

Food & Wine



Spring 2014

The Journal of The International Wine & Food Society Europe & Africa Committee
Free to European & African Region Members - one per address - Issue 118

80th Anniversary Edition



CHAIRMAN'S MESSAGE

Having taken over as Chairman of the EAC on the 1st January, I should firstly like to wish you all success in your endeavours in 2014. Many of you will know of the sudden hospitalisation of our F&W Editor, Pam Brunning over the Christmas period. Pam continues to convalesce and we all wish her well in getting back to full health. It is with the help of many members that we have got this edition off the press, so thank you all.

I am going to continue with the theme of how we are seeking more help in running the EAC. At the December committee we highlighted the need to have deputies/understudies for key roles. I am pleased to report that Michael Messent has agreed to be Vice Chairman. Michael and myself are the present council members. Pam's unfortunate illness came before we could get cover in place, but we know in advance that both Chris Redman, Secretary, and Katie Wilkins, Membership Secretary will be retiring early in 2015 when their term in office finishes. We would dearly like to get understudies in place this year, so if there are any volunteers out there please talk to one of the committee members.

You don't have to be on the committee to help us. We have several subcommittees which tend to communicate by email nationally and internationally, and there are individuals who give their expertise when needed. For example Val Ramsay has offered to assist branch administrators bring their event pages up to date on the website. She may contact you direct to do this, or contact her on val.ramsay@live.com.

The events of last November/December demonstrated how truly international we are, many branches throwing open invitations to other branches to join in their celebrations.

I would like to issue a Chairman's Challenge, even though many branches already issue invitations to other branches, I would like to see every branch dedicate at least one event this year with an open invitation to others in their region.

Ron Barker is also likely to contact branches in an endeavour to populate a new feature on the website called travel tips. A bit like 'Trip Adviser' we want to let members know which hotels, restaurants, food and wine outlets you recommend in your area. This is being done globally and will be launched when sufficient content is in place. Assistance with developing the webpages and social networking pages on Facebook and Twitter would be most welcome.

We have been informed that after waiving/reimbursing society fees for the last 2 years the Society reserves have fallen to target level and the society will be taking full fees this year. This gives your new treasurer, John Nicholas, and the committee, a real challenge to balance the EAC books.

As Chairman I see increasing membership numbers to be our highest priority. This includes existing branches, new branches and revisiting the idea of young member branches. If there is PR expertise amongst our membership please consider helping us with this. I would like to see new branches in the Birmingham and the Edinburgh area, as well as Europe and Africa. If you have contacts or friends who might be interested in starting new branches please contact us.

Sounds like a lot of pleas, but sharing the load of your committee makes enjoying wine, food and good company that much more enjoyable for all.

Ian Nicol

Issue 117 Competition – Were you born in 1933 and have a birthday close to October 20th?

We have a winner of this competition, who is a member of the London Branches. Anonymity was guaranteed, but a bottle of champagne is on its way to the winner.

Congratulations from Ian Nicol and the EAC

Date for Your Diary

21st November 2014

Following well supported Black Tie Dinners in London at the Waterman's Hall in November 2012, at the Vintner's Hall in 2013 we are planning another at the **Innholders' Hall**. Keep the date free. Details in the next issue.

Photography Course – 14 people attended the course put on by the EAC in London on the 12th November. All found it very useful as many practical exercises were undertaken to train participants to take photographs at IWFS functions, suitable for later publication. We have to thank Sean Coughlin and Derek Fletcher for many of the photographs of the London events. At the same time we apologise to branches for having to edit down some of their articles, due to space restrictions on some pages of this edition.



CONTENTS

Chairman's Column	2	John Avery Dinner	10-13
Editorial	3	Lunch at the Landau	14-15
Secretariat News	4-5	Lunch at Parliament Square	16-17
Vintners' History	6-7	Around the Branches	18-21
AGM & André Simon Lecture	8-9	Eynsham Hall Event	22-24

Voice from the Past

Fear Not; when I handed over my Editor's pencil in 2007 I vowed never again to be controlled by Food & Wine Deadlines. But most members will know that my successor Pam Brunning and her husband Sid have had to spend time in hospital since Christmas and when I returned from a holiday in Spain your new EAC Chairman asked me to write a little for this special edition.

First and most importantly the news from the Brunning household is getting better. Pam is out of hospital and slowly getting better. She has now changed roles with Sid and is visiting him each day. The family are being very supportive because Pam is still not able to drive. We wish them all the very best for the future and hope that she will soon feel able to return to IW&FS duties.

This special edition concentrates on last year's 80th Anniversary celebrations. There are major items on the John Avery MW Memorial dinner at Vintners' Hall, the André Simon lecture ably presented by Michael Broadbent MW (who like John had served the Society as both Chairman and President), and the twin 80th Anniversary lunches organised within the Roux empire. But we have also tried to include details of the individual branch celebrations which were partially subsidised from EAC funds.

It is likely that there will not be another major anniversary celebration for ten years but I hope that the Society will continue to remember John Avery with Memorial dinners around the World. After all, he did more than any other person to introduce non European wines into the UK and Europe. We will also soon be flying out to the Greek island of Santorini for an EAC Festival. Like the EAC Merseyside Festival in 2011 there will be more members attending from outside of Europe and Africa than from

inside our own Zone. Is this because our own members are feeling too old to travel or because they doubt the hospitality of the Greeks? I have no doubts and am confident that any event organised by Chris Bonsall (who was responsible for the Hong Kong Festival) and Ari Sofianos (St. James Branch Chairman) will be both enjoyable and successful. It is already oversubscribed. In one detail it will be a unique Festival; due to the weather and the ambiance there will be no black tie dinners. All items of the Festival will be smart casual.

Looking further ahead the EAC is organising events to coincide with the Annual Branch Representatives' Meeting near Oxford in June (see the back cover). Then in November 2015 there will be an International Festival in Melbourne Australia. EAC members will be entitled to a number of places and details of how to apply will be published later this year. The next International Festival within the EAC will be in 2018 in London.

With International Festivals every three years and Regional Festivals each year some members may feel that they can concentrate on their own Branch activities during the remainder. I would however encourage all members whenever they travel (either in this Zone or further afield) to try and find time to socialise with fellow members in their branches. Events should be advertised on the Society website as are local branch contact details. And we are still developing the "Travel Tips" feature on the website whereby members can recommend restaurants and hotels. These are not limited to establishments within your Branch area. I have just returned from holiday in Spain and have added recommendations for restaurants in the South Eastern Corner of that Country. I hope fellow members will follow suit.

