



# EAZ Food & Wine Online

NEWS UPDATE FROM THE EUROPE AFRICA ZONE

Issue 23, June 2024



Loire Valley Festival

## OUR FESTIVALS

### Loire Valley Festival: 28th May to 1st June

This was an international success attracting fifty-eight members across the Society. The travellers spent five days touring and soaking up the delights of the picturesque Loire Valley region. They enjoyed guided tours of some of the resplendent châteaux nestled in the valley and of course winery visits to sample and learn about the wines of the region. Members stepped back in time at many of the wineries who have their cellars in troglodyte/limestone caves. A cruise along the River Cher, a tributary of the Loire, gave members the opportunity to taste wines from Sancerre and



Savennières. These are two top names of the region but over 300 km apart so the cruise was a fitting opportunity to taste them together. In addition to the wines there were fine dining experiences too with meals at two very

different Michelin-starred restaurants where tasting menus were carefully paired with wines of the region. Other lunches were less formal, with one outstanding event deep in one of the caves near Saumur featuring traditional delicious French fare, snails and mushrooms, from the caves.

*Continued on page 4*



## OUR EVENTS

### IWFS Catering Colleges Competition

Eight colleges, from the North of England, took part in this year's competition. The winner, with the 'Free From' (gluten free) theme, is Tara Hunter (pictured) from Leeds College with her prize including a cash prize of £500 from the IWFS. Second place went to Lucy Richmond from York College and third place to James Segar from Hugh Baird College, in Liverpool. The Judges Commendation went to Adrian Cretu from Scarborough College.



The Awards Lunch held on 21st May was once again kindly hosted by Bill Webster and his team at Bolton College with 65 enthusiastic contributors attending the event including the students, their lecturers, our sponsors and IWFS Members.

*Continued on page 4*

### Time for Tea, tasting at Fortnums, 25th May

Not one, but two tea tastings were held last month in the Food and Drink Studio of Fortnum & Mason, Piccadilly, to celebrate the launch of the IWFS 2024 monograph *The World of Tea*. The tastings were led by Will Battle, the monograph author, whose knowledge and infectious enthusiasm for the topic shone through.



Members and guests enjoyed a glass of sparkling tea on arrival and then six teas which were chosen for their very different styles – green, First and Second Flush Darjeeling, oolong, Pu-Erh and a special blend of the eponymous English Breakfast tea.

*Continued on page 4*

## THOUGHTS FROM THE CHAIR



On the cusp of summer, at least in the Northern hemisphere and despite continuing very unspring like weather, my mood has turned to optimism, generally and for the Society. In the last couple of months, I have attended very successful events across the region: Blackpool & Fylde who put on a fitting tribute for the 90th anniversary with members from several branches in attendance and wines from Ian Rushton's cellar. Zürich for a delightful meal at Boinabrazza, effectively an indoor barbecue and meat fest accompanied the biggest salad bar I have ever seen and with Brazilian wine. Then to Bolton College for the third awards lunch for the IWFS Catering Colleges Competition organised by Northern branches, particularly West Yorkshire and Merseyside and mid-Cheshire\*. Finally, to Fortnum & Mason in London, where the London and Capital branches cooperated in launching the latest IWFS monograph, *The World of Tea*.\*

Other positive news – I said that I am now far more optimistic! We have found a Treasurer, Jon Doneley, through the power of LinkedIn. He has joined the Capital branch, as well as taking on the role of Treasurer (see below). We now have an IWFS Europe Africa Instagram account (iwfs\_eaz) and have already attracted more than 100 followers, most of whom are not yet members of the Society. Plus see page 3 for more news on the educational videos available to members.

I hope that branches have a great programme of events lined up for the summer or the Southern African winter. As I write Joan and I are preparing to head off to join our festival in the Loire Valley.\*

*John Nicholas*  
Chair, IWFS Europe Africa

\* See cover story

### INTRODUCING YOUR NEW TREASURER

**Jon Doneley** – Jon is from Toowoomba in Queensland, Australia, and been based in London since 2005. He works as a financial analyst for a private bank, providing him with expertise to work on the EAZ books. He also has a keen interest in wine and has studied the WSET Levels 1, 2 and 3. He is a big fan of visiting great restaurants and enjoying the experience with others. He loves to sponsor children in more underdeveloped areas of the world and been part of teams to build small schooling and housing structures. His latest food and wine matching that he remembers being a winner was sirloin on the bone with a cabernet sauvignon from California (Orin Swift 'Abstract').



Welcome Jon to the EAZ team and as an IWFS member.



