



# *Food & Wine*

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

Issue 145

November 2022

**BRANCH FOCUS: SURREY HILLS**

**TORQUAY FESTIVAL AND AGM**

**NORTHERN PORTUGAL'S DÃO  
REGION**

**WINE AND FOOD FAIRS AND  
FESTIVALS**

# Chairman's message



I write this as the official mourning for the death of Queen Elizabeth II comes to an end. Politics, the war and resultant devastation in Ukraine and the gloom and doom spread by the media, both mainstream and social, are returning with a vengeance. Economic prospects, at least as I see them, seem worse than at any time since the 1970s, which many of you will remember.

However IWFS its events and the friendships developed amongst our membership are a calm oasis in this turmoil which envelops the world.

Worldwide inflation will result in many events being more expensive as inflation is passed on from the venues we love to frequent. For those based in the UK, as the Pound has weakened significantly against the US dollar and the Euro, participation in events (as well as overseas vacations) outside the UK will inevitably be more expensive, both because of the exchange rate and local inflationary pressures.

In recognition of the pressure on members finances your Executive Committee has agreed that a necessary increase in membership fees will be deferred until 2024. The rates for 2023 will be the same as those in 2022.

We are considering how to support branches in developing events that perhaps would be less expensive than our traditional events. One idea might be to find experts to record a wine tasting which can then be used by branches that would meet in a venue and share discussion around the expert's leadership. This idea arose from the success of the many online wine (and sometimes food) tastings that happened during Covid lockdowns. One branch has already held this type of

hybrid event but with a live wine tasting expert (using zoom) on a big screen rather than travelling to the IWFS venue. We will need people from branches to help with, develop and drive new ideas forward.

As many of you will realise our membership numbers continue to decline with few new members, particularly in younger age groups, both under 40s and those who are contemplating retirement. At a Christmas event in December 2021 in West Yorkshire the Chairman Stephen Harrison and I discussed what we could do about this trend. Stephen volunteered to find a small group of members prepared to contribute to a review of how to attract and retain new members. You will find the Strategy Group report later in this edition. Finally, I am most grateful to members of Exco for their hard work on your behalf. In particular I thank those who have stepped up to organise our future international festivals.

I expect that many branches have already organised their Christmas festivities, which I hope for the first time in three years are able to go ahead without fear of sudden lockdowns. I also, rather early, wish you all best wishes for the festive season and health and happiness for 2023.

*John Nicholas*  
Chair, IWFS Europe Africa

## Clive Coates MW, 1941-2022

On the 10th September 2022 *The Times* reported the death of Clive Coates MW in July, aged 80. Clive had been a member of Devonshire Branch and was a member of the IWFS Wines Committee for many years until his retirement in 2002. He shared his passion for the wines of Bordeaux and Burgundy with our members through both tastings and his writings.

Cover photo: Denbies Vineyard, Dorking, Surrey

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

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

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



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

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

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



# Editorial

On 22nd September 2023 the Queen Mary 2 will sail from Southampton to New York for a seven day cruise featuring an on-board Wine & Food Festival. Members worldwide have been sent an email suggesting that they might consider joining that cruise independently and meet up with other members on board. So – not an IWFS festival in the usual way but more facilitating members to avail of a ready-made professional programme which should satisfy or even exceed the exacting standards of cuisine our members enjoy. The response has been encouraging and already 30 members drawn from all zones have booked their passage. The plan now is have the EuropeAfrica Ltd AGM in the Southampton area and arrange visits to a local vineyard and other attractions in the couple days prior to departure, concluding with a dinner on the last evening before embarkation at which all who have attended the AGM and those sailing the following day will be welcome. On disembarkation day we will be meeting for dinner with members of New York branch. Cunard will coordinate the bookings and a private room will be made available for pre-dinner drinks each evening; the group will have dedicated tables for dinner in the Britannia Restaurant. There will be opportunities for optional alternative dining in other on-board restaurants and on this voyage Michel Roux will be presenting the menu of his restaurant 'le Gavroche'. You will find more details later in this edition.

If this formula of combining Society events with other professional programmes works successfully it could be a pattern for the future.

An updated version of the IWFS Wine & Food Pairing Guide is now live within the IWFS Member App. If you are already using the Member App there isn't anything that you need do; whenever you use the app you will be accessing the latest information.

If you have not downloaded the Member App, be sure to do so, just copy this link (<https://www.iwfs.org/membersapp>). You can, of course, also access the Guide when you are logged into the IWFS website ([www.iwfs.org](http://www.iwfs.org)). However why not download the app and have the information available wherever you are. You will find more information in this edition of Food & Wine.

The development of our Wine & Food Pairing Guide has limitless potential so we are asking for your input. You, as a member, can benefit from others input as well as contributing to the greater understanding of all members as to what works when pairing wine and food.

Your suggestions will be reviewed by the Society Wine & Food Pairing Guide Committee: please send them by email to [EAZ@iwfs.org](mailto:EAZ@iwfs.org).

Best wishes to all for the Festive Season and New Year – please send reviews and pictures of your branch events to [editor.eaz@iwfs.org](mailto:editor.eaz@iwfs.org)

*Peter McGahey*  
Editor

## PUBLICATION DATES

- **Food & Wine Online (e-newsletter) Issue 19**  
December issue, deadline for copy from contributors 30th November 2022.
- **Food & Wine (printed) Issue 146**  
February issue, deadline for copy from contributors 31st January 2023.

*Please send photographs separately from text.*

*Copy for Online to [sec@iwfs.org](mailto:sec@iwfs.org), Printed to [editor.eaz@iwfs.org](mailto:editor.eaz@iwfs.org)*

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

## Food & Wine

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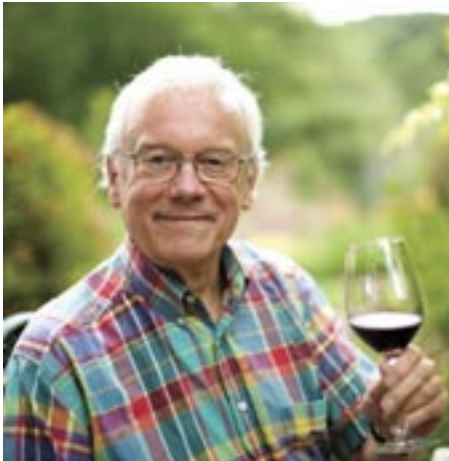
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is available for members.  
For extra copies please email  
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# Contributors

## Northern Portugal's Dão Region

Charles Metcalfe is a UK journalist who has spent most of his working life writing about, talking about and judging wines. After brief attempts to earn a living as an investment analyst, tour guide and opera singer, he started writing about wine (mostly in Wine International, which he co-founded in 1983), talking about wine (mostly on ITV's This Morning in the



UK) and judging wines (mostly for the International Wine Challenge).

He has written books with his wife, Kathryn McWhirter, about the wines of Spain and Portugal, and matching wine with food. He has written for magazines all over the world, and judged wine competitions throughout Europe, as well as in Australia, New Zealand, South America and South Africa.

He and Kathryn now live in Portugal, where they are enjoying the food and wines, and learning a new language.

## Wines and Food Fairs and Festivals

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.

## Contents

Chairman's Message	2
Editorial	3
International Secretariat News	5
Branch Focus: Surrey Hills	7
Torquay Festival and AGM	9
Annual Report 2021	10
Strategy for Growth	11
EAZ Members' Forum	12
Black Pudding Award Lunch	15
Northern Portugal's Dão Region	16
Wine and Food Fairs and Festivals	20
The Member App	22
IWFS Awards	24
Branch reports	25
Future events	38
Dates for Your Diary	40

## The Member App

Stephen Hipple is presently the Chairman of the Board of Directors for IWFS Americas Inc. He resides in Bellevue, Nebraska with his wife Patti and loves travelling whenever the occasion arises. He is an enthusiastic



collector of outstanding wines. His real passion is to expand the opportunities for people to share in the enjoyment of exquisite wines and cuisine, as well as unique experiences while in the company of friends.

Steve is an energetic dedicated member of the Society. He is a member of three branches in the Americas: Omaha Branch, Council Bluff Branch and Okoboji Branch.

# News from the International Secretariat

Dear members

It is wonderful to give you an update from the International Secretariat knowing that the Society is once again busy arranging events for members across the globe. Two festivals have been held in as many weeks in September – one in Singapore, organised by the Asia Pacific team, and then off to Torquay to the English Riviera, with Europe Africa – then in October the Americas are hosting a Great Weekend in Washington DC.

However thinking closer to home – when you receive this the holiday season will be rapidly approaching. I suspect many of you will be busy making plans for your holiday events, to include a celebration with your IWFS friends. To assist you with your plans the members of your International Council of Management are producing something to enhance these events, and beyond...



**A THANK YOU FROM THE IWFS** For the upcoming festive/holiday season the IWFS is producing branded IWFS gift bottle bags for each branch to use as you wish – maybe to present a thank you to your chosen restaurants or to your members. A supply will be forwarded to each branch, free of charge, based on the number of memberships per branch. We trust that you welcome this new way to promote the IWFS with your members or locally. Members and branches will be able to purchase further supplies as they wish. We will email the branch contact when they are on their way so you know when to expect them. Happy Holidays!

Here in London, the recent official events taking place after the death of our wonderful monarch, Queen Elizabeth II the word 'tradition' has so often been mentioned. 'Tradition' is important to many and welcomed by many. The Society is also one of great tradition passing information and knowledge year after year – one tradition in the Society is the Vintage Card. Although its format has changed and adapted over the years to remain relevant, it has been produced for 87 years, since its first edition in 1935. So, in true Society tradition the Vintage Card is once again in production and will be available as your membership card for 2023 and also online as the Vintage App. Here is an update of what is in store for the next edition.

## 2023 Vintage Card

News for this year is that the Wines Committee have reviewed the regions included on the Card and noted that there are some regions producing wines which have the potential to age and have a cellar life of at least 10 years, which are not included. The Committee discussed a number of regions and identified two styles of wines which should now feature having gained recognition for their quality. They are Oregon, Chardonnay and

white wines from South Africa. These wines will feature in our 2023 Vintage Card. The two regions that will step aside to make way for these are Sierra Foothills, Syrah and New Zealand, North Island (although the assessments will be available on the Member App this year).

## Vintage Card Consultants

This year we are pleased to welcome four new consultants as part of our team – two are covering the European regions – Germany (Rhine and Mosel) and Austria, and two are to cover the North America regions – one of which is a new style Oregon, Chardonnay and Ontario. Thanks must go to our outgoing consultants – Roman Horvath MW (Austria), Anne Kriebel MW (Germany) and Tony Aspler – special thanks to Tony who has been providing us with his advice freely since 2009. Last but not least a big thank you to James Halliday who has stepped down as our consultant for Australia. James is a longstanding supporter of the Society contributing in many ways and providing members with informed opinion about Australian wines. James has been a member of our Wines Committee, as well as a Consultant and also provided many articles. I have found in the Society archives for Wine & Food a Vintage Report for Australia in 1989. We wish James all the best in the years ahead and we were very privileged to have had his support for so many years.

I would like to introduce our new consultants below with a brief summary about them and their work in the world of wine.

## Luzia Schrampf – Austria

Luzia is a freelance wine writer and author based in her native Austria. She writes for German speaking publications, teaches at Wine Academy Austria and writes books like "111 Austrian wines you must not miss" or "111 sparkling from all the world you must not miss" (co-authored with Daniela Dejnega) for the Emons-Verlag in Cologne, Germany. She was a columnist for the Austrian newspaper "Der Standard".

Her thoughts on a food match with wines from Austria – it is almost impossible to say Austrian wines matches with a special food e.g. Grüner Veltliner matches with different food styles such as some Asian regional dishes and of course Austrian wine goes with any classical Austrian dish like Wiener Schnitzel oder Backhendl (deep fried chicken...). Enjoy!



Luzia Schrampf

*Konstantin Baum MW***Konstantin Baum MW – Germany**

Konstantin is Germany's youngest Master of Wine, an entrepreneur, and an educator. It is his mission to "make the world taste better", improving the selection of wine in the on- and off-trade, and improving the ability of people to taste and appreciate wine.

Konstantin runs the innovative online retail company [baumselection.com](https://baumselection.com/), importing artisanal wines and distributing them throughout Europe. In addition to that he runs the wine program of one of the best Hotels in the World – the Brenners-Park Hotel in Baden-Baden and he works with organisations like the Wine Institute of California, Vins du Centre-Loire and Prosecco DOC, giving lectures all over Europe. On social media he has one of the biggest following in the wine world with more than 80,000 subscribers on his popular YouTube Channel and more than 27,000 followers on Instagram.

Links:

<https://baumselection.com/>

[https://www.instagram.com/konstantinbaum\\_mw/](https://www.instagram.com/konstantinbaum_mw/)

<https://www.youtube.com/c/KonstantinBaumMasterofWine>

Konstantin has kindly provided us with two of his favourite food and wine matchings which you might like to try, or something similar if you cannot buy these specific wines:

*Luisa Ponzi*

- 2019 Birichino Mourvèdre Enz Vineyard Old Vines Lime Kiln Valley & Braised Ox Cheeks
- 2021 Dönnhoff Kreuznacher Krötenpfuhl Riesling Kabinett Lieblich & Green Thai Curry

**Luisa Ponzi – Oregon, Chardonnay (new entry)**

Luisa is the Director of Winemaking and Viticulture at Ponzi Vineyards in Oregon. Luisa studied viticulture and enology in Burgundy and worked in prominent wine regions around the world before returning to the family winery in Oregon (today owned by Bollinger), where she and her sister, Anna Maria, have built the winery from 10,000 to 40,000 cases per annum.

Her current favourite pairing is Dungeness crab freshly caught from the Oregon coast, served with plenty of melted butter and crusty bread.

**Rick VanSickle – Ontario**

Rick is the publisher and chief writer for [WinesInNiagara.com](https://winesinniagara.com/) (<https://winesinniagara.com/>), a hyper local website that focuses on the regional wines of Niagara and Ontario, Canada. He has an extensive background in the newspaper industry as an editor and wine writer for various newspapers and wine magazines. He lives with his wife in the heart of Niagara wine country.

*Rick VanSickle*

Rick's thoughts on food and Ontario wine matchings are: Canadians eat a lot of seafood. We are bordered by water on three sides, including the Atlantic and Pacific oceans. There is no finer pairing, in my opinion, than wild caught fresh Coho salmon from just off the coast of British Columbia paired to a cool climate Pinot Noir. Prepared simply on the BBQ on a cedar plank, serve with black pepper and fresh-squeezed lemons. I most recently paired this with a Niagara (Ontario) Le Clos Jordanne "Grand Clos" Pinot Noir 2017. Such a beautiful and complementing dish with the Coho. The Pinot is fresh and lively with wild red berries, earthy/savoury notes and tingling acidity that works well with the cedar notes and fleshy goodness from the salmon.

