



# Food & Wine

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

Issue 147

July 2023

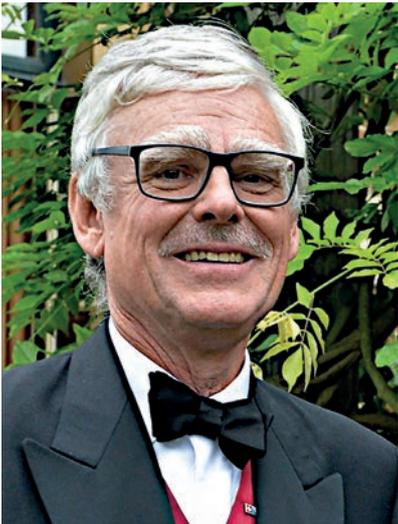


**EAZ DINNER**

**THE WILLIAMETTE  
FESTIVAL**

**OREGON WINE MATURES**

# Chairman's message



As we move towards the 90th year of the Society, I have been reflecting on how IWFS has and continues to develop. I realise that we are a very broad church. We are however all linked by our love of wine, food and the company of like-minded people, or should I say friends with the same love of wine and food.

In Willamette in May, the first face-to-face Council

meeting since before Covid took place. As well as formal business, which can easily be conducted by a Zoom meeting, it gave the opportunity for many informal discussions and sharing of ideas with Council members from Americas and APZ, as well as several new Americas Board members.

Each branch (or chapters as our American friends call them!) has its own style. A wide variety of events are organised to meet the needs and preferences of the membership of each branch. Some branches have monthly events, some more than one each month and others have about six each year. Events include wine tastings, visits to wineries and food facilities, midweek lunches, fine dining, dining in different locations, in interesting locations not normally accessible, and, of course, in member's homes, multi-day visits both in your own country and further afield. Some events are to widen knowledge (educational?) whilst others are primarily for socialising. Many are for both!

Most of our branches attract new members through personal contact of existing members. This has and always will be a key

aspect of "keeping our Society going". I would encourage all our members to bring their friends to an event. Perhaps friends who live in other areas might enjoy an event so much that they can be inspired to form a branch nearer to where they live.

However, we also need to encourage different generations who may organise themselves in less formal ways, but nevertheless want to expand their knowledge of food and wine. We may need to do things differently to attract them.

We may need new branches, not just in areas where we are not represented, but to offer different types of event. Branches working together can also expand the experiences available to members. Independent members should be welcomed to participate in events when visiting a location with a branch. All branches are encouraged to "advertise" their events both on the website and in the diary of events in F&W online.

All of these ideas need effort to develop and drive them to fruition. All of our members can volunteer to help our Society – probably the oldest Wine and Food appreciation society in the world. Please use the 90th Anniversary logo to promote your events and the Society to the "outside world" and enjoy any special 90th Anniversary events that you may be organising and share your experiences with other members by sending a report for publication in Food & Wine.

Have some wonderful events in 2023.

*John Nicholas*  
Chair, IWFS Europe Africa

Cover photo: Balmer Lawn Hotel, Brockenhurst

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

Welcome to this edition of Food & Wine, the last one prior to the Europe Africa Zone Annual General Meeting and two-day event in the New Forest, at The Balmer Lawn Hotel in Brockenhurst, during 20th and 21st September. Members will dine in two of the luxury hotels in the area and have opportunities to visit several local attractions – including Beaulieu Motor Museum and Buckler's Hard Maritime Museum.

An important feature of the AGM will be the Members Forum where ideas and comments from members will be debated and will contribute to the future development of the society through The Way Forward programme, which is in preparation.

Immediately following the AGM on 22nd September, 28 members from EAZ and Americas will join the Queen Mary 2 at Southampton for a seven day voyage to New York. On board will be Michel Roux curating a daily programme of presentations relating to food and wine. An additional attraction during the voyage will be opportunities to indulge in the delights of a seven course tasting menu, served in the Verandah Restaurant, reflecting the famous cuisine of his London restaurant Le Gavroche.

Congratulations must surely go to The Northern Team for the success of this year's competition for young chefs – working in conjunction with the catering colleges in their area and the Vegetarian Society. This year the focus was on Vegetarian and Vegan cuisine – see the full article later in this edition.

There is a growing trend for branches to present joint events and to encourage members to enjoy visiting other branches. If your branch is planning a special celebration or event and if there is the capacity to extend invitations, it can be publicised in Food & Wine.

We look forward welcoming you at the AGM in September.

*Peter McGahey*  
Editor

## Food & Wine

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### PUBLICATION DATES

- **Food & Wine Online (e-newsletter) Issue 21**  
August issue, deadline for copy from contributors 31st July.
- **Food & Wine (printed) Issue 148**  
October issue, deadline for copy from contributors 30th September.
- **Food & Wine Online (e-newsletter) Issue 22**  
December issue, deadline for copy from contributors 30th November.

*Please send photographs separately from the text file.*

*Copy for online e-newsletter to sec@iwfs.org*

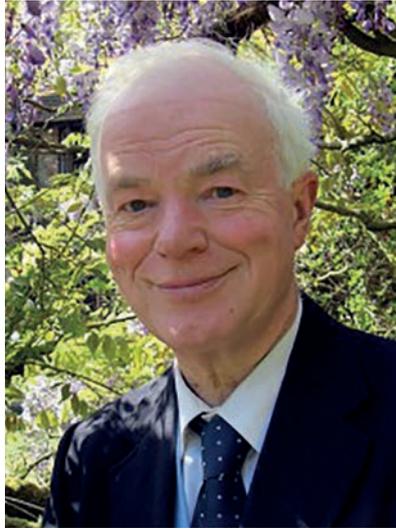
*Copy for printed magazine to editor.eaz@iwfs.org*

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

# Contributors

## EAZ Dinner

Dr Bernard Lamb has been making wines, beers and liqueurs for 47 years. He is a member of Wines of Great Britain Ltd (formerly called the United Kingdom Vineyards Association) and is 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.

## The Willamette Festival

Andrea Warren works as the international secretariat for the IWFS based in the Society's office at the In & Out Club in London. She began working in the wine trade in the early 1990s in marketing for a number of importers. She has the WSET Diploma. She also works for the Circle of Wine Writers and the Association of Wine Educators.



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## Oregon Wine Matures

Katherine Cole is the James Beard Award-winning executive producer and host of The Four Top, an international podcast focusing on hot-button topics in the wine world. She is also the author of five books on wine, including *Sparkling Wine Anytime*. She was previously wine columnist for *The Oregonian* newspaper and a contributor to wine and lifestyle publications worldwide. She is currently communications director at Vin Agency. A graduate of Harvard College and the Columbia University Graduate School of Journalism, Katherine is a member of the Circle of Wine Writers and has been named to the "Imbibe 75" list of "the people, places and flavors that will help shape the way we all drink." In her spare time, Katherine is an avid hiker, skier, cyclist, and volunteer, contributing her time to causes such as Portland Backpack, the James Beard Public Market, and the Portland chapter of Les Dames d'Escoffier International.



Katherine Cole photo © Melissa D'ays

# News from the International Secretariat

Dear members

Spring and summer are always a busy time for the International Secretariat office in London. This year, earlier in May, I was very lucky to be able to attend three days of the Americas festival in Willamette Valley. The spring meeting of the International Council of Management (ICM) was scheduled the day after the festival's gala dinner. The festival was a welcome opportunity for the first face-to-face meeting of the ICM since Charleston in October 2019.

Key matters discussed were:

**New Global Chairman** An important agenda item at this meeting was the handover of the role of Global Chairman of the ICM. This role is transferred every two years to a different zone and this year it has been transferred from the Asia Pacific Zone to the Americas. Thanks were given to Michael Tamburri, the outgoing Chair, who has held the position since 2021 and steering the ship during the difficult times of Covid. The new Chair is Michael (Mike) Donohoe who many of you will know as he has previously been Chair of the Americas, from 2017-2020, and also an Americas board member since 2003. Mike says he is keen to continue Michael Tamburri's initiative to develop stronger tri-zone collaboration with an aim to attract and engage the next generation of members.



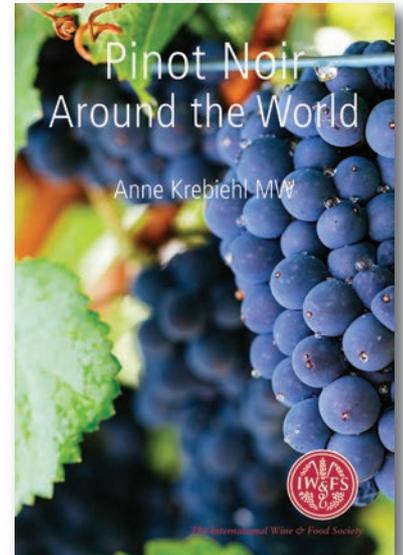
Michael (Mike) Donohoe being presented with his chain

**90th Anniversary commemorative gift for members** New ideas and plans were discussed about how to expand the Society and increase its membership on a global basis. But for existing members ideas to recognise the Society's 90th Anniversary were discussed and it was agreed to provide a commemorative gift for the members. You should therefore also find enclosed with this issue three IWFS 90th Anniversary DropStops which the ICM hope you will find useful when sharing wines with friends and family – and to save those splashes of red (or even white) wine missing the glass.

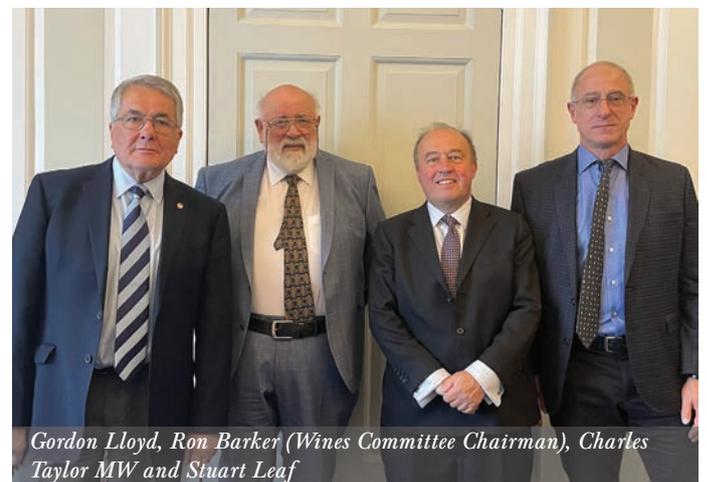


**Latest monograph, 'Pinot Noir Around the World' by Anne Krebiehl MW** This is a timely release, shortly after the Willamette Festival. Anne Krebiehl is recognised, by the experts, as a leading expert in this field, plus she is a self-

confessed lover of this noble grape and admits to it being one of her abiding passions. Anne starts off, in Burgundy where it all started and is now considered as the home to one of, if not the, world's finest wines. Anne then travels the globe introducing the many regions where this grape now thrives or is starting to shine. As Oregon is recognised as a key producer of top quality Pinot Noir it most certainly features as well as other regions less known for their Pinot Noir such as the Crouch Valley in England and the Rio Negro in Patagonia. You should have received your copy with this issue of Wine Food & Friends.