## WINDOW ON THE WEBSITE

The IWFS website [www.iwfs.org](http://www.iwfs.org) is being updated at the International level to make it more attractive and accessible to potential members. At the EAZ level we are continuing to update the Members' Home page with the latest information. There is also a welcome page for non-members and we are hoping to link this with the activities of the Development group.

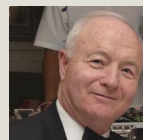
You will have a much better experience when you visit the website if you log in with your username (you can request a change) and password. Please contact your Branch Membership Secretary who can assist you with this if needs be. In case of difficulty you can email [eazweb@iwfs.org](mailto:eazweb@iwfs.org).

*Alan Shepherd*  
EAZ Website Co-ordinator

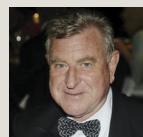
## YOUR EXCO MEMBERS



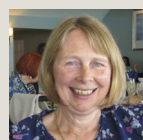
John Nicholas  
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Secretary



Ian Nicol  
(Blackpool & Fylde Coast)  
Webmaster



Mrs Leonie Allday  
(Bath & Bristol)  
Marketing



Stephen Graham  
(Vale Royal and  
St James's)



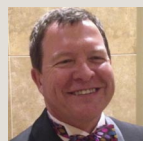
Stephen Harrison  
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Strategy



Tim Hodges  
(Merseyside &  
Mid-Cheshire)  
Marketing



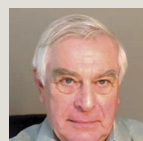
Ms Ruth Hurst  
(Manchester)  
Awards Officer



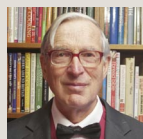
Hilton Kuck  
(Cape Town)  
African Branches  
Representative



Mrs Geeta Lloyd  
(Devonshire)  
Membership Secretary



Peter McGahey  
(Herefordshire &  
Monmouthshire)  
Editor – Food & Wine



Alan Shepherd  
(London)  
IT

## EDUCATIONAL VIDEOS

Two new videos are in production to assist branches with events and also, in one case, as a recruitment tool.

### Pinot Noir Around the World

An educational and tasting video based on the monograph *Pinot Noir Around the World*, by Anne Krebiehl MW has been developed by the EAZ team with two aims – to support branch wine tastings and also to assist branches to attract and recruit new members. Thanks to Phillip Kim, Chair of Capital branch, who has worked hard on this project and also to Stephen Harrison, Exco member, and Kevin Clarke our videographer for their assistance. The West Yorkshire branch recently “road-tested” the video and their recommendations to make it more user friendly have been incorporated. More details of how branches can use it will be shared shortly.



### The World of Tea

Hold your own tea tasting – a video of a tasting of teas using those featured at the recent event at Fortnum & Mason (see cover story) will be available in due course. The video will assist branches to arrange their own local event so they can taste and learn about tea along with Will Battle who leads the tasting.



## MEMBER BENEFIT



We are pleased to announce a discount for members from, Académie du Vin Library (incorporating Classic Wine Library) – the world’s most comprehensive wine publisher. Members will

receive a 25% discount for a number of their titles\*. With over 50 titles from the finest wine writers, they cover wine regions on all five continents, on every subject from terroir to terraces and all points in between. For anyone, anywhere with a passion for wine.



To find out more about the titles available visit

<https://academieduvinlibrary.com/> and use coupon code: IWFS25 when you checkout. You will see titles in the Classic Wine Library collection from a number of our wines consultants <https://academieduvinlibrary.com/pages/classic-wine-library> including *The Wines of Piemonte* by new consultant David Way.

\* Exclusions apply (see IWFS website for details)

## OUR EVENTS

### DIPLOMA



Jim Budd was awarded the IWFS Diploma after his presentation to members at the Loire Festival on 28th May. It was in recognition of Jim’s longstanding commitment and support as Wines Consultant for Loire wines for the IWFS Vintage Guide. He has fulfilled this role since 2010 and the Society

has benefited from him providing his expert knowledge and advice, freely, on the wines of the region. Jim is pictured here in one of his signature patterned shirts.

### EXCEPTIONAL SERVICE DIPLOMA AND MEDALLION

UK Merseyside & Mid Cheshire branch presented this award to Monica Graham, on 20th April 2024, for her 25 years of service, support and wonderful company – firstly to the Manchester branch and then as a member and committee member of Merseyside & Mid-Cheshire. Monica (right) is pictured here receiving her award from our new Awards Officer, Ruth Hurst.