Wishing you all the best for the coming holidays and here's to 2023.

Best wishes

*Andrea*

# BRANCH FOCUS: SURREY HILLS

by Kip Punch



The Surrey Hills Branch has survived two reincarnations. Originally known as the Surrey Branch, it was set up in or about 1963 and existed in that form until 1973. Official records of the early days are surprisingly few and far between.

For a reason unknown, it was renamed the Mid Surrey Branch in 1974, and this remained its title until at least May 1983 and probably a bit later. The chairman in that year was Dr Joseph Edgar MBE. A breakaway group defected in 1985 to create a rival organisation. The reason for the rift was that they objected to paying an “inflated” level of subscription to the head office of IWFS in respect of which they claimed to receive very little value in return!

Soon after the creation of the Mid Surrey branch the Surrey Hills Branch sprang up, holding its inaugural dinner on 6th October 1977 at Chez Antoine – long since closed. It received its very ornate charter on 25th January 1978, under the chairmanship of Ian Wickenden, who was made President in 1987. At that point Helen Mills took over as chairman, a post which she held until 2017, when she was 93 years old and quite reasonably decided that enough was enough. She had run the branch splendidly and with great enthusiasm for 34 years, more or less singlehandedly. Her hand painted and calligraphed menus from the 1980s are a delight. She is now our President.

There may well have been some competition or even rivalry between Mid Surrey and Surrey Hills branches but they did hold joint dinners in 1982 at the Officers Mess, Postal and Courier Depot, Royal Engineers, in North London (who knows why there), and to celebrate the Society’s 50th anniversary at La Bonne Auberge in South Godstone on 20th May 1983.

Surrey Hills first set of branch rules in 1983 contain some interesting clauses, for example: “the total membership shall... be limited to a maximum of 65”. If only! “The Committee shall have the power to fix subscription rates for members” and “... membership shall be open to... members of the Parent Society residing in Surrey...” We are no longer in a position to be fussy about where potential members live as long as they can get to our events!

The title Surrey Hills is a bit misleading because the Area of Outstanding Natural Beauty (AONB) with that name covers only a quarter of the county of Surrey, and in fact most of Surrey is hilly anyway – ask any cyclist! The AONB itself stretches across the North Downs from Farnham in the west to Oxted in the east (about 40 miles), also including the Greensand Hills which rise in Haslemere and stretch east to Leith Hill, the second highest point in South East England at 965 feet. The AONB is only about 10 miles from north to south but the mainly chalky south facing slopes of that 10 miles are home to a several established

vineyards, large and small, including Greyfriars, Chilworth Manor, Albury Organic, High Clendon (the smallest at one acre), and Denbies (the largest with 265 acres and growing). All but the last one currently specialise in sparkling whites.

So now that our location has been established, what about the branch itself? We are small. We definitely major on food rather than wine. Certainly food-led events outnumber wine or spirits tastings since the mid-1990s by about 10 to 1. More than half our events are held in members' homes, the remainder at either restaurants or food producers (for example recently at the premises of the Norbury Cheese Company located next to the Silent Pool gin distillery). We are lucky that many of our events are attended by members of other branches, notably London, Berkshire and formerly Capital. Without their support the branch would find it hard to operate. In 2014 Capital Branch closed and its few remaining members (and its funds) were merged with Surrey Hills. Along with many other branches we struggle to recruit new members, possibly because of our proximity to London's attractions.

Some memorable events have been the branch's 10th Anniversary Dinner at La Bonne Auberge again, in October 1987 just after the great storm. They had no electricity so they brought in portable stoves and cookers, and there were lanterns on the tables and fires burning in the grates. In October 1981 we were treated to a 'Soirée de Champignons' – billed as "An evening of Fungi as Food preceded by a talk on Fungi by Mrs. Rei Wyatt". Predictably the menu consisted of Cheese Tartlets with Mushroom Pâté, Mushroom Soup, Mushrooms à la Grecque, Stuffed Mushrooms, Wild Fungi on Toast, and Mushroom Salad. Thankfully they didn't come up with a mushroom dessert.

The 100th event was the branch's annual dinner at Morels (itself an edible fungus) in October 1990 where we had a more

traditional menu of lobster, Gressingham duck and a duo of Chocolate. And as reported elsewhere in this journal, the idea of a fine dining black-tie dinner was resurrected at Pennyhill Park earlier this year, although it was a regular fixture in the early days of the branch. We don't do formal very often now!

Over the years we have been treated to French, Thai, Italian, Nepalese, Russian, Welsh, Romanian, Spanish, Patagonian, Argentinian, Chinese, Scottish, British and South African cuisines, either in members' homes or at restaurants. Indian, Middle Eastern and Malaysian in particular seem to have been ignored up to now.

Unlike some branches, we rarely do away events. One that took place was at Mill End Hotel on the edge of Dartmoor in April 1988, partly jointly with Devon and Exeter Branch members. For many years we have had an association with the catering courses at Brooklands College, Weybridge. They run an occasional restaurant where students both cook and run front of house. We have held many dinners there and the standard of food has almost always been excellent. In 2014, to mark the 80th Anniversary of the founding of IWFS, the branch sponsored two tutors to attend a course at the Westminster Catering College which was designed to enhance their knowledge and expertise for the benefit of their students.

The branch continues to hold four or five events annually, and those lined up by the committee for next year include German and Japanese meals, edition No. 32 of the long-running Starters & Puds, and a return to a favourite restaurant in Ripley. We continue to enjoy being part of the wider IWFS family. W.S. Gilbert apparently said: "It isn't so much what's on the table as what's on the chairs". We don't agree – both are equally important to us.







# TORQUAY FESTIVAL AND AGM 2022

## *IWFS Europe Africa Limited*

At the conclusion of the Torquay festival, 42 members of IWFS Europe Africa Limited gathered in person at 10am on Saturday, 24 September 2022 in the Devonshire Hall of the Grand Hotel, Torquay for the Seventh Annual General Meeting of the Company. In addition to those present, 5 proxy votes were received. Apologies were received from 13 members.

The Chair, John Nicholas, opened the meeting, welcomed everybody, and confirmed that the meeting was quorate.

The Chair then introduced the Treasurer, Steve Graham, to comment on the financial position of the Company as of 31 December 2021. Tim Hodges proposed and Isabel Sinclair seconded the resolution to adopt the Report of the Directors and Financial Statements: the resolution was approved by all those present and through proxies.

A resolution to affirm the appointment of the following persons as members of the Executive Committee was proposed by Ali Graham and seconded by Pam Brunning and the resolution was approved by all those present and through proxies. John Nicholas, Ian Nicol, David Chapman, Tricia Fletcher, Hilton Kuck, Leonie Allday, Timothy Hodges, Stephen Graham, Geeta Lloyd,

Peter McGahey and Alan Shepherd. Alan Shepherd had been co-opted as a member of the Executive Committee during 2022 on the resignation of Stephanie Shepherd. On behalf of The Members the Chair expressed his gratitude for Stephanie's service to IWFS in organising many Regional Festivals, including the acclaimed London Festival in 2018.

Under the third item of business, the Chair asked that members should confirm the re-appointment of Chris Langham, a member of the Leicester branch, as Independent Examiner for the financial statements for the year ended 31 December 2022. Confirmation was proposed by Ali Graham and seconded by Susie Punch: it was approved by all members present. The minutes of the 2021 Annual General Meeting were taken as read – approval was proposed by Steve Graham seconded by Derek Fletcher and approved by all those present.

As there was no further business, the meeting was declared closed at 10.13am. There followed the Members' Forum.

*Tricia Fletcher*  
Acting Secretary  
27th September 2022





# ANNUAL REPORT 2021

## *IWFS Europe Africa Limited*

The Annual General Meeting of IWFS Europe Africa Limited (Company or EAZ) was convened in Torquay on Saturday 24th September 2022 to approve, inter alia, the Annual Report. The report was approved by the Executive Committee and the Board of Directors on 7th July 2022 and the Independent Examiner, Chris Langham, has completed his examination and signed the report. The Annual Report was approved at the AGM.

The Annual Report has been posted on the website. If you would like a copy of the full report sent to you either by email or by post, please contact Steve Graham at [brackenridge.spg@btinternet.com](mailto:brackenridge.spg@btinternet.com)

The following table has been extracted from the 2021 Annual Report.

### **IWFS Europe Africa Limited** **Income and expenditure account** **for the year ended 31st December**

	2021	2020
	£	£
Total operating income	14,259	27,944
Total administrative expenses	34,968	32,846
<b>Operating deficit</b>	<b>-20,709</b>	<b>-4,902</b>
Net surplus from EAZ festivals and events	11,622	0
<b>Surplus/deficit before taxation</b>	<b>-9,086</b>	<b>-4,902</b>
<b>Surplus/deficit after taxation</b>	<b>-9,252</b>	<b>-4,946</b>

### **Balance sheet as of 31st December**

	2021	2020
	£	£
Sundry debtors	1,361	746
Festival and event payments in advance	538	3,365
Cash at bank	266,593	290,696
<b>Total current assets</b>	<b>268,493</b>	<b>284,442</b>
Subscriptions received in advance	432	100
Festival and event receipts in advance	45,406	63,707
Sundry creditors	1,117	211
Deferred income for IT training and development	2,956	2,956
<b>Total creditors</b>	<b>49,911</b>	<b>66,974</b>
<b>Net assets</b>	<b>218,582</b>	<b>227,834</b>
<b>Accumulated funds</b>		
Balance brought forward	227,834	232,780
Surplus/deficit after tax for the year	-9,252	-4,946
<b>Balance carried forward</b>	<b>218,582</b>	<b>227,834</b>

### **Commentary**

The financial effect of the Covid-19 pandemic continued into 2021 and is once again reflected in the financial statements for the year. The deficit after taxation of £9,252 for the year arose primarily from the 50% discount on Membership fees, which was equivalent to £13,206. This deficit compares with a deficit after taxation of £4,946 in 2020.

The operating deficit increased by £15,807 to £20,709 in 2021, compared with the deficit of £4,902 in 2020. The deterioration arose mainly from the Membership fee discount provided in 2021, but increased administrative expenses were offset by some welcome surpluses generated from the Madeira and Cambridge festivals, which we were delighted could take place in 2021, despite ongoing Covid-19 restrictions.

Operating income decreased by £12,976 to £14,259 compared with 2020. Membership numbers held up well, with only a small net reduction of 11 from 949 in 2020 to 938 in 2021, so we can assume that the discount offered on Membership fees in 2021 had the desired effect.

Total administrative expenses increased by £2,122 to £34,968 compared with 2020. Costs charged by the Society (IWFS Limited) which include insurance, IT, marketing, publications and administration increased by £1,395 to a total of £22,426 compared with £21,031 in 2020, mostly due to the EAZ's share of insurance premiums, which increased by £1,216. EAZ's direct operating expenses, including the cost of producing and distributing the Food & Wine magazine in 2021, were comparable to those of 2020.

The Company's balance sheet remains strong with accumulated funds of £218,582 reduced by the 2021 deficit after taxation for the year compared with 2020. These funds are held to cover the potential risks that the Company might face. During 2021, the Executive Committee agreed that the bulk of the surplus funds be moved away from HSBC to the Flagstone Cash Platform, across multiple banks and building societies, so that some interest would be gained from the cash balances and so that all funds held are secured by the Government backed Financial Services Compensation Scheme (FSCS).

The Executive Committee continues to consider how to invest funds to sustain and develop EAZ as a significant part of IWFS. Over the last couple of years discussions have taken place and a number of branches are now involved with formulating ideas and strategies. In addition to attracting new members and branches, we are considering what initiatives EAZ can take to improve the IWFS offering to all its members, both existing and future, as well as the communication tools we should be embracing. The core of our offering remains our branch network and their activities, therefore, ideas from branches, as well as individual members, will be considered, especially if funds are required to implement ideas.

This is my first year as Treasurer of IWFS Europe Africa Limited and I would like to thank John Nicholas, Chairman, for his support and helpful advice during the transitional period. I would also like to thank Chris Langham, a member of the Northampton Branch, who kindly stepped up to take on the role of Independent Examiner this year and going forward.

*Steve Graham*

Treasurer, IWFS Europe Africa Limited



# STRATEGY FOR GROWTH PRESENTED TO THE MEMBERS' FORUM

John Nicholas opened the Members' Forum by explaining that he would be giving a short presentation setting out a future direction for IWFS Europe Africa. The 'Strategy for Growth' was developed by a team of eight from five different branches, led by Stephen Harrison, the Chairman of the West Yorkshire branch.

After the presentation, the members present at the forum were divided into five groups to discuss the five workstreams identified in the strategy paper. After some lively discussion, each team fed back their thoughts to a plenary session.

The full presentation of this strategic analysis is posted on the website at [www.iwfs.org](http://www.iwfs.org)

In the presentation he focussed on the following:

1. The successes of IWFS, the weaknesses and concerns for the future
2. The genesis of the need to review the strategy.
3. The suggested five workstreams to focus on – the strategy team quickly realised that we have neither the manpower nor the financial resources to implement everything we might like to do.
4. Next steps of how to implement the suggested workstreams.

The IWFS is one of the oldest, if not the oldest, Wine and Food Societies in the world, nearing the 90th year of its existence – we are truly international and derive a wealth of knowledge from contacts in the wine and food industries worldwide. We have the ability to create great events and festivals; over 99% of which are organised by and for branch members. Each region also organises showcase festivals which cannot be attended by many members, but they are essential to showcase the Society and to raise much needed funds to ensure members subscriptions are kept to reasonable levels.

We also generate many educational tools which are under-exploited – the vintage cards, the annual André Simon lecture, Monographs, the recent wine-pairing app, many articles in the various IWFS publications and in the archives one can find many articles by leading wine experts of the time.

However, we are not attracting sufficient new members to secure the future of the Society. Like many similar Societies, we have an ageing membership. I recently attended an online meeting of The Ski Club of Great Britain who not only had a significantly reduced membership but who also had identified that the average age of its members had aged 10 years in 10 years. We have had a 32% reduction in our membership over the last 10 years. We do not have data on ageing, however I suspect that "10 years in 10 years" also applies to IWFS in Europe Africa.

