



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 33

January-March 2018

AIG Recent events

- **Sunday, February 4, 2018, in Paris at Hotel Prince de Galles** : Gala Dinner organized by Ioannis Theodorou, Hellenic Academy of Gastronomy
- **Monday, February 5, 2018:** AIG Annual General Assembly
 - Award of the 2018 AIG Grand Prix and the 2018 AIG National Prizes
 - Admission of the Chinese Academy of Gastronomy
- **March 16, 2018 at the Bristol Hotel in Warsaw** : Award Ceremony for the 2018 AIG prizes (Poland)
- **April 6, 2018, in Rumson, N.J. (USA):** AIG 2018 "Prix au Chef Pâtissier" (USA East Chapter) awarded to Laura Martelli and Mathew Rosenzweig, "The Flaky Tart", Atlantic Highlands, NJ

Calendar of upcoming events

- **Tuesday, April 24, 2018 in Lisbon** : Award of the AIG « Grand Prix de l'Art de la Cuisine » to José Avillez
- **From 11 to 17 June 2018: European Week of Gastronomy** organized by AIG, during which will be celebrated:
 - **in Brussels (11 to 13 June 2018)** the 80th anniversary of the Royal Belgian Gastronomy Club with the participation of the Deputy Prime Minister, Minister for Foreign Affairs of Belgium
 - **in Stockholm (13 to 17 June 2018)** the 60th anniversary of the Swedish Academy of Gastronomy in the presence of King Carl Gustav XVI and Queen Silvia. This event was recognized by the European Commission to celebrate "2018, Year of European Cultural Heritage".

ADVICE TO NATIONAL ACADEMIES,

Dear Members of AIG,

It is the duty of the President of the International Academy of Gastronomy (AIG) to ensure the good health of the national and regional Academies that constitute it. One of the risks facing some of our Academies is the aging of its members. It is a real issue which would see our academies become old men clubs, friendly to be sure, yet less able to fulfill their mission and the risk of not being sustainable. For our Academies to be alive and well, it is important to continuously enroll new members, particularly members who bring fresh ideas and a knowledge of new technologies and modern means of communication. Youth alone is not sufficient and of course our young members must have a strong appetite for gastronomy and a good hope of professional development.

Let's make it our goal to bring these young members into the decision-making bodies of our Academies after a few years, in order to ensure the future continuity of our Academies and to perpetuate their influence.

A second condition for the proper functioning of our Academies is their independence. Even if they have good relations with the governing bodies of their countries, it is necessary to maintain their independence, especially financial independence. Each member of each national Academy must contribute to the proper functioning of their Academy by collecting a reasonable membership fee, which allows a smooth running of each Academy and also evidences members' commitment to the institution.

Finally, each Academy should contribute to the promotion of gastronomy in its country by all possible means, with the support of the AIG, which encourages these initiatives, namely by awarding its « Grands Prix », the elaboration of a book on world gastronomy (its publication is planned next year) and its thematic trips.

Long live our Academies of Gastronomes and AIG

Dr. Jean VITAUX,
President of the AIG.

Gala Dinner on February 4th, 2018
Restaurant at the Prince de Galles Hotel, Paris
organized

by « Helliniki Academia Gastronomias » and prepared by Andreas Mavrommatis

The Hellenic Academy of Gastronomy, created 27 years ago, offered to organize a Greek dinner. Its preparation was entrusted with Yannis Theodorou.

The menu (below) was prepared by Andreas Mavrommatis and his two brothers (restaurant owners in Paris).

Both Yannis and Andreas were cheered by the attendees, each one having received at the end of the meal a pot of honey from Crete, the one that was used to prepare the nougat glacé. On this occasion, President Aristodimos Sofianos saluted a new generation of Chefs using new techniques and local produce that brilliantly rises the present level of gastronomy in Greece. There is also a new wave of winemakers who studied oenology abroad; who then successfully transformed the production of wine.

President Jean Vitaux : “It is now the time of our review. It was a Greek-themed dinner, but a mythological one. Scallops were perfect, so were the clams. Bottarga and candied lemons were the condiments of the dish. To quote the Latin poet Virgil “beware of the Greeks, particularly when they are bringing presents”. The main course, a sea bass on a spelt risotto, was a great dish, which left me very satisfied. Then baby lamb three ways, in a millefeuille, then roasted shoulder, and finally the saddle, which I did not enjoy as much. The nougat ice cream, served with warm honey, is a deviation from the Greek theme. Turning to wine, I could not tell the bubbly was a Greek wine. The wine from Santorini was exceptional, truly peerless. The red Tymiopoulos, in magnum format, was tangible evidence of how much progress in winemaking has been accomplished. Finally, the sweet VinSanto (Argyros estate) was the perfect companion to the nougat dessert.

