



# EAZ Food & Wine Online

NEWS UPDATE FROM THE EUROPE AFRICA ZONE

Issue 2, December 2015



## INTERNATIONAL FESTIVAL: MELBOURNE

In early November, 150 members of IWFS (including 32 from EAZ) gathered for the triennial five-day IWFS 'Savour the Journey' Melbourne International festival.



The festival was a wonderful opportunity to indulge in the delights of Melbourne cuisine accompanied by fine Australian wines often compared with 'old world' wines appropriately matched with the culinary delights. Old friendships were re-kindled whilst new friendships were ignited.



A full report and photographs will be published in the next edition of Food & Wine. Thanks must go to the APZ team for organising such a fantastic event.



## NEW BRANCH EVENTS: THAMESIDE

The official launch of the Thameside branch on the 16th November saw current and prospective members get together for an evening of exquisite Greek food. As a new youth branch of IWFS, Thameside is for under 35s, propounding affordable, quality dining. Held at Sappho in Clapham, the dinner was intimate, with only around 35 people in attendance. But the copious wine (chosen by the formidable Ari Sofianos), delectable meze and excellent company made the evening feel entirely much larger. We'll be holding our next event in the new year, so watch this space!



### GIFT OF IWFS MEMBERSHIP

Why not treat friends or family to a gift of a year's IWFS membership? You could then join events together or maybe, if they live further afield, giving you contacts in a new branch! The membership can be purchased for:

Single .....	£42.00
Joint .....	£55.00
Young Single (under 36) .....	£21.00
Young Joint (both under 36) ...	£27.50



These are the current annual fees for the Europe Africa Zone of IWFS. Some branches have an additional branch membership fee which should be paid locally by the new member(s). A personalised Gift Certificate is provided and anyone interested in buying one should contact me, Margaret Chippendale (EAZ Membership Registrar), Tel: 01457 863319.

## CHAIRMAN'S MESSAGE



Well, the Melbourne International Festival has finally come and gone, and congratulations to Asia Pacific for putting on a fantastic Main Event, as well as some highly acclaimed pre- and post-tours to the Outback, Great Ocean Road, Gourmet Melbourne and Margaret River. With the final curtain came the official handover to Europe Africa, to stage the next International Festival in London 2018. Those from EAZ who were privileged and fortunate to have this Aussie experience and education in their wine, food and culture will undoubtedly share this with you in forthcoming issues of Food & Wine, which brings me onto the next subject.

Whilst we were out in Oz, Pam issued her last issue of *Food & Wine* and stepped down as Editor after taking over from Ron nine years ago. We owe Pam a great vote of thanks for what she achieved, and continued to do after her serious illness. We set up recently an Editorial Board with Pam, as Editor in Chief, Andrea Warren, as publisher of *F&W Online*, and Stephanie Shepherd, as Events Co-ordinator. The purpose being for them to communicate with each other, to avoid any duplication of articles in the printed and online version and for Stephanie to be able to roll out notice of events and booking instructions, in a timely way, using the six issues each year. I do hope Pam will continue to produce some of her interesting, and highly acclaimed articles. Meanwhile whilst we seek a new person to take on Editor's role, please forward any branch or other articles to Andrea Warren c/o the new email address for our magazine correspondence [editor.eaz@iwfs.org](mailto:editor.eaz@iwfs.org). If you feel you can take on this role or have experience using publishing software such as Microsoft Publisher please get in touch.

May I wish you all a Merry Christmas and best wishes for the New Year from myself, Chris and all the Committee.

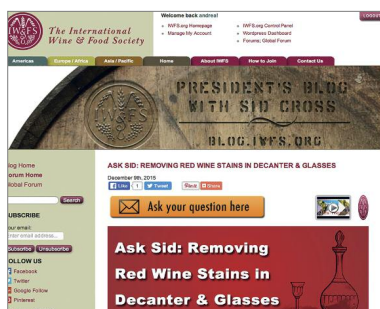
Ian Nicol  
EAZ Chairman



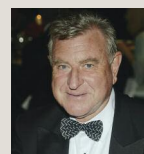
## WINDOW TO THE WEBSITE

**Branch events** remember we are updating and improving the Society's [website](#) on an ongoing basis, though often at first glance you may not notice it, so do please log in regularly. Please continue to put your upcoming branch events up there, as well as any local restaurant recommendations so that members can see what is happening at the click of a mouse, and maybe attend if there is room! As all branch officials should know, you can send emails just to your own branch members, so members, do please reconfirm your email addresses when you renew or when you log in.

**President's blog** we trust that you are enjoying reading the many and various topics covered in the [blog](#) run by Sid Cross, IWFS President. The most recent postings are advice on how to remove red wine stains from decanters and glasses and also notes on vintages of Pio Cesare's Barolo provided by winemaker Pio Boffo himself. This might come in handy if you are thinking of making a purchase. You should be automatically receiving any blog posts in your inbox. If not please let me know via email to [Andrew Brodie](mailto:Andrew.Brodie). If you have a foody or winery question, you just have to pop it on the blog.



