



Press packet

fête de la gastronomie

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SEPTEMBER 2013

Sylvia Pinel

Minister for Craft Industries and Trades, Commerce and Tourism





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Press Release

Press Release

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Sylvia PINEL scales up the Fête de la Gastronomie with the “27 regions – 27 chefs – 27 recipes” project

Sylvia PINEL, French Minister for Craft Industries, Trade and Tourism, **presented the 2013 edition of the Fête de la Gastronomie yesterday**, accompanied by festival patron **Thierry Marx** and a **host of event organisers** (chefs, culinary artisans, restaurant and catering professionals, local authorities, French tourism representatives, businesses, unions, confederations, partners, etc.).

This year, the festival is growing to cover three days on **Friday 20, Saturday 21 and Sunday 22 September 2013 and every region of France**

The Minister applauded the **exceptional drive** behind this edition, which now boasts a record **6,700 events nationwide** (tastings, cookery workshops, demonstrations, screenings, conferences, festivals, visits, etc.) and **over 30 large-scale banquets** (see details at <http://www.fete-gastronomie.fr/en/events/>).

Given that the food and drink sector is all about sharing and enjoying and is a key economic player in France for jobs and tourism, **Sylvia PINEL has scaled up the Fête de la Gastronomie this year with new projects:**

- **“27 regions, 27 chefs, 27 recipes”**: 27 top chefs from the 27 French regions have cooked up simple, gourmet recipes using French regional produce and costing just **five euros** (preparation). These recipes are available free at: <http://www.fete-gastronomie.fr/en/news/>
- **“Draw your favourite dish”**: a major nationwide drawing competition has been organised for 8-11 year olds to inspire kids to take an interest in good food. Children have **until 16 September** to send in their entries with a few lines on why they love food and cooking. Information available at: <http://www.fete-gastronomie.fr/en/news-detail/52/>



- **An amateur cookery contest in all of France's regions:** Michel Guérard is the patron of this competition, which is open to anyone who loves to cook. Contestants will be asked to produce a dish against the clock using the basket of local produce provided. **The national final will be held in Sedan on 21 September 2013.**

“The Fête de la Gastronomie is a tribute to the expertise of culinary professionals and cookery lovers everywhere. It showcases the wealth and diversity of our produce. This celebration of our food is a celebration of what joins us together: our history, culture, aspirations and values. It is about giving and sharing, and bringing a little more of France to the world. This is why I wanted to make this festival an outstanding event by giving it the time it deserves with new, exciting events that make everyone's ideas count. I wish cookery professionals, producers, artisans and food lovers everywhere an excellent 2013 edition of the Fête de la Gastronomie.” **Sylvia PINEL**

Find the Fête de la Gastronomie at:

www.artisanat-commerce-tourisme.gouv.fr

<http://www.fete-gastronomie.fr/en/> – Twitter: [@_gastronomie_](https://twitter.com/_gastronomie_) - #FDLG2013

<https://www.facebook.com/fete.gastronomie>

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Sylvia Pinel: 'An opportunity for everyone to learn about gastronomy'

The gastronomic tradition has been central to the French way of life throughout our history. It is synonymous with quality, sociability and hospitality and lies at the very heart of the French art of good living. It makes each meal a special moment and it is through gastronomy that our restaurants, our bars, our bistros and our tradesmen and merchants have shaped and continue to shape our regions, our townscapes, our country side... and, of course, our taste! Our gastronomy, which is a mixture of traditions and modernity, of local produce and foreign influences, forms an essential part of the French identity, which UNESCO has now added to its list of the intangible cultural heritage of humanity. Every day, our chefs are opening new restaurants throughout the world, providing a place where cultures and tastes can intermingle.

According to Paul Bocuse, 'Cooking is no good if it is not inspired from the outset by friendship for the person you are cooking for'. This is because gastronomy acts as a link, a means whereby different generations and different regions can share their traditions and experience. It is a window into another person's world, a way of getting to know that person and also of revealing yourself.

The Fête de la Gastronomie provides an excellent opportunity to celebrate this French culinary culture, to showcase the knowledge and skills of our professionals and to discover and share their products and their recipes. This festival is the great annual meeting point for French cuisine from every region and everyone should get involved in it!

This year, I would like to give fresh impetus to the Fête de la Gastronomie, to give as many people as possible, from every region, the opportunity to learn about gastronomy.

This year, we have decided to allocate the Fête de la Gastronomie the amount of time it deserves: it will run for three days and cover every region of France. Together with the patron of this year's festival, the great French chef Thierry Marx, who has devoted his life to sharing his vocation with others, **I invite everyone to make Friday 20, Saturday 21 and Sunday 22 September the days on which gastronomy is celebrated throughout France, in the big cities, in working-class areas, in rural areas and overseas, and in every way possible. Organise banquets, demonstrate your know-how, show off your products... or just simply take the opportunity to enjoy yourself.** By organising large-scale food events all over France, we will show that our gastronomic knowledge and skills belong to everyone and are being passed on in every place imaginable.



