



# EAZ Food & Wine Online

NEWS UPDATE FROM THE EUROPE AFRICA ZONE

Issue 14, September 2020



Photographs sourced from the Helsinki branch Instagram account

## OUR EVENTS – WE ARE MEETING AGAIN

Wine bottles, gardens, kitchens and doors are again being opened... Although some branches have reported 'no events' since their lockdown we are pleased to say that, where possible, this has not been the case for all. Some branches have kept in contact through virtual events and one branch has recruited new members – find out how on page 3. But we are also meeting face-to-face again! In recent weeks two branches have taken on the challenge and here's how they did it:

### SURREY HILLS: AL FRESCO DINING

Keen to continue with tradition they held their 29th Starters and Puds event on 23rd August, along with their AGM. After much deliberation they decided that they could legally go ahead this year by following as closely as possible the current government guidelines which apply to 'restaurants, pubs, bars and take-aways'. Some of the key special measures they took were: drawing up a full risk assessment and procedures statement; guests confirming before and after that they did not have any Covid-19 symptoms; ensuring household or bubble members sat together, and at least a metre away from others; spacing tables; discouraging loitering before and after sitting; encouraging the use of masks when not seated; providing individual water bottles instead of water jugs; every item of tableware hot washed 24hrs before use and thereafter handled only with gloved hands; paper napkins; chairs sanitised one hour before guest arrivals; food prepared and plated wearing masks or visors; people were nominated – to open and serve 'their own' bottles, to be allowed in the food prep areas, and to be allowed to serve to table and to be masked or visored; no



common items such as condiments on tables; regular sanitising of the conveniences, and use there of disposable paper towels. Despite the time taken to organise a safe environment for all, an enjoyable, al fresco event was held.

### MERSEYSIDE & MID-CHESHIRE BRANCH: INDOOR WINE TASTING

On 30th August the branch resumed their meetings with a socially distanced event in the beautiful Cheshire village of Great Budworth. Again, a great deal of effort was put in



prior to the event in assessing the risk and implementing the latest Covid-19 guidelines, in conjunction with the Village Hall authorities to ensure a safe and enjoyable experience. Twenty-one members and friends, including those from the nearby branches, gathered to enjoy a wine tasting, presented by their Chairman Paul Bishop (pictured left), with canapes created by Chef, David Crichton, a finalist of MasterChef 2018. Everyone was delighted to be reunited in the appreciation of good food and wine, having last gathered in February. Although socially distanced, conversation flowed between the wines and there were amusing moments, especially when Paul forgot he was wearing his visor and smeared it in roe emulsion! He also commented that wearing a visor "concentrated the nose!" It was a thoroughly enjoyable afternoon and they are now looking forward to their next event in the autumn.

**As we go to press Zurich branch also held their AGM recently – face-to-face.**

We do hope this provides you with encouragement that, with careful planning, and when government guidelines allow, events can be held.

## CHAIR'S MESSAGE

As we went to press the gatherings of more than six people will be banned in England from 14th September. Clearly, the message encouraging the renewal of events for branches in England, as lockdown measures had been relaxed, is no longer appropriate but we hope reading the lead story gives hope that successful socially distanced events will be possible, once the ban is lifted. It is hoped that branches not in England may still be able to resume events, so long as it is safe to do so, and appropriate measures are taken. But all is not lost, as you can see on page 3 that successful events can be held virtually. Please see the step-by-step guide on the website, which includes a video and gives you some helpful hints on how to organise events online – [click here](#) to view.

These have been difficult times for all of us. I hope that you have all kept well and remained safe. I also hope that you have enjoyed the initiatives which have been taken by the Society during lockdown and are summarised on page 4.

Despite these IWFS initiatives which are part of the benefits of membership, the EAZ Executive Committee (Exco) recognises that, most of all, members will have missed their regular branch events. Therefore, Exco decided that, in recognition of this lost membership benefit, the 2021 membership fees paid by branches to IWFS Europe Africa (EAZ) on behalf of their members will be reduced by 50% from those levied in 2020.

Most EAZ members pay their membership fees through their branches, some of which levy a supplementary fee or have fixed the amount in a different currency to GBP. Therefore, each branch, in consultation with its membership, will need to determine the level of fees to be raised by branches from their members for 2021 – some branches may simply levy the lower fee to be paid to EAZ. Independent members and others who pay their fees directly to EAZ will pay a fee reduced by 50% from the 2020 fee. Exco will review the level of membership fees for 2022 during 2021.

