



EAZ Food & Wine Online

NEWS UPDATE FROM THE EUROPE AFRICA ZONE

Issue 20, July 2023



Catalunya festival attendees

OUR FESTIVALS

DO Emporda, Catalunya, Spain 23rd to 27th May 2023

Forty members of the Society were treated to an immersive Spanish cultural experience and also enjoyed life in Spanish time! Highlights were a wonderful evening in Barcelona at the private Club Liceu, next to the famous Liceu ballet theatre, and lunch at the cliff top private summer villa of the Suqué-



Mateu family, the owners of the Perelada estates. But there was so much more which added to the pleasure of the whole event – tasting quality wines from local and international varieties, visits to a number of wineries,

dinners at Michelin starred restaurants and olive oil tastings. Thank you to Elina Selin and Wendy Levitt for arranging such a wonderful festival experience (see Our Awards).

OUR AGM

2023 AGM and Members' Forum in the New Forest and mini-festival

You can contribute to the future of our Society by attending the AGM and Members' Forum in the Brockenhurst in the New Forest on Thursday, 21st September. Lively and useful discussions have taken place at previous Forums and many of the ideas discussed are infiltrating the Society. You can combine attendance at the AGM and Members' Forum with the mini-festival including dinners (at the Rhinefield Hotel and the Balmer Hall Hotel) before and after the Forum, where a buffet lunch will be served at no cost to members. We do hope you can make it. Click [here](#) for full details and booking options.



OUR COMPETITIONS

Vegetarian Chefs Competition 2023 – Awards dinner

The IWFS Northern Team hosted their best Vegetarian dish competition awards at Bolton College on Friday 12th May. This is their second college competition and they were very pleased to see students participating from Middlesbrough, Scarborough, Leeds, Warrington and Vale Royal, and Trafford colleges. The judges were presented with a tough decision once again with the aspiring chefs really getting creative with their vegetarian ingredients.

The winners were: 1st **Sabah Shah** from Leeds City College, for her dish of Beetroot and Goat's Cheese Macarons; 2nd **Caitlin**



Clarke from Warrington and Vale Royal College for her dish of Rhubarb Tart; 3rd **Ethan Dowson** from Scarborough TEC, for his dish of Tofu Katsu Curry; The judges also awarded a Special Commendation to **Ajay Loftus** from Trafford College for his dish of Tofu Curry.

The team of judges was led by Paul Heathcote MBE and included John McCerery, an Executive Chef from Saga Cruises; Sam Linford-Platt, Head of the Vegetarian Society Cookery School and her team; together with Anne Plaskett, a Trustee of the Vegetarian Society. Thanks go to Paul Ratcliffe and his team for hosting the final. Compère for the Awards Lunch was Chef Consultant and TV personality Stephanie Moon.

The awards were presented at Bolton College, where Bill Webster and his excellent team headed by Jodie Cooke and Wendy Bissett were superb hosts and provided canapés followed by a three-course vegetarian/vegan lunch, with inspired pairing wines chosen by Ron Barker.

Thanks to our sponsors The Vegetarian Society Cookery School, Saga Cruises and Amato Foods.

The Northern Team wish to continue with the support for the catering colleges and are already considering the theme for 2024.

THOUGHTS FROM THE CHAIR



The first "face-to-face" meeting of Council since before Covid disruptions took place after the Willamette festival in Oregon, USA. Zoom meetings are time effective and enable formal business to be conducted on a regular basis. However, it was great to explore ideas with fellow Council members in the less formal surroundings of a great festival organised by the Americas. The

reins of Council Chair were handed over by Michael Tamburri of Asia Pacific to Mike Donohoe of the Americas at the end of the meeting. Council was, and all members should be, grateful to Michael for his perseverance as Chair during the Covid restrictions.

In April Exco held its first "hybrid" meeting, with members being physically present in Richmond-upon-Thames and on a big screen via Zoom. We had had many Zoom meetings during Covid. However, this proved that hybrid meetings can also be held successfully making it easier for all members of Exco to participate, when they do not have the time to travel.