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This year, we are introducing new events which will give as many people as possible the opportunity to learn about gastronomy. For example, I am delighted that **27 top chefs will be creating special very low-cost recipes for the festival!** We are also for the first time organising a nationwide drawing competition for kids on the topic of gastronomy!

It is my belief that the Fête de la Gastronomie should demonstrate the strength of our French Republican values: it should be synonymous with liberty and also with equality, in order to achieve a great moment of fraternity. The excellence of what France has to offer should not be confined to a few restricted circles, but should be shared by everyone.

I wish everyone a great festival!

Sylvia Pinel

Minister for Craft Industries and Trades, Commerce and Tourism



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Thierry Marx: 'Passing on French knowledge and skills'

I am very honoured to be a patron of this third *Fête de la Gastronomie*.

I sincerely hope that this culinary festival, open to everyone, will succeed in passing on knowledge in a lively, forward-looking way, by reinventing and promoting the local produce of France's regions far beyond our national boundaries and preconceived ideas, creating a crossroads where our often elitist gourmet chefs can rub shoulders with our more unassuming, regional culinary hosts.

People with knowledge of culinary traditions eat better. Everyone is aware of how important education is to me. I will be seizing upon this *Fête* as an opportunity to reiterate how strongly I feel that gastronomy is about educating people's palates and passing on knowledge at the local market, the heart of village life and our more working-class neighbourhoods. Taking as our starting point the goal of making French gastronomy accessible to an even greater number of French people is an extraordinary way of achieving this aim.

I also believe that education combined with this festival will give us the chance to extend the reach and influence of French gourmet cooking throughout the world. French gastronomy boasts an undeniably rich pool of human talent that can be harnessed to fulfil its true economic potential.

More importantly, by marrying wellbeing with health, gastronomy brightens up our daily lives by placing the spotlight on our multiple origins, our tourist and traditional craft industries and our environment. It is a reflection of our heritage, agriculture, and, dare I say it, identity. Richly multifarious, strongly idiosyncratic. Because, in these prudent times, I still believe that strength lies in diversity: diverse tastes, diverse local and regional produce, and the diverse pleasures that gastronomy is capable of offering.

Above all else, this *Fête de la Gastronomie* will bring us together and allow us to share our experiences. Synonymous with simple, shared adventures and of tastes and flavours, gastronomy, by challenging mistrust and life's darker forces, is a gateway to hospitality and generosity. Without a shadow of a doubt, this festival will be a meeting place for both.

Thierry Marx

Top chef and patron of the *Fête de la Gastronomie*



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A three-day festival in September to encourage the sharing of French gastronomy

The 2013 edition of the Fête de la Gastronomie, which was launched on 22 February of this year by Sylvia Pinel, the Minister for Craft Industries and Trades, Commerce and Tourism, is based on the values of sharing and living together. It will provide an opportunity to celebrate the richness and diversity of French products, cuisine, knowledge and skills, professionals, food lovers and amateur cooks who will be taking part in this great popular festival.

The festival will be a major event bringing together everything connected with gastronomy in all its diverse forms, and will involve professionals from a host of sectors: hotels, restaurants and cafés, agriculture, the artisan food sector, winegrowing, markets, plus tableware and kitchenware, tourism and also professional training. In 2012, over 150,000 professionals were involved in organising 3,800 events throughout France.

At Sylvia Pinel's instigation, **this year the Fête de la Gastronomie will be celebrated over three days, Friday 20, Saturday 21 and Sunday 22 September**, to allow more time for more projects, enable it to reach a larger audience and to turn the festival into a major tourist event. During those three days in September, **the Fête de la Gastronomie will bring together players from the public and private sectors, professionals, the general public and lovers of good cooking of all ages at a whole range of different events being organised throughout the country:** popular banquets, tastings, special menus in restaurants, demonstrations of different arts and trades, visits to businesses and farms, exhibitions and even street events.

This year, 27 top chefs from the 27 regions of France have each agreed to create a simple low-cost (€5) gastronomic recipe for the Fête de la Gastronomie. These recipes will be available to everyone on the festival website, so that everyone can discover and cook gourmet dishes.

We have also made sure that the festival will appeal to kids, too, and a drawing competition on the topic of gastronomy is being organised this summer especially for them.



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27 top chefs will create a special 5-euro recipe for the Fête de la Gastronomie

27 chefs (Nicolas Adam, Philippe Agesidame, Philippe Augé, Pierre Bertranet, Éric Boutté, Pierre Caillet, Bernard Charret, Christian Constant, Christopher Coutanceau, Thomas d'Arcangelo, Emmanuel Delmar, Anne Ernwein, Guy Ferdinand, Alexandre Gauthier, Michel Guérard, Eric Guérin, Guillaume Gomez, Gilles Goujon, Patrick Grondin, Jean-Paul Jeunet, Philippe Mille, Babette de Rozières, Michel Troisgros, Ivan Vautier, Serge Vieira, Loïc Villemin and Sylvestre Wahid) have agreed to create a simple 5-euro recipe for the Fête de la Gastronomie.

