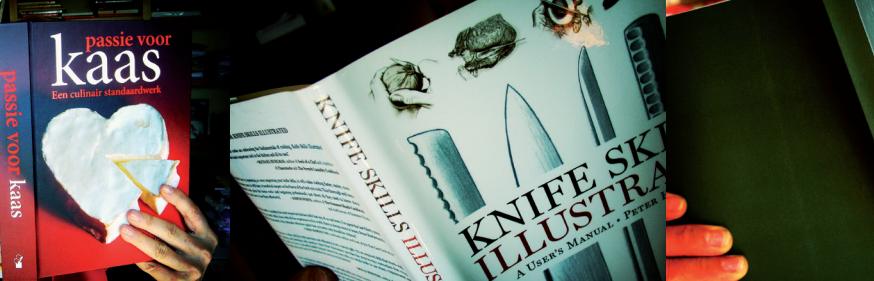
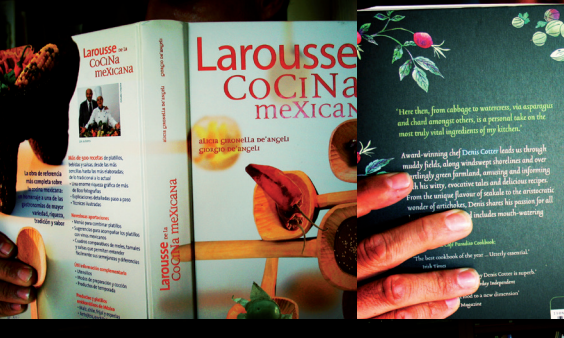
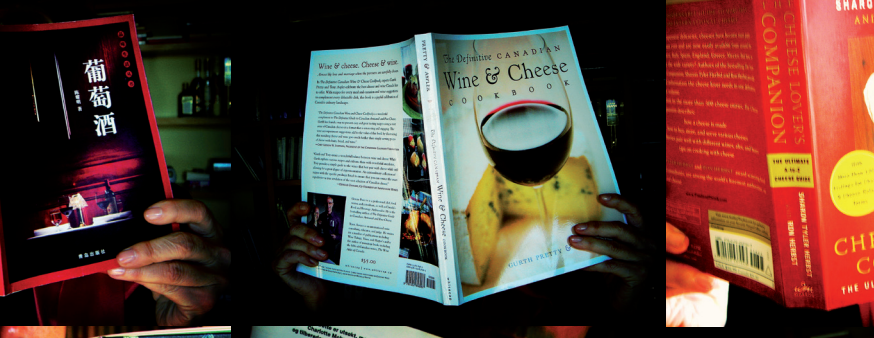
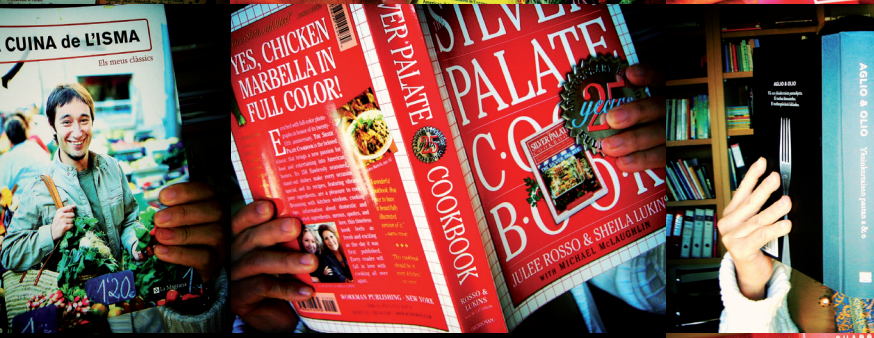
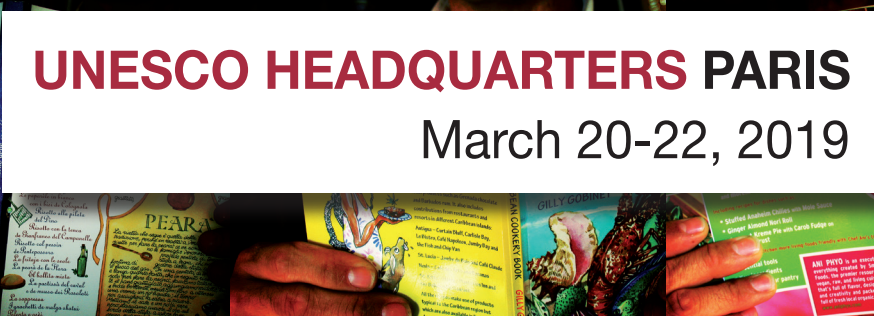




