

# INTERNATIONAL WINE AND FOOD SOCIETY ASIAN PACIFIC ZONE ESTABLISHED

In June, Singapore played host to delegates from neighbouring branches of the International Wine and Food Society. The gathering saw the formation of the Asian Pacific Zone of the Society and the opportunity for delegates to sample some of the cuisines of Singapore.



*Chairman of the International Wine and Food Society Dr. Louis Hughes from London (left) shares an informal moment with the Chairman of the Asian Pacific Zone Steering Committee, Dr. Max Lake from Sydney.*

**T**he International Wine and Food Society is one of the largest and longest standing organizations dedicated to gastronomy. The Society was founded in England in 1933 by expatriate Frenchman and bon vivant Andre Simon whose description of a gastronome was "a person capable of making intelligent choices for whatever is best in food and drink."

Knowing what is best is a product of fine sensibilities and wide experience. In many countries of the world there is abundant choice and clubs which bring together interested people for the shared enjoyment of food, beverage and fellowship have sprung up. For many members of such clubs, a purely local involvement is quite sufficient to meet their interests and needs. Others, whose interests perhaps run deeper, seek the opportunity to experience and compare the foods, beverages, customs and to meet those who share their gastronomic interest in other parts of the world.

There can be no doubt that the best way to acquire a proper understanding and appreciation of the cuisines of the world and their companion beverages is to experience them in their places of origin. The gastronomes of whom Andre Simon spoke need these experiences and the International Wine & Food Society can help to provide them.

The first international gastronomic festival held by the IWFS was in Chicago in 1966. Since then similar festivals have been held at approximately three yearly intervals. Host cities have been London, San Francisco, Los Angeles, Paris, Sydney/Melbourne and Vancouver. The eighth festival will be held in Strasbourg in September of this year. These festivals have firmly established the international nature of the society.

## ZONES

With increasing membership and greater cooperation between branches, the Society has recently began changing its structure from a centrally controlled organisation to one where member branches are grouped into geographical zones. The first zones formed were the North American Zone grouping branches in USA, Canada, the Caribbean and Mexico; and the European Zone for branches in the British Isles, Ireland and continental Europe.

The next logical grouping of society branches was for those in the Asian and Western Pacific regions and in June of this year Singapore played host to the inaugural meeting of the Asian Pacific Zone Steering Committee convened to



establish this Zone of the Society. The meeting was attended by delegates from eleven branches in the newly formed zone and messages were received from a further four branches who were not able to be represented at the meeting. The full list of branches in the new zone is:

Hong Kong Island  
Kowloon  
Kuala Lumpur  
Singapore  
Philippines  
Tokyo  
Tahiti  
Auckland  
Wellington  
North Harbour (N.Z.)  
New South Wales  
Victoria  
Pittwater (Aust.)  
Ballarat (Aust.)  
Melbourne Ladies

## SINGAPORE EXPERIENCE

As might be expected at such a gathering of gastronomes, a number of wine and food events were arranged to coincide with the visit to Singapore by the delegates.

The New South Wales Branch had the largest representation and in conjunction with the Singapore Branch arranged its own "Singapore Experience" for the visiting delegates and Singapore members — a five day programme of events with emphasis on the cuisines of Singapore.

Many of the events of the Singapore Experience would commonly be found on the itinerary of visitors to Singapore:  
Orientation tour of Singapore  
Lunch at Rasa Singapura food stalls  
Walking tour of Chinatown  
Breakfast at Komala Villas  
Szechuan lunch at Min Jiang  
Northern Indian dinner at Tandoor



Derek Butler (centre), President of the Singapore Branch with visiting delegates at the Tandoor.



Ian Cochran of the Singapore Branch addressing members at the Summer Palace.

Tour of Jurong Bird Park  
Nonya Lunch at Bibi's  
Tour of Japanese and Chinese Gardens  
Seafood Lunch at Jurong Pier

There were however two formal dinners which set this Singapore Experience apart from the ordinary in gastronomic terms at least.

## OPENING DINNER

In keeping with the theme of the formation of the Asian Pacific Zone, the formal opening dinner of the mini-festival provided an opportunity to match fine wines from the zone with the finest food in the European tradition.

The setting chosen was the elegant Restaurant de France at the Meridien Hotel and the banquet, for that is truly what it was, was a tour de force with eight courses served with a selection of sixteen wines from the fine wine producing areas of Australia and New Zealand. Many of these wines were made by members of the Society, and all were specially imported to Singapore for the dinner with the assistance of the Australian and New Zealand High Commissions.

