



Food & Wine

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

Issue 135

June 2019

FOCUS ON MANCHESTER

VALENCIA: CITY OF THE ARTS AND SCIENCES

NIAGARA: WINE AND ARCHITECTURE

APPELLATION OUT OF CONTROLÉE

Chairman's message



The fabulously warm weather we enjoyed in Europe over Easter really enhanced the beauty of the countryside and allowed people to get out and about into some of their favourite areas. It also bodes well for another great grape growing season in this part of the world. I hope you are planning some interesting trips either individually or with your branch. It was pleasing to see the EAZ Bordeaux event book up so quickly although I think this area will always be attractive. Chris and I will not be with the group but on a pre-booked wine tour to Sicily, a country

less well known but full of interesting and ancient wine varieties from smaller vineyards. Hilton Kuck, our African Branches representative reported that the water shortages in Southern Africa have abated but focus is still on water conservation, a topic we all need to focus on with climate change and population growth.

Indeed Oz Clarke was keen to point out how the wine industry would have to adapt to drier conditions in his André Simon Lecture last year, and more recently Bob Campbell MW mentioned the same topic when he delivered this year's lecture at the Auckland Festival in New Zealand. Both North and South Island in New Zealand are fortunate to have good reserves of water in their many lakes and a maritime climate due to a long coastline, but winemakers still use irrigation very sparingly to keep the vines stressed and producing the best flavours reflecting their terroir. Australia on the other hand is seeing more extremes of climate from droughts to floods. We publish all André Simon lectures on the website so I commend that you give these a read. See <https://www.iwfs.org/about/publications/andre-l-simon-lectures>

Front cover photograph: Manchester Town Hall

You will by now have had chance to view the new-look Society website (www.iwfs.org). It was intended to look cleaner, more modern and easier to navigate. I hope you agree we have achieved this. Alan Shepherd, our EAZ representative on the project, elaborates further in the article later in this magazine. Feedback is always welcome. If you have not visited the website in some time and may have forgotten your username or password, it is easy to find these by going to member login, where you can recover your username by entering your email address, and reset a new password by entering your username. A few years ago Val Ramsay offered to help and guide branches to bring their branch pages up to date and she has made this offer again to coincide with the new website. Val can be contacted at val.ramsay@live.com if you would like her help.

Now looking forward to later this year we have our Members Forum and AGM hosted by Valencia Branch. Notification and reports appear later in this magazine for the AGM which is open to all members. If you intend coming and have not already let us know you then will need to do so. The great weekend in Valencia which surrounds the AGM proved very popular and 60 places sold out quickly. You can still be waitlisted by contacting johnsnicholas@aol.com

At the AGM several Executive Committee members will be standing down and some will be up for re-election. I myself will have completed two terms as Chairman and a new Chairman will be elected. Notification of elections and the persons will be sent out nearer the time by email, so it is important that our records hold your latest email address. You can easily login to the website and go to My Account to change any of your addresses, or contact the membership secretary at eazmembership@outlook.com.

Ian Nicol
EAZ Chair

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/International_Wine_and_Food_Society



Editorial

In this edition we feature Manchester branch – its highs, lows, its personalities and future plans. You will also read about Valencia – our newest branch and the destination in Spain for the EAZ AGM in October. It is excellent that all the places for the AGM Great Weekend in Valencia have been reserved and there is a short waiting if there are any cancellations. Formal notice of the AGM is published below and naturally all members are invited and welcome to attend the AGM on Sunday 6th October at 11am at the SH Valencia Palace Hotel. Nearer to the date of the AGM you will receive further details of resolutions and nomination papers for participating in the business of the meeting if you are unable to attend.

In April we launched the redesigned IWFS website – maintaining the familiar content and improving accessibility across more of your devices. A guide to using the new features of the site and answering your queries has been prepared by Alan Shepherd, who was a crucial member of the development team.

In the coming year we will be rolling out a structured marketing initiative targeting younger members and facilitating closer relationships between branches, opening opportunities for prestigious branch events to be enjoyed by a wider spectrum of the membership.

In the next edition of Food & Wine, in October 2019, we will be featuring another branch – it is open to all EAZ branches to offer themselves for this feature and to submit photographs for selection as the cover picture. Ideas and suggestions of specialist subjects that Food & Wine could explore, articles that could be commissioned or campaigns that might be supported are especially invited.

I hope to meet many of you at the AGM. Best wishes

Sue Smith
Editor

PUBLICATION DATES

- **August: Food & Wine Online (e-newsletter)**
deadline for copy from contributors 31st July; publication mid/end August (dependent on summer holidays).
- **October: Food & Wine (printed)**
deadline for copy from contributors 15th September; publication to members 31st October.

Please send photographs separately from text.

Advance notice of your events at which members of other branches would be welcome can be included, along with booking details. As always we invite your event reports, articles and pictures.

IWFS EUROPE AFRICA LIMITED AGM

Advance Notice is hereby given that the Annual General Meeting of IWFS EUROPE AFRICA LIMITED will be held at the SH Valencia Palace Hotel, Valencia, Spain, on Sunday 6th October 2019 at 11am in order to consider:

1. The Report of the Directors and the Financial Statements for the year ended 31 December 2018.
2. To appoint an Independent Examiner for the financial year 2019.
3. To elect Directors.
4. To affirm the appointment of the members of the Executive Committee.
5. And to transact any other ordinary business of the Company.

Formal Notice of the AGM will be delivered in due course.

Members who are not attending the Valencia Great Weekend are entitled to attend the AGM in any event.

Food & Wine

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Contributors

Featuring Manchester

Ali Graham bears the title and honour of being the Web Manager for Manchester Branch. Her enthusiasm for the city and the branch is reflected in her article and supported by articles written by other members.

Valencia: City of the Arts and Sciences

Eduardo Aguilar has built an excellent reputation as one of the youngest ambassadors for gastronomy in the Valencia region. With the determination and encouragement of his partner Sophie, he was instrumental in opening the branch some two years ago, since when the membership has increased steadily.

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Niagara: Wine and Architecture

Ian Ellingham is a member of the Niagara Chapter of the IWFS. He is active in research into the human response to the built environment, much of it conducted through Cambridge Architectural Research, and is widely published in the architectural field. He is chair of the Niagara Society of Architects.



Appellation out of controlée

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. He was involved in the formation



of 'Wines of Canada' and was the only non-North American judge to join their tasting panel at a three-day event evaluating over 200 wines to determine medal winners.

For twelve years, Jeffrey ran the annual evening wine school for the

Society. He continues to lecture and adjudicate the Wine and Spirit Education Trust examinations and has written and contributed to seven books and many articles on food, wine and travel. www.jeffreybenson.net

STOP PRESS

Many congratulations to **Bob Campbell MW** who was honoured as an Officer of the New Zealand Order of Merit on Monday 20th May for his services to the New Zealand wine industry. Bob is of course our wines consultant for New Zealand wines and has been for many years.



News from the International Secretariat

Dear members,

Now is a busy time in the London office as I am busy collecting the latest vintage assessments from our 32 Vintage Card wine consultants around the globe. These are our team of specialists who provide us each year with an assessment of the latest vintage of their region of speciality and amendments to the drinkability of past vintages. I am pleased to say that many of them continue to do this for us for a number of years, however some do move on. We have been lucky that others have been willing to pick up the baton and run with it for us.

The advice from our team of wine consultants is invaluable as their feedback allows us to keep our Vintage Card, and now Vintage App, up-to-date for our members.

With a number of new members joining the team in recent years I thought I would take the opportunity in this column to introduce them to you so you can learn more about our experts out in the field.

I include brief bios for three of our new consultants along with a snippet of news from their region or wines they have recently tasted which I hope you will find of interest. We are very pleased to have two new Italian specialists who have agreed to share the role for the four regions covered. Thanks must go to Nicolas Belfrage MW who was our previous Italian specialist for many years – even before my time when I began in 2008.

I hope you enjoy reading about all three and will bring you more news from the vines next time...

Best wishes

Andrea Warren

Introducing our IWFS Vintage Card Consultants

ITALY

Michael Garner
Piedmont and Valpolicella
(Amarone)

Michael has worked in the UK wine trade for almost 40 years, specialising in the wines of Italy for most of them. Michael taught Diploma for the WSET for many years, is a frequent contributor to Decanter Magazine, a regular member of their Italian tasting panel and a Regional Co Chair for Italy at the Decanter World Wine Awards. He is also a Panel Chairman and Chief Technical Officer for Vinitaly's prestigious 5Star Wines event. Michael has written two books: *Barolo – Tar and Roses* (co-written with Paul Merritt) was the first book on the subject in the English language and, more recently, *Amarone and The Fine Wines of Verona* was published in December 2017. Michael is also co-owner of Tria Wines, a small agency company dealing in fine Italian wine. He lives in rural Devon with his family and dogs.



Recent tasting note – I did a fascinating tasting of more than 70 examples of Amarone for Decanter magazine in January covering many different styles and 11 different vintages from 2015 back to 1998! The tasting confirmed that Amarone works well at all stages in its development – the top three was made up of an example from the recently released 2015 vintage, a 'medium mature' wine from 2012, while the third one was from the fully mature 2009 vintage. Even the wine from 1998 still had plenty to say for itself!

Richard Baudains
Bolgheri and Tuscany

Richard was born and bred on the island of Jersey, a corner of the British Isles with French origins, hence the French surname. He studied literature and trained to be a teacher of English as a foreign language to satisfy a wanderlust which eventually brought him to Italy, where he had the good fortune to reside in the wine producing regions of Tuscany, Piemonte, Liguria and Trentino-Alto Adige before finally settling in Friuli-Venezia Giulia. He wrote his first article for Decanter Magazine in 1989 and has been a regular contributor on Italian wine ever since. He is the Regional Chair for the Veneto at the Decanter World Wine Awards, an occasional taster on the jury at the Concours Mondial du Sauvignon Blanc, a member of the team of the Slow Wine Guide for Friuli-Venezia Giulia and lecturer in wine journalism at Slow Food's Università delle Scienze Gastronomiche. In his day job he directs a language school and in his free time enjoys running and playing the guitar.



Recent tasting note – The high point of the splendid gala dinner prepared by double Michelin-starred chef Valeria Piccini at the presentation of the new vintage Brunello at Montalcino in February was a succulent braised cheek of beef in a rich red wine sauce, with a garnish of pickled celeriac and wild greens. After much tasting and consultation among fellow diners, the election as the perfect accompaniment alighted on San Polino's Brunello di Montalcino Helyscium 2014 – deep fruit and length, light spiciness and great natural vibrancy.

USA

Michaela Rodeno
California, Napa (Cabernet Sauvignon and Merlot)

After 21 years as its first CEO, Michaela Rodeno retired in mid-2009 from St. Supéry. She had previously been the



VP/Marketing for Domaine Chandon, joining at its inception in 1973. She is considered one of the leading women in the California wine industry and an advocate for wine related issues and women leadership. Rodeno co-founded Women for WineSense and served on the boards of California's Wine



Institute and the Napa Valley Vintners. She is a founding director and past chair of the Wine Market Council, served as chairman of the Meritage Association from 1999-2005, and chaired the multi-million dollar Napa Valley Wine Auction twice. She speaks at conferences and guest lectures at Berkeley/Haas, UC Davis, and Stanford. Her memoir, *Bubbles to Boardrooms*, is a favourite of entrepreneurs and lifelong learners.

A director of Silicon Valley Bank Financial Group 2001-2011, Rodeno currently serves on the advisory boards of two tech start-ups. She holds an MBA from the Haas School of Business at the University of California, Berkeley, and was named to the Haas Hall of Fame in 2009. She lives on the family vineyard in Oakville with her husband Gregory, where they produce very small amounts of Sangiovese under their highly regarded Villa Ragazzi label and grow Cabernet Sauvignon for Robert Mondavi's Winery.

News from Napa Valley – the good news from Napa Valley is that winemakers here are increasingly embracing the more elegant, cellar-worthy styles of the 1960s and '70s. Many of us applaud this trend away from big-bigger-biggest (fruit, oak, alcohol). The 2014 Antica Napa Valley* Cabernet Sauvignon is one such wine. Grown at elevation and in spite of the coolness of the site, this is an elegantly styled "mountain" wine that I have recently enjoyed. Coincidentally, it is also the small non-Sangiovese component in Villa Ragazzi's Napa Valley super-Tuscan style blend, Faraona. Both wines are delicious with Jacques Pépin's beef stew (which calls for an entire bottle of red wine in the pot!). <https://www.foodandwine.com/recipes/beef-stew-in-red-wine-sauce>.

* Antica Napa Valley is the Antinori winery founded by Piero Antinori on Atlas Peak.

CHAMPAGNE STOPPERS

Champagne Stoppers are on their way – these will soon be added to the range of branded IWFS items available to branches and members. This fits securely to your open bottles – to keep the fizz within. Each branch will receive three of these each with compliments of the International Council of Management and trust they will be of use at future events in the next couple of months.



