



The Emirates Culinary Guild
A Member of the World Association of Chefs' Societies



NEWSLETTER

February 2011 (0211)

Events & Happenings

-ECG Monthly Meeting for March will be hosted by Chef Robin Gomes and the Citymax Hotel on the 13th at 16:00



Agenda:

- Recap Salon 2011-02-21
- Tour for Hunger
- City and Guild

Thank you to Chef Poonsak and the Dusit Princess Hotel for hosting the February meeting

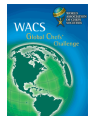


May meeting will be held on the 17th at The Hotel Show



-Lamb Butchery Training Thanks to MLA's Greg Butler and the Radisson Blu Hotel for hosting the Lamb Butchery Competitors Training on February 15, 2011

-Global Chefs Challenge coming this summer





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- Emirates Culinary Guild Salon Culinaire February 27 to March 2, 2011
As of today we have over 87 hotels participating at Salon 2011 with 1,000 entries including the International entrants from USA, Egypt, France, Oman, Slovakia and the UAE Region



ESC 2011: Important note to competitors

1. Make sure to have the truck badges, security will be strict
2. The truck can only enter to load and unload; there is no parking inside DWTC
3. The prep area is very limited, only half a table for each competitor. Maximum to be prepared in your kitchen; keep only really necessary plating for the Salon Area
4. Only 1 helper is allowed in the prep and Salon Area
5. Please make sure you read all rules and regulations again. Available in Gulf Gourmet or on the Website
6. Make sure your meals are balanced between Protein – Starch and Vegetable
7. Make sure to use the required products in all Sponsored Classes
 - a) Class 03 – Tony Kaiser Strudel Dough for 1 out of the 4 Dessert Plates
 - b) Class 10 – any 1 of the course has to feature Australian Lamb
 - c) Class 12 – Spanish products which have been distributed through Chef Middle East have to be used for the Spanish Tapas.
 - d) Class 21 – Australian Beef to be used, any beef cut except Tenderloin or Fillet.

It is essential to use the Products, a large number of Points will be lost if Products are not used.



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-Appreciation to these Hotels and Company for providing rooms for the judges for the upcoming Salon Culinaire 2011:

Coral Deira Hotel



Jumeirah Emirates



Jumeirah Zaabeel Saray



Mina A'Salam



Coral Boutique Barsha



Grovesnor House



Shangri-La Hotel



Iberotel Hotel



Citymax Hotels



Towers Rotana Hotel



Dusit Princess Hotel



Wunsch Villa



GREEN BASKET GENERAL TRADING L.L.C



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NEWSLETTER



Santi Santamaria

1957 - 2011



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The skies have turned a shade of grey over the culinary world. On 16 February 2011, one of the greatest chefs alive passed on. Chef Santi Santamaria, the first Catalan chef to be awarded three-Michelin-star, collapsed in his Singaporean restaurant Santi and was pronounced dead shortly after.

A self-taught chef, Chef Santamaria never received any formal chef education, but went on to become one of the most respected and esteemed chefs of our time. His secret was to make use of the purest ingredients, prepared in extraordinary ways. His style saw him garner accolades left, right and centre, and his peers count him as one of the most influential chefs of this generation. His first restaurant, El Raco de Can Fabes was opened in 1981, and by 1994, had achieved the honour of being awarded with three-Michelin-star, and has held on to that distinction ever since, never a year dropping a star. Not stopping at three, he has amassed a total

of seven-Michelin-star at his various establishments, with two from Santceloni, and one each from Tierra and Evo. Besides being an established chef, Chef Santamaria is also an award-winning author. He has a slew of cookbooks under his name, which have won numerous awards. He also had been in collaboration with other forms of media, like the Catalan newspaper *La Vanguardia* and the *Catalan News Agency*. Chef Santamaria was previously in Singapore for the World Gourmet Summit in the years 2000 and 2006.

He is quoted as telling the *Wall Street Journal* last year, "My first visit to Singapore was more than 20 years ago with my wife. I'm building a new family here, and I'm sure new projects will come soon." He is referring to Santi, which is run by his daughter Regina. The gastronomic constellation has seen a huge gap surface with the passing of Chef Santamaria. He will be sorely missed, and it will be near impossible to fill the void he has left in the culinary world.



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-ECG Birthday wishes for March go out to:

Marcus Gregs 1st
Mohamed Farrukh Ahmed 1st
Evan Allan Schulze 13th
Gerald Bergue 18th

Have you visited our website yet?? www.emiratesculinaryguild.net

*If you wish to include anything in the ECG newsletter please email your submission, with "Newsletter" in the subject heading, to: theguild@eim.ae