They have all agreed to create a recipe:

- **Using produce from their region**, to promote our local produce and celebrate our artisans
- **Using seasonal produce**, to encourage people to eat fresh food that costs less
- **That incorporates a symbolic element from other cultures** (ingredients or method), to acknowledge culinary diversity
- **That is creative and innovative**, to showcase the chef's skills
- **That is simple and practical**, so that anyone, anywhere, can cook it, using very few utensils (students, travellers, households with only basic kitchen equipment etc.)
- **That is low-cost (5 euros)**, to show that gastronomic cuisine can be accessible to all

The recipes will be available to everyone free of charge for the Fête de la Gastronomie, in the form of an e-book on the following websites:

- www.artisanat-commerce-tourisme.gouv.fr
- www.fete-gastronomie.fr



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Banquets, picnics, food trails and much more, throughout the whole of France

Throughout France and also overseas, local people are coming up with ideas for the 2013 edition of the Fête de la Gastronomie. Anyone can start a project and register their events on the website: www.fete-gastronomie.fr.

Banquets in the regions of France

One of the distinctive features of French culture is that, for us, a meal is something really special: an occasion when we come together round a table, cook, share dishes and enjoy good food in a convivial atmosphere. This is why Sylvia Pinel wanted to encourage people to get together to organise banquets throughout France, in cities, neighbourhoods, small towns – in fact, anywhere they choose.

These banquets will provide a meeting place for the public and the professionals. They will showcase not only the work of chefs, culinary artisans, hotel and catering colleges, students from hotel and catering colleges or vocational training centres, farmers, fishermen, winegrowers, wine merchants etc., but also the work of amateur cooks and societies. The local authorities and players from the food and drink sector will get together to organise banquets that will provide a real opportunity for sharing, focussed around a gastronomic tradition which, after all, belongs to the people.

To date, we know that over twenty large-scale banquets will be taking place over the three days of the festival and that number is likely to grow in the coming months. Eight hundred people will attend a banquet in the Place du Palais des Papes in Avignon, and 400 people will dine on blanquette of veal in the Loire Region. Another 400 will attend two parties at the Grand Palais in Paris. In Alsace, 150 people will be involved in a project focussing on women in the profession whilst, in Le Mans, as part of the '24 hour cooking race', 200 people will get together in an abbey after attending master classes. In Brittany, more than 100 people will cook together as part of a project to involve teenagers. There will also be cassoulet-cooking competitions involving over 100 people in Carcassonne. In Burgundy, the Confréries (Fraternities) will be organising an event for nearly 100 people in Saulieu whilst, not to be outdone, Champagne-Ardenne is organising an event entitled 'À la table de ...' (Dinner with ...).

Every region of France is represented and there will even be events taking place outside France. In Buenos Aires, for example, the 'Lucullus' association, a group of French and Argentinian lovers of French gastronomy, is organising a banquet for 400 people.



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Picnics for everyone

Get together to celebrate, to eat good food, to have a laugh and relax. It could be in a vineyard, on the lawn, in a park or perhaps even on the beach.

To date, we know that at least 32 picnics will take place in Burgundy, Aquitaine, Alsace, Rhône-Alpes, Provence-Alpes-Côte d'Azur (PACA), Île-de-France and Languedoc-Roussillon.

Everyone is invited to a picnic, where they can discover local produce offered at the venue by professionals from the food and drink industry, for example chefs, artisans, winegrowers, wine merchants, the gourmet preserves industry etc.

Three whole days of food lovers' trails

This year, everyone, whether you are a connoisseur, simply curious, an amateur cook, a food lover or a French or foreign tourist, will have the opportunity to take part in what can only be described as food lovers' trails.

For example, during the festival, you can:

- Visit laboratories and discover the trade secrets of culinary artisans
- Take a tour of chefs' and cooks' kitchens, learn new cooking methods and find out how they make their signature dishes
- Visit food processing businesses and discover the secrets of harvesting, hulling, canning and bottling
- Discover the secrets of traditional recipes handed down from generation to generation, which are the cornerstone of French cuisine
- Visit livestock farms and find out how they feed the different French livestock breeds and learn how to recognise good meat etc.
- Harvest produce with farmers and market gardeners, who will explain all about working the land
- Learn about organic farming and produce: where, how and why, from producers and retailers
- Discover the regions of France, their produce and the producers by taking part in rallies and games
- Impress your friends with your knowledge of wines and spirits by meeting winegrowers, wine merchants and sommeliers, who will tell you everything you ever wanted to know about the different sizes of wine bottles, harvests, vintages, length on the palate and the different qualities of wines, aperitifs and liqueurs
- Take part in Master Classes with chefs, pastry chefs and artisans
- Take part in symposia and round tables on the art of formal table setting and the history of French cuisine



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‘Draw your favourite dish’: a nationwide competition for kids aged 8 to 11

To inspire the younger generation to take an interest in gastronomy and to get them involved in celebrating the Fête de la Gastronomie, Sylvia Pinel decided to organise a competition for kids. For the 2013 edition of the festival, they are invited to do a drawing of their favourite dish and then write a few lines describing what they like about food and cooking.

