and coach for a 1930's themed dinner celebrating our 85th Anniversary:

#### Dress:

Black Tie or National Formal Dress (1930's dress optional)

#### Seating:

Allocated – see the table plan.

#### 4.15 pm

Guests make their way from Corinthia Hotel to Westminster Pier along Victoria Embankment, towards Big Ben. The walk will take approx. 10 minutes.

#### 4.30 pm

Guests board MBNA Thames Clipper at Westminster Pier.

#### 4.45 pm

MBNA Thames Clipper departs Westminster Pier for North Greenwich.

#### 5.15 pm

On arrival at North Greenwich we will transfer to coaches to complete the journey to Eltham Palace arriving shortly after 6.00 pm. At the Palace we will be free to explore the house and grounds before dinner. Please check in with Eltham Palace staff who will be on the bridge over the moat a short walk from the car park.

An aperitif and canapés will be served in the Rotunda from 7.00 pm. Jeremy Limb will play a selection of 1930's music.

#### 7.45 pm

Guests will make their way to the Great Hall for dinner.

After dinner guests will be free to remain at table, to make use of the terrace or return to the drawing room. Jeremy Limb will play in the Drawing Room. The bar will close at 10.45 pm.

#### 10.45 pm

The first coach leaves from Eltham Palace Car Park. Guests may return on the first available coach, but must register their departure with the Transport Manager, Roger Ellis, before doing so. **NB** It is very important that you do not miss the last coach. Eltham Palace is a large and complex site and we will not be able to search every inch for missing



guests. It is your responsibility to make your way to the Car Park to board the coaches.

#### 11.15 pm

Last coach leaves Eltham Palace.

#### 11.30 pm to midnight

Coaches arrive back at the Corinthia.

#### Friday 1st June:

This morning your allocated coach will take you to Forman's of Fish Island for a factory tour and tasting followed by lunch. On the coach you will be handed a Health Declaration Form which you must complete before entering the building. Please hand the completed form to your courier.

#### Dress:

Casual. We have been advised to dress in layers and wear sensible closed shoes because the production area can be chilly and the floor slippery.

#### Seating:

Unallocated.

#### 8.30 am

Guests board coaches at the Corinthia Hotel for the journey to Forman's Fish Island.

#### 8.45 am

Coaches Depart

Group 1 will include those on Coach A and 13 people from Coach B Group 2 will be those on Coach C and 13 people from Coach B and Group 3 will be those on Coach D and the remaining 13 on Coach B.

#### 9.30 – 10.30 am

Group 1: Hush Heath Tasting F2.

Group 2: Lance Forman Talk F1.

Group 3: Smokehouse Factory Demo.

#### 10.30 – 11.30 am

Group 1: Lance Forman Talk F1.

Group 2: Factory Demo – Smokehouse.

Group 3: Hush Heath Tasting F2.

#### 11.30 – 12.30 pm

Group 1: Factory Demo – Smokehouse.

Group 2: Hush Heath Tasting F2.

Group 3: Lance Forman Talk F1.

#### 12.30 – 2.30 pm

Lunch: we will start with a tasting of Forman's

products guided by Lance Forman. This will be followed by a self-service buffet.

#### 2.30 pm

Coaches Depart: guests need not return on their pre-allocated coach. As the time is relatively short guests who are not staying at Corinthia might find it helpful to travel on the first available coach.

#### 3.15 pm approx.

Coaches arrive at Corinthia Hotel.

This evening allocated coaches will take us to the Goldsmiths Livery Hall for our final Gala Dinner. The Clerk to the Worshipful Company of Goldsmiths, Sir David Reddaway KCMG, MBE will be our guest at dinner.

The Company of Pikemen & Musketeers of the HAC will provide a carpet guard. They are happy to engage in conversation with the guests, but only if approached. Students of the Guildhall School of Music and Drama will play for us.

#### Dress:

Black Tie or National Formal Dress with Society medallions.

#### Seating:

Allocated – a table plan will be available outside the Dining Hall.

#### 5.30 pm

Guests board coaches for the journey from the Corinthia Hotel to the Goldsmiths Livery Hall.

#### 5.45 pm

Coaches Depart.

#### 6.15 pm

Upon arrival at the Goldsmiths Hall there will be a Champagne Reception. Entertainment will be provided by students of the Guildhall School of Music & Drama.

#### 6.45 pm

Guests will be invited to take their seats in the Dining Hall. The IWFS Chairman and Honoured Guests will formally process into the Dining Hall and Grace will be said, after which dinner will be served.

#### 10.55 pm

Guests will retire from the Hall.

#### 11.00 pm

The first Coach will depart for the Corinthia.

# Programme OF WALKS

## Thursday, 31 May

The “walks” were chosen by you back in October last year. Many of you are on your first choice, but for those who are not, I hope that it will be an enjoyable experience. Your badge indicates the walk, numbered 1 to 8 with walk 2 in two groups 2a and 2b, in which you will be participating. The outline of each walk, the IWFS Leader for your walk, the coach departure times from the Corinthia and the pick-up times at the end of your walk/lunch are given below.

If you decide not to take the coaches but to arrive at the start point of the tour or to make your own way back to the Corinthia (or Westminster Pier) please make sure your leader is aware. It is essential that you do not delay the return coaches to the Corinthia in order to give you all as much time to change into your finery before departure for Eltham Palace.

### 1. Hidden Gardens in the City

A two-hour walk, led by a blue badge guide, exploring some of the 150 gardens hidden within the square mile of the City of London, followed by lunch at Club Gascon, near to Smithfield Market. Gardens contend with many obstacles in the built-up City but many interesting and unusual plants and trees survive on former bomb sites, in livery company gardens, old churchyards and roof gardens.

#### IWFS Leaders:

Alan and Stephanie Shepherd

#### 9.15 am

Tour Departs Corinthia; coach available for boarding from 9.00 am

#### 10.00 am

Tour begins from St. Pauls Underground Station (exit 2)

#### 2.00 pm

Coach returns to Corinthia from Club Gascon, Smithfield Market.

### 2. An East End Food Tour - groups 2a and 2b

A three- and a half hour guided walk in the East End of London, approximately 1.5 miles. The East End is a tapestry of diverse cultures, mouth-watering cuisines, unique architecture and fascinating stories. The food tour is led by entertaining local guides who will make sure you are well fed while educating you into the East End's architecture, traditions and culture. There

is no separate lunch included as the sampling during the tour represents a significant meal.