Food & Wine

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the Editor

Ron Barker is the Secretary of Blackpool & Fylde Coast Branch although he lives on Merseyside. He served on the EAC for ten years initially as Editor of this magazine, and more recently as Chairman and Council Member. He has been involved with Wine for 40 years as judge and an event and tour organiser and has led tours and visited well over 250 wineries in more than 15 countries.



January 30th, 2014

Dear Members

Benefits for members – update - this year I am pleased to be able to advise that in addition to our previous benefits being renewed for another year we also have some new benefits for you. IWFS Chairman, Yvonne Wallis, has managed to secure three different offers related to champagne. Please read below to find out more.

Benefits which have been renewed are the travel benefits through Arblaster & Clarke tour operator; special accommodation rates at The In & Out Club and The Ritz – both being centrally located for all members visiting London whether planning a holiday from overseas, or just a short stay to accompany a theatre trip, out to dinner or just a spot of retail therapy; Decanter Magazine are also holding their special prices offered to members for 2014.

For full details of these offers to members please visit the IWFS website: <http://www.iwfs.org/secretariat/iwfs-merchandise/benefits-for-members>

New Benefits for 2014 - Champagne

Planning a trip to Champagne or want to keep abreast of happenings in this wonderful region? See below three new benefits introduced this year specifically related to the Champagne region.

Accommodation in Champagne – Les Crayères, Reims

IWFS members receive a VIP Welcome (glass of Champagne with chocolates or petits fours), free breakfast and an upgrade to a superior room if available. Quote code: IWFS.

Rated No. 58 in the world's Top 100 Luxury Hotels, in front of any other hotel in France, the restaurant at Les Crayères, 'Le Parc @ Les Crayères' is located within this beautiful château and has two Michelin stars – an outstanding restaurant considered to be the best in the region. Address: 64 Boulevard Henry Vasnier, 51100 Reims, France

See: <http://www.lescrayeres.com/>

Guided Champagne Tours

Sophie Sobreiro, a native of Champagne, is seriously passionate about both the wines and region of Champagne. She will tailor a tour to suit your budget, timetable, desired level of intensity and appropriate mix of wine, food and culture. Mention that you are an IWFS member and she will give you a 5% discount and special attention so as to make your Champagne visit truly memorable. In addition IWFS members will receive a free bottle of quality Producer champagne at the conclusion of the tour. See: <http://www.lesbullesdesophie.com/contact/>

Champagne Newsletter/Tasting Notes/Reviews – The Champagne Warrior

Subscription to Brad Baker's regular Newsletter on Champagne, 'The Champagne Warrior', contains a wealth of information on recent releases of Champagne and producer reviews. It is produced 4 to 6 times a year in electronic format. Regular Annual Subscription is US\$90 but IWFS members pay only US\$60/year.

See <http://www.champagnewarrior.com/subscribe.htm>

or <http://www.champagnewarrior.com/subscribetraditional.htm>

Vintage Card Wine Consultant

Our featured wine consultant this issue is Leon Sobon who provides us with assessments for the Sierra Foothills in California. As you will see he has a great breadth and depth of knowledge of viticulture and vinification generally and specifically the Sierra Foothills and we are very pleased to have him on board.

Leon Sobon - In addition to his successful professional career as a research scientist Leon was also a very serious hobby winemaker and was drawn to Amador County by his love of Zinfandel. In 1977 Leon established Shenandoah Vineyards on the old Steiner Ranch in Amador's Shenandoah Valley. Today case production has reached 70,000 cases which has been achieved through some acquisitions including the former D'Agostini winery, now called Sobon Estate and the historic 1903 Lubenko vineyard in Fiddletown, CA.

Leon's scientific past carried over into winemaking where he still experiments with new winemaking and viticultural techniques. Leon has also been a leader with a great commitment to environmentally sustainable vineyard and winery practices from those very first years. Leon implemented extensive recycling and composting practices in the vineyards and offices long before it was popular to be green. Since 2007, the family business is solar powered and sells carbon credits to other industries.

Additionally, community and professional service has always been important to the Sobon family. Leon has been a director of the Wine Institute, Chamber of Commerce, Amador Vintners, Sierra Business Council, The Rhone Rangers, and the American Society for Viticulture and Enology. He has judged many prestigious wine competitions including the California State Fair.

Today Leon has passed the reins to other family members, working only a couple of days a week, but still remains involved at the winery.

The wine that I most recently enjoyed was a 1959 Ch. La Mission Haut Brion. It was particularly enjoyed because it was the year of our wedding anniversary. It was all I expected, and had aged beautifully. The wine was quite light in color, and brick red. The nose was cedar and spice. It had not lost body and was elegant and flavorful. I cooked a quick sauté of chicken medallions with a simple pan sauce with minced fennel, and a rice and pea stir-fry. The fennel brought out a licorice-like character in the wine. Turned out to be a fortuitous match. There was no sign of spoilage and might have lasted 5-10 more years with no probable improvement. The cork was original and surprisingly intact!

What a wonderful way to celebrate a wedding anniversary. Although the bar has been set rather high for future celebrations.

Until next time... Andrea



Leon Sobon – with his wife Shirley in Guernsey, Summer 2013

Views from the International Chair

1. London Events – 80th Anniversary Lunch and John Avery Memorial Dinner – November 2013

The Avery Dinner at Vintners' Hall was majestic – it was a wonderful venue to honour John and it was excellent to enjoy the attendance of the Master Vintner. John's daughter, Mimi, did a wonderful job with the wines and spoke beautifully on their relevance to John. It was also a perfect opportunity to present John Legg, Immediate Past Chair of IWFS Europe and Africa, with a much deserved André silver medal

2. Last 80 years

Founded on October 20 1933, IWFS is the oldest, independent gastronomic society in the world. With over 6,000 members and 131 branches worldwide, the IWFS family offers a contact for travelling members almost anywhere in the world. No doubt our founder, André Simon, would have been most delighted to see how the Society has progressed. Our three Zones - Europe/ Africa, Asia Pacific and the Americas – have endured and prospered over this time.

3. Future of The Society

Looking forward, there is little doubt that IWFS is the leading, independent gastronomic Society in the world. It also appears likely that growth will be substantial in the twenty years ahead leading up to our 100th Anniversary. Plans are underway to open new branches in many parts of the world, including previously uncharted territory in parts of Asia, South America and the Post-Soviet states. Growing interest in wine and food is evident worldwide. IWFS captures this interest and celebrates the intellectual and sensible enjoyment of this fine art. I am confident that IWFS will be a major force in this movement over the years to come.

Yvonne Wallis



The Vintners' Company

Celebrating 650 years in 2013



The Vintners' Company is one of the twelve great livery companies of the City of London. In the medieval period, the livery companies, or guilds, were responsible for setting and maintaining professional standards within their trades and for supporting their members in good times and bad. Today's livery companies continue this dual educational and charitable role.

