



LA LETTRE

«On ne fait du bon qu'avec du très bon»



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Club Prosper Montagné

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Dear "Montagné" Friends,

It's always with great emotion and great sadness that we see the departure of a faithful friend to our Club, attached to our values and involved in our work.

So we lost **Benoît Violier** in violent circumstances on the eve of chairing our culinary competition and we extend to his family and to our Swiss friends, where he practised his art, all our sympathy and in particular to the President of the Swiss "Montagné" Club **Denys Kissling**.

We also lost **Michel Ballereau**, Charcutier MOF who was in 2014 the winner of our Oscar Charcuterie; he will remain in our memory.

But life must go on and our competition was one of a very high level with international participation: 2 Swiss, 1 Japanese and 3 French with re-achievements of great precision and exceptional bill according to our jury.

Our next meeting is disrupted by the incident of the **Ritz Hotel**, which was to be the home of our General Assembly and the place for the announcement of results of the Oscar Charcuterie 2016. The competition is still maintained.

I'm sure of your solidarity so I know I can count on all of you to help us pass these hard times.



André Fournet
Président International

Benoît Violier left us

We find it hard to imagine the loss of Benoît in a violent death on the eve of chairing our culinary competition.

This great chef, aged 44, was considered one of the most greatest chefs of the world.



A charentais installed in Switzerland, he was a rigorous man, quiet, humorous, a loving husband and father...

His father had initiated him to the pleasures of nature and animals hence, his taste for cooking game which he became the foremost expert in.

His kitchen was a way to honor his father (who died in April 2015) and his master Philippe Rochat whom he succeeded in 2012, he was his second since 1996.

Three Michelin stars, Best head of the World ... and yet little known discreet, caring nature, Companion of the Tour de France, the pursuit of excellence and proud of his collaborators successes, we invited

him to chair our contest 2016. He immediately said yes

He will be missed.

Denys Kissling:, Président of the Club Montagné Switzerland talks about Benoît Violier

The number of awards received by Benoît Violier attests of his talent. But he was also a great team leader.

Anyone who had the privilege of eating in his kitchen could admire how brilliantly he led his brigade. He attached much emphasis on training young people to whom he gave some cooking classes on Saturdays.

He also co-authored a Recipe book for youngsters from 15 to 77!

About modes in the kitchen he said "Basically, there are those who follow fashion and those who keep a line"

With his usual enthusiasm he had agreed to be our gastronomic consultant.

We mourn a friend

La nature nous donne la matière première, le savoir-faire en fait un chef d'oeuvre.
La passion est essentielle, le travail fait la différence.



LA LETTRE (suite)



Prix Culinaire Prosper Montagné 2016

Despite the early departure of the Président Benoit Violier this edition of our contest took place in the best technical conditions in the kitchens of the Ecole Ferrandi.

As usual our kitchen jury, **Christophe Moisand** and **Denis Rippa**, monitored the smooth preparations. We thank them warmly.

The quality of all our competitors made it hard for the jury to make a choice



First Prize : David Alessandria,
Ecole Hôtelière de Lausanne (Switzerland),

Second Prize: Manabu Ichizuka,
Crown Palace Hôtel Tokyo, (Japon),

Third Prize: François Periers,
Restaurant Bay View de l'Hôtel du Président Wilson à Genève (Switzerland).

Best " Prize Daniel Vérots " for the best commis given



to Quentin Lailier

We thank our partners **Bauscher Hepp France**, **Bragard**, **Champagne Thiénot**, **Les établissements de Buyer**, **Pâtisserie Masaki**, **Japon**, **La société Marnier Lapostolle**, **Label M**, **Pillivuyt SAS**, **Robotcoupe**, **L'hôtel Fouquet's Barrière**, **L'hôtel InterContinental Paris Le Grand**, **L'hôtel Plaza Athénée**, **L'hôtel Raphaël**, **Les Hôtels Baverez**, **L'hôtel Westminster**, **L'hôtel InterContinental Paris Le Grand**
For their precious help

Dinner contest

It took place under the magnificent dome of the Hôtel Intercontinental Paris Le Grand dinner organised by **Christophe Raoux** M.O.F.



On this occasion we enthroned **François Masdeval**, Intendant de la Présidence du Sénat and promoted to officer, **Denis Rippa**.



Michel Ballereau has left us

The funeral of **Michel Ballereau**, M.O.F dignitary of the Brotherhood of the Knights of St. Anthony took place on Monday February 1st in Sceaux in the presence of many butchers and suppliers who came to pay their last respects.

He passionately loved his work; He was a generous man and a loyal friend.

Aged 14, he left home for the work he loved Charcutier



He came to Paris, and took pleasure in discovering many interesting recipes and working methods.

In 1977 he opened for the first time his own shop in Paris. For many years he had the pleasure of developing for a clientele attach to the quality of home-manufactured produce. He participated in many competitions to his final consecration with the title of **Meilleur Ouvrier de France**.

In 2001, after a certain time, he decided to start a new challenge coming back where he began: "In the Pink Pig" in Sceaux

This Montagné was a faithful member of the Club and won the Oscar de la Charcuterie in 2014.