#### IWFS Leaders:

Group 2a Dave Felton

Group 2b Kurt Haering

#### 9.15 am

Tour Departs Corinthia; coach available for boarding from 9.00 am.

#### 10.00 am

Tour starts from Spitalfields Market

#### 2.00 pm

Coach returns to Corinthia from opposite Shoreditch High Street Station.

### 3. London Bridge Food Tour

A three to three and a half hour walk around London Bridge, approximately 1.5 miles, where there is a flourishing market and food scene, as well as views of many historical sights. Take time to explore the narrow streets around Borough Market. The guides will entertain you with stories about the history and culture of the area. There is no separate lunch included as the sampling during the tour represents a significant meal!

#### IWFS Leaders:

Ian & Chris Nicol

#### 09.45 am

Tour departs Corinthia; coach available for boarding 09.30am

#### 10.30 am

Tour starts at Evans Cycles, Upper Level, Dukes Street Hill

#### 02.00 pm

Coach leaves Evans Cycles for return to the Corinthia

### 4. Dickens and Shakespeare Tour

A two-hour literary guided walk, approximately 2.5 miles, exploring both Dickens' and Shakespeare's London. Both were inspired by the South bank of the River Thames, despite living 250 years apart. You will walk along the river visiting various sites associated with Dickens and Shakespeare, and being regaled with stories of Elizabethan and Victorian London ending near Shakespeare's New Globe Theatre. You will then have lunch next door to the theatre in the famous Swan Pub and Restaurant with its fine views of the River Thames and the London skyline.

#### IWFS Leader:

Joan Nicholas

#### 9.45 am

Tour Departs Corinthia; coach available for boarding from 9.30 am

#### 10.00 am

Tour begins from Borough Underground Station

#### 2.00 pm

Coach returns to Corinthia from behind the Swan Restaurant, 21, New Globe Walk.

### 5. Portobello Gastrotour

A three-hour walk, approximately 1 mile, led by an American-born cook and food writer, through one of London's most famous street markets. There will be tastings of delicacies from Britain, Italy, Spain, Sweden, France and more, ending with a tasting and mini-masterclass in a unique chocolate boutique. There may also be an opportunity to explore the market stalls of this iconic market. There is no separate lunch included as the sampling during the tour represents a significant meal!

#### IWFS Leader:

John Nicholas

#### 9.45 am

Tour Departs Corinthia; coach available for boarding from 9.30 am

#### 10.30 am

Tour begins from Portobello Italian Garden Café, 269b Portobello Road

#### 1.45 pm

Coach returns to Corinthia from Melt Chocolates, 59 Ledbury Road

### 6. Fortnum and Mason

Minimal walking except around the store on Piccadilly. A talk about the history of the business and a tour of the store including the food hall, followed by a wine-tasting in the store's cellar. Some free time, to shop. The tour will be followed by lunch in The Keeper's House Restaurant in Burlington House, originally owned by the Earl of Burlington, is now the home of the Royal Academy of Arts.

#### IWFS Leader:

Beverley St John Aubin

#### 9.30 am

Tour Departs Corinthia; coach available for boarding from 9.15 am. This coach will be shared with Walk 7.

#### 10.30 am

Tour begins from the entrance to Fortnum & Mason

#### 2.00 pm

Coach returns to Corinthia from the Royal Academy, Piccadilly having previously picked up participants in Walk 7.

### 7. Wallace Collection

A guided tour of one of London's renowned art collections in this historic 18th Century building, formerly owned by the Marquess of Hertford. The tour lasts one and quarter hours. Lunch will take place in the covered courtyard restaurant, which offers al fresco dining in a delightful setting, dotted with trees and sculptures and flooded with natural light

#### IWFS Leader:

Mick Donohoe

#### 9.30 am

Tour Departs Corinthia; coach available for boarding from 9.15 am  
The coach is shared with Walk 6.

#### 10.30 am

Tour begins from the entrance of Hertford House, Manchester Square.

#### 1.40 pm

Coach leaves Hertford House for return to the Corinthia, picking up participants in Walk 6 from The Royal Academy

### 8. Free morning



# Festival VENUES

We thought you would like to know a bit more about our venues and some of the people you will meet during the Festival.

## THE CORINTHIA HOTEL



The hotel, close to the River Thames, Charing Cross railway station and Embankment Underground station, was once the majestic 600-room Hôtel Métropole, which opened in 1885. For much of the last century it was occupied by the Ministry of Defence – the present Massimo's Restaurant is said to have been the spies' gymnasium. It is within walking distance of numerous London tourist sights – Trafalgar Square, St James's Park, South Bank, the site of the London Eye, the Houses of Parliament and Westminster Abbey. London really is on your doorstep.

The hotel is quite shamelessly opulent, fabulous chandeliers, intriguing modern art,

palatial public rooms, a Daniel Galvin hair salon, a mini-branch of Harrods and there's also a magnificent four-floor spa with ESPA treatments, dazzlingly indulgent relaxation areas and a fitness centre for those who want to work off those extra calories.

Our opening reception and dinner will take place in the Court Room and the Ballroom.

## CITY LIVERY HALLS

During the Festival, we will be holding events at two of the most prestigious Livery Halls in the City of London. There are some 110 Livery Companies in the City, 40 of which have their own halls. The Livery Halls are the administrative and ceremonial home of their Livery Company.

The City Livery Companies are a fascinating aspect of life in the City of London. Some pre-date the Norman Conquest (1066). Originally formed through the medieval religious fraternities, they soon acquired the characteristics of trade or professional bodies. Their wide ranging responsibilities included educating apprentices, regulating their trade, and protecting consumers, some still hold wide ranging powers of search, inspection and punishment. These powers and responsibilities came to be enshrined in successive Royal Charters. The oldest of these, which is still extant, belongs to the Weavers' Company and dates from 1155.

Although the role of livery companies as consumer champions has been superseded by Statute, some still have substantial regulatory and inspection roles – notably the Goldsmiths and the Gunmakers'.

Today the Livery Companies continue to thrive as charitable and educational institutions. Most still retain strong links with their profession, craft or trade. They are no quaint anachronism. Several were formed as recently as the 1990's. The Worshipful Company of Information Technologists received its Livery in 1992 and its Royal Charter in 2006. The most recent, receiving Livery status in 2014, is the Worshipful Company of Arts Scholars.

