



# *Food & Wine*

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

Issue 125

March 2016

**ONTARIO WINES: THE ROAD TO  
THEIR SUCCESS**

**13 SUPERSTITIONS: FOOD  
OR FICTION**

**FOUR DAYS IN HUNGARY**





## Chairman's message



Welcome to an exciting 2016. You should be receiving your new membership cards, complete with the latest vintage card. Again our Society Wines Committee under Chris Bonsall has used all its contacts and resources to produce vintage ratings, valued by both members and outsiders alike. Our IT experts within the membership are looking whether the Vintage Card could be produced as an app for your smartphone, exclusively for members who like to keep all information in one place.

The Society and Zones have renewed all the insurances, which protect our members, who organise events, from third party claims and litigation, be it at branch, regional, or society level. May I remind all members that it is only those members who are on our membership register that are covered by insurance when organising events. Spouses or partners who are not members are not covered.

At the end of last year you received the latest monograph, *The Taming of the Screwcap, its Origins, Evolution and Future* by Dr Jamie Goode, and a handy sized Branch Directory for those who like to contact other branches when they travel, no matter how near or far. We hope you enjoyed the monograph and we are deciding on a title for this year. If you have any suggestions on a title or author for future editions, please forward these to Andrea Warren at [sec@iwfs.org](mailto:sec@iwfs.org). Subjects can be wine or food based.

The three events, the International event in Cape Town, the Prestige event in Edinburgh (with final reception and dinner on the Royal Yacht Britannia) and the Value event in North Wales, have all been well advertised. Unfortunately the North Wales event had only five bookings and is no longer viable to run. I look forward to meeting members and guests at any of our events. We are designating the Dinner on Britannia, on 22nd September, as our annual dinner and tickets for this reception and dinner can be bought separately. The Europe Africa Ltd. AGM follows on the Friday morning, 23rd September, at the Balmoral Hotel, Edinburgh. Attendance at the AGM is free.

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 6,660 in 133 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)

Cover photo, Alsace in the Autumn taken by Kurt Haering, Zurich Branch

There will be an optional wine/whisky tasting and optional lunch to follow, details and costs in due course.

Finally, may I make an appeal for a member(s) to help advise our treasurer John Nicholas on issues associated with VAT. We are likely to be near the VAT threshold in 2017/2018 and John would appreciate advice on registering, and setting up book keeping, which will handle events booked in the UK and other countries in Europe. John has spent many years working in insurance in the UK and Switzerland, but has not experience of recent VAT rules. Please contact John directly at [johnsnicholas@aol.com](mailto:johnsnicholas@aol.com).

*Ian Nicol*

Chair, Europe Africa

### POST 2016 AGM EVENTS

*For those of you planning to attend the EAZ AGM we are now pleased to provide you with details of other events taking place after the meeting.*

On Friday 23rd September the **EAZ AGM** will take place in the Balmoral Hotel (which is free). This will start at 10:00 am and it is anticipated will last less than an hour. Following the AGM we are running two parallel tastings, one of Malt Whisky and one of Italian Wine. Both cost £30.

**Malt Whisky tasting** is in the Hunter Room of The Scotch Malt Whisky Society, 28 Queen Street Edinburgh EH2 1JX.

**Italian Wine tasting** is run by Valvona & Crolla at VinCaffe, 11 Multrees Walk, Edinburgh EH1 3DQ.

Both venues are close together and only a few minutes walk from the Balmoral. The venues are small, so places will be allocated on a first come basis.

**AGM Luncheon** – Following the tastings at 13:00 hrs there will be a joint three course lunch with wines at VinCaffe which will cost £55.

Applications for a tasting and/or lunch should be made to John Nicholas via email: [johnsnicholas@aol.com](mailto:johnsnicholas@aol.com). Payment details will be provided upon application.

## Chairman's editorial

### LETTER TO PAM

Dear Pam,

Many of the Executive Committee were away at the Melbourne Festival, when you announced that you were stepping down as Editor, after seven years in that role. We all want to thank you for the time and effort you have put in; as well as running Capital Branch, collecting articles and producing some memorable editions of *Food & Wine* over the years. These have been enjoyed not only by EAZ members, but by members worldwide who read the magazine via the website.

Your editorials have been interesting and occasionally controversial, but, as you say, you have to be controversial at times just to get feedback and "letters to the editor".



You also saved the EAZ a considerable amount of money by doing the publishing in house.

Following your hospitalisation we were all extremely impressed by your determination to get back into the Editor's chair within six months. Then again, *Food & Wine* has been your baby since 2008 and you were experienced in setting up articles for the future, as well as chasing copy as the publishing deadline approached. We all look forward to reading any future articles you might contribute, but without the pressure of the next copy date looming.

Take care and we wish you and Sid many happy times, enjoying food and wine together, and contact with many friends and members in the Society. We all look forward to catching up with you at a function soon.

With all best wishes from the Committee,

*Ian Nicol*

Chair, Europe Africa

### THE EDITOR

Nathalie Rosin, a former member of the London Branch, has volunteered to put this edition of *Food & Wine* together. She has previous publishing experience, but admits it is daunting to take on a 32-page publication for the first time, so please all give her the support she needs. Remember all copy should now be sent to [editor.eaz@iwfs.org](mailto:editor.eaz@iwfs.org), whether it be for the printed *Food & Wine* magazine, Food & Wine Online, or comments to go in the Society Grapevine newsletter. Letters to the editor are welcomed.

### EAZ PUBLICATION COPY DATES

Feature articles, Reviews, Branch News & Events will continue to be published in *Food & Wine* magazine. Dates for the Diary and short news items can be put forward for inclusion in Food & Wine Online.

- February issue: 31st January – Food & Wine
- April issue: 31st March – Food & Wine Online
- June issue: 30th May – Food & Wine
- August issue: 31st July – Food & Wine Online
- October issue: 30th September – Food & Wine
- December issue: 30th November – Food & Wine Online

Please note that all submissions will be considered depending on the space available in each publication/issue. Submissions should be emailed to: [editor.eaz@iwfs.org](mailto:editor.eaz@iwfs.org). We look forward to receiving your submissions.

Copy dates also appear on the Europe/Africa/Publications/Latest Journal tab of our website. (You must be logged in to see them.)

## Food & Wine

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The Society welcomes applications for membership

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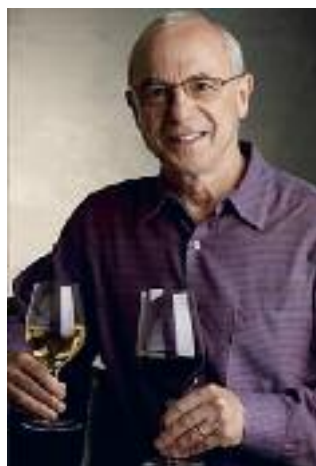


## Contributors

### Ontario Wines

Tony Aspler has been writing about wine since 1975. He was the *Toronto Star's* wine columnist for 21 years and has authored 18 books on wine and food, including *The Wine Atlas of Canada*, *Vintage Canada*, *The Wine Lover's Companion*, *The Wine Lover Cooks* and *Travels With My Corkscrew*. His latest book is an e-book entitled *The Five Minute Wine Book*.

Tony is also a novelist with nine published books, including a series of wine murder mysteries – *Blood Is Thicker Than Beaujolais*, *The Beast of Barbaresco* and *Death on the Douro*. He is currently working on *Nightmare in Napa*.



In December 2007, Tony was awarded the Order of Canada and in 2012 he was elected to the New York Media Wine Writers' Hall of Fame. He is also the co-founder of the charitable foundation Grapes for Humanity. Tony is also one of our valued consultants for the IWFS Vintage Card and is our expert for the wines of Ontario.  
[www.tonyaspler.com](http://www.tonyaspler.com).

### Weekend in Alsace

Kurt Haering has been Chairman of the Zurich Branch of the IWFS since 2013. He joined the Society for his interest in wines and is an enthusiastic cook. He has an MSc and is now retired from his career as a strategist in the IT industry. He finds great pleasure in creating dishes from all continents so travelling and exploring other cultures allows him to do this



### 13 Superstitions: Food or Fiction

May Haines is a member of the Wessex Branch. Originally from Malaysia, she grew up in a food-orientated family environment.



The many cultures along with different foods and their associated superstitions were part of daily life. She moved to the UK in her teens and discovered the Sunday roast, Italian food and cream cakes. Her tip for de-stressing is to spend a few hours cooking and enjoying the results with friends and family.

### Four Days in Hungary

Jeffrey Benson has been in the wine trade for 35 years. He meets producers worldwide as a buyer and wine maker, conveying his knowledge through his lectures and consultancy work. He was involved in the formation of 'Wines of Canada' and was the only non-North American judge to join their tasting panel at a three-day event evaluating over 200 wines to determine medal winners.



For twelve years, Jeffrey ran the annual evening wine school for the Society. He continues to lecture and adjudicate the Wine and Spirit Education Trust examinations and has written and contributed to seven books and many articles on food, wine and travel. Jeffrey is also Chairman of the London branch.

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## News from the International Secretariat

Dear IWFS members,

As this is the first message for 2016 from the international office of the IWFS I would like to take this opportunity, as in previous years, to update you on some of the benefits on offer to you as members of the IWFS, in the coming year. To summarise:

### Travel

While an impressive itinerary of trips and tours is being arranged by the IWFS for you, we are aware that they may not all fit in with your plans. Along with IWFS members' love of food and wine, travel is also your opportunity to experience and enjoy these pleasures first hand and often with the people who produce them. This is why we are pleased to also be able to offer EAZ members a broad range of tours with the highly respected tour company Arblaster & Clarke. IWFS EAZ members are offered a 5% discount on an extensive range of their tours mainly in Europe although they do also run tours which may be nearer to home for you. Trips involve gourmet, walking, and even archaeological experiences – and all linked with food and wine in some way.



To view the full list please visit the special IWFS dedicated page on the A&C website via the following link: <http://www.winetours.co.uk/international-wine-food-society> or visit the EAZ pages of the IWFS website [www.iwfs.org](http://www.iwfs.org) – click on EAZ, News/Events, Benefits for members tabs (remember you must be signed in). Please contact A&C direct if you wish to receive a copy of their latest brochure at Arblaster & Clarke Wine Tours Ltd, Cedar Court, 5 College Street, Petersfield, Hants GU31 4AE. Tel: +44 (0)1730 263111.

*continued on page 6* ➡



Bordeaux Bridge (Pont de Pierre – Classic Bordeaux tour)

## DATES FOR YOUR DIARY

### WESSEX BRANCH

20th – 21st May 2016

A two-day gastronomic event in Spring 2016 to which a number of Zurich branch members have already booked (some of our members have attended their events too) and it would be wonderful if other branch members wished to join us. This promises to be a spectacular weekend of good wine, good food and good fun! For full details please email Geoff James at [geoffjjam@gmail.com](mailto:geoffjjam@gmail.com).

### EDINBURGH

20th – 22nd September 2016

A three-night Festival in Edinburgh including wine tastings, dinners at at least one Michelin starred restaurant, and a Reception and Dinner on board The Royal Yacht Britannia. This event is now fully booked but if you would like to join the wait list, or are interested in attending the Britannia Dinner on the 22nd September, then please email John Nicholas on [johnsnicholas@aol.com](mailto:johnsnicholas@aol.com). To find out more about the event go to the IWFS website [www.iwfs.org](http://www.iwfs.org) and click on EAZ and EVENTS & FESTIVALS tabs.

### 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. Two parallel tastings will follow the AGM and then there will be a three course lunch (see page 2 for more details).

### 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. For more details see pages 27, visit our website [www.iwfs.org](http://www.iwfs.org) and click on EAZ and EVENTS & FESTIVALS tabs or email Stephanie Shepherd on [s.shepherd@ntlworld.com](mailto:s.shepherd@ntlworld.com).

