



2023, A YEAR OF CELEBRATIONS

Fabien Petitcolas

President of the International Academy of Gastronomy

In February 2023, the Swedish Academy of Gastronomy kicked off the celebrations with a banquet in the presence of the King of Sweden in Stockholm's imposing City Hall to kick off a series of events that have continued throughout the year (see synthesis p.17). Then in July, it was the turn of one of our founding academies, the Italian Academy of Cuisine, to celebrate the seventieth anniversary of its foundation in the Diana Majestic Hotel in Milan.

In November, for its fortieth anniversary, the International Academy of Gastronomy (A.I.G.) organised a festive weekend in Paris (see comments p. 2) and welcomed 260 guests under the gilded Paris City Hall, thanks in particular to the support of honorary partners *Moutai* and *Champagne Laurent-Perrier* and the determination and enthusiasm of Nicolas Kenedi. However, from the first discussions in April 2022, the difficulty of finding a major venue in Paris that met certain criteria and the scale of the work to be done seemed impossible to overcome for our

volunteer association. But the best positive energies quickly joined forces and put in place an action plan.

The main dinner of this remarkable international cultural exchange event was specially prepared by nine renowned chefs with more than thirty Michelin stars: Yannick Alléno, Manu Buffara, Stéphanie Le Quellec, Bobby Lo, Tommy Myllymäki, Kousuke Nabeta, and Joan Roca.

A week later, four Swedish academies, with the support of the A. I.G., organised an important international conference on gastronomy, bringing together more than two hundred researchers, experts, and students from all over the world to discuss different themes related to gastronomy.

2024 promises to be quieter for our international Academy, but work continues to capitalise on the investments of the past year to continue to position our Academy as an important international player in the world of gastronomy.



Fig. 1 – From left to right: Karsten Thurfjell, Maciej Dobrzyniecki, Per-Olof Berg, José Luiz Borges, Freddy von Bettendorf, Maria del Churruca, Carlos Fontão de Carvalho, Fabien Petitcolas, Dany Alen, Carl Jan Granqvist, Rafael Anson, Olivier Ador, Sevi Avigdor, Jacques Mallard, Antoine Maamari, Khalil Sara, Gérald Heim de Balsac, Luis Suárez de Lezo, Alexandre Col, Shaoqun Chen.

CELEBRATIONS OF THE 40TH ANNIVERSARY OF THE A.I.G. IN PARIS

Line Chaoui

Here we are on November 17, 2023...

In the afternoon, the General Assembly took place at the Hotel Napoléon (Fig. 1) where some members stayed. Residents at the Napoleon are transferred to the various events by private bus.

PARISIAN GASTRONOMY – DINNER CRUISE ON THE SEINE

The inaugural dinner is given on Chef Alain Ducasse's cruise ship, who does not need introduction. The meal on the Seine allowing you to admire the illuminated Parisian monuments is prepared by the young Chef Pierre Marty.

The President of the A.I.G., Fabien Petitcolas, announces Jacques Mallard, of the Académie des gastronomes and Honorary President of the A.I.G. Jacques: *"We are very pleased to welcome you on behalf of Jean Vitaux, President of the Académie des gastronomes and Honorary President of the A.I.G., who unfortunately is not present due to health concerns."* (see p.15).

Brut nature champagne from Barons de Rothschild as an aperitif. The menu consists of four courses (Fig. 2) followed by a pre-dessert and a dessert. On the back, there is a maxim by Alain Ducasse: *"More than ever, it is time, again and again, to open our eyes to other horizons, to leave. Not for adventure, but for discovery."*



Fig. 2 – Variation of porcini mushrooms; Marinated sea bream; Roasted rice cookpot; Golden Culoiseau Chicken.



Fig. 3 – The cruise starts at the foot of the Eiffel Tower.

Porcini mushroom soup and grated black truffle, warm and very good. Marinated raw sea bream with coriander, citrus sauce. Good but sauce a little too acidic. Roasted rice cookpot, parsnip slices, arugula and raisins. Thick rack of chicken breast, piece of leg and three blocks of Anna potato. As a transition between the last course and dessert, the pre-dessert consists of slices of candied citrus, black olives and olive oil ice cream. Feuillantine with chocolate and praline ice cream. Mignardises: pieces of pears, chocolate tarts topped with half a peanut (very good), pieces of kiwis. The white wines come from the Louis Latour vineyard and the red wine from Château Clarke. The dessert wine comes from Gérard Bertrand's estate. Dinner ends around 11 p.m.

VISIT TO BALZAC'S HOUSE

On Saturday the 18th, we arrived at Balzac's house in the pouring rain. It was the last residence of Honoré de Balzac, one of the greatest writers of the first half of the 19th century. The guided tour is commented by the museum's curator, a member of the Académie des gastronomes. Balzac was a man of excess, he wrote a lot and abused good dishes without artifice...

A keen coffee drinker, he drinks up to 15 cups a night to stimulate his inspiration. A Limoges porcelain coffee pot displayed under glass (Fig. 5) was given to him by his friend Zulma Carraud in 1832. A double entrance allows him to escape his creditors. The library houses first editions of the works of Honoré de Balzac and Théophile Gautier and related documents from the period. A room with its corrected proofs, a bedroom, a study where he worked at night, a carved gilded wood fireplace. Balzac's portrait room. Room of the Human Comedy with volumes of editions of the writer's works. Small dining room. He ordered macaroni and chicken for his guests from a delicatessen. Room of characters with 2,500 characters from the Human Comedy carved in wood. Balzac was jealous and mocked by some people who made caricatures of him.



Fig. 5 – Limoges porcelain coffee pot, with the initials HB surmounted by a count's crown (borrowed from the Balzac d'Entraignes, a family of the French aristocracy of the Ancien Régime with no connection whatsoever to Honoré de Balzac), was given to the writer by his friend Zulma Carraud in 1832.

