



Food & Wine

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

Issue 143

March 2022

**BRANCH FOCUS: OSLO,
NORWAY**

HUGH JOHNSON BOOK REVIEW

**SOUTH AMERICA: THRILLING
NEW CAMINOS**

MADEIRA FESTIVAL REPORTS

Chairman's message



As I write this at the end of January, the first signs of spring, at least in the Northern hemisphere are emerging. It also seems that there are signs that the apparently incessant cycle of lockdowns and return to freedom may be coming to an end, as vaccine programmes and "herd immunity" take over. The hidden threat remains new variants which avoid our hard-earned immunity.

I would like to thank all members for your perseverance during the last two years and on your behalf thank your Chairs and Committee members for all the work that has been done to maintain momentum in the Society. I would also like publicly to acknowledge the work done by members of the Executive Committee (Exco) not only ensuring the routine business of EAZ has continued, but also in rescheduling events which had to be postponed and developing new approaches to sustain and increase our membership. To remind you, all this work is done on a voluntary, unremunerated basis.

I have heard many tales of successful on-line (Zoom) events, actual face-to-face events in compliance with Covid regulations and the great work that has been done in keeping in touch with each other. I am also pleased to say that on-line events have created a camaraderie with members in other branches, some of whom were in other countries. It is this enthusiasm that sustains our Society – thank you. I look forward to reading and hearing about events which I know are in the planning stages.

The core of our Society is the love of food and wine shared with friends with the same aspirations. This most frequently happens with members in our own branch, but we have wonderful opportunities to widen our friendship group by inviting members of other branches to events. I appreciate that this may not always work, because there are not enough places to

accommodate 'extras' or because of geography. However, those branches that have extended invitations to members of other branches have delighted in this widening of friendship circles. Members of Exco are willing invitees, particularly when there is a special event to celebrate an anniversary.

You may have heard that the UK branches in the North of England, on both sides of the Pennines, are working together to create 'special' regional events and to experiment with publicising them on social media. It is hoped that these initiatives will spread the word that the Society contributes more than just great meals with great wine, though we do that very well. A new branch – Vale Royal – based south of Manchester has been awarded its provisional Charter and it is expected to contribute to the diversity of experiences available to our members.

International festivals continue to be organised, though the ever-changing landscape of travel restrictions creates 'nightmares' and a lot of extra endeavour for the organisers. Details of these are on the IWFS website (www.iwfs.org), in Food and Wine and in F&W online.

This brings me to the IWFS website and the app available on smart phones. I have over the last few months persuaded numerous members to look at the website for the first time. Each of them commented that there is some "really interesting stuff" on the website, including publications, archives and various videos and talks. The pairings button on the app leads very easily to lots of food and wine pairing suggestions, either starting with a food type or a wine. We are exploring how we can persuade all members to use the website and app proactively. Have you seen Sid's blog? We are also looking to see how we can make the website the "go-to" source of information about branch events, bookings and payment processes – as it is now for regional and international festivals.

continued on page 3 ➡

Cover photo: Frogner Park in Oslo, Norway

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

A New Year, gradual relaxation of rules for social gatherings and early signs that our branches are preparing events for 2022. The festival in Madeira last year went ahead with fewer members, as Covid restrictions prevented from travelling, but has been reported as greatly successful. There are several articles in this edition covering the Madeira visit. Forthcoming festivals in Alsace and Piedmont are fully booked and hopefully health and travel regulations at the time will not adversely affect them. The Annual General Meeting and Members Forum will be 16th to 19th September in Newcastle, UK, so reserve the date – full details will be published soon.

You will have seen in the media and been aware of a growing interest in vegetarianism and veganism – plant based diets. The COP 26 conference in Glasgow in 2021 recognised the trend as an important component in tackling global warming as well as ensuring adequate food supplies for the increasing world population. Can we invite all branches that might be reflecting this trend in their programmes to promote and report their events through Food & Wine, contact : editor.eaz@iwfs.org.

Also in the magazine you can advise all members of your events and provide reservation details. The IWFS website (www.iwfs.org) is a source of much information on branch, national and international events and is home to Sid's Blog, an independent commentary on the society and branch activities (sign in at www.iwfs.org, select Europe – Publications – Sid's Blog and enjoy).

As always we invite all members to contribute articles and their views on society activities and trends in the world of gastronomy. Welcome to 2022

Peter McGahey
Editor

PUBLICATION DATES

- **Food & Wine Online (e-newsletter) Issue 17**
April issue, deadline for copy from contributors 31st March 2022.
- **Food & Wine (printed) Issue 144**
June issue, deadline for copy from contributors 30th May 2022.
- **Food & Wine Online (e-newsletter) Issue 18**
August issue, deadline for copy from contributor 31st July.
- **Food & Wine (printed) Issue 145**
October issue, deadline for copy from contributors 30th September.
- **Food & Wine Online (e-newsletter) Issue 19**
December issue, deadline for copy from contributors 30th November.

Please send photographs separately from text.
Copy for Online to sec@iwfs.org, Printed to editor.eaz@iwfs.org

➡ *continued from page 2*

The most prolific source for attracting new members to IWFS is through the introduction of friends of members as guests – the so called 'buddy' system. Exco are considering how this drive for new members can be encouraged. Any ideas that we should be considering?

Finally, from my email to all members just before the festive season, we have had a number of volunteers to support the Strategic review, but it is not too late for you to join the discussions (on Zoom). Please contact Stephen Harrison stephenharrison1@btopenworld.com.

John Nicholas
Chair, IWFS Europe Africa.

Food & Wine

Food & Wine magazine
is designed and published by
IWFS Europe Africa Ltd

Editorial email:
editor.eaz@iwfs.org

Printed by
All Things Print (UK) Ltd
Upp Hall Farm
Salmons Lane
2 Lower Yard
Coggeshall
Essex
CO6 1RY
www.allthingsprint.co.uk

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Contributors

Review: Sitting in the Shade by Hugh Johnson

Harriet Lembeck is a noted wine and spirits educator. She is an accredited 'Certified Wine Educator' and 'Certified Spirits Educator'. She graduated with Honors from Harold Grossman's 'Grossman Beverage Program' and today runs the class, which is arguably the oldest alcoholic beverage class in the US. It is now called 'Harriet Lembeck's Wine & Spirits Program'. Harriet is very active in the IWFS (New York branch and the US Consultant Co-ordinator for the Society Vintage Card) and Les Dames d'Escoffier, and was the Wine Director of The New School besides her ongoing classes. She has revised the textbook *Grossman's Guide to Wines, Beers and Spirits* several times, and has received the Wines & Vines Award for Excellence and other recognitions.



South America: Thrilling New Caminos

Amanda Barnes is an award-winning wine writer and author of *The South America Wine Guide*. She came into wine through a love of food and with a thirst for travel, and discovered that both could also be found within the realm of the wine glass. Based in Argentina since 2009, Amanda is a specialist in the wine, food and travel destinations of South America but can also be found frequently traversing further afield visiting wine regions as the Editor of *The Circular*, the Circle of Wine Writers' monthly publication, or for her personal adventure, *Around the World in 80 Harvests*. Amanda is also our Consultant for the wines of Argentina and Chile on our Vintage Card.



Wines at the Madeira Festival

Dr Bernard Lamb has been making wines, beers and liqueurs for 51 years. He is a member of Wines of Great Britain Ltd (formerly called the United Kingdom Vineyards Association) and was President of the National Guild of Wine and Beer Judges, 2017-2019. He has a DSc in fungal genetics and did research and teaching in genetics at Imperial College London for 40 years. His books include applied genetics, wine and beer judging, standards of English, how to use the Queen's English, and human diversity. He has been a member of the IWFS London Branch since 1993.



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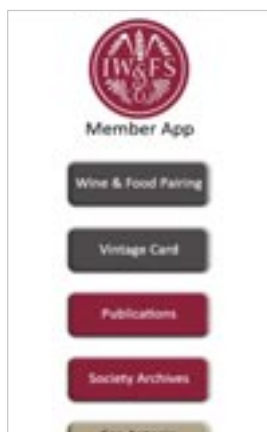
(BLACK) PUDDING: AN EVENT TO CELEBRATE THE QUEEN'S JUBILEE

The five northern branches – Manchester, Blackpool, Liverpool, Merseyside and Mid Cheshire and West Yorkshire – are working together to host an awards lunch to be held in summer 2022. In a slight deviation from the Jubilee 'Platinum Pudding Competition', we will be putting a decidedly northern spin on proceedings by celebrating a great British ingredient – black pudding – demonstrating its quality and versatility in modern cuisine. Exact details are in development, but the event will be open to all members and, we hope, prove an advert for the Society to a wider audience... watch this space!



News from the International Secretariat

I trust this finds you well and looking forward to enjoying new food and wine experiences in 2022 with your Society friends. I have included below a summary of the new and updated resources available to enhance your enjoyment of wine, and spirits, through the year too. I hope that at least one is useful to you.



MEMBER APP – UPDATES

Wine & Food Pairing App

Have you yet clicked on the Wine & Food Pairing button on our Member App? If not then we recommend you give it a try. This is a really useful guide to assist you in pairing wine with food. Correct pairing improves the palate of both the wine and cuisine, as well as enhancing the dining experience. We are working on updating and enhancing the range of options and will keep you updated on these.

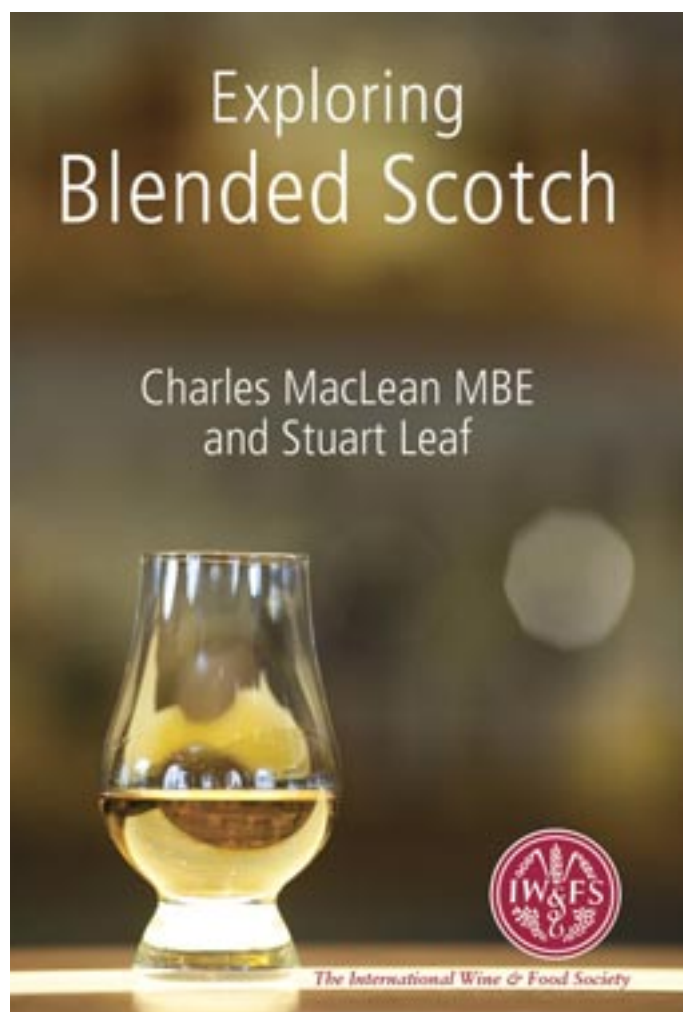
If you have already downloaded the IWFS Member App, then you're good to go; the feature is already on your mobile when you click on the App. If you haven't downloaded the App then visit the following page on the website: <https://www.iwfs.org/membersapp> for instructions on how to add it to your mobile or of course your tablet or desktop.

Vintage App

Your updated version is now available and can be viewed direct from your mobile or tablet. All the latest vintage assessments, plus the addition of Loire Dry – White (on the App only), can be viewed anytime, anywhere, no need to wait to receive or look for your printed copy. As mentioned above go to the website to download your copy now. If you already have it downloaded then the new data will automatically upload, when you click to view. Look out for the new Loire – Dry White which is a new addition this year.

VINTAGE CARD 2022

For those of you who prefer a copy in your pocket – the updated version has been published. You will of course receive yours as part of your 2022 membership of the Society – plus copies, as always, are available to purchase from the website.



NEW MONOGRAPH RELEASED – In English and Japanese

Our latest monograph 'Exploring Blended Scotch' has been released and you should have already received your copy. The International Council of Management hope you welcome the departure into the dynamic spirits world when we investigate the sheer delights of blended Scotch whisky – uncovering many of the hidden treasures of what is the 'foundation of the Scotch whisky industry'. Chapters covered include its fascinating history, blending, appreciation, leading blends, old blends, cocktails, pairing whisky with food and finishing with some delicious recipes.

It is also spreading the word to non-members – we are really pleased to see that a number of the whisky press have picked up on the new release too and recommending people to buy a copy!

Another new departure is that we are also releasing a Japanese version of this monograph. Two reasons for this are that we have a growing number of members in Japan plus it is a top-ten market for whisky. If this is of interest to you or any friends or colleagues then please email me on sec@iwfs.org

Extra copies of the English version are available to purchase via Europe Africa members pages under Merchandise for Members. An e-book will be available in due course.