RECENT ITALIAN DISCOVERIES by Michael Garner

The older I get the more I become fascinated with white wines. Over the past few years I've been re-discovering the wines of the Alto Adige, widely regarded as Italy's number one region for premium whites these days. While Pinot Bianco (in particular) plus of course Gewurztraminer and Sauvignon Blanc are often held up as shining examples of the uncommonly high quality levels this beautiful area is capable of delivering, I'm especially interested in the wines from the lesser known Valle Isarco which connects the Alto Adige via the Brenner Pass with neighbouring Austria. These are Italy's northernmost vineyards and some of the highest, with vines grown at 900 metres and beyond. The varieties are mainly aromatic and semi-aromatic ones. Kerner is becoming very trendy and while Riesling and Gruner Veltiner do really well too, my personal favourites are the much less fashionable Muller Thurgau and Sylvaner. Both varieties produce inimitably fragrant and delicate wines with zingy and zesty fruit/acid characters, exuberant mineral notes and a steely backbone: I believe it has everything to do with the altitude of the vineyards. Sylvaner is ridiculously underrated as a wine grape – I enjoyed a bottle with a delicious, aromatic octopus salad recently. I often find it helpful to think of the defining aromas and flavours of a wine as ingredients in the dish you are eating: good Sylvaner smells of jasmine and nutmeg, with hints of papaya and preserved lemon in there

too. So just imagine how a wine's most prominent scents and tastes would work as part of your chosen dish and you won't go far wrong. Both Sylvaner and Muller go beautifully with poultry as well as seafood and are good with oriental cooking. Producers to look out for for these 'exotic' varieties include Abbazia di Novacella, Cantina Valle Isarco, Kofererhof, Manni Nossing and Pacherhof.



FOCUS ON MANCHESTER

by *Ali Graham*

On a bright, warm spring evening the bars, restaurants, cafés and hotels of Manchester are buzzing with the sounds of chatter and laughter of people out and about enjoying themselves. The same can be said for a group at the wonderful steak restaurant Hawksmoor on Deansgate: they are the Manchester Branch of the International Wine and Food Society at their April event. A fantastic night was had by all; both members and their guests enjoyed another extremely good meal in the vibrant city they all call home. Like many restaurants in the area, this one gets excellent reviews time and time again from members and residents of Manchester alike. This is just one of the many and varied successful events organised in and around the Manchester area by this well run and popular branch.

This branch was founded in 1951 and received its full charter on 15th May of that year. To this day it still has a strong and engaged membership of 86 members and is the second largest in the Europe Africa Zone of IWFS.

The present day committee is made up of enthusiastic members who have a passion for the subject and are hardworking and work well together. Among the current committee members is Bob Lloyd, a past Chairman on two occasions. He has been a member since 1987, when the Chairman was John Legg, who was a well-known figure in the larger International Wine and Food Society, and one of our longest serving members until his sad death recently. Bob has a vast and amazing wine knowledge, which is frequently used by the branch. His contribution to the branch was recognised with the Society's André Simon Bronze Medal.

Chris Redman is another long-standing member, first joining around 1987 and serving on the committee since 1990 in various positions including Chair from 2004 to 2006. Currently she holds the post of Secretary for the second time, keeping everyone informed of new information, future events and ensuring everyone is up to date with news and proceedings. With all of her experience, Chris has an excellent grasp of the workings of the branch, every member, past events and the general running of the society. Patrick Trodden is our resident "foodie" having lectured in Hospitality and Catering for over 40 years – he has a talent for balancing a menu and the experience to co-ordinate any event. The current Chair, who has been in the post for just over two years, is Ronnie Costello. She has an encyclopaedic knowledge of Manchester restaurants and chefs, is both well-known and well read in the field and is constantly investigating the established and new scene around the city. All members of the committee have their own specialisms and work well as a team to ensure that the branch has a wide-ranging and interesting time through out the year. In the past twelve months the branch has experienced food from fine dining restaurants, Aspire, which is training restaurant within South Trafford College, an Italian lunch, a wine tasting and both Thai and Chinese cuisine.

Currently Manchester has an exciting vibe with an amazing choice of food. It has always had a diverse and global population, even in the early days of the industrial revolution when it was a centre of the then modern new industries and a destination flocked to by many looking for new opportunities. Today is no exception with people still drawn to the city for





education in the excellent universities or new career paths. This migration over the centuries has helped to create a wonderfully diverse gastronomy in and around Manchester. This now includes both small and large fabulous independent and artisan food producers from specialist coffee shops, an artisan pasta producer and Italian delicatessen and the fantastic Pollen Bakery.

The city has always had an interesting mix of cuisines and cultures, with people from Europe and further afield living and working in Manchester. Current hot spots are tapas from Spain and the Mediterranean, Japanese sushi and sashimi bars and the increasingly popular vegetarian and vegan restaurants. A new emergence of food markets has become very popular recently. There are several in and around the area in Manchester and Altrincham, with the Levenshulme Market making it to the final three of the prestigious BBC Food and Farming Award in the Best Shop of Market category. They have become a big hit with both diners looking for something different and shoppers enjoying a day out and wanting to take something interesting home.

There has always been a significant Asian and Far Eastern influence and none more than Manchester's very own China Town. This area has excellent restaurants and Dim Sum bars, coupled with supermarkets and karaoke bars making any visit a real cultural experience. Just outside the city centre is the vibrant area of Rusholme, home to the 'curry mile'. Again there are excellent restaurants together with supermarkets, bakeries and independent shops selling all types of food, clothing and jewellery with a genuine Asian feel.

The residents of Manchester have an exciting choice of fine dining venues to patronise including the highly regarded and utterly delicious offerings of Aiden Byrne at Restaurant MCR. His restaurants have always been held in high esteem by the members of the society and for many years now have been a firm favourite for the December "Christmas" event.

The Midland Hotel on Peter Street is a local landmark and a stunning building to visit. Its doors first opened in September 1903 and, from its early days to now, it has always been a "go to" destination. It has some interesting early history being the location for a meeting between Mr Rolls and Mr Royce in 1904 and the venue for the wedding reception of Rebecca Marks (of Marks & Spencer) to Israel Sieff in 1910. This unique venue has been the setting for one of the most important restaurants in Manchester and continues to maintain its special place in the hearts of Mancunians.

One of its former Michelin Star Chefs was the charming French Chef Monsieur Gilbert Lefèvre, Chef de Cuisine, one of the most famous Chefs of his time. He inspired a brigade of young people to excel themselves in the kitchens for the fine grand dining room and was a great teacher.

Today we have Adam Reid. Adam joined The French in 2013 as Head Chef and took over as Chef-Patron in 2016. Adam Reid at The French is collaboration in more than name alone, with Adam making his stamp on every aspect of the "meal experience". From the new flexible menus, more relaxed accessible atmosphere and his pièce de résistance – the Chef's counter. He was recently bestowed with the International Wine and Food Award and enthusiastically informed our committee of his recent research on Elizabeth Raffald (1733-1781), a cookery book author and publisher of the first Manchester trade directory. His recent success on The Great British Menu was richly deserved as he gives so much of himself to his profession.

Manchester has something for everyone and the members of the International Wine and Food Society of Manchester take full advantage of living, eating and drinking in such a colourful, diverse and cosmopolitan city.



VALENCIA: CITY OF THE ARTS AND SCIENCES

by Eduardo Aguilar

Valencia, city of flowers, music and light. Even though we are known for our 300 days of sun a year and our beaches, we truly believe that the potential of our gastronomy and oenology will surprise foreign visitors. We are located on the eastern Spanish coast, 300 km south of Barcelona and east from Madrid. As locals, we would define Valencia as a large city which is also small enough to be manageable. A city that reflects the contrast between the largest old town in Europe and the vanguard architectural complex of the City of Arts and Sciences. More than 300 wineries and 19 Michelin Star Restaurants complete its culture and history.

In the IWFS Valencia Branch we considered that a key way to enjoy our region was to learn as much as possible about our food and wine, always following the values promoted by the IWFS and its members. We are currently growing our membership trying to keep one of the best things we have: the age diversity of our members. We try to be an intergenerational branch where the eldest and more experienced guests share their knowledge with the beginners, and vice-versa.

Our events define the tangible way of meeting each other and enjoying something different and unique with our friends and family. We always follow the same structure: an educational activity on a certain topic combined with a related gastronomic experience. Our aim is to organise a minimum of one event every two months and we avoid visiting standard restaurants, as it's our way of generating value for the members. Some of our most successful events include visiting wineries in Utiel-Requena (Valencia's main wine region), venues in art galleries and tailored menus planned and executed by the students of the best cooking school in Castellón (GASMA).

With the support of the EAZ Committee and the enthusiasm of the members of the Valencia Branch, we have ventured into organising a Great Weekend in October 2019. The whole experience will consist of different events representing the region's best gastronomy and wine. The goal is for attendees to perceive local produce and the use of seasonal ingredients in traditional dishes, getting to know Valencia's culture and history.

It will be a real pleasure hosting you in our city.



Valencia, la ciudad de la flores, la música y la luz. Aunque somos conocidos por nuestros 300 días de sol al año y nuestras playas, creemos que el potencial de nuestra gastronomía y enología sorprenderá a los visitantes extranjeros. Estamos situados en la costa este de España, a 300 km al sur de Barcelona y al este de Madrid. Como locales, definiríamos la propuesta de valor de Valencia como la oportunidad de disfrutar de una ciudad lo suficientemente grande para encontrar una oferta completa, pero también lo suficientemente pequeña para gestionarla. Una oferta que potencia el contraste entre el mayor casco antiguo de Europa y el complejo arquitectónico vanguardista de la Ciudad de las Artes y las Ciencias. Más de 300 bodegas y 19 restaurantes con estrella Michelin completan su cultura e historia.

En la delegación valenciana de la IWFS consideramos que una forma clave de disfrutar de nuestra región era aprender lo máximo posible sobre nuestra gastronomía y nuestros vinos, siempre siguiendo los valores transmitidos por la IWFS y sus miembros. Actualmente estamos aumentando el número de miembros tratando de mantener una de las mejores cosas que tenemos: la diversidad de edad de nuestros invitados. Intentamos ser una delegación inter generacional donde los participantes más mayores y más experimentados comparten sus conocimientos

con los principiantes, y viceversa.

Nuestros eventos definen la forma tangible de conocerse y disfrutar de algo diferente y único con nuestros amigos y familiares. Siempre seguimos la misma estructura: una actividad educativa sobre un tema determinado combinada con una experiencia gastronómica relacionada con la actividad previa. Nuestro objetivo es organizar un mínimo de un evento cada dos meses y evitar visitar restaurantes estándar, ya que es nuestra forma de generar valor para los socios. Algunos de nuestros eventos con más éxito han sido las visitas a bodegas de Utiel-Requena (la principal región vinícola de Valencia), las veladas en galerías de arte y los menús a medida diseñados y ejecutados por los alumnos de la mejor escuela de cocina de Castellón (GASMA).

Con el apoyo del Comité de EAZ y el entusiasmo de los miembros de la delegación de Valencia, nos aventuramos a organizar un Great Weekend en octubre de 2019. La experiencia consistirá en diferentes eventos que representarán la mejor gastronomía y vino de la región. El objetivo es que los asistentes perciban los productos locales y el uso de ingredientes de temporada en nuestros platos más tradicionales, conociendo la cultura y la historia de Valencia. Sería un verdadero placer recibirlos en nuestra ciudad.

NIAGARA: WINE AND ARCHITECTURE

by Ian Ellingham, PhD, FRAIC



Peller Estates

Photo © Ian Ellingham

We used to live in England, and loved to holiday in the south of France. It is usually sunny and warm there, a nice contrast from the wet, gloomy weather so common in the UK. Like many of our friends, we have wonderful memories of sitting in ancient courtyards, beneath verdant boughs, sipping the glorious local wines. Many buy a case or two and take it home, but somehow, it just doesn't taste the same in England. Although it is the same wine, drinking it in the confines of your draughty interwar semi while it drizzles outside is a very different experience.

Our evaluations – of anything – are influenced by context. IWFS members know that wine pairing affects how we evaluate any wine – sometimes a wine that, on its own, is merely passable, comes into its own when accompanied by certain foods. But beyond that, we are influenced by our mood, by the weather, whether we have some ache or another, what things were like in the office or with the children that day. So our wine evaluations are affected.

Architecture and wine have a great deal in common, so when I talk or write about architecture I often reference wine experiences. While both have a utilitarian purpose (shelter in one case and... well, you know about the other), our preferences are usually based on subjective evaluations, which can be simple or complex. In one of our published experiments,¹ we found that most people assessed a building simply on roof shape – “pitched I like it: flat I don't”, rather like wine at a reception – “will that be white or red?” Experienced ‘connoisseurs’ use more attributes (wall materials, design, form or colour, nose, balance), therefore take longer. Every building and wine embed a set of attributes, each of which is available to be evaluated and weighed against the others to form an overall assessment.

Niagara has become a powerhouse in Canada's wine industry, and the proliferation of wineries has added to the delights of the area, for visitor and local alike. The Niagara Chapter of the IWFS periodically offers a participative challenge: to find the ‘best’ wine (of a specified type) from a new Niagara winery. People form small teams and undertake a search. This year, my wife and I found ourselves part of an amiable team of six, including one winery owner couple – we made a list and headed out on a Saturday in November seeking Sauvignon Blancs. When we compared notes, I found most of mine had to do with the settings, not the wine. As an architect, I notice built environments more than do other people.