The principal focus for all IWFS regions, including Europe Africa, is how to stabilise and increase membership over the next 10 years so that the Society can begin its second century in a strong position. Increasing costs of living and changes in the way younger generations organise themselves mean that the Society needs to evolve over the next few years, whilst sustaining the expectations of our current membership. Such evolution needs resources, both effort and ideas from existing members, as well as finance. If you would like to help, please contact a member of Exco.

John Nicholas
Chair, IWFS Europe Africa



WINDOW ON THE WEBSITE

Making sure you are getting the most out of the website - when you visit the website, log in with your username and password for the best experience, and to access the members-only pages. You will be taken to the new Members' Home Page, which is regularly updated with the latest news and information for members.

Contact EAZ Membership Secretary, Geeta Lloyd, via [email](mailto:geeta@iwfs.org) if you do not have your login details.

Alan Shepherd
EAZ Website Co-ordinator



A SPECIAL 'THANK YOU'

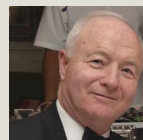
A dinner was held on 11th April to honour the great work that Stephanie Shepherd has done over many years, organising IWFS festivals and events in many parts of the world. The venue was the Petersham Hotel, built in 1865, overlooking the River Thames near Richmond. John Nicholas, Chair, IWFS Europe Africa, made a humorous speech about Stephanie and her many contributions to IWFS over the years, to which she responded. She was presented with a card and an engraved pen as a souvenir. A much deserved award.



YOUR EXCO MEMBERS



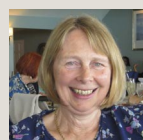
John Nicholas
(Zurich)
Chair



David Chapman
(Manchester)
Secretary



Ian Nicol
(Blackpool & Fylde Coast)
Webmaster



Mrs Leonie Allday
(Bath & Bristol)
Marketing



Dr Tricia Fletcher
(Manchester)
Awards Officer



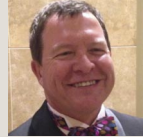
Stephen Graham
(Vale Royal and
St James's)
Treasurer



Stephen Harrison
(West Yorkshire)
Strategy



Tim Hodges
(Merseyside &
Mid-Cheshire)
Marketing



Hilton Kuck
(Cape Town)
African Branches
Representative



Mrs Geeta Lloyd
(Devonshire)
Membership Secretary



Peter McGahey
(Herefordshire &
Monmouthshire)
Editor - Food & Wine



Alan Shepherd
(London)
IT

OUR BRANCHES: CAPITAL BRANCH OPENING

Our latest branch, Capital, based in London was officially launched on 15th February at the RAF Club at a sold-out event and for the vast majority attendees it was their first ever IWFS event. The main focus of the evening was a white wine tasting masterclass seeking to de-mystify six different white wine varieties (Chardonnay, Sauvignon Blanc, Gruner Veltliner, Riesling, Chenin Blanc and Gewürztraminer) through a lively proprietary format led by one of the branch's 'Cork Dorks'. The branch was established in January 2023 by a diverse committee of six individuals led by Phillip Kim as the inaugural Chair and age-wise hailing from the 30s to the 60s. The catchwords for the branch are 'exploratory', 'outreach', and 'fun', delivering the Society's traditional values in fresh ways to new audiences. Their website is <https://www.iwfs.capital>. Instagram handle is iwfscapital. Congratulations to the Capital team for a successful event and all the best for the future.



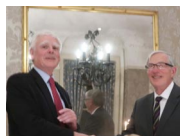
OUR AWARDS

There have been quite a number of awards presented this year as we play 'catch up', having been prevented for making these worthy presentations during the pandemic. Thank you to all.

Three of our active branch members and Chairmen were recently recognised for their leadership and efforts for their branch and were awarded an **Exceptional Services Diploma and Medallion**. The recipients were: **Terry Lim** on 31st January 2023. Terry is a Founder member, Committee member and has been their Chairman of the Liverpool branch since its inauguration on 20th July 2012; **Ronnie Costello**, on 11th February 2023 at, for her service and work for the Manchester Branch as a member, Committee member and Chairman; **David Berry**, Chairman of the Sussex branch for his length of service to the branch as well as Branch Chairman. Congratulations to all three. In addition Zürich branch members, but residents in Barcelona, **Elina Selin** and **Wendy Levitt** were presented with this award for all their efforts and hard work to provide a wonderful festival in Catalunya.



