



EAZ Food & Wine Online

NEWS UPDATE FROM THE EUROPE AFRICA ZONE

Issue 9, December 2018



2019
Merry Christmas and Happy New Year!

A seasonal message from the Moscow branch

OUR 85th ANNIVERSARY EVENTS

We are pleased to report a number of our branches have been celebrating the 85th anniversary of the IWFS and holding events across the zone. Here we have highlighted some of those already held and full reports will be in the February 2019 issue of Food & Wine.



South Africa, star project of Manchurian Paul Boutinot, whose son Louis was present to introduce the wines.

Manchester branch was the first to hold an event on 30th July – 20 Stories, Spinningfields, combining a memorable dinner at renowned chef Aiden Byrne's latest – and most ambitious – venue, together with a selection of wines from the Waterkloof estate in

addition the wines served were from Alsace including Dopff au Moulin, whose wines had even featured on the menu 85 years ago.

Ian Nicol (EAZ Chairman) organised a

joint celebration on behalf of four UK Northern Branches (**Blackpool & Fylde Coast, Liverpool, Manchester and West Yorkshire**) at Northcote in the Ribble Valley on the actual birthday of the Society – 14th November. 37 members and guests enjoyed Alsace canapes and a Cremant d'Alsace followed by a five course menu based on the original luncheon but brought up to date by Michelin starred Northcote Executive Chef Lisa Goodwin-Allen (see also page 3).



David Ling, Grand Conseiller International and former Grand Master of the Confrerie de St Etienne d'Alsace and also the Society's Alsace consultant was the guest of honour at both of these November events (pictured here with Ian Nicol).

Merseyside & Mid-Cheshire branch were next with their event on 18th September at the well known restaurant Next Door in Cheshire. They really embraced the theme of the event by not only replicating the menu, as near as possible and serving Alsatian wines, they also produced menus and place settings in the design of the era and members were invited to dress in the fashion of the 1930s.



London & St James's (London) branches celebrated the event in style on Tuesday 13th November at the Livery Hall of the Worshipful Company of Innholders in London. The focus was also to replicate the menu and wines served at the inaugural event and Chef Herbert Berger, past winner of 3 Michelin stars, embraced the project with great enthusiasm and success. In

Helsinki branch held their 85th celebrations on 24th November in true Finnish tradition and marked the occasion by treating members to both the favourite dishes and music of their great, famous composer and violinist, Jean Sibelius. The dishes included Kurnik wedding pasty (Osborne Manzanilla Sherry and finishing with Jasnaja Poljanan apple pie (Puklus Pincészet Tokaji Aszú 5 Puttonyos 2013). A celebration of two masters – André Simon and Jean Sibelius.



CHAIRMAN'S MESSAGE



Firstly Season's Greetings to everyone and a Happy New Year 2019. Hope you are spending enjoyable times with family and friends over the holidays. Each year can be so different. Last year we had the full family together, all seventeen, quite a hectic gathering and plenty of food and corks popping. This year we are down to four as the family go their separate ways.

I hope to get out hill walking, weather permitting, and try out my Christmas present, a new knee which I got seven weeks ago – great mobility and no more pain. Thanks to those who have given encouragement. Still if we can't get out we have great memories of meeting people and events in 2018 – Perth, Margaret River, Dublin and Cork, London, Bristol, Quebec, Valais and 85th Celebrations, and still to come in 2019 London, Auckland, Napier, Central Otago, Sydney, Valencia and Charleston. This series of events show the tremendous spread of our Society and members, all with common interests.

Several branches made great efforts with their 85th Anniversary celebrations and I look forward to seeing the reports and photos. Don't forget this Society wide competition and send your entries by post or **email** to Andrea Warren at the International Secretariat – click [here](#) for more details. This reminds me, we are still looking for an editor to keep the Food & Wine magazine going. If you want to give it a try please contact me [here](#).

As the first EAZ committee convenes in January we look forward to working with you all in 2019 to bring in new members, and open up opportunities, which we discussed at the Forum and AGM.

Ilan Nicol
EAZ Chairman

FESTIVAL WINES

Please note that a few wines are available from this year's London Festival. Reasonable offers will be accepted and details of what is still available can be obtained from [John Nicholas](#).



NEW WEBSITE UPDATE

Work on the new IWFS website is now well advanced. We can expect it to be operational in Spring 2019. In the first instance it will contain much the same information as the present site, but will have a more modern appearance and work better on tablets and mobile phones. In the longer term there will be opportunities to update the content to further enhance the Society's image.

Those who are responsible for the Branch pages will need to be aware that their content will not look quite the same on the new site, and any photographs will require some attention. There will be a period during which the new site will be accessible only to content owners, so that they can make any changes that they wish before the site comes into general use. During this period any changes or additions that they make to their pages which they wish to appear on the old site will need to be made on both the old site and the new one. An email will be sent out to all branch chairmen with further information when the time comes.