Niagara is short on authentic French chateaux. Strangely there is one, but alas, Fort Niagara is on the other side of the border and not owned by a winery. So, as the wine industry in Niagara is a significant part of the region's tourism industry, many wineries build their own experiences – buildings that can be called ‘themed environments’. These range from large corporate affairs to small family operations, and occupy a similar range of premises, from converted barns and metal sheds to reproduction chateaux and, ultimately, to an entire Italian village.

For our wine team, the first stop was at a busy, hulking, be-columned, neo-classical building. Our group found the wine quite pleasant, but not typical of a Sauvignon Blanc, so marked it down. To me, the wine itself was undermined by the noisy tasting room, which had almost exclusively hard surfaces, but also lacked outside light or an overall design theme, although it was obviously attempting to appear extravagant. The whole did not seem to relate to the wine experience; it seemed more like a bank or government building.

The next stop was a nearby smaller winery, with a rural farm theme, complete with a big porch. I saw that both interior and exterior were executed economically and thoughtfully. Unfortunately, the tasting area again had ringing acoustics. I felt a friendly feeling – perhaps like that old childhood memory of visiting some great-aunt's farmhouse. Natural light abounded and complemented the pleasant perceptions of the wine – the background noise was somewhat distracting.

We travelled a few kilometres to another winery, but it didn't have Sauvignon Blanc, although their website included it. Their pavilion featured the actual production equipment, so visitors could wander by the glistening stainless steel tanks. The actual tasting room was small and intimate, with a very low ceiling. Strangely, although our team didn't sample any wine, we remained there longer than need be, perhaps engaged by the friendly staff. The downside was the noise again – the walls consisted of hard-surfaced wood, the kind that is usually employed as flooring. Pleasant in appearance, but distinctly sound reflecting.

At the next winery, Vieni Estates, an expanse of new black asphalt greeted us – not a great first impression. I thought back to the others where the parking areas were smaller, or broken up by strips of plantings. However, the rustic interior was welcoming and warm, with most of the walls covered in dark recycled wood. It had a high ceiling disguised with rough beams. We found that the interior had evolved over the few years since the winery opened, with incremental improvements being made, presumably as money became available. In the mellow, quiet, laid-back space, we tried their wine, and proclaimed it the best so far. But as with food pairings, I wondered whether it was the matching of wine with space that made it so compelling.

A few days later, to enlarge our selection, we visited yet another new winery, Di Profio Estate Wines. It occupies a simple two-storey metal box. Although, again, a cost-sensitive approach, serious thought has obviously been given to the experience. One enters the wine-making facility itself, the first glimpse is of stainless steel and wood, with a pervasive aroma of grapes and



*Colaneri Estate Winery,
a reproduction Italian village*

Photo © Ian Ellingham

half-completed wine. Through a very ordinary door one enters the tasting room and shop, filled with shelves and bottles. Beyond that is an outdoor eating area looking out over the vineyards. The experience here is all about the wine process, from the fields, through the manufacturing and to consumption. The wine is the obvious focus and we rated it highly.

To round out the wine and architecture adventure, we visited the Konzelmann winery, although it has been in existence for too long to fit into our task. This is one of my favourite winery buildings due to its traditional stone exterior, red roof, and solid Germanic demeanour. There is also a nice continuity of theme through into the wine tasting and sales area.

As a cultural contrast, another of my personal favourites is the Colaneri Estates. It resembles an Italian village and was recently nominated by a local politician for an architectural award. Many of the local architects were upset by this, as it is a gross violation of many of the traditional precepts of twentieth century architecture, in particular, the prohibition against creating what are termed 'pastiche'. Although I regret the overall symmetry of the structure, there is a nice sequence in the approach. Up close one can see the plaster rendering apparently sloughing off, revealing the brick below (all carefully contrived). All it needs is a few years of weathering. Being curious, I included a photograph in a building preference survey I am conducting, and with fifty evaluations so far, among the wider public, it is the top building. Even the architect respondents don't particularly hate this themed environment. To visitors, it is legible and familiar. It is obviously Italian, so stirs up real or imagined

memories of happy days sitting outside in the Tuscan sun, enjoying good food and glorious wine. The good life. Positive feelings.

The adventure offered some lessons about wine and architecture. The first one is simply that acoustics are important, and unfortunately, there seems to be a current fashion for hard surfaces. If the room is an echo chamber, your perception of the wines is likely to be affected – probably for the worse.

Research has told us that labels can be important and will increase preferences, which is why art galleries always tell us what is in the painting, even if it is obvious. Accordingly, the winery building itself can inform the consumer that the wine is in an Italian, French or German tradition, 'friendly down-home' or perhaps post-modern (whatever wine that might be). It makes it both easier to understand and engage. It is about pairing wine and architecture.

Perhaps the important lesson is that the most expensive building or space may not be the most effective, and that careful consideration of the pairing of architecture and wine has the potential of enhancing the overall, combined experience. The art of building is like that of creating a great wine: it is part science and part art and you have to give both matters, and the way they interact, quite a bit of thought.

1 Fawcett, William; Ellingham, Ian; and Platt, Stephen (2008) Reconciling the Architectural Preferences of Architects and the Public: The Ordered Preference Model, *Environment and Behavior*, 40(5).



Konzelmann Estate Winery, a sense of Germany in Niagara

Photo © Ian Ellingham

APPELLATION OUT OF CONTROLÉE

by Jeffrey Benson



Jeffrey Benson takes an amusing look at joining the wine trade

Calamity struck the offices of Festerini and Warts, the well known wine merchants.

A board meeting was quickly arranged in the Cork and Fungus room at the TCA in Pall Mall.

The chairman, Sir Anthony Acne addressed the board with the devastating news that "King Freddie had died" – "who"? muttered the board as they roused from their slumber. "King Freddie of Nigeria" thundered Sir Anthony, "you know the chap who drank himself to death which accounted for our solvency for the past twenty years".

"Good grief" cried Rodney Stinkfinger the financial director. "What are we to do, what about the perks?" shouted Archibald Festerini, the sole surviving member of the family married to the Alice Banded horse faced Caroline. "Does that mean an end to my visits to France to see the lovely Fifi l'Amour in St Etienne de Lisse. This is indeed a disaster, what shall we do?"

Silence reigned until the gongonzoled cheeked Sir Frederick Bigot-Ignorant blurted "Lunch". "Good idea" motioned the board and it was only during the third bottle of 1917 Stormont Tait (which was always referred to as their light luncheon port) that an idea germinated from their idled brains.

"Recruitment" thundered Sir Anthony. "We need to get hold of a few young things and rent them out for tutored tastings and dinner parties to the nouveau riche, eh, what"

The decision was unanimously approved. The next morning Penelope Obut-Ya, Sir Anthony's secretary, was instructed to place appropriate advertisements in selected journals: The Leather Workers Clarion and Wine'os Weekly which had

become popular due to the ongoing adventures of the outrageous Red Biddy. The response was overwhelming.

Later that week

I lay there in the afternoon, wondering when the room was going to get fed up with spinning, thinking to myself: "If only I had not ordered another bottle of Mouton Rothschild 1982". Still it is all part and parcel of being a professional Wine Snob. A splendidly dry Graves or Cheval Blanc, it is all in a day's work for us. Anyway, let me tell you how it all started. Picture the scene, a dentist's waiting room. Shall I read 'The Leather Workers Clarion', 'Anglers Gazette' or 'Wine'os Weekly' All those blue folders to choose from and me in a panic. It was then fate played her winning hand. In through an open window blew a copy of Wine'os Weekly (the weekly guide to all that's happening in Wine, on sale at all good newsagents and W.H.Smith). Perchance I picked up the aforementioned journal, which had embedded itself between my shoulder blades and turned immediately to the 'advert' that changed my life.

"IT'S A GREAT LIFE WITH THE PROFESSIONALS"

"Why not join the 'Queens Own' Wine Snobs like Ken Ordinary of London? At 27 he can tell you and anyone who'll listen to him, the grade of grape used in Beaujolais Nouveau 2019, which is pretty amazing, as it has not even been produced yet. These and other completely mundane facts can be at your fingertips. Yes, you'll remember the 'beer swiller' of today is the Wine Snob of tomorrow. You'll be the smash hit of every dinner party in the N.W.3 area."

I was taken aback, ignoring my raging toothache. I rushed around to my nearest Wine Snob recruiting centre. As I walked through the cellar doors, a man pushed a glass of (although I didn't know it at the time) Chateau Leftfoot, slightly chilled (horror) in my hand. "What's wrong with that?" he screamed at me.

"Don't know" I stuttered in reply.

"It should have been at room temperature, lad."

My first lesson over, I was ushered through to meet the Head Snob. The name on the door left me in awe as I walked in.

"Good morning, I am Sir Frederick Bigot-Ignorant" he boomed. "Let me fill you in on our philosophy here at the Wine Snobs. We believe in impressing as many people as possible while actually possessing very little real knowledge on wine. This can be achieved by reading the index of 'Hugh Johnson's World Atlas of Wine' every morning before work. Remember, lad, the more unimportant the fact, the more you will impress the person. Remember we are not to be confused with those people who buy wine because they like the taste, from the Off Licence. Our wines are supplied in cases from wholesalers and importers and must be recommended by 'Our Men' in the various vineyards. Any questions?"

I gasped, "Where do I sign."

"Do not worry about that; we have an assignment for you tonight, a wine tasting followed by a dinner in Chelsea."

I was then issued with a 'glossary of terms' that every Wine Snob should know. I am sure you have all heard them. A presumptuous little beverage or a pretentious bouquet and delicate on the palate, full and fruity, round and voluptuous. They don't mean anything but sure sound impressive.

I spent the afternoon learning them and were still fresh in my mind when the taxi drew up to Shortman's, the wine importers in St James's. I was nervous as a neurotic butterfly and threw my fare at the cabbie – would I pass the test? Could I fool the experts? Would they see through me? Would I get drunk? These questions flashed through my mind as I tripped over the commissionair's leg. "You're new here" he smiled rhetorically.

Thus, my confidence fortified I made my entrance, only to be greeted by a stream of wine over my right shoe – charming! I

thought perhaps they don't like strangers. Then I remembered nobody actually drinks the wine, they just sniff, suck and spit the stuff. My first wine was a 2005 Claret (good year, etc.). I sniffed at it, mumbled a few pleasantries and spat – unfortunately in someone else's glass. The rest of the afternoon's tasting was uneventful and it was soon time to move on to Chelsea.

This was to be my first evening engagement for Rent-an-Expert, a subsidiary of Wine Snobs. For a mere 50 guineas you could impress your friends with your very own wine connoisseur in your home. The home in question tonight was 27 Beauchamp Walk, the residence of Mr and Mrs Robert Trendsetter.

"Good evening, I am from Rent-an-Expert".

"Oh, come in, we've been expecting you." I found the master of the house crouching behind his £20 wine rack.

"Oh, come in old man, nice to see you. How about a quick tippie before dinner?"

Remembering my basic training I replied, "No thank you, it rather offends the palate"

"Of course" he replied.

You know what, I'd managed to fool both of us.

He began to suggest the wines to accompany his wife's banquet (which incidentally had been suggested by Rent-a-Gourmet – I wondered if any of the guests were genuine?) I nodded and grunted and he seemed satisfied.

Well, the meal itself was a great success but not being used to drinking, only spitting, by the time the dessert came around, we could have been drinking a well-known brand of Blackcurrant cordial and for all I knew, we probably were.

Ten-Thirty, dinner over and all's well, I'd fooled them. So, remember the next time someone remarks about "a precarious little vintage" salute him: he's probably one of the professionals.



A Guide to the New IWFS Web Site

by Alan Shepherd

IWFS launched a new web site on 1st April. It can be viewed at the same web address as its predecessor www.iwfs.org. The new site will in the first instance offer much the same facilities as the present one, but it will look different and work better on tablets and mobile phones. In particular the Branches menu in the top left hand corner of the site will be replaced by a full page display that enables branches to be located on a map or an alphabetic list by name or geographic area. In addition, you will be able to access your branch pages with a single click, once you have logged in.

It is important that you log in with your username and password in order to get the best out of the new site. These are exactly the same as those that you used on the old site. If you have difficulty logging in please contact the person in your branch who handles membership matters or (if all else fails!) the Europe Africa Zone membership secretary Margaret Chippendale info.eaz@iwfs.org).