They maintain a long tradition of fellowship evidenced by their formal dinners. Casual dining may have become the norm elsewhere but the Livery Companies maintain the highest standards of formal dining. As one observer put it they are where philanthropy and gastronomy meet.

## MERCHANT TAYLORS LIVERY HALL



The Merchant Taylors' Livery Hall will host the 2018 André Simon lecture by Oz Clarke as well as a tasting of English Sparkling Wines and lunch. It is one of the foremost venues in the City of London.

The Hall has been on this site in Threadneedle Street since 1347, when the Company acquired the mansion house of John de Yakeslee, pavilion maker to Edward III. The building itself has had a somewhat chequered history being rebuilt and its rooms repurposed many times. The entire Hall was destroyed in The Great Fire (1666) and in 1940 much of the structure was destroyed by bombs, although the South and East sides of the Hall and the Kitchen survived. The Dining Hall and Kitchen are still the same structure as they were before the Great Fire. The present Parlour is likely to have been the original Court Room. The present Court Room, although Elizabethan in style, dates from the 1870's as does the Library.

Visible medieval fabric includes the 14th-century crypt beneath





the Beadle's Office, the Kitchen, built in the 1420s, and possibly incorporating a door of the 14th century and the late-15th century oriel window (now used to display plate) in the north-west corner of the Dining Hall. Behind the panelling in the Dining Hall, the medieval and Tudor walls survive almost to the ceiling.

The courtyard, where we will have our aperitif, was originally a much larger garden containing intricate flower beds ("knottes") and a bowling alley. This garden probably extended south of the Parlour to the west, and out past the Kitchen to the east.



The Hall has hosted many prestigious international events, and was even used as a set in one of the Harry Potter films.

Our lunch at Merchant Taylors will be preceded by a short talk by the Beadle, Andy Fell.

The office of Beadle is a key role within Livery Companies not only does he (and it usually is a man) act as Master of Ceremonies on formal occasions, he is also generally charged with the safe-keeping of the Company's possessions. His role is often combined with that of Hall Manager. The stave of office which is traditionally carried by the Beadle in formal processions indicates his responsibility for keeping order among members of the Company, particularly the apprentices.

### Oz Clarke



Known throughout the world for his phenomenal palate, irreverent style, accurate predictions and enthusiasm, Oz Clarke is Britain's most popular wine writer. He is the author of a collection of bestselling and award-winning wine books, including *Bordeaux* for which he won the Louis Roederer International Wine Writers Award in 2009.

His BBC television and radio broadcasts keep audiences captivated and entertained. The popular 'Oz and James Drink to Britain', with 'Top Gear' co-presenter James May – a rollicking caravan adventure around the British Isles exploring beers, cider, whisky, wine and more – won them both and the accompanying book, the

International Wine Challenge Personality of the Year Award, the TRIC TV Arts/Documentary Programme of the Year Award and the Gourmand World Cookbook Award for Best Wine Literature.

In 2010 Oz was made a *Officier de l'Ordre du Mérite Agricole* by the French government for services to French agriculture, and he was honoured with a Lifetime Achievement Award at the Drinks Retailing Awards 2015.

His book *The History of Wine in 100 Bottles* (2015), was Winner of the 'Best Wine History Book in the UK' at the Gourmand Drink Awards as well as second place winner in the 'Wine History' category at the Gourmand World Book Awards. His *World of Wine* published September 2017, followed by *Wine by the Glass* in May 2018.

Oz was awarded the 'English Wine Producers Communicator of the Year' trophy in July 2016.



### THE GOLDSMITHS LIVERY HALL



The Goldsmiths' Hall, the venue for our closing dinner, is widely recognised as one of the most spectacular venues in the City of London. The Livery Room is particularly fine.

The Hall is the third on this site, the Goldsmiths' Company having been located here since 1339. Little is known of the first Hall but the second was erected in 1634-6 and restored after the Great Fire of 1666. It lasted for almost two centuries, but was eventually demolished in the late 1820s. The present Hall, by Philip Hardwick, remains much as he designed it,

### The Company of Pikemen & Musketeers, HAC

The Company of Pikemen & Musketeers is a ceremonial unit of the Honourable Artillery Company ('the HAC'), the oldest regiment in the British Army, which traces its origins back to a charter granted by King Henry VIII in 1537. The HAC's headquarters are in the City and its 5 acre sports field, Artillery Gardens, is said to have been a burial ground for victims of the Black Death in 1665.

The Pikemen and Musketeers are dressed and equipped as members of the Company would have been in the 1640s. Governed by a Royal Warrant, The Company is tasked with providing a ceremonial bodyguard for the Lord Mayor of the City of London when on official business. This includes escorting the State Coach during the Lord Mayor's Show and carpet guards for state banquets and other dinners at the Guildhall and Mansion House. The Company also provides guards for dinners at livery companies, at Armoury House, headquarters of the Honourable Artillery Company and occasionally at royal palaces. It also provides demonstrations of 17th century arms drill both at home and overseas.

The form of drill used is taken from a manual entitled *Militaire Discipline*, first published in 1638 by Colonel William Bariffe, a member of the HAC. Although many of the orders are similar to those used in the Army today, you still hear some delightfully original orders such as 'Have a care', 'Assume a lazy posture' and 'Charge for horse and draw your sword'.

The Company has three governors, the Lord Mayor, the Colonel Commandant of the HAC and the General Officer Commanding London District, and can only be called out by a warrant signed by one of the three.

Only veteran members of the HAC's Army Reserve regiment with proven efficient service are eligible to join the Company of Pikemen & Musketeers. Members are unpaid and give freely of their own time for drill practice and rehearsals as well as the parades and guards themselves. All are expected to clean and look after their armour and other kit and to maintain the highest standards of turnout.





although there have been changes to the decorative schemes and the use of rooms.

The Hall narrowly escaped complete destruction when in 1941 a bomb exploded inside the south-west corner. After the war, the exterior was faithfully restored but modified internally retaining much of the charm of an urban palazzo. A major refurbishment completed in 1990 brought this great building into the 21st century.

The magnificently proportioned Livery Room with Corinthian columns of scagliola has a richly decorated moulded ceiling in gold leaf. The draped embrasure in the north wall was designed as a buffet to display the Company's ceremonial plate. The arms of William IV appear above the arch of the embrasure. To either side of the embrasure, in front of large mirrors, are marble busts of George III and George IV by Sir Francis Chantrey. The four matching chandeliers of English glass, supplied by Perry and Co. in 1835, now electrified internally, each hold forty-eight candles. One of the delights of attending a dinner here is to see the crystal facets twinkling in the candlelight.

