



# *Food & Wine*

MAGAZINE FOR MEMBERS OF THE  
INTERNATIONAL WINE & FOOD SOCIETY EUROPE AFRICA

Issue 126

June 2016

**CRUSADERS AND CLASSICS  
OF THE CAPE**

**SHANGHAI FESTIVAL**

**NELSON: MARLBOROUGH'S  
LITTLE SISTER**

**FOOD AND WINE IN JAPAN**



## Chairman's message



I would like to remind you of succession planning in your branch. At the start of this year we lost two branches, Johannesburg and Dubai, not through lack of members, but because they relied on one person to run the branch. When that person moved on, the branch folded, because nobody was prepared to carry out the official duties and organisation of events. Our byelaws call for each branch to have a chairman, secretary and treasurer – but by no means suggest that these are the only roles that need filling, or are separate people; everybody needs

to play a part and the branches have freedom to set their own organisation. To give you examples, some branches amalgamate the post of secretary and treasurer, so postings go from one person, but they would most likely have a chairman and an event co-ordinator as well to schedule a diary of events and send out booking instructions. Ordinary members often don't appreciate what these roles entail unless they are encouraged to take part, and then see they are not as daunting as they first imagined.

When I became Chair of the EAC (as it was then) I set about seeking deputies to cover the main roles, which in general has been fulfilled, and I would encourage each branch to do the same. Many branches have a chairman, who has driven and supported the branch for tens of years. We would not like to lose this experience, but one day, somebody will need to take over. Several branches have made this long serving person President, so their experience can be retained and used to support a new chairman. Some branches have an events co-ordinator who does not organise or manage events per se, but recruits and encourages members to organise individual events and fill the calendar. Sharing the workload, nominating vice chairs, deputy treasurers, etc., enables wider participation of

members, and usually a fuller programme and a stable future. I do hope you will give some thought to succession.

We are now close to our Annual Branch Representatives Meeting (ABRM) on the 14th July at 11.30am in the In & Out Club, London, for which each branch has been asked to send a representative, or comment, for the Committee. It is your opportunity to give us direction for the future, unlike the official AGM. The official AGM on Sept 23rd in Edinburgh is to carry out the business of the Europe Africa Ltd Co., to accept the accounts and elect directors and committee members.

On a lighter note, 50 members from all zones are booked into the Edinburgh Festival Event, which is rapidly approaching. We are wait-listing any member who would dearly like to attend if somebody drops out; alternatively, we have capacity on the Royal Yacht Britannia Dinner on Thursday 22nd September – designated the EAZ Annual Dinner this year – and on the day following for the wine/whisky tasting and for the lunch at VinCaffe (see page 5). For those who enjoyed our previous annual dinners, please note the kind offer of London Branch for any EAZ member to join their Christmas Event later this year. Previous annual dinners have been in the Livery Halls in London, but the London Branch dinner is not in a Livery Hall. The details and invitation are on page 36.

*Ian Nicol*  
Chair, Europe Africa

P.S. Remember to add the International Secretary, Andrea Warren, (intsec@iwfs.org) to your email contact list to get Grapevine (four copies per year) and Food & Wine Online (three copies per year) delivered to your inbox.

Cover photo: A protea display in the Table Bay Hotel – including the *Protea cynaroides* (king protea) which is South Africa's national flower.

The Society was formed on 20th October 1933 in London by wine writer André L Simon and bibliophile A. J. Symons. Within a month there were 230 members. Today there are over 6,000 in 139 branches worldwide.

The Society, which is an independent non-profit making organisation run by volunteers, is divided into three areas – the Europe Africa Zone, the Asia Pacific Zone, and the Americas.

In André's words,

*"The purpose of the Society is to bring together and serve all who believe that a right understanding of good food and wine is an essential part of personal contentment and health and that an intelligent*



*approach to the pleasures and problems of the table offers far greater rewards than mere satisfaction of appetites."*

In the over indulgent society of the 21st century we endeavour to examine some of the excesses of the western diet and to persuade consumers of the need for quality rather than quantity in the food and drink they consume. To this end we support suppliers of quality produce worldwide.

New members are always welcome, please see page 3 for details. Please also visit our website [www.iwfs.org](http://www.iwfs.org) or for information about the Society in brief visit our Wikipedia page [http://en.wikipedia.org/wiki/International\\_Wine\\_and\\_Food\\_Society](http://en.wikipedia.org/wiki/International_Wine_and_Food_Society)

## Editorial

This is my first Editorial in a long time, and as Ian Nicol mentioned in the March issue, it is quite daunting. However, I hope you will continue to enjoy your publication and look forward to meeting you/renewing friendships through future issues.

Andrea helped me send out a round robin to everyone, requesting news items, articles and photos which I hope you will all have received. In case it has been forgotten, here is the heart of it: "Do forward articles or snippets of news about your latest branch activities – along with photographs to email: [editor.eaz@iwfs.org](mailto:editor.eaz@iwfs.org). It would be great to have something from all branches, if possible. Alternatively please forward articles about a food and wine topic/visit that you would like to share with other members. If you would like to submit some copy please let us know along with the approximate number of words. Please email it in basic text, unformatted, which will make it easier when it comes to laying out the magazine."

Reading Pam's editorial of December 2014, I realise that 'Letters to the Editor' (perhaps a personal bee-in-one's-bonnet?) have previously been mooted... It could be as simple as a photo of something you have come across in the realm of food and wine which made you smile. So, to start off, I am including a photo sent in by Jeffrey Benson for his article on Hungary in the previous issue.

We have a very 'exotic' issue for you this time, with articles about two IWFS regional wine tasting trips, to the Cape in South Africa and to Shanghai in China, and reports on members' visits to New Zealand and to Japan, as well as a look at unusual vegetables, courtesy of André Simon/Alan Harrison. Around the Branches includes a comparison of French and English offerings of the 'sparkling variety' (London Branch) and a very interesting look at pairing egg dishes with wines (Blackpool & Fylde Coast Branch). We also have a report on a Member Benefit sent in by John Danza.

In addition, Pam Brunning, our previous editor was 'hijacked' at the Surrey Hills AGM lunch by EAZ Chairman Ian Nicol for the presentation of a Fortnum and Mason hamper to thank her for all her efforts over some seven years (see Branch report). Unfortunately, we have lost a couple of branches – I hope you will all read the Chairman's message where Ian reports on the issue and the reasons for the loss of those branches. There is a lot of information, advice and encouragement available to branches, so please, if you have any concerns or queries, do contact the International Secretariat to be directed to the right person.

So, silent branches of the EAZ, I look forward to hearing from you...

*Nathalie Rosin*



**HUGH JOHNSON**

I am sure many of you will know Hugh Johnson OBE, a past President of the Society, and the breadth of his knowledge, perhaps attended one of his wine tastings – in which case I am sure you will love this photo, sent in by Jeffrey Benson, of his statue in the grounds of Royal Tokaji (see Four Days in Hungary, last issue).

## Food & Wine

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One copy, per address, is available for members. For extra copies please email  
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## Contributors

### The Champagne Warrior

John Danza has been drinking and collecting wine for over 25 years, with his favourites being Bordeaux (both red and sweet white), Port and Madeira. He started to collect wine books after a book given to him by his sister-in-law led him to George Saintsbury and ultimately André Simon, whose books John now specializes in. John is a Governor of the Chicago branch of the IWFS, and is also a retired Director of IWFS Americas. Professionally, he works for a health insurance software vendor.



### Crusaders and Classics of the Cape

Andrea Warren is the International Secretariat for the Society working from the London office at the In & Out Club. She has worked in the wine trade since the early 1990s and has the WSET Diploma. In her early years she worked on the marketing side of the trade and latterly was involved with Brown Brothers' wines from Australia. Since having a family she has taken on more of a support role and currently, in addition to the IWFS, also works for the Circle of Wine Writers and the Association of Wine Educators.



### Shanghai Festival

Rachel Wellam is a member of the IWFS Victoria Branch, where she is also a branch committee member. In 2015 she volunteered on the Festival Organising Committee where she contributed to the planning, preparation and delivery of the Melbourne International Festival. When not involved in wine and food experiences, Rachel works at the University of Melbourne in international student programming.



### Our Founder's Voice: on vegetables

Prof. Alan F Harrison is a long-retired University Dean, a former Head of the Edinburgh Hotel School at Telford College, and a former Lecturer in Gastronomy. His books 'Gastronomy' and 'Are We Really What We Eat?' are on his main website in the Publications section along with his IWFS articles in one place. His 'History of Scottish Food and Hospitality' is in the Haggis section. [www.gastronomy.org.uk](http://www.gastronomy.org.uk)



Alan and his wife haven't attended events for three years as Teresa is unable to attend. Recent contact with the IWFS has been to bring André Simon's publications to the journal. Separately, he is engaged in the future of UK Dementia Meeting Centres which can be found on the Updates page of [carerworld.info](http://carerworld.info)

### Nelson: Marlborough's Little Sister

Philip Clark was IWFS Executive Director from 1998 until his retirement in 2008. Previously he worked in book publishing and devised and produced the Traveller's Wine Guides series, of which the most recent title – California – was published in 2013. His own books include the Longman Pocket Companion Dictionary of Food and Drink. A member of the Circle of Wine Writers, he now lives in Devon, where from time to time he organizes functions for the local IWFS Branch.



### Drinks and Food in Japan

Dr Bernard Lamb has been making wines, beers and liqueurs for 47 years and is a member of the United Kingdom Vineyards Association and of the National Guild of Wine and Beer Judges. He has a DSc in fungal genetics and did research and teaching in genetics at Imperial College London for 40 years. His books include applied genetics, wine and beer judging, standards of English, how to use the Queen's English, and human diversity. He has been a member of the IWFS London Branch since 1993.



## News from the International Secretariat

Dear IWFS members,

Since my last letter I travelled to the beautiful city of Cape Town, South Africa in February to join the International Council of Management meeting and also the Europe Africa Zone Festival being held there. It was such a wonderful opportunity to absorb the beauty of the region and of course get a taste of its food and wine.

I have also written a summary of the festival, see page 8 to find out more.

The closing dinner of the festival was held in memory of past IWFS President, John Avery MW, when members enjoyed some of the more established fine wines of the region including Luddite and Glenelly's Lady May along with skillfully prepared seasonal dishes at the 12 Apostles Hotel – a real treat.

During the council meeting it was agreed to proceed with plans to "put a toe in the water" in the world of ebooks. We have now commissioned the production of the latest IWFS monograph, *The Taming of the Screwcap, Its origins, evolution and future* by Dr. Jamie Goode as an ebook. This is currently under construction and will be available for members to purchase online in the coming months. Council is keen to continue to explore and open new avenues for members to access information about wine and food electronically. This will give you the option to benefit from the wealth of information available, via the IWFS, through the medium of your choice – either in print or digitally.

Tying in nicely with information available digitally, we are pleased to advise that two of André Simon's books, written in his later years, have featured in a recent digital project embarked upon by Jennifer Segal (who is also working on producing our first ebook). Jennifer is now focusing on re-releasing, in digital format, classic wine and food and related titles. Her chosen André Simon titles, with the permission and endorsement of the Simon family, are:

*continued on page 6* ➡



Penguins, South Africa

## DATES FOR YOUR DIARY

### EDINBURGH FESTIVAL

20th – 22nd September 2016  
Full details are on the website.

### EAZ ANNUAL GENERAL MEETING, EDINBURGH

**23rd September 2016**  
The first EAZ AGM will be held on 23rd September 2016 at 10.00am at The Balmoral Hotel, Edinburgh. This event is free and open to all EAZ members and is the first opportunity for members, rather than branch representatives, to influence the direction of their Society. Please let John Nicholas ([johnsnicholas@aol.com](mailto:johnsnicholas@aol.com)) know if you wish to attend. The AGM will be followed by an opportunity to visit the Scottish Whisky Experience or take part in an Italian Wine Tasting. Both cost £30. Members will then be able to have lunch at VinCaffe (£55 per person). There are still some spaces available.

### LONDON BRANCH CHRISTMAS DINNER

**2nd December**  
IWFS members are invited to join the London Branch Christmas dinner this year. Details are on the Branch website at [www.iwfs.london](http://www.iwfs.london), in the Promotions section of this issue or contact Stephanie Shepherd at [secretary@iwfs.london](mailto:secretary@iwfs.london).

### BALTIC CRUISE

**29th June – 7th July 2017**  
Bookings are now being taken for this magical cruise of the Baltic with food and wine experiences in cities such as Copenhagen, Helsinki, Tallinn and St Petersburg. The cruise will also be calling at IWFS Branches around the Baltic Sea. Full details are on the website. We may be staying a few extra days in Stockholm, look out for announcements.

### LONDON INTERNATIONAL FESTIVAL

**28th May – 2nd June 2018**  
Initial plans are being made. If you wish to volunteer, to help make this a memorable event, then please contact Graham Lovelock at [graham.lovelock@xtra.co.nz](mailto:graham.lovelock@xtra.co.nz).

### LOOKING AHEAD

We are planning some other exciting events including a visit to the USA to discover Virginian wines (watch this space for more news).

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## BY REQUEST AN AUTOBIOGRAPHY

By André L. Simon  
founder of The (International) Wine & Food Society



Above: three generations of André



By Request: An Autobiography (1957)  
and  
In The Twilight: A Memoir (1969)

Jennifer shared – “Known for his witty conversation and entertaining stories, delivered with a disarmingly engaging French accent, his philosophy suited an era of austerity, and has continued to appeal since; he urged high culinary standards while deploring waste. He eschewed overly complex dishes, and took his aperitifs (Champagne if at all possible) without hors d’oeuvres; it was always quality, not quantity, that mattered.”