CONFERENCE ON 21ST CENTURY GASTRONOMY

After the visit, a few free hours before the conference on the evolution of gastronomy in the 21st century, which takes place at 2 p.m. in the Salle des Arcades of the Paris City Hall (Fig. 4). It revolves around three current themes and is moderated by Laurent Guez, Food Editorial Director of the Les Échos-Le Parisien Group: "1983 was a good year. I am very pleased to be with you to celebrate the 40th anniversary of the A. I.G."



Fig. 4 – A large audience came to the Salle des Arcades of the Hôtel de Ville de Paris.

Rafael Anson, Founder and Honorary President of the A. I.G., presents the Manifesto of the Academy¹. "The concept of gastronomy has evolved. You have to eat well to reach 88 years old like me. Health, solidarity and satisfaction. Nutrition and sociability account for 50% of health. There are different types of cuisine."

Nicolas Kenedi continues: "Ten commitments for the future."

1 – Gastronomy is the reasoned knowledge of how people eat. Its purpose is to ensure the continuity of humanity by means of the healthiest food possible (Brillat-Savarin 1826).

2 – While aiming for excellence in terms of pleasure, gastronomy must promote food safety and health, encouraging a healthy, varied and balanced diet, avoiding excess salt, sugar, saturated fats, additives.

¹ The Manifesto is available online :
<https://www.intergastronom.com/en/aig40>

3 – *There is no gastronomy without good products because gastronomy is used to highlight the product and not to camouflage its defects. This applies to all food sectors.*

4 – *Respect for the seasonality of products is essential, as in any activity linked to nature, and local products must be favoured because a product is better in its production period without unnecessary transport.*

5 – *The corollary of these proposals is the ecological respect of our planet and the protection of its biodiversity.*

6 – *It is also necessary to protect gastronomic cultures (such as local cuisine) from globalization and standardization; Gastronomy is a fundamental part of cultural expression.*

7 – *The role of Chefs and their teams is fundamental. Their knowledge and creativity are a driving force behind the evolution of culinary tastes.*

8 – *Gastronomy must include all culinary traditions, it must be accessible to all and include home cooking, street food and all categories of restaurants.*

9 – *Gastronomy is and will remain an important component of tourism, combining culinary pleasures and discoveries with those of travel.*

10 – *All this will only be possible if an educational program is developed, ranging from taste education in young children to professional training in the hospitality industry."*

The conference will address the following three themes: Gastronomy and Benevolence; Have we lost our grandmothers? Are all words equal?

Gastronomy and benevolence

In the first theme (Fig. 6), participants include Fadi Abou (founder of the *Less saves the planet* movement), Inès Blal (dean of the École Hôtelière de Lausanne), Éric Briffard (executive chef and director of Culinary Arts at Le Cordon Bleu),

and Jean-Robert Pitte (geographer and member of the Academy of Moral and Political Sciences). Jean-Robert: *"Gastronomy is a tool of diplomacy, it unifies people."*

Inès: *"Gastronomy promotes human contact and has a benevolent approach."*

Fadi: *"Gastronomy is at the service of the environment: it was the opposite before. The movement was launched in Monaco 6 years ago. One day, Pharaoh had a dream, he saw 7 fat cows followed by 7 lean cows coming out of the river which swallowed the first ones. Then a second dream with 7 full and 7 empty ears of wheat. He asked Joseph (who had been sold by his brothers out of jealousy) the meaning of his dream, who interpreted the dream as follows: 7 years of*



Fig. 6 – First theme with, from left to right, Éric Briffard, Fadi Abou, Laurent Guez, Jean-Robert Pitte, et Inès Blal.

plenty will be followed by 7 years of famine. He advised Pharaoh to store up some of the crops in anticipation of the bad years to come. Pharaoh put Joseph in charge of the work, stockpiled food, and rationed food, which saved Egypt from famine. Kindness and forgiveness."

Eric: *"In Burgundy, there is a transmission of benevolence. There is an agricultural solidarity and a wonder in front of nature. The chef's goal is to please the guests. Cooking is a permanent link with nature and its products. Their contemplation is zen. The chefs adapt to the food tastes of the guests. There are religious prohibitions that must be respected. More than 60% of the Chefs are women."*

Fadi: *"Water is a major problem, with a lot of consumption, it's a big heresy. The solution came from Japan, they magnify the tea ceremony. You have to take the time to eat with your eyes closed. The UN has announced that meat and grain production is the leading cause of global warming."*

Have we lost our grandmothers?

The second theme (Fig. 8) includes Céline Pham (chef), Apollonia Poilâne (baker and CEO of Poilâne), Patrick Rambourg (historian-teacher-researcher specializing in gastronomy), Laurent Stefanini (former ambassador of France to UNESCO, gourmet and author of *"À la table des diplomates"*).

Céline: *"For me, the transmission was done by my grandmother. Vietnamese cuisine, the dishes were put in the middle of the table. At the age of 21, after losing her, I felt the need to communicate with her again."*

Laurent: *"I knew both my grandmothers, the second one didn't cook. My mom gave me 15*



Fig. 8 – Second theme with, from left to right, Patrick Rambourg, Apollonia Poilâne, Laurent Guez, Laurent Stefanini et Céline Pham.



Fig. 7 – Third theme with, from left to right, Alexandra Michot, Laurent Guez, Alexandre Col, Hélène Pietrini et Michael Zee.

cooking cards. The trigger has occurred. The gastronomic meal of the French is part of the heritage."

Apollonia: *"In my case, the transmission was very sudden and unexpected, following the death of my father in a helicopter crash 21 years ago. I was only 18 years old." I reproduce here the little text that Apollonia was kind enough to write to me and which explains the production of sourdough at Poilâne. "We start with a piece of dough left in the mixer, called the mother, which starts making the batch. From this starting point, the leaven takes shape, after a few hours. Then, by adding cereal flour, salt, and water, we obtain the bread dough that we will transport to a pastry maker where the dough rises for the first time. But we're careful to keep some of that bread dough in the kneading machine to start the sourdough for the next batch. And so, for 90 years, from batch to batch, from pair of hands to pair of hands and from generation to generation, we have nurtured this chain of life from field to plate."*

Patrick: *"Transmission is defined by jobs related to food. Kitchens are evolving, professional transmission is different from family transmission."*

Céline: *"Cooking is passed down from mother to daughter. Does the heyday of liberated women see the end of transmissions?"*

Laurent: *"We are witnessing an explosion of delivery drivers." Apollonia: "Learning happens through emulation." Laurent: "Transmission*

equals civilisation. The Town Hall was demolished in 1860 and completely rebuilt.” Céline: “Vietnamese cuisine is very balanced without Vietnamese ingredients.”