Bar Award – David Chapman and Alan Shepherd were awarded the Bar to their André Simon Bronze medals for their continued and exceptional service to their branch and also to the Europe Africa zone generally at the EAZ dinner on 11th



OUR EXCELLENCE AWARDS

We are pleased to report there have been four more recipients of our Branch Excellence Award, three in the south-west and one in London. This award is being warmly received by our nominees and we would encourage you to consider who would be a worthy recipient too. It is a simple and effective way for your branch to recognise a local venue whose overall service has impressed you. The worthy recipients this time are:

The Old Vienna Restaurant, Torquay – on 8th February 2023 John Slater, Devonshire Branch Chairman, awarded Chef/Proprietor, Werner Rott the Excellence Award in recognition of his excellent food, wine and service the branch has enjoyed over a number of years. Werner has a wealth of experience behind him having trained at the prestigious 'Hotel Schloss Fuschl' in Salzburg and in 1976 he moved to Torquay and opened his restaurant in 1981 and has gained a loyal clientele over the years.



The Linny at Coffinswell – on 16th March 2023, 24 members enjoyed a wonderful dinner at this 14th century thatched inn which is situated in the heart of the village of Coffinswell, close to Torquay. Debbie Breed and Tamsyn Gleeson, sisters who have hospitality running through their veins, acquired The Linny in 2004 and have made it a showcase for British Cuisine. John Slater, Devonshire Branch Chairman, presented their Excellence Award in recognition of their excellent food, wine and service.



Mill End Hotel, Devon were nominated for their award by the Bath & Bristol branch. In March, 15 members enjoyed an interesting and relaxing few days at this lovely country house hotel situated alongside the river Teign near Chagford. The award has been made in recognition of the high standard of accommodation and hospitality together with delicious meals, good wines and exceptional standard of welcome and service.



Sam's Riverside, London – situated on the Thames Path, overlooking the river and Hammersmith Bridge. Sam Harrison opened his restaurant in 2019, and is well known locally, having run a popular restaurant in nearby Chiswick for ten years. The menu focuses mainly on Anglo-French dishes and rightly celebrates its connections with local artisan suppliers. London Branch held a lunch there, in October 2022, and was so impressed that it decided to arrange a repeat visit and present Sam with his award in May 2023. The meal was once again superb.





DATES FOR THE DIARY

UPCOMING FESTIVALS

UK EAZ AGM New Forest, Brockenhurst 20th to 21st September 2023

We hope you will be part of our AGM and Members Forum to include delicious wine, food, friendly company and some planning for the future. It may also be a welcome pre-cruise event for those booked on the Cunard cruise mentioned below. Click [here](#) to find out more details and for bookings.

CROSSING CONTINENTS

SOUTHAMPTON TO NEW YORK Festival of Food at Sea

22nd to 29th September 2023

This is an opportunity for IWFS members from all zones to join this voyage on Cunard's Queen Mary 2 from Southampton to New York. Whilst not an EAZ event it will be a special voyage staging a Festival of Food & Wine on board and it coincides with the 90th anniversary of the founding of IWFS in November 1933. For more details email [Peter McGahey](#) or via our [website](#).

AFRICA

15th to 20th November, 2023

This is a four-day African adventure on the luxurious [Rovos Rail](#) train from Pretoria to Victoria Falls and night at the iconic [Victoria Falls Hotel](#). There is also a pre-tour in Cape Town from 11th to 15th November and a post-tour to Livingstone and Lusaka from 20th to 24th November. There is a waitlist but see our [website](#) for more details.

AUSTRALIA, Sydney

18th to 22nd October, 2023

A festival is planned in this vibrant city plus there is a post-festival event to Melbourne and The Mornington Peninsula. Bookings can now be made via the [website](#). The APZ would love to welcome you.

BRANCH EVENTS FOR THE DIARY

UK London

11th July 2023

Summer Days of Roses, 7pm at The Army and Navy Club, 36-39 Pall Mall, London, SW1Y 5JN. For further details see [www.iwfs.london](#).

UK Merseyside & Mid Cheshire

8th August 2023

Wine Tasting and Food at The Assembly Bar, 55 Watergate Street. Chester CH1 2LB Starting at 7pm. Contact [Hilary Rylands](#) for further details.