ANDRE SIMON LECTURE 2021 – Focussing on Barolo and Barbaresco

If you are heading to Piedmont either as part of the EAZ festival in May, or under your own steam then do watch this. Our very own Wines Consultant for Piedmont and Valpolicella, Michael Garner (*pictured above*), takes us on a journey of the ‘magical’ wines of Barolo and Barbaresco and their role in the risorgimento (renaissance) of fine Italian wine. Michael names many of the leading producers in these regions which can be very useful if you want to be in the know! Pour yourself a glass of Barolo to listen, and watch, as Michael tells his 40 year journey in 44 minutes (go to the Presentations – Audio & Video page, under the Publications tab of the members pages).

THE SOUTH AMERICA WINE GUIDE

Later in this issue is Amanda Barnes’ article looking at South America: Thrilling new caminos in the southern cone. Amanda gives us a glimpse into the many new areas going under vine – it is fascinating. If this whets your appetite to find out more about South American wines then look no further than her latest book which is not only a most comprehensive update on this important wine region it is also ‘beautiful’ and makes you want to just hold a copy.

Amanda is offering members a 10% discount on all books (both physical and ebook versions) available for purchase directly from her website: <https://southamericawineguide.com/book/> Use coupon code: Amigo IWFS. If you have any questions about receiving a copy please email: info@amandabarnes.co.uk. The e-books sold on her website are PDF copies which can be downloaded as a double spread (best for reading on the laptop) or single page spread (best for tablets). It is recommended to download them on a laptop with a secure internet connection first before sharing with any of your other devices. The e-book is available in its entirety or as individual country chapters.

Wishing you all the best for 2022 and look forward to hearing about your events through the year – including, for some, celebrating the Queen’s Platinum Jubilee in June.

Andrea Warren

International Secretariat

MERCHANDISE FOR MEMBERS

Below is the range of IWFS merchandise available to branches and members which can assist in a number of ways from adding that extra touch of professionalism to your event.

Drop Savers (3 per pack) £3

These are very useful as they certainly do save drops from spilling onto the table. An added benefit is these Drop Savers have a unique design to stop the pourer slipping inside the bottle.



Blind Tasting Bottle Sleeve Kit £28

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



Neoprene Bottle Bags

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

2 Bottle Bag, £13

1 Bottle Bag, £11



Medallions £21

Champagne Stopper £4

Lapel Pin (in presentation box) £4



Orders can now be placed online via the EAZ pages on the website. Please go to Resources / Merchandise for members. Prices include p&p in the UK. Please add an overseas postage £2 per order if you are outside the UK.

BRANCH FOCUS: OSLO

by *Olav Martens*

A brief history of the establishment of IW&FS, Oslo branch

Oslo is the capital and most populous city of Norway. It constitutes both a county and a municipality. As of 30th September 2021, the municipality of Oslo had a population of 698,660, while the population of the city's greater urban area was 1,019,513, as of 4th November 2019. The metropolitan area had an estimated population of 1.71 million.

Oslo has been ranked as the 24th most liveable city in the world by *Monocle* magazine.

The Oslo branch was established in 1970 in Oslo. It was the famous industry man and founder Jean Michelet who, together with Hroar Dege, started the club. Hroar Dege (pictured right) had been to America and attended a meeting of the then local IWFS club. He was fascinated by what he experienced and wanted to establish a branch in Oslo. The application was sent to London in the early 1970s and was immediately accepted. The club was then established in the autumn of 1970.

Hroar Dege was the great innovator in Norwegian 'food and wine world' at the time. He laid the foundation for all the star

chefs who later came, trained them, and was the one who started the awareness of Norwegian cuisine.

From early on, the club had several well-known wine importers and wine connoisseurs as guests. All in the spirit of Hroar Dege. "Good food and drink".

The club experienced a 'down' in the early 1990s. Many of those who joined the club's early years were now too old to bring it further, and the club had not focused enough on including younger members.



Frogner Park water fountain, Oslo





Oslo Branch board

In the early 1990s, Carsten Arnt-Jensen joined the board. He was the son of one of the founders of the club. He took over as President after a few years and re-established the club together with Olav Martens.

Around the turn of the century, the club had several events in collaboration with Eivind Hellstrøm. Hellstrøm was the operator of the first Norwegian restaurant to be awarded two stars in the Michelin guide. One of the big events in the 1990s with Eyvind Hellstrøm and Lars Erik Underthun – also a Michelin star chef, was with blind tasting of six different cattle breeds. Europe's largest specialist from Clermont Ferrand was brought up for the occasion and came up with many good and valuable pieces of advice.

Since then, the club has been well established with 30 to 35 members and with three or four events a year. We are closely associated with 'Lærlingekompaniet', a training office for chefs, waiters, confectioners, bakers, tourism, receptionists, and institutional chef subjects. As well as the Norwegian Restaurant

School, where Norway's future chefs receive their two-year school education and two years of apprenticeship before a trade certificate with the Apprentice Company. Both places have professional kitchens and restaurants, where we as members get to participate and experience how the food is made and put together. Rarely can we participate, but we as members do not cook the food ourselves, and we are rarely at external restaurants. It can be at a start-up or some special event. The board of the club sets up the menus and wine compositions. Often in dialogue with the kitchen we use. There are several wine experts on the board.

The club in Oslo has an informal atmosphere. We are a close-knit gang and know each other well. For the past 20 years, the club has focused on Norwegian raw materials – as far as this is possible. This has also been a trend among most Norwegian chefs. Norway is a country with climatic opportunities for cultivation and development of beautiful, fantastic raw materials.



REVIEW: SITTING IN THE SHADE

by *Harriet Lembeck*

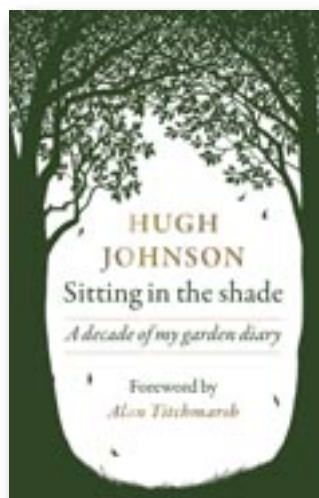
Sitting in the Shade: A decade of my garden diary

by Hugh Johnson

Mitchell Beazley, June 1, 2021,

Hardcover, £17.99, 256 pages

I had doubts as to whether I could complete reading this book. Not that it is distasteful, but because it is so wonderful! Every paragraph that I read had to be re-read, to savour the beautiful writing and glowing images. I was going backwards as well as forwards. I feared that I would never finish reading this! Eventually, I did, and I was extremely delighted that I did!



There is probably no member of The International Wine & Food Society who is not familiar with Hugh Johnson's *The World Atlas of Wine*, a stunningly complete and accurate collection of maps of noted wine regions. That combination of Hugh Johnson's vision, and a cooperative publisher with a generous budget, created an original and beautifully comprehensive wine reference, found in wine libraries around the world. And don't forget his *Pocket Wine Book*, revised every year. It is so complete, that when I see it, I marvel at how many angels can really dance on the head of a pin!

But Hugh Johnson, meanwhile, had been the editorial director of the Royal Horticultural Society's journal, and now creator of a blog, *The Garden*. He had also produced the *International Book of Trees*, followed by *The Principles of Gardening*. His wine writing is so famous, however, that when he recently wrote *Sitting in the Shade, A decade of my garden diary*, it was greeted with the question 'who knew he wrote about trees and plants – we thought he only wrote about wine!' The trees and plants, however, actually came to his pen first!

Sitting in the Shade covers the years of 2010 to 2020, with selected stories and highlights of gardens, trips, and discussions of individual plants in each of the designated years. You will be introduced to Trad, (short for Tradescant) Johnson's nom de plume, who sports an old, frayed tweed jacket.

Do not expect one of his usual wine books here, but you will get lots of information about plants and how they grow. To satisfy his wine-expecting readers, though, wine is not totally forgotten.

Early vinous mentions include the Furmint grape that produces Tokaj, which he planted in front of his house (but which has never done well); and the Muller-Thurgau, which was noted for its aromas of honey and musk. Johnson: "this is what I garden for – the scent of a potent complex life in every plant".

Johnson discusses the Avenue de Champagne in Epernay, as an "ignorant and tasteless folly, with ill-assorted trees

unsuitable for street planting". I've been on that 'Avenue' with a group of wine journalists myself, and not one of the famous Champagne houses opened its doors, or even knew we were there, right outside. (Spoiler Alert: later in this book there will be a brief discussion of French wine barrels, soils in Bordeaux, and the recent success of English sparkling wine.)

A section named "Garbure" speaks about beautifully grown French vegetables that he never sees in a fine restaurant any more, but about which he dreams of the Potage Garbure that he ate years ago in a hotel in the Franche-Comte.

Gardening is not a natural activity, he says. It is an effort to take control of nature for a specific aesthetic or economic purpose.

Johnson speaks about weeding, "a longer dream that is always available, and is the epitome of gardening – versus planting, which is the work of the moment". Most gardeners would not speak about weeding so favourably!

On a personal note, I was delighted to read about Johnson cleaning his tools. I've never seen tool-cleaning mentioned in a garden book before! As a young student in the Brooklyn Botanical Gardens Boys and Girls Club, though, we had tool cleaning drilled into us. We could not leave until a teacher inspected our tools to make sure that we had thoroughly cleaned and oiled them. To this day, I keep a small spray can of 3-in-1 oil in with my garden tools, and I never lend a tool to anyone who doesn't have good references! Incidentally, the Japanese tool producer, Niwaki, highly recommended for topiary work, always reminds its clients to keep their tools clean!

On watching French coopers dealing with wood staves, Johnson observes that staves on their own are not an obvious container! They originated as French country crafts. It was noted, however, that once planks had been constrained with hoops, a 'roll-able barrel' is created, and suddenly, weight was no problem. Human hands are now the basic tools.

Speaking of risk, garden and park managers must study Tree Safety. Older trees, especially, can lose limbs, or even cave over if their trunks are no longer strong. Visitors often get too close, and accidents have happened.

Managers are responsible, though, and trees must have regular inspections. Records of these inspections must be kept. One problem is SBD or Summer (or Sudden) Branch Drop. Managers must be on the lookout for broken branches, splits in trunks, signs of weeping, or surface fungi.

If a third of the trunk is solid, however, the tree may stand. If it looks like a tree may be failing, but is not yet ready to be removed, the manager can move the closest path away from a 'risky' tree. He can then make a new path further away from the tree, and let the grass get taller near the risky one. Visitors don't usually like to walk in taller grasses!



Johnson also explains the differences among Christmas trees: spruces, firs and pines. You want to avoid needle drop. Of course, you still want the fragrance. A newer variety, according to Johnson, is *Albies nordmanniana*. So far, it has the least needle drop and the best fragrance. Stay tuned.

The 'politician' in Johnson, however, comes out when he reveals that he likes to speak to the Japanese Cherry Trees when they are in bloom – but he can no longer remember their names!

Johnson's writing style is compact, with no wasted words. In one example, he compares gardeners and racing sailors. Both depend on the weather, of course. From the commotion of a race with lots of sailors and boats, there is the alternative of the immobile garden, where the air barely stirs.

These lines contain both slow and fast simultaneously:

On writing: Instructions on how to describe a picture or a photo: you must prepare captions that give the reader information.

Rule: Include three facts and make a line that is packed and punchy – not just a simple description.

Examples:

- name of a plant in the foreground/background
- interpret a scene
- type of soil
- ecologically interesting note
- historic reference
- name of the designer

This list is like having an English teacher guiding you when you are writing! What luck!

Johnson is invited to many special gardens. As you read about his visits, you may wish to visit many of those places – if you had only known. Now you know!

- **Central Park in NY City**
walks and water features
- **The Alps in the Spring**
(There is no one there in June)
- **Golden Gate Park in San Francisco**
(inspired by NY's Central Park):
See its Redwood Conservatory and the Orchid collection
- **The National Trust, Osterley Park**, near Heathrow
Visit the house, several gardens and the gift and farm shops
- **Gardens at Castel Gandolfo**, the Papal summer residence, in the Alban Hills
- **Chelsea Physic Garden (CPG)**
London's oldest garden (1673), visit several small gardens
- **Cambridge Botanic in Sicily**, between Siracusa and Catania in San Giuliano
- **Jardin Majorelle in Marrakech** where the late Yves St Laurent was a mainstay, plus thanks to King Mohammed
Construction is masterful. Public and private gardens.

Don't visit: three star restaurants. "Start with lower expectation and find contentment".

Still more information:

A Prospect is a primitive need to survey the surroundings to look for threats and opportunities. A Refuge, its counterpoint, is a place to hide or shelter from dangers or bad weather. This explains our pleasures in landscapes, and the difference

between a prospect and a refuge. The Welsh tell you that 'Plas', a sense of place, covers everything from a mansion to a 'very minor manor.'

"Wine growing is gardening on an industrial scale" – Johnson says.

Some Burgundian examples, are not that obvious, such as soil temperatures, are also significant:

In Burgundy, Chardonnay on chalk will give you a different wine when planted on slate. Chardonnay planted on Jurassic limestone gives you the characteristics of Chablis. This is a simplistic conclusion, but it gives you a start in the right direction.

In Bordeaux, drainage, and its effect on temperature, can give more clues.

Warmer soils = riper fruit. St Estephe is lower down the Gironde than Margaux.

Silt equals clay, slower drainage, and cooler soils.

Now, over to England and its recent sparklers:

Three wine estates in Kent have benefited from climate change. – get marginal ripeness and high acid: Pinot Noir, Chardonnay and Pinot Meunier are now planted.