Finding your Way around the Site

Home Page

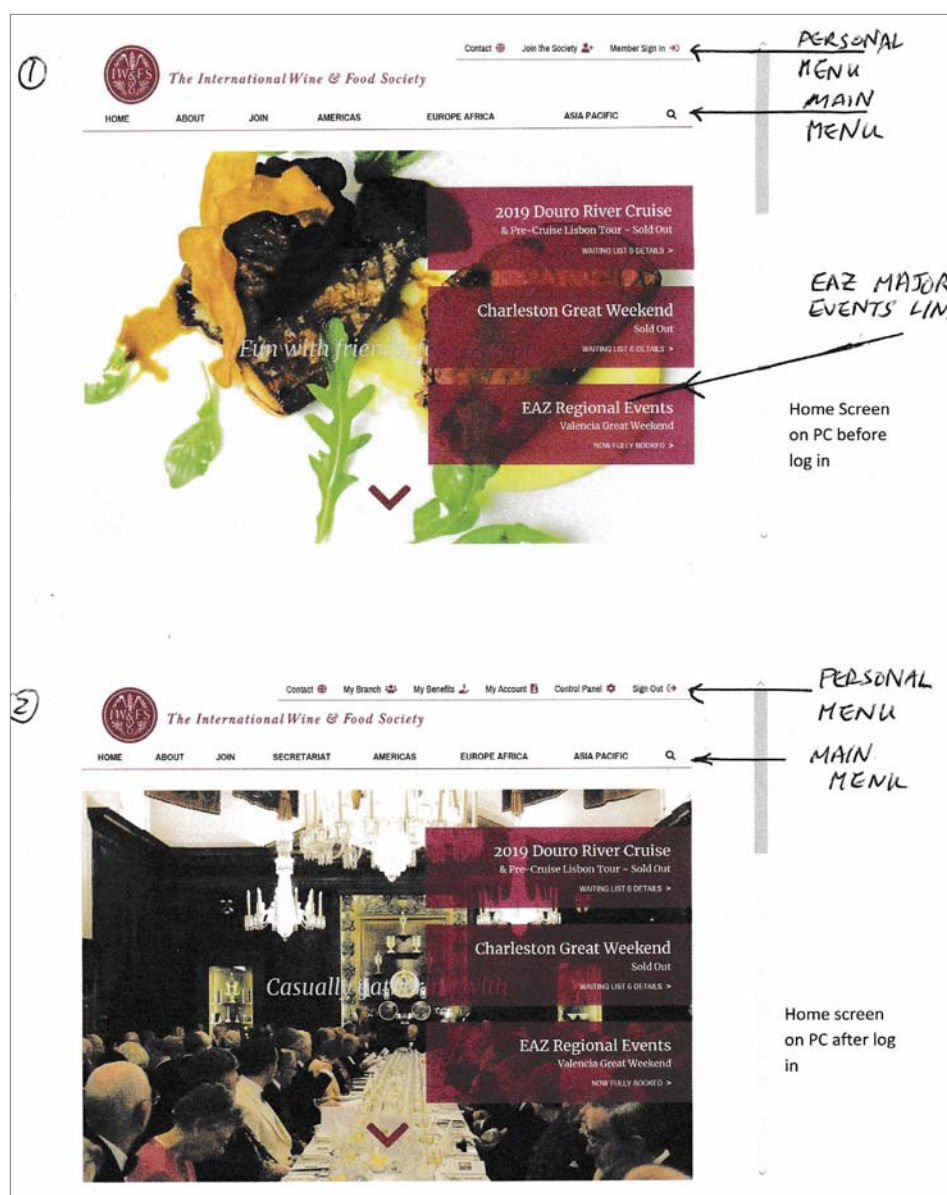
There are three panels superimposed on the photo on the site home page which will take you straight to information on the latest international events in each zone.

The Menus

The site has three principal menus: the personal menu, the main menu and the page menus.

The **Personal Menu** is at the top right hand corner of the screen, and enables members to log in to the site. Once you have done so, some additional options will appear on this menu.

- **My Account** will take you to your membership record, where you can update your contact details. This includes changing your password to something that you find easier to remember and to type.



- **My Branch** will take you straight to the home page for your primary branch.

- **Control Panel** will still provide you with access to your membership record, but only administrators really need to use this option.

Logged-in members will also be able to see more items on the other menus.

The **Main Menu** is found a little further down the screen. It has an item for each zone and also for some general information about the Society. Each item has a drop-down sub-menu. This is much the same as the main menu on the old web site, except that there is now only one level of drop down menu. For lower levels the Page menu takes over.

There is a **Page Menu** for each item on the main menu, which will appear on the left hand side of the screen when you are within that item's area of the site. It provides the links to enable you to navigate throughout that area.

The pages for each branch also have their own menu just below the header photo. The branch pages are much wider on the new site, without the left hand column, and this will enable a much better display of information about forthcoming events. One of these pages is devoted to those events that are organised at a regional level. It will also contain information about events

3



The International Wine & Food Society

Contact My Branch My Benefits My Account Control Panel Sign Out

HOME ABOUT JOIN SECRETARIAT AMERICAS EUROPE AFRICA ASIA PACIFIC

Home > Europe Africa > About EAZ



EUROPE AFRICA

ABOUT EAZ

PAGE
MENU

Branches

About EAZ

Objectives

IWFS Video

Europe Africa Ltd

Contact EAZ

EAZ Admin Page

Join

Events & Festivals

How To

Publications

Blog

Resources

Click here to view the IWFS Video shot at the London 2018 International Festival

Our regional organization starts with the shared values of our International Society. Please take a moment to review those pages.

As the most prestigious, most widespread, independent gastronomic society in the world, our members are guided by the simple but timeless values that inspired the Society's founder, André Simon.

We have a unique appeal to our members; to help us continue the tradition of enhancing the knowledge and enjoyment of food and wine in the company of like-minded people.

In the world of food and wine, our independence is an asset, our experience is recognised and our objectives place our members in the forefront of the vital relationship between producer and consumer.

Europe Africa About
EAZ Page for logged
in user showing
page menu on the
left.

4



The International Wine & Food Society

Contact My Branch My Benefits My Account Control Panel Sign Out

HOME ABOUT JOIN SECRETARIAT AMERICAS EUROPE AFRICA ASIA PACIFIC

Home > Europe Africa > EAZ Major Events > Events Calendar



EVENTS CALENDAR

This section of the web site enables you to review all the major events organised at regional level, including Festivals, Great Weekends and also some events organised by Branches that they would like to invite other IWFS members to attend. The current major regional events can be accessed directly via the menu below the photograph. You can use the calendar to review all upcoming regional events, and also past events back to 2011.

« Mar	April 2019						May »
	1	2	3	4	5	6	
7	8	9	10	11	12	13	
14	15	16	17	18	19	20	
21	22	23	24	25	26	27	

BRANCH-STYLE
PAGE MENU

Europe Africa Major
Events page showing
the type of page menu
that is used on the
Branch pages in both
PC and mobile
versions.

organised by branches that they would like to offer to a wide audience.

Mobile Menus

On narrower screens such as mobile phones or tablets in portrait orientation, the menus are displayed differently. The menu symbol at the top left corner of the screen will bring up a drop down version of the main menu and the personal menu.

Once you have selected a main menu item, the relevant page menu can be opened by clicking the small arrow in the red bar below the photo.

Finding a Branch

Each zone has a Branches menu as the first item on its sub menu. You can choose to see all branches within the zone displayed on a zoomable map, listed by country/geographical

area, or listed alphabetically. Click on the branch of your choice to visit its home page.

Updating your Membership Record

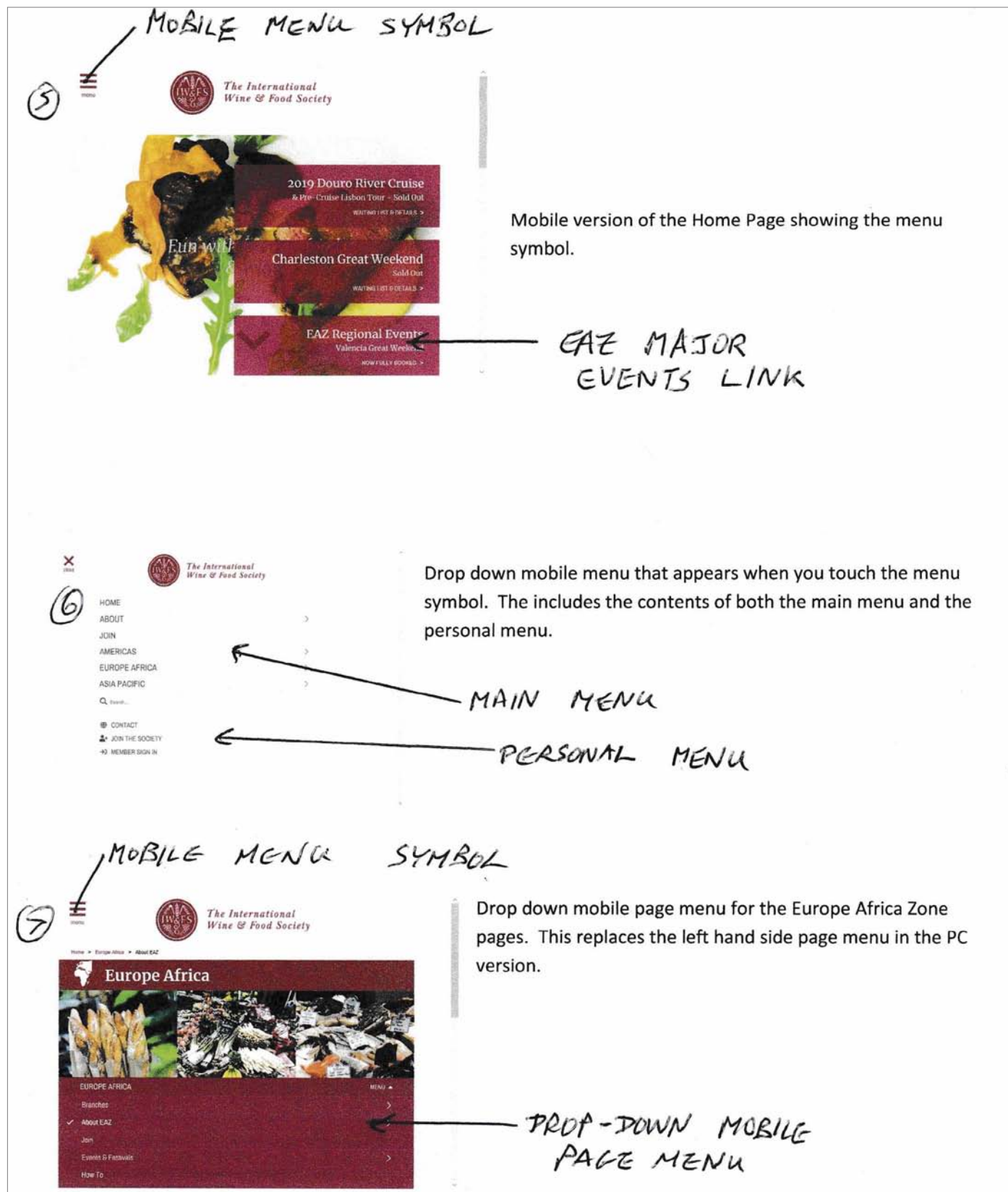
Log in to the site using the top right menu and then click **My Account**. Your membership details will be displayed and you can click the pencil symbol in the top left hand corner of each panel to edit the relevant section. When you are happy with the result, click **Save Changes**.

Passwords

You are recommended to make use of the facility in your web browser that will store your username and password, so that you do not have to re-type them every time that you visit the site.

Future Plans

It is the intention that the site will be subject to several phases of further development, both to improve existing facilities and to provide new ones.



AWARDS REPORT FOR EAZ MEETING

by *Tricia Fletcher*

The following is taken from the Awards Report for the EAZ Committee meeting in Manchester on 11th April 2019.

Happily, it does seem that after the unfortunate events of last year resulting in the sudden collapse of one restaurant and the departure of the chef from another that the advice from the EAZ Committee to present Awards as soon as possible after they have been approved, has been heeded and acted upon by our Branches. All the four Restaurant Awards applied for in the last quarter of the year and the five Long Service Diplomas and Medallions for Active Personal Service applied for in the 1st quarter of this year, will have been presented by 12th April 2019.

Thank you and well done to the Branches concerned and their officers.

Restaurant Awards

The following Restaurant Awards have been applied for, approved by the EAZ Awards Committee and presented.

22nd February 2019 to **Next Door** and the Chef Proprietor Richard Nuttall and the Proprietors Victoria and Richard Nuttall for an 85th Anniversary Dinner on 18th September 2018 for the Merseyside & Mid Cheshire Branch.

1st March 2019 to **Adam Reid** at The French and Executive Chef Adam Reid for a Dinner on 24th May 2018 for the Manchester Branch.

23rd March 2019 to **Olivers** and the Chef Warren Willis and Proprietor James O'Neil for a Lunch on 14th July 2018 for the Merseyside and Mid Cheshire Branch.

Members' Awards

The following awards have been applied for, approved by the Awards Committee.

The Long Service Diploma and Medallion for Active Personal Service presented in Lusaka at their AGM on 4th April 2019 to **Bill Holman** and **Kathleen Stokes**.

The Long Service Diploma and Medallion for Active Personal Service presented in Berkshire at their AGM on 12th April 2019 to **Chris Graham**, **Julie Graham** and **Charlotte Parratt**. Congratulations to them all

Website

This has continued to be updated as awards are made and have been presented and Restaurant and Professional Awards have been removed having exceeded three years since the relevant event.

Do the Committee think that Restaurant and Professional Awards should be able to be viewed by the General Public as well as IWFS members? Or does this contravene the new Data Protection Rules?

New Awards

Ian has circulated the proposal for An Exceptional Service Medal and copies of photos of the proposed medal and the surrounding colours for discussion at the ExCo meeting on 11th April 2019.

I agree with this, it is a welcome addition to the EAZ awards. I also think there is still a place for awarding Andre Simon Medals to members who give loyal and dedicated outstanding service but who are not necessarily IWFS Officers.

Restaurant Award for Next Door

The Merseyside & Mid-Cheshire Branch presentation to the **Next Door** restaurant in Frodsham, Cheshire. The Award was presented for an outstanding lunch which celebrated the 85th anniversary of the IWFS.