The venue has its own chef and catering staff, and is accustomed to staging highly prestigious City events.

The Company of Pikemen and Musketeers will provide a carpet guard for our event and musical entertainment. will be provided by students of the Guildhall School of Music & Drama, by kind permission of the Principal.

The Clerk to the Worshipful Company of Goldsmiths will be our guest at dinner.

The Clerk is the senior salaried employee of the Livery Company whose role is roughly analogous to that of the Chief Executive Officer or General Manager. The effective and efficient management of the Company rests on their shoulders. They are assisted by a staff the size of which reflects the size of the Company and the complexity of its activities. Many Clerks are former Barristers-at-Law or retired officers of HM Armed Forces.

## ELTHAM PALACE



Eltham Palace is part showpiece of Art Deco design and 1930s cutting-edge technology, and partly medieval royal palace.

First recorded in the Domesday Book, the Eltham estate was presented to King Edward II in 1305. It developed into one of the most favoured royal palaces with 1,000 acres of deer park on its doorstep. Henry VIII spent many of his childhood years here, but his daughter Elizabeth I preferred Greenwich Palace, and thereafter Eltham Palace slowly fell into decline, being used primarily for hunting.

Stephen and Virginia Courtauld purchased a lease on the Palace in 1933 by which time most of the



medieval architecture had fallen into ruin, except for the magnificent medieval Great Hall with its iconic hammer-beam roof, built for Edward IV over 500 years ago. This parlous state of affairs however, enabled the Courtaulds to build their dream country home in the Art Deco style. The stunning interiors and furnishings combine the cutting-edge design of ocean-liner style with French influenced Art Deco. The marvellous panelled dining room and golden bathroom are just two of the delights to explore.

After damage in World War II and occupation by British army units, the building was restored by English Heritage and re-opened in 1999. Even today, with the towers of Canary Wharf on the skyline and suburban Eltham all around, the Palace still retains a rural feel.

We will celebrate the Society's 85th Anniversary here with a 1930's themed dinner, gathering in the fabulous domed reception hall where so many of London's high society, politicians and artists gathered when Stephen and Virginia were in residence. Musical entertainment will be provided by the pianist Jeremy Limb.

Before dinner the house and gardens will be ours to explore. Please do not forget that we have been asked not to wear stiletto or kitten heels in the house.

## JEREMY LIMB

In 1989 Jeremy Limb went to Queen's College, Oxford, to read music, becoming an exhibitor. After leaving Oxford he spent three years at the Royal College of Music, where he won the 1993 Millicent Silver Brahms Prize and the 1995 Frank Merrick British Music Prize. He has since broadcast on BBC Radio 3 as part of their Young Artist's Forum concert series, given recitals at venues which have included St James's Piccadilly and St Martin-in-the-Fields. In 1997 he won first prize in the eighteenth Robert William and Florence Amy Brant National Piano Competition. He now works as a free-lance musician in various different capacities, as a soloist, accompanist, répétiteur (including extensive work for English National Opera), jazz/pop performer/arranger and musical director.

Jeremy is also a writer and performer of comedy, appearing regularly at the Pleasance at the Edinburgh Festival Fringe. He was nominated for the LWT New Comedy Writing Award 1998 for his play *Play Wisty for Me-The Life of Peter Cook* which has since toured all over Britain and been taken to the Melbourne Comedy Festival 2002.



## FORMAN'S



Darren Matson, Current Guinness World Record holder of smoked salmon carving.

Forman's of Fish Island is the current home of H. Forman & Son supplier of smoked salmon, fresh fish, and related products to many of the most prestigious hotels and restaurants in London and the UK. We will tour the factory, watch a demonstration of smoked salmon carving by the holder of the current Guinness World Record, Darren Matson, enjoy a talk by Lance Forman, Managing Director and a mini tasting from Hush Heath Winery. The morning's activities will be followed by lunch prepared by Forman's in-house team led by Lloyd Hardwick.

H. Forman & Son was first established in the East End in 1905 and is now in the hands of the fourth generation of the family. Harry Forman's original London Cure is still in use. It has long been recognised by connoisseurs. Early customers included The Savoy, Mirabelle, Harrods and Fortnum & Mason. Forman's currently supply Gordon Ramsay, Marco Pierre White, The Dorchester, and the In & Out Club, among others and export around the world. Today this unique cure is officially recognised by the EU which awarded it Protected Designation of Origin (PDO) status in 2017; a distinction it shares with Champagne and Stilton and other goods whose production is intrinsically associated with a particular geographical area. To qualify production, processing and preparation must take place within a given area and benefit from distinct local knowledge.

Fish Island itself has an interesting history. Formerly a mixture of homes and industrial spaces built by the Victorians, the area was bombed during the Blitz. In the 1990s it became home to numerous artists, including Bridget Riley, who relished the large well-lit spaces of the old industrial buildings and the cheap rents. Recent



redevelopment has seen the artists move out and a new hipster crowd start to move in. They too are taking advantage of relatively cheap property prices.

Forman's is also a relatively recent incomer. Forced to move out of their existing premises to make way for the 2012 Olympics, they moved into their present headquarters just 10 years ago. Designed by award winning architect Phil Hudson to look like a darne of salmon, Boris Johnson, Foreign Secretary and former Mayor of London, has described it as a 'smoked salmon theme park'.

## THE HURLINGHAM CLUB



The Hurlingham Club provides the setting for our second wine tasting and lunch. We will travel to the Club by coach but return by boat to Westminster Pier from the private pier just outside the Club's grounds.

The Hurlingham Club is one of the most exclusive private clubs in the UK. It was formed in 1867 by Richard Naylor to promote live pigeon shooting at his Hurlingham estate, and 'as an agreeable country resort'. The pigeon which forms part of the club's crest is an acknowledgement of this history. The Prince of Wales (later King Edward VII), was an early patron, and his presence ensured the club's status and notability from the beginning.

Bordering the Thames in Fulham and set in 42 acres of magnificent grounds, The Hurlingham Club is a green oasis of tradition. Widely recognised as one of Britain's greatest private members' clubs, it retains its quintessentially English traditions and heritage, while providing modern facilities and services for its members.

We will be holding our wine tasting in the spectacular Palm Court.