To survive as an organisation, these trends have to be reversed. We have known for some while that few people we meet, or talk to, have heard of IWFS. We need to change that. We also need to ensure that the 'product' we have meets our current members' wishes and also can be seen to be desirable to potential new members from different demographics.

To attract more attention to our Society, and to give us improved tools to develop experiences for members in our Society, we need to enhance the tools or create a 'platform for growth'. We have to recognise that we have limited resources, in particular manpower, but also financial.

The Strategy team concluded that we should concentrate on three areas:

- Develop modern communication channels. In particular establish how digital media infrastructure can be used to attract people to say "IWFS – that sounds interesting, I would like to know more about them." A lot of help will be needed from all our branches to generate content and to follow up enquiries. I would like to have a "champion" from every branch to ensure we can deliver.
- Understand the Under 40s market. This might be to enable greater recognition of the importance of wines to budding chefs through catering colleges, by making material available to young chefs in the workplace or by re-establishing IWFS links to university dining groups.
- Support branches by developing a library of successful event formats which can then be used by any branch. The Society has unparalleled resources in terms of its contacts with Master of Wine, wine writers and other 'names' in the wine and food industries, none of which we do not currently optimise.

With this improved infrastructure, we should be able to attract more attention to IWFS. To quote the presentation, "Let's make more noise". Excellence awards have been launched; we will use social media to attract potential members to events organised by branches in parts of the country where we are not represented. There may be sufficient potential members to create new branches, but, if not, we will offer 'independent membership' with appropriate opportunities to benefit from membership. Social media would also be used to broadcast the success and enjoyment of such events.

Finally, we will need to nurture new members so that in time they will undertake the tasks of the Society, gain confidence to organise events and manage our branches and the Europe Africa region.

Change in any organisation is difficult to manage and must be carefully handled to ensure that the great things we already do, do not get forgotten. We will also need resources to manage the change.

Our thoughts and plans will be achieved by evolution not revolution, but we need to get going. We can go faster with the help of members who have the time, energy or skills to help in any of these workstreams. If you are inspired to help, please contact Stephen Harrison ([stephenharrison1@btopenworld.com](mailto:stephenharrison1@btopenworld.com)) or John Nicholas ([johnsnicholas@aol.com](mailto:johnsnicholas@aol.com)).

*John Nicholas*  
Chair, IWFS Europe Africa

*Stephen Harrison*  
Chair, Strategy Review Team / Chair, West Yorkshire branch



# IWFS EAZ MEMBERS FORUM TORQUAY 2022

by *Tricia Fletcher*

On Saturday 24th September 2022, John Nicholas opened by explaining that he would be giving a short presentation setting out a future direction for IWFS Europe Africa. The 'Strategy for Growth' was developed by a team of eight from five different branches, led by Stephen Harrison, the Chairman of the West Yorkshire branch.

The full presentation of this strategic analysis will be circulated as an attachment to all members and will be posted on the website.

After the presentation the members present at the forum were divided into five groups to discuss the five workstreams identified in the strategy paper. After some lively discussion each team fed back their thoughts to a plenary session.

## **Group 1: Focused on Developing Modern Communications Channels**

To attract and retain new and younger members social media platforms were needed as many used these for information. Most members were aware of Facebook, Instagram and Twitter though not all used them. A Facebook presence should be developed, preferably without advertisements, but who would do this and what would it cost? Also press releases would promote awareness of the IWFS.

Members were aware of the IWFS website but not many non-members were. In general it was only used occasionally. It would help if Branches could be encouraged to use website to promote their events.

Suggestions for website improvements included, a) to incorporate a link to 'blogs' as an option on the main menu, not in the member's section. b) to consider a map of the EAZ on the first page of the members 'section' with coloured markers showing forthcoming Branch events, colour coded for 'this week', 'this month', 'this year', which if clicked would link to the Branch page with the appropriate information. c) To include recommendations for local establishments.

We already promote our values of Food, Wine and Friendship. In addition we should focus on the 'International' aspect with our links and events.

## **Group 2: Discussed Understanding the under 40s Market and Contacts in local Catering Colleges**

The group felt that the under 40s were not a target membership market as they were mainly involved in their career pathways and young families. They were also a mobile group, so it was difficult for them to give commitment to a local Branch, EAZ or International Events or to become involved in the organisation. However it was felt that it was important for the under 40s to become aware and know about the IWFS and its aims.

Letting newcomers into the area know about us, maybe through estate agents. Having a symbiotic relationship with likeminded societies and inviting them to our events could help.

The group wondered if there were any figures about the retention of new members?

Links with catering colleges were a good way of spreading awareness of the IWFS. This could be either by branches organising events at the colleges for their members or as the Northern Team had recently done an intercollege competition, The Queen's Platinum Jubilee (Black) Pudding Competition. This had brought the IWFS to the attention of the colleges, the lecturers, the staff, the students, together with their families and friends. It also generated TV and press coverage.

Events based on local 'delicacies' could be arranged, e.g. Devonshire cream teas, Cornish pasties, etc.

Catering colleges could be presented with the new Branch Excellence Awards.

We could help them with educational events such as visits to vineyards?

Closer liaisons with wine merchants who are involved with educational institutes, such as colleges and universities was another idea put forward.

## **Group 3: Talked about Attracting Attention**

How could the IWFS get national recognition and could other organisations bring us to the attention of their customers?

Three ideas to get involved in forthcoming events were suggested: to organise something for the King's Coronation, to take a table at a Charity Ball or Gala Dinner and to organise joint Branch Events such as the 2023 Cunard Festival of Food & Wine Cruise, and to publicise this so bringing the IWFS to a wider audience.

If members know people in the media and journalism or celebrity chefs, could we work more closely with them? Could celebrity Chefs be invited to a branch to cater for them and coverage by the Media arranged?

Organising interbranch events or joint events with other organisations such as wine and food groups, Rotary and other clubs would spread knowledge of the IWFS.

## **Group 4: Considered Developing Member Experience and Branch Support**

This group also felt that the under 40s were not yet their target group and focussed on the 60s at present. They considered what they were offering, and why the IWFS was different. What they could offer that was different, were visits to food and wine producers, International links with trips overseas and the chance to learn first hand about other countries. Also, there was Food & Wine and other publications.

The development of their Branches was limited by the age of their members and the times of their meetings. Lunch versus



Dinner. Lunchtime meetings were difficult for working members. And the commitment of younger members to branch events was difficult as mentioned by Group 2.

The experience and expertise of the present members could help in assessing places for the new Branch Excellence Awards and an IWFS Guide. Some branches had members who were MW and some with WSET so they could help by offering more education and writing wine reviews. They felt that the IWFS should use Zoom and make courses available for members.

It was noted that all branches were different so there was a need to look at what members wanted and what was available to further branch development and offer support.

#### Group 5: How to Mentor, Support and Develop future leaders

The Branches represented in this group had had new members in the last two years, but these were mainly friends of friends, and they didn't get any 'special' treatment.

IWFS Members should go to and/or reach out via other organisations e.g., Probus, WI, U3A, local universities and catering colleges, to talk about food and wine and at the end present the benefits of the IWFS to the audience, i.e. sow the seeds and then water them at the end.

We need to focus on the 'next level down' from the current membership demographic, not the under 40s (see previous comments). It was noted that London had recently successfully run a subsidised new/prospective member event.

Zoom-based events, as they attract a different audience should continue (see Group 4).

We need to encourage new members to organise events, maybe with a 'buddying' system and to let them organise the kind of event they would like. It was noted that people who want to take on roles as future leaders naturally seek them.

We need to explain, promote and publicise what good 'value' IWFS events and festivals are. They would be considerably more

expensive via a commercial organisation.

Should members who introduce a new member be rewarded, e.g. with some IWFS merchandise or, like one branch does, a bottle of Champagne!

Exco may need to revisit the subsidy policy to encourage and support branches to hold Events and inter-branch events to attract new members.

#### COMMENTS and QUESTIONS

- Q. *It was asked if there was a pack or brochure to help with presenting the IWFS to others.*
- A. There isn't one, but Leonie Allday said she would put one together.
- Q. *There were questions about the costs of setting up and ongoing costs of social media packages?*
- A. This is being looked into by the Strategy Review team.

In response to the question about recruitment and retention the Chair said that this had been looked at recently and we lost 40% of new members after 1 year another 20% after 2 years and that the overall retention rate was 25%.

- Q. *Can we use a commercial company to organise events and what was the cost?*
- A. Some Zones do this already but at a significant cost. We have used them as a resource to aid the organiser at a much reduced cost.

The Chair said there was a determination in Exco to get things done and urged the members present to ask their branches to find people to help and make changes happen.

The Chair then thanked Geeta Lloyd, Steve Graham and Tim Hodges for putting this Forum together and all the members present for attending.

Tim Instone thanked the members of Exco and all who helped to make this an enjoyable and thought-provoking event.

## DINNER AT THE ELEPHANT RESTAURANT

*by Dr Gordon Lloyd Dip WSET*

For the opening event of the Torquay Festival, 27 IWFS members from around the EAZ region congregated with 10 members of the local IWFS Devonshire Branch at the single Michelin-starred Elephant Restaurant in eager anticipation of a tasting menu with matching wines prepared by chef and owner Simon Hulstone.

We were met on arrival by the sommelier, Tom, with the offer of a glass of Crémant de Bourgogne from Cave De Lugny. This was crisp and refreshing and especially appreciated by those stalwarts who had walked along Torquay's beautiful promenade from the hotel to the restaurant. Even better, there was sufficient wine for ample top-ups!

Tom then ushered us through to the dining area for what would be a superb culinary experience.

Simon Hulstone's famous Sourdough Bread with Whipped Beurre arrived followed by an Old Winchester Set Custard, Roast Courgette, Nectarine and Verjus Gel. This was accompanied by 2020 Domaine St Hilaire Vermentino from the Languedoc.

In keeping with Torquay's coastal location and the great fishing harbour of Brixham just round the bay the next three dishes all featured fish or seafood. As we progressed each dish became slightly richer and more complex as did the wines to which they were matched. Brixham Crab with Sour Apple Jelly, Exmoor



Caviar and Apple Sorbet was followed by Scallop with Iberico Pork, Shitake Mushrooms and Cream. The final fish course was Turbot, Eel, Girolles with Roast Chicken Sauce. The matching wines progressed from a 2020 Louis Guntrum Riesling QbA, Rheinhessen (dry, with racy acidity and fresh, citrusy flavours) to a 2020 Pecorino 'Trabochetto' from the Colline Pescaresc, Abruzzo (also high acidity with a more orchard fruit flavour profile). Finally, the Turbot was paired with a Chilean Casas del Bosque Gran Reserva Chardonnay from the Casablanca Valley,

a richer, creamier, fuller bodied wine with balanced fruit and acidity.

We finally arrived on dry land for the next course, which was superbly tender Aged Beef Fillet with Jerusalem Artichokes, Salsify and Truffle Jus. The by now rather desperate red wine drinkers were clearly relieved when the matching wine turned out to be a superb Pinot Noir, namely a 2019 Maranges 1er Cru from Château de la Charrière in Burgundy (with pronounced red fruit flavours, cedar and Pinot Noir's characteristic earthy notes).

Most of us were now grateful for a short rest with a simple palate cleansing sorbet of Mango, Clamansi and Ginger (with no matching wine!). This set us up perfectly for the dessert of Poached Pear, White Chocolate Crèmeux with Honey Nut Crumb, which was accompanied by a Sauternes from Maison Sichel.

Coffee and some elaborate Petits Fours completed an outstanding and memorable gastronomic adventure after which we rather reluctantly slipped out into the rainy night and taxis to carry us either off home or to our hotel.

## DINNER AT THE WILD ARTICHOKE, KINGSBRIDGE

*by Tim Hodges*

As part of the Torquay Festival an IWFS party of 27 from ten branches went in a coach from Torquay to Kingsbridge and we then walked through the back streets past a variety of motor and engineering workshops on an industrial estate, wondering what sort of place Geeta Lloyd had organised for us.

However we were warmly welcomed on arrival and there followed a wonderful, unforgettable meal, carefully prepared by a team of passionate chefs.

All the dishes were creatively thought out with balanced taste and textures... absolutely delicious and what an interesting menu with the courses being shared between adjacent diners.

The crab and the squid dish (pictured below) were well matched with the Vesevo Greco Di Tufo. The wine had intense fruity aromas of ripe pears with a honeyed almond note and a crisp mineral character.



The Chianti Ruffino a medium-bodied wine with notable earthy and rustic aromas was an excellent accompaniment to the venison.

The event was planned by Geeta Lloyd with the help of her husband Gordon who had spent a number of years in Italy and who had selected the excellent Tuscany wine; they have our sincere thanks for a memorable event.

The evening was a great success and the thought was that this gastronomic highlight warranted an IWFS Excellence Award which will be discussed by the Devonshire Branch.



# BLACK PUDDING AWARD LUNCH

*Tuesday 28th June 2022*

The challenge was for The Northern Catering Colleges to send two students with their recipes, which must include Black Pudding, to heats held over the North, ending with an awards lunch where the winner's main dish was featured.

Following the regional heats, the Awards Lunch was a chance for judges, students, tutors and sponsors to taste and enjoy some of the recipes and hear the judges' comments on the finalists of this IWFS Black Pudding Challenge.

The setting was the University of Bolton, Social Learning Centre, The Chancellors Building, which was laid out with ten tables of eight with a video screen showing the students from the six catering colleges preparing their dishes.

- **Aperitifs** – *Simpsons of Servian Sparking Rose 2020* was served with canapés as the guests arrived. The canapés were from a judge's commendation in the competition.
- **Starter** was Supreme of Salmon, courgette Spaghetti and saffron sauce.  
Served with *Sam Plunkett The Butterfly Effect Chardonnay 2021*
- **Winning dish**  
Designed by Jack Hayes from Sheffield  
Black Pudding Soda bread with Asparagus, BBQ ketchup, and Crispy Scotch egg  
Served with *Herencia Altes La Cirereta 2018*
- **Melting Chocolate Pot, White Chocolate Ice Cream and Tulle**  
Followed by Tea /Coffee

Guest presenter, Stephanie Moon thanked all the students and tutors from Bolton College, The Sheffield College, Middlesbrough College, Scarborough College, Warrington & Vale Royal College, Blackpool and the Fylde Coast College who took part.

The sponsors, members of the IWFS in the North Group, who were from northern branches of IWFS were also acknowledged.

The judges, Aiden Byrne, Eugene Mc Coy, Paul Heathcoat and Andrew Pern, were very impressed by the standard achieved

Mr Jack Morris from The Bury Black Pudding Co presented the prizes to the winners and every student who took part was given a certificate by Tricia Fletcher, the IWFS Awards Officer.

