



Food & Wine

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

Issue 130

October 2017

**BALTIC CRUISE: A NORDIC
TASTER**

**CULINARY WEEKEND IN
STOCKHOLM**

**A CHAMPAGNE
INVESTIGATION**

**FORAGING COAST TO
COAST**

Chairman's message

We held our Annual Branch Representatives Meeting on Sunday 24th September in London, although, with many apologies from branches, only five branches were finally represented at the meeting. However, those people who did attend actively discussed the range of issues on the agenda, from accumulated funds, events, marketing, PR to get new members and branches, and the future of this meeting. There was considerable support for placing the reserve that we need to carry from one International Festival to the next (nine years later) in our own wine cellar, which could be drawn upon by our regional festivals, and our branches. This proposal will be fully investigated and costed, and you should hear more next year.

At incorporation we retained the ABRM as a forum for members/branches to have their say and to let members have an input on the nomination of Directors and Executive Committee. This later topic has caused a slight issue since if the ABRM is the nominations committee then we needed to give at least 21 days' notice before Directors were elected at the AGM of all members, and this stopped us combining the two events in one day, or weekend.

A motion to set up a nominations committee as part of the Executive Committee was raised, and later carried at the AGM. It was decided that the ABRM therefore no longer had an official role, but should in future be a Members' Forum open to all members and preferably combined with an interesting event over one or more days. Watch this space for further announcements on a Members' Forum.

The AGM which followed later that afternoon then voted and approved the following:

1. To adopt the Report of the Directors and the Financial Statements for the year ended 31st December 2016.
2. To appoint Michael Slater as Independent Examiner for the financial year 2017.
3. To affirm the appointment of the following persons as members of the Executive Committee: Leonie Allday, Peter Diamond, and Peter McGahey.

4. That Article 15.4 of the Articles of Association be amended so as to read: "Directors shall be elected or re-elected from amongst those Members who are nominated by a Nominations Committee of the Executive Committee (the Representatives Committee) and elected by a resolution of the Members passed at an Annual General Meeting."

I was pleased to thank Graham Lovelock, on behalf of the EAZ, for his service as Examiner of our accounts for more than five years. Graham has been Treasurer of London Branch and is currently Treasurer for the London Festival.

A very enjoyable dinner on board HQS Wellington on the River Thames completed a busy day. Twenty two members attended, and enjoyed good wines and food in good company, in the quirky home of the Honourable Company of Master Mariners.

I read your branch articles each issue with great interest and although I remember several branches in the past have reported on events with their local Catering Colleges and students on Hospitality Courses, I have not seen recent reports. Tallinn Branch, when we visited, spoke highly of the importance of their relationship with Colleges – young people, chefs and sommeliers, coming into the business. Why not contact your local college and arrange for students to cook a dinner for you, which you can critique and discuss with them. A great event for these winter months... Why not reciprocate and run a general wine tasting for them (if the ages are suitable), highlighting the wine styles, food matches, importance of temperature, breathing, decanting, the influence of glass size and shape, the environment, table flowers, strong cologne or perfumes. We have a font of knowledge which we need to pass on, and at the same time become better known in our particular locality.

Ian Nicol

Chair, EAZ and International Council of Management

Cover photo: Gamla Stan, Old Town Stockholm (photo by Robert Allerdice, New South Wales branch member).

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

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

In André's words,

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



health and that an intelligent approach to the pleasures and problems of the table offers far greater rewards than mere satisfaction of appetites."

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

New members are always welcome, please see page 3 for details. Please also visit our website www.iwfs.org or for information about the Society in brief visit our Wikipedia page <http://en.wikipedia.org/wiki/>



Editorial

As we approach the end of 2017 and enjoy the produce of the season, I hope you will have attended many events, perhaps participated in a festival, and have stored happy memories and experiences with new foods, combinations of food and wine, or a deeper understanding of where foods come from and how they are harvested... We have a very thorough report on the Baltic Cruise Festival from Sid Cross, one of our very well-travelled members (Vancouver, and immediate past Honorary President of the Society), along with annotations from the local EAZ branches, and a report on the subsequent Stockholm week-end from Zurich Branch's John Nicholas. We also have a look at the age-old tradition of foraging, courtesy of Tim Gittins, who reports on what sounds like two wonderful days out. From Michelin-starred restaurants to the open coastline...

EAZ branches have again been very active, with Blackpool and Fylde Coast looking at which wines to partner with various fish dishes, Leicester Branch and Merseyside and Mid-Cheshire Branch availing themselves of fine dining at beautiful country house properties (with the latter even dipping a toe in the gastronomic world of Apulia!) and an introduction to the world of sake from London Branch.

It is quite amazing how any type of research has the potential to lead back to food and wine. Recently, I had a wasp problem in my attic and scrutinised various websites to try and find out when was the best time to kill them without compromising next year's population. On the Friends of the Earth website, I came across the following snippet: "some wasps store wild yeasts in their gut over winter. By feeding on grapes the following year, wasps kick start the fermentation process by passing on some of this yeast. A wine-lover's best friend!"

Which naturally, brings us to the anticipatory shopping or (cellar) selecting of wines and bubbles for the forthcoming festive season. And, hopefully, there will be some comparative tastings of Champagne or non-traditional offerings for members to look forward to and to report back on in the February issue.

Also in the next issue I would very much like to include a page of combined memories of the Baltic Cruise, a paragraph or two of some event/sight/detail that you particularly remember, some very personal detail/details which encapsulated the cruise experience for you. Please send your thoughts to editor.eaz@iwfs.org.

Wishing you all a very happy Christmas, and many happy tastings in 2018...

Nathalie Rosin

PUBLICATION DATES

- **December: Food & Wine Online (e-newsletter)**
deadline for copy from contributors 30th November; publication mid/end December
- **February: Food & Wine**
deadline for copy from contributors 15th January; publication to members 28th February
- **April: Food & Wine Online (e-newsletter)**
deadline 31st March; publication mid-April
- **June: Food & Wine**
deadline for copy from contributors 15th May; publication to members 30th June
- **August: Food & Wine Online (e-newsletter)**
deadline for copy from contributors 31st July; publication mid/end August (dependent on summer holidays)

Food & Wine

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Contributors

Baltic Cruise: A Nordic Taster

Sid Cross is a longstanding member of the IWFS' Vancouver Branch, Canada. He has been Chairman of the IWFS Wines Committee and is also immediate past Honorary President of the Society. He is globally recognised for his extensive wine knowledge and tasting memory. He is a frequent panelist and



entertaining educator on wine and food. He is the only Canadian to be inducted as a Membre d'Honneur of the L'Academie du vin de Bordeaux (www.academie.vins-bordeaux.fr) and awarded Gourmet of the Year by The Society of Bacchus America ("for outstanding knowledge of food and wines and for imparting this knowledge to others"). He has been promoted by the French Government from Chevalier to Officer status in the Ordre du Merite Agricole. Sid with his legal background has recorded detailed notes of his comprehensive tasting experiences over the years in his chronological black book diaries providing one of the most extensive historical wine information collections of its kind in the world.



Culinary Weekend in Stockholm

John Nicholas is a member of the Zurich Branch which he joined whilst working and living in Zurich. He and his wife, Joan, are still resident in Switzerland. He became treasurer of EAZ in 2013 and represents EAZ on Council. John cultivated an interest in food and wine as a young accountant and is most interested in pairing food with wines, as well as discovering unusual wines cultivated

in unusual places. As treasurer, John is involved in EAZ festivals, but has also organised entire events in Switzerland and the recent Stockholm event with Joan.

A Champagne Investigation

Jeffrey Benson is chairman of London Branch and 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. 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. www.jeffreybenson.net



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2017 Annual Branch Representatives Meeting



Ian Nicol has been EAZ Chairman for nearly five years and Council member for some four years. He recently took over the Chair of the Society's International Council of Management from David Felton, with the aim of sharing our knowledge of Wine, Food and Cultures with as many members as possible, either through meetings, events, our publications or our website. Ian and his wife Chris love travelling and searching out new branch possibilities.

Foraging Coast to Coast

Tim Gittins joined the then West Riding Branch in 1988, and later took on the secretarial duties. He subsequently became chairman of the renamed West Yorkshire Branch, and for a few years served on the EAC. Having organised numerous events for his branch over the years, Tim is the unofficial archivist,



which provides a fascinating insight into how the branch has evolved. Tim's particular interest is in pairing food and wines, and hopes that the growing trend of tasting menus and wine flights in restaurants will encourage customers and staff alike to experiment more. A keen grower of vegetables for the table, he has taken 40 years to learn to cook.

News from the International Secretariat



Lambert Bridge tasting room, Sonoma County

Dear EAZ members

The last few months have been focussed on finalising the Vintage Card for 2017/18 and also developing the new IWFS Vintage App for members. While the Vintage Card was first produced by the IWFS in 1935, we are pleased to advise that a Vintage App will be available for members to download from 1st November.

The App is an exciting addition to sourcing expert vintage information at the tap of a screen or a swipe of your finger on your mobile phone or tablet. Features of the App are that you can select the country and region, or vintage of your choice and you will be taken straight there.

The App will be in addition to the printed membership card, which you will still receive, but now you have the choice as to how you wish to reference the information, which will continue to be updated annually.



There will even be an option to view the classic Vintage Card on screen if you prefer. See here a snapshot of a couple of the App windows.

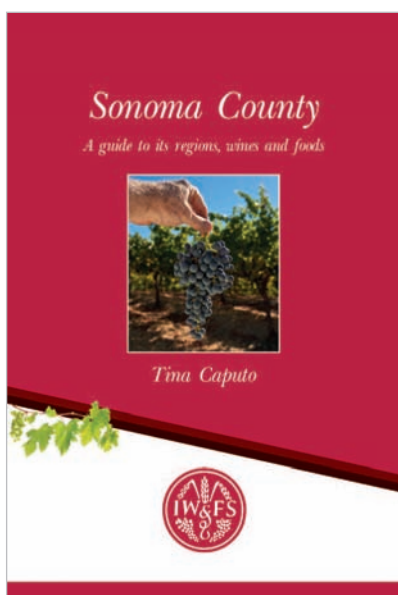
Please remember that the non-member version of the 2018 Vintage Card is available for you to purchase at discounted prices so your friends, family or colleagues can also benefit from this wealth of vintage information. Prices for members begin at £24.00 for 12 cards with further quantity discounts available. These can be ordered from the International Secretariat in London – please email me on sec@iwfs.org.



Sonoma County Monograph Now is the time to share the latest IWFS monograph with friends and family too. Stephen Brook, award winning writer on Californian wines and author of *The Wines of California* has kindly reviewed this for us: "Tina Caputo's monograph on Sonoma County is a useful and handy addition to the IWFS series of introductory guides. All the current AVAs are included, with information about topography, varieties planted, and leading producers. She

➡ continued from page 5

manages to pack a great deal into 70 small pages, with succinct sections on the major towns and their attractions – gastronomic and otherwise – and on Sonoma's very lively food scene. There's just a single but handy map, but visitors to Sonoma can easily pick up regional maps in the tasting rooms. This compact guide is thoroughly up-to-date, with entries on newly approved sub-regions such as Fountaingrove



and Pine Mountain. Caputo unfailingly steers visitors in the right directions."

Copies are available to purchase from the website at £7.50 per copy.

On behalf of the International Council, who represent all IWFS members around the world, I hope that you welcome the new Vintage App giving you easier access to advice from the professionals when purchasing wines or deciding which wines to draw from your cellar.

Until next time.

Andrea Warren

International Secretariat

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IWFS Branded Merchandise

Blind Tasting Bottle Sleeve Kit: £24

This IWFS branded kit comprises 10 individually numbered woven-cloth bottle covers (suitable for wine, not champagne) and are presented in a handy carry bag. Give that professional touch to your own wine tasting events or private parties.



Neoprene Bottle Bags: two bottles £8 and one bottle £6*

High quality, IWFS branded, neoprene bottle bags that will help you transport your bottles in style to friends or to IWFS events.



Lapel Pins – £1

These are available in individual presentation boxes, making more impact – possibly a welcome gift for you to give to new, or even existing, members. A smart but discreet way to show your membership of the Society.

2017/18 Vintage Cards – 12 cards for £20

The Vintage Cards are an ideal gift for you to include with your festive season messages, by post. Regions that had a great vintage and therefore producing wines to watch out for include 2016 Bordeaux, Provence (Reds), English Sparkling, Italy, New York, Washington and British Colombia plus 2017 Victoria and Coonawarra from Australia.



These special prices for all products featured are valid until 31 December 2017. You can place an order via the EAZ pages of the website under the resources tab. Prices exclude p&p except for the Vintage Cards.