### RESTAURANT AWARD



One year on from our hugely enjoyable gourmet festival in Spain we revisited three of the fabulous restaurants to present them with our to Restaurant Award. They included Castell Perelada awarding Head Chef Javi Martinez and Wine and Cheese Sommelier Toni Gerez (above left);

Paco Pérez of the Restaurante Miramar was awarded for his innovative marine cuisine (right); concluding our return we



awarded the super talented chef and owner Fina Puigdevall of Les Cols d’Olot, pictured here (below left), with her daughters, in the golden dining room.



### BRANCH EXCELLENCE AWARD

UK Manchester Branch presented an Excellence Award to The Lime Tree, Didsbury on 22 March 2024. The Lime Tree is a favourite of the branch and the award for an outstanding meal and service in 2023. Ronnie Costello, branch chair, is pictured presenting the award to manager, Stéphan De Cruz.



## IWFS Catering Colleges Competition Awards Lunch

(continued from page 1)

The lunch was attended by representatives of the sponsors: Saga Cruises, The Savoy Educational Trust and The Bury Black Pudding Company; as well as the students, their lecturers and IWFS Members. The menu for the lunch featured 'Free From' dishes including Ham Hock and Black Pudding Terrine served with Pickled vegetable and a Piccalilli Gel plus Beetroot, Goats Cheese and Spring Green Salad served en croute.



The judges were Paul Heathcote MBE; Chef Consultant Steph Moon; Mathew Wilkinson, Rudding Park; Richard Morris, Bury Black Pudding Company and John McCerery, Executive Chef of Saga Boutique Cruises.

Paul Heathcote MBE's message to the students concluded with: "By all means be disappointed but don't judge yourself by how you perhaps performed on the day, but how much more you have to aim for in your career. You are only at the starting line and in the competition you demonstrated that you deserved to be in the race."

Looking ahead to 2025: we are looking to extend the competition to include colleges in the South of England and will need volunteers to assist us with the launch. This competition has attracted three sponsors, along with the IWFS, generating increased interest in the IWFS and we wish to build upon this success. Branches in continental Europe or Southern Africa have not been forgotten. Please contact us if you have some ideas on future participation or if you would like to find out more, please contact [Stephen Harrison](#) via email.

The IWFS is very pleased to be a part of this journey for the young chefs. Congratulations to all the contestants for all their innovative and creative dishes and thank you to our sponsors, judges and the IWFS team responsible for running this competition.

Full details of both these stories will feature in upcoming editions of Food & Wine.



## Loire Valley Festival

(continued from page 1)

Thank you to Grape Escapes who assisted with the organisation, to Paddy Daly (our tour guide) and to Jim Budd who presented a lecture on the wines of the Loire on our opening night. We are grateful to Jim for his longstanding support as our Wines Consultant for the Loire wines and he was presented with an IWFS Diploma in recognition of his commitment and support since 2010 (see Our Awards).



## 'Time for tea' tasting

(continued from page 1)

The tastings were the result of a collaboration between Capital and London branches plus members of the Hong Kong Society were also invited to attend and enjoy first-hand the type of events we run. John Nicholas (EA Chair), who attended the afternoon event, commented "The similarities to wine were very striking, though of course there are many differences also! The monograph and the video (see page 3) are an opportunity for members to find out more." Copies of the monograph and a pouch of a special Assam-Darjeeling blend will be distributed in July to all Europe Africa memberships with the next edition of Food & Wine.

## WILLIAM HEPTINSTALL MEMORIAL TRUST VACANCY

This Trust makes an annual bursary to a young chef (under 30) to assist with their development by working, usually as a stage, in kitchens outside the UK. The Trust is seeking someone to identify potential candidates, organise the annual award meeting and follow up with the successful candidate. Two meetings are held each year and after



the selection interviews, candidates and trustees are invited to a lunch. The role does attract a fee or personal expenses. If you would like to know more about the role, please contact [Ali Graham](#) via email. Members of IWFS have managed the trust on a voluntary basis for many years and other Trustees are prominent members of the hospitality industry. John Nicholas, Chair of IWFS Europe Africa is also Chair of the Trustees. More details can be found on the [Heptinstall website](#).

## POSTSCRIPT: Wine label collection

Life-member Reinhard Wiersum has recently contacted us to say that he has an extensive wine label collection and wondered if this would be of interest to any members. They are partly in albums and mostly written up with tasting notes, venues, occasion and company. If they are of interest please email editor at [sec@iwfs.org](mailto:sec@iwfs.org) to be put in touch.



## DATES FOR THE DIARY

### UPCOMING FESTIVALS

#### RHINE, CASTLES AND WINE

August 19th to 26th 2024 (Americas)

A truly magical event is taking place with a cruise along the Rhine with AmaWaterways. Enjoy an exclusive food and wine experience tailored for IWFS members. With private winery tours from the foothills of the Alps, tours of UNESCO sites and finishing in the picturesque canals of Amsterdam. [Click here](#) to view details.