### LOOKING AHEAD

We are planning some other exciting events including a visit in 2017 to the USA to discover Virginian wines (see pages 30–31). Watch this space for more news.





➡ continued from page 5

### Accommodation

Increasing numbers of members are choosing to stay at In & Out Club – which has such an enviable central London location (and is home to the international office of the IWFS). Please email me if you have plans to travel to London and wish to enjoy that most unique London club experience. Special rates for members are also available at The Ritz, just along Piccadilly from the office – and you can also enjoy a glass of champagne if you choose to dine in their restaurant. Just don't forget your membership card. Again please contact me on [sec@iwfs.org](mailto:sec@iwfs.org) if you would like to find what accommodation rates are on offer when you wish to travel.

### Magazine subscription

Decanter magazine remains very popular among wine consumers and the trade alike and therefore we are pleased to advise that they have maintained their discounted subscription offer for members for 2016. The special rates for IWFS members are as follows:

#### UK

Direct Debit Offer

Pay just £34.99 every 12 months by Direct Debit - Saving 42% on the full price of £60.70

Cheque/Credit/Debit Card Offers

1 year £37.99 - Saving 37% on the full price of £60.70

2 year £71.49 - Saving 41% on the full price of £121.40

#### Europe

1 Year €76.99 - Saving 50% on the full price of €157

2 Year €155.99 - Saving 40% on the full price of €314

#### US

1 Year \$56.50 - Saving 50% on the full price of \$115.00

2 Year \$113.99 - Saving 50% on the full price of \$230.00

#### Rest of World

1 Year £50.99 - Saving 51% on the full price of £105.00

2 Year £103.99 - Saving 50% on the full price of £210.00

The contact details are (quote promotion code MFNK):

UK: 0344 848 0848.

US: +1 855-699-5848

International: +44 (0)344 848 0848

Or online at: [www.magazinesdirect.com](http://www.magazinesdirect.com)



With the last Council meeting having taken place in February in Cape Town, immediately after the festival and John Avery Memorial Dinner, I enjoyed making acquaintance with both the members of the local branch and also a number of EAZ, and other zone, members from further afield. I will report on this in the next issue and also bring you an update of the latest developments in South Africa's wine industry.

Until next time

Andrea Warren

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#### 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.



## ONTARIO WINES: the road to their success

by Tony Aspler

The world may have embraced Ontario Icewine but the best kept secret is still Ontario's dry and semi-dry table wines. And its sparklers!

Riesling, Chardonnay, Sauvignon Blanc, Gewürztraminer, Cabernet Franc, Cabernet Sauvignon, Merlot, Pinot Noir, Gamay and Syrah – the noble grapes of Europe are all to be found in Ontario's vineyards. And they're producing wines that are increasingly bringing home medals from global competitions such as the Decanter World Wine Awards.

Perhaps the most symbolic confirmation of Ontario's arrival on the world wine scene is Ontario's annual Cool Climate Chardonnay Celebration (punningly known as I4°C). This seminal event is held annually over three days in July on different winery properties in Niagara. Growers of Chardonnay from cool climate regions around the world are invited to show their wines alongside those produced by Canadian wineries. (For a list of the 150 wineries that participated in the 2015 event, see <http://www.coolchardonnay.org/page-wineries/>)

Ontario is the largest wine region in Canada and the best known internationally. At the time of writing, there were 169 operating wineries in the province (including fruit wineries), 132 of which produce appellation VQA wines (made from 100% Ontario grapes) and 26 of them produce sparkling wines.

The architecture of Ontario winery facilities ranges from the traditional French château style (Château des Charmes, Peller Estates, Two Sisters Winery) through Ontario Gothic (Peninsula Ridge, Angels Gate) to contemporary/modern (Jackson-Triggs, Stratus, Flat Rock, Fielding, and Huff).

The critical mass of wineries in the Niagara Peninsula has created a "Napa North" phenomenon. Fine restaurants, cooking classes, bike tours, concerts, theatre, jazz festivals, and winery events have generated a tourism boom that sees busloads of local and foreign visitors flocking through winery tasting rooms. After seeing Niagara Falls, everyone, it seems, wants to discover Ontario wines. It all adds up to one

compelling idea: Ontario wine is glamorous, and the world has begun to take notice.

Though it may seem to be an infant industry, Ontario wine is not an overnight occurrence. Its story dates back to the early nineteenth century. The cradle of the Canadian wine industry was not the Niagara Peninsula, where the greatest vineyard acreage is to be found, but a good 70 kilometers east in a town named Cooksville. Today it's called Mississauga, a city of 766,000 people just west of Toronto. It was here on the banks of the Credit River that a retired German soldier, Corporal Johann Schiller, settled on 20 acres of land granted to him by the Crown for his military service in Canada.

There is some contention as to whether Schiller deserves the soubriquet as the 'Father of Canadian wine', but he certainly had winemaking experience in his native Rhineland. By 1811 he had domesticated the wild labrusca vines that grew along the banks of the Credit River and supplemented them with American hybrids furnished to him by settlers from Pennsylvania. Schiller made enough wine to satisfy his own needs and to sell to his neighbours.

The Americans not only sent their grapes north but their entrepreneurs too. In the 1860s most of the winemaking operations in Ontario were small-volume enterprises, a sideline for farmers who had crops other than grapes to harvest. In 1866 three gentlemen farmers from Kentucky who had been in the grape business for 14 years, purchased a farm on Pelee Island, Canada's most southerly point, in Lake Erie. They planted 30 acres that spring and a further 20 acres the following year. They named their winery Vin Villa, the stone ruins of which can still be seen on the island.

Fast forward to the 1970s. The accepted wisdom was that the Ontario wine industry would have to rely on hybrids (Maréchal Foch, Baco Noir, Seyval Blanc and Vidal) and labrusca varieties blended with off-shore wines because the severity of the winters made vinifera an unattainable dream.

continued on page 8 ➡



Map courtesy of the Wine Marketing Association of Ontario



➡ continued from page 7

But a few dedicated growers, including Bill Lenko and John Marynissen, defied the conventional wisdom and planted Chardonnay and Cabernet Sauvignon in their Niagara Peninsula vineyards; and a youthful nurseryman named Donald Ziraldo supplied interested growers with vinifera plants from his Niagara-on-the-Lake farm. Hermann Weis, who owns St. Urbans-Hof winery in the Mosel, provided his Weis clone Riesling to growers and eventually set up his own winery, Vineland Estates, in Vineland, Ontario.

The seminal event in Ontario's wine story occurred in 1974, when Donald Ziraldo and his Austrian partner, Karl Kaiser, made the first batch of Maréchal Foch from their own grapes in a converted barn on the Niagara Parkway. The following year they got their licence as Inniskillin and moved to their current location just west of the Ziraldo nursery. The co-founders of Ontario's first new winery since Prohibition had one clear standard: 100 percent locally grown wines, preferably vinifera. Inniskillin became the model for an exciting new breed of estate or farm wineries that made wines from their own vineyards: Château des Charmes (1978), Newark (1979, subsequently renamed Hillebrand and now Trius), Reif Estate (1982), Vineland Estates (1983), Konzelmann Estates (1984), Stoney Ridge (1985), Cave Spring Cellars (1986), and Henry of Pelham (1988).

The philosophies and practices of these new vintners were enshrined in the regulations of the appellation, Vintners Quality Alliance (VQA) - the single most important piece of legislation to save the industry from extinction. The small players had become the engine that propelled Ontario wines, dragging the large commercial players reluctantly along in their combined wake.

Once Ontario's VQA wines began to win medals in international competitions – and, more important, the hearts and taste buds



of Ontario consumers – new entrepreneurs emerged to start their own wineries. Between 1990 and 2003 the total rose to thirty-six. This second wave of small wineries included farmers who saw bigger profits from making wine than from selling their grapes to the major wineries.

It also included second careerists who had been successful in other enterprises and looked at wineries as both an investment and a lifestyle choice. Martin Malivoire came from the movie business; Norman Beal of Peninsula Ridge retired from the petroleum industry; Moray Tawse from finance; Harald Thiel of Hidden Bench owned an audio-visual company; David Feldberg of Stratus, a furniture corporation; John Howard of Megalomaniac was a top executive at Canon, and the family of Angela and Melissa Marotta (Two Sisters Winery) own a large construction company.

While the old guard were influenced by their winemaking experience in France and Germany or by their taste for European wines, the new winemakers were more New World



oriented. They had been trained in oenology in Australia, had winemaking experience in South Africa, New Zealand, and the United States, or were the first graduates in winemaking from Ontario's Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University and from Niagara College Teaching Winery.

Today Niagara wineries are producing wines which capture stylistically the freshness and elegance of Burgundy, Bordeaux and the Rhône with the mouth-feel and extract of Carneros, Oregon and New Zealand. The strong suits are Chardonnay and Riesling, Cabernet Franc, Pinot Noir, Gamay and, surprisingly, Syrah.

Niagara's ability to keep vinifera vines alive and produce fine wines is determined by the presence of Lake Ontario - the smallest of the Great Lakes that acts as a 'hot water bottle' for the vineyards in winter. The vineyards of the plain (marl, sand and clay soil) slope up to the Niagara Escarpment where soils are a mixture of boulders, gravel, sand, silt and clay, as well as bits of shale, sandstone and limestone. These soil differences and the fact that temperature readings are warmer on the plain make for two distinct wine styles: more robust wines on the plain where Bordeaux varieties can ripen and more elegant, nuanced wines on the Benches, especially Riesling.

The industry is currently redefining itself with sub-appellations in the Niagara Peninsula, an exercise in differentiating soil types and microclimates which will add another layer of sophistication and complexity to consumer choice. There are ten such sub-appellations, each with its unique growing conditions suited to different grape varieties: Niagara River, Niagara Lakeshore, Four

Mile Creek, St David's Bench, Creek Shores, Lincoln Lakeshore, Short Hills Bench, Twenty Mile Bench, Beamsville Bench, and Vinemount Ridge.

In addition, two regional appellations have been created: Niagara Escarpment for the bench area west of St Catharines (Short Hills Bench, Twenty Mile Bench, Beamsville Bench) and Niagara-on-the-Lake for the four sub-appellations east of St Catharines.

The emergence of a third viticultural area in Ontario, Prince Edward County, to join Niagara Peninsula and Lake Erie North Shore/ Pelee Island is only the beginning of this quest for new and less costly land on which to plant vineyards. Already intrepid growers are moving as far north as Thunder Bay, Owen Sound, Roseneath, and Collingwood and as far east as Chesterville. With global warming, who knows how far north vineyards will be planted in Ontario's future?

For recommendations see the winning wines from the Ontario Wine Awards 2015 at: [http://www.ontariowineawards.ca/pdf/OWA-2015\\_list\\_of\\_winners.pdf](http://www.ontariowineawards.ca/pdf/OWA-2015_list_of_winners.pdf)

Members who would be keen to enjoy the hospitality and wines of Ontario, first hand, maybe interested in the IWFS Americas zone Niagara Great Weekend later in the year from 13-16 October 2016. Full details on the Americas pages of the IWFS website under the Festivals tab



Peninsula Ridge Estate Winery



## Northampton Branch TRIP TO SHREWSBURY

For this year's away break, Shrewsbury was selected as an interesting destination. Replete with her recently awarded Diploma, Alex Corrin researched the location and possible activities with considerable panache and attention to detail. In the event some fifteen members committed to the trip and we all assembled at the Wroxeter Roman Vineyard for an enthusiastic not to say prolix description of the history of the vineyard, which of course is fairly far North for an English vineyard, although much was made of the fact that the very large Roman settlement at Wroxeter would almost certainly have had a vineyard outside the walls – so why not here. We ended up with a tasting of three wines: the two whites were a Madeleine Angevine and a very light coloured Noble Roman. The red was an undistinguished Roman Red.