My special thanks to Andreas Mavrommatis and the team at the hotel. We shall all meet tomorrow at 9h30 for the General Assembly.



Mackerel with balsamic sauce, pumpkin cream
Saint Jacques in carpaccio, marinated shells,
Bottarga cream, candied lemon zest;
Roasted seabass on spelt risotto, topped with a
leaf of fried sea lettuce and seafood sauce.

Lamb served three ways.

Iced nougat topped with hot honey from Crete.

Greek sweets.



Three white wine grape varieties Assyrtiko, Athiri,

AIG Annual General Assembly **5 February 2018, Paris**

The General Assembly was held this year for the first time at Hotel Prince de Galles in Paris. The Agenda held two highlights: the awarding of the 2018 Grand Prix, and the welcoming of a new member to the International Academy of Gastronomy: the Chinese Academy of Gastronomy.

2018 AIG “Grand Prix” Awards:

“Grand Prix de l’Art de la Cuisine”: Yoshiro Narisawa, Tokyo (Japan) and José Avillez, Lisbon (Portugal)

“Grand Prix de la Culture Gastronomique”: Institut Le Cordon Bleu (France) and Kamal Mouzawak, Founder of "Souk el Tayeb" (Lebanon)

“Grand Prix de l’Art de la Salle”: Abel Valverde, Restaurant Santceloni, Madrid (Spain),

“Grand Prix Exceptionnel de l’Art de la Restauration”: “Restaurant de l’Hôtel de Ville” in Crissier (Switzerland)

« Diplôme d’Excellence pour la Gastronomie des Champignons » (Mushrooms): Régis and Jacques Marcon

As for the **National Awards**, a total of 31 from 9 National Academies, seven are for the “Chef de l’Avenir” Award, seven for the “Sommelier” Award, six for the “Chef Pâtissier” (Pastry) Award, six for the “Littérature Gastronomique” Award and five for the Multimedia Prize. The complete list is on the website of the AIG.

Welcome to the Academy of China

At the initiative of one of our administrators, Mr Marc Spielrein, the AIG started discussions with representatives from the Chengdu region (western China).

On 17 August 2017, the Chinese Academy of Gastronomy was incorporated at the initiative of its president Mr Chen Shao Qun who intended the new institution to join the AIG. Through this process he entrusted Mr. Chen Yuecheng to prepare and present the application.

Coming from China with his interpreter, Mr. Chen Yuecheng made an eloquent plea; he emphasized how the tradition of Chinese gastronomy dates back to the highest antiquity, its current aspects very varied as its very high standard. He pointed out to the Assembly that in China gastronomy is a part of good living.

Dr. Jean Vitaux, President of AIG, thanked both Chen Yuecheng and Marc Spielrein for their contributions.

Put to a vote, the membership of the Chinese Academy of Gastronomy is approved unanimously.

The General Assembly was followed by a luncheon at the restaurant "The Scene" of the Hotel Prince de Galles.

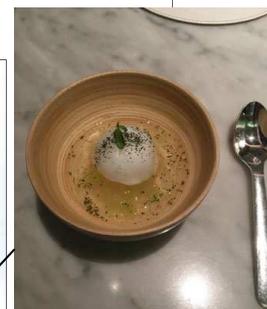


Jean Vitaux félicite Chen Yuencheng après le vote et sous le regard de Marc Spielrein

Prepared by Chef Stéphanie le Quellec, 1 Michelin star, the menu is shown below.

José Bento dos Santos, President of the Portuguese Academy of Gastronomy was in charge of the comment:

"It's a memorable meal, like my grandmother used to say, I am in heaven!
The inner patio got some snow during lunch, an unexpected but highly poetic picture.
I enjoyed the bread very much, a strong, salty, real bread. The extraordinary smell of stuffed cabbage: beyond talent this is sheer genius. As for the venison dish, I was impressed by the colors (my shirt kept a testimony of the dish). Touch of sweetness with dessert

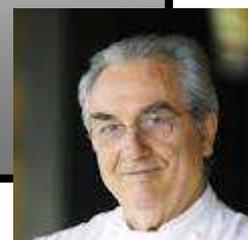


Two major figures of European gastronomy have left us a few days apart: Paul Bocuse and Gualtiero Marchesi

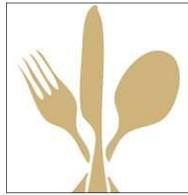


Paul Bocuse had a major influence on world gastronomy and will be remembered as one of the men who have elevated the status of Chefs as true artists. He is one of the founders of what was called "Nouvelle Cuisine" in the 1970s. He wanted to perpetuate his knowledge by creating the Paul Bocuse Institute in Ecully, near his dear city of Lyon. He has held 3 Michelin stars for 53 consecutive years.