BALTIC CRUISE: A Nordic Taster

by Sid Cross



What an amazing and memorable trip this IWFS/EAZ Baltic cruise turned out to be! Our group of 38 members participating from 15 IWFS branches assembled at the comfortable Hotel Skt Petri (included fantastic breakfast choices) in Copenhagen, Denmark on 29th June before heading out to the Michelin one star restaurant Sölleröd Kro. There we were treated to a remarkable opening dinner showing outstanding Danish cuisine and wine pairings, but no printed menu. An apéritif of Comte Audoin de Dampierre Grande Cuvée Champagne was most apt during the brief welcoming ceremony conducted by Ian Nicol (Blackpool & Fylde Coast, UK), Chair of both International Council Of Management and Europe Africa Zone, where your scribe, after serving two full two-year terms, formally turned over the reins of Honorary President to the talented Dave Felton (Pasadena, USA).

Dinner courses included Norwegian scallop combined with a mild horseradish cream emulsion in a mussel and seal oil broth, served with a 2014 Sancerre Les Amoureuses François Crochet; very innovative sole with tomato anchovy cream of burnt citrus with black olive squid ink and appropriate 2015 Trocken Riesling Fritz Haag; cod salad and ramps (wild onion family, similar to spring onion with a slightly flatter leaf) with a 2014 Montagny 1er Cru J.M. Boillot; smoked Spanish Black Foot pork – 2013

COPENHAGEN: Superlative Sölleröd

After a short drive from Copenhagen we arrived at the beautiful Sölleröd Kro, a 1 star Michelin restaurant. For some years, this restaurant has been among the top 10 in our Nordic countries and it was just upgraded this year as our 5th best in the White Guide Nordic review of the region's restaurants. There has been a restaurant in this building since 1677 and before that it was a farmer's house. The legendary chef of the restaurant Jan Restorff welcomed us with a glass of house champagne and then we were served a marvellous six-course menu of scallops, Lemon sole, North Sea cod, Iberico pork, veal, and rhubarb; all this with an outstanding selection of wines, including Riesling from Fritz Haag, Côte Rôti from Patrik Jasmin and Barolo La Morra from Le Radici. Finally, at about 11pm the bus took us back to a rainy Copenhagen, which failed to dull the general euphoria of satisfaction!

Sten Mardell
Malmö Branch





Côte Rôtie Patrick Jasmin; filet of veal with burnt aubergine, green and white asparagus – very young Nebbiolo 2012 Barolo Le Radici; and finally white chocolate mousse with rhubarb ice cream – 2012 Scheurebe Beerenauslese Winzerkeller Bergenland. This meal was a wonderful quality start to our food and wine adventures.

We embarked the following day on a rainy afternoon on the statuesque ship Silver Whisper which boasts 194 panoramic ocean-view suites for a maximum of 382 guests. It contains a number of restaurants including Silversea known for dining inspired by Relais & Châteaux with diversity in four locations: La Terrazza – divine selection of Italian cuisine; Le Champagne – small venue with finest artisan products available; The Grill – poolside breakfast, lunch and dinner using heated volcanic ‘hot rock’ seafood and meat; and The Restaurant – fine dining with a daily changing menu. The ship’s staff was extremely friendly and accommodating to our every request. The ship has a free regular wine list that is not printed but only in the brilliant mind of head sommelier Biljana Apostolovic who provided such knowledgeable and outstanding wine service throughout our cruise. There is also a printed The Connoisseurs’ Wine List of

over 100 wines carefully chosen for both quality and value with choice supplemented bottles added for all our dinners included in the registration price. What a deal!

The timing of this cruise through the northern regions was perfectly arranged to take advantage of the extended hours of daylight during summer months. Well done.

We departed at 6pm with a reception in the Observation Lounge on Deck 10 and dinner together in a special section in the main restaurant with some “Connoisseurs” celebratory wines – 2004 Pommery Cuvée Louise Champagne (\$105), 2012 Meursault Clos de Mazeray (\$55), 2009 Château Branaire Ducru (\$105), and 2004 JJ Prum Wehlener Sonnenuhr Auslese (\$55).

Our group gathered every evening for pre-dinner drinks and conversation. It was such a pleasure seeing old friends plus getting to know more IWFS members from all over and such a congenial lot they are.

July 1st was Canada Day with an appropriate salute in the Panorama Bar with red dress code and singing of the National Anthem. At 10am till noon there was a sit down wine tasting conducted by the last two Honorary Presidents of your Society. Excellent line-up of four white (all from the free selections):

- NV Heidsieck Monopole Brut Champagne (always in the suite fridge with NV Pommery too),
- delicate 2015 Arneis Fontanafredda,
- peachy 2015 Fiano-Greco Pipoli Vigneti del Vulture, Basilicata, Italy,
- pineapple-jasmine 2015 Chardonnay IGT Tormaresca, Puglia;

and four red (all from the Connoisseurs):

- two 2010: aromatic acid balance Pauillac Château d’Armailhac compared with rich fruits St Julien Château Talbot,
- spicy licorice 2013 Guado al Tasso Antinori super-Tuscan,
- ripe powerful 2013 Caymus Special Selection Cabernet Sauvignon, Napa Valley.

That evening half of us dined in the remarkable Le Champagne (the other half on 5th July) which was really a special culinary treat of inspiring choices.





First Stop Helsinki

On 2nd July after 537 nautical miles we disembarked at Helsinki at 10am on a sunny day for a scenic archipelago boat tour with so many picturesque small islands and saunas everywhere. Lunch at Kulosaari Casino (the previously luxurious casino with a fabulous harbour view) was hosted by the Helsinki Branch. This featured their local venison with 2011 Pinot Noir Meerlust,

HELSINKI: Lunch with a Sea View

One of the objectives of the EAZ Baltic Cruise Festival was to spend a day with each of our branches around the Baltic. On 2nd July it was the turn of Helsinki. We disembarked at 10am on a sunny day for a scenic Archipelago boat tour with many picturesque small islands and saunas everywhere. Lunch was organised for us by Helsinki Branch at the Kulosaari Casino, which was built in 1915 and has a reputation for fabulous cuisine as well as the most beautiful harbour view in Helsinki.

We started with a plate of seasonal fish, accompanied by a 2016 Klosterneuburg Grüner Veltliner, from Austria. Then came a peppered roast of reindeer with a 2011 Meerlust Pinot Noir from South Africa, and finally cranberry parfait with a 2014 Sileni Estates Late Harvest Semillon, from Hawke's Bay, New Zealand. We were wonderfully entertained by the local members, and it was very interesting to hear that they hold most of their events in their homes, cooking together and tasting the food with different wines. We then had some time left for shopping at the colourful Market Square Marketplace before departing on our cruise ship at 4pm.

Alan Shepherd
London Branch

South Africa as well as starting with a 2016 Grüner Veltliner Kloster and finishing with an Australian 2014 Sileni Estates Late Harvest Sémillon from Hawkes Bay. The members hold most events in their homes cooking together and holding wine tastings. Time was left for some shopping at the colourful Market Square Marketplace before departing at 4pm. Back on board, dinner was served in the main restaurant with lots of choices – I particularly enjoyed the Mesclun salad, asparagus ravioli, sea bass, and wide selection of gelatos.

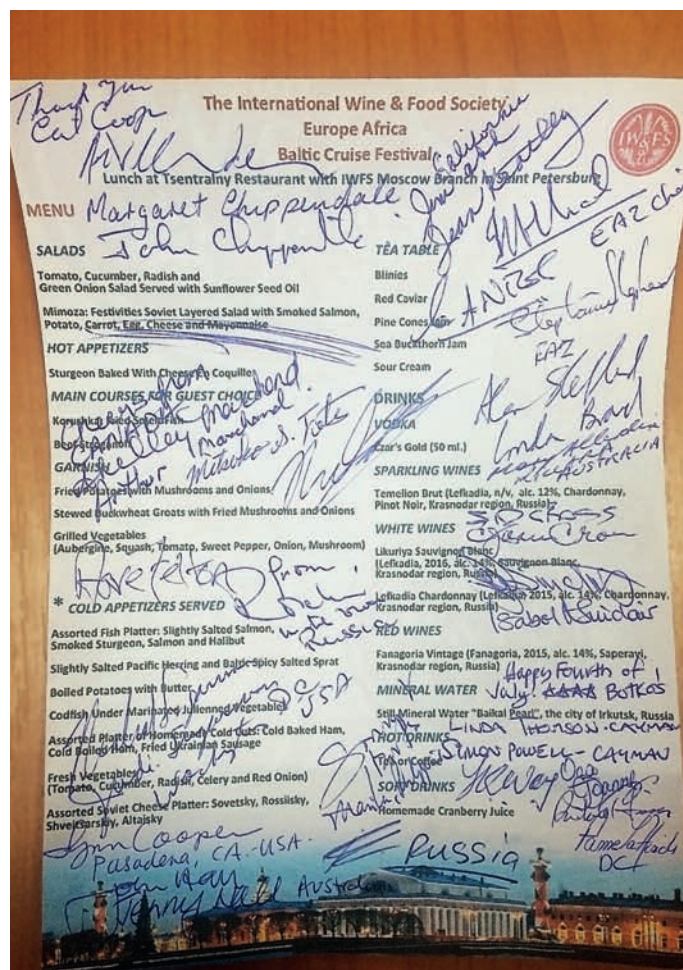
St Petersburg

On 3rd July, after 143 nautical miles (again conveniently during the night) we arrived at 8am through an impressive narrow opening to the harbour of St Petersburg. We all organised our





Leonid Gelibterman with Chris and Ian Nicol



ST PETERSBURG: Tsentralny's Welcome to Russia!

On the 4th of July a joint gastronomic lunch of the members of the International Wine & Food Society with the Moscow (National) Branch was held at Restaurant Tsentralny in Saint-Petersburg. The banquet, attended by nearly 40 guests, took place within the frame of the international Baltic Cruise Festival that started in Copenhagen on the 29th June and ended in Stockholm on the 7th of July.

This lunch, organised with the assistance of the Moscow (National) Branch, gave the guests of the cruise the unique opportunity to take in the sights of authentic Soviet cuisine, supplemented with modern Russian dishes and drinks. The menu was carefully composed taking into account the individual food preferences of each guest.

Visitors were offered traditional gastronomic specialties from the USSR – the classic salad 'Mimosa' with smoked salmon, sturgeon baked with cheese, fried smelt fish Korushka and beef Stroganoff. Hot and cold dishes and salads were accompanied by a native Russian drink – vodka and also by modern Russian still and sparkling wines, which pleasantly surprised the guests. There were traditional hot pancakes with red caviar and sour cream – an essential part of authentic Russian cuisine.

The lunch in Saint-Petersburg was attended by the Honorary President of the IWFS David Felton, Chairman of the IWFS

Europe-Africa Zone Ian Nicol, the leaders of the Society's offices from London, Manchester, Washington, Florida, Sydney, Vancouver, Hong Kong, Manila, Cayman Islands and other regions of the world. Chairman of the Moscow (National) Branch of the IWFS Leonid Gelibterman presented a lunch menu to the members and demonstrated the nuances of serving specific dishes.

At the conclusion of the gastronomic lunch, the President of the Federation of Restaurateurs and hoteliers of the North-West of Russia, Leonid Garbar, presented the guests with Soviet traditional woven bags for shopping called 'avos'ka'.

The members of the IWFS all agreed that such a short visit to one of the Russian regions was not enough to discover all the diversity and richness of Russia's national culture and, in particular, of her gastronomic heritage. Leonid Gelibterman's proposal to gather a group of representatives of the various international offices of the IWFS in the next year and to arrange a gastronomic tour to different Russian regions to taste local specialties met with great enthusiasm by the diners and was supported by the Honorary President of the IWFS David Felton.

Marina Solopova
Moscow Branch

own separate tours mostly by Silversea. Joan and I enjoyed a fascinating city bus tour followed by a splendid boat tour under the bridges.

The 4th of July was USA Independence Day but spent with an early 8:30am departure to Strelna touring the Konstantin Palace, the park and the wine cellars. Underwhelming wine tasting of 2012 sweet tired maderising 50% Riesling and Chardonnay, 2012 smoky spicy old wood 50% Merlot and Cabernet Sauvignon West Hill Blend from the coast of the Black Sea, and a better 2002 Monti Tokaji with soft musty sherry apricot flavours. Lunch was educational as shown in the attached menu with true Russian dishes at Tsentralny Restaurant in St Petersburg, expertly arranged by Leonid Gelibterman V-P International Organization and Food Tourism for Federation of Restaurateurs and Hoteliers of Russia and chairman of IWFS Moscow. I liked the codfish under marinated julienned vegetables and fried smelt fish (Korushka) and the wines served were simple but quite drinkable especially Temelion Sparkling Brut and red Fanagoria both from the Krasnodar region. Afterwards, we walked to Smolny and toured Lenin's Memorial Office. Dinner on the ship was highlighted by minerally 2011 Corton Charlemagne Vincent Girardin (\$125) with avocado and white asparagus and structured great 2010 Corton-Bressandes Grand Cru, Domaine Jacques Prieur (\$125) with Rigatoni Porcini.