## YOUR COMMITTEE MEMBERS



Ian Nicol  
(Blackpool & Fylde Coast)  
Chairman



Michael Messent  
(Wessex)  
Vice Chair & Legal  
Advisor



Dr Tricia Fletcher  
(Manchester)  
Secretary



John Nicholas  
(Zurich)  
Treasurer



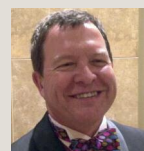
Mrs Margaret  
Chippendale  
(Manchester)  
Membership Registrar



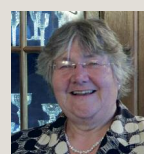
Andrew Brodie  
(London)  
Website Technical  
Co-ordinator



David Chapman  
(Manchester)  
Awards Officer



Hilton Kuck  
(Cape Town)  
African Branches  
Representative



Mrs Stephanie Shepherd  
(London)  
Events Co-ordinator

### OUR AWARDS

**New Year's Resolution** – Branches, please resolve to nominate restaurants where you have enjoyed an outstanding meal for a Restaurant Award. If you have not been so fortunate, perhaps a branch member is worthy of a personal award. In either case, please [click here](#) or [email me](#). I look forward to hearing from you. David Chapman



## BRANCH FOCUS: ZÜRICH

Founded in 2006 when John Macdonald, a former governor of the Americas zone of the IWFS and member of Toronto, retired with his Swiss-born wife to Switzerland. Based in Zürich, we have 36 members, both Swiss and ex-pats. The branch is chaired by Kurt Haering, supported by Christine Gilbert (events co-ordinator) and John Nicholas (treasurer and secretary).



Under Christine's leadership, members contribute to the development of a six-event programme for the following year, ensuring a variety of themes. This includes Michelin starred and interesting local restaurants, cuisines and wines from other countries – all increasing our knowledge of wine and food.

We also organise short-break events where members from Zürich and other branches have developed friendships, whilst exploring wine and food in Switzerland and neighbouring countries. We participate in international and regional events and, in 2011, organised the Zürich Great Weekend.

At the AGM, usually in a member's home, committee members are elected and financials approved. We reflect on the year's events and discuss initial ideas for the following year. Subscriptions cover subsidies for events, branch expenses and reserves, essential in Switzerland.

In 2015 IWFS members from other branches joined us to sample Zürich cuisine at one of the prestigious Guild Houses in town. We also enjoyed the company of IWFS members from abroad at our gastronomic weekend in Alsace. If you are planning to visit Zürich, then why not join us for an event – see the branch calendar in [www.iwfs.org](http://www.iwfs.org) or contact [Christine](#) if you would like to be added to our circulation list.



## UPCOMING EVENTS

### Baltic Cruise 2017

We are planning a 7–8 day cruise in June/July 2017 and calling at key cities in the region including Stockholm, Helsinki, St. Petersburg, Tallinn and Copenhagen.

We also hope to incorporate events organised by our branches in the region – Tallinn, Helsinki and maybe our Moscow branch (with an event in St Petersburg). 2017 prices are not yet available but the approximate cost will be £3600 per person, fully inclusive, assuming double occupancy in an outside suite (single occupancy supplements will apply). Travel to port of departure (Stockholm or Copenhagen) and additional shore excursions are not included.

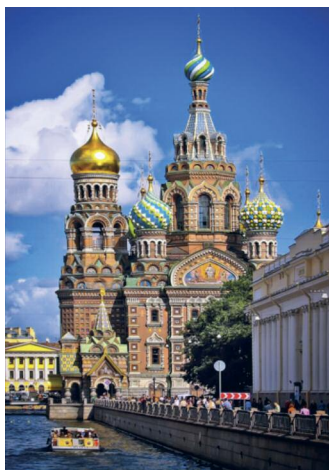


We are considering two of the best cruise operators, Oceania (1258 pax) and Silversea (382 pax) which emphasise the high quality of food and wine on-board. Both operators have been used by IWFS members who recommend them highly.

We are currently taking expressions of interest so please email our Events Co-ordinator via email [s.shepherd@ntlworld.com](mailto:s.shepherd@ntlworld.com). Click on this [link](#) to find out the details we would like you to provide. This will not commit you, but will give you priority when bookings open.

We look forward to hearing from you.

*Map of the Baltic States by Norman Einstein; photo Church of the Saviour on Spilt Blood by Steven Pavlov*



## DATES FOR YOUR DIARY

### CAPE TOWN

22nd – 25th February 2016

Four-night Festival in Cape Town including the John Avery memorial dinner at The 12 Apostles Hotel, visits to Swartland wine region, the Cape Peninsular, wine tastings and dinner in members' homes. For further details [click here](#).

### NORTH WALES

15th – 18th May 2016

We are planning a 'Regional Weekend' in North Wales. See full details overleaf and also the October 2015 issue of *Food & Wine* (page 33) or go straight to the [website](#). The weekend will showcase some of the best dining and must see attractions of the region. It will be a real treat.