Key dates for the competition

- Opening date: 10 July 2013.
- Closing date: 31 August 2013.
- Results announced: beginning of September.

Selection of winners

- Stage 1: three drawings per region will be pre-selected by a panel consisting of one member of the General Commission for the Fête de la Gastronomie and a representative of the Bercy graphic design department.
- Stage 2: one winner per region and one national winner will be selected by Thierry Marx, representatives from the food and drink industry and the General Commission for the Fête de la Gastronomie.

The selection criteria will be based on the originality of the dish, the quality of the drawing and the quality of the description of what the competitor likes about food and cooking.

The top chefs will cook up surprise dishes for the winners.



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An amateur cooking competition in every region of France

For everyone who loves to cook, a nationwide competition, with Michel Guérard as its patron, is being organised as part of the Fête de la Gastronomie.

Everyone can take part

- By registering on the website www.concoursfetegastronomie.fr up to three days before the date set for each region (between 25 August and 15 September 2013)
- By sending in an original recipe made using local produce from your region, together with a photo and a letter telling us why you want to take part

Three applicants per region will be selected by a panel consisting of representatives of the sponsoring organisations.

Selection process

At each stage in the selection process, the amateur cooks will have to produce a dish on the spot against the clock, using a set of products from their region.

1. Regional selection stage - from 25 August to 15 September 2013 (held in each region)

The three amateur cooks selected from each region will cook their dish on the spot at a hotel and catering college, a Relais & Châteaux establishment or an Apprentice Training Centre (CFA) in each region. Regional panels of judges (local professionals and artisans) will select one applicant per region to go forward to the final stages.

2. National selection stage - on 20 and 21 September 2013 (in Sedan, Champagne-Ardenne)

- Quarter final: Friday 20 September 2013. The 22 amateur cooks selected will compete against each other in producing a dish and six of them will go forward to the semi-final.
- Semi-final: Saturday 21 September 2013. The six cooks selected from the quarter final will compete against each other on Saturday morning. Three of them will go through to the national final.
- National final: Saturday 21 September 2013. The three finalists will compete in a final challenge.

Michel Guérard and representatives of the organisations supporting the competition will be sitting on the panel of judges for the final.



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The prizes

- 1st prize: a two-night Relais & Châteaux package for two, a 'Champagne Weekend', a box of three bottles of wine from Michel Guérard's vineyard and a Fédération française de cuisine (French Cuisine Association) Membership Card for 2013-2014;
- 2nd prize: a one-night stay at the Château Fort de Sedan, a box of three bottles of wine from Michel Guérard's vineyard and a Fédération française de cuisine Membership Card for 2013-2014;
- 3rd prize: an Œnopass Champagne entitling the holder to ten visits to cellars, producers and tourist attractions, a box of three bottles of wine from Michel Guérard's vineyard and a Fédération française de cuisine Membership Card for 2013-2014;
- The 19 remaining competitors who reached the finals will each receive a box of three bottles of wine from Michel Guérard's vineyard and a Fédération française de cuisine Membership Card for 2013-2014.

The competition is being supported by the following organisations: the Fédération française de cuisine amateur (French Amateur Cuisine Association), Relais & Châteaux, the Apprentice Training Centres (CFA), hotel schools, the on-line magazine *750 Grammes*, the magazines *Saveurs* and *Esprit d'ici*, and the Champagne-Ardenne region.



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Annex 1: Some key figures for the French gastronomy sector

- **95%** of French people consider gastronomy to be a key element of French national identity. They spend an average of 96 minutes per day on preparing and eating their meals, almost as long as 30 years ago, and 55% of them share their meals with their family or friends sitting down at a table. Nearly 4,000 blogs on the subject of gastronomy are published by the French media.
- France is the European Union's **leading agricultural producer** and the world's fourth largest exporter of agricultural products and foodstuffs.
- Numbering **68,000 businesses** and with a total turnover of **30 billion euros**, the food and drink industry employs nearly **300,000 people**.
- The restaurant and catering sector alone contributes 58 billion euros to France's GDP. It is the fifth largest sector in terms of employment, employing 720,000 workers and is the most dynamic sector in terms of job creation. Amongst other things, the restaurant and catering sector provides access to employment for young people with no qualifications – nearly half the young people recruited by this sector have never worked before.
- Another strong sector is the tourist industry, which directly employs nearly **900,000 workers and generates 6.5% of France's GDP**. The restaurant and catering sector plays a key role in attracting tourists to France. Surveys of the reasons given by tourists for visiting France show that, for 47% of them, discovering French gastronomy was a key factor in their decision to visit France.