The Chairman, Paul Bishop and the attendees were delighted to welcome former Chairman of our Society, Ron Barker and his wife Val, to a lunch in the establishment. Ron presented Chef **Richard Nuttall** with the IWFS certificate for an outstanding lunch.

Richard and his wife Victoria are the sole proprietors of the restaurant and we are pleased to say that they are very successful.

It is always rewarding to discover young professionals who embark upon such a journey

and of course as a Society, we endeavour to encourage and support their progress wherever possible.



Dr Paul Bishop, Chef Richard Nuttall and Ron Barker

Award for Adam Reid at The French

Following a spectacular six course dinner with wine flight in May 2018, it was decided that **Adam Reid** (pictured centre) should be given an Award for exceptional cuisine and hospitality.

On the 1st March representatives of the Manchester Committee, including Ronnie Costello, Chair (pictured left), and Tricia Fletcher, Manchester member and Awards Officer (pictured right), attended with partners and Josephine Jackson (author of the article in the IWFS magazine about the evening) for lunch and to present the Award.



Marketing Matters: New Leaflet for EAZ Branches

I don't know about you, but these days my heart sinks every time the post arrives. So rarely is there anything of interest, excite or delight, and most of the time it's bills or junk! Or leaflets – pizza delivery, home improvements, ready meals for seniors (HOW DO THEY KNOW??!!) and, just at the moment, leaflets from political parties hopeful of soliciting our votes in the EU Parliamentary elections. Nooooo...!

What all these communications have in common is that they are mass-produced, just like the leaflets you can pick up in the supermarket advertising days out at local attractions. They are busy, glossy and – once you have cut out any money-off coupons – probably go straight into the recycling bin.

However, our new IWFS EAZ promotional leaflets are different! I know we live in a digital world, and that an increasing number of our members are comfortable with e-comms – but there is still a place for an actual, physical leaflet you can pick up and put in your bag or pocket. So we have devised one (actually two) which, we believe, are stylish and contemporary and reflect the position of IWFS at the quality end of the food and wine spectrum. They can be used to promote IWFS in local restaurants and wine bars, at food or wine fairs, agricultural shows or anywhere else where the quality and provenance of

food and wine is being showcased. However, we know that most people are recruited into IWFS through word of mouth, so we also encourage you to give them to friends and relatives...

As a quality product, the leaflets have not been cheap to produce, but we believe that we need to stand out from the crowd. By the time you read this, I shall have contacted all Branch chairmen and secretaries, sending them an electronic copy of both versions, and asking them to forward the contents to all members. The text in each leaflet is identical but the format is different. Branches will be encouraged to order whichever they prefer – or some of each – and there will be no charge. Members should obtain copies from their Branch; independent members not connected to a branch will be able to contain copies from the Secretariat.

This is just one of the initiatives being planned with the aim of growing our membership and bringing the Society to the attention of a wider audience. My dream is that in five years' time many more people who share our enthusiasm for good food, fine wine and good company – including those working in the restaurant and wine trades – will recognise the initials IWFS!

Leonie Allday

HOW TO JOIN

A membership form can be downloaded from the IWFS website:
www.iwfs.org/join
 Or contact the Membership Secretary:
info.eaz@iwfs.org

Most members join a branch, but this is not essential. New members will receive a list of all the Society's branches but if you know which branch you would like to join, you can state your preference and your details will be forwarded to that branch.

Branches which are currently active are listed on our website under EAZ where there is also an interactive map to help you find your nearest branch. We are always interested in receiving proposals for new branches if you think your area could support one – contact our Membership Secretary for more information.

IWFS BRANCH
 CONTACT DETAILS TO
 BE INSERTED HERE



The International Wine & Food Society
 Europe Africa Zone



www.iwfs.org

Devonshire Branch

WELCOMES SPRING

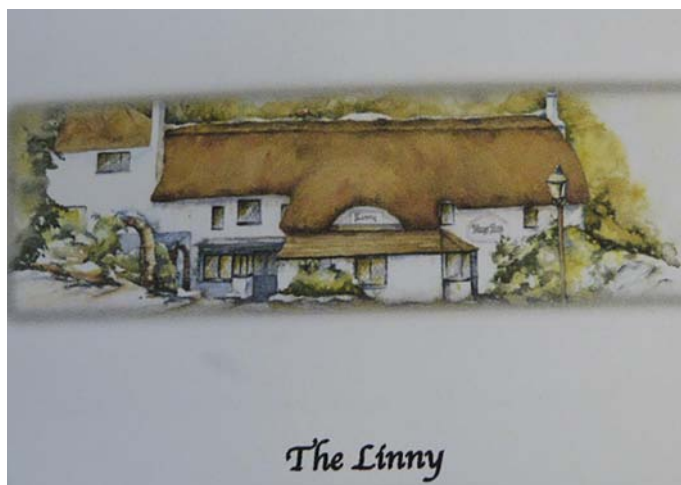
THE LINNEY

For our March meeting, thinking that winter was now over, we ventured a little further out of town, to a well loved restaurant at Coffinswell called The Linney. Well known for its Sunday lunches and always very good value (you will need to book well in advance), they gave us a most enjoyable evening. The food was delicious and the service excellent.

- Nibbles with a glass of Cava Brut- Giro Ribot, Penedés, Spain
- Home made cream of broccoli and stilton soup.
or
Smoked salmon served with baby leaf salad.
or
A medley of wild mushrooms sautéed in brandy and cream with toasted sourdough.
- Roast belly pork served on hispi cabbage with mushrooms, cream and cider.
or
Fresh fillet of salmon served with creamy parsley and watercress sauce.
or
Roasted sirloin of beef, cooked rare, with pink peppercorn sauce.

All served with fresh vegetables of the day, roasted and baby new potatoes.

- Raspberry crème brûlée
or
Clotted cream, vanilla ice cream topped with homemade chocolate sauce and clotted cream.
or
Chefs own chocolate nut brownie and Devonshire clotted cream.
or
A Selection of West-country cheeses with a variety of crackers and caramelised red onion chutney.



THE ORANGE TREE

As one of our favourite restaurants recently came under a new owner, the committee thought that we would give it a try. The Orange Tree on Park Hill Road, Torquay, is very convenient for many of us. The new owner, Vittorio Melis, has kept some of the original staff, including the sous chef Ryan Price who is now Head Chef. I'm pleased to say that they didn't disappoint and we enjoyed an excellent evening.

Canapés on arrival.

- Wild Mushroom Arancini.
Arancini of wild mushrooms and risotto rice with roquette, confit heritage tomatoes and a truffle mayonnaise.
or
Goats Cheese Mousse.
Mousse of ticklemore goats cheese accompanied by a caramelised fig tarte tatin and a granny smith apple salad.
- Rump of Westcountry Lamb.
Oven-roasted rump of spring lamb served with a carrot purée caramelised shallots and finished with a rosemary jus.
or
Hake with Crab Croquets.
Pan-seared fillet of herb crusted hake served with croquets of brixham crab and a garden pea velouté.
- The Orange Tree Dessert Trio.
Selection of rhubarb trifle with almond crumble, Belgian chocolate brownie with passion fruit ganache and a white chocolate panacotta with wild raspberry compôte.
or
Selection of Westcountry Artisan Cheeses.
Served with Devon chutney, oatmeal and water biscuits.
- Coffee and Tea with Petit Fours

The wines selected by Gordon Lloyd.

- Prosecco-11 Follo Spumante, Extra Dry, Valdobbiadene, Italy.
- Basa Rueda, Blanco, Rueda, Spain.
- Reserve la Roca Côtes Du Roussillon, France.

Herefordshire & Monmouthshire Branch **REVISITS ORLES BARN**

Our first informal lunch of 2019 took us back to what was once a favourite venue: Orles Barn in Ross on Wye. Over the years this has had a chequered history, but after hearing of new owners with complimentary reports we decided to risk it. What a delightful surprise. The restaurant itself has been revamped stylishly, with open fires in the bar and reception. Chef proprietor Matt Cook, along with his wife Roxy, have made an enviable impression locally, and the food and service were both pleasing and professional.

Our small group of eight were able to order off the lunch menu – our starter choices were Moroccan Lamb Filo with feta cheese, aubergine purée and red pepper coulis, or Tian of Crayfish with cucumber spaghetti. Other possibilities included Deep-fried Halloumi with houmous and grilled pitta bread, or Chicken Liver Parfait with Red onion Jam and fresh brioche toast. Generous portions, and presented to perfection.

Main courses we chose were Roast Welsh Rump of Lamb with Dauphinoise potatoes, savoy cabbage and bacon; Poached Smoked Haddock, topped with a poached egg, chive mash potato, mange tout, crispy onion rings and wholegrain mustard sauce, and for the vegetarian Grilled vegetable Penne in a tomato and pesto sauce with fresh rocket leaves.



Desserts included a Toblerone cheesecake, steamed jam sponge with custard or fresh fruit platter. A quick peep at the menus for forthcoming weeks showed an exciting variation for each course.

The wine list is modest but quite satisfactory, and the whole occasion exceeded our expectations. We were delighted to find this atmospheric place in good hands again, and will certainly be making return visits. Those who wish to linger a little longer can stay in one of their four newly restyled bedrooms.

Judith Stares



Herefordshire & Monmouthshire Branch

ST PATRICK'S DAY MEAL

We have discovered that a good excuse for a gourmet celebration is the variety of Saints' Days on offer. St. Patrick was the occasion for a feast at the home of Sue Smith and Peter McGahey, our Branch Secretary, and they did us proud. In return the assembled company turned out their wardrobes to attire themselves in various shades of green.



On arrival we were presented with an aperitif of Black Velvet – Guinness and bubbly. Irish wines proved rather harder to source, but those brave enough could also sample genuine Poteen, the potato-based poison of choice for the true natives.

Our starter was Irish Eyes with Shamrock Purée (imported from the Mountains of Mourne) followed by Honey Roasted smoked salmon, reputedly from the River Moy in the County of Mayo (St. Patrick was a great story teller!) accompanied by Colcannon and asparagus bundle. We managed to find room for the main course of traditional Irish Stew with home-made soda bread.

A bright green Leprechaun Mallow Dessert preceded the final offering of a savoury Irish Woodcock (a national variation of the Scottish woodcock), scrambled egg on toast topped with anchovy for the uninitiated.

It is little wonder that this magnificent spread was followed by enthusiastic renditions of Irish Ballads, and toasts of Tullamore Dew Whisky.

Whatever the calendar reveals in future, St. Patrick will be a hard act to follow.

Judith Stares

Leicestershire Branch

CRISPS TO CIABATTA – THE GASTRO PUB EVOLUTION

Fifty years ago the best pub food would be crisps, pork scratchings and indigestible pickled eggs, sitting in jars on the bar resembling medical specimens preserved for posterity. If you were lucky, the landlady might have a home-made hot pot to offer. They were primarily places to drink and in the pre technology era, catch up with friends for the latest news and chat.

In the 1970s Berni Inns and Beefeater pub chains launched the idea of an evening meal. The prawn cocktail, steak and black forest gateaux were standard fare. The development of microwave ovens and freezers allowed low cost variety to develop in the menu. A very small kitchen team was needed for shepherd's pie, chilli or lasagne to be defrosted.

The Eagle pub in Clerkenwell was opened by David Eyre and Mike Belben. They started serving fresh food, local sausages, homemade soups, casseroles and oven bakes. This was an instant success and they extended the kitchen and were able to take on their first chef, Pedro Chaves, who had worked at The River Café. This concept of fresh, simple well cooked food took off and the gastro pub was launched.

The concept was grabbed and run away with. Landlords were replaced with chefs and waiting staff. Wine lists appeared and The Stag Inn at Titley won a Michelin star in 2001.

The Noel pub in Whitwell, Rutland, is one such fine dining establishment, taking its name from Earls of Gainsborough.

They have established a fine reputation for simple, well cooked food and we were not disappointed. Excellent local lamb was a highlight accompanied by an unusual red wine, Gran Cerdo. An organic product with no added sulphur or oak ageing it offered a clean taste, perfect with the richness of the meat.

In praise of the gastropub, The Noel is certainly one to celebrate.

Many thanks to their excellent staff.



Liverpool Branch

THE LIVERPOOL BRANCH GOES BLIND DINING

Wednesday 13th March 2019 saw IWFS Liverpool Branch members and former owners of The Spread Eagle at Sawley host a Blind Dining evening at Clouds Restaurant, Southport College.

Members and guests were not blindfolded and the lights were not turned out, but the chefs, along with Nigel and Ysanne Williams, came up with an exciting and innovative menu where not everything tasted like it looked.

As Nigel explained to diners: "We very much eat with our eyes. If we see a jelly and it's red we presume it's strawberry or raspberry. But what if it isn't?"

Members and guests were served a salmon coloured ice-cream starter made from peppers and garlic which many people thought must taste fish-based due to the colour and texture.

This was followed by a pea and ham soup with green eggs and a red onion bread roll. The fish course was squid ink spaghetti with mussels and clams.

The main course had diners scratching their heads and caused major discussions across the dining table as they were served a dark red meat in a stew accompanied by a Rioja wine. There was almost no-one who had eaten water buffalo before, but everyone enjoyed it. However, probably the surprise of the evening was the vegetable dessert plate. The only clue given was that it contained chocolate and peanuts.

