

## **WISHES FROM AIG PRESIDENT FOR 2022**

The current pandemic has profoundly changed our daily lives for two years and disrupted the activities of the International Academy of Gastronomy. Fortunately, the situation has improved in recent months: restaurants reopened, and we can once again practice our favorite activity, gastronomy, elsewhere than at home. We can also travel, at least within certain limits, and enjoy good regional or foreign tables and visit wine regions.

It is therefore important to resume our good habits: looking for new restaurants, exploring new trends, continuing to experience global gastronomy, while supporting restaurant owners hard hit by the health crisis. It is also necessary to explore new forms of gastronomy and to promote the access of the most deprived people to good eating in our countries and in the third world by supporting vernacular cuisines: it is necessary to continue these gourmet and instructive activities in order to award the National Prizes and the AIG “Grands Prix”, which are an essential component of our Academy.

The resumption of AIG trips is scheduled for the spring 2022 in Portugal in the Douro Valley, and in September in Italy in Puglia, which will allow us to discover great gastronomic regions and to have fruitful contacts between members of our various academies.

Even if there is a real concern currently about the fifth wave of the pandemic and its new variants which have led to new restrictions, I think we must resist as much as possible to preserve our national gastronomies which are an essential element of our art of living. As a doctor, I can only advise vaccination to get life back to normal.

I send you my best wishes for health, prosperity and gourmet experiences for 2022, the last year of my mandate as President, as I will resign at the next General Assembly which will take place in March 2022, if possible, in physical presence or otherwise in visio-conference.

Happy NewYear to all of you,

**Dr Jean VITAUX**

*President of the International Academy of Gastronomy*



## **AIG events in 2021**

✓ **Wednesday February 10, 2021:** AIG Board of Directors meeting by videoconference

✓ **Friday March 5, 2021:** The AIG General Assembly is held at the Headquarters by videoconference

✓ **Wednesday June 30, 2021 in Rumson (NJ)** : Gisela Smith is awarded the 2021 AIG “Prix au Chef Pâtissier” (USA East Coast)

✓ **Saturday September 11, 2021 in Kruishoutem (Belgium):** Chef Peter Goossens is awarded the 2021 AIG “Grand Prix de l’Art de la Cuisine”

✓ **Saturday 23 September 2021 at Rumson (NJ)** : the 2021 AIG Prize to “Chef de l’Avenir” (Chef of the Future) is awarded to Chef Laura Van Liew

✓ **Thursday, October 21, 2021 in Cacérès (Spain):** the 2021 AIG “Grand Prix de l’Art de la Cuisine” is awarded to Tonio Perez, Hotel-Restaurant Atrio in Caceres

✓ **Wednesday October 27, 2021 in Paris :** Guy savoy receives the trophy of the 2021 AIG “Grand Prix de l’Art de la Cuisine” in his restaurant at the “Hôtel de la Monnaie” in Paris

✓ **Friday November 5, 2021 at the Navesink Country Club (NJ)** : Professor Stephen Kaplan receives the 2021 AIG “Grand Prix de la Culture Gastronomique” (Gastronomic Culture) for his works on bread

✓ **Tuesday, November 30, 2021 in Paris :** the 2021 AIG “Prix au Chef de l’Avenir” is awarded to Martin Maumet, Chef of the Kitchen Gallery Bis restaurant

✓ **Wednesday December 15, 2021 in Paris :** Yves Gagneux is awarded the 2021 AIG Prize of Gastronomic Literature (France) for his book “le Glouton, le Gourmand et le Gastro-nome” (Vendémiaire Publisher)

✓ **Thursday December 16, 2021 in Milan :** award ceremony for the 2020 and 2021 AIG “Grand Prix” and “Prix” awarded to Italy

## **AIG upcoming events**

• **January 2022** : meeting of the AIG Board of Directors (date to be determined)

• **March 2022** : AIG General Assembly (date to be determined)

## 2021 AIG « Prix au Chef Pâtissier » (USA East Coast) awarded to Gisela Smith, Highlands (NJ)

The American Academy of Gastronomy met on June 30, 2021 at Sevi and Marianne Avigdor's, to present Gisela Smith, from Bay Avenue Bakery and Café in Highlands (NJ), with the 2021 AIG “Prix au Chef Pâtissier” (Pastry Chef) - USA East Coast. The winner demonstrated her talent with a magnificent farandole of desserts, greatly appreciated by the hosts.



