



# EAZ Food & Wine Online

NEWS UPDATE FROM THE EUROPE AFRICA ZONE

Issue 8, August 2018



## LONDON INTERNATIONAL FESTIVAL – 28th May to 2nd June 2018

### FESTIVAL SUCCESS – THANK YOU

Many of you will already know, or have heard, what a success the recent Society Triennial International Festival was. Organised by your Europe Africa team it is time to thank



everyone involved for a job very well done. The organisation began back in 2015 when the International Festival baton was passed by Asia Pacific to Europe Africa – and

the pressure was on... The complexity of such an event would make any professional event organisers go weak at the knees but Stephanie Shepherd and her Festival Organising Committee (FOC) members took on the task face on. Festival-goers were treated to a variety of unique experiences that only Londoners would know and one sent the following message: 'Having attended many many international festivals over the years, I don't know that I've seen a more perfectly co-ordinated gathering, run so very seamlessly. (Or so well handled as not to notice the flaws.) Well done, Brits!!'



Rachel Burnett

Therefore a huge vote of thanks is due to Stephanie and her team (Melisa Atay, Ron Barker, Jeffrey and Clare Benson, Chris Bonsall, Rachel Burnett, Peter Diamond, Roger Ellis, Bernard Lamb, Liam

Lambert, Graham Lovelock, Michael Messent, John and Joan Nicholas, Ian and Chris Nicol, Beverley St John Aubin, Alan



Peter Diamond

Shepherd, Ari Sofianos and Jennifer Viles) who worked tirelessly to bring a world-class event to our shores. It wasn't without its challenges and dilemmas but the result exceeded all expectations – thank you.



Ari Sofianos



Beverley St John Aubin

### ANDRÉ SIMON LECTURE – 29th May 2018

Oz Clarke, well-known wine writer, TV presenter and broadcaster, made a powerful presentation during the London Festival focussing on the impact of climate change on the world



of wine – "Hot, Cold but mostly Cold. What the Present and Future holds". Oz highlighted key opportunities for emerging wine regions (Norway now has the most northerly vineyard in the world) and how the classic wine regions are adapting (most producers in St Emilion are not replanting Merlot but replacing it with Cabernet Franc). Click [here](#) to read the full lecture. It really is a compelling read. Attendees were also given a signed copy of Oz's book *The History of Wine in 100 bottles* to take away and enjoy.

## AGM WEEKEND: BRISTOL, BRUNEL AND BEYOND!

22nd to 23rd September 2018

Hosted by Bath & Bristol Branch and Herefordshire & Monmouthshire Branches. Not long to go until our AGM Weekend and we are very much looking forward to welcoming a good number of members to Bristol. We have had an encouraging response and both The Ivy and Mansion House dinners have proved popular. If you're up for a very full day on Sunday, there are still a few places left on both the Aerospace Museum and Tyntesfield visits. The Avon Gorge hotel has undergone a complete transformation and the new event space Aquam Bibe will work well for the lunch, AGM and Members' Forum. We are hoping that this will include the world premiere (!) of a short promotional video made during the recent London Festival. Not to be missed! Our speaker at the dinner in the evening will be Richard Avery, actor and oenophile, and son of past IWFS President John Avery. Also not to be missed! For more details click [here](#).



## CHAIRMAN'S MESSAGE

What a crazy world of weather we are experiencing – serious wild fires, floods, droughts, food shortages etc., etc. Recent rain has been a great relief here in England, but even locally I notice the changes, some good and some bad. As Oz Clarke predicted, the vines in the north of England, which are full of fruit, will just need a bit more sun to ripen – maybe this is the first vintage from Château Clitheroe this year. The greenhouse is bursting with fruit and at the rate of one cucumber a day we are running out of cucumber recipes – tzatziki, chutney etc plus opting for cucumber with gin or with iced water – there are plenty for friends.