After a pie and salad lunch we drove on to the Prince Rupert Hotel in Shrewsbury, which is situated so centrally in this car-unfriendly city that we left the hotel people to valet park our cars. The hotel had obviously risen to the challenge for dinner with a sophisticated selection of food and wine. We started with



a South African (Villion Blanc de Blanc) chardonnay glass of fizz, though our experts had some difficulty in identifying the grape. With the fairly substantial starter of braised ham hock and foie gras terrine, we were served a pleasant Pinot Gris from the Cave Vinicole de Pfaffenheim. With lemon and lime poached rainbow trout and crispy cod cheeks we enjoyed an Estate Riesling from Dr. Bürklin-Wolf. Beef three ways – fillet, braised oxtail and sticky ox cheek – was washed down with a most interesting Château de Lancyre Vieille Vignes Syrah. After the chef's pre-dessert, the main dessert of rhubarb panna cotta with honeycomb ice-cream, elderflower jelly and lemon balm seemed almost a bridge too far, but the pain was softened with a pleasant Moscato d'Asti.

The next morning we assembled at Tanners, the celebrated fourth generation wine business in the splendidly named Wyle Cop. An informative tour of the premises revealed a time capsule of the way the business had been run for several centuries: with wooden paved passages, leather bound ledgers, a corking boot and flogger, cobweb covered cellars full of port casks. We retired upstairs for a tasting of eight carefully chosen wines, each was enthusiastically described by our knowledgeable guide. Amongst the more unusual offerings were a Kebrilla Grillo from Sicily and 2013 Paparuda Pinot Noir from Romania. The following lunch was mercifully light with pate and cheese.



After a free afternoon to explore the town, we assembled to walk the few hundred paces to The Drapers Hall. There we were served a superb range of canapés (chicken liver parfait, hickory smoked mackerel, asparagus tips hollandaise and strawberry caramel) served with a fresh Sant Orsolo Prosecco. The entrée was a refreshing mix of tomatoes, water melon, goats cheese, black olives and leaves, accompanied by a Gavi de Gavi La Toledana, Domini Villa Lanata. The main course was particularly successful with slow roast duck, a generous portion of gratin dauphinois and roasted root vegetables. The accompanying wine was Salentein Reserve Malbec, Valle de Uco, Mendoza, which was highly appreciated. The dessert was a generous portion of tarte tatin with crème anglaise and ice cream, washed down with a sumptuous Concha y Toro late harvest Sauvignon Blanc Maule Valley from Chile.

The following morning before going our different ways, most of our group stayed on for a Blue Guide tour of central Shrewsbury, which was excellent, informative and physically undemanding.

*John Kelly*



## Zurich Branch WEEKEND IN ALSACE

On the week-end of the 18th to 20th September last, members of the Zurich Branch made their way to the Alsace region. Overall, it was a marvellous weekend, but also a challenge to absorb the many beautiful wines and to digest the masses of first class food.

After picking up those participants arriving by air and train, the event started with a lunch at the restaurant Au Vieux Porches in Eguisheim. We enjoyed a rich menu and first impressions of Alsace wines. The lunch was followed by a first tasting in one of Alsace's oldest family wineries, Léon Beyer in Eguisheim. They have been winemakers since 1580 AD and specialize in making wines using the 'methode traditionnelle', which is supposed to create really natural wines.

After a short exploration of the medieval village of Eguisheim the group returned to the Hôtel Le Parc in St. Hippolyte. The hotel is very pleasant and provides a wonderful spa, which the author unfortunately never saw, as the schedule of camaraderie, wine and food was extremely tight!

Dinner was served at the restaurant of Le Parc. The menu, a seven-course feast, was impressive and marvellous. The wines were also memorable.

A short night's rest allowed us to recover for the visit to the Hochkönigsburg. The castle had been a key defensive point for many centuries and, after falling into ruin, was reconstructed as a museum by Wilhelm II of Hohenzollern around 1900 for the self-glorification of the time when the Germans occupied Alsace. The views across the Rhine valley to the distant Black Forest (Schwarzwald) are stunning.

Back in the valley of the river Rhine the group enjoyed another impressive lunch at the Auberge du Parc Carola. Carola is a major source of bottled water in the area. In the afternoon, we visited the Centre of the Reintroduction of Storks. This centre is not only about storks, but also about the preservation of other local animals. To be more attractive, the complex entertains visitors with the hunting habits of cormorants, penguins and sea lions.

In the evening, dinner at the Auberge de l'Ill was the real highlight of the weekend. This Auberge has been a Michelin three-star restaurant for over half a century within the same family passing from generation to generation. The current chef, Marc Haeberlin and the whole team in the kitchen, as well as the impeccable service staff, created a real culinary feast in a most pleasant environment.

The last day, Sunday, offered a guided tour of the Bott Frères Winery, which was led by Ms Bott of the owner's family. After a tasting of their wines and much buying of these great Alsace wines by those in the Group travelling by car, we enjoyed another impressive lunch with local dishes at the Relais des Ménétriers which concluded this excursion to the Alsace.

The success of this marvellous weekend was not only good food, wine and camaraderie, but was in particular due to the perfect organisation by Elina and Göran Selin, members of the Zurich Branch, who spent many hours and visits to make this truly unforgettable weekend possible.

*Kurt Haering*

### Le Parc

- Marbré de foie gras de canard à la truffe de St Jean, figue aigre douce au vinaigre de feuille de figuier
- Belles langoustines poêlées au beurre moussoux, coques, citrons confits et gingembre, capuccino glacé de bisques et cébettes
- Filets rouget juste grillés, artichaut et ail nouveau poêlées à l'oseille arlette au parmesan
- Pigeonneau de la Ferme Kieffer, les suprêmes en croûte de sel au romarin, les cuisses confites au foie gras, tatin d'abricots et pommes amandines
- Chariot de fromages d'ici et d'ailleurs
- Pêche, violette et cassis, parfait vanillé, fines feuilles de caramel et petits macarons

### Les vins

- Gewurztraminer Windmuehl 2012 Domaine Bléger Claude
- Bordeaux blanc 2011 Lamothe Pradelle
- Riesling 2012 domaine Klein Georges
- Pinot noir 2011 Burgreben domaine Ittis



### Auberge de l'Ill

- Le dos de saumon mi-cuit, chou-fleur, vinaigrette wasabi et caviar osciète
- Le Saint-Pierre poêlé, soupe de poissons de roche et poulpe
- Le ragoût de homard à l'orge perle et crémeux d'oseille
- Le filet d'agneau en croûte de curry doux, artichauts en différentes textures
- Les fromages
- Le flan à la bergamote, mirabelles d'Alsace pochées
- La pêche blanche déguisée sur un fond au lait d'amande,
- Sorbet à la framboise
- Le gâteau d'anniversaire

### Les vins

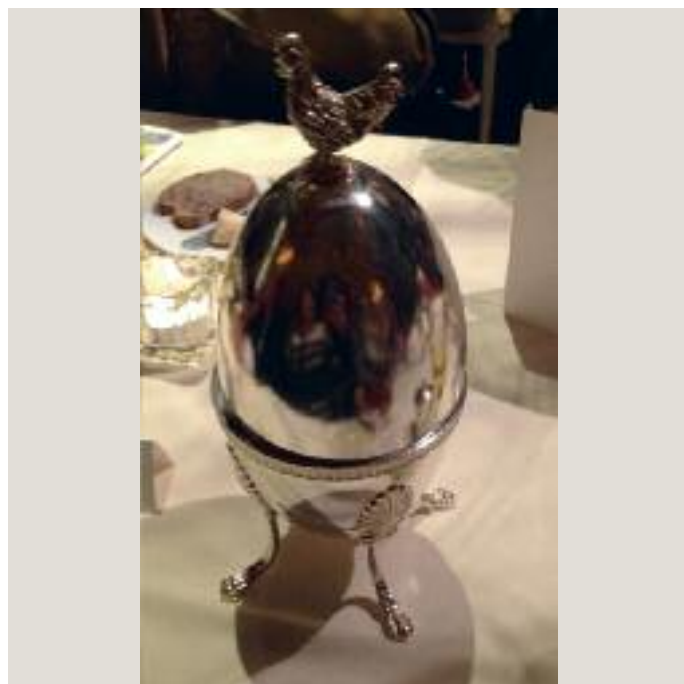
- Champagne Duval Leroy 1er Cru Fleur de Champagne Brut
- Riesling Pfister Grand Cru Engelberg 2011
- Côte Rôtie Les Triotes Garon 2010





# 13 SUPERSTITIONS: Food or Fiction

by May Haines



In September 2015, my husband and I were fortunate enough to attend the Alsace Wine Tour weekend organised by the Zurich Branch. On Saturday evening, as we took our seat at the Michelin three-star Auberge D'Ill in Illhaeusern for dinner, our fellow diners noticed a rather unusual table decoration. A silver egg, we thought, holding further surprises to add to the delightful proceedings. The lid was lifted with puzzled looks all round. Within this silver ornament were three ordinary hens' eggs.

After some debate as to why this was so, we checked the other table to find they did not have a similar ornament. Curiosity ensued and the waiter was asked to explain the significance to our special egg.

"Well monsieur/madame it is simply the 14th person as you have 13 people on your table. This is our normal practice for such a situation."

Ahhhhh... we all cried, of course, we should have realised. So I thought to myself, is 13 really unlucky or just superstition? Thoughts of the Last Supper, known by most, and the Valhalla Banquet in Norse Mythology came to mind. The latter story tells about 12 gods invited to a banquet. Loki, making thirteen, intruded and Balder, the favourite of the gods, was killed.

What other dining or food superstitions are there? I decided at that point to set myself the challenge of finding 13 interesting food/dining related superstitions. Whilst we may not believe all of them, they may initiate interesting conversations or even further examples from other readers.

1. The Filipinos believe pregnant women should avoid eating ginger root because it will make their baby grow an extra toe or finger.
2. The Chinese frown upon chopsticks resting upright in rice as this would be how offerings are laid out for their ancestors and is considered a harbinger of death.

3. Have you ever wondered why the Chinese slurp their noodles? Noodles symbolise longevity and should not be cut or life will be shortened.
4. It is unlucky to spill salt as Judas Iscariot spilled the salt at the Last Supper. By throwing a pinch over your shoulder, it is meant to ward off approaching evil.
5. If you spill pepper, you will have a serious argument with your best friend.
6. After eating a boiled egg, push the spoon through the bottom of the empty shell to let out the devil.
7. In Portugal, if you spill wine on the table, it brings happiness to that house.
8. In contrast, the Italians believe that spilled wine should be dabbed behind the ears lest you bring bad luck upon yourself.
9. Some believe placing bread upside down on the table brings bad luck.
10. On New Year's Eve you should eat 12 grapes, one by one, at midnight to represent the 12 months of the year. If a grape is sweet, it means that month will be a good month.
11. Some believe that to bring good luck during Christmas, fish scales should be placed under the dinner plates.
12. It is thought that throwing uncooked rice at newlyweds will bring wealth and prosperity to the happy couple.
13. Of course it is considered unlucky to have 13 people at a dining table, and therefore you need a silver ornamental egg to take the number to 14!

So, if there is a lull in conversation (believed by some to symbolise angels passing), one of these superstitions should help plug the gap. Perhaps you would like to send other examples of superstitions linked to food and wine at editor.eaz@iwfs.org for publication in future issues of *Food & Wine*.

May Haines  
Wessex Branch



## FOUR PLEASANT DAYS IN HUNGARY BY JEFFREY BENSON

13th to 16th October 2015

Hungary is a landlocked country in central Europe, situated in the Carpathian Basin, and bordered by Slovakia to the north, Romania to the east, Serbia to the south, Croatia to the southwest, Slovakia to the west, Austria to the northwest and Ukraine to the northeast. It was under communist rule as a member of the Soviet bloc from 1945 until the beginning of the breakup of the alliance in 1989.