Pommery and Taittinger have already bought land and have planted it. Some grapes are also grown on greensand, a form of clay, with good results.

Wise observations from Johnson:

A tree you've planted yourself is always yours, whoever may be the legal proprietor.

That is so true! When my husband Bill and I drive past the beautiful house that we recently sold, we don't even look at the building. We check on both the southern Magnolia Grandiflora and a local pine tree that we planted when it was a seedling. Whatever the new owners have done to the building is of no consequence, so long as those trees are still standing!

We must learn Nature's laws in order to garden well. Gardening is not a natural activity. It is an effort to take control of nature for a specific aesthetic or economic purpose.

After seeing a beautiful moss garden in Kyoto, said to be the result of 'ages of neglect', Johnson says "it makes me want to take up neglect as my retirement hobby".

There is no light meter as sensitive as a leaf.

There are so many artificial orchids out there, one way to tell them apart is to see if it needs occasional watering. If so, it's a real plant.

Hugh Johnson bridges trees, plants and wines in the most artful and informative way.

We can never stop learning from his words.



SOUTH AMERICA: THRILLING NEW CAMINOS

by *Amanda Barnes*

Thrilling new caminos in the southern cone

In over a decade writing about the wines of South America, I can assure you that the ink is barely dry before I have to add a new side note or appendage to an article. The 'highest altitude' vineyard doesn't stay the highest for long, nor does the 'most extreme coastal' vineyard, and there are pioneers aplenty that keep disrupting the status quo in the most delicious fashion. South America's winemakers are taking full advantage of exploring their brave New World of wine. Here are some of the thrilling new directions, or *caminos*, in which the South American wine industry is moving.

We're going on a terroir hunt...

Argentina and Chile are titans within the world wine production, claiming fifth and eighth place respectively. But although they already have well established wine regions and producers, that doesn't stop winemakers from adventuring into the unexplored. Each vintage there are a handful of new vineyards and wine regions pioneered in seemingly unthinkable places.

The first major movement in both countries has been further into the Andes mountains. Both Chile and Argentina's main wine regions are fed by the snowmelt and rivers of the Andes mountain chain that acts as a geographical and political frontier between the countries. Wine regions have traditionally been nestled in the foothills and valleys below. But since the early 1990s there's been a gradual movement higher into the mountains, seeking more interesting soils and cooler temperatures at higher altitude.

Long have Maipo and Cachapoal been known for their high altitude mountain wines, but today the highest vineyard in Chile is Viñedos de Alcohuz in the Elqui Valley at 2,200 m.a.s.l. Not only is the altitude different for Chile but the steep valley and

angular quartz and volcanic soils make a dramatic departure from the flatter lands associated with much of the Central Valley. The wines reflect their dramatic landscape: intense and perfumed Syrah blends with Grenache and Malbec. Across the provincial border in Limari (a region best known for coastal wines) there's another high altitude vineyard causing a stir, Tabali's Rio Hurtado vineyard where winemaker Felipe Muller makes excellent Malbec and Viognier at 1,600 m.a.s.l.

Not quite as high, but just as extreme, are the new high-altitude vineyards of Aresti in Curico. This is a region traditionally associated with vineyards on the flat central valleys, but today Aresti makes fragrant, elegant Merlot at their mountain vineyard some 1,245 meters high in the Andes – only accessible by 4x4!

Over the border in Argentina, the frontiers of Mendoza's Uco Valley are ever moving towards the Andes on the west. With notable high altitude vineyards including Salentein's new adventures in San Pablo at 1,700 m.a.s.l., Terrazas de los Andes new El Espinillo vineyard in Gualtallary at 1,450 m.a.s.l., and the new vineyards being planted even higher in La Carrera.

But some of the more unusual developments in Mendoza are between the pre cordillera mountain range and frontal mountain range in the otherworldly landscape of Uspallata. This arid mountain town is better known as the last petrol stop before arriving to the border with Chile and the quiet town where Brad Pitt and Gwyneth Paltrow lived for a few months while filming *Seven Years in Tibet*. The fact that Uspallata's main claim to fame is already 25 years old shows you how little really happens in Uspallata... But today it can lay claim to the highest altitude vineyard of Mendoza, Estancia Uspallata at 2,000 m.a.s.l. Surrounded by flame red mountains, it's a wild vineyard to see and the wines are rather wild to taste. Fragrant and spicy





Malbec, floral Pinot Noir with notes of wild mountain herbs and savoury sparkling wines.

The highest in Argentina though are the sky scraping vineyards of northern Argentina in the Calchaquí Valleys and Jujuy. In the Calchaquí Valleys, Colomé's vineyard at 3,111 m.a.s.l. claims the throne of the highest vineyard but also an impressive endeavour with a museum, wine hotel and winery – all of which are only accessible by driving three hours on a dirt road. In Jujuy, the newest chart topping vineyard is at 3,300 metres altitude!

And few can compete with the almost exclusively high altitude vineyards of Bolivia. South America's landlocked country at the heart of the continent where no vineyard is less than 1,600 m.a.s.l. and where the highest plantations, although scarce, are just outside Potosí at almost 4,000 m.a.s.l. Whichever wine from Bolivia you taste, high altitude marks it in its entirety: intense in colour and tannin with refreshing acidity.

In Brazil altitude is also proving a promising new direction for producers – where temperatures are cooler, the microclimate is less humid and where soils are better draining. Santa Catarina's Planalto Catarinense was known for its crisp, fresh apples until the first pioneers planted there in 1999. Now the vineyards, at around 1,400 m.a.s.l., are known for their fresh, crisp Sauvignon Blanc wines and cooler climate Cabernet Sauvignon wines. And São Paulo and Minas Gerais have seen a rather unlikely rush of plantations along their Serra da Mantiqueira mountain chain, where you can flip the vintage on its head by harvesting in winter to make fresher, high-altitude Syrah harvested in the cool but sunny winter month of July.

A new reach for the beach

It isn't only upwards that's the new direction in South American wine, but also towards the coast. Uruguay had always been able to boast being South America's only true Atlantic wine region and continues to develop new wine regions along the coast extending from traditional Canelones eastwards to Maldonado and Rocha.

But today Uruguay is also joined by Argentina in boasting Atlantic maritime wines. Costa y Pampa's new vineyards in the province of Buenos Aires, in Mar del Plata, helped put Argentina's coastal wines on the map. And the addition of Wapisa's coastal vineyards in Río Negro, where wines are stored 10 metres under water in a submarine cellar, is sure to make a splash soon.

The long Pacific coastline on the western side of the continent is what brings cooler breezes and fog to make vineyards possible in the desert climes of Peru and northern Chile. But it was seen as a hinderance until recently – far too cold to allow any grapes to grow within reach of the sometimes biting temperatures and frosts. Since Pablo Morandé's brave bet on Casablanca in the 1980s though, Chile's coastal regions have developed at incredible pace to now include not only 5,800 hectares in Casablanca but also 2,300 in nearby San Antonio and 350 hectares in Aconcagua, almost 1,000 for wine grapes in Limari and 100 in Elqui further north. The most extreme coastal vineyards in Chile include Casa Marín's vineyard in Lo Abarca at just four kilometres from the coast, and Viña Leyda's new vineyard which is also four kilometres from the coast.

Further south there are more coastal vineyards in Colchagua, Maule and Itata. Although they are typically further inland, the combination of lower latitudes and coastal influence can make these refreshing wines indeed. One of the more extreme new coastal vineyards is Leo Erazo's Cobquecura vineyard of Riesling and Chenin Blanc in Itata, just a couple kilometres from the sea. Only planted four years ago, the slow growing fruit is yet to come to maturation. It's a similar case with one of Chile's most extreme vineyards in all senses of the word – not only coastal but daringly southern too – the vineyard of Aurelio Montes in the chilly archipelago of Chiloé at 42.6° S latitude where he has Albariño, Chardonnay, Sauvignon Blanc, Pinot Noir and Riesling planted on the shoreline. Time will soon tell if this is feasible or folly.

Taking Southern Cone wine even further south

Although the Chiloé vineyard is definitely one of the greatest risks in new Chilean wine regions, planting at these southerly latitudes is a risk producers are increasingly willing to take. Until the 1990s, there was no thought of ever planting below Río Negro in Argentina and Bio Bio in Chile as the temperatures were thought to be too cold and prone to frost. But Felipe de Solminiach thought otherwise and his Sol de Sol vineyard in Malleco was the first of Chile's deep south which proved that there was wine life beyond Bio Bio. Today his thrilling Sol de Sol Chardonnay wines, racy Sauvignon Blanc and nuanced Pinot Noir have encouraged producers including the likes of De Martino, Clos de Fous, Viña San Pedro and William Fèvre to plant there.

Even further south, in Chile's lakes regions, there is also a motley area of wine producers hedging their bets on the relative safety of the moderating impact of large bodies of water to plant lakeside vineyards at these extreme latitudes. The distinctive wines of Casa Silva's Lago Ranco, Viña Trapi and Miguel Torres' Cordillera prove that this was a risk worth taking and are making some of the most engaging Sauvignon Blanc wines today, as well as good Chardonnay, Riesling and Pinot Noir.

On the other side of the Andes there's also an exploration into Patagonia happening. The late Bernardo Weinert was the first to plant in Chubut, taking several vines along with his fishing tackle on one trip in 1995 into this popular fly fishing region. His big catch wasn't only trout, but finding several families willing to grow these vines for him and kickstart a cottage wine industry there. Today around Trevelin there are a handful of producers worth seeking including Contra Corriente, Casa Yagüe and Nant y Fall.

But the most notable producer in Chubut to date is Bodega Otronía – the world's southernmost commercial winery and vineyard at 45°S latitude. Winds whip at up to 100 km/hour here and snow is not uncommon in the winter, although the sunny lakeside exposure seems to work for the vines and the mouthwatering and complex Chardonnay and fragrant Pinot Noir is a great testimony to what can be achieved when winemakers break all the boundaries.

As the ink dries on my article today, I'm hesitant to put down the pen. Whether it be towards the deep south, the cool coast or higher into the lofty Andes, I'm sure there's more than one winemaker already en route to redefine the vinous map of South America once again.



THE MADEIRA FESTIVAL

by John Nicholas

It was disappointing, though fully understandable, that most of those who had hoped to participate in this festival from the Americas and Asia Pacific were unable to make the trip. Three intrepid travellers joined us, one member from the Philippines and two from Palm Beach, Florida. The international flavour was further enhanced by Europe Africa participants from Denmark, Sweden and Switzerland as well as from a number of branches in England.

A benefit of the lower number of participants was that we became friends with all participants and became a close-knit and very friendly interactive group.

In this article, I will not comment in any detail on the menus or indeed the wines, many of which originated from wineries on the Island, though some were from the Portuguese mainland. For a detailed insight into the wines of Madeira and during the festival see the article by Bernard Lamb. The subject of the next IWFS monograph will be about Madeira and its wines and should be distributed during the second half of 2022.

We were treated to many fortified Madeira wines – 35 were presented during five wine tastings with a further eight served with meals, three of which were paired with the dessert. At one notable lunch a different Madeira wine was paired with each course encompassing four of the five main Madeira grape varieties incorporated in the production of Madeira wine and with various ageing.

Many participants had arrived on Saturday, but registration was on Sunday afternoon in our Festival hotel, The Royal Savoy – a south-facing resort hotel with numerous swimming pools and access to the sea. Looking out from the hotel balcony slightly to the west, it was hard to imagine that the next significant landfall would be Antarctica, though directly due south you would encounter the Canary Islands, and perhaps further south, the Cape Verde Islands, the Falkland Islands or the South Georgia Islands. Madeira's weather at the beginning of November was

warm and mostly sunny, but the clouds hanging on the mountainous interior occasionally threatened showers. In the evening, the weather remained balmy.

Dinners during the festival were in various locations around Funchal and many of us enjoyed the walk through the town to the various venues, though taxis were also made available. Each dinner menu and one lunch menu together with the wines served are shown later.

The opening event was a reception in the iconic Reid's Palace hotel. A short welcome from me was followed by a brief introduction to Portuguese wines by Alan Shepherd. Most Portuguese wines are blended using grapes known only in Portugal though some worldwide varieties are also grown. After a short walk to Villa Cipriani, part of the Reid's hotel, we enjoyed an opening dinner with wines from the Portuguese mainland. These were well matched to the menu and appreciated by the participants. We also had our first taste of Madeira wine incorporating the Bual grape.

The following morning was a bank holiday, All Saints Day, in Madeira. As wineries were all closed, we were treated to a tour of the Island and a wonderful commentary from Maria, who accompanied us throughout the week, about the history, topography, agriculture, flora and fauna of the island. The island is 57 kilometres (36 miles) east to west and 22 kilometres (14 miles) north to south. It was discovered by Prince Henry's Navigators in 1419 and soon became a staging post for ships crossing the Atlantic. It is now a self-autonomous region of Portugal.

After a drive along the South coast high above the sea with wonderful views, we were able to wander through the seaside village of Praia da Ribeira Brava. We then climbed up through the central mountain range to 1,400 metres (4,600 feet) to the Plateau Cerca, a wild, partly forested area of 16 square miles. The highest point on the island is at 1,862 metres (6,109 feet).





We learnt about the Levados, water channels, alongside which are many hiking paths. They distribute water to the inhabited and agricultural areas in the south of the island. In simple terms, on the south side of the island, bananas and sugar cane are the main crops up to 300 metres, grape vines then dominate the landscape between 300 and 800 metres (though along the north coast, vines are grown at sea level) and above 800 metres, there are mainly forests and grasslands, with very little human habitation.