Source: DGCIIS (Directorate General for Competitiveness, Industry and Services).



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Annex 2: Biography of Thierry Marx

Thierry Marx was born in Ménilmontant. He was first a Compagnon du Devoir (member of a Guild of Craftsmen), and then served in the army in Lebanon. After that, he became a commis chef at Le Taillevent and then continued his training with Robuchon and Chapel, before finally becoming an executive chef. He is influenced by Bernard Loiseau and creates dishes rich in flavours. He obtained his first Michelin star at the *Château Cordeillan-Bages* in Pauillac in 1996, and a second star in 1999.

As a judge on the 'Top Chef' show on Channel M6, the hero of a manga comic about molecular cuisine and a Knight of the Order of Arts and Letters, Thierry Marx is continuing his adventure in the world of gastronomy. His restaurant, *Sur-mesure by Thierry Marx*, was awarded two Michelin stars in 2012.

An eclectic approach to gastronomy

From his travels in Australia, Hong Kong, Thailand and Japan, Thierry Marx has brought back culinary traditions which he successfully combines with those of his country of origin, playing with textures, temperatures, shapes and colours.

An expert in molecular cuisine, which he says is 'not a style of cooking or a method, but a knowledge tool', at the beginning of 2013, in collaboration with Raphaël Haumont, a lecturer and researcher in materials physics and chemistry (Paris University XI), he set up the *Centre français d'innovation culinaire* (French Culinary Innovation Centre), a 'resource centre and a forum for discussion about the cuisine of the future, which will give us the opportunity to explore knowledge and skills, to innovate beyond the plate and to look at products in a different way.'

A social conscience

For over 20 years, Thierry Marx has been sharing his experience with those who have neither the knowledge nor the means to eat healthily. For him, this work is vitally important because, in his opinion, 'if you know how to eat, you know how to live'.

In 2013, in the district of Ménilmontant, he set up 'Cuisine, mode d'emploi(s)' (Cook your way into a job), a bakery training centre and a training restaurant where people can be helped to reintegrate into society and a culinary creation centre for young people without qualifications and people being reintegrated into society or undergoing retraining.

Thierry Marx also works in prisons and rehabilitation centres, which he does quietly and discreetly, out of sight of the cameras.



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Annex 3: Biographies of the 27 chefs who will be creating a recipe for the Fête de la Gastronomie

These chefs represent the highly diverse nature of their profession, from established chefs to young talents, with very different career paths and styles, but who are all committed to promoting gastronomy, knowledge and skills, to passing on their knowledge and skills and also to promoting the delicious products of their native regions.

Alsace

Anne Ernwein (45)

Anne Ernwein heads *L'Agneau* hotel-restaurant in Pfaffenhoffen and represents the seventh generation in a family business set up in 1769.

She trained with Bernard Loiseau, Georges Blanc and Joël Garault and in 2005 became the second woman to be awarded the title of 'Maître cuisinier de France' (Master Chef of France) and in 2007 became a member of the prestigious 'Étoiles d'Alsace' association. In 2011, she was the first woman finalist in the 'Meilleur Ouvrier de France' (Best Craftsman of France) competition. She is involved with the Association des femmes chefs de cuisine (Association of Women Chefs), whose aims include encouraging young girls to enter the profession.

Aquitaine

Michel Guérard (80)

Michel Guérard was one of the founders of Nouvelle Cuisine and Cuisine Minceur in the 1970s and his restaurant in Eugénie-les-Bains has held three Michelin stars since 1977. In 1976, he was one of the first French chefs to collaborate with the food industry. He is the Managing Director of the Chaîne thermale du Soleil Group, the leading French spa group, of which his wife, Christine Barthélémy, is Chairman and which was founded by his father-in-law, Adrien Barthélémy, in 1947.

He was the patron of the 2012 edition of the Fête de la Gastronomie and was also involved in drafting a White Paper on nutrition and the pathologies associated with it. As part of this interest, in spring 2012 he opened the *Institut Michel Guérard - École de cuisine de santé* (Michel Guérard Institute and College of Healthy Cuisine).

Auvergne

Serge Vieira (36)

Serge Vieira has two Michelin stars and trained with Régis Marcon and Marc Meneau. In 2005, he was awarded the prestigious Bocuse d'or. He worked abroad for many years as a consultant, trainer and organiser of gastronomy weeks. In 2009, he opened a restaurant (*Château du Couffour*) in Chaudes-Aigues near Laguiole, the culmination of a highly ambitious project in which an historic manor house was restored by a contemporary architect.



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His wife, Marie-Aude, who trained with Michel Bras amongst others, manages the dining room for him.

Burgundy

Philippe Augé (44)

Philippe Augé has been in charge of the kitchens at the *Hostellerie de Levernois* (near Beaune) since 2008. This 44-year-old chef has one Michelin star and trained with Alain Ducasse, Philippe Gauvreau and Jacques Maximin. Between 2001 and 2008, he was the Michelin-starred chef at the Relais & Châteaux hotel *Le Royal Champagne*, near Épernay. He creates 'produce-based cuisine', 'a cuisine based on tastes, flavours and colours'.

