Beat: Lifestyle

GOUT DE FRANCE - GOOD FRANCE TO CELEBRATE FRENCH GASTRONOMY

THE THEME BEING TASTE FRANCE

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USPA NEWS - Over 150 Countries agree to help the Public discover the “˜French Gastronomic Meal´, recognized as Intangible Cultural Heritage of Humanity since 2010. For Four Days, Foodies are invited to celebrate French Gastronomy through Fun, Popular Events. Reviving and bringing up to date the Dîner d´Epicure (“˜Gourmet´s Dinner´) first concocted by Auguste Escoffier in 1912, Goût de France / Good France also organizes thousands of French Dinners across the World, all taking place on April 16, 2020...

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In Paris, Dozens of Restaurants take part and offer Traditional Dishes made with Local Ingredients..This year´s Focus is on Socially and Environmentally Responsible Cuisine.... For the 6th year in a row, Alain Ducasse and the Ministry of Foreign Affairs give pride of place to the French art de vivre and wish “Bon Appétit“ to the entire World for a Special Dinner. It is also the occasion to give Pride of Place to Centre Val de Loire region cuisine as the Guest of Honor.

Once again this Year, a French-Style Dinner will be held in the Embassies and Consulates of more than 150 Countries and in several thousand Restaurants throughout the World. In order to strengthen its Commitment to Global Environmental Action, Goût de France / Good France 2020 will once again place Sustainable Gastronomy at the Centre of this New Edition. On 16 April, this French Traditional Social Practice will be embraced well beyond its Borders, in its Uniqueness and its Diversity. By bringing together nearly 350,000 People to enjoy thousands of French-Style Dinners, Goût de France / Good France proudly shares the Values of French Gastronomy every year.

After Nouvelle-Aquitaine and Provence, Goût de France / Good France will feature Centre-Val de Loire in a Series of Events in France and abroad. In many ways, the Gastronomy of Centre-Val de Loire epitomizes the French Art Of Living. It is in the this same Region, in Tours, that the European Institute for the History and Cultures of Food began promoting the Gastronomic Meal of the French for inclusion on UNESCO´s Intangible Cultural Heritage of Humanity List.

In Partnership with the Centre-Val de Loire Regional Council and Regional Tourism Committee, the Region will make Gastronomy the Focus of its 2020 “Nouvelles Renaissances“ Cultural and Tourism Season. The Region would like to present to the entire World this Special Relationship with Regional Products and Gastronomy intrinsic to the Landscapes in the Heart of France and the Loire Valley in Goût de France / Good France Events.

The Two-Michelin-Star Chef of "La Maison d´Ã Côté" in Montlivault, in the Loir-et-Cher, Christophe Hay is this Year´s Ambassador of the Sixth Edition of Goût de France / Good France that showcases the Gastronomy of the Centre-Val de Loire Region. Trained under Paul Bocuse, for whom he brought the Pride of French Cuisine to the United States for Five Years, he is dedicated to transmitting Culinary Culture and a lLader of the Sustainable Gastronomy Movement, which draws Inspiration from the Idea of a Nourishing Earth.

Freshwater Fish caught directly from the Loire, Wagyu Beef of Local Livestock and Home-Grown Vegetables from his Permaculture Garden: through his Modern Cuisine, in which the respect for the Land is omnipresent, Christophe Hay is first and foremost an Ambassador for all things Local who can masterfully re-interpret Dishes derived from Historical Cultural Heritage, with Contemporary Flair. He invites us to discover this Region´s Cuisine throughout this year´s Goût de France / Good France.

Source : Official Launch of Goût de France / Good France 2020 Event "TASTE FRANCE" @ Ministry of Europe & Foreign Affairs onn March 5, 2020.

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