The Vintners' Company received its first Charter in 1363 and it is steeped in the history and traditions of the City and the Wine trade. At present the Company has over 500 Freemen and Liverymen in membership. 2013 sees the 650th anniversary of its founding. The Company motto 'Vinum Animum Exhilarat', Wine Gladens the Heart, expresses a sentiment all IWFS would support.

The Company's continuing interest in, and support for, its Trade was recognised by the grant of a new Charter on 20th August, 1973. In keeping with its medieval origins the Company continues to devote a significant part of its resources to education. It was instrumental in setting up the Wine and Spirit Education Trust. It has supported the Wine Studies Centre at Plumpton College in East Sussex which offers a Wine Studies Degree and provides short courses for the English and Welsh wine industry. In addition, the Company supports Christ's Hospital School, and two schools in Stepney, East London, providing arts bursaries and a university scholarship. The Company also donates substantial sums to charities across London principally those connected with alcoholism.

The Vintners' Company also maintains its traditional interest in swans, supporting two swan sanctuaries on the Thames. The first recorded reference to the Company's ownership of swans relates to the payment of James, the Under-Swanherd. In 1509 James received the sum of 4 shillings plus an additional 4 pence for boat hire for 'upping the Master's Swans'. The Company still participates in the annual Swan Upping Ceremony, during which swans on the Thames are marked to indicate ownership. Only the Vintners, the Dyers and the Crown are permitted to own swans on the Thames.

The Vintners' Hall

Known as the Trade's Spiritual Home, the Vintners' Hall has existed on its present site since the 15th century. The land on which it is built was bequeathed to the Company by a former member in 1446.

The medieval hall was destroyed in the Great Fire of London but was quickly rebuilt albeit in a much grander form. Although there have been changes over the intervening years, much of the present building follows the original ground plan.



The 17th Century Livery Hall awaits its IWFS guests



One of the many joys of the Vintners' Hall is its woodwork. The Court Room dates from 1671 and is one of the oldest rooms still in continuous use in London. The carved staircase was designed by Mr. Woodroffe in 1673.

In the Livery Hall itself the panelling is adorned with carved panels depicting a female head surrounded by fruit. As one proceeds around the room the facial expression of these ladies becomes noticeably less serene. The series of panels is thought to depict the effects of over-indulgence in the Company product : a sobering thought to accompany the Company's social gatherings.



2013 Society AGM & André Simon Lecture

2013 AGM & André Simon Lecture – a summary



London played host to this year's IWFS AGM on 13th November 2013. Last year, members enjoyed the wonderful hospitality of Vancouver at the IWFS International Festival, courtesy of the Americas. This year it was the EAC's turn and members were not disappointed. The EAC team organized some exciting dining experiences for the 170+ members who headed for this capital city - which were a combination of grandeur and tradition and sheer culinary talent – a real treat for all (a taste of what was enjoyed is being covered elsewhere, I believe). The AGM was held in the middle of the scheduled events and was immediately followed by the André Simon lecture presented by a very special guest - past IWFS President and eminent wine writer, critic,



wine taster and auctioneer Michael Broadbent MW. Some may say this was perfect timing because as a result there were some 100 members in attendance at the AGM.

The AGM went off smoothly. Yvonne Wallis, IWFS Chairman, welcomed everyone to London and was very pleased to see so many members. She ran through key activities mentioned in her Chairman's report including the number of new branches, the wide range of international events, the introduction of the new quarterly global e-newsletter for members "The Grapevine", the Intellectual Property programme which is being worked on, the launch of the new four-drop Vintage Card and new website services. For agenda item 3 "Special Resolution" it was noted that there was an error in the printed copy of the Report & Accounts 2012 recently sent to members. As a result this "Special Resolution" was withdrawn and will be reviewed for presentation to members at a future date. Dwight Catherwood (Americas) the IWFS Treasurer also summarized the Society's financial position with reference to the 2012 accounts. Dwight has now taken over this role from Bob Gutenstein who stood down as Council member on November 12th after some eight years, for which he is thanked wholeheartedly. The meeting finished and members then enjoyed a brief reception with a glass of Schlumberger Les Princes Abbés 2009 Riesling as Michael settled down to speak to the assembled audience.





Michael's brief for his André Simon lecture was that it should be more of "an audience with" rather than a chosen educational topic. It was thought this was an opportunity not to be missed, for Michael to talk about himself and provide an insight into his most accomplished career in the wine world. Thus he titled his talk "My Wife and Hard Wines" which he is considering to also be the title of his autobiography, should he put pen to paper at a future date. It would be a dedication to his wife, Daphne, who has been a great support during his career, and also to map out his career in the world of wine. Incidentally, this title is a take on "My Life and Hard Times", one of the shortest autobiographies on record written by American author James Thurber. During his talk Michael gave snapshots of the path his career took which he said



was a result of serendipity, summarising perfectly the fact that his career has been a result of a series of happy accidents, finding something good or useful while not specifically searching for it! Probably rather understated but is in essence how he views it. Michael treated members to some nuggets from his most enviable experiences and wines tasted over his career. Interspersed with these gems, Michael entertained members with a number of amusing stories too. A summary of Michael's talk will be available on the website for members to enjoy at their leisure. Thank you Michael.

Andrea Warren

International Secretariat



JOHN AVERY MEMORIAL DINNER

The name of John Avery adorned an evening at the Vintners' Hall where members from all over the world celebrated his life and his contribution to the International Wine & Food Society which is in its 80th year. Having been received by our current International Chairman, Yvonne Wallis, along with John Legg and Dave Felton (the Chairmen respectively of the EAC and of the Americas) we were soon able to enjoy generous quantities of the Avery's Special Cuvée N.V. champagne displaying lovely biscuity notes along with nice acidity, a very satisfying apéritif. We were later to learn that it is produced by the notable house of Boizel and a blend of one third of each of the permitted grape varieties in the champagne region.



Having gone in for dinner and after the formalities we heard a very personal tribute to the memory of John Avery eloquently and movingly given by Chris Bonsall, a former International Chairman. Dinner started with a smoked trout mousse wrapped in smoked salmon with a horseradish crème fraîche and baby leaves. The wines for the evening were chosen by John's daughter, Mimi, who (like her father before her) is also engaged in the wine trade. The wines had resonances of her father's time and included some wine sourced from his own cellar. We started with a duo of white wines to accompany the starter. Loosen's Magnum Riesling 2012 was in the glass when we arrived at table and had taken the opportunity to open up and show its clean, pure and precise flavours with the distinctive acidity and sweetness of the very best Riesling. In contrast, came a 2012 Vasse Felix Chardonnay from Margaret River in Western Australia. This suffered a little because it was very cold when poured and it proved harder to appreciate when following the less-cold and off-dry Riesling. Patience was rewarded towards the end of the glass when the warmth of the room enabled the mid-palate richness to show. The dish was delicious with the smoking being to a delicate degree.