We descended to the north coast to enjoy a pleasant lunch in Porto Moniz overlooking the lava rocks and natural seawater pools. We returned across the island enjoying the views and spectacular waterfalls.

Dinner was at Armazem do Sal, a restaurant situated in a rustic building, originally a salt warehouse, in the middle of Funchal and recognised in the Michelin guide. A classic menu with two fish dishes and duck, all paired with wines from mainland Portugal, two from the Douro and one from Tejo. A rum-based Madeira Island poncho was presented as a palate cleanser.

Finally, a dessert with another glass of Madeira wine with the Bual grape.

On Tuesday, our education about Madeira wine began in earnest with an introduction at IVBAM – Madeira Institute of Wine, Embroidery and Handicrafts (Instituto do Vinho, Bordado e Artesanato da Madeira). IVBAM acts as the Madeira wine association and is also the regulator for the industry. Here we learnt about the different grape varieties, the various classifications shown on the bottles, the blending, the wine making process (including canteiro, fortification and estufagem – the heating process used for Madeira wines). We enjoyed tasting eight different wines incorporating all the main grape varieties and were given many ideas for food pairings. We were each treated to a bottle of Madeira and two very informative booklets. We were also honoured by the presence of the Director of the Institute, Paula Jardim Duarte.

Lunch was at a restaurant, Faja dos Padres, at the foot of the Cabo Girao cliff. For many years a summer refuge for Jesuit priests, now a refuge for tourists as well as locals owned by a family, celebrating 100 years of ownership. The farm takes advantage of the micro-climate created by the cliff and seashore growing many tropical fruits and vegetables and also includes some of the oldest vines in Madeira. Access to the seashore was in a small but very modern cable car. The earlier means of access was a lift attached to the cliff face and still in working order in case the modern lift was unavailable. To the relief of some the lift was not required for our return to the top! Lunch included – filet de espada from the Scabbard fish which lives over 600 metres below the surface of the ocean and until relatively recently was thought only to exist in the ocean around Madeira. It is a long black fish with a vicious set of teeth and visually rather ugly – we had the ‘pleasure’ of meeting some in the market later in the week. Returning to Funchal, we were given a tour of Blandy’s museum. John Blandy, an Englishman, first visited the island in 1808 and established the Blandy’s business in 1811. The Blandy family continue to have significant business interests on the island including their wine business. A tasting followed the tour.





On Wednesday we headed for the hills to Quinta Grande, a vineyard and winery, part of the Henriques & Henriques Group, the only main producer to grow their own grapes. After some very skilful coach driving, we arrived at the facility and were welcomed by Humberto Jardim, the Managing Director and winemaker. He not only explained the wine making process, but also the complexities of storing wines for very long periods. The company had recently installed two 200,000 litre (44,000 British gallons) stainless steel tanks receiving investment support from the EU for these and for renovations to and expansion of their vineyards. Lunch followed in a restaurant high in the hills among the vineyards where we were served a delightful lunch with a Portuguese speciality 'Espetada' (pork served on metre-long skewers hanging from a 'contraption' in the middle of the table).

After lunch we visited Camara de Lobos, a small fishing village, the historical base for Scabbard fishing and famed for visits by Winston Churchill who visited the village to paint whilst staying at Reid's hotel. On the drive back to Funchal, we briefly stopped to visit the top of the highest sea cliff in Europe – the Cabo Girao stands at 580 metres (1,900 feet) with its glass floor viewing platform looking down on the Faja dos Padres.

After a short rest in our hotel, we headed out on a lengthy walk to the far end of the Funchal seafront for dinner in the old fort in the Restaurante Do Forte. We commenced with an aperitif on the keep with views over the Bay and the lights of the town stretching up into the mountains. The main dishes were served with single varietal non-fortified Madeiran wines using the Verdelho and Tinta Negra grapes.

On Thursday, we set out for Barbeito and the nearby bio-hotel, Quinta de Serra, 800 meters up in the mountains. It is a smaller

family-owned wine producer founded in 1946 and has built its reputation with innovative production processes. Ricardo Freitas, Managing Director and winemaker commenced with a vertical tasting of Malvasia wines. This was followed by a varietal tasting though some included a small quantity of other grapes. Most were blended with wine stored in barrels for long periods of time, including some from the nineteenth century. Lunch followed with each course paired with an appropriate fortified Madeira wine.

Dinner that evening was on the top floor of the relatively new Galaxia restaurant in the Savoy Palace hotel. We all eventually found our way through the labyrinth of walkways, gardens and lifts to the restaurant with its spectacular views across Funchal town and its port. Following an aperitif on the terrace, we enjoyed a superb meal accompanied by wines from the Lisboa selection of Adega Mae.

Friday began with an earlier start at the Funchal food market. Here we saw a wide variety of tropical fruit and vegetables as well as many types of fish, including the famous Scabbard. This was followed by a wine tasting, led by Luis D'Oliviera, Director of the family-owned business, D'Olivieras, managed by the fifth generation. One of the businesses acquired by the family was founded in 1820 with the most recent acquisition in 2013. The policy of not bottling or exporting wines for many years enabled large stocks of very old and rare wines to be accumulated and these are now used to blend some exceptional wines... with prices to match!

Lunch including another serving of the Scabbard fish was at Casa Velha, part of the Palheiro estate incorporating its magnificent gardens, and owned by the Blandy family. Our

superb guide for the festival completed her story of Madeira with explanations of the history of the house and the flora in the gardens. They were created during the 20th century with the import of plants from America and South Africa and are situated 500 metres (1,640 feet) above sea level.

Our final dinner was in the Design Centre Nini Andrade Silva, a short walk from the hotel, on the outer wall of the Funchal port in an old, fortified building originally built on a small island. The restaurant at the top of the building has fine views. An aperitif was enjoyed whilst we wandered around the design exhibition and was followed by a superb menu paired with wines from the Herdado de Esporao area of the Alentejo region in the south of the Portuguese mainland.

Thus, the first international EAZ festival since the outbreak of the Covid pandemic concluded with thanks and praise for the organisers, Stephanie and Alan Shepherd. Their frequent visits to Madeira resulted in a very enjoyable and informative visit to Madeira and its unique wine industry. We missed those who were unable or not permitted to travel from the Americas and Asia Pacific. This small group enjoyed its intimacy and benefitted from the welcome given to us by producers and restaurants who after the restrictions of Covid were again able to engage with food and wine enthusiasts.

Details of menus and wine pairings, as well as more photographs taken by Christine Gilbert, can be accessed at www.iwfs.org.



WINES AT THE MADEIRA FESTIVAL

by Dr Bernard Lamb

Some Madeira terms are misleading. What we call table wines, they call 'still wines'. Their terminology for sweetness is way out: 'dry' means almost medium sweet, 'medium' means sweet and 'dolce' (sweet) means very sweet. Sercial is said to be dry, Verdelho medium dry, Boal medium rich and Malvasia rich. The 'still' wines served with lunch and dinner were mostly rather thin and acid, especially the whites, and were often from Portugal rather than Madeira, which is an autonomous region of Portugal. Still wines are a fairly recent development and are 'a work in progress'. References now to Madeira wine refer to ones made from a few specified grape varieties, with a unique cooking/baking oxidative maturation. It would be excessive to give tasting notes on each of the wines tasted, so they will be given selectively.

At the Madeira Institute of Wine, Embroidery and Handicrafts (IVBAM), the official control body for Madeira wine, we were told that wines had been made here since the 15th century, with only eight companies now producing Madeira wine in this African climate. The small mountainous island is about 281 miles (520 km) from Morocco and 35 miles (55 km) long and 14 miles wide (23 km) wide, with an area of 296 square miles (732 km²). The wines are 17% to 22% alcohol, losing water from the barrel, concentrating the flavours, acidity and sugar over time. With "the angels' share", alcohol and water are both lost, but

not equally. By positioning the barrels within the warehouses, they can – within limits – adjust the water/acid/sugar/alcohol balance.

There are about 421 hectares of vineyards and more than 2,000 growers, with a typical production area of 3,000 m² (1/3 ha) each. The volcanic soil is mainly basalt. Harvesting is from late August to mid-October, different for different grape varieties. Vineyard areas are for Noble Variety whites, 13% Verdelho (also used for table wines), 8% Malvasia St George (for Malmsey), 5% Sercial (especially at higher altitudes for higher acidity), 3% Bual (Boal). There is 54% for the red grape Tinta Negra, not considered Noble. It has no maceration or fermentation on the skins and is used for the cheaper, younger wines, such as 3 yo (year-old) and 5 yo. Madeira is never red as that colour is lost during maturation. We saw huge swathes of red vine foliage cascading down slopes even among the houses. There are also small amounts of Bastardo (red), Terrantez (considered Noble) and Malvasia Candida. Tinta Negra, yielding about 16 tonnes per hectare, gives cheaper wine than the white grapes which average 6 t/ha.

Because of the steep slopes, terraces with rock walls are needed to hold the soil and mechanisation is almost impossible. In the north, there is more wind and lower



temperatures. In the south, bananas (dwarf form, *Musa nana*) are grown up to 200 metres above sea level, with vines mainly at 200 to 700m, depending partly on the variety.

The Madeira wines vary in colour from light gold for some of the younger, drier ones, to deep gold and even black-brown for some old sweet ones. They last an incredible length of time in barrel, carboys, demijohns and bottle. At a London Branch event, Jeffrey Benson produced a 1795 Terrantez which was remarkably fresh and delicious. At the millennium, some of us were lucky to be invited to taste a bottle of Waterloo Solera Madeira which had been open three days. It was wonderful. Because of the solera system (now abandoned in Madeira), little of the final wine would have been from 1815 but most would have been from not long afterwards.

The barrels used are always of old oak: French, American, any kind, and in a huge variety of sizes, with some large vertical vats. Stainless steel vats with temperature control are used for the fermentation with wild yeasts. Fermentation is stopped by adding appropriate amounts of 96% ethyl alcohol from Spain, from distilled wine, at whatever time is right for the amount of sugar to be retained: about 48 hours for Malmsey, eight days for the drier Sercial, often with maceration on the skins before fermentation. The grapes may or may not be destemmed.

At the Madeira Institute, we were told to expect the wines to show dry fruits, spice, figs, prunes, almonds, walnuts, molasses, caramel and vanilla, while older ones would have a varnish bouquet (considered a bad fault in most wines: ethyl acetate and acetone – see Chemical footnote), balsamic, pine, cedar, cigar box, tea, with smokiness and hay in the end of the glass. Dry styles have citrus, candied peel, apricots and fruit cake. At the tasting, we had a Sercial 2001, drier style but fairly sweet; Verdelho 1988; Terrantez 1988; Malvasia 1989 and Bual 1968.

Cheaper wines are heated in big stainless steel vats at up to 50°C for up to three months, then mature at room temperature. This is based on the historic wines which became 'cooked' in barrels on ships going to India, Brazil or North America. This Estufagem process is particularly used for wines sold as three-year-old (the youngest permitted) or five-year-old, with no named grape variety. Better wines undergo a slow oxidation (maderisation) in barrels in attics in warehouses, in the Canteiro process. Blends of grapes are used in 5, 10 (reserve), 15 (extra reserve), 20, 30, 40, 50, etc., -year-old wines. Where grape names are used on the label, the wine must be at least 85% of that variety, with the cheaper Tinta Negra usually making up the balance. Not more than one grape variety can be named on a bottle. Colheita wines are from a single year, 100% of the named variety, with five or more years in cask. Frasqueira and Garrafeira wines have 20 or more years in cask. Medium dry wines have 54-78 grams per litre (g/l) of residual sugar, with 78-100 g/l for medium sweet and 100 or more g/l for sweet (dolce) wines. Total production is about 5.3 million bottles a year.

At the Madeira Institute, we were each given a bottle an experimental wine, 20 yo, Dolce, 20% alcohol, bottled in 2016, with no named grape variety. It was dark gold, with a very pleasant, alcoholic, complex, concentrated aromatic bouquet, with dried fruits, apricots, spices and a hint of varnish. It had a big body and a strong flavour of dried fruits, dates, figs and apricots. It was sweet but balanced, with a long, satisfying aftertaste and went perfectly with an early Christmas pudding.

The next day, after going down to sea level by cable car, we visited the very small winery of Faja dos Padres where we had a glass of 2005 Malmsey and saw many Terrantez and Malvasia Candida vines on trellises. They no longer use the small concrete lagar for foot-treading grapes, using a press instead. Their original planting of Malvasia was wiped out by Phylloxera and they grew no grapes for many years. They then discovered





a single Malvasia Candida vine on an outlying part of the farm. After cloning, they now have one hectare of it. It is vinified at Barbeito.