**Vintage Guide 2024** On 18th May the Wines Committee held their annual meeting to run through the submissions received for the latest vintages and also to update the drinkability of the older vintages. The Committee welcomed new member Dr Gordon Lloyd, member of the Devonshire branch in the Europe Africa zone. Gordon has the WSET Diploma which gives him a broad knowledge base to draw from to assist on this committee of Council. Good news in the northern hemisphere as indications are that Bordeaux and the sweeties in the Loire are top wines for 2022, although Sauternes did not perform quite as well. While in the southern hemisphere the lateness of the vintage in some Australia regions, due to heavy summer rains and delayed flower set has meant that we are still awaiting details of the quality of the 2023 vintage plus other countries have had challenging weather too. More details will follow in the Autumn issue.



Gordon Lloyd, Ron Barker (Wines Committee Chairman), Charles Taylor MW and Stuart Leaf

**Member App** For those of you who enjoy Asian and Oriental cuisines you will be pleased to know that some new matchings to the Wine & Food Pairing section of the Member App have been made focusing on these styles of food. Thank you to Nicola Lee, ICM member, who is based in Singapore for putting these together with assistance from other members across the Asia Pacific Zone and others can benefit from their experience in this specialist area.

**Our Awards** The following people were presented with Society awards at the Gala Dinner of the Willamette Festival on 6th May, in recognition of their work for the Society:

**André Simon Gold Medal** New Global Chairman Mike Donohoe was awarded the AS Gold in recognition of his dedicated work for the Society internationally and his enthusiastic and distinguished service towards the prosperity of the Americas. Mike joined the IWFS in 1997 and became an Americas board member in 2003 since when he has been an active member of a number of committees as well as being Americas Chairman (as mentioned above). Mike has been a member of the International Council of Management since 2017. Mike is wearing this in the picture on page 5, positioned below his Global Chairman's chain.



**André Simon Bronze Medal** Christopher Anker, Americas board member was awarded for his twelve years of meritorious service to the IWFS Americas during which time he has served on a number of committees including the Marketing Committee and the Finance Committee as well as serving as Assistant Treasurer.



**Diploma** Alex Sokol Blosser was awarded the Society Diploma in recognition of his longstanding commitment and support as Wines Consultant for Oregon (Red) Wines for the IWFS Vintage Guide. He has fulfilled this role since 2011. The Society has benefited from him providing his expert knowledge and advice, freely, on the wines of Oregon. Alex was presented with his Diploma, by IWFS Honorary President, Chris Bonsall – who was the Wines Committee Chair when Alex was asked if he would fulfil the role for us.

I hope you have safely received your copy of our latest monograph 'Pinot Noir Around the World' and three complimentary 90th Anniversary DropStops with this issue and in the meantime I wish you an enjoyable summer.

*Andrea Warren*  
International Secretariat, London

## *IWFS Europe Africa Limited*

### **ADVANCE NOTICE 2023 ANNUAL GENERAL MEETING**

The IWFS Europe Africa Limited 2023 Annual General Meeting will be held at 10.00 a.m. on **Thursday 21st September 2023** in the Balmer Lawn Hotel, Brockenhurst.

This will be followed by the Members' Forum and Buffet Lunch, which is an opportunity for members to express their on the way forward for our Society. All members of EAZ are entitled to attend and vote at the AGM.

Formal notice of the meeting will be sent out before the end of August.

We invite you to propose subjects for discussion at the Members' Forum.

Please inform subjects in advance to the EAZ Membership Secretary, [geetalloyd@gmail.com](mailto:geetalloyd@gmail.com).

I look forward to welcoming you to the AGM/Members' Forum and to the events around them.

*John Nicholas*  
Chair, IWFS Europe Africa Limited

# FOUNDATION, STRUCTURE AND EVENTS

## *IWFS Europe Africa*

The Society was founded in London in 1933 by André Simon. At that time, the Society was the world's only association of gastronomic enthusiasts not associated commercially with the wine and food trade. The Society was founded on 20th October 1933 and the first dinner was held at Kensington Court, the home of the Dowager Lady Swathling. The dinner was followed by a banquet for nearly 400 at the Savoy in January 1934. Later that year André travelled to the United States where four branches were founded, all of which are still active. Branches were soon founded in South Africa and Australia. By 1947, there were about 1,500 members worldwide.

*"The object 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 the mere satisfaction of appetite."* André Simon, Wine & Food Society Founder (1933)

Today the Society is incorporated as a legal entity. The International Wine & Food Society Limited (IWFS) is limited by

guarantee of its members. The Members of IWFS are representatives of each region on the IWFS Council of Management, which is the overall governing body of the Society. The IWFS owns the registered logo and licences each of the regions through an operating agreement between it and the regions. There are three regions, each of which is incorporated as a "not-for-profit" company limited by guarantee of the members of that region: IWFS Europe Africa Ltd (IWFS EA) (25 branches with approximately 900 members); IWFS Asia Pacific (IWFS AP) (37 branches with approximately 1,200 members); IWFS Americas Inc (79 branches with approximately 3,450 members).

Most events are organised and enjoyed by members with their branches. Branches are autonomous and structured in accordance with local legislation. Each branch is licensed to operate as a branch of IWFS through a Charter and contract with the appropriate geographical regional company. Subscriptions for membership of IWFS are collected by branches and those due to IWFS are passed to IWFS EA who in turn is obliged under the operating agreement to share the



costs of operations (administration, marketing and development, IT, insurance, etc.) of the Society, with the other two Zones. Many branches include a supplement over the IWFS EA fee to pay for branch administration and some, particularly in Americas, pay a supplement which is applied to building up a wine cellar for use at future events.

There must be a minimum of 10 members to form a branch. The branch Committee includes Officers (Chair, Treasurer and Secretary – sometimes combined as one role) and other members of the committee including an events co-ordinator. Most branches operate with membership between 30 and 50 with a few branches, mostly in cities, being around 100 members. The Society website has a membership database which is used to monitor collection of membership fees and storing personal details. The Society complies with GDPR.

Most branches are very pleased to welcome members from other branches to their events, provided that the events have not been fully booked by local members. If a branch event is not planned at the time of a visit to the area, most branches are very happy to make recommendations about local restaurants, wineries and other related activities. Events vary enormously between branches – some focus on wine tastings, some on fine dining, some have tours to other wine regions, some on regular dining, some, but not in the UK, have substantial cellars and charge an entrance fee to join, some arrange visits to food producers, etc., etc. The frequency of events also varies widely by branch from six each year to two or three each month.

Each region is required each year to organise showcase festivals open to the worldwide membership (two by IWFS EA, one by IWFS AP and two by IWFS Americas). Americas festivals are usually for about 120 members and include events held in Europe, AP festivals are for between 60 and 100, and EA tend to organise festivals for between 40 and 60. Every three years, the regions take it in turns to organise a showcase triennial Festival for between 150 and 200 members, often with pre- and post-events for 15 to 30 members. Festivals usually include cultural and historical insights into the area where the festival is held.

### Benefits of Membership

Overall, benefit can be summarised as the enjoyment of and learning about food and wine whilst sharing these experiences with like-minded fellow members forming lasting friendships, both in your local branch and internationally. Specific benefits include:

### Events and festivals

- Opportunity to join Society and Regional international festivals.
- Participation in branch programme of events.
- Participation in inter-branch events.
- Contact with local branches when travelling with the possibility either of joining local events or by receiving suggestions for wine and food experiences in the area of the branch.
- Visits to vineyards, wineries and local food producers.
- Unique events not normally available to individuals.

### Printed publications

- IWFS Vintage card which is compiled by the Wine Committee consolidating the opinions of over 30 wine consultants (including a number of notable Masters of Wine) rating the development of wines from many regions.
- Wine and Food pairing suggestions.
- EA "Food and Wine" magazine (three times each year) and Food & Wine Online (also three times each year).
- Opportunity to share wine and food experiences with fellow members by writing articles for the various publications.
- Online Society newsletter "Global Grapevine".
- Annual specially commissioned Society monographs on a wide range of food and wine subjects.
- Other publications from time-to-time.

### Online access to other publications

- Use of the Members smartphone app to access information on the website, whilst on the move.
- Access online to the André Simon Annual Lecture.
- Access online to the Americas quarterly magazine Wine, Food & Friends and AP online newsletter.
- Access to online video and audio talks.
- Access to IWFS blogs.
- Online Branch directory giving contacts to other branches.

### Other

- Public liability insurance for the benefit of branches and members worldwide.
- Discounts negotiated from time-to-time, e.g. Decanter magazine, books, wine glasses and accommodation at the In & Out Club in St James's Square, London.
- IWFS awards for members and recognition for venues where exceptional events have been held.
- IWFS merchandise.
- Society pin badge.

### Current Membership fees

Membership Type	Annual*
Joint	£58 (€68)
Single	£42 (€49)
Young Joint	£29 (€34)
Young Single	£21 (€25)

\*Euro translated at GBP1 = €1.16

Young members are those under 36 on 1st January of each subscription year.

Members' fees are due on 1st January each year.

New members who join after 1st July receive a 50% discount.

Members who join after 1st November pay the full subscription which is applied to the 31st December of the following year.

JSN extracted from website pages (updated February 2023)

# EAZ DINNER

*Dr Bernard Lamb*



This dinner was held on 11th April to honour the great work which Stephanie Shepherd has done over many years, organising IWFS festivals and events in many parts of the world. The venue was the Petersham Hotel, built in 1865, overlooking the River Thames near Richmond. After a Champagne reception (Joseph Perrier, Cuvée Royale) and much greeting between members, including most of the committee which organised the 2018 London International Festival (very ably chaired by Stephanie, of course), we adjourned to the splendid dining room, set for 25 people.

## The menu

- Beef Carpaccio with radish, black olive tapenade, crouton and devil sauce  
*Côtes du Rhône, Vieilles Vignes, 2021, Les Coteaux du Rhône (Cabernet, Syrah, Carignan, Mouvèdre)*



- Grilled Sea Bass with risotto, peas, samphire, parmesan and lemon  
*Picpoul de Pinet, 2021, Emma M Louise, Languedoc*

- Wild Strawberry Mousse with elderflower jelly, rose purée, tuile, chocolate crumb and crème anglaise  
*Les Derniers Grives Petit Manseng, 2018, Château de Tariquet, Côtes de Gascogne*

I was disappointed that The Petersham had no English wines in its list, as these had been specially featured in the 2018 Festival.

John Nicholas, Chair, IWFS Europe Africa, made a humorous speech about Stephanie and her many contributions to IWFS over the years, to which she responded. She was presented with a card and an engraved pen as a souvenir.



John also made awards of a Bar to their IWFS Bronze Medals for Alan Shepherd and David Chapman. I was particularly glad to see Alan recognised for all he does, and has done for many years, for the London Branch and the IWFS generally.



Sadly, the merriment within contrasted with the heavy rain outside. Some were fortunate in being able to stay overnight in the hotel, as there was an EAZ Executive committee meeting next day. I walked to the bus with my umbrella waving furiously!

# THE WILLAMETTE FESTIVAL

by *Andrea Warren*



*Festival Chairman Steven Greenwald with Luisa Ponzi*

What a festival it was with ‘the best in wine, food and friends’ all being part of the event. To be in the heart of a wine region is always a real bonus. Members were treated to meeting the winemakers and key personnel of the region such as Ken Wright of Ken Wright Winery, Luisa Ponzi of Ponzi Vineyards (who is also our Wine Consultant for Oregon (Chardonnay)) and David Millman, President and CEO of Domain Drouhin Oregon as well as tasting their wine and enjoying the dinners matched with the wines which were meticulously prepared by the chefs and their teams. Thank you to Steven Greenwald, Chairman of the Americas Festival and Events Committee and his team for organising this.