July 5th was a long day of touring with an early opening of the historic treasures (including 20 Rembrandts) at the Hermitage Museum followed by afternoon shopping on the main street of Nevskiy Prospekt before departure at 6pm. Dinner was a showcase of Italian dishes with more special wines from Italy such as an appropriate 2014 Jermann Vintage Tunina (\$50) with a refreshing 'field' blend of Sauvignon, Chardonnay, Ribolla Gialla, Malvasia Istriana and Picolit and a 2014 rich classy oaked Cervaro della Sala Chardonnay (\$45) Antinori. We finished by comparing two different years of Brunello di Montalcino Vigna Loreto (\$60) 100% Sangiovese from top producer Mastrojanni.

Tallinn

On 6th July, after 161 nautical miles at night, we arrived early morning at Tallinn, Estonia. This was a popular spot loaded with tourists exploring this emerging gem, a very exciting place to walk on the cobblestones of the old town. They are very proud



The Hermitage Museum, St Petersburg

of Lauluvaljak – their Song Festival Grounds. The IWFS branch established in 2001 has about 60 members and is really thriving as a dynamic young group of friends discovering wine and food together. President Kaido Kepp and the members are a real inspiration for all of us with an outstanding programme of events! The lunch they organised for us at Leib Restaurant in the old town was very successful. Leib means black bread in Estonian and fresh, warm, simple and honest is what they serve. Chef de Cuisine Janna Lepik and Sommelier Kristjan Peaske



St Petersburg shopping



Tallinn



TALLINN: A Warm Welcome

When the news about the IWFS Baltic Cruise stopping in Tallinn reached us, we put our heads together as to what to present regarding Estonia's wine and food. It was not an easy task. There are plenty of good restaurants in Tallinn ranging from Estonian traditional foods of fish to potato and pork to 'new Nordic'. The choice is plentiful and people with very different tastes can enjoy a diverse, high quality and affordable Tallinn culinary scene.

It would have been easy to just book a good restaurant and everybody would have eaten well. But knowing that the many well-travelled, discerning IWFS members arriving would very well know what is and looks good, so we thought this would give us an opportunity to do something extra. Apart from eating well, we wanted to leave an experience of the local food and tastes in a setting that allowed for mingling with our own branch members.

After reviewing different venues and talking to different people we liked the idea of a buffet style lunch with Kristjan Peäske, who had also been our branch sommelier and who runs his own restaurant – Leib Resto & Aed that specialises in local Estonian ingredients. Wine would have been a simple choice to go with the food, but as Estonia is too far north to grow wine-producing grapes, we decided to accompany the meal with a wide variety of local hand-crafted drinks ranging from beer, to cider and schnapps, all of which have seen a tremendous revival over the past five years or so.

There are many smaller Estonian breweries and they produce an amazing array of different beer styles. Also, cider has become much more popular and rightly so as local producers make high quality ciders from plentiful and local organic apples.

The lunch event

Part of the IWFS Cruise participants undertook a tour of the medieval Old Town of Tallinn to get an impression of the city, while other enjoyed a leisurely morning and came straight to the lunch venue. Everybody was greeted with a glass of local cider with some mulberry zest. There was much curiosity and interest with both local members and international visitors keen to meet IWFS members from other regions of the world and some joyful encounters with friends who had visited previously when Tallinn had organised a Great Weekend event some years ago.

Gathering in the sun with a glass of bubbly in hand, we introduced our branch and the members present and explained a little about our membership and activities. Our host Kristjan then introduced the lunch programme and how to best enjoy it.

And then it was time to eat, and a warm and sunny day allowed us to sit outside and enjoy a fine selection of fresh, seasonal and local ingredients. Open seating helped in letting our branch members circulate to hear stories and exchange experiences with other branches from around the world.

The starters included:

- Homemade black bread and butter
- Cured duck with roasted beetroots
- Fish roe salad with new potatoes and smoked sour cream
- Soft cheese with tomatoes and ramson oil
- Celeriac-arugula salad with hazelnut dressing
- Homemade salted cucumbers

This was followed by a warm selection à la minute

- Hot smoked trout fillet
- Roasted Estonian chateaubriand
- Grilled quail
- Roasted vegetables
- Buttered new potatoes with fresh dill
- Green beans with Grand Old André Cheese

For the desserts

- Rhubarb pots
- Strawberry dessert
- Selection of local cheeses

With the bus needing to depart for the short drive back to the boat, our lunch seemed to be over before it had started. We took our last photos, exchanged addresses and further invitations before bidding farewell, with special thanks to the organising committees.

We extend a warm welcome to you all to return and hope to see your many friendly IWFS faces back in Tallinn again before too long.

Kaido Kepp
President



Tallinn

have this restaurant operating at such a high level. The wine list includes apple wine and their traditional apple cider (about 10,000 litres/year produced). Can't believe the work they have done with local farmers and fishermen to supply fresh produce. Our lunch included the best juiciest smallest fresh grilled quail ever with so many fresh tasty vegetables and fruit. Hope to return there soon. What hospitality by the whole enthusiastic Tallinn Branch! Many thanks.

We arrived back to the Silver Whisper just in time for our 4pm departure. The farewell black tie dinner in the main restaurant was so much fun with wonderful camaraderie. Look at the menu and classy wines which contributed to this special wind-up.

Early morning on 7th July, after 171 nautical miles at night, we arrived in Stockholm. Early risers enjoyed the ship's slow passage through the surrounding beautiful archipelago en route to the pier. We heard the arranged post-tour of Stockholm was successful but unfortunately due to conflicts we were unable to participate.



Tallinn

In summary this was a really fantastic EAZ regional festival filled with many highlights. The Baltic Cruise was a great idea and so special because of all the background work done by the organisers Stephanie and Alan Shepherd from London who placed such an emphasis on providing us with top wines and quality foods. Congratulations to them. Hope to see you at the next one...



Stockholm

CULINARY WEEKEND IN STOCKHOLM

by John Nicholas

Forty members, including 28 from the Baltic cruise, met for a weekend in Stockholm, a city where IWFS is not currently represented. Many members of the IWFS Council and the newly appointed President, Dave Felton, were present for the event.

The weekend of the 7th to 9th of July combined exploration of the City of Stockholm with interesting menus and accompanying wines in a number of famous venues.

Our weekend included a tour around the Old City, known as Gamla Stan, visits to the Nobel Prize banquet venue in the Stadhus (Stockholm Town Hall) and to the Nobel Prize Museum, a boat trip around parts of the famous archipelago including a very informative commentary, a visit to the Kungliga Slottet (the Royal Palace, now used by the Swedish royal family for official functions only) and a visit to the Spritmuseum (Museum of Spirits).

We were booked into the Haymarket by Scandic Hotel in Hötorget near the Stockholm Opera House and a flower, fruit and vegetable market. The hotel has only been open for a year and is housed in a building which was originally one of Stockholm's leading retail stores, founded by Paul U. Bergström. The building is still known as PUB by the locals and is where Greta Garbo was first discovered while employed selling hats in the store. The hotel's décor is a fusion of Art Deco and modern Swedish designs.

We met in the hotel for an opening lunchtime reception with Champagne Deutz being served. This was followed by a buffet lunch which included grilled flank steak with spring onions and pickled tomatoes, and poached hake with horseradish, dill, egg and shrimps. These interesting dishes were accompanied by a 2014 Rhiannon Californian Red Blend from the Rutherford Wine Company and a 2014 Chablis Premier Cru Montmains from Domaine William Fèvre.

After a guided tour of the Stadhus, where the magnificent hall which hosts the annual Nobel Prize banquet is located, we returned to the Stadhus in the evening to dine in the beautifully decorated Källarenrestaureng (or Cellar Restaurant). We dined



on the same menu that was created for the 2015 Nobel Prize banquet by Michelin star Chef Sayan Isksson, and Chef Pâtissier Daniel Roos. After an apéritif, a 2008 Taittinger Brut Millésimé, our first course was turbot and scallop with sea plants and Bleak Roe, accompanied by a white Burgundy. (Bleak Roe or Kalix Löjrom is the roe of a small salmon fish species, *Coregonus albula*, which is harvested in the Bothnian Bay archipelago of the Baltic Sea. The Swedes consider that it is far superior to Sturgeon caviar!) This was followed by ember bed roasted veal wrapped in mushrooms with celeriac and apple, celeriac jus and potato pithiviers accompanied by a 2010 Château Mont-Redon Châteauneuf-du-Pape. Dessert was a magnificent coffee and almond flavoured cherry blossom with an I Castei Recioto, della Valpolicella Classico, 2008.

On Saturday, after a tour of the Royal Apartments and Treasury in the Royal Palace, we strolled around the inner harbour to embark on M/S Gustaf III, built in 1912, for a two-hour cruise around the archipelago, which in total consists of approximately 24,000 islands and islets. During the cruise, we had a very informative and interesting commentary from one of Stockholm's guides. Light refreshments including typical Swedish fillings of reindeer with horseradish, Najadlax (smoked salmon) and Gubbröra (egg and ansjovis' – Swedish anchovies or sprats) were accompanied by Cava Aretey (Sant Sadurni) and the ship's wine and beer.



Den Gyldene Freden



Den Gyldene Freden canapés

In the early evening, we visited the Nobel Museum followed by a stroll with a guide (in the rain!) through Gamla Stan to Den Gyldene Freden – founded in 1722, reputedly the world's oldest restaurant still in its original location. The restaurant is now owned by the Swedish Academy, which is responsible for awarding the Nobel Prize for literature. The members meet for dinner every Thursday in the Bellman room where we were privileged to dine. Our meal consisted of locally sourced ham, tomatoes and Jerusalem artichokes with truffle mayonnaise accompanied by a Beaujolais Village, followed by fried salmon with Comté cheese, asparagus and cauliflower, and tomato and dill jelly with lemon vinaigrette accompanied by an interesting white wine, Jardim da Estrela Branco from the Dao region of Portugal. Dessert was a summer extravaganza with lemon meringue, elderflower cream and raspberry ice-cream accompanied by Marie Framboise (a subtle blend of freshly-



Nobel Prize dinner: bringing in the dessert



Nobel dinner dessert

pressed grape juice and cognac into which raspberries have already infused their colour and flavour) from Jean-Luc Pasquet in Charentes, France.

The Swedish wine industry is still in its infancy though climate change is improving the conditions for viniculture. So instead of a wine tasting, we were treated at the Spritmuseum (not a museum of supernatural phenomena!!) to a tasting and explanation of Sweden's national spirit drinks, principally aquavit, arrack and vodka. As well as tasting the produce and listening to explanations of its history and the manufacture of many different varieties, we learnt a couple of songs that traditionally accompany the drinking of schnapps. We also had the opportunity to look around the Absolut Vodka art exhibition.

In high spirits after our tasting, we wandered across Djurgarden Park to the Ulla Windbladh restaurant. Our final lunch together comprised very traditional Swedish dishes. We started with toast Skagen (with Bleak Roe) accompanied by a 2013 Riesling from Fred Loimer in the Kemptal region of Austria. This was followed by iconic Swedish meatballs* in a cream sauce with lingonberries, pickled cucumber and potato purée, accompanied by a 2013 Zinfandel from Peter Dolan, Mendocino County and finally a dessert of coconut sorbet with strawberries. We said our farewells at Ulla Windbladh and many took advantage of the Djurgarden location and visited one or other

of the many museums, including the famous Vasa museum. However, no-one admitted to visiting the Abba museum which was also nearby! Nearly everyone was staying in Stockholm for an additional night and smaller groups of now good friends experienced further delights of Stockholm's culinary scene.

On Monday evening, after a working day, members of Council and their partners visited Wedholms Fisk enjoying a six-course fish menu accompanied by fine wines from France, Germany, Austria, California and South Africa. Unfortunately, this restaurant could not be included in the weekend event, as like other fine dining restaurants in Stockholm, they would only accommodate 20 or fewer guests!

* Everyone's mother in Sweden makes absolutely the very best Swedish meatballs and accompanying sauce! There are as many recipes as there are mothers. The main ingredients are beef and/or pork, but may instead include venison and/or reindeer as substitutes – added to this are onions, garlic and a myriad of spices and herbs. The sauce is made from beef stock with cream and again many other ingredients (including Worcestershire sauce!) developed by each and every mother who has ever made Swedish meatballs! Lingonberries may be added to the sauce or on the side. Puréed potato is the traditional accompaniment, but it can also be served with pasta, noodles or even boiled potatoes.