The complete menu and wine list for the dinner was:

THE WINES	THE FARE
Champagne Reception : Yellowglen Cuvee-Tradition (Pinot Noir) 1983 Montana Lindauer, Brut	AMUSE GUEULE Smoked salmon on rye bread
PETALUMA RHINE RIESLING 1980 VILLA MARIA-GEWURZTRAMINER 1985	MARJOLAINE DE FOIE GRAS FRAIS CONSOMME FROID AU VIN DE PAILLE Crispy layer of almond biscuit and fresh goose liver terrines served with chilled double chicken broth flavoured by Jura wine
CORBANS FUME BLANC 1985 SELAKS SAUVIGNON-SEMILLON 1985	BLANC DE TURBOT EN CHEMISE, A LA VAPEUR DE BASILIC Steamed turbot fillet wrapped in green leaves and flavoured with basil smothered in light capsicum cream
SEVILLE ESTATE-CHARDONNAY 1985 MATUA VALLEY JUDO ESTATE CHARDONNAY 1984	PAUPIETTE DE SAUMON ALEXANDRA Stuffed salmon fillet with lobster mousse and laced with vermouth sauce
TISDALL MOUNT HELENE CHARDONNAY 1981 TYRRELL-VAT 47 CHARDONNAY 1982	GRANITE DE PECHE AU GINGEMBRE Peach sherbet enhanced with ginger
LAKE'S FOLLY-CABERNET SAUVIGNON 1982 VILLA MARIA PINOT NOIR 1983	CREPINETTE DE FILET D'AGNEAU AU VIEUX PORTO CERVELLE ET ROGNONS EN FRICASSEE Lightly sauteed lamb fillet flavoured with boletus mushrooms and port wine served with fricassee of lamb brain and kidneys
PENFOLDS BIN 389-CABERNET SHIRAZ 1971 MONTANA CABERNET SAUVIGNON 1981	CHAVIGNOL EN CAGE FEUILLES VERTES A L'HUILE DE NOISETTE Warm chavignol cheese coated on puff pastry and served with seasonal salad
YALUMBA HEGGIES VINEYARD BOTRYTIS RHINE RIESLING 1984	LA VALSE DES DESSERTS Our pastry chef's delicacies
LINDEMANS SHOW RESERVE MUSCAT BIN 1625	CAFE, MIGNARDISES





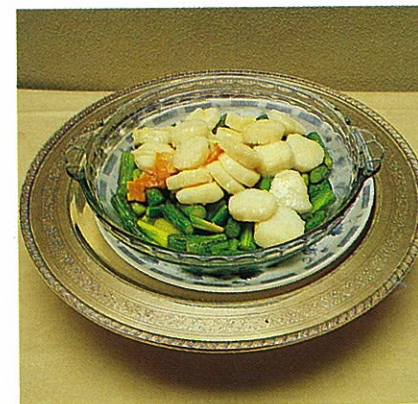
Guests at the Summer Palace.

## CANTONESE BANQUET

The second formal dinner provided the closing event for the mini-festival. The setting this time was the Summer Palace Restaurant at the Pavilion Intercontinental Hotel. In contrast with the first dinner, this occasion provided the organizers the opportunity to marry one of the fine cuisines of the Asian Pacific Zone with fine wines from Europe.

A traditional Cantonese banquet menu was selected and carefully matched with appropriate wines.

This dinner provoked some lively discussion and was generally judged a great success. The setting of the Summer Palace and the formal attire of the guests added to the sense of occasion but it was the quality of the food and wine which made the greatest impression. Combinations such as *Lover's Platter* with the excellent 1983 *Piesporter Spaetlese* and oil-dipped Soon Hock with the crisp 1984 *Chablis Grand Cru* demonstrated that Chinese cuisine and fine wine can form an almost perfect match.



## THE INTERNATIONAL WINE AND FOOD SOCIETY CHINESE BANQUET 10 JUNE 1986

### MENU

THE LOVER'S PLATTER  
BRAISED SHARK'S FIN SOUP WITH CRABMEAT  
AND BIRD'S NEST  
OIL-DIPPED "SOON HOCK" FISH  
FRIED SCALLOP WITH FRESH ASPARAGUS  
DEEP-FRIED CRISPY BEAN CURD ROLLS  
ROAST PEKING DUCK  
SUMMER PALACE FRIED NOODLES  
CREAM OF SAGO WITH HONEYDEW MELON  
ASSORTED CHINESE PASTRIES

### WINE

DEINHARD PIESPORTER GOLDTROPFCHEN  
SPAETLESE 1983  
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DROUHIN CHABLIS GRAND CRU VADESIR 1984  
DROUHIN CHABLIS GRAND CRU VADESIR 1984  
MOMMESSIN POUILLY FUISSE 1984  
FONTANAFREDDA DOLCETTO DI ALBA 1983  
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DEUTZ & GELDERMAN ROSE 1981  
DEUTZ & GELDERMAN ROSE

## FUTURE PLANS

The establishment of the Asian Pacific Zone and success of the "Singapore Experience" gave notice of further cooperation between the newly grouped branches. A wide variety of cuisines and cultures exists within the new zone and it is hoped that regular zone festivals, perhaps on an annual basis, will provide members with opportunities to meet, travel and experience the best in food and wine the zone has to offer. ■