Brittany

Nicolas Adam (44)

Nicolas Adam comes from Normandy, but he is a Breton at heart. Significant points in his highly varied career path were his meeting with Patrick Pignol at the *Relais d'Auteuil* (Paris), followed by his four years in Portland (Oregon, USA) as executive chef in a French restaurant. His success in America did not prevent him from returning to France to realise his dream of 'opening his own restaurant to give free rein to his culinary sensitivity, together with his wife Solange'. He achieved this goal in 1998 when he opened the *La Vieille Tour*, at the heart of the Baie de Saint-Brieuc. The restaurant celebrates Breton seafood and the Breton cottage garden and was awarded one Michelin star in 2003.

Centre

Bernard Charret (59)

For twenty three years, Bernard Charret has been the chef at the *Les Chandelles Gourmandes* restaurant in Larçay, a village on the Cher, not far from Tours. He is an expert in organic food and 'slow food'. As a chef, he is very committed to defending his regional culinary heritage, local producers and produce and especially vegetables and river fish. His goal is to help everyone rediscover their 'taste for tasty food' and he is an eloquent spokesman for his cause when he is invited to schools and retirement homes. He is involved in various activities designed to promote his values, together with local organisations, in particular 'Convergences Bio', which he himself set up.

Champagne-Ardenne

Philippe Mille (39)

A highly talented chef from the younger generation, who won the national artistic cuisine prize in 2008, a Bocuse de bronze in 2009 and the 'Meilleur ouvrier de France' award in 2011, Philippe Mille has since October 2009 been the executive chef at *Les Crayères* in Reims, which has two Michelin stars. He was formerly assistant to Yannick Alleno at *Le Scribe* and then at *Le Meurice* and has worked in the best kitchens in France, including the *Ritz*, the *Lasserre*, *Le Pré Catelan* and the *Drouant*.



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Corsica

Thomas d'Arcangelo (32)

Thomas D'Arcangelo was born in Marseille of an Italian father and a Corsican mother from the village of Montemaggiore and spent his childhood in the kitchens with his grandmother who produced the most wonderful traditional Corsican dishes. He then did his training with top starred chefs: Alain La Maison at *L'Oustau de Baumanière*, Gérald Passédat at *Le Petit Nice* and also Pierre Gagnaire. Today he is in charge of the kitchens at one of the most prestigious establishments in Corsica, *La Signoria* in Calvi, a 5-star Relais & Châteaux hotel. His cuisine is based on local Corsican produce and in 2013 won him the Gault & Millau 'young talent' award.

Franche-Comté

Jean-Paul Jeunet (59)

Jean-Paul Jeunet, the son of André Jeunet, has two Michelin stars and is described as 'a great chef in the Jura tradition' and 'the best sommelier in France'. He trained with the Troisgros brothers amongst others and, at his restaurant in Arbois, showcases the produce of the Jura region, especially Jura wines.

Guadeloupe

Babette de Rozières (66)

A chef who is closely identified with the culinary traditions of Guadeloupe, Babette de Rozières has now settled in Paris. She works both in the kitchen and on television and is a prominent figure in both these fields: in 2005, she opened *La table de Babette*, one of the best Creole restaurants in Paris. Since September 2009, Babette has been appearing several times a week as a guest cook on 'C à vous' (It's your turn), the show that goes out on France 5 at 19:00. She also has her own programme 'Les p'tits plats de Babette' (Babette's favourite dishes) on France Ô, together with Emmanuel Maubert. She is currently preparing to launch a line of organic dishes.

French Guiana

Emmanuel Delmar (44)

Emmanuel Delmar is a Master Restaurateur, with a lot of experience both abroad and in the Overseas Departments: London (*SOHO* with Tony Howorth, who was voted 'Best English Chef of the Year', and Laurent Lebeau, who has one star in the Michelin Guide), Martinique and French Guiana, where in 1998 he opened his gastronomic restaurant *La Villa*. He is a member of 'Restaurateurs de France'.

Île-de-France

Guillaume Gomez (34)

Guillaume Gomez is a young chef who won the 'Meilleur ouvrier de France' award in 2004 (the youngest winner in history) and has been a chef at the Élysée Palace since 1997. He is the founder and President of Les Cuisiniers de la République



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(Chefs of the French Republic), an association of chefs working for France throughout the world. He is a full member of the Académie culinaire de France (French Culinary Academy) and European ambassador for Les Toques blanches du monde (Chefs of the World). In 2012, he received the 'Prix du rayonnement français' (Prize for the Promotion of French Language and Culture) for his contributions to gastronomy.