# GOURMAND WORLD SUMMIT



## UNESCO HEADQUARTERS PARIS March 20-22, 2019



## A SUMMIT FOR ALL FOOD CULTURES OF THE WORLD

Since 1995, the Gourmand World Cookbook Awards bring together the best culinary books of the world. The competition is free, and open to every country, publisher or author, regardless of power or influence. In 24 years, a huge network of professionals has been growing as over 1500 books are sent every year to participate, adding new members to this large family of food culture lovers.

That exponential growth allowed publishers, authors, TV producers, photographers, designers and winemakers to multiply their contacts around the world. The need of a professional summit was clear: fantastic texts and recipes from all over the world were available to be translated and adapted from one country to another.

The Paris Cookbook Fair was created in 2010, at Le Centquatre, a splendid cultural center in the east of the city. In 2013, the fair moved to the Carrousel du Louvre, before travelling to China in 2014, where the publishing industry was becoming more and more open to international content. In 2015, Gourmand International found an agreement with the Frankfurt Book Fair, the major cultural event of the world, to develop the Gourmet Gallery where publishers meet every year since then. In parallel, Gourmand co-organizes the food and drinks area of the Beijing International Book Fair.

In 2019, the Gourmand World Summit at the UNESCO Headquarters brings together the huge network of food culture professionals, around a big exhibition of 2000 books from 170 countries. It is the opportunity to see what is done and written around the world, by alphabetical order, from Afghanistan to Zimbabwe. So many topics, styles, layouts, formats, angles, traditions, fusions and research are there to be discovered and shared. So many talented authors and creative publishers to be met.

We are extremely grateful to UNESCO and its wonderful international team, who accepted to welcome this get-together in Paris. During the event, the culinary cultures inscribed on the Representative List of the Intangible Cultural Heritage of Humanity will be highlighted by a selection of the best books on each tradition. We hope that the huge exhibition at the Hall Ségur will be an opportunity for everyone to find fascinating books, and meet wonderful people.

Edouard COINTREAU

**GOURMAND**  
International

Gourmand World Cookbook Awards  
Frankfurt Book Fair - Gourmet Gallery  
Beijing International Book Fair - Food & Drink Area  
World Association of Food TV Producers



