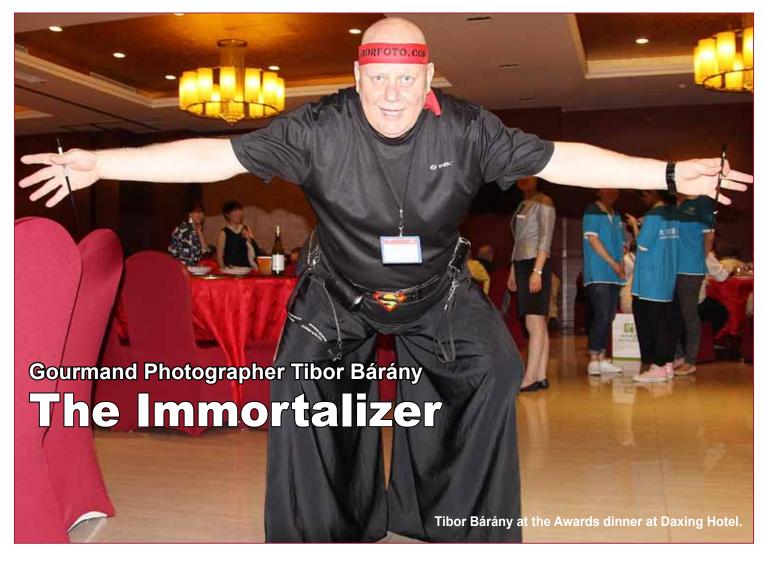


GOURMAND MAGAZINE

The International Cookbook Revue

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To be called on stage and receive a Gourmand Award is a lifetime experience. But the moment rushes away so quickly. Tibor Bárány is the official Gourmand Award photographer. He immortalizes these moments of honour and glamour for you. That's why he calls himself "The Immortalizer". Working for Gourmand

since 2006 he has been present at all the Awards ceremonies and took some thousand pictures everytime.

If you met him once, you will remember him for the rest of your life. Tibor Bárány looks quite extraordinary and he also has a quite extraordinary way of working. "My work may appear unusual to you,

but it is all for the sake of a good photo", Tibor says. He arranges pictures within seconds and makes the scenery look as if it was a spontaneous shot. Gourmand Award winners are happy having a picture of themselves with the certificate on stage to be used for the PR and for their website or just as a nice memory of a unique moment in life.
Find all the photos of the
Gourmand World Cookbook Awards and the
Beijing Cookbook Fair on
Tibor Bárány's website:
www.tiborfoto.com

If you are interested in some of the pictures, please contact Tibor Bárány directly:

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Gourmand World Cookbook Awards 2014

Magical Moments in Beijing

On two days the eyes of the international wine and cookbook world were focussed on the Beijing Daxing Theater where the 19th Gourmand World Cookbook Awards took place. For the first time the wine and cookbook awards were on two different nights. Foreign guests, including 36 embassies, and the Chinese, experienced evenings full of glamour, emotions and fun, each followed by a big gala dinner at the Daxing Hotel and a party.

Both ceremonies have been opened by traditional dances from China, on second day followed by a dance from Samoa, organized by the Embassy as a thank you for the nomination of chef Robert Oliver's book "Mea'Ai Samoa" in the category "Best TV cookbook, English". This year, 187 countries competed in the Gourmand Awards. Finally 94 countries made it onto the shortlist. 47 different countries got to first place. "In fact the book on places 1 to 3 are all winners", says Gourmand President Edouard Cointreau, "The choice who's on first place, second or third is always very difficult and narrow." Therefore books on places 1 to

3 are allowed to use the sticker "Best in the World", because that is exactly what they are. This is the magic of the awards. Every participant hopes to win, but of course everyone is already a winner. A winner in its country and while on the shortlist the book already belongs to the best wine or cookbooks in the world. You see it clearly after the awards: Everyone is happy to be part of this worldwide competition. This is the atmosphere for magical moments, as this year after the first awards evening. In the garden outside Daxing Hotel a spontaneous party took

place. The "Cookbook of the Year"-winners from Colombia played traditional music with original instruments from their country and everbody danced and partied until the early morning hours. The garden became the place to be after the awards. On the second night Oswald Greenslade from the Bahamas invited everyone to taste his signature drink the "Bahama-Mama" and also the Daxing volunteers joined the party and made it a real multicultural meeting and an unforgettable moment.

More magical moments on the following pages.













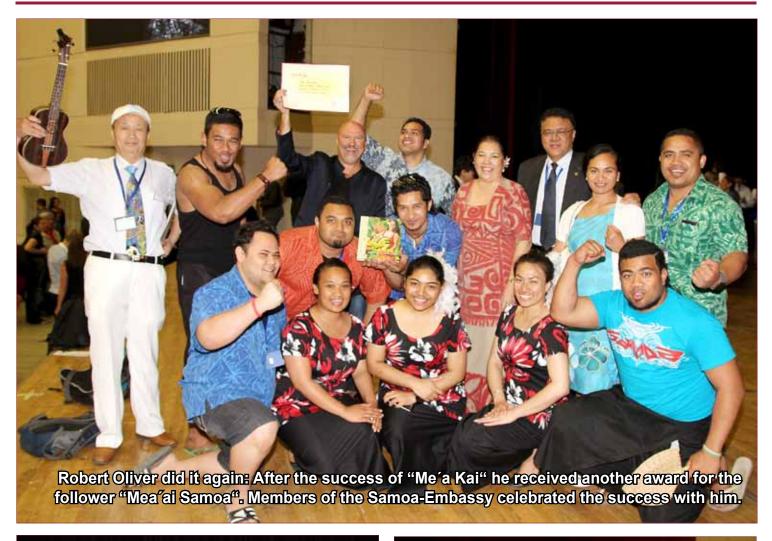


























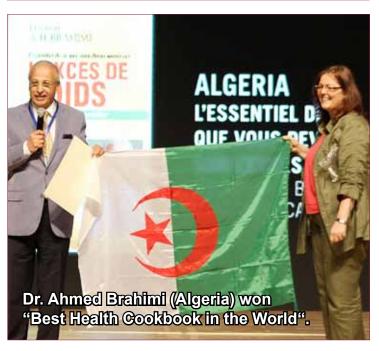














































































A fantastic end to an unforgettable trip

Sichuan-Festival, Bird's Nest and Da Dong

On May, 23, the Beijing Cookbook Fair and the Gourmand Awards have been over, but for the remaining Western guests one last highlight was on the schedule: The opening of the first Sichuan Festival at the Meizhou Dongpo restaurant in Beijing. Run by Chef Wang Gang the restaurant is one of the best in the Chinese capital and famous for its Sichuan cuisine. The guests saw a fantastic ceremony with traditional dances and Kung Fu presentations and show cooking. The Western chefs were invited to taste the signature dishes of the Sichuan chefs and were interviewed for Chinese television about their opinion.

After this spicy and hot experience the guests visited the Olympic district with the Bird's Nest and the Water Cube. Finally Liu Guangwei, the president of honour of Beijing Cookbook Fair, invited the guests to dinner at the new restaurant by Chinese top-chef Da Dong in Beijing. The breathtaking architecture, the design and of course the outstanding dishes impressed everyone. "I hope you will always have fond memories of your visit and come back very soon, friends", said Liu Guangwei in his touching farewell-speech.