### Dr Bernard Lamb

Dr Bernard Lamb is President of the National Guild of Wine and Beer Judges. He has won many national prizes for wine-making, beer-making and photography. Since the 1970s, he has been an amateur

member of Wines of Great Britain Ltd and its predecessors, and treads his own red grapes. An ex-governor of London University, he spent 40 years doing research and teaching in genetics at Imperial College London. His qualifications include BSc, PhD, DSc, CBIol, and he is a Fellow of the Royal Society of Medicine and of the Royal Society of Biology. He is also a life member of IWFS.

## MENU

# Inaugural Dinner at THE CORINTHIA HOTEL,

28th May 2018

Organiser: Liam Lambert

### Canapés

*Aperitif: Laurent Perrier, La Cuvée Brut NV*

### Starter

Lemongrass and Citrus cured Salmon, dusted with Sumac,  
Asian style Crab cake with spiced mango salsa

*2012 Gewurztraminer Grand Cru, Dopff au Moulin, Alsace*

Carpaccio of Welsh Lamb with Ras al Hanout spice, caper berries,  
Parmesan Truffle Mayonnaise, Pickled Walnut

*2012 Grillo Schioppettino di Prepotto, Friuli-Venezia Giulia, Italy*

### Fish

Irish Butter poached Scallops with leeks, sweet Pea puree and Lemon Meringue

*Champagne Moutard Rosé NV en Magnum*

### Main

Deconstructed Beef Wellington with Tarragon Mash,  
Star Anise infused baby vegetables and charred onion petal

*1996 Château Léoville Barton, Saint-Julien, Bordeaux*

### Dessert

Texture of Cherry Bakewell Tartlet, Sherry Sauce, Almond & Cherry Crunch, Almond Sorbet

*2011 Gruner Veltliner Eiswein, Weingut Rabi, Kamptal, Austria*

British Artisanal Cheeses: Hartington Stilton, Ford Farm Cave Aged Cheddar, Red Leicester

*Justino's Madeira, Colbeita 1998*

*Tea, Coffee and Petit Fours*

## MENU

# Lunch at the MERCHANT TAYLORS' HALL

29th May 2018

Organiser: Rachel Burnett

Menu devised by John Williams: Chairman, Royal Academy of Culinary Arts; Executive Chef, The Ritz

### Canapés

Goose Liver, Spiced Gingerbread  
Truffled Mushroom and Celeriac Pizza  
Noisette of Brill Darphin

*Pimms*

### Menu

### Starter

Tartlet of Tunworth, Apple Compote and Pickled Walnuts  
Seaweed Cracker, Smoked Eel and Horseradish Citrus

*2009 Domaine de Chevalier Blanc, Grand Cru Classé de Graves, Pessac-Léognan*

### Main

Poached Halibut, Morels, Seasonal Vegetables and Savoury Meat Jus

*2009 Domaine de Chevalier Blanc, Pessac-Léognan*

*2010 Domaine de Chevalier Blanc, Pessac-Léognan*

### Dessert

Kentish Strawberries with Tonka and Elderflower Sorbet

*2003 Vouvray Moelleux Réserve, Philippe Foreau, Loire*

## MENU

# Lunch at The HURLINGHAM CLUB

30th May 2018

Hosted by: Jeffrey and Clare Benson

### Starter

Cornish Crab & Crayfish Tian, Cucumber Jelly, Fried Capers and Sundried Tomato, Dill Dressing

*2016 Sauvignon Blanc, Groot Constantia Estate, South Africa*

### Main Course

Poached Guinea Fowl Supreme, Confit leg, Pearl Barley, Red Wine jus

*2013 Earth & Sky, Thymiopoulos Estate, Naoussa, Greece*

*2009 Vosne-Romanée, Domaine Jean Givrot, Côte-de Nuits*

### Cheese Course

Selection of British Artisan Cheeses:

Helford Blue, Topsy Billy, Alcester Sloe, Lord of the Hundreds, Crofton  
Served with Crackers

*2015 Pomino Benefizio Bianco Riserva, Castello di Pomino, Frescobaldi, Tuscany*

*2004 Gran Reserva 890, La Rioja Alta, Spain*

### Dessert

Blueberry Pannacotta, Pistachio crumble, Blueberry compote, frozen yoghurt

*2014 Les Dernières Grives, Domaine du Tariquet, Côtes de Gascogne*

## MENU

# 1930's dinner at ELTHAM PALACE

31st May 2018

Organiser: Jennifer Viles

### Canapés

Roasted red onion and Granny Smith apple tartlet,  
blue cheese wafer, apple blossom

Spiced Duck, pineapple fritter, pineapple caviar

Salmon trio gateaux

Seared Beef fillet with Béarnaise Sauce

Aperitif: *2007 J.J. Prum, Weblener Sonnenuhr Riesling Auslese, Mosel*

### Menu

#### Starter

Pressed Ham Hock Terrine with fine beans, crispy quail egg,  
pineapple pickle, cheddar

*2016 Muga Rioja Rosada, Spain*

#### Fish

Pan-seared sea bass, smoked potato, confit red and yellow peppers  
and green onion cream

*2009 Chassagne Montrachet Vergers Blanc, Jean-Marc Pillot, Bourgogne*

*2012 Chassagne Montrachet Chevenottes, Jean-Marc Pillot, Bourgogne*

#### Main

Pink Roasted Fillet and Cutlet of Kentish Lamb, with sautéed noisette potatoes  
Summer squash and aubergine mille feuille

*2013 Châteauneuf-du-Pape Reserve de Château Fortia, Rhone*

*2013 Cote Rotie, 'Blond de Seigneur', Domaine Georges Vernay, Rhone*

#### Dessert

Champagne and Peach Jelly served with peach cream and fresh peach

*2009 Chateau Dereszla Tokaji, Aszu 5 Puttonyos, Hungary*

*Tea, Coffee & Petit Fours*

## MENU

# FORMAN'S LUNCH

1st June 2018

Organiser: Stephanie Shepherd

### Starter

Forman's Famous London Cured Salmon – Tasting Plate (guided by Lance Forman)

*2014 Pinot Gris, Bolney Estate, England*

*2013 Pinot Noir, Bolney Estate, England*

### Gourmet Picnic Buffet

Conceived in honour of the Great British Picnic and held indoors in deference to the great British weather

Flamiches and tartlets (v)

