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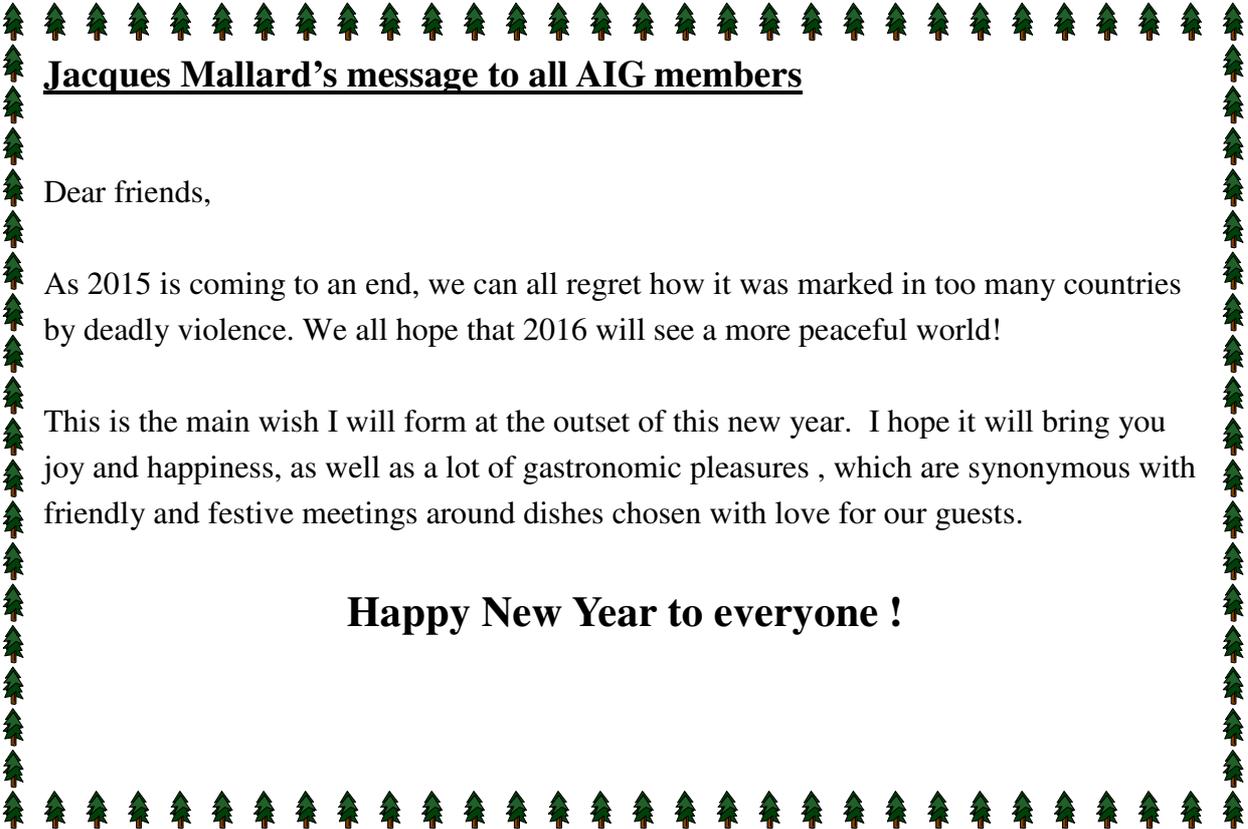
ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 23

November– December 2015

Calendar of upcoming AIG events

- **Friday, December 18, 2015 in Paris** : the Board of Directors of AIG approved the resolutions to be submitted to the General Assembly
- **Sunday, January 31, 2016 in Paris**: Gala Dinner hosted in Hotel Le Bristol reception salons and prepared by the Angolan Academy of Gastronomy, in the presence of personalities from that country.
- **Monday February 1, 2016 in Paris** : Annual General Meeting of AIG at the Hotel Le Bristol at 9:30 am. It will be followed by a luncheon prepared by Eric Fréchon, 3 Michelin stars and Head of the "Epicure" restaurant of the Hotel.



Jacques Mallard's message to all AIG members

Dear friends,

As 2015 is coming to an end, we can all regret how it was marked in too many countries by deadly violence. We all hope that 2016 will see a more peaceful world!

This is the main wish I will form at the outset of this new year. I hope it will bring you joy and happiness, as well as a lot of gastronomic pleasures , which are synonymous with friendly and festive meetings around dishes chosen with love for our guests.

Happy New Year to everyone !

**« Académie Européenne de la Gastronomie »
("European Academy of Gastronomy") - AEG**

November 2, 2015

Paris



The "European Academy of Gastronomy" (AEG) was created on November 2, 2015 at AIG headquarters by five AIG Academies of the European Union, representing Belgium, Spain, France, Italy and Poland. They had all agreed to form the first Board of Directors of AEG.

AEG was created as the European arm of the AIG and to contribute on behalf of the AIG for the protection of European gastronomic heritage, consistent with European Parliament's resolution of 12 March 2014, paragraph 28.

The Resolution asked AIG indirectly to encourage parliaments and governments of each state of the European Union to take initiatives, firstly to educate the taste of children in primary schools, and secondly to promote the cultural dimension of local products and culinary know-how.

Also, the European Commission wishes to have contact with a single entity regrouping the National Academies of Gastronomy in Member States.

This is why AIG decided to establish the AEG, a separate legal entity operating as an autonomous branch of AIG in order to facilitate relations with the European Institutions.

