

G

ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 31

June-July-August 2017

AIG Recent Events

- **8 May 2017 in San Sebastian (Spain)** : 2017 AIG « Grand Prix de la Culture Gastronomique » awarded to the Basque Culinary Center
- **29 Monday 2017 in Milano (Italy)** : Award ceremony for Enrico Crippa, 2017 AIG « Grand Prix de l'Art de la Cuisine », restaurant Piazza Duomo in Alba, and for the other Italian winners of 2017 AIG Prizes.
- 1. **30 May 2017 in Tokyo (Japan)** : 2017 AIG « Prix au Chef de l'Avenir » (Japan) awarded to Kenta Kayama, restaurant « Margotto e Baciare ».
- **8 June 2017 in Paris** : Jean-Robert Pitte is awarded the 2017 AIG « Grand Prix de la Culture Gastronomique »

Calender of Events to come

- **1 October 2017 in New-York (USA)** : Award ceremony for Will Guidara, winner of the 2017 AIG « Grand Prix de l'Art de la Salle »
- 1. **Wednesday 18 to Saturday 21 October 2017** : In the Black Forest (Germany), Autumn Trip organized by the « Club Royal des Gastronomes de Belgique » under the patronage of AIG

WHAT DOES IT TAKE TO HAVE A GREAT GASTRONOMIC ERA ?

This question is central to our preoccupations as unrepentant gastronomes. Many answers could be given : the top-down model, like the king's court in France under Louis XIV and Louis XV, or the table of the emperor of China; diplomacy, which tried to solve the problems of the world around the best tables. It can also emerge from the bottom up, the current renewed interest in vernacular, regional or local cuisines being the best example in our time.

History shows us, however, that the best set up for the promotion of gastronomy is the conjunction of great gastronomes and great chefs, even if the head of state is not a gourmet himself. This was the case in France under the rule of Emperor Napoleon 1st, who certainly was no gastronome : he ate very quickly and did not enjoy sitting around the dining table for long. Nevertheless, he had asked two of his chief ministers, great gastronomes before the Lord, the Prince of Talleyrand and the Arch-Chancellor Cambaceres, to host twice a week "all the people who mattered". Talleyrand had as his cook the greatest chef of his time, Antonin Carême. Gastronomy was then codified by two other great gastronomes, Grimod de la Reynière, who invented gastronomic guides and prizes, and Brillat-Savarin, who codified it in the "Physiology of Taste". The culinary splendors of this era have remained in all memories and founded the great school of « haute-cuisine française ».

In 1826, Brillat-Savarin, in a stroke of premonitory genius, had foreseen the future creation of an Academy of Gastronomes, which was founded in Paris a hundred years later, in 1930, by the "Prince of Gastronomes" Curnonsky. Much later, it was one of the founding members of the International Academy of Gastronomy.

That is why it matters to us gastronomes and members of the various National Academies of Gastronomes, to continue the work of our glorious ancestors, to promote the art of eating well, to identify the talents of new chefs and promote them, in order to create the conditions for a new great gastronomic era.

Dr Jean VITAUX,
AIG President

Basque Culinary Center, 2017 AIG « Grand Prix de la Culture Gastronomique »

The 2017 AIG « Grand Prix de la Culture Gastronomique » was awarded at the Basque Culinary Center in San Sebastian. The International Academy of Gastronomy recognizes its high-quality work regarding oenology, cooking and culinary culture.

The awards ceremony took place at the 3rd World Forum of Gastronomic Tourism on 8 and 9 May 2017 at the Auditorium of the Basque Culinary Center.

Joxe Mari Aizega, General Manager of the Basque Culinary Center, received the Trophy from the President of the Royal Spanish Academy of Gastronomy and Honorary President of the International Academy of Gastronomy, Rafael Ansóñ.



On the left Rafael Anson, and Joxe Mari Aizega

2017 AIG « Prix au Chef de l'Avenir » (Japan)

In Tokyo, on 30 May 2017, Katamaya KENTA was awarded the 2017 AIG Prize to the "Chef of the Future" (Japan).

In moving terms, he thanked all those who contributed to his professional life and particularly Robert Hori who chose him as Chef of the restaurant Margotto e Baciare.

He admits being self-educated but he was lucky to have met the Chef of a small French restaurant in Hiroshima that has known great success for 38 years. This chef is also self-taught, and never received any professional training in a cooking school or restaurant.

"He influenced me so much that I made mine his profession of faith : to be original and to find new ideas by transposing them on the plate. "

He concluded his speech with these words:

"Thank you again, AIG, for giving a dream to many young people who want to be cooks."



Sakiko Yamada, President of the Japanese Academy of Gastronomy and Katamaya Kenta on the right.

