

# EAZ Food & Wine Online



# **OUR FESTIVALS – BORDEAUX**

APPEALING TO ALL ZONES



The EAZ festival in Bordeaux in April this year really was an international event attracting members from all zones, 11 of whom were 'first timers' at a festival. A total of 34 members joined the trip – 17 from Europe Africa (London, Zurich and Africa branches),

11 from the Americas and six from Asia Pacific. All those who participated enjoyed the intimate atmosphere of just 34 people and the opportunity to renew and extend old friendships whilst making new friends.

It was also striking that the guides in the wineries were very surprised at the multinational spread of the participants – the

Society gives us all the opportunity to widen our understanding of other cultures through the friendships that we develop through our common interest in food and wine.

Those who attended thought it was value-for-money and it goes without saying that the meals and wines (both at tastings and paired with the food) were of the highest order and of great quality. Our guides together gave us insights into both the wine industry of Bordeaux and the cities of Bordeaux and St Emilion

As always, thanks to Stephanie Shepherd for putting this high quality trip together and also to Caroline Matthews, a wine tour organiser based in Bordeaux, who shared her local knowledge of this wonderful wine region with us and thus enhancing our experience.



# **OUR MERCHANDISE**

### CHAMPAGNE STOPPERS

All branches should now be in receipt of four IWFS branded champagne stoppers, with compliments of the International Council. We do hope you find them useful at branch events. Please note that these are also now available to branches and members to purchase further supplies (one for £3.50; three for £9; or 12 for £27 plus p&p). Please email your orders to <u>Andrea</u>

Warren at the International Secretariat. Please <u>click</u> <u>here</u> to view them on the website and where you can also download an order form.

Special offer until 30th November: one for £3; three for £8; or 12 for £24.



# **OUR RECRUITMENT DRIVE**

Calling all branches to spread the word about the IWFS and recruit new members! To help you to do this, as you are aware, we have designed and produced a new promotional leaflet.

Watch out for your copy, which is being posted to all members (along with the latest monograph and directory from the International Secretariat). Please do have a read and we hope you agree it encapsulates the key elements of the Society – presented in a fresh and modern way. Please hand out copies locally or maybe ask a local wine merchant to keep copies in store. Contact Leonie Allday on email for your supplies.



# **CHAIRMAN'S MESSAGE**



As we approach our Great Weekend, Member's Forum and AGM in Valencia your committee's thoughts turn to the most pressing topics. The main one being recruiting at branch level, attracting younger members, and securing new branches. With a stable financial reserve behind us Exco have approved the principle to finance projects suggested by branches in particular to

support recruitment. Details will be launched at the Members' Forum in Valencia and published in the next edition of Food & Wine. It is the ideas that we need and recognising there will be 60+ members at the Members' Forum there must be other ideas amongst the 1,000 other members not attending.

Here are a few pointers as to the challenges we face in building our zone for the future, with a membership at around 1,000:

- On average, only 50% of new members renew in the second year. How do we keep new recruits?
- In this modern age, young members are very mobile and leave when they or their partner move job. Should we offer them an incentive to transfer their membership to another branch (whichever zone it is in)?
- Getting married or having children is also another reason for not renewing. How do we ensure the Society is given space in their new and busy lives?
- Timing of events can also be a challenge our working members prefer nighttime or weekend events, our retired members prefer lunchtime, midweek events. Can a variety of times for events be offered?
- We have two or three enthusiastic enquiries each year but enthusiasm wanes when you eventually ask them to nominate officers and start collecting subscriptions. How do we garner the enthusiasm to start up new branches?

How does our Society evolve to meet these challenges? I urge you to tell us your ideas either at the AGM or send your idea to any committee member, no matter how insignificant or drastic you think it is. Recruitment pamphlets to help you promote the Society, as featured on the front page, are readily available from Leonie Allday with a few branches already requesting them.

Looking forward to sharing ideas with you and making plans for the future of our zone.

Ian Nicol



# WINDOW ON THE WEBSITE

The new website has now been operational for over three months. It has been well-received, and few problems have been reported. It works much better with tablets and mobile phones than its predecessor.