“Over a period of 66 years, André Simon was a prolific author, and wrote some 104 books. His autobiography, ‘By Request’, was published when he was only 80; his memoir, ‘In The Twilight’, at age 92. Long since out of print, I hope that some of you will be keen to read, digitally, these charming reminiscences and social histories (of Normandy in the 1880s, the Champagne trade in Edwardian era boom years, through the Great War, post-Prohibition America, a Second World War, and across international personalities, wines, cuisine and terrain on tour ...) which offer a glimpse into the life of a beloved champion of wine and food who created an enduring institution.”

These classic, vintage titles are now available as digital ebook editions online via Amazon Kindle (£6.89) and Apple iBooks (Botrytis Books, 2016) for £8.49. If you wish to purchase these

then you can find the direct links on the IWFS website via the following link: <http://www.iwfs.org/secretariat/news> (remember to be logged in first).

In the words of Hugh Johnson – “To André, the acts of writing and editing were almost sacred. He loved printer’s ink, as he said, almost as much as he loved wine.”

We do hope André would have accepted, if not loved, the endurance of his legacy into the digital world too!

Until next time.

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## IN THE TWILIGHT A MEMOIR

By André L. Simon  
founder of The (International) Wine & Food Society



Above: three generations of André



### IWFS INCORRECT TELEPHONE NUMBER

Please note that the correct telephone number of the IWFS international office in London is +44 (0)20 7827 5732 (and NOT as published in the Branch Directory 2015/16). Apologies for this error.

# THE CHAMPAGNE WARRIOR

by John Danza

For too long a time, I was like most of the public when it came to champagne. It was a wine for New Year’s Eve or for a special celebration, but that was about it. Only after joining the IWFS did I start to enjoy champagne more often, usually as an aperitif at branch dinners. This pairing with food was the eye opener for me - that champagne was serious wine. But the question was “where do I learn more about this mystery wine?”

The answer is The Champagne Warrior newsletter. Unlike other wine reviewers that treat champagne as a minor player, The Champagne Warrior is packed with information about champagne alone. Finally, I had found the answer to my quest. It provides everything you want to know about this elusive wine.

The publication is the brain child of Brad Baker. An engineer by trade, Brad developed the newsletter as a passion, for both the wines of Champagne and the people of the region. The beginnings were for his own knowledge, but then a friend suggested he could fill a void in wine writing, and The Champagne Warrior was born. The first issue came out in January 2009, consisting of more than 130 pages. That’s how to make a splash in the industry!

Brad doesn’t just taste wine and write about it. He goes to the Champagne region several times a year, visiting producers of all sizes and getting to know them. He wants to understand their vision, their history, what they see for their future, and their overall approach to developing their house style. Brad doesn’t just taste the current releases. He also tastes the still wines and the library wines, all to learn as much as possible about the producer in order to relay the information to us.

The Champagne Warrior treats champagnes like we treat still wines, as an accompaniment to food. Brad Baker spends time in each issue considering the wines he’s testing and how they’ll pair with food. He even goes so far as suggesting an all-champagne dinner. Anyone willing to take that one on, please be sure to submit an event report for publication in the IWFS quarterly. We’ll definitely want to hear about it.



Champagne Ruinart tasting with Frederic Panaiotis

Like other serious wines, The Champagne Warrior looks at the age-worthiness of champagnes. Brad reviews library wines to show how well champagnes can age. And not just vintage champagnes. Non-vintage ‘house’ cuvées show time and again how they can gain complexity with several years (or more) of bottle age.

In order to age champagne effectively, one must know when the bottle was disgorged. While some champagne producers have begun to put the disgorgement date on the label, the vast majority do not. The Champagne Warrior comes to the rescue here as well. Brad Baker has cracked ‘the secret code’ that many producers put on their bottles or labels, helping you to decipher the disgorgement date.

While champagne is the main focus, the publication doesn’t ignore sparkling wines from other areas of the world. As interest in sparkling wines increases in general, consumer interest turns to other regional wines such as Italy’s Prosecco or the citrus-forward wines of California.

The Champagne Warrior is one of the most recent benefits made available to IWFS members. Normally subscriptions are \$90 per year. However, Brad Baker believes in the mission of the IWFS, so he’s reduced the subscription cost for IWFS members by more than 30%, down to \$60 per year. For this, a subscriber receives 3-4 issues per year, each being over 100 pages of information, with no advertisements at all. The subscriber also has access to all prior issues of the newsletter, providing a lot of enjoyable reading. Lastly, The Champagne Warrior recently established a relationship with CellarTracker, so subscribers that are also users of CellarTracker will see the Warrior ratings on the champagnes in their cellar.

If you like champagne, you owe it to yourself to take advantage of this member benefit and subscribe to the publication. You can do this on their website at <http://www.champagnewarrior.com/subscribe.htm>. Then pop a cork, fill your flute, and immerse yourself into the world of champagne.

See more about the vendors that provide savings to IWFS members by logging on to the Society’s website – there you can check the Secretariat’s page to find out about member benefits. <http://www.iwfs.org/secretariat/iwfs-merchandise/benefits-for-members>



# CRUSADERS AND CLASSICS OF THE CAPE

by *Andrea Warren*

If you were in Cape Town for the EAZ festival in February (23rd to 25th) this year, you will have taken part in a very special event. If not, I (along with a little help from others) will aim to give you a taster of what you missed.

I have to say that if ever there was a key time to visit Cape Town this was one of them. There is a real buzz about the wines of South Africa at the moment with many column inches being dedicated to the dynamic winemakers, new regions, new blends and more!!

Thirty people signed up for the full festival and included people from all zones – from Harare, Dubai, Zurich and the UK and also from the Americas, Australia, and India – plus two local contacts who were interested in joining the IWFS (a great opportunity for people to see what the IWFS has to offer).

Hilton Kuck of the Cape Town Branch was the chief organiser and also our host during the whole festival and he managed the ideal balance of providing a varied itinerary as well as giving members time for a ‘breather’ to relax and take in the sights of their choice. Hilton was ably assisted by members of his branch during the dine around and the John Avery Memorial Dinner. In addition David (Dave) Swingler, branch cellarmaster and IWFS Vintage Card consultant for SA wines, arranged a representative range of wines from South Africa. Thanks to them all.

Most members stayed on the V&A Waterfront which is a smart, bustling tourist area in the city. The Table Bay Hotel was a chosen festival hotel and it has pride of place on the



promontory with wonderful views overlooking the vast expanse of the Atlantic or the harbour and the majesty of Table Mountain. The 5\* Twelve Apostles Hotel and Spa was also a chosen hotel for those members who preferred to stay where the Avery dinner was located; it is situated on the seafront at Camps Bay.

## Day 1: Winemakers and Wines of Swartland

The group travelled to Swartland, the ‘relatively’ new kid on the block, in terms of wine regions, but now recognized as a serious contender for producing high quality wines ever since Eben Sadie’s Columella 2000 was awarded the highly coveted five stars by The Platter Guide in 2010. Unfortunately my travel arrangements meant I was unable to make the trip, and I was very envious as this was a unique opportunity to meet some of the revolutionary winemakers making headlines around the world. As it turned out the group were not disappointed. Even Dave Swingler, who must have had a hand in arranging this event, was surprised that not just one of the region’s dynamic winemakers arrived - four of the ‘rock stars’ of the Swartland wine revolution were there and came during vintage too.

In my absence John and Joan Nicholas kindly helped me with the following review of the day.

Meeting at the Table Bay Hotel, the group set off by coach for the Swartland, 50 km north of Cape Town, through the town of Malmesbury and down a narrow, unmade road, heading further inland, to Kalmoesfontein. At the end of this road was an old restored farmhouse – the winery where Adi Badenhorst was our host for the day.

We were welcomed with a refreshing aperitif ‘Caperitif’. Production was stopped in the 1950s but is being resurrected. It is a local name for the protected word ‘vermouth’ and is mixed with locally-produced tonic water – ‘Swaan Cape tonic water’, which contains half the sugar of normal tonic water (other tonics being too sweet).

Despite it being the middle of the harvest, Adi had brought together four members of the Swartland Independent Producers (SIP) to present their wines and together they led a most inciteful and enjoyable wine tasting. We were extremely privileged as this was obviously a very busy time for them all – some clearly arriving straight from the winery with red wine stains on their hands. Eben Sadie was very keen to talk at length to the members, enthusing about the advances they are making with the wines and that the region has the potential to make truly fine wines. Other winemakers who were there included Andrea Mullineux from the family owned boutique winery she runs with her husband Chris – they are both passionate about producing wines that are a true expression of the Swartland and label their wines based on the soil types they were sourced from – schist, iron and granite; Callie Louw, making single terroir wines under the label Porseleinberg, is famous for his elegant Syrah; and of course our host Adi Badenhorst and his cousin Hein, who make natural wines of immense character in the traditional manner using traditional winemaking equipment and cement vats.

These winemakers were four of the five original founders of the Swartland Revolution – Chris Mullineux being the fifth. They are



Hilton Kuck, Adi Badenhorst, Eden Sabie, Callie Louw and Andrea Mullineux

also members of Swartland Independent Producers (SIP) which represents the group of like-minded winegrowers of the Swartland region, whose aim is to produce wines that are a true expression of their origin and keep Swartland on the map.

Ron Barker’s notes of the wines tasted are:

- Adi Badenhorst’s light and stalky Cinsault and his lean and dry blend of Syrah, Cinsault, Tinta Barocca and Grenache;
- Andrea Mullineux’s Cape White Blend (made up from 75% Chenin, 13% Clairette Blanche and small proportions of Viognier and Semillion Gris) and the family Range Syrah (which is a blend of nine different Syrahs grown on different soils) which displays both understated elegance and mystifying complexity and which has, in the past, won the Platter Red Wine of the Year;
- Callie Louw’s 2013 Syrah which is a blend of fruit 60% of which is fermented in large oak vats, the other 40% in concrete Nomblot eggs, in the style of Columella; and
- Eben Sadie’s Columella 2013 (a blend of Syrah and Mourvèdre with some Cinsault and Grenache) and Palladius 2013 (a delicious blend of 60-plus year old bush vine Chenin Blanc and Viognier with some Marsanne and Roussanne).

It was a real family affair as Adi’s mother, Judy Badenhorst, produced a most delicious buffet meal. Wines from four



additional farms were tasted and drunk with the lunch: David Sadie Wines, Intellego Wines, Klovenberg Wines and Rall Wines.

Thank you to Adi and his team for such a wonderful experience.

The visit of the IWFS even made it onto the Badenhorst website <https://aabadenhorst.com> – “We hosted the International Food and Wine Society for a ‘mini revolution’ complete with Adi, Andrea, Callie and Eben, ‘Where is Callie’ placemats, a harvest buffet by Judy Badenhorst and an informal SIP tasting.”

We then made our way back to Cape Town by coach with a brief stop for pictures of Table Mountain across the bay.

Thank you to John and Joan Nicholas who provided some copy for the day’s events and to Ron Barker for notes on the wines tasted.

That evening members were free to dine as they wished which, after the wide selection of dishes offered at lunch, was probably a light affair for most.

## Day 2: Cape Peninsula and Dine-Around

The second day offered a different focus as we headed off to the Cape Peninsula to enjoy some of the popular tourist attractions and take in its beauty and dramatic coastline.

First stop, heading south along the coast road was Camps Bay, about a 20 minute drive, where we picked up the members who



were staying at The Twelve Apostles Hotel and Spa (where the gala dinner would be held). Then it was a short drive south to Hout Bay, which is a sheltered bay and is one of the busiest fishing harbours in the Western Cape. As the waters are rich in marine life we took a boat ride out of the harbour to the seal colony at Duiker Island – and there we saw hundreds of Cape Fur Seals in their natural habitat. A warm welcome by local musicians met us as we returned to dock – giving us the holiday atmosphere.

We then drove along Chapman’s Peak Drive, the road which hugs the near vertical face of the mountain, offering fabulous views looking back to Hout Bay. Then we went inland to the other side of the Peninsula to False Bay, through the town of Fish Hoek and then on to Simon’s Town. The latter is a pretty coastal town, with Victorian buildings and narrow streets and it is South Africa’s main naval base. Apparently, one of the town’s famous historical figures is a beer drinking Great Dane called Just Nuisance, who was adopted by the Royal Navy in WWII. There is even a statue in his memory!





On our way to the Cape of Good Hope we stopped off at Boulders Beach, which is part of the Table Mountain National Park, and is now famous for its thriving colony of endangered African Penguins. Recently, this penguin population has grown to over 2,000, partly due to the stopping of trawling in False Bay meaning there are plenty of anchovy and pilchards for the penguins to feed on. Suitably armed with souvenirs and stuffed penguins (of the soft toy variety) we then travelled to our lunch destination.

Driving through the Table Mountain National Park we could see the vast expanse of protected, rare fynbos vegetation. Fynbos is a small belt of natural shrubland on the Peninsula and is one of the smallest, but richest source of varieties, in the six floral kingdoms of the world. It is also the home to large and small mammals of which we managed to see a group of eland in the distance and a striped mouse scampering in the vegetation.