Next came individual beef fillets, cooked pink and sliced in half across the fillet showing off the accuracy of the cooking. There were pretty vegetable adornments and a very well flavoured red wine jus. Again two very contrasting wines were served; a Pinot Noir 2007 from Lone Goat in Waipara on S. Island, New Zealand just to the S.W. of Christchurch. Your correspondent found this to be delicious and a great match for the food. The second wine was from South Africa - a Shiraz 2004 from the then vineyard of F.W. de Klerk, the former President of South Africa and was the middle of the only three vintages produced. Mimi, who spoke about all the wines, rightly said it was a "Marmite wine". The high level of alcohol was rather too noticeable on the palate but there was lots of ripe fruit, surprising for a wine of almost 10 years from such a hot climate.

The cheese course was an innovative dish being a "Croque Monsieur" and, whilst small in size it was big in flavour made with Gruyère cheese and air-dried ham. It was an excellent partner for the 1996 Penfolds Bin 707 made from Cabernet Sauvignon. John Avery was the first person to sell that estate's famous "Grange" wines in the U.K. The 1996 was a seriously good wine with a full rich palate balanced by good acidity and ripe tannin and a very long finish. Mimi, who spoke about the wines during the course of the dinner, told us it was widely thought to be the vintage of the century for the 707.

Dessert was a strawberry panna cotta served with a berry compote and apple sorbet. This was lovely on its own but, for me, it really didn't fit in with the wine which was Quady Orange Muscat 2010 from California. John Avery was one of the first to import Californian wines. The wine, when tasted with the food, was adversely affected by the berry coulis but when tasted after I had eaten the dessert and cleansed my palate with some water showed its finesse and especially its honeyed notes and delicious finish. Dessert is often the most difficult course to pair with wine.

All-in-all, this dinner entirely fulfilled its ambition of being a great tribute to a great man of wine whose loss is a loss to all of us who love fine wines and food.

David Chapman.

at the VINTNERS HALL

John Avery Memorial Dinner

- Wines -

Reception

Champagne Avery's Special Cuvée

During Dinner

Loosen's Magnum Riesling 2012

-

Vasse Feliz Chardonnay, Margaret River 2011

-

Lone Goat Pinot Noir 2007

-

De Klerk Shiraz 2004

-

Penfold's Bin 707 1996

-

Quady Orange Muscat, California 2010

- Menu -

*Smoked Trout mousse wrapped in smoked salmon
horseradish crème fraîche and baby leaves*

-

Grilled fillet of beef

with potato and leek cake, baby carrots, spinach, and red wine jus

-

Croque Monsieur

with Gruyère and Cumbrian air dried ham

-

Strawberry panna cotta

With berry compote and apple sorbet

-

Coffee and chocolates



VINTNERS HALL AND DINNER GUESTS



CELEBRATING JOHN AVERY

On the 12th November the Vintners' Hall welcomed 150 IWFS members from 13 countries, gathered to celebrate the life of John Avery MW, past President of the Society who died in March 2012.

The Vintners' Company is 650 years old this year and has occupied its site in Upper Thames Street since the 15th Century. Destroyed by the Great Fire of London, the Hall was quickly rebuilt. Although there have been changes over the years, the Vintners lost part of their site to the rebuilding of Southwark Bridge, Upper Thames Street is now a dual carriageway and the chandeliers in the Livery Hall are lit by electricity. Inside the Hall feels substantially as it must have done when Mr. Woodroffe's great carved staircase was installed in 1673. Indeed the Vintners' Court Room which dates from 1671 can claim to be one of the oldest rooms in continuous use in London.

The evening was very much a family affair. Sarah and Mimi Avery, John's wife and daughter, had been involved in the planning. Mimi had chosen and sourced the wines, some of which came from John's personal cellar. On the night they were joined, as our guests, by Mimi's brother Richard and his wife Larissa and also by the present Master Vintner, Mr. Anthony Sykes, and his wife Tessa. John himself had been Master of the Vintners' Company so it was fitting that we should hold our event in the Company Hall and we were honoured that the Master found time to join us for the evening.

Following on from Yvonne Wallis's warm words of welcome, Chris Bonsall set the tone for the evening with his affectionate recollections of John such as John's penchant for wearing a Winnie the Pooh tie to the Garrick Club, rather than a conventional club tie. The Garrick benefits from a share of the royalties from the works of A.A. Milne, so Winnie is not an unreasonable choice, but quite an unusual one. He recalled the time that John and Sarah came to stay, but left their overnight bag on the drive at home each of them having thought that the other would have put it in the car. It was more than obvious that Chris had enjoyed a warm relationship with John not just as a valued colleague but also a close friend.

The menu for the evening had been chosen with John's preferences in mind, so we enjoyed a savoury of Croque Monsieur, an unusual choice these days. It is not easy serving 150 people and Searcy's staff did a good job. If some of us felt that the smoked trout mousse was a little grainy and we would have preferred our fillet of beef to be more rare it is probably worth remembering that the staff, both in the kitchen and front of house, will rarely have served a more discerning clientelle in such numbers and overall the meal was perfectly good - if not exciting.

A Reisling by Loosens accompanied the early speeches, reflecting both her father's and grandfather's enjoyment of German wines. The meal itself was accompanied by a world tour of wine producing countries. Australia, New Zealand, South Africa and the USA were all represented. Each of us had our favourites, no doubt. For me it was the Lone Goat Pinot Noir, a wine discovered by John at the Air New Zealand Wine Awards in 2010. It had won a silver award on that occasion but John had felt that it deserved a gold: tasting it one could understand why. It was a real treat to enjoy such fabulous wines and we are grateful to Mimi for the trouble she had taken in sourcing them for us.

Toasts and more speeches followed the meal but the real surprise of the evening came when Yvonne Wallis presented John Legg with the Society's Silver Medal. John had retired as Chairman of the EAC at the Council Meeting earlier that day and the medal was richly deserved. No one was more surprised than John.

The evening drew to a close and our guests left the hall having enjoyed a very pleasurable evening and eagerly anticipating the events to come the next day. The Roux organisation was going to have a good deal to live up to.

S. Shepherd



80th Anniversary

Lunch at The Landau

We considered ourselves very lucky to get into the lunch at the Landau. It just proves you have to apply for places for Society events very quickly to be successful.

The Langham is one of London's oldest Grand Hotels and the stunning dining room is now under the auspices of father and son Albert and Michel Roux Jr. Their extremely talented Chef de Cuisine Chris King and his team in the kitchen produced a memorable lunch.