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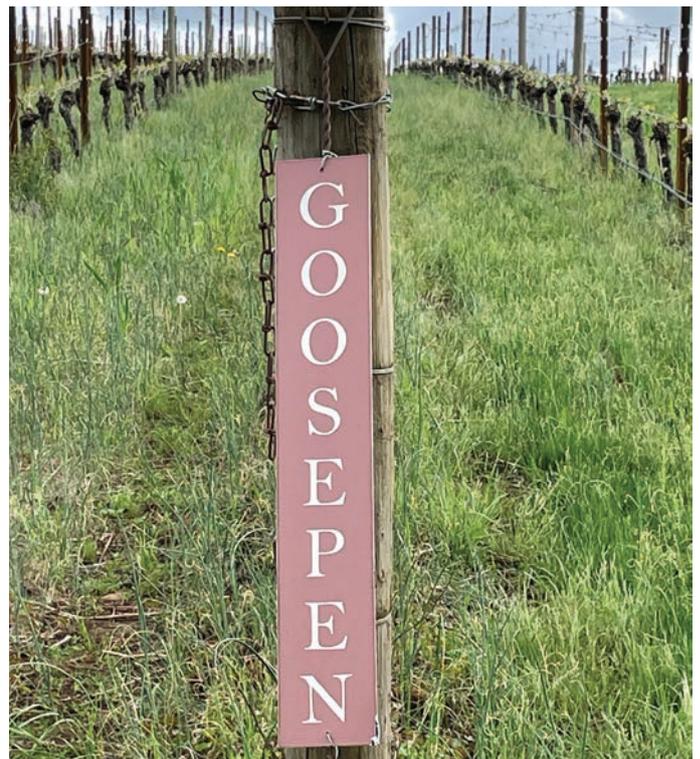
## Sokol Blosser Winery

During my trip I was very excited to visit Alex Sokol Blosser at his family winery south-west of Portland and close to Dayton in the exclusive Dundee Hills AVA. As mentioned above, Alex has been our Wine Consultant for Oregon (Pinot Noir) for 11 years and I was very keen to go along and meet him ‘on home turf’ at his winery. Alex and Kristen Backsen, his Tasting Room Manager, were there to greet me out on the deck at the front of the winery. Alex is the recently appointed President of Sokol Blosser Winery having previously fulfilled a number of roles including chief winemaker – a role which he has now handed over to Robin Howell. Soon after arrival we jumped into Alex’s

truck and he very kindly took me for a tour of the family-owned, mainly organic, vineyards which surround the winery, covering 40 hectares and which is still the site of the family home nestled amongst the vines.

As we drove around Alex pointed out a number of the different vineyard blocks which are the source for many of the wines making up the Sokol Blosser range. Being shown around these many small plots which make their top quality Pinot was a real treat – like being shown around Aladdin’s cave! The block names are very different and Alex advised they were to give each an identity, mainly referencing what had grown there previously. The names included: **Big Tree** which is 7 ha producing more tannic wines but used to be home to a solitary Bigleaf Maple tree which Alex would climb as young boy, it is more shallow and need to irrigate; **Peach Tree** which has been replanted as it was one of the oldest vineyards and their first to be attacked by Phylloxera – which came as a surprise as when first planted back in the 70s the area was considered too cold for it to thrive. How times change; **Old Vineyard** is the site where the original vines were planted back in the 70s by Alex’s parents and winery founders, Bill and Susan Sokol Blosser, and were also amongst the pioneers who established the Oregon wine region; **12-Row** now comprising 42 rows but maintains its original name as it is again one of the oldest blocks; and last but not least **Goosepen** which is their ‘Grand Cru’ site producing wines rich in fruit but not as big as Big Tree. Named after one of Susan’s experiments where the geese were put in to keep the grass down, but it was less than successful than hoped! Their second use barrels are saved for Goosepen.

All these blocks were dedicated to Pinot Noir and there were more. Plus they have vineyards planted to Chardonnay, Pinot





Gris, Riesling and Muller Thurgau. But back to the Pinot – all the blocks are the top quality and highly sought-after red, volcanic 'Jory' soil, which was clear to see as we drove around. Other qualities that make the soil perfect for premium Pinot Noir is that it is deep, free-draining, rich in iron and poor quality. It is clay on loam so means you do not have to irrigate. In their early years the vines can grow quickly and life is easy but then the roots hit the deep volcanic soil putting the vines under stress and resulting in some truly fine wines.

Jory soil is found up on the Dundee Hills which were formed around 12 million years ago (but not as old as Burgundy) and missed the flood of sedimentary soil which covered the valley floor around 13,000 years ago. You can see clearly in some spots where the two soils meet as you move down the Hills. Prices for the sites with this high-quality volcanic soil is now out of reach of anyone wishing to produce wines below \$90 per bottle!

The highest point of the Dundee Hills is 1,000 ft with the Sokol Blosser Winery their highest at 600 ft and home to the Watershed block. At these high elevations neighbouring wineries include Louis Jadot, Durant Vineyards and Archery Summit. Alex said he welcomed the arrival of the big names from France – Domaine Drouhin Oregon, Domain Serene and Louis Jadot – and saw it as a 'stamp of faith' in what his parents had thought those 50+ years ago. He loves the dynamism the international owners bring to the region although the downside is you lose the community and support and they affect the economy of the region as they are not living here and therefore not spending locally. In the words of his grandfather who said that the "best fertiliser is the owners footsteps". They miss the community now that was there in previous years.

Alex pointed out that the blocks have a mix of different clones and rootstocks. He doesn't bottle by clone as he doesn't want to get hung up on the clones and being restricted by putting clones on the labels. The vineyards we were looking at are now second generation vineyards. When they get to third generation vineyards he may mix the clones and there may well be new rootstocks for them to choose from which are able to deal with heat and stress brought about by the changing climate.

Although we stayed close to home, Sokol Blosser do have other sites away from the Dundee Hills including in the Eola-Amity

Hills where they lease 5 hectares. An exciting acquisition in 2021 was the 7 hectare Kalita vineyard in the Yamhill Carlton district which is being transitioned to organic. The soils are very old, around 100 million years old, and also very different in that they are loess and produce a different style of Pinot to their range, which is more blue fruited.

After my drive through the vineyards we stopped at their two cellars – cellar one being dedicated to the latest vintage and cellar two saved for ageing the wines. Before entering he pointed out the concrete egg which he loves experimenting with and is used for fermenting the Chardonnay and Sauvignon Blanc and it provides a good base adding minerality to the wine. When talking about Oregon Chardonnay he feels that they cannot compare with Burgundy where they are still generations ahead. Whereas Oregon Pinot Noir in Oregon is as good as anything in the world. It has taken them 50 years to work on Pinot but they are still finding out about Chardonnay. One of the main differences is the limestone soil in Chablis which is quite unique and there is nothing like it in Oregon. We will have to watch this space.

Other varieties that they are having fun with is Gamay as it is ripening more readily now that the temperatures are getting warmer and it is a wine to be drunk young. He does stem inclusion with Gamay, which he does not tend to do with his Pinot – he thinks it dries out the finish and overshadows the density and complexity of the fruit and produces a more 'flashy' style of wine.

Alex is clearly very passionate about wine and the region and very proud of the wines they produce. His main love is the viticultural side of wine which he can now focus on as President rather than winemaker. Having been born into the wine world I am not sure there is another world for Alex but he does have a love for astronomy, walking and gardening too. As my tour finished we headed back to the cellar door for a tasting when we were joined by Harry the friendly winery cat who clearly loved his home too!

For those wishing to taste some of the Sokol Blosser block wines the majority are sold in the US with the UK, Canada and Japan being their leading export markets although they have also just begun to sell in Australia. With the purchase of Kalita vineyards it means they now have more wines available and they hope to be able to expand into other markets.



# OREGON WINE MATURES

*by Katherine Cole, host of The Four Top podcast and author of five books on wine*

First, a pronunciation guide. The west-coast American state noted for its snow-capped mountains, wild rivers, thick forests, offbeat zeitgeist, hand-farmed vineyards and profound wines is pronounced OH-reh-gun. As in: "Once homespun, Oregon wine is now a rising sun, with megaton wattage." And our foremost AVA (American Viticultural Area) is the will-AM-it Valley. As in: "It's the Willamette, damnit!"

And now for some history: Although Oregon viticulture can be traced back to the covered-wagon pioneers of the mid 19th century, the industry truly took off circa 1970, when a gang of terroir-driven young visionaries identified the cool climate and diverse soils of the Willamette Valley, in particular, as ideal for Burgundian grape varieties.

The most notable names from this era – Adelsheim Vineyard, Elk Cove Vineyards, Erath, The Eyrie Vineyards, Ponzi Vineyards and Sokol-Blosser Winery – continue to produce fine wine today in the Willamette Valley, where 70% of Oregon's vineyard land is located.

These forerunners shared a credo that continues to persist to this day. They were fierce defenders of our environment. They were Burgundy-obsessed. And they were endlessly curious. Ambitious about what Oregon could achieve as a whole, they



collaboratively pushed a relatively young New World region into the ranks of the world's finest in a matter of decades.

Now home to a thousand brands, Oregon still produces just 1% of American wine while commanding a disproportionately high price per bottle and number of top critical scores. Pinot Noir – a fickle but ultimately rewarding grape – has led this drive, and still accounts for some 60% of all varieties grown in the state.

## French soul, Oregon soil

When I covered wine for The Oregonian newspaper between 2002 and 2015, I was struck by the pervasive autodidactism of our winemakers. Every cellar was running comparison trials, pitting fined and filtered wines against unfined and unfiltered ones, for example, or conventional yeast against spontaneous fermentation. They were selling single-sub-appellation wines, volcanic vs. sedimentary-soil wines, single-vineyard wines, single-row wines, and even single-clone wines. (Or, as I like to call them, "anti-cuvées".)

If anyone is to blame for our obsession with small-lot releases, it's Ken Wright. In 1986, when he founded Panther Creek Winery in McMinnville – and later, under his eponymous label, Ken Wright Cellars in Carlton – Wright established the vineyard-designate trend. He bought fruit by the acre rather than the ton, and more or less took ownership of each vineyard block he leased, carefully crafting each of his 13 single-vineyard releases from vine to bottle.

The original models for the baker's dozen of vineyard- and appellation-specific wines were, of course, the producers of Burgundy, with their many clos and crus. Our winemakers have always had their eyes on France, performing their countless experiments and trials with the hope of catching up. Never mind that Burgundy has two thousand years of winegrowing experience – a thousand of those focused on Pinot Noir – on us.

Our most notable Burgundian imports have been clones and people – not, to be clear, cloned people. Producers led by David Adelsheim (Adelsheim Vineyard) lobbied for the import of Burgundian Chardonnay and Pinot Noir clones back in the 1970s and '80s. And in 1987, a group of Willamette Valley winemakers founded the International Pinot Noir Celebration, a three-day gathering of winemakers, members of the trade, and enthusiasts from around the world for tasting, touring, and talking. Over the years, the event has attracted Burgundian luminaries including the likes of Lalou Bize-Leroy and Aubert de Villaine.

In 1986, Véronique Drouhin arrived from Burgundy to work harvest in Oregon, and returned to establish Maison Joseph Drouhin's Oregon outpost the next year. And Domaine Drouhin Oregon's tagline – "French soul, Oregon soil" – has set the tone for Willamette Valley winemaking ever since. (Luisa Ponzi, of Ponzi Vineyards, and Josh Bergström, of Bergström Wines, both did their postgraduate work in Beaune, and might argue that if the soul is French, the heart is all Oregon.)