Laurent: “The best organised countries in terms of cuisine are China, Italy, Spain and France. Technology challenges the mission of transmission. With the net, we have access to all the recipes.”

Are all words equal?

The third and final theme (Fig. 7) to be discussed includes Alexandre Col from the Swiss Academy of Gourmets and the Table des 13, Alexandra Michot from the 50 Best, Hélène Pietrini, Managing Director of La Liste and Michael Zee, British influencer.

Michael: “The restaurants are customer-friendly, it’s a Parisian experience. When you rely solely on the Michelin Guide’s selections, you miss a lot. This can be pernicious and have a negative impact.” The conference ends well after 4:30 p.m. (Fig. 9).



Fig. 9 – From left to right: Christophe Emonet, Claire Pauly, Inès Blal, José Bento Dos Santos, Éric Briffard, Fadi Abou, Rafael Anson, Laurent Guez, Nicolas Kenedi, Alexandre Col, Laurent Stefanini, Alexandra Michot, Hélène Pietrini, Patrick Rambourg, Fabien Petitcolas, Jacques Mallard, Michael Zee.

INTERNATIONAL GASTRONOMY – GALA DINNER AT THE HÔTEL DE VILLE DE PARIS

The reception preceding the gala dinner begins at 7 p.m. A red carpet leads to the first stairs. Then we reach the masterful grand staircase leading to the opulent Salle des Fêtes of this 19th century building. In an intermediate lounge, students from the Ferrandi Paris School of Gastronomy and Hotel Management await guests with magnums of well-chilled Laurent-Perrier champagne.

Those who wish can do so can pass in front of a photo-call (Fig. 10) listing the ten Chefs who will be taking part in the evening and the many partners who have generously supported the event, in order to be photographed by a professional photographer.

Gilding of the dazzling Salle des Fêtes partitioned so that the aperitif can be enjoyed in the first third (Fig. 12).

In the *Salon d'honneur*, a haven of beauty and splendour, waiters circulate with trays of sought-after canapés and appetizers (*haré* by Kosuke Nabeta from Japan, 1 Michelin star in 2019, with sake from Takeno, *snack fish shiso* (fried shiso leaf under thin slices of sea bream enhanced with sweet pepper) by Manu Buffara from Brazil. Manu, the first Brazilian to have completed an internship at Noma in 2010, Miele “One to Watch,” 50 Best, Best Chef in Latin America, 50 Best in 2022. The Polish Antonius family has set up a caviar bar of its own production. A buffet of Burrus Swiss cheeses, some cubed and



Fig. 10 – Photo call of the main organisers. From left to right: Fabien Petitcolas, Nicolas Kenedi, Benoît Godeau, Jacques Mallard.

some sliced, is very tempting. A station of Lebanese *manakish* (thin dough from the Lebanese terroir, seasoned with thyme, olive oil and sesame seeds), sponsored by Kamal Mouzawak, holder of the 2018 Grand Prix de la Culture Gastronomique, A.I.G. delights us. Puff pastry is so airy that we can't stop eating it. The wines offered by Château Ksara du Liban, the red Cuvée du Troisième Millénaire, Vintage 2018, and the Blanc de Blancs, Vintage 2022, are combined for a perfect match.

The numbered tables with white tablecloths falling to the ground, with gilded glasses and gold-edged plates are elegant, centred by a round pie of Poilâne bread decorated with ears of wheat with A.I.G. 40 in bread dough on top, surrounded by small vases of flowers. The 260 guests from 20 different countries are seated (Fig. 13). I will remember the finesse of the glasses and the beautiful cutlery (Fig. 11).

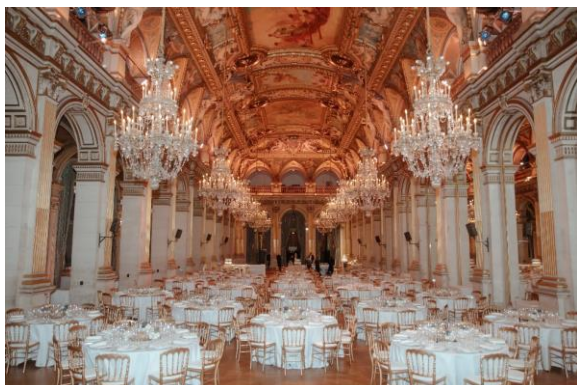


Fig. 12 – The Salle de Fêtes of the Hôtel de Ville de Paris.



Fig. 11 – One of the round tables is carefully decorated. Everyone has their name written in calligraphy on small cards.



Fig. 13– The 260 guests seated in the banquet hall of the Hôtel de Ville in Paris listen to the opening speeches.

Fabien Petitcolas² took the floor, welcomed the guests and thanked them for their presence in Paris (Fig. 14): *“The A.I.G. is at a decisive moment in its journey, it is a big step in the new decade. Gastronomy is a universal language that transcends our individual identities. Before giving the floor to Rafael Anson, founder of our Academy, I would like to express my deep gratitude to Nicolas Kenedi, of the Academy of Gastronomes and the Polish Academy of Gastronomy, who has been fully committed to the success of this event. His innovative ideas, valuable relationships and vital partners have been instrumental. My thanks also go to Jacques Mallard, Honorary President.”*

The brigadiers are Nicolas Kenedi, Fabien Petitcolas and Jacques Mallard. Wine curators

Aymeric de Clouet of the *Académie des gastronomes* and Alexandre Col of the *Académie suisse des gourmets* and the *Table des 13*. The Executive Chef is Marie Soria of Potel & Chabot, the leading luxury caterer in Paris. The heavily alcoholic Moutai is served generously.

