



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 32

September-December 2017

AIG Recent Events

- **22 September 2017 in Beirut (Lebanon)**: 2017 AIG Honorary Diploma of « Gastronomic Culture » awarded to Marlène Matar.
- **13 October 2017 in New-York (USA)**: 2017 AIG « Grand Prix de l'Art de la Salle » awarded to Will Guidara, restaurant Eleven Madison Park, New York
- **Wednesday 18 October to Saturday 21 October 2017**: Gastronomic trip to the Black Forest organized by the « Club Royal des Gastronomes de Belgique » under AIG patronage
- **Wednesday November 29, 2017 in Crissier (Switzerland)**: award ceremony for Josselin Jacquet, winner of the 2017 AIG Prix au Chef Pâtissier (Switzerland), restaurant de l'Hôtel de Ville in Crissier

Calender of Events to come

- **Monday 11 December at AIG Head Office in Paris-Levallois**: AIG Board of Directors' meeting
- **Sunday 4 February 2018, in Paris**: Gala dinner organized by Ioannis Theodorou, Hellenic Academy of Gastronomy
- **Monday 5 February 2018**: AIG annual General Assembly
- **From 11 to 17 June 2018**: European Gastronomy week (please take note of the dates)
organized by AIG, during which will be celebrated :
 - **in Brussels (11 to 13 June 2018)**: 80th anniversary of the « Club Royal des Gastronomes de Belgique » with the participation of the Vice Prime Minister, Minister of Foreign Affairs of Belgium
 - **in Stockholm (13 to 17 June 2018)**: 60th anniversary of the Swedish Academy of Gastronomy, with the presence of King Carl Gustav XVI and Queen Silvia

Here comes the end of the year 2017, and the time of assessment and wishes for the New Year!

AIG's year was good. The General Assembly which elected me as AIG President was preceded by a remarkable dinner of the Indonesian Academy of Gastronomy. The year was punctuated by the AIG "Grands Prix" award ceremonies and by two trips in Europe that brought together members of Academies of Gastronomy from around the world.

The trip to Burgundy organized by the Académie des Gastronomes, a founding academy of AIG, under the leadership of Bertrand Devillard, Jacques Mallard, AIG Honorary President, and myself, was a great success, enabling us to discover Burgundy gastronomy in all its facets, from Michelin-starred restaurants to country inns, well-known and lesser-known Burgundy wines, and to admire the splendor of the Dukes of Burgundy in Dijon, Beaune and Autun. The highlight was a Chapter of the "Confrérie des Chevaliers du Tastevin" where several AIG members were crowned as "Chevaliers".

The trip to the Black Forest organized by the Royal Club of Gastronomes of Belgium under the attentive leadership of Fabien Petitcolas, its President, and Gérald Heim de Balsac was a success, in an area rich in Michelin stars, where we made splendid meals and interesting visits in this region rich with cultural heritage.

This year 2017 was also the starting point for a major book project on global gastronomy, initiated by me, to which over ten academies have already sent their anticipated contribution, as well as the birth of the European Academy of Gastronomy and of the Association of AIG Friends.

The year 2018 has much in store for us:

the entry of a new academy, the Academy of Gastronomy of China, will expand the scope of AIG; Chinese gastronomy is one of the major gastronomies in the world. I think the book on World Gastronomy will be finalized and published this year. The AIG General Assembly will be held in February 2018, for the first time at Hotel Prince de Galles ; it is not bad to break with established habits.

My wishes for 2018 are many:

strengthen Member Academies;
insist on the entry of young Members, to ensure the future;
obtain the participation of all Academies in the AIG book;
increase ties between all AIG Academies, particularly via trips (in 2018 in Belgium, Sweden and Indonesia);
welcome new Academies
work, over and over, for the recognition of Gastronomy as a major Art.

All my best wishes for health, prosperity and success for AIG academies and their members. Long live gastronomy, one of man's highest form of cultural achievement!

Dr Jean VITAUX,
AIG President

Thursday 7 September 2017 in Paris :

At the "Institut du Monde Arabe" (Arab World Institute), chaired by Jack Lang, former French Minister of Culture, a symposium was held : "Heritage and Barbarity, Syria, Iraq, Afghanistan: cultures in danger". Several speakers participated, including Jean Claude Martinez, President of the Louvre Museum.