With the 'glorious twelfth' upon us, news from the grouse moors is not good with birds being scarce. The severe cold ('Beast from the East') killed many early in the year and the dry weather, or fires, stunted the growth of the young heather, their primary food source. Fortunately, other game birds like partridge and pheasant are farmed and this greatly sustains their numbers. Which neatly brings me to the 85th Celebrations where partridge featured on the original IWFS meal in 1933. I see many of you have made plans. Please note that Anniversary dinners are planned by the Merseyside & Mid-Cheshire branch on the 18th September, in London on 13th November and in the North West on the 14th November. See the Dates for the Diary on the back page for more details. As in 1933, these dinners will have an Alsace focus. We are pleased to welcome David Ling of the Confrerie Saint-Etienne d'Alsace to the events in November. Details will be out very soon, and the events will be open to all members.



Ian Nicol  
Chairman EAZ and International Council

## 85th ANNIVERSARY COMPETITION

It is great news that many of you are organizing 85th Anniversary events. Don't forget that there is a chance to win £500 worth of wine to the branch considered to have organised the most stand-out event. Submissions from branches, providing details and photos of your event, are invited by 7th January 2019. Copies of the logo are available in various formats – click [here](#) to view them and click [here](#) for full competition details.

## FOOD & WINE: EDITOR VACANCY

We are seeking a new Editor for the printed editions of our Food & Wine magazine. This involves producing just three editions each year (February, June and October). Some editorial experience would be useful but not essential, although a keen eye for grammar is required. You will need to liaise with the branches to encourage submissions and also edit copy, in Word, prior to submission to the designer/typesetter. Expenses will be covered upon prior agreement. We urge you to give this some consideration, or let us know if you have a contact outside the Society who may be interested. It remains one of the key ways for us to communicate with our members. We are very pleased with the professionalism of our magazine and very keen that it should continue. Please contact Chairman [Ian Nicol](#) to discuss this opportunity.

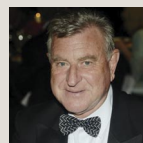


## WEBSITE UPDATE

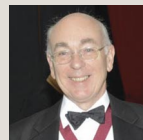


A concept proposal has been approved, and a prototype is under development. The new system will initially offer essentially the same facilities as at present, but with a cleaner, more modern appearance, easier access to Branch pages and much better user interface for mobile phones and tablets.

## YOUR EXCO MEMBERS



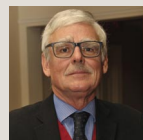
Ian Nicol  
(Blackpool & Fylde Coast)  
Chairman



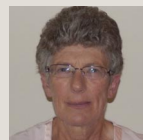
Michael Messent  
(Wessex)  
Vice Chair & Legal  
Advisor



David Chapman  
(Manchester)  
Secretary



John Nicholas  
(Zurich)  
Treasurer



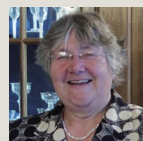
Mrs Margaret  
Chippendale  
(Manchester)  
Membership Registrar



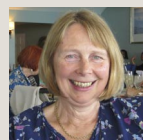
Dr Tricia Fletcher  
(Manchester)  
Awards Officer



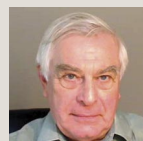
Hilton Kuck  
(Cape Town)  
African Branches  
Representative



Mrs Stephanie Shepherd  
(London)  
Events Co-ordinator



Leonie Allday  
(Bath & Bristol)  
Marketing representative



Peter McGahey  
(Herefordshire &  
Monmouthshire)  
Events support



Peter Diamond  
(London)  
Committee member



## BRANCH FOCUS: BATH & BRISTOL

With around 50 members, Bath & Bristol has been in existence for 68 years. Our oldest member, still going strong at 92, was secretary when André Simon was still at the helm of the Society. Each year we plan a programme of around ten events – a mix of lunches, dinners, visits and tastings; the provisional dates are notified to members in the autumn and the final “glossy” version circulated in January, both to our own members and to neighbouring branches.



not only the good food and fine wine but also the convivial atmosphere at our events. Our many different backgrounds make for wide-ranging and stimulating conversations – that’s why we usually fail to write up our events, having forgotten to take the necessary photographs!