A CHAMPAGNE INVESTIGATION

by Jeffrey Benson



My trip to the Champagne region with five like-minded gentlemen begins on **Monday 21st August** at St Pancras to catch the 9.24 Eurostar to Paris Nord. We leave on time and are regaled with croissants and Duval-Leroy Champagne, a most agreeable start to the day. Once in Paris we make our way to the Paris Est station for the train to Reims. There, we are met by our dedicated chauffeur, who will chaperone us for the next two days. We check into the Hotel Ibis Centre Gare, where the rooms are clean, if a little on the small side.

As the weather is seasonably warm and sunny, we decide to take a turn about the city. Situated in the Grand Est zone of France, it's the unofficial capital of the Champagne region, steeped in history. French kings were crowned in its cathedral for over a thousand years, and it was in a school here in May 1945 that General Jodl signed the surrender documents for Nazi Germany that put an end to the war in Europe. The Porte de Mars triumphal arch, a triple archway flanked by columns dating from the third century AD, marks the period of Roman rule.

From here, we progress to the awe-inspiring Notre Dame cathedral itself, a thirteenth-century masterpiece of Gothic architecture and one of the most beautiful in all of France. (It's also the longest, at 139 metres end to end.) Work began in 1211 on the site of an earlier basilica that had burned down. Its long service as the site of coronation for successive French monarchs commemorates the baptism on this site of the Frankish king Clovis I by St Rémi, bishop of Reims, on Christmas Day in 496.

Next, we take a saunter along the Rue de Vesle, the principal shopping thoroughfare, which runs from the cathedral, passing through the Place Royale with its imposing figure of Louis XV on his circular plinth, and the Place Cardinal-Luçon with its bronze equestrian statue of Joan of Arc. Having worked up a thirst, we make a stop on the Place du Forum, and enjoy an impeccably chilled bottle of Tavel rosé, Domaine Lafond, sitting at a café table under the trees.

Dinner later is at Le Millénaire, a Michelin-starred restaurant. The four-course menu opens with brandade of salt haddock with crab and cucumber cream and crustacean jelly, followed by a fillet of brill cooked on a plancha, served with paella-style risotto and an emulsion sauce of red peppers. With these, we drink a magnum of white St-Joseph 2014. The main course is shoulder of Black Angus beef with shallots in red wine, served with cébettes (Provençal spring onions) and sweetcorn in a Savory-scented jus, which we match with a 2013 Cornas by Delas. Dessert is a raspberry creation with fresh and preserved fruits accompanied by hibiscus sorbet in Sechuan-spiced cream and sherry-laced raspberry sauce. The 2008 Domaine Cazes red Rivesaltes makes a fine partner to this. Overall, while the food is certainly enjoyable enough, I don't feel frankly that it comes up to Michelin star quality.

Tuesday 22nd August

At 10am, after a light breakfast, our driver arrives to take us on a scenic tour through the wine region to Epernay. Along the way, we pass through the celebrated grand cru villages of Mailly and Verzenay in the Montagne de Reims district. The latter is dominated by the famous Phare de Verzenay, a working lighthouse with rotary beam scanning the surrounding sea – of vineyards! It was built in 1909 as an extravagant promotional tool by champagne proprietor Joseph Goulet, and once featured an open-air theatre and cabaret hall at its base. Also, running through the Montagne, there are tracts of magical forest full of venerable beech trees, their tortuous branches twisting from ancient trunks.

Epernay, very much the nerve-centre of the Champagne region, lies 25km to the south of Reims, and about 130km northeast of Paris, in the département of the Marne. One of its memorable sights is an impressive stone doorway, the Portal St-Martin, which is all that remains of the sixteenth-century church of Notre Dame.

Our first visit is to Champagne Collet at Ay, where we are greeted warmly by product manager Pauline Guiset. She takes us back to Epernay for lunch at Brasserie de la Banque on rue Général Leclerc, where, sitting out in the garden, we drink



The vineyard lighthouse

Collet's magnificent Brut Art Déco and their Blanc de Blancs, to accompany foie gras followed by veal.

After lunch, we are treated to an extensive tour of the Collet property, which has a wonderful collection of old vineyard equipment, a display of vintage photography, and cellars dating back to 1921. At the tasting, they show their Extra Brut (40% each of Chardonnay and Pinot Noir, with 20% Meunier); the Premier and Grand Cru 2009; the flagship Brut (50% Meunier to 30% Chardonnay and 20% Pinot Noir, given three years on its lees); a Blanc de Noirs (85% Meunier, 15% Pinot Noir, given four years on lees); the 2008 Esprit Couture (50% Pinot Noir, 40% Chardonnay, 10% Meunier); 2008 Collection Privée Limited Edition (75% Chardonnay, 20% Pinot Noir, 5% Meunier); and the Collection Privée Rosé Sec (40% Pinot Noir, 40% Chardonnay, 20% Meunier, which has had four years' lees ageing). The quality throughout is exceptional.

We return to Reims by 5.30 in the afternoon, and take a stroll down the rue Drouet d'Erlon, a long pedestrianised street a little reminiscent of Las Ramblas in Barcelona, all busy bars, restaurants and fast-food outlets. A table on the pavement for a much-needed cold beer makes an ideal vantage-point for watching the crowds ambling by on a warm, balmy early evening. Later on, we took dinner at Le Crypto on the Place du Forum, a simple repast of tomatoes and shaved Parmesan, followed by an enormous pork chop and risotto, accompanied by a 2013 Anjou Blanc Sec Chenin Blanc from Château de Fesles.

Wednesday 23rd August

On another superb summer morning, our driver arrives at 10 to take us back to Epernay to visit the legendary house of Moët et Chandon, one of the most internationally known producers in the region. Established as long ago as 1743 by Claude Moët, it



has a combined estate these days of 1,150 hectares of vines, and boasts an annual production in the region of 28 million bottles.

Our tasting begins in distinctive style with Moët Ice Impérial, a demi-sec in an opaque white bottle intended for serving over ice with either a sprig of mint or a twist of lemon peel. I have to say I would take rather a lot of convincing that any champagne should be served with these additions. Following this interesting preamble, Benoît Gouez, the chef de caves, leads us through a tutored tasting of the famous Brut Impérial, the brand-leading non-vintage blend, followed by the vintage bottlings of 2008, 2009, 1998 and 2002.



Lunch is served at Moët's own Résidence de Trianon in the company of Lena Perrein, Maison Ambassador. An opening course of foie gras ravioli with leeks and lemon is paired with the 2008 vintage, while the 1998 Vintage Selection appears alongside lobster with girolles in Thermidor sauce. The cheese course, a ripe Valençay, is partnered with the 2008 Vintage Rosé, and the non-vintage Brut Impérial Rosé makes a fine companion for a dessert of red fruit jelly with raspberry sorbet all masterfully prepared by Chef Marc Fadiga from Bologna.

The whole event takes a very pleasing four hours, after which we are driven back in suitably leisurely fashion to Reims. Another stroll along the rue Drouet d'Erlon and a pitstop for a couple of cold beers seems in order. Dinner is at Le Brasserie, where we are given a delightful table in the gardens for a menu of foie gras, beef steak and lemon tart, accompanied by another bottle of the excellent Anjou Blanc Sec 2013, Ch. de Fesles, and Guigal's 2015 Côtes du Rhône.

The following day we retraced our steps back to London. This has been what one might call a very pleasant sojourn.



2017 ANNUAL BRANCH REPRESENTATIVES MEETING

Chairman's Report



Edinburgh Festival

After losing several significant branches a year or more ago we are slowly recovering in numbers to around 1,150 members in EAZ, but we remain the smallest zone, as APZ continues to expand throughout Asia. West Yorkshire's recent article in Food & Wine highlights their efforts to build up member numbers and we hope to hear more soon. Valencia Branch continues to thrive adding new members regularly. It does show that a branch started by a person who has been a member elsewhere, and understands our ethos is the more likely to succeed in a new location. Our attempt to get two young branches going in London and Dublin petered out when the founding Chairs and deputy Chairs moved jobs and nobody was prepared to step in. I am pleased to report that one of these people has returned and Thameside is reborn with 22 members. Mobility of young enthusiastic professionals is challenging, when involving them in setting up and running branches, but we must look to the future and keep trying.

Enjoyable and successful festivals have been run by EAZ since the last ABRM, in Edinburgh thanks to Ron Barker and his team, and in the Baltic thanks to Stephanie and her team including the branch officers and members in Malmo, Helsinki, Tallinn and Moscow (St Petersburg). This was a unique event which we could not do in other parts of our zone, but appreciated by everyone. The Baltic Experience was capped by a most enjoyable Great Weekend in Stockholm, organised by John and his team (Joan).

In the last twelve months we have awarded three André Simon Bronze medals, to Hans and Phillipa Keller of Zurich Branch, and Roger Ellis of London Branch. Congratulations to them all.

The Executive Committee continue to work in your interests, keeping costs under control, enabling events and recognition of the work of branch members. We must thank them for their time and dedication. Although not on the committee another great worker is Nathalie Rosin, our editor. She has produced some excellent recent issues of Food & Wine, but she relies on your contributions to editor.eaz@iwfs.org, so please keep them coming. They can be on any subject not just branch dinners and tastings.

As I have been Chairman for nearly five years it is time to look to the future and seek others to strengthen and continue the committee's work. Please consider joining us, even if initially as an observer. You can come along to any of our four meetings next year in London, Birmingham, Manchester or Bristol.

Ian Nicol
Eaz Chairman



Gamla Stan, Stockholm

FORAGING COAST TO COAST

by *Tim Gittins*

"What's the dress code" is a question often heard when IWFS events are held. "Wellies, sweaters and anoraks" is however not a common response. For two recent West Yorkshire branch events, it definitely was. A day at the seaside, on two very different coasts, needing clothing for all weather possibilities as, yet again, we went foraging.

We reported in the September 2012 edition of Food & Wine about our first event searching for what is now known as wild food. Not just picking blackberries though, most people have done that. The ripples from the Nordic culinary revolution using leaves, wild fruits and vegetables had crossed the North Sea, and we wanted to learn more, without having to book a table at Noma in Copenhagen, or even L'Enclume.

The success of this first foraging event was due not least to the involvement of Yorkshire based trail blazing foragers Chris and Rose Bax (www.tastethewild.co.uk) who led the foray out into the countryside. Over dinner based on wild ingredients, I discussed Chris and Rose's other activities. As a trained chef, Chris is equally interested in the cooking of foraged food. He enthused about the extraordinary wild plants available near our coastlines – seaweeds and sea vegetables, and how these were now part of many trendy menus. He and Rose had extended the Taste the Wild repertoire to include coastal foraging, and I made a mental note to raise this as a possible future event for the branch.

This came to fruition in 2015 when I got the go-ahead to contact Chris again, to plan a coastal outing. The location would be Staithes, a traditional fishing village just north of Whitby on the North Yorkshire coast, blessed by a lovely setting.

Details needed checking – a weekend date when Chris was available, convenient tide times, and, following the precedent of the countryside event, finding a suitable place for a meal using foraged ingredients. Thanks to a connection between one of our members and the owners of the renowned art exhibition venue, Staithes Gallery, we found they had a large upstairs room, which doubled as a dining space, with adjoining kitchen, and they knew a local chef, Lisa Chapman, who could help.



Chris Bax at Staithes

As the foraging would take about two to three hours, starting late morning, this left time for another activity. We knew of a smoke house in Staithes, part of the Whitby Seafish wet fish operation, and they confirmed that they would host a visit, so we could learn more about their thriving business, whose market is primarily within the local area.

On the appointed day in June 2016, we met up after breakfast at the smoke house, spending an hour looking at the processes – pine shavings for the smoke, oak dust for the flavour, and, depending on the fish, either cold or hot smoking. We also saw some of the Whitby landed wet fish that they sell, knowing that both smoked and wet fish would be ingredients for Lisa's lunch.

Wellies and sweaters donned, we then set off down to the beach to meet Chris Bax. Most of us were unfamiliar with the range of foods that we would be foraging. Chris gave us an overview of the attraction to chefs of incorporating coastal wild ingredients as part of their menus. Not only are these foods rich in natural vitamins and minerals, and thus very healthy, they also taste delicious, and can complement dishes, without overpowering them with salty flavours.

Although many of the plants are plentiful, Chris described the environmentally friendly method of collecting seaweeds, cutting the top of the plant as you would with salad leaves, thus allowing it to grow again. Staithes has cliffs and rocks in abundance, perfect for the growing environment of the seaweeds and shellfish that we would be foraging for. Plants close to the land are more likely to be polluted, so Chris suggested we head out as far as possible to find the freshest plants.