Lunch was at the Two Oceans Restaurant which sits high on the cliffs above the south-western most tip of the Cape Peninsula with stunning views and the ceiling is inspired by the rib cage of a whale. As seafood was their speciality we enjoyed a dish of deliciously fresh seared tuna with pesto followed by light and delicate grilled crayfish, with rice and seasonal vegetables, which was served with Cederberg Chenin Blanc 2015 (the Western Cape's highest lying vineyards freeing them from tropical vineyard diseases) offering flavours of guava, rich fruit



and balancing acidity and the Klein Constantia Sauvignon Blanc 2015 (perfectly located for cool climate wines) with zingy fruit and racy acidity, finishing with a cleansing honeycomb ice cream. The itinerary didn't allow us to walk to the actual Point but we did all have a photo at the 'Kaap die Goeie Hoop'.

Hilton did a great job throughout the day making sure nobody was lost or left behind and thus we all made it back safely to our hotels and that evening we were all treated to a dine-around in the homes of members of the Cape Town Branch. Our generous hosts on the evening were:

Mike and Maggi Fries, Mark and Gail Gibbs, Mike and Sue Rich, Graham and Chelle Blackshaw, Gabi Pieper and Kevin Fialkov plus many other branch members who made us feel most welcome.

Dave Swingler chose the wines for dinner and the hosts could then choose the dishes to match the wines. The wines were clearly carefully selected offering wines from regions we had not yet enjoyed. Our thanks to Dave for the notes on the wines.

The aperitif was Painted Wolf The Pack 'Rosalind' Pinotage Rosé 2015, a refreshing fruity rosé whose grapes were originally grown on the farm of Rosalind Koch's (John Avery's daughter) in laws, close to Bocksberg – a very nice touch to have a connection with John to start the evening and make new friends.

My hosts on the evening were Gabi Pieper and Kevin Fialkov. Gabi had created an innovative menu starting off with a cauliflower soup topped with smoked salmon and truffle oil. The aroma of the oil enticed us to the table and we sipped Cape Point Vineyards 2014 Isliedh, a classic Cape take on white Bordeaux from the south-facing Noordoek slopes from the Peninsula's southern-most vineyards, and Thorne & Daughters Rocking Horse White 2014 which is a serious new-wave Chenin Blanc-led white blend from one of the most promising of the young winemakers, John Seccombe (second name Thorne).

For our main dish we had locally reared, pan-fried beef fillet rolled in spice, grilled sweet potato (with brown sugar and salt) and sandwiched with mint and a touch of coriander. We went east for the reds – both having been specially released for the evening but with very different ages – Newton Johnson Family Vineyards Pinot Noir 2015 from Upper Hemel en Aarde Valley,



Hermanus, a Platter 5\* wine, and then Morgenster Estate 2000 from Somerset West. To match the deliciously nutty and sweet peanut tart was Joostenberg Cellar Select Noble Late Harvest 2014 made predominantly from Chenin Blanc and a small amount of Semillon from Stellenbosch with matching sweetness but delightful cleansing acidity.

It was a most enjoyable event, providing a chance to spend the evening with the Cape Town branch members finding out about the outdoor life they can enjoy in the beautiful surroundings and the fresh air – thank you all.

### Day 3: Tasting and John Avery Memorial Dinner

#### The Tasting

Hilton promoted this as a tasting of some of SA's most prestigious wines and it didn't disappoint. Dave Swingler and Hilton had invited Roland Peens, wine expert of Wine Cellar, online retailer of some of the finest wines from South Africa and overseas, to choose the wines. Roland was given direction to choose the wines on the proviso that they demonstrate the diversity of wines being produced in South Africa today. We were blown away by some of the wines – in particular some of the white wines showed sheer elegance and complexity, demonstrating that the cooler climate wines are on the right track. The reds also showed their class although some packed more of a punch than expected.

Roland chose wines from a breadth of regions and I have therefore listed the wines under the region they come from so you can get an idea of the style of wines each region is known for.

Elgin is attracting a lot of attention, grows apples as well as grapes, and is at a higher altitude so enjoys a cooler climate, thus producing elegant wines and top Chardonnays:

- Paul Cluver, Seven Flags Chardonnay 2014 – mineral notes, grown on old vines
- Richard Kershaw Clonal Selection Chardonnay 2014 – a stunning wine with nutty honey characters and wonderful complexity
- Spioenkop Pinotage 2013 – displaying hot fruit aromas and quite tannic

Franschoek has a warm climate ideal for producing robust reds and elegant Méthode Cap Classique (MCC) wines:

- Le Lude Rosé Brut NV – produced by MCC, delicious wine with fine bubbles, smooth on the palate. Made using the Agrafe method whereby the wines are stored, after disgorgement, on cork rather than cap giving the wine that extra dimension which will develop over time
- Boekenhoutsloof, Semillon 2009 – old vine Semillon with great acidity and a flavoursome long finish



Hemel-en-Aarde, another cool climate region producing fine Chardonnay and Pinot Noir, just above the popular whale watchers spot of Walkers Bay:

- Storm Pinot Noir 2014 – going through a bit of a clumsy phase but with mushroom notes
- Crystallum Mabalel Pinot Noir 2014 – showing aromas of raspberries, cherries and orange peel

Malgas unsurprisingly the only wine from this region as there are no other vineyards within 50 miles, offering extremely poor stoney soils similar to the Douro:

- Sijn White 2014 – made from 76% Chenin Blanc giving toasty buttery and slightly herbal flavours

Stellenbosch remains the top producing wine region in SA with outstanding Bordeaux style blends:

- Kanonkop Pinotage Black Label 2014 – with three winemakers totalling over 60 years' experience, making them one of the top three producers on the Cape; powerful red with hints of liquorice and rubber
- Delaire Graff, Laurence Graff Reserve 2012 – 96% Cabernet Sauvignon, typical blackcurrant nose and excellent flavour retention
- de Trafford Syrah 393 2011 – reflecting the 393 m above sea level of the vineyards, among their flagship range and a hit (96points) with Wine Spectator
- Reyneke Reserve 2010 – organic wine of great depth with 60% Cabernet and 40% Syrah
- Le Riche Reserve Cabernet Sauvignon 2008 – slightly medicinal

Members were given the afternoon to themselves before the final evening of the festival.

#### John Avery Memorial Dinner

The gala dinner of the festival was held at the Twelve Apostles on the coast at Camps Bay. Holding the event in Cape Town was appropriate as John had been instrumental in introducing South African wines to the UK. Hilton made the evening all the more special by inviting Rosalind, one of John's daughters, and her husband along, to share the evening with us. The festival attendees were joined by a number of Cape Town branch members as well as other overseas members.

The evening began with a sparkling wine reception with Graham Beck Blanc de Blanc Brut 2009 as the sun set on the horizon and a marimba (a percussion instrument of wooden bars struck with a mallet) band in traditional dress provided the background music.

The Twelve Apostles' Executive Chef, Christo Pretorius, introduced his menu for the evening focusing on local produce





which he had creatively combined in the various dishes taking the members through a journey of flavours and textures with some sensational wines. Sommelier Gregory Mutambe then took us through the wines chosen to match the dishes – sourced from estates which John had a very close relationship with.

The menu and the wines:

Scallop Curry  
lentil curry / creamed cauliflower / pickled cucumber /  
hydrated sultanas / yoghurt curd / pineapple chutney  
Vondeling Petit Blanc 2015, Paarl

Roast Quail  
confit leg /celeriac remoulade / tenderstem broccoli /  
roast peanut and lime purée / quail jus  
Hamilton Russell Chardonnay 2015, Hemel-en-Aarde

Springbok Loin  
citrus roast carrot / baby root vegetables /  
fermented red cabbage / blueberry gel / seed crackers /  
rich venison jus  
Luddite Shiraz 2011, Walker Bay and Glenelly Lady May 2010,  
Stellenbosch

Tropical  
mango mousse / milk chocolate cremeux / hazelnut sponge /  
kiwi sorbet / coconut whipped ganache  
Nederburg Private Bin Edelkeur 2011, Paarl

During the evening Ian Nicol, EAZ Chairman, gave a speech and invited members to swap stories and memories of John.

Before the close of the evening two André Simon Bronze medal presentations were made – to John Nicholas for service to Zurich Branch, EA Treasurer, Events Treasurer and his appointment to Council, and to Hilton Kuck for his service as Chairman of Cape Town Branch and for his service to the EA Committee as African Branches representative. In addition, Hilton was also presented with an IWFS Diploma in recognition of his distinguished service in the organization of this festival.

Our thanks go to Hilton for all his efforts in making this such an interesting, diverse and enjoyable festival.

Old friendships were renewed and new ones were made. Now that, to me, is what makes being a member of the IWFS so special.



John Nicholas, Dave Felton, Hilton Kuck, Andrew Jones and Ian Nicol

# SHANGHAI FESTIVAL

by Rachel Wellam

One of the advantages of an IWFS membership is the opportunity it provides to experience food and wine destinations through the eyes of local branch members. The benefit of food and wine experiences curated this way is that we are urged to get more profoundly involved. As well as broadening our palates, we broaden our interactions and perspectives, acquiring a unique lens through which to observe and interpret new locations.

In gastronomic circles, understanding this is important when considering concepts of authenticity and sense of place. Whilst food has always been an important component of the travel experience, in the IWFS we tend to approach food, place and identity with an especially high degree of introspection. Experiencing destinations through the eyes of a local branch helps us to access food and wine with a legacy, a story, a history, and for this we are willing to travel far and wide.

Which brings us to Shanghai. In mid-March, almost 70 delegates from the Asia Pacific Zone met in the city of Shanghai (China) for their AGM. Food is one edge of culture that can push forwards pretty fast, and for this reason Shanghai was an intensely interesting destination. In urban centres local cuisine is navigating ever more uncharted territory. Classic dishes hold their ground, but increasingly more restaurants are reinterpreting traditional Chinese cuisine in new ways. It was no surprise then to find the food scene teeming with diverse eateries, ranging from world-class haute-cuisine restaurants to fantastic holes-in-the-wall.

Thanks to local festival host and organiser Branch President Yi Wang, and several other members of the Shanghai Branch, festival participants had an opportunity to experience this breadth of Shanghaiese cuisine, from classical through to modern international and cutting edge gastronomy. Along the way, the weekend also shed light on China in the wine world, including the increasing prominence of China as a wine

producer. Getting local perspective is critical in order to see new possibilities and on this front the festival revealed that China can produce not only good, but great, wines.

It began with the opening dinner at Shanghai's Park Hyatt, which provided a special kind of perspective on the city. Here, views from the 86th floor restaurant provided a take on a sprawling city, loaded with skyscrapers, lights, glamour and plenty of charisma! It was a very special location for the opening meal in which members were treated to a European/French cuisine dining experience with some excellent local and imported wines. Dishes such as Crab Meat Salad and Risotto Asparagus, Pancetta and Sage were highlights.

The opening dinner was followed the next morning by a guided walking tour of the iconic Bund. From the architectural landmarks lining the Bund to the leafy backstreets of the former French Concession, Shanghai is a city that begs for walking. Guided by a local specialist in architecture and social change, the tour was a highlight, revealing the city's blend of cultures, the modern and the traditional, the western and the oriental.

The morning's tour was followed by lunch at the acclaimed Chinese restaurant, Wei Jing Ge. Located in the stunning Waldorf Astoria, Chef Sam Yuen showcased a selection of authentic regional Shanghaiese delicacies, prepared with great thought. Dishes such as marinated river shrimp with Chinese wine, gently poached seasonal broccoli, tender fried rice, and sweetened walnut soup accentuated Shanghaiese flavours, known for their restraint. Members learnt that a key consideration in pairing wines with Shanghaiese dishes is the acidity level, which needs to be fairly high. New world whites work particularly well, and overall the meal was elegant and satisfying.

Saturday's evening's back tie Gala Dinner, hosted in a beautiful private dining room inside the Waldorf Astoria, revealed some







authenticity and sense of place, the lecture was important, reminding participants that as palates and production techniques in China evolve, the fine wine industry may be one where a uniquely Chinese flavour profile emerges. This is both significant and exciting.

The lecture was followed by a tutored tasting hosted by Damien Shee of Torres Wines. Damien showcased several superior, locally produced wines originating from the Shanxi and Ningxia regions. These wines included samples of 2014 Silver Heights Family Reserve Chardonnay and 2011 Grace Vineyard Tasya's Reserve Chardonnay, among China's most highly regarded fine wine producers. Displaying sophisticated winemaking skill, the wines were concentrated and mouth filling. These were followed by some wonderful examples of red, including the 2011 Silver Heights Emma's Reserve (1500ml), 2013 Kanaan Pretty Pony, and 2012 Grace Vineyard Deep Blue. Thought-provoking and delicious, the wines exhibited lovely ripe tannins, smooth finishes and were overall very impressive.

The AGM, lecture and wine tutorial took place at the T8 restaurant, a stunning old-Shanghai-villa-meets-industrial-chic venue. Lunch was also served here, and included enticing modern dishes, comprising molecular elements with Asian influences and a slight Spanish accent. Highlights included an entrée of crab, followed by succulent beef ribs. Both were a great match with the local Chardonnay and Cabernet Sauvignon on offer.

It was fitting that the festival concluded with the closing dinner at El Willy, a contemporary Spanish food restaurant that specialises in modern tapas. This is one of Shanghai's most popular restaurants, and participants were treated to a stunning modern Iberian menu. The food and atmosphere suitably captured Shanghai's contemporary dining scene, where culinary influences from around the world are shaping the city's dishes. It was a great reminder that to eat locally in Shanghai means to select from an increasingly kaleidoscopic food scene, ranging from classical dishes through to haute-cuisine.