We frequently welcome members from Herefordshire and Monmouthshire and Wessex Branch at our events, and enjoy attending theirs too. Although it is a constant challenge to attract new members and we have yet to discover how to recruit many below retirement age, we find that what attracts them is

If you have friends or relatives in the Bath and Bristol area who enjoy their food and wine please do encourage them to join us. We would love to see them!



## BRANCH ASSOCIATION WITH THE DORCHESTER

St James’s branch had their annual gala dinner at The Dorchester on 26th June, which they have also done for almost every year for the past 15 years – often in the magnificent Penthouse and Pavilion Suite.

The Society has maintained an association with The Dorchester since the times of André Simon, who organised several banquets there and this close relationship continues to this day.



Executive Chef Henry Brosi has been in charge of The Dorchester kitchens since 1999, and he always takes personal care of the St James’s events – allowing them to bring in their own wines, most of which come from members’ private cellars, and he creates a menu to match the wines.

This year they had gorgeous sunny weather, which enabled them to have a pre-dinner champagne reception and canapés at the suite’s terrace with magnificent views over London. They



then moved to the suite’s sumptuous dining room where all 33 sat at one table, for a delicious five course dinner which included a crab starter with a very

refreshing Saint-Aubin en Rémy 1er Cru 2016, roast wild sea bass with a much richer Santenay 1er Cru Beaurépaire 2015, roast guinea fowl with a delicate declassified Ch Lafite 2005, beef Wellington with Ch Marjallia 2000 (an elegant boutique wine from Margaux), and to finish a mango tarte Tatin with a luscious Ch Doisy-Daëne 2009.

Society members are very fortunate to be able to benefit from this, and other, special relationships through the Society. Do let us know who your branch has a special relationship with.





## OUR AWARDS

### André Simon Awards

During the London Festival Ian Nicol and Stephanie Shepherd were presented with the Silver André Simon Medal. Ian received his medal at Eltham Palace in recognition of his service as Chair of the EAZ since 2014 and the International Council of Management since 2016 during which time he has made significant contributions to the Society through his leadership of the both the Society and the EAZ. Stephanie was presented with her medal, at the Gala Dinner at Goldsmiths' Hall, for her committed efforts in organising the London Festival, as well as her leadership in organising other International events, notably in Savoie in 2015 and the Baltic Cruise in 2017.



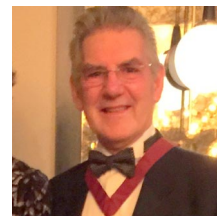
### Zone Awards

Long Service Medallions were awarded by three branches to their members and in the company of Awards Officer, Tricia Fletcher – **West Yorkshire** branch presented the awards at their 65th anniversary dinner, and 500th event on 10th March 2018, at the General Tarleton, Knaresborough to **Caron Naylor** for being a member for over 25 years and her active contributions and calligraphy to special events; **Malcolm Simm** for providing

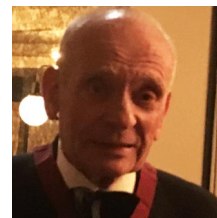
significant contribution to their wine selections, plus designing and producing high quality commemorative programmes for events and **Penny Harrison**, who also received the **Long Service Diploma**, for her service as Branch Secretary and being their recognised 'food expert.'



The **Manchester** branch presentations were made at their AGM at The Stannylands Hotel in Wilmslow on 1st February to **Judith Adams**, **Gill Neill** and **Jean Owen** who have



all been very steady supporters of the Society over the years. Plus **Jane Chapman\***, **Derek Fletcher**, **Pam Lloyd** and **Bill Redman** also have been members for some time but they are also spouses of EAZ Committee members who have given great support over the years – cooking, marquee erecting, driving,



helping with event organisation and mopping fevered brows! The **Lusaka** branch members **Rhett Holman**, **Christina Holding** and **Doug Holding** received both the **Long Service Medallion** and the **Long Service Diploma**, on 14th February, in recognition of their commitment and support of their branch and the Society over the years.