### Tuesday 13th October

A like-minded group of six friends and I arrive at Gatwick Airport well in time to catch the EasyJet flight to Budapest at 13:40. Before boarding, we stop at Prunier's Caviar and Seafood Bar for a couple of bottles of their own-label champagne, which at £50 a pop seems outrageously expensive. Having lightened our wallets on that, we decline their equally overpriced smoked salmon platter and instead visit the Wagamama restaurant for what turns out to be a most disappointing lunch. I opt for their speciality steamed and grilled dumplings, which look for all the world as though they have been reheated from yesterday's leftovers and have an enchanting taste of cotton wool soaked in soy sauce and vinegar.

After our two-hour flight, we arrive at five and are met by a pre-arranged mini-coach with a delightful driver, Gregor, who takes us to the Prestige Hotel, 5 Vigyázó Ferenc. Opened only in April 2015, it's a very smart and modern hotel in the centre of Budapest, its lobby having been fashioned from the balconied courtyard of a former palace.

Later, we congregate in the foyer and make a valiant attempt to enter the deserted bar, only to be told by an unusually arrogant bar manager that he is not about to put himself to the exertion of moving a table to accommodate the seven of us. Furthermore, he advises us, warming to his theme, there is absolutely no point in complaining to the hotel management as this bar-restaurant is franchised. A delightful welcome. In dire need of refreshment, we decide to have a bottle of wine in the hotel foyer where, on having asked for a wine list, we invite the 'sommelier' to tell us what he would recommend, to which he replies, "It depends on how much you want to spend". We settle for a very pleasant 2013 Szepsy Dry Furmint white wine.

Later, we meet up with Alexander Merezko, chairman of the newly formed Budapest branch of the International Wine and Food Society, at Thököl Vendéglő Restaurant, Thököl út 80, established in 1923. The traditional Hungarian dinner starts with cherry pálinka (the traditional Carpathian fruit brandy), the menu comprising baked goose liver, goulash soup with hot paprika, beef steak 'Marshol' with vegetables, and chocolate pancakes. With these dishes, we drink 2013 and 2008 Gere Cabernet Sauvignon from Villány, 2011 Bock Ermitage from Villány, and 2000 Tokaji Muscat Lunel 5 Puttonyos, Pauleczki Szőlőbirtok.

Upon leaving, we notice a photograph of Alexander in the restaurant; it transpires that he is a celebrated knife-throwing champion. It's perhaps a good job we all behaved ourselves.

### Wednesday 14th October

After a light breakfast in the hotel, our mini-coach drives us on a three-hour journey to the Tokaj region, 240 kilometres northeast of Budapest. Located in the foothills of the Carpathian mountains, it is noted for its sweet wines made from grapes

affected by botrytis, or noble rot, which shrivels the grapes, thereby concentrating their natural sugars. Its volcanic soil is home to the Furmint grape, which represents over 60% of the plantings. Our first visit is to Royal Tokaji, one of the more noted producers of fine wines in the region. It was established in 1990 when a group of 60 vineyard owners came together with investors from overseas led by Hugh Johnson, the celebrated British author, wine historian and past President of the Society. They have 107 hectares, 57 of which are situated in what are known under the classification system as three first class growths – Szt Tamás, Nyulászó and Betsek – and one great first growth, Mézes Mály.

We are greeted by the delightful and extremely knowledgeable general manager, Istvan Turoczy, and taken into their thirteenth-century cellars, which are 700 metres long and built on three levels containing 600 barrels of 300-litre capacity. We are given a tasting straight from barrel of the following Tokaji Aszú 6 Puttonyos from the various vineyards in the 2013 vintage:

Mézes Mály – Very rich, ripe, fruity, honeyed bouquet with lovely balanced acidity on the taste  
Nyulászó – Honey and lemon, more rounded with less acidity  
Szt Tamás – Mineral bouquet, tight, closed palate, complex and elegant with balanced acidity  
Betsek – Mineral bouquet with balanced acidity, young tight palate with a slightly spicy finish

All are absolutely superb.

Having thought this was the end of the tasting, we are then shown into the dining-room to taste the following additional wines:

2014 The Oddity Furmint – Pale lemon, clean lemony acidity and balanced fruit  
2013 Vineyard Selected Furmint – Pale green, mineral and flowery bouquet, good fruit and long flowery aftertaste  
2014 Sárgamuskotály – Pale colour with a strong Muscat flowery bouquet, slightly sweetish, spicy taste  
2014 Royal Tokaji Late Harvest – Pale straw colour, slightly honeyed bouquet with a sweet taste

continued on page 14 ➡



Classic meal in the only Michelin star restaurant in Budapest



➡ continued from page 13

2009 Blue Label 5 Puttonyos Tokaji Aszú – Pale cognac colour, honeyed bouquet, superb balance of sweetness and acidity, deliciously long youthful aftertaste  
 2008 Szt Tamás 6 Puttonyos Tokaji Aszú – Cognac colour, deep honey-marmalade bouquet, superbly rich, which follows through to the finish  
 2003 Betsek 6 Puttonyos Tokaji Aszú – Very deep cognac colour, incredibly rich honeyed bouquet with an amazingly long rich flavour  
 2007 Royal Tokaji Essencia (made only from the free-run juice of the rich Aszú berries, 2% ABV) – The most amazing wine, so rich it is almost solid, a liqueur rather than a wine, intensely rich honey and marmalade flavours, almost chewable. One of the finest wines I have ever tasted.

After that monumental tasting, we visit the Tokaj Kereskedőház nationally-owned winery which has the largest cellars in the region. Built into the Hatos hills, they are converted 400-year-old mines. The scale of this operation, compared to Royal Tokaji, is extraordinary. Its current expansion plans should see it increase its annual production comfortably from seven to nine million bottles. Here we meet with Robert Kindl, who gives us a tasting of the following wines:

2014 Muscat – Pale lemon colour with a spicy bouquet and off-dry taste  
 2014 Hárslevelű Cuvée – Light in flavour and bouquet with a dry taste  
 2014 Furmint – Good fruit with a hint of oak  
 2014 Kővágó Single Vineyard Furmint – Good balanced fruit and acidity  
 2014 Muscat Late Harvest – Fragrant with a slightly sweet flavour  
 2013 Hárslevelű Blend – Good fruit and balanced acidity, slightly sweet taste  
 2013 Tokaji Aszú 5 Puttonyos – Good balanced richness and acidity, lovely ripe fruit taste  
 2013 Tokaji 6 Puttonyos Single Vineyard – golden colour, floral bouquet, good depth of fruit on the palate

At the end of a three-hour drive back to Budapest, we arrive at the Aszú Restaurant, Sas utca 4, to be greeted by the ebullient owner, Tamás Kovacsik, with an apéritif of Kreinbacher Brut. Then we have 2013 Demeter Zoltán Tokaji to accompany goose liver pâté with figs and chocolate, and 2013 Sauska Cuvée 13 and 2011 Hangács with Aszú ox cheek goulash, browned potatoes and vegetables.

The digestifs are 1996 Bench Keseru, a strange bitter liqueur, and an apricot version of the strong spirit pálinka.

#### Thursday 15th October

After an early breakfast, we are driven the two hours to the Balaton region around Lake Balaton, the largest freshwater lake in Europe at 77 x 14 kilometres in surface area. Here we visit Dobosi Pincészet at Szentantalfa, a small family-run winery re-established in 1989, prior to which it was run as a cooperative under government control. Now independent, they have 22 hectares under vine and are the only winery in the Balaton region producing organically, which they have done since 2005. We are greeted by the charming Dobosi family, who immediately and quite unexpectedly produce steaming bowls of home-made beef goulash with spätzle noodles, salads, wild garlic scones, and a honey and fig tart, to accompany the following wines:



2014 Chardonnay – Well-balanced fruit and acidity  
 2014 Sauvignon Blanc – Fresh and clean with good balance of acidity  
 2014 Jurfak – Pale gold, apricot bouquet, medium-dry with a slightly herbal aftertaste  
 2014 and 2013 Kéknyelű – Mid-straw colour, fragrant, dry finish  
 2013 Szürkebarát – Apricot bouquet, medium-dry taste  
 2012 Cabernet Sauvignon – Deep garnet colour, slightly spicy bouquet and taste  
 2011 Philippe de Chalendar (Cabernet-Merlot) – Good ripe fruit with light tannins  
 2011 Cabernet Merlot Shiraz with added herbs – A spicy wine  
 2012/3 Pinot Grigio-Traminer Late Harvest – Pale gold colour, sweet and fragrant with good acidity

We then drive the thirty minutes to the Figula winery, which was opened in 1993 and has 30 hectares planted with white grapes, supplemented in 2000 by five hectares of red. After visiting their cellars, we taste the following wines:

2013 Sauvignon-Pinot Gris-Chardonnay-Muscat bottled under the label 7 Hektar – Aromatic with well-balanced fruit and acidity  
 2013 Csopaki Sáfránykert Olaszrizling – Spicy with good acidity  
 2013 Oreghegyi Olaszrizling – Scented with light fruit  
 2013 Cabernet Sauvignon Rosé – Full-bodied with good fruit  
 2013 Merlot – Strange Christmas pudding bouquet, lacking depth of fruit  
 2011 Pécsely-Balatonszőlős Cabernet Sauvignon – Lacking depth of fruit  
 2011 Cabernet Sauvignon Barrel Selection – Good fruit and balanced tannins

We then drive back to the hotel, from where we take a walk to the Michelin-starred Borkonyha Winekitchen Restaurant, Sas utca 3, where we are greeted with a delicious glass of Sauska Extra Brut sparkling wine. I start with quail breast with lavender-scented cherries and buttered green peas, followed up by home-made garlic pasta with chilli and coriander, accompanied by the following quite potent but excellent wines:

2013 Balassa Betsek Tokaji Hárslevelű – 14%  
 2013 Szepsy Urágya Tokaji Furmint – 14%  
 2007 Kopar Villanyi Cuvée Gere – Cabernet Sauvignon/Merlot/Cabernet Franc – 15%  
 2011 Phantom – Syrah/Pinot Noir/Cabernet Franc – 16%  
 2011 Pava Konvae – Cabernet Sauvignon/Cabernet Franc – 15%

The food enjoyed by my six companions proved to be equally good and, feeling entirely satisfied, we all repair afterwards to a local bar for nightcaps.

#### Friday 16th October

On our final full day, we embark on a guided tour of Budapest, taking in the following sights. Stretching for 268 metres along the eastern embankment of the Danube, the Parliament building was built to a design inspired by the Palace of Westminster, all white neo-Gothic turrets and arches, with statues of Hungarian monarchs and military commanders decorating the outer walls. The unique interior boasts huge halls, over twelve miles of corridors, a 96-metre high central dome and 690 rooms. In the outside square, there is a lifelike seven-foot-high bronze statue of the late Ronald Reagan, unveiled in 2011 in honour of his role in promoting the advent of electoral democracy throughout eastern Europe.

The famous Chain Bridge, opened in 1849, 375 metres long, was the first permanent suspension bridge spanning the Danube between Buda and Pest, one of eleven bridges in the city. Along the Danube embankment is the display of 60 metal shoes set in concrete, marking the massacre of Hungarian Jews in the Second World War. Matthias Church located in front of the Fisherman's Bastion in the heart of the Buda's Castle district

is 80 metres high, and was constructed in the fourteenth century and restored in the nineteenth.

The amazing nineteenth-century Great Market Hall extends over three floors, offering a vast range of foods including a mind-blowing display of dozens of different types of salami – a must on any visit. As to Buda Castle itself, the first inhabitants moved here in the thirteenth century after devastating Mongol raids. During the fifteenth century, under the rule of King Matthias, Buda became one of the Europe's most influential and glittering cities. The elegant Baroque influence in evidence today dates back to the eighteenth century. A century-old church and monastery known as the Sziklatemplom (Rock Church) is built directly into the rockface. Our last port of call is the art nouveau Gellért Hotel, built in 1916-1918, with its famous thermal baths and spa.