It was just after low tide that we started clambering over the rocks, not an easy task for some of our members, but an adventure nevertheless. With his expert eye, Chris soon found plenty of plants growing in and around the rockpools, particularly laver, kelp and toothed wrack. There was a certain apprehension amongst the group that these green, often slimy looking, plants were even edible, let alone enjoyable.



Cutting slimy seaweed to cook



But sample we did, and taste buds more used to deciphering the nuances of wines, got to work. Initial expressions of pleasure – ooohs, mmms and wows – gave way to more informed epithets, such as buttery, garlicky, and, not surprisingly, salty. We also found velvet swimmer crabs and winkles, and they joined the other lunch ingredients that we began collecting. Chris was on hand with scissors and bags, whilst keeping one watchful eye on the incoming tide.

The lunch at the Gallery was a joint effort. Although Lisa was to serve a main course, a fish crumble using wet and smoked fish from the smokehouse, it would not include 'our' foraged ingredients. For a first course I had seen a recipe on the Taste the Wild website for a Thai style seaweed broth, which had met with approval, and had brought with me some stock, using dashi which is a dried ingredient based on Japanese seaweeds. Dashi is known as the 'mother' of umami – the fifth basic taste

(after sweet, sour, bitter and salty) that has only recently been recognised; the umami taste has crept into our cuisine through the Nordic influences. So popular is it that the Japanese and Chinese are now farming seaweeds, and have cornered the supply to the rest of the world.

Chris had volunteered to help me complete the preparation, supervising the chopping up of the seaweeds, before adding to the stock. In went the whelks and the velvet swimming crabs, and after a brief time on the hob to cook the raw ingredients the broth was served.

Over lunch it was clear from members' enthusiastic reception that we had 'scored'. This led to another conversation with Chris and an outline suggestion that we could repeat a coastal foraging event, but this time on the edge of Morecambe Bay, on the very different north west coast, where he runs a course on foraging for sea vegetables.

So fast forward to June 2017, and yet another away trip, to a small seaside village in the southern Lake District called Kents Bank, which looks out over the vast expanse of Morecambe Bay. Arriving on a Friday evening, we eschewed the culinary delights of nearby Cartmel, and opted for pub grub in the delightful town of Grange-over-Sands.

The forage was planned to last a few hours, so yet again we had time to spend on another activity. Chris suggested contacting Michael Wilson, a third-generation member of a local fishing family, based at Flookburgh, an historic fishing village a few miles from Grange. The Wilsons have one of the few remaining businesses still fishing for shrimps and cockles in Morecambe Bay. In recent years they have also taken groups out into the



Michael Wilson sorting shrimps



Samphire, sea aster and sea bite

Bay to learn about their activity. The idea that we should include this in our itinerary was well received by members, as one of our previous branch trips had included a very enjoyable visit to the offshore oyster beds in Jersey.

The tide times meant we would have to start the day with the Bay trip. When speaking with Michael, I had focused on the practical arrangements, and I suspect that none of the group, myself included, had any real idea of what would be involved. We knew that we would go out on tractors, two would be needed, so at the appointed time we met Michael, his brother and fellow tractor driver, and their young sons, and climbed aboard. The tractors were vintage jalopies, fascinating vehicles which the family had bought, adapted and maintained.

But not comfortable – unaccustomed posteriors were definitely not suited to this mode of transport. However, within minutes of slowly and painfully bumping over the tracks leading to the shore, we got up speed and headed out into the glorious panorama of Morecambe Bay – ahead miles of unbroken sands, and emerging behind us, spectacular views of the Southern Lake District.

Throughout the journey the brothers mixed factual information about the methods used, with their own history, that of the local fishing community and the future for them all. Seeing it first hand was a remarkable experience, so, discomfort forgotten, and a few miles out, we reached the first of our 'get off' points, the cockle beds. These were marked by nets, which also catch flat fish such as dover sole and flounders, known locally as flukes, hence Flookburgh. The cockle beds are the mainstay, but also the most threatened. Cockles live a few inches below the sand, and when disturbed, they rise to the surface enabling them to be caught. The Wilsons illustrated this by stamping on

the wet sand, we watched and then joined in, and, as the cockles started appearing, so the tasting began.

The pressures on the numerous cockle beds around our coastline are various, from storm damage to industrial scale farming, and illegal fishing. To preserve the beds, the authorities regularly ban fishing to allow them to regenerate, which, thanks to the fast reproductive cycle of the fish, does not take long.

The Wilsons deploy the traditional method of using rakes to manually disturb the cockles, and then collect by hand. Elsewhere boats are used to mechanically disturb, and often irrevocably damage, the beds. Illegal fishing has been the biggest problem, and in 2004 this was the cause of the tragic drowning in Morecambe Bay of 23 unsuspecting Chinese immigrants, sent out late at night to gather cockles by an unscrupulous criminal gang.

It was a stark reminder of the risks that fishermen face. This was

Three generations of the Wilson family





Foraging on the saltmarsh

reinforced when we moved on to the shrimping grounds. Mr Wilson senior arrived with a third tractor to join his sons in a real fishing exercise, and we learned how fishing for the small brown shrimp that is peculiar to Morecambe Bay has evolved.

The shrimp are best found in the fast-moving channels of the various rivers that drain into the bay. Nets are cast and dragged along the direction of the flow. Originally fishermen would wade out as far as possible, casting nets and hauling them through the shrimps, before pulling the catch back to the sands. But the speed that the water flows can be treacherously faster than a man can run, and many a fisherman venturing too far into the channel has been swept out to sea.

Horses were then used as the animals could go out further into the channels, reaching greater stocks of the shrimps, with less risk. Tractors have now replaced horses, guiding carts with attached nets even further out into the deep water, while staying in relatively shallow water.

The sight of the three tractors driven by the Wilsons spreading out across the sands and through the sea was memorable. We were apparently six miles out, closer to Heysham on the Fylde Peninsula than we were to Flookburgh.

Before heading back, we stepped down from the tractors into the shallow sea to watch the Wilsons begin the laborious

process of sorting the shrimps and loading them into containers on the carts. When we reached shore, we drove after the tractors to the Wilsons' base near Flookburgh. Here we saw them boil the fish, the first part of the process that produces the famous and much prized Morecambe Bay shrimps. But we also collected a few portions to take with us to the second part of the day's activities.

Before saying our goodbyes to the Wilsons, it was time to reflect on their way of life. It is under threat, but not necessarily for economic reasons. The remarkable popularity of locally sourced, sustainable seafood, with consumers following culinary trends, has brought something of a financial bonanza, relative to the many lean years that the family experienced.

Their fishing tradition has been passed down through the generations, and has been dependent on a deep understanding of Morecambe Bay, its sandbanks, channels and quicksand, that requires years to acquire. The Wilson men would not swap the dangers and exhilaration of spending most days out on the Bay for more sedentary work. But for their young sons another life beckons away from the traditions of their forebears, and it is this that is causing a significant decline in the numbers working in the industry.

Who knows if it will survive – perhaps the artisan movements that have sprung up elsewhere in the country will discover a new opportunity.

Off to meet up with Chris Bax at Kents Bank. This part of the coast is saltmarsh, that area between dry land and sea that is flooded regularly, producing an ecosystem where sea vegetables grow. Perhaps the best known of these is marsh samphire, but Chris told us we would also be looking for sea aster and sea blite.

Our search kept us relatively close to the land, but we did experience the fascination of the marsh, its flat areas of salt tolerant grass and sometimes shrubs, punctuated by mudflats and channels. Climbing up and down the banks, Chris showed us where to find and how to identify the vegetables. Tasting as we did so, and, just as at Staithes, collecting the foods for cooking later. Marsh samphire is easy to spot, its vibrant green stalks (think of baby asparagus) very visible, with a crunchy bite and salty taste. Raw sea aster tastes similar to carrots, but like spinach when cooked. Sea blite looks like rosemary, and again it has an asparagus like flavour which helps in cooking.

Eating the cooked ingredients was the final stage of the expedition, but now Chris reverted back to being part chef. He had brought a pan, oil and some wraps, and put together a delicious foreshore stir fry, using all the vegetables we had collected, plus the addition of the shrimps from Flookburgh. In the late afternoon warm sunshine, and accompanied by the couple of bottles of white wine we had brought to complement the food, this was a simple, but fitting way to round off our latest and most amazing foraging experience.

I recollect there was talk of yet another follow-up, as it seems Chris and Rose have 18 acres of their own woodland, really good for foraging. Wellies and anoraks again. Watch this space!



End of the day

Blackpool and Fylde Coast Branch

AN EXAMINATION OF WINES WITH FISH

On 31st August our members and guests met to determine which wines we thought were best paired with different fish. For this event we concentrated on ordinary fish excluding shellfish and molluscs. The original intent was that we would serve four 'canapé' portioned fish dishes prepared in the Aysgarth Court kitchens by members, together with 10 wines chosen by the Branch Chairman and Secretary. However some of our volunteer chefs' presentations were a little more involved and a bit bigger, more tea plate than cocktail stick!

Our first offering was swordfish cooked by John Gledhill and served with black pasta and samphire. The fish and greens were well received but some people thought the squid ink that coloured the pasta was unnecessary and tasteless. With it we served two wines: a Savennières (Domaine du Petit Métris 2013) Chenin Blanc from the Loire and an Alsace Riesling 2014 from Trimbach. Both were popular and, when members were asked to vote, both received an equal share.

Our second course was salmon which had been poached for us by the local Lytham fishmonger and which was served with boiled new potatoes. It was a discussion about salmon and sea trout that had initiated our examination of fish and wines because another wine club in Lancashire (The Freemasons at Wiswell) is led by Australian Master of Wines Miles Corish and he always serves both red and white wine with salmon. We served two of his recommendations: Fairhall Downs Pinot Gris 2016 from Marlborough, New Zealand and 2014 Domaine Nudant, a Pinot Noir Vieilles Vignes from Burgundy. To add another element we also wanted to include a Spanish white. Some members are becoming bored with Albariño so we looked for a Godello from the Spanish/Portuguese border but, in June when we were planning, we couldn't find a single varietal. If we had waited another month the Wine Society put one on their list but we opted for a 2015 blend of Godello, Treixadura and Doña Blanca called Conasbrancas Fedellos do Couto from Ribeira Sacra in Spain. This proved to be the most expensive (nearly £23 per bottle) and least liked of our tasting, perhaps proving that if you have a very good grape you should not mess with it! Of the other two wines our members, who tend to be traditionalists, preferred white to red with their poached salmon.

We served another flight of three wines with the third offering: monkfish skewers prepared and cooked by Annette Harrison. These could have been eaten straight off the skewer but, by now, people were used to using their cutlery and plastic plates.



Poached salmon

Because monkfish is quite 'meaty' the wines chosen were a white Burgundy (2015 Domaine Denuziller, Mâcon-Solotrè), a red Silbador Carmenère 2015 from Chile and a white Rhône. Most white Côtes du Rhône contains a good portion of Viognier but we were looking for more Southern Rhône grapes and came up with a Boutinot Fide et Arte 'La Fleur Solitaire' 2015, which is a blend of Grenache Blanc, Roussanne, Marsanne, Clairette and Bourboulenc, (embellished with a flourish of Viognier). The monkfish was the most popular fish and, whilst there was no unanimity about which wine best accompanied it, the majority voted for the Chardonnay.

The final selection was served with anchovies. These are, with mackerel, the only fish with which the Wine Society recommends serving red wine. But first select your anchovy! After a tour of supermarkets and wet fish shops we had decided to go with Waitrose 'deli' loose anchovies when a friend recommended using Spanish Boquerones which are slightly bigger and, in his view, have more flavour than "pizza anchovies". So we served both: anchovies on bread spread with sun-dried tomato and Boquerones on Melba thins. With them we served two red wines: 1) Grillo Schioppettino di Prepotto 2012 from the border between Italy and Slovenia; and 2) Corse-Calvi Fiume Seccu Rouge, Domaine Alzipratu 2015, a Sangiovese from Corsica. Members preferred the Boquerones but they did cost twice the price of their smaller rivals. There was no agreement on which wine best matched the fish with members suggesting we should have tried a Spanish red to accompany the Spanish fish. The writer would have preferred to do without the reds and drink a glass of sherry, either Manzanilla or Palo Cortado.

The whole exercise was very interesting and, based on numbers attending, popular. But will it result in any changes when members next pick fish in a restaurant and look at the wine list?

Ron Barker



Swordfish, black pasta and samphire



Ten wines

Devonshire Branch

AGM AT LINCOMBE HALL



For our 40th AGM we met at Lincombe Hall in Torquay. The latter is a retirement home, but you can book their dining room for Sunday lunch or the occasional dinner. As a result we didn't expect a 'gourmet' meal, as was reflected in the price, but the staff looked after us very well, and the meal was very tasty. The dress code on that day was smart/casual. After the business of the day, we tucked into a selection of canapés and a glass of Pierre Darcys Champagne before the main meal. What better way to celebrate after our AGM! The wines and the menu were chosen by Phil and David Redhead, as was the 'quote' below.