Oregon Wine State Map © Oregon Wine Board

Dominique Lafon arrived in 2005 to launch Evening Land Vineyards, then moved on to Lingua Franca in 2015. Alexandrine Roy began consulting for Columbia Gorge producer Phelps Creek in 2007. In 2012, Jean-Nicolas Méo cofounded Nicolas-Jay, and Louis-Michel Liger-Belair arrived to launch Chapter 24 Vineyards, now known as Rose & Arrow. By 2013, Thibault Gagey and Jacques Lardière were here, as well, to kickstart Maison Louis Jadot’s first wine project outside of Burgundy: Résonance.

In 2015, Domaine Serene reversed the trend by purchasing Château de la Créé in the Côte de Beaune; it’s just a matter of time before Air France offers a Portland-to-Beaune nonstop flight. And our three most talented full-time Oregon winemakers are, arguably, Francophones Isabelle Meunier (Lavinea Wines and Aubaine), Tomas Savre (Lingua Franca), and Alban Debeaulieu (Abbott Claim). At this point, French is the third language of the Valley after English and Spanish.

**Small-scale and sustainable**

Oregon has long been an international leader in sustainable, Biodynamic, “Ore-ganic” (as we like to put it), and climate-friendly practices, with about half our producers certified sustainable and countless others operating sustainably without certification. A full 30% of the world’s B Corp wineries are located in Oregon – among them Sokol Blosser, which has earned a prestigious “Best for the World – Environment” B Corp commendation four times, and built the world’s first barrel cellar to achieve LEED certification.

Our natural elements are amenable to hands-off farming. The Willamette Valley is a cool-climate wine region, with slightly lower average growing-season temperatures than Burgundy’s. Our rainy winters and springs favor dry farming, while our dry

sunny summers encourage full ripening. So – despite annual battles with gophers and powdery mildew – we’re set up for viticultural success without the aid of synthetic fertilisers, pesticides, or herbicides. Case in point: The Willamette Valley’s family-owned King Estate boasts the largest Demeter-certified Biodynamic vineyard in North America.

But while nature is a willing partner, our culture also nurtures our commitment to sustainability. Small, family-run farms are more likely to practice organic or sustainable viticulture, and Oregon wineries produce, on average, 5,000 cases of wine or fewer annually, on a vineyard of approximately 30 acres (12 hectares). By contrast, the average California winery produces 50,000 cases annually, on a vineyard that’s 104 acres (42 hectares).

On our petite family estates, the winemaker is also the grower, harvesting by hand rather than machine. That is, we treat our grapes like pets, not livestock. Even in recent years, as outside investments have expanded the industry, this boutique ethos – and the sustainable mindset that comes with it – has remained engrained.

**What’s next: Chardonnay and Champenoise**

The past decade has seen rapid investment in the Valley. In addition to our mentors and partners from France, we’ve caught the eyes of rainmakers based in California and Washington. Thankfully, these deep-pocketed newcomers have honored our values. Most notably, Jackson Family Wines, the California-based family-owned conglomerate best-known for Kendall-Jackson Chardonnay, runs its four Willamette Valley wineries (Gran Moraine, Penner-Ash Wine Cellars, WillaKenzie Estate, and Zena Crown Vineyard) with respect for the land and sensitivity to the local culture.

Also over the past decade, the rising star of Chardonnay has threatened to eclipse that of Pinot Noir, despite the fact that it accounts for less than a tenth of our vineyard plantings. 2012 marked the first year of the Oregon Chardonnay Celebration, an IPNC sibling event. Since then, Chardonnay prices have risen annually, as have the number of rave reviews from critics. Some of our most interesting Chards are from Morgen-Long, 00, Lingua Franca, Walter Scott, and Arterberry Maresh.

Where there are Pinot Noir and Chardonnay – and a bit of Pinot Meunier – there will, inevitably, be bubbles. Producers such as Soter, Argyle, and R. Stuart & Co. have been making excellent méthode traditionnelle wines here for decades. The trend really took off after the finishing facility Radiant Sparkling opened in 2014, providing every Oregon winery access to riddling and disgorgement.

And now, here come the champenoise. Maisons & Domaines Henriot purchased the Willamette Valley's Beaux Frères – famously cofounded by the influential wine critic Robert Parker Jr. – in 2017. And Bollinger acquired Ponzi in 2021. Both

wineries remain focused on still wines, but it's just a matter of time before a French-owned maison de bulles opens its doors.

In the meantime, we're hatching our own 100% sparkling projects, including the fascinating boutique label Corollary; the Aubaine offshoot (in partnership with South Africa's Beck Family) Lytle-Barnett; and Domaine Willamette, a luxe Biodynamic sparkling estate owned by Oregon's largest winery, Willamette Valley Vineyards.

As I look to the next decade, I continue to be bullish about Willamette Valley Pinot Noir, proud of our precise, mineral-driven Chardonnays, and eagerly anticipating the next instalment in our méthode traditionnelle story. (Knowing our winemakers, I'm sure someone is already running comparison trials of sparkling-appropriate clones, and bottling them as distinct anti-cuvées.)

All of which is to say that our industry is no longer the homespun operation it once was. We may be a collection of small family-owned estates, but we're also polished, poised, multilingual, and educated. Oregon wine is here for the long run.



*The gate entrance to Willamette Valley Vineyards*

# IWFS VEGETARIAN CHEFS COMPETITION 2023

*Angela Britland, Northern Team*



*Paul Heathcote MBE and Stephanie Moon with the winning finalists*

The IWFS Northern Team hosted their second College Competition Awards at Bolton College on Friday 12th May.

The IWFS team were Stephen Harrison and Russell Hudson from West Yorkshire; Hilary Rylands and Tim Hodges from Merseyside and Mid Cheshire; Ron Barker from Blackpool and Fylde Coast; Tricia Fletcher from Manchester.

The theme for the aspiring chefs this year was vegetarian and vegan dishes. The participating colleges were Middlesbrough, Scarborough, Leeds, Warrington and Vale Royal, and Trafford.

This year the event was sponsored by The Vegetarian Society Cookery School, Saga Cruises and Amato Foods.

Heats of the competition took place throughout February and March, with the winners invited to a final in April at Warrington and Vale Royal College. This was judged by a team led by Paul Heathcote MBE and included John McCerery, an Executive Chef from Saga Cruises; Sam Linford-Platt, Head of the Vegetarian Society Cookery School and her team; together with Anne Plaskett, a Trustee of the Vegetarian Society. Thanks go to Paul Ratcliffe and his team for hosting the final.

Compère for the Awards Lunch was Chef Consultant and TV personality Stephanie Moon. The successful participants were:

1st **Sabah Shah** from Leeds City College, for her dish of Beetroot and Goat Cheese Macarons

2nd **Caitlin Clarke** from Warrington and Vale Royal College for her dish of Rhubarb Tart

3rd **Ethan Dowson** from Scarborough TEC, for his dish of Tofu Katsu Curry

The judges also awarded a Special Commendation to **Ajay Loftus** from Trafford College for his dish of Tofu Curry.

The awards were presented at Bolton College, where Bill Webster and his excellent team headed by Jodie Cooke and Wendy Bissett were superb hosts and provided canapés followed by a three-course vegetarian/vegan lunch, with inspired pairing wines chosen by Ron Barker.

## The Menu

### Starter

- Goat Cheese Spheres served with an accompaniment of beetroot.
- Haricot Bean & White Truffle Soup

### Main

- Mushroom Arancini served with a rich Italian inspired Tomato Sauce
- Potato and Leek Galette, with Pistachio Crust served with White Truffle Oil



*Beetroot and Goat Cheese Macarons*

### Dessert

- White Chocolate Mousse with Raspberry Compote and Shortbread Biscuit.
- Chocolate Silk Pie with Fresh Strawberries and Strawberry Coulis

### The Wines

- Aperitif: *Medien Organic Rosé Cava NV*
- Starter: *Sierra Oriental Reserve Sauvignon Blanc 2021, Uruguay*

- Main: *Domaine Saint-Lannes Les Peyrades 2021, Côtes de Gascogne, France*
- Dessert Wine: *Quinta da Bacalhoa de Setubal*

Everyone was fulsome in their praise of the event, the venue, the food and the wines.

The Northern Team wish to continue with the support for the catering colleges and are already considering the theme for 2024.

## THE VEGETARIAN SOCIETY COOKERY SCHOOL SPONSORED IWFS YOUNG CHEFS COMPETITION

We have been delighted to sponsor this competition for Northern based Catering Colleges where talented young chefs, the chefs of the future, are studying. It's also great to be sponsoring these awards in what is our 175th anniversary year. We are very proud to be the oldest vegetarian and vegan campaigning organisation in the world.

Throughout these years we have a very rich history of activism, Gandhi was an active member of our Vegetarian Society back in the 1890s, and today Paul McCartney, together with his daughters Stella and Mary, are our patrons.

Together with a very distinguished history we continue to look forward and remain relevant to the challenges of today. Every May we launch our National Vegetarian Week campaign when through our recipes, advice and support we inspire thousands of people to sign up and eat both vegetarian and vegan food, many doing so for the first time. We are always joined by a range of well-known faces who support us and help convey our message. And so it is very fitting to have supported some of today's young chefs and challenged them to cook great vegetarian food; hopefully these chef stars of the future have been inspired to expand their own vegetarian and plant based



repertoire and consider how they might create dishes for the menus of the future.

In the face of a climate and biodiversity crisis, eating more low carbon plant-based foods is one of the key things any of us can do to make a difference and it will be much easier to achieve if the choices of plant-based foods are as inspirational and tasty as those we've seen in this competition.

As the demand for vegetarian food increases at pace it's very timely for young chefs and established chefs alike to be focusing on providing innovative and exciting new vegetarian dishes. Our Vegetarian Society Cookery School together with our online provision does much to facilitate this and it has been great to be directly involved with the catering industry through this competition. Throughout the heats students demonstrated skills and competence to produce very commendable vegetarian dishes and the final was a delight with extremely competent and imaginative cooking showcasing some exciting concepts in professionally finished dishes.

Vegetarian cooking has certainly moved on since the Society's very first meeting back in 1847, when barley pudding, sago pudding, plum pudding plus bread and butter pudding were all on a dense and carbohydrate heavy menu!

We, The Vegetarian Society, have been proud to have both sponsored and to have been involved in this year's competition. Congratulations to all of the young chefs who took part and made this a competition of such a high standard; our thanks also go to all who supported those who took part.

*Richard McIlwain, CEO The Vegetarian Society*

## DEVONSHIRE BRANCH EXCELLENCE AWARD TO OLD VIENNA

Seventeen Members sat down to a wonderful dinner at our annual event (barring the last couple of years) at Old Vienna organised by Geeta and Gordon Lloyd on 8th February 2023.

Werner Rott is an Austrian Chef/Restaurateur with a wealth of experience behind him. After leaving his home in St Valentine, Austria, he was trained at the prestigious 'Hotel Schloss Fuschl' in Salzburg. From there he moved on to work in several European 4 and 5 star hotels in various locations.

In 1976 he moved to Torquay and worked around the bay and in different parts of Devon.

Werner opened his first restaurant in Lisburne Square, Torquay, in 1981 where he built up a loyal clientele of regular customers who loved both the food and cosy atmosphere. After a spell of working elsewhere, he reopened the restaurant in 2011 and the same loyal clientele of regular customers are back.

