

TABLE PLAN

H.E. the Turkish Ambassador M. Eugène Flagey His Grace the Duke of Bedford H.E. the Belgian Ambassador
 Mne. van Meerbeke Mrs. Webster Mr. S.H.J. Bates Mrs. Bates The Mayor of Kensington

Mr. Stanley-
J. Adans

Mr. J. Brandon-
Thomas

Mr. John
Batt

Mr. J.G. Bridges

Mr. Nubar
Gulbenkian

M. André Simon

Herr D.W. von
Keller

Miss Evelyn
Garrett

Mr. Morley
Richards

Miss A. Bowles

The Honorable-
Edwin M. Martin

Sir Brian
Mountain Bt.

Mr. C.R. Willis

Mr. John
Waddell

Mrs. Nubar
Gulbenkian

Mr. James Hall

Sir William
Steward M.P.

Sir Graham
Cunningham K.B.E.

Major Neville
Smith

Mne. S. Stiel

M.A.S.
Donnay

M. Aurelio Valls

Miss M. Pavlow

Mr. Peter Finch

Mr. Duncan
Harrison

Mr. Worthan

Mr. James
Pettigrew

Mr. A.J. Crawford-
Price

Major Cyril
Dennis

Mlle. Janssons

Lt.-Col. G.W.H.
Innes

Lt.-Col. L.A.
Dunnage

Mr. K.W.
Bridges

Mr. Ralph McCarthy

Mr. Peter
Forster

Mr. Henry
Sherek

Mr. Arthur Hope

Mr. R.O.
Baker

Mr. P.B. Martineau

Mr. N. Tyfield

Mr. Arthur
Christiansen

Mrs. H.E. Hilbert

Mr. A. Whyte

Mr. G. Fay

Miss M. Williams

Mr. Brian J.
Gardner

Mr. Peter West

Mr. L.J.H.
Gardner

Mr. G.L. Webster

Mr. H.E.
Hilbert

Mr. William Sexton

Mr. A. Hill

Mr. Egon Ronay

Mr. W.J. Ofner

Mr. Eddy
Gilmore

INTERNATIONAL GASTRONOMIC LUNCHEON

Co-ordinating Bureau

Tel: GER 6597/7548

33 Oakwood Court, London, W.14.

BRUSSELS EXHIBITION'S TOP CHEFS FOR LONDON

The six leading chefs of the Brussels Exhibition are flying to London for twenty-four hours, each to cook one course of an international gastronomic luncheon, on May 29th. The gastronomic adviser to the Brussels Exhibition, M. Eugene Flagey, will preside over the luncheon which will be given at the Kensington Palace Hotel, London, W.8. for fifty gourmets of international standing.

The chefs, chosen from sixty-six national restaurants at the Exhibition, are American, German, Hungarian, Spanish and Turkish with the chef of the foremost hotel in Brussels.

The group will be accompanied by M. Eugene Flagey as well as by two "fair-hostesses" from the Exhibition.

The lunch has been arranged, the chefs chosen, the dishes coordinated and the menu and wines selected by Egon Ronay, a former restaurateur, gastronomic expert of the DAILY TELEGRAPH, London.

Britain's food will be represented by its cheeses. The wines will all be French. Specialty foods, not available in England, such as clams from the U.S.A., fogash (a fish) from Hungary's lake Balaton and fresh vine leaves from Turkey will be flown in from the countries of origin.

The Duke of Bedford and M. Eugene Flagey will both speak at the lunch.

The six chefs will make the flight in full white kitchen garb complete with chefs' hats, etc. They will board a helicopter in the Exhibition grounds, will be trans-planed at Brussels Airport to arrive at London Airport after lunch on 28th May. They will be received at the airport by the Chairman of the British Travel & Holidays Association, Sir Arthur Morse.

They will then proceed to the Kensington Palace Hotel and start on the preparations of their respective courses. Later they will participate in an informal supper given at the hotel for them to meet two or three leading British chefs; this meal will be typically British.

The chefs are well-known personalities in their own countries:

America - Alec Pimienta: is the leading chef of the Brass Rail catering organisation in New York. He was born in Italy and has spent the last thirty years in the United States. His specialty is clam chowder, a delicious soup made of clams to be found on the east coast of America.

