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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 10

August, September 2013

IAG Calendar of Events

- **Sunday, October 6, 2013:** Executive Committee meeting in Parma.
- **Monday, October 7, 2013 in Parma (Italy):** an Award Ceremony will be held at the University of Parma :
 - Professor Davide Cassi will receive the 2013 IAG 'Grand Prix' of Food Science
 - Professor Massimo Montanari will award the Prize of Gastronomic Literature
 - Andrea Grignaffini, the Sommelier award.
- **Thursday, October 24 to Sunday, October 27, 2013 in Barcelona (Spain):** opening of the Mediterranean Branch of the IAG.
- **Friday, November 8, 2013 (Miami, Florida):** Award of the 2013 IAG 'Grand Prix' of Gastronomic Culture to Norman Van Aken.
- **Saturday, November 9 to Friday, November 17, 2013:** IAG trip to Mexico: the Mexican Academy of Gastronomy organizes for IAG's members a trip to discover Mexican cuisine.
- **Saturday, December 7, 2013 (Rome, Italy):** a private visit of the Quirinal Palace (home of the President of the Italian Republic) is organized by the local Chapter of the Accademia Italiana della Cucina for its 60th birthday .
- **Thursday, December 12, 2013 in Brussels (Belgium):** The Belgian Royal Club of Gourmets celebrates their 75th birthday at a gala dinner at the Michelin two-star restaurant "Sea Grill". An opportunity for IAG members to join in this event .



IAG is mourning one of its founders

Jacques Malard passed away suddenly on August 20 following an emergency operation. There disappears one of the founders of our Academy and one of its most loyal promoters. Didn't he take part in early June in a trip to Alsace and Champagne for the thirtieth anniversary of the IAG?

Nothing indicated to such a sudden outcome. Genevieve may be assured of the great sorrow felt by the 70 participants of this trip as well as the Presidents of the various National Academies.

From the 80's he was one of the first to perceive the need to compare the French Gastronomy with that of its European neighbors. By this linking, he senses a mutual enrichment and the spreading of an elaborate way of life. He foresees the point of letting the gourmets of our Continent discover the originality, richness and diversity of our continent.

Rather reluctant to molecular cuisine, he was on the other hand looking forward to testing the cuisine from emerging countries.

He was an experienced gourmet who was fortunate enough to have at home a Chef who executed most of the great classics.

Member of the Académie des Gastronomes (France), he has been its Chancellor (Vice Chairman). He was one of the founding members of the 'Confrérie des Amis du Lièvre à la Royale' (Brotherhood of the Friends for the lièvre à la Royale).

Having retired in Belgium, he was welcomed as a member of the Royal Club of Gourmets of Belgium.

Let us recall that he graduated from the 'Ecole Centrale de Paris' as Engineer, rose through the various levels of management at Monoprix, a major distributor in France of which he became the CEO for nearly 20 years.