The Board of Directors of AEG, which met the same day, appointed Honorary President of AIG Mr. Rafael Anson (Spain) as President. Paolo Petroni (Italy) and Marc Spielrein (France) were each appointed Vice-Presidents, Maciej Dobrzyniecki (Poland) General Secretary / Treasurer, and Gerald Heim Balsac, Permanent Representative of AEG in Brussels. Partnerships with various Directorates and Agencies of the European Commission in Brussels will be considered.



Award ceremony for the 2015 AIG “Grand Prix de l’Art de la Cuisine” and the 2015 Brazilian AIG Prizes

Academia Brasileira de Gastronomia

November 25, 2015
Sao Paulo, Brasil



Laurent Suaudeau

The Brazilian Academy of Gastronomy organized a meal prepared by Chef Laurent Suaudeau to celebrate the winners of 2015 AIG Prizes in Brazil.



From left to right, Enio Pinto Miranda, General secretary of Academia Brasileira de Gastronomia, Alex Atala, and on the left, Sylvio do Amaral Rocha, President of Academia Brasileira de Gastronomia

President Sylvio do Amoral Rocha had the honor to hand out the much-coveted trophy of the 2015 AIG “**Grand Prix de l’Art de la Cuisine**” to the famous Brazilian chef Alex Atala.

Alex Atala began his training in Belgium at age 19; he studied at the Namur Hotel School, which enabled him to be hired by Jean-Pierre Bruneau, three Michelin stars at that time in Brussels, when he finished his schooling. After this initial engage-

ment he made a long stay in Europe in several restaurants in France and Italy.

He returned to Brazil in 1994 and five years later, he opened the DOM restaurant as owner and Chef. Participants of the AIG trip in Brazil in November 2012 could measure the artist he had become, practicing a highly technical cuisine based on local products. He is credited for making products and recipes from the Amazon basin known to the world of gastronomy. Alex Atala also gives many international conferences, particularly at the "Madrid Forum".

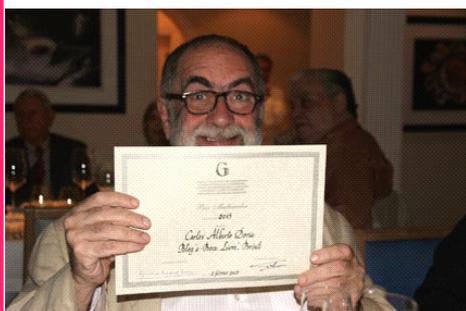
In the same ceremony, President Rocha handed out AIG awards to 4 other Brazilian winners :

- The **2015 AIG “Chef of the Future” Prize** (Brazil) was awarded to Chef Rodrigo do Oliveira, restaurant Mocoto (São Paulo), also visited during the AIG study tour in November 2012



- Manoel Beato received the 2015 AIG **“Prix au Sommelier”** (Brazil). He is a sommelier in São Paulo.

- To greet the publication of her recent book "The Art of Brazilian cuisine", Rosa Belluzzo, who lived a long time in Paris, was awarded the 2015 AIG **“Prix de la Littérature Gastronomique”** (Brésil) together with Leonardo Arroyo.



- . Carlos Alberto Doria, who runs the blog “Boca E-book”, received the 2015 AIG **“Multimedia Prize”** (Brazil)

We recognize on the photo the Brazilian winners of the 2015 AIG **“Grand Prix de l’Art of Cuisine”** and of the 2015 AIG Prizes.

In the center, next to Alex Atala carrying the AIG Trophy, President Sylvio Rocha do Amaral and at his right, Enio Pinto Miranda, General Secretary of the Academia Brasileira de Gastronomia



Gala Dinner in Frankfurt am Main (Germany) November 26, 2015

That day marked the beginning of the "Christmas Markets" in Frankfurt. Chalets, lights, wreaths and fragrant mulled wine were everywhere to be seen in the main arteries of the city.

In the evening at 8:00 pm, over 130 guests gathered for a gala dinner organized by Dr. Knut Guenther, Honorary President of the German Academy of Gastronomy, in the beautiful foyer of the old Opera House. The deputy mayor of Frankfurt, Jan Schneider, honored this elegant event with his presence.

The menu prepared by the son of Gerd Käfer, winner of an AIG "Grand Prix Exceptionnel", included a preparation of Scottish salmon with sauce, the famous sweetbreads with champagne foam, a recipe of Eckart Witzigmann, followed by a medium rare veal tenderloin, and caramelized raspberries for dessert.

Dry Riesling 2014 Johannisberger Castle, the estate of Prince Metternich, was offered in large Marie-Jeanne bottles (equivalent of 4 bottles). A delightful Pinot noir of GH von Assmannhäuser 2013 Mumm vineyards was also served.



From left to right, Knut Guenther, Honorary President of the German Academy, Gerd Käfer's widow and Gerald Heim Balsac, Secretary General of AIG

At the invitation of Dr Guenther, Gérald Heim Balsac, Secretary General of AIG, who flew over from Paris to represent President Jacques Mallard, handed over to Gerd Käfer's widow, the "Grand Prize for Outstanding Gastronomic Tradition" that had been awarded to him in the past, but that he could never receive.

This most memorable evening finally saw the reopening of the "Deutsches Museum für Kochkunst und Tafelkultur", destroyed during the last war. The Head Curator commented tableware objects exposed in windows, covering the period from the 4th century to present.

Note that one of the windows contains the menu of the meal offered by Chancellor Adenauer to General de Gaulle to celebrate the Franco-German reconciliation after the war. The menu is co-signed by the two statesmen.