Panorama of Paris from the top of UNESCO. Autor: Richard Munckton

## Countries represented at the **GOURMAND WORLD SUMMIT**

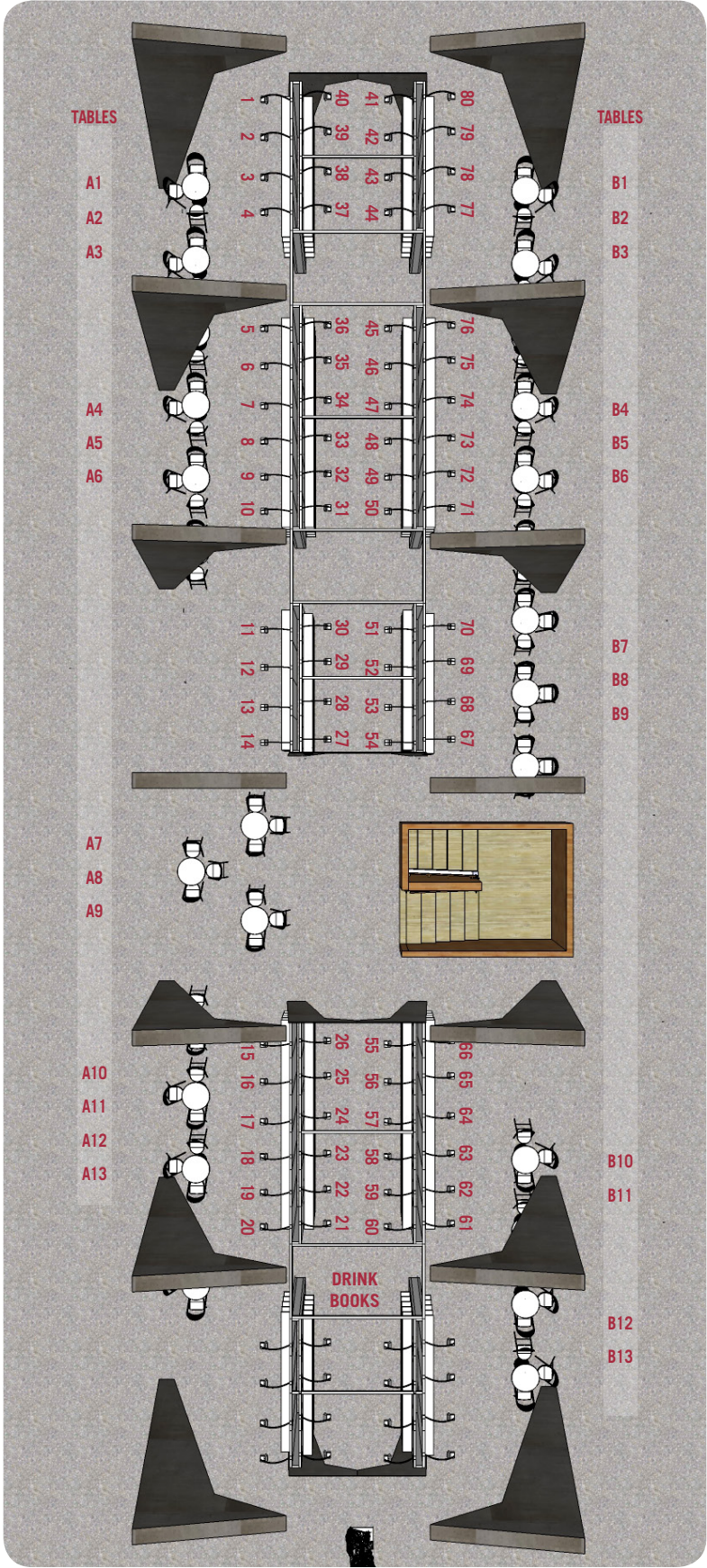
Afghanistan, Albania, Algeria, Angola, Antigua & Barbuda, Argentina, Armenia, Australia, Austria, Azerbaijan, Bahamas, Bahrain, Bangladesh, Barbados, Belarus, Belgium, Benin, Bhutan, Bolivia, Bosnia & Herzegovina, Botswana, Brazil, Brunei, Bulgaria, Burkina Faso, Burundi, Cambodia, Cameroon, Canada, Cape Verde, Chile, China, China - Hong Kong / Macau, Colombia, Comoros, Congo, Costa Rica, Croatia, Cuba, Cyprus, Czech Republic, Denmark, Djibouti, Dominica, Dominican Republic, Ecuador, Egypt, El Salvador, Estonia, Ethiopia, Fiji, Finland, France, Gabon, Gambia, Georgia, Germany, Ghana, Greece, Grenada, Guatemala, Guinea, Guyana, Haiti, Honduras, Hungary, Iceland, India, Indonesia, Iran, Iraq, Israel, Italy, Ivory Coast, Jamaica, Japan, Jordan, Kazakhstan, Kenya, Korea, Republic of (South Korea), Kosovo, Kuwait, Kyrgyz Republic (Kyrgyzstan), Laos, Latvia, Lebanon, Lesotho, Liberia, Libya, Liechtenstein, Lithuania, Luxembourg, Madagascar, Malaysia, Maldives, Mali, Malta, Mauritania, Mauritius, Mexico, Monaco, Morocco, Mozambique, Myanmar/Burma, Namibia, Nepal, Netherlands, New Zealand, Nicaragua, Niger, Nigeria, Norway, Oman, Pacific Islands, Pakistan, Panama, Paraguay, Peru, Philippines, Poland, Portugal, Puerto Rico, Qatar, Romania, Russian Federation, Saint Kitts and Nevis, Saint Lucia, Saint Vincent and the Grenadines, Samoa, Sao Tome and Principe, Saudi Arabia, Senegal, Serbia, Seychelles, Sierra Leone, Singapore, Slovak Republic (Slovakia), Slovenia, South Africa, Spain, Sri Lanka, Sudan, Suriname, Sweden, Switzerland, Tajikistan, Thailand, Tunisia, Turkey, United Arab Emirates, United Kingdom, United States of America (USA), Uruguay, Uzbekistan, Venezuela, Vietnam, Zambia, Zimbabwe.