From right to left : Sevi Avigdor, Gisela Smith, Kurt Kovach, Gisela's sister

## 2021 AIG « Prix au Chef de l'Avenir » awarded to Lauren Van Liew (USA East Coast)

The American Academy of Gastronomy (East Coast) held a ceremony in honor of Chef Laura Van Liew, winner of the 2021 AIG Award for “Chef de l'Avenir” (Chef of the Future). The event was held at Sevi and Marianne Avigdor's home on Saturday, September 23, 2021. The diploma was presented to her by Ann Foster, Academy Delegate for the State of New Hampshire, in the presence of President Sevi Avigdor.

Laura Van Liew is 38 years old and has been the winner of several popular television cooking competitions, "Chopped" and "Supermarket stakeout".



From right to left : Sevi Avigdor, Laura Van Liew, Ann Foster

## 2021 AIG « Grand Prix de l'Art de la Cuisine » awarded to Peter Goossens in his restaurant Hof van Cleve (Belgium)

On September 11, 2021, Honorary President Jacques Mallard came from Paris to present Chef Peter Goossens, together with Fabien Petitcolas, President of the Royal Club of Gastronomes of Belgium, with the trophy of the 2021 AIG “Grand Prix de l'Art de la Cuisine” (Art of Cuisine), for "his modern interpretation of regional cuisine and his exceptional contribution to Belgian gastronomy". The ceremony took place at the end of a lunch at his restaurant Hof van Cleve in Kruishoutem, a former farmhouse converted into a soberly luxurious restaurant, with an efficient and discreet service team.

Peter Goossens has been nicknamed the “pope of Belgian gastronomy”. After his training, carried out mainly in France at the Pré Catelan restaurant and at Robuchon's, where he says he learned the virtue of precision, he bought in 1987 at the age of 21 a simple brasserie which he transformed into a gourmet restaurant. He was the youngest Belgian Chef to obtain 3 Michelin stars at the age of 39, and he figures in all international restaurant rankings prominently.



His cuisine is pure : you taste the product, cooking is perfect and sauces are subtle. We could describe it as contemporary regional cuisine, with total respect for products and seasons, and emphasis on flavors. He likes to cook fish and shellfish (the sea is 35 km away) and vegetables from his region. A great Chef indeed, fully deserving the distinction awarded to him by AIG after his nomination by the “Club Royal des Gastronomes de Belgique”.

From left to right : Jacques Mallard, Peter Goossens, Fabien Petitcolas



## **Chef Toño Pérez (Spain) receives The AIG « Grand Prix de l'Art de la Cuisine »**

On October 21, 2021, Toño Pérez received the “Grand Prix de l'Art de la Cuisine” (Art of Cooking) which was awarded to him by from the International Academy of Gastronomy (AIG).

The President of the Real Academia de Gastronomía, Lourdes Plana Bellido, presented the trophy during a ceremony which took place in Cáceres (Spain), during a lunch organized at Atrio, a magnificent hotel-restaurant of which Toño Pérez is the owner and Chef.



From left to right : Toño Pérez, Lourdes Plana Bellido



## **AIG « Grand Prix de l'Art de la Cuisine » awarded to Guy Savoy (France)**

On October 27, 2021 Guy Savoy received the trophy of the AIG “Grand Prix de l'Art de la Cuisine” from Jean Vitaux, President, and Jacques Mallard, Honorary President, in the presence of Gérald Heim de Balsac, General Secretary, who came from Belgium for the occasion. The event was held at the Guy Savoy restaurant in Paris.

This distinction rightly rewarded a truly great Chef, starred in the Michelin Guide for 40 years: 1<sup>st</sup> star when 27 years old, 2<sup>nd</sup> star at age 32, and holder of 3 stars continuously since 2002. His restaurant, located in the exceptional setting of the “Hôtel de la Monnaie” in Paris since 2015, overlooking an arm of the Seine river, has been recognized as the best restaurant in the world by “La Liste” for 4 consecutive years.

Guy Savoy has never given in to any fashion. He has always been keen to achieve delicate and tasty cuisine, with the right tastes, bringing out the very essence of exceptional products that he seeks from the best producers and tradesmen. Each meal is a celebration, perfectly orchestrated by a team entirely dedicated to the well-being of its guests in a magical setting.



From left to right : Gérald Heim de Balsac, Sre Gal, Guy Savoy, Jacques Mallard, Pt d'Honneur, Jean Vitaux, Pt.