#### UK West Yorkshire, Leeds and Harewood Palace

13th to 15th September (Europe Africa)

Join us for the EAZ Annual General Meeting weekend. Highlights are: dinner at Moortown Golf Club, home of the 1929 Ryder Cup, made up of winning products from the Deliciously Yorkshire Taste awards; a tour of the 4,000-acre Harewood Estate and the State Floor of Harewood House, followed by a private dinner at The Hovels, the Estate's main event venue; an optional Pinot Noir event using the Society's video package in a trial recruitment event. The AGM will take place on the morning of Saturday 14th, at the Marriott Hotel in Leeds, followed by a complimentary lunch for members at the Hotel. Further details can be [found here](#).

#### HONG KONG

15th to 17th November 2024 (Asia Pacific)

If you are looking for an energetic and exciting festival programme then Hong Kong will not disappoint with its host of high profile venues. A gourmet post-tour to Macau (17th to 19th November) is also planned. [Click here](#) to find out more. Last few places remaining.

### BRANCH EVENTS FOR THE DIARY

#### UK Bath & Bristol

23rd June 2024

Lunch at the beautiful home, Stoberry House, of one of our members and followed by a walk round the gardens and a honey tasting. Contact [Janet Bagot](#) for details.

#### UK Manchester

25th June 2024

Lunch at The Black Friar in Salford, which has been lovingly restored, starting at 12.30 pm. Contact [Chris Redman](#) for details.

#### UK West Yorkshire

6th July 2024

We are hosting an Independence Day Barbecue. An American-themed meal and the event will be kindly hosted by Kate and Chas Newstead at Roundhay. Contact [Sue Timme](#) for details.

#### UK Northampton

13th July 2024

The Summer picnic this year will be held at the home of two of our members in Gayton, with catering as usual by the other branch members. Guests tend to be potential branch members; if you feel you might be interested in being one please contact the Treasurer, [Tim Kidger](#).

#### UK Bath & Bristol

18th July 2024

Lunch at The Pony, Chew Magna, a produce-led restaurant, event venue, cookery school and kitchen garden. This includes tour of their gardens by one of the owners. Contact [Janet Bagot](#) for details.

#### UK Manchester

28th July 2024

Summer Lunch at the Bowdon Cricket Club, which this year celebrates its 150th anniversary of the opening of their Pavilion in 1874. Contact [Chris Redman](#) for details for our lunch.

#### UK Merseyside & Mid Cheshire

31st July 2024

Dinner at the Shanghai Restaurant in Hoole, Chester. Contact [Hilary Rylands](#) for details.

#### West Yorkshire

3rd August 2024

We are visiting Ampleforth Abbey for a private guided tour of the fruit orchard, an apple-themed lunch and cider tasting. Contact [Sue Timme](#) for details.

#### UK Bath & Bristol

14th August 2024

Lunch at The Talbot Inn in the historic village of Mells in Somerset. Contact [Janet Bagot](#) for details.

#### UK Surrey Hills

18th August 2024

We are holding our 33rd Starters and Puds, providing members' home cooked specialities. Contact [Susie Punch](#) for details.

#### UK Bath & Bristol

11th September 2024

Lunch at Bandook in Bath, which is an award winning Indian restaurant known for its modern street food dining. Contact [Janet Bagot](#) for more details.

#### UK Merseyside & Mid Cheshire

21st September 2024

Lunchtime wine tasting and nibbles at Great Budworth Village Hall. Contact [Hilary Rylands](#) for details.

#### UK West Yorkshire

26th October 2024

Romanian Wine and Food in Bardsey Village Hall. Contact [Sue Timme](#) for details.

#### UK Merseyside & Mid Cheshire

21st November 2024

Black-tie Dinner at Aspire, Trafford College (date tbc). Contact [Hilary Rylands](#) for details.

#### UK West Yorkshire

30th November 2024

Canapés for Christmas and AGM at Bardsey Village Hall. Contact [Sue Timme](#) for details.

#### UK Manchester

1st December 2024

Christmas Lunch at Manchester Hall, an historic venue in the centre of the city. Contact [Chris Redman](#) for further details.

### UPCOMING BRANCH TRIPS

#### UK Capital

8th to 13th July 2024

We are holding a five-day festival of Italian Austrian fusion of cultures in Alto Adige in the Dolomites, Northern Italy. For further details [click here](#).

#### UK West Yorkshire

29th September to 4th October 2024

Tour of Sicily, Ragusa and Syracuse to Etna. Join us for a five-day bespoke tour whilst staying in luxury boutique hotels. Contact [Sue Timme](#) for further details.