We were welcomed with a glass of Albert Roux Grand Cru, Blanc de Blancs N/V Lenoble, delicious Champagne. Bone dry, with a depth of flavour and softened by a little age. It was a perfect accompaniment to the excellent canapés. Moving into the magnificent dining room we were

welcomed by Society Chairman Yvonne Wallis who proposed the toast to the Society.

Between the courses she toured the room inviting guests including Michael Broadbent MW and EAC Awards Officer David Chapman to publically share their opinions of the wines selected to accompany the meal. As with most Society events opinions on wine matching is always contentious.

Our starter of cured Var salmon with fresh apple salad and Suffolk cider vinaigrette was fresh and zesty. It was served with a Ruppertsberger Riesling Trocken 2011, which went well with the dish. We were told that it is produced in the Pfalz area south of Rheinhessen where the climate is slightly warmer than the other Rhine areas and the Mosel. This is obviously why I have always enjoyed wines from the Rheinhessen, they are softer and, as with

Roux at The Landau *- Wines -*

At the Reception

Albert Roux Grand Cru, Blanc de Blancs Champagne NV (Lenoble)

At Lunch

Ruppertberger, Riesling Trocken, 2011

-

Ardèche Viognier, Michel Roux and Michel Chapoutier, 2011

-

The Schnell Shiraz-Grenache, Magpie Estate, Barossa Valley, 2009

-

Red Muscadel, Rietvallei Estate, South Africa, 2012

this Riesling, don't show the pronounced petrol hints of Rieslings produced in the slightly cooler regions. I do like fruit on the nose of my wines, not to be reminded of my next fill up. Incidentally some in the room, blessed with better noses or imagination did detect the petrol aromas.

Our next course was listed as boudin blanc 'Bonnefoy' with salt baked celeriac and madeira sauce. The boudin blanc was unlike any I have previously tasted; it was light and delicious. Bonnefoy being a classic French velouté sauce was the base which contained finely diced shallot and was then baked as a soufflé; a sensational dish, another Roux classic. Served with the tang of the salt baked celeriac and smooth Madeira sauce it was a sensation. With this I was looking forward to the Viognier, a favourite grape of mine, but I am afraid, I found this Ardèche Viognier much too acidic and lacking in fruit. Once again my personal views of wines were not unanimous.

The spit roasted saddle of venison was well hung, tender and cooked to perfection. Accompanied by glazed young parsnips, red cabbage emulsion and parsnip crisps the whole dish was a sensation of flavours, textures and colours. The accompanying 2009 Schnell Shiraz-Grenache from the Magpie Estate, Barossa Valley had just enough

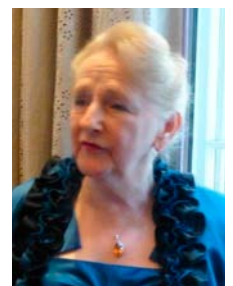
age to have started to soften around the edges giving a rounded full bodied wine that gave a smooth and subtle backdrop to the dish.

A delicious classic rum baba, as light as any Roux soufflé, accompanied by a pineapple salad and Madagascan vanilla ice cream, gave a traditional climax to the meal. With this was served a red Muscadel from Rietvallei Estate South Africa: sweet, before the acidity hit the pallet and then little else. This was not a hit for me and looking at the amount left on the tables as guests were leaving that was not just my opinion.

As coffee and petit fours were served Ari Sofianos, Chairman of St James's Branch, who coordinated the lunch, thanked Chris King, Chef de Cuisine and Franco Becci, Restaurant Manager for a truly memorable lunch celebrating the Society's 80th Birthday.

Pam Brunning

(Pam drafted this article in December before being admitted to hospital at Christmas)



Lunch at the Landau



Menu

Cured Var salmon with fresh apple salad and Suffolk cider vinaigrette

-

Boudin blanc 'Bonnefoy' with salt-baked celeriac and madeira sauce

-

Spit-roast saddle of venison, glazed young parsnips, red cabbage emulsion

-

Classic rum baba with pineapple salad and Madagascan vanilla ice cream

-

Coffee and petits fours





The Society's 80th Anniversary Celebrations Lunch at Parliament Square

Menu

Venison tartare, with sloe gin, walnuts, and douglas fir

Crab ravioli, Champagne, bisque

Fig, honey and pistachio mille-feuille, yoghurt sorbet

Coffee and petits fours

Forty members were warmly welcomed by the host for the day, David Felton, Chairman of the Board of Governors of America, to the upstairs Pembury Bar within the building of Chartered Surveyors. After the formalities of the previous evening, the atmosphere was relaxed and the Albert Roux Grand Cru, Blanc de Blancs N/V Lenoble accompanied the delicious canapés of salmon and mini croquets. The Pembury Bar, which is named after Michel Roux Jr's birthplace, Pembury in Kent, is a comfortable mixture of styles, polished wood, leather and thirties decorations. Head Chef, Steve Groves, and his team were there to guide everyone through each course of the meal.

Wines

At the Reception

Albert Roux Grand Cru, Blanc de Blancs, N/V (Lenoble)

At Lunch

Château Cabezac, La Tradition Minervois Rosé, 2011

Ardèche Viognier, Michel Roux & Michel Chapoutier, 2011

Languedoc Grenache-Syrah, Michel Roux & Michel

Chapoutier, 2010

Château du Levant, Sauternes, 2010



The first dish, venison tartare with sloe gin, walnuts and douglas fir, was a delicious marrying of ingredients echoing field and forest. A nod to the fashionable notion of foraging for ingredients? The texture was both soft and crunchy and was admirably accompanied by the fresh and fruity Chateau Cabezac Rosé.

Chef Albert Roux's favourite dish, crab ravioli, champagne bisque followed - heaven on a plate. One diner even had the temerity to ask for more, and was accommodated! The dry white crispness and minerality of the Ardèche Viognier cut through the richness of the bisque.





The roast suckling pig, cèpes and parsnip presented a combination of soft and crunchy textures. The spice and berry flavours of the Languedoc Grenache-Syrah accompanying the delicate flavour of this dish was not as well liked as the first two courses.

However, the fig, honey and pistachio mille-feuille, with yoghurt sorbet was a hit. Again the crispness of the mille-feuille and the flavours of the fig, honey and yogurt sorbet combined well with the light, fresh, fruitiness of the Château du Levant Sauterne, judged by some to be the best wine of the day.



As we drank our coffee and attempted the petit fours, the Chairman thanked Steve Groves and his team for a memorable lunch, a truly fitting end to our 80th celebrations.