Gualtiero Marchesi is considered as the founder of the "new Italian cuisine". A long-time holder of 3 stars in his Milan restaurant, he has trained many Chefs and has actively participated in the development of the ALMA Cuisine Institute in Colomo, near Parma, recognized as the leading international school of Italian cuisine.



**Award
of the 2018 AIG Prize « au Chef Pâtissier »
(USA East Chapter)
to Laura Martelli and Mathew Rozenzweig
« The Flacky Tart » Atlantic Highlands**



**G ACADEMY OF
GASTRONOMY
USA-EAST**



From left to right : Laura Martelli, Robert Sickles, Dr Avigdor, Mathew Rozenzweig and Mrs Sickles

On 6 April 2018 at the home of the President of the American Academy of Gastronomy, Dr. and Mrs. Sevi Avigdor, gathered about 35 members of the Academy to honor Laura Martelli and Mathew Rosenzweig and award them the AIG 2018 Award "to the Chef Pâtissier " (Pastry) (USA).

After a cocktail party all members were invited to enjoy the delicious desserts prepared by the laureates who were warmly congratulated by Dr. Avigdor and Mr Robert Sickles, their sponsor

This event was reported in the newspaper "The Two Rivers Times" and "The Asbury Park Press "

The laureates between Dr. Sevi Avigdor and Marianne Avigdor



2018 Award Ceremonies (Poland)

16 March 2018 in Warsaw

On 16 March 2018 the Polish Academy of Gastronomy chose the luxurious Bristol Hotel to organize the 2018 award ceremony.

Five diplomas were awarded by President Maciej Dobrzyniecki to the following winners:



The laureates

Prix au Chef de L'Avenir

Marek Flisiński, restaurant Water&Wine

Prix au Chef Pâtissier

Justyna Kawiak, NANAN patisserie

Prix au Sommelier

Kamil Wojtasiak, restaurant Butchery&Wine

Prix de la Littérature Gastronomique

Małgorzata Kalemba-Drożdż, "Smakowite drzewa",

Pascal

Prix Multimedia

FOOD&FRIENDS Magazine: Camilla Hultqvist, Igor Grzeszczuk



Two notable guests were present, Ms Alicja Omięcka, General Director of the Ministry of Polish Tourism and the Spanish Chef Paco Pérez. Were also present former winners, well-known Chefs, media specialists in gastronomy.

In the second part of the evening, guests enjoyed a menu prepared by Marek Flisiński, with the help of Kamil Wojtasiak for pairing food and wine.

Petit fours created by Justyna Kawiak ended this successful meal.



Prix au sommelier



The Syrian Academy of Gastronomy has a new President:

Georges Husni, Founding President of this academy, wished to no longer pursue his current mandate; he asked the Board of Directors to find a successor.

Following this wish, the Board made the following decisions:

- Mr Naji Chaoui is appointed President of the Syrian Academy of Gastronomy.
- Georges Husni, who is a member of the Board of Directors, is appointed Honorary President.
- Ms. May Mamarbachi is appointed Deputy General Secretary. She will work with the current General Secretary, Pierre Antaki who does not intend to exercise this function beyond the end of this year.



Mr. Naji Chaoui, 56 years old, after high school at the Jesuit boarding school in Jamhour (Lebanon) continued his university studies

A perfect French speaker, he is currently the exclusive representative of several international pharmaceutical companies for the Middle East.

He is also General Secretary of the Damascus Chamber of Commerce and representative of Syria at the International Chamber of Commerce.

He is the father of 4 children. His wife Line Khouri provides an extraordinary assistance to produce the written reports of the AIG trips.

AIG welcomes this nomination and congratulates Naji Chaoui on this appointment.

Naji has long been a very active participant in AIG activities, with his wife Line.

AIG pays special tribute to Georges Husni, Founding President of the Syrian Academy of Gastronomy and AIG Honorary President. Without him, the International Academy of Gastronomy would not be what it is today.

Jacques Mallard
AIG Honorary President