Congratulations to all.

\* Presented at the French, Midland Hotel in June (pictured left).



From left to right: Chairman Stephen Harrison, Penny Harrison, Malcolm Simm, Caron Naylor and Tricia Fletcher



## WILLIAM HEPTINSTALL WINNER

Winner of the 2018 William Heptinstall Award is Charlotte Whatcott, who has been employed at The Royal Air Force Club in Piccadilly for the last 18 months. During this time she has shown a natural talent within a busy kitchen and has, what Executive Chef Michael Dutnall MCA describes as, "true passion cooking".



She has chosen to go to Montreal, Canada where she hopes to work as a stage with David McMillan and Federic Morin at their acclaimed trio of restaurants which operate with a commitment to local and seasonal menus, alongside a carefully selected wine list to complement the food.

The EAZ, along with the Cooks Livery Company, has been associated with the William Heptinstall Trust for over 45 years. Today the trustee directors are volunteers drawn from members of the EAZ (Chris Bonsall, Janet Davies and John Valentine) and from the Royal Academy of Culinary Arts (Brian Turner and John Williams), supported by Simon Fooks from the Cooks Livery Company.

F John Avery MW was associated with the Award from 1996 and was trustee chairman from 2005 until his death in March 2012. The Avery family was very keen to honour his memory and his contribution to both the Award and the IWFS, and made a generous donation to the Fund, enabling the Trustee Directors to expand the scope of the Award. From 2018 the value of the Award has increased by £500 to £4,000 for the Award Winner to undertake a stage or course to improve his or her vinous knowledge.

## DATES FOR YOUR DIARY

### UK Manchester

**2nd September 2018**  
Join us for a long leisurely Sunday lunch at Café Italia, Bolton. Contact Chris Redman.

### UK Blackpool & Fylde Coast

**3rd September 2018**  
Matching wines with Tapas at Aysgarth Court 7:30pm. Details from David James.

### ZAMBIA Lusaka

**8th September 2018**  
Chairman's Black Tie Dinner at Zambean Coffee Company Restaurant. Contact Andy Anderson.

### UK London

**8th September 2018**  
Lunch, 12.30 pm, on the terrace of Colin and Annabella Harding's 1985 'Edwardian style' home on Bournemouth's West-cliff blending Dorset and Finnish cuisines.

### UK Devonshire

**16th September 2018**  
Sunday Lunch at Arundel Arms, Lifton. Contact John and Sue Slater.

### UK Merseyside & Mid-Cheshire

**18th September 2018**  
85th Anniversary Dinner with an Alsace theme, as in 1933, at 'Next Door' in Frodsham, Cheshire. Contact Val Bishop.

### UK London

**19th September 2018**  
Dinner at The Frog by Adam Handling – enjoy dinner with this great young chef at his new flagship restaurant.

### UK Bristol

**22nd to 23rd September 2018**  
Bristol, Brunel and beyond – join the EAZ AGM weekend in England's west country and with the opportunity to dine at the Mansion House, until recently home to successive Lord Mayors of Bristol. Click [here](#) for details.

### CANADA Quebec

**26th to 30th September 2018**  
An Americas event which is fully booked. Email Stephanie Schmitz to be added to the wait list.

### UK Blackpool & Fylde Coast

**1st October 2018**  
Wine tasting lead by Kevin Rooney (EnotriaCoe Wines) at Aysgarth Court, 7:30 pm. Contact David James.

### ZAMBIA Lusaka

**6th October 2018**  
Glyndebourn Function at Chairman Andy's Buckridge home with The Theo Bros Ensemble. Contact Andy Anderson.