This will also be a great opportunity for branches that do not currently make much use of the site to enhance their presence.

Alan Shepherd
Website committee member

YOUR EXCO MEMBERS



Ilan Nicol
(Blackpool & Fylde Coast)
Chairman



Michael Messent
(Wessex)
Vice Chair & Legal
Advisor



David Chapman
(Manchester)
Secretary



John Nicholas
(Zurich)
Treasurer



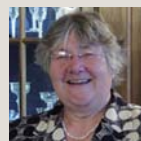
Mrs Margaret
Chippendale
(Manchester)
Membership Registrar



Dr Tricia Fletcher
(Manchester)
Awards Officer



Hilton Kuck
(Cape Town)
African Branches
Representative



Mrs Stephanie Shepherd
(London)
Events Co-ordinator



Mrs Leonie Allday
(Bath & Bristol)
Marketing representative



Peter McGahey
(Herefordshire &
Monmouthshire)
Events support



Peter Diamond
(London)
Committee member

BRANCH FOCUS: HARARE

The Harare branch was formed some 62 years ago on 8th October 1956 and held its inaugural dinner at Meikles Hotel in the then Salisbury. The founder members of the branch were Chairman Robert Marple (deceased in Harare earlier this year), Daphne Barnhurst (still a member), Pam Spicer, Tim Topping, Monty Friendship, Bernard Venning and Colonel Gil Buss. The branch held its 50th and 60th anniversaries at the same venue. The 50th anniversary attracted 135 attendees through the great work of current Chair, Victoria New and current Secretary, Ailsa Smith.

In recent years the branch has had to look to recruit new members as the membership began to fall and has successfully attracted members mostly from the diplomatic corps and from other Non Government Organisations. Our present membership stands at around 20, mostly in our senior years. We try to hold around six or seven events a year with the dates generally dictated by events taking place in the troubled

economic situation in the country. Venues are varied but usually involve picnics, people's homes, restaurants, estate visits and joint gatherings with other societies. In September the branch were pleased to be able to present Long Service Diplomas to Victoria New and Ailsa Smith.

We chose the occasion of the Battle of Britain memorial luncheon organised by The Royal Society of St George to enable the British Ambassador Catriona Lang to make the presentations. The committee would like to thank the EAZ Awards Committee and the Chair Ian Nicol for their approval of the awards.



OUR AWARDS

Restaurant Awards

We are pleased to report the presentation of three further restaurants all who have been deemed to have produced an outstanding dining experience to our members. They are:

Core was opened last year by Clare Smyth, previously head chef at Gordon Ramsay's 3-star flagship restaurant in Royal Hospital Road. Here, in her own restaurant, her aim is to serve the best of British produce, sourced from the UK's most dedicated farmers and food producers, in a relaxed setting. We had two identical nine-course branch dinners on 16th and 17th January 2018 at the chef's table and we were blown away by the presentation, freshness of produce, and delicate saucing which brought out the quality of the ingredients. The finest example of this was a large Isle of Mull scallop, served in its shell and cooked over wood for a few seconds, along with seaweed and a light butter sauce. Every dish was perfectly matched with a different wine expertly chosen and commented



on by Gareth Ferreira, the South African sommelier. Members who attended agreed that these two dinners fully deserved our Society's Award for Excellence which was duly presented to Clare Smyth and Jonny Bone, her Head Chef on 30th May.

Gauthier Soho is one of our branch's favourite restaurants. Not only is chef/patron Alexis Gauthier a master at combining classic with modern French cooking techniques, but also they always look after us extremely well and go out of their way to please us. The restaurant had already earned our Society's

Award for Excellence a few years ago but, on 27th March this year, they outdid themselves and served us what was, in everybody's opinion, their finest dinner ever: six beautifully presented and balanced courses were accompanied by some fascinating French regional wines, chosen and explained with great enthusiasm by young Czech sommelier David Havlik. We therefore decided to nominate the restaurant for yet another Award, which was duly presented to Alexis Gauthier and Gerard Virolle, his Chef de Cuisine, on 5th June after another excellent IWFS dinner, which formed part of the post-Festival London Gourmet Tour.



Both Core and Gauthier Soho awards were recommended by the St James's branch.

Northcote – the Award was made to Lisa Goodwin-Allen for the 85th Anniversary Dinner (see page 1) she prepared for the Northern Branches at Northcote Restaurant. Lisa had carried out much research into Alsace food and dishes in order to construct the original 1933 Alsace Dinner menu with a modern twist. Matched Alsace wines introduced by David Ling accompanied the courses. Lisa found Alsace dishes traditionally to be quite heavy and rustic and made great endeavours to source ingredients from Alsace, lighten the courses and bring out superb flavours. The deconstructed Orchard Apple Gugelhopf was a real triumph and all members voted the whole dinner to be well worthy of a Restaurant Award.