Lobster, Avocado, Salmon & Caviar Cocktail

Best of British Charcuterie Platter

Coronation Chicken

Jersey Royal Potato & Scallions

New Season Asparagus, Pea & Bean Salad

Green Salad

Selection of Quail Scotch Eggs

Rhubarb & Elderflower East-End Mess

Scones, Cornish Clotted Cream & Homemade Preserves

Selection of British Artisan Cheeses

## MENU

# Gala Dinner at THE GOLDSMITHS HALL

1st June 2018

Organiser: Michael Messent

Apertif: 1990 *Champagne Drappier Carte D'Or, RD (disgorged May 2014)*

### Starter

Green and White Asparagus, Parma Ham, Hollandaise

*2015 Muscat Grand Cru Goldert, Domaine Zind Humbrecht, Alsace*

### Fish

Twice Baked Lobster Souffle, Buttered Spinach Chive Beurre Blanc

*2009 Corton Charlemagne, Grand Cru, Louis Latour, Côte d'Or*

### Main

Loin of Rose Veal, Veal Sweetbread Ravioli, Mange Tout, Morels, Pencil Carrots, Pomme Purée, Jerez Sherry Jus

*2005 Château Babans-Haut-Brion, Pessac-Léognan*

*2005 Château Canon-la-Gaffelière, Grand Cru Classé, St Emilion*

### Savoury

Chicken Liver Feuilleté, Chasseur Sauce, Toasted Pine Nuts

*2015 Astoria el Ruden, Veneto, Italy*

### Dessert

Pear Tarte Tatin, Caramel-toasted Nuts, Mango Cream

*2005 Château Climens, 1er Cru, Barsac, Sauternes*

### Coffee & Petit Fours

*Barros '20 years old' Tawny Port*

# Festival PARTICIPANTS

Members are listed in alphabetical order by surname and by primary branch.

Where partners do not have the same surname they are listed together. Where partners are not members of IWFS they are listed as 'Guest'

## AMERICAS ZONE

<b>Lee Anderson</b>	Fort Worth	<b>Billy Hill</b>	Austin	<b>Jose De La Gandara</b>	Boca Raton
<b>Sherry Hill</b>	Fort Worth	<b>Karon Hill</b>	Austin	<b>Sherie Reiter</b>	New York
<b>Gary Armstrong</b>	Austin	<b>David Hoare</b>	Niagara	<b>Arnie Reiter</b>	New York
<b>Trudy Banta</b>	Indianapolis	<b>Annette Hoare</b>	Niagara	<b>Martha Russel</b>	Toronto
<b>Jeffrey Batoff</b>	Philadelphia	<b>Robert Jaeder</b>	Palm Beach	<b>Philip Russel</b>	Toronto
<b>Sheryl Batoff</b>	Guest	<b>Ann Jaeder</b>	Palm Beach	<b>Tony Ryan</b>	Naples
<b>Kay Botko</b>	Naples	<b>Andrew Jones</b>	Cayman Islands	<b>Lesley Ryan</b>	Naples
<b>Curtis Botko</b>	Naples	<b>Felicity Jones</b>	Cayman Islands	<b>Fritz Seitz</b>	Pasadena
<b>Jacqueline Carr</b>	Anchorage	<b>Joe Kafka</b>	Omaha	<b>Susan Seitz</b>	Guest
<b>Shawn Beck</b>	Anchorage	<b>Andi Kafka</b>	Greater Omaha	<b>Lowell Shinn</b>	Anchorage
<b>Michele Chaboudy</b>	Austin	<b>Thomas Kahn</b>	New York	<b>Debi Shinn</b>	Anchorage
<b>Julia Collins</b>	New York	<b>Marilyn Kahn</b>	New York	<b>Linda Stevens</b>	Toronto
<b>Carl Cooper</b>	Pasadena	<b>Julie Kime</b>	Boca Raton	<b>John Moses</b>	Toronto
<b>Lynn Cooper</b>	Guest	<b>John Kime</b>	Boca Raton	<b>Richard Sugarman</b>	Washington, DC
<b>Sid Cross</b>	Vancouver	<b>Cathy Kuhlman</b>	New Orleans	<b>Judi Sugarman</b>	Guest
<b>Joan Cross</b>	Vancouver	<b>Bill Kuhlman</b>	New Orleans	<b>Paul Sweeny</b>	Kitchener-Waterloo
<b>Pat Cunningham</b>	Cayman Islands	<b>Randy Lewis</b>	Washington, DC	<b>Marie-Josee Sweeny</b>	Kitchener-Waterloo
<b>Peter Cunningham</b>	Cayman Islands	<b>Pat Lewis</b>	Guest		
<b>Mike Donohoe</b>	Houston	<b>Norman Loewenstern</b>	Houston	<b>Bill Thomas</b>	Riverside
<b>Yvonne Donohoe</b>	Houston	<b>Sheila Loewenstern</b>	Houston	<b>Terre Thomas</b>	Guest
<b>Jack Farrell</b>	Naples	<b>Ann McDonald</b>	Laguna Beach	<b>Christine Vrba</b>	Austin
<b>Cathy Farrell</b>	Naples	<b>Andrea McMahan</b>	Greater Omaha	<b>Bill Walker</b>	Houston
<b>Dave Felton</b>	Pasadena	<b>Dennis McMahan</b>	Greater Omaha	<b>Betty Walker</b>	Houston
<b>Mitsuko Felton</b>	Los Angeles	<b>Peter Miao</b>	San Fernando Valley		
<b>Ray Garcia</b>	Washington, DC	<b>Penny Mincho</b>	Austin		
<b>Fruzsina Harsanyi</b>	Guest	<b>Allen Mincho</b>	Austin		
<b>Jeffrey Glazer</b>	Cleveland	<b>Nicholas Ogan</b>	Cleveland		
<b>Norma Glazer</b>	Cleveland	<b>Anne Ogan</b>	Cleveland		
<b>Jo Anne Hargraves</b>	Austin	<b>Michael Parmet</b>	Houston		
<b>Richard Hargraves</b>	Austin	<b>Mary Alice Parmet</b>	Houston		
<b>Claudette Hartman</b>	Austin	<b>Angela Pedraza</b>	Boca Raton		