**First Prize** went to Jack Hayes from Sheffield served as main dish New season English asparagus, egg soft boiled, pane, Bury Black Pudding crumbled with black pudding soda bread and black pudding BBQ sauce.

**Second Prize** went to Caitlin Clarke from Warrington and Vale Royal College  
Pork Fillet with Black Pudding stuffing, served with braised chicory, Boulanger potatoes, rhubarb puree and a red wine sauce.

**Third Prize** went to Jessica Gordon-Cooper from Sheffield  
Black Pudding and Cream cheese pasta with sun blushed tomatoes, crumbed pan fried black pudding, toasted pine nuts, wild garlic oil and pea shoots.

Judges' Commendation went to Sam Dingley from Scarborough College for the canapés.

The enthusiasm shown by the students and the commitment by the tutors inspired all who have been involved.

Special thanks go to Warrington and Vale Royal College who hosted the finals and to Bill Webster and his Bolton College team who made such a generous contribution by preparing the awards lunch and hosting the event. Particular people organising this successful event were Jodie Cooke and Wendy Bessitt.

Our thanks also go to the key sponsor, The Bury Black Pudding Company, who supplied their famous black pudding to all the students.

For Photos and recipes see website: [iwfsblackpudding.co.uk](http://iwfsblackpudding.co.uk)  
Enquires or further details, contact Hilary Rylands  
email [hilaryrylands@talktalk.net](mailto:hilaryrylands@talktalk.net) or phone 07803757324



# NORTHERN PORTUGAL'S DÃO REGION

by *Charles Metcalfe*

Marvels of glittering purity and freshness, that's my judgement of the best wines of northern Portugal's Dão region. Great wines and wineries are numerous here nowadays, and multiplying. I can watch Dão grow, at spitting distance (though the wines are almost too good to spit), because I live here now, just a few kilometres from the region's southern border.

Over decades of writing books on the wines of Portugal, I had visited often as well as observing this forested region of granite hills and mountains from afar. The best wines have always been capable of ageing, some still delicious after 20, 30, even 50 years. In 2009, I was memorably privileged to taste 50 elderly wines gathered together by winemakers Álvaro de Castro and Dirk Niepoort. Reds and whites, almost all were still astonishingly, vibrantly drinkable.

Yet my early meetings with Dão wines of those same vintages imported to the UK in the 70s and 80s were nose-wrinklingly unmemorable. So many Dão reds tasted dusty and charmless, at best dull. Beginning to visit the region, I was perplexed. Tasted from barrel, the wines often brimmed with promise. What had gone wrong? Ageing for too long in old oak vats and barrels? Inadequate bottling lines?

Dão had been through difficult times in the 20th century. The decades-long Salazar dictatorship had obliged all Dão growers to deliver their grapes to cooperatives, who made the wines and sold them in bulk to private companies, who blended, bottled and marketed them. A measure intended to improve



wine quality had precisely the opposite effect. The cooperatives were underfunded and badly run, and the reputation of Dão wine plummeted. Some somehow managed to triumph over circumstances.

In 1977, the rules in Dão changed. Portugal's application to join the European Community (later the EU) meant any whiff of monopoly was frowned upon. Suddenly, the Dão commercial landscape was transformed. Grape-growers started building new wineries. Sons and daughters of grape-growing families went off to study winemaking and viticulture. The big merchant companies bought their own vineyards.







Portugal's largest wine company, the family-owned Sogrape, had been ahead of the game. In the cooperative years, as early as 1957, they had rented space in a co-op, installed their own equipment and made wine there. It worked well, and Sogrape developed a successful brand, Grão Vasco. When, in 1988, competition was looming from newly resurgent privately-owned vineyards, Sogrape invested in its own 100-hectare estate, Quinta dos Carvalhais. They built a modern winery to process the grapes from other growers as well as their own. With replanting, Quinta dos Carvalhais now has 50 hectares of vineyard, and is planning 20 more. "The goal is to show Dão as it is, with all its terroir and minerality," says Beatriz Cabral de Almeida, the estate's winemaker. "You smell eucalyptus, some nuttiness, forest scents. I changed the Quinta dos Carvalhais Colheita Tinto to a more traditional blend," she continues. "It was once only Touriga Nacional but now also has Alfrocheiro and a field blend of old vines, because I felt it had lacked the identity of what Carvalhais is".

Dão is renowned as the birthplace of Portugal's most famous black grape, Touriga Nacional, a grape now planted with enthusiasm in almost every Portuguese wine region, also travelling successfully as far as the vineyards of South Africa and Australia. Touriga Nacional is even one of six experimental grapes being trialled in Bordeaux vineyards to help address the warming climate.

The modern market for Dão wines favours the simpler offering of single-variety wines. Certainly, Touriga Nacional is the star red, but its sidekick Alfrocheiro is winning more acclaim every year, and there's a strong supporting cast of Tinta Roriz (known as Aragonez in the south of Portugal, Tempranillo in Spain),

Jaen (Spain's Mencia) and several others. The oldest vineyards, as so often in Portugal, were of mixed vines. If one variety failed at harvest, others were there to give a crop. Likewise, the star white variety is Encruzado, supported by Cerceal, Bical, Malvasia Fina, and many others.

The question of whether to make Dão wines (white or red) as monovarietals or blends still exercises Dão producers. For Micael Batista of Quinta de Ramalhosa, the answer is clear: "My objective is to put the field blend at the pinnacle", he says. "It has more complexity. My philosophy is all blends, not single variety Encruzado or Touriga Nacional. The market has so many





varietal wines.” He adds: “Next year I’m going to plant a vineyard with traditional mixed vines.”

The past was mainly red, but white wines are the new gold in the region. João Pedro Formigal, new winemaker at the historic Condes de Anadia in the Dão town of Mangualde, explains how people were previously focussed on reds, undervaluing the white grapes. These were used to blend into the reds. Now 19 per cent of Dão wines are white, and rising. “Everyone now has red grapes to sell,” says João Pedro, “but white grapes are hard to find. White grapes are up at Alvarinho prices.” Encruzado works brilliantly, oak-fermented or crisply unoaked. Cerceal, too, has the acidity to emphasise freshness.

A style of pale red wine called palhete is also making a comeback. Micael Batista makes one in the traditional family style, light, fruity, appealing: “Every vineyard had 15 per cent of white grapes. People used to prefer reds not too dark, and they drank them all day long in the vineyards, so they needed to be not too alcoholic, easy to drink.” At Casa de Mouraz, Antonio Lopes

Ribeiro and Sara Dionisio like to serve their palhete with fish and salads. It’s nearly rosé, smells and tastes of red and black boiled fruit sweets, but dry, quite scented, with a touch of tannin. “It’s the style of wine my father made before,” says Sara. “The US, our second market, is looking for light reds such as this one with less alcohol.”

Along with the strong line-up of Iberian grapes, granite soils also make for quality. The mountains encircling the Dão region are mainly granite. Great blocks of the rock protrude from the earth, and unsurprisingly, this is the sturdy local building material. Over the millennia, the granite has weathered into the soils in which most Dão vines grow. Patches of other soils are interspersed, schist and alluvial, but even the alluvial soils are mostly granitic in origin. According to the Dão regional wine authority, 97 per cent of all Dão vineyards have granite soils. These granite soils matter, bringing extra freshness and brightness. Dão wines have sometimes been compared to the wines of Burgundy in their freshness and elegance.

The six mountain ranges surrounding the Dão region also protect it from extremes of climate. Winters are cold and (usually) wet. Summers are hot and dry, but normally free from the vicious heat-spikes seen in the Douro and Alentejo. Vineyard altitudes vary from 150 metres above sea level to a lofty 800 metres in the foothills of those mountains.

That by itself gives flexibility to the region. In an epoch of warming climate, there are higher places where vineyards can be planted. Of course, the Dão region has its great estates, but it is not a region as closely tied to precise geographic locations as the grands crus of Burgundy or the top villages of Bordeaux.

However, there is one ever-present danger – fire. Dão’s hills are planted with vines and with forests. Much of the forest is the fastest-growing cash crop for the paper industry, eucalyptus,





and most of the rest is pine. In a warming climate, the risk of fire in a dry forest is huge. There are even suggestions some fires are deliberately started to collect insurance money.

In June 2017, 156 wild-fires swept through expanses of central Portugal, in particular the Dão region, engulfing forests, vines and buildings. Sixty-six people lost their lives, many were injured. Fire-fighters came from Spain, France, Italy and Morocco and from all around Portugal.

Several wine producers lost vineyards and wineries. Casa de Mouraz, one of the Dão's few producers of organic wines, lost three-quarters of their vines, as well as their warehouse and its stock. They crowdfunded, have replanted the vines, and are rebuilding the warehouse. At Quinta da Ramalhosa, Micael Batista had just taken over the family vineyard that year. He lost vineyards, farm machinery and "a lot of bottles". I recently tasted brilliant wines from Ramalhosa, as well as from Casa de Mouraz and Quinta dos Carvalhais, all from vineyards lost in the 2017 fires. Despite the threat of fire, the Dão is attracting new investors, and new vineyards are being planted.

Guided by leading winemaker Álvaro de Castro, in 2010, the dynamic Douro trio of Jorge Moreira, Francisco Olazabal and Jorge Borges bought an estate not far from de Castro's estate around the village of Pinhanços near the foothills of the Serra da Estrela, Portugal's highest mainland mountain. They named it M.O.B.. Dirk Niepoort, another Douro star, snapped up another nearby Dão estate in 2012. De Castro himself added 13 hectares of vineyard from nearby Casa da Passarella, whose family owners wanted to sell. In 2018, the family-owned Grupo Amorim, largest cork producers in the world, added the historic wine estate of Quinta da Taboadella to their collection of top wine estates. (They already owned Quinta Nova de Nossa Senhora de Carmo in the Douro, and Luisa Amorim has since bought an Alentejo estate, Aldeia de Cima.)



The modern wines of Dão are jewels of brilliance and precision, and there is no shortage of investors queuing up to buy Dão companies and estates. Most of the recent arrivals are already very successful winemakers elsewhere. Dão's future quality seems assured, and the ageability of their top wines better than ever.



# WINE AND FOOD FAIRS AND FESTIVALS

by *Dr Bernard Lamb*

There are many types of wine & food festivals; I will describe four which I attended this year.

The huge **London International Wine Fair** was held at Olympia from 7th to 9th June, with thousands of wines from many different countries and regions, including Uzbekistan. I tasted very good English sparkling wines from Nyetimber, The Grange, Exton Park, All Angels, Digby and Meopham. Still wines I scored highly included CVNE R Imperial Gran Reserva 2012, Errazuriz MAX Malbec 2020 and Don Maximillian 2017 and Manser Block 4 Shiraz 2020 (Adelaide Hills). It was a privilege to taste several good wines at the large Ukraine stand with wines from Odessa showing well.

The Thames & Chilterns Vineyards Association (TCVA) held its **English Wine & Food Festival 2022** on 25th and 26th June at Alder Ridge Vineyard near Hungerford.

There were tents with wines from regional wineries, stalls for hot and cold foods and artisan craft products. One paid for entry and was given an ISO wine glass and 10 tickets for tasting wines, with the option of buying more.

Some of the still and sparkling wines were excellent, especially two still wines in the oaked Burgundian style, Freedom of the Press Chardonnay 2020 and Brightwell Pinot Noir 2016. I bought a number of different wines, some for drinking, some to put into tastings for the IWFS and other groups. The paninis we bought for lunch were very tasty and the rain which greeted our arrival at this open-air event soon eased off.

The brochure gave brief details of the 12 vineyards involved and descriptions of the 47 alcoholic drinks on offer, nearly all wines but with the odd sparkling cider, English brandy and gin.

At the Laithwaites stand I was delighted to try the excellent Windsor Great Park Vineyard Rosé 2019 (£40, only 1,500 bottles made) and the Windsor Great Park Gin, "scented by the true English botanicals, inspired by the Savill Gardens. A lift of pungent flowers, seeds and leaves of the English countryside". The fair is held to sell wines on the spot, to generate future orders and publicise the products on show. The TCVA is a regional branch of WineGB, the national organisation promoting English and Welsh wines.

The much larger **Speciality Fine Food Fair** (SFFF) was held in the National Hall at Olympia on 5th and 6th September with hundreds of stalls over two floors. Some were from big firms, some from small firms hoping to expand and many were from overseas looking for an importer.

As usual it was a great pleasure to talk to many stall holders and to try a huge range of foods and drinks. There were lots of cheeses, chocolates, charcuterie, canapés and biscuits to graze on to serve as a very mixed free lunch. I spent four hours there sampling and left happily with a pleasant amount of alcohol inside.

Like the London International Wine Fair, the SFFF is a trade fair, free to get in but needing some trade connection to get a ticket, with a lot of questions to answer during the online ticket application. It is quite understandable that they do not want free-loading members of the public attending. If you know someone in the trade they can often get you a guest ticket. The exhibitors do not sell products at the fair but want orders from firms or individuals. There was even a stand showing food-and-wine themed greeting cards ([katietinkler.co.uk](http://katietinkler.co.uk)) with very amusing captions and clever puns.

I did not enjoy the de-alcoholised wines (from Noughty) or the quarter-strength gin, but there were some very good non-alcoholic fruit juices, including Korean Vorbee passion fruit honey and Cawston Press sparkling rhubarb (better than the sparkling elderflower). Cawston make a large range of fruit and vegetable drinks (e.g. Brilliant Beetroot, Apple and Mango). The wines included ones from Moldova, France, Italy, Spain (I tried several from Ribera del Duero), England, etc. The English Blue Aurora wines from Northamptonshire were made from 100% fermented English blueberries presented in three styles called Dusk (medium dry), Midnight and Ice (very intense and sweet). The Korean firm Joa-Soju offered wines of 12% alcohol from fermented apples and from apples flavoured with grapes, lychee, peach, strawberry or plum. I liked a Marsala Frazzitta, 16% alcohol, 100g/l residual sugar, made without fermentation from Malvasia juice and alcohol, with a lovely bouquet and good body and length.