Note that it is the Syrian Academy of Gastronomy that offered the reception that followed around the perfumes and flavors of vibrant Aleppo.

**HONORARY DIPLOMA OF GASTRONOMIC CULTURE
AWARDED TO
MRS MARLÈNE MATAR,
22 September 2017 in Beirut (Lebanon)**



ASG Aleppo Dinner

The annual dinner of the Syrian Academy of Gastronomy held on Friday, September 22 in Beirut took place at the Al Bustan Hotel with Aleppo and its long established culinary fame as the theme..

A welcome cocktail brought together some 120 guests and hosts, members of the Syrian and Lebanese Academies of Gastronomy.

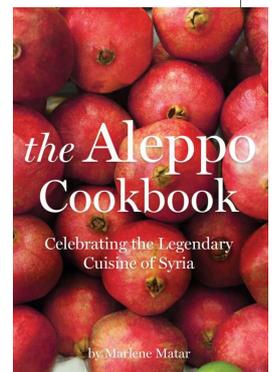
Then onto the Crystal Garden, a glassed roof room where the tables bore the names of the different gates of the ancient city of Aleppo.

A cold buffet of appetizers encompassing a wide variety of specialties gave way to hot hors d'oeuvres and then main course dishes, the highlight of which was undoubtedly kebab bil karaz (grilled meatballs with cherries). All accompanied by plenty of arak and red and white wines, courtesy of Château Ksara.



Mrs Marlène Matar and Georges Husni

Before dessert, Mr. Georges Husni, AIG Honorary President and ASG Founding President, presented the Honorary Diploma of Gastronomic Culture awarded last February by the International Academy of Gastronomy to Marlène Matar for her book "The Aleppo Cookbook". Give honor where honor is due... Mrs. Matar warmly thanked Mr. Husni, adding that he had the doors of Aleppo opened for her...



Rewarded book

This friendly and relaxed dinner ended on a pleasant and sweet note with a table of desserts, each one more tempting than the others : carabiges, mamouniyeh and swar-al-sitt (lady's bracelet) to name a few.

Line Chaoui

**2017 AIG Grand Prix de l'Art de la Salle
awarded to WILL GUIDARA**

Friday 13 October 2017
in New-York (USA)



**G ACADEMY OF
GASTRONOMY
USA-EAST**

The restaurant "Eleven Madison Park" (three Michelin stars) with William Humm as Chef, was chosen that evening by the American Academy of Gastronomy (East Coast) to award its Director Will Guidara with the 2017 AIG « **Grand Prix de l'Art de la Salle** ».

President Sevi Avigdor highlighted the constant commitment to excellence of the winner in both reception and service.

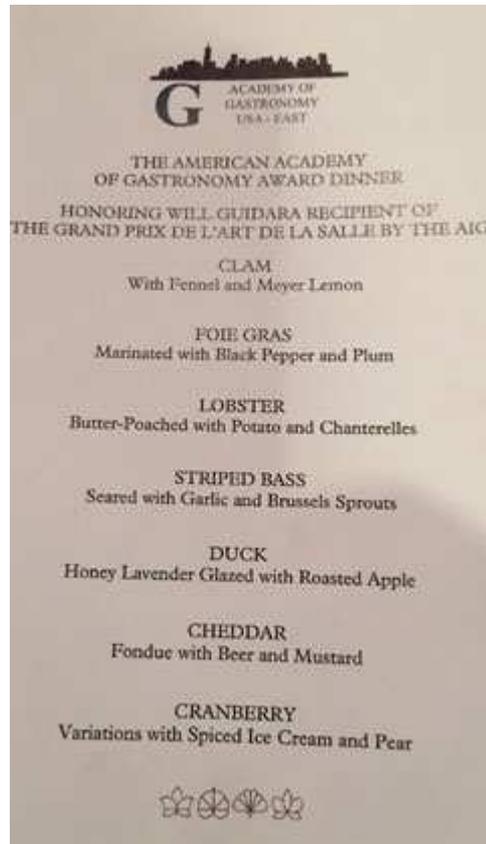
He recalls that this Prize was awarded in the past to outstanding nominees such as Louis Villeneuve in Crissier (Switzerland), Denis Courtiade, Plaza Athenee in Paris, and Umberto Girardo, la Pergola in Rome.