Rafael Anson²: *“40 years ago, after the creation of the Spanish Academy, it was the French and then the English that joined it... There are two important things in life, lunch and dinner.”* Maciej Dobrzyniecki, President of the Polish Academy of Gastronomy and Vice-President of the A.I.G.: *“The 2023 Grand Prix will now be awarded.”*

² Full speech available on <https://www.intergastronom.com/en/aig40>

PRESENTATION OF THE A.I.G. GRAND PRIX

Arnaud Donckele (Grand Prix de l'Art de la Cuisine) receives his prize from Jacques (Fig. 15). He works in the restaurants Plénitude in Paris and La Vague d'Or in Saint Tropez. José Polo (Grand Prix de l'Art de la Salle) from the restaurant Atrio (Spain) (Fig. 16). The encyclopaedic collection Bullipedia (Grand Prix de la Culture Gastronomique) (Fig. 18). Two winners for the Grand Prize for Science and Food, Professor Pedro Graça from Porto, Portugal (Fig. 19) and Fadi Abou from Lebanon (Fig. 17). Mr. Carlos Fontão De Carvalho, President of the Portuguese Academy of Gastronomy, took the floor: *"The 25-page book has become a 400-page book."* The awards are presented by Nicolas Kenedi. The Exceptional Grand Prize was awarded by Nicolas Kenedi to the representative of the Rungis International Food Market (Fig. 20).

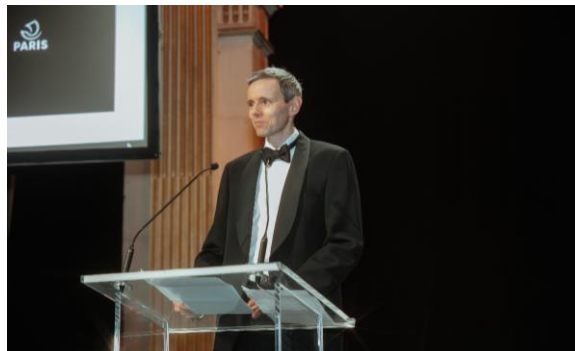


Fig. 14 – Fabien Petitcolas, President of the A.I.G. welcomes the guests.

Maciej calls Fabien. Three courses are offered respectively to Rafael Anson, Fabien Petitcolas and Jacques Mallard, the fourth to Nicolas Kenedi. The slogan on the dish reads: *"There is no sincere love as the love of food."*



Fig. 15 – Nicolas Kenedi, Arnaud Donckele, Tara Wang, Jacques Mallard, Maciej Dobrzyniecki.



Fig. 16 – Luis Suárez de Lezo (representing José Polo), Lourdes Plana Bellido, Maciej Dobrzyniecki.



Fig. 17 – Nicolas Kenedi, Fadi Abou, Richard Ginioux, Maciej Dobrzyniecki.



Fig. 18 – Luis Suárez de Lezo, Rita Soler, Olivier Kanengieser, Maciej Dobrzyniecki.



Fig. 19 – Carlos Fontão De Carvalho, Pedro Graça, Stéphane Lévêque, Maciej Dobrzyniecki.



Fig. 20 – Stéphane Layani, Marc Spielerein, Cyril Camus, Nicolas Kenedi, Maciej Dobrzyniecki.

PRESENTATION OF THE MEAL

While the teams from Potel & Chabot and the Ferrandi School prepare the first course (Fig. 22 & Fig. 23) Nicolas Kenedi: “I would like you to give me six more minutes of your time... This dinner took six months to complete. The manakish of Kamal Mouzawak from the Mediterranean Basin went hand in hand with the wines offered by Château Ksara, thank you Naji and Khalil. The bread of life by Apollonia Poilâne, the special salad...” He presents the dishes we are going to have³. “We’re going to make a toast with the little glass filled with baijiu Moutai. Bon appétit and great thirst!” (Fig. 24)

Celebrating 40 years is like telling 5 decades of gastronomic history illustrated by 5 Chefs, emblematic figures and precursors. The chosen menu focuses on iconic dishes from each decade.



Fig. 24 – Cyril Camus, President of Camus Wines and Spirits, and Yannick Alléno toast with baijiu of Moutai.

The baguette is made by Sri Lankan baker Tharshan Selvarajah (best baguette in Paris in 2023). Leaves from Alain Passard’s garden vertically in a glass, nature in its raw state. The first course (1980s) is the French toast with Antonius caviar (Fig. 25), a cube of brioche hollowed out and filled with mashed potatoes, topped with a



Fig. 21 – The “Grand Siècle” cuvée from Laurent Perrier accompanies the first course.



Fig. 22 – Students from the Ferrandi School prepare to serve Stéphanie Le Quellec’s dish.



Fig. 23 – The chefs of Potel & Chabot are busy in the Georges Bertrand lounge, which has become a temporary kitchen for the occasion.

thick layer of caviar. Next to it, a frothy and tangy sauce, maritime mertensie leaves and cockles, by Stéphanie le Quellec (2 Michelin stars, winner

³ The description of all the dishes can be found in the brochure distributed to participants and available on <https://www.intergastronom.com/en/aig40>



Fig. 25 – “Le pain perdu au caviar Antonius” by Stéphanie Le Quellec.



Fig. 26 – “Les crevettes de Palamós” by Joan Roca.



Fig. 27 – “La quenelle” by Tommy Myllymäki.



Fig. 28 – « Le filet de bœuf de France – sauce pékinoise” by Yannick Alléno & Bobby Lo.

of Top Chef 2011 and Prix au Chef de l’Avenir 2014, A.I.G.) accompanied by Champagne Laurent-Perrier Grand Siècle (Fig. 21).

This is followed by the white quenelle (Fig. 27), sprinkled with fennel pollen, sweet alyssum and “sea truffle” (2000’s) by Tommy Myllymäki (2 Michelin stars, winner of the Bocuse d’Argent 2011 and the Gold Medal of the Swedish Academy of Gastronomy 2016), very good, with Beaune Grèves 1^{er} Cru, Clos Blanc.