## The **GOURMAND WORLD SUMMIT** in numbers

- Three days of exchanges in the heart of Paris.
- Over 2000 books exhibited at the Hall Ségur of the UNESCO Headquarters
- 170 countries represented
- 90% of books on food subjects (recipes, traditions, research, creation, etc.)
- 10% of books on drinks subjects (wine, spirits, juices, tea, coffee, etc.)
- Over 1500 professionals present
- 30 tables to meet some of the most important publishers and authors of the world.



# Hall Ségur Floor plan



## BOOKS BY COUNTRIES

- 1 – Afghanistan / Albania / Algeria / Angola / Antigua and Barbuda / Argentina
- 2 – Argentina / Armenia
- 3 – Australia
- 4 – Australia
- 5 – Austria / Azerbaijan
- 6 – Bahamas / Bahrain / Bangladesh / Barbados / Belarus / Belgium
- 7 – Benin / Bhutan / Bolivia / Bosnia and Herzegovina / Botswana / Brazil
- 8 – Brazil / Brunei / Bulgaria / Burkina Faso / Burundi / Cabo Verde / Cameroon
- 9 – Canada
- 10 – Canada
- 11 – Chile / China
- 12 – Colombia / Comoros / Congo / Costa Rica / Croatia / Cuba
- 13 – Czech Republic / Denmark
- 14 – Denmark / Djibouti / Dominica / Dominican Republic
- 15 – Ecuador / Egypt / El Salvador / Eritrea / Estonia / Ethiopia / Fiji
- 16 – Finland
- 17 – France
- 18 – France
- 19 – France
- 20 – France
- 21 – Gabon / Gambia / Georgia / Germany
- 22 – Germany
- 23 – Germany
- 24 – Germany
- 25 – Ghana / Greece / Grenada / Guatemala / Guinea / Guyana
- 26 – Haiti / Honduras / Hungary
- 27 – Iceland / India
- 28 – India
- 29 – Indonesia / Iran / Iraq
- 30 – Ireland
- 31 – Israel
- 32 – Italy
- 33 – Italy
- 34 – Italy / Ivory Coast
- 35 – Jamaica / Japan
- 36 – Japan / Jordan
- 37 – Kazakhstan / Kenya / Kiribati / Kosovo / Kuwait / Kyrgyzstan / Laos / Latvia / Lebanon / Lithuania / Luxembourg
- 38 – Madagascar / Malaysia / Mali / Malta
- 39 – Mexico
- 40 – Micronesia / Moldova / Monaco / Morocco / Mozambique / Myanmar
- 41 – Namibia / Nepal / Netherlands
- 42 – Netherlands
- 43 – New Zealand
- 44 – Nicaragua / Niger / Nigeria / Norway
- 45 – Oman / Pakistan / Palestine / Panama / Paraguay / Peru
- 46 – Peru
- 47 – Philippines / Poland
- 48 – Portugal
- 49 – Portugal
- 50 – Qatar / Romania / Russian Federation
- 51 – Saint Kitts and Nevis / Saint Lucia / Saint Vincent and the Grenadines / Samoa / San Marino / Sao Tome / Saudi Arabia / Senegal / Serbia / Seychelles / Sierra Leone / Singapore
- 52 – Slovakia / Slovenia
- 53 – South Africa
- 54 – South Korea
- 55 – Spain
- 56 – Spain
- 57 – Spain
- 58 – Sri Lanka / Sudan / Suriname / Sweden
- 59 – Sweden
- 60 – Sweden
- 61 – Switzerland
- 62 – Switzerland
- 63 – Tajikistan / Thailand / Tunisia / Turkey
- 65 – Turkey
- 66 – Turkey
- 67 – United Arab Emirates
- 68 – United Kingdom
- 69 – United Kingdom
- 70 – United Kingdom
- 71 – United Kingdom
- 72 – United Kingdom
- 73 – United States of America
- 74 – United States of America
- 75 – United States of America
- 76 – Uruguay / Uzbekistan / Venezuela / Vietnam / Zambia / Zimbabwe