At the end of a very delicious meal John Slater, Devonshire Branch Chairman awarded Mr. Werner Rott, proprietor Old Vienna with the new IWFS Excellence Award Sticker and Certificate in recognition of Old Vienna's excellent food, wine and service.

A small stock of IWFS business cards and publicity leaflets were also given for Mr Werner Rott to make available upon request.

*Geeta Lloyd*



## DEVONSHIRE BRANCH EXCELLENCE AWARD TO THE LINNY



On 16th March 2023, 24 members sat down to a wonderful dinner at our annual event (barring the last couple of years) at The Linny at Coffinswell, organised by Geeta and Gordon Lloyd.

This fourteenth century thatched inn is situated in the heart of the village of Coffinswell, close to Torquay. It is thought to have started off as two farm cottages belonging to the Court Barton farm. It got its name from the word Linhay, which is the local term for a barn.

Debbie Breed and Tamsyn Gleeson, sisters who have hospitality running through their veins, acquired the Linny in 2004 and have made it a showcase for British Cuisine.

At the end of an excellent meal, John Slater, Devonshire Branch Chairman, presented the new IWFS Excellence Award Sticker and Certificate to The Linny at Coffinswell in recognition of its excellent food, wine and service.

A small stock of IWFS business cards and publicity leaflets were also given to The Linny to be made available upon request.

*Geeta Lloyd*

## BATH & BRISTOL BRANCH EXCELLENCE AWARD TO MILL END HOTEL



*From left to right: Emma Pick, Assistant Manager; Will Broom, Head Chef; Alex Horsfall, owner and manager; Leonie Allday, Chair, Bath & Bristol Branch and Tony Griffin, Bath & Bristol Branch*

Following a very successful short break for members of Bath & Bristol Branch in the Spring of 2022 we decided on a return visit.

In March, 15 members, including two from Devonshire Branch and two from Wessex Branch, enjoyed an interesting and relaxing – if at times very wet – few days at this lovely country house hotel. Unpretentious but very comfortable, it is situated on the river Teign near Chagford, on the northern edge of Dartmoor.

We have been pleased to present an Excellence Award in recognition of the high standard of accommodation and hospitality, together with delicious meals, good wines and an exceptional standard of welcome and service, to Mill End Hotel, Devon. It is highly recommended to members (and their dogs!) wanting to explore the glorious countryside, visit houses and gardens or simply curl up with a good book. See Tripadvisor for lots of rave reviews!

*Leonie Allday*

## LONDON BRANCH EXCELLENCE AWARD FOR SAM'S RIVERSIDE

On the Thames Path, overlooking the river and Hammersmith Bridge, Sam's Riverside is housed in a bright, modern space, part of the redevelopment of the well-known Riverside Studios. Sam Harrison opened his restaurant in 2019, and is well known locally, having run a popular restaurant in nearby Chiswick for ten years. The menu focuses mainly on Anglo-French dishes and rightly celebrates its connections with local artisan suppliers.

London Branch held a lunch there in October 2022, and was so impressed that it decided to arrange a repeat visit and present

Sam with an Excellence Award in May 2023.

Once again we were treated to a superb meal. We were greeted on arrival with a glass of 2019 Gusbourne Brut Reserve, accompanied by salt fish croquette and a parmesan churros. The best English sparkling wines really are second to none nowadays! Our starter was Devon Crab Benedict with a lobster hollandaise and a glass of 2021 Muscadet sur Lie. The main course was Lamb Rump, served with a very tasty potato terrine, purple sparkling broccoli and wild garlic, and 2020 Nero d'Avola from Sicily. The lamb was beautifully cooked and full of flavour.

Finally our dessert was Dark Chocolate and Miso Fondant, with cocoa nibs and vanilla ice cream served with 2021 Botrytis Riesling from South Australia. Perfectly prepared and absolutely delightful, if rather a lot of chocolate!

This restaurant is very well known in the locality, and is one of a growing number of high class restaurants in London that is cultivating a strong local identity. It's reputation is entirely justified, and it is well worth the short walk from Hammersmith Tube Station. Sam really pushed the boat out for us on both occasions, and fully deserves his Excellence Award.

*Alan Shepherd*  
Chairman London Branch



## *Bath & Bristol*

### **SOUTH-WEST BRANCHES VISIT TO MILL END**

In March 2022 seven members of the Bath & Bristol Branch had enjoyed a very comfortable and relaxing few days at this small country house hotel – so much so that we decided to repeat the experience this year. This time we were a party of 15, including two members of Devonshire Branch and two from Wessex Branch. It was great fun getting to know each other better – exactly what IWFS is all about.

#### **'Tis Devon, 'Tis Devon, Glorious Devon**

And so it was on the journey to the hotel. We arrived in the late afternoon in lovely spring sunshine – sadly not to reappear until the day of our departure!

Mill End is a couple of miles outside Chagford, the highest village in that part of Dartmoor. March is reckoned to be a windy month, so we were forewarned! However, the warm welcome of the staff at the hotel was gratifying and the rooms comfortable so we settled in very quickly.

Mill End Hotel is named for the fifteenth century mill which only stopped producing flour in 1922. Evidently the mill wheel is in good working order and it is hoped to use it to provide energy in the near future. The hotel has developed a good reputation and has looked after some well-known guests including Sir Frank Whittle.

Of course, as well as good company, the Society is also about good food and good wine, and we were certainly not disappointed on that score. Mill End holds two AA rosettes and those of us who know the hotel well have enjoyed many excellent meals over the years. Inventive cooking, perfect portion sizes and attractive but unfussy presentation combine to deliver a good dining experience. Their menus always



showcase locally-sourced ingredients and on the first night featured – amongst other items – Brixham Scallops, West Country Pork and Cornish Hake, all beautifully presented and delicious. Our white wine of choice was a Gavi de Gavi, the red a young Rioja, both very acceptable.

We awoke to a damp morning and, after a lovely breakfast, the majority decided to walk to Chagford where numerous coffee shops and pubs exist plus an excellent hardware shop where you can still buy single nails if you need to. It was not a level walk but provided very attractive glimpses of the Teign bouncing over large boulders and over a weir which encouraged us to step out eagerly. The pace slowed as we left the river and started to climb towards Chagford. After coffee a visit to the church was proposed and here we learned of the bride who was shot there after her wedding as they were signing the register. It is believed that this event prompted R.D. Blackmore to write *Lorna Doone*.

On our return to the hotel, some of us enjoyed a fiercely-contested game of Scrabble. This entertained not only the participants but a number of other guests! Later on, we gathered – as on each evening – to peruse the evening's seating plan (different each night) and for a glass of something local and sparkling. We particularly enjoyed the Lyme Bay Brut Reserve (90% Seyval Blanc with small amounts of pinot noir, pinot blanc, chardonnay and Reichensteiner). Their sparkling rosé was also good.

We then enjoyed another excellent meal, making sure to leave room for the desserts! A sticky Jail Ale and walnut pudding with butterscotch sauce and clotted cream ice cream was a particular temptation – and one of our number had the hot dark chocolate bonbon with coffee ice cream and Dartmoor whisky cream on all three nights! Our wines that night were a Picpoul de Pinet and a Morgon.

The following day the weather was even wetter so walking was out of the question and various other options were considered including a visit to Buckland Abbey. This was originally built as a

*continued on page 21* ➡



## Herefordshire & Monmouthshire LUNCH AT THE CLYTHA ARMS

It has become a tradition for our branch to invite members to an informal lunch early in the year as a 'thank you' for renewing their subscriptions. This year we had selected a venue – one that had recently welcomed a new chef whose reputation preceded him in our region – but at the last minute a problem arose, our group could not be accommodated so we approached a venue we had not visited for several years – The Clytha Arms restaurant and pub near Abergavenny.

At very short notice they offered us an imaginative menu selection – assured us all meals were freshly prepared for each order – so could we pre-order!

The Clytha Arms has an informal atmosphere with a sincere welcome – in the bar an eclectic mix of furniture from leather sofas to repurposed chapel pews scattered over the flagstone floor caters for all shapes, sizes and tastes. Three Labradors and a selection of magazines covering interests ranging from *Country Life* to motorcycling complemented the homely environment.

Moving to the compact dining room our group was seated on two refectory tables – laid in a minimalist style – which blended well with the overall comfortable rural décor. The whole atmosphere encouraged conversation and relaxation. And relax the company did! From the welcome drink on arrival to the coffee took three and half hours.

Each course was attractively presented. The favoured starters were Seafood Soup or Melon Salad, Serrano Ham and Pork Roulette served with Beetroot Chutney.

The most popular main courses were Teriyaki Chicken with Sweetcorn Fritters or Trout in Filo Pastry with Cockles and Laverbread.

➡ *continued from page 20*

Cistercian monastery but following Henry VIII's Dissolution of the Monasteries it was converted into a private house, lived in by – amongst others – Sir Francis Drake. It now contains many fascinating exhibits relating to his life and explorations. We were also surprised to find a self-portrait of Rembrandt which



Hazelnut Meringue and Pistachio ice-cream topped the dessert choices with Lemon and Manzanilla Posset coming in second place.

For wines we served a Preciso Grillo, Sicily 2021, and a Grenache Pinot Noir, France 2021.

*Sue Smith*

has recently been authenticated as being painted by himself, rather than as originally suggested by one of his pupils. The 800-year-old tithe barn was also impressive and the whole visit was very interesting, although sadly the bad weather prevented exploration of the walled kitchen garden and the other formal gardens.

The day ended back at the hotel with pre-drinks and another excellent meal. Creedy Carver Duck, Dartmoor Venison or a different iteration of the Hake... Choices, choices! An excellent Sancerre was enjoyed by some with a Côtes de Rhône a perfect pairing for the venison.

As luck would have it the next day dawned fine and sunny so we were a little reluctant to leave this lovely hotel – but of course we had to say farewell to Devon and return home.

*Beryl Clark and Leonie Allday*

Since our visit, we have been delighted to present Mill End Hotel with an Excellence Award (see page 18).

## Herefordshire & Monmouthshire

### LUNCH AT THE CIDER ORCHARD RESTAURANT COLLEGE

The Hereford and Ludlow College has quite a large campus in Hereford and we parked in the visitors car park. We then went to the reception building where we were given a lanyard each, to use to open the door to the Catering School. The Cider Orchard Restaurant is operated by the students under the direction of their tutors.

Having gained access, we were welcomed by a very pleasant young lady who offered us a glass of Prosecco, which started the proceedings very nicely. We were not the only party; there were a few other people eating as well.

We were shown to a long table, where a young man offered us wine, white Rioja, and very soon the starters arrived which were daintily arranged and very tasty. There was a choice of four starters:

- Soup
- Roasted Cauliflower, Pickled Cauliflower, Caper and Raisin Purée
- Crispy Chicken Leg, Aioli, Braised Baby Gem
- Smoked Salmon Mousse, Dill Pickled Cucumber with Soda Bread

After pouring us some Malbec, our main courses arrived, again very attractively presented. There was a choice of Rolled Lamb

Belly, Braised Beef Shin, Baked Beetroot and Hake Fillet. We were very well looked after by our wine waiter during our meal.



The desserts arrived when we finished our main course and again we had a lovely choice of Custard Tart, Chocolate Brownie, Apple and Vanilla Rice Pudding or Key Lime Pie. They all looked very tasty and went down very well! We were then offered various coffees.

The meal was most enjoyable, well presented, and the menu well thought out.

I should certainly recommend The Cider Orchard to anyone finding themselves in Hereford.

