



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

PRESS INFORMATION
12.July. 2011

International Eckart Witzigmann Prize 2010:

HRH Prince Charles of Wales, Juan Mari and Elena Arzak, Cesare Giaccone, Vincent Klink and Dieter Krieg are this year's award winners

Festive awards ceremony in partnership with the state of Baden-Württemberg on Monday, 12 July 2010 in Stuttgart

Stuttgart. Prince Charles of Wales recognised as exemplary the range of Baden-Württemberg's endeavours towards sustainable agriculture and preserving regional products. "I would like to congratulate the state of Baden-Württemberg for placing such strong emphasis on the importance of good and healthy food at a time when so much of the world is turning agri-culture into agri-industry." The state in the southwest, celebrated around the world for the excellence of its car manufactory, has understood that its food production needs to be an entirely different process, Prince Charles said in a video message when awarded the International Eckart Witzigmann Prize on Monday, 12 July 2010, at the New Castle in Stuttgart. Prince Charles continued: "Your dedication to natural, healthy food in conjunction with the art of preparing food makes you exemplary, not only for other Europeans but also for the rest of the world."

Besides the Prince of Wales, the International Eckart Witzigmann Prize 2010, awarded in partnership with the state of Baden-Württemberg and Tourism Marketing GmbH Baden-Württemberg, was also bestowed on others: Juan Mari and Elena Arzak of San Sebastian (Spain), Cesare Giaccone of Serralunga d'Alba (Piedmont), Vincent Klink from Stuttgart and the painter Dieter Krieg (posthumously). The state government was represented by Friedlinde Gurr-Hirsch, under-secretary in the Ministry of Rural Areas, Nutrition and Consumer Protection. "With the International Eckart Witzigmann Prize, outstanding personalities from the area of the culinary arts are distinguished. Where else should such a prize for haute cuisine be awarded than here in Germany's leading gourmet region?" said Gurr-Hirsch at the awards ceremony and added: "Hospitality, enjoyment and lifestyle are at home here in Baden-Württemberg. Our restaurants are leading – at the top level as well as in general. Top-class events like the International Eckart Witzigmann Prize also contribute to our first-rate renown as a 'land of connoisseurs'."

By awarding the prizes, Eckart Witzigmann is paying tribute to outstanding accomplishments in the art of cookery and to particular endeavours in the multi-faceted thematic areas of the art of cooking, healthy nutrition and sustainable food production. The award winners in 2010 are continuing the series of those honoured by this prize in the past six years, which include Carlo Petrini and Dieter Kosslick, as well as Günter Grass, Daniel Spoerri, Tomi Ungerer, Alice Waters and the top chefs Ferran Adrià, Marc Haeberlin, Frédy Girardet, Harald Wohlfahrt and Dieter Müller.

For scheduling reasons Prince Charles was not able to take place himself in the awards ceremony in Stuttgart. He asked his nephew, Philipp Fürst von Hohenlohe-Langenburg, to accept the prize for him. Prince Charles is intending to come to Baden-Württemberg next year. He would like to get his own idea of the excellent products of the region and of the cultivation of local agriculture and food production. Prince Charles said in his speech via video: "I understand that the region of Hohenlohe has the highest density of organic farms in Europe, with many farmers specializing in the ancient breeds of Boeuf de Hohenlohe and Schwäbisch-Hällisches-Landschwein. Nor is it a surprise that the university in Bad Mergentheim offers the only degree course in the study of culinary art."

Prince Charles showed that he "believes fundamentally that the solution to global food security and shortages, climate crisis and our grandchildren's future rest largely with the truly sustainable farmer, who works in harmony with nature, harvesting positive forces through healthy soil, healthy crops and healthy animals, and in so doing providing healthy food. But it is vital that more people know and understand this."

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The award winners:

His Royal Highness, Charles Prince of Wales, receives the International Eckart Witzigmann Prize 2010 for his outstanding contributions to sustainable agriculture and food production. He himself practices organic farming on his estates and he is a champion of biological diversity and of the protection of natural resources. Through his patronage he has helped enable the breakthrough of the idea of Terra Madre, the global network of farmers, food artisans and gastronomes. "There is no good kitchen without good, clean and fair products, and for this reason cooks all over the world owe him a debt of gratitude," the certificate states.

Juan Mari Arzak and his daughter Elena have been jointly running the Restaurant Arzak in Basque San Sebastian that was founded in 1897. "I have been part of a tandem team with my father for many years," she says. "We are creating a unique creative cuisine: Basque and new, evolution and avantgarde, without neglecting regional traditions." Since 1989, the two have received three Michelin stars on a continuous basis.

Cesare Giaccone has participated less in the hunt for stars and toques, but he is all the more a role model for many of the world's great chefs. They have all made a pilgrimage to him at the "Ristorante dei Cacciatori" in Alberetto della Torre, high above the vineyards of Barolo. As Thomas Keller (***French Laundry, Napa Valley; ***Per Se, NYC), himself a award winner in 2006, says about him: "Cesare Giaccone is an extraordinary man with a unique culinary vision. His dishes are complex yet at the same time simple. His taste is unforgettable. Eating at his restaurant is a euphoric experience."

Vincent Klink, chef with Michelin stars from the Wielandshöhe in Stuttgart, could also be honoured for his art of cookery, but the jury conferred him a different prize – the one for science and media: "Vincent Klink links in an outstanding and even wonderful way the craft of cooking with the crafts of writing, making music and providing television entertainment. In this way he emphasises the message that cooking is an art, in fact one of the most beautiful arts – and it also fills you up. The top chef lovingly applies his writing prowess – spicy and sometimes also sharp – in the world of the culinary arts."

Dieter Krieg (1937-2005) was among the most renowned German painters of the second half of the 20th century. In his large-scale paintings Dieter Krieg often made banal objects the subject of the pictures: heads of lettuce, cauliflower, pieces of meat, eggs sunny side up, French fries. He accorded edible matters their due place in art. That is not just a painter's accomplishment.

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