



EAZ Food & Wine Online

NEWS UPDATE FROM THE EUROPE AFRICA ZONE

Issue 13, April 2020



Photo sourced from the Helsinki branch Instagram account

VIRTUAL ENJOYMENT OF WINE AND FOOD WITH FRIENDS

Whilst our Society cannot meet physically, perhaps events could be organised by using the wonders of modern technology. Many of our children and grandchildren are keeping up with their studies using social media and those of you who are working or have children who are working, are probably working from home using technology and social media. Perhaps IWFS members (or their families) could get together and share wine and food experiences using the technology. Zoom and Google Hangouts seem to be the most popular with those studying or working from home.

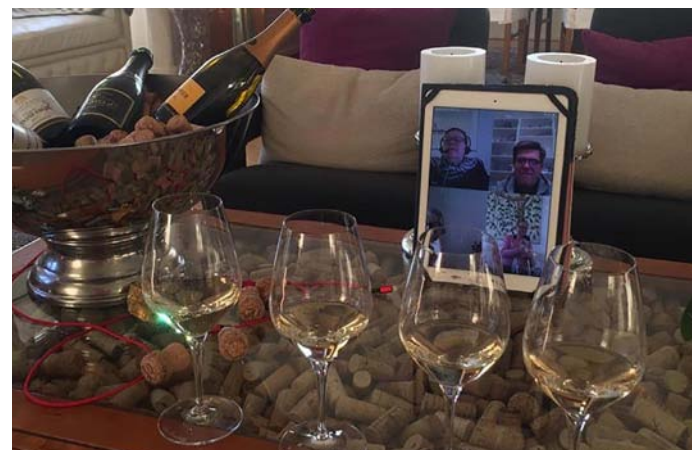
EAZ Executive Committee will use one of these video conferencing facilities, rather than a teleconference facility for its upcoming meeting after Easter.

Some thoughts as to how a virtual event could be organised. There may be many others, but each should include active participation from all those joining the virtual event:

- Each participant or participating household chooses a bottle of wine, describes its origins, its taste and what food it might be matched with;
- A lead contribution on a food and/or wine topic by one member;
- If members live within a narrow geographic area, purchase and deliver the selection of wines to each participating household;



- Extend this to include food (dried meats, cheese, chocolate, fruits, etc., etc.) which might match the wines being sampled;
- Circulate in advance a recipe to prepare one or more dishes and for each participant to prepare the dish or dishes and provide their preferred wine to match – participants to then explain why they picked the particular wine. We would then like those branches or groups participating to send in a write up to the editor



of the Food & Wine magazine (editor.eaz@iwfs.org) by the publication deadline 30th May 2020 – the best will be published and wine vouchers will be sent for the best of the stories.



STORIES OF SOCIAL DISTANCING AND SELF-ISOLATION

Do let the editor of Food & Wine, Sue Smith, (editor.eaz@iwfs.org) by 30th May 2020 know of any stories of how you have dealt with social distancing and self-isolation. A wine voucher will be sent to the authors of the best story as determined by the Executive Committee.

Suppliers of food and wine during lockdown – for UK based members you may find the following links useful:

- [Independent Food Producers and Shops Delivering Food during Covid-19](#) in the UK.
- [Jancis Robinson's list of Wine retailers](#) who'll deliver to self isolators.

There maybe similar websites in other countries.

CHAIR'S MESSAGE



Please keep well and stay safe.

These are difficult times for us all with governments in all the countries where EAZ has branches implementing various stages of lockdown. It goes without saying that the members of IWFS should comply with local restrictions. Even if lockdown or restrictions on gatherings have not yet been imposed, we should all be careful about social distancing and, particularly if vulnerable, self-isolation.

If your branch events, planned for the next month or so have not already been cancelled or postponed, it may be prudent to do so. It seems that many restaurants, hotels and other venues are prepared to roll bookings and deposits forward to a future date, though they seem to be less inclined to return deposits. It is not clear when restrictions on gatherings will be lifted, so it may be some while before events can again take place.

Regarding our upcoming festivals please see Stephanie Shepherd's report on page 3.

As we cannot meet physically with our friends to share in the joys of wine and food, your Executive committee are making some suggestions as to how you might be able to keep in touch with friends and stimulate discussion and celebration of wine and food. We would also like to hear your stories of social distancing and self-isolation (see page 1).

With best wishes to you all in these troubling times.