*Gill Tayton*



*London*

**DINNER AT CHAMPAGNE ROUTE**

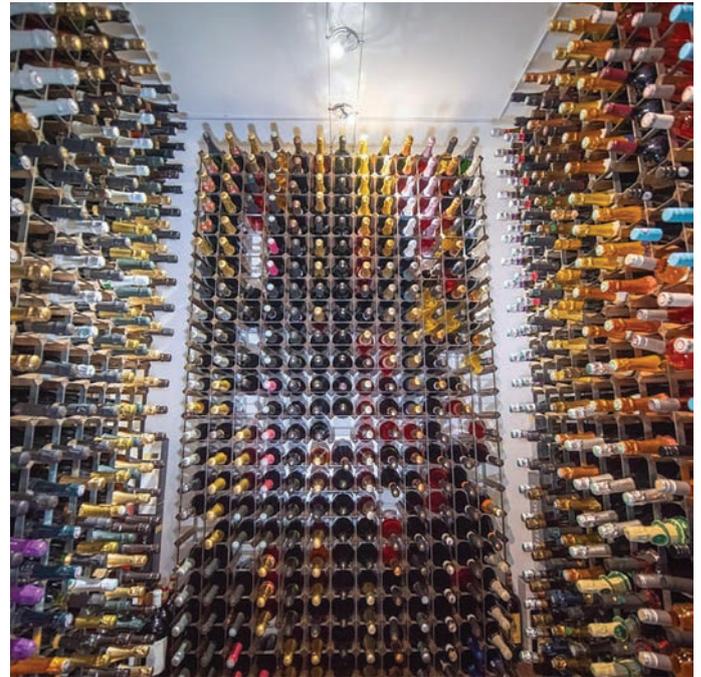
The London Branch experienced a new venue in February – Champagne Route, an importer who specialises in grower champagnes from small producers, but also features a champagne bar and restaurant and located at London Dock, which was originally the site of News International print works, a short walk from St. Katharine’s Dock.

The evening commenced with a Champagne, Brut Nature from Mangin et Fils. Their vineyards are on the slopes of La Vallée De La Marne close to Leuvrigny, a few kilometres west of Épernay. The business today is managed by the fourth generation. The Brut Nature collected a silver medal in 2022 from Decanter.

This was followed by a Burgundy Mâconnais 2013 Saint Veran, Domaine Nadine Ferrand to accompany the salmon tartare starter. 100% Chardonnay, the peach and pear nose followed by slight lemon and pineapple acidity was much appreciated – an excellent choice.

The main course was a confit duck leg served with pommes anna, kale, with a cherry sauce. To complement this our host Paul offered a Bourgogne Epineuil Pinot Noir, Domaine Moutard Père et Fils.

Dessert was a cheesecake with an elderberry sauce and served with another Champagne – Demi-Sec, Grande Cuvée, Domaine Moutard Père et Fils – another good selection.



We were then given access to the ‘cellar’ where Paul talked us through some of the other small producers that he trades with, contributing to his considerable stock of over 300 champagnes.

*Simon Frawley*



## London

### ENGLISH STILL AND SPARKLING WINES

Organised and presented by Dr Bernard Lamb, National Guild of Wine and Beer Judges and a member of WineGB

This tasting was held at the Army and Navy Club, Mayfair, on 2nd March. With nine wines and eleven tasters, samples were generous. I have followed English wines since 1970 and been delighted with their increasing success, although there was a blip in 2012 when a number of vineyards closed down amidst despondency about prospects. These days Champagne houses such as Tattinger and Pommery are getting into wine-making here and it is difficult to keep up with new producers and plantings. To most people's surprise, the four still wines compared well with the five sparkling wines, all of which gave a very loud bang when opened. Although Berkshire is not yet famous for its wines, the two wines from there showed very well.

1. **Bolney Estate Foxhole Vineyard Pinot Gris, 2014. Bolney, West Sussex. 11.5%.**

Bolney was founded in 1972 by a chemical engineer. This wine was shown at the IWFS London International Festival in

2018. Pale straw. Attractive bouquet and flavour, with stoned fruits such as peach. Good body and keeping very well. Attractive. I score wines out of 10 for quality and am a generous scorer: 8½/10.

2. **Freedom of the Press, Chardonnay, 2020, Oxfordshire.**

**Oaked. 13%.** Fermented and aged in French oak barrels from Burgundy. Grapes from Crouch Valley, Essex. 11 months on the lees with bâtonnage. Founded 2020, a winery with no vines but contracts with growers. 1,000 bottles of this were released in 2022, with a further 1,000 to be released later at a higher price, when the maker said it would be fabulous. Pale, good Chardonnay bouquet and flavour; well-balanced acidity and good length. Has potential for development. 8½/10.

3. **Brightwell Vineyard, Pinot Noir, 2016, Wallingford, Oxfordshire.**

**Oaked. 12%.** Gently barrel-aged. Planted late 1980s. 16 acres in Thames Valley. Mid-red. Good Pinot Noir bouquet combining dark fruits with raspberries and





strawberries. Has some grip from the well-judged tannins. Delicious and very impressive in the Burgundian style, and only £15. Generally much liked. 9/10.

4. **Meophams Wines of England Signature, Sparkling Wine, 2019. Traditional Method, Brut, Meopham, Kent. Reichensteiner 100%. 12%. 24 months on the lees. Dosage 10g/l. Residual sugar 10.9g/l. Total acidity 7.4g/l, pH 2.9. Founded in 1998 by insurance specialist David Grey but now run by Surinder Bassi and family. 25 acres on the North Downs. Pale. Mousse varied from strong to weak in different glasses. Lots of bubbles in the mouth. Most, but not all, the tasters recognised the pleasant Reichensteiner bouquet as not being from Champagne varieties. Definitely off-dry (yet labelled Brut). Good all round. 8/10.**
5. **Chapel Down Vintage Reserve, Brut. English Regional Quality Sparkling Wine. Tenterden, Kent. 11.5%. Grapes (unspecified) from South East England. First planted 1977 but now huge, with grapes from many places and contract growers. Low mousse. Fair bouquet and flavour. Bought in 2015 but no special development since then. 7/10.**
6. **All Angels Classic Cuvée, 2014, Chardonnay 50%, Pinot Noir 28%, Pinot Gris 11%, Pinot Meunier, 11%, Enbourne, Berkshire. 12%. 6½ years on the lees. Made at Hattingley Valley. Planted 2011, 2015 and 2020, with 6 ha now. Pale. Superb mousse. Excellent bouquet and a lovely flavour. Elegant and beautifully made, benefitting from the long ageing on the lees. 9/10.**
7. **Hattingley Classic Reserve Brut, Chardonnay 53%, Pinot Noir 31%, Pinot Meunier 16%. 12%. Hattingley Valley,**

Hampshire. Blended with finest reserve wines. Three years on the lees. Their second multi-vintage wine. Vines planted 2008 but now with suppliers in many parts, spreading the risk of late spring frosts and giving complexity from different soils and microclimates. Made by Emma Rice, several times UK Winemaker of the Year. Straw, good mousse and complex bouquet. A classic Champagne-style sparkling wine. Very enjoyable and popular. 9/10.

8. **Alder Ridge Rosé, 2017, English Sparkling Wine, Brut, Pinot Noir 65%, Précoce 24%, Pinot Meunier 11%. Hungerford, West Berkshire. 12%. Made at Hattingley Valley. Chubbs Family Farm. Dosage 7g/l, total acidity 9g/l. Précoce is an early ripening variant of Pinot Noir. First planted in 2011, now 7 acres. Mid-pink. Good mousse of very small bubbles. Creamy in the mouth. Very good bouquet with raspberries and strawberries. Lovely flavour. 9/10.**
9. **Still wine, strong and sweet, brown. BL, Coventry, 2018.** Made by the organiser when judging the sweet sherry class the National Show in Coventry, from the ends of glasses from the best entries, which it seems criminal to throw away. These homemade strong wines typically have a lot of dried fruits for body and depth of flavour. In this class, fortification is allowed, so most entries were probably 18 to 20% alcohol. Amber-brown. Big legs. Lovely rich, complex, deep bouquet and flavour. Huge body and length. Sweet, alcoholic but very well balanced. Superb and most people's favourite wine of the evening. The only bottle ever made! 10/10.

A cold buffet meal was provided by the Club. It was very enjoyable and convivial evening.

*Bernard Lamb*

## London

### WINES FROM THE CELLAR OF THE LATE HUGO DUNN-MEYNELL



The late Hugo Dunn-Meynell was Chairman and then Executive Director of IWFS over 15 years in the 1980s and 90s. Amongst his many achievements, he transformed the Society to its great benefit, bringing financial soundness, modernised management, a dedicated staff and branches in many parts of the world. He and his wife, writer Alice Woledge Salmon, Tish, co-authored *The Wine & Food Society Menu Book* (1983).

Tish generously donated the bottles for this London Branch tasting, hosted by Chris Davenport-Jones at his home, with a delicious supper. We tasted in the following sequence:

- St Romain Leflaive 1992, a white burgundy.
- St Romain Leflaive 2018 Alex Gambal (supplied by Chris).
- Gemello Zinfandel 1987 Santa Clara Valley.
- Ramos Pinto 1982, a superb, smooth, well balanced port
- Château de Ricaud 1970 AC Loupiac, on the northern bank of the Garonne River, opposite Sauternes. Semillon and Sauvignon Blanc.
- Trittenheimer Apoteke Auslese 1975. This sweet wine is from the Moselle region, one of the finest vintages, but was sadly past its best.
- Three Madeiras followed, one supplied by Chris, one bottled by Aveyrs, but lacking details because of missing labels.
- Finally, vintage ports: Ferreira 1970 (complex, rich and delicious), Smith Woodhouse 1985 and Dow 1977.

The ports were tasting very well. Many thanks to Tish and to Chris for this interesting and rather eclectic wine tasting opportunity.

*Rachel Burnett*



London

**A TASTING OF PINOT GRIS AND CABERNET FRANC WINES**

This tasting was held at the Army and Navy Club, Mayfair, on 2nd May. I do not usually include prices but they help with value-appreciation. Sweetness is given as on the bottles.

**Pinot Gris** is a colour mutant of Pinot Noir and has arisen many times. It is not very productive, with small bunches of small berries which are various shades of grey, from almost white to almost black. The examples here go from fresh and dry to the luscious sweetness of these two rare Alsace Vendanges Tardives (2000 and 1982), which improve in richness and complexity with age. The Italian Pinot Grigio uses different clones.

**Cabernet Franc** probably comes from old Basque clones and was in Spain in the twelfth century. It is a direct ancestor of Cabernet Sauvignon, Merlot and Carmenère. It is vigorous, with herbaceous notes when underripe. Its best European wines are from the Loire Valley, as here, with ones from Virginia achieving the best ripeness, with Barbooursville the most famous maker.

1. **Bolney Estate Pinot Gris, 2020, Sussex, 11.5%. Dry. £20.** Founded 1972.  
Straw colour. Excellent fruity bouquet and flavour with some tropical fruits. Slightly off-dry with a very good balance. My quality rating, 8/10.
2. **Greywacke Pinot Gris, 2018, Marlborough, New Zealand, 14.5%. Off-dry. £32.** Greywacke was started in 2009 by Ken

Judd of Cloudy Bay fame.

Pale. Legs. Aromatic bouquet. Off-dry to medium sweet. A bigger wine with more acidity, sweetness and body. More rounded, stronger. Good length. Generally preferred to wine 1, which was cheaper. 8½ /10.