Post Script - Michael Messent

During the lunch at Parliament Square, special attention was paid to the work of Michael, our Events Coordinator. The London Celebration was his ‘Swan Song’ and he had been ably supported for this event by a team of IWFS members including Stephanie Shepherd, who will be his successor.

Michael’s charm and courtesy, backed up by his concern for the needs of each individual has been greatly appreciated.

Many thanks to Michael.

Christine Redman

80th Anniversary Dinners

A year in Zimbabwe

2013 started with our traditional Valentine's Day champagne brunch at Pangolin Lodge in Borrowdale. It started with a tasting of French champagne and wines, then we enjoyed an English brunch of first world standards.

Our year has been an innovative and diverse one including a lunch based solely on mushrooms, including mushroom ice cream and mushroom shaped meringues, and a home based educational wine tasting sponsored by KWV, one of South Africa's oldest wine exporters.

We celebrated the 80th anniversary of the Society at Imba Matomba, in one of Harare's most beautiful suburbs. We started with a wonderful wine tasting organised by member, Liz Small. A five course lunch entitled Whisky

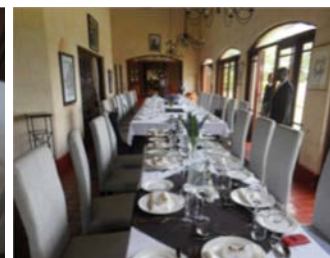
Galore incorporated and celebrated whisky, whiskey and bourbon, accompanied by whisky shots and ending with Irish coffees, Athol Brose and whisky ice cream !! Thankfully drink driving laws in Zimbabwe are not enforced.



Members ready for lunch



Haggis & whiskey starter



The table is ready

2014 began with Valentine's Day brunch hosted by Sandy Parvin, set in a tropical garden, alive with birdsong. We refuse to give in to living in a third world country!!

MERSEYSIDE AND MID-CESHIRE CELEBRATE CHRISTMAS AND OUR 80TH.

Fifty members and friends opened the Christmas Season with dinner at the Alderley Edge Hotel on the 6th December. We gathered for an aperitif – Henriques & Henriques Sercial, 10 Years old – in the bar of the Laurent Perrier Suite. It was particularly suitable for a cold Christmas event, almost dry, wonderfully intense and long on the palate.

With the cured salmon Trimbach Pinot Gris was a perfect balance in flavour and acidity. With the duck the old vine Moulin-a-Vent was fruity and assertive enough to harmonise with the cherry sauce. Moscato D'Asti was light

with crème brûlée and enhanced the flavour of the honey cake. The wines all worked particularly well on this occasion. The Red was better than expected.

The décor was suitably festive and our secretary, Val, produced her usual exquisite place cards. Added to which, each lady received a Christmas gift.

Everyone agreed that the evening was a superb start to the Festive Season and we all look forward to the Branch 80th Birthday Celebration next December, at The Chester Grosvenor Hotel

- ~ Terrine of Dill Cured Salmon, with Charred Leeks, Crab Crème Fraîche and Caviar
- ~ Roast Gressingham Duck Breast with Griottine, Cherries and Garden Bay Leaf Moulin-a-Vent Vignes Vieilles.
- ~ Clotted Crème Brûlée, with Pear and local Honey Cake.
- ~ Coffee and Petit Fours.



Blackpool celebrates Christmas and the Society's 80th birthday

On Monday 2nd of December 30 members and guests (including EAC Chairman John Legg and Manchester Branch Chairman Bob Lloyd) met at the Cartford Inn at Little Eccleston on the Fylde.



The rebate from the EAC enabled us to provide a better aperitif than normal and we purchased 4 Magnums of Alfred Gratien Brut Vintage Champagne 2000 which were much enjoyed with hot and cold canapés. Because we had arranged a menu with 4 choices of starter and main it was impossible to provide matched wines so we had negotiated with the management so that members could bring wines from their own cellars. This led to much sampling, tasting and swapping.

The event and the choice of venue were very popular with members and I would be surprised if we did not return.



Our new Munster Branch celebrate their inaugural meeting and the Society's 80th Anniversary at Ballymaloe House

The inaugural dinner of our new branch in Munster (Cork) was held at the Ballymaloe House and restaurant in Shanagarry, County Cork in the Republic of Ireland on Friday 15th November. EAC Chairman John Legg presented the Branch Provisional Charter in the presence of Society Chair, Yvonne Wallis and BGA Chairman David Felton. This must be the only time all three Zone Chairs have attended a Branch opening dinner.

As well as local members, prospective members and the dignitaries 6 members from Blackpool (friends of Ballymaloe) were there to welcome the new branch. Congratulations are appropriate to Richard Nash who organised the event and the new branch which now has 20 members. The food and the hospitality were excellent and I suspect many other members from around the world will be interested in attending future events.



Surrey Hills celebration with a difference!

To mark the Society's 80th Anniversary Surrey Hills branch made a contribution of £200 to the Catering Department of Brooklands Further Education College, which will enable two of their tutors to go to Westminster Catering College to enhance their knowledge and expertise. And a dinner was arranged at the college, which 14 members attended, when the award was presented.

A varied and inventive menu of dishes made up the 5 course dinner, including Espresso hay-baked Jerusalem artichoke, a sweet chestnut sorbet and pig's cheeks braised for 8 hours! Matching wines were served, and the whole meal, including the waiting staff, was prepared and presented by the college staff and students. The Catering Manager was warmly congratulated, and the branch felt that André Simon would have been proud that culinary and sommelier skills were being carried on.

Sussex celebrate at Newick Park

36 current and past members of Sussex branch celebrated the Society's 80th Anniversary as part of their black tie Christmas festivities at Newick Park Hotel.

As André Simon lived in East Grinstead a Sussex sparkling wine was chosen to accompany the canapés to welcome everyone as they arrived. The starters of Jerusalem artichoke soup with leeks and hazelnuts, Weald smoked salmon with chicory, citrus dressing and pomegranate, and pressed ham hock terrine with celeriac and beetroot were highly rated by all.

Whilst the roast fillet of beef, and the herb crusted cod, were very successful main courses, the most popular roast Newick Park pheasant was somewhat overcooked and rather dry and tough. Some felt it would have been better casseroled or pot roasted. The desserts of passion fruit parfait or dark chocolate mousse were attractively presented, and a selection of cheese provided an alternative. Chablis 2011 Domaine des Malandes and Lussac St Emilion 2010, Chateau Tubutea were served throughout the meal, both complementing the food well. Coffee rounded off a pleasant evening in lovely surroundings.



Around the Branches

Education and Enjoyment in Zurich



The annual Gala dinner was at Sein Restaurant in Zurich in late November.