I wish you all the best in the coming months and please continue to send any reports of events, whether attended or on-line, to [editor.eaz@iwfs.org](mailto:editor.eaz@iwfs.org).

*John Nicholas*

Chair, IWFS Europe Africa



## WINDOW ON THE WEBSITE

The improvements to the IWFS website have been delayed during the Covid-19 lockdown, but work has now restarted. We have a new EAZ Merchandise page which enables orders to be placed [online](#) and paid for by credit/debit card. There are also some updates to the festival booking system on the way, which should hopefully enable us to use it for upcoming EAZ major events, rather than having to take bookings by email.

*Alan Shepherd*

EAZ Website Co-ordinator



## EAZ EXECUTIVE COMMITTEE

At the forthcoming AGM, on Sunday 20th September, there will be a significant change to the members of the Exco. A big thank you to all members of Exco for the work that they have continued on behalf of EAZ during these strange times. With a special thank you to Exco members Margaret Chippendale and Peter McGahey for their valuable contributions to the Society but who will be stepping down at this year's AGM. However we are very pleased to advise that new members have agreed to join the team and continue the essential work for the EAZ. They will be put forward for election at the AGM, and are Geeta Lloyd (Devonshire), Steve Graham (Manchester, London & St James's) and Tim Hodges (Merseyside & Mid-Cheshire). More details in the next issue of Food & Wine.

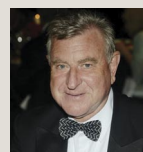
## YOUR EXCO MEMBERS



John Nicholas  
(Zurich)  
Chair and Treasurer



David Chapman  
(Manchester)  
Secretary



Ian Nicol  
(Blackpool & Fylde Coast)  
Webmaster



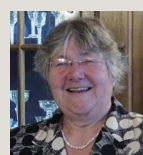
Dr Margaret Chippendale  
(Manchester)  
Membership Registrar



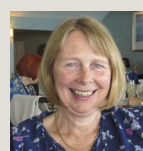
Dr Tricia Fletcher  
(Manchester)  
Awards Officer



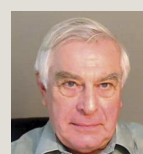
Hilton Kuck  
(Cape Town)  
African Branches  
Representative



Mrs Stephanie Shepherd  
(London)  
Events Co-ordinator



Mrs Leonie Allday  
(Bath & Bristol)  
Marketing representative



Peter McGahey  
(Herefordshire &  
Monmouthshire)  
Food & Wine Editorial  
Liaison Officer

### 2020 IWFS EUROPE AFRICA LTD AGM

Due to the pandemic the AGM on Sunday 20th September 2020 at 11am is being held remotely via Zoom. [Click here](#) to view the Notice of Meeting. If you wish to attend the AGM by Zoom, please email the [Secretary](#) at least seven days before the AGM and he will send you the codes.

## MEETING AGAIN – VIRTUALLY

### WEST YORKSHIRE: RECRUITMENT SUCCESS

West Yorkshire have embraced Zoom and held three events since lockdown. At their first “Friday Night Lockdown Takeaway” they learned that they could replicate the intimate atmosphere of physical gatherings by using the “rooms” function to create small “virtual tables”. Their second event was more daring – a three-course Lockdown Banquet prepared by Josh Whitehead, award-winning Chef from the Harewood Food and Drink Project.



They organised a “hub and spoke” network to reach 42 members and guests.

Over dinner Josh

described the preparation of each course by video.



Their third event was a tutored tasting of Pinot Gris and Pinot Noir. To keep costs and measures sensible, they made tasting packs with 25 cl jars.



What have they learned (apart from Zoom functionality!)? Although initially a challenge, they

found that chefs and suppliers have risen boldly to take on the “new normal”, coming up with ingenious ideas to share their wares and expertise. Their members enjoyed the new approach, and the branch has gained eight new members from the guests who took part. Congratulations to all involved.

### LONDON: REOPENING AFTER LOCKDOWN

The London branch decided to trial with two “virtual” events online. For the first, members were asked to show a selection of the wines that they had each been drinking in lockdown. The wines were opened, tasted and discussed. The conversation was wide ranging, and it was a very enjoyable social evening.

The second event was slightly more formal, where three “Rich and Oaky” New World Chardonnays were chosen from Majestic (who then delivered the wines from their local branches) and participating members tasted them together online. This worked well, with members comparing different price levels to see what value they would get by paying more. Normally London tastings would include more than three wines, but this Zoom format worked well, for one hour in the early evening. Although not tasting fine, old or unusual wines as they might at some of their tastings, going online turned out to be an agreeable, undemanding way to keep in touch and enjoy tasting together.



