



AIG recent events

- **Friday 4 October 2019 in Saint-Bonnet-le-Froid (France)**: Prize award of the 2019 AIG « Grand Prix Exceptionnel » to Régis and Jacques Marcon for the excellence of their cuisine of mushrooms.
- **from Wednesday 16th October to Thursday 24th, 2019**: AIG trip to Southern China, organized by the Chinese Academy of Gastronomy
- **Friday 25 October 2019**: seminar of the European Academy of Gastronomy at the Krakow Congress Centre on the topic « Gastronomy, Culinary Art, Perception of taste and new Technologies », with the participation of many personalities
- **Wednesday 27 November 2019 in Lisbon (Portugal)**: ceremony for the 2019 AIG « Grand Prix de la Science de l'Alimentation » awarded to José Pereira Miguel and for the 2019 AIG national Prizes awarded to Portugal, in the presence of Antonio Costa, Prime Minister of Portugal
- **Monday 9 December 2019 in Paris** : 2019 AIG 2019 « Prix au Sommelier » (France) awarded to Gaëtan Lacoste, Chef Sommelier at restaurant Le Clarence.
- **Wednesday 11 December 2019 in Paris** : 2019 AIG « Grand Prix de la Culture Gastronomique » awarded to Philippe Faure, creator of the worldwide ranking of restaurants « La Liste », for his contribution to the spread of gastronomic culture in over 180 countries.

AIG events to come

- **Sunday 2 February 2020 in Paris**: AIG gala dinner, preceding the General Assembly, at Hotel “Le Meurice”
- **Monday 3 February 2020 in Paris**: AIG General Assembly at Hotel “Le Meurice”, followed by a luncheon

AIG “Grand Prix Exceptionnel” awarded to Régis and Jacques Marcon

On 4 October 2019, President Jean Vitaux and honorary President Jacques Mallard awarded the AIG “Grand Prix Exceptionnel” to Régis and Jacques Marcon for the excellence of their cuisine of mushrooms. The ceremony took place during a luncheon at their Auberge of Saint-Bonnet-le-Froid (Haute-Loire).

In a brief speech, Jean Vitaux, himself a great amateur and connoisseur of mushrooms, praised the uniqueness of cuisine of mushrooms by the Marcons, father and son, both as regards the variety of mushrooms they work with, and for the inventiveness and quality of the dishes they prepare with these products.

Régis Marcon explained that he had a network of mushroom pickers throughout his region within a 50 km radius around his home, and that this was his essential source of products. He warmly thanked AIG for this distinction.



Shanghai



AIG trip to Southern China

At the initiative of the Chinese Academy of Gastronomy, AIG members were invited to a trip in Southern China from 16 to 24 October 2019, from Shanghai to Shenzhen / Hong Kong.

The trip gathered about 20 participants, accompanied from the beginning to end by members of the Chinese Academy who did a very important and meticulous preparatory work, in close connection with Marc Spielrein. In each city visited, they offered AIG members a tour of the most remarkable sites and made them taste the most typical local specialties.

After a first day in Shanghai, the group went by bus to Suzhou,

a very old city where the famous soft crabs were served, then to Hangzhou, the former imperial capital famous for its lakes. A high speed train then took the participants to the Wuyi mountains, a region traditionally renowned for the cultivation of tea.

After a visit to Fuzhou, another ancient city, the group was taken by private plane to Shenzhen, a large modern city which is experiencing an extraordinary development and where the journey ended before departure via Hong Kong airport.

A memorable trip, magnificently organized, which showed the AIG group the different facets of China and its gastronomy. A detailed account will be published in the next “Lettre n°41 de l’AIG”.

Shenzhen



Hangzhou



Seminar of the European Academy of Gastronomy in Krakow



The European Academy of Gastronomy, driven by its General Secretary Maciej Dobrzyniecki, in conjunction with the Krakow Town Hall, organized a seminar that gathered 350 participants, coming from the medical, academic and culinary worlds. It was held as part of the manifestations that took place this year to celebrate Krakow as the 2019 European capital of gastronomic culture. The topic of the seminar was “Gastronomy, Culinary Art, taste perception in the brain, new Technologies”.

Three workshops, each on a different topic, gathered over 60 Chefs, mainly from Eastern Europe and Spain.

The first, “Art in the plate” was led by Romain Pierre, Director of the Michelin Guide from the Parisian headquarters.

The second identified “the touristic destinations with gastronomic content”.

The third questioned: “where does the nutrition technology go?” with Prof. Charles Spencer (Oxford University) who recently published a book entitled “Gastrophysics; the new Science of Eating”.

Many bloggers mentioned these studies.

2019 AIG Prizes awarded in Portugal

The ceremony of the 2019 AIG Prizes awarded in Portugal took place at Gremio Literario in the presence of many personalities.

On the request of Carlos Fontão de Carvalho, Gérald Heim de Balsac, AIG General Secretary who represented President Jean Vitaux, unable to attend, awarded the diplomas to the winners of the five AIG Prizes: « Chef de l’Avenir », « Sommelier », « Chef Pâtissier », « Littérature Gastronomique et Multimedia ».

The 2019 AIG « Grand Prix de la Science de l’Alimentation » was then awarded to Prof. Dr. José Pereira Miguel, former Head of Health in Portugal and WHO Administrator in Geneva.

This ceremony was followed by a gala dinner. The commentary was given by President José Bento dos Santos.



The evening came to an end with the Prime Minister of Portugal, Antonio Costa, awarding the medal of Commander of the Portuguese Merit Order to Rafael Anson, who has so much contributed to gastronomy on an international level and for Portugal.

2019 AIG “Prix au Sommelier” (France) awarded to Gaëtan Lacoste



On 9 December 2019, Jean Vitaux and Jacques Mallard awarded Gaëtan Lacoste, Chef Sommelier of restaurant Le Clarence in Paris, the 2019 AIG “Prix au Sommelier” (France), in the presence of Chef Christophe Pelé. They recalled the exceptional qualities of this very young sommelier and underlined his capacity to pair wines and dishes.

2019 AIG “Grand Prix de la Culture Gastronomique” awarded to Philippe Faure

On 11 December 2019, Jean Vitaux and Jacques Mallard awarded the 2019 AIG “Grand Prix de la Culture Gastronomique” to Philippe Faure. The ceremony took place during a luncheon at restaurant Le Carré des Feuillants in Paris, in the presence of Jean-Robert Pitte, Secrétaire Perpétuel of the Academy of Moral and Political Sciences and former laureate of this “Grand Prix”.

Jacques Mallard briefly recalled the reasons which let AIG to award him this “Grand Prix”. Former French diplomat, Philippe Faure designed and successfully launched « La Liste » : a ranking which distinguishes the 1,000 best restaurants and 10,000 remarkable spots, in the world. “La Liste” is based on an original approach, drawn from the compilation of hundreds of food guides, articles, blogs and other publications. This complex algorithm produces a highly dependable world ranking of restaurants, covering 180 countries. “La Liste” is available free online for the general public.

Thus Philippe Faure strongly contributed to the spread of gastronomic culture throughout the world.



Jean Robert Pitte, Jean Claude Ribaut, Alain Dufournier, Jacques Mallard, Philippe Faure et Jean Vitaux.