At the beginning of the evening each table was given a questionnaire relating to the food and tastes they were about to enjoy. Over coffee, Ysanne revealed the answers of the quiz with the winning table receiving a fantastic hamper to share, donated by Southport College.

Nigel brought the evening to a close by thanking head chef Colin Roberts and his brigade for a fantastic and most memorable and enjoyable evening, while Ysanne thanked all the Front of House college staff and students.



The Menu

- I Castelli Prosecco cocktail with Blood Orange and Bergamot
- Pepper ice cream cone
- Green eggs and ham served with 2017 Baron d'Arignac Colombard White
- Squid ink spaghetti with mussels and clams served with Primi Soli Pinot Grigio Blush
- Water buffalo stew with mustard mash served with 2015 Marqués Del Atrio Rioja Crianza
- Rainbow jellies: almond (blue), rhubarb (yellow) and caramel (red) (pictured above)
- Sweet potato and peanut brownie, parsnip puree, chocolate and cauliflower ice cream (pictured below right) served with I Castelli Prosecco
- Buchette goats cheese with lavender honey, bee pollen, flowers and toasted muesli bread (pictured below left)
- Coffee
- Heaven and Hell Truffles: Marmite dark chocolate, rose and pistachio white chocolate.

Ysanne Williams



London Branch

A TASTING OF WINES FROM MOLDOVA



Did you know (I didn't, until London Branch's wine tasting) that Moldova has renamed its capital international airport Wines of Moldova? Or that winemaking is its main agricultural activity, measuring 25% of agricultural exports; that it has the highest per capita production of wine in the world; and that 5% of the country is under vine, with 150,000 hectares of vineyards? Another little known fact is that it has the largest wine cellar in the world, stretching for 150 miles, which has made it into the Guinness Book of World Records, because it holds the largest wine collection in the world, of two million bottles. We tasted eleven wines:

Pinot Grigio de Purcari 2016, 13%

This was a great start, with a refreshing smoky and fruity flavour, dry with medium acidity, and a clean lasting finish.

Purcari, founded back in 1827, is part of Purcari Wineries; a huge company that also includes the Bostavan winery (see later wines). It exports to over thirty markets throughout the world, and has won many medals at international competitions.

Chardonnay Alb de Captura 2016, 13%

Not much aroma discernible, and no oak, but a fresh, agreeable taste.

Feteasca Alba and Chardonnay de Purcari 2016, 13%

Feteasca Alba is a Romanian-Moldovan white grape variety. This wine had an aroma of lychees, fruit on the palette, flavour and character. It was well made, with a hint of sweetness, and easy to drink.

Traminer and Chardonnay Rooda Bostavan 2016, 13%

This won a Bronze medal in the Decanter World Wine Awards. Aromas of lemon peel; apple and grape flavour.

Fumé Blanc Fautor, 2015, 13.8%

Not quite top Sancerre, but good enough! Oak-aged for six months. Freshness, a nettle nose, some minerality, melon and a hint of tropical fruit on the palate.

Merlot Saperavi rosé Bostavan 2016, 13%

This won a Bronze medal in the Decanter World Wine Awards. An appealing wine, it had sweet fruit flavoured aromas, and a medium dry, soft, berry taste (and a touch of tomato paste!).

The flavours were from both grapes. The Merlot provides body and structure, and the Saperavi, a grape native to Georgia, gives deep colour (the name is Georgian for 'dye'), with acidity and some tannins.

Rara Neagra Cabernet Sauvignon Bostovan 2015, 13%

Rara Neagra is planted widely in Moldova and Roumania. It produces fruity light red wines that are high in acidity, but this wine was dark red from the Cabernet Sauvignon. However, from this bottle the Cabernet Sauvignon was not showing through greatly on the nose or taste, although the grapes in this blend are almost 50/50.

There were aromas of dried stone fruits, and flavours of plums and black cherry, with just possibly an inkling of chocolate on the finish. Dry, well balanced and eminently drinkable.

The specific wines we were tasting do not appear generally to be available in the UK. A very rough idea of what they have been selling for in other countries would indicate that the wines up to this point would generally seem to be priced approximately between £10 and £15. The wines that follow may be more expensive, but not by much more, perhaps another £7-£15.

Tempranillo 2015

This was a notch up from the wines before, a fairly serious wine. Smoky bacon on the nose, a lot of fruit to taste, quite tannic.

Negru de Purcari 2013, 13.5%

This wine won a Bronze medal in the Decanter World Wine Awards. It is a renowned Moldovan wine. We were trying it for the first time – and we loved it. It is a blend of about 70% Cabernet Sauvignon, about 25% Saperavi and 5% Rara Neagra.

Its nose was superb and complex: black fruits, plums and figs, and also notes of cedar, tobacco and pepper. Oaked for eighteen months in French barriques, it showed gentle tannins, and a palette of forest berry flavours, off-dry and full-bodied. The finish is long and smooth. It was very good all round.

Bastardo Saperavi and Rara Neagra Purcari 2015, ("Freedom Blend") 13% Bastardo 60%, Saperavi 35%, Rara Neagra 5%

This wine also won a Bronze medal in the Decanter World Wine Awards. Bastardo is the same grape as the Trousseau from the

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London Branch

A SOUS VIDE MASTERCLASS FOR LONDON BRANCH

From time to time London Branch arranges Masterclass events, typically given by leading chefs on methods of preparing particular ingredients. The latest was on *Sous Vide* ('under vacuum'). A few of us had already used this technique in our own kitchens; others of us were complete beginners, curious to understand what it was all about and how it worked.

With *sous vide*, the food is vacuum-sealed, so that moisture, juices and aromas are retained, and cooked in water with precise temperature control according to what is being cooked. The lower temperatures, maintained for longer than with conventional heating, enable even cooking throughout the food.

It has been developed and is used by chefs in top restaurants: early on at the celebrated Troisgros restaurant in Roanne, France; also to mention Heston Blumenthal, Paul Bocuse and Joël Robuchon, among many.

The label of 'Masterclass' and the limit of ten participants might make it sound as though we would be actively working hard, but happily there was no effort on our part! The event was held at the Toolshed@W2, a shop with a training facility, specialising in *sous vide* techniques and equipment. Josh was our knowledgeable instructor, a professional chef who is passionate about the advantages and wide range of capabilities that the technique offers. He demonstrated several of the many foods that can be cooked in this way, including pork, beef and pineapple, clearly explaining the processes and the equipment, and answering all our questions.

We tasted chicken that had been cooked traditionally – the proteins were tighter and it had lost nearly a quarter of its



original weight – to compare it with chicken cooked by three *sous vide* styles: no sear with salt; pre-seared, seasoned with butter, thyme, salt and garlic, and taken out of the plastic pouch to fry; no sear and 10% brine.

We concluded the session very satisfactorily by lunching on the food cooked *sous vide* during the Masterclass, with accompanying wines.

London Branch is planning to organise another of these sessions later in the year, and members from other branches would be very welcome. If you are interested in attending please contact stephanie.shepherd@iwfs.london.

Rachel Burnett

➡ continued from page 24

Jura region in France, and used for port making in Portugal. It makes dark red wines with high alcohol from their sugars and high acidity, red berry flavours

Its aromas were blackcurrant, dried fruit, and a suggestion of tomato (again!). It was easy-drinking, a slight sweetness on the taste, fruity with soft tannins – aged for 12 months in French barriques – and a smooth finish.

To finish the tasting:

Ice wine Cabernet Sauvignon NV Lalovini district, Asconi, 11.2%

This was rosé coloured. Ice wine is a dessert wine made from grapes, the water of which is frozen while the grapes are still on the vine. When the grapes are pressed, there is a small amount of concentrated, very sweet wine. This wine had flavours both fruit and floral, a rich and refreshing finish, and was a lovely balance between sweetness and acidity.

Moldova has had vineyards for thousands of years, and has long been a major producer of wines. It is at the same latitude as

Bordeaux, although it has a climate which is more continental, and moderated by the nearby Black Sea.

It became the biggest exporter of wines to Russia, by quantity rather than quality, and became very dependent on Russia.

Now Moldova is aiming to diversify to wider markets and establish a global reputation for its wine, and there has been a huge improvement in quality. We shall be seeing more of it in future - in the UK, the EU, the US and China, and elsewhere.

We were fortunate in that unexpectedly one of the guests was the daughter of a Moldovan wine grower, and she was very helpful in telling us more about the wines and their context.

Very many thanks indeed to Christopher and Marigold Davenport Jones, for this wonderful opportunity to taste 11 wines from an unfamiliar region; all agreeable and pleasurable to drink. They sourced these wines, hosted the event, informed us about them, and followed the splendid tasting with a two-course supper, of typical food from the region, centred on goose.

London Branch

NEW YEAR CELEBRATION DINNER AT TREDWELLS

London Branch held a celebration Dinner at Tredwells – its website by-line: “Relaxed contemporary dining restaurant in Covent Garden” – to celebrate New Year, an excuse to lighten up what can often be a drab two or three weeks following Christmas. We had the mezzanine floor to ourselves, seated at two long tables. London Branch members and guests were pleased to be joined by some members of the Europe and Africa Zone Committee.

Tredwells is a restaurant in the Marcus Wareing group, which was winner of AA’s London Restaurant of the Year back in 2015, shortly after it opened. Its chef patron and head chef is Chantelle Nicholson, originally a law graduate from New Zealand. (She also continues in her role as group operations director for Marcus Wareing restaurants.) Her style of cuisine has been described as ‘clean and unfussy’.

All the dishes of the set four-course menu had interesting combinations of flavours, were well presented and matched with appropriate wines.

At the reception we drank Réserve de Gassac, Pays de l’Hérault 2017, from the celebrated estate of Mas de Daumas Gassac. It is light in style, with a good balance between acidity and fruit, with aromas of apricots and pears showing the dominance of Viognier in the blend. We continued with this wine for the first course of confit duck ravioli, Nduja, cashew and relish – a delicious blend of flavours.

The second course was Scottish scallop, roast chicken, truffle, tarragon, accompanied by Domaine de Ménard, Côtes de Gascogne, Cuvée Marine, 2016, a blend of Colombard, Sauvignon Blanc and Gros Manseng.

This was an aromatic dry, fresh wine. Aromas of lychee and grapefruit, and hints of grapefruit and pineapple flavours were detectable, the fruit being balanced well with clean acidity.

The terroir is a marine geological site, with vast numbers of shellfish fossils. This adds a refreshing minerality to the fruit aromas and flavours, so that it was most suitable for the scallops.

Our only red wine of the evening was served, in rather more restricted amounts than the whites, with the main course of Iberico Secreto pork, Jerusalem artichoke, baby gem, egg yolk, with a selection of side dishes, including truffled macaroni cheese, grilled broccoli with almond butter and capers, and garden salad.

This wine, Dionisos Bodega de Las Estrellas, Tempranillo, 2016, is from a family-owned estate in Valdepeñas, Castilla la Mancha, Spain, renowned for pioneering biodynamic and organic farming. The interesting website explains the philosophy and methods <http://labodegadelasestrellas.com/en/>. They use a calendar of “astronomical phenomenology” from lunar rhythms of the sun, moon and constellations to establish the best days for the different tasks in the vineyard and winery.

The wines are made with hand-harvested grapes fermented with their own wild yeasts in large amphorae and matured in clay amphorae.

The wine was a deep purple, and its aromas were of sweet red berry fruit. It tasted fruity, soft yet with good acidity. Sad to relate, this red wine does not seem to be available for private buyers outside Spain.

Château Gaudrelle, Vouvray, 2016, was the wine served with the dessert which was caramelised white chocolate mousse, tonka, espresso. This wine is generally considered to be a very good example of Vouvray. It was off-dry with a hint of sweetness balancing the Chenin Blanc’s acidity. It had flavours of ripe apples and pears, with a long finish. The Dinner certainly lightened up January for us!

Rachel Burnett



London Branch

LONDON BRANCH LUNCH AT ROUX AT THE LANDAU



Roux at the Landau restaurant is at the Langham Hotel in Portland Place, and has received consistently excellent reviews since its refurbishment a year ago. Members of London and St James's branches enjoyed lunch in its elegant airy surroundings.

The menu is overseen by Michel Roux Jnr. The Head Chef is Nicolas Pasquier, and the desserts are created by Andrew Gravett, experienced Executive Pastry Chef.

As we all assembled, our aperitif was water, poured copiously, which must have been very good for us.

The cuisine is characterised as refined European, based on classic French techniques and seasonal ingredients. It is described on its website as 'simple', but is actually pretty sophisticated. The menu served to us typified this approach.

Each course combined interesting ingredients and flavours imaginatively, and was accompanied by a selected glass of wine.

Our *amuse-bouche* was Isle of Mull Gougère, delicious cheese oozing out of a light surrounding pastry case, accompanied by Gusbourne Brut from New Zealand, which had a light, fresh, faintly lemony aroma, and tasted just as good.

Our first course was Crisp Hen egg, a base of tiny pieces of smoked duck, aged Parmesan foam underneath, specks of black truffle, and covered with crisp pastry strips as thin as rice noodles.



It was a lovely combination of flavours. The matching wine was an excellent Muscadet: Chateau de Chasseur, Muscadet de Sèvre et Maine sur lie, 2014. I'm not entirely convinced that it was the best choice for this starter, as it was very dry, but maybe it would have been difficult to match anything with more body.