## Representative List of the Intangible Cultural Heritage of Humanity

- 77 – Le Repas gastronomique des français
- 78 – Traditional Mexican cuisine / Mediterranean Diet
- 79 – Neapolitan Pizza / Washoku / Dolma / Kimchi
- 80 – Nshima / Croatian Bread / Georgian Wine / Belgian Beer / Arab Coffee

## DRINKS BOOKS

- A – Spirits
- B – Wine Books
- C – Wine Books
- D – Beer, Coffee, Tea, Juices

## TABLES

Some of the best publishers and authors have a desk during the Gourmand World Summit.

- A1 – Paniz Mehr - Iran
- A2 – Le Cordon Bleu - France
- A3 – Guido Tommasi Editore - Italy
- A4 – Lunchbox Press - Israel
- A5 – Ducasse Edition - France
- A6 – Haeddecke Verlag - Germany
- A7 – Rashmi Uday Singh - India
- A8 – Berkshire Publishing - USA
- A9 – Éditions BPI - France
- A10 – Ambar Editores - Mexico
- A11 – Nunchi - Italy
- A12 – Nourriturfu - France
- A13 – Viva - China
- A14 – Creazen - France
  
- B1 – Krenn Verlag - Austria
- B2 – Chernovic - Russian Federation
- B3 – Planeta Gastro - Spain
- B4 – Bibliotheca Culinaria - USA
- B5 – Lannoo - Belgium
- B6 – Sakafumi Matsumoto - Japan
- B7 – Marlina Spieler - USA
- B8 – The Iraqi Table - Iraq
- B9 – Fatema Hal - Morocco
- B10 – Ounce Magazine
- B11 – 4 Ingredients - Australia
- B12 – Sedes Publishing - Turkey
- B13 – Le Poulet Voyageur - France
- B14 – Vefa Alexiadou - Greece

## WHO TO MEET

A selection of great publishers and authors present at the UNESCO Headquarters.



**Argentina:** Chakall (Cozinha Divina), Carlos López (Escuela Argentina de Parrilleros), Deborah Stofenmacher (Tangolosos), Marisa Avogadro (Diafanis)

**Armenia:** UN World Food Program, Yerevan (School Meals Recipes Book)

**Australia:** Kim McClosker (4Ingredients), Janice & Paul Sutton (A Garlic Feast), Andrew Irvine (Signs Publishing), Peter Booth (A charcuterie diary), Ruth Bardis (Hellenic Kanella), Shannon Kelly (Shannon's Kitchen)

**Austria:** Hubert Krenn (Krenn Verlag), Lozje Wieser (Wieser Verlag)

**Belgium:** Johann Ghysels (Lannoo), Pascale Naessens (Pure Pascale)

**Benin:** Iman Eytayo (Plumes Solidaires)

**Bhutan:** Erik Nagamatsu (Food of the kingdom of Bhutan)

**Brazil:** André Boccato (Editora Boccato), Leonardo Baruki (Editora Labrador)

**Bulgaria:** Ilian Iliev (Cactus Publishing)

**Canada:** François Chartier (Créateur d'Harmonies)

**China:** Henry (Viva), Su Jing (WithEating), Kang Xi (Qingdao Wine Fair), Zhang Song (Lioning), William Chan Tat Chuen (Positive Eating Positive Living)

**Colombia:** Adriana Villegas (Ediciones Villegas), María Lía Neira (MNR Ediciones), Carlos Gaviria (Universidad de Sabana)