The new home page has three flashes on the right-hand side which give immediate access to the latest major events and festivals on offer from each zone. Members who log on with their username and password also gain access to an extended menu which will take them directly to their branch pages and their membership record. It is worth logging in to take advantage of the new features.

The Society is currently consulting on the enhancements to be included in the next version of the site, so please let us have your ideas.

<u>Alan Shepherd</u> EAZ Website Coordinator

# YOUR EXCO MEMBERS



lan 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



# **BRANCH FOCUS: DEVONSHIRE**

Forty-two years later Devonshire Branch is still going strong with a membership of 45, and word of mouth is all we need.

A lot of our members have moved from different parts of the world and UK to live near the sea and love fine dining and wine. Torquay has all that to offer – with the English Channel and the Moors on our doorstop. We are not called the English Riviera for nothing!

We are spoilt for choice in Torquay with notable Michelin restaurant Elephant, award winning fish restaurants like No 5





and Rockfish. We enjoy food with an Austrian touch at Old Vienna; Italian at Bianco's, Indian at East in the West and Mediterranean at Orange Tree. There is also gastro dining at Cary Arms, Babbacombe and more.

But it doesn't stop at just Torquay, we venture out to dine around Devon to places like Salutations in Topsham, Rodean in Kenton, The Linny in Coffinswell, Angels in Dartmouth, Arundel Arms in Lifton. The list goes on.

We also go to great lengths to pair food and wine and feel very lucky to even have Sharpham Vineyards on our doorstop.

All are welcome to join us if you are in the area.

Geeta Lloyd



# **UPCOMING FESTIVALS**

# Cambridge, UK: an EAZ Great Weekend 18th to 21st September 2020

EAZ is hosting a Great Weekend in the city of Cambridge. We will dine in two of the University's historic Colleges – Magdalene and Corpus Christi. We will visit Ely Cathedral (pictured below), founded in 673, and the National Stained Glass Museum. There will be some free time for members to explore the historic Cathedral City before returning to Cambridge for dinner.

On Sunday morning EAZ will hold its AGM and Members Forum. All members are welcome to attend and contribute to the Forum although only EAZ members will be able to vote at the AGM. Lunch will be provided.



For those who wish to stay on we will be arranging Walking Tours of the city (full details to follow) and we will dine at the iconic University Arms Hotel overlooking Parker's Piece in the evening. The University Arms is a Cambridge institution (founded in 1834) whose young Chef Director, Tristan Welch is making something of a name for himself. Locally sourced, his dishes

are a reimagining of British Classics. Join us to discover what the critics are raving about.

Full details will be published on the IWFS website and in Food & Wine in the autumn.

# Madeira, Portugal 1st to 7th November 2020

Join us to explore this beautiful historic island; 'the pearl of the Atlantic', and learn about its world famous wine, Madeira. We will stay in the capital Funchal (pictured below), a short distance from the harbour. During our visit we will be hosted by several of the major wine producers – Barbeito, Blandys, Henriques & Henriques, and D'Oliveiras – who will introduce us to their wines and the noble grapes which make them. We will also have the



opportunity to discover something of the local cuisine. This is a unique opportunity to discover Madeira wine in its home setting. Full details will be published in the autumn.

# DATES FOR YOUR DIARY

### **UK Sussex**

# 30th August 2019

Dinner at The Bull on the Green, Newick. Contact <u>Lesley Berry</u> via email for further details.

# UK Blackpool & Fylde Coast

### 2nd September 2019

Matching wines with Ham dishes. 7:30 pm Aysgarth Court, Blackpool. Contact Ron Barker for details.

### **UK Manchester**

### 6th September 2019

A Chinese focus with dinner at Gonbay, Altrincham. For details contact <u>Ali</u> Graham.

### **UK Wessex**

### 7th September 2019

Lunch at The Jetty, Southampton Harbour Hotel, Ocean Village – locally renowned patron-chef, Alex Aitken. Contact <u>Isabel Sinclair</u> for further details.