The spirits on show were very numerous and diverse. Tayport Distillery in Scotland uses local ingredients for a very good, full-bodied Vodka from malted barley, and gins with raspberries or blackcurrants (most of those from that area go into Ribena). G & Tea make tea-distilled gin – the Cream Tea Gin was delicious. A five-year-old Cardrona malt whisky from Wanaka New Zealand was very good. Riverside offer small batch craft spirits with liqueurs, gin, rum, vodka and whisky from the UK. Deerness Distillery in Orkney, run by an Australian couple, makes a range of gins (e.g. Scuttled Gin, Sea Glass Gin), whiskies and liqueurs from their own barley. NC'NEAN Organic Whisky Distillery in Scotland claims to be the first UK distillery to have net zero carbon emissions. Henley Distillery in Oxfordshire offered a range of "Small Batch, Flame Distilled, Non-Chill Filtered Gins", including Rhubarb and Ginger and an Oriental Spiced Gin.

Beckford's gave me a wonderful White Pearl Coconut Rum. They also make Black Pearl Spiced Rum, Pineapple Rum and Caramel Rum amongst a large range of spirits. The manager offered to come from Bath to put on a spirit tasting for the IWFS London Branch. I would definitely be interested. The firms looking for a UK agent included Insule who make a really flavoursome lemon gin in Sicily. Marlin Spike is based in Brussels Belgium importing and blending top rums from many sources. Although they advertise its use in cocktails their basic one was very good as a straight undiluted rum. I was so enjoying three rum samples, of ever-increasing age and



complexity, that I failed to take notes. Their 10-year-old, a fabulous treat and high in alcohol, should be available here in November at about £70 a bottle. I was told that “the angels’ share” from maturing cask-strength rums was seven to nine per cent of the volume each year, so ageing is costly.

The annual **WineGB Trade & Press Tasting** was held on 6th September at the Royal Horticultural Society’s Lindley Hall in London. It was free if one had a trade or press connection. It was all about tasting English still and sparkling wines, plus a few from Wales, with no foods to taste. Some well-known wine writers and MWs were there. I recognised Hugh Johnson, Oz Clarke and Rosemary George.

There were stands for many wineries and tables of wines by theme, such as Sparkling Blanc de Noirs or Classic Method Non-Vintage or Multi-Vintage Wines or Single Variety Still White Wines. The latter had an interesting selection of grape varieties including Ortega, Pinot Blanc, Chasselas, some very good Pinot Gris, Chardonnay (the most popular especially the classy Chapel Down’s Kit’s Coty 2019) and the inevitable “aromatic cat’s pee and nettles” Bacchus which I am not keen on.

There was a table with the winning wines in various categories. I liked the joint winners of the dry red class, Gusbourne Pinot Noir 2021 and Balfour Gatehouse 2020, although I found them too heavily oaked as was the best still Chardonnay, Gusbourne Barrel Selection 2020.

My favourite sparkling wines were The Grange Classic Cuvée NV (which I had admired at the London International Wine Fair earlier) and Nyetimber Classic Cuvée 2010, with five years on the lees. It was their last vintage Classic Cuvée.

Moving on to multi-vintage wines after that I tried two of the expensive Nyetimber upper-range ‘1086’ wines (the year Nyetimber was mentioned in the Domesday Book), the 2010 Rosé (£175) and the 2010 White (£150) with eight years on the lees. I enjoyed the All Angels Classic Cuvée wines from 2013 (six years on the lees) and 2015. I was very surprised that the lady on that stand recognised me from the TCVA tasting and remembered that I bought three bottles of the 2013 then. Of the still wines the outstanding ones for me were the Bolney Pinot Gris 2019 and the Denbies Pinot Noir 2019 with the Bolney Estate Pinot Noir 2021 close behind.

Of the four fairs or festivals the TCVA was the friendliest, the most cosy, in spite of some rain, the only one which anyone could go to and where one could buy the wines one liked there and then, which was a huge advantage (and temptation). The London International Wine Fair had the most wines to try and the SFFF was the most enjoyable because of its huge variety of foods, fruit juices, wines and spirits, especially the mature rums.

*Dr Bernard Lamb is a member of WineGB and of the Thames and Chiltern Vineyards Association.*





# THE MEMBER APP

*by Stephen Hipple, Chairman IWFS Americas inc.*

The IWFS Member APP provides a wealth of information at the members' fingertips. The Member App is composed of ten easy to use buttons: Wine & Food Pairing, Vintage Guide, Publications, Society Archives, Alsace Festival, Piedmont Festival, Paris & Bordeaux Festival, Washington D.C. Festival, Willamette Valley Oregon Festival, and Join The IWFS. The APP is a valuable source about all aspects of our Society.

## **Wine & Food Pairing**

Members have told us that Wine & Food Pairing is the most often used button on the App. In addition to utilising the information for pairing wine and food at home, the button is used when dining at restaurants. It is advantageous to use the Wine & Food Pairing button in conjunction with the Vintage Guide (previously Vintage Card) button to determine the quality of each vintage and when is that vintage ready to drink.

Furthermore, members have recommended the number of wines be expanded along with the quantity of food dishes included in Wine & Food Pairing. We have listened and made the following changes.

IWFS has contracted with Fiona Beckett, a recognised wine and food pairing expert in the United Kingdom. She has expanded the Wine & Food Pairing button to include many more wine varietals and styles. The original number of wines on the App for Pair by Wine has increased from 32 choices to 61. She has also expanded the Pair by Food categories from eight to 12.

Finally, Fiona has increased the number of dishes substantially for each category. The new Pair by Food categories are: 1) Beef and Venison; 2) Pork; 3) Poultry and Game; 4) Fish and Shellfish; 5) Lamb; 6) Pasta; 7) Rice and Noodles; 8) Soups and Stews; 9) Eggs and Cheese; 10) Grains and Legumes/Pulses; 11) Vegetables and Salads; 12) Desserts. Members now have this information available on their phones.

We are keeping the Wine & Food Pairing simple so it is easy to use and educational. The wines and food pairings selected are those that are most common. The App is not intended to list all wines, foods and sauces in the world today.

## **Vintage Guide (formerly Vintage Card)**

The Vintage Guide is designed to provide guidance relating to the quality of a vintage for a particular year in selected country/wine region. It is often used for purchasing wines for a member's personal cellar, a branch cellar or dining at a restaurant. We have been informed that members appreciate having this information readily accessible. Also, the Vintage Guide is frequently used successively with the Wine & Food Pairing button.

## **Publications**

The Publications button can be used on a smart phone to read Americas Wine, Food & Friends, Euro Africa Food & Wine, Asia Pacific Zone Newsletter and the Grapevine. Members have let us know it is easier to read these publications in hard copy than

*continued on page 23* ➔

# IWFS WINE & FOOD PAIRING GUIDE

*by John Nicholas and John Danza*

An updated version of the IWFS Wine & Food Pairing Guide is now live within the IWFS Member App. If you are already using the Member App, there isn't anything that you need do. Whenever you use the app, you will be accessing the latest information.

If you have not downloaded the Member App, be sure to do so, just click on this link (<https://www.iwfs.org/membersapp>). You can, of course, also access the Guide when you are logged into the IWFS website ([www.iwfs.org](http://www.iwfs.org)). However why not download the app and have the information available wherever you are provided you have a smart phone or tablet (ipad) with you! Try consulting the Guide in a restaurant while trying to decide on the most appropriate wine for your menu selections.

IWFS Europe Africa would like to thank all those in the Americas for their continued effort in developing this Wine & Food Pairing Guide with easy access through the IWFS app.

The development of our Wine & Food Pairing Guide has limitless potential. Therefore, we are asking for your input. You, as a member, can benefit from others input as well as

contributing to the greater understanding of all members as to what works when pairing wine and food.

Accordingly, we ask that you provide us with your remarkable wine and food pairing selections. Your suggestions will be considered by an EAZ Wine Pairing team who will pass them on, as appropriate to the Society Wine & Food Pairing Guide Committee, which will include EAZ and APZ members representatives as well as those from Americas.

To have your suggestions considered please send them by email to [EAZ@iwfs.org](mailto:EAZ@iwfs.org). The Committee will review all suggestions and potentially add them to the Wine & Food Pairing Guide. We sincerely request your help in making this the finest pairing guide accessible on the internet.

I hope that you all can make use of this "simple-to use" resource from the Society and in anticipation thank you very much for your assistance in helping to broaden its scope.

*John Nicholas is Chair, IWFS Europe Africa  
John Danza is Web Chairman, IWFS*



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[Americas](#)

[Europe Africa](#)

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**IWFS MEMBERS APP**

**To download & install the new IWFS MEMBER APP, follow the instructions below:**

1. iPhone \* – [click here](#)

\* To add an icon to your iPhone (please note that the icon will change according to the last screen viewed on the App) :

1. Click on the above link **with your iPhone**, which will take you to the website
2. On the bottom of your screen click the box with the arrow in it,
3. Scroll through the gray icons until you get to Add to Home Screen and click it
4. Click Add in the upper right corner

➡ continued from page 22

on a phone. If members do want to read the magazines electronically, they usually use a laptop or desk top.

**Society Archives**

The Society Archives button gives the vast history of The International Wine & Food Society.

**Festivals**

The Festival buttons are primarily used by those who enjoy superb wine and cuisine while traveling. There are normally six festivals to select from every year. Two festivals in the Americas, two in Euro Africa and two in Asia Pacific. The festivals include world class accommodations, private tours at the world’s finest wineries and organised wine tastings. Evening dinners are prepared by superb chefs in the area and each wine served is paired perfectly with each course. Members like having effortless access to the announcements and dates for festivals on their phones.

**Join The IWFS**

Join The IWFS is the newest button on the Member App. The purpose of this button is to inform members whom to contact if they move to another city. Their new location may or may not have a branch. The individual may want to remain a member of the IWFS. By using this button, they have pertinent information on how to remain a member. The user can simply click on the link Join The IWFS and select a zone. Then there are explanations on three ways to join IWFS. They can: 1) Join an existing branch; 2) Start a new branch; or 3) Become an independent member.

We are continually updating the Member App. Members who have previously downloaded the Member App at [iwfs.org/membersapp](http://iwfs.org/membersapp) to your phone, need to click the refresh button. This will update your Member App with the most current information.

To download the app type this link into your browser: [iwfs.org/membersapp](http://iwfs.org/membersapp)

# AWARDS OFFICER REPORT

by *Tricia Fletcher*

## EAZ Restaurant Awards

No IWFS EAZ Restaurant Awards were made.

## EAZ Awards

### At the Zürich AGM

On 4th September 2022 John Nicolas on behalf of the EAZ presented to:

- **Kurt Haering**, Zürich Branch – an Exceptional Service Diploma and Medallion for his service and work for the Zürich Branch as a member, Committee member and Chairman.

### At the 2022 EAZ AGM in Torquay

On 22nd September 2022, John Nicolas on behalf of the EAZ presented to:

- **John Slate**, Devonshire Branch – an Exceptional Service Diploma and Medallion for his service and work for the Devonshire Branch as a member, Committee member and Chairman.
- **Susie Punch**, Surrey Hills Branch – an Exceptional Service Diploma and Medallion for her service and work for the Surrey Hills Branch as a member, Committee member and Chairman.
- **Isabel Sinclair**, Wessex Branch – an Exceptional Service Diploma and Medallion for her service and work for the Wessex Branch as a member, Committee member and Chairman.

On 24th September 2022, John Nicolas on behalf of the EAZ presented the following Awards at the AGM:

- **Leonie Allday**, Bath & Bristol Branch – an André Simon Bronze Medal for her work and service to the IWFS and the EAZ as a member of Exco and as a member of the Exco Strategy and Marketing Team, the Members Forum and the Branch Excellence Awards initiative.
- **Steve Graham**, Vale Royal Branch – an Exceptional Service Diploma and Medallion for his service and work for the IWFS and EAZ as a member of Exco, the EAZ Treasurer and a member of the Northern Branches Development Team.
- **Tim Hodges**, Merseyside & Mid Cheshire Branch – an Exceptional Service Diploma and Medallion for his service and work for the IWFS and EAZ as a member of the Exco Strategy and Marketing Team and establishing the Northern Branches Development Team.

- **Geeta Lloyd**, Devonshire Branch – an Exceptional Service Diploma and Medallion for her Service and work for the IWFS and EAZ as a member of Exco, as the Membership Secretary and organising the 2022 EAZ AGM and Members' Forum.
- **Peter McGahey**, Herefordshire & Monmouthshire Branch – an EAZ Pin Bar Badge for his service and work for the IWFS and EAZ as a member of Exco and the Editor of Food & Wine.
- **Tricia Fletcher**, Manchester Branch – an EAZ Pin Bar Badge for her service and work for the IWFS and EAZ as a member of Exco, the past EAZ Secretary and present Awards Officer.

## Branch Awards

Three members Awards have been applied for by the Branches and have been approved.

A presentation was made on 24th July 2022 at the Devonshire Branch's AGM to:

- **Phillip Redhead** – An EAZ Diploma and EAZ Pin Bar Badge for all his years of dedicated and meritorious service to the Branch as a member, a Committee Member and as Treasurer, (Phillip joined the Devonshire Branch Committee in 1995 and served as its Treasurer from 1996 until its AGM on 24th July 2022 when, at the age of 91, he stepped down; a remarkable achievement)

Two presentations were made on 4th September 2022 at the Zürich AGM to:

- **Christine Gilbert** – a 10-year Exceptional Service Diploma and Medallion for her dedicated service to the Branch as a member and a Committee Member with many roles.
- **Malcolm Gilbert** – a 10-year Exceptional Service Diploma and Medallion for his dedicated service to the Branch as a member and a Committee Member with many roles.

## Branch Excellence Awards

The Branch Excellence Awards have been greatly appreciated by the Restaurants and Catering Colleges that received them. The pilot project has been well received and Leonie plans to roll this Award out to all EAZ Branches in the near future.

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## VALE ROYAL BRANCH FOUNDER MEMBERS RECEIVE THEIR MEDALS



At a recent Branch event at Next Door in Frodsham, Wendy and Andy Ryan received their founder members medals presented by Branch Member Steve Graham who is the Treasurer for IWFS EAZ.

Wendy and Andy were unable to make the Vale Royal Branch Inaugural Dinner earlier in the year, but were delighted to attend this event and collect their medals during the reception in the restaurant's courtyard.

*Ali Graham*





## *Blackpool* PIE NIGHT

When the Blackpool committee first envisaged a pie and wine evening some of us imagined that we would get to eat eight or nine pies on the evening. But wiser counsel and diet conscious spouses prevailed and we finished up trying to match wines with three different northern pies. The wines were selected by the newest member of the committee, Katy Chadwick, but she had not tasted the pies!

I have lived in Lancashire for more than 50 years but I had never heard of a Lancashire butter pie until I visited a Preston restaurant where one was available as an additional course between starters and main! Since then I have read articles about these pies, also called Catholic pies or Friday pies because they were eaten when meat was forbidden by the Priests. Rebecca Lockwood, a reporter on the local Digital magazine LancsLive, did a comparative tasting of Lancashire butter pies to celebrate national pie week.