Then the prawns of Palamos (Fig. 26 – 1990’s) by Joan Roca (3 Michelin stars, Grand Prix de l’Art de la Cuisine 2011, A.I.G., Best restaurant in the world in 2013 according to Restaurant Magazine) and Riesling R de Beyer, Grand Cru Eichberg. Good dish.

Beef tenderloin (Fig. 28) by Yannick Alléno (3 Michelin stars, Bocuse d’Argent 1999 and Grand Prix de l’Art de la Cuisine 2016, A.I.G.) and Bobby Lo (China) for the Pekingese sauce (2000’s) is a pure marvel, tender as can be, covered with a medium-thick pancake and a few

purslane leaves. The sauce, thanks to its characteristic flavor, adds a sweet and sour touch to the whole. Château d’Armailhac Grand Cru Classé de Pauillac in magnum.

Fabien calls Nicolas, Jacques, the Chefs, the partners, the Grand Prix Laureates, the waiters and members of the A.I.G. on stage for photos. A huge cone of Hermé vanilla and chocolate macarons (Fig. 30) Alternating is worn with great pomp and placed on a table in the entrance.

And after him, waiters and cooks parade. A vanilla tart with fine flavours, sprinkled with cocoa on the edge (2010’s) also by Pierre Hermé (Best Pastry Chef in the world by 50 Best in 2016) is tasted with Camus Cognac, Legion of Honor Private Collection, a rare nobility that reveals the subtlety of the mythical vanilla of the House of Hermé.

Sumptuous and elegant meal to mark the forty years of the A.I.G.!



Fig. 29 – From left to right: Marie Soria, Bobby Lo, Yannick Alléno, Joan Roca, Stéphanie Le Quellec, Taichi Megurikami, Tommy Myllymäki



Fig. 30 – Vanilla and chocolate macaron cake by Pierre Hermé.

BISTRO GASTRONOMY – LUNCH AT “LA GENTIANE”

Sunday 19th, lunch at La Gentiane prepared by Chef Pierre Cheucle. After two refined gastro-nomic dinners, we have the opportunity to discover another facet of French gastronomy, that of the terroirs.

On each table, a large bottle of wine with the names of the guests printed on the label. A very original idea to guide people to the right table. Jacques: *“The Guilde des Terroirs and I are very happy to welcome you to La Gentiane, the archetype of the bistro.* Arnaud Denieuil (Fig. 31) tells the story of the birth of the bistro in this way: in 1814, the Empire was living its last days (see also p. 13). The Cossacks who occupied the city were shouting bistro, bistro (quick, quick) in the drinking establishments. They wanted to get their little vodka quickly so they wouldn’t be surprised by their officers. Paris has a record number of bistros. At Marcel’s, happiness comes through the 5 A’s: *Accueil* (welcome), *Atmosphere*, *Assiette* (plate), *Alcohol*, *Addition* (bill).



Fig. 31 – Arnaud Denieuil, President of the Guilde des terroirs, explains to the guests what the Parisian bistro is all about.

The restaurant dates back to the thirties. Welcome: décor and conviviality, mouldings, wood patinas, zinc countertop. Zinc is synonymous with countertops. No counter, no bistro. Atmosphere: the place is warm. The Pierre pattern (Fig. 32) is the conductor and director. He ensures the comfort of the guests. Plate: this is a traditional cuisine composed of simple dishes and tasty starters. Alcohol: wine list. Aperitifs and liqueurs are back up to date. Addition: the quality/price ratio is very interesting. A new wind

is blowing... It’s the same traditional, heritage and historical map since 1956 completed by the black slate on the wall. *“To invite someone is to take care of their happiness while they are under our roof!* Brillat-Savarin said. This is Peter’s credo! 5 more A’s before we begin: *“Friends, Love, Arigato, See you and See you soon at Marcel’s!”*



Fig. 32 – From left to right: Jean-François Dael, Naji Chaoui, Pierre Cheucle.

Jacques presents the menu, a bistro inspired by Lyon. Farandole of hors d’oeuvres. A charming photographer captures these moments. As an aperitif, very good terrine, quail eggs on a crispy base (fried breadcrumbs). Very good pork carpaccio with whole and cut capers. Celery remoulade and whelks covered in a lemony remoulade sauce (mayonnaise, mustard and herbs). Pan-fried chanterelles (Fig. 33).



Fig. 33 – Poêlée de girolles.

The coq au vin (Fig. 34) is simply delicious as well as its sauce but the chips are full of garlic, so we ask for other plains. Crêpes Suzette are a treat. The wines offered are Mâcon Village 2021

de Baronnat and Mercurey 2022, Château Chalmirey.

As a delicate touch, the boss offers us a book with a personalized dedication. Packed with anecdotes with a nod to the past and its mythical chefs, Chez Marcel also contains flagship recipes, specialties of the bistro. A simple and tasty meal, well-rehearsed waiters, a charming master of the house and a relaxed atmosphere.



Fig. 34 – Coq au vin.

A light, flavourful and authentic end to these 40th anniversary celebrations... Congratulations to the organizers who worked for months to carry out this task!

THE PARISIAN BISTRO

(Excerpt from the speech of Arnaud Denieul, President of the Guilde des terroirs)

The origin of the word bistro is uncertain. Nevertheless, we like to believe in the following story: In 1814, Napoleon's great Empire was living its last hours. Prussians, Austrians, Bavarians and Russians are at the gates of Paris. This was followed by the French capitulation, followed by the grand entry of the Russian Tsar and his troops into the capital. The Cossacks were very numerous in Paris at the time. True to their image as "bon vivants," the soldiers never miss an opportunity to go to Parisian bars to drink a little vodka. However, this is forbidden to them. That's why, after each order, the owner is invariably summoned with a "bistro, bistro" meaning "quick! quickly!" This is how bistros were born...

