



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 16

July-August 2014

AIG calendar of events

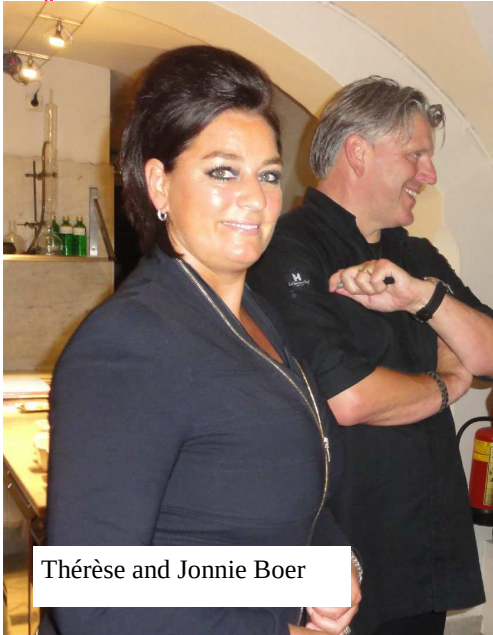
- **Thursday, July 3, 2014 in Brussels:** Christophe Hardiquet, Chef at Michelin 2-star « Bon Bon » restaurant, received the « Prix Crystal » of the Belgian Royal Club of Gastronomes handed by President Jacques Dugait.
- **Thursday, September 18, 2014 in Tokyo, Japan :** Award Ceremony of the 2014 « Grand Prix AIG de l'Art de la Salle » in honor of Mrs. Toyoko Nakamura, Michelin 3-star in Kyoto, with the participation of one of our Honorary Presidents, who will come especially for this event.
It will be preceded by a press conference at the United Nations University University to present the activities of the Japanese Academy of Gastronomy with the intervention of Mr Idei, former president of Sony Group.
- **Wednesday 24 to Sunday 28 of September 2014 : Northern Italy.** Under the patronage of the Accademia Italiana della Cucina, study trip in the « gastronomic corridor » of Northern Italy: Parma, its cheeses and hams; Modena, its balsamic vinegar; Bologna, its salami and mortadella. Registrations are closed; over 50 AIG members responded positively. One of the highlights of this trip will be a dinner in Modena at the Michelin 3-star restaurant « l'Osteria Francescana », with Chef Massimo Bottura, winner of the 2010 “ Grand Prix AIG de l'Art de la Cuisine”.
- **Tuesday, October 6, 2014 in Paris :**
 - morning : Board of Directors meeting.
 - late afternoon : award ceremony in honor of Michel Guérard, “Grand Prix AIG 2014 de la Science de l’Alimentation”, founder of the “Ecole de Cuisine de Santé”, at Eugénie les Bains (France).

Central Netherlands: Strong gastronomic and cultural emotions

Despite the brevity of a weekend, members of the “Club Royal des Gastronomes de Belgique” enjoyed on Saturday 21 and Sunday June 22 a dense and remarkable program.

A full report appears on the website of the “Club Royal” (www.clubdesgastronomes.be). Here is a short account of the dinner at "De Librije" restaurant, one of the two Michelin 3-star restaurants in the Netherlands.

The restaurant is located in the north of the country in Zwolle, along a canal with moored barges, in a building that used to be a convent's library in the 17th century. Chef Jonnie Boer, received the Belgian gastronomes in his kitchen, and started cooking in front of them.



Thérèse and Jonnie Boer

After a Henriot Blanc de blancs Champagne, the first course consisted of a North Sea crab with foie gras, fermented beetroot and black olives.



It was followed by a lobster cooked at low temperature and a Friesland fish with cabbage juice and smoked haddock's liver.

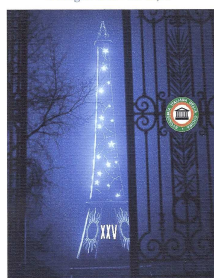


The highlight of the meal was a pigeon with hazelnuts, goat cheese and cabbage

Strawberries in red curry and honey mascarpone ended the meal which included 5 wines (German, French, New Zealander and Spanish), selected and commented by Therese, the Chef's wife, Master of Wines.

The Eiffel Tower bears the logo of the Accademia Italiana della Cucina

Accademia Italiana della Cucina
Delegazione di Parigi
25° ANNIVERSARIO
CENA di GALA
6 Giugno 2014 - ore 20,30



"L'ASSAGGIO"
33, rue Cambon
75001 Paris

A hundred guests crowded on **Friday 6, June, 2014** at restaurant « L'Assaggio » (ex « Il Cortile »), rue Cambon 75001 Paris.

The Paris AIC Delegation, hosted by Louise Branlard Polto, celebrated its 25th anniversary in the presence of Professor Giovanni Ballarini, AIC President, and Andréa

Cavallari, General Consul of Italy.

The dinner prepared by Fabrizio La Mantia, formerly at « Dal Pescatore » and trained by Nadia Santini, included in particular a very original *lukewarm sea salad* (squid, mullet and gambas) and a duck accompanied by Roman style artichokes.

Four Italian wines accompanied the dinner.



From left to right : H.E. Carlo Oliva (O.C.D.E.) Mrs Luisa Branlard-Polto, Paolo Petroni, AIC' General Secretary, Prof. Giovanni Ballarini, Gérald Heim de Balsac et Andrea Cavallari, General Consul of Italy

In his speech, Professor Ballarini welcomed the links that were created between the AIC Parisian Delegation and the AIG headquarters represented by their General Secretary, Gérald Heim de Balsac.

The dinner was preceded by a round table where various actors of Italian gastronomy in Paris discussed the theme: "The challenge for Italian cuisine in Paris, a symbol of excellence."

Maurice LETULLE : farewell to an outstanding gourmet.

Last June 14, Maurice Letulle left us as he had just taken part some time ago in Parisian gastronomic events.

At the head of an important Notary Office, he wrote the statutes of our International Academy at the time of its creation.

His legal knowledge had been attested by a diploma as Doctor of Laws (French) and by another from Yale University (USA), which was very rare at that time.

His interest in gastronomy dates back to his years as a student.

Member of the « Académie des Gastronomes », he was also President of the « Club des Cent ».

War resistant at the age of 17, he was Commander of the "Légion d'Honneur".

We extend to his family, especially his children Barbara, Henry and Charles-Edouard, our sincere condolences.

