



## LA LETTRE

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



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N° 95 - FEVRIER 2017  
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Dear Friends « Montagné »,

For those who have been able to participate in the proclamation of the results of our Annual Culinary Competition, they have seen how essential it is in the career of the candidates.

This competition was still of a very high level and largely international thanks in particular to our delegations from Switzerland and Japan, which we would like to thank.

The composition of our jury, which included several M.O.F., shows us the attachment of the world of cooks to this oldest culinary contest that we strive to extend our influence and values around the world.

Such a manifestation could not end without our traditional chapter and the Menu that Éric Frechon designed for us was exceptional and we must thank him.

And now, let us attach ourselves to the next Contest of the Charcuterie which also becomes an essential event of the profession and that Eric Guérout directs with great efficiency.

All these actions at the same time as the relocation of our administrative headquarters have shown us that our Club knows how to adapt to all the situations effectively thanks to the help of all and in particular of Catherine.

The future seems serene and I hope to bring it up with you at our General Assembly in March.



André Fournet  
Président International

### Culinary Award Prosper Montagné under the patronage of the Président of the République Monday January 30, 2017

The participation of the candidates in our contest shows us once again all the interest that it presents to the cooks since the winner 2017, Julien LARGERON, Who had been one of the 2016 finalists felt that the title was well worth the effort to re-represent ... and this time with happiness.

1<sup>st</sup> prize: **Julien LARGERON** of the Palais de l'Elysée

2<sup>nd</sup> prize: **Shigeru Sato**

of the restaurant Tokyo Station Hotel in Tokyo

3<sup>rd</sup> prize: **Julien Guénée**

of the Automobile Club in Paris

4<sup>th</sup> prize:

**Jean-Marc Boyer**, restaurant Le Puits du Trésor In Lastours

**Baba Hiroyoshi**, restaurant Les Crayères in Reims

**Romain Thiebaud**, restaurant of the Grand Hotel du Lido in Argelès-sur-Mer.

**Best Prize: Daniel Verots Award**

**Flavien Gradelet**, Grégoire Ferrandi School Scholar.



The winner receives a one-week stay in Japan from Mr. Masaki. The representative of the French Republic hands him the Vase of Sèvres and Virginie Basselot President of the Jury of the competition awards the trophy to the winner.

David Alessandria, winner of the 2016 and 2017 Gold Medal at the World Best Caterer at the Sirha, awarded the trophy to the new laureate and receives a miniature copy of this trophy.



Flavien Gradelet, a student of the Ecole Ferrandi, receives the Daniel Vérots Prize for Best Commis.



A big thank you to the members of the jury and our partners for their generosity.

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)



## Le chapitre du Prix Culinaire 2017

The chapter of the Prix Culinaire 2017 After the ritual enthronements, **Eric Frechon**, M.O.F, chef of the Bristol Paris cuisines, regaled us to accompany the champagne offered by our new partner: **La Maison Pannier**. Its commercial director **Mathieu Brecy** has ensured the success of the presentation of this champagne which has been much appreciated. The dinner, which followed, reserved us an exceptional menu. All those who had the privilege of enjoying it were unanimous. **Eric Frechon** also had the courtesy to come at the end of the meal to present his brigade and stayed a long time to converse with the guests.



Photo: Takashi OSAWA

### The new inductees:

**Alexandra Simonoff-Arpels**, Producer of truffles and saffron "**L'or des Anges**" à Verteillac. **Eric Arpels** **Philippe Lemoine** et **Cameroun Sutherland** as gastronomes



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## 4<sup>th</sup> Oscar de la Charcuterie

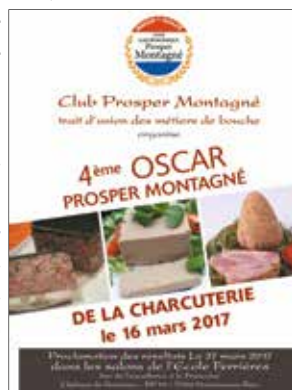
**Eric Guérault** is pleased to present the theme of the Oscar de la Charcuterie 2017.

**calf's head terrine, Liver Pate and 1/2 traditional knuckle of ham.**

The contest will take place on **March 16, 2017** at **Le Delas in Rungis**.

We encourage our member, for butchers and retailers selling meat products, charcuterie and cured meats to participate in this contest.

The proclamation of the results will take place on **27th March** at the **Château de Ferrière**, Ecole Hôtelière de l'excellence and French gastronomy. To register please cliq [here](#)



Prosper Montagné  
1865-1948,

chef de cuisine, écrivain, natif et citoyen de Carcassonne.



## Notre nouveau partenaire: Les Champagnes Pannier se présentent



Alcohol abuse is dangerous for your health, consume with moderation

"In 1899, **Louis-Eugène Pannier** wrote the first pages of the history of the House at Dizy, at the gates of Épernay. Installed since 1937 in Château-Thierry, in the heart of the Marne Valley, On the grounds of Jean de la Fontaine and in the unique setting of superb medieval cellars of the twelfth century, Maison PANNIER knew how to impose itself by its rigor and creativity.

### Champagne know-how and style PANNIER

express themselves through a range Complete and elegant of champagnes, elaborated From the three grape varieties (Chardonnay, Pinot Black, Pinot Meunier) from the best terroirs Champagne area. 30% of our grapes come from the Vallée de la Marne and 70% of the prestigious terroirs of the Champagne region. The wine is made from the three grape varieties (Chardonnay, Pinot Noir and Pinot Meunier).

Our cellar chef, **Philippe Dupuis**, has been working every year since 1982 to produce champagnes devoted to the pleasure of the aperitif and the table, combining mastery of winemaking And state-of-the-art technology, the Maison is keen to preserve the original fruitiness of its wines, in order to offer only **high quality**, rich and balanced champagnes with **a minimum of 36 months of aging in our medieval cellars**.

A selective distribution (wine merchants, restorer only) reflects this asserted will for quality and exception. "*Maison Pannier is very honored to have been selected by Club Prosper Montagné to become its preferred champagne partner.*"

Mathieu Brecy  
Directeur Commercial France  
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## Jean-Jacques Lelong passes away



We had the pain to learn the death of Jean-Jacques Lelong. A gourmet member for 30 years, we will miss his good mood and his joie de vivre.

We extend our sympathy to his wife and relatives.