We chose the winning pie from that competition (Greenhalgh) as a starter and a pork pie from Satterthwaites on Merseyside as the main. We were fortunate in the fact that one of our members, Karen Smith, has a large garden with apple trees and blackberry brambles and agreed to provide fruit pies for dessert.

Our aperitif wine was a Rosé from the Domaine de Reuilly which won round most of the anti rosé brigade.

Katy chose two wines from the Wine Society to pair with the butter pie. They were Luberon Blanc 2021 from Famille Perrin and a Beaujolais-Villages Blanc 2021.

Lancashire Butter pies normally come as individual pies totally surrounded in pastry but we managed to obtain a catering size one that only had a pastry top.

I was born and brought up in Leicestershire where the only pork pie is made in Melton Mowbray and is served cold with pickle or chutney. When I first arrived in the north-west and went into a pub in the Ribble Valley and ordered a pie and a pint I was surprised that the pork pie arrived in the dish, warm and



surrounded by mushy peas. But in the last 50 years I have learnt to like them like this!

Whilst we warmed the pies we served out three red wines. They were a Pinot Noir from northern France, a Gamay based wine from Beaujolais and a Cabernet Franc from Saint Nicholas de Bourgueil 2015. I think Katy has had a French wine education! The main debate was not on which wine worked best with the warm pie but whether the pie should have been left in the oven longer or taken out earlier!

Not surprisingly the best pie was the home made one, served with cream. Katy served a sparkling red wine which was interesting and a Muscat de Beaumes-de-Venise that matched the excellent dessert.

An interesting, inexpensive and enjoyable evening.

*Ron Barker*



## Devonshire OUR 45th AGM



Twenty seven members and one guest met on 24th July 2022 (Sunday) for our 45th Annual General meeting at the home of Geeta and Gordon Lloyd.

John Slater, our chairman had the pleasant task of presenting our treasurer, Phillip Redhead, who is stepping down after 26 years, at the age of 91, with a special EAZ Diploma and Bar Badge for Exceptional Service to the Devonshire Branch.

Phillip Redhead has been serving on the committee of IWFS, Devonshire Branch since 1995. He was appointed Treasurer on 21st July 1996.

Together with his late wife Irene, he represented the branch at the European AGM in 1996 and attended many of the Great Weekends and Weeks away arranged by other branches, including visits to Rhineland and California. He attended the



Society's 75th Anniversary Celebration and Dinner at Claridge's in November 2008 and has arranged many foreign visits.

He has been an outstanding member in many ways, arranging each AGM and Christmas function for our members but also aiding many charities in the locality by arranging wine tastings and similar events. A pillar of our society and the Society.

In 2010, he was awarded the André Simone Bronze Medal by EAZ Awards Officer Mr John Legg.

After the short meeting, canapés prepared by the 91-year-old twins Philip and David Redhead and accompanied by a Crémant d'Alsace Cuvée Julien, Dopff au Moulin NV was served, after which members sat down for a meal in different parts of the house.

The food was prepared by Dr Gordon Lloyd and Sue Slater and was accompanied by Picpoul de Pinet, Domaine Felines Jourdan 2021 and Semeli Nemea Reserva 2017.

### THE MENU

Mixed Seafood Platter

Gallia melon with Parma ham

Cucumber Relish

Ottolenghi Chicken Marbella

Steamed Potatoes with butter and parsley

Green Salad

Petits Pains + butter

Dessert: Citron Tarts with fresh Strawberries and cream

Cheese Platter: Lancashire, Brie and Cheddar accompanied with cheese biscuits, grape, and chutney.

And finished off with Tea & Coffee.

*Geeta Lloyd*





## *Herefordshire & Monmouthshire* **THE QUEEN'S PLATINUM JUBILEE LUNCH**

To celebrate the Queen's Platinum Jubilee, the Herefordshire & Monmouthshire branch held a lunchtime party at Hall End Farm, Kynaston, Herefordshire, the beautiful home of branch member, Angela Jefferson.

Kynaston is situated close to Much Marcle, famed for the ancient yew within the churchyard of St Bartholomew believed to have been planted circa 500AD and so large and worn that it has a bench seat constructed within its trunk and well worth a visit.

With the previous Jubilee weekend comprising a packed schedule – from the pageantry of Horse Guards, the solemnity of St Pauls and the street party of all street parties on The Mall – Branch Secretary Peter McGahey, with admirable foresight, scheduled the lunch for Sunday 12th June. Fortunately, the glorious weather that blessed the Jubilee weekend, continued for the gathering. Having driven through the beautiful South Herefordshire countryside with its villages still bedecked with bunting, members arrived to be welcomed with a glass of Freixenet Cava Brut and canapés, prepared and beautifully presented by branch member, Pam Williams.

After a short and humorous speech by Branch Chairman Nigel Williams, the Queen's health was toasted. Two large tables accommodated the 19 members attending, almost a full turnout for the branch, with only three being absent and those overseas.

Lunch was a buffet with a Middle Eastern theme, and among the delights were: feta marinated in lemon, pickled chillies and coriander, Eastern style focaccia with cumin seeds, ground coriander and mint; aubergine and basil pesto with baba ghanouj, salmon with red harissa and capers, accompanied by tomato, red onion and lemon salad. All beautifully prepared by local caterers C&M John of Usk, and served by branch members.

Some of those present admitted to having been somewhat apprehensive when the adventurous menu was sent out. All such doubts were dispelled by the end of the lunch, with enjoyment all round as palates were tested with new tastes and textures.

A choice of two puddings followed: apple and fragipane tart and a delicious variation on Eton mess in the form of meringues with raspberries, basil and slivers of pistachio all beautifully perfumed with rose water – and not a few members sampled both!



To finish there was a selection of cheeses, selected by Pam Williams and supplied by the farm shop at Morris' of Usk, where there is a wide choice of fine cheeses, sourced from specialist Bath cheese supplier, the Bath Fine Cheese Co. The two cheeses selected for the lunch were Baron Bigod (the creation of Jonny Crickmore at Fen Farm dairy in Suffolk. Made in small batches to a Brie de Meaux recipe passed on by a French cheesemaker it is the only traditional Brie-style cheese currently being produced in the UK) and a Scottish cheddar.

The accompanying wines were Azinhaga De Ouro – Reserva 2020 and Le Rocher de Saint Victor Picpoul de Pinet 2020.

The conversation was as varied and vibrant as the fare and, as expected, there was lively discussion covering all aspects of the hugely successful Jubilee weekend and, as well as to be expected, the wonderful array of food. Furthermore, two new members came away a little more knowledgeable having been instructed by those more experienced on the joys to be found in Larousse Gastronomique – the world's classic culinary reference book.

With special thanks to those members who worked so hard to make the lunch such an enjoyable and memorable occasion and, particularly to Angela, for opening up her home: she didn't let anyone leave without a jar of her delicious homemade chutney.

*Lesley Russen*



## *Herefordshire & Monmouthshire* **CORSE LAWN HOUSE HOTEL**

Some twelve members of the Herefordshire and Monmouthshire branch of the IWFS and two from Bristol and Bath met at the Corse Lawn House Hotel, near Tewksbury, on 4th August. This hotel is in a delightful rural area. The name is said to derive from the time in the Middle Ages when the forest was converted to pasture, hence – coarse lawn. In front of the

hotel is a large pond said to be used to drive a coach and four horses through to wash them after a trip along the muddy road in olden times.

We gathered at 6:30pm for a glass of Crémant de Bourgogne and caught up with the latest news/gossip.

Our choice of starter was either Terrine of Muntjac and Pigeon with rhubarb relish or Tomato Salad with Mozzarella flavoured with basil and balsamic vinegar.

This was followed by either Roast Guinea Fowl with sautéed pancetta, savoy cabbage and hazelnut and truffle cream or Panfried Hake Fillet, confit tomato, wilted spinach and sauce vierge.

A delicious dessert of English strawberry collection, panna cotta and pavlova and sorbet followed.

The meal ended with an assortment of cheeses. We finished off with a choice of coffee and teas.

Wines to accompany these dishes were Chardonnay Pays Charentais by Hauselmann, France 2018 (distinguished by its freshness and fruit notes with a 'citrus' flavour) and Carignan Vieilles Vines 2020, Les Volieres, Languedoc (an abundance of black and red berries with nutmeg and toasty hints).

A splendid evening was had by all.

*Tony Griffin*



## *Herefordshire & Monmouthshire* **AGM, 28th AUGUST**

Traditionally the AGM has been staged at the home of the Chairman and on this occasion at the home, in Usk, Monmouthshire, of Nigel Williams who was retiring after serving for three years. A glass of Cava on arrival at midday was appreciated as a welcome introduction to the formal meeting, which took a full 20 minutes! The meeting was attended by two-thirds of the branch members.

We were delighted to congratulate Michael Hoddinott as our new chairman. Michael, who lives in Hereford, has been a member of the branch since its inception 25 years ago. He has held the chair previously and served as treasurer.

After the formal session Nigel's wife Pam invited everyone to enjoy an excellent hot and cold buffet lunch: the sweet potato gratin prepared by her, and served with a selection of cold meats and salads, was a special highlight. To accompany the lunch, a very acceptable French Pinot Noir, Villa Blanche, and a white wine from Greece, variously described as "different" or a "once in a lifetime experience, never to be repeated". To be fair it was a good quaffing wine but perhaps a bit too floral.

The weather was good, the 'craic' was good and the future assumed a rosy glow – a grand occasion all round.

*Sue Smith*



## Manchester

### GREAT CLASSICAL DISHES RE-INVENTED

*"Much have I travell'd in the realms of gold  
And many goodly states and kingdoms seen"*  
(Keats)

Although Keats referred to the kingdoms of his era, the present day wine and food equivalent of the "realms of gold" continues to have at its forefront, in my view, the much-loved 'Throne Room' of 'The French' at the Midland Hotel, Manchester, where the present 'King' is Chef/Patron Adam Reid. His "goodly state" there was visited by 32 members and guests of the Manchester IWFS branch on 12th May 2022.

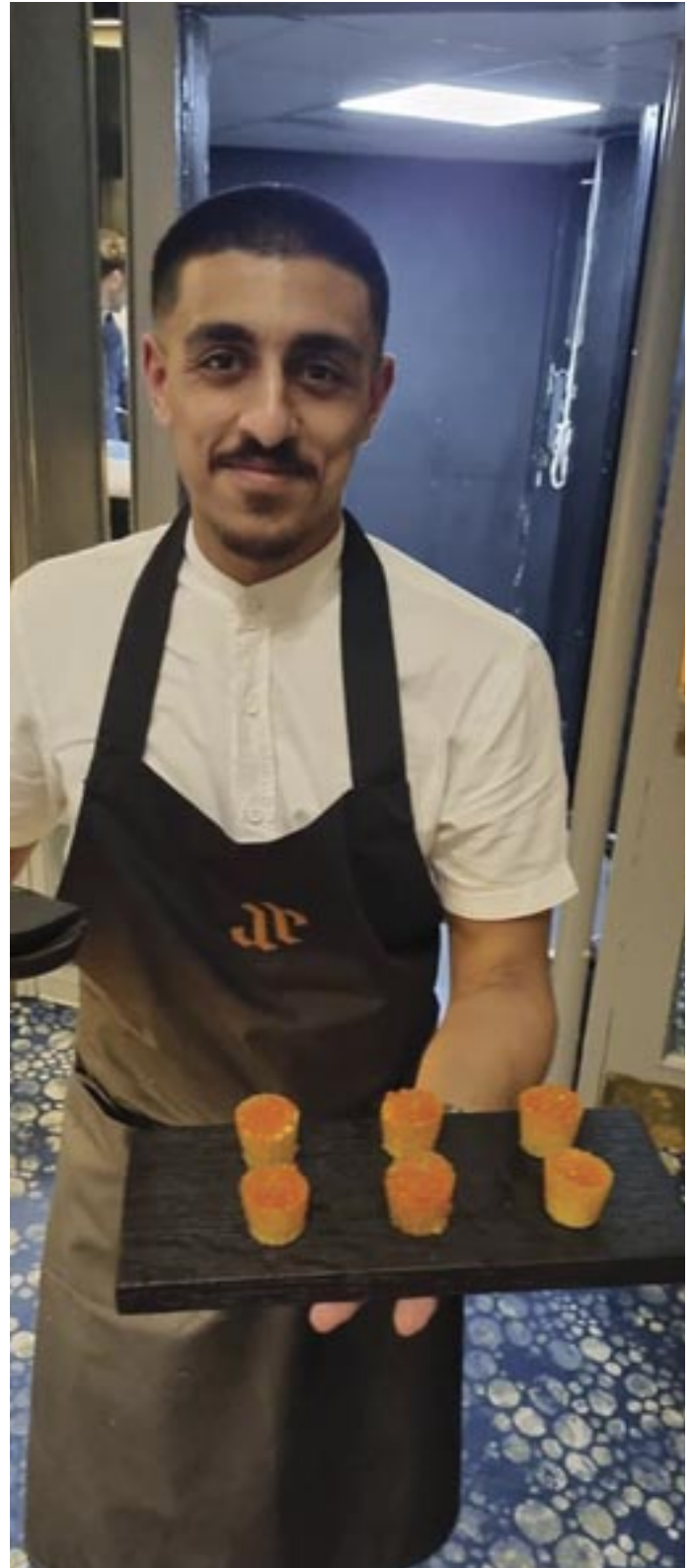
You arrive not knowing what you will be given (though allergies notified in advance are well catered for) because Adam only decides on the dishes on the day, using the freshest ingredients available.

The style is "Modern British with a Northern touch" but do not be deceived by apparently humble titles for dishes. First evidence of this was outstanding canapés lurking under Adam's modest description of "Snacks". A skillfully made cheese-infused light cracker with chives, hazelnuts and onion, and then a confit shallot with trout roes were both excellent blends of tastes and textures and were accompanied by a light rosé wine, Cuvée Prieur, Château Sainte-Pierre, Côtes de Provence 2020. Again, a modestly described "French Malt Loaf" (from the local Pollen Bakery) was sourdough made with chocolate malt flour and balanced by beef butter, and drew much praise.

Next, very fresh scallops from the West of Scotland paired with English Asparagus, in a dressing of toasted hazelnuts, chardonnay vinegar and tarragon, gained many positive comments. Some people were surprised that the scallops were served cold (perhaps the menu card should have made that clear in advance?), but once over that surprise the tender flesh and very sweet blend of flavours in the dressing was widely described as "stunning" (one dissenting voice apart). A Sipp Mack Pinot Gris 'Tradition', Alsace 2018 was well matched.