**Cuba:** Yeikel Sanchez (En la cocina de Yeikel)

**Cyprus:** Marinela Johanni?

**Czech Republic:** Martin Skoda (Chef)

**Denmark:** Hannah Lund (Bloody Amateurs)

**Egypt:** Dina Eldaief (The Taste of Egypt)

**FAO:** Aoife Riordan

**Fiji:** Nalini Naidu (Annapurna - Gastronomic Delights From Fiji)

**Finland:** Ari-Pekka Parviainen (Chaîne des Rôtisseurs), Benn Haidari (Åland)

**France:** Jana Navratil-Manent (Flammarion), Pierre-Jean Furet (Hachette), Emmanuel Jirou-Najou & Antoine Violette (Editions BPI), Aurore Charoy (Ducasse Edition), Isaure Cointreau (Le Cordon Bleu), Jacques Bally (Gault&Millau), Anne Zunino (Nourriturfu), Sylvain Ouchikh (Les Echos), Anne-Laure Descombin (Village International de la Gastronomie), Jean-Jérôme Carre (Capvini), Catherine Guérin (Bocuse d'Or Winners), Pierre Sanner (Mission française du patrimoine et des cultures alimentaires), Frédéric Houdaille (Éditions La Tengo), Sabine Bucquet-Grenet (Éditions de l'Épure), Agnès Viénot (La Maison), Aida Diab (ASFORED), Jean-Yves Bardin (Creazen), Mireille Sanchez (Le Poulet Voyageur), Matthieu Bourgois (Writers Pictures), Marie-Madeleine Rigopoulos (Livre sur la Place), Thomas Bourdeau (RFI), Gilles Mony (Mony & Co.), Denis Marot (Friends International), Audrey Janet & Lisa Cogitore (Ferrandi Paris), Maria Canabal (Parabere Forum), Alain Dutournier (Carré des Feuillants), Ghislaine Arabian (Les Petites Sorcières), Sophie Brissaud (Food & Sens), Sylvain Boivert (Conseil des Grands Crus Classés), Marie Sauce (La Cuillère d'Or)

**Germany:** Martina Stemann (Frankfurt Book Fair), Simone and Julia Graff (Haedecke), Monika Schlitzer (Dorling Kindersley), Katarina Többen (Avantgarde Edition), Thomas Götz von Aust (Achse Verlag), Jörg Zipprick (La Liste), Saskia Zimmerman (Sarap Sarap), Stefan Leistner (Asian Street Food), Manuel Wassmer and Verena Scheidel (Cood and Shoot), Anne Katrin Sura (Author), Isabella Obist and Nina Frisch (Drackenhäuser Verlag), Kornelia Santoro (Rebel Text)

**Greece:** Vefa Alexiadou (Vefa's Kitchen), Dina Nikolaou (Evi Evane),

**Guatemala:** Euda Morales (Universidad Francisco Marroquín)

**Hong Kong:** Alon Chan (Southern Edge of the Clouds)

**Iceland:** Dögg Hjaltalín (Delicious Iceland)

**India:** Rashmi Uday Singh (Times of India), Nimi Sunilkumar (Recipes from Kerala), Aparna Parinam (Chutneys)

**Indonesia:** Petty Elliott (Modern Indonesian Food)

**Iran:** Samira Jannatdoust (Paniz Mehr)

**Iraq:** Raghad Al Safi (The Iraqi Table)

**Ireland:** Fergus Gannon (Skerries), Mag Kirwan (Goatsbridge)

**Israel:** Ofer Vardi (LunchBox Press), Atalya Ein Mor (Ein Karem)

**Italy:** Guido Tommasi (Guido Tommasi Editore), Tiziano Strambini (Bibliotheca Culinaria), Cedric Naudon (Nunchi), Alba Pezone (Parole in Cucina), Rosa Tiziana (La Locanda di Asellina), Anna Laura Morelli (Vandenberg Edizioni)

**Japan:** Mastumoto Sakafumi (Japanese Cuisine and the Emperor), Kakoyo Tsuchiya (Sawaka), Nana Ogawa (Bistro Recipes), Eri Izeki (Les Génies du Chocolat), Memi Yuine (Cakewich), Yukie Hayakawa (Alps View Forum), Chihiro Masui (Foodwriter)