### UK Manchester

**9th October 2018**  
An early evening get together at Chilli Banana, Didsbury. Contact Chris Redman.

### UK Berkshire

**19th October 2018**  
Neville Hall, Waltham St Lawrence, nr Maidenhead, at 7.15 pm. Effingham Manor and Winery, Virginia, USA tasting presented by Chris Pearmund, who we visited in May.

### SWITZERLAND Zürich

**19th to 21st October 2018**  
Join us for a wine, food and culture weekend in the Valais, a major wine area of Switzerland. The programme includes a city walk in Sion, visit of a young wine maker, dinner with the best regional chef and a visit of the smallest vineyard in the world. Contact Kurt Haering for details.

### ZAMBIA Lusaka

**Early November**  
AGM Brunch at the Ridgeway Hotel. Contact Andy Anderson.

### UK Merseyside & Mid-Cheshire

**5th November 2018**  
Sunday lunch at Panoramic 34 in Liverpool. Details from Val Bishop.

### UK Surrey Hills

**11th November 2018**  
English Cheese Tasting, at lunchtime, at Walton-on-Thames, Surrey. Contact Susie Punch.

### North and South Celebrate the Society's 85th Anniversary

Open to all members, these 85th Anniversary events are being held on consecutive evenings. The menus and matched wines will honour the theme of the Society's inaugural meal, but with a 21st century twist. Alsace wines will feature and our guest on both evenings will be David Ling, former Grand Master of the Confrérie de St. Etienne d'Alsace.

### South: UK London & St James's

**13th November 2018**  
Venue: Livery Hall of the Worshipful Company of Innholders in the City, black tie. Contact Stephanie Shepherd.

### North: UK Blackpool & Fylde

**14th November 2018**  
Venue: the elegant Relais & Chateaux Northcote on the edge of the Ribbles Valley, black tie.

### UK Devonshire

**15th November 2018**  
Indian Dinner at East Meets West, Paignton. Contact Geeta and Gordon Lloyd.

### UK Berkshire

**16th November 2018**  
Neville Hall, Waltham St Lawrence, nr Maidenhead, at 7.15 pm. Gordon Ritchie from the Italian Continental Stores in Maidenhead with 'Wines from Veneto'.

### UK Manchester

**1st December 2018**  
Pre-Christmas Lunch with Chef Nathaniel Tofan at Manchester House. Contact Chris Redman.

### UK Merseyside & Mid-Cheshire

**18th December 2018**  
Christmas dinner at Nunsmere Hall, Northwich. Contact Val Bishop.

### Looking further ahead....

### NEW ZEALAND Auckland

**8th to 10th March 2019**  
2019 APZ AGM Weekend will be held in Auckland, with a pre-tour in the North Island and a post-tour to the fabulous Central Otago wine region in the South Island. Stay tuned.

### FRANCE Bordeaux

**June 2019**  
An EAZ trip – ideally four nights from 4th to 8th June; visiting chateaux in Pessac-Léognan, Médoc, and St-Emilion. Limited to 30 members so that we can have the widest choice of visits.

### PORTUGAL Douro River Cruise

**9th to 16th June 2019**  
A wonderful cruise is planned by the Americas along the Douro and a pre-tour in Lisbon from 6th to 8th June. Sold out. Email Stephanie Schmitz to be added to the wait list.

### SPAIN, Valencia

**4th to 7th October 2019**  
Venture to Valencia for the EAZ Great Weekend, AGM and Members Forum.

### AMERICA Charleston

**16th to 19th October 2019**  
Join the Americas for a tour of this wonderful South Carolina city. The best Southern cuisine will be perfectly paired with world-class wines.

### FRANCE Bordeaux

**April 2020**  
The Americas are also planning a trip to Bordeaux in April 2020.

### PORTUGAL Madeira

**November 2020**  
The EAZ is planning an event on the island of Madeira. The dates being considered are 2nd to 8th November.

### HONG KONG

**November 2020**  
The APZ is planning a wonderful festival in Hong Kong in November 2020.

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