Languedoc-Roussillon

Gilles Goujon (52)

Gilles Goujon trained with Jean-Paul Passédât, the father of Gérald, at *Le Petit Nice* in Marseille and at *Le Moulin de Mougins* with the great Roger Vergé, amongst others. Having opened his establishment in the little village of Fontjoncouse in Aude in the heart of the Corbières, he received the 'Meilleur ouvrier de France' award in 1996 and then won his third Michelin star in 2010. He produces his own authentic trademark cuisine, which showcases the produce of his friends who grow and produce it and to whom he has remained loyal.

Limousin

Pierre Bertranet (48)

Pierre Bertranet trained in Paris, at *Maxim's*, the *Ritz* and the *Drouant*, amongst others. He works with seasonal produce throughout the year and brings an imaginative touch to the age-old regional recipes. His *Moulin de la Gorce*, a venerable 16th century building, which is Relais & Châteaux listed, has one Michelin star.

Lorraine

Loïc Villemin (27)

Loïc Villemin has one Michelin star and in 2013 was voted a 'rising star' by Gault & Millau for his restaurant *Toya* in Faulquemont, Moselle.

He is influenced by Japanese cuisine and cooks in a modern style (using molecular techniques) showcasing Lorraine's fine local produce. This young chef and entrepreneur was trained at *L'Arnsbourg* in Baerenthal, Jean-Georges Klein's three-star restaurant in Lorraine, with Nicolas Le Bec in Lyon and then at *Le Relais Bernard Loiseau* in Saulieu, *L'Assiette Champenoise* with Lallement and then spent a year with Laurent Peugeot, the Burgundian with a passion for Japan, at *Le Charlemagne* in Pernand-Vergelesses.

Martinique

Guy Ferdinand

Guy Ferdinand owns two restaurants in Martinique, one of which is *Le Petibonum*. He is a former member of the Fête de la Gastronomie Steering Committee, a television chef and has been the subject of numerous articles in the North American press. He showcases local produce, especially that of small local fisheries.

He is a highly colourful personality and his nickname is *Chef Hotpants*.



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Mayotte

Patrick Grondin (30)

Patrick Grondin is a young chef who is originally from Réunion. He also teaches at Kawéni-Mamoudzou Technical College.

Midi-Pyrénées

Christian Constant (63)

After working as a chef at the *Ritz* and the *Crillon*, Christian Constant opened his first establishment in Rue Saint-Dominique, which has become his home territory and where he has successively opened three restaurants. This was the start of a new life for him, as he began promoting the 'bistronomie' movement, which brought gourmet cooking to the regular bistro and which has now proved its credentials. He was one of the first of a constellation of great chefs, who include Éric Fréchon (three stars), Emmanuel Renaut (three stars) and Yves Camdebord amongst others. He has now become known to a wider audience since he has been taking part in the 'Top Chef' show on Channel M6. In his latest move, he decided on a return to grassroots level and in 2011, together with Thierry Oldak, took over the *Bibent*, the oldest bar in Toulouse, which was established 160 years ago on the Place du Capitole.

Nord-Pas-de-Calais

Alexandre Gauthier (34)

Alexandre Gauthier trained with chefs with many different styles: Grégory Coutanceau in La Rochelle, Michel Roth at *Lasserre* in Paris, Régis Marcon in Saint-Bonnet-le-Froid, and finally Olivier Brulard at *La Pinède* in Saint-Tropez. He is a young rising star of French gastronomy, with his trademark 'sassy and provocative' cooking style. In 2003, he took over the kitchens at *La Grenouillère*, a traditional Picardy farm in La Madelaine-sous-Montreuil in the Pas-de-Calais, which belonged to his father. In 2007, he opened *Froggy's Tavern*, a contemporary rôtisserie in Montreuil-sur-Mer and in 2009 *Les grandes tables du Channel* in Calais. He was voted a 'Rising Star' by Gault & Millau in 2007 and received one Michelin star in 2008. In 2013, *La Grenouillère* was voted the 54th best restaurant in the world by the British *Restaurant* magazine.

Lower Normandy

Ivan Vautier (47)

Ivan Vautier is the chef at the *Le Pressoir* in Caen, which has one Michelin star, and recently opened a four-star hotel after major refurbishment work. He offers regional Normandy cuisine using fresh local produce and works closely with local producers when sourcing meat and meat products, fruit, vegetables and seafood.



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Upper Normandy

Pierre Caillet (36)

Pierre Caillet studied at hotel and catering college, was a Compagnon de France and has worked with Michel Guérard in Eugénie les Bains, Paineau in Questembert, Marx in Cordeillan-Bages and was also at *L'Atlantide* in Nantes under Pierre Lecoutre. After several years abroad, he returned to France and opened his own establishment in Valmont, near Fécamp. In 2011, he received the highly prestigious 'Meilleur Ouvrier de France' award and won his second Michelin star in 2013. He uses local produce, which he is committed to keeping alive and on occasion has even revived it, as he has done with the Rouen duck for example.