DATES FOR YOUR DIARY

UK Merseyside & Mid-Cheshire

23rd January 2019
Dinner at La Bohème, Lymm.
Contact Tim Hodges.

UK Sussex

25th January 2019
Indian dinner at Indian Summer, Brighton. Beginning at 7.30 pm. Contact Lesley Berry.

UK Manchester

31st January 2019
Branch AGM at Stanneylands Hotel, Wilmslow. Contact Chris Redman.

UK Blackpool & Fylde Coast

4th February 2019
Organic wine tasting led by David Large (TWA). 7:30 pm Aysgarth Court, Blackpool. Contact Ron Barker.

UK Merseyside & Mid-Cheshire

27th February 2019
AGM and dinner at the Chester Golf Club. Contact Tim Hodges.

UK London

29th February 2019
Sous Vide Masterclass – a hands-on opportunity to learn about Sous Vide cooking techniques from an expert chef, followed by lunch. Event starts at 11.30am. Further details click here.

UK Blackpool & Fylde Coast

4th March 2019
Matching wines with Potato dishes. 7:30 pm Aysgarth Court, Blackpool. Contact David James.

UK Manchester

7th March 2019
Wine Tasting and Supper at St James's Club, Manchester. Contact Chris Redman.

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. Click here for more details.

UK Merseyside & Mid-Cheshire

23rd March 2019
Lunch at Olivers, Woodford. Contact Tim Hodges.

UK London

26th March 2019
A Charles Dickens Dinner – a special dinner with wine in the historic George and Vulture Inn, which features in several Charles Dicken novels. Further details click here.

UK Blackpool & Fylde Coast

1st April 2019
Wine tasting led by Jon Atkinson (EWGA) 7:30 pm Aysgarth Court, Blackpool. Contact Ron Barker.

UK Manchester

8th April 2019
A dinner featuring British steak and seafood at Hawksmoor, Manchester. Contact Chris Redman.

UK Merseyside & Mid-Cheshire

16th April 2019
Lunch at Wreckfish, Liverpool. Contact Tim Hodges.

UK Blackpool & Fylde Coast

29th April 2019
Venison meal prepared by our own members. 7:30 pm Aysgarth Court, Blackpool. Contact David James.

UK Manchester

16th May 2019
Dinner at Adam Reid at the French, the Midland Hotel, Manchester. Contact Chris Redman.

UK Merseyside & Mid-Cheshire

21st May 2019
Lunch at Cibo, Wilmslow. Contact Tim Hodges.

UK Blackpool & Fylde Coast

3rd June 2019
Wine tasting led by Vanessa Bond (Tastinesswine). 7:30 pm Aysgarth Court, Blackpool. Contact David James.

FRANCE Bordeaux

4th to 8th June 2019
Visits to chateaux in Pessac-Léognan, Pauillac, Margaux and St-Emilion are amongst those on the itinerary to this classic region. This event is now sold out. Click here to see the details and email eaz@iwfs.org to be placed on the wait list.

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.

UK Merseyside & Mid-Cheshire

18th June 2019
Dinner at the Royal Oak Hotel, Kelsall. Contact Tim Hodges.

UK Blackpool & Fylde Coast

1st July 2019
Tasting of English Wines (from the London International Festival). 7:30 pm Aysgarth Court, Blackpool. Contact Ron Barker.

UK Blackpool & Fylde Coast

5th August 2019
Wine Quiz, organised by Ian and Chris Nicol. 7:30 pm Aysgarth Court, Blackpool. Contact David James.

UK Blackpool & Fylde Coast

2nd September 2019
Matching wines with Ham dishes. 7:30 pm Aysgarth Court, Blackpool. Contact Ron Barker.

SPAIN, Valencia

4th to 7th October 2019
Venture to Valencia for the EAZ Great Weekend, AGM and Members' Forum. All members are invited to experience the cultural and culinary delights of this coastal city port. More details to follow shortly.

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.



Looking to further ahead...

FRANCE Bordeaux

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

PORTUGAL Madeira

2nd to 8th November 2020
Visit this historic winemaking island and you will have the chance to taste Sercial, Verdelho, Bual and Malmsey on home ground. More details as they become available.

HONG KONG

10th to 13th November 2020
The Asia Pacific Zone is planning a wonderful festival in Hong Kong open to all members. There will be a Macau pre-tour from 8th to 9th November and a Gourmet HK post-tour from 15th to 16th November. Stay tuned for further details.

ARGENTINA, Triennial International Festival

November 2021
Although still in the planning stage, mark this month in your calendar for a true South American experience enjoying the culture and energy of Buenos Aires for a pre-tour and then visiting the wonderful wine region of Mendoza for the main festival.

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