We started with mushroom and walnut paté which was served with sliced warm baguette on a bed of greens or thinly sliced Scottish smoked salmon served with a salad and balsamic

dressing. This course was accompanied by Grüner Veltliner 2016, an Austrian classic made by the historic Veingut Stadt Krems. It was characterised by white pepper and pear aromas and vibrant fresh flavours.

The mains consisted of sticky marmalade roasted duck with gravy, roast potatoes and seasonal vegetables, or goats' cheese, beetroot and mushroom tartlet, served with an onion and leek sauce. The wine chosen for this course was a Mission Estate Winery 2015 Syrah, Hawke's Bay. It was a soft and well balanced wine with sweet berry fruit and an attractive spiciness.

Dessert was a choice between profiterole rolls served with cream, summer berry cheese cake or cheese and biscuits. The wine was a De Bortoli, Botritis Semillon 2009, described as an elegant wine with aromas of apricot and citrus. It won a Gold Medal in the IWC 2015.

In Victory you deserve Champagne. In defeat you need it.
(Napoleon Bonaparte)

Drink Wine, feel fine.

Drink Beer, feel the cheer.

Drink Champagne, feel no pain.

Drink water, _____

Nothing really rhymes with water

(Anon)

Michael Swales

Devonshire Branch

CHEZ CHLOE

A past member, Gerald Arnold, organised a dinner at Chloe's, a French restaurant in Plymouth. We were looking forward to a very special evening as that is what we had on our last visit, and we were not disappointed. The meal was superb and enjoyed by everyone. The wines were chosen by wine merchant Donald Hodgart from Inverarity Morton Wines.

The meal was introduced with a selection of canapés served with a glass of Botter Prosecco Spumante from Treviso (pale yellow in colour, lightly bubbly and with a delicately fruity and slightly aromatic bouquet. Well balanced and light-bodied.) This was followed by an amuse-bouche of white beans and truffle velouté with fresh cod croustille.

Starters

- Chloe's vision of crab sandwich with coriander and wasabi dressing
- Confit duck faggot with spring vegetable and rosemary jus

Mains

- Slow cooked short rib of beef, served with creamy butternut squash purée, spinach, potato gateaux and rich jus
- Roasted pavé of fresh locally-sourced cod with spring onion mash, asparagus and white Port sauce



Wood red berries

Dessert

- Gratin of wood red berries honey sabayon, grilled until golden and served with sorbet quenelle
- Selection of French and English cheeses accompanied by crackers and fresh fruit

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Devonshire Branch

THE THATCHED COTTAGE



For our September meeting we had a fleet of eight-seater taxis for the few miles to The Thatched Cottage at Kingsteignton, just outside Torquay.

This was our first visit here and we were not disappointed as we had an excellent meal. Our chef/owner is called Colin Seymour and he has been a chef for 30 years. He began at the age of 16, training in a Swiss Restaurant in Bournemouth for five years before moving to the Cotswolds to broaden his experience and attained a head position at the age of only 25. Subsequently winning numerous awards, Colin has also trained at The Greenhouse Restaurant with Gary Rhodes.

We were welcomed with a selection of canapés and a glass (or two) of Nua Prosecco from Veneto, Italy, which was elegant and crisp, with citrus and tropical fruit. The following menu was arranged by John and Sue Slater.

- Roast buttered squash and plum tomato soup
- Ham hock and braised leek terrine, with a honey and mustard dressing and toasted brioche
- Atlantic prawn salad, with Marie Rose sauce and Melba toast
- Braised blade of beef, pea mash, fine green beans, rich red jus
- Char-grilled loin of pork, bubble and squeak potato and a cider and sage cream sauce
- Baked supreme of cod, tomato coulis, roasted Provençal vegetables
- Warm plum and almond tart with vanilla ice cream
- Dark chocolate and Cointreau mousse, orange tuile biscuit
- Sticky toffee pudding, Devonshire clotted cream.
- Tea or filter coffee and home-made fudge

We drank two wines with the meal, first a French white wine from Domaine La Serre, Picpoul de Pinet and then a red wine, Tierra Alta, Merlot from Chile's Central Valley. The Picpoul had floral and tropical fruit notes on the nose, and is described as crisp and dry with plenty of stone fruit, melon and zesty notes. The Merlot was deep in colour, showing ripe plum and berry aromas and soft tannins.

Michael Swales



Plum and almond tart

➡ *continued from page 24*

With the starters we drank a Bodegas LAN Duquesa de Valladolid, Verdejo 2015 from Rueda, Spain. It was dry with fresh



acidity, bright and crisp, with fabulous citrus flavours of lemon and grapefruit. The rib of beef was served with Château Haut Gléon, Corbières Rouge, France 2015. Complex bouquet with black fruit, mild spices and hints of roasted coffee beans. Full and rounded on the palate. For the cod, Donald Hodgart had chosen a Domaine Paul and Mallory Talmard 2011, a white Burgundy with no oak, just fresh green apple and nut flavour and a touch of honey. Full of character and clean fruit. Finally, a Château Bélingard Monbazillac was offered with the dessert. It was described as honeyed, with citrus fruit and ripe apple notes, a wine in which the sweetness was well balanced with enough acidity to keep it fresh and lively.

Michael Swales

Leicester and Northampton Branches JOINT SUMMER MEETING



On August the 16th the Leicester branch hosted a joint meeting with Northampton. We held it at the Marquis of Exeter in Lyddington – a pretty village near Uppingham in Rutland. The pub was extended some years ago and a restaurant was created behind the original bar and small dining room. Twenty-one Northampton members and fifteen Leicester members came on a very pleasant morning.

We were greeted with a glass of sparkling Italian Carpenè Malvolti Rosé Brut – a type of Prosecco made from Pinot Noir and Raboso. Tiny tartlets made delicious and unusual canapés. We were able to reacquire ourselves with members from the other branch remembered from our last joint meeting in 2016. We were seated on comfortable upholstered chairs at three long tables with scrubbed pine tops.

Brian Baker, the Chef Proprietor, welcomed us and told us about the three wines provided. Brian Baker had been given a free hand to choose the wines and the menu.

We started with a plate of smoked salmon and trout, beautifully arranged with a dressed salad. This had perhaps an excess of

rocket. The wine – Fault Line, a Sauvignon Blanc from Marlborough, New Zealand, complemented it well.

The main course was a slice of stuffed saddle of lamb. This was very tender and unusually was stuffed with an unidentifiable substance in the centre. The whole slice was delicious and melted in one's mouth. Even the fat tasted very good! It was accompanied by new potatoes, peas and beans. The wine Don Paula, a Malbec from the Paula Estate in Argentina was smooth with a good bouquet.

Pudding was an individual summer pudding with clotted cream and strawberries. A glass of sweet wine was available to buy. We finished the meal with coffee or tea and a small slice of fruit bread instead of the shortbread biscuits promised!

We all got on well with our neighbours comparing notes about the running of our branches and successful visits to different venues.

Mary Jewell
Leicester Branch



Stuffed saddle of lamb



Summer pudding

Leicester Branch

SEPTEMBER LUNCHEON AT HAMBLETON HALL



Salmon gravadlax

On Tuesday 19th of September Tony Willis, our treasurer, arranged another visit to Hambleton Hall which in recent years has become an annual event.

It was a beautiful morning and we were able to have drinks on the terrace, some sitting in the open sided summer house. The terraced garden is beautifully planted and maintained with four fountains playing in the pool and the tranquil view of Rutland water. Two delicious canapés were served, one a tiny ice cream cone containing roasted mixed vegetables and a second one, paté on toast. We drank plentiful supplies of a delicious sparkling wine, NV Varichon & Clerc, Blanc de Blancs (Méthode Traditionnelle) from the Savoie region of France.

We were summoned inside to a private room overlooking the lake where fifteen of us sat round a long oval table. The starter, salmon gravadlax with horseradish ice was decorated with pansies and looked very pretty – every scrap was edible. The



Baked banana

white wine, 2016 Picpoul de Pinet, Coteaux du Languedoc, Domaine Félines Jourdan complemented it well.

Our main course was a deliciously tender shoulder of lamb with pipérade (a dish of cooked tomatoes and peppers), fennel and orange couscous. We drank a 2011 Château Tayet, Cuvée Prestige, Bordeaux Supérieur, a smooth wine with a good bouquet. Tony, keeping to his principles, had avoided new world wines.

Some of us were sad not to have the usual individual fruit soufflés but Tony thought we would like a change and had ordered baked banana with chocolate olive oil truffle and ice cream – superbly presented. This was very enjoyable and inspired me to try baking bananas at home. We finished the meal with coffee or tea and plates of delightful petit fours. The service was friendly and impeccable. We all had a wonderful time and left looking forward to our next visit.

Mary Jewell



London Branch

WELCOME TO SAKE



On 14th June, we gathered at the Double Tree Hilton in Victoria and had 12 sakes from western Japan to taste, accompanied with excellent titbits cooked by former Matsuri St James's chef Mr Sudo, currently Akindo Food Catering. I introduced categories of premium sake, what is written on the labels, and some sake basics. Note that the 'polish' ratio is defined as the percentage of rice remaining after polishing.

1 Dassai 50 Sparkling

Category: Sparkling (Junmai Daiginjo); Asahi Shuzo Brewery (Yamaguchi prefecture). Rice varietal: Yamadanishiki 100%; polish ratio 50%; alc 15%. Tasting note: milky white cloudy sake with delicate bubbles. Fruity yet very refreshing with creamy texture. For this sparkling sake, the second fermentation has been done in the bottle following the traditional method of sparkling wine production. This one was also cloudy (NIGORI) sake, which is filtered but with coarse material, and the sake lees are still in the bottle. Dassai is one of the most popular sake brands in Japan these days.

2 Tamagawa Kimoto Junmai Konotori Label

Category: Junmai; Kinoshita Brewery (Kyoto prefecture). Rice varietal: Gohyakumangoku; polish ratio 77%; alc 15–16%. Tasting note: Full of umami and complex flavours, full body, yet dry finish. Junmai is a category of premium sake made without adding distilled alcohol (as opposed to non-Junmai sakes). The brewery master is English, Mr Philip Harper, who is very successful and produces sakes with a rich taste and a clean finish.

3 Tamagawa Hitokuiwa Tokubetsu Honjozo

Category: Tokubetsu Honjozo; Kinoshita Brewery (Kyoto prefecture). Rice varietal: Gohyakumangoku; polish ratio 60%; alc 16.9%. Tasting note: Dry and clean finish. This sake introduces Honjozo, which is another premium sake category, made by adding a small amount of distilled alcohol. To help the comparison between Junmai and Honjozo, I selected this sake because it has the same brand and the same rice variety as the previous one.

4 Shunshu

Category: Daiginjo; Sawanotsuru Brewery (Hyogo prefecture). Rice varietal: Yamadanishiki 100%; polish ratio 33%; alc 16.5%. Tasting note: Distinctive Ginjo-aroma which is floral and fruity melon, banana. Delicate and elegant yet with a depth of flavour. Daiginjo is a category of sake made using rice with a 50% or more polish, and using a small amount of distilled alcohol. Awarded International Sake Challenge Silver Medal in 2016.

5 Born Wing of Japan

Category: Junmai Daiginjo; Katokiichibee Shoten Brewery (Fukui prefecture). Rice varietal Yamadanishiki 100%; polish ratio 35%; alc 16%. Tasting note: Pineapple, pear and flowery bouquet, quite complex with both savoury and mildly sweet flavours on the palate with a clean finish. Junmai Daiginjo is a sake made using rice with a 50% or less than 50% of polish, made without additional distilled alcohol. It matures for two years at under zero degrees Celsius. It has won many international competitions.

6 Zaku Miyabino Tomo

Category: Junmai Ginjo; Shimizu Seisaburoshoten Brewery (Mie prefecture). Rice varietal Yamadanishiki and local rice; polish ratio 50%; alc 15%. Tasting note: Green apples on the aroma with stone fruits on the palate. Soft and silky texture. Junmai Ginjo is using rice with a polishing ratio of 60% or less and without the use of distilled alcohol (sometimes, even if the polish ratio is 50%, producers decide to sell as Junmai Ginjo because of the character of the production). By comparison of Junmai Daiginjo earlier and this Junmai Ginjo, this is slightly weak in aroma.

7 Ginjosyu Ikekame

Category: Ginjo; Ikekameshuzo Brewery (Fukuoka prefecture). Rice varietal Yamadanishiki and local rice; polish ratio 50%; alc





15%. Tasting note: Fresh, refreshing, clean sharp finish, very easy to drink. Ginjo is the last category of premium sake which is made with rice with a polishing ratio of 60% or less and use of distilled alcohol.