After that exhaustive tour, we stop for a goulash soup lunch with a pleasant bottle of 2011 Sauska Cuvée at Dunacorso restaurant, before driving to the airport to catch the 5pm flight back to London. All in all, this has been a most fascinating and highly educational trip.

Jeffrey Benson

Chairman London Branch



Entrance leading down many steps into the cellars of Royal Tokaji



## Zurich Branch

### PRESENTATION TO RISTORANTE RIVA



Weggis, a lovely place beneath the famous Mount Rigi, and the wonderfully located Ristorante Riva, perched right on the shoreline of Lake Lucerne, hosted an event for the Zurich Branch last year. Our participating members had enjoyed an innovative and perfectly balanced Italian meal with matching wines. The criteria for a Certificate of Excellence were abundantly fulfilled.

John Macdonald, President Emeritus of the Zürich Branch, who lives in Weggis, organized a return to the scene to present a Restaurant Award for the excellent cuisine and cellar of the Riva restaurant. In May last year, a small group of members participated in the luncheon for the presentation of the Certificate and enjoyed again the art of chef Paolo Pinto, and the wine recommendations of manager, Massimo Bartolini.

The meal itself started with antipasti misti (Pecorino fresco di Toscana, prosciutto crudo, coppa, bresaola, frutti di mare and melanzane al forno). Then, there were choices for each of the main dishes (tartare di tonno al profumo di zenzero or ravioli con ricotta e spinaci), followed by gamberoni alla Siciliana or filetto di manzo con funghi and then dessert (scigno di mele al forno or tortino di cioccolato fondante). The starters were accompanied by a Prosecco Extra Dry and for the main courses the Montessu, Isola dei Nuraghi, Sardegna, 2012, was a marvellous choice. The wine is composed of 60% Carignano, 10% Cabernet franc, 10% Cabernet Sauvignon, 10% Merlot and 10% Syrah and the winery is a joint venture between the famous Tenuta San Guido and Santadi.

Unfortunately the inclement weather did not permit alfresco dining on the beautiful terrace on the edge of the lake, but the members attending were again more than satisfied by a perfect meal with friends and the views across the lake to the still snow-capped mountains and the sight of the famous paddle wheel steamships on the lake.

## THAI FOOD FEAST

It has become an annual tradition that the Zurich Branch holds a culinary event to taste cuisines from other countries or continents. This year Thai Food was on the programme, initiated and organized by our members Magy and Urs Dietler.

Nearly 20 members joined the event, which took place in the most renowned Thai restaurant in Zurich, the Ban Song Thai next to the Cathedral in the old part of town. The staff are all Thai with the exception of the host, Ruedi Rickli, who has run the establishment for about 20 years. During that time, high standards and quality have secured the restaurant an excellent reputation. All the staff are very friendly and take pride in good service and explanations of the dishes.

The food is spicy, but has been slightly moderated for the sensitive palates of Zurich locals. On the other hand, all the other spices of the Orient find their way into the dishes, Thailand being in the middle of an area influenced by cuisines from their neighbours such as China, Indochina, Malaysia and Indonesia. In my travels I have noted that Thais normally drink tea, water or beer with their meals, but as a wine- appreciating society we accompanied our meal with wines, which we thought matched very well.

Ruedi Rickli explained all the dishes to us in detail; perhaps tempting some of us to either prepare Thai food ourselves or to increase our knowledge of the cuisine by a return visit to the restaurant or indeed the country itself. Very popular in Thailand are the many street restaurants, where the freshest ingredients are used to prepare instant meals.

Due to the fact that the restaurant is small and very busy, we could not meet the chefs, but the results were outstanding and most memorable.

#### Starters

- Prawn Sate with peanut sauce / Sate gung
- Marinated chicken with Isan sauce / Gai yang nam chim chaew
- Green papaya salad / Som Tam
- Rice fritters with coconut milk and Kaffir lime leaves / Khao pan
- Vegetable fritters with Taro / Phak thod

#### Soup

- Coconut soup with shrimps / Ron gung

#### Main Dishes

- Panaeng Curry with beef / Panaeng Nua
- Prawns with morning glory and garlic / Phad gung kratiem
- Green Curry with chicken / Gaeng khiao wan gai
- Stir-fried mixed vegetables and rice noodles / Phad phak ruam
- Red Snapper with tamarind sauce / Pla sam rod
- Steamed rice / Khao plao

#### Dessert

- Thai pineapple on mango sauce and coconut-Pandan ice cream / Saparot cap crem mamuan lae Ice cream maprao-bai toi

#### Wines

- Gewürztraminer Viñas del vero (2013, Somontano, Spain)
- Pinot Noir Nobler Blauer (2013, Nadine Saxer, Neftenbach, Switzerland)

*Kurt Haering*

More info about Thai food:

[http://en.wikipedia.org/wiki/List\\_of\\_Thai\\_dishes](http://en.wikipedia.org/wiki/List_of_Thai_dishes)



## Malmoe Branch

### NORDIC COOKING WITH A BRITISH TWIST



One of the, if not the most popular chef in Sweden at the moment is Tareq Taylor. He is very talented and has already cooked much appreciated dinners for our branch earlier in his career. He now runs a café in the Castle Park and has recently opened a restaurant called Kockeriet. It is open for lunch only, two fully booked servings a day, and for very popular courses and events in the evenings. His increased popularity stems from his involvement in several TV projects. He is also well known to international audiences through his show Tareq Taylor's Nordic Cookery, broadcast in over 100 countries. He is a busy man and so it was no surprise that he was not there when we arranged our first dinner for the autumn at the Kockeriet. His head chef Andrew Eves has been working with Tareq for some time and prepared the following interesting menu. After an amuse bouche, a creamy Jerusalem artichoke soup with mussels in its bouillon, accompanied by Crémant d'Alsace Extra Brut 2012 from Albert Mann, we had:

- From the garden: Carrot, pumpkin, 3xpress, pumpkin seeds, rye bread  
Langhe Nascetta 2011 Borea, Rivetto
- From the sea: Octopus, mushroom, black garlic cream, tapioca, sea fennel, lemon  
Kumeu River Estate Chardonnay 2013, Kumeu River Winery
- From the forest: Wild boar, white onion, celeriac, lingonberry  
Cuvaion Pinot Noir 2012, Cuvaion Winery  
Langhe Nebbiolo 2012, Rivetto
- Pre-desert from the forest: Goat yoghurt, chanterelle, blueberry, cep, oat  
Bouquet des Garrigues 2012, Le Clos du Caillou
- From chef's heart: Choklad, coffee, salted caramel ice cream  
Banyuls Rimage 2012, Dom. de Traginer

The white Langhe made from the Nascetta grape is not seen very often but its 'green' mineral tones went nicely with the colourful vegetarian dish and the octopus was matched by the fresh Chardonnay. Of the two following reds the Pinot Noir was the better wine on its own but a bit too light for the meat while the more tannic Nebbiolo was a better partner. To have a red Rhône wine with a dessert was surprising. The wine was in itself of good quality but more 'forest' in the dish was probably needed to match the wine. Banyuls with chocolate is seldom wrong, not this time either.



The menu was in some respect a bit odd but for that sake also interesting as to composition and combination food/wine and caused lively discussions around the tables. We had the opportunity to discuss with Andrew his thoughts behind the dishes after the dinner and it all ended up in well-deserved applause for his team in the kitchen as well as for the nice and attentive service.

## SPRING BARBECUE

Nina Christenson, as well as the weather, welcomed us this sunny Sunday afternoon when we arrived by foot, bike or bus at her successful Strandhuset in Limhamn. We were served a delicious BBQ in informal atmosphere and were also pleased to have a couple of guests who seemed to enjoy the company. Traditionally a BBQ means meat, but some members suggested fish as an alternative for those not big meat lovers. The mainly red wines supplied met both demand and expectation and in all it was a nice way of ending the spring season.

*Rolf Fransson*



Photo: Pierre Mens





## Malmoe Branch

### END OF SEASON DINNER

The restaurant market in Malmö is very competitive due to oversupply and, according to Ebbe Vollmer who is involved in three restaurants, you have to change concept every three to five years to survive. As people seemed to look for something other than steaks and tapas served at the SOT, Ebbe decided to change the name to Rökeriet (the Smokehouse) and installed the necessary smoking equipment. We wanted, of course, to try the new concept and after a couple of appetizers with a refreshing Riesling Kabinett trocken we were served the following five-course meal:

- Rabbit rillettes, turnip  
Soave Classico Campo Vulcano 13, I Campi di Flavio Prà, Veneto
- Smoked duck breast, red endive, cherries  
Barbera d'Alba Superiore 2006, Rocche Costamagna, Piemonte
- Hake, smoked potato, kale  
Powers Chardonnay 2013, Columbia Valley
- Pork, mustard, currant cabbage  
Cuvaion Pinot Noir 2013, Napa Valley
- Lirac Rouge 2012, Abeille-Fabre, Lirac

- Apple cake  
Passito Bianco Thovara 2011, Allesandro Piovene, Veneto

The Soave with clean light floral taste went deliciously with the rabbit and the fruity acidity of the Barbera met both the smoked meat and the acidity from the cherries. The fairly uncomplicated but clean chardonnay went well with the fish. The very tender and tasty pork was accompanied by an herby and spicy Lirac and a Pinot Noir with rich fruit and smoky oak also made a very good match.

The restaurant is located in deep cellar vaults from the 1300s and the good atmosphere during the dinner sometimes reached almost deafening levels. Service was impeccable and it was interesting to experience the smoky impact, sometimes in the main or in one of the side ingredients. It is a challenge to find wines matching the smoke flavours and in total the evening was successful which should guarantee the survival of this concept for at least the next 3-4 years.

*Rolf Fransson*

## London Branch

### JANUARY AT ADAM HANDLING

Adam Handling's career started at Gleneagles where he was the first ever trainee chef. He went on to become Fairmont's youngest ever Head Chef, culminating in winning Scottish Young Chef of the Year 2011. Adam was a finalist in Master Chef: The Professionals in 2013 impressing Michel Roux Jr. and Monica Galetti. He was the British Culinary Federation's Chef of the Year 2014. Today he is Head Chef at the Caxton restaurant in the St Ermin's Hotel in London.

Adam's twin passions, sourcing top quality seasonal ingredients and his love of Asian flavours, are very evident in his cooking. He particularly enjoys using the same ingredient in a number of different ways to create dishes packed with flavour. Creativity at this level isn't cheap and it doesn't always come off, but when it all comes together it is brilliant. After a test meal, Alan and Stephanie Shepherd decided that it was worth a Branch visit, and reserved the private room for 12 lucky diners.



Adam believes in very down-to-earth descriptions for his creations – he tells you what the major ingredients are, but with very little indication of how they are going to be prepared.

Following an apéritif of Laurent-Perrier Brut NV, the group sat down to the first two amuse-bouche courses: a Crab doughnut, followed by 'Chicken, fig and lemon', accompanied by a small glass of Chablis from the Domaine de la Gentilotte 2012. Then a Sancerre Rosé from Domaine Fernand Giraud, 2013 for the next three: 'Beer, beef, chilli, yolk', 'Beetroot, beetroot and more beetroot', and 'Bread, Chicken, butter, oil'. Just to give an idea of the complexity of some of these dishes, the beetroot came in a sugar tube with beetroot panacotta, beetroot and yuzu gel and pickled beetroot. All worked really well.

Next a switch to Spain, with Albarino, Lagar de Cervera, 2013 to accompany 'Scallops, crab, lemongrass, sea urchin', and 'Celeriac, truffle, egg yolk, apple'. Slices of both black and white truffles were offered, after a special delivery that morning. For the next course, 'Chicken liver, frozen lime, cracker', Paper Rod Pinot Noir 2014, from Wairapa, New Zealand, proved to be a perfect match, before reverting to Pouilly Fuisse, 'En Vergisson', 2009 with the 'Wild bass, sherry, spring onion'.

