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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 27

July-September 2016

Calendar of AIG Events to come

- **Sunday 2 to Thursday 6 October in New York** : Four days of gastronomic and cultural discoveries offered by the American Academy of Gastronomy (East Coast) in the City and close suburb.
 - **October 31, 2016** : meeting of the AIG Bureau in Paris.
- December 5, 2016** : : AIG Grand Prix de “l’Art de la Salle” awarded to Eric Beaumard, Director of Le Cinq restaurant, Hôtel George V, Paris.

August 24, 2016 :

Earth quake in central Italy :
the Accademia Italiana della Cucina takes decisive actions.



L'Istituto Alberghiero di Amatrice

The earthquake that caused over three hundred deaths reached Amatrice and its region, very well known in gastronomy for its legendary dish : “spaghetti all' amatriciana”. It is also the home of one of our distinguished members, Dr. Alessandro Caponi, whose house was destroyed, but who fortunately survived.

AIC decided to participate in the reconstruction of destroyed villages in two ways: a symbolic one, by including in the next Annual Dinner’s menu (Thursday, 20 October 2016) “all'amatriciana spaghetti”, and more efficiently, at that same dinner, by organizing a fund raising from participants attending the event.

**Passing of Michel de Bustros,
8 August 2016**

Figurehead of the revival
of Lebanese wine.



Aged 87 years, he continued to live in Château Kefraya, the first stone of which was laid 70 years ago.

As early as 1951, he took up the challenge to plant vines on the hillsides of the estate which comprises today 430 hectares of vineyards.

The “Comte M. Cuvée” marked a particular achievement. Its 1996 vintage was rated 91/100 by *Wine Advocate* and was described as "an amazing accomplishment in Lebanon" by wine critic Robert Parker Jr.

His daughter will replace him as President of the estate, with Edouard Kosremelli at her side as Managing Director. The latter thanked President Mallard for the words of comfort he brought to Michel de Bustros’ family.

Let us recall that in November 2010, during the AIG visit organized by the Lebanese Academy, participants stopped at Kefraya castle where its President awaited them for a memorable “méchoui” (traditional lamb barbecue) served with white and red wines produced at the Château.

Gstaad, Switzerland, Friday 26 August:

Manuel Stadelmann, 2016 AIG « Chef de l’Avenir » (Switzerland)

The Prize was awarded this year to Manuel Stadelmann, Chef of the Rialto restaurant, in the heart of the tourist resort of Gstaad, that he has been managing since 2011 with Yvan Letzter.



Au premier rang, de gauche à droite, on reconnaît, Luc Baechler, Manuel Stadelmann et Olivier Maus

Stadelmann is renowned for his passion for “terroir” (territory) that he defines as "territorium", characterized by the mountains and unspoilt nature.



His cuisine creates a charm where he develops a sense of authenticity supported by Mediterranean or Asian notes.

His name now appears in the winners’ list of this Prize which in the past was awarded to the greatest Swiss chefs: Benoît Violier, Franck Giovannini, both from the “Hotel de Ville” restaurant in Crissier, and Sebastien Erbeia, “le Cheval Blanc” in Vandoeuvres.



**A regional branch in Rio de Janeiro
for the Brazilian Academy of Gastronomy**

On Saturday September 10, 2016 in Rio was born the **Academia Carioca e Fluminense de Gastronomia** (ACFG), with the goal to preserve, promote and make better known, the gastronomic culture of Rio de Janeiro and its surroundings.

Its President is Gustavo Braga, a 40-year old lawyer who practices in Rio de Janeiro. He took part in AIG's last trip last May in Santorini.

The inaugural dinner took place at the restaurant Gavea in the presence of Sylvio do Amaral Rocha, President of the Brazilian Academy of Gastronomy, and Aristodimos Sofianos, President of the Hellenic Academy of Gastronomy, who happened to be present.

The menu prepared by Chef Mariana Daiha Vidal included a filet mignon tartar with palm hearts, shrimps with coconut rice, and mango tartlets with roasted almonds.

Three Brazilian wines were offered: a 2012 Merlot, a 2014 Chardonnay and a sparkling wine.

President Mallard wishes continuous success to this new regional Branch of the Brazilian Academy.

Wednesday 21 September in Paris:

Laurent Jeannin receives the 2016 AIG Prix “au Chef Pâtissier” (France)

A large audience composed of the winner’s friends and many “Pâtisserie” professionals gathered at Hotel Le Bristol in Paris, invited by its current CEO, Luca Allegri.



In the name of the Oetker Group, he welcomed and congratulated Laurent, who has been in charge of the “Pâtisserie” sector at Hotel Le Bristol for several years, along Eric Fréchon (3 Michelin stars).

Jacques Mallard, President of AIG, pointed out that this Prize was a new creation and showed the growing importance of *Pâtisserie* in Gastronomy.

He commended the work of Laurent Jeannin, who is especially renowned for his expertise in the ideal mix of ingredients, his mastery of perfectly balanced tastes and the exceptional aesthetics of his desserts. He exclaimed : « Laurent Jeannin is a true artist of *Pâtisserie* ».

The latter was very moved and thanked both Luca Allegri and Jacques Mallard for their compliments. He insisted in associating the members of his *Pâtisserie* team to this distinction and thanked the Oetker group for their constant support in favor of innovation and research in *Pâtisserie*.

It was then the turn of Professor Michel Sy, President of «Les Amis de Curnonsky », to honor Laurent Jeannin by presenting him in the name of the Minister of Agriculture with the “Croix de Chevalier du Mérite Agricole” for his contribution to the French know-how in *Pâtisserie*.

An Alfred Gratien champagne and some of Laurent Jeannin’s mythical desserts, projected on two large cathodic screens, were served to the participants.