No city in the world has as many bistros per square kilometre as Paris. They are a component of its landscape. Over time, bistros change, as

does the city. However, true Parisian bistros must obey five commandments:

Traditional cuisine – Simple and tasty dishes, made with seasonal products, simmered and comforting. Tasty starters such as pâtés and terrines, the emblematic egg mayonnaise, frogs' legs or snails (the "cagouilles" as they say in my Charentes). Traditional dishes such as petit salé, andouillette deglazed with Chablis, veal blanquette, lamb navarin, sauerkraut, beef bourguignon and coq au vin. Finally, gourmet and, often, high-calorie desserts. We naturally think of profiteroles, rum baba, Pavlova and chocolate mousse.

The décor and the conviviality – Benches, gleaming coat hooks, mouldings on the ceilings: the décor is warm. When you walk into a bistro, nostalgia grips you in front of this often busy décor filled with memories. The sight of the patina of the wood and the indispensable zinc counter-top, this is the promise of spending a wonderful moment, an enchanted interlude with family or friends. In this warm place, conviviality is always the order of the day...

The boss – In a bistro, it's the boss who sets the tone. His personality is inseparable from the place (isn't it Pierre?). The innkeeper is a conductor and also a director, because in the bistro we all play a play.

Value for money – The bistro is also value for money. People come here to enjoy generous cuisine without breaking the bank.

The wine list – It is also, of course, the assurance of discovering good little wines selected with care, new appellations, new winemakers. And also an opportunity to rediscover aperitifs and liqueurs of yesteryear that have often been brought up to date.

We are in the 21st century. The Parisian bistro has gained ground with bistronomy, which combines bistro and gastronomy. After learning their trade in the best Michelin-starred restaurants, many chefs choose to try the bistronomic experience and reinterpret the oldest dishes of bistro cuisine. A new wind is blowing through our old Parisian bistros.

PARIS, CAPITAL OF GASTRONOMY

Jean Vitaux

Honorary President of the A.I.G.

President of the Academy of Gastronomes

The word gastronomy was coined in Paris by Joseph Berchoux in 1800 in his book *La gastronomie ou l'Homme des champs à table*. Since then, during the nineteenth and twentieth centuries and up to the present day, Paris has always been the capital of gastronomy.

It was in Paris, at the end of the eighteenth century, that the concept of restaurant was invented, because before that there were only caterers and roasters next to taverns and inns with a bad reputation. The Revolution led to their development by putting the cooks of the emigrated nobles out of work, and restaurants became the obligatory place for gastronomy. Since then, all types of catering have developed there: from bistros to Michelin-starred restaurants, from local cuisine to restaurants dedicated to certain products or diets, not to mention the cuisines of all countries in the world, because opening a restaurant is one of the best ways to integrate displaced populations.

It is also in Paris that all the products of all France and then of the whole world converged. For example, Grimod de la Reynière reported the arrival of tomatoes in Paris around 1800. This was accentuated by the conjunction of Les Halles, rebuilt by Napoleon III, and the development of the railway. Globalisation and the transfer of Les Halles to Rungis in 1969 have meant that the Rungis International Market has become the largest food market in the world and a model copied all over the world as far away as China.

The great historical Parisian chefs, such as Antonin Carême (at the beginning of the nineteenth century) and Auguste Escoffier (at the beginning of the twentieth century) have left their mark on and organised French, then European

and world gastronomy. It was in Paris that the cuisine of the Palaces was born under the leadership of Auguste Escoffier and César Ritz, at the origin of international cuisine.

All the great chefs since Antonin Carême have exported French cuisine to Europe, first in princely tables such as Urbain-Dubois at the King of Prussia's, then in luxury restaurants such as Edouard Nignon at the Hermitage in Moscow. Auguste Escoffier asserted that: *"The art of cooking is perhaps one of the most useful forms of diplomacy"* because *"during my career, I have sown more than two thousand cooks around the world"*.

The great contemporary Parisian chefs have exported their creations in the wake of Joël Robuchon: Alain Ducasse and Yannick Alléno have created haute cuisine restaurants all over the world. At the same time, many chefs from all over the world have learned their trade in the brigades of Parisian restaurants, and have transmitted and adapted cooking techniques in their countries of origin. Parisian cooking schools such as *Ferrandi* and *Le Cordon Bleu* are still global references and have spread to many countries.

It was also in Paris that the great culinary revolutions of the twentieth century were born, with the *Nouvelle Cuisine* of Paul Bocuse, Michel Guérard and Joël Robuchon, which spread throughout the world. It was also in Paris that *Molecular Gastronomy* was born with its theoretician Hervé This and Pierre Gagnaire, even if it has mainly developed from elsewhere in Europe.

It was also in Paris that the first gastronomic guides were born under the Empire with the *Nutritional itineraries* of Grimod de la Reynière, of which the *Michelin guide*, born in 1900, is the



Fig. 35 – Jean Vitaux.

successor. Similarly, the great theoreticians of gastronomy published their treatises in Paris, such as Brillat-Savarin, author of the *Physiology of Taste* published a month before his death in 1826, Grimod de la Reynière with his *Almanachs des gourmands*, Escoffier and his *Guide culinaire*. The books of great modern chefs such as those of Joël Robuchon and Paul Bocuse have been translated into more than ten languages.

Paris has also been the favourite place of great gastronomes throughout its history: this was the case of Talleyrand and Cambacérès during the First Empire, Charles Monselet and Baron Brisse at the end of the nineteenth century, and Maurice Edmond-Saillant, known as Curnonsky,

the prince-elect of gastronomes during the first half of the twentieth century.

Finally, it was in Paris that the first major gastronomic associations were created, such as the *Club des Cent*, created by Louis Forest in 1912, and the *Académie des Gastronomes*, founded in 1928 by Curnonsky, which was one of the founding Academies of the *International Academy of Gastronomy* under the direction of Michel Génin, whose founding anniversary we are celebrating today.

Paris therefore truly deserves the title of Capital of Gastronomy, especially since two arts brought to perfection in the capital are combined with the restaurant: gastronomy and conversation.