8 Kuromatsu Kenbishi

Category: Futsu-shu; Kenbishishuzo Brewery (Hyogo prefecture). Rice variety Yamadanishiki, Aiyama; polish ratio about 70%; alc 17%. Tasting note: Rich flavour of rice, full body, very dry. We tasted this sake at room temperature first, then warmed up as well. They tasted very different, and became more accessible when warmed up. The category called Futsu-shu meaning standard sake is not considered as premium, with less regulation to produce characteristic ones.

9 Daruma Masamune 5-year-old Koshu

Category: Koshu (Futsu shu); Shirakitsunesuke Shoten Brewery (Gifu prefecture). Rice variety Nihonbare; polish ratio 70%; alc 17%. Tasting note: Rich umami flavour and notes of nuts, spices. Koshu means matured sake, but it is not a category of premium sake and not regulated. There are matured Ginjo sakes as well. This one was matured in tank at room temperature (can change from 10°C in winter to 30°C in summer).

10 Daruma Masamune 10-year-old Koshu

Category: Koshu (Futsu shu); Shirakitsunesuke Shoten Brewery (Gifu prefecture). Rice variety Nihonbare; polish ratio 70%; alc 18%. Tasting note: Caramel, aromas of spice, cedar and nuts. It is soft and smooth with a long, complex finish. This one is matured 5 years longer than the previous one. With aging, it gets more chocolate or coffee notes and colour, and becomes smoother. For pairing, the brewery recommends chocolates or matured cheese. Members were both in favour and against. The ten year old sake gets its deeper colour by aging even though wood barrels are not used. This is mainly because of chemical reactions of amino acids and glucose. Like wines, if the maturation goes wrong, sake deteriorates.

Comments and feedback from a member

This was a very informative and well-explained introduction to sakes, with excellent background briefing notes on the production methods, aroma profiles, label information and a glossary. The sparkling sake was very refreshing. I liked sakes 4 and 5 best, but was not keen on the aged ones. Sake 5 was generally very popular. Because Kanako had brought back most of the sakes from Japan, very few of them are available in the UK and they would be quite expensive anyway.

Bernard Lamb

11 Tamagawa Time Machine 1712

Category: Futsu-shu; Kinoshita Brewery (Kyoto prefecture). Rice variety Kitanishiki; polish ratio 88%; alc 14%. Tasting note: Sweet soy sauce-like aroma, sweet and rich taste with umami on palate. This unique sake is made following the same method as 300 years ago, which is completely dependent on nature's magic. The residual sugar level is very high, but rich umami compensates the final sweetness.

12 Yuzu Sake Keigetsu YUZUSAKE

Category: Other; Keigetsu Brewery (Kochi prefecture). Ingredients: Ginjo, Yuzu juice and honey; alc 8%. Tasting note: Refreshing yuzu citrus note and taste which is softened by honey. Yuzu is a Japanese citrus fruit. It is tart and bitter, citrus-like, tangy and fresh, all at the same time. Yuzu sake is made with Ginjo sake and pure fruit juice and honey. The most popular dessert sake is still plum sake, but yuzu has become fashionable because of its refreshing flavour.

We talked about storage and expired freshness dates. Sake is easier to store compared to wine in general, although they do need to avoid UV light and extreme heat. However, Ginjo styles, made with very polished rice, are more delicate and often recommended to be consumed within a year from bottling.

Japan has 47 prefectures and all have sake breweries. I introduced only 12 sakes from western Japan. This time we focused on categories but, in future events, we could compare the differences of sake rice, yeast, and method of production with pairing food.

As a Japanese, it was a great pleasure for me to have such a wonderful opportunity to introduce Sake.

Kanako Takahashi



Malmö Branch

SNAPPHANE REVIEW...

There are not too many restaurants to choose from in Malmö but if you are short of alternatives the Vollmer Brothers' places are always a good idea. We therefore went back to Snapphane and, after a glass of Crémant d'Alsace from Albert Mann together with some delicious canapés, we enjoyed the following menu:

- Black salsify, trumpet mushrooms
Grauer Burgunder Spätlese 2015, Martin Wassmer
- Back of Skrei cod, beurre blanc sauce, mussels
Riesling Grand Cru Pfersigberg 20110, Bruno Sorg
- Oven baked (min. 26 h) shoulder of lamb, black lemon, rosemary
NSA Pinot Noir 2014, Badger Mountain, Oregon and Aloxe-Corton 1er Cru Les Vercots, 2013, Tollot-Beaut
Warmish Mont d'Or
Vacqueyras Blanc Mèlodine 2012, Dom. Montvac
- Dessert à la maison
Moscatel de Setúbal 2013, João Barbosa

There was as usual a fine harmony between wines and gently cooked dishes when Ebbe Vollmer and his colleagues work in the kitchen and the attentive service is such that we look forward to coming back again.



Snapphane Chef
Ebbe Vollmer

The fruity Arneis went nicely with the beetroot and the mineral flavours of the Gavi di Gavi were perfect with the turbot. The Vino Nobile with cherries was elegant and the Barolo was powerful and still delicious with roses and violets. The cheeses were fully mature but the Amarone had no problem to match. Unfortunately, the Vin Santo lacked a bit of acidity for the dessert.

We really enjoyed our evening there and if the new team continues the way they have started there is no doubt that the future shall be successful.

Rolf Fransson
Sten Mardell (photos)



...IDALA GÅRD PAST AND PRESENT

Idala gård is a former farm nicely located in the countryside slightly outside of Malmö and it now houses a restaurant and hotel. They have recently changed owners but are still importers of Italian wines and delicatessen products which was demonstrated in the following five course menu created by the new dynamic American chef:

- Beetroot, crème fraîche, herbs
Armando Piazza Roero Arneis DOCG 2015
- Turbot, pepper, almond, watercress
Piccolo Ernesto Gavi DOCG di Gavi 2016
- Calf, white asparagus, lettuce, tomato, Dijon tarragon
Villa S. Anna Vino Nobile di Montepulciano DOCG 2013 and Fratelli Cavallotto Barolo DOCG 'Bricco Boschis' 2012
- Cheeses
Fabiano Amarone della Valpolicella DOC Classico 2013
- Vol-au-vent, yoghurt, strawberries, rhubarb
Filippo Fanti Vin Santo Sant'Antimo DOC 2009

Merseyside and Mid-Cheshire Branch

SPRING AND SUMMER WANDERINGS...



A Wisp of Steam

The spring and summer of 2017 has seen members and friends of the branch enjoy a variety of events at home and abroad.

In March we made our first visit as a branch to **The Architect** in Chester, which affords excellent views over the racecourse. We dined in a private room and enjoyed the food and wines but some members found the Friday night atmosphere rather noisy! We started with an apéritif of Solandia Grillo, Terre Siciliane.

- Potted smoked trout with shrimp butter, capers, samphire and fennel
Etchart Privado, Argentina
- Pan fried pork fillet, chorizo, sun blushed tomato, croquette and wilted greens
Boutinot 'Les Coteaux', Côtes du Rhône Villages
- Sticky toffee pudding with honeycomb ice cream
Tea/Coffee

The wines were from the restaurant's list. The Grillo made an excellent aperitif, with plenty of fruit and a ripe acidic finish. The Etchart Privado – a blend from Argentina went exceptionally well with the smoked trout. The Boutinot Côte du Rhône is a standard high quality example. The vineyard is owned by a Manchester wine merchant, who also owns property in South Africa.

In April we returned to a branch favourite, **The 39 Steps** in Styal. Here we enjoyed a selection of canapés served to compliment Villa Marcello Prosecco DOC Millesimato Brut 2015.



The 39 Steps

- Pan fried fillet of mackerel, served with a trio of roast beetroot salad and horseradish cream
Pascal Jolivet 'Attitude' Sauvignon Blanc 2015
- Duo of roast rump and confit shoulder of lamb, served with fondant potatoes, red wine and rosemary reduction
Rioja Crianza
- Assiette of homemade desserts
Coffee and petit fours

The aperitif, a vintage high quality Prosecco of 2015, was a perfect example of this wine. Great fruit and acidity, with a long after taste and a moderate mousse. The Sauvignon Blanc, from the south of France, was soft and rounded with an herbaceous and gooseberry fruity flavour – not too dry. It went well with the mackerel and beetroot. The Rioja Crianza was the usual excellent partner with the shoulder of lamb.

The food was delicious and I was particularly impressed with the gluten free canapés and desserts offered.

The theme for June was "**A Wisp of Steam**" aboard the Pullman dining car of the East Lancs Steam Railway. As we journeyed from Bury to Heywood and Rawtenstall, we enjoyed a three course meal and a glass of prosecco.

- Classic prawn cocktail
- Steak sauté, with mushrooms and seasonal vegetables
- Mandarin gateau
Coffee/tea

Wines were chosen by individual diners from the wine list.

Finally, in July, we returned to **Bodysgallen Hall** for lunch. This beautiful hotel is now owned by The National Trust but it has a history which dates back to medieval times, when it was built as a watch tower during the construction of Conway Castle. Bodysgallen Hall is a favourite venue with our branch and, after coffee and biscuits in the cosy drawing room, members enjoyed a tour of the lovely gardens, led by the Head Gardener. This was followed by lunch in the elegant dining room.

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Valencia Branch

A NEW CONCEPT AT ATALAYA



The IWFS' newest branch, Valencia, organised an event in a new restaurant called Atalaya. The chef proprietors, now a couple, met whilst working at Martin Berasategui's 3 Michelin Star Restaurante Lasarte in Barcelona. Based in Alcocebre, a charming town on the coast of the Mediterranean, Atalaya is a good representation of how Spain's gastronomy is evolving. The owners prepared a tasting menu for our group of 25 members which consisted in 10 surprising dishes based on Mediterranean ingredients but inspired in Asian preparation (from tatakis to satais).

The experience was intimate, personal and enriching, as we perceived how two young entrepreneurs develop a concept from beginning to end and imbue it with such a strong personality to deliver one of the best experiences we've tried in Spain.

Eduardo Aguilar

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- Confit of Gressingham Duck, with rocket and orange salad
Finca de Alta Chardonnay/Chenin Blanc, Mendoza, Argentina
- Grilled salmon fillet, served with crushed lemon and coriander potatoes and tomato cream
Pinot Noir Casa Santiago, Chile
- Warm gingerbread cake, with salted caramel ice cream
Coffee/tea and homemade fudge

As usual, Bodysgallen Hall has wines at the lower end of the price range of excellent quality, as well as their long list of fine wines. The Argentinian Chardonnay Chenin Blanc was rich and well balanced. It went well with the duck but would have matched equally well with the salmon fillet. The Pinot Noir from Santiago was more complex than is usual in New World examples. Pinot Noir is a favourite of mine and this opinion was shared by many of our members.

...TRAVELS TO APULIA

In May Val had organised one of her trips. We visited the Apulia region of south east Italy and enjoyed the local cuisine, which included the tiny 'ear shaped' pasta, cheese tasting



(Caciocavallo), olive oil tasting and some superb wines! The wines on the trip were usually from the area we visited, with some from further north. The classic varieties of this area, Primitivo and Negro Amaro, were drunk separately and blended. Some were from well-known vineyards such as Vallone; others from local producers. The overall quality was very good and the wine industry in Apulia continues to improve. We stayed in the lovely seaside town of Trani, the World Heritage City of Mottola, the Renaissance city of Lecce and the delightful port of Otranto. On our final evening we enjoyed pizza in a typical Neapolitan pizzeria.

We will continue to enjoy a varied and interesting programme for the rest of the year, with a trip to Switzerland, via Eurostar, to enjoy the autumnal delights of the Swiss Mountain Railways and a Christmas party cruise in Chester, to name but a few.

Angela Brütland

Zurich Branch

PIANO MEETS GOURMET



Liselotte Weiss, a gifted and renowned pianist and a member of our branch, invited us in June to a private concert at her home in Oberägeri. We enjoyed the following programme:

W.A. Mozart	
Fantasy in C-Minor	K.V. 475
Sonata in C-Minor: Allegro – Adagio – Molto Allegro	K.V. 497
F. Chopin	
2 Nocturnes	
Larghetto in C sharp-Major	op.27 Nr.1
Andante sostenuto in B-Major	op.32 Nr.1
2 Impromptus	
Allegro assai, quasi Presto in A flat-Major	op.29
Andantino in F sharp-Major	op.36
Bolero in A-Minor/A-Major	op.19

After the concert we were treated to an aperitif of sparkling wines and various appetizers. Liselotte told us a little of her interesting musical background before we made our way to the Hotel

Hirschen in the village. Under the leadership of owner and chef Daniel Kühne, a motivated kitchen brigade aims to transform the best raw materials into creative cuisine, while still keeping their feet on the ground. They succeeded with the following menu:

- Salmon trout fillet with tomato & basil, caramelised fresh cheese, on herb salad
- Cold pea soup with mint and lamb meatballs
- Tafelspitz of the Muotathal calf, red wine jus and vinaigrette, colourful vegetables
- Cheese platter with homemade fruit bread or Berry tart with rhubarb and apricot sorbet
- White wine: Solaris 2015, Weingut Sitenrain, Meggen (Central Switzerland), (Solaris, organic)
- Red wine: Chateau Lichten 2015, Rouvinez, Sierre (Valais), (Cornalin, Humagne Rouge, Syrah)

Thanks to marvellous weather and a wonderful view of the Alps from the terrace of the restaurant, we experienced a very special day with beautiful music, creative cooking and excellent wines.