The main course was Buchleuch beef fillet, ox-tongue mille-feuilles, bitter leaf, Shropshire Blue, served with a side dish of pureed potato.

The beef was wonderful, slightly salty but that was probably the effect of the Shropshire Blue. The wine served here was Bodegas Amezola, Vina Amezola Crianza, 2015, a typical raspberry taste, and pleasant tasting, but perhaps could have been slightly more powerful for the beef.

Dessert was delicious. Manjan moelleux, cardamom ice cream, a light caramel cloud, served with Rietvallei, Red Muscadet, Robertson, 2015.

Service was attentive throughout, and all our questions about the menu and the wines were answered promptly and knowledgeably.

Many thanks to Persephone Lewin for organising this event for us.

Rachel Burnett



Manchester Branch

ANNUAL GENERAL MEETING AND DINNER AT STANNEYLANDS HOTEL

The sumptuous first floor Suite at the hotel was the perfect setting for Manchester branch's Annual General Meeting and dinner. Jacquart Mosaic Brut was served to members as they entered the suite through the elegant bar. The champagne had a lovely fresh bouquet and on the palate there were notes of pear and toasted biscuit.

The delightful 'Attitude' was poured before our starters and we took time to enjoy the fresh grass and gooseberry nose of this Sauvignon Blanc from the Loire valley. It proved to be a well balanced wine with good finish and length. The soup was a roast tomato and basil and with those zingy flavours it was a good job the wine 'Attitude'! The soup was piping hot and a perfect choice for this snowy and frosty night.

Our main course of Loin of Venison with Pommes Anna, Mushroom Purée, Brunoise of potato and carrot, black trompettes and Malbec sauce was another seasonal dish beautifully presented. The generous serving of venison was served rare and the earthy flavours on the rest of the plate were the perfect backdrop. Add to the equation the lovely deep smooth Douro Red of Adriano Ramos Pinto, with its intense blackberry flavour and we had a perfect pairing.

We enjoyed another glass of the red wine with the fantastic selection of cheese – Burt's Blue, Lancashire, Smoked Cheddar and Brie, accompanied by a homemade chilli jam and crisp artisan crackers.

Our dessert was a true classic, an unctuous and caramelised Tarte Tatin with Chantilly cream and a delicious hazelnut brittle. The Castelnau Sauternes 2012 was the perfect choice to pair with those flavours. The wine sang with honey, apricot, almond and marmalade.

Tea and coffee was served with beautiful homemade black and white chocolate truffles.



The service throughout was excellent and we would like to thank our friend Jamie Thistleton, the General Manager, and his team for their solicitude throughout the evening.

Nicola McLoughlin



Manchester Branch

REVISITING BORDEAUX 2005

On a sunny Monday evening members met in The Hawksmoor, Manchester's most celebrated British steak house, fish and cocktail bar. Located in a late Victorian courthouse the venue has a special atmosphere from the moment you enter. Greeting our party were Rebecca and Lisa who have the knack of making you feel welcome instantly.

Bob Lloyd chose the wines Crémant de Loire L' Extra par Langlois Brut NV. Subtle flavours with a biscuit aroma, clean, dry and elegant, the story of the Bollinger connection was well received, I am sure Madame Bollinger would approve! Our first course: potted beef and bacon with Yorkshires. This dish originated from steak trimmings and became a staff food favourite so good it ended up on the menu. A robust dish with beef, bacon, anchovies and a hint of freshly grated nutmeg, topped with beef dripping and melted butter, served with airy, light, crisp fluffy Yorkshire puddings, bone marrow and onion gravy – absolutely delicious. St Emilion 2016 Vieux Remparts Lussac magnums was a good choice. A rich wine with juicy black fruit on the nose and palate showing plenty of promise to come.

Our waiters and sommeliers Jimmy and Richard are so enthusiastic they could be on stage. Warm, helpful and ensured that everyone had copious amounts of wine.

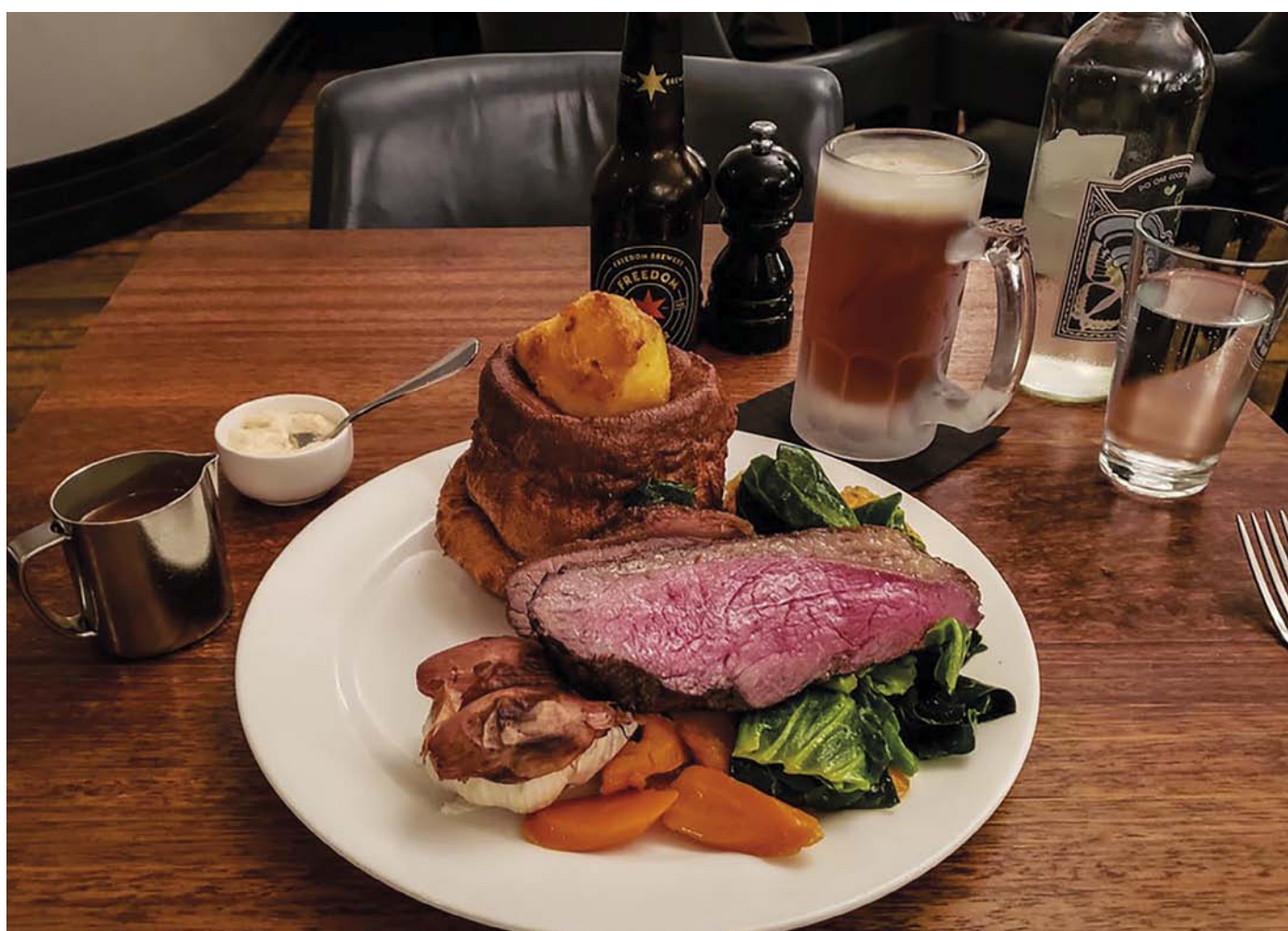
"In dreary economic times, people turn back to comfort food and there is nothing more comforting than steak and chips." Richard Harden.

Flavours of beef dripping and charcoal from the grill fill the mouth, the meat is exclusively sourced and quality shines out. Accompaniments of classical béarnaise, peppercorn sauce and house-made ketchup. Indisputably great steak impeccably cooked by Andre, Josh and Kay. The dressed green salad, every leaf glistening because it has been attentively tossed in judiciously balanced vinaigrette. Triple cooked chips do not disappoint.

To finish we devoured peanut butter shortbread and salted caramel ice cream. Served warm from the oven, this is magnificent crumbly, crunchy shortbread with chocolate ganache in the middle topped with a quenelle of salted caramel ice cream a scattering of chopped peanuts and a drizzle of caramel sauce.

A most memorable evening and we look forward to our next visit.

Patrick Trodden
Committee Member



Manchester Branch

WINE TASTING & SUPPER AT ST JAMES'S CLUB



The Manchester Branch attended a Wine Tasting and Supper at the St James's Club, Spring Gardens, Manchester. The Wine Tasting was given by Matt Whitehouse, Manager of Majestic Wines, Hale Barns, Cheshire. We tasted eight wines, four wines from the New World and four wines from Old World in a comparative tasting.

There were four flights of wines as follows:

Flight 1

- Domaine di Villargeau from Coteaux de Gienois, Loire
 - St Clair Pioneers Block, Sauvignon Blanc, New Zealand
- Both wines were well received, but the French wine was a little more complex, and therefore a narrow winner.

Flight 2

- Viré Clessé, Pierre Ponnelle, Burgundy
 - Bread & Butter Chardonnay, Napa, California
- Again both wines acceptable, resulting in an honourable draw.

Flight 3

- Nicolas Potel, Pinot Noir, Burgundy
- Metz Road, Single Vineyard, Pinot Noir, Montrey County, California

Both wines were popular, but the Burgundy shaded it.

Flight 4

- Il Viaggio, Appassimento, Cantina Di Negrar, Veneto, Italy
- Mayu Carmenere, Appassimento, Elqui, Chile

Two very nice wines, both of which were well received, it was impossible to prefer one to the other.

So, overall, it was a close win for the Old World wines. In another tasting, the result could easily have been reversed.

Starter

Smoked Salmon, Asparagus and Cheddar Tartlet.
The wine served was Domaine de Villargeau, which complemented it.

Main Course

Chicken Supreme, with wild mushroom and Thyme jus
The wine served was Nicolas Potel, Pinot Noir, which was well matched to the food.

Followed by a good selection of Cheeses, with grapes and celery
The wine, Il Viaggio Appassimento.

Coffee or Tea

The starter was excellent, but there was some criticism of the main course. The speaker gave a first class tasting, and the wines were very acceptable. Overall it was a very successful evening.

Bob Lloyd

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.



Merseyside & Mid-Cheshire Branch AGM AT CHESTER GOLF CLUB

We have been to Chester Golf Club many times and have never been disappointed. Again this year we used the club for our AGM and Lance Kennett made us very welcome serving a splendid dinner. Unfortunately we were small in number but we had a good meeting. All Officers and committee were returned unchanged and we look forward to another year of good wines, good food and good company.

The food for the occasion was of excellent quality, providing a range of flavours across the three courses and complemented by beautifully presented side dishes and dressings. Our Chairman, Dr Paul Bishop, had chosen well matched wines to accompany the meal.

Menu

- **Aperitif:** *The Society's Cava Reserve-Pale*, bright and dry with plenty of delicate fruit flavour and a persistent, vigorous mousse
- **Butterfly King Prawn Salad**, pea shoots, Pancetta and Thai chilli dressing
Pinot Gris Les Pre'Lats, Alsaces 2015. This had a delicate aromatic nose combined with along complex flavour and a touch of honey. It went particularly well with the prawns and chilli sauce.



Medallions of Beef Fillet, tarragon scented Dauphinoise truffle oil roasted shallots and claret jus
Cote du Rhone Guigal 2015. This classic was up to the usual standard- Black fruit with a hint of leather – long and peppery at the end.

- **Assiette of hot and cold Lemon Desserts**
Moscato D'asti 2017. Fresh and delicate with Muscat fruit and gentle bubbles

Frank and Jean Whiteman

Merseyside & Mid-Cheshire Branch OLIVERS IN WOODFORD, CHESHIRE

We have had many wonderful dinners at Olivers and the branch members were unanimous in their support for an IWFS award for the restaurant.

The Chairman of the IWFS Awards Committee EAZ, Tricia Fletcher, came to present the award to the Chef, Warren Willis, and the restaurant proprietor, James O'Neil. With them are Chairman of the Branch, Dr Paul Bishop and member Peter Holland, who first introduced us to Olivers.

We all enjoyed another beautifully flavoured lunch and look forward to future occasions there.



- **Aperitif:** *Versetto prosecco, Italy nv*. This was a good quality example from Valdobianco – dry and aromatic with a gentle persistent mousse.
- **Beetroot -cured gravalax**, pickled ribbon vegetables, garlic and chive aioli.
Excellent flavours to complement the fish.
Cloud factory sauvignon blanc, New Zealand 2017. Cloud Factory is a Marlborough wine with a more European style. It is herbaceous and mineral in flavour with a long well balanced finish.
- **Roast rump of lamb**, rosemary and thyme potatoes, tender stem broccoli, redcurrant jus.
Tender pink lamb cooked to perfection.
Alianca foral, Douro 2017 Portugal. The Alianca contains four different varieties of Touriga grapes, purple in colour and a lovely nose. It has lots of black fruit and tannin.
- **Honeycomb cheesecake**, black cherry and orange compote
Rich honeycomb beautifully balanced with the sharper fruit flavours and cheesecake.