Châteauneuf-du-Pape, La Bastide St Dominique, 2012 came next, to accompany the 'main course' of 'Beef, pumpkin, treacle, carrots' and again proved to be a good choice. After a brief interlude with 'flossed rhubarb', we finally reached the dessert: 'White chocolate, milk, olive oil, yuzzu, rice' with a glass of Muscat de Rivesaltes, Château Pezilla, 2013. Opinions differed a little on which dishes were the most successful, but all agreed that the food and wine had both been quite outstanding.

*Alan Shepherd*

## Devonshire Branch

### FISH IN BABBACOMBE



On a balmy Autumn evening 32 members of the Devonshire branch of the Society enjoyed a lovely 'Fish evening' at the Cary Arms, Babbacombe, known as 'the Inn on the beach'. It literally is on the beach and a friendly seal named Sammy has been sitting on the steps in front of the Cary Arms entertaining guests throughout the summer.

The Cary Arms has been part of Torquay's history since 1662 when Sir George Cary moved to Torre Abbey. The thatched roof was destroyed by fire in 1906 and replaced by today's red tiled roof. In their day Queen Victoria and Prince Albert were visitors to Babbacombe Bay and enjoyed the famous Devonshire cream tea at this inn.

Coming completely up to date the Cary Arms has just won the Gold medal for best Inn of the Year in the English Riviera and South Devon Tourism Awards.

### WELCOMING 2016

In January we try to meet somewhere local to our Branch and The Corbyn Head Hotel on Torquay sea front has a private function room, which is always very popular with our members – and perhaps equally importantly we are always warmly welcomed and well looked after by Anthony Rew and his staff.

We were greeted on arrival with a glass of chilled Prosecco Brut and a selection of canapés, these being served in the hotel lounge, after which we went to our tables in 'The Orchid Room' for our dinner.

The first course was a choice of Garlic Mushrooms with a Parmesan Crisp; Smoked Salmon and Prawn Tian with seasonal leaves and a Citrus Creme Fraiche; or Chicken Liver Parfait with Wild Rocket, Pear Chutney and Brioche. This was complemented with Errazuriz Sauvignon Blanc which was fresh crisp and lively, with citrus and green apple characters and a long clean finish.

The main course was a choice of either Seared Fillet of Sea Bass with Roasted Fennel, prawns and a tomato and parsley velouté, alternatively we had Roast Rump of Devon Lamb with Celeriac Puree, and a garlic and rosemary reduction.



After an apéritif and canapés in the lounge guests adjourned to the conservatory enjoying a view of Babbacombe Bay to the far away Portland Bill. The starter was pan fried monkfish marinated in mixed herbs, served with Parma ham crisps and a carrot and coconut puree accompanied by Keuma River Australian Chardonnay. Main course was fillets of Brixham lemon sole stuffed with a smoked salmon and prawn mousse and served with crushed Jersey Royal potatoes and chive beurre blanc. Wine with this course was Chilean Vina Leyda Sauvignon Blanc. The dessert was a homemade hot Bakewell tart with cherries marinated in Amaretto served with Patricius Tokaji Aszu Hungarian dessert wine. Members were most appreciative and all enjoyed the evening.

*June Rallison*

*Photographs courtesy of Linda Dewis*

The Errazuriz Merlot was an excellent choice to accompany the lamb and the Sauvignon Blanc was available for those having Sea Bass.

We rounded off our meal with a choice of desserts: steamed sticky toffee pudding with butterscotch sauce, homemade vanilla crème brûlée, or a selection of local cheeses presented with celery, apple, grapes and an onion and mustard seed preserve.

The evening ended with coffee and petit fours, and all our members went home agreeing that it was a very good start to 2016 and looking forward to further gastronomic delights to come.

*Sue Slater*





## Northampton Branch

### SURPRISE ANDRÉ SIMON AWARD

As the first event of the New Year's programme, 25 members gathered again at the home of Michael Orton-Jones for a light lunch accompanied by a tasting of Chilean wines. After an apéritif of Cono Sur Brut NV, we were treated to gravadlax with dill sauce, washed down with a 2015 Zarcillo Riesling from Bio Bio Valley and a 2012 De Martino Reserva Legado Chardonnay. Accompanying the coq au vin we tasted a 2014 Berry Bros Chilean Merlot from Dana Javiera Maipo Valley, a 2014 Pinot Noir Casas del Bosquet Reserva (greatly admired) and 2012 Tutunjian Entre Valles – a fascinating blend of 40% Cabernet Sauvignon from Maipo, 40% Carménère from Colchagua and 15% Syrah and 5% Malbec from Maule. A lavish cheeseboard then circulated.

The occasion was greatly enhanced by the presentation of the IWFS André Simon Bronze medal to Robin Sheppard in recognition of all the support he has given to the branch in many guises over 30 years. Most recently he has for five years been an excellent Secretary, ensuring that the Chairman knows exactly what to do and does not step out of line. Margaret Chippendale from the EAZ Committee had come all the way down from Manchester to make the presentation, which came as a complete surprise to Robin. Our vow of silence had been well observed. Robin spoke knowledgeably about the wines we drank (although these had been selected by our new Secretary, Nigel Kay, who was away skiing). He thus proved to Margaret that he thoroughly deserved the award and she was, in turn,



most impressed with the friendly reception extended to her and her husband, John. Our new Chairman, Nikki Kidger, thanked the Chippendales for coming and also our host Michael Orton-Jones and Louise Sheppard for preparing most of the food.

*John Kelly*

## Merseyside and Mid-Cheshire Branch

### A RETURN TO LA BOHEME

Merseyside and Mid-Cheshire Branch held their first event of 2016 at La Boheme in Lymm. This is one of their favourite locations and one which is always well supported by members and friends.

The meal was preceded by a wine tasting offered by Paul Bishop. Paul chose wines from the Trentino and Alto Adige regions of North Eastern Italy. The tasting confirmed that wines from these areas are of very good quality and have some unique characteristics.

Prior to the meal we were offered:

- Terraze Della Luna, Pinot Grigio 2014. Cavit. Trentino
- Teroldego Rotaliano 2012, Bottega Vinai Trento
- Ponte del Diavolo Refosco 2012 Friuli Grave

The lunch menu was chosen by owner Olivier and comprised of three courses, followed by coffee. Three further wines were paired with the meal. The menu choices were as follows:

#### Les Entrées

**Risotto de Fruits de Mer:** Scallop, mussels and king prawns accompanied by a king prawn bisque risotto.

**Fromage de St Marcellin:** St Marcellin cheese breaded bonbons, with fig chutney, roasted golden beetroot, beetroot crisps, toasted walnut bread and a rosemary caramel dressing.

**Rognons aux poivre:** pan-fried kidneys in a creamy cracked peppercorn sauce, served with toasted brioche.

*Terraze DellaLuna, Nosiola 2014 Cavit trentino*

#### Les Plats

**Porc Roulade:** Fillet of pork, filled with cheddar rarebit, wrapped in pancetta, served with braised red cabbage and mashed potato, and finished with a caramelised shallot sauce.

**Supreme de Cabillaud:** Fillet of cod, served on a bed of caramelised baby onions, carrots, chestnut mushrooms, green beans, diced potatoes, garnished with a creamy fresh tarragon sauce.

**Ballotine de Faisant Farci aux Epinards and Pistache:** Boneless pheasant filled with a chicken, spinach, green peppercorn and pistachio stuffing, served with roasted root vegetables and dauphinoise potatoes, drizzled with a sweet sherry and orange jus.

*Lagrein Dunkel 2012 Trentino Alto Adige*

#### Les Desserts

**Crème brûlée and tuile:** Traditional crème brûlée flavoured with vanilla, with plum compote and a home-made tuile biscuit.

**Tarte au Citron:** A creamy, chilled lemon tart, garnished with a raspberry coulis and fresh raspberries.

**La Boheme Gateaux Opera:** Layers of almond sponge laced with a lemon syrup, pistachio cream and raspberry jam, garnished with raspberry coulis.

*Girilan Aimie Gewürztraminer 2014 Alto Adige*

The wine tasting and the lunch were enjoyed by all.

*Angela Britland*

## Leicester Branch

### THE BAKER'S ARMS AND THE WHITE PEACOCK



In November we were warmly welcomed for dinner at The Baker's Arms, Thorpe Langton, a very good village pub with a high standard of cuisine. We enjoyed a glass of Crémant de Bourgogne in the bar with a selection of canapés before sitting at two tables beside a lovely log fire.

For starters we chose between black treacle-cured salmon with a delicious slant on coleslaw (with autumn vegetables and red cabbage replacing the usual white cabbage), or melon with generous amounts of Parma ham and marinated figs. We drank Macon Blanc 'Les Terres Secrètes', a perfect accompaniment.

We followed with the breast and stuffed leg of local Keythorpe pheasant, creamed leeks, bacon and red currant jus, delicious dauphinoise, new potatoes and fresh vegetables. This was served with Barbera D'Asti – Ceppi Storici, a pleasant Italian red with a good bouquet.

Puddings were all excellent, Sticky Toffee Pudding with toffee sauce and vanilla ice cream, fruit salad and Pavlova with vanilla cream and fruits of the forest. We finished with tea, coffee and petit fours.

Our thanks are due to Geoffrey Jewell who organized the event and Kate Hubbard, the proprietor who was very helpful and ensured that we all had a very good evening for £55.

On the 20th of January, Douglas Smith arranged for us to have dinner at The White Peacock, a relatively new restaurant which has opened in Leicester's historic New Walk. We started the evening in the cocktail bar with a glass of Prosecco and a very generous amount of superb and substantial canapés, a pile of goat's cheese on toast, a terrine of chicken and pigeon on toast and a small one, easier to eat, with smoked salmon. There were 25 of us and we moved to a long table in the dining room – a floor to ceiling mirror at the back of the room gave the impression of fifty or so people stretching into the distance.

For a starter there was a chicken and ham hock terrine with a mango salsa and grilled toast. I enjoyed this very much. Others had grilled goat's cheese with tomatoes and a red onion tart with greens – equally successful. Next we chose between pan-



fried sea bass with sauté potatoes and vegetable ribbons or a column of slow roasted blade of beef arranged on top of a sliver of spinach and a medallion of mashed potato with button mushrooms in the sauce. I thought this disappointing as the beef had been assembled from separate shreds and the mashed potato rather dominated the dish.

We were intrigued by the Tonka bean crème brûlée. Apparently one can grate a Tonka bean to produce a vanilla like substance to flavour the custard. This was partnered by an almond tuile biscuit with raspberry sorbet. This dish was very good. I was not so keen on the bland champagne jelly enclosing probably tinned fruit with a very standard vanilla ice cream. Tea, coffee and petit fours followed. The service was excellent. The four chefs emerged from the kitchen at the end of the evening and were warmly thanked.

We drank two French wines from St Geneviève 2013. The white was very enjoyable but the red was undistinguished with no bouquet. It came in a claret shaped bottle! Before the event Douglas had agreed on a red and white Portuguese wine from Santo Isidro de Pegoes and so I don't know why the French wines were substituted. As we only paid £48, I think we had good value for money.

*Mary Jewell*





## Bath and Bristol Branch

### SPECIAL 90th BIRTHDAY CELEBRATIONS



The Bath and Bristol Branch recently held a lunch at the house of Dr Duke and Kathleen Ebenezer in Wells, Somerset, to celebrate the 90th birthday of its longest living member, Mrs Isobel Ponting.

Isobel holds a unique place in the annals of the IWFS in that she is probably the only surviving member to have dined on several occasions with the founder, André Simon. As the then Secretary of the Bath and Bristol Branch, and following a dinner at the Vineyard Restaurant, Colerne, Bath, she is in possession of a letter from André dated the 16th December 1958, thanking her for service to the Branch.

