



E c k a r t W i t z i g m a n n

PRESS INFORMATION
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International Eckart Witzigmann Prize:

Eckart Witzigmann pays tribute to outstanding accomplishments in the Art of Cookery and in Culture of Living.

Festive awards ceremony on 21 November 2011 in Munich

Munich – By awarding the International Eckart Witzigmann Prize, Eckart Witzigmann is paying tribute to outstanding accomplishments in the art of cookery and to particular endeavours in the multi-faceted thematic area of Culture of Living on Monday, 21 November 2011 in Munich. The award winners this year are: Nadia and Antonio Santini from Italy, Daniel Boulud from the USA, Claus-Peter Lumpf from Baiersbrunn, Tohru Nakamura from the Netherlands, Johann Willsberger from Switzerland, Heinz Winkler from Aschau, as well as Manfred Friedel, Fritz Eichbauer and Hans Haas of Munich. The International Eckart Witzigmann Prize is awarded in partnership with the Gastronomy Academy of Germany (GAD).

The award winners in 2011 continue the series of outstanding award winners of the past eight years, such as Ferran Adria, Marc Haeberlin, Thomas Keller, Frédy Girardet, Harald Wohlfahrt, Dieter Müller, Anne-Sophie Pic, Hiroyuki Hiramatsu, Alice Waters, Juan Mari and Elena Arzak, Vincent Klink, and HRH Prince Charles of Wales, Carlo Petrini, Günter Grass, Dieter Kosslick and the artists Daniel Spoerri, Tomi Ungerer and Dieter Krieg.

All award winners of the International Eckart Witzigmann Prize have one thing in common, as Eckart Witzigmann clearly expressed: their creative work goes far beyond what can be denoted as craftsmanship, and yet they are perfectly expert in their individual craft; on the basis of this craft, however, they have each been able to place their emphasis on unique aspects and have thus made a significant contribution to lifestyle in many different ways. "Each of the award winners ensure in his or her own area that a form of culture, communication and hospitality is developed from the general basic need for food," Eckart Witzigmann said. The awards were presented by Dr. Peter Peter and Carlo Petrini, Marc Haeberlin, Ephorus Tobias Küenzlen, Anselm Bilgri, Hans Stefan Steinheuer and Heiner Finkbeiner, who paid tribute to the award winners' work.

Eckart Witzigmann pointed out that all those who have been distinguished share an important message: "The joy in the culinary arts is a crucial basis for the enjoyment of life. For all of us it is a heartfelt desire that children and young people learn this art of living from their parents and experience how important good and healthy nutrition is."

Eckart Witzigmann: »I am happy that many of my chef colleagues support towns and communities as well as they can in their efforts to ensure that every child is provided with a good, healthy and also affordable lunch every day.« He referred here to the book "Gartenland in Kinderhand" (Gardening Land in Children's Hands), which he has recently published and which is intended to inspire people to hand over gardening land to children "so that our children may once again learn the wonders of nature." This children's gardens cookbook provides tips on setting up and maintaining kitchen gardens in nursery schools. Together with Eckart Witzigmann, top chefs wish that parents will again cultivate dining culture with their children. They show in their recipes how products from one's own garden can succeed in providing good, healthy and jointly enjoyed food for families, nursery schools and schools.

The International Eckart Witzigmann Prize 2011 will be awarded to the award winners on Monday, 21 November 2011 in the Tapestry Hall of the Lenbachhaus in Munich. Thereafter Eckart Witzigmann will bid his guests to be seated. The festive dinner in the restaurant of the Hotel Königshof in honour of the award winners will be coordinated by head chef Martin Fauster and prepared by Harald Wohlfahrt and Jörg Sackmann from Baiersbronn, Alfred Klink, Freiburg (Colombi) and Günter Seeger from New York.

Eckart Witzigmann, patron of the International Eckart Witzigmann Prize, celebrated his 70th birthday in July of this year. He was a student of Paul Bocuse and Paul Haeberlin, and began to usher in the revolution of cuisine in Germany in 1974 when he was engaged at Tantris. Eckart Witzigmann opened his own restaurant, the fabled "Aubergine" in Munich, in 1978. It became the crucible of the German cookery miracle and in the same year was awarded three Michelin stars. This was followed by countless honours and prizes. Since 2007 Eckart Witzigmann has been Dr.h.c. and Professor h.c. of the Gastronomy University Örebro in Sweden.

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The award winners:

Together with their family, **Nadia and Antonio Santini** have made the “Dal Pescatore” in Lombardy an institution in Europe. The gourmet country inn is considered a local stronghold of tradition at the highest possible level. Nadia’s lavish cuisine and Antonio’s grand air as host are legendary.

Daniel Boulud, born in Lyon, has been celebrating a grand cuisine with seasonal accents for more than 30 years at the focal point New York. As one of the best chefs in the world, he is highly respected and has received the highest awards. In all the years, his art of cookery has never forfeited curiosity and creativity.

As head chef at the Hotel Bareiss in Baiersbronn, **Claus-Peter Lumpp** developed a great cuisine that brings together local identity and international class in an exemplary manner. By appreciating and making use of regional products and seasonal offerings out of deep personal conviction, he bases his great success on working in the kitchen in an ecologically sustainable manner. In this way, Claus-Peter Lumpp has become a significant ambassador for lifestyle.

Tohru Nakamura began his apprenticeship as cook after completing his secondary education in Munich and he ended his apprenticeship as Germany’s best young chef. Today the 27-year old is working with Sergio Herman in the “Oud Sluis” restaurant in the Netherlands, awarded 3 Michelin stars. Eckart Witzigmann is awarding him the young chef prize.

Johann Willsberger has shaped and at the same time documented an entire culinary epoch with his magazine “Gourmet”. With his distinctive aesthetics he has set the highest of standards and thus accorded to dining culture the place it deserves in art.

Manfred Friedel, a man of the world who hosted the world in the Hotel Königshof in Munich. Manfred Friedel placed his life in the service of hospitality. There are only a few like him who have cultivated such a significant culture of being a host! Fritz Eichbauer built the “Tantris” exactly 40 years ago. He is the one for Munich and the world to thank for this bastion of haute cuisine.

Heinz Winkler not only was trained internationally, but he also worked indefatigably at renowned schools of cookery in Spain, Italy, the USA, Japan and Thailand. Heinz Winkler has made a significant contribution to the excellent reputation of German haute cuisine around the world.

Hans Haas has been the chef de cuisine in »Tantris« for 20 years as successor to Eckart Witzigmann and Heinz Winkler; the restaurant is a talent factory for top chefs. Hans Haas is an artist not only in the kitchen, but also as painter and sculptor. He connects in a visible way: cooking – art – culture.