Then came a Cumbrian shorthorn loin of beef cooked in its own fat, with salt-baked Swede, a mushroom and marrow catsup, truffle and fish eggs. The beef, which came rare, had been aged for seven to nine weeks and was poached, not roasted. The balance of the varied ingredients was brilliant, said my neighbour. The red wine was Cuvée de Baldes, Clos Triguédina, Cahors 2018, a very successful blend of Malbec, Merlot and Tannat which, though still young, was full and rounded.

I said earlier that you should not be deceived by understated titles and, yes, "English Custard with Yorkshire Rhubarb and nutmeg" had all those elements, but was so unusually and picturesquely presented and piquantly flavoured that it vividly exemplified the description of the whole menu by our former committee member Patrick Trodden as "Great Classical Dishes Re-invented".



Over coffee and a sweet and savoury treat of a Red Pepper Jelly, our Chairman Ronnie Costello warmly thanked Adam Reid and his team, including sommelier Pasquale and front of house leader Eleanor, whose quietly efficient service had helped make a great evening.

*Richard Grieve*

## Manchester

### SUMMER LUNCH AT THE BLACK FRIAR



We were excited to return to the beautiful setting of the Black Friar on a Summer's day, 16th July 2022. We gathered in the stunning courtyard garden (which is in the top 10 entries for an award for Urban Garden of the Year) and were offered a glass of Bouvet-Laubady rosé Saumur or a plum gin spritz in a very large



glass with delightful garnish. Many of us went for the gin spritz and thoroughly enjoyed it. The Bouvet is a favourite of ours so we were off to a good start.

When we came to take our seats, Neil Burke's highly professional team brought us freshly baked bread and olives and offered a choice of wines. The white was 'Sonadora', an organic verdejo/airén blend. This was dry but with plenty of fruit and a good choice with our crab starter. The red wine was 'Les Lauriers', a blend of Grenache and Carignan from Pays D'Oc. This was a light young wine and appropriate for the light style of the main course of chicken.

The starter was simply stunning! Brown crab is used to make a mayonnaise on which the dish sits. Brown and white crab along with dots of a basil and lemon gel and dots of squid ink are



skilfully mounted on a base of toast and dressed with flowers and herbs. It was as delicious as it looked!

The main course was Summer Truffle Stuffed Chicken in a consommé with baby summer vegetables such as purple and orange carrots and turnips. This was light and flavourful with the earthy truffle; the vegetables were just al dente.

The dessert was a tart case of dark chocolate biscuit base containing rich creamy caramel and accompanied by a lemon sorbet. This was a serious pudding!

After two outstanding meals cooked by Head Chef Ben Chaplin and team, both with excellent service, we took the opportunity to thank Neil and his teams at the Black Friar by presenting an Excellence Award. They were proud and delighted to be recognised in this way.

Tea and coffee were served to round off this sumptuous lunch.

*Nicola McLoughlin*

## *Merseyside & Mid Cheshire*

### **CELEBRATING THE QUEEN'S PLATINUM JUBILEE**

On Sunday 5th June, members and friends celebrated the Jubilee in the lovely garden of Paul and Val Bishop in North Wales. The weather was wet and windy but, undaunted, we huddled under gazebos and enjoyed an afternoon of good wine, delicious food and great company.

The aperitif was Three Terraces Rosé, a sparkling wine from the Marlborough region of New Zealand. This wine is unusual in that it is made from Pinot Noir and it is a particularly opulent rosé, with a long after taste.

We enjoyed a delicious Hog Roast, paired with BIFERNO Vintage Reserve 2017, which was perfect with the pork.

This was followed by cheese and biscuits and a lovely celebration cake, with The Society's Saumur Rosé, to toast Her Majesty.

An excellent, if damp, afternoon was had by all.

*Angela Britland*



## *Merseyside & Mid Cheshire*

### **DINE AT THE CHURCH GREEN**

On a lovely summer evening in early July, members and friends dined at The Church Green in the picturesque village of Lymm in Cheshire. The restaurant is owned by Aiden Byrne and his wife Sarah, who prepared a very interesting Mediterranean themed menu with paired wines.



After an aperitif of Txakoli (which is a slightly sparkling, very dry white wine with high acidity and low alcohol content) we were served the following menu:

- Ajo Blanco, with cured scallop paired with Palo Cortado Sherry.
- Red Mullet with confit tomatoes and saffron bouillabaisse paired with Provençal Rosé.
- Breast of Black Leg Chicken, truffle macaroni and roasted baby artichokes paired with Chenin Blanc.
- Orange and almond cake with orange sorbet paired with Riesling. Followed by tea/coffee.

Everyone enjoyed the food and the wines although some did think that the Riesling did not pair well with the dessert. Excellent gluten free variations were offered and alternatives were arranged for those who could not eat seafood.

It was a delightful evening and everyone expressed a desire to revisit The Church Green with its warm and friendly ambience and delicious food and wine. Aiden and Sarah were complimented by all members, which included friends from Blackpool and Manchester branches. Aiden Byrne was also thanked for his support for being one of the key judges at the recent IWFS Black Pudding competition for catering college students.

It was agreed by all that as a measure of our appreciation we will be presenting The Church Green with an IWFS Excellence Award.

*Angela Britland*

## Merseyside & Mid Cheshire SEPTEMBER LUNCH AT DEFINE



On a sunny September afternoon 25 members of the Merseyside and Mid-Cheshire Branch, together with friends from Herefordshire and Monmouthshire and Manchester branches, enjoyed a delicious Lebanese themed lunch at Define in Sandiway in Cheshire. As well as being a restaurant, Define houses a delicatessen and a very extensive wine cellar.

The owner, John, is passionate about wine and food and he created an appetising Lebanese style menu paired with wines from the Bekaa Valley. The wines were from the Massaya Winery; one for which John exuded such enthusiasm. The



owner is a friend of his and we were enlightened with very detailed descriptions of the area, the grape varieties, the methods of production and the history of the Bekaa Valley. When asked by one of our diners if it was a safe destination for tourists, John replied that it would probably be okay as long as you packed your AK47!

**The Aperitif**  
Massaya Rosé

**The Starter**  
Assorted Middle Eastern Mezze comprising of Dukkah prawns, Baba Ghanoush, Tabbouleh and griddled fennel  
Served with Massaya White 2020. A blend of Odeidi, Rolle, Sauvignon Blanc, Clairette and Chardonnay.

**Main Course**  
Lamb Shawarma served with Freekeh and a spiced herb yoghurt dressing.  
Served with Le Colombier 2019, Massaya Red. A blend of Grenache Noir, Cinsault and Tempranillo.

**Dessert**  
Apricot Tarte Tatin with an orange blossom water Chantilly.

Tea or coffee

Gluten free and vegetarian options were served to cater for all diets.

Everyone enjoyed the food, the wine, the ambience and the company. It was agreed that we would be returning to this venue.

*Angela Britland*







## *Surrey Hills*

### **STARTERS AND PUDS No. 31**

As you may recall, we invite our members to prepare a starter or pud to bring to this event, which is held in a member's garden if the weather is favourable. In fact the weather was a bit too favourable for most of us, as it was one of the hottest days of the year, and the mini marquee had to be tucked under an obliging willow tree to provide extra sun protection. Fans also helped.

This year we decided to invite members to prepare three starters and three puds. As is customary, we welcomed members and guests from the London and Berkshire branches.

We started with canapés, accompanied by Bouvet-Ladubay Crémant de Loire 2018/19.

The starters were a chilled Yoghurt and Spinach soup with prawns, Smoked Mackerel Rilletes with a Celery, Fennel and Lemon salad, and Chicken Involtini.

The puds were a Chocolate Orange Tart with Marmalade Ice Cream, Mango and Damson Plum Fool, and Raspberry and

Pistachio Semifreddo.

To go with these we had a choice of Mount Difficulty 'Roaring Meg' Pinot Gris 2020 from New Zealand, Martin Codax Albariño 2020 from Spain, and Majestic's Definition Pinot Noir also from New Zealand. And for the puds, there was also a Ch. La Rane St. Croix-du-Mont 2018.

None of the sixteen of us went home hungry.

It remains a marvel that until about seven years ago we managed four starters and four puds. Perhaps the portions then were smaller and the 'customers' were definitely a bit younger.

Our chefs this time were Diana Mineck, Stephanie Shepherd and Bernard Lamb, to whom we expressed our thanks.

Kip and Susie Punch provided the canapés, the garden and the logistics. Here's to next year!

*Kip Punch*



## Surrey Hills

### BLACK TIE DINNER AT PENNYHILL PARK



This was a big step into the unknown for the Surrey Hills Branch. We are not known for formal dinners, in fact nobody can remember when the last one was held, although it was probably in the early 90s. This inspired Keith Turner, our newest Surrey Hills member, to organise the event.

Pennyhill Park and Spa is an impressive four-star hotel near Bagshot in Surrey. Its restaurants have a reputation for excellent food and service but it is possibly more used to hosting large wedding receptions for the well-heeled than a dinner for 30 people who know what they want. Nevertheless after some negotiation we were able to arrange a seven-course tasting menu with a varied selection of wines from seven countries.

Being a small branch, we opened the invitation to other branches and their guests and were delighted that in the end 29 of us attended. London, Berkshire, Zürich, and the emerging Vale Royal branches were represented. We were very pleased that John and Joan Nicholas were able to fit us into their busy schedule. Encouragingly many of the guests were a lot younger than the average and, hopefully, some may take up membership in the future.

Assembling in the Conservatory we were offered a glass of Ridgeview Bloomsbury Brut. This vineyard is situated near Ditchling in East Sussex, on the South Downs. Not quite in the Surrey Hills area, but near enough! Moving into the Carillon Room we sat down to:

#### Bouche

Tomato Consommé with Watermelon & Mint



#### Pre-starter

Pea and Spring Onion Risotto with Goats Curd  
*Gruner Veltliner Hajszan Neumann, Austria*

#### Starter

Rabbit and Chicken Terrine with Pickled Spring Vegetables  
*Lobo Carmenere, Villalobos, Chile*

#### Fish

Pan Seared Cod with Creamed Potato, Asparagus and a Crab and Caviar Beurre Blanc  
*Godello, Gaba do Xil Branco Valdeorros, Spain*

#### Meat

Lamb Cutlet with Courgette and Basil Purée, Confit Shoulder, Courgette and Pea Fricassée with a Redcurrant Jus  
*Malbec, Serie A, Valley de Uco, Mendoza, Argentina*

#### Pre Dessert

Sea Buckthorn Parfait  
*Moscato Asti, Tacchino, Piedmont, Italy*

#### Dessert

Caramelised Lemon Tart, Lemon Crème, Raspberries, Raspberry Sorbet  
*Monbazillac, Domaine de L'Ancienne Cure, Dordogne, France*

Our Sommelier, Sergio, took great pleasure in describing some fascinating insights to each wine, and was particularly happy to introduce the only wine from his own country, the Monbazillac!

On completion thanks were offered by Surrey Hills Chairman, Susie Punch, to David Atkinson, Executive Chef and James Islip, Chef de Partie for a splendid meal, full of variety and imagination.

On the following day, some of us took the opportunity to take an organised tour of the nearby Royal Military Academy at Sandhurst, the training establishment for all British Army officers as well as many from overseas. Our guide, Roy Hunter, had served extensively worldwide with the infantry and provided a really interesting narrative to this historic place. Fortunately at the time of our visit student officers were rehearsing for a forthcoming Sovereign's Parade, which added to our enjoyment of the visit.

#### *Kip Punch*



*Sussex*

**THE SUNDIAL RESTAURANT**



It was once again a chance for the Sussex Branch with guests to return to the Branch's favourite venue, The Sundial Restaurant in Herstmonceux. This is a family run restaurant describing itself as "a perfect fusion of classical French and modern cuisine".

As usual it did not disappoint with excellent mouth-watering choices, well presented plates with attention given to the balance and quality of the ingredients complemented with the appropriate wines.

Dishes included an entrée of sea trout terrine, a main plate of pan-fried Mediterranean red mullet and wild tiger prawns, small vegetables in basil cream sauce, roast cherry tomatoes with pesto and, for dessert, raspberry profiteroles and strawberry

salad with mint raspberry sorbet. These dishes were complemented with an amuse bouche and a pre dessert of the restaurants infamous fruity ice cream lollipops, which always cause a slight amusement with the members and guests, and petit fours with coffee.

The wines served were an aperitif of Crémant de Bourgogne and served with the meal was Terre D'Or Sauvignon Blanc Vin D'Oc 2020 and Terre D'Or Shiraz Cabernet Vin D'Oc 2020 with a dessert wine of Muscat de Rivesaltes. It was a truly gastronomic event on a perfect summer evening with much laughter and banter. We look forward to our next visit.

*Julie Wagg*



## Vale Royal

### THE GIGGLING SQUID, ALDERLEY EDGE

On a lovely warm August evening, members of Vale Royal Branch enjoyed a relaxed summer dinner at the Giggling Squid in Alderley Edge. The recently opened restaurant is light and airy; it has a bright floral interior, perfect for the time of year.

The manager had carefully selected a range of fantastic Thai dishes. These included Salt and Pepper Squid, Hawker-Style Moo Ping, Chubby Cheek Pork, Sticky Chicken, Pad Thai and a selection of Curries all with accompaniments. This meant everyone could experience different flavours and some people tried new dishes.

Everyone agreed the food was delicious and the presentation was beautiful. We drank a Spanish Albarino that had a lovely citrus flavour and an Italian Primitivo that was rich with dark fruit flavours – both wines complimented the food perfectly.

This was a lovely evening enjoyed by all. Special thanks go to the staff at the Giggling Squid for their attention and service.

*Ali Graham*



### APPLES: DID YOU KNOW...?

- Apple trees take between five and ten years to produce their first fruit.
- Apples ripen between six and ten times faster at room temperature than if they are refrigerated.
- There are 7,000 varieties of apples grown across the world, 2,500 in the UK alone.
- It takes around 40 apples to create one gallon of cider.
- The science of apple growing is called pomology.
- Why do apples float? 25% of their volume is air.
- Apples are a healthy snack option because they have no sodium, cholesterol nor fat but contain lots of fibre, antioxidants and boron – a substance that helps brain function.

- It takes the energy from 50 leaves to produce one apple.
- Most apples are still picked by hand.

Between the end of August and November, UK apples ripen and become ready for harvesting. The UK produces 480,000 tonnes of apples a year for our tables, as a cooking ingredient and for cider making. The most popular UK-grown apple is now the Gala, despite the fact it originates from New Zealand.