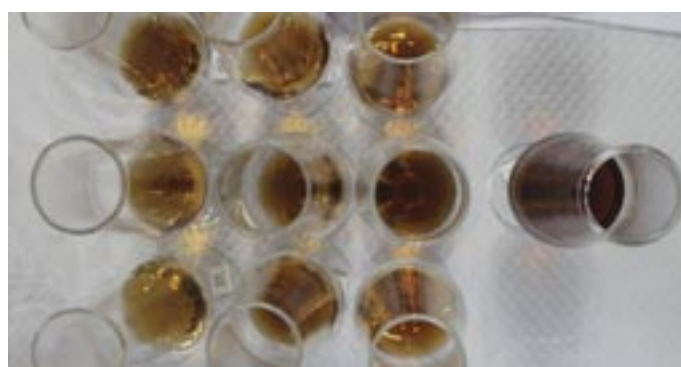
In the late afternoon we went to Blandy's Wine Lodge in Funchal. The Atlantis Verdelho 2020 table wine had a pleasant aromatic bouquet and good fresh acidity – a clean wine but not memorable at €11. The Madeiras started with a 5 yo Verdelho, sweet, with 78 g/l residual sugar, a lovely honeyed bouquet with raisins, dried fruits and spices, and an excellent flavour. The 2014 Malmsey was bottled last year, having 111 g/l sugar, 6.34 g/l acid as tartaric. Our host's description was a bouquet of dried and candied fruits, brandy, vanilla, with a very smooth palate, long and fresh with notes of honey in the aftertaste. Then came a 10 yo Bual and a 1987 Bual, bottled in 2016, dark gold with a really lovely bouquet – toffee, spices, dried fruits, vanilla; 21% alcohol, 89 g/l sugar, acidity 10.1 g/l, €150.

The next day at Henriques and Henriques' Quinta Grande we saw the vines on very steep terraces with concreted retaining rock walls. One huge steel vat had a stated capacity of 200,000 litres, sealed from 2020 to 2025, making me doubt the previous figure for total production of Madeira. We saw wine being pumped over from the bottom to the top of the same metal vat to aerate it, and wine being racked from a barrel into an open, wheeled metal container. The Terrantez grapes ripen early and are susceptible to rot. The H & H tasting was held down in Camara de Lobos, where there are very many barrels and vats. The Monte Seco (25 g/l sugar), called dry, was a sherry-like

three-year-old made to appeal to younger people. We were told that the high acidity gave protection during oxidation, especially to phenolics.

The delicious 1997 'Fine Rich SH' was aged in Cognac barrels. As I do not like acetic acid, I am glad that the 1.8 g/l to 2 g/l of that was not obvious. See below for some relevant chemistry. Other wines tasted were Sercial 2001, Verdelho 15 yo, Boal 1997 (coffee, caramel, dates, marmalade, 94 g/l sugar, which is mainly glucose), Malvasia 20 yo, Terrantez 20 yo (long skin contact, high acid, acetaldehyde and acetone), Verdelho 1981 (much better than the 15 yo, more concentrated and complex) and the wonderful Tinta Negra 50 yo. Most cost €60 to €80 but prices ranged from €25 to more than €200.

On Thursday we went to Barbeito for a seminar on the effects of ageing in Madeira wine and a tutored tasting. Wines in barrel are tasted three or four times a year, with the nose more informative than the taste. All their wines have at least 0.7 g/l of volatile acidity. The sugar darkens with time and the heating process caramelises some of the sugar. Barbeito no longer add caramel as a darkener for the sweet wines, as was traditional. They are allowed to add unfermented grape juice as a sweetener but ageing with that and with natural sugar is quite different. Our host complained of too much paperwork. Some casks had the Madeira Wine Institute seal but many did not. We tried cask samples of Malvasia 2020, Malvasia 2016, Malvasia Candida 2013 and a Malvasia 10 yo. From bottle we had Tina Negra Colheita 2009 (foot trodden), Sercial 20 yo, Verdelho





1995 Frasqueira (1.29 g/l volatile acidity, 9.45 g/l total acid – fixed and volatile), Boal 40 yo Vinho do Embaixador (€310) and Malvasia Candida 1993 Frasqueira (€450).

At lunch in the elegant restaurant, we had Barbeito wines: Sercial 10 yo with cod pastries, Boal 5 yo with terrine de foie gras, Verdelho 10 yo with ravioli, Verdelho 2019 with rockfish and Malvasia 10 yo with dessert.

On Friday at the food market there was a wine shop with a roof lined entirely with wine bottles. There was a huge range of Madeira wines for sale, including ones from the nineteenth century. There was an extensive tasting of wines at D'Oliveiras (famous for old wines), with excellent food provided with the wine, including the delicious cane syrup cake. Our host had opened the bottles the previous day and swirled each glass on pouring to get more air in. He said that some casks were more than 100 years old and that Sercial made the best aperitif. The Sercial 1990, labelled dry, was sweet, with noticeable high acidity and volatile acidity. Nearly all the wines had noticeable volatile acidity. We tried Sercial 1981, Verdelho 1994, Terrantez 1978 (very sweet but our host said medium dry), Verdelho 1973, Boal 1992, Boal 1980, Boal 1968 (ageing really well, delicious; €260 and I have a bottle at home), Malvasia 1991 (excellent; I bought one, €98), Malvasia 1907, bottled 2021, superb all round and only €880 ! A lot of us bought wine and the cane syrup cake, Bolo de Mel de Cana da Madeira, at the D'Oliveiras shop. On its extensive list, prices ranged up to €1,600 for 1850 Verdelho. We had lunch at Blandy's Casa Vieha.

For reasons of space, I have omitted many interesting details from this account, including most of the wines with meals. We had a good Blandy's off-dry 5 yo Sercial served very cold at the opening reception at Reid's and a 5 yo Boal or Malmsey at the end of some meals. At Reid's, we had Justino's very fruity Boal 10 yo, the only Madeira we had which to me suggested red fruits such as damsons. It went badly with the alcohol-free tiramisu. At the 2018 London Festival inaugural dinner, the Justino's Madeira Colheita 1998 was served. Recommended Madeira serving temperatures are 12-14°C for young wines, going up to 16-18°C for wines of 15 or more years of age.

Chemical footnote: Ethyl alcohol ($\text{CH}_3\text{CH}_2\text{OH}$) oxidises (gains oxygen or loses hydrogen) to acetaldehyde (CH_3CHO , prominent in Fino sherries) and then acetic acid (CH_3COOH , as in vinegar) in the presence of air and especially with acetobacteria. The alcohol and acetic acid can form the volatile, aromatic ethyl acetate ($\text{CH}_3\text{COOCH}_2\text{CH}_3$), which smells of pear drops. Very small amounts of acetic acid and ethyl acetate are normal wine constituents but larger amounts cause spoilage. Acetone, $(\text{CH}_3)_2\text{CO}$, has the pungent smell of paint thinner and nail-varnish remover. Alcohol plus aldehydes form acetals, usually with pleasant aromas. For details of compounds such as heterocyclic acetals produced in Madeira wines, see *Alcoholic Beverages: Sensory Evaluation and Consumer Research* (2012, Woodhead Publishing Series in Food Science, Technology and Nutrition), Chapter 7, p 159-179, *Fortified wines: styles, production and flavour chemistry*, by A.G.J. Tredoux and A.C. Silva Ferreira, available free on the internet. The *Decanter Magazine Guide to the Fine Wines of Portugal* (1987) has a good account of Madeira wines.



WHAT AN EXCELLENT THING IS AN ENGLISH PUDDING!

What is the matter with Mary Jane?
She's crying with all her might and main,
And she won't eat her dinner – rice pudding again –
What is the matter with Mary Jane?

What is the matter with Mary Jane?
I've promised her dolls and a daisy-chain,
And a book about animals – all in vain –
What is the matter with Mary Jane?

What is the matter with Mary Jane?
She's perfectly well, and she hasn't a pain;
But, look at her, now she's beginning again!
What is the matter with Mary Jane?

What is the matter with Mary Jane?
I've promised her sweets and a ride in the train,
And I've begged her to stop for a bit and explain
What is the matter with Mary Jane?

What is the matter with Mary Jane?
She's perfectly well and she hasn't a pain,
And it's lovely rice pudding for dinner again!
What is the matter with Mary Jane?

'Rice Pudding', by A.A. Milne
In *When We Were Very Young*, 1924

I wonder how many of us grew up with this poem – and with rice pudding? Real rice pudding, baked in the oven, with a brown skin on top, not the stuff in cans. For me, a proper, creamy, home-made rice pudding is up there with trifle (the old-fashioned type – fresh raspberries, lots of sherry, no jelly, real custard), treacle tart, summer pudding, apple pie, steamed pudding (golden syrup please), apple charlotte, lemon meringue pie and chocolate mousse... I could go on. We Brits, we love our puddings, and it is a joyful thing that a competition has been launched to create a pudding to celebrate the Queen's Platinum Jubilee. And although it's been pointed out that we already have a perfect contender in another old favourite, Queen of Puddings, I can't see that a confection featuring breadcrumbs and jam – delicious as it is – will cut it. I suspect that something entirely new will win the day.

So what actually is a pudding? Where did our obsession with puddings start, and how is it that in these increasingly health-conscious days they are still so popular? After all, which of us has not tucked into a plateful of sticky toffee pudding and clotted cream to follow our nice healthy salad?!

Dr Neil Buttery, author of the blog 'British Food: A History',¹ suggests that the earliest puddings were essentially sausages – intestines stuffed with various fillings – and possibly date back to the sausages brought into Britain by the Romans in the first century BC. The word pudding is thought to come from the





Latin *botellus*, which means sausage; the French word *boudin* has the same root. He reminds us that strictly speaking, therefore, true puddings are those that are boiled or steamed – Christmas puddings, suet puddings, sponge puddings. But the term ‘pudding’ can be used for “anything boiled or steamed in a basin, cloth or indeed a handy bit of intestinal tract”(!) and so also includes a wide range of savoury dishes, such as black pudding, white pudding, pease pudding, steak and kidney pudding and haggis. To complicate things further, some ‘puddings’ are not puddings at all – think bread and butter pudding, sticky toffee pudding, Eve’s pudding, the aforementioned Queen of Puddings, to name but a few. So the question as to what exactly constitutes a pudding is a complex one – and that’s without getting into anomalies such as Yorkshire pudding, which doesn’t fall into any of the above categories!

However, to keep things simple, and in the spirit of the Jubilee challenge, I’m going to focus on sweet puddings of all descriptions.

Amongst my collection of recipe books I still have a treasured copy of Sara Paston-Williams’s wonderful book on traditional puddings, published in 1963.² In her Introduction, the author points out that the British tradition for puddings is “not only centuries old but almost unique”, resulting in an unsurpassed range of sweet foods including “puddings, pies, trifles, tansies, fools, flummeries, betties, moulds and tarts”, some simple and homely, others elaborate and elegant. The earliest puddings originated from two medieval dishes: the first a ‘pottage’, a kind of porridge with honey, often with the addition of fruits (or even shredded meat or fish!) to make it more palatable.” (Perhaps the sole survivor of this type of pudding is the traditional plum

pudding we now know as Christmas pudding, which originally did include real meat – usually shin of beef and veal – these days we just use beef suet and indeed many people substitute a vegetarian suet.) The other was known as ‘frumenty’, “a milk pudding made from wheat or barley eaten with milk and honey on festive occasions”. Paston-Williams continues: “Originally, puddings such as brightly-coloured spiced jellies, flummeries, syllabubs, various tarts, custards, junkets or fruit dishes formed part of a second or third course of a meal, served alongside chicken or fish dishes. A typical second course might consist of veal, sweetbreads, lobster, apricot tart and, in the middle of the table, a pyramid of syllabubs and jellies. Later, a ‘banquet’ or sweetmeat course was introduced and the dishes became increasingly elaborate and rich, with eggs and cream.”

Over the next few centuries puddings evolved to meet a real need in the British diet, in humble homes as well as amongst the wealthy. The combination of fat and carbohydrates (to keep out the cold) and sugar and fruit (for energy) assured full stomachs and the satisfaction of appetite. We have never looked back!

The Platinum Jubilee will by no means be the first time sweet treats have been celebrated by our monarchs. Paston-Williams says that “George I was known as ‘Pudding George’ and is probably the Georgie Porgie mentioned in the well-known nursery rhyme.” Queen Victoria’s French chef Francatelli created the Queen of Puddings as well as Empress Pudding and Albert Pudding. After a detour into the savoury realm with ‘Coronation Chicken’, it will be fascinating to see what the panel of eight judges (should they ever agree!) deem worthy of the nation’s first ever Platinum Jubilee celebration.

And lest we should think that it is only we Brits who appreciate our pudding heritage, let us remember that others have also done so for hundreds of years:

“Blessed be he that invented pudding! For it is manna that hits the palates of all sortes of people , better even than that of the wilderness. Ah! What an excellent thing is an English pudding! To come in pudding-time is as much as to say to come in the most lucky moment in the world.” (Monsieur Mission de Valbourg, a French visitor to Britain, 1690)

- 1 Dr Neil Buttery, ‘What is a Pudding?’ 15.11.2011, updated Sept 2020. www.britishfoodhistory.com
- 2 Sara Paston-Williams *The National Trust Book of Traditional Puddings* 1963, David & Charles.



BRANCH EXCELLENCE AWARD



Drumroll...! At last we are in a position to 'soft launch' the new Excellence Award. It is being piloted in eight branches, five in the north of England, two in the South West and in the Herefordshire and Monmouthshire Branch. We shall collect feedback and plan to launch the Award across the Zone later this year, hopefully by mid-summer.

This new Award is not intended to replace the existing Restaurant Award but to sit alongside it. The Restaurant Award will continue to be the 'Gold Standard' but the less onerous Excellence Award may be made at the discretion of Branch Committees, provided that certain criteria are satisfied (see below). It will give Branches the opportunity to reward a greater number of Venues and thus to increase the visibility of the Society in their area. Our aim is to raise awareness of IWFS in the hospitality industry and amongst its clientele, such that within a few years the brand and what it stands for become as widely recognised and respected as other comparable restaurant awards. To this end a centralised register of Excellence Venues will be held on the website, which should in time build up into a helpful resource for members and the public at large.