3. **'W' Waimea Pinot Gris, 2021, Wine of Nelson, New Zealand, 13%. Medium sweet. £14.** Established 1993 near the Tasman Sea.  
Pale. Legs. Lower bouquet, some peach. Thinner and less interesting. OK but lacking umph. 7/10.
4. **Domaines Schlumberger Pinot Gris, Grand Cru Spiegel, Alsace, 2020, 13.5%. Medium sweet. £18.** A high-quality producer, started in 1810.  
Straw. Legs. Moderate bouquet. Sweet. Delicious on the palate. 8/10.
5. **Albert Mann Tokay Pinot Gris, Vendanges Tardives, Altenbourg, Alsace, 2000, 13.1%. 50 cl. No current UK price, but would be expensive.** The firm goes back to the seventeenth century.  
Gold. Lovely rich bouquet, honeyed, toffee, perhaps some Botrytis. Superb rich flavour; complex; apricots, peaches. Sweet, with right balancing acidity. Keeping wonderfully. A definite 10/10.

*continued on page 28* ➔



## Manchester

### AGM AND LUNCH AT THE MIDLAND HOTEL



What better place to be than the Derby Suite at the Midland Hotel in Manchester on a Saturday lunchtime in mid February.

Members gathered for our AGM and lunch which commenced with a champagne reception followed by the business of the day.

Our treasurer Ron Cowley brought a Mr Micawber moment in reporting on a small surplus on the year but the highlight at the conclusion of the business was the presentation of the newly created 'Exceptional Service' Award to our Chair Ronnie Costello, the presentation being made by Dr Tricia Fletcher the National Awards Officer.

The lunch itself commenced with an enjoyable Lobster and Rabbit Roulade accompanied by a 2021 Chardonnay from Harewood Estate Western Australia.

This was followed by the most culinary part of the meal; a deliciously cooked Blackened Sirloin of Beef with pressed potato terrine, onions, black garlic and lovage. The excellence of the food was matched by a well-chosen Château Kefraya 2016 from the Lebanon.

The meal concluded with a Caramelised Rice Pudding with Rhubarb jam, milk skin shards and clotted cream ice cream.

As ever the Midland lived up to its reputation for excellent quality food and we enjoyed an excellent choice of wines to match.

*John Appleby*



➔ *continued from page 27*

6. **Domaine Weinbach Tokay d'Alsace Clos des Capuchins, Vendanges Tardives, 1982**, Théo Faller, Kaiserberg. 70 cl. No stated alcohol level. Priceless now. Estate goes back to 1612, with a former Capuchin convent protecting the vineyard. Poor cork. Golden brown. Almost fully dry and disappointing. Past it and/or cork problem. 4/10.
7. **D. V. Catena Tinto Historico Cabernet Franc, 2018, San Carlos, Argentina, 13.5%**. £12-60. Founded in 1902 by Nicolás Catena Zapata who helped to make Argentinian wines famous. Legs. Black-purple. Pleasant very fruity bouquet and flavour. Slightly off-dry. Very enjoyable now but might improve a bit on keeping. Soft tannins. Much liked. 8½/10.
8. **Lulu l'Alouette Saumur-Champigny, Loire Valley, 2019, 13.5%**. Cabernet Franc. £14. I could not find anything about the producer. Legs. Paler purple. Lower bouquet, not special but a very good flavour, red and black fruits. Will not improve. Less rich than 7. Obvious tannins but not excessive. 8/10.

9. **Barboursville Virginia Cabernet Franc Reserve, 2017, 13.5%**. Not available in UK, but £27 from a private supplier. 7th generation of wine-makers going back to 1821 and Piedmont, Italy. Legs. Medium purple. Good complex fruity bouquet. Medium body. Good flavour and length. 8½/10.
10. **Barbourville Virginia Cabernet Franc Reserve, 2010, 14.5%**. £113 in USA only. Deeper black-purple. Big legs. Very good fruity bouquet; seems younger than its age. Richer and better than 9. Complex, enjoyable fruity flavour. 9/10.

A cold supper was provided by the Army and Navy Club. With only 10 people, there was plenty of wine left for second tastings and having with food. Wine 5 disappeared very quickly!

*Organised and presented by Dr Bernard Lamb*  
National Guild of Wine and Beer Makers

## Manchester

### THE LIME TREE, LAPWING LANE, DIDSBURY, MANCHESTER

What an excellent lunch! The Lime Tree on Lapwing Lane, Didsbury, Manchester, is an award-winning family-owned restaurant which prides itself on quality, seasonal and local produce, much of which comes from their own farm at Macclesfield Forest.

On Saturday 11th March 2023, immediate chatter and a buzz accompanied the pre-lunch choice of a sparkling rosé, Bouvet-Laudubay, a branch favourite exhibiting pink fruits and a good clean finish, nibbles and Catalan toast, the latter with a fresh tomato and intense garlic flavour – just enough to whet our appetites for the lovely lunch which followed.

Chair, Ronnie Costello, welcomed guests from mid-Cheshire and additional visitors and though there were vegetarian options for each course, most of us enjoyed Queen Scallops in a garlic parsley butter with a bacon crumb, lightly and exquisitely cooked. A 2021 blanc, Côtes Du Rhone, La Fleur Solitaire from the restaurant's wine list was a perfect nicely dry choice to go with this delicious dish.

The main course of crispy pork belly, cheese and onion mash, braised cabbage and apple looked good on the plate and tasted tender – the chef executed this dish with a perfect touch.



Perfect crackling too! Les Couteaux Côtes du Rhone Villages 2021 accompanied the dish well.

Warm chocolate torte followed, extremely light with a most intense dark chocolate flavour, again show-casing the chef's style and touch.

The restaurant's own unfussy but aware approach, created a relaxed atmosphere and the hard-working staff and of course chef Dave were much praised and thanked wholeheartedly by Ronnie. We enjoyed ourselves tremendously and will surely return.

*Nicola McLoughlin*



## Manchester

### TRAFFORD COLLEGE CATERING SCHOOL

The Manchester Branch's Spring event was a return to Trafford College Catering School on 27th April. It had been several years since we last visited, and our dinner this time was certainly enjoyed by all the members and guests.

We were welcomed by students serving us a refreshing glass of Cava. Later we sat down to enjoy a three-course dinner all prepared and served by the students.

The first course was a pressing of chicken studded with baby leeks, herbs and toast. This was beautifully presented and accompanied by a glass (or two) of Cal Y Canto, Verdejo, from Spain. The wine matched the course well.



The main course was pan-fried fillet of Seabass, spring greens, crushed new potatoes, shrivelled tomatoes and salsa verde. The fish was well cooked with a nice crispy skin, and beautifully complemented by the vegetables. The presentation on the plate was excellent. A Merlot Rosé, Aves del Sur, from Chile had been selected as the accompanying wine and it enhanced the dish, but some felt the wine lacked some interest on the palate.

The dessert was a trio of Vacherin, Summer pudding and Chocolate torte. All were much enjoyed and displayed the different skills of the students.

The students were congratulated for their impeccable service and fine cooking. The Branch will hope to return again in the very near future.

*Nicola McLoughlin*



*Manchester*

**LUNCH AT THE BLACK FRIAR**



sauce, pomme purée and greens all beautifully presented. This dish was much enjoyed by everyone. Grenache-Carignon, Les Lauriers, Languedoc accompanied the dish a soft, silky smooth red with flavours of cherry, plum and cassis was well received.

Treacle sponge roulade with vanilla custard was not sponge pudding as we know it! Light sponge with delicate custard was a fitting end to a most enjoyable and memorable meal. Tea and coffee were offered.

Ronnie thanked Chef Ben and his brigade for an exceptional meal and Vito and Holly for their excellent and attentive service which could not be faulted.

*Ronnie Costello*

On a sunny June afternoon Manchester members and guests gathered in the stunning garden at The Black Friar where we enjoyed a strawberry and vodka based cocktail which was very well received and perfect in the sunshine.

We then took our seats in the glass room which overlooks the garden. Chair Ronnie Costello welcomed everyone.

Rustic artisan breads, whipped flavoured butter and mixed olives were presented, all delicious. Primavera Tart Fine was served, this being the perfect summer starter – light crisp pastry, pea mousse, fresh green asparagus, peas, broad and edamame beans highlighted by dots of lemon gel and decorated by edible flowers. This was a work of art on a plate. Organic Verdejo – Airén Soñadora La Mancha was served which was crisp and fresh with notes of apple and pear, perfect with the tart.



Our main course was Chicken Normandy – succulent chicken breast, confit leg, crisp bacon and apple with a delicious cider and apple



## Merseyside & Mid Cheshire LUNCH AT THE INN, HUXLEY



On a bright crisp February day Merseyside and Mid Cheshire members and friends from the Manchester branch enjoyed a delicious lunch at The Inn at Huxley near Tarporley in Cheshire.

- Sticky Toffee Pudding with Vanilla Ice Cream (pictured above right)
- Tea/Coffee.

On arrival members were served an aperitif of Valhonda Cava in the Tap Room.

The food was delicious and several members remarked upon the fact that the Sticky Toffee Pudding was the best they had ever tasted.

Lunch was served in the restaurant and the menu was:

- Ham Hock Terrine paired with Santiago Pinot Noir.
- Breast of Barbary duck served with Dauphinois potatoes and seasonal vegetables paired with Borsalino Grenache.
- Beer Battered Cod served with Chunky Chips and Mushy Peas paired with Out Sauvignon Blanc

The gluten free options were excellent, especially the battered cod (pictured above left).

This is certainly a venue that we will revisit.

*Angela Britland*



## *Merseyside & Mid Cheshire* **ANNUAL GENERAL MEETING**

The Merseyside and Mid Cheshire Branch returned to Buckley's Restaurant at Warrington and Vale Royal College for their 2023 AGM – which is a favourite venue for the branch. This College participated in the 2022 Black Pudding Competition, organised by The IWFS Northern Team, and they are taking part in this year's Vegetarian and Vegan Competition.

Under the guidance of their tutor, Paul Ratcliffe, the students prepared a delicious and interesting menu with wines chosen by our Wine Steward, Paul Bishop.

On arrival we were served canapés to accompany the aperitif, Samur Rosé Brut. It was a very tasty selection: Mackerel Tatare with lemon gel and cucumber, Arancini with peas and ricotta, Bao Bun with pork belly and chicken fat.

### **The Menu**

- Beetroot with whipped goats cheese
- Sea Trout with samphire, kohlrabi, celeriac, caviar and parsley  
*Verdicchio Classico 2021*
- Rhubarb and Custard Tart
- Cheese Board  
Blue Stilton, mature Cheddar and soft Brie, with fruit, chutney and biscuits  
*LBV Port 2015*
- Tea/Coffee and Chocolate Truffles



Everyone agreed that the service was excellent and the presentation exquisite. The flavours were delicate with some unusual combinations that worked very well. The wines were well paired, particularly the Samur Rosé Brut. The company thought that it was excellent value for money; a guest was so impressed that he joined the branch there and then.

On a personal note, the gluten free adaptations were very good; time and trouble had obviously been taken to replicate the menu.

We will certainly be returning to Buckley's.

*Angela Britland*



*Sussex***A VISIT TO THE WITCH INN**

prides itself on having a relaxed welcoming and convivial atmosphere serving dishes using local produce where possible.