### WESSEX BRANCH

20th – 21st May 2016

A two-day gastronomic event in Spring 2016 to which a number of Zurich branch members have already booked (some of our members have attended their events too) and it would be wonderful if other branch members wished to join us. This promises to be a spectacular weekend of good wine, good food and good fun! For full details please email [Geoff James](#).

### EDINBURGH

20th – 23rd September 2016

A three-night Festival in Edinburgh including wine tastings, dinners at at least one Michelin starred restaurant, and a Reception and Dinner on board The Royal Yacht Britannia. Details are on the [website](#). You should get your bookings in early for this event; it's likely to be very popular. We may have some extra availability for the Britannia Dinner, if you would be interested in this please contact the [organiser](#).

### EAZ ANNUAL GENERAL MEETING, EDINBURGH

23rd September 2016

The first EAZ AGM will be held on 23rd September 2016 at 10.30am in Edinburgh. The venue has yet to be finalised but will probably be the Balmoral Hotel. This event is free and open to all EAZ members and is the first opportunity for members, rather than branch representatives, to influence the direction of their Society. Please let [John Nicholas](#) know if you wish to attend.

### LOOKING AHEAD... 2017

We are planning some exciting events for 2017 including a Baltic Cruise in June/July (see Upcoming Events or visit the [website](#) and register your interest) and a visit to the USA to discover Virginian Wines. Watch this space for more news.

### BRANCH EVENTS

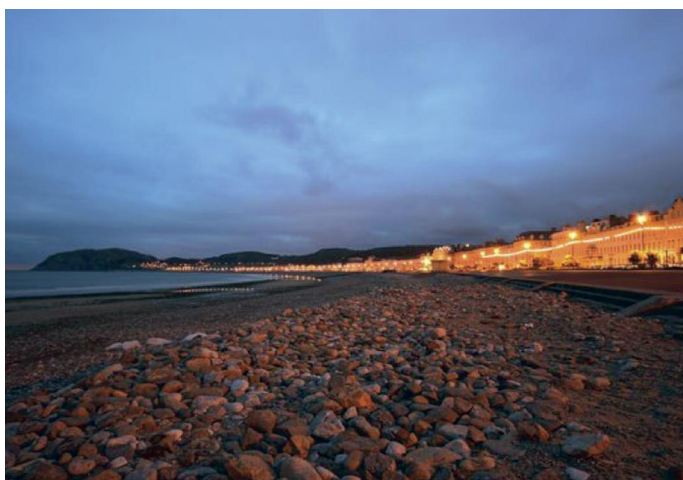
Do let us have details of any of your events that you would like to open up to the wider EAZ membership and we will include it here (subject to space!). Email [Andrea Warren](#).

## EAZ REGIONAL WEEKEND: NORTH WALES

15th – 18th May 2016

For our 'Regional Weekend' in 2016 Val Brookfield-Bishop has arranged a visit to North Wales. Val is well-known to many IWFS members as Secretary (recently retired) of Mid-Cheshire Branch but perhaps better for the holidays she organises for members in Europe and beyond. This time she is on home-turf, showcasing what North Wales has to offer. It should be a memorable visit.

We have chosen the St George's Hotel, Llandudno as our base for this event. Built as one of the original luxury hotels in Llandudno, the St George's underwent an extensive refurbishment in 2006. Situated on the promenade, many of its rooms offer views across the bay. The hotel is about 10 minutes



walk from Llandudno Station and a similar distance from the Great Orme Tramway. We will have dinner at the hotel on our first evening.

The next day we will visit Bodnant Garden, one of the most magnificent gardens in the UK. Mid-May is a lovely time to see the rhododendrons, azaleas and late magnolias. This will follow a demonstration and lunch at the Welsh Food Centre which is part of the Bodnant Estate. It was set up to showcase Welsh produce. Their new award winning Executive Chef, Andrew Sheridan, trained with Michael Caine has pledged to make The Hayloft Restaurant the best in Wales. We then return to Llandudno for some free time to explore the town before a short drive to The Quay at Deganwy for dinner.

On our second full day we will visit the Pant Du Vineyard near Caernarfon for a tour and tasting before taking lunch at Chateau



Rhianfa, Beaumaris, Anglesey. In addition to lunch we will have a guided tour of the Chateau and its wine cellars before returning to Llandudno in the afternoon.

Dinner on our last evening will be at Bodysgallen Hall Hotel, a National Trust property, with stunning gardens which we will be able to explore beforehand.

We would like members to book their accommodation direct with the St George's Hotel in Llandudno – double occupancy rates are £70 per person, single supplement £35 per night and include full breakfast. Room upgrades are available. Please remember to quote the International Wine & Food Society when making your booking. The hotel telephone number is: 01492 862 174 or email: [reservations@stgeorgeswales.co.uk](mailto:reservations@stgeorgeswales.co.uk)

The cost for the event including meals with wine, coach transport and entry fees, where applicable, is £445 for members and £495 for non-members and guests. Hotel accommodation is extra. DRESS CODE: Smart Casual, Jacket & Tie for the gentlemen in the evenings, please.