There are still several traditional UK apple varieties being grown in the country including Cox, Russet, and Worcester. Tasty new varieties are being developed here including Redsleeves and Red Falstaff. Apple trees can live to around 100 years old.

## Zürich

### AN ITALIAN EVENT IN A ZÜRICH BACKYARD



Backyards in the city of Zürich are quite common. They are a kind of quiet oasis in busy quarters with a lot of traffic noise. The Zürich Branch of the IWFS enjoyed a delicious Italy inspired dinner in one of those backyards. Andrin Huber and Anna Bigler knew this hidden place named Al Piattino as they live nearby. They organised a remarkable dinner event.

Fortunately it was a warm pre-summer evening in June, ideally suited for backyard dining. A welcome Prosecco Savian opened the event and was followed by a Valais Pinot Blanc 2020 from Tenud. The meal was then surprisingly accompanied by a Spanish wine, the Mario Tempranillo-Cabernet Sauvignon 2014 from Vega Clara, Ribeiro del Doero, chosen by owner Gérard Huwiler (pictured below). The wine was outstanding and went perfectly with the food.



The meal was composed of:

- a seasonal salad with balsamic dressing
- a ceviche of scallops in Italian lime juice (pictured below)
- a tender flank steak from the charcoal grill
- a tomato stew with Italian herbs and oven potatoes
- the sorbetto with strawberries and an espresso

The meal itself was relatively unpretentious, but the quality ingredients and the competence of Chef Stephan Stuhner made the difference. It was further evidence that simple but good quality food, good wines and a group of good friends make a great evening.

*Kurt Haering*





# FESTIVAL OF FOOD AND WINE AT SEA

*22nd to 29th September 2023*

In September 2023 Cunard's Queen Mary 2 will sail from Southampton to New York on Friday 22nd arriving on Friday 29th.

It will be a special voyage staging a Festival of Food & Wine on board and it coincides with the 90th anniversary of the founding of IWFS in November 1933.

We would like to suggest to IWFS members and their guests that this could be an excellent opportunity to meet on this cruise as an informal group. You will need to reserve and pay directly with Cunard ([www.cunard.com](http://www.cunard.com)), or with your travel agent, for the crossing and to make your own onward and return journey arrangements. The cruise reference code is: M329E

When you have reserved your crossing, please e mail [peter.mcgahey@btinternet.com](mailto:peter.mcgahey@btinternet.com) who will link all the bookings of IWFS members.

Please Note: This programme is not being organised as an IWFS EAZ Festival.

On this occasion IWFS EAZ will act only as a facilitator and focal point for the group on-board ship. IWFS will not be arranging any Society activities on board. We have suggested this idea early as many cruises are booked up quickly and we want to ensure that those of you who want to join the group can reserve places; there are already 30 members booked on the cruise. Cunard have advised that this cruise is proving to be very popular and there is already a waiting list for some grades of staterooms.

Each evening during the voyage Cunard have offered IWFS guests an opportunity to meet for pre-dinner drinks in a private room and will dedicate an area in the Britannia Restaurant for those who wish to dine together.

Michel Roux Jnr will be joining this voyage and will be presenting features from the menu of his Le Gavroche Restaurant.

During the day guests are free to avail of the enrichment programme of food and wine related lectures, events and other on-board facilities.

Members may wish to join the group on the Queen Mary 2 in Southampton. However, EAZ is organising its AGM event in Brockenhurst near Southampton during the two days prior to embarkation. Details of this have not yet been finalised but members from all zones will be welcome to attend this AGM event. The programme will be broadly in line with that set out below. Separate registration and payment will be required in due course.

On the evening of disembarkation there will be a dinner arranged by members of IWFS New York branch.

## PROVISIONAL PROGRAMME

### Wednesday 20th September

16.00 + AGM event registration / hotel check in  
19.00 Drinks Reception and Dinner  
(Dress code smart casual)

### Thursday 21st September

10.00 AGM & Members Forum  
12.30 Buffet Lunch  
14.00 A local historical or wine related visit  
19.00 AGM Dinner with guests who are sailing  
(Dress code smart casual)

### Friday 22nd September

Mid morning transfer to Queen Mary 2 will be arranged.  
19.00 Guests meet on board for introductions and pre dinner drinks  
20.00 Dinner in Britannia Restaurant or (optional) alternative dining venues

### Days 2-6 at sea – At leisure

#### Each evening

19.00 Meet for pre-dinner drinks  
20.00 Dinner in Britannia Restaurant or (optional) alternative dining venues

### Monday 29th September

08.00 Disembarkation commences at New York  
19.00 Reception and Dinner Organised by the New York Branch.  
On land private arrangements. A New York hotel will be suggested.

Please note: Details and costs for the EAZ programme, accommodation, dinners and for the arrangements made in New York will be published at a later date. A separate price will be made available for attendance only at the EAZ dinner on Thursday 21st September.

All IWFS members may attend the AGM, Members' Forum and ensuing buffet lunch (only EAZ members will be permitted to vote in the formal proceedings).

All costs associated with the voyage will be the direct responsibility of the guests. IWFS will not cover any expenses nor make any charges related to the voyage, nor for transfers in New York, accommodation and onward/return travel in America. All members and guests will be personally responsible for arranging Travel and Health insurance and visas.

For the voyage – guests are recommended to select the Britannia Restaurant Dining option and to purchase a drinks 'package'. There would be an additional charges payable to Cunard on board for guests who select the optional alternative dining options.

Enquiries: [peter.mcgahey@btinternet.com](mailto:peter.mcgahey@btinternet.com) / +44(0)1291 690825



# IWFS FESTIVAL, CATALONIA, SPAIN

*23rd to 27th May 2023*

IWFS Europe Africa Ltd are inviting members from around the world to join an extravagant festival organised by two IWFS Zürich branch members, who are living in Barcelona, Spain, to discover the lesser-known region of Spanish wines and foods an hour and a half north of Barcelona: D.O. Empordà. Medieval meets modernist, castles of curiosities, Michelin star dining, award winning wineries. From vineyards caressing the shores of the Mediterranean to inland olive tree orchards, art, music, wine and food will marry in this journey of a feast for the senses. There will be two private functions in Barcelona and three days and nights discovering the heart of the Empordà region where we will stay at the five-star Perelada Golf and Spa Resort hotel. <http://peraladaresort.com>.

There is a limit of 40 participants for this festival. Registration has been launched on the website and includes a waitlist.

## Day One, Tuesday 23rd May 2023: Opening in Barcelona

Afternoon registration at the Palace Hotel followed by an evening visit and dinner at the private members club, Circulo del Liceu. We will enjoy the pleasures and treasures of this 175-year-old modernist Mecca in the heart of the Ramblas with a short tour, a welcoming concert by Catalan pianist and composer Albert Guinovart, followed by a cava tasting and dinner.

## Day Two, Wednesday 24th May 2023: Empordà Ignites

We depart by private coach in the morning to Hotel Perelada Golf and Spa resort where we will be served a welcome drink and nibbles. Then we will head off for a private tour of Pritzker prize award winning architects newly designed winery at Bodegas Perelada which will include a wine tasting followed by an executive lunch back at the hotel with some free time afterwards to unwind, unpack and enjoy the resort before we head off to a Michelin Star restaurant for a tasting menu in the nearby town of Corça.

## Day Three, Thursday 25th May 2023: Perelada Plus

After breakfast we will venture into the castle in the magical medieval village of Perelada where we will be guided through the museum's most important glass collection in Spain and the museum's impressive library that hosts over 100,000 bibliographic treasures, including over a thousand different editions of Don Quijote. We will then have a leisurely stroll around the historical park and gardens designed in 1875 that surround the castle before we head by coach to Carlos Esteve's newest venture, Mas Oller winery in the lower Empordà region, for a wine tasting and lunch.

Back to the hotel with time to spare before we leave for our one Michelin star restaurant dinner at Castell Perelada where chef Javi Martínez will tickle our tastebuds with his contemporary vision of Empordà cuisine. Our meal will include a selection of cheeses from Catalunya's most extensive cheese trolley selected by front of house sommelier and author of the recently published book *L'Art del Formatge* (The Art of Cheese), Toni Regerez.

## Day Four, Friday 26th May 2023: Olis & Fincas Garbet

This morning will take us on an olive oil tasting adventure to help coat our stomachs for the wines and foods to come!

We will spend the afternoon at Fincas Garbet a winery, sloping into the deep blue Mediterranean Sea overlooking the stunning Costa Brava. A tour of the vineyards followed by an exclusive wine tasting and a luncheon prepared for us by a private chef in the summer estate of our local hosts, the Suqué family.

The evening will be yours to enjoy. A round of golf? Some spa time? A walk in the grounds? A hand at the Casino? If you are still hungry there is a plethora of restaurants a short distance from the hotel into town.

## Day Five, Saturday 27th May 2023: Women in Wine and Food

After checkout from Perelada we will board our coach and head to Vinyes d'Olivardots Winery for a visit and a tasting, including wines following a unique re-introduced 3,000-year-old tradition of ageing in clay amphorae.

Heading to the volcanic terroir of the Olot region we will find ourselves inside a restaurant, whose space was also designed by renowned RCR architects, Restaurant Les Cols. Two Michelin star chef Fina Puigdevall will take us along an evocative gastronomical path that reflects the rural landscape and seasonality of the Garrotxa region.

After lunch we will head back to Barcelona by coach during which you may enjoy the countryside or maybe a siesta before arrival back at The Palace Hotel.

In the evening we will enjoy a special sunset cava (and some nibbles of course!) on the rooftop of The Palace Hotel before saying our goodbyes.

*Elina Selin and Wendy Levitt*



## DATES FOR YOUR DIARY

### UK Merseyside & Mid Cheshire

We are planning Presentation of Excellence Awards to Bolton College; The Church Green, Lymm; and The Grosvenor Hotel, Chester. Dates to be confirmed. Contact Hilary Rylands at hilaryrylands@talktalk.net for details.

### UK London

**9th November 2022**

Dinner at the Army and Navy Club, preceded by our AGM. See our website www.iwfs.london for full details.

### UK London

**15th November 2022**

Wine Tasting with Dinner, featuring wines from the Savoie region of France. To be held at Le Vieux Comptoir – a taste of regional France within Marylebone Village. See website www.iwfs.london for details.

### UK Berkshire

**18th November 2022**

A tasting of the wines of South Africa is being presented by Nik Darlington of Red Squirrel Wine. Meeting at 18.30 for 19.00 at Neville Hall, Waltham St Lawrence. Contact Colin Mair at colin.mair@ntlworld.com for details.

### UK London

**24th November 2022**

Special IWFS Dinner at the House of Lords in the Atlee and Reid Room at 7pm prompt. Members of other branches especially welcome. Full details on www.iwfs.london.

### UK Wessex

**27th November 2022**

We are holding a Gala Dinner at the Forest Park Hotel in the New Forest at 18.30 for a champagne reception. Accommodation is available at a special rate in the hotel. All are welcome. Price for the dinner is £75 a head members and £80 non-members. For details contact Isabel Sinclair at bellasinclair48@outlook.com.

### SWITZERLAND Zürich

**2nd December 2022**

Members around the globe are welcome to join us for our Gala Dinner – black tie with traditional Zürich dishes. We will be dining at the Zunfthaus (Guildhouse) zur Meisen, 8001 Zürich, Switzerland, (a landmark in the old city of Zürich) The evening will begin at 19:00 hrs. For further details contact: Kurt Haering at chairman@iwfs-zurich.ch.

### UK Merseyside & Mid Cheshire

**7th December 2022**

Our Christmas Party at The Grosvenor Hotel, a luxury hotel in the heart of Chester. Contact Hilary Rylands at hilaryrylands@talktalk.net for details.

### UK Manchester

**11th December 2022**

Join us for our Christmas Lunch in the Museum Room, Manchester Hall. For more details contact Christine Redman on email: cdredman@talktalk.net

### UK Herefordshire & Monmouthshire

**15th December 2022**

Black Tie Christmas Dinner at Cotford Hotel, Malvern. Contact: Peter McGahey at peter.mcgahey@btinternet.com.

### UK Merseyside & Mid Cheshire

**17th January 2023**

We are starting the new year with dinner at La Boheme, Lymm, Cheshire – the home of old-school French fare. For further details contact Hilary Rylands at hilaryrylands@talktalk.net.

### UK Berkshire

**20th January 2023**

A tasting of the wines enjoyed by branch members on a visit to Virginia, USA, in 2018, presented by Colin Mair and Chris Graham. Contact Colin Mair for details at colin.mair@ntlworld.com.

### UK Manchester

**11th February 2023**

AGM event at The Midland Hotel, Manchester. For further details contact Christine Redman, email cdredman@talktalk.net.

### UK Berkshire

**17th February 2023**

Paul Fritz-Johnson of Welch & Co will be presenting wines of Spain. Contact Colin Mair at colin.mair@ntlworld.com for further details.

### USA Willamette Valley

**2nd to 6th May 2023**

Join the Americas for a wonderful tour of this beautiful wine region visiting some of the top wineries and enjoying some of culinary delights of the region. Further details to follow but in the meantime put the dates in your diary.



### SPAIN Barcelona, Catalunya

**23rd to 27th May 2023**

A delightful festival is being organised by the EAZ's local contacts. Starting in Barcelona you will then be taken to the Catalunya countryside to explore this 'land of castles' visiting vineyards and enjoying some of the best restaurants. Booking details to follow soon.

### UK EuropeAfrica Ltd, AGM 2023

**20th to 21st September 2023**

Brockenhurst, New Forest (near Southampton).

### Festival of Food & Wine at Sea

**22nd to 29th September 2023**

Members are invited to join this informal group on the Cunard Queen Mary 2 as she sails from Southampton to New York. Whilst not an EAZ event it will be a special voyage staging a Festival of Food & Wine on board and it coincides with the 90th anniversary of the founding of IWFS in November 1933. For more details go to our website or email peter.mcgahey@btinternet.com

### UK London

**15th November 2023**

We are celebrating the Society's 90th Anniversary with a Dinner at Windsor Castle. Details will be sent out once available and posted on www.iwfs.london.

### AFRICA

**15th to 20th November 2023**

Join us for an African adventure for a four-day journey on the luxurious Rovos Rail train from Pretoria to Victoria Falls and night at the iconic Victoria Falls Hotel. There is also a pre-tour in Cape Town from 11th to 15th November and a post-tour to Livingstone and Lusaka from 20th to 24th November. Visit our website for more details.