Loire Region

Eric Guérin (42)

Eric Guérin has one Michelin star and has been a Chevalier de l'Ordre National du Mérite (Chevalier of the National Order of Merit) since 2012. He trained in Toulouse and immediately started at the top: at 20, he was Pierre Joxe's chef at the Ministry of Defence, then he proved his abilities at the most prestigious Parisian establishments: *Taillevent*, *La Tour d'Argent* etc. At 23, he was the leading chef de partie under Alain Reix, his mentor, and found his 'extraordinary garden' in 1995. This was *La Mare aux oiseaux* in Saint Joachim in the Grande Brière. His extensive travels, particularly in Morocco and Japan, gave him a taste for and a knowledge of spices and how to combine subtle flavours. His cuisine is both hedonistic and artistic (he always draws his dishes before making them). Since then, he has been at *Le Season's* restaurant in La Baule and has opened a new hotel-restaurant, *Le Jardin des Plumes*, in Giverny.

Picardy

Éric Boutté (45)

After working at *Le Flambar* in Lille and then in Paris with Jean Delaveyne, Jacques Le Divellec, Joël Robuchon and, lastly, Jean-Michel Lorain, Eric Boutté decided to open his own restaurant and in 2002 took over *L'Aubergade*, a roadside inn near Amiens, which he has made into a Michelin-starred gastronomic restaurant, with a menu offering traditional Picardy produce such as samphire, pigs' ears and, of course, potatoes.

Poitou-Charentes

Christopher Coutanceau (35)

The restaurant in La Rochelle, which was established some thirty years ago by his father, Richard Coutanceau, gained its second Michelin star in 1986. Christophe took it over in 2007 and it is an establishment that is truly rooted in its region, specialising as it does in seafood, fish and crustaceans. All three of Richard Coutanceau's children work in gastronomy. Christophe is an active supporter of short supply chains, local produce and organic food and has worked with all the great chefs, such as Bardet, Ferran Adria and Guérard.



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Provence-Alpes-Côte d'Azur

Sylvestre Wahid (37)

Sylvestre Wahid, who has two Michelin stars at *L'Oustau de Baumanière*, in Baux-de-Provence, was born in Pakistan. When he arrived in France aged nine, he didn't speak a word of French. He trained with Thierry Marx at *Le Cheval Blanc*, with Alain Solivérès at *Les Élysées du Vernet* in Paris, and then went to work with Alain Ducasse, for whom he works in New York and elsewhere. Since 2005, Sylvestre Wahid has been the executive chef at *L'Oustau de Baumanière*, in Baux-de-Provence, which has become a local institution, where he has been joined by his brother, Jonathan Wahid, who is the restaurant's pastry chef.

Réunion

Philippe Agesidame (35)

With a Creole father and an Indian mother, Philippe Agesidame was born in Réunion, where he received his training. He is the executive chef at the *LUX 5** hotel-restaurant in L'Hermitage. As a result of growing up in Réunion, he is a strong believer in cultural diversity and promotes Creole-fusion style cuisine. Every year, he invites a chef from Metropolitan France to share their knowledge and skills with his entire team.

Rhône-Alpes

Michel Troisgros (55)

Michel Troisgros is carrying on the family tradition of gastronomic excellence, which is now in its third generation in Roanne. The family restaurant has had three Michelin stars since 1966. Since the 1990s, he has opened various other establishments in Roanne, Moscow, Paris and Tokyo. Since 2008, he has been working with the Casino Group to create ready meals.



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The General Commission for the Fête de la Gastronomie

The General Commission for the Fête de la Gastronomie is the body responsible for the overall organisation of the events. Its task is to provide guidance for and to encourage, organise and coordinate projects in collaboration with players from the gastronomy sector and local authorities. It enables people who have an idea for a project to work together and it also provides the initial stimulus to set up projects, encourages their development and helps to bring them to fruition. As part of this task, it is committed to promoting and stimulating quality and innovation within the gastronomy sector through participation in the Fête de la Gastronomie, which is truly a melting pot of new ideas and initiatives.

The team is headed by **Sophie Mise Le Bouleise**, the Festival Director, who reports to Sylvia Pinel, the Minister for Craft Industries and Trades, Commerce and Tourism. Even when she was a child, Sophie Mise Le Bouleise used to churn butter with her grandmother and was astonished to find that it tasted different depending on the season. She has always been passionate about gastronomy, the richness of the sensations it offers, about artisans, culinary skills and quality produce and spends all her free time seeking new gastronomic experiences, frequently involving previously untried products and innovative culinary artisans. Nearly 20 years experience in the fields of culture, communications and regional development have finally brought her to a job in which she can indulge her passion.

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Follow the Fête de la Gastronomie on:

- www.fete-gastronomie.fr
- To register a project: businesses, professional and trade federations, artisans, chefs, local authorities or individuals can register their events linked with the Fête de la Gastronomie on this website in order to publicise them and invite everyone to share in them.
- To get the Fête de la Gastronomie programme covering banquets, events, menus, talks, kids' activities, etc. in every region of France.
 - **Facebook**
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