Appreciation is extended to Yi Wang and members of the Shanghai Branch for making this experience possible.



## Our founder's voice: on vegetables

Extracts from *A Concise Encyclopaedia of  
Gastronomy* by André Simon

*Compiled by Prof. Alan F. Harrison*

**All cooks agree in this opinion -  
No savoury dish without an onion.  
Kitchen Oracle.**

Science has placed beyond doubt the fact that our physical and mental fitness depends to a great extent upon the presence in our daily diet of infinitesimal quantities of various mineral salts and a whole alphabet of vitamins. We also know now for certain that fresh vegetables are the richest – and incidentally the cheapest – source of supply of most such precious minerals and vitamins. We all know that vegetables are good for us. It does not mean that we all love vegetables, any more than the average schoolboy loves soap because it is good for him.

It is true that vegetables, like many other good things and good people, are often dull; but it is our fault, nearly always. There is neither sense nor excuse for being content, as so many people are content, with the same half-a-dozen 'usual' vegetables, mostly boiled to death in plenty of fast boiling water.

There are ever so many different vegetables for us to enjoy at different times of the year, and there are countless ways of preparing them for the table, cooked and uncooked, as this book will show. Its publication has been undertaken, in order to make the less 'usual' vegetables better known than they are at present, and to offer a large variety of recipes for all the more usual vegetables. (Readers with Internet access can read a Postscript by Sir Daniel Hall, 1864–1942, who was an agricultural educationist and researcher. There are eighty five pages of vegetable description. The first of those pages now follows and there are a few more via the Internet.)

### Definitions and recipes

#### ACCOUB

A Thistle of which the roots, shoots and flower-buds are not merely edible but deserving of all gastronomes' attention. Its own home is Syria and it grows freely in the lands and islands of the Mediterranean. The roots may be eaten in any way suitable for *Salsify* (...); they are very much the same as those of the *Golden Thistle* in size and appearance. The shoots, when six inches long, can be cooked like *Asparagus*, and the buds are best parboiled in salted boiling water for a few minutes, then tossed in butter, seasoned and served like *New Potatoes*. Their taste is both pleasant and intriguing; it reminds one of both the *Globe Artichoke* and the *Asparagus*.



#### ADZUKI

A bushy Eastern bean closely related to the *Rice Bean*; both are extensively grown for food in China and Japan; it is eaten as *French Beans* when freshly picked, but the dried seeds or beans are crushed and made into a kind of flour used for cakes and pastry.



#### AGAR-AGAR

A name given to a number of red Oriental seaweeds from which various gelatinous substances are obtained, known as *Ceylon Moss*, *Chinese Isinglass*, *Japanese Agar*, *Mousse de Japan*, etc. In Europe it is chiefly used in biological laboratories, but in the Far East it is used extensively for food; sold in thin strips of white and almost transparent leaves, it is rich in carbohydrate and makes good soup and also jellies. The Salanganes, or Chinese swallows, use *Agar-agar* in the building of their nests, and it is from such nests that *Birds' nests Soup* is made. (Edible bird's nest in packaging.)



AGARICS (The reader is referred to *Mushrooms*.)

#### AGRIMONY

A common perennial weed growing, mostly in waste places, in many parts of the British Isles. It bears a spike of dainty little yellow flowers. Stems, leaves and flowers are picked together to make *Agrimony*



*Tea*, one of the oldest of the homely spring beverages believed to cool and cleanse the blood.



#### ALGA MAR

An edible seaweed highly prized in Chile for food; it is exported from Chile to the U.S.A.

ALLELUIA [The reader is referred to *Wood Sorrel*.]

#### AMAZOMBE

It is a weed highly prized as a green vegetable of the *Spinach* (q.v.) type, by the natives of Bechuanaland, Natal, the Transvaal and Zululand. Its leaves are also dried for winter use.

#### AMERICAN CRESS, LAND CRESS, BELLE-ISLE CRESS

A common weed which is quite easy to grow and worth cultivating as a winter salad. It is also known in the U.S.A. as *Bank Cress*, *Upland Cress* and *Hedge Mustard*. It is prepared for the table like *Watercress*.

[The first page of definitions ends with two lines on artichokes as an introduction to nearly two pages. We now conclude with snatches from the last page on vegetables.]



#### WOOD SORREL, ALLELUIA

A common European weed the young leaves of which are excellent in green salads, being tender and tasty, slightly bitter but very pleasantly



so. There is an American variety of *Wood-Sorrel*, a native of Mexico, with fleshy white roots which are insipid but edible, and are cooked like *Parsnips*. Its leaves are prepared in any way suitable for the garden or common *Sorrel*.

#### WORMWOOD

A strongly aromatic European annual herb used to flavour liqueurs, spirits and sweets.

“(…) I did give them two quarts of worm-wood wine.” – Pepys.

November 24th, 1660.



#### YAMS

There is a considerable number of yams, the most universally grown being known by the name of *Sain*. Among other sorts, the *Winged-stalked Yam*, a native of India and the South Sea Islands, produces the largest tubers of all, up to 8ft. in length and 80lb. in weight.

#### ZAPALLITO

A South American *Gourd*, which can be grown in England in the open. Its round, glossy, mahogany-coloured fruit are cooked like marrows, their flesh being firm and of golden hue. They are best when no larger than a cricket ball.

[More vegetables than herbs etc at  
<http://gastronomyext.yolasite.com/alsveg.php>]

#### A POSTSCRIPT

Many unjustified reproaches are made against English food and cookery, but they are unhappily true when addressed to our treatment of vegetables. The general level of vegetable culture, whether in private or commercial gardens, is higher here than in other countries, and we have better varieties at our disposal. It is unfortunate that we do not always choose varieties for their real purpose – to eat rather than to look at. The private gardener is obsessed by the photographs of the prize-winning sorts in the catalogues; the market grower selects for weight of crop and capacity to stand up to the journey to market. So we get Brussels Sprouts that are but small cabbages and leeks that aim

at being gate posts. The same desire for size causes nearly all vegetables to be kept back until they have passed the stage at which they should be eaten.

The owner of the garden must exercise constant bullying if he is to get value out of his garden, that quality which belongs to youth and cannot be bought. For the market gardener is compelled to go for size and weight per acre, and if the private gardener persists in following his lead it is arguable whether it is not cheaper to buy these standardized articles than to grow them.

But all the arts of the gardener will be wasted if the cook does not also respond to the opportunity. Once, when addressing a party of gardeners on vegetables, I advised them also to cultivate the cooks, and to explain to them how the stuff they sent in to the house, especially the more uncommon kinds, should be treated. That advice was not appreciated – “I’d be out of the kitchen with a flea in my ear if I set out to teach my old lady how to cook anything”. So here the mistress of the house must intervene, not with bullying perhaps but with persuasion and with this book as her text, perhaps as her armour.

Mr André Simon has gathered the methods of dealing with vegetables from all sources, from France, where the art is at its highest, and all the continental countries, from the East, and from the Americas. He grows and is acquainted with the plants themselves, his outlook on cookery is based upon principle, and he can pick recipes accordingly. Nor is it merely a matter of ‘gourmandise’! Health and economy are also concerned. For years the diet of all classes has been shifting towards more vegetables and less meat; medical science has caught up and justified the wisdom of this popular instinct. But unless cooked with knowledge, though not necessarily with any extra expense, vegetables can be fashionless [lacking in flavour], unattractive fare, especially to the young to whom they are most necessary. So again I would urge every housewife and every owner of a garden to give thought to vegetable growing and cooking, and they can take no better guide than Mr André Simon.

By the late Sir A. Daniel Hall, K.C.B., LL.D., D.S.C., F.R.S., V.M.H.  
[1864–1942 who was an agricultural educationist and researcher.]  
[https://en.wikipedia.org/wiki/Alfred\\_Daniel\\_Hall](https://en.wikipedia.org/wiki/Alfred_Daniel_Hall)



## NELSON: Marlborough’s Little Sister

by Philip Clark

Nelson, near the top of the South Island, is one of New Zealand’s smallest wine regions with a vineyard area only about five per cent of that of nearby Marlborough. However, one advantage of visiting the wineries of Nelson is that you can base yourself in the town of the same name. While the Marlborough vineyards are centred on workaday Blenheim, Nelson is an attractive coastal resort with plenty of sporting and cultural activities on offer. It vies with Blenheim and Whakatane (North Island) for the title of sunshine capital of New Zealand.

The nearest wineries to Nelson are about a 30-minute drive south of town. After the grand Victorian villas of the waterfront your route takes you through the inevitable suburbs of wooden bungalows and past an unlovely industrial area. You then cross the Waimea Plains (*waimea* is Maori for “river garden”) with their stony alluvial soil. This is a flat and fertile area of farmland, where orchards and vineyards alternate with fields of livestock.

I started my tour in the gently rolling Moutere Hills, which have a slightly warmer and wetter climate than the plains. The soil is shallow sandy loam over clay and gravel from an ancient river system. In the village of Upper Moutere the striking wooden St Paul’s Lutheran Community Church is a reminder that the area was first colonized by German settlers. Nearby, the Moutere Inn claims to be New Zealand’s oldest surviving pub. The area produces good Pinot Noir but I was told that it was too cool for Cabernet Sauvignon, for example. It was a very warm day, and I wondered how hot it had to be to grow this varietal successfully.

Most Nelson wineries open to the public at 11:00 am, and I chose the family-owned Kahurangi Estate for my first visit



because it opened at 10:30. I was received by Amanda Day, who is joint owner with her husband Greg. They have the oldest commercially grown Riesling vines in the South Island, planted in 1973, one month before those in Marlborough, and their flagship is Mount Arthur Reserve Riesling. They produce a wide range of wines, and one curiosity is their Montepulciano. Rather modestly, Amanda said that it went well with pizza.



The veranda outside Neudorf’s tasting room



My next destination was to the nearby Neudorf Vineyards. Bob Campbell, MW describes it as “the top winery by far and a great place to visit”. I wouldn’t disagree. Neudorf was established in 1978 by Tim and Judy Finn, producing its first vintage in 1981. All the wineries I visited were either certified organic or, like Neudorf, aiming for that distinction. The grapes were wild fermented with no commercial yeasts. They were almost all dry farmed, with no irrigation. Their Chardonnay is particularly good, fermented in stainless steel tanks and then aged in French oak. I was also impressed with their Tom’s Block Pinot Noir (Tom was the owner of the site before it was bought by Neudorf).

My last visit in the hills of Upper Moutere was Mahana. The winery had originally been called Woollaston Estates after its founders, but the name was changed to Mahana last year. There is an art collection in the reception area. The winery is now fully organic, and the wines are finished in their grass-roofed, four-tier, gravity-flow winery. They have three ranges: Mahana Gravity is their entry level; Mahana, where the wines have the characteristics that one would expect from their varietals; and Mahana Clays and Gravels, which seek to explore alternative flavours and textures. They produce a rather good Pinot Noir rosé, with a hint of strawberry.

By this time it was about 1:30 pm and Bob Campbell had recommended Seifried as “not a bad place for lunch”. This winery, Nelson’s largest, is on the Waimea Plains, on the way back to Nelson. As it was a Tuesday, I hadn’t thought to check that the restaurant was open and was disappointed to find it closed (I should have stayed at Mahana). Maybe it was the absence of lunch, but I felt that the tasting was a little lacklustre

compared with the previous ones. I also decided that some of the wines, particularly the various Sauvignon Blanc, fell into the same category. In addition, Seifried make use of Austrian grape varieties, such as Grüner Veltliner and Zweigelt. Perhaps their best-known label is Sweet Agnes Riesling, a respectable but not outstanding dessert wine.

My final visit was to Brightwater Vineyards, only about half an hour’s drive from Nelson. This is run by a team of four, including owners Gary and Valley Neale, who all take it in turns to look after the Cellar Door. Their flagship label is Lord Rutherford (named after local boy and nuclear physicist Ernest Rutherford). Tony Southgate, their winemaker, was named New Zealand Winemaker of the Year in 2012. He told me that because of the favourable terroir, Neudorf had also recently acquired vineyards in the Brightwater area. I particularly liked Brightwater’s lightly-oaked, barrique-fermented Chardonnay.

A final hint for wine tourists in New Zealand, although nothing to do with Nelson. If you have an afternoon or evening flight out of Auckland, have lunch at Villa Maria – the country’s most-awarded winery and an oasis of green in the industrial estates surrounding Auckland Airport, from which it is just a few minutes’ drive.

*I am grateful to Bob Campbell, MW, for suggesting wineries to visit. If you want to explore Nelson’s wine country, the Nelson Wine Guide leaflet, free from the town’s i-SITE (information office), contains a map and details of the wineries.*



The garden and vineyards at Neudorf

## DRINKS AND FOOD IN JAPAN

by Bernard Lamb



On a recent trip to Japan, I was presented with the strangest drink I recall, called Hydrogen & Coconut Water, which just tasted of coconut water. A Japanese lady wrote that drinks with added hydrogen were consumed by young ladies who seek beauty, saying that it removes active oxygen from the body and is good for anti-ageing. Some even bathe in hydrogenated water. It can be bought on Amazon and the fad is now spreading to America. I see no scientific justification for it, with the solubility of hydrogen under normal conditions of only 0.0016 gram/litre, so the unpressurised 300 ml which I drank contained less than 0.0005 g of hydrogen. It did not noticeably anti-age me!