### **UK Sussex**

### 26th September 2019

Wine and Food pairing of Lebanese wines at the Royal Oak, Wineham.
Contact <u>Lesley Berry</u> for further details.

### SPAIN Valencia

### 4th to 6th 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. Now full but <u>click here</u> for more details and to be added to the waitlist.

### **AMERICA Charleston**

# 16th to 19th October 2019

Join the Americas for a tour of this wonderful South Carolina city. One hundred and thirty members are booked into the newly opened Hotel Bennett for a Great Weekend and Americas AGM in Charleston, Condé Nast Travel's top tourist city in the USA. Tour of two historic houses. Tour of USS Yorktown and Fort Sumter. Gala dinner at Chef Michel Sichel's highly acclaimed new restaurant. Click here to read more. Open to all, in the event of cancellations. Click here to email.

### **UK Manchester**

### 20th October 2019

Dinner at TAST, Manchester – a restaurant giving a taste of the Catalan kitchen. For details contact Ali Graham.

### **UK Wessex**

### 20th October 2019

Annual black tie dinner to be held at The Captains Club Hotel, Christchurch. Theme is 'A very English affair' with a five course English menu and all English wines to complement. Contact <a href="Isabel-Sinclair">Isabel</a> Sinclair for further details.

### **UK Sussex**

### 31st October 2019

Dinner at the Sloop Inn, Scaynes Hill. Contact <u>Lesley Berry</u> for further details.

### **UK Wessex**

### 7th November 2019

Branch AGM at The Green House Hotel, followed by an optional supper in The Arbour Restaurant. Contact <u>Isabel</u> Sinclair for further details.

### **UK Berkshire**

### 15th November 2019

Forgotten Spanish Wines, 7.15 pm at Neville Hall, Waltham St Lawrence. The tasting will be presented by Quentin Sadler and will include a two-course dinner. For details contact Ian Roe.

# UK Manchester

### 7th December 2019

Let the festivities begin at our Christmas Lunch at Restaurant MCR, Manchester – the new home of chef Aiden Byrne. For details contact Ali Graham.

# UK Herefordshire & Monmouthshire

### 19th December 2019

Black Tie Christmas Dinner at Glewstone Court, Ross on Wye. Contact <u>Peter McGahey</u> for details.

### Looking further ahead...

### FRANCE Paris and Bordeaux

# 16th to 25th April 2020

Join the wait list to be part of this amazing event, organised by the Americas, visiting some of the some of the most exclusive venues in Paris including dining at Le Laurent and a private tour of Le Fondation Louis Vuitton; then in Bordeaux a stunning itinerary includes private tours and tastings of chateaux Mouton-Rothschild and Cheval Blanc. For more details click here.



### **UK Cambridge**

### 18th to 20th September 2020

An EAZ Great Weekend (plus our AGM and Members' Forum). All members are invited to join us visiting this historic city, dining in two of the University's historic Colleges. We plan to spend a full day visiting Ely to explore the historic cathedral and the stained glass museum. See Upcoming Festivals on previous page. Further details to follow.

### **PORTUGAL Madeira**

### 1st to 7th November 2020

Join the EAZ to explore this historic island – 'the pearl of the Atlantic' – and learn about its world famous wine, Madeira. You will stay in the capital Funchal and visit the major producers – Barbeito, Blandys, Henriques & Henriques and D'Oliveiras. You will also have the opportunity to discover something of the local cuisine. This is a unique opportunity to discover Madeira wine in its home setting. Full details will be published in the autumn.

### HONG KONG

# 10th to 13th November 2020

The Asia Pacific Zone is planning a wonderful festival in Hong Kong open to all members – to include a pre-tour on the island of Macau and a Gourmet HK post-tour. Note that this is currently under review and any change to another exciting destination will be advised in due course.

# ARGENTINA Buenos Aires and Mendoza

### October 2021

The next Triennial International Festival, organised by the Americas, will be held in South America's most sophisticated city and its most important wine region. Open to all members.

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