### HEREFORD & MONMOUTHSHIRE: FOCUS ON PINOT



The branch also held a successful Zoom tasting during August with members bringing their own wines to the table (so to speak!). The occasion was intended to be light-hearted and was led by Stephen Bennion, who selected a virtual backdrop of ripe pinot noir grapes to set the scene! Members were asked to bring one or two

bottles of inexpensive pinot noir (between £7 to £14) and took it in turns to show their bottles and describe them and they were all asked to consider in turn the colour, acidity, sweetness or dryness, body, tannin content and flavour. Members joining from Portugal was an added bonus of Zoom life.

### HELSINKI AND MOSCOW

Not forgetting our Helsinki and Moscow branches who have both held a number of successful virtual online events, reported in previous EAZ F&W publications.



## MEMBER BENEFITS

### Glassware from the Jancis Robinson Collection

Members can enjoy a 20% discount on glassware items from the Jancis Robinson Collection – comprising The Wine Glass, one glass for every wine (discounted to £56 for a set of two + P&P in a gift box); Stemless Wine and Water Glass; Young Wine Decanter; Old Wine Decanter and Water Carafe. To see the range and order, [click here](#), using discount code IWFS20. Valid until 31st July 2021 for



multiple purchases. Shipping to addresses in mainland Europe and Africa is available.



### Commemorative Edition of Michael Broadbent's famous book “Wine Tasting”

Members are offered a £5 discount (off £30 list cover price) on this handsome edition which, more than 50 years after its initial publication, remains the benchmark in the art, craft and science of wine tasting. [Click here](#) to order, using the promo code IWFS5, to receive the £5 discount on Wine Tasting and all the books in the Académie du Vin collection.

## UPCOMING FESTIVALS

The ongoing uncertainties generated by Covid-19 mean that we are keeping all EAZ events under review. Below is an update or [click here](#) to find out more.



### Madeira Festival

We have reluctantly taken the decision to postpone this tour to 2021. The new dates will be 30th October to 6th November. We are informing all registered participants by personal email – if you haven't seen it yet please check your spam box.

### Piedmont Festival

This is going ahead as previously advertised from 12th to 17th April 2021. This has been extremely popular and is fully booked, with a healthy waiting list!

### Alsace Festival

We are working on the arrangements for this tour, but dates are not yet finalised.



### Cambridge Great Weekend and AGM 2021

Plans for this event are almost complete and we hope to launch later in the year.

### South Africa

We are hoping to re-visit this beautiful country in 2022.



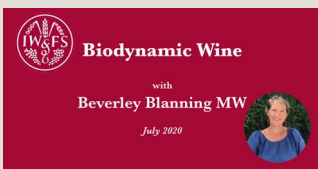
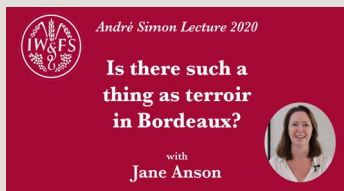
## IWFS INITIATIVES IN LOCKDOWN

The following resources are available for you to learn more at your leisure during lockdown, along with links to our regular publications. All can be viewed via links to the IWFS website:



- Two superb issues of the [Food & Wine magazine](#) published in April and July 2020.
- Our 2020 publication – [Guide to Enjoying Fine Wine 2020](#) was delivered with the July issue of Food & Wine. Members may order further copies for the cost of p&p (please email your request) or download the pdf.

- 'Is there such a thing as [terroir in Bordeaux?](#)' – the online video presentation of the 2020 André Simon lecture by Jane Anson, who has been described by Decanter as "the world's most informed and accomplished expert on the wines of Bordeaux".



- 'Biodynamic Wine' by Beverley Blanning MW (a member of the IWFS Wines Committee), an online video presentation which is an update of her 2010 monograph.



- 'Hot and Cold (But Mostly Cold)' – the online recording of the 2018 André Simon lecture by Oz Clarke during our International Festival London.

- Get a taste of news from the Americas as it is also possible to read their zone magazine, [Wine, Food & Friends](#), online.

## VACANCY: EDITOR OF FOOD & WINE MAGAZINE

It is with regret that Sue Smith, editor of Food & Wine for the last five issues, has decided not to continue in this role. We thank Sue for the interesting magazine that she, with the help of Peter McGahey, has edited. However, it is now critical that we find someone to take over this role. A small honorarium is payable to the editor. The role involves sourcing articles for three publications each year. To find out more please about this very important EAZ role email [John Nicholas](#).