The four whiskies (not whiskeys) which I tried were all very good single malts, 43% alcohol, including a 21-year-old Suntory Hibiki, which had a big, complex bouquet, an excellent fairly peaty flavour and great length. The beers were mainly lager in style, although other types were available. I enjoyed a Kyoto beer, “Originated in 1995, this is Kyoto’s first craft beer. Brewed with ‘YAMADA-NISHIKI’, a superior rice for SAKE”. Labelled as 5% alcohol. I deplored the prominent “greengrocer’s apostrophe” on tins and posters for Suntory beer, “The Premium Malt’s”.

Before this holiday, I had not liked sakés that much, warm or at room temperature. In Japan I chose to have them chilled and they became my choice with dinner. The bouquet seemed much better that way. With the excellent local Hida beef, I had a small flask of saké with an inlet tube containing an ice cube, cooling but not diluting the drink.

In Osaka, I was extremely lucky as I wanted to taste a range of Japanese wines. I was walking to see the castle when I found a ‘Craft Wine Holiday’ event, with stalls down both sides of a long avenue. For about £23, I was given a decorated tasting glass and ten tasting tickets, and eventually bought more. The wines were from many regions (prefectures) in Japan, some made from indigenous grapes and many from standard ones such as Chardonnay, Merlot, Cabernet Sauvignon and Muscat (red and white). Some of the reds were too young and tannic for me, but others – white, red, rosé, still or sparkling – were very pleasant. Fermenting in oak is common. Some of the wineries go back to

1890. I liked a server’s T-shirt with the legend, “NO WINE, NO LIFE”.

The food in hotels and restaurants was very good, usually served in non-matching china, with different colours, tastes and textures in each course, with the ingredients beautifully arranged. Often there were little candle-type heaters on the table for one or more dishes, to cook them. In the ryokan (traditional Japanese inn) in Kyoto there was a list headed “A Typical Japanese Meal”, and I was served with all the courses listed: aperitif; hors d’oeuvre; soup served before main dish; “sashimi” style raw fish (I had squid, prawn, salmon and a white fish); steamed fish stuffed or layered with steamed glutinous rice; assorted delicacies of various ingredients; broiled fish and meat; the ryokan’s famed own original dish; vinegary delicacies; vegetables well cooked with various ingredients; miso-shiru soybean soup; boiled rice; pickled vegetables; fruit in season. It







was a very good, long dinner, but I feel sorry for any Japanese housewife who has to prepare such elaborate meals every day.

However, a Japanese lady did tell me that at home she does not prepare such enormous meals every day, but makes at least three to four dishes each time: hors d'oeuvre, soup (vegetable or miso), a small dish of vegetables and the main dish (fish or meat).

The shark's fin I had was not soup but a real fin, with no skin or visible flesh, just cartilage. It was tasty, but I could not tell which flavour was fin and which sauce. The dorsal fin would have cost more.

One speciality of the Hiroshima/Miyajima Island area is okonomiyaki, with a pancake base, shredded cabbage and bean sprouts, noodles, meat or lovely fat local oysters, sauce and an omelette top. I had it with meat one day and another day with four large oysters from the oyster farms visible nearby.

Even though many restaurant staff had little English, the menus usually had pictures of the dishes. In Tokyo, there is a region



specialising in making accurate, coloured, detailed, 3-D reproductions of meals to put in glass cases outside the restaurants in tourist areas, so that people can point to what they want. After two weeks of sampling the Japanese drinks and food, I can give them a very favourable report. There is so much more than just sushi.



## IWFS AWARDS: Restaurants in the Savoie

During the IWFS EAZ visit to the Savoie in July 2015, two meals stood out as exceptional. One of these was at the 3 Michelin starred 'La Bouitte', prepared by René and Maxime Meilleur, and the other was at the 2 star 'Restaurant



Left to right: Sophie Meilleur, Maxime Meilleur, Alan Shepherd, René Meilleur.

Jean Sulpice'. Both of these were judged worthy of IWFS Restaurant Awards. The certificates were presented at special meals arranged in March 2016 by Alan Shepherd on behalf of the EAZ.



Left to right: Sommelier Magali Sulpice, Alan Shepherd, Chef Jean Sulpice and the team.

## Surrey Hills Branch AGM WITH A FISHY TALE



In the words of A.A. Milne, the creator of Winnie the Pooh: "A bear, however hard he tries grows tubby without exercise". So to paraphrase his words: 'A Chairman, however hard she tries, can't shuffle off this enterprise'... Therefore the undersigned is still in post, with a team of willing helpers. Our 'fishy tale or tail', whichever you prefer, was held in the Mayford Village Hall and we were very pleased to welcome the EAZ Chairman, Ian Nicol and his wife Christine to the event.



Our lunch started with a glass of English sparkling wine; Ridgeview Bloomsbury 2013, accompanied by Susie Punch's Amuse Bouche, filo tartlet with smoked salmon, cracked pepper and lime. The starter was a mixed shellfish salad with Stopham Estate Pinot Gris 2013. The entree was seared swordfish with ginger and spring onions served with green beans and lemon saffron rice. Both these dishes were cooked by Diana Mineck and were accompanied by Court Garden Ditchling Rosé 2014. The dessert which was cooked by Stephanie Shepherd was a crostata al limone. Bernard Lamb had sourced all the wines which were all English and for this lemon tart he produced his own sweet dessert wines. Firstly a Golden wine made from



sultanas, figs, apricots, dates and bananas, 2014. The second one was a Madeira-style, (unfortified) made from dried rosehip fig, banana and dried apricot, 1991; it was dark brown with a wonderful complexity. Both wines were sweet with a fairly high body and about 15% alcohol by fermentation with a suitable cultured yeast. Coffee and tea followed. The Chairman then thanked everyone for their involvement, both for their cooking and organisational skills.

## PAM'S PRESENTATION

We were also very pleased to have Pam and Sid Brunning with us and the occasion was marked by the presentation of a magnificent Fortnum and Mason's hamper by Ian to Pam as an appreciation of her seven years' hard work in producing the Food & Wine magazine to such a high standard. Ian spoke very highly of her efforts and the commitment to this very important publication which kept the IWFS members informed and entertained, not only with news of the Branches, but with innovative and interesting articles. She will be a hard act to follow.

*Helen Mills*  
'The Reluctant Chairman'





## Blackpool and Fylde Coast Branch WINE AND EGGS?

There are many wine societies that are not part of this Society and a good many dinning clubs, but Blackpool Branch has always thought that what makes the Society truly unique is the matching of food and wine. Most years we try to include two wine matching exercises within our annual programme. In the past we have covered most of the normal pairings (wine with cheese, with vegetables, with different meats, with Chinese food etc.), so we now turned to more difficult subjects.

What do you drink with eggs and egg products? And how do you make the exercise into an enjoyable evening? And to make matters more difficult our normal chef chose to go on holiday leaving the amateur members in charge of the kitchen. "Idiots in charge of the asylum" went through my mind but I should have had faith.

We have all heard of Champagne breakfasts so we started with scrambled eggs and smoked salmon and paired it with a sparkling wine from the Loire. Langlois Crément de Loire (40% Chenin; 40% Chardonnay; 20% Cabernet Franc) may not be proper Champagne but it is owned and run by Bollinger and it does have the toasty yeasty aromas of good Champagne. Val Ramsay may be an expert at breakfasts for two or even six; but scrambling eggs for 25 and serving them all together was more problematic but was achieved.

Then David James, our Secretary/Treasurer produced individual plates of fish and quail eggs. The budget did not stretch to caviar but each plate contained three crackers, two of which were loaded with lumpfish eggs (one natural red and one dyed



black) and one with much larger salmon eggs. Set in celery salt in the middle was a quail's egg that had been hard boiled and cooled, but required shelling. With it we served two wines: a Manzanilla sherry from Antonio Barbadillo and a Spanish wine from Catalonia (Clos Mont Blanc) containing a blend of Macabeo and Chardonnay. The dry Sherry with a hint of sea salt



from the Atlantic matched the fish eggs superbly but overpowered the quail egg which was far happier with the Clos Mont Blanc. Incidentally, the salmon eggs were far more popular than the lumpfish but they do cost four times as much!

For the next match things became more complicated. Each plate contained four items and was matched by four wines. Annette Harrison cooked a bacon and cheese quiche; Waitrose supplied a tortilla (potato omelette), the local butcher supplied large home-made Scotch eggs and we cheated by remembering that our American cousins call aubergines "egg plants" so Val Ramsay cooked an egg plant and tomato bake. Perhaps unsurprisingly the only white wine Domaines Schlumberger Alsace, Pinot Blanc 2012, went best with the quiche and tortilla but the three reds *É Barbera* 2013, *Millefiori Leggero* Appassimento 2012 and *La Chamiza* Malbec 2014 came into their own against the sausage of the Scotch egg and the tomato in the bake. The Group's favourite red was the Appassimento (part dried grapes) but if only one wine could be chosen to accompany the four flavours the Alsace would have won.

We then moved onto desserts. The local baker made and supplied egg custard tarts which we matched with Vistamar late harvest Moscatel 2014 from the Limari Valley in Chile which was in half bottles. Of the five halves opened one was corked but the other four matched the creamy tart without overpowering it.

And finally we gave everyone a chocolate aero filled small Easter egg. Now finding a wine to match chocolate can be as difficult as matching with hen's eggs. The solution was a wine that was new to me, called Cremovo. It is a fortified wine made from Sicily's Marsala but the label says "Aromatizzato all'Uovo" which means it contains egg yolk. The result is a sweet, dark wine with hints of caramel in the nose and full bodied on the palate. Perfect as aperitif but also an original dessert wine. Thanks to its specific flavours, Cremovo matches perfectly with coffee, strong cheeses or milk chocolate although I'm not sure it would work with dark chocolate. It was 18% alcohol by volume and only cost £6.60 for a full bottle!

It was a different and very entertaining evening; we are indebted to our amateur cooks and would recommend that other branches try the concept.

*Ron Barker*  
Chairman

## Blackpool and Fylde Coast Branch BEEF AND BORDEAUX

Every year the branch holds a meeting where our members can cook a full meal to accompany our wines. To do this we have the use of a Local Authority facility including a fully equipped professional kitchen. It is now four years since Beef took pride of place so we decided to increase prices and serve a full Sirloin of Bowland\* Beef and accompany it with some of the best Bordeaux wines from members' cellars.

The beef was supplied by Grimes of Cleveleys and had been hung for us for three weeks. It weighed in at 5½ kilos and cost £140 but was to feed 26 members and guests. Our Chef for the night was John Gledhill who supervised the kitchen.

But a great meal does not start with the main course. The Aperitif was served while we explained the way the evening would proceed – this was the only wine purchased specially for the evening from the Wine Society; a young Entre-Deux-Mers, Château Thieuley Blanc 2015.



The Starter, an Assiette de Fruits de Mer, was prepared and served by Annette Harrison. It comprised Bridlington Crab Pate Bruschetta with Lytham home pickled samphire; Tomato Crevette (Blackpool tomatoes stuffed with Lytham shrimps); Bordeaux Mussel Mouclade Soup (Scottish mussels with the merest hint of curry); and a pan seared scallop. It was all wonderful and was accompanied by two dry white Bordeaux wines from the 2000 vintage. They were Pavillon Blanc de Château Margaux 2000 which is 100% Sauvignon Blanc and Domaine de Chevalier Blanc 2000 (Pessac-Léognan) in a magnum bottle, a blend of Semillon and Sauvignon Blanc. When asked to vote most members, unlike the writer, preferred the latter.

We then had an enforced delay because the chef refused to serve the beef until his meat thermometer reached the correct temperature. To fill in the time we moved forward one of the wines (Château Cissac 2000 Cru Bourgeois Haut-Médoc) which had been intended for the cheese. When the Beef was ready it was served with roast parsnips, Vichy carrots, two varieties of new potatoes and a superb sauce/gravy made to John's secret recipe containing his own stock, porcini mushrooms and garden herbs.

The meat was tender and tasty and was served with three 1995 Clarets, Château Lynch-Bages (5th growth Pauillac), Château Palmer (3rd growth Margaux), and Château Ducru-Beaucaillou (2nd growth St. Julien). All the wines (except the aperitif) had



been purchased en primeur by members and stored either in the Wine Society Member's Reserves store or in members' Eurocaves. They were decanted in the afternoon prior to being brought to the event. Despite being nosed and tested prior to transportation one bottle (out of 25) developed a bottle stink that offended many members' noses.

There are many disagreements about which wines work with which cheeses. Having consulted London Branch Chairman, Jeffrey Benson's book "The Right Wine with the Right Food", we served two hard cheeses (Vintage Cheddar and Reserve Gruyere) with Domaine de Chevalier 2000 (Pessac-Léognan) and two blue cheeses (Roquefort and Bleu D'Auvergne) with Château Suduiraut 2001 (Sauternes).

Members kept some of their Sauternes to compare and contrast with the pudding wine, another Sauternes, Château Rieussec 1998. The dessert, prepared and served by Karen Smith, was a blueberry Clafoutis cake served with cream. It was a magnificent end to a wonderful meal.

The favourite wines (based on matching the food) were the Domaine de Chevalier 2000 (White), the Ducru-Beaucaillou '95 (Red) and the Suduiraut 2001 (Sweet). One member calculated that at modern retail prices we had consumed over £100 of wine each. Because of sensible buying many years ago and members supplying wines at cost, and because members made and cooked the food themselves we were able to charge members only £35 per person. It only works because everyone helps.