Please note that an Award may not be proposed or made by individual members. However, for those branches whose events are mainly wine tastings, not involving meals, exceptionally an award can be made as follows: If a group of members (eg the committee, or other organised group of no fewer than six members) have a lunch or dinner at a venue which they deem

worthy of an Award, they may make a recommendation for an Award to the Branch committee. If the committee resolves to make the Award, the presentation can go ahead. The Checklist should be completed and returned to the Awards Officer in the specified way (see below).

In order to maintain standards but at the same time keep things fairly simple, the following guidelines should be followed:

The branch may:

- By resolution of the Branch committee, offer this new award to any Venue in its area which since 1st January 2021 has hosted a branch event delivering excellent food, wine and service. It will be valid until 31st December 2024. A written record of the resolution should be kept.
- After the date of expiry, renew the award for the following three-year period, provided that it is satisfied that the Venue continues to provide at least the same high standard of food, wine and service. A replacement window sticker can be obtained from the EAZ Awards Officer.

To qualify for an Award, the Venue must:

- Have provided very good food, wine and service – such that a return visit by the branch would be likely.
- Be willing to display the Award sticker in a prominent position on an outward-facing door or window. If the Venue has no suitable outward-facing door window, a paper version of the Award, suitably mounted or framed, can be substituted.
- Be willing to hold, and if practicable display, a small stock of



IWFS promotional material or business cards to enable it to provide customers who enquire about IWFS with relevant information.

The branch must:

- Present a window sticker (a small quantity, customised with the name of your Branch, will be supplied free of charge) together with an explanatory Letter of Certification detailing the reasons for which the Award has been made. A template letter will be provided. In the event that a venue has no suitable outward-facing door or window, a framed or mounted Certificate could be presented instead; a template is in preparation.
- Ensure that the Venue understands the culture and offer of the IWFS and commits to holding and if practicable displaying either a small stock of IWFS promotional material (eg leaflets and branch information) or a small stock of IWFS

business cards. These will also be provided to Branches.

- If required / desired by the Venue, provide a holder / holders for these items. These are readily available from stationery shops or online and cost very little.
- Inform the EAZ Awards Officer of all Awards made by completing and returning the Checklist which will be supplied to all branches.

The Venue may: Use the award for its own advertising purposes within the specified time-frame.

And that's it! Preliminary feedback is excellent so we hope that this continues. We look forward to rolling this new Award out to all branches and hope for your enthusiastic participation!

Leonie Allday
Marketing Lead

MERSEYSIDE & MID-CHESHIRE BRANCH EXCELLENCE AWARD

Members of the Merseyside and Mid Cheshire, Manchester and Herfordshire and Monmouthshire Branches visited the Yellow Bloom restaurant for lunch on 14th October 2021.

We were all impressed by the warm and friendly ambiance and the excellent service and creative menu of the Yellow Broom which is located in the heart of the beautiful Cheshire countryside.

Aperitif

- *Lillet rose and Mediterranean tonic*
Handmade Guinea fowl terrine, apricot chutney, French toast
- *El Cante Alberino Rias Baixaz Spain*
Brochette of King Prawns, shellfish bisque risotto
- *Aires Andinos Malbec Argentina*
Slow Braised Beef Bourquignan, braised red cabbage, pomme puree

Pistachio Financier, honey roast plums

The event was thought to be so enjoyable that the new Excellence Award would be fully justified.

Natalie looks after the front of house and Russell is the chef. The couple have been proprietors of the restaurant for the past 28 years and have previously had roles in leading world renowned hotels with both extensive food, beverage and banqueting experience.

When Russell was asked if he was related to Robert, the great bard, he replied, no, but he was more talented in the important aspects of food.

The adhesive signage was left to go on the entrance door glass and they were advised that the IWFS testimonial could be used on their website.

It was explained that over the next year we would be collating the details of the recipients and would be publishing an Excellence Award referral guide which would then offer valuable guidance.



The new Branch Excellence Award being presented to Natalie and Russell Burns on 23rd January 2022 by Angela Britland and Tim Hodges

Bath & Bristol

CHRISTMAS LUNCH



It has become a tradition in the Bath & Bristol Branch that our pre-Christmas event is held at a member's home, rotating between several homes large enough to accommodate a good-sized party. This year we were near Wells for this festive occasion, at which 24 members were present. Our meal was provided by Andre's Kitchen, a family business based in Wells,

headed up by the "dream team" of Andre, a professional chef with three decades of experience all over the world, and his wife Sue, a qualified nutritionist.

We began with champagne sourced by one of our members from Daniel Clergeot, whose excellent grower champagne has been our go-to celebratory fizz for many years. The accompanying canapés were plentiful and of exceptional quality. We then feasted on the tenderest slow roasted shoulder of lamb, dauphinoise potatoes and roasted root vegetables with a redcurrant, port and balsamic reduction, followed by a crispy brandy snap basket filled with a raspberry and white chocolate mousse with passion fruit. This was a light and delicious dessert and a perfect foil to the richness of the main course. The wine (from our branch cellar) chosen to accompany the meal was a 2016 Sicilian Passimienta from Baglio Gibellina. This has become a branch favourite; a blend of early-harvested Frappato grapes (for freshness) and late harvested Nero d'Avola (for a little natural sweetness and complexity). This and the use of slow fermentation and maturation in both steel and wood make for a food-friendly wine which is particularly good with robust lamb dishes. An Albarino Sobre Lias 2011 was also available for those who preferred a white. Our dessert wine was The Ned's Noble Sauvignon Blanc (NZ, 2018), which proved a perfect accompaniment, sweet without being either heavy or cloying. Perhaps unsurprisingly, we drank more than we had allowed for and made a small loss on the event – but it was worth it!

Leonie Allday



Devonshire

CHRISTMAS DINNER AT ORESTONE MANOR

Devonshire Branch had 23 members sit down for Christmas Dinner on 2nd December 2021 at The Orestone Manor, Maidencombe.

Orestone Manor is a place steeped with history. It was the former home of the acclaimed painter John Calicot Horsley, best known as the designer of the first Christmas card. He painted a portrait of his famous brother-in-law, Isambard Kingdom Brunel, which now hangs in the National Portrait gallery.

It was a lovely evening with lots of laughs. The event was organised by Geeta and Gordon Lloyd, the wine sourced and bought from the Wine Society by Gordon Lloyd. The menu cards prepared by Phil Redhead.



Herefordshire & Monmouthshire

25th ANNIVERSARY BLACK TIE CHRISTMAS DINNER



Orles Barn at Ross on Wye is a favourite and popular choice for our members – we have dined there as a branch several times over the last four or five years and members frequently dine there on personal and family occasions. Roxy & Matt Cook are the proprietors, gifted chefs and hosts; we were privileged to have exclusive occupation of the restaurant in December for the branch 25th Anniversary Christmas Dinner. Unfortunately two guests had to "Covid Cancel" at the last moment but we were delighted to welcome guests from EAZ EXCO – Chairman John Nicholas (pictured below) and his wife Joan, Ian and Chris Nicols, David and Marilyn Chapman and Michael and Marilyn Messent from Wessex, Tim Hodges with his fiancée Angela and Hilary Rylands from Merseyside & Mid Cheshire, Tim Instone from Bath & Bristol. John Boyd who had founded the branch with his late wife Ikka Boyd in 1996 outlined the history and progress over time and John Nicholas proposed the Toast to the Branch.

As had we exclusive use of the restaurant it allowed us to observe the social distancing regulations very comfortably between our tables of six without losing the party atmosphere. Our Christmas menu offered pre-selected choices in each course – and the service to each table was well coordinated. The wines were selected from the restaurant's cellar and we were delighted to embrace the recommendations of the chef to accompany the food.

Peter McGahey



Hereford & Monmouthshire

LUNCH AT SEVERN AND WYE SMOKERY

To recognise and celebrate our branch members renewal of their subscriptions for 2022, we held our first event of the year in February and booked lunch at the Severn and Wye Smokery in Westbury on Severn, Gloucestershire. The venue is easily accessible from the Herefordshire & Monmouthshire branch area and for Bath & Bristol members.

An excellent response from both areas gave us a party of 27, including several first time guests whom we hope will become members (one couple have subsequently joined). The Smokery specialises in serving fish – some sourced locally – and augments the restaurant menu with a range of smoked meats and cheeses.

Severn and Wye has developed over the years from a simple A48 roadside outlet with a large board on the kerb offering TROUT to passing motorists into a venue with a restaurant, café and shop offering a wide range of delicatessen products alongside fresh and smoked fish and meats, locally prepared pies, wines and locally produced alcoholic and non-alcoholic drinks. The on-site smoke-house prepares products for the restaurant and shop.

Jerome – the maitre d’hotel – French with perfect English and an accent that softened the hearts of several ladies present – presided over the meal with calm efficiency and time passed unnoticed until we realised it was dusk!

The wines recommended by Jerome to accompany the various food choices were the ‘house’ selection – red and white. Both were well received and realistically priced at £18.50.

The menu which Jerome created for us was extensive and to aid service we had pre-ordered. The main menu changes with the seasons and at all times an ‘example’ menu is available on their website (www.severnandwye.co.uk).

Staff and guests observed social distancing recommendations and we were seated and served very comfortably – a bonus having plenty of elbow room – may that continue!

As is the custom of the branch, this first event of the year was supported, modestly, from branch funds.

Sue Smith





Herefordshire & Monmouthshire

THE CHAIRMAN'S LUNCH AT ECKINGTON MANOR, WORCESTERSHIRE



However perfect your plans the unexpected cannot be anticipated and so it proved for this, the first opportunity for two years for the branch to invite members and guests to the 2021 Annual Chairman's Lunch. A last minute issue prevented our chairman Nigel Williams and his wife Pam from hosting the event but we were delighted when John Boyd – a founder member of the branch 25 years ago and a past chairman – took the leading role for what became a quite exceptional experience for all.

Eckington Manor was taken over in 2004 by Judy Gardner who believes that life doesn't get much better than good food in a relaxed, enjoyable atmosphere. She lovingly restored the farm and its buildings, diversifying to offer outstanding accommodation, where her eye for design and attention to detail has resulted in simply stunning bedrooms and suites; and a cookery school offering a plethora of courses teaching

everything from basic knife skills to advanced courses for professional chefs. The Manor is lucky enough to have its own award-winning farm, orchard, vegetable and herb gardens and the restaurant benefits from using good, seasonal ingredients.

Essentially in public transport starved rural areas where post prandial driving has to be considered, several democratically selected drivers eschewed the excellent extra dry Pontebello Prosecco which greeted guests on arrival. Moving to the dining room reserved exclusively for our lunch the majority had selected an opening delight of lightly poached sea trout with baked kohlrabi and apple, seaweed cracker and turnip broth. The most popular main course was sirloin of Eckington beef with Evesham carrot, aged parmesan, crispy cottage pie. A close alternative choice was pan roasted Cornish stone bass with crab tortellini, leek fondue, crab and vanilla bisque.

To conclude, wild blackberry parfait with honey cake, fig leaf ice cream and toasted sesame.

The wines:

- 2018 Olifantsberg Chenin Blanc, Breedekloof, South Africa
- 2019 Cellier des Princes, Côte du Rhone, France

The event was clearly enjoyed by all – arriving at 12.30 we departed joyfully several hours later; the superb service throughout ensured a silken transition between courses, wine and conversation flowed; the time passed unnoticed. In this the 25th year of our branch we will aspire to maintain this standard at all our events and hope to welcome members from other branches.

Peter McGahey



Leicestershire

A MEAL AT JOHN'S HOUSE

Why do we have restaurants? In principle, eating alongside strangers in a crowded and noisy room would not seem appealing.

In her book, *The Invention of the Restaurant*, Rebecca Spang traces the origins of the dining establishments we know today. In the 1760s, in Paris, venues opened with tables, menus and a look of the familiar layout we know. However, people did not come to eat there, they came for medical treatment. The wealthy came to treat their health, by taking medicine, in the form of a bouillon like soup, which gave nourishment without the work of digestion. Digesting was considered physical work and only undertaken by the poorer classes. These broths were named 'restaurants'. The broth 'restored' health. Recipes for the broths were manifold, some including the addition of precious stones. This market, the wealthy with delicate constitutions, was capitalised on. They spread and diversified, infringing on the work of the 'traiteurs' caterers who cooked food for people with out a kitchen. Gradually, establishments developed serving food in a relaxing, pleasant environment.

During the 1918 Spanish Flu pandemic, although public spaces were closed, many restaurants did not as they were crucial to feeding city dwellers who lived in boarding houses or one-room studios.

This has not been the case with this pandemic. Many establishments have gone out of business or had to diversify into take away or delivery models.

The joy of meeting with friends over a meal has been sorely missed, however the Leicestershire Branch has recently enjoyed a meal at John's House, a fine Michelin starred restaurant. It was very 'restorative' for all those attending. Thanks to Steven Gasztowicz for arranging this gathering.

Our chairman, Simon Faire has supported the committee in planning further events for 2022. We sincerely hope these will be possible.

Sue Dennis

London

A TASTING OF 1995 CLARETS

Thanks to the generosity of our member Lancelot Jaundoo, we were fortunate in early October 2021 to be able to enjoy a magnificent 1995 Claret tasting, rescheduled from 2020 and led by Jeffrey Benson.

The 1995 summer in Bordeaux was extremely hot and dry, but there was rain in early September and fine weather from the start of harvest in late September. the harvest was large and some good wines were produced. Many wines are rich and structured with concentrated fruit and high tannins.