- Belgium - G. Close: is chef of Brussels newly-opened luxury hotel, the Amigo, and has represented his country in international gastronomic exhibitions and competitions.
- Germany - G. Möhrke: is the Director of Cuisine to the Blatzheim organisation, and is in charge of the catering in their twenty-seven establishments in Germany, the majority of which are in Cologne.
- Hungary - J. Rakoczi: was chef of one of old Budapest's leading restaurants at the hotel St Gellert for twenty years, and is at present their leading kitchen authority.
- Spain - Alli Pebre d'Anguillas: is recognised to be the greatest expert on "paella" in Spain, and indeed comes from Valencia, the home of "paellas".
- Turkey - Sokrat Lagos: was chef of the Pavillon Süreyya in Ankara and is now a leading chef of the organisation created by the Banque de Tourisme in Ankara.

There is a closed season for fishing fogash in Hungary, which will be suspended by government order specially for this event.

The ambassadors in London of the various countries will be present at the luncheon, as well as a few connoisseur Members of the British Parliament, the Mayor of the Royal Borough of Kensington and Mr N. Gulbenkian (son of the late Mr "5%" Gulbenkian, the oil tycoon) and his wife.

Newsreel films will be taken of the event both at Brussels Airport and London Airport, at the kitchens of the Kensington Palace Hotel and the luncheon itself.

Press representatives from throughout the world will also cover this interesting gastronomic event.

Grace

*This seems good possible, exclusive outside
action people in London I think.
Cover arrival, lunch, etc.
Chefs working in kitchen, different food etc
Then dinner, personalities present
They giving light here somebody
Contact etc. all silent coverage. - G.*

Commonwealth content:

They understand Mr. Roney will be prepared to light (a pay for same)

Their c-man reports as under:

Luncheon Unless we wish to

concentrate fully upon luncheon

we could get away with photo

& press lights.

Preparation of same — as above.

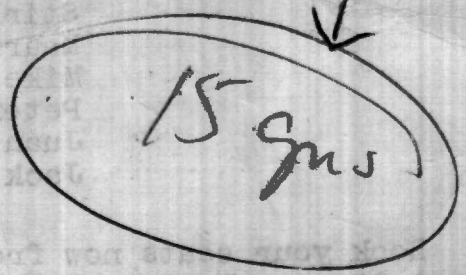
Have promised to

output.

Kutcher (prepart with)

Quinlan

Sept



SABINA

am 5-30

L INE

Centrat.

FLIGHT

605

5:30
A.

INTERNATIONAL GASTRONOMIC LUNCHEON

AT THE KENSINGTON PALACE HOTEL

Co-ordinating Bureau

Tel: GER 6597
GER 7548

33 Oakwood Court,
London, W.14.

(from 3 p.m. 28th until 6 p.m. 29th May
Telephone: WES 8121, ext. Press Office)

GASTRONOMIC NOTES

Menu and Wines:

1. Hors d'Oeuvre Turcs
Perrier Jouet 1949
2. Clam Chowder
Perrier Jouet 1949
3. Fogash Fróid, Sauce Csik
Sylvaner, Schlumberger 1955
4. Paella Valenciana de Poulet
Rose d'Anjou Cabernet
5. Sorbet au Citron
6. Filet de Boeuf Vieux Bruxelles
accompagne par les Points d'Asperge
et les Pommes Parisienne
Chateau Cheval Blanc, Premier Grand Cru
St Emilion 1949
7. Fromages de la Grande Bretagne
8. Souffle Atelier avec les Petits Fours
Chateau d'Yquem, Premier Grand Cru Sauternes 1948
9. Cafe
Cognac Delamain (35 ans)

1. This consists of dolmas (meat-stuffed, fresh vine leaves); tarama (a mousse made of uncooked carps' roes and butter); an unusual combination of small pieces of chicken in a walnut sauce, etc.

2. A broth of clams and vegetables.

3. Fogash is a fish solely to be found in the Hungarian lake Balaton, and is of a light flavour.

4. Contrary to common belief one of the classic paellas is made with chicken or shell fish, not necessarily of a mixture. It needs very long and very slow cooking, which forms a delicious crust at the bottom of the heavy iron frying pans in which it is served as well as cooked.

5. It is necessary to give a rest to the palate and digestion by interrupting such a long meal by a light water ice. Russian-type cigarettes are generally served with it.

6. The main course. This most expensive of all cuts lends itself well for flavoured cooking as the plain fillet is not of outstanding flavour, unlike the entrecote.

7. British cheeses are generally "hard" by nature and to foreigners are an interesting change from their usually soft and richer cheeses.