Mr Ronald Avery, Chairman of Averys Wine Company, and of course the father of our late President John Avery, had selected the wines, which as might be expected, comprised some of the best in his cellar. The wine list for the dinner reads as follows: Hospices de Beaune Meursault 1945, Brouilly 1952, Grands Echezeaux 1949, Le Corton 1947, Nuits St Georges Vaucrains 1945, Grand Champagne 1914. It is not recorded how, or if, they got home, but there is a cartoon of George Fuller, the Branch Treasurer, insensible, being stretchered out, with the inscription; "It's the way he would have wanted to go".

Isobel possesses many such menus and details of her meetings with André Simon during her office as Branch Secretary. A later

Dinner was held by the Bath and Bristol Branch at the Bell House, Sutton Benger, Wiltshire, on 27th March 1962 to honour Mr Simon's 85th Birthday, with a testimonial written on the menu card by André: "A memorable meal indeed, and we owe it to you!".

Isobel was born in New Zealand in 1926 of Scottish parents, and settled in the UK in 1948 aged 22, having graduated in English. She married Ken Ponting in 1952, and had three children, Jenny, Anna, and David. She moved from Edington, Wiltshire, to Bath in 1979, where she was a teacher at Bath High School for Girls. She is noted for her cooking and knowledge of fine wines. Her many interests also embraced yacht sailing, which she pursued extensively in the Mediterranean and she attained her Yachtmaster's Certificate in 1983, no mean feat. Since retirement she has tutored many students, including some from abroad.

A shy, modest lady, she is nevertheless outgoing and lively, still tending her allotment (how many ninety year olds would get six bags of manure for a birthday present). She is still active and energetic in Branch and other interests. The Branch feels honoured to have her as a member, as should the Society.

*Neville Bagot*

*Ed: Does anyone better her record?*

## Manchester Branch

### SUMMER LUNCH AT THE CHECKERS

For the Manchester Branch's Summer lunch last June, we braved the rain and went to mid Wales to 'The Checkers' in the centre of Montgomery. This is a Michelin starred restaurant with rooms and old world charm. Run by the chef proprietors Stéphane Borie together with his wife Sarah and her sister Kathryn Francis, they gave us a warm and friendly welcome. We were on two tables, so as only the apéritif was included on the menu, each table had different wines.

We started off in the bar, where we had a glass of Di Maria Prosecco Doc, Famiglia Botter Italia, with canapés of Arancini saffron and mushroom and also toasted brioche with parfait foie gras sandwich with Agen prune chutney. We knew that if these were the shape of things to come, we were on to a good thing, as they were delicious.

We moved into the dining room, where we started with a small cupful of Asparagus velouté, topped with truffle cream and toasted hazelnuts. There were also the very tips of asparagus in the soup. For the first two courses, our table had Vouvray 2013 Sec Bel-air Domaine de la Robin 1ere Cahors. The other table had Green Lip Sauvignon Blanc 2013 Jackson Estate Marlborough.

Next was lightly smoked salmon with flat parsley coulis, a beautifully coloured dish. The salmon was hot smoked 'à la minute' to order over oak chips, and was as good as it sounds. A courgette flower stuffed with crab and scallop followed with sauce Nantua, a creamy shellfish sauce made with langoustine shells. With this and the next course, our table had Domaine La Berangeraie 2009 Cuvée Juline, whilst the other table had



Macon Vergisson 2014 Domaine Guerrin et fils, Les Rocher. The shellfish was excellent.

We then had a palate cleanser of Passion fruit with lime juice and coconut granite with a foam plus lime zest powder. This was quite sharp, but just what was needed.

We then went on to perfectly cooked Grilled new season Welsh Lamb, with Violette artichoke, aubergine purée, and a thyme and garlic jus. There was also a tiny little gem lettuce leaf, stuffed with shredded confit of lamb shoulder. With this, our table had wine from the same vineyard as the last one, but this time, Cuvée Mauvin, whilst the other table had Vina Salceda Rioja Crianza 2011. No wonder Wales is famous for its lamb! It was superb.

We then got an extra course of mango and coconut egg with French toast. This looked just like a poached egg, but was of course, sweet. Very nice, and quite unexpected. The final course was a hot Strawberry soufflé with Basil Ice cream, very light and perfectly risen, not easy to produce for so many people at once. There was also some strawberry coulis to add to that if one wished. The meal finished with coffee and Homemade Valrhona chocolates.

This was one of the best, if not the best, meals our branch has had, and certainly worth the trip. What more can I say?

*E Valerie Hall*



## Manchester Branch DINNER AT CÔTE

On a sunny late September evening members gathered at Côte Brasserie in central Manchester for a French themed evening. We were warmly welcomed by the young enthusiastic staff, especially Zsolt and Nikita, with a glass of Kir Royale made with Blanc de Blancs Brut and a splash of cassis.

A rustic French onion soup with sourdough croûte and melted Comté cheese was our starter. It was full of flavour and accompanied by a glass of St Chinian 2013, Domaine du Barres, whose blackberry and cherry notes worked well with the sweetness of the onions.

Next, a delicious Breton fish stew packed with mussels, clams, prawns and squid, topped with a perfectly cooked fillet of sea bass. The cooking liquor of tomato, white wine and chilli was very delicate and full of unique flavours. This was paired with Saumur Blanc La Cabriole 2014 Cave de Saumur. Opinion was divided about the merits of this crisp, fresh apple, tasting wine being a good match, but as the wine flowed opinions changed!

Finally, a classic tarte au citron with Normandy crème fraîche and raspberries; this had a delectable zesty filling with perfect



sweet crisp pastry and rounded off a most enjoyable, fun French dining experience.

Ronnie Costello

## Herefordshire and Monmouthshire Branch THE CLINK

One of our members suggested that we should arrange a lunch at Cardiff Gaol where, as part of a rehabilitation programme, prisoners are trained to work in the hospitality industry especially in the preparation and service of food. Eponymously branded CLINK the restaurant, adjacent to the prison, has décor and ambience to compete with and beat many fine dining establishments. CLINK is a charity established a few years ago to offer training in catering and there are proposals to widen the scope into the related skills of classic butchery and bakery. The plan is to have 10 CLINK establishments across the country by 2017 drawing many of their supplies from prison farms. At Cardiff, the trainees are managed by professional staff and the standard of food preparation, presentation and service could not be faulted. Initially sceptical about the no-alcohol rule



imposed by HMP, we were amazed at the range of non-alcohol cocktails created by the staff – one of our guests confessed he couldn't remember the last occasion on which he hadn't enjoyed a glass of wine with lunch – and then admitted he didn't miss it!

To complete our group we included a special guest we named Michael (after our Minister of Justice Michael Gove) and we preselected our meals from the interesting and imaginative choices on offer below.

### To Start

Pumpkin soup served with sourdough bread  
Seafood terrine layered with scallops, horseradish emulsion and beetroot crisps  
Ham hock ploughman's served with traditional garnishes

### The Main

Pan fried chicken served with dauphinoise potato, seasonal vegetables and a sage jus  
Oven baked whole red gurnard, garlic and parsley crushed potatoes, purple sprouting broccoli and lemon butter  
Walnut, sage and artichoke aranchini, romanesco, leek and potato puree and root vegetable brittle

### Dessert

Chocolate and hazelnut millefeuille with satsuma sorbet  
Pecan nut steamed pudding, vanilla pod ice cream and crushed caramel  
Local cheese platter, fruit chutney, celery and grapes  
Tea and Coffee

Conclusion: Well worth a return visit.

## Herefordshire and Monmouthshire Branch CHRISTMAS DINNER AT CASTLE HOUSE HOTEL



The annual Christmas dinner is a highlight of our year. That means making sure the ingredients for a successful evening are added in just the right quantities. Get any of them wrong, and the recipe disappoints. Top of our list was a venue with a proven reputation for good food, attentive service and comfortable ambience. We knew that the Castle House Hotel in Hereford provided all these, and it continued to do so for us. You still need careful planning and liaison for a formal dinner, but our branch is fortunate in having one or two planners 'extraordinaire' who let no detail slip. We numbered 25, large enough to monopolise the hotel's dining room and adjacent bar where champagne and canapés were served. Thence to dinner, which began with the grace associated with our founder, André Simon.

"One of England's top female chefs" is how the hotel's website describes the mastermind behind our menu. You might guess which of the three starters got the most takers:

- roasted pumpkin and caramelised onion soup with Shiitake truffle oil
- seared scallops with curried parsnip purée, parsnip crisps and pomegranate
- roasted pigeon, Portobello mushroom, leek confit and thyme cracker.

The scallops came out top by a mile, setting a standard where fine products were cooked just as they should be. The Wine Society's Exhibition Saint Aubin Blanc, 2013, provided a suitably elevated match.

We live in the midst of excellent beef country. Hence, fillet of Hereford beef headed the main course menu, followed by roast halibut with clams, and pan-fried Gressingham duck breast with mandarins. Approving voices were heard: 'This beef is full of flavour; it's been cooked exactly as I ordered – rare to medium'; 'Mine, too, and I ordered medium'. The duck was succulent and

tender. The minority choice of halibut, however, received a word or two of reservation: 'Maybe a little dry... is chorizo too strong to set alongside this delicate fish?' A well-structured Saint Emilion, 2010, from The Wine Society, went well with the meat courses, and later the cheeses, but one of Tanners' highly praised lighter, fruity red wines – Château Chassantour, Beaujolais Villages Lantignié, 2013, was offered as an alternative.

Even with the best of food and wine, if the company isn't right then the evening won't be a success. I am pleased to report that our branch's mild promiscuity, mixing regulars and welcome interlopers, seems to work for us. So, members of the local branch were joined by a couple of guests and by friends from

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the neighbouring Bath and Bristol branch. Tables of six (and one of seven) encouraged conversation across the table in a way that tables of ten or more make difficult. A spirit of bonhomie prevailed, developing into loud mirth on one table.

In French fashion, cheeses came next, and then a choice of three desserts. The walnut whip with marshmallow was recognisable, but chef transformed the other two into creations whose presentation confounded expectations: one was passionfruit and mango cheesecake with mango sorbet and passionfruit curd, the other banoffee pie with chocolate ice.



## St James's Branch ROUX AT THE LANDAU

The St James's Branch held a most enjoyable dinner at Roux at The Landau on 27th January 2016, at the end of which we presented Head Chef Chris King and Restaurant Manager Franco Bessi with our Society's Award for Excellence for the exceptional dinner (see menu below) they served us on 26th January 2015.

The Landau, which is the restaurant of The Langham Hotel, is an old favourite of ours and we have been returning to The Postillion Room, the elegant private dining room overlooking All Saints' Church, year after year since 2009, when we gave them an Award for Excellence with Andrew Turner as the Chef.

In 2011 the restaurant came under the umbrella of Albert Roux and his son Michel Roux Jr, who put their protégé Chris King in charge of the kitchen. Chris and his team have been looking



Our budget suffered a little pressure when it came to choosing a pudding wine, which meant that a prestigious Sauternes had to give way to a worthy Monbazillac (Château Pech la Calevie, 2011). Happily, no one left the table early in consequence. As coffee was served, the chairman uttered a few words, hoping that those present would be in no condition to notice what was said. One of the attractions of holding a Christmas dinner in a place like Castle House is the ease with which diners can take but a few steps to their hotel bedroom with little recollection of the journey. In all, this year's Christmas dinner will go down as a good vintage.

*Stephen Bennion*

after us extremely well every year since then, but last year's dinner surpassed all others, resulting in this well-deserved Award. Service, on the other hand, has always been exemplary in the hands of the inimitable Franco Bessi, a veteran from The Savoy who, together with his team, has been looking after us impeccably all these years.