These wines were all double decanted.

Château Troplong Mondot – St Émilion Grand Cru (in 1995 – promoted to Premier Grand Cru Classé in the reclassification on St Émilion wines in 2006)

Merlot, Cabernet Sauvignon, Cabernet Franc

Merlot violet nose, soft fruit on the palate, still plenty of tannins. Structured and beautifully balanced.



Château La Conseillante – Pomerol

Merlot, Cabernet Franc

Soft violet Merlot characteristics. Tannins showing, velvety and acidity on the finish. A super wine.

Vieux Château Certan – Pomerol

85% Merlot, 15% Cabernet Franc

The third Right Bank wine in this tasting. Also showing soft violet Merlot characteristics. Well balanced and beautifully made, smooth tannins.

Château Pape Clément – Pessac-Léognan Cru Classé de Graves

60% Cabernet Sauvignon, 40% Merlot

A modern style; rich texture, concentrated ripe fruit. Polished tannins.

Château Léoville Poyferré – St Julien 2ème Cru Classé

Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

Predominantly black fruit and also red fruit on the nose, plus a little sweet vanilla from 100% new oak. Delicious.

Château Rauzan-Ségla – Margaux, 2ème Cru Classé

Cabernet Sauvignon 60%, Merlot 36%, Petit Verdot 4%

This château was bought in 1994 by the owners of Chanel, and 1995 was the first vintage that they were able to control completely. Significant investment, renovation and restructuring followed the purchase.

The wine had a superb nose, showing richness and concentration of fruit, with a dry finish. Still tannic.

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London

LIQUID GOLD

On 30th November, at the City University Club, we tasted ten excellent sweet white wines. They were: C. von Schubert, Maximin Grünhäuser Abtsberg Riesling Auslese 2005, Ruwer, 8%; Joh. Jos. Prüm, Graacher Himmelreich Riesling Auslese 2005, Mosel, 8%; Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Auslese 2005, Mosel, 7%; Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Auslese Goldkapsel 2005, Mosel, 8%; Nederburg Edelkeur Nobel Late Harvest, 1987 Superior, Paarl, South Africa, 11.5% (2 x 37.5 cl), and Château Rieussec Sauternes, 2011, 2005, 1998, 1986 (2 x 37cl), and 1983, all probably 14%. This was followed by a cold supper by Brenda and Bernard Lamb, with smoked salmon, beef, tongue, ham, salad, four cheeses and three puddings.

I showed on a big map of Germany where the vineyards are, with Abtsberg on the River Ruwer close to where it joins the Mosel. Where the Mosel is north/south, Wehlen is on the west bank, opposite Graach on the east bank. I also showed photos of the very steep Ruwer vineyard, of Carl von Schubert, and of bunches of grapes with Noble Rot at Château Suduiraut and at Ch. d'Yquem.

J. J. Prüm state that the 2005 Riesling Ausleses were the best in living memory, even better than those from 1959, 1971 and 1976, so it was exciting to taste them. All four were really excellent. They were a light gold, deeper for the Goldkapsel; two had small bubbles. Their bouquet was rich, fresh, fruity, beeswax. Only the Goldkapsel had a trace of petrol in the bouquet, and more honey. All were medium sweet to sweet, with plenty of balancing acidity, a lovely flavour and great length. Each was a bit bigger than the previous one, with the rare and more expensive Goldkapsel bigger all round than the others, and most people's favourite out of the four. Although not yet at their peak, they lived up to Prüm's praise and would last for decades.

The much older Nederburg late harvest 1987, probably from Botrytised Chenin Blanc grapes, stood up well in comparison to the Rieslings. It was dark gold to amber brown with a mature bouquet, including prunes, but no oxidation in spite of being in half-bottles. It was sweet, balanced and long, with a good body.

While the Rieslings combined elegance with delicacy, the Sauternes combined elegance with power. Ch. Rieussec is a



90ha 1er Grand Crû Classé, with 90% Sémillon, 8% Sauvignon Blanc, 2% Muscadelle. These Sauternes increased with age from gold to deep gold. All had very attractive, intensive Noble Rot bouquets of barley sugar, honey and marmalade, a big body and a very long, attractive aftertaste. They were fully sweet but balanced, with excellent flavours. The 2011 and 2005 have not reached their peak yet. The raisiny 1986 was particularly delicious and most people's favourite. I gave it and the Riesling Goldkapsel full marks, 10/10. The 1983, with a very big body, was very sweet, not drying out at all, with a delicious flavour and huge length. These long-lived wines slid down the throat with thrilling effect.

As expected, some of the corks broke up or would not come out, so I needed my funnel, straining cloths and empty bottles. Fortunately, none of the wine suffered from cork taint or oxidation. The wines were all keeping well, whatever their age, with only the Nederburg needing to be drunk fairly soon.

It was hard to find analytical data on these wines. Rieussec 2009 had 160g/l residual sugar. The minimum grape-juice gravity for a Mosel Riesling Auslese is 83° Oechsle, about 215 g/l of sugar before fermentation. With fermentation stopped at 8% alcohol, that should leave at least 130g/l residual sugar in these German wines, but I would love to know the levels of their famed 'racy acidity'.

Bernard Lamb

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Les Forts de Latour – Pauillac

Cabernet Sauvignon 70%, Merlot 30%

This is the second wine of Château Latour, and excellent in its own right. Black fruit, still tannic, a powerful monster of a wine – stunning.

Château Pichon Longueville Comtesse de Lalande – Pauillac 2ème Cru Classé

Cabernet Sauvignon 45%, Merlot 35%, Cabernet Franc 15%, Petit Verdot 5%

The relatively high Merlot content makes it less tannic than the

preceding wines. Showing black fruit. Another powerful wine. Multi-dimensional, supple and balanced.

Château Lafite Rothschild – Pauillac Premier Cru Classé

Cabernet Sauvignon 75%, Merlot 17%, Cabernet Franc 8% Blackcurrant, black cherries, plum fruits. Cedar. Lots of tannin. An amazing wine. Massive, with depth and finesse.

What a splendidly exceptional tasting!

Rachel Burnett

Manchester

70th ANNIVERSARY AT 20 STORIES RESTAURANT



In the last edition we reported on the 70th Anniversary celebrations of Manchester Branch at the 20 Stories Restaurant. We are delighted now to feature a further selection of pictures of the event.



Manchester

CHRISTMAS LUNCH AT THE BOWDEN ROOMS

On Sunday 12th December members and guests gathered at The Bowden Rooms where we were greeted with rosé champagne Devaux 'Oeil de Perdrix', a perfect start to our festivities.

Our starter was a beautifully presented Trio of Salmon – Hot Oaked Smoked Salmon, Beetroot Cured Gravdax and Poached Salmon Rillette – all delicious, accompanied by 'Styx Gully' Chardonnay 2019 Mount Barker, W.A. which was considered a good pairing.

Lamb Rump with a Pistachio and Herb Crust with Fig and Olive Tapenade and Orange Roasted Heritage Carrots was our main

course. This was served with 'Hanna's Hill' Cabernet Malbec 2018, Mount Barker, W.A. There was some lamb variation, some people being disappointed but others thoroughly enjoying it.

Next, we enjoyed Manchester Tart with Boddingtons ice cream and Vimto Coulis. Tea and Coffee were offered with Mince Pies.

Everyone said how lovely it was to be socialising and seeing friends we hadn't seen for a long time and enjoying ourselves.

Ronnie Costello



Manchester

LUNCH AT THE BLACK FRIAR, SALFORD

On Wednesday 6th October we attended at The Black Friar for a superb lunch. Chef Ben Chaplin (no relation of Charlie!), Manager Neil Burke, assisted by waiters Toby and Hadar, put on a memorable three course meal, which was enjoyed by all.

We started with an aperitif – an English sparkling wine from Nyetimber. As one of the outstanding sparklers from England it had a lovely mousse, was well balanced with apple tones, and a dry finish. A good start to the day.

The first course – White Port and Confit Chicken with Apple and Hazelnuts. This was well received, the chicken was succulent, and complemented by the apple and hazelnuts – perhaps the portions were a bit large.

The main course was Line Caught Halibut, Lobster Ravioli, wilted Spinach and Lobster Bisque. This was a really well balanced and luxurious dish, and most members enjoyed it.

The dessert – Lemon Thyme Crème Brûlée, Shortbread and Raspberry. This was considered by most to be “the dish of the day”. A lovely dessert, beautifully made, and one member was heard to say it was the best crème brûlée he had tasted outside France. High praise indeed!

The wines were the restaurant house wines, Organic Airen-Verdejo, Sonadora, La Mancha, Spain for the white, and Grenache-Carignan, Les Louriers, Languedoc, France for the red. The white wine was fruity with a reasonable dry finish. Considered to be quite drinkable. In my opinion the red wine

lacked fruit, was a bit thin and finished short but others seemed to enjoy it.

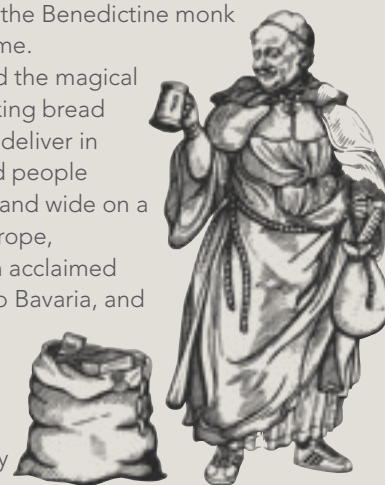
It was a most enjoyable event at a new restaurant and it is more than likely that they will have gained some new customers!

Bob Lloyd

A Journey Well Travelled

Blessed Benedict Farcire, the Benedictine monk was a man ahead of his time.

He passionately promoted the magical healing powers that breaking bread and sharing a drink could deliver in bringing communities and people together. He travelled far and wide on a pub pilgrimage across Europe, spreading this message in acclaimed brewhouses from Bruges to Bavaria, and continually searching for more, until he had an epiphany in 1886, Manchester. Attracted by the warmth and hospitality of the local community, he realised that instead of constantly searching for more, he should be happy with what he has – his wandering ceased. To thank the local community for his enlightenment, he opened The Black Friar pub, drawing inspiration from all the pubs, brews and food he'd encountered on his travels.



Manchester LUNCH AT TNQ

On 17th November members and guests gathered for lunch, and on arrival we were served Bouvet-Ladubay Rosé, Saumur, France which was light and refreshing.

We were then seated and enjoyed homemade bread and juicy olives. Our starter was twice baked smoked haddock and Dewlay cheddar soufflé which was delicious. We enjoyed Fiano del Salento, Italy 2020 whose fresh acidity paired well with the soufflé.

Roast breast of pheasant, braised leg bon-bon, beetroot dauphinoise potato, parsnip purée, cavolo nero and blackberry and liquorice jus was a complex and interesting main course. Duas Quintas Douro, Portugal 2013 complimented the dish with its intense dark fruits and blackberry aroma.

Award winning British cheeses with truffle honey and excellent crackers was a very popular course with everyone.

Berry mille feuille, whipped vanilla mascarpone and raspberry sorbet was a well-executed pudding.

Tea and Coffee were offered.

A highly successful event enjoyed by all and a big thank you to Chef Anthony Fielden and all the staff.

Deloras Amato





Merseyside & Mid Cheshire BUCKLEY'S



A gloomy November was lightened by a visit to Buckley's Catering College in Warrington, where members and friends from Manchester and Blackpool branches, enjoyed a delicious four course dinner, prepared and served by the students.

Delicious canapés accompanied the aperitif, *Blanquette de Limoux Methode Ancestrale*, *Antech NV*

The menu was as follows:

- Chicken liver parfait, with onion chutney and sourdough toast
Lubanzi Chenin Blanc, 2020
- Pan roasted hake, brown butter, artichoke, roasted cauliflower and salsa verde
Wineglass Bay Louis Tasmanian Chardonnay 2018
- Apple Custard Crumble with Cinnamon Parfait
A selection of cheeses served with fruit chutney, celery, apple

and biscuits, and accompanied by a glass of *The Society's Exhibition 10-year-old Tawny Port*.

The meal concluded with coffee and petits fours.

Everyone agreed that the food was delicious and beautifully presented. The ambience was warm and welcoming and the service very professional.

The wines, chosen by our Wine Steward, Paul Bishop, were the perfect accompaniment to the food.

We were delighted to be able to support the work of this excellent college and its hard working and imaginative students. We are considering Buckley's for one of the new excellence awards.

Angela Britland



Merseyside & Mid Cheshire

DIDN'T KNOW WHETHER TO LAUGH OR CRY...

It is a tradition for the Merseyside & Mid Cheshire to hold a Black Tie Christmas Party in December and this year we were going back to The Grosvenor Hotel in Chester. Everything had been carefully planned from Val Bishop's wonderful artwork on the menus to the customary gifts on the tables.

Aware of "Don't drink and drive" our group had booked a taxi with a local firm, for seven people with four different addresses. We had imagined if there would be any hitches it would be at this point but no it worked like clockwork. Everything was going according to plan we sat back and chatted, admired the Christmas lights and decorations on the houses and businesses. We were almost there when the driver announced that all the roads into the centre of Chester were closed.

Christmas markets had taken over Chester and the only way we could get into the hotel was through the multi-storey car park at the back of the hotel which has a back entrance. We circumnavigated the markets and found the back entrance. Unfortunately our vehicle could not get into the car park because of height restrictions. We were now running a bit late! The driver decided we would have to get out and walk up to the car park's back door on the second floor. He agreed to meet us back at the same entrance at 11pm.

