



EAZ Food & Wine Online

NEWS UPDATE FROM THE EUROPE AFRICA ZONE

Issue 6, August 2017



OUR FESTIVALS: EAZ BALTIC CRUISE, JULY 2017

During the recent cruise of the Baltic, one of the objectives was to spend a day with each of our branches in the region, and therefore members embarked on a series of different culinary experiences, in four countries, and here is a taste of what they enjoyed...

MALMO BRANCH: DINNER IN DENMARK

Members visited the one-star Michelin restaurant Søllerød Kro in the village of Søllerød, north of Copenhagen. They were taken back in time, dining in the beautiful seventeenth century, thatched roofed, inn which is in an idyllic setting nestled between the village pond, church and castle. However the food is recognized for its quality and is noted as the fifth best restaurant in the White Guide of Nordic restaurants. The restaurant manager, Jan Restorff, welcomed the guests with a glass of house champagne followed by a six course gastronomic experience comprising scallops, Lemon sole, North Sea cod, Iberico pork, veal and a rhubarb dessert. Fine wines were matched with the dishes featuring Riesling from Fritz Haag, Côte Rôtie from Patrick Jasmin, Barolo La Morra from Le Radici. Members returned to a rainy Copenhagen but didn't let this dampen their spirits after such a wonderful meal – with thanks to Sten Mardell and his team.



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HELSINKI BRANCH: LUNCH WITH A SEA VIEW

Members disembarked at 10am on a sunny day for a scenic Archipelago boat tour with many picturesque small islands and saunas everywhere. Lunch was organized by Helsinki Branch at the Kulosaari Casino, which was built in 1915 and has a reputation for fabulous cuisine as well as the most beautiful harbour view in Helsinki. Lunch started with a plate of seasonal fish, accompanied by a 2016 Klosterneuburg Grüner Veltliner,

from Austria. Then peppered roast beef of reindeer with a 2011 Meerlust Pinot Noir from South Africa, and finally cranberry parfait with a 2014 Sileni Estates Late Harvest Semillon, from Hawkes



Bay, New Zealand. The visitors were wonderfully entertained by the local members, and found it most interesting to hear that they hold most of their events in their homes, cooking together and tasting the food with different wines. Some time was left for some shopping at the colourful Market Square Marketplace before departing on the cruise ship at 4pm. Thanks to Ikka Kiiharju and Leena Aro for being our kind hosts.

MOSCOW BRANCH: TRADITIONAL AND MODERN

Three days exploring the St Petersburg history, beautiful palaces, extensive museums, and opera and ballet for some, culminated in an authentic Russian dinner at Tsentralny Restaurant organised by Leonid Gelibterman and Marina Solopova. The dinner provided a true flavour of Russia combining authentic Soviet cuisine with modern Russian dishes and drinks. The traditional gastronomic specialties served, from the USSR, were the classic Mimosa salad with smoked salmon, sturgeon baked with cheese in the shell, fried smelt fish



Korushka and beef Stroganoff served with vodka, of course. Traditional hot pancakes with red caviar and sour cream were also served and are an essential part of authentic Russian cuisine. A range of

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Russian modern still and sparkling wines were served with the dishes and were a pleasant surprise to the guests. Members were presented, by President of the Federation of restaurateurs and hoteliers of the North-West of Russia Leonid Garbar with an avos'ka, traditional Soviet woven bags, as a parting gift.

TALLINN BRANCH: LOCAL SPECIALITIES

The visit to Estonia's capital city, Tallinn, started with a tour of the medieval Old Town. Aware that IWFS members are well-travelled and know what is and looks good, Martin Dungay and Kaido Kepp thought this would be a good opportunity to do something extra and offer a real taste of Estonian cuisine. The chosen restaurant was Leib Resto & Aed offering a buffet



style lunch run by Kristjan Peäske, who had previously been the branch sommelier. The restaurant is renowned for providing dishes using fresh, local ingredients including their delicious freshly baked bread 'leib'. Wishing to continue with the local produce focus, and because Estonia is too far north to grow wine producing grapes, they chose to serve local hand-crafted drinks ranging from beer, to cider (made from local organic apples) and schnapps – all of which have been making a big comeback in recent years.

It was a warm, sunny day which meant lunch could be enjoyed outside with open seating allowing everyone to circulate, to hear stories and exchange experiences with other branches from around the world.



CHAIRMAN'S MESSAGE

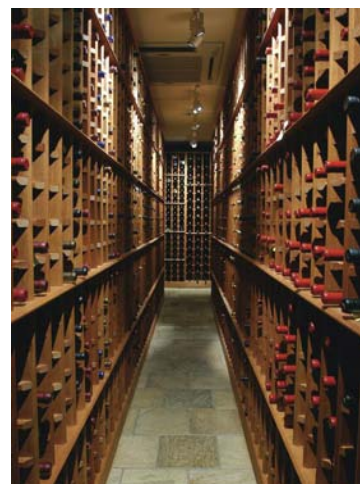
When we incorporated into Limited companies only three years ago we spent a lot of time rewriting our articles and byelaws, and ensuring the financial reserves were at a level, and in the place where they were needed. Little did we expect to need a review so soon, but the Society moves on and within Zones and the Council we are having significant discussions about managing our future.