**Lebanon:** Noah Baz (La Nuit de la Pistache), Lina Saad (The Land of White)

**Luxembourg:** René Mathieu (Vegetal)

**Malaysia:** Mohana Gill (Fruitastic)

**Mauritius:** Clancy Philippe (Best of Mauritius Cuisine)

**Mexico:** Adriana Sanchez Mejorada (Ambardiseño), Jessica Pons (Red de Asociaciones y Nuevos Proyectos - Proméxico), Alondra Maldonado (Sabores de Nayarit), Ariana Coria (Otro Stylo para cocinar)

**Morocco:** Fatéma Hal (Mansouria), Mona Fajal (Dar Mona)

**Namibia:** Antoinette de Chavonne Voigt (My Hungry Heart)

**Netherlands:** Fusina Verloop (Kookboek van het Jaar), Jonah Freud (Kookboekhandel), Bart Van Olphen (Fish Tales), Gert Crum (Wine writer)

**New Zealand:** Celia Hay (NZ School of Food and Wine), Margaret Brooker (At the Beach), Bridget Davis (Breakfast around the World)

**Norway:** Anders Oskal (Arctic Economic Council)

**Pakistan:** Sadaf Ahmed (The Karachi Table)

**Panama:** Charlie Collins (Nueva Cocina Panameña)

**Peru:** Guillermo Gonzalez Arica (Gastrodiplomacy), Sara Beatriz Guardia (Universidad San Martín de Porres)

**Poland:** Radek Bolalek (Poland)

**Portugal:** Maria Manuel Valagao (Algarve Mediterrâneo), Fortunato da Camara (Tesouros de Origem Portuguesa)

**Romania:** Laura Cosoi (Ramai la Masa)

**Russian Federation:** Sergey Chernov (Chernovic), Stalic Khankishiev (Chef), Valentina Chemiakina, Olga Subanova, Anna Krasnovskaïa, Margarita Pishchalnikova (Rambler)

**Samoa:** Robert Oliver (Real Pasifik)

**Singapore:** Dr. Kelly Sia (Delicious Gems), Pauline Menezes (Vegetarian Society)

**Slovenia:** Anka Peljhan (Kuhnapat), Anita Sumer (Ars Verbi)

**South Africa -** Nompumelelo Mqwebu (Africa Meets Europe Cuisine), Alix Verrips (Brunch), Ishay Govender (Curry: Stories & Recipes Across South Africa), Kobus Botha (Le Braai)

**Spain:** David Figueras & Gemma Isus (Planeta Gastro), Laura Gosalbo (Gastronomía Activa), Xavier Molla (XMR), Marcelino Elosua (LID Business Books), Gabriela Llamas (La Huerta del Emperador), Iñigo Ruiz Rituerto (Galerna), Mary Herrera (Petit Bistro Ségur), José Lucas Perez Llorens (Universidad de Cádiz), José Campos Martín (Tapas y Pintxos de Logroño), Luisa Fernanda Morenés y de Giles (Libro de Cocina Vicenta López de Carrizosa y de Giles),

**Sweden:** Ingela Holm (Holm & Holm Books), Maria Gylfe (For people with other exits), Pelle Agorelius (Husmansbord & Svensk Landskapsmat), Jens Linder (Fran Krusbarkram till Kimchi), Hans Olof Oberg (Perfect Gin & Tonic), Per Erik Berglund (Snapshot), Viola Adamsson (Smakan av Halsingland) Anna Benson (Bla Kokboken) Eugen Stelin (Plant Based) Ulrica Soderlind (Religions & Diets in Tbilisi), Ingalill Thorsell (Drakamollan)

**Switzerland -** María Elena Llata & Astrid Carver-Courcine (Thermomix), Esther Kern (From Leaf to Root), Marta Lenzi.

**Tajikistan -** Ron Smit (With our own hands)

**Thailand:** Tawjan C. Poryyasingh (Breakfast Moments)

**Turkey:** Sahrap Soysal (Chef), Aslihan Sabanci (Sedes Publishing)

**UAE:** Dima Al Sharif (Mooneh)

**UK:** Claudia Roden, Keith Grainger, Jon Croft (Absolute Press), Emily Dewhurst (Kitchen Press), Lord Strathcarron (Unicorn Publishing), Mark Greenaway (Edinburgh), Samantha Potts (TUCO), Kevin Snook (A boy by the sea), Martina Lang, Valentine Ammeux (Kill Yourself with Chocolate), Emily Dewhurst (Kitchen Press), Jenny Mallin (Grandmother's Legacy)

