

Newsletter May 2023

Dear Members,

In the future I am hoping to make this newsletter briefer! However, there is quite a lot to tell you but of particular note is that the committee have decided to support a charity this year with a raffle at the Annual Dinner. (Details below)

1. NEW FINANCIAL ARRANGEMENTS

The new payment systems are working very smoothly, and many members have successfully paid on line, often for more than one event at the same time, using the unique two-letter event codes. Please remember that anyone who wants to pay by cheque can continue to do so, but cheques need to be sent to Wynn, rather than to Hazel, and with WSFWS written on the back of the envelope. Membership number(s) and event code(s) should be written on the back of the cheque.

Wynn Rees
94 Howes Avenue
Thurston
Bury St Edmunds
IP31 3PY

Any enquiries about membership numbers and membership cards should be directed to Hazel

2. FORTHCOMING EVENTS

- ! **May 24th-Annual Dinner at West Suffolk College - arriving at 18.45, first course served at 19.00- this event is for members only at a cost of £40.00 (subsidised by the club) payment code AD**

. A fine dining menu will be accompanied by 4 excellent high quality and interesting wines (chosen and introduced by Ed Keith).

Any dietary requirements can be catered for - please advise by email to wynn.rees@btinternet.com when booking.

Menu

Parker House Bread, smoked olive oil and chive butter

Pea Tartlet, smoked eel, cream cheese, pickled radish

Pan roasted chicken breast, asparagus, peas, king oyster mushrooms, dauphinoise, sauce vin jaune

Chocolate Framboisier, raspberry, almond

DEADLINE FOR APPLYING FOR THIS EVENT IS MAY 8TH-please contact Wynn to secure your place prior to paying

A week or two before this event an email will be sent to all attendees detailing timings and giving directions.

Please remember your tasting glasses

NB. We are planning to hold a raffle at this event with proceed going to SARS

<https://www.sars999.org.uk>

! **June 12th –Chateau Capion Tasting £9.50 payment code CC** Great Barton 7.30 pm

Nestling in the renowned Gassac valley near Aniane, and under new ownership since 2016, contemporary Château Capion has already produced a range of reds, whites and rosés that are helping to forge an entirely new identity for Languedoc wine. Indeed, consultant oenologist Claude Gros has called Capion “extraordinary white wine terroir”, and our 2017 white bearing the estate’s name is a Decanter Platinum medal winner (98 points). On 55ha across three sites with diverse geological zones around the Terrasses du Larzac, we use the expertise of biodynamic specialists Claude and Lydia Bourguignon to manage soil health and practise sustainable viticulture. We also carry out manual harvesting and micro-parcel selection. Château Capion was certified organic in 2020.

We will be tasting 4 white and 4 red wines

! **Wednesday, June 28th- Dinner THREE KING’S FORNHAM £39.00 payment code TK**
This price includes food wine and service

This is a grand opportunity for members to sample the cuisine at the latest business to offer a discount to WSFWS members. It promises to be an evening of delicious fine food and excellent wines (again selected and presented by Ed Keith) and a fitting way to end our formal programme before the summer break.

Members should note that numbers will be strictly limited because of the size of the venue, and places will be allocated on a first-come-first served basis. **Because of this you are asked to reserve your place(s) by emailing Wynn before you make payment.** Any special dietary requirements need to be advised when booking. wynn.rees@btinternet.com

DEADLINE for applying for this event is 14th JUNE

Menu

Bread and selection of nibbles

Wild mushroom, brioche, Cabrales cheese

Fillet of sea bream, snails and parsley (please note that the snails can be replaced with a different garnish if preferred)

Guinea fowl, English lettuce, peas and mint

Chilled red berry minestrone

Other dates for your diary

September 11th Wines from Argentina Great Barton

October 9th our annual Fine Wine tasting details to be confirmed

November 13th (AGM) Great Barton

3.DIRECTORY OF MEMBERS' BENEFITS

The Three Kings Fornham St Martin, Hengrave Rd, Fornham All Saints, Bury St Edmunds IP28 6LA.
Tel. 01284 658866

10% discount off the final bill (food and drink) on production of a valid membership card and subject to availability and the following terms and conditions: Offer agreed by Chris Lee (Owner)

- *A booking must be made in advance, mentioning your membership number of the WSFWS*
- *At least two courses of food from the restaurant's main or classics menu must be ordered*
- *Not available on special days such as Mother's Day, Valentine's Day, Easter Sunday etc. Please check availability if in doubt.*
- *There may occasionally be other special offers/events available to members (information will be in the monthly newsletter)*
- *The offer will apply to all members in a group as long as one diner is a WSFWS member*

Adnams, Bury St Edmunds

10% off any purchase on production of a valid membership card. Offer agreed by Tom Crittenden (Manager)

The Wine Cellar, Bury St Edmunds

10% off any purchase on production of a valid membership card. Offer agreed by Bradley Dorrington (Owner)

The Angel Hotel, Bury St Edmunds

From: Mike and Jackie Coad-"We eat at the Eaterie Restaurant at the Angel Hotel in Bury St Edmunds quite often. We find the food, service and surroundings very pleasant. This pleasure was increased last Monday when we showed our WSFWS card and got 20% reduction on our drinks. Very acceptable!"

Market Cross café

At our committee meeting last week we discussed the highly successful Vermouth Tasting and supper which was held at the Market Cross cafe, and planned our future use of this attractive venue. It was sad to hear this week that the venue is now permanently closed.

Please support our partner businesses and take advantage of the discounts but report any difficulty you have redeeming the discounts

Please send in reviews and recommendations if you use any of these businesses to me and I will include them in the next newsletter sue.leake@btinternet.com

Kind regards

Sue

Sue Leake

Secretary WSFWS