Such has been the success of Asia Pacific bringing in new branches and members, that they are the second largest zone. With membership of IWFS Ltd being the six Directors (1 APZ, 2 EAZ, 3 AMS) plus the Secretary and Honorary President (non-voting), representation does not appear proportional to membership, nor does Council membership. This is the centre of discussion at Council, and how to move forward, without distorting the balanced voting we have had over the last five to six years, which has enabled a good working relationship between zones.

Another change at incorporation was that Council no longer organise the Triennial International Festival and the reserves held for this would be distributed to the zones, who organise it in turn. This has happened and EAZ used the reserve to pay

upfront expenses and deposits for the London Festival. Now that payments for London have started coming in the reserve is building up again and will not be needed for another nine years. As bank interest is almost non-existent how should we invest this? One suggestion is to invest in a wine cellar as other zones do, where wines could be used at future festivals, or could be made available to branches for events. This is one topic for our ABRM/AGM in September, so I do hope you can contribute your thoughts, either in person, or through your representative.

Ian Nicol
Chairman EAZ and International Council
August 2017



WINDOW ON THE WEBSITE: AN UPDATE

Global design The global IWFS website, www.iwfs.org, is currently under review. The aim will be to provide a cleaner and clearer experience for visitors, particularly those using mobile phones and tablets. The process will be overseen by a committee of representatives from all zones. The EAZ member of the committee is Alan Shepherd. Watch this space for updates on progress.

Events Remember to visit the website for the latest information about your branch, zone and international events.

Access Many members still do not know their username and password to access the members only pages where you can find

out about events and much more. Please contact membership secretary, Margaret Chippendale via email for this information – click [here](#).

Vacancy We still have a vacancy for a volunteer website manager for our zone. Please contact Ian Nicol via [email](#) if you have the expertise and would like to help to maintain and update our pages on the website providing a valuable resource for members. It shouldn't be an onerous task – and every little helps...





BRANCH FOCUS: WEST YORKSHIRE

How we turned the branch around...

Founded in 1952 our current membership is 33 and we run a programme of eight to nine events annually. The early years of great success (combining superb menus and extraordinary wines) were followed by years of slow decline. Reversing this trend took a few years, but the branch is now thriving with an enthusiastic and, crucially, very committed membership.

Progress has been achieved by team effort, trial and error with many different styles of event and embracing email communication. Like other branches, we are (gently) educational, and encourage members to experience new tastes, as well as the classics. Our mantra is that all events must offer 'added value' – so that together we are able to experience greater quality and breadth than individuals could by themselves.



Our informal teams work together to plan events. These focus on either food, wine or production – so when the food team leads on a themed event, they ask the wine team for support and vice versa. Our wine policy avoids a 'right or wrong' answer balancing quality and price – our blind tastings feature wines priced from, say £8 to

£80, and we enjoy debating our opinions with sometimes surprising results! The production events take us out to visit farms, vineyards, cheese makers, breweries etc., plus an annual tour to a wine-producing region.

2017 event examples

- a tour round a member's award-winning garden with wine stations featuring five regions of Spain, paired with tapas from each;
- a spectacular morning six miles out into Morecambe Bay, with one of the area's few remaining fishermen, harvesting cockles and prawns; the afternoon spent with expert forager Chris Bax searching the edge of the Bay for sea vegetables and herbs;
- in September, 17 will travel on a hotel barge on the Canale Laterale de la Loire, to enjoying tastings of Sancerre and Pouilly Fumé and other fine local produce.



We are not complacent – succession planning is vital and we continue to try different formats. Our next attempt to make new contacts will be hosting a supper club, to harness the increasing number of talented chefs who rely on informal settings to hone their skills.



OUR AWARDS: ANDRÉ SIMON BRONZE

David Swingler, Cape Town

It was with great pleasure that Hilton Kuck (Exco member for Africa) was able to present David Swingler of the Cape Town Branch with the André Simon Bronze Medal for many years of tireless service to the branch, region and also as South Africa consultant for the annual IWFS Vintage/Membership Card. This was done, on 20th May, at an elegant branch luncheon held at Glenelly Wine Estate where chef Christof Dehosse prepared a superb meal accompanied by wines from the estate.