## ASIA PACIFIC ZONE

<b>Robert Allerdice</b>	New South Wales	<b>Sugandha Hiremath</b>	Bombay	<b>Jagjit Singh</b>	Kuala Lumpur
<b>Nirmal Bhogilal</b>	Bombay	<b>Gay Hutchinson</b>	Auckland	<b>Malkit Kaur</b>	Kuala Lumpur
<b>Sheela Bhogilal</b>	Bombay	<b>Ian Jennings</b>	Auckland	<b>Bill Stone</b>	Philippines
<b>Mary Capetan</b>	New South Wales	<b>Gayeanne Jennings</b>	Auckland	<b>David Teh</b>	Kuala Lumpur
<b>Barbara Connell</b>	Auckland	<b>Carolyn Kennedy</b>	New South Wales	<b>Pitt Lee Teh</b>	Kuala Lumpur
<b>Robb Delgado</b>	Philippines	<b>Huan Yeong Lau</b>	Singapore	<b>Michael Tamburri</b>	Western Australia
<b>Kai Delgado</b>	Guest	<b>Nicola Lee</b>	Singapore	<b>Grace Tamburri</b>	Western Australia
<b>Jeremy Diamond</b>	Kuala Lumpur	<b>Marise Lee</b>	Singapore	<b>Dennis Tanaka</b>	Tokyo Bay
<b>Kalsom Diamond</b>	Kuala Lumpur	<b>James Lin</b>	Taipei	<b>Taiko Tanaka</b>	Tokyo Bay
<b>Andrew Fegent</b>	New South Wales	<b>Kelly Shu</b>	Taipei	<b>Martin Tang</b>	Hong Kong Island
<b>Shayne Fegent</b>	New South Wales	<b>Yoshiko Nakamura</b>	Tokyo Bay	<b>Margaret Lee</b>	Guest
<b>Nick Galante</b>	Victoria	<b>Richard Cohen</b>	Tokyo Bay	<b>Fifi Tsai</b>	Hong Kong Island
<b>Kerry Galante</b>	Victoria	<b>Tony Narisawa</b>	Kuala Lumpur	<b>Bobby Tsai</b>	Hong Kong Island
<b>Susan Gale</b>	Western Australia	<b>Vanessa Tan Boon Hwa</b>	Kuala Lumpur	<b>Daniel Yu</b>	Hong Kong Island
<b>Primitivo Sonny Garcia</b>	Philippines			<b>May Yu</b>	Hong Kong Island
<b>Maria Geotina Garcia</b>	Victoria	<b>John Nesbitt</b>	New South Wales	<b>Jonathan Yu</b>	Asia Pacific Zone
<b>Fran Gerard</b>	Victoria	<b>Marie Nesbitt</b>	New South Wales		
<b>John Hall</b>	New South Wales	<b>Othmar Ober</b>	Philippines		
<b>Jenny Hall</b>	New South Wales	<b>Brian Openshaw</b>	New South Wales		
<b>Jai Hiremath</b>	Bombay	<b>Lidia Rozlapa</b>	Western Australia		

## EUROPE AFRICA ZONE

<b>Gurmit Dvoulety</b>	Independent	<b>Emily Luring</b>	Lusaka	<b>Alan Shepherd</b>	London
<b>Pavel Dvoulety</b>	Independent	<b>Arne Luring</b>	Lusaka	<b>Stephanie Shepherd</b>	London
<b>Gilly Fraser</b>	Independent	<b>John Nicholas</b>	Zürich	<b>Jan Sjögren</b>	Independent
<b>Donald Fraser</b>	Independent	<b>Joan Nicholas</b>	Zürich	<b>Eva Sjögren</b>	Independent
<b>Kurt Haering</b>	Zürich	<b>Ian Nicol</b>	Blackpool & Fylde Coast	<b>Johann Slazus</b>	Cape Town
<b>Helene Haering</b>	Zürich	<b>Chris Nicol</b>	Blackpool & Fylde Coast	<b>Susan Slazus</b>	Guest
<b>David James</b>	Blackpool & Fylde Coast	<b>Brian Sager Lord of Leigh</b>	Blackpool & Fylde Coast		
<b>Philippa Keller</b>	Zürich				
<b>Hans Walter Keller</b>	Zürich	<b>Peter Schnider</b>	Zürich		



# Participants at INDIVIDUAL EVENTS

## Corinthia

**Beverley St John Aubin** London  
**Ari Sofianos** St James's

## Merchant Taylors'

**Ron Barker** Blackpool & Fylde Coast  
**Val Ramsey** Blackpool & Fylde Coast  
**Rachel Burnett** London  
**Marilyn Thrupp** Guest  
**Oz Clarke** Guest  
**Roger Ellis** London  
**Bernard Lamb** (Tasting only) London  
**Graham Lovelock** London  
**Helen Lovelock** Guest  
**Andrea Warren** London

## Dine Around

**Ron Barker** Blackpool & Fylde Coast  
**Val Ramsey** Blackpool & Fylde Coast  
**Nic Birtles** London  
**Roseline Birtles** London  
**Cathy Herring** Independent  
**Tim Herring** Independent

## Hurlingham

**Ron Barker** Blackpool & Fylde Coast  
**Val Ramsey** Blackpool & Fylde Coast  
**Jeffrey Benson** London  
**Clare Benson** London  
**Sean Coughlin** Blackpool & Fylde Coast  
**Maureen Coughlin** Blackpool & Fylde Coast  
**Bernard Lamb** London  
**Graham Lovelock** London  
**Helen Lovelock** Guest

## Eltham

**Jeffrey Benson** London  
**Clare Benson** London  
**Xavi Delgado** Guest  
**Patricia Gruber** London  
**Tim Herring** Independent  
**Cathy Herring** Independent  
**Josette Evelin Priest** London  
**Beverley St John Aubin** London  
**Jennifer Viles** London

## Formans

**Beverley St John Aubin** London

## Goldsmiths'

**Ron Barker** Blackpool & Fylde Coast  
**Val Ramsey** Blackpool & Fylde Coast  
**Jeffrey Benson** London  
**Clare Benson** London  
**Chris Bonsall** St James's  
**Sue Bonsall** St James's  
**Rachel Burnett** London  
**Keith Burnett** London  
**Sean Coughlin** Blackpool & Fylde Coast  
**Maureen Coughlin** Blackpool & Fylde Coast  
**Xavi Delgado** Guest  
**Peter Diamond** London  
**Katrina Diamond** London  
**Stephen Dollond** London  
**Richard Duncan** St James's  
**Roger Ellis** London  
**Anne Ellis** London  
**Cathy Herring** Independent  
**Tim Herring** Independent