Kurt Haering



Gift of Membership

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

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

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

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



Membership can be redeemed for the calendar year in which the certificate was issued or the following year. If redeemed after 1st November in the year of issue it will cover membership up to the end of the following year.

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

Margaret Chippendale
EAZ Membership Registrar

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



The International Wine & Food Society

EUROPE AFRICA ZONE



Registration for Individual Events

Plans for the London Festival are well advanced and we are delighted with the response so far. Over one hundred and seventy IWFS members from around the globe have signed up for the whole Festival and the pre- and post- tours are also well supported, although in some cases, not yet full.

A number of EAZ members have asked whether it might be possible to attend individual events. In some cases we are limited by the size of the venue and cannot accommodate more people, but we would be delighted to welcome you to the events listed below.

How to Register

Individual event tickets will be limited so you are advised to book early. If you leave it until nearer the time it is likely that you will be disappointed. Reserve your place by sending an email to eaz@iwfs.org, listing the events that you wish to attend, your contact details, the names of the people in your party and the number of tickets required. Where places are available, we will contact you and ask you to pay a deposit by Bank Transfer; bank details are shown below. If an event is full, you will be invited to

join a waiting list. If you have paid a deposit, you are asked to pay the balance of your ticket price by the end of February 2018.

Members will be given priority and there will be a 10% surcharge for non-members. Deposits are not refundable. You should consider whether your insurance arrangements are adequate to cover the costs of cancellation.

Tuesday, 29th May 2018 André Simon Lecture and English Sparkling Wine Tasting with Oz Clarke at Merchant Taylors Livery Hall, Threadneedle Street, London EC2R 8GB, followed by lunch

The well-known writer and broadcaster, Oz Clarke will be giving the André Simon Lecture and leading a tasting of English Sparkling Wines. Oz won the English Wine Producers 'Communicator of the Year' Trophy in 2016 for his many years of enthusiastic support for English and Welsh Wines. The lecture and tasting will be followed by lunch in this historic Livery Hall, home to the Merchant Taylors Livery Company. The venue is a few minutes' walk from Bank Underground and DLR Station.

Cost: £230.00 pp

Deposit: £50.00 pp

Tuesday 29th May 2018 Dine Around – an opportunity to dine at Chez Bruce or The Glasshouse or La Trompette

This trio of one-star Michelin restaurants, located in Wandsworth, Kew and Chiswick, are favourites of London based members. Their cuisine is innovative without being pretentious, the ambience relaxed and the staff attentive without being obtrusive. Festival attendees are being allocated to any one of the three restaurants, individual registrants will be treated similarly.

Two of the restaurants are very close to the nearest station, five minutes or less; the third is a 20 minute walk (or a 25 minute taxi ride from central London). Please let us know in your registration email if a walk of this distance would cause a problem.

Cost: £135.00 pp

Deposit: £25.00 pp

(may be combined with The Hurlingham Club see below.)

Wednesday 30th May 2018 English Still Wine Tasting with lunch at The Hurlingham Club

The Hurlingham Club is an oasis of green space on the banks of the Thames near Putney. Once the home of Polo and still an





iconic venue in the world of Croquet, this exclusive private members' club will open its gates to the IWFS for a wine tasting and lunch.

Led by Dr Bernard Lamb, a member of the UK Wine Producers Ltd and of IWFS London Branch, this tasting will showcase the best of English Still Wines. While English Sparkling Wine has become much better known and widely respected, attracting the attention and investment from some of the best known names in Champagne, English Still Wine has yet to achieve the same level of recognition. However, as producers have become more expert in getting the best out of their land and their vines and have developed their own style, English Still Wine is winning prizes on its own account. This is your opportunity to form your own view on their progress to date. The Hurlingham Club is 10 minutes walk from Putney Bridge Underground Station.

Cost: £150.00 pp

Deposit: £30.00 pp

Why not combine dinner at Chez Bruce, The Glasshouse or La Trompette with the wine tasting and lunch at the Hurlingham Club.

Cost: £270.00 pp

Deposit: £60.00 pp

Friday 1st June 2018 Black Tie Dinner at the Goldsmiths Hall

The closing event of the Festival will be a Gala dinner at the Goldsmiths Hall. The Goldsmiths Livery Company is one of the Great Twelve Livery Companies of the City of London. We are very fortunate that they have made their Livery Hall available for our closing banquet. We are still finalising the five-course menu but the wine list will include a 1990 vintage Champagne, a 2009 Corton Charlemagne, a 2005 Bahans Haut Brion and a 2005 Château Climens. Students from the Guildhall School of Music will entertain us and the Company of Pikemen and Musketeers will provide an honour guard. The nearest underground station is St Paul's with Bank only a few minutes further away.

Cost: £195.00 pp

Deposit: £40.00 pp

Banking Details

If you are making a bank transfer from a UK Bank please make the payment as follows:

HSBC Bank plc, Sort Code: 40-35-34

Account: IWFS Europe Africa Ltd. Account Number: 64058887

Reference: Individual Festival Events

If you are making payment from a non-UK Bank Account, the bank details have changed from 21st October 2017; please do not use any stored payment details. Instead please use the details below:

**Bank: HSBC Bank Plc, 65 Cornmarket Street, Oxford OX1 3HY, UK
BIC/SWIFT code: MIDLGB2108P**

Account: IWFS Europe Africa Ltd. The Pavilion, Botleigh Grange Business Park, Hedge End, Southampton SO30 2AF, UK

IBAN code: GB58 HBUK 40353 4640 5888 7

Reference: Individual Festival Events

Pre- and Post- Festival Tours

A few places are still available on the Pre-Festival Tour to Champagne, the Post-Festival Tour of Sussex and Hampshire Wineries and on the Purcell Club tour of Westminster Abbey. Full details are available on the iwfs.org website. Bookings and payments can be made as outlined above. There is a supplement for non-members of IWFS.

21st to 25th May 2018 Champagne Tour with Julian White

Julian is well-known in London for his fabulous wine tours. This tour is designed to provide a comprehensive overview of Champagne, the wine and its producers. Travel from London and throughout the tour is by luxury coach and Julian assures us that full advantage will be taken of the on-board kitchen facilities to provide snacks and facilitate Champagne tastings en route. Accommodation will be at the Hotel de la Paix in Reims.

Cost: 2,550 euros pp (single supplement: 360 euros)

Deposit: 1,000 euros

<https://www.iwfs.org/europe-africa/events/london-2018/champagne-experience>

26th May 2018 Purcell Club Tour of Westminster Abbey

We are very fortunate to have been invited to join the Purcell Club on one of their after-hours musical and architectural tours of Westminster Abbey. These tours are limited to 10 each year and are very popular – there is a four-year waiting list for tickets. In addition to the tour we are offering an optional Champagne Afternoon Tea. The tour will start at 6.45 pm and we will meet for tea at 5.00 pm. Full joining details will be provided nearer the time.

Cost: £45.00 pp for the tour alone, £75.00 pp with afternoon tea

<https://www.iwfs.org/europe-africa/events/purcell-tour>

4th to 8th June 2018 Tour of Sussex and Hampshire Wineries

This is a chance to get an overview of English Wine, visiting some of the most innovative and successful wine producers of Sussex and Hampshire which just happen to be in some of the prettiest countryside in the south-east of England. As a break from the wine-tasting the tour will also visit Parham House, a privately-owned Tudor Manor House. Accommodation will be at Ockendon Manor Hotel in the medieval village of Cuckfield. The tour will be led by Julia Trustram Eve, Marketing Director of UK Wine Producers Ltd. The tour has been arranged in association with Arblaster & Clarke.

Cost: £2,160.00 pp (single supplement £305.00)

Deposit: £300.00 pp

<https://www.iwfs.org/europe-africa/events/london-2018/sussex-hampshire-wineries>

DATES FOR YOUR DIARY

ZIMBABWE Harare

November 2017

Lunch at the 5* Meikles Hotel in Harare to celebrate the 60th anniversary of the founding of the branch – this was also the venue for our inaugural dinner.

Contact Vicky New at richard@zol.co.zw for details.

UK Merseyside & Mid Cheshire

5th November 2017

Lunch at the Panoramic 34 Restaurant, Liverpool – contact Tim Hodges, email tim@new-pool.demon.co.uk.

UK Blackpool & Fylde Coast

6th November 2017

Tasting of Wines of Emporda at Aysgarth Court, by Ian Clarke of Cultural Wines. Contact Ron Barker for details, email ronbarker@hotmail.co.uk.

UK Manchester

10th November 2017

Wine Tasting and Supper, The St. James Club, Manchester. Email Christine Redman for more details at cdredman@talktalk.net.

UK Devonshire

16th November 2017

Dinner at The Linny, Coffinswell. Timing 7.00 for 7.30 pm. Contact Geeta Lloyd for details on geetalloyd@gmail.com.

UK Blackpool & Fylde Coast

4th December 2017

Bring your own wine to share at our Christmas meal at the Cartford Inn, Little Eccleston. Contact David James at david.r.james@btinternet.com for further details.

UK Manchester

9th December 2017

Lunch, at 12.15pm, by Aiden Byrne at Manchester House, details from Christine Redman at cdredman@talktalk.net.

UK Herefordshire & Monmouthshire

14th December 2017

Black Tie Christmas Dinner, Castle House Hotel, Hereford. Contact for events Peter McGahey, email peter.mcgahay@btinternet.com.

UK Merseyside & Mid Cheshire

15th December 2017

Christmas dinner cruise onboard the boat at the Mill Hotel and Spa, Chester. For more details contact Tim Hodges, tim@new-pool.demon.co.uk.

UK West Yorkshire

26th January 2018

The venue and fine details for our 2017 Annual Dinner are work in progress, but it usually involves a four or five course dinner with paired wines at a restaurant in the West Yorkshire area. Details from Sue Timme at suetimme@gmail.com.

PERTH (AUSTRALIA)

9th to 11th March 2018

This APZ AGM Weekend is hosted by the Western Australia Branch and will be one to remember. A Sydney pre-tour will take place from 4th to 7th March, showcasing some of the best food, wine and sights of this iconic harbour city. A post-tour to the Great Southern and Margaret River wine regions will be from 12th to 14th March. Open first to APZ members, then to members from other zones. Max 100 attendees. Expressions of interest now being taken, for more details see <https://www.iwfs.org/asia-pacific/events-and-festivals/festivals/perth-festival>.

UK London

26th May 2018

Members have been invited to take part in an exclusive musical and historical tour of Westminster Abbey in the company of members of the Purcell Club. Email Stephanie Shepherd, s.shepherd@ntlworld.com, for further details or to book your place.

LONDON (UK)

28th May to 2nd June 2018

The EAZ is hosting the next IWFS international festival in London. Bookings are now being taken. Please visit the website for more details and reserve your place now. If you would like to join one or two events, rather than the whole festival, then please email event organiser Stephanie Shepherd, s.shepherd@ntlworld.com for further details.

BRISTOL (UK)

22nd to 24th September 2018

Join the EAZ for its AGM and a late summer West Country weekend hosted by the Bath & Bristol and Hereford & Monmouth Branches. Dine in the splendid surroundings of Bristol's Mansion House and visit some of the area's unique attractions. Full details online in the New Year and in the February issue of Food & Wine.

If you are interested in joining an event that is full, or reservations closed, then please contact the organiser in case space is available.



THE SOCIETY'S 85th ANNIVERSARY

14th November 2018

This will be a time for celebration... Being the 85th anniversary of the Society, this will be an opportunity to arrange a sparkling event for members around the globe – not only to celebrate the history of the Society but the now and the future. It is hoped that events will run around the globe, maybe Valencia to Vancouver! Sample menus, recipes and other archive material of inaugural events that were run back in 1933 will be made available. But again it may be an ideal time to add something new into the celebrations – maybe a new wine, style of food, a new venue or even plan it as an event to invite potential new members. More details and how to access the archive material will be sent out shortly – but you might want to get planning.