*Ari Sofianos*

**Dinner at Roux at The Landau, The Postillion Room  
Monday 26th January 2015  
Head Chef: Chris King**

### Wines

- Albert Roux, Grand Cru, Blanc de Blancs NV
- Pernand Vergelesses, Domaine Rollin et Fils, Burgundy, France 2012
- Chablis, Domaine Laroche, St Martin, Burgundy, France 2013
- Côtes du Luberon, Château Val Joanis, Réserve Les Griottes, Rhône Valley, France 2011
- Pedro Ximenez, Bodegas Gutierrez, Colosia, Spain NV
- NV Morris Old Premium Rare Liqueur Muscat, Rutherglen, Victoria (donated by Ian Cochran)

### Food

- Quail, foie gras, hazelnuts, pickled raisins, wilted escarole
- Wild seabass, Champagne velouté, potted shrimp ragout
- Roast Pyrenean milk-fed lamb, truffled 'txistorra', creamed flageolet beans
- Bitter chocolate and pistachio délice
- Coffee / Tea and petits fours

## Malmoe Branch THE FRIDA FRIDAY



Kitchen & Table by Marcus Samuelsson is a restaurant located on the 25th top floor in the new concert hall of Malmö which also hosts congress facilities and a hotel. Apart from the new concept with hotel restaurants, Marcus is behind the successful Aquavit, Red rooster and others in New York. In Malmö, Frida Nilsson is manager and head chef. Kitchen & Table opened recently and has been extremely popular, especially with young people. On a clear day you have a magnificent view over the city and Copenhagen but unfortunately it was a bit hazy so we concentrated on what was on the plates. It started with two canapés; roe, yuzu, Smetana, almond potato and rilletes of pork, pickled onion, thyme accompanied by a glass of a fresh and delicate Lugana DOC 2014 from Veneto made from a local variety of the Trebbiano grape. To follow we enjoyed the following five course menu:



- Lobster, grilled vegetables, chicken mayonnaise, chicken skin
- Grüner Veltliner Spies 2013, Kamptal, Kurt Angerer
- Baked Skrei cod, roasted Jerusalem artichoke, kale, burnt bread flavoured broth
- Pouilly-Fuissé 2014, Mâconnais, Dom. du Roure de Paulin
- Slow braised cheek of ox, celeriac purée, pickled vegetables, truffle
- Barolo Rocche annunziata 2011, Piemonte, Rocche Costamagna
- And La Copa Santa 2012, Languedoc-Roussillon, Dom. Clavel
- Minced blue cheese, apple, celery, seasoned bread
- Caillou les Quartz 2013, Côtes-du-Rhône, Le Clos du Caillou
- Lemon curd, lemon sorbet, fried white chocolate, thyme, camomile foam
- Sweet emotion Muscat de Rivesaltes, Languedoc-Roussillon, Cellier de la Dona

The Grüner Veltliner was fresh, slightly exotic and met the nuttiness of the superb lobster dish. The big back of Skrei cod, perfectly cooked to 42 degrees, simply split into slices and was nicely matched by the clean Burgundy with citrus and some oak. The Barolo with strong flavours and the Languedoc with its heavy aromatic character were different but both went very well with the tasty cheek of ox, extremely tender after 24 hours in the oven. As the two first dishes were of ordinary size the cheek of ox with purée was unfortunately a bit too much for many guests and in a five course meal mid-size portions were maybe to be preferred. The Grenache dominated Côtes-du-Rhône went fine with the cheese dish and the sweet Muscat stood up well to the sweetness and acidities of the dessert.

All dishes were explained as to ingredients, methods, temperatures etc. when nicely presented at the tables by Head



chef Frida Nilsson. The dessert though was brought forward by Pastry chef Joel Lindqvist, Swedish Dessert Champion 2014, and he was also the creator of the small masterpiece we had with the coffee. The young service team did a great job and at the end of the dinner the whole team responsible were given a round of well-deserved applause.

For obvious reasons we had expected cooking on a high level – and got it!

*Rolf Fransson*

*Photo: Birgitta Buxrud (dessert: Nyxfoto)*







## 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)

**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.

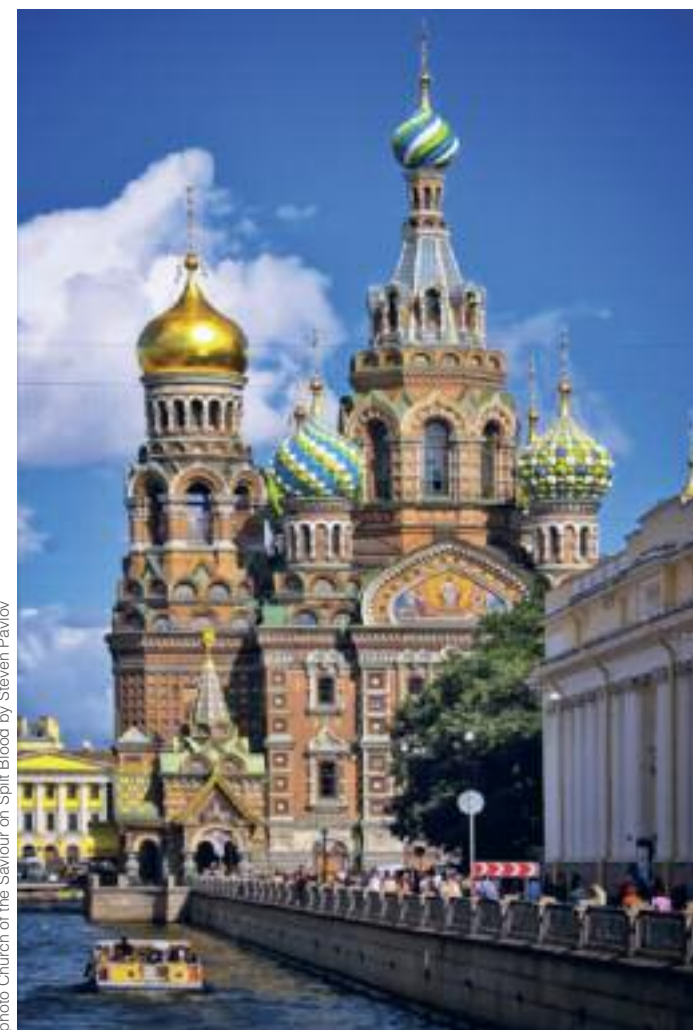


photo Church of the Saviour on Spilt Blood by Steven Pavlov







## EAZ VISIT TO VIRGINIA

### 2017: the EAZ spreads its wings

Not content with arranging a cruise in the Baltic as the EAZ 2017 Regional Festival, the Executive Committee – with the able assistance of Dave Felton, IWFS Chairman – is planning a visit to Virginia.

#### Why Virginia?

It all started in 2015 when London Branch arranged a comparative wine tasting, hosted by Jeffrey Benson and Bernard Lamb, matching wines from Virginia against Bordeaux. Much to the surprise of Branch members, many of the most skilled wine tasters in the Branch could not tell which wines were the Virginians and which the Bordeaux. Throughout the evening wines which were thought to be from Bordeaux turned out to be from Virginia and vice versa. Although Bordeaux wines eventually 'won' it was the narrowest of victories. As Bernard Lamb explains below some grape varieties well-known in the Loire seem to ripen better in Virginia.

Intrigued by Bernard's report of this event, Dave Felton proposed a visit to Virginia and offered to set it up: an offer which the EAZ Committee gratefully accepted.

#### Wines of Virginia – Bernard Lamb

Six years ago, at the London Wine Trade Fair, my wife and I discovered the wines of Virginia. The initial attraction was several excellent Viogniers, full of flavour and character. A reserve Chardonnay was brilliant, much better than most expensive white Burgundies. Since then we have enjoyed many wines from Virginia, at tastings and at home.

Amongst the reds, there are some impressive Bordeaux blends, as well as single varietals. For example, at the IWFS Virginia

versus Bordeaux blind tasting in London in 2015, the Virginian 2010 Veritas Petit Verdot (100%) was a very big wine, very fruity, long, with lots of smooth tannins, in spite of having had six weeks of extended maceration. It easily beat a very good Bordeaux wine and was generally thought to be the Bordeaux. Cabernet Franc matures better in Virginia than in the Loire, making bigger, more flavoursome wines with 100% of that grape. Other grape varieties include Nebbiolo, Barbera, Sangiovese, Pinot Gris, Petit Manseng, Albariño, Sauvignon Blanc, Gewürztraminer, Chambourcin, Vidal Blanc, Malbec, Tannat, Touriga and Traminette.

In 2013, there were more than 230 wineries, 343 vineyards and more than 3,400 acres under vine. Virginians have made wine for more than four centuries, with a law for the Jamestown settlers that each man had to plant and tend at least 10 vines. Thomas Jefferson cultivated European grapes for 36 years. The growing areas are widely spread, from Williamsburg in the east, near Chesapeake Bay, to the north, the west, the south, the centre, Blue Ridge Mountains, Shenandoah Valley and the Heart of Appalachia. The state has seven American Viticultural Areas, and excellent advice from specialists at Virginia Polytechnic Institute and State University, with its College of Agriculture and Life Sciences, Enology and Viticulture Section, doing research and teaching.

#### The State of Virginia – Neil Taylor

Virginia was one of the earliest parts of the American continent to be colonised by the British and as this took place largely during the reign of Elizabeth I, the state was named after her, the Virgin Queen. It then became one of the thirteen that formed the United States at the time of the American



Photograph © Steven Morris

Revolution. In the mid nineteenth century, many of the Civil War battles took place here, as it was the most northern state of the Confederacy. The battle of Bull Run is perhaps the most famous and its site has been preserved. Richmond, the capital of Virginia, became the capital of the Confederacy.

Eight Presidents grew up here, more than in any other state. The most famous was the first US President, George Washington and almost as famous was the third, Thomas Jefferson. They are commemorated in their houses, Mount Vernon and Monticello, which have been kept, together with their gardens and farms, much as they were during their owners' lifetimes. Nowadays the fact that they both used slaves is mentioned on the tours and in the guidebooks, but it is pointed out that slaves were treated by both Presidents much better than was normally the case at that time. Both were practical men keen to work outdoors when not bothered by affairs of state. Woodrow Wilson grew up in Charlottesville, where his family home can be seen, together with a main street he would still recognise. However the greatly expanded university has recently brought a diversity of colour and of cooking into the town, which would have amazed him. It is authentic Old Town America.

The Blue Ridge Mountains stretch across the State and have different charms under each of the four seasons. Criss-crossed by good roads, coaches can reach many of the viewpoints and they can penetrate deep into the forest. The sun has been generous with its time here, and rainfalls are sensibly spaced out, which is the background to the diversity of the vines which

flourish here. There may be many wineries in Virginia, but we must not forget that it is full of distilleries and breweries too. Its mixed climate ensures that most grains and fruits can grow there and they are all put to good use!

#### The EAZ visit

Planning for this event is still in the very early stages. It is proposed to spend three days (four nights) based near Middleburg, about an hour's drive from Washington DC. As well as visiting several wineries to sample their wines, we will take the opportunity to visit historic sites and to sample some of the best restaurants in the area. The visit will be led by Jeffrey Benson, Chairman of London Branch and WSET Tutor, and Bernard Lamb, Wine Judge, wine-maker and member of London Branch.

While we are not currently proposing a formal programme of pre- and post- event tours, as we would if the event were a Regional or International Festival, we will be able to suggest further activities for members who wish to extend their visit. If you are interested in joining the group, please register your interest with Stephanie Shepherd, EAZ Events Coordinator, preferably on email to [s.shepherd@ntlworld.com](mailto:s.shepherd@ntlworld.com), sending her the name of your IWFS Branch and the number of people who may wish to be included. If you think you will want to extend your trip and would like our help to identify further activities please let Stephanie know.

*Details of the event will also be available in future editions of both Food & Wine and our Food & Wine Online newsletter.*



Photograph © Steven Morris



*Call for volunteers – help us make this a memorable event*

## THE LONDON INTERNATIONAL FESTIVAL

28th May to 5th June 2018

photo wiki+spam@eindruckschinderdomain.de c-by-sa-2.5



### Your Destination in 2018?

From the 28th May to 5th 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) by 1st June 2016 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.



Photo by David Jiff. License: CC-BY-SA 3.0