**Derek Hewitt** London  
**Bernard Lamb** London  
**Brenda Lamb** London  
**Graham Lovelock** London  
**Helen Lovelock** Guest  
**Stephen Matthews** London  
**Nan Yeong Matthews** London  
**Michael Messent** Wessex  
**Marilyn Messent** Wessex  
**Jim Muir** Hereford & Monmouthshire  
**Margaret Muir** Hereford & Monmouthshire  
**Sir David Reddaway** Clerk to the Goldsmiths' Company

**Beverley St John Aubin** London  
**Price Sinclair** Wessex  
**Isabel Sinclair** Wessex  
**Ari Sofianos** St James's  
**Renate Sá** St James's  
**John Valentine** St James's  
**Anna Valentine** St James's  
**Jennifer Viles** London  
**John Hemington** Guest  
**Andrea Warren** London  
**Neil Warren** Guest



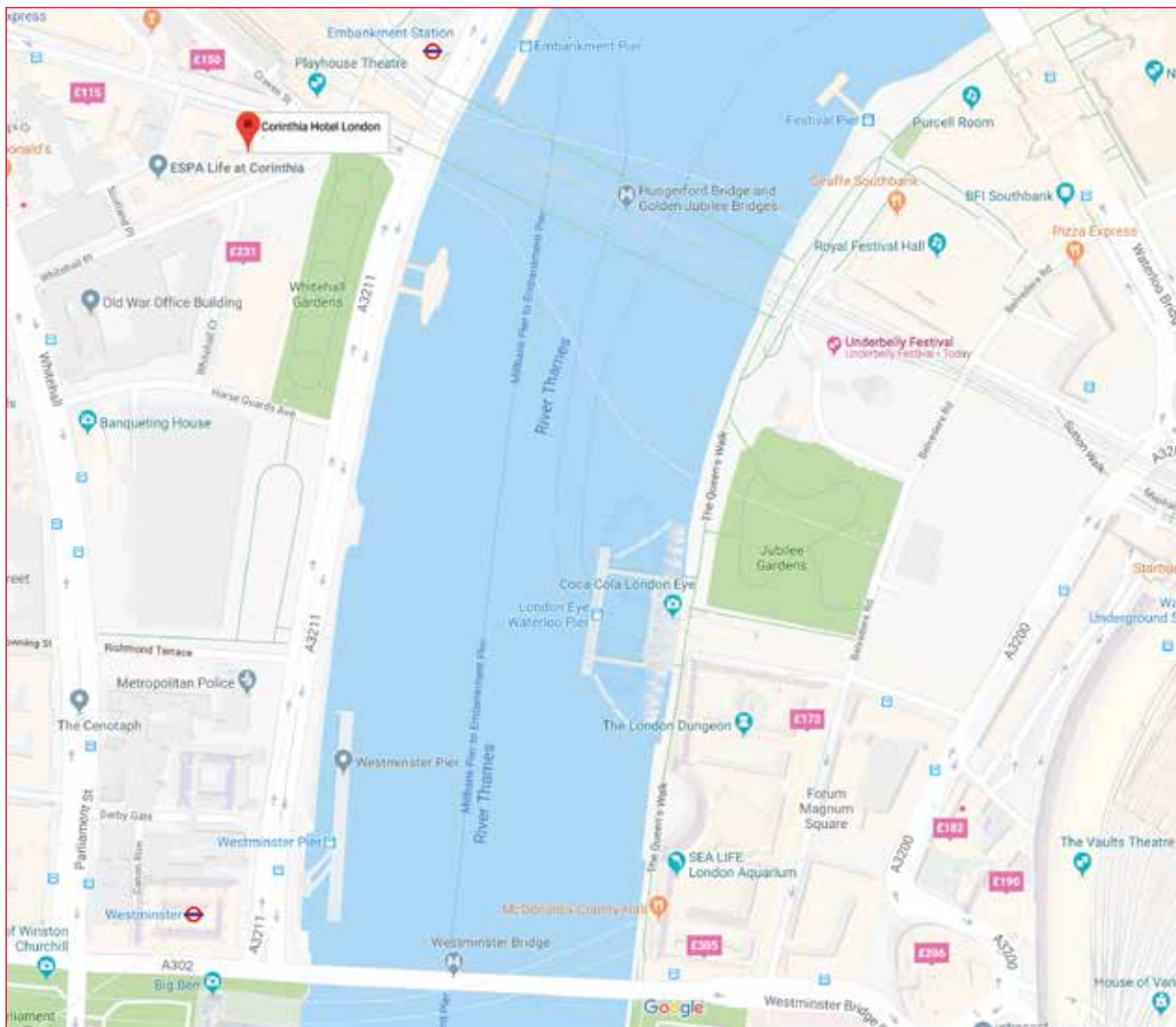
The Hurlingham Club





# The International Wine & Food Society

## EUROPE AFRICA ZONE



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### Contact Information

We all hope it won't happen, but just in case you need to make your own way to a venue, here are their full postal addresses. Don't forget to let Andrea know what is happening by phone or SMS.

#### FESTIVAL HELPLINE

Andrea Warren  
Tel and SMS: 07565 556 351  
Email: eaz@iwfs.org

#### THE CORINTHIA HOTEL

Whitehall Place  
London SW1A 2BD  
Tel: 0207 930 8181  
www.corinthia.com/london

#### THE MERCHANT TAYLORS' LIVERY HALL

30 Threadneedle Street,  
London EC2R 8JB  
Tel: 0207 450 4441

#### DINE AROUND RESTAURANTS

**Chez Bruce**  
2 Bellevue Road  
Wandsworth Common  
London SW17 7EG  
Tel: 0208 672 0114

**The Glasshouse**  
14 Station Parade  
Kew, Richmond, TW9 3PZ  
Tel: 0208 940 6777

**La Trompette**  
3-7 Devonshire Road  
London, W4 2EU  
Tel: 0208 747 1836

#### THE HURLINGHAM CLUB

Ranelagh Gardens  
Fulham, London SW6 3PR  
Tel: 0207 610 7400

#### FORMAN'S FISH ISLAND

Stour Road  
London E3 2NT  
Tel: 0208 525 2390

#### ELTHAM PALACE

Court Yard  
Eltham, Greenwich  
London SE9 5QE  
Tel: 0208 294 2548

#### THE GOLDSMITHS' LIVERY HALL

Foster Lane  
London EC2V 6BN  
Tel: 020 7606 7010