John Nicholas

Chair, IWFS Europe Africa

EAZ Treasurer – position still vacant

Please note the EAZ still need a Treasurer to take over my previous role – please call (01993 880 532) or [email me](mailto:editor.eaz@iwfs.org).



OUR MAGAZINE

FOOD & WINE, July 2020 edition: An invitation from the Editors

We have heard from many of our branches that events are being postponed and consequently we are not expecting to publish a wide selection of Branch Reports in July.

This has opened an opportunity to invite all members to fulfil their ambitions to write a novel, a poem, a song or better yet 500+ words for the magazine about their 'highs and lows' of Society membership. Maybe memorable meals, the most valued wine tasting, anecdotes, compare recent events with those of the past – the scope is broad.

All articles – and any pictures you may have – should be emailed to editor.eaz@iwfs.org. The latest date for copy is 30th May 2020. Best wishes to you all

Sue Smith and Peter McGahey



YOUR EXCO MEMBERS



John Nicholas
(Zurich)
Chair and Treasurer



David Chapman
(Manchester)
Secretary



Ian Nicol
(Blackpool & Fylde Coast)
Webmaster



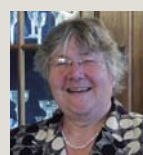
Dr Margaret Chippendale
(Manchester)
Membership Registrar



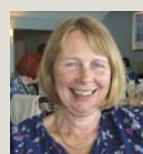
Dr Tricia Fletcher
(Manchester)
Awards Officer



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)
Food & Wine Editorial
Liaison Officer

VACANCY – TREASURER

Are you good with numbers? If so, you could be just the person we are looking for. There is still a vacancy for Treasurer of EAZ/IWFS Europe Africa Ltd. John Nicholas, now Chair, will be on hand to provide guidance and advice. Please do consider and email John if you would like to discuss this.

BRANCH FOCUS: CARPE DIEM – SEIZE THE DAY THE HELSINKI WAY



The Helsinki branch was founded in June 1987, has grown over time to a group of approaching 50 members and is successfully combining the knowledge of our more longstanding members with the innovation of our younger members, some of whom are still students.



Catching new gastronomic trends and cherishing good old themes, that's what the past year 2019 was all about: we executed Brexit and played Mystery Box, but let's not forget our yearly tradition, the asparagus evening, as well as other classic topics such as Toscana and Catalunya.

The Helsinki branch philosophy is to bring together the branch 'veterans' and the recently joined members with around eight or nine events each year and generally involves encouraging members to cook together, share a lovely dinner with some nice glasses of wine – what could be better than that? We focus on cooking, eating and tasting wines together. But not at members homes, instead we have access to a training kitchen at the International School in Espoo. There are good facilities for us. We seldom eat out, for example, in restaurants.



The Helsinki Branch has always been active in the kitchen creating, ourselves, the wonderful menus and memorable tastings. No matter who you are and how big your wallet, side-by-side in front of the cooker we all are equal.



In addition to the monthly wine and dine events, our subgroup 'The Commando' gets together regularly to make new discoveries in the world of wine and to maintain tasting skills. This year, due to the exceptional circumstances, we immediately adopted a new method in running our events by getting together online. Would this become a pan-European idea during the pandemic?



UPCOMING FESTIVALS

At the time of writing both the Cambridge Great Weekend and the Madeira Festival are still going ahead. Obviously we are keeping both events under constant review and will let members know if there is any change. There are still places available for Cambridge, contact eaz@iwfs.org to book your place. Madeira is fully booked. If you would like to join the waitlist please contact eaz@iwfs.org.

Looking forward, we have plans for tours to Piedmont and Alsace in 2021. In both cases hotels, vineyards and restaurants have been lined up but it is proving understandably difficult to finalise details at this time. We plan to launch both events in the next issue of Food & Wine, and details will be posted on the website.

Stephanie Shepherd
Events Co-ordinator

OUR AWARDS

On 13th February 2020 the Manchester Branch presented a much deserved Restaurant Award to Chef de Cuisine, Julià Costelló and Restaurant Manager, Fernando Marques of TAST Cuina Catalan restaurant in Manchester. The Award was presented for an 'Outstanding Lunch' held on 20th October 2019. Ronnie Costello, Branch Chairman (left) is pictured here presenting the certificate to Julià Costello (centre) and Fernando Marques (right) at the Manchester branch AGM held at TAST