UK Berkshire

11th August 2023

We will be enjoying a tasting of Italian wines with [Grape Minds](#) of Wallingford. Our venue is [The Neville Hall](#), Waltham St. Lawrence. Aperitif served from 6.45pm for a 7.15pm start. Contact [Colin Mair](#) for details.

UK Merseyside & Mid Cheshire

3rd September 2023

Garden Party to be held at The White House, Holywell Road, Rhualt, St Asaph, LL17 0AW for 1pm start. Contact [Hilary Rylands](#) for further details.

SWITZERLAND Zürich

5th September 2023

Starting at 11.30am. Will include a food and wine event. Venue is yet to be confirmed. Details to follow. Email [Kurt Haering](#) for more details.

UK London

15th September 2023

90th Anniversary Dinner at Windsor Castle – yes, we are celebrating the Society's 90th Anniversary with a Dinner at Windsor Castle. An extremely popular event which is currently full with a waitlist. See [www.iwfs.london](#) for further details.

SWITZERLAND Zürich

17th October 2023

Restaurant Marktküche Zürich. This event will introduce us to the innovative vegetarian cuisine of Tobias Hösli. Starting at 7pm. We had to cancel the original date in July due to absences of most of our members. If the new date gets a wider acceptance, we will meet there. Email [Kurt Haering](#) for more details.

UK Berkshire

20th October 2023

German wines will be the focus of our October event. Our host on the evening will be James Leach of [Awin Barratt Siegel Wine Agencies / ABS](#). Our venue is [The Neville Hall](#), Waltham St. Lawrence. Aperitif served from 6.45pm for a 7.15pm start. Contact [Colin Mair](#) for details.

UK London

26th October 2023

Mature Clarets Tasting Dinner, 6:30pm at The Army and Navy Club, 36-39 Pall Mall, London, SW1Y 5JN. The branch AGM will also be held. For further details see [www.iwfs.london](#).

SWITZERLAND Zürich

17th November 2023

Fish Cooking Class with Christian Däniker, a gifted hobby chef, who will introduce us to the secrets of fish dishes. He will be supported by a wine expert for matching wines. The event will be held in a school kitchen in Birmensdorf. So, we can participate 'hands-on'. 6pm start. Email [Kurt Haering](#) for more details.

UK Berkshire

17th November 2023

Please join us when we will be tasting 'Cool Climate Wines from Western USA' which will be presented by Jennifer Williams-Bulkeley of [Ally Wines](#), who work with top winemakers from exciting regions. Our venue is [The Neville Hall](#), Waltham St. Lawrence. Aperitif served from 6.45pm for a 7.15pm start. Contact [Colin Mair](#) for details.

UK Merseyside & Mid Cheshire

23rd November 2023

Black Tie Celebrations at Aspire Restaurant, Trafford College, 251 Manchester Road, West Timperley, Manchester, WA14 5 PQ, 6pm for 6.30pm. Contact [Hilary Rylands](#) for further details.

UK Berkshire

8th December 2023

This special event will feature wines 'From the Chairmans' Cellar'. Chairman Colin Mair will carefully select some gems from his cellar. Our venue is [The Neville Hall](#), Waltham St. Lawrence. Aperitif served from 6.45 pm for a 7.15 pm start. Contact [Colin Mair](#) details.

UK Herefordshire & Monmouthshire

13th December 2023

Black Tie Christmas Dinner to be held at the delightful Eckington Manor, Eckington WR10 3BJ. Contact [Peter McGahey](#) for details.

SWITZERLAND Zürich

16th December 2023

The Gala Dinner is planned to be again in Zürich, where we are following ideas for places from previous years. Reception will meet at 6.30pm. If we decide early enough, we are in a position to make a good choice (e.g. Alex at the Lake) or at another suggested place. Email [Kurt Haering](#) for more details.

LOOKING TO 2024...

UK London

29th February 2024

Dinner at Windsor Castle – we are pleased to confirm that we are making plans for a second dinner at Windsor Castle. This was unsurprisingly extremely popular. If you were unable to secure a place on the event in September then please put the date in your diary and watch out for the booking details which will be sent out later in the year. Members across the globe are welcome.