STOCKHOLM GASTRONOMY CONFERENCE

Per-Olof Berg

President of the Swedish Academy of Culinary Arts and Restoration Sciences



BACKGROUND – FROM TABLE TO FARM

In 2022, four Swedish Academies – organized along the food chain – decided to work closely together to promote Gastronomy as a positive driving force for necessary changes in national as well as international food systems. This was done through a distinct consumer perspective on food, meals and gastronomy – “from table to farm” – with a focus on positive taste experiences and delightful meals.

The result of the collaboration was the creation of three programs that were launched during 2022:



Fig. 36 – The four academies share the conviction that the academic and political status of gastronomy needs to be strengthened, and used as a positive and powerful resource to make the world we inhabit more environmentally, economically and socially sustainable – and the life we live more enjoyable and meaningful.

- Sweden’s New County Meals⁴ – a “gastronomic mobilization and positioning” of all 26 cultural regions in Sweden through the development of a three-course dinner including the creation of a table with all accessories. In all more than 500 persons were involved in the creation of the meals and as of today served to an estimated 7,000 guests in Sweden and abroad.
- Stockholm – European Capital of Gastronomy 2023⁵ – a joint effort by the academies and the city of Stockholm to promote the city as an innovative gastronomic destination “worth visiting” in Europe. Around 100 actors contributed with gastronomic content showcasing over 200 food and drink events all through 2023.
- The Tore Wretman Symposium 2022⁶ a research and policy conferences designed to strengthen gastronomy as a multidisciplinary science-area. The conference which was hosted by Stockholm University, attracted 100 participants to 12 tracks and 74 presentations (Fig. 37).

⁴ <https://www.landskapsmaltider.se/en/>

⁵ <https://capitalofgastronomy.se/en/>

⁶ <https://www.diva-portal.org/smash/get/diva2:1742316/FULLTEXT01.pdf>



Fig. 37 – Maciej Dobryński, Vice-President of the European Community of New Gastronomy, and Prof. Per-Olof Berg, President of the Tore Wretman Symposium 2022.

LAUNCHING THE STOCKHOLM GASTRONOMY CONFERENCE⁷

Based on the positive outcome of the Tore Wretman Symposium in 2022, the four Academies – supported by the A.I.G. and the European Community of New Gastronomy decided to move forward with an international multidisciplinary research and policy conference in Gastronomy in 2023, to be hosted by Stockholm University. The overall theme of the conference was “gastronomy research and policy studies – the state of the art”, signaling an ambition to sum-up contemporary research and emerging policy issues in the comprehensive area of gastronomy. The ambition was also to create a solid foundation for collaboration in areas of strategic importance, to be discussed in future international multidisciplinary gastronomy conferences.



Fig. 38 – Martin Lind, President of the Swedish Academy of Gastronomy, presents the programme to the King and representatives of gastronomy interest groups in Sweden at the Bernadotte Library on 28 November 2022.

The Planning continued and an updated version of the plans for the conference were presented to the 300 guests at the opening banquet for Stockholm Capital of Gastronomy in Stockholm City Hall, January 13th, 2023. During the banquet, Fabien Petitcolas, President of the A.I.G., gave an inspiring statement (Fig. 39) where he strongly advocated for a new proactive role of gastronomy in the future. As an example he used David Cameron’s fateful decision to commit to the Brexit referendum while eating a lukewarm pizza at a fast-food restaurant in the Chicago airport, and ended his speech with the rhetorical question – “*Had he eaten better, would the present of Europe be any different?*”



Fig. 39 – Fabien Petitcolas delivers his speech at Stockholm City Hall.

CALL FOR RESEARCH AND POLICY TRACKS

Gastronomy as a research area is split up in many disciplinary subareas. As one of the purposes of the Stockholm Gastronomy Conference was to strengthen gastronomy as a comprehensive research area “in its own right”, it was decided to formulate a “call for tracks” directed at the research community at large, rather than attempting to identify possible track themes. The call for tracks was thus opened to researchers from all science-areas and academic disciplines, as well as to policy and decisionmakers from different sectors of the multifaceted gastronomic value chain.

The outcome of the call was 27 track-proposals, covering natural, social and medical sci-

⁷ <https://capitalofgastronomy.se/stockholm-gastronomy-conference/>

ences as well as medicine, technology and humanities! The proposals were later screened and evaluated by the Honorary Advisory Board that was created to scientifically support the academic part of the conference⁸.

TRACK STRUCTURE AND CALL FOR ABSTRACTS

The evaluation of the tracks eventually resulted in the selection of 24 tracks⁹. These tracks were then divided into four main themes – each containing 6 tracks. The labels of the different tracks are listed in the end of this paper:

A. Taste, pleasure and delight as levers for sustainable food consumption. The tracks in this theme dealt with “taste, delight and enjoyment” of food meals and gastronomy as positive levers for sustainable, safe, and healthy food consumption. One track discussed for example the differences in perceived value of “what is eaten” is (e.g. on the menu) in culinary – or in neutral of nutritional terms. Other tracks addressed the importance of taste experiences from a sensory perspective, as well as the health and climatic impact of “tasty food” in public meals.

B. Gastronomy according to terroir, place, space and culture addressed the role of place in the form of terroir, space and culture to shape unique food and meal traditions. Here, the tracks and sessions deal, among other things, with how places (cities, regions, etc.) may develop into gastronomic destinations, and other tracks dealing with dietary cultural heritage, and others looking into restaurants as spaces for local cultural production.

C. Gastronomy – a powerful force of transformation gathered researchers and policy makers sharing an interest in how gastronomy in different forms can be used in the social, economic, and environmental development of society. The track “Eat Drink and Pray” addresses the role of

gastronomy in different religions, and another track presents new research on the role of food in revitalizing the environment and transforming the food system.

D. Gastronomy – norms, skills, competencies and education focused on the development of norms, skills, competences in the field of gastronomy. One of the areas addressed in some of the track’s deals with chefs as managers and leaders, another addressed hospitality as an important element in the restaurant and hospitality industry.