*Ron Barker*  
Chairman

\* The Trough of Bowland is an area of outstanding natural beauty within the historic Duchy of Lancaster - north of Preston and south of the Lake District. A group of farmers based in the heart of the Forest of Bowland, with aid from His Grace The Duke of Westminster, have come together to establish and promote their own locally-branded products produced in a traditional and environmentally friendly way. The beef comes from one of the top pedigree Simmental herds in the UK.





## Devonshire Branch

### ORESTONE MANOR AND TREBY ARMS



The Orestone Manor was the venue chosen by the Devon branch for our March outing. This restaurant and hotel was the former lodge of the acclaimed narrative painter John Callcott Horsley. Horsley was best known as the designer of the first commercial Christmas card (shown above) which caused some controversy because it depicted a child drinking wine!

Horsley was also known for his portrait painting of his famous brother-in-law Isambard Kingdom Brunel, the acclaimed engineer for the Great Western Railway.

On arrival at Orestone the group were served Conti Neri Di Prosecco with canapés in the newly created bar area.

The 27 members then passed through the very cosy lounge to an intimate dining area to commence their dinner.

The starters were a choice of:

- Broccoli and blue cheese soup.
  - Vulscombe goats cheese, beetroots and walnuts.
  - Confit duck terrine with spiced apple salad.
  - Brixham crab martini, avocado, mango ice, poppy seed straw.
- Moata Bay Marlborough, New Zealand, Sauvignon Blanc 2014*

For the main event the choice was:

- Stone bass, clams, spinach & ricotta ravioli, pesto pimento puree.
- Braised crisp top belly pork, roasted baby vegetables, and pork jus.
- Fillet of beef, peppered herb crust, potato puree, mushroom duxelle, with a red wine jus.

*Château Du Grand Caumont, Corbières Cuvée Tradition, Languedoc-Roussillon 2013*

Dessert was a choice of:

- Chocolate delicie, peanut brittle, chocolate soil.
- Caramel and salted caramel ice cream.
- Lemon tart, Scottish raspberries, raspberry sorbet.
- Artisan West Country cheeses, fruit, chutney and biscuits.

Coffee or tea served with petit fours rounded off a superb, well prepared and presented meal.

Good food, good wine, good company in very comfortable atmospheric surroundings made for a most enjoyable evening.

*Alan Durnall*

In May, we met at The Treby Arms, in what the manager insists is a 'pub' in Sparkwell, Devon, but the upstairs dining room was anything but, and we had a truly memorable evening with delicious courses prepared by Master Chef 2012 winner Anton Piotrowski and his staff.

Reception; *Canard-Duchêne Champagne Brut, NV* with mouth-watering appetizers.

Followed by; Smoked Salmon with nasturtium mayonnaise and horseradish.

*Chablis Premier Cru, William Fèvre, Vaillons 2013*

Followed by; Scallops with burnt apple sauce and shellfish cocktail.

*Vasse Heytesbury Chardonnay 2014, Margaret River, Australia*

Followed by; Pork Cheek Bolognaise with smoked cheese foam and sage pasta.

*Mud House Claim 431 Pinot Noir 2012, Central Otago, New Zealand*

Followed by; Cocoa Venison with beetroot risotto and shoulder braised faggot.

*Craggy Range Te Kahu 2013, Gimblett Gravels, Hawke's Bay, New Zealand*

The "Pudding Wine Pause" consisted of  
*L'Etoile Vin de Paille 2010, Domaine de Montbourgeau, Jura, France*



This was followed by a Dry Ice demonstration – Treby Arms staff brought in several bowls of large leaves and flowers, and poured in the dry ice producing a very mysterious and dramatic effect, worthy of a Master Chef...

Followed by; Treby Carrot Cake Surprise.

*Frapon VSOP Grande Champagne Cognac*

Or

*Osborne Venerable Pedro Ximenez, 30 years old.*

Tea or Coffee

*Michael Swales*

## Moscow Branch

### AMBASSADORIAL DINNER AT CHEMODAN



The Moscow (National) Branch of the International Wine and Food Society became the initiator of a gastronomic dinner – presenting Siberian regional specialties – which was attended by Ambassadors and Chargé d'Affaires of 11 countries from Latin America and the Caribbean. The event took place in May in the Siberian restaurant Chemodan and was held within the framework of a project introducing the diplomatic corps of foreign countries to Russia's gastronomic culture. The organizers of the evening were: the International Center of Wine and Gastronomy, the Federation of Restaurateurs and Hoteliers of Russia and Chemodan.

The chamber room, subdued lighting and amazing interior (atmospheric lampshades, antique mirrors, patterned table cloths and aged menu pages) in combination with live music gave a special charm to the dinner, allowing the guests to enjoy the Siberian specialties produced by Chef Olga Ladzina and her team.

Leonid Gelibterman, Chairman of the Russian (National) Branch of the EAZ, provided the guests with an introduction to Siberia's food and beverages and a commentary on the selection of dishes. The eminent audience was served with:

- Meat: venison with pine nuts, cutlets of boar meat with spinach and porcini mushrooms, rabbit paté and partridge paté;
- Fish: muksun (whitefish widespread in the Siberian Arctic waters) in cream sauce with mushrooms, baked nelma (a white freshwater fish) with fennel and tomatoes, grayling caviar with egg on toast, sockeye salmon;
- Beverages: Erofeitch liqueurs (badiane or star anise, cumin, aniseed), special vodkas, ratafias and liqueurs (bersenevaya, honeyberry, cranberry).

The dinner ended with the tradition of drinking tea from the samovar. The participants of the meeting were encouraged to taste wineberry and Altai tea.

The organizers of the Evening received a formal letter of thanks from the Ambassador of the Republic of Chile to the Russian Federation, the Doyen of the Latin America and the Caribbean Group, Juan Eduardo Eguiguren Guzmán. According to the response, the evening was a huge success – a positive outcome to the event.





## London Branch

### ENGLISH SPARKLING WINES TROUNCE THE BIG-NAME CHAMPAGNES

On the 15th March, 16 experienced wine-tasters from the London Branch met at the Naval Club, Mayfair, London, for a blind tasting of English sparkling wines versus Champagnes, over five rounds. The total costs of the two types of wine were about equal. The English wines were chosen by the organiser, Bernard Lamb, a long-term amateur member of the United Kingdom Vineyards Association. The Champagnes were selected by the branch chairman, Jeffrey Benson, with 35 years of experience in the wine trade. The wines were served in pairs of similar style, one English, one Champagne, in random order, with the people voting firstly for which was the better wine, and secondly trying to guess which was the Champagne. Not everyone voted each time.

In Round 1, the Furleigh Estate Classic Cuvée 2009 Brut, from Dorset, easily beat the Heidsieck Monopole NV, by 11 votes to four. Ten people thought that the English wine was the Champagne and four did identify the Champagne. After the voting, there were gasps of surprise when the black covers on the two bottles were removed, showing that the favourite wine was the English one.

In Round 2, the Hattingley Valley Classic Cuvée 2011 Brut, from Hampshire, beat the Taittinger NV by nine votes to six, with seven guessing the Champagne correctly and seven guessing it wrongly. In Round 3, the Camel Valley Pinot Noir Brut 2010 Brut, from Cornwall, in spite of having a slightly musty bouquet, narrowly beat the Pol Roger NV by eight votes to seven. Seven got the Champagne right and seven got it wrong. In Round 4, the Ridgeview Grosvenor Blanc de Blancs 2009 Brut, from Sussex, beat the most expensive Champagne (£47–98), Ruinart Blanc de Blancs, by the massive margin of 13 to two. Ten thought that the

Champagne was English, with six getting it as Champagne. In Round 5, the Devaux Oeil de Perdrix Rosé NV narrowly beat the most expensive English wine (£33-75), Nyetimber Rosé 2009 Brut, from Sussex, by nine votes to seven. Thirteen guessed the Champagne correctly, with only two getting it wrong.

In summary, the overall score was four rounds to English sparkling wines and only one round to the Champagnes, a terrific result for the English wines. The Champagnes were very good but the English wines were better when judged blind, without prejudice. Adding up the votes overall for the best wines, 48 were for English sparkling wines and 28 were for the Champagnes. There were 38 correct choices and 36 wrong ones for which was the Champagne, virtually random. It was clearly very difficult to tell the two types of wine apart. If anything, some of the Champagnes were a bit more austere than the English wines. I gave each wine a quality score out of 10, with my favourites being Ridgeview, 9½ (lovely flavour and length), Furleigh (usually my favourite, with a beautiful deep flavour), Nyetimber and Hattingley, 9 each, followed by Taittinger and Pol Roger with 8½ each. The results were very encouraging for the IWFS International Food and Wine Festival in London in May 2018 which will feature tastings of English still wines and sparkling wines.

The evening finished with a cold supper provided by Brenda Lamb. The meats, cheeses and puddings were English but the smoked salmon was Scottish. Some people tried very small samples of a superb home-made Madeira-style fortified wine and Bernard's peach liqueur.

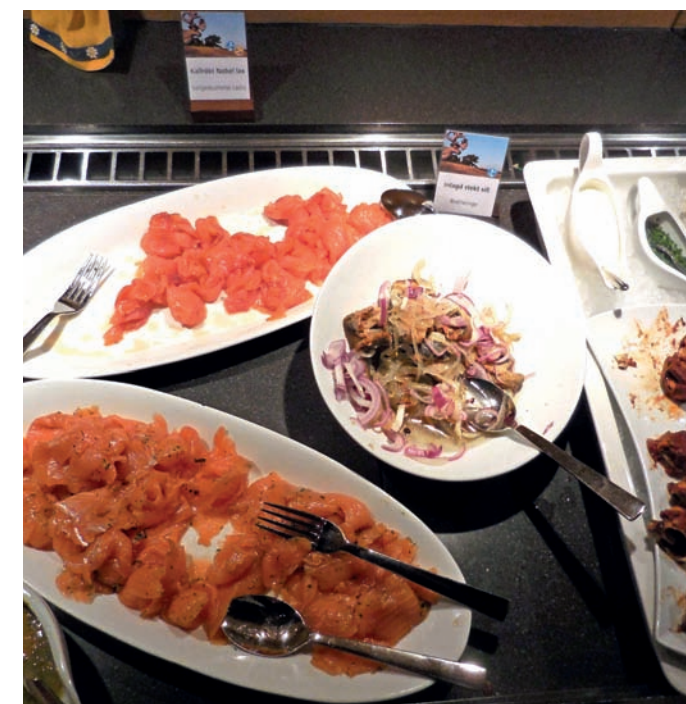
*Bernard Lamb*



## Zurich Branch

### A SWEDISH EVENING IN SWITZERLAND

In February, the Zurich Branch of the International Wine and Food Society started their culinary year by getting familiar once again with foods from a foreign region. This year we had a particularly good opportunity as the Park Hotel in Zug offered a traditional Smörgåsbord, prepared by guest chef Susanna Lyrdal Johnson from Torekov. She is known for her home cooking style and showed us that the Smörgåsbord is far more than just a taste of local specialties. Liselotte Weiss, a member who lived for some time in Sweden, introduced us to the chef and her cuisine.



Our members and guest started the meal with a wide selection of pickled herrings, salmon, cold meat and salads, then moved to the hot dishes and finally to the desserts. A Smörgåsbord is presented buffet style, but etiquette requires that the dishes be eaten in the correct order.

The dishes and their formal order of consumption run as follows:



1. Herring dishes (strong tasting, sharp, vinegary, spicy and salty, etc.) accompanied by schnapps.
2. Fish roe, which may be combined with shellfish (prawns, mussels, crayfish, oysters, etc.)
3. Cold fish dishes (salted fish eg. gravlax, smoked fish, fish pâtés, shellfish salads, etc.)
4. Cold meat dishes (pâtés, cold cuts, vegetable pickles)
5. Hot dishes (fish dishes, meat dishes)
6. Desserts (cheeses, sweet desserts)

The drinks at a Smörgåsbord are normally beer and schnapps but, being the Wine and Food Society, we enjoyed a good selection of dry white wines.

In summary, we had a marvellous evening with outstanding Swedish food and the good company of members of our Branch.

*Kurt Haering*





## Manchester Branch FEBRUARY'S AGM

Manchester IWFS Branch members returned once again to Alderley Edge for their Annual General Meeting, along with several members of Merseyside and Mid-Cheshire Branch. Alderley Edge is a picturesque village well known for its excellent dining options and the famous Alderley Edge Hotel which has hosted several IWFS events.

The reports presented by the various officers of the committee illustrated that the Manchester Branch was in a healthy position. We have had a year of outstanding events and are expecting 2016 to further strengthen the reputation of the Branch for promoting the objectives of the Society.

This black tie evening began in the Laurent Perrier Suite with Champagne Louis Roederer Brut. This is a creamy full bodied Champagne, a blend of Pinot Noir and Chardonnay with a good amount of Pinot Meunier. A good start to any evening!

The Committee had decided on a menu to suit the current climate. There was to be no calorie counting on the evening and the dinner began with: Confit of Scottish hake, roast winter pumpkin and crisp kale. This was matched with a Chablis Premier Cru Domaine du Colombier Vaucoupin.

Then followed the main dish of: Burnt Bavette of Cheshire beef and Burgundy braised cheek with caramelised onion and truffle. This is a 'Chef's Speciality' which lived up to expectations and was accompanied by a Barolo DOCG Azienda Agricola Monforte D'Alba. The penultimate dish was: Broken apple pie with Calvados Anglaise and cinnamon foam. The accompanying wine was Banyuls Vin Doux Naturel, M. Chapoutier. The wine chosen here is from a very old vineyard and can be matched with the dessert or with a cheese.