However we had one man in a wheel chair and a lady using a Zimmer frame, plus ladies in stiletto heels. Two people volunteered to push the wheelchair and their passenger had two glitzy evening bags on his knees so the "walkers" would not be hampered. It was like walking up a Helter Skelter. Our organiser had stopped to sort out the taxi driver and the slope

was slowing down two of the walkers. We can only imagine what we looked like on the CCTV, we must have looked like refugees, except we were all in evening dress!

Finally we reached the door and the reception drink had never tasted better. The warm welcome, Christmas decorations and the setting made it all worthwhile. And the Dinner!

Starter of Mi'Cuit Salmon, Obsiblu Prawn, Bombay mix, was served with *Verdicchio Caselli dei Jesi*

Roast Rump of Lamb, flaked neck dolmade, cracked wheat, spiced aubergine, served with *Malbec Santa Rosa*

Steamed Sicilian lemon and almond sponge, whipped sweet ricotta

A selection of Artisan cheeses and pairings.

Coffee and sweet meats.

And our return? The charming Banqueting Manager offered to help. He found out that the Christmas markets finished at 10pm and assured us the road would be open so that our taxi could come right up to the front entrance and he would personally open the front door. We almost had a Guard of Honour to help us into our taxi. We were thankful we didn't have to walk down the car park Helter Skelter. The Grosvenor had turned up trumps again!

Anne Saville and Hilary Rylands



Northamptonshire 50th ANNIVERSARY DINNER



Due to our unbeloved Covid, the 50th anniversary of the founding of the Northampton Branch was celebrated a year late at Hambleton Hall on 10th October. Although Executive Chef, Aaron Patterson, was away, his unique touch was evident in a meal full of his inventiveness and co-planned for the 20th time with the input of Betty Meadows, whose longstanding connection with hotel owner Tim Hart has permitted this collaboration to endure so successfully. Indeed as 26 mature stalwarts quaffed the house Champagne and canapés, Betty was presented with a gift of a dozen half bottles of Champagne in recognition of her service and achievement.

The meal started with a delightful little crab tart confection (*pictured below*) accompanied with a 2019 'Widwux' Grüner Veltliner from Geyerhof: fresh, unoaked, zesty – just ideal. This was followed with a quite delicious dish of veal sweetbreads with a wild mushroom sauce. The richness of the dish demanded a careful selection of wine and the choice of a 2016 Montlouis sur Loire Cuvée Remus from Domaine de la Taille aux Loups was a master stroke. The chenin blanc had a touch of sweetness which balanced the richness of the food perfectly.

On to the main course of roast muntjac (not roadkill we were assured), but three animals had been required to feed us with a

meat which few of us had ever eaten before. The meat was paired with roast endive and a sauce claimed to be flavoured with bitter chocolate, but I was more aware of the tasty lentil sauce. This was served with red wine from decanters, as we were challenged to identify the grape and its source. Not surprisingly no one came close to the correct answer which was a 2012 Sjinn from Malgas in South Africa made with a blend of Syrah, Touriga Nacional, Mourvèdre and Trincadeira. Nonetheless there was universal approval of the choice of a nicely balanced but not too heavy wine. Well done sommelier Dominique Baduel! The cheese chosen was Tunworth with date and walnut bread, washed down with 2017 Valpolicella Ripasso Sa Cassiano a true mini-Amarone.

The dessert was Hambleton's signature Passion Fruit Soufflé (*pictured below*), all delivered together perfectly risen, and served with a well-matched 2018 Montbazillac from Domaine de L'Ancien Cure.

All the kitchen staff responsible for producing this banquet trooped in to listen to Katie Lindenbaum's praise and searching questions about ingredients and techniques – all well fielded by the head chefs, Charlie Jones and James Stone.

John Kelly



Oslo

DINNER AT MOSTAD LANDHANDLERI CAFE



Velkommen til Mostad Landhandleri
Kveldens Meny og viner, 18.11.2021

Aperitif

- *Gaston Chiquet Champagne Insolent Brut*

Friterte gjeddekaker, fennikel, hummer, petit pois og hummersaus (Fried pike balls, fennel, lobster, petit pois and lobster sauce)

- *Jean Luc Thunevin Baby Bad Boy 2018, Bordeaux – Frankrike*
- *Jean Jacques Girard Pernand Verglesses Les Belles Filles 2018 – Bourgogne – Frankrike*

Grillet dåhjort, baconkremet rosenkål, skogsopp, sellerirot pure, nypoteter og laurbærsky (Grilled fillet of fallow deer, brussels

sprouts with bacon, local mushrooms, celery root purée, new potatoes and bayleaf sauce)

- *Brunier Le Pigeoulet 2019, Vaucluse – Frankrike*
- *Portal del Priorat Negre del Negres 2016, Priorat – Spania*

Hardost, salte mandler, kvedepure og rug (Local hard cheese, salty almonds, quince purée and rye bread)

- *Piaggia Poggio de Colli IGT Toscana 2018, Carmignano – Italia*

Financier, multer, vaniljeis og krumble (Financier, cloudberry, vanilla icecream and crumble)

- *Fattori Recioto de Soave 2016, Valpolicella – Italia*

Kaffe





Sussex

THE FIG TREE RESTAURANT, HURSTPIERPOINT

On a cold Winters evening in January the Sussex branch visited The Fig Tree Restaurant in the village of Hurstpierpoint. This was not the first time the branch had visited this restaurant but the first time we had experienced a format of a six course tasting menu on small plates.



The food on the plates was very artistically arranged with a combination and an imaginative mixture of flavours demonstrating their prowess. For example a ravioli of dover sole, turbot and crab with a piquant flavour, a dish of duck with smoked garlic Hispi cabbage and peppercorn and one dessert of Lychee mango and coconut.

The staff were very attentive and served with the meal two Italian wines, one Tuscan called Vermentino da Vinci and the other Salica Salentino Riserva Francesco Candido from Puglia. This was a truly gastronomic experience and a very enjoyable evening for all the members and their guests.

Julie Wagg



GIFT OF IWFS 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:

Joint	£58.00
Single	£42.00
Young Joint	£29.00
Young Single	£21.00
Partner of Life	
Single Member	£12.00

Young membership rates are available to those aged under 36 on 1st January.

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 Nov. 1st 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 (info.eaz@iwfs.org) 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.

Geeta Lloyd

IWFS EAZ Membership Secretary

Zürich

NEARLY BRITISH STYLE GALA DINNER 2021



In December 2021, we had the opportunity to enjoy our Black Tie Gala Dinner in the newly renovated Villa Rosau, home of the Club Baur au Lac. This Club is exquisitely located in the centre of Zürich with a beautiful lake view. Reserved for members only, but we were fortunate, that one of our members is also a longstanding member of the Club.

After the restrictions of the pandemic last year, we took the risk to organise the traditional Gala Dinner. And lucky enough, the restrictions and regulations allowed an event with mild constraints if the participants were fully vaccinated. So, over 20 members gathered in the Club to celebrate another successful year and look forward to better times. The ambiance was really great, morale was high and the scenery was adequate.

The menu was available either as standard or a vegetarian variant and included the following courses:

Apéritif

Champagne and Snacks

Starter

Tuna Tatare or Salad of Couscous and Avocado

Main Course

Veal Cutlet or Vegetarian Surprise

Dessert

Apple Tart Maison

Wines

St Saphorin (Switzerland) and Bosque Matasnos (Spain)

Looking back to the year 2021, it was nearly a normal year, as we could stage four real events in the second half of the year (Vegi Tavolata, AGM, 'Metzgete' and Gala Dinner). 2022 looks also good, as the Government has just decided, that they will keep the actual regime until end of March.

Kurt Haering





International Wine & Food Society, IWFS Americas Inc.

Save the Date...

Great Weekend in Washington, D.C.

OCTOBER 12-15, 2022



MARK YOUR CALENDAR! Our next Great Weekend takes us to the Nation's Capital. October is a perfect time for us to visit, while the weather is wonderful and the tourists have mostly gone. We will be staying at the Five-Star, historic Willard Hotel, enjoying some of the major sites, as well as dining at the finest restaurants in D.C. We are finalizing all of the arrangements and will be sending our official invitation and registration to you in the beginning of April. Looking forward to seeing you there...

DATES FOR YOUR DIARY

UK London

16th March 2022

L'Ulivo in Villiers Street, London at 6.30 pm. A great dinner at a recently refurbished classic Italian restaurant. Contact: bookings@iwfs.london

UK London

24th March 2022

Fine Châteauneuf-du-Pape – A Memorial Tasting of Wines selected by Paul Mapplebeck at The Army and Navy Club (RAG), London. Contact bookings@iwfs.london

UK Manchester

26th March 2022

AGM at the Midland Hotel, Manchester, followed by Lunch. Contact Nicola McGloughlin at mcgloughlinsn@yahoo.co.uk

UK Bath & Bristol

4th April 2022

'Sunday Lunch' at Michel's Kitchen (Bath) – this is likely to be branch members only as space is limited Contact: Leonie Allday at lallday@btinternet.com

UK London

13th April 2022

Lunch at The Pem, Conrad St James, Westminster at 12.30 pm. Are you up for a culinary treat? With your tastebuds in mind Persephone Lewin has a great lunch planned at this restaurant which won the One to Watch in The National Restaurant Awards 2021. Contact: Bookings via bookings@iwfs.london

FRANCE Alsace

25th to 30th April 2022

The EAZ are planning to head to the city of Colmar. Colmar is the capital of this historic wine region and the festival will aim to give you a taste of some of the best wineries and restaurants in the area. This event is open for booking via the IWFS website.

ITALY Piedmont

2nd to 7th May 2022

The pandemic forced us to move this event to May. Members who had booked for 2021 have all been contacted and most have rebooked for the new dates. We do still have one or two spaces and will be opening a wait list. If you think you might like to join us you can do so via the website <https://www.iwfs.org/europe-africa/eaz-major-events/piedmont> which has full details of the programme.

Note that if you wish for an extended holiday in Europe it would be possible to join both tours, of Alsace and Piedmont, although they are being run separately.

FRANCE Paris and Bordeaux

5th to 13th May 2022

This amazing Americas event has been rescheduled for next May – the itinerary will be in essence the same. The itinerary includes visiting some of the most exclusive venues in Paris; then in Bordeaux a stunning itinerary includes private tours and tastings of top chateaux. Last few places available. For more details go to https://www.iwfs.org/festivals/paris_bordeaux

NORWAY Oslo

12th May 2022

A Summer event is being planned. Contact Anders Christiansen for details at ac@vivavino.no

UK Manchester

12th May 2022

Dinner at The French, the Midland Hotel Manchester. Contact Nicola McGloughlin at mcgloughlinsn@yahoo.co.uk

UK Merseyside & Mid-Cheshire

17th May 2022

Dinner at Next Door, Frodsham, Cheshire. For details contact Tim Hodges at tim@new-pool.co.uk

UK Wessex

22nd May 2022

Lunch time Garden Party. We are delighted to advise that we are to be joined by David Felton, the Honorary President of the IW&FS, who is visiting the south coast that week. Anthony Atkinson will again be supplying wines from his extensive cellar. Contact Isabel Sinclair at isabelsinclair@uwclub.net

UK Bath & Bristol

27th May 2022

An Evening of Wine and Cheese at Waldegrave House – this is likely to be branch members only. Contact Leonie Allday at lallday@btinternet.com

SINGAPORE

3rd to 5th June 2022

The APZ are making plans for a festival on this delightful island country for members to enjoy its culinary delights and explore the many jewels of this island including the Singapore Botanic Gardens – the only tropical garden in the world to be awarded a UNESCO Heritage Site. The APZ AGM will also be held during this weekend. Details to be released as available. Programme and event subject to change depending on the pandemic.

UK Merseyside & Mid-Cheshire

5th June 2022

Garden Party at Paul and Val's home in North Wales. For details contact: Tim Hodges at tim@new-pool.co.uk

UK Wessex

10th June 2022

Dinner at the Guildhall Lounge, Poole where we will be enjoying a French themed menu and wines to match. Contact Isabel Sinclair at isabelsinclair@uwclub.net

UK Manchester

12th June 2022

Lunch to Celebrate the Queen's Platinum Jubilee at 20 Stories, Spinningfields, Manchester. Contact Nicola McGloughlin at mcgloughlinsn@yahoo.co.uk

UK Wessex

10th September 2022

Lunch at the Harding's home – enjoy the Harding's most interesting, wonderful garden whilst also enjoying some delicious food and wine.

UK Newcastle upon Tyne

15th to 19th September 2022

Plans are afoot for a visit to Newcastle upon Tyne in September incorporating the AGM and Members Forum. 2022 is a big year in the northeast. Hadrian's Wall is celebrating 1,900 years since the first stone was laid and the Lindisfarne Gospels are visiting from the British Museum. We hope to visit both. Details will be available in the next few weeks. Keep this weekend clear in your diary.

USA Washington DC

12th to 15th October 2022

The Americas next Great Weekend takes you to the Nation's Capital. October is a perfect time to visit, when the weather is wonderful and the tourists have mostly gone. Guests will be staying at the five-star historic Willard Hotel, enjoying some of the major sites, as well as dining at the finest restaurants in DC. More details will be sent out in April. Do join us.

UK Wessex

15th October 2022

Visit to Chococo, Swanage, learn how to make chocolates as well as experimenting with wines to discover what pairs best with chocolate. This will include two special bottles of Madeira from our Chairlady's recent IWFS visit to this fascinating island.