ATTENDANCE, ABSTRACTS AND PRESENTATIONS

In all 246 persons from 23 different countries around the world were registered at the conference. Out of the 183 abstracts submitted to the conference, 156 were accepted for presentation by the track organizers, while another 30 presentations (mainly in the policy area) were accepted without formal abstracts. In all 186 oral presentations were made during the conference. The presentations took place in 5-6 parallel 1.5-hour sessions, with an average of three 30-minute presentations in each session.



Fig. 40 – Photos prises durant les présentations de différents thèmes.

Each track organizing team was responsible for managing their own track, including structuring the presentations and assigning chairpersons to each session. As can be seen in Fig. 40, some

⁸ The Honorary Advisory Board initially contained the following members; Rafael Anson, Arne Astrup, Maciej Dobrzyniecki, Claude Fischler, Betina Piqueras-Fiszman, Fabien Petitcolas, Lourdes Plana Bellido, Miguel Poyares Maduro, Jennifer Smith Maguire, Charles Spence, Hervé This, Grigorio Varela Moreiras, Norman Wirzba, Xavier Medina Luque.

⁹ A list of all tracks including track descriptions and all abstracts will be presented in the conference proceedings that is now underway with the support of NAFS (Nordic Association of Food Studies)

track-organizers took a very active part in materializing their message!

EMBODYING GASTRONOMY AS A SCIENCE AREA – THROUGH MEALS!

An important element in the Stockholm Gastronomy Conference was the real-life materialization of Gastronomy through all the meals – from dinners to coffee-breaks – served during the conference. All meals were inspired by the different dishes produced in the program Sweden's New County Dishes, and during lunches and dinners the origin of the different dishes from all over

Sweden were orally presented by chefs – in some cases the chefs that had themselves created the dishes.

Sweden's regional food culture landed in Stockholm

Sweden's 21 counties have, with the support of their governors, created 25 new regional meals and a new capital meal. The meals and menus were presented in Stockholm in 2023.

Gastronomic Academy, The Meal Academy, The Royal Academy of Forestry and Agriculture and the People's House and Parks have jointly taken the initiative for this investment.



Fig. 41 – Dinner on 23 November in the foyer of the Aula Magna of Stockholm University. In the photo on the left, on the left side of the table: Håkan Jönsson (President of the Swedish Academy of Forestry and Agriculture), Jan Fryk (President of the Swedish Academy of Forestry and Agriculture), et derrière lui Martin Lind (Bishop em. president of the Swedish Academy of Gastronomy). On the right side of the photo on the left, from the right, Prof. Guje Sevón (Stockholm School of Economics), Maciej Dobrynewski (Vice-président de l'A.I.G.), Cecilia Schelin Seidegard (president Aptitum Academy) et Carl Jan Granqvist (Swedish Academy of Gastronomy).

!



Fig. 42 – Gala Banquet at the Vasa Museum.

The Gala banquet that marked the end of the conference took place at the Vasa museum, below the bowsprits of the ship that was raised from the bottom of the sea after 400 years!

TOWARDS THE INTERNATIONAL GASTRONOMY CONFERENCE IN MADRID 2024

Upon a request from AIG directed to its national member academies in 2023, the *Real Academia de Gastronomía* in Spain (RAG) declared its interest arranging an international science and policy conference like the one in Stockholm in 2024. This interest was confirmed during the Swedish Gastronomy Award ceremony 2024, organized by the Swedish Academy of Gastronomy at the royal castle in Stockholm. During this ceremony the European Capital of Gastronomy appointment was also transferred from Stockholm to Madrid (Fig. 43).

THE 24 TRACKS AT STOCKHOLM GASTRONOMY CONFERENCE

- A.1 : Pleasure as the Ally of Healthier Eating
- A.2: Beyond Gastronomy – Sensory Challenges and Opportunities for Meals of Tomorrow
- A.3: From waste to taste using sensory and consumer science methodologies
- A.4: Consuming food: Consumer culture theories as a lens in food studies
- A.5: Sustainable, tasty public meals as a lever for food system transformation
- A.6: Food and Wellbeing
- B.1: The importance of food experiences for sustainable place making and destination
- B.2: Gastronomic Heritage – Dietary and Cultural perspectives
- B.3: Sweden's New County Meals – a National Gastronomic Mobilization
- B.4: Restaurants as Spaces for Cultural Production
- B.5: Local food systems -when and how the producer interacts with the customer
- B.6: A lot can happen over coffee and tea: Swedish Fika, British Afternoon Tea, Japanese Tea Ceremony, Turkish Coffee & Tea Ceremonies, and more
- C.1: Culinary Curating – Art as/and/in food vice versa



Fig. 43 – The formal handover of ECG and the AIG City Conferences from Stockholm 2023 to Madrid 2024 in front of the king at the Bernadotte Library in the Royal Castle in Stockholm. From the left: Raúl de la Rosa Machado (Chargé d'Affaires Spanish Embassy in Stockholm), Per Olof Berg (president of the Swedish Academy of Culinary Arts and Meal Sciences), Luis Suárez de Lezo (president of Real Academia de la Gastronomía, Spain), Caroline Strand (deputy CEO Stockholm Business Region) and Olle Burell (chairman of the city council of Stockholm).

- C.2: Food Supply Security – from a Consumer Perspective
- C.3: Eat, drink and Pray: Study of Religions Perspectives on Religion and Meals
- C.4: Gastronomy and Social Life
- C.5: Gastronomic landscape and biosphere stewardship: Food as a tangible entry point for revitalizing landscapes and equitable food system transformations
- C.6: Gastronomy and territorial development: gastrodplomacy and national/regional branding

- D.1: The role and leadership of the Chef in European fine dining restaurants
- D.2: Advancing Science to unlock the tacit knowledge of chefs and home cooks - Northern Lights on Food revisited
- D.3: Gastronomy's most important companion – the hosting skills. The contribution of the hospitable meeting and service to gastronomic experiences
- D.4: Beverages in Culinary Arts and Hospitality: Norms and new Normalities
- D.5: Advancing the future of higher culinary education
- D.6: Challenges and opportunities for European Master level education in Gastronomy: Towards pan-European initiatives?