Rafael Anson, who came especially from Madrid for the event as AIG Honorary President, joined the President of the American Academy in his praise.

A stylish dinner attended by 50 members of the Academy shared the menu (see photo) which included many courses : clams, foie gras, lobster, bass, duck and cranberry.



From left to right, Rafael Anson, AIG Honorary President, Will Guidara, the prizee-winner and Dr Sevi Avigdor, President of American Academy of Gastronomy East Chapter





AIG trip to the Black Forest (18 to 21 October 2017)

Feedback of one of the participants, Marianne Avigdor:

« The trip began in Strasbourg where we boarded a luxury bus for a short ride to discover Baiersbronn and the beautiful Black Forest. We drove beside towering mountains and walls of pine trees dotted with alpine chalets. It is truly an exquisite countryside.

On our way to our hotel we visited the Spinner Smokehouse, a family run business specializing in Black Forest ham. After touring the factory, which was immaculate, we were treated to a tasting of their famous products.



We checked in at the The Traube Tonbach Hotel and Spa, a 5-star hotel nestled in the mountains. Dinner that evening was a Gala dinner at the 3 Michelin-star Schwarzwaldstube. This is considered to be one of the best restaurants in Germany. The chef is Torsten Michel. We were served Brittany lobster, polar sea cod and roasted Black Forest venison. The evening was magical.

The gastronomic level of the trip was exceptional. We visited seven restaurants, all listed in the Michelin guide. Six of them had stars.

The trip had also cultural aspects. We visited the Cathedral of Freiburg and Baden-Baden, the summer capital of Central Europe. The casino in Baden-Baden is world famous and luxurious with many gaming rooms in the Baroque style. While in Baden-Baden we also visited the Festspielhaus, the second biggest concert hall in Europe, the Burda Museum and the Faberge Museum.

Lunch was held at l'Orangerie of the Brenners Park Hotel, a glass house overlooking a beautiful park and stream. The lunch was delicious. We had a Porcini mushroom salad, roasted venison accompanied by apple and cabbage gratin, and of course spätzle (German pasta). Dessert was Soufflé Stephanie. This is a chilled soufflé that has been served for more than 135 years. After lunch we visited the above mentioned museums on foot enjoying beautiful Baden-Baden.



Rather than bore you with the details of every meal, I will list for you the restaurants we visited. They are: Schwarzwaldstube (three Michelin stars), Dollenberg (two Michelin stars), Morlokhof Bareiss (three Michelin stars), Schlossberg (two Michelin stars) and Schwarzer Adler (one Michelin star).

It was a successful trip and I came away feeling as though I had truly experienced some of the wonders of the Black Forest. And the wines... excellent! ”

**Josselin Jacquet,
restaurant de l'Hôtel de Ville, Crissier,**

**Winner of the
2017 AIG Prize to the « Chef Pâtissier » (Switzerland)**

ACADÉMIE SUISSE DES GOURMETS

On Wednesday November 29, 2017, at a dinner of the “Académie Suisse des Gourmets”, Jacques Mallard, Honorary Chairman of AIG, handed the AIG”2017 “Prix au Chef Pâtissier” (Suisse) to Josselin Jacquet, restaurant de l’Hôtel de Ville, Crissier, Switzerland. The award ceremony was held at the restaurant in the presence of Luc Baechler, President of the Académie Suisse des Gourmets (ASG), Alain Boucheron, Vice-President of ASG, Georges Husni, Honorary President of AIG, and Olivier Maus, AIG Board member.



From left to right : Alain Boucheron, Josselin Jacquet, Jacques Mallard, Franck Giovannini, Luc Baechler et Olivier Maus.

In his speech Jacques Mallard congratulated Josselin Jacquet for his award and emphasized that it was in the tradition of excellence of the restaurant, already winner of many AIG Grand Prix and Prix : Grand Prix Exceptionnel to Fredy Girardet, Philippe Rochat and Benoit Violier; Grand Prix de l’Art de la Salle to Louis Villeneuve ; Prix au Chef de l’Avenir to Franck Giovannini, now Chef of the restaurant.

Alain Boucheron made the comment of the dinner, which was absolutely fabulous and at the highest level ever reached by this House. He praised the immense talent of Franck Giovannini who pushes this already legendary restaurant to new heights.