8. This is a light creme patissiere dressed over a mixture of crisp, fresh fruits and finished with a chocolate sauce.

The wines cover all the main wine-growing districts of France: Champagne, Alsace, Anjou, Bordeaux, Burgundy and Cognac. Observe the gradation in the increasingly full-bodied wines.

Egon Ronay, a restaurateur and writer on gastronomic matters, who devised the menu and chose the wines, says that two points could be argued.

(a) Soup and hors d'oeuvre should not really both be served at a lunch. The serving personnel therefore have been instructed to ask each guest specifically whether they want to take soup at all.

(b) The doubt of fitting in paella in such fare. This, he says, is purely done as a gesture towards this outstanding Spanish specialty and small servings will ensure that it merely takes the form of sampling, and adds colour to the menu without putting the gourmet to an exaggerated task.

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COMPLICATIONS ABOUT THE LOYAL TOAST

It is some years since a gastronomic lunch of such length has been held. In view of the rank of some of the sixty gastronomes (members of the peerage, ambassadors, Mayors, etc.) it was important to time the Loyal Toast properly.

Sorbet, which so to speak interrupts a meal, is usually served with Russian-type cigarettes. Smoking on the other hand ought not to be commenced before the Loyal Toast has been honoured.

Advice was sought from Buckingham Palace, the Foreign Office and the Lord Chamberlain's Office. The last-mentioned could not give a definite ruling, only after having made enquiries themselves.

As a result the Loyal Toast is honoured as the Sorbet is served, i.e. before the main course (Filet de Boeuf Vieux Bruxelles), so that cigarettes can be smoked with it.

In what to drink the Loyal Toast? Of the six kinds of wine, champagne is married to the first two courses, Alsatian Sylvaner with the next and rose d'Anjou with the course preceding the Sorbet. Instead of drinking the toast in rose, it was decided that the champagne glasses - still on the table - should be filled again and the toast, proposed by the host, Mr Sydney Bates, Chairman of the Company, drunk in champagne.

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THE OVERSEAS GUEST OF HONOUR - EUGENE FLAGÉY

Official title: Conseiller pour la Gastronomie
au Commissariat Général

Gastronomic Adviser to the
Exhibition Commissariat

Slim, elegant, middle-aged - a leading Brussels barrister.

Gastronomic interest, just like his legal profession, is a family tradition. A founder of the Belgian "Club des 33", one of the world's most exclusive gatherings of connoisseurs.

A man of refined, quiet tastes, reflected in his house in Brussels exclusive Avenue Lloyd George, where he lives with his smartly-dressed wife and law-student son.

Though an admirer of great chefs he says that the genius of professional culinary creators is not necessarily coupled with delicate taste. This is where the amateur gastronome - a food critic, as it were - comes into his own.

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SOME OF THE GUESTS AT THE LUNCHEON

The Duke of Bedford (speech)

Monsieur Eugene Flagey, Gastronomic
Adviser to the Brussels Exhibition (speech)

The Belgian Ambassador and Mme van Meerbeke

The Turkish Ambassador

Representatives of the American, German
and Spanish Ambassadors

The Mayor of Kensington

Monsieur Andre Simon

Sir William Steward, M.P.

Mr. Rex Harrison

Miss Kay Kendal

Mr. Henry Sherek

Mr. & Mrs N. Gulbenkian

Mr. Peter West

Miss Muriel Pavlow

Mr. Peter Finch

Total number of guests 60.

The host is Mr. Sydney Bates, Chairman of the Kensington
Palace Hotel.

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THE KITCHEN OF BABEL

Six maitre chefs - six languages - in one kitchen!

A remarkable figure, the back-room boy of this event is Mr F. Heller, Swiss Chef de Cuisine of the Kensington Palace Hotel.

According to the menu devised by Egon Ronay, a restaurateur and writer on gastronomic matters, he has the task of laying on the raw materials; organising cooking space well separated from the other chefs; arranging for kitchen help for each chef, possibly with a knowledge of the chef's own language; arranging for the necessary dishes for the service; performing a remarkable feat of diplomacy during the cooking by appearing to give the same amount of attention to each of his master colleagues.

The most remarkable thing about it all is that Mr Heller is not far from 70.

The six foreign chefs are:

Alec Pimienta - American
G. Close - Belgian
G. Mührke - German
J. Rakoczi - Hungarian
Pedro Sureda Salamia - Spanish
Sokrat Lagos - Turkish