A 5-course menu paired with four different wines was served and in between each course we received an intermediate course where the staff would not tell us what it was and we had to guess the ingredients, which was quite delightful. Furthermore John Macdonald was kind enough to give us some more insight into each of the wines.

The first course was a South African langouste on peppermint-bread with pineapple and seaweed meringue. This was paired with a German Riesling from the Nahe region. Its acid and grapefruit character went very well with the langouste.

Our first surprise course was some frozen yoghurt with passion fruit and basil seeds. There was no difficulty identifying the frozen yoghurt and the passion fruit but the basil seeds were a challenge.

The next course on the menu was a Puy lentils siphon with Paleta Iberico ham, grape tapioca iceberg lettuce and mimolette cheese. This was interesting, it didn't look much but was surprisingly tasty. The tapioca was cooked in grape juice until the grape taste was incorporated.

The second guessing dish looked like ravioli but was yellow beets, plum and raclette cheese.

Next was a temperate halibut on potatoes with micro tomatoes, Shimeji mushrooms and moules Mont Saint-Michel. It was paired with Chardonnay Eichholz from Grisons. It had lots of body and soft fruit notes with a little bit of acid and lots of glycerin.

The next intermediate course was easily identified as sorbet; but what kind? It was a grapefruit sorbet with Pimm's, cucumbers, juniper and a few drops of olive oil.

The roasted fillet of beef from Schrofenhof on mixed cabbage with parsley root purée, quince and "Mostbröckli" (Swiss dried beef) was accompanied by a Pinot Noir "Les Rissieux" from Neuchâtel in Switzerland. It was a perfect match for the beef with some nice fruit notes, blackberries and a bit of tar in the back.

After this succulent and tender piece of meat we had one last dish to guess. It looked like Candy but was Foie Gras with cranberry in a nougat shell.

Our meal concluded with a dessert consisting of chestnut foam on a chocolate carpet with maple syrup ice cream, kumquat and pistachios sprinkles. In addition the last wine of the evening was served, which was a Riesling Bockstein Auslese Von Othenbraven from the Mosel Area in Germany with a classic petrol nose to it, a sharp taste and a huge amount of acid as well as some firs and berries in the background. All in all it was a great dinner with a huge variety of culinary highlights.

St James's at Apsleys

On Wednesday 23rd October 2013, the Branch held a dinner at Apsleys, the Italian restaurant inside The Lanesborough Hotel which was established a few years ago by Heinz Beck, the legendary chef/patron of la Pergola in Rome (3 Michelin stars). Following a lovely champagne reception, Chef Heros de Agostinis (previously Senior Chef at La Pergola) prepared a superb seven course tasting menu, matched by some outstanding Italian wines, notably the 2006 Il Poggione, Brunello di Montalcino and the 2010 Brigaldara, Recioto della Valpolicella. Every course was a masterpiece of presentation and flavours, but special mention should be made of the Fagottelli Carbonara (the chef's signature dish), the Saddle of Venison with cocoa beans, pumpkin and Jerusalem artichoke, and the Tiramisu chocolate sphere. Service was equally professional and friendly. Members agreed that this was, gastronomically speaking, our best Branch event of the year and we nominated the restaurant for our Society's Award for Excellence. The Award was duly approved and presented to the chef and sommelier at the end of another dinner held specially for the occasion, in November. Shortly afterwards the Hotel, including Apsleys, closed for 8-9 months for major refurbishment.



Tallin does the Tango

In November Tallin Branch (Estonia) celebrated their 13th Birthday party and 125 plus events, with a fun evening of presentations to our founding members, a kitchen cook off between chefs from different restaurants and the completion of the evening with professional dancers teaching us all how to Tango!



Manchester Branch pre-Christmas celebrations at Manchester House, with head chef Aiden Byrne

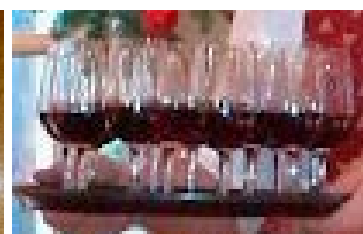
Over 50 members and guests of Manchester branch enjoyed an unusual and stunningly successful experience at their pre-Christmas lunch, organised by Ronnie Costello and Patrick Trodden. Head Chef Aiden Byrne, the youngest ever to gain a Michelin Star, provided a menu with outstanding blends of textures and tastes which characterised the whole meal.



Pre-lunch drinks were served in the stunning Level 12 lounge, and were accompanied by a chilled broad bean ‘soup’ with goat’s cheese emulsion and black olive, and a ‘doughnut’ containing braised oxtail. The 5 course tasting menu was taken in the Level 2 restaurant, where the open plan kitchen provided a truly theatrical dining experience. Lunch started with Onion Brioche with roasted onion butter and parmesan mousse, followed by Roasted Mallard with fig purée and a chicken liver and foie gras teardrop. The accompanying Nuits St Georges Les Plateaux 2008 had good fruit and stood up well to the full flavoured mallard. There was then a truly outstanding combination of Monkfish Tail with jabugo ham, Jerusalem artichoke and truffle consommé. It drew a spontaneous round of applause when Chairman, Bob Lloyd, congratulated Aiden Byrne at the end of the meal. It was well accompanied by a Rioja Blanco Valenciso 2012. The Suckling Pig, together with pork belly, apple purée, smoked eel and celeriac which followed was very delicate and tender, and the Carpineto Chianti Classico 2011 assisted us in debating its qualities! We rounded off this ‘tour de force’ with an excellent dessert of Brown Bread Parfait and Caramelised Toast. By this time everyone knew to expect extra flavours and sure enough there was both Earl Grey and Brandy in the blend, which was well matched with a Californian Orange Muscat 2010. This was one of those rare occasions when from first to last everything came together and got better as the hours passed. It was clear to us that Aiden has sustained his creativity, technical brilliance, quality of ingredients and stunning flavour combinations. Several people said that they thought it was the best meal they had ever had with our IW&FS branch. Praise indeed, for there is strong competition for that title, but a just reflection of an exceptional experience.

Berkshire Branch celebrate Christmas at The Inn @ West End

16 members of the Berkshire Branch enjoyed Christmas Lunch at The Inn @ West End, which was voted Surrey Dining Pub of the year in 2013. It’s an old fashioned pub but also a modern foodie heaven with good fresh food and a superb wine list. The starters of Mushrooms on Toast and Trio of Smoked Fish were particularly appreciated. Many people had chosen the Game Casserole as their main course, but there was also a Turkey Filo Parcel, providing a modern twist on traditional Christmas fare. Desserts were chosen on the day but the highlight was the glass of Tawny Port from Dirk Niepoort which complemented the platter of three cheeses perfectly. Matching wines for each course were chosen, focussing on the Iberian Peninsula. The 2012 Crego y Managuillo white wine served with the starters was made from the Godello grape which is high in acidity, making a rich wine with fruit and some minerality. The main courses were served with a Douro Tinto 2011, Labradouro de Feitoria, made from a blend of Tempranillo and Touriga Nacional and it exhibited initial cherry flavours, some spice and nice soft tannins. The exceptional port is made from a “field blend” of 5 varieties of grape which is foot trodden in lagars in the traditional way to get extract from the skins. Fermentation uses wild yeasts and the wine is then transferred to tanks or barrels depending on the final product.