Tea/coffee

Frank and Jean Whiteman

Merseyside & Mid-Cheshire Branch

LA BOHEME, LYMM

The January gathering of The Merseyside and Mid Cheshire Branch at La Boheme is always a firm favourite with members. The owner Olivier Troalen has, for many years, consistently provided a varied menu of great quality and the service is second to none. This visit did not disappoint and again we had super food with excellent service. Both the flavours and presentation are a credit to the chef and management team.

Aperitif *La Marque Saumer Loire*

A lovely champagne method wine with plenty of fruit and a long dry finish.

The canapés were delightful.

Starters

Folie De St Jacques Du Midi

Le Fameux Beignet D'Haddock Aux De Saveurs

Chateau Minuti Cote de Provence Cru Classe

This famous rose lived up to its reputation. It went particularly well with the Folie de St Jacques and Haddock starters.

The scallops and the haddock were cooked to perfection.

Mains

Les Plats Confit De Carnard Roti

Cabillaud Aux Champignons

Chateau La Tour Bel Air

This excellent 2014 vintage St Emilion had strong red and black fruit flavours. It was very smooth and a perfect combination for the duck.



Dessert

Assiette de Deserts

Coffee/Tea

The beautifully displayed canapés set the scene for a range of dishes which were full of flavour and well-matched with the wines chosen to accompany the meal. The high quality of the food at La Boheme confirmed it as a true favourite.

Frank and Jean Whiteman

Zürich Branch

GOURMET WINE AND CULTURE TOUR IN THE VALAIS, SWITZERLAND



In late October 2018 the Zürich Branch organised a wine, food and culture weekend in the Valais, an area in southwestern Switzerland and a major producer of Swiss wines. We were lucky to be able to enjoy a warm and sunny autumn weekend, getting to know the region's heritage of good food, excellent wines and

rich history. A large delegation of members from the UK participated along with Zürich Branch members.

The event started on Friday afternoon with the "Balade des Divins", a gourmet walking tour through Sion, the capital of the Valais, which linked the historic town, wines and local food produce. The tour provided a tasting of eight local wines from three different wine producers and two historic wines, a three-course lunch and a guided tour which lead through the historic monuments of the old town and its Roman remains.

After the Sion tour we headed to the village of Crans-Montana to check in at the Hotel l'Etrier from where we could enjoy a marvellous panorama of the Alps. The evening started with an aperitif and more local wines, presented by winemaker Pierre. Then followed a relatively light gourmet dinner prepared by chef Ronan Gaillard, a Breton with 15 Gault&Millau points.

On Saturday morning we visited the vineyards of artisanal wine grower, Pascal Bonvin. The family-owned business cultivates the most typical regional grapes, such as Arvine, Amigne, Pinot Noir, Humagne, Cornalin, Syrah, Cabernet, and Merlot. Following a small tour through the vines we enjoyed a wine tasting and a



raclette lunch on the terrace overlooking the Valais valley. Our participants were deeply impressed by how the whole Bonvin family, including their two daughters and their son, presented their business with such enthusiasm... and in English!

After lunch we visited the Musée des Bisses. The 'bisses' are ancient irrigation systems, which bring water from nearby glaciers to the fields. The museum illustrated the ingenuity of the early inhabitants, as the system still works today.

The gala dinner was served in the renowned restaurant of Didier de Courten in Sierre. The chef was nominated 'chef of the year' in Switzerland and holds 19 points in Gault&Millau and two Michelin Stars. The eight-course menu with matching wines was a true highlight. The chef himself remained hidden in the kitchen, as he is well known for keeping out of the public eye.

On Sunday morning we visited the old medieval village of Saillon. An attraction within the vineyards is the smallest vineyard in the Valais, the Vigne de Farinet. It is only 1.615 m² in size and holds only three vines! The proprietor is the Dalai Lama. The vineyard is named after Joseph-Samuel Farinet, a redoubtable smuggler and forger in the late nineteenth century. Due to time restrictions we unfortunately did not walk up to this famous spot, but we got a good insight into this little fortress, which was brought to life with a medieval lunch, accompanied by a medieval orchestra and their historic instruments (pictured on page 32).

The final highlight was the presentation of medieval martial arts and a stunning bird of prey display in front of the colourful Valais panorama.



A report from our New York branch in the Americas Zone

THE HIDDEN TREASURES OF NEW YORK



Our second uniquely New York event has also become institutionalised as "The Hidden Treasures of New York." We select a "not so famous" museum and attach it to a wine and food experience in the same neighbourhood.

Past Hidden treasures have included the Hispanic Museum followed by a Spanish dinner and the Fireman's Museum, a testament to the bravery of the New York City Fire department particularly in the face of 9/11.

This year, the perennial chair and visionary for the event, Joe Zicherman, selected the Museum of the Moving Image.

The Museum of the Moving Image advances the understanding, enjoyment, and appreciation of the art, history, technique, and technology of film, television, and digital media by presenting exhibitions, education programmes, significant moving-image works, and interpretive programmes and collecting and preserving moving-image related artifacts.

The Museum presents an ambitious slate of large- and small-scale changing exhibitions, video and art installations, and unique live events. In the third-floor Changing Exhibitions Gallery, the Museum has hosted a range of exhibitions from Jim Henson's Fantastic World, which drew record-breaking crowds to the Museum, to Spacewar! Video Games Blast Off, an interactive exhibition which celebrates the 50th anniversary of the first digital video game.

The Museum maintains the nation's largest and most comprehensive collection of artifacts relating to the art, history, and technology of the moving image – one of the most important collections of its kind in the world.

Following our tour we dined at Trattoria L'incontro, Astoria's best Italian restaurant. Ever since 1999 the restaurant has been praised by both the Michelin Guide to the New York Times for its excellent presentation of Italian food. We ate and drank:

RECEPTION

Chef's selection of World Famous Pizza
Rabiola and Margarita Pizza

DINNER

Appetisers

Burrata Mozzarella, Zucchini Blossoms, Grilled Octopus.

Second Course

Pasta home-made gnudi with ricotta and spinach, and Pasta with lamb Ragu

Third Course

Black Seabass in livornese sauce enhanced with olives, and Peppers and Braised beef of short ribs.

Dessert

Tiramisu

Coffee or tea.

WINES SERVED WITH DINNER

2012 Poggio Antico, Brunello di Montalcino

2014 Poggio Antico "Madre"

The wines from Poggio Antico, Brunello di Montalcino were intense with a well-developed bouquet with hints of blackberry and licorice.

The Society thanks Joe Zicherman for his vision and creativity, Bob Coven for arranging the wines, Sherie Reiter for helping to organise the event, Stuart Suna, Co-Chair of the Museum; Vincent Bizati of Trattoria L'incontro and Rose Clemson for as usual, for pulling it all together.



CONFRÉRIE SAINT-ETIENNE D'ALSACE

Tuesday 26th November 2019



Are you an Alsace wine lover? Would you like to broaden your knowledge of Alsace wine in the company of experts?

After several years' absence from the UK, the Confrérie Saint-Etienne d'Alsace will be hosting a ceremonial Chapter event at The Vintners' Hall, London on Tuesday 26th November 2019 starting at 5.00 pm. This will include a formal commented wine tasting showing the key Alsace grapes, an induction ceremony, a Crémant d'Alsace reception and a five-course Black Tie Banquet featuring Alsace wines. During the evening there will be opportunities to demonstrate your knowledge by identifying a mystery wine (and win a prize), and to join the Confrérie by taking a simple tasting test. The Confrérie will be supplying all of the wine for this event directly from Alsace and the wines served at dinner will be specially chosen to complement the menu.

The Confrérie St Etienne d'Alsace, one of the oldest wine guilds in France, can trace its roots back to the fourteenth century. Today it is a group of wine producers and lovers of Alsace wines whose declared mission is to have fun while promoting the wine and food culture of Alsace. The Confrérie is based in the Chateau de Kientzheim where there is a museum devoted to Alsace wine and they have a legendary cellar with wines dating back to 1834. Besides hosting tastings and events at Kientzheim all through the year, they also have active Chapters in Europe, Scandinavia, Ireland, America and elsewhere which have their own events programmes. The Confrérie is hoping that this event at Vintners' Hall will mark the birth of a new London Chapter.

IWFS has been helping to make the arrangements for this event and we are very much hoping that some of our members will attend. The ticket price will be 190 euros (£170 at the current exchange rate 25th January).

If you would like to attend please contact Eric Fargeas at chancellerie@confrerie-st-etienne.com (copy to David Ling at lingd1950@yahoo.com) for details, or write to Confrérie Saint-Etienne, Château de Kientzheim, 1 Grand'rue, Kientzheim, 68240 Kaysersberg-Vignoble, France.

Payment can be made by direct bank transfer to the Confrérie IBAN: FR76 1027 8034 2000 0317 0084 529 – BIC: CMCIFR2A. Please ensure that any bank charges are charged to your account and not that of the Confrerie.

It is not necessary to join the Confrérie if you wish to attend this evening but if you would like to join please register at the above address. The cost of 55 euros includes the tasting test, medal and ribbon, diploma, newsletter and one year's membership.

Places will be reserved in order of receipt but will not be confirmed until your funds reach the Confrérie's account. Final confirmation of your ticket(s) will be made by email from the Confrérie.

S. Shepherd
Events Coordinator

DATES FOR YOUR DIARY

PORTUGAL Douro River Cruise

9th to 16th June 2019

A wonderful cruise is planned by the Americas along the Douro and a pre-tour in Lisbon from 6th to 8th June. Sold out. Email Stephanie Schmitz on sschmitz@aaane.com to be added to the wait list.

UK Bath & Bristol

12th June 2019

Lunch at the Chapel Restaurant and visit to Hauser & Wirth Gallery and Gardens. Contact tonygriffin987@gmail.com

UK London

18th June 2019

A Tasting of Single Grape Variety Wines, 7pm at The Naval Club, London. The tasting will be led by Bernard Lamb. Contact Bernard.lamb@btinternet.com

UK Merseyside & MidCheshire

18th June 2019

Dinner at the Royal Oak Hotel, Kelsall. For details contact Tim Hodges at tim@new-pool.demon.co.uk

UK Manchester

23rd June 2019

The Lowry Hotel. Contact Ali Graham at brackenridge.amg@btinternet.com

UK London

24th June 2019

Dinner at Pied à Terre, London, from 6.45 pm. Join us at this popular Michelin Starred venue. For details contact peter.diamond@procedoltd.com

UK Blackpool & Fylde Coast

1st July 2019

Tasting of English Wines (from the IWFS London International Festival) at Aysgarth Court, Blackpool. Contact ronbarker@hotmail.co.uk

UK Manchester

21st July 2019

Join us for lunch at the 39 Steps, Styal, Cheshire. For details contact Ali Graham at brackenridge.amg@btinternet.com

UK Blackpool & Fylde Coast

5th August 2019

Wine and Food Quiz, organised by Ian and Chris Nicol, 7.30 pm at Aysgarth Court, Blackpool. For details contact david.r.james@btinternet.com

UK Blackpool & Fylde Coast

2nd September 2019

Matching wines with Ham dishes, 7.30 pm, Aysgarth Court, Blackpool. Contact ronbarker@hotmail.co.uk



UK Manchester

6th September 2019

A Chinese focus with dinner at Gonbay, Altrincham. Contact Ali Graham at brackenridge.amg@btinternet.com

SPAIN Valencia

4th to 6th October 2019

Venture to Valencia for the EAZ Great Weekend, AGM and Members' Forum. All members are invited to experience the cultural and culinary delights of this coastal city port. Now fully booked. Contact us to be added to the waitlist.

AMERICA Charleston

16th to 19th October 2019

Join the Americas for a tour of this wonderful South Carolina city. The best Southern cuisine will be perfectly paired with world-class wines.

UK Manchester

20th October 2019

Dinner at TAST, Manchester, a restaurant giving a taste of the Catalan kitchen. For further details contact Ali Graham at brackenridge.amg@btinternet.com

UK Manchester

7th December 2019

Christmas Lunch at Restaurant MCR, Manchester. Contact Ali Graham at brackenridge.amg@btinternet.com

UK Herefordshire & Monmouthshire

19th December 2019

Black Tie Christmas Dinner at Glewstone Court, Ross on Wye. Contact peter.mcgahay@btinternet.com

Looking to further ahead....

FRANCE Paris and Bordeaux April 2020

The Americas are holding a festival to Paris and Bordeaux in 2020. The details are now on the website for booking. Go to https://www.iwfs.org/festivals/paris_bordeaux.

PORTUGAL Madeira

2nd to 8th November 2020

Visit this historic winemaking island and you will have the chance to taste Sercial, Verdelho, Bual and Malmsey on home ground. More details as they become available.

HONG KONG

10th to 13th November 2020

The Asia Pacific Zone is planning a wonderful festival in Hong Kong open to all members. There will be a Macau pre-tour from 8th to 9th November and a Gourmet Hong Kong post-tour from 15th to 16th November. Stay tuned for further details.

ARGENTINA Triennial International Festival

November 2021

Although still in the planning stage, mark this month in your calendar for a true South American experience enjoying the culture and energy of Buenos Aires for a pre-tour and then visiting the wonderful wine region of Mendoza for the main festival.

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