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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 13

January-February 2014



IAG Calendar of Events

- **Thursday, February 13th, 2014 in Beirut, Lebanon:** “2014 AIG Grand Prix Exceptionnel” awarded to Nicolas Audi, architect, cook and aesthete of gastronomy.
- **Thursday 15th to Sunday 18th May, 2014: Madeira.** A four-day trip to discover the gastronomy and wines of the island: it is prepared by the Portuguese Academy of Gastronomy with the talent that it has shown in the past .
- **Saturday 21st and Sunday 22nd June, 2014:** weekend in the Netherlands , Center region (Utrecht-Apeldoorn), by privatized coach.
The Royal Club of Gastronomes of Belgium which organizes the visit will be pleased to welcome other interested AIG members.
Departure from Brussels by TGV (High Speed Train), station of Brussels-Midi, and return to Brussels.
- **Wednesday 24th to Sunday 28th, September: Italy.** The “Accademia Italiana della Cucina” organizes for IAG members a study tour in the "gastronomic corridor "of northern Italy: Parma, its cheeses and hams; Modena and its balsamic vinegar; Bologna, its salamis and mortadellas.

ANNUAL GENERAL ASSEMBLY
January 27th, 2014
in Paris

IAG on its way for new developments and an eventful year

Forty or so participants representing nineteen Member Academies of which 16 were present, gathered in a meeting room of Hotel Le Bristol, the palace of the Faubourg Saint Honoré.
Both moral and financial reports were approved unanimously.

The Board of Directors was renewed, with the exception of Georges Husni who represented the Syrian Academy of Gastronomy. While remaining Honorary President, he wished to be replaced by Khalil Sara.

The Bureau remains unchanged for the time being.

The highlight was the awarding of the four international « **2014 AIG Grands Prix** » .

The 2014 winners are:

Grant Achatz, ALINEA restaurant, Chicago, USA, « **Grand Prix de l'Art de la Cuisine** », recognized as a great cuisine artist.

Marques de Grinon, Spain, « **Grand Prix de la Culture Gastronomique** », for his action of excellence in favour of gastronomy.

Michel Guérard and his Ecole de Cuisine de Santé, at Eugénie-les-Bains (Landes, France), « **Grand Prix de la Science de l'Alimentation** », for their new approach to cuisine and nutrition, uniting cooks and doctors.

Mrs Toyoko Nakamura, Kyoto, Japan, « **Grand Prix de l'Art de la Salle** », who combines the highest culinary level with exceptional hospitality.

Regarding the « **2014 AIG Prix** », were awarded:

« Prix au Chef de l'Avenir »

David Munoz, « DiverXo », Madrid, Spain

Todd Gray, « The Equinox » Washington DC, USA

Stéphanie Le Quellec, « La Scène », Hôtel Prince de Galles, Paris

Taylor Bonnyman, « The Five Fields », London UK

Shinichi Ikeda, « La Belle Epoque » Tokyo, Japon

Pavel Oszczyk, « La Rôtisserie » Warsaw, Poland

David Jesus, « Belcanto » Lisboa, Portugal

« Prix au Sommelier »

Fabrice d'Hulster, « Sea Grill », Brussels, Belgium

Dustin Wilson, « Eleven Madison Park », New York, USA

Pawel Bialecki, « Atelier Amaro », Warsaw, Poland

« Prix de la Littérature Gastronomique »

Angel Leon, CDM, (Spain)

Mandy Baca « The sizzling history of Miami » (USA East Chapter)

Régis Marcon "Les Champignons" (France)

Kamal Mouzawak « Délices des Mille et Une Nuit » (Lebanon)

Laura Caraza Campos Barrenechea « La mesa esta puesta » (Mexico)

Armando Fernandes « A mesa em Maçao » (Portugal)

Prix Multimédia »

Canal Cocina TV chanel in Spain

Jean-Luc Petitrenaud, TV France 5, radio Europe 1 in Fance.

These prizes cover the whole domain of gastronomy.

A new member joined the IAG : The Angolan Academy of Gastronomy. Two representatives who had made the trip from Luanda, were present at the General Assembly.

A Mediterranean Branch of IAG, gathering seven Academies bordering this sea, was created at the end of last year. With two secretariats, one in Barcelona, the other in Beirut, it will study inter-academic problems specific to this area.

Two IAG trips are announced: one in Madeira, the other in Northern Italy. (see page 1 for dates)

As it is now a well established custom, a gala dinner was organized on the eve of the General Assembly by the German Academy of Gastronomy, chaired by Knut Guenther. Paul Stradner, Chef at the Brenners Park-Hotel in Baden-Baden, achieved brilliantly this happening. Great Schloss Johannisberg wines accompanied superbly this fine meal.



The Angolan Academy of Gastronomy joined the IAG.

Recently created, and already counting fifty members, the Academy applied for admission; it was accepted by the General Assembly.

With its headquarters in Luanda, it wishes to benefit from the experience gained by the IAG over the past 30 years.

At first, it will start identifying the typical food of this subtropical African country and identify production areas and types of cuisine.

The IAG thanks the Portuguese Academy of Gastronomy for its sponsorship of this admission.



**In Brussels on Thursday December 12th , 2013
The Royal Club of Gastronomes of Belgium
Celebrates its 75th anniversary.**

The club was created in 1938 by the Frenchman Maurice Saillant, better known by his pen name Curnonsky and was admitted as a member of IAG in 1986. Since 1997 the Club has been authorized to add the word "Royal" to its name.

On this occasion, a gala dinner, bringing together thirty guests in evening dress, took place at the "Sea-Grill" restaurant of the Radisson Blu Royal Hotel, near the Main Square.

In charge was Yves Mattagne, two Michelin stars, who managed to create a paradise for the mouth.

He is very creative, particularly with beautiful Baltic fish, cooked to perfection and presented in an original way.



From left to right, MM. Gérald Heim de Balsac, Francis d'Hulster, Jacques Dugait, Jacques Mallard and Yves Mattagne



Mr. F. Petitcolas and Chef Yves Mattagne

After the traditional commentary of the dinner, Yves Mattagne, easily accessible and straightforward, explained how he proceeded to his culinary preparations. He indicated the origin of the products, all of high quality; he signed menus before a photo with his guests. He is assisted in the restaurant by Fabrice Hulster whose qualities have just been recognized with a « Prix AIG 2014 au Sommelier » (Belgium) award.

Jacques Mallard, President of the IAG, traveled from Paris to pay respect to Jacques Dugait, President of the Club, and its members.