Eynsham Hall is a Grade II listed building set in 47 acres of gardens and parkland. Guest accommodation is available both in the hall itself, on the first and second floors, and in the adjoining modern annexe which is perfect for those with limited mobility. Spa and gym facilities are also available within the grounds. Please book overnight accommodation directly with the hotel on <http://www.eynshamhall.com> or t: 01993 885 200 but please mention IWFS when doing so.

Eynsham Hall is situated north west of Oxford, just off the A4095 between Witney and North Leigh and close to Woodstock and Blenheim Palace. Please note that the hotel is not in Eynsham Village. It is accessible by rail. The nearest station is Hanborough some 2 miles away which is on the main London (Paddington) to Hereford line. We can give you the telephone number of a local taxi service to bring you from the station, if you prefer to travel by train. For those of you wishing to stay for longer we recommend Trip Advisor's Oxford attractions website. There is plenty to do in the immediate area.

Events kick off at 1200 with a special cheese and wine tasting lunch, led by renowned British cheese expert Juliet Harbutt. In 1994 Juliet founded the British Cheese Awards, a competition with which she is still associated, to promote British Artisan Cheese. Over lunch, which will be served with a variety of salads and breads, she will introduce us to some of her favourite cheeses and explore the relationship between wine and cheese. A fruity dessert and tea or coffee will round off the meal.

Following lunch, the Annual Branch Representatives' Meeting will take place at 1500 hrs. All members are welcome to attend this meeting although only Branch Representatives (up to two per branch) may vote. We hope that many of you will take this opportunity to find out more about what IWFS does beyond your Branch and help us set priorities for the future. Formal notice for this event will be sent out, as usual, later in the year. To encourage more Branches to attend this meeting we are offering a rebate of £20.00 for any Branch Chairman and/or Branch Representative attending. This will be paid to the Branch after the event.

Eynsham Hall

At 1900 hrs we will meet for a three-course wine-tasting dinner prepared by Eynsham's staff who pride themselves on working with locally sourced ingredients to create menus offering a real taste of Oxfordshire. The wines will be chosen by us to complement the meal and, perhaps, challenge your preconceptions.

Our third event takes place the following morning on Friday 6th June. We have arranged a private guided tour of the Jacobean mansion Rousham Hall, just 12 miles from Eynsham, at 10.45. The garden's were designed in the 1700s by William Kent and remain intact. The hall is still occupied by descendants of its original builders and is not normally open to the public. The Hall is very much a family home and not commercial - with no shop or café, although there are publicly accessible loos!

We have not arranged a lunch on the 6th. Rousham Hall is very close to the motorway and being Friday it was felt that many people will want to get away before the traffic became too heavy. However, the award winning Holt Hotel, nr. Steeple Aston OX25 5QQ (01869 340259) is only two miles away and is recommended for those who wish to have lunch before travelling on. They do bar snacks as well as full lunches and even afternoon tea if Rousham's gardens have detained you. If you are travelling to Eynsham by train and would like to join the visit to Rousham, transport can be arranged at additional cost, please let us know when you book if this option would interest you.



Costs for this event are as follows:

Overnight accommodation including breakfast at Eynsham Hall Hotel, Witney, Oxfordshire, OX29 6PN, telephone 01993 885200:

*** Double Rooms in the Main Hall
£50.00 per head, in the Annexe
£40.00 per head**

*** Single Rooms in the Main Hall
£80.00 in the Annexe £70.00.**

Please book direct with the hotel, mentioning IWFS. NB if using a SATNAV for directions on the day enter postcode OX29 6SL.

IWFS Events:

*** The whole package, i.e. lunch, ABRM, dinner and the visit to Rousham, £165.00 per head.**

*** Wine and cheese tasting lunch with Juliet Harbutt
£75.00 per head**

*** 3-course wine tasting dinner £85.00 per head**

*** ABRM is free**

*** Visit to Rousham Hall £15.00 per head. To book IWFS events, please email the EAC Treasurer John Nicholas at johnsnicholas@aol.com with the following information:**

*** Your full name, address, phone number and the name of your Branch and indicating whether you are the Branch Chairman or a Branch Representative**

*** The event or events you wish to book.**

*** The full names of others in your party.**

We would prefer payment by electronic bank transfer in GBP (£ sterling). If you wish to pay by credit card please contact John either by email or telephone: (00) 41 79 753 68 81. Payments by credit card will incur a 3% surcharge. If you would like to pay in Euros, please contact John for appropriate bank details.

For payments in GBP:

Bank: NatWest Branch: Norwich City Office Sort Code: 60-15-31

Account Number: 68005652 Account Name: IWFS-EAC

IBAN: GB 33 NWBK 6015 3168 0056 52

BIC: NWBK GB2L



Please include the reference: your surname plus ABRM Lunch, ABRM Dinner, ABRM Rousham or ABRM Package as appropriate (eg ShepherdABRMPackage).

If you prefer to book by post, please send the same information with your cheque to the address below:

***Mr. J. S. Nicholas (for IWFS EAC)
c/o Mrs G S Moore, 2 Stevenson Close,
East Hanney, Oxfordshire OX12 0FF***

Cancellation Policy:

Members will have a 14 day cooling off period from receipt of their payment during which they can cancel and receive a full refund.

After the 14 day cooling off period, payments will not be refunded unless a replacement registration is received.

You are advised to have full insurance to cover cancellation.



Say Cheese in rural Oxfordshire with an exploration of Great British cheese, a wine-tasting dinner and private tour of a Jacobean Mansion



All members are invited to join us at Grade II Eynsham Hall Hotel, nr. Witney, Oxfordshire on Thursday 5th June 2014 for a special series of events to frame the Annual Branch Representatives' Meeting.

Starting with a cheese and wine tasting lunch - led by renowned British cheese expert and promoter of artisan cheese, Juliet Harbutt, we will then hold the Annual Branch Representatives Meeting followed by a three course wine tasting dinner with locally sourced produce and wines which we aim will complement and challenge. Staying overnight, we have secured a privileged private guided tour to Jacobean Rousham Hall on the morning of Friday 6th June.



You may choose to join the party for the whole programme or just part of it.