The dinner was rounded off with a copious serving of an Artisan Cheese Selection which was complex in taste and variety.

An excellent well enjoyed evening upholding the standards of cuisine expected by IWFS members.

Presentations of wine to the Chef and Sommelier were well received and well deserved. Grateful thanks were offered to the Alderley Edge Hotel for attention to detail and good service.



## BENVENIDA TO A SPANISH EVENING AT EVUNA

In March, members were given a warm welcome by Restaurant Evuna, one of Manchester's prestige restaurants specialising in Spanish wines and tapas. Evuna originated in 2002 as a fine wine house mostly importing top Spanish wines from boutique wineries. This evolved into what is now a busy tapas restaurant which still majors on its wines and attempts to bring a taste of Spain to Manchester.

Tapas, as we all know, are a wide variety of appetisers in Spanish cuisine. They may be cold, such as olives and cheese, or hot, such as Chopitos which are battered fried baby squid. Tapas have evolved into an entire sophisticated cuisine.

The Chefs advised me that Tapas have their origins in Spain where travellers stopping at an overnight hostelry would be given a small sample of a dish to try, it being difficult to produce a menu when you can't write! It is also thought that Tapas were born when innkeepers provided a small piece of bread or meat to cover one's glass of sherry to prevent fruit fly infestation (note that tapa is Spanish for 'pot cover'). Whatever the truth, the popularity of Tapas is well established.

The Chefs at Evuna come from Madrid and prepare a wide range of dishes intended to reflect the hidden gems of the amazingly diverse country that is Spain.

Our evening began with a generous helping of Spanish Cava which generated a lively atmosphere in anticipation of dinner. There followed a rolling presentation of a wide range of Tapas including olives, meatballs, salted fish, calamares, gambas... the list goes on! To drink we had chosen excellent matching wines from Rioja, both red and white.

An excellent and interesting evening for most attendees although this was not a unanimous view. We are unlikely to be recommending an award for the restaurant, but taken in the context that we try to provide a wide range of experiences for our members it was good fun, lively and in general we had appreciative comments from members.

*Ron Cowley*  
Branch Chairman

## Manchester Branch IWFS AWARD TO CHECKERS

Having been very impressed by a lunch visit last summer, IWFS Manchester branch revisited Checkers in April to present them with an IWFS Restaurant Award. This restaurant with rooms occupies an old coaching inn dating from the 1600s in the small sleepy village of Montgomery set in the beautiful scenery of Powys in Wales. Chef and owner Stéphane Borie trained under Michel Roux, has a Michelin Star, and is ably assisted by his partner Sarah in the kitchen, while her sister Kathryn runs the front of house.

The evening started with a warm welcome from Stéphane and his staff followed by an aperitif of Prosecco DOC di Maria. Two different canapés were served, the first being a Beetroot Macaroon which was slightly acid and a delightful starter, the second was Pork Crackling with mustard seed sauce which kick started the event!

The first course was (hot) Asparagus Velouté with truffle cream and toasted hazelnuts. The delicate velouté was nicely contrasted with the crunchy hazelnuts. The recommended wine was Chablis Les Valéry 2014 which is 100% Chardonnay and complemented the course with an elegant slightly steely quality and aromas of freshly baked brioche.



The second course consisted of a Courgette Flower stuffed with Scallop Mousse accompanied by a Scottish scallop and sauce Nantua. A beautifully presented dish with a smooth fish sauce. The recommended wine was Jackson Estate 'Green Lip' Sauvignon Blanc 2014 which was the perfect accompaniment for the course with all the crispness, weight and elegance typical of Marlborough, NZ.



The third course was a well-judged assembly of Ballotine of Foie Gras with Prune Dressing – a nice combination accentuating the delicate flavour of the pâté. Again the recommended wine, which was Domaine André Thomas Gewürztraminer 2012 with its scents redolent of rose petals and jasmine tea, also highlighted the flavours of the dish well.

The fourth course of Mandarin and Ginger Granité with the slight tartness of the mandarin and the 'edge' of the ginger acted as a perfect palate cleanser!

And now the main course of Breast of Gressingham Duck with crushed potato, poached rhubarb and liquorice jus - just a perfect combination! The recommended wine for the course was 100% Pinot Noir, Savigny-les-Beaune, Domaine Jean Féry 2011.

As if all that wasn't enough, there followed a trio of Checkers' Desserts comprising a "cigarette" filled with Passion Fruit Cream together with various berry fruits, a Crème Brûlée and an Ice Cream in a tuille case. The recommended wine was a Jurançon Vendange Tardive, Suprême de Thou, Henri Lapouble-Laplace 2012 - an intensely sweet white with a cut of acidity made from very small yields of late-picked grapes allowed to shrivel on the vine.

The meal ended with Coffee and Chocolates.

Finally all the staff were called into the room and applauded for their performance. Our Chairman Ron Cowley then congratulated Stéphane and presented him with the IWFS Award.

*John Chippendale*





## Merseyside and Mid-Cheshire Branch SPRING EVENTS IN CHESHIRE



Chester Golf Club

The Merseyside and Mid-Cheshire branch have enjoyed a variety of events this spring. Old favourites have been revisited and new venues tried.

At the end of February we returned to one of our favourite venues, Chester Golf Club, for our AGM. Following the success of our Waterloo Commemorative Dinner last June, Simon Cussons and Chef Lance organised a meal around the 1000th anniversary of Canute becoming King of England. We enjoyed dishes which had both an English and Scandinavian flavour and two English wines were amongst those that accompanied the meal.

### The Menu

- Aperitif: Three Choirs Vineyard Playford Bridge 2014, Gloucestershire  
*A very pleasant well balanced light blended white wine, ideal as an aperitif.*
- Cornish Crab Ballotine, topped with a seared scallop and a Parmesan volute  
Camel Valley Bacchus 2013, Cornwall  
*A really beautiful Bacchus, very well suited to the crab and scallop fish course.*
- Gin and Tonic Sorbet
- Saddle of red deer with honey, poached shallots and a thyme and raspberry jus  
The Society's Exhibition Gigondas 2007, South Rhone  
*The only exception to the Anglo Scandinavian theme, there being no English Red Wine to go with a rich robust Venison dish.*
- Layers of Danish pastry with raspberry, elderflower and Aquavit
- Coffee and petit fours

The food and the wines were excellent and the branch members and guests seem to thoroughly enjoy these themed meals.

On April Fools' Day we returned to another popular venue, The Bells of Peover in Knutsford, Cheshire for lunch.

### The Menu

- Aperitif: Prosecco
- Braised pig's cheek with an apple and whole grain jus  
Bodegas Rioja Vendimia Seleccionada  
*A fresh lightly oaked typical modern Rioja.*
- Smoked Mackerel Paté en croute, with pickled cucumber  
Pazo Torrado Albarino  
*Smooth almost creamy but powerful enough to cope with the smoked mackerel.*
- Beef short rib, home smoked garlic mash, with Bourguignon garnish  
Casas Delo Toqui Reserva Pinot Noir  
*Unoaked fruity and typical of Pinot Noir produced for medium weight and early drinking, it will however keep quite well. A little light for the rib of beef.*
- Lemon Posset with raspberries and meringues
- Coffee

This is a very popular venue with members and friends and I would like to recommend it as a venue which can provide excellent gluten-free alternatives.

In May we tried a new venue for dinner, Bacchus, in Prestbury. This is a sister restaurant to The Thirty-Nine Steps, in Styal, where we enjoyed an excellent meal in 2015.

### The Menu

- Aperitif: Prosecco Astoria Lounge Rosé  
*A very subtle sparkling rosé with a lovely fine mousse.*
- Twice baked Welsh Rarebit Soufflé, with pea shoots, red onion and balsamic marmalade  
Spice Route Viognier 2014, Swartland, SA  
*An intense and flowery example with a long after taste, very good with the Welsh Rarebit soufflé.*
- Duo of Cheshire Lamb: roasted loin, with spinach and pine nut farci and braised shank, served with hot-pot potatoes and a port and rosemary sauce  
Valle Andino Merlot Reserva Especial 2012, Maule Valley, Chile  
*Dark and 'plummy', plenty of structure, a little young to drink now but nevertheless very well paired with the lamb. This wine will keep for a long time.*
- "Yorkshire Rhubarb 4 Ways" – spiced cake, panna cotta, marshmallow and sorbet  
Château de la Roulerie 2010  
*A medium sweet well balanced dessert wine with just enough acidity – not really powerful enough for the four-ways rhubarb.*
- Coffee and petit fours

Everyone agreed that this was an excellent venue, with good food and wine pairing, and one to which we will return.

Angela Britland

## Herefordshire and Monmouthshire Branch ANGLO-ITALIAN AFTERNOON TEA

Reports of fine lunches and dinners fill the pages of branch reports. But that idiosyncrasy of Englishness, the afternoon tea, rarely gets a mention, perhaps because its fare is considered relatively predictable. Imaginative chefs exercise their skills on meals that matter – lunches and dinners.

The Herefordshire and Monmouthshire branch decided to do their modest bit to give the afternoon day its moment in the sun. What emerged, just before Easter, was not simply a traditional English afternoon tea but one that included a taste of Italy as well. We were fortunate in having on our doorstep, in Monmouth, a venue well-fitted for an entente between these two cuisines. Green and Jenks, a family dairy company from 1888-1958, was relaunched in 2015, calling itself 'Gelato House'. It makes its own hand-made gelato, sorbet and frozen yoghurts using local ingredients. We learned that gelato and ice-cream are not quite the same thing. While ice-cream legally has a minimum of 10 percent fat, gelato is made with a greater proportion of whole milk to cream, so the taste is different. The Gelato House in Monmouth features some unique flavours, some of which match the seasons.

Our special menu was divided into three parts: savouries, cakes and biscuits and home-made gelato. Teas of various kinds accompanied the food; Italian coffee was not even given a look-in. On the lightest of breads came finger sandwiches filled with egg and cress, salmon and cream cheese, and Palma ham and cucumber. Italy was represented by tempting savoury cups of tomato and ricotta cheese. If the savoury course was tilted towards English fare, the sweet things that followed showed a strong Italian presence: Cudduraci, an Easter biscuit, Torta di Marmellata and Italian-style brownies. If these were not enough, there were melt-in-the mouth macaroons, and of course scones with jam (clearly home-made) and cream. The Italian influence exerted itself over the size of the scones: no gigantic wedges here, only small, round morsels.



The highlight for some was the final course where the chef produced a choice of champagne and mandarin gelato or hot-cross bun served with an ice of similar flavour. Of the two, the champagne and mandarin gelato had the edge. Other members, however, picked out items from different parts of the menu for special praise. Purists may quibble about an Italian adulteration of the traditional English afternoon tea, but we thought the culinary combination worked rather well.

Stephen Bennion



## VISIT TO VIRGINIA

Spring 2018

In the last issue of Food & Wine we talked about plans for a Visit to Virginia in the Spring of 2017. The good news is that Colin Mair, Chairman of Berkshire Branch, has agreed to take on the challenge of organising it. Colin is experienced in running wine tours for his Branch and is very enthusiastic about Virginian wine. He is already planning to visit Virginia himself next Spring to carry out some research, but has not the time to stage the event in Spring 2017.

The International calendar is extremely busy over the next couple of years so, the EAZ Committee has decided to delay this visit until after London 2018 and run the event in spring 2019.

We're very sorry that the event has had to be delayed but confident that it could not be in better hands and look forward to announcing the details in a future magazine.



Afton Mountain vineyards in Virginia

Photograph © Steven Morris

## Gift of Membership

The gift of a year's IWFS membership to friends or relatives could be the ideal birthday, Christmas or 'thank you' present. When someone purchases such a gift they will receive a certificate, as shown, and an IWFS membership application form to give to the recipient(s).

The cost is the same as current membership rates for the Europe Africa Zone of IWFS which are:

Single	£42.00
Joint	£55.00
Young Single*	£21.00
Young Joint*	£27.50

Some branches have an additional branch membership fee which should be paid locally by the new member(s).

Membership can be redeemed for the calendar year in which the certificate was issued or the following year. If redeemed

after 1st November in the year of issue it will cover membership up to the end of the following year.

Anyone wishing to purchase a gift of membership certificate should contact me, preferably by email [eazmembership@outlook.com](mailto:eazmembership@outlook.com), giving their name, address, IWFS branch(if any), type of membership required and the name(s) of the intended recipient(s) and I will send them the required certificate.

*Margaret Chippendale*  
EAZ Membership Registrar

\* Young members, both parties in the case of joint membership, should be under 36 on 1st January in the year the certificate is used.



## IWFS EAZ REGIONAL FESTIVAL: BALTIC CRUISE

29th June – 7th July 2017

You are cordially invited to participate in the EAZ Baltic Cruise Festival. This will commence with dinner in Copenhagen on Thursday 29th June 2017, and finish on the morning of Friday 7th July when our ship docks in Stockholm. There will be an opportunity to stay over in Stockholm or to arrive earlier in Copenhagen should you wish. There is also the possibility of a 2/3 day post-cruise tour in and around Stockholm if there is enough interest. During the cruise the ship will call at Helsinki and Tallinn where we will meet up with local IWFS members. We hope to dine with members from Malmo Branch during our overnight stay in Copenhagen and to meet members of the Moscow Branch while we are in St Petersburg.

Our ship will be the Silversea Silver Whisper. It has exclusively ocean-view suite accommodation, with 194 suites and a maximum of 382 guests. It was last refurbished in 2010, and offers butler service in every suite and nearly one crew member for every guest. Beverages are included in-suite and throughout the ship: Silversea's selected wines and champagne, premium spirits, speciality coffees and soft drinks, plus your own tailored mini-bar. Gratuities are included, except in the spa, and there is one hour of free wifi access per guest per day.