Our group enjoyed dishes such as a starter of Chicken Liver Parfait with Cherry and Red Onion Chutney, Toasted Home-made Bread and dressed leaves, a main of Slow-roasted Pork Belly with champ mash, sautéed vegetables, Teriyaki jus and crackling, and a dessert of Chocolate and Almond Nemesis with Raspberry coulis and toffee and honeycomb ice cream. The dishes were accompanied by a Manzanos Rioja Blanco, Spain, and a Montsable Pinot Noir Languedoc-Rousillon.

*Julie Wagg*



A small gathering of the Sussex Branch enjoyed visiting The Witch Inn, a premises that in its former state as The Bricklayer's Arms in the 1870s was often the destination of annual works outings involving train travel from places such as Brighton and London. Those days have long gone and now The Witch Inn

*Sussex*

## AN EVENING AT THAI CRYSTAL RESTAURANT IN HAYWARDS HEATH



A few Sussex Branch members spent a pleasant relaxed evening at the Thai Crystal restaurant in Haywards Heath sampling the wonders and flavours of Thai food.

The dishes were colourful with subtle and sometimes strong flavours.

The evening was spent under a large television screen displaying a film of the beauty of Thailand with its beaches, temples and crystal clear waters, which added to the atmosphere.

Dishes served for entrées were Dim Sum, Thai Fish Cakes, Tom Yam Gai (a spicy hot and sour soup with chicken, lemon grass, galangal, kaffir lime leaves, cherry tomatoes and mushroom garnished with coriander).

The main courses were Yellow Curry with Chicken, Tamarind stir fry with Beef, Sizzling Duck and Steamed Fish cooked in soy sauce.

*Julie Wagg*

## Sussex

### ANNUAL GENERAL MEETING 2023



The branch members enjoyed dishes such as an entrée of poached salmon mousse a main course of slow cooked beef stew and a dessert of Eton Mess, accompanied by house wines.

*Julie Wagg*



The AGM of the Sussex Branch turned out to be a very momentous occasion where our committee member and Chairman Mr David Berry was presented with a medal and certificate for his exceptional service to the Branch. This was presented to him by Mr Alan Shepherd, a member of the EAZ Executive Committee.

This auspicious occasion was followed by a dinner at the Hove Club where the AGM was held, an exclusive Social Club founded in 1882, for business and professional people.



## Zürich GOES PEKING



In the tradition of having at least one event honouring foreign cuisine, the Zürich Branch chose the Chinese cuisine represented by the famous Peking duck. It was not easy to find a suitable restaurant, as there are many Chinese eateries, but rarely one is serving the duck dish. According to the literature, the preparation of the duck is quite sophisticated and time-consuming. However, the Yan-Ruyi restaurant in Zürich offers a

rather genuine version, embedded in a complete dinner menu. The courses were:

- Duck soup Peking style
- Hors d'oeuvres: Dim-Sum, Wan-Tan, Spring Rolls
- Duck skin with traditional pan cakes, sauce and veggies
- Duck meat in hoisin sauce
- Desserts

The wines were chosen ad hoc as the participants had their individual preferences in combination to Chinese food. So, we had the full range from dry white wines to fruity red wines. The wines were:

- Chardonnay, Kangarilla Road, Australia (ideal for Asian style fish and poultry)
- Ségure Rosé, Domaine de Cabasse, Rhône, France (ideal for Asian dishes)

*continued on page 38* ➔



## FESTIVAL IN AUSTRALIA

*October 2023*

### **Festival in Sydney (NSW) and post-tour Melbourne and Mornington Peninsula (Victoria)**

IWFS Asia Pacific is excited to invite you to our upcoming festival in Australia scheduled for October 2023. The main festival will be held in the stunningly beautiful city of Sydney, New South Wales (Australia's largest city) with a later post-tour to vibrant cosmopolitan Melbourne and the world-renowned wine region of the Mornington Peninsula in Victoria. Our wonderful NSW and Victoria branches have worked very hard to put a great programme together. You can choose to attend either the festival or post tour as a standalone, or ideally, do both.

Brochures and booking details can be viewed online at [www.iwfs.org](http://www.iwfs.org).

Please bear in mind that there are only 60 places for the Sydney Festival (18th-22nd October), 20 places for the Melbourne and Mornington Peninsula Post-Tour (24th-27th October). So please be quick to book if you would like to attend.

However, please note that you must book your accommodation at the festival hotel in Sydney separately. We would suggest that, once your booking is confirmed, you book your hotel room in Sydney immediately.

Your accommodation in Melbourne and Mornington Peninsula for the post-tour is part of the package fee and will be booked on your behalf.

We really hope you will join us in Australia in October. It will be very special.

If you have any questions or have difficulty booking either festival please email [apz@iwfs.org](mailto:apz@iwfs.org).

*Shirley Tsao*

Administrator, IWFS Asia Pacific

*Michael Tamburri (WA Branch)*

Chair, IWFS Asia Pacific

➔ *continued from page 37*

- Rebo Mille 1, 100% Rebo, Azienda Agricola Pratello, Piemonte, Italy (ideal for noodles)
- Cabernet Sauvignon Riserva, Terra Noble, Chile (ideal for lamb and beef)

It was a truly pleasant evening, far away from the classical Swiss 'Bratwurst and Rösti' dish in a world of Western wines and Eastern food.

*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.mcgahay@btinternet.com](mailto:peter.mcgahay@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. There are already 30 members booked on the cruise.

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.

If you will be staying in New York on the evening of 29th September we are planning to enjoy dinner with members of New York branch – details later.

Prior to the Festival of Food & Wine at Sea there are events which you may wish to include in your itinerary – Friday 15th September: London Branch Dinner at Windsor Castle, Berkshire, and the EAZ AGM 20/21 September with pre-cruise dinner on 21st September in Brockenhurst Hampshire. Details will follow.

Enquiries, email [peter.mcgahay@btinternet.com](mailto:peter.mcgahay@btinternet.com).

# DATES FOR YOUR DIARY

## UPCOMING FESTIVALS

### UK EAZ AGM

**New Forest, Brockenhurst**  
**20th to 21st September 2023**

We hope you will be part of our AGM and Members Forum to include delicious wine, food, friendly company and some planning for the future. It may also be a welcome pre-cruise event for those booked on the Cunard cruise mentioned below. See <https://www.iwfs.org/europe-africa/eaz-major-events/agm-23> to find out more details and for bookings.

## CROSSING CONTINENTS

### SOUTHAMPTON TO NEW YORK

**Festival of Food at Sea**  
**22nd to 29th September 2023**

This is an opportunity for IWFS members from all zones to join this voyage on Cunard's Queen Mary 2 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. Email Peter McGahey at [peter.mcgahey@btinternet.com](mailto:peter.mcgahey@btinternet.com) for more details or visit our website <https://www.iwfs.org/europe-africa/eaz-major-events/cunard>.

### AFRICA

**15th to 20th November 2023**

This is a four-day African adventure on the luxurious Rovos Rail (see <https://rovos.com/>) train from Pretoria to Victoria Falls and night at the iconic Victoria Falls Hotel (see <https://www.victoriafallshotel.com/>). 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. There is a waitlist but see our website for more details: <https://www.iwfs.org/europe-africa/eaz-major-events/Africa>.

### AUSTRALIA, Sydney

**18th to 22nd October 2023**

A festival is planned in this vibrant city plus there is a post-festival event to Melbourne and The Mornington Peninsula. Please put the dates in your diary. The APZ would love to welcome you. Bookings can now be made via the website at <https://www.iwfs.org/festivals/sydney-festival-2023>

## BRANCH EVENTS FOR THE DIARY

### UK Merseyside & Mid Cheshire

**8th August 2023**

Wine Tasting and Food at The Assembly Bar, 55 Watergate Street. Chester CH1 2LB Starting at 7pm. Contact Hilary Rylands, email [hilaryrylands@talktalk.net](mailto:hilaryrylands@talktalk.net) for further details.

### UK Berkshire

**11th August 2023**

We will be enjoying a tasting of Italian wines with Grape Minds (see <https://grapemindsdrinkalike.co.uk/>) of Wallingford. Our venue is The Neville Hall (see <https://www.nevillehall.co.uk/>), Waltham St. Lawrence. Aperitif served from 6.45pm for a 7.15pm start. Contact Colin Mair for details, email [colin.mair@ntlworld.com](mailto:colin.mair@ntlworld.com).

### UK Merseyside & Mid Cheshire

**3rd September 2023**

Garden Party to be held at The White House, Holywell Road, Rhualt, St Asaph, LL17 0AW for 1pm start. Contact Hilary Rylands, email [hilaryrylands@talktalk.net](mailto:hilaryrylands@talktalk.net) for further details.

### UK London

**15th September 2023**

Our 90th Anniversary Dinner at Windsor Castle – yes, we are celebrating the Society's 90th Anniversary with a Dinner at Windsor Castle. An extremely popular event which is currently full with a waitlist. See [www.iwfs.london](http://www.iwfs.london) for further details.

### UK Berkshire

**20th October 2023**

German wines will be the focus of our October event. Our host on the evening will be James Leach of Awin Barratt Siegel Wine Agencies / ABS (see <https://abs.wine/>). Our venue is The Neville Hall (see <https://www.nevillehall.co.uk/>) at Waltham St. Lawrence. Aperitif served from 6.45pm for a 7.15pm start. Contact Colin Mair via email at [colin.mair@ntlworld.com](mailto:colin.mair@ntlworld.com) for details.

### UK London

**26th October 2023**

Mature Clarets Tasting Dinner, 6:30 pm at The Army and Navy Club, 36-39 Pall Mall, London, SW1Y 5JN. The branch AGM will also be held. For further details see [www.iwfs.london](http://www.iwfs.london).

### UK Berkshire

**17th November 2023**

Please join us when we will be tasting 'Cool Climate Wines from Western USA' which will be presented by Jennifer Williams-Bulkeley of Ally Wines (see <https://allywines.com/>), who work with top winemakers from exciting regions. Our venue is The Neville Hall (see <https://www.nevillehall.co.uk/>), Waltham St. Lawrence. Aperitif served from 6.45pm for a 7.15pm start. Contact Colin Mair via email [colin.mair@ntlworld.com](mailto:colin.mair@ntlworld.com) for details .

### UK Merseyside & Mid Cheshire

**23rd November 2023**

Black Tie Celebrations at Aspire Restaurant, Trafford College, 251 Manchester Road, West Timperley, Manchester, WA14 5 PQ. Arrive at 6pm for 6.30pm. Contact Hilary Rylands at [hilaryrylands@talktalk.net](mailto:hilaryrylands@talktalk.net) for further details.

### UK Berkshire

**8th December 2023**

This special event will feature wines 'From the Chairmans' Cellar'. Chairman Colin Mair will carefully select some gems from his cellar. Our venue is The Neville Hall (see <https://www.nevillehall.co.uk/>), Waltham St. Lawrence. Aperitif served from 6.45pm for a 7.15pm start. Contact Colin Mair via email at [colin.mair@ntlworld.com](mailto:colin.mair@ntlworld.com) for details.

### UK Herefordshire & Monmouthshire

**13th December 2023**

Black Tie Christmas Dinner to be held at the delightful Eckington Manor, Eckington WR10 3BJ. Contact [peter.mcgahey@btinternet.com](mailto:peter.mcgahey@btinternet.com)

## LOOKING AHEAD...

### UK London

**29th February 2024**

Dinner at Windsor Castle – we are pleased to confirm that we are making plans for a second dinner at Windsor Castle. This was unsurprisingly extremely popular. If you were unable to secure a place on the event in September then please put the date in your diary and watch out for the booking details which will be sent out later in the year. Members across the globe are welcome.