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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 15

May-June 2014

AIG Calendar of Events

- **Friday, June 6, 2014** in Paris: the delegation of Accademia Italiana della Cucina celebrates its 25th Anniversary . The event includes a roundtable devoted to Italian cuisine in Paris, a piano recital by François -Joël Thiollier and a Gala Dinner . The AIG General Secretary, Gerald Heim Balsac, will represent the President who is unable to attend.
- **Monday, June 16, 2014**: Registration deadline for the trip to Parma, Modena , Bologna, Northern Italy.
- **Thursday, June 19, 2014** in Point Pleasant (NJ USA): The American Academy of Gastronomy (East Chapter) will meet at Daniel 's Bistro ; the restaurant has just reopened after devastation by Hurricane Sandy.
- **Saturday 21 and Sunday, June 22, 2014** : Weekend in the Netherlands , Central region (Utrecht , Apeldoorn) by privatized bus. The Royal Club Gourmets Belgium that organizes the trip, will be happy to welcome other AIG members who would be interested . From Brussels (with connection to the Brussels South TGV Station) and back to Brussels.
- **Wednesday 24 to Sunday, September 28, 2014**: Northern Italy. Under the patronage of the Accademia Italiana della Cucina , study tour in the " gastronomic corridor " of Italy: Parma, cheeses and hams ; Modena, balsamic vinegar ; Bologna , salami and mortadella.

Award Ceremony of the 2014 AIG Grand Prix of Gastronomic Culture to Mr. Carlos Falco, Marques de Grinon.

In the spacious rooms of the Residence of the Ambassador of Spain in France, a ceremony was held on May 5, 2014 in honor of Carlos Falco, Marques de Griñon .



From left to right : Jacques Mallard, Carlos Falco holding his trophy, HE Carlos Bastarreche, Rafael Anson

After the welcome address by HE . Carlos Bastarreche , Jacques Mallard , President of the International Academy of Gastronomy (AIG) , made a brief history of the International Academy . He recalled that AIG awards every year four international Grand Prix, of which the Grand Prix of Gastronomic Culture, attributed to a prominent person or an institution in the cultural field of gastronomy.

Jacques Mallard explained that the award of an AIG Grand Prix follows a precise and compelling process, based on the nominations made by AIG member Academies. He made short comments on the reasons why the Grand Prix of Gastronomic Culture was awarded this year to Carlos Falco.

Mr. Rafael Anson, President of the Royal Academy of Gastronomy of Spain , recalled the career of the recipient , who published an important research work including " Oleum " (Ed. Grijalbo), considered as a reference book on olive oil in the Mediterranean.

In the audience were attending the Spanish Ambassador to UNESCO , Professor Jean -Robert Pitte , former President of the Paris Sorbonne University, and Jean Vitaux , one of the previous winners of the Grand Prix .

Participants enjoyed Spanish food specialties, such as the Iberico Bellota ham , sheep's cheese and mussels.

Awarding National Prizes



May 13, 2014 , Rafael Anson handed the "Prix au Chef de l'Avenir" (Spain) to David Munoz , Chef of "Diver Xo" restaurant in Madrid

April 14, 2014 , Mandy Baca received her " Prix de la Littérature Gastronomique " (USA) at a lunch at " Michy's restaurant " in Miami (Florida) prepared by Chef Michelle Bernstein.



May 15, 2014 in Lisbon, in the presence of Antonio Costa, Mayor of Lisbon, Rafael Anson and Jacques Mallard, awarded the "Prix au Chef de l'Avenir" (Portugal) to David Jesus , Bel Canto Restaurant.



The same day, in Lisbon, HE Miguel Póiares Maduro, Portuguese Minister for regional Development, awarded the "Prix de la Littérature Gastronomique" (Portugal) to Armando Fernandes.



From left to right, António Costa, Mayor of Lisbon, Miguel Póiares Maduro, Deputy Minister, Jacques Mallard, AIG President, José Bento dos Santos, President of Academia Portuguesa de Gastronomia, Armando Fernandes, Rafael Anson, President of Real Academia Española de Gastronomía.

May 16, 2014 in Washington DC (USA) Todd Gray, " The Equinox " restaurant , received the "Prix au Chef de l'Avenir" (USA). Sevi Avigdor, President of the American Academy of Gastronomy, stands next to him (right)

News from our previous Winners

On July 8, **Massimo Bottura** will prepare the diner patronized by the Italian Cultural Institute in Paris . This cooking genius, 3 Michelin stars in Modena (Italy), demonstrates the perfect balance between Italian tradition and techniques from around the world . He will receive the visit of AIG next September during the trip to the " gourmet Corridor of Northern Italy " .

David Toutain , opened a restaurant in Paris last December under the name "DT". In his book "Cooking by David Toutain " the young chef develops interesting ideas on today's gastronomy.

Benoît Violier has earned the title of Chef of the Year 2013 for the magazine Gault -Millau (Switzerland), with a score of 19/20. The "Thuries Food Magazine" of May 2014 devotes 13 pages to the French Chef (Meilleur Ouvrier de France) who plans to acquire the Swiss nationality.

MADEIRA 15 to 18 May 2014 A discovery for some, a delight for all

38 AIG members of nine different members Academies answered positively to the offer of the Portuguese Academy of Gastronomy .

Despite the relatively far distance of the island, Madeira remains a mecca of tourism.



The Reid's Palace and Funchal



The period chosen was the best to contemplate the beautiful fruit and vegetable world of this volcanic block in the middle of the ocean ; in addition the weather was excellent.

President José Bento dos Santos, with the help of Antonio Marques da Cruz, introduced participants to the typical gastronomy of the island , including exceptional fish, with a more international cuisine in the hotels, but of high quality.



Several Madeira wine tastings were organized; one " horizontal" with 10 year old Madeiras developed from the four grape varieties typical of the island, tasting Sercial , Verdelho , Boal and Malvasia ; and one "vertical" Madeira wine with " Boal "grape only in the basement of the Blondy's family wine cellar in Funchal where the wines - semi-sweet, caramel taste, apricot touch – were presented from 1969 and to 1908.

Follow-up by European Governments and Parliaments of the European Union on the Resolution voted by the European Parliament.

Several member states are already mobilizing.

Italy first : Professeur Ballarini devotes his April 2014 editorial in« *Civiltà della Tavola* » to this resolution ; it is a powerful plea for its implementation.

The Italian Agriculture Minister Maurizio Martina just declared : "if food is culture, then it is right to teach young people the art of eating well" .

The Italian Ministry of Education will introduce next year in high schools a course on "nutritional education".

Spain : May 8, 2014 , the Cortes (Lower House of Parliament) entered its ordinary session which includes the discussion ways to implement the European Parliament resolution.

Belgium: the parliamentary elections of May 25, 2014 should not prevent the entry of this resolution by the Prime Minister; the Royal Club is in contact.

France : The "Guilde des Terroirs" monitors progress of the resolution in Parliament and Government.