There are a variety of dining venues, featuring gourmet cuisine inspired by Relais and Châteaux. There will be two special IWFS champagne receptions, and IWFS will have its own dining area in the main restaurant. There will be special meals with



Map of the Baltic States by Norman Einstein

upgraded wines on selected evenings. IWFS participants will also have a reservation to dine in Le Champagne, the speciality Relais and Châteaux restaurant on one evening, but it is small so we cannot all be there on the same day. We will also have one evening in the Italian restaurant La Terrazza.

### Pricing

There are two elements to the festival package, one of which needs to be booked with our travel agent, and the other directly with IWFS.

1. The first element includes the suite of your choice on the cruise ship, the first night's hotel accommodation, a transfer from the hotel to the cruise ship, and one night in Le Champagne restaurant on board.

This must be booked through our agent Georgia.Cato@thomascook.com. She can also arrange for accommodation in Stockholm and additional nights in Copenhagen if you wish. A deposit of approximately 25% is due when booking, with the balance payable in mid-February 2017. You will be subject to Silversea's cancellation policy, and you are advised to have travel insurance that includes cruise cover. You are responsible for your own passport and visa arrangements, and for your travel arrangements to Copenhagen and from Stockholm. Base price from 1st April 2016 in a Vista suite (an ocean-view cabin in the lower part of the ship) – £2,940 per person for double occupancy. Please ask Georgia if you require single occupancy.

### Suite Upgrade Supplements per person

Terrace Suite (with shared deck area outside the cabin): £185  
Veranda 1 (suite with private balcony): £645  
Veranda 2 (as above, better location): £735

There are more expensive suites which Georgia can quote for on request. A Deck plan for the Silver Whisper can be found at [http://www.silversea.com/wp-content/uploads/2015/09/RE15659\\_Deck\\_Plans\\_SilverWhisper1.pdf](http://www.silversea.com/wp-content/uploads/2015/09/RE15659_Deck_Plans_SilverWhisper1.pdf)

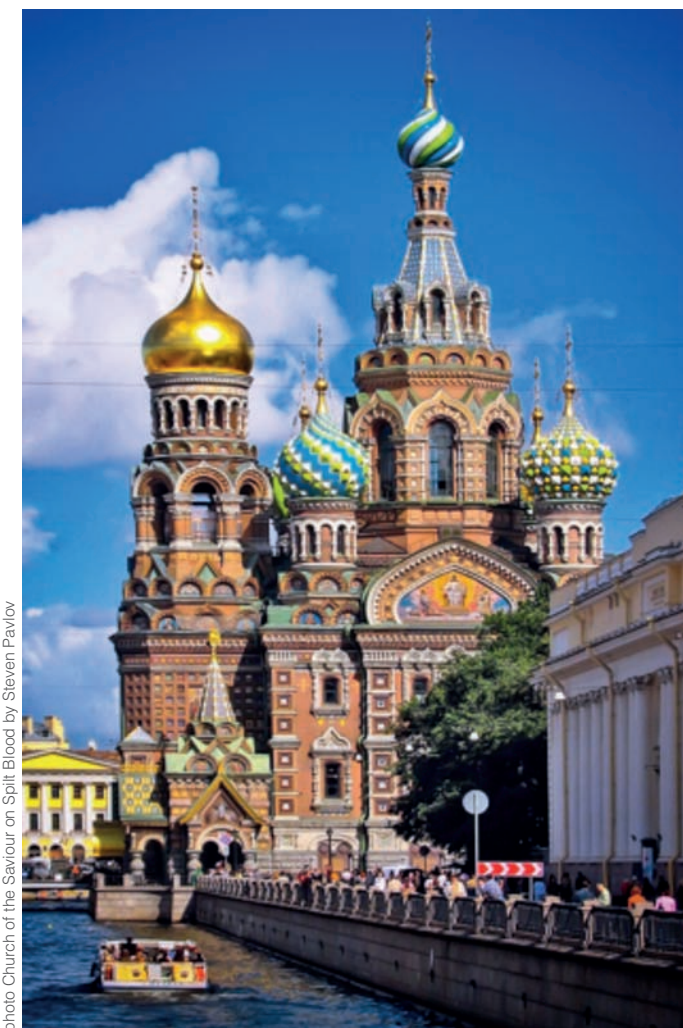


photo Church of the Saviour on Spilt Blood by Steven Pavlov



**Hotel Accommodation** (per person per night, including breakfast, to be confirmed)  
Hotel Skt. Petri, Copenhagen (4/5\*): £169 (first night is included)  
Hotel Hilton Stockholm Slussen (4/5\*): £99  
Please make your booking by emailing Georgia Cato of Thomas Cook at [georgia.cato@thomascook.com](mailto:georgia.cato@thomascook.com) mentioning IWFS, 4 St James Square, London, SW1Y 4JU, England (this is important to ensure that you are treated by Silversea as part of the IWFS festival). Your booking will be subject to Silversea's terms and conditions, which can be found on their website. Please quote the full names of all participants, telephone number and email address, the type of cabin required and any additional night's hotel accommodation. Cruise prices, like airline prices, can change and will be confirmed on booking, along with the exact amount of the deposit required.  
The deposit must be paid by bank transfer in GBP sterling, all fees paid, with the reference: IWFS-Your Surname, to TCCT Retail Ltd, RBS, Sort Code 60-00-01, Account 40525252 or for international transfers IBAN: GB80NWBK60000140525252 BIC: NWBKGB2L  
Your bank may ask you for the address of the travel agent: Thomas Cook, 15 CONINGSBY ROAD, PETERBOROUGH, PE3 8SB; or the address of their bank which is: NATIONAL WESTMINSTER BANK PLC, CITY OF LONDON OFFICE, Chatham Customer Service Centre, Waterside Court, Chatham Maritime, Kent, ME4 4RT.  
If you are travelling alone but would be prepared to share a cabin, please make Georgia aware of this.

2. The second (IWFS) element includes dinner in Copenhagen, special events and wine upgrades on board, and our excursions in Tallinn, Helsinki and St Petersburg (additional excursions in St Petersburg will be available via Silversea at extra cost).  
The cost will be provisionally £1,360 for Members, £1,480 for Guests. There is no single supplement for this element of the cost. A 25% deposit will be due on booking and the balance by mid-February 2017. This charge will be reviewed when the balance is due and may be subject to a modest variation up or down.  
This element needs to be booked as soon as you have secured your cabin. Please email EAZ Treasurer John Nicholas at ([johnsnicholas@aol.com](mailto:johnsnicholas@aol.com)) with the following information: Name, address, branch (or indicate 'guest') for each participant, email address, telephone number, Thomas Cook booking reference and type of cabin booked. Please also indicate if you would be interested in a 2-3 day post tour in and around Stockholm if this were to be offered.



You will need to transfer a deposit of £340 per person (£370 for guests) in GBP sterling, all fees paid, to HSBC Bank, Witney Branch, Sort Code 40-47-07, Account IWFS Europe Africa Ltd., account number 41699075 or for international transfers: IBAN: GB48MIDL40470741699075; BIC:MIDLGB22. Please include the reference: Baltic Deposit. Cancellation conditions will be the same as for the main booking.

Please contact Stephanie Shepherd if you have any questions (telephone +44 1276 65900 or email [s.shepherd@ntlworld.com](mailto:s.shepherd@ntlworld.com)). If you have already registered an interest, but have now decided not to go ahead, please let Stephanie know.

**Our Itinerary** will provisionally be as follows:

**29th June** Arrive at Copenhagen Hotel in time for dinner nearby. Malmo and Oslo Branches will also be invited. Overnight in Copenhagen. Breakfast included.  
**30th June** Morning in Copenhagen. Transfer from hotel to ship in the afternoon. (Silver Whisper departs Copenhagen 6.00pm; we should plan to be on board by 4.00 pm at the latest). 7.00 pm IWFS Champagne Reception and Dinner (timing to be confirmed)  
**1st July** Day at Sea: IWFS Wine Tasting (details to be confirmed)  
**2nd July** Helsinki: Time in Port: 8.00 am – 4.00 pm Boat Tour of Helsinki Archipelago with Helsinki Branch. Lunch at Kulosaari Casino. Shopping opportunity Helsinki Market Square, if there is time.  
**3rd July** St Petersburg – Time in Port: 8.00am, 3rd July to 6.00pm, 5th July.  
**4th July** City tour with lunch, which may provide an opportunity to meet members of Moscow Branch if we can arrange it.  
**3rd and 5th July** Silversea offers a full programme of excursions, and our members may participate in these if they wish at their own expense. They will be entitled to an on-board credit of USD200 per cabin which may be used in part-payment.  
**6th July** Tallinn: Time in Port: 8.00am – 4.00pm City tour by bus, and lunch with members of the Tallinn Branch, to include Estonian specialities. 7.00 pm IWFS Champagne Reception and Black Tie Farewell Dinner: (details to be confirmed).  
**7th July** Stockholm: Time of arrival 8.00 am We will need to vacate the ship by 10.00am at the latest. Members are advised not to book return flights before 12.30pm.

Hotel accommodation can be booked in Stockholm as an optional extra. A 2-3 day post tour may be offered if there is sufficient interest.

## THE LONDON INTERNATIONAL FESTIVAL

### 28th May to 2nd June 2018



#### Your Destination in 2018?

From the 28th May to 2nd June 2018 we will be welcoming IWFS members from all corners of the globe to London for the triennial International Festival.

The programme includes visits to iconic London landmarks and historic palaces. We will be featuring the best of British produce and of course the finest English Wines.

The Festival Committee are looking for volunteers to help deliver this event. We're going to need couriers, administrative assistance – both before and during the event itself – pourers for wine tastings and event managers. This is a great



opportunity to be involved in one of The Society's flagship events and meet fellow members from around the world.

If you think you would be interested in being part of the team please email Graham Lovelock at [graham.lovelock@xtra.co.nz](mailto:graham.lovelock@xtra.co.nz) with your contact details, an indication of the amount of time you'd be prepared to give and whether there is any limitation on what you would be prepared to do.

At this stage we are just seeking expressions of interest, not formal commitments, but we do need to know how much help members are prepared to give.

If we have to hire in help of this kind it will impact on the price of the event.





# A CANDLELIT DINNER FOR CHRISTMAS WITH GABRIEL WATERHOUSE

Friday 2nd December 2016



EAZ Members are invited to join London Branch for A Candlelit Dinner for Christmas with Gabriel Waterhouse on Friday, 2nd December 2016 at 6.45 for 7.30 pm.

Dress: Smart Casual

Venue: Café from Crisis, 64 Commercial Street, London E1 6LT  
nearest Tube Station: Aldgate East (District Line), 5 min walk

Join us for an unusual London Branch Christmas Dinner open to all IWFS members.

Have you ever wondered how a chef makes the transition from being part of someone else's brigade to being the Name on the Door? Well, nowadays one route might include running informal supper clubs in their own home and cooking for private clients.

Gabriel Waterhouse is a young chef who is making that transition. Having trained with Herbert Berger at the Worshipful Company of Innholders and cooked for the Galvin Brothers at Galvin La Chappelle, he is now running one of the "five best supper clubs in London" (*Evening Standard*). Herbert Berger has cooked several memorable meals for us and Galvin La Chappelle holds 2 Michelin Stars so Gabriel's cooking is unlikely to disappoint. On Friday 2nd December Gabriel will be cooking for IWFS members at the Café from Crisis on Commercial Street.

The charity Crisis has become a household name through its flagship programme 'Crisis at Christmas'. But the charity works with the homeless, ex-offenders and others year round helping them get back on their feet. They run several training cafés around the country where their clients can receive training in hospitality skills. After hours they make their cafés available for events such as ours.

This year London Branch has kindly agreed to open their Branch Christmas Dinner to all IWFS members. With the EAZ event in Edinburgh in September, including the fabulous dinner aboard the Royal Yacht, it was felt that members might not want a Regional Black Tie Dinner in addition this year. However, we

know that some of you like to visit London during the run up to Christmas and you are cordially invited to join London Branch for their Christmas celebration. Spaces are limited so early booking is advisable.

The Menu will be:

- Heritage beetroot salad, goats curd and caramelised walnuts  
Home-made sourdough raisin bread
- Smoked haddock risotto with a soft-boiled quails egg, English mustard sauce
- Roast quail with braised red cabbage, pickled cranberries and parsley root purée
- Chilled Valrhona chocolate fondant, raisins soaked in white wine, banana and yoghurt ice cream
- Androuet seasonal cheeses, home-made grape chutney
- Coffee and petit fours

(Dietary requirements can be accommodated, just let us know)

The Wines, which have been chosen by Jeffrey Benson and Peter Diamond, are:

- Champagne Aperitif: Cuvée de Réserve 1er Cru Hébrart
- Chablis Vaillons 1er Cru Domaine Barat 2008
- Châteauneuf-du-Pape Domaine Font de Michelle 2006 en Magnum
- Château Rieussec 2006

Our particular thanks to Peter Diamond for donating the dessert wine.

Price per Person: Members £78.00, non-Members £84.00

To Book: London Branch members can book in the usual way.

Members of other Branches should contact the Organiser, Stephanie Shepherd, in the first instance to check availability.

Stephanie's email address is [secretary@iwfs.london](mailto:secretary@iwfs.london), telephone: 01276 65900