YOUR EXCO MEMBERS



Ian Nicol
(Blackpool & Fylde Coast)
Chairman



Michael Messent
(Wessex)
Vice Chair & Legal
Advisor



Dr Tricia Fletcher
(Manchester)
Secretary



John Nicholas
(Zurich)
Treasurer



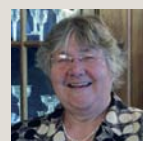
Mrs Margaret
Chippendale
(Manchester)
Membership Registrar



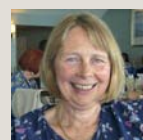
David Chapman
(Manchester)
Awards Officer



Hilton Kuck
(Cape Town)
African Branches
Representative



Mrs Stephanie Shepherd
(London)
Events Co-ordinator



Leonie Allday
(Bath & Bristol)
Marketing representative



Peter McGahey
(Herefordshire &
Monmouthshire)
Events support



Peter Diamond
(London)
Committee member

DATES FOR YOUR DIARY

UK Devonshire

14th September 2017

Dinner at the Thatched Cottage, Kingsteignton. Timing 7.00 for 7.30 pm. Contact [Geeta Lloyd](#) for details.

UK Herefordshire & Monmouthshire

17th September 2017

Luxury Southern Roast BBQ at Ross on Wye, Herefordshire from midday. Contact [Peter McGahey](#).

UK Merseyside & Mid Cheshire

17th September 2017

Picnic lunch at Val and Paul Bishop's house, Abergele, 12.30 for 1pm, contact [Tim Hodges](#) for more details.

UK Bath & Bristol

21st September 2017

Lunch at award winning Little Barwick House, near Yeovil, contact [Tony Griffin](#) for details.

UK London

24th to 25th September 2017

Join the EAZ for a black tie dinner aboard the historic HQS Wellington moored on the River Thames as part of the EAZ AGM itinerary. Click [here](#) to visit the website for details.

UK Blackpool & Fylde Coast

2nd October 2017

Tasting of Lake Garda wines at Aysgarth Court, lead by Ian Nicol, EAZ Chair. Contact [David James](#) for details.

UK Manchester

12th October 2017

A 'Restaurant Award' Presentation Dinner at YU, Chinese Restaurant, Alderley Edge. Email [Christine Redman](#) for more details.

USA Baltimore, Maryland

12th to 14th October 2017

A truly special weekend featuring a tasting of Madeiras going back to 1851, a lunch and dinner with the wines of Maison Louis Latour and then finally a Gala Dinner featuring a 10 year vertical of Chateau Pontet Canet with guest speaker Robert Parker. Check with [Steve Hipple](#) regarding availability.

UK Devonshire

19th October 2017

Dinner at The Grosvenor, Torquay. Timing 7.00 for 7.30 pm. Contact [Geeta Lloyd](#) for details.

UK Berkshire

20th October 2017

Tasting of wines from Languedoc and Roussillon by Simon Taylor from Stone, Vine and Sun. Contact [Julie Graham](#) for details.

ZIMBABWE Harare

November 2017

Lunch at the 5* Meikles Hotel, Harare to celebrate the 60th anniversary of the founding of the branch, which is also the venue of our inaugural dinner. Contact [Vicky New](#) for details.

UK Merseyside & Mid Cheshire

5th November 2017

Lunch at the Panoramic 34 Restaurant, Liverpool, contact [Tim Hodges](#) for details.

UK Blackpool & Fylde Coast

6th November 2017

Tasting of Wines of Emporda at Aysgarth Court, by Ian Clarke of Cultural Wines. Contact [Ron Barker](#) for details.

UK Manchester

10th November 2017

Wine Tasting and Supper, The St. James Club, Manchester. Email [Christine Redman](#) for more details.

UK Devonshire

16th November 2017

Dinner at The Linny, Coffinswell. Timing 7.00 for 7.30 pm. Contact [Geeta Lloyd](#) for details.

UK Blackpool & Fylde Coast

4th December 2017

Bring your own wine to share at our Christmas meal at the Cartford Inn, Little Eccleston. Contact [David James](#) for details.

UK Manchester

9th December 2017

Lunch, at 12.15 pm, by Aiden Byrne at Manchester House, email [Christine Redman](#) for more details.



UK Herefordshire & Monmouthshire

Thursday 14th December 2017

Black Tie Christmas Dinner, Castle House Hotel, Hereford. Contact for events [Peter McGahey](#).

UK Merseyside & Mid Cheshire

15th December 2017

Christmas dinner cruise onboard the boat at the Mill Hotel and Spa, Chester – contact [Tim Hodges](#) for more details.

AUSTRALIA Perth

9th to 11th March 2018

This APZ AGM Weekend is hosted by the Western Australia branch and will be one to remember. A post-tour to the great southern and Margaret river wine regions will be from 12th to 15th March. Open first to APZ members, then to members from other zones. Max 100 attendees. Expressions of interest now being taken, click [here](#) for more details.

UK London

26th May 2018

Members have been invited to take part in an exclusive musical and historical tour of Westminster Abbey in the company of members of the Purcell Club. Email [Stephanie Shepherd](#) for further details or to book your place.

UK London

28th May to 2nd June 2018

The EAZ is hosting the next IWFS international festival in London. Bookings are now being taken. Please visit the [website](#) for more details and reserve your place now. If you would like to join one or two events, rather than the whole festival, then please email event organizer [Stephanie Shepherd](#) for further details.

If you are interested in joining an event that is full, or reservations closed, then please contact the organiser in case space is available.