**USA:** Stephanie Swane (Modernist Cuisine), Karen Christensen (Berkshire Publishing), Marlina Spieler (Foodwriter), Joan Peterson (Eat Smart Guides), Jeff Jensen (Wine writer), Mike DeSimone (Wine writer), Mike Veseth (Wine Economist), Steven Halliwell, Susan Chwae, Grace O, Barbara Weller, Tania Teschke (The Bordeaux Kitchen)

**Venezuela:** Leo d'Addazio (Sommelier)



# & GOURMAND WORLD SUMMIT

## TWO EVENTS, ONE TANDEM

Anne-Laure Descombin created the Village International de la Gastronomie in 2016 to gather all the countries of the world around their cuisines. Her wish was to showcase the most traditional recipes, ingredients and techniques. Today, the Village is an extraordinary melting-pot, where people from all around the world cook, eat, drink, dance and play music together.

Located around the fountains of Trocadero Gardens, the Village faces the Eiffel Tower and the river, with stands from over 60 countries. Most of the stands are supported by the Parisian embassies and consulates, and delegated to the most authentic restaurants of each community.

Such an event could only be the perfect tandem for the Gourmand World Summit. At the UNESCO Headquarters, visitors will discover 2000 books from 170 countries, meet publishers, authors, chefs, winemakers, journalists... and then, at the Trocadero Gardens, they will celebrate together with the most spectacular views.

Opening Party on Thursday 21st.  
From 6.30 p.m. to 10 p.m.

### LOCATION

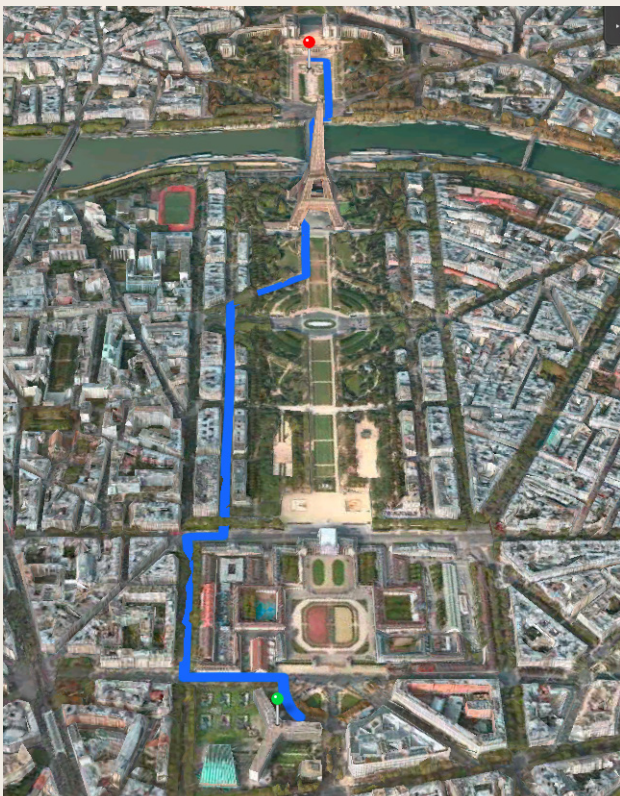
Jardins du Trocadéro - 75016 Paris By Métro: Trocadéro  
By RER: Champ de Mars - Tour Eiffel By Bus: 22, 30, 32, 63, 72, 82, Balabus  
For more informations: [www.levillageinternationaldelagastronomie.com](http://www.levillageinternationaldelagastronomie.com)

### A PROMENADE IN PARIS

There is a nice walk to do between the Gourmand World Summit and the Village International de la Gastronomie. From the UNESCO Headquarters, you can either reach the Trocadero Gardens by metro, or walk through the Champ de Mars, by the Eiffel Tower.



### PLAN / WALKING



### PLAN / METRO