## 2021 AIG « Grand Prix de la Culture Gastronomique » awarded to Pr. Stephen Kaplan

On November 5, 2021, Stephen Kaplan, Professor (emeritus) of European History at Cornell University (NY), received the trophy for the 2021 AIG “Grand Prix de la Culture Gastronomique” (Gastronomic Culture) from President Sevi Avigdor. The event was held at the Navesink Country Club (NJ) in the presence of around 30 members of the American Academy of Gastronomy.

President Avigdor welcomed Professor Kaplan who enchanted his audience with his immense culture and scholarship. A lover of France and a great historian of bread, Prof. Kaplan campaigns for good bread and its culture in an era of globalization. The ceremony obviously included a tasting of breads, a favorite gastronomic and historical subject for Prof. Kaplan who has written numerous books on this subject, notably “Pour le Pain” and “Good bread is back”.

Many members of the American Academy had read the books of Prof. Kaplan, who kindly proceeded to a book signing session, with a personalized note for each.

An unforgettable evening for all participants.



From left to right : Pr. Stephen Kaplan, Sevi Avigdor





## **2021 AIG « Prix au Chef de l'avenir » (France) awarded to Martin Maumet, Kitchen Gallery Bis restaurant (Paris)**



From left to right : Jacques Mallard, Martin Maumet, Jean Vitaux, Arnaud Denieuil

On November 30, 2021, President Jean Vitaux and Honorary President Jacques Mallard awarded the 2021 AIG “Prix au Chef de l'Avenir” (France) to Martin Maumet, 28, Chef of the “Kitchen Gallery Bis” restaurant in Paris.

First of his class at the “Ecole hôtelière” in Poitiers, he joined the Alain Ducasse group at age 18 and by his own admission, he learned to work there. His meeting with William Ledeuil, Chef of “The Kitchen Gallery” restaurant, marks a new step in Martin Maumet's career. At age 22, he takes the reins of the “Kitchen Gallery Bis”, William Ledeuil's second restaurant, where he develops a creative cuisine that plays on flavors, seasonings and spices.



## **2021 AIG “Prix de la Littérature Gastronomique” (France) awarded to Yves Gagneux**

On Wednesday December 15, 2021 the AIG “Prix de la Littérature Gastronomique” was awarded to Yves Gagneux for his book “le Glouton, le Gourmand et le Gastronomes”, a well-documented work on the history of gastronomy, as seen in literature.

Through meals, great authors, from Alexandre Dumas and Balzac to Emile Zola, Colette and many others, question the entire society.

They have produced unforgettable pages that sublimate the very concept of gastronomy.



From left to right : Jacques Mallard, Jean Vitaux, Yves Gagneux





## Award Ceremonies of the 2021 AIG « Grands Prix et Prix » awarded to Italy



From left to right : Paolo Petroni, Antonia Klugmann

On the 16<sup>th</sup> of December, the “Hotel Principe di Savoia” in Milan hosted the official award ceremony for the Académie Internationale de la Gastronomie (AIG)’s 2021 “Grand Prix de l’Art de la Cuisine” awarded to Antonia Klugmann, nominated by AIG’s Vice-President and President of the Italian Academy of Cuisine, Paolo Petroni, present at the event. The winner, Chef-owner of the restaurant “L’Argine a Vencò” in Dolegna del Collio (Gorizia), warmly thanked the AIG for this important recognition.

Together with the “Grand Prix”, the AIG National Prizes for 2020 and 2021 were also awarded on the same occasion. The ceremony, attended by many journalists, took place in the presence of the award winners, honoured for their well-deserved prizes.

Prize winners: Paolo Griffa for the 2021 “Prix au Chef de l’Avenir” (Chef of the Future) ; for the “Prix au Sommelier” , Pascal Tinari (2020) and Ilario Perrot (2021) ; for the “Prix au Chef Pâtissier” (Pastry Chef), Pierluigi Portinari (2020) and Federico Anzellotti (2021) ; for the “Prix de la Littérature Gastronomique” (Gastronomic Literature) 2021, Eleonora Cozzella; and for the “Prix Multimedia”, Fiammetta Fadda (2020) and Maddalena Fossati Dondero (2021).

At the end of the event, President Paolo Petroni thanked the attendees for their professionalism which enhances the name of Italian cuisine at home and abroad.



From left to right : Paolo Petroni, Antonia Klugmann, Paolo Griffa, Maddalena Fossati Dondero, Ilario Perrot, Federico Anzellotti