**Award ceremony for
2017 AIG « Grand Prix de l'Art de la Cuisine »
and 2017 AIG Prizes (Italy)**

In Milano, on Monday 29 May, the Italian winners of the « Grand Prix de l'Art de la Cuisine » and of the other Prizes awarded to Italy are honored at the restaurant founded by the famous Chef Gualtiero Marchesi. A selected audience was present to celebrate the winners.

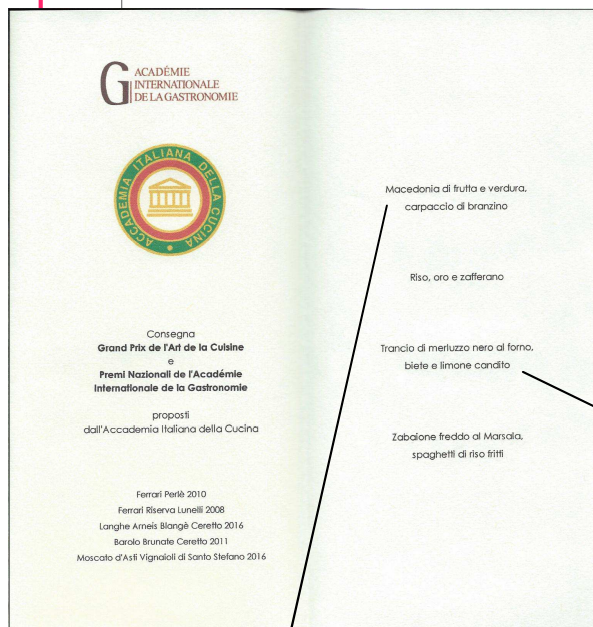
The first was **Enrico Crippa**, chef of the Piazza Duomo restaurant in Alba (Piedmont). In the presence of President Paolo Petroni, the trophy of the Grand Prix de l'Art de la Cuisine was presented by Jacques Mallard, AIG Honorary President and Jean Vitaux, AIG President-in-Office, who had come especially from Paris for the ceremony. This Grand Prize is awarded every year to a Chef who is a genuine artist of culinary art.



Jean Vitaux congratulated Paolo Petroni for this magnificent ceremony and the excellence of the lunch, especially a risotto with saffron which was covered in the middle of a golden leaf, all in a friendly atmosphere.

In addition, President Petroni brought together the five winners of the 2017 AIG Prizes awarded to Italy. **Gianini Gorini** was awarded the « Prix au Chef de l'Avenir » (Chef of the Future), **Gigi Padovani** the « Prix de la Littérature Gastronomique » (Gastronomic Literature), **Martina Tribioli**, the « Prix au Chef Pâtissier » (Pastry Chef), **Paolo Massobrio** the « Prix Multimedia » (Multimedia Prize), and **Alberto Santini**, sommelier at the restaurant Dal Pescatore in Canneto sull'Oglio, 3-Michelin stars for many years, the « Prix au Sommelier ».

Jean Vitaux congratulated Paolo Petroni for this magnificent ceremony and the excellence of the lunch, especially a risotto with saffron which was covered in the middle of a golden leaf, all in a friendly atmosphere.



Macedonia di frutta e verdura,
carpaccio di branzino

Riso, oro e zafferano

Trancio di merluzzo nero al forno,
biette e limone candito

Zabaglione freddo al Marsala,
spaghetti di riso fritti



**Pr. Jean-Robert Pitte is awarded the
2017 « Grand Prix de la Culture Gastronomique »
Thursday 8 June, Paris**

In Paris, in the archives room of the Geographic Society, where showcases contain some of the most precious memories of great explorers, Dr. Jean Vitaux and Jacques Mallard presented this « Grand Prix de la Culture Gastronomique », which rewards a personality or institution that has particularly distinguished himself in the cultural field of gastronomy. With his wife and a few guests on his side, including some of his colleagues from the Academy of Moral and Political Sciences, the recipient thanked AIG and its Presidents for awarding him this Prize.



From left to right, Jacques Mallard, Jean-Robert Pitte and Jean Vitaux

A gastronome himself, Professor Pitte holds a PhD in geography. He taught at the University of Paris IV la Sorbonne, of which he was President from 2003 to 2008; he is now Professor Emeritus.

Author of numerous books on geography, he also wrote several books on gastronomy, including « Gastronomie française, histoire et géographie d'une passion » (French gastronomy, history and geography of a passion), « Bordeaux Bourgogne : les passions rivales » (Bordeaux Burgundy: rival passions), « A la table des Dieux » (At the table of the Gods).

Since 2007 he has chaired the French Mission of Heritage and Food Cultures, which had a decisive role in the recognition by UNESCO of the "French meal" as part of the intangible heritage of humanity.

President of the Geographic Society (the oldest in the world, founded in 1821), he was recently elected Perpetual